

**MAFMA FUNDED PROPOSALS
FOURTEENTH COMPETITION - 2008**

	UNIVERSITY	TITLE	PRINCIPAL INVESTIGATOR	MAFMA \$ AWARDED	TOTAL MATCHING FUNDS RECEIVED
1	Illinois	Determining the critical water activity at which the glassy to rubbery transition occurs in "real world" amorphous food materials employing recently developed dynamic water vapor sorption technology	Shelly Schmidt	\$48,816	\$59,700
2	Kansas State	Physiochemical properties of waxy wheat and partial waxy wheat flour and starches and their applications in food	Yong-Cheng Shi	\$37,000	\$37,000
3	Michigan State	Yogurt fortification with predigested/germinated whole soybean powder for enhanced health	Zey Ustunol	\$13,613	\$48,000
4	Nebraska	Determining the effect of prebiotic oligosaccharides on the human intestinal microbiota using high resolution pyrosequencing	Robert Hutkins	\$28,028	\$30,028
5	Nebraska	A portable on-line hyperspectral imaging system for forecasting beef tenderness	Jeyamkondan Subbiah	\$50,000	\$187,000
6	Nebraska	The capacity of resistant starches to modulate gastrointestinal microbiota composition and metabolism	Jens Walter	\$28,028	\$49,638
7	North Dakota State	Sound science to establish microbial specifications for flaxseed food safety	Charlene Wolf-Hall	\$10,410	\$10,410
8	Ohio State	Electrohydrodynamic spraying of chocolate	Sheryl Barringer	\$10,000	\$10,000
9	Ohio State	Rapid determination of Concord Grape content in commercial grape juice	Monica Giusti	\$10,000	\$10,000
10	Purdue	Improving corn bran fiber for high incorporation into processed foods	Bruce Hamaker	\$40,000	\$40,000
10	Totals			\$275,895	\$481,776