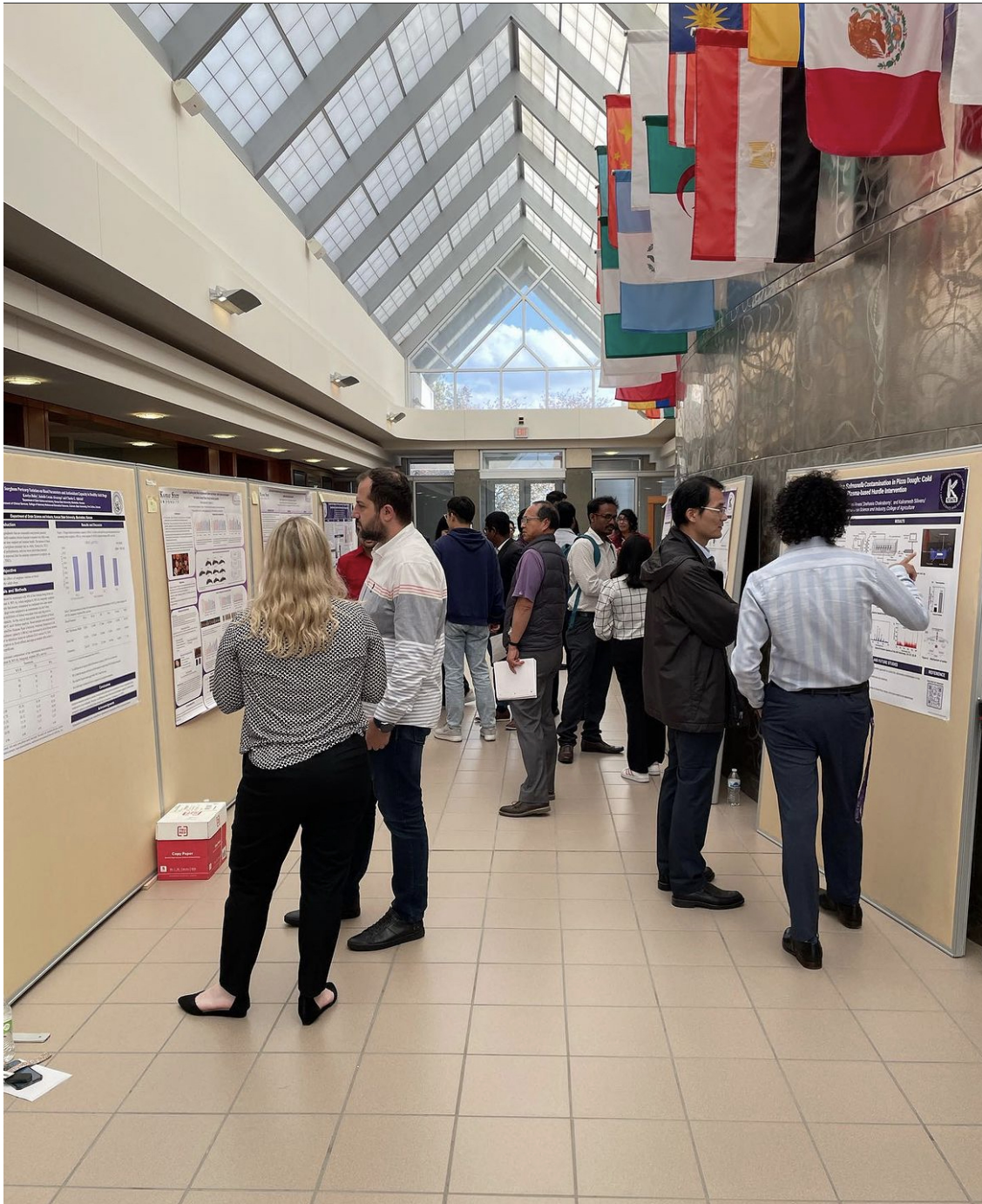


October 2023

## Department Newsletter



### **GSGSO Research Symposium**

On October 26, 2023, the 15th annual GSGSO Research Symposium took place at the IGP Institute. This year's symposium consisted of oral and poster presentations and panel discussion from Rachel Klataske, Director of Business Development at Nu Life Market, Carter Wands, Manager of Technical Sales and Innovation at Miller Milling Company, and Sarah Fischer, Food Technology Manager at MGP Ingredients.

Congratulations to Jaymi Peterson and Manivannan Selladarai on being in the top 10 at Research and the State. They will go on to present their posters at the Capital in the Spring.

Congratulations to all the GSGSO Symposium winners: Bipin Rajpurohit, Shivaprasad Prakash, Manoj Pulivarthi, Conrad Kabus, Kallee Dunn, Diego Diaz, Garrett Friesen, Andrew Dorsch, and Manivannan Selladarai. A special thanks to Kallee Dunn and Rania Buenavista for their hard work on the symposium and to all those who volunteered that day.

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### **Distinguished Graduate Faculty Award**

Dr. Yong-Cheng Shi is receiving the Distinguished Graduate Faculty Award. On November 30 at 2:30, he will present a lecture in the Town Hall in the Leadership Studies Building.

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### **New GSI Courses**

Want to find out more or are you ready to begin your K-State Grain Science studies before you get to Manhattan? We have two undergraduate courses now offered online: GRSC 150, Principles of Milling Lecture, and GRSC 301, Baking Fundamentals: The Art and Science of Baking

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### **Thesis Defense**

On October 17 Muyan Cui defended her thesis, "Reprogramming of human induced pluripotent stem cells and growth performance in 3D peptide hydrogel matrix system and potential applications." We would like to congratulate Muyan on all of her success.

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## **Bake Club**

Bake Club had several visitors during the month of October. K-State alumni, Alex Severt, Natalie New, and Sara Schlickau from ConAgra led club members in a Duncan Hines Epic Baking Kit competition. Members were challenged to repurpose Duncan Hines products into a new baked product. Later in the month, representatives from Purefield Ingredients, Mindy McKibbin and Katelyn Rickmon (BSM alum), led club members in the making of Challah to showcase their gluten. On October 24, Kristen Spriggs, the executive director of ASB visited bake club to participate and judge this semester's Baked competition. She was joined by ASB volunteer and K-State alum, Carter Wands. In honor of ASB's 100th anniversary, club members participated in a technical challenge to make an early twentieth century baking classic, pineapple upside down cake, with minimum instructions. We thank all of these individuals for spending time with Bake Club.



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### **Dave Wetzel Memorial Seminar**

On October 23, 2023, the Department of Grain Science and Industry (GSI) at Kansas State University held the second annual memorial seminar to celebrate the life and contributions of the late Dave Wetzel, a renowned scientist in the field of grain science. The seminar, held at the K-State Alumni Center Tadtman Board Room, brought together colleagues, friends, and family to honor Wetzel's legacy.

The event, organized by Sajid Alavi and Kaliramesh Siliveru, featured a lineup of speakers who shared their recollections and insights into Wetzel's remarkable journey and the impact he left on the grain science community. It also provided a platform for Iris Joye to present her lecture on "Spectroscopy and other techniques to understand cereal proteins at work in visco-elastic dough formation," honoring the late Wetzel by sharing research in the field he spent his career advancing.

The seminar commenced with opening remarks from Dean Ernie Minton, James Spigarelli, and Hulya Dogan, with the organizers of the event Sajid Alavi and Kaliramesh Siliveru introducing speakers. They provided reflections on the influence Wetzel had on their lives and careers.

The memorial seminar's primary speaker, Iris Joye, Associate Professor of Cereal Science and Technology at the University of Guelph, delivered a detailed and research-focused presentation. Joye's presentation, "Spectroscopy and other techniques to understand cereal proteins at work in visco-elastic dough formation," delved into the intricate world of cereal proteins and their role in dough formation. Her research focuses on protein structure, chemistry, and functionality during cereal processing, with an emphasis on using cereal biopolymers for designing encapsulation and delivery systems for bioactive and quality-improving molecules. Joye's work promises to enhance the quality of food products, aligning perfectly with Wetzel's passion for advancing grain science.

Members of the Wetzel family also joined the event to share intimate and poignant memories of Dave Wetzel, both as a devoted family member and as a scientist. Their

heartfelt stories shed light on the man behind the legacy.

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### **Grain Science Team Receives Top Honor**

In the second year of the Annual Wilbur-Ellis Innovation Award, a five-person team from the Department of Grain Science and Industry received the top award and \$25,000, for their innovative approach to providing food for a growing world population. Wilbur-Ellis, a \$4 billion business and one of the largest family-owned companies in the world, began the annual Wilbur-Ellis Innovation Award for student teams in the U.S. and Canada in 2022.

The Grain Science team consisting of graduate students Tucker Graff, Brianna Iorga, Conrad Kabus, Julia Rivera, and Jenna Flory, presented a project proposing to increase the production of perennial crops. They were guided by their project advisor, Dr. Sajid Alavi. The team made a case for increasing perennial crops due to perennial crops requiring less soil-intensive practices than annual varieties. They also outlined how increasing the production of perennials could promote soil health, biodiversity, carbon sequestration, water quality, and agricultural systems that can adapt better to climate change.

John Buckley, President and Chief Executive Officer of Wilbur-Ellis said choosing the “most promising ideas” from a collection of 230 students on 60 teams over the last two years has been difficult. He added, “this year, one idea was particularly impressive – and that idea came from the Grain Science Team at Kansas State University.” The collaborative efforts of the Grain Science Team resulted in a comprehensive presentation of their proposal, showcasing the caliber of students in the Grain Science department.

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### **Our Mission**

*The mission of the Department of Grain Science and Industry is to advance the global grain and plant-based food, feed, and bioproduct industries through scholarship, research, and outreach.*

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## Connect With Us

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