

**MAFMA FUNDED PROPOSALS  
THIRD COMPETITION - 1996**

	UNIVERSITY	TITLE	PRINCIPAL INVESTIGATOR	MAFMA \$ RECEIVED	TOTAL MATCHING FUNDS
1	Illinois	Measuring Temperature and Residence Time of Flowing Particles During Aseptic Processing of Multiphase Foods: Development of a New Sensor	Kenneth Ghiron/ J. Bruce Litchfield	\$12,000	\$12,000
2	Illinois	Efficient production of natural food additives with cardioprotective and anticancer benefits	M.A.L. Smith	\$31,000	\$111,900
3	Michigan State	Identification and Evaluation of Phytochemicals in Sauerkraut Which May be Responsible for Reduced Breast Cancer Risk in Polish Women	Bill Helferich	\$33,200	\$33,200
4	Missouri	Converting Spent Casings Into Animal Food	Ronald Belyea	\$39,500	\$39,500
5	Nebraska	Heat shock gene products as diagnostic targets for pathogenic bacteria	Andrew Benson	\$50,000	\$110,000
6	Nebraska	Development of an Enzyme-Linked Immunoassay (ELISA) to Detect Cows' Milk Contamination of "Pareve"-Labeled and Other Non-Dairy Food Products	Susan Hefle	\$50,000	\$60,000
7	Ohio State	Effect of Nitrogen Levels and Fruit Maturity on Tomato Peeling Efficiency	Sheryl Barringer	\$10,500	\$10,500
8	Ohio State	Development and Scale-Up of an Extractive Fermentation Process for Carboxylic Acids Production from Food Processing Byproducts	Shang-Tian Yang	\$50,000	\$126,000
9	Ohio State	Demonstration of Pulsed Electric Field Technology in Food Processing and Preservation	Q. Howard Zhang	\$50,000	\$51,000
10	Purdue	Effect of Microbial Protease-Induced Release of Plasmin from Casein on the Quality of Cheese and Whey Protein Products	S. Suzanne Nielsen	\$22,500	\$22,500
10	Totals			\$348,700	\$576,600