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FOR IMMEDIATE RELEASE

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Cal Poly Grad Student Takes First with Dairy Products Research

SAN LUIS OBISPO – Cal Poly Dairy Products Technology Center Master of Science candidate Lauren Collinsworth took first place in the Sensory Evaluation Division of the Rose Marie Pangborn Memorial Graduate Paper Competition. The competition was held June 25-28 at the Institute of Food Technologists (IFT) annual meeting in Las Vegas.

The presentation was titled “Evaluating the Change in Emotions During the Consumption Experience of Carbonated Orange Soda, Dairy Beverages, and Convenience Cheese.” Collinsworth was one of six finalists selected to present their graduate research.

The award is presented annually by IFT’s Sensory Evaluation Division executive committee to a graduate student for exemplary research and oral presentation of research and is judged on technical merit, writing and organization. “All the presentations were phenomenal, making the competition very difficult,” said Amy Lammert, assistant professor in the Cal Poly Dairy Science Department and chair of Collinsworth’s master’s degree committee.

Collinsworth earned dual bachelor’s degrees in food science and nutrition from Cal Poly in 2009. Upon graduation, she worked with the sensory group at the National Food Lab in Livermore, Calif., before returning to Cal Poly to work with Lammert. She continues to pursue her interest in sensory evaluation by studying the role of consumer emotional response to alternative health products, specifically low-sodium cheese, at the Cal Poly Dairy Products Technology Center. Her work is made possible in part by the financial support of the California Dairy Research Foundation and Dairy Research Institute.

The Dairy Products Technology Center (DPTC)

Established in 1986, the DPTC is a program in the College of Agriculture, Food & Environmental Sciences at Cal Poly, San Luis Obispo. The DPTC conducts education, research, and outreach activities to provide solutions to help manage risk, facilitate innovation, and defend equity in the dairy foods industry and related business sectors. For more information, go to www.dptc.calpoly.edu.

The Institute of Food Technologists (IFT)

IFT is a community of food professionals from across the globe who have come together to advance the science of food. As the premier food science and technology organization, they bring together thousands of professionals working in all disciplines of the food industry, encourage the exchange of knowledge, provide formal and informal educational opportunities, and advance of the profession through advocacy efforts. IFT has 18,000 individual members, more than 50 regional sections, and 27 divisions representing separate areas of interest. For more information, go to www.ift.org.

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