

**MAFMA FUNDED PROPOSALS
TENTH COMPETITION - 2003**

	UNIVERSITY	TITLE	PRINCIPAL INVESTIGATOR	MAFMA \$ RECEIVED	TOTAL MATCHING FUNDS
1	Purdue	Site-Specific Drying and Conditioning of Identity-Preserved Quality Food Grains	Dirk E. Maier	\$17,435	\$17,500
2	Kansas State	Wheat Gluten Modification for Value Addition	Finlay Macritchie	\$29,750	\$29,750
3	Nebraska	Control of <i>Listeria monocytogenes</i> in Ready-to-Eat Meat Products Using Chemical Antimicrobials (Buffered Sodium Citrate and Buffered Sodium Citrate Supplemented with Sodium Diacetate) and Saturated Steam	Harshavardhan Thippareddi	\$25,000	\$25,000
4	Nebraska	Naturally Occurring Antifungal Agents from Lactic Acid Bacteria	Lloyd B. Bullerman	\$25,000	\$25,000
5	Ohio State	Microfluidic CD-ELISA for Fast Detection of Food-borne Pathogens and Toxins	Shang-Tian Yang	\$50,000	\$50,000
6	Michigan State	Microbial Standards and Reduction Strategies for Highbush Blueberries	Ewen C.D. Todd	\$50,000	\$92,084
7	Nebraska	Optimization of Wheat Flour Tortilla Ingredients and Processing for Food Service Uses	David S. Jackson	\$30,000	\$30,000
8	Ohio State	Screening for a <i>Clostridium botulinum</i> Surrogate Spore for Validation of Low-acid High Pressure Processes	V.M. (Bala) Balasubramaniam	\$45,014	\$45,014
9	Ohio State	Determining what characteristics consumers desire in Swiss Cheese	Jeannine F. Delwiche	\$6,500	\$6,500
10	Illinois	Factors Affecting Astringency/Bitterness in Soy Flakes and Soy Protein Isolates	Soo-Yeun Lee	\$31,319	\$47,670
11	Kansas State	Suitability of Maize and Sorghum for Dry Milling and Extrusion Processing	Tim Herrman	\$33,000	\$55,552
12	Ohio State	Quick Screening Tests for Electrostatic Powder Coating	Sheryl Barringer	\$26,400	\$26,400
12	Totals			\$369,418	\$450,470