FOR IMMEDIATE RELEASE

Expert in Food Processing, Engineering Joins Cal Poly Dairy Products Technology Center

SAN LUIS OBISPO - Wei Wang-Nolan, an expert in food processing and engineering, has joined the Dairy Ingredients Applications Program in Cal Poly's Dairy Products Technology Center as a principle research associate.

"Dr. Wang-Nolan's technical expertise will complement our group's activities," said Dairy Science Professor Phil Tong, the program's project director. "Her practical industrial experience will help to ensure our work is directly applicable to dairy ingredient manufacturers and food processors."

Wang-Nolan earned a bachelor's degree in food engineering from the Wuxi Institute of Light Industry in Wuxi, China, a master's degree in Agricultural Engineering from Kansas State, and a doctorate in food engineering from UC Davis.

Before joining the Cal Poly faculty, Wang-Nolan worked for four years as a process scientist with Unilever Research and Development in Colworth, England, one of the world's largest food companies.

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(NOTE TO EDITORS: An electronic image of Wei Wang-Nolan is attached.)