

# STUDENT COMPLETIONS SCHEDULE

## 9:30 – 10:30am: PRODUCT DEVELOPMENT COMPETITION

**Topic:** *Development of Innovative Food Products Using Upcycled Food Waste: Enhancing Sustainability and Nutrition through Circular Economy Approaches*

## 10:30-11:30am: RESEARCH COMPETITION (3 Minute Thesis)

### PRODUCT DEVELOPMENT COMPETITION FINALISTS

Tuskegee University	Team Lead: Emily Ameyenu Members: Queen Abbah, Md Fahimsharker Eashat, Aishat Adejoh Product: Eco-sweets
Alabama A&M University	Team Lead: Karthik Medabalimi Members: Vanessa Njoku, Karyn Rose, Maria Martinez, Kristan Gooden, Manideep Busarapu Product: Rindastic Revive
Auburn University	Team Lead: Sofia Sierra Members: Vianca Tashiguano Product: Savory Saver
Alabama A&M University	Team Lead: Harpreet Singh Members: Tejasri Thatipamula, Madison Wright, Lauryn Strong, Katelyn Boyle Product: Hemp-based Bar
Tuskegee University	Team Lead: Wes Whitner Members: Linda Kpombrekou, Viateur Ngabonzima, Jacqueline Yeboah Product: Blueberry Bliss Alkaline Water

## RESEARCH COMPETITION (3 MINUTE THESIS) FINALISTS

Queen Abbah	Tuskegee University	Characterization of Cellulose Extracted from Industrial Hemp Biomass Residues as a High-Value Potential Biomaterials
Tejasri Thatipamula	Alabama A&M University	Selected Synergistic Health Benefits of Spices, Ginger, and Turmeric
Elizabeth Ziabtchenko	University of Georgia	RRM2 and it's Effect on Woody Breast Meat
Vanessa Njoku	Alabama A&M University	Antioxidant Potential of Pigmented Rice: Black and Red Rice Using Different Processing Methods
Robina Rai	Clemson University	Printing Innovation: Developing 3D-printed Texture Analysis Probes for Food Application
Madison Wright	Alabama A&M University	Consumer Perception of Natural and Synthetic Colors, and Flavors: The Development of a Functional Mint-Based Beverage
Harpreet Singh	Alabama A&M University	Antioxidant Activity and Cytotoxic Effects of Date Seed Extracts on Colon Cancer Cells (HT-29)
Afreen Sultana	Clemson University	Modified Starch-Based Coating for Paper-Based Food Packaging
Karthik Medabalimi	Alabama A&M University	Effect of Processing on Selected Antioxidant Activities and Metabolizing Enzyme Inhibition by <i>M. koneigii</i> (Curry Leaves) Extracts
Sofia Sierra	Auburn University	Cold Plasma and Plasma-Activated Antimicrobials: Novel and Sustainable Technologies to Reduce <i>Listeria monocytogenes</i> on Processing Surfaces
Katelyn Boyle	Alabama A&M University	Development of a Functional Food Snack Product Utilizing Antioxidant Rich Spirulina Microalgae and Bilberry