

**MAFMA FUNDED PROPOSALS  
EIGHTH COMPETITION - 2001**

	UNIVERSITY	TITLE	PRINCIPAL INVESTIGATOR	MAFMA \$ RECEIVED	TOTAL MATCHING FUNDS
1	Ohio State	Optimization of Seasoning Properties for Electrostatic Powder Coating of Snack Foods	Sheryl Barringer	\$44,000	\$72,000
2	Nebraska	Functional Properties of fructooligosaccharides in yogurt	Robert Hutkins	\$18,500	\$18,500
3	Purdue	ADAPT: Automatic Deviation Accommodation for Processing Thermosterilized Foods in Continuous Retorts	Tim Haley/ Osvaldo Campenella	\$40,000	\$40,000
4	Ohio State	Effect of Adding Milk Solids on the Quality and Economics of Swiss Cheese Manufacture	W James Harper	\$30,000	\$45,000
5	Ohio State	Development of an Enzymatic Process for Production of GOS from Whey Lactose	Shang-Tian Yang	\$28,000	\$28,500
6	Illinois	A Comparison of Isolated Components and Whole Foods: An Investigation of Vitamin E and Alpha-Tocopherol	Elizabeth Jeffery	\$40,791	\$50,003
7	Purdue	Use of Microbial Proteases to Increase Plasmin Activity and Enhance Ripening Rate of Cheese	Suzanne Nielsen	\$25,000	\$25,000
8	Kansas State	Effects of a novel ultrasonic emitter on the mating behavior and reproductive performance of the Indianmeal moth-a common pest associated with grains and processed food products	Bhadriraju Subramanyam	\$50,000	\$157,000
9	Kansas State	Control of Listeria monocytogenes in Ready-to-Eat Meat Products Using a Combination of Saturated Steam-Based Post Process Pasteurization and Chemical Antimicrobials	Randy Phebus (replaces Harshavardhan Thippareddi)	\$49,922	\$53,000
10	Nebraska	Cholesterol-lowering properties of ground beef enriched with phytosterols	Timothy P Carr	\$18,583	\$18,583
11	Illinois	Bioactivity and active compounds from aronia and elderberry fruits of commercial value	David S Seigler	\$19,749	\$29,749
12	Illinois	Comparison of chemical and Physical Properties of Dried Strawberries Produced by Freeze Drying and Novel Film Drying Method	Keith R. Cadwallader	\$35,455	\$53,487
12	Totals			\$400,000	\$590,822