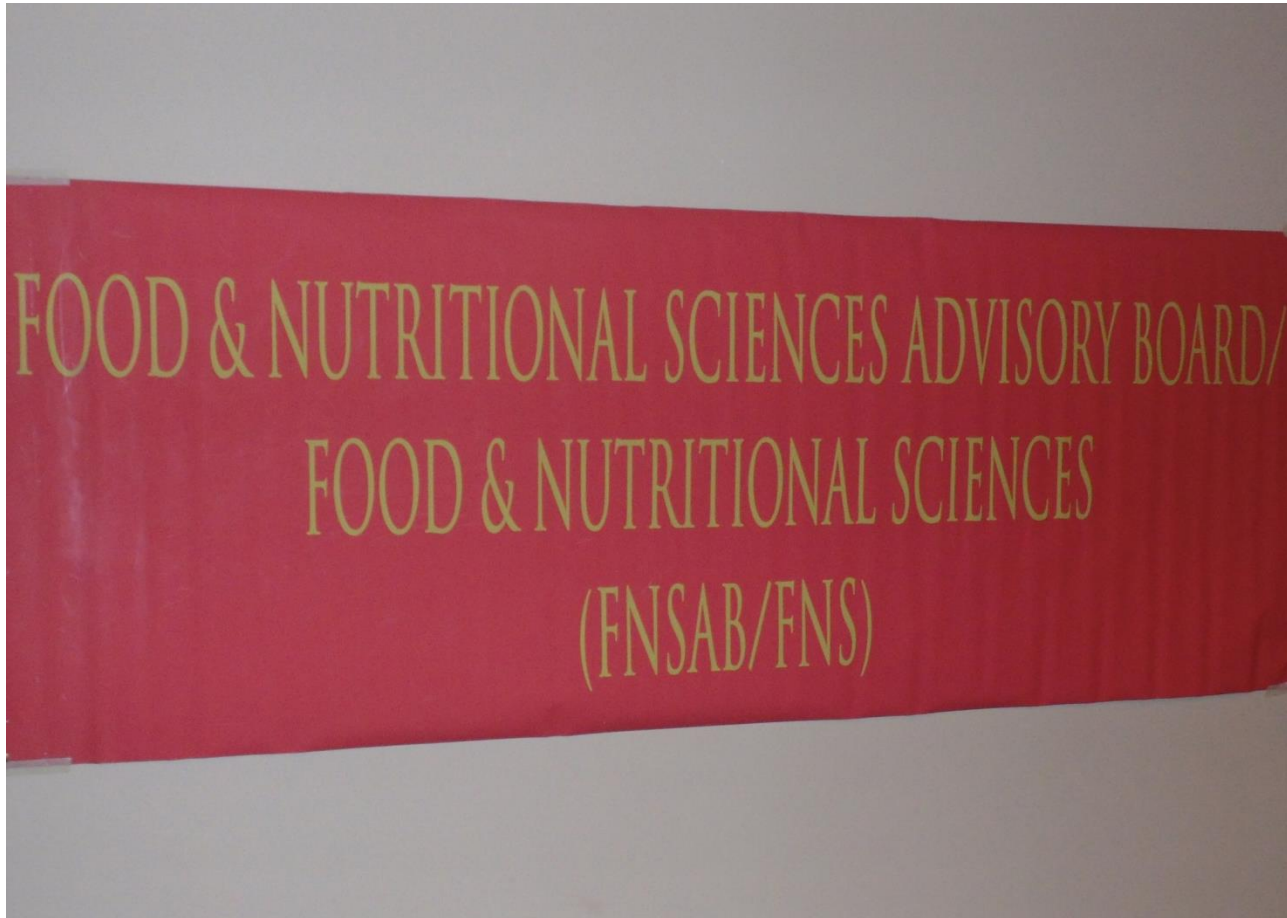


TUSKEGEE UNIVERSITY



OCTOBER 17-18, 2013

FNSAB/SOS

STUDENTS INTERNSHIP PRESENTATIONS


Jhaelynn Elam
Tuskegee University
Junior
Food Science/Biology Major



The use of Brassica species for potential energy production

Click to add notes

R & D of a Honey-Based Sports Drink

Kansas State University

Food Science Institute (FSI)

Fadi Aramouni, PhD.

Lauriel Stewart

This drink was produced for the RevHoney Corporation

Sensory Analysis

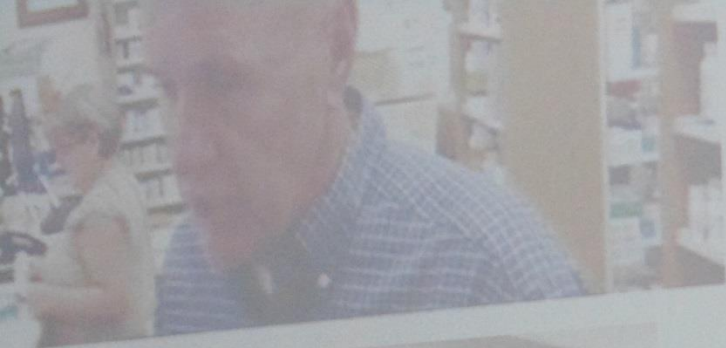


- Performed on July 17, 2013
- 4 different flavors were analyzed ("Apple Dip," "Melon Medley," "Acai Berry Lemonade," and "Fruit Punch")
- RevHoney executives analyzed the four different batches
- Drink sample tested for smell, appearance, taste, and if it's refreshing
- The RevHoney executives preferred "Melon Medley" and "Apple Dip" over the other flavors.

Introduction



- STEC (Shiga Toxin- Producing *Escherichia coli*) in beef
- Foodborne Adulterant in Raw Meat Products
- Pathogenic; Can cause **Fatality**
- STEC CAP Grant
- O157: Most Common STEC; begins growth at 8°C
- Non-O157 begins growth at 10°C



Christianna's Shadowing Experience



- Shadow Dr. Charles Bell O.D.
- An Optometrist
- Private Own Business
- Business name: Dr. Bell & Associates Eye Care Center



STUDENTS ACTIVITY SOCIAL

SOS 2013



FNSAB/SOS: Oct 17, 2013









FNSAB/SOS: Oct 17, 2013



FNSAB/SOS: Oct 17, 2013

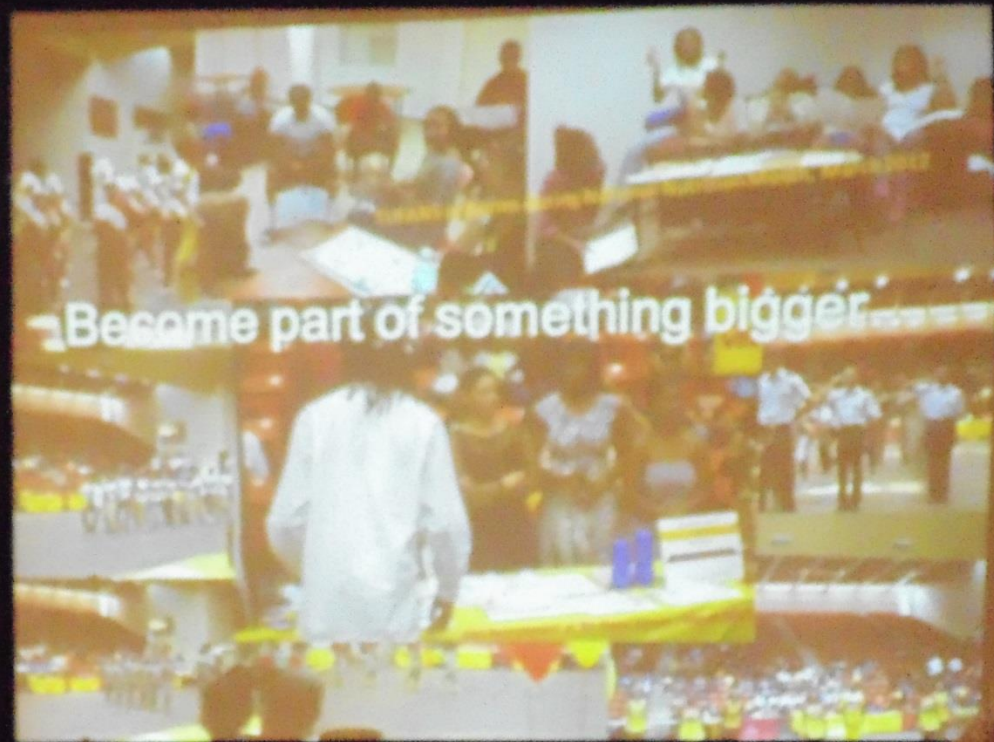


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FNSAB/SOS: Oct 17, 2013



PEPSICO

PepsiCo & Careers in Food Science



Emily Bennett, Ph.D., QFS
Assistant, International Recruitment
PepsiCo University Food & Beverage Sciences B2B
October 17, 2013





