

4th International Conference on Fermented Foods and Beverages

**University of California, Davis
Robert Mondavi Institute Sensory Building
Silverado Sensory Theater
August 29-30, 2019**

Agenda

8:30 Welcome and Perspective on 4 Years of Collaboration.

Sharon SHOEMAKER, Founding Executive Director, California Institute of Food and Agricultural Research (CIFAR) and Administrative Lead, Joint Research Center for Fermented Foods and Beverages (JRCFFB), UC Davis

8:45 Recent Advances in China on Traditional Fermented Food and Beverages.

Jian MAO, Professor, Jiangnan University and Academic lead for Brewing Science and Engineering, JRCFFB, and National Engineering Laboratory for Cereal Fermentation Technology, Wuxi, Jiangsu, China

9:15 Research Topics on Fermented Foods.

Maria MARCO, Professor, Department of Food Science and Technology, and Faculty Lead-Fermented Foods, JRCFFB, UC Davis

9:45 Progress on the Chemistry of Chinese Baijiu

Fuping ZHENG, Professor, Beijing Technology and Business University, Beijing, China

10:15 *Coffee and Tea Break, plus exhibits*

10:45 A Taste of Vietnamese Fermentation.

Chef Robert DANHI, Curator of Cultures, Santa Barbara, CA
Curator of Cultures and host of the 26 episode doc-series Taste of Vietnam will lead the attendees on a multimedia journey through some flavorful examples of how the Vietnamese food culture leverages fermentation to not only preserve mother earths bounty yet conjure deeper flavors in their recipes..

11:15 Introduction to Winemaking Chemistry and Sustainability of Wine.

Roger BOULTON, Distinguished Professor Emeritus in Enology, Department of Viticulture and Enology, Distinguished Professor Emeritus, Department of Chemical Engineering, and Faculty Lead – Beverages, JRCFFB, UC Davis

12:00 *Group Photo in Lobby*

- Note: This is a bilingual, sequential translation conference

12:10 Lunch: A Feast of Fermented Foods and Beverages

13:00 Tour of LEED Platinum Teaching and Research Winery, Brewery, and Jess S. Jackson Sustainable Winery Building, UC Davis.

14:00 The Use of ARTP Technology to Create a Brewing Yeast with Low Acetaldehyde Production.
Chunfeng LIU, Ph.D., Senior Experimentalist, School of Biotechnology, Jiangnan University, Wuxi, Jiangsu, China

14:30 Brief Company Introductions -

14:35 The Microbial Brewing Analysis of Luzhou Liquor & The Restoration of Ampicillin-induced Gut Dysbiosis by *Lactobacillus*.
Ying SHI, Research Associate, Jiangnan University and Luzhoulaojiao Co., Ltd., Luzhou, Sichuan, China

15:00 Introduction of Jiangsu Yanghe Distillery Co., Ltd.
Linna JIANG, Jiangsu Yanghe Distillery Co., Ltd., Suqian, Jiangsu, China

15:25 Introduction of MYS Group Co. Ltd.
Lin HUANG, Deputy General Manager, MYS Group Co. Ltd., Shenzhen, China

15:50 An Introduction to Korean Fermented Foods: Past, Present, and Future Perspectives.
Seung PARK, Professor, Food and Flavor Chemistry, Department of Food Science and Biotechnology, Kyung Hee University, and CJ CheilJedang, Seoul, Korea.

16:15 Fermented Vegetables -Pickles, Sauerkraut, and more.
David EHRETH, CEO and Founder, Sonoma Brinery, Sonoma, CA

16:40 The Fermentation Association.
Neal VITALE, Executive Director, The Fermentation Association, Los Angeles, CA

17:05 Adjourn to Exhibits, Tasting and Networking, in Lobby

Exhibits include

1. Fermented Foods and Beverages in China
2. Fermented Foods and Beverages in USA
3. Fermented Foods and Beverages in Japan
4. Fermented Foods and Beverages in Korea

Friday, August 30: Field Trip to Napa Valley, wineries and food operations – invited only.

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