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## California Section Women Chemists Committee Meeting Saturday, May 2, 2015

**USDA**  
**800 Buchanan Street**  
**Albany, CA**

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### Driving Directions

- **From Oakland:** Take I-80 North, exit Buchanan Street, turn left onto Buchanan Street, continue east one block, turn Right into USDA driveway.
- **From Vallejo:** Take I-80 South, exit Albany, turn left onto Cleveland Avenue (S), left on Solano Avenue (E), right on Taylor Street (S), cross Buchanan into USDA driveway

### Title

Innovative Food Processing for Improved Health, Safety and Sustainability

### Speaker

Tara H. McHugh

### Abstract

Research is needed to increase utilization and consumption of specialty crops. The development of new processing technologies can add value to specialty crops and their waste products through the development of new foods containing up to 100% specialty crop based ingredients with enhanced healthfulness, convenience, and overall consumer appeal. Increased consumption of nutritious fruit, vegetable, nut, legume and mushroom based foods will improve the American diet and reduce the prevalence of obesity in our nation. This research will also improve profitability for U.S. growers and processors by increasing demand for specialty crops and by developing new value added products with high potential for export. Development of sustainable processing technologies which result in energy and water savings is another benefit of this research. Food safety will also be improved. Applications of infrared, ultraviolet, microwave, solar, forming, casting, and extrusion technologies will be discussed to form novel value added, healthy food systems.

### About the Speaker



Tara McHugh has an undergraduate degree in Food Science from Cornell University, and a PhD from UC Davis in the same field. Since 1994, Tara has worked at the USDA Western Regional Research Center in Albany, and as a Research Leader since 2002. She currently leads a 30 member group, including twelve PhD scientists, on projects to improve the healthfulness, marketability and safety of food through development and implementation of novel processing technologies. She is a leader in the fields of edible packaging and sustainable processing technologies for production of healthful, convenient restructured fruit and vegetable products. In addition she leads novel research programs exploring antimicrobial edible films, food processing effects on allergenicity and applications of nanoscience to foods. Her cutting edge team research – integrating food chemistry, processing, microbiology and engineering - has resulted in many direct, positive impacts on specialty crop processing industries and rural economies, providing new viable approaches to utilize and add value to specialty crops and co-products while saving energy and water and at the same time creating jobs and improving human health.

### Time

11:00 am — Meet the speaker and network with other participants

11:30 am — Lunch

12:00 pm — Presentation “Innovative Food Processing”

### Cost

\$16.00 Lunch (Students and Unemployed Chemists \$8.00). Presentation is free.

### Reservation

Please register (including lunch or for talk only) by email to [office@calacs.org](mailto:office@calacs.org), or by phone [510.351.9922](tel:510.351.9922). If mailing a check in advance, please make payable to “California Section ACS” and send to [Cal Section Office, 2950 Merced Street #225, San Leandro, CA 94577](mailto:Cal Section Office, 2950 Merced Street #225, San Leandro, CA 94577), postmarked no later than April 25th, 2015