

**MAFMA FUNDED PROPOSALS
SIXTH COMPETITION - 1999**

	UNIVERSITY	TITLE	PRINCIPAL INVESTIGATOR	MAFMA \$ RECEIVED	TOTAL MATCHING FUNDS
1	Illinois	Water Sorption Isotherm Behavior, Glass Transition Temperature, and Textural Properties of Commonly Used Amorphous Carbohydrates	Shelly Schmidt	\$33,469	\$48,000
2	Iowa State	Characterization and Functionality of Intermediate Starch Materials in Corn	Pamela White	\$17,000	\$17,000
3	Kansas State	Evaluation of on-line moisture sensors in an extrusion process line	Fred Fairchild (replaces John Brent)	\$50,000	\$92,375
4	Nebraska	Selection of oligosaccharide-fermenting probiotic bacteria	Robert Hutkins	\$29,200	\$29,200
5	Ohio State	Electrostatic powder coating of snack foods	Sheryl Barringer	\$10,000	\$10,000
6	Ohio State	Improvement of Flavor Quality and Stability of Tomato Juice in Polymeric Packaging by a Combination of Low-Thermal and Pulsed Electric Field Processing	David Min	\$35,331	\$39,844
7	Ohio State	Serum Separation in Processed Tomato Products-A Study of Influencing Factors and their Optimization	Gonul Kaletunc	\$10,000	\$46,077
8	Ohio State	Development of a Fibrous-Bed Bioreactor for Production of Value-Added Products from Corn Milling Byproducts	Shang-Tian Yang	\$50,000	\$53,000
9	Ohio State	Bioavailability of Lycopene from Processed Tomato Products	Steven Schwartz	\$50,000	\$90,000
10	Purdue	Effect of Plasmin Level in Whey Protein Products Used as Functional Ingredients on Quality of Cheese and Processed Meat Products	S. Suzanne Nielsen	\$25,000	\$25,000
11	Purdue	Computer Aided Design of Dough Processing Equipment	Osvaldo Campanella	\$40,000	\$40,000
11	Totals			\$350,000	\$490,496