

American Chemical Society

“The Flavor of Chemistry: A taste of wine, cheese, and olive oil”

“SAVE THE DATE”

September 12, 2015

1:30 pm-6:00pm

The Robert Mondavi Institute
Silverado Sensory Theater
392 Old Davis Road
Davis, CA. 95616

The California, Sacramento and Santa Clara Valley ACS local sections have joined forces for their September Section meeting to bring you “The Flavor of Chemistry: A taste of wine, cheese, and olive oil”. The event will be located at the Robert Mondavi Institute at the Silverado Sensory Theater from 1:30pm – 6pm. The first speaker is Dr. Moshe Rosenberg who is a Professor and Specialist of Dairy Engineering and Technology at UC Davis and he will be giving a talk about the “Chemistry of Cheese”. Following Dr. Rosenberg will be Dr. Andrew Waterhouse, Professor of Enology at UC Davis, who will be giving a talk about the “Chemistry of Wine”.

After the presentations, there will be a wine and cheese tasting! We also have a tour of the LEED Platinum Teaching and Research Winery scheduled for the afternoon. In addition, Dr. Selina Wang, Director of Research at the UC Davis Olive Center who will be presenting “The Chemistry of Olive Oil and tasting”! A reception honoring 50 & 60 year ACS members from the Sacramento section will follow to wrap up the festivities.

Parking is free, Cost is \$20 for ACS Members and students, \$30 for nonmembers, Register at http://www.scvacs.org/Local_Folder/din_mtg.html