

**MAFMA FUNDED PROPOSALS  
FIRST COMPETITION - 1994**

	UNIVERSITY	TITLE	PRINCIPAL INVESTIGATOR	MAFMA \$ RECEIVED	TOTAL MATCHING FUNDS
1	Illinois	Noninvasive Temperature Mapping in Foods Undergoing Thermal Processing: Development of Fast MRI Techniques	J. Bruce Litchfield/ Andrew Webb	\$50,000	\$176,768
2	Illinois	Healthful Components of Fresh, Frozen and Canned Vegetable Nutrients & Non-nutrients	Barbara Klein	\$35,000	\$88,550
3	Illinois	Impact of Sodium Binding and Water Mobility as Measured by NMR on Taste Qualities of High Moisture Food Systems	Shelly Schmidt	\$35,000	\$47,250
4	Indiana	Development of Phenylalanine-Free Protein through Recombinant Methods for Treatment of Phenylketonuria (PKU)	Bryan Hainline	\$10,000	\$130,000
5	Iowa State	Human Gut Microfloral Metabolism and Anticancer Effects of Soybean Isoflavones	Suzanne Hendrich	\$10,000	\$30,460
6	Nebraska	Control of Warmed-over flavor with Mixed Tocopherols and Edible Film	Marilynn Schnepf	\$10,640	\$10,640
7	North Dakota State	Utilization of Barley for Food: Processing and Storage+C28	Patricia Berglund	\$22,977	\$25,500
8	Ohio State	Development of an on-line sensor for consistency of tomato products	Sheryl Barringer	\$28,000	\$28,000
9	Ohio State	A Novel Continuous Process to Produce Microbial Polysaccharide, Xanthan Gum from Glucose by Fermentation and Ultrafiltration	David Min	\$20,000	\$30,000
10	Ohio State	Temperature monitoring within particulates during continuous sterilization	Sudhir Sastry	\$32,000	\$50,000
11	Purdue	Product Quality and Changes in Corn Proteins Due to Processing	Bruce Hamaker	\$10,000	\$14,000
12	Purdue	The effect of water transport on the cooking quality of extruded cereal foods	Martin Okos	\$50,000	\$60,000
13	Purdue	In-line sensors for process control in continuous food processing systems	Rakesh Singh	\$30,000	\$63,000
14	Purdue	Synthesis of novel lipid-carbohydrate oligomers as new food ingredients	Bernard Tao	\$50,000	\$68,980
14	Totals			\$393,617	\$823,148