



MS Project Defense

Advisor: Dr. Grace Danao

Keith Scott

***Quantification of Chemical Preservatives in Corn Masa Flour
by Near Infrared Spectroscopy***

Date: Monday, July 14, 2025

Time: 2:00 PM

Location: Food Innovation Center, Room 220

Zoom Link: <https://mennel.zoom.us/j/81202463925>

Keith Scott is a Quality Assurance Manager at the flagship Mennel Milling flour mill in Fostoria, OH leading a team of Quality Assurance Laboratory Technicians and working to update and maintain programs ensuring both quality and safety of all food products produced by the facility. Keith obtained his Bachelor of Science in Chemistry at Indiana University Bloomington and, during his studies, contributed to a second-author publication resulting from his work with multidimensional infrared spectroscopy applied to the study of protein dynamics. Keith's Masters work at the University of Nebraska-Lincoln has been geared toward leveraging his passion for spectroscopy and his more than five years of experience in flour milling quality assurance to find opportunities to introduce these rapid spectroscopic methods to improve production processes and streamline quality testing in industrial laboratories.