

**MAFMA FUNDED PROPOSALS
NINTH COMPETITION - 2002**

	UNIVERSITY	TITLE	PRINCIPAL INVESTIGATOR	MAFMA \$ RECEIVED	TOTAL MATCHING FUNDS
1	Ohio State	Mechanisms and Control of Tailing During Pressure Death of <i>Listeria monocytogenes</i>	Ahmed E. Yousef	\$45,000	\$45,000
2	Purdue	The Effect of Variations in Raw Material and Process Conditions on the Expansion of Cereal Products	Martin Okos	\$50,000	\$50,000
3	Minnesota	Improving the flavor of soy protein as a food ingredient	Gary Reineccius	\$46,123	\$50,000
4	Michigan State	Application of value cut technology to Holstein beef	Matthew E. Doumit	\$50,000	\$52,130
5	Purdue	Magnetic Resonance Sensor for Grading of Canning Tomatoes Prior to Processing	Richard Stroshine	\$20,000	\$20,000
6	Kansas State	Control of Clostridium perfringens and Clostridium botulinum in Cooked, Ready-to-Eat Beef Products by Chemical Antimicrobials during Extended Chilling Process	James L. Marsden	\$50,000	\$108,900
7	Michigan State	Evaluation of Methylcellulose and Hydroxypropyl Methylcellulose Gums as Purge Controllers in High-Moisture Hams	Wesley N. Osburn	\$20,000	\$20,000
8	Ohio State	Liquid Electrostatic Coating Using Oil and Water Based Coatings	Sheryl Barringer	\$10,000	\$55,000
9	Purdue	Adhesion of Seasoning Onto Baked and Fried Chips	Ganesan Narsimhan	\$21,194	\$21,194
10	Michigan State	Efficacy of dry edible beans to inhibit breast cancer	Maurice R. Bennink	\$14,128	\$19,998
11	Iowa State	The Use of Probiotic Bacteria to Improve the Nutritional Value and Quality of Swiss Cheese	Terri D. Boylston	\$17,090	\$24,207
12	Illinois	Bioactive Proteins in Industrial Soy Streams	Elvira DeMejia	\$8,830	\$12,500
13	Ohio State	Influence of processed tomato products consumption on oxidative and defense status in men with prostate cancer	Steve Schwartz	\$35,323	\$35,323
13	Totals			\$387,688	\$514,252