



## DEPARTMENT NEWS

*Updates from the Department of Food Science and Technology  
and The Food Processing Center*



### From the Desk of Dr. Martini

Hi everybody!

Spring is here and I am looking forward to Summer! The Department has been quiet but there are always a couple of things to highlight...

First, I would like to announce that the search for a tenure-track Professor on Flavor Chemistry is on its way. The Search Advisory Committee has been formed, and we are waiting for final approval to post the position. We are hoping to start reviewing applications by September 1<sup>st</sup> and if we find the right person, have them join the Department in January 2026.

I also wanted to remind you that Ashley has been doing a great job at revamping our social media accounts. Please follow us and share our posts... we would like to increase the number of followers, and we need your help! We have social media accounts on Facebook, Instagram, and LinkedIn.

The last thing I wanted to mention is that if you are around the building, you will notice that Andreia and Jayne are in the middle of Summer camps, workshops, etc... It has been fun to see so many kids learn about food science! There will be more kids coming in July, and WE NEED VOLUNTEERS!!!! Please contact Andreia and Jayne directly if you can help! Please, please help! It should be fun!



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I am going to keep this message short, but I didn't want to forget to recognize those faculty that published their research this month... Below is the list:

Kim, H., Liu, L., Han, L., Park, K., Kim, H.J., Nguyen, T., Nazarenus, T.J., Cahoon, R.E., Haslam, R.P., Ciftci, O., Napier, J.A. and Cahoon, E.B. 2025. Oilseed-based metabolic engineering of astaxanthin and related ketocarotenoids using a plant-derived pathway: Lab-to-field-to-application. *Plant Biotechnol J.* DOI: 10.1111/pbi.70148

Gomes-Neto, J.C., Brandao Melo, A.D., da Cunha Valinia, G.A., Yang, Q., De Oliveira, M.J.K., Marcal, D.A., Arnaut, P.R., Franca, I., Silva, C.A., Korth, N., Pavlovikj, N., Furtado Campos P.H.R., Brand, H.G., Htoo, J., Benson, A., and Hauschild, L. 2025. Temporal Changes in Fecal Swine Microbiome are Predominantly Reflective of Salmonella Typhimurium Challenge Combined With Poor Sanitary Housing. *Frontiers in Veterinary Science* doi: 10.3389/fvets.2025.1597857.

Merkle, J.L., Baumert, J., and Jayasena, S. 2025. Comparison of Six Commercial Sesame ELISA Kits on Their Reliability of Detecting and Quantifying Sesame Residue from Buffer & Cracker Matrices, Kit Extracted – This is Janine's thesis! <https://digitalcommons.unl.edu/honorsembargoed/530/>

LIu, S., Donado, C.P., and Rose, D. 2025. Impact of ferulic and vanillic acids on soluble and insoluble dietary fiber utilization from maize bran by the human gut microbiota. *Food & Function* DOI: 10.1039/d5fo00005j.

Auchtung, J.M., Hallen-Adams, H.E., Hutkins, R. 2025. Microbial interactions and ecology in fermented food ecosystems. *Nature Reviews Microbiology*, <https://doi.org/10.1038/s41579-025-01191-w>

De Oliveira, M.J.K., Yang, Q., Brandao Melo, A.D., Marcal, D.A., Korth, N., Pavlovikj, N., Benson, A., Htoo, J.K.K., Brand, H. G., Hauschild, L., Gomes-Neto, J.C. 2025. Fecal Microbiome of Pigs Fed Diets Differing in Protein and Amino Acid Content Raised in Thermoneutral or Cyclical Heat Stress Conditions. *Frontiers in Microbiology*. <https://doi.org/10.3389/fmicb.2025.1585374>

Vashisht, P., Sangeetha, K., Ramesh, B., Gowda, N., Prasanna, A., Singh, R., Nisha, R., Nickhil, C., Charles, A.P.R., Kenchanna, D., Rathnakumar, K., Tamminedi, C.V.R.K., Ramniwas, S., Rustagi, S., and Pandiselvam, R. 2025. Harnessing light: the role of semiconductor technology in boosting phenolic compounds in fruit and vegetable. *Critical Reviews in Food Science and Nutrition*. <https://doi.org/10.1080/10408398.2025.2502790>

Jayasena, S., Koppelman, S.L., Taylor, S. L., Baumert, J.L. 2025. Development of a Sensitive and Ara h 2 Specific Competitive ELISA for the Quantification of Peanut. *Food Control*. <https://doi.org/10.1016/j.foodcont.2025.111435>

Wow! We had a productive month of June for publications! Congratulations to all of you and keep going!

Thanks to all for everything you do for the Department!

Silvana





## **Room Reservations**

As a courtesy, If you have reserved a conference room or classroom and no longer need to use it, please let the scheduler know so that we can free up the room for someone else.



## BUILDING BETTER TEAMS: HR INSIGHTS

Happy June to all in the Food Science and Technology Department. I hope you're taking time to enjoy the beautiful sunshine and a quiet moment to rejuvenate. Below is a reminder and an update just received from IANR/HR.

**UNL listserves/department group emails** are intended for business announcements/information distribution only. If you're in-doubt or would like a second opinion, please email Terri Hutchison ([thutchison7@unl.edu](mailto:thutchison7@unl.edu)) with your planned announcement/information. I'd be happy to assist.

- *Fall 2025, the University is implementing SAP Success Factors for recruiting, onboarding and performance management.*
- *IANR employees **will not** have a Trackstar performance conversation window for fall 2025.*
- *IANR **will** use Trackstar for the spring 2026 performance evaluation conversation window (January 15-March 15, 2026. This spring 2026 window will cover the period of March 15, 2025 through March 15, 2026. Please email any questions to [thutchison7@unl.edu](mailto:thutchison7@unl.edu).*





# The Business Brief: Updates from the Business Center

## Important Year-End Reminders from the Business Center:

Here are some key dates to remember as the UNL approaches the end of the fiscal year.

Please submit any year-end requests from the Business Center to [nicbc@unl.edu](mailto:nicbc@unl.edu) as soon as possible to avoid any delays in meeting the deadlines.

- **June 30, 2025 - Last day of the fiscal year**
- **July 10, 2025 – All P card vouchers and receipts for FY25 must be submitted to the Business Center for reconciliation**
- **July 15, 2025 – Last day for the Business Center to make adjustments to FY25**

Fiscal Year End is  
AWESOME!!!!!!!!!!!!!!


Said no one in Budget or  
Accounting EVER.

som<sup>ee</sup>cards  
user card



## THE FACULTY FORUM: HIGHLIGHTS AND ANNOUNCEMENTS


### Publication for Faculty



Congratulations to Jennifer Auchtung, Heather Hallen-Adams, and Bob Hutkins for their recent publication in Nature Reviews Microbiology. This review highlights the microbial interactions important for fermented food production and describes approaches to enhance these interactions to improve the quality, safety, and health properties of fermented foods.

<https://www.nature.com/articles/s41579-025-01191-w>

### *Exciting News!*



Congratulations to Dr. Baumert, Dr. Taylor, Dr. Koppelman, and Shyamali Jayasena on having some of their research published in Food Control. The citation is below.

Jayasena, S., Koppelman, S. J., Taylor, S. L., & Baumert, J. L. (2025). Development of a Sensitive and Arachis 2 Specific Competitive ELISA for the Quantification of Peanut. *Food Control*, 111435.

<https://doi.org/10.1016/j.foodcont.2025.111435>



## RECRUITING ROUNDUP: UPDATES AND INSIGHTS

If I said April and May were busy, June is jam packed! Summer kicks off our camp season. This year, we added two newly developed camps to the lineup. A three-day Apple Camp and one-day Chocolate Camp by Dr. Bianchini and Dr. Stratton. The Apple camp was a smash hit that included nine high schoolers who kicked off their apple education with a trip to Kimmel Orchard. Students freeze dried, jammed, and dehydrated apples to create a myriad of apple products. They also made our famed fall favorite, Carmel Apple-Dapple ice cream! Their products will be featured at this year's Apple Jack Festival in September.

We will bring activities to 4-H Clover College, SPARK groups, and Big Red Engineering camps in the next few weeks. Next week, we will provide a teacher's professional development day here at FIC lead by Dr. Danao. Dr. Bianchini and Dr. Stratton will be leading sessions on food science activities teachers can carry out with their students.

June also marks the end of our recruiting season for students admitted for fall. At this time, we welcome five true freshman and two transfer students into FDST in August. We know recruiting efforts effect all of us as a department. I'm acutely aware I'm at the helm of these efforts but, as you know, I don't do this alone. I sit on two recruitment committees, CASNR and FDST Faculty, as well as continually working with Dr. Martini and extension faculty. When planning for recruitment, there are two big pieces that guide our efforts; awareness of the major/career and personal welcome though immersive activities. From there, a third is scholarships. Efforts for casting a wide net to spread awareness have included the partnership with LPS Culinary classes and Omaha Public High School visits through CASNR. We are beginning a new partnership with LPS Science which now has a food science unit in 5th grade, where students create their own salad dressing. There are many ideas that we'll share as we meet later this month to begin this exciting partnership.

Along with personal, ongoing communication, camps are our greatest efforts for setting students up with that personal connection to the department. This helps bring comfort, vision, and excitement as prospective students imagine themselves here at FIC. Thank you for everything you do. I feel the support offered through donated time, shared connections, activity and camp development, and monetary donations through the foundation.

Reach out if you'd like to volunteer. It can be in any capacity from attending events, helping with preparations, or preparing food science activities for our prospective recruits. Look for specific volunteer emails that are ongoing.



# RECRUITING ROUNDUP: UPDATES AND INSIGHTS







## THE FOOD PROCESSING CENTER

*Department of Food Science  
and Technology*



### June is Dairy Month

This month, the Food Processing Center is focused on closing out the fiscal year strong by finalizing invoicing, setting our revenue and expense projections for FY26, and reassessing our fee structure to remain competitive in response to changes in our cost of goods. In addition, our team has been actively engaged with clients on a variety of projects — from product development and scale-up support to technical consulting — helping food entrepreneurs and companies bring their ideas to market. June also marks National Dairy Month, and we're proud to celebrate Nebraska's hardworking dairy farmers. Be sure to stop by the Dairy Store to enjoy our featured specials all month long — we wouldn't be here without the dedication of those who keep our dairy industry thriving.

