

Tomato Research Day

Co-Sponsored by UC Davis FST, CIFAR, RMI, California League of Food Processors and HeinzSeed

January 13, 2010

UC Davis RMI Sensory Theater

Register at: http://www.fruitandvegetable.ucdavis.edu/Cooperative_Extension_Short_Courses/Tomato_Research_Day.htm

\$25 for UC Faculty – (Full Day Attendance Required at Sponsor Request) - \$50 for Industry/Government

Agenda

- 8:00-8:30 Registration & Continental Breakfast
8:30-8:40 **Welcome & Introduction**
Jim Seiber, Chair, UC Davis Food Science & Technology
- 8:40-8:45 **Introduction - California League of Food Processors**
Ed Yates, President/CEO, California League of Food Processors
- 8:45-9:15 **Tomatoes & Health**
Clare Hasler, Executive Director, Robert Mondavi Institute
- 9:15-10:00 **Energy and Water Management in Tomato Processing**
Sharon Shoemaker, UC Davis Food Science & Technology/Executive Director, CIFAR
- 10:00-10:30 Break
10:30-11:15 **Processing Tomato Quality measurements by MRI/NMR: Activities, Status, Future Prospects**
Mike McCarthy and Kathryn McCarthy, UC Davis Food Science & Technology
- 11:15-11:45 **The new August A. Busch III Brewing and Food Science Laboratory and the Teaching and Research Winery – Update**
Molly Lear, UC Davis Food Science & Technology
- 11:45-12:45 Lunch
12:45-1:45 **Tour of the Robert Mondavi Institute**
TBA
- 1:45-2:30 **Diced Tomato Processing by Thermal, HPP, Ohmic and Microwave**
Diane Barrett, UC Davis Food Science & Technology
- 2:30-3:15 **Tomato Product Consistency Changes During Concentration and Storage**
Gordon Anthon, UC Davis Food Science & Technology
- 3:15-3:30 Break
3:30-4:15 **Trace Oil Removal from Tomato Wastewater**
Bill Ristenpart, UC Davis Food Science & Technology
- 4:15-4:45 **Michelada – Tomatoes and Beer**
Charlie Bamforth, UC Davis Food Science & Technology

