

FST Newsletter

DEPARTMENT NEWS

Updates from the Department of Food Science and Technology and The Food Processing Center



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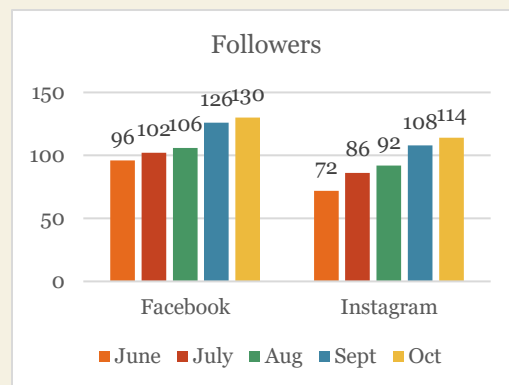
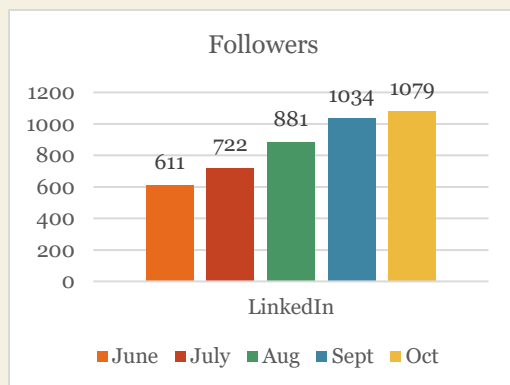
1 FROM THE DESK OF DR. MARTINI

Hi all,

Fall is approaching fast, and I am glad we have this resource to stay connected and updated. I have a few things that I would like to share during this newsletter. First, thanks to all of you who have provided material for social media and have shared our posts. Our social media presence has increased significantly over the past few months. We now have over 100 followers for Facebook and Instagram and over 1,000 followers in LinkedIn (see Graphs below). There is still a lot of room to grow! So, please keep sharing, posting, and tagging! We couldn't have done this without you, and of course, without Susie! Thanks all!



Silvana Martini, PhD
Professor, Department Head



I would also like to share some stats about a report shared by IFT regarding the status of Food Science and Technology Education. The report is very extensive, and has a lot of excellent information, but here are some items that caught my attention:

- 70% of students said that the primary factor that led to them declaring a food science major was that they were a “foodie” and enjoy cooking shows, and 67% said that they chose a food science major because they enjoy science
- 73% of students said that family members or friends were extremely important or somewhat important in their decision to study food science
- 72% of students said that the university website was extremely important or somewhat important to decide to major in food science
- 91% of the students said that they are likely and somewhat likely to seek a professional position in the food/beverage industry after graduation and 91% of them find product development very or somewhat appealing.

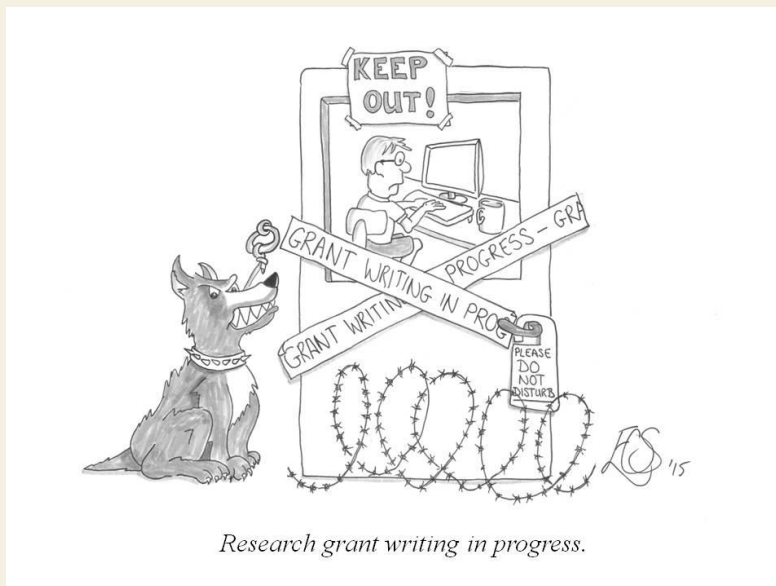
I think this is very relevant information when we think about recruiting and how we communicate and interact with prospective students and their families. The report also includes vast information about graduate programs. If you want to have a copy of the report, please let me know and I'll forward it to you.

I am not sure how many of you receive the Food Technology (from IFT) and INFORM (from AOCS) magazines. I usually read these and then put them in the common area for people to look at them. This month, the Food Technology magazine shared “5 Fresh Trends” from IFT First which included:

- Ingredients Innovation is embracing holistic health
- Reformulation, risk, and resilience are now intertwined
- GLP-1s are reshaping the innovation pipeline-Ready or not
- Data science is quietly reshaping R&D as AI transforms discovery
- Sustainability is moving into ingredient and process design

These are interesting trends that might be helpful during grant submissions, class preparation, and job hunting. I was also interested in an article in the October issue of *INFORM* about a compound found in olive oil (3,3-dimethyl-1-butanol) that works in the human gut to inhibit some inflammatory diseases! Great connection between gut health and oils! In the same issue of *INFORM* there is an article regarding the development of new soybeans varieties to eliminate the “beany” and “painty” off flavors of soybeans... Perfect topic for the new Flavor Chemist that we are hoping to hire! By the way, the Search Committee have met and they have identified a few excellent candidates for this position. They are moving forward with Zoom interviews at this point.

Lastly, I want to take this opportunity to acknowledge all faculty that are working hard to submit grants this month. This is grant writing season! Good luck to all of you and let me know if there is anything we can do to help with the process (bring coffee, sugar, cheering up!). I found the cartoon (see below) that I thought was very descriptive of what grant writing feels like! So, be kind to your fellow faculty if you see them around, remember they might be overly stressed focusing on their grant writing tasks (on top of everything else that they are juggling)!



Lastly, I'd like to highlight recent publications by our faculty. Congrats to all of you!

- Ding., W., Bai, Y. and Rose, D. 2025. Influence of non-enzymatic browning reactions on the digestibility and gut microbiota fermentation of starch and protein. *Comprehensive Reviews in Food Science and Food Safety* (<https://doi.org/10.1111/1541-4337.70299>)
- Ma, J., Liu, Z., Liu, Y., Wang, S., Weller, CL, Chen, L. 2025. Factors affecting microbial transfer of *Salmonella enterica* Enteritidis PT 30 and potential surrogate *Enterococcus faecium* NRRL B2354 during dry cleaning. *LWT* (<https://doi.org/10.1016/j.lwt.2025.118544>)
- Lee, JY, Lee, H, Kim, S, Gim, J, Lee, Y, Lim, CJ, Song, HS, Park, H, Jang S, Park CM. 2025. Synthesis and Structure–Activity Relationship Study of 2-(amino)quinazolin-4(3H)-one Derivatives as Potential Inhibitors of Methicillin-Resistant *Staphylococcus aureus* (MRSA). *Antibiotics* (<https://doi.org/10.3390/antibiotics14100967>)
- Fofanova, TY, Auchtung, J, Wilson, RL, Stewart, C, Petrosino, J, Britton RA, Grande-Allen, J, Shroyer, NF, Estes, MK. Engineering novel enteroid models for understanding human enteric disease. - US Patent App. 19/215,766, 2025

Thanks for reading the Newsletter and for all you do for the department.

Silvana Marsini



2 BUSINESS BRIEF

At the recent FST faculty meeting, a question was brought up about what the roles and responsibilities are for each of the NIC business center staff. I wanted to include a basic overview that I have helped with our training and onboarding specialist draft. In addition, the HR and financial processing tasks are in the process of moving over to East Campus under their own business centers. Melissa Weiler is the HR and Payroll Coordinator and currently Katie Cheek is our Finance Associate. However, the best way to ensure that emails are managed in a timely fashion is to reach out directly to the NICBC group email.

HR (Manager is Mindy Lang) -
Melissa Weiler,
mweiler4@unl.edu; 402-472-
5233

Financial Processing (Manager is
Tyson Jenkins) - Katie Cheek,
dcheek3@unl.edu; 402-472-
5730

Nebraska Innovation Campus
Business Center -
NICBC@unl.edu (monitored by
all BC staff)

Hopefully this will offer your
team a little guidance on who to
reach out to moving forward.

If you have any questions or
would like additional
information, please don't
hesitate to reach out.

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3. SPOTLIGHTS & HIGHLIGHTS

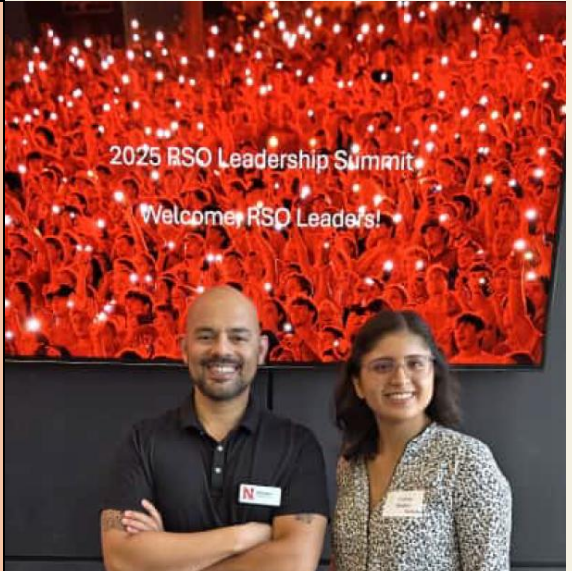


Dr. Amanda Ramer-Tait (Maxcy Professor of Agriculture and Natural Resources), Dr. Ozan Ciftci (Kenneth E. Morrison Distinguished Professor of Food Engineering), and Dr. Byron Chaves (2023 Dinsdale Faculty Award Recipient) attended the IANR Distinguished Faculty Dinner on September 25. The event celebrated both new and past recipients of University professorships and awards, recognizing excellence across the institution. Special thanks to the donors whose generosity makes these honors possible.

- National Food Day (Oct 24) 🍏 🍌 🍷 🍷 🌍
- World Vegan Day (Nov 1) 🌱 🥕 🍇 🌿 🌱 🌍 🌱
- Daylight Saving Time Ends (Nov 2) 🕒 🕒 🌅 🌙 🌊

- Oct 16 – World Food Day 🍏 🍌 🍷 🍷 🌍
- Oct 24 – National Food Day 🍏 🍌 🍷 🍷 🌍
- Oct 31 – Halloween 🎃 🧛 🕸 🕷 🍁 🧛 🧛

Fatima Madero, Vice President of the Food Science Club, and Dr. Byron Chaves, the club's advisor, attended the inaugural RSO Leadership Summit on September 24. The event brought together student leaders from across campus and emphasized the value of active engagement in university life.



The Applejack Festival in Nebraska City was a great success! Visitors enjoyed UNL Dairy Store ice cream served by our students, and the Food Science Club appreciated all the support from the community.

- Oct 14 – National Dessert Day 🍰 🍩 🍪 🍫 🍷 🍷 😊
- Nov 6 – National Nachos Day 🌮 🌮 🌮 🌮 😊
- Nov 15 – Clean Out Your Refrigerator Day 🗑️ 🗑️ 🗑️ 🗑️ 🗑️ 🗑️
- Nov 23 – National Espresso Day ☕ ☕ ☕ ☕ ☕ ☕

4. SPOTLIGHTS & HIGHLIGHTS

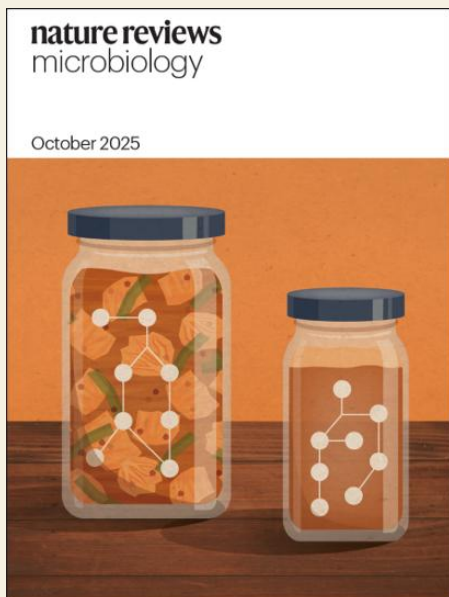
Dr. Heather Hallen-Adams was cited in the American Gardener magazine for their September/October 2025 Issue on her expertise in fungi. Congratulations on this well-deserved recognition!



“Fungi are more related to animals than to plants, so many mushrooms are a complete source of amino acids.”

Heather Hallen-Adams

Dr. Robert Hutkins, Dr. Jennifer Auchtung, and Dr. Heather Hallen-Adams were chosen for the cover of Nature Reviews Microbiology for their paper on “Microbial Interactions and Ecology in Fermented Food Ecosystems”. Congratulations on this well-deserved recognition!



Quick Recipe Corner

Easy Apple Crisp

Ingredients:

- 4 cups sliced apples (about 4 medium apples)
- 1/2 cup granulated sugar
- 1/2 tsp cinnamon
- 1/2 cup old-fashioned oats
- 1/3 cup all-purpose flour
- 1/3 cup brown sugar
- 1/4 cup butter (softened)

Instructions:

1. Preheat oven to 350°F (175°C).
2. Place sliced apples in a greased 8x8 baking dish. Sprinkle with granulated sugar and cinnamon.
3. In a bowl, mix oats, flour, brown sugar, and butter until crumbly.
4. Sprinkle topping over apples.
5. Bake for 30–35 minutes or until apples are tender and topping is golden brown.
6. Serve warm—great with vanilla ice cream!