**PRESENTER:** THOMAS J HERALD received his Ph.D. from Michigan State University in Food Science. Currently, Dr. Herald is a Professor and Co-ordinator of the Food Science Graduate Program at Kansas State University. The overarching theme of Dr. Herald's research is the chemical and physical methods of food analysis. He participated on numerous interdisciplinary projects. Currently, a few of Dr. Herald's projects include ingredient functionality, gum rheology and micronutrient protection.

**TITLE, ABSTRACT:** CARAGEENAN: CHEMISTRY AND APPLICATION

Abstract:
Gums are a ubiquitous ingredient used in the food industry. Gums function as a means to bind water and reduce flow. These attributes account for textural changes and consequently consumer acceptability. Gums are dependent on environmental conditions including pH and the presence of ions. Therefore, each food system will dictate the choice of gum used. Carrageenan was first identified off the Coast of Ireland over 800 years ago. This seaweed extract has been used in foods, medicine and pharmaceuticals. Carrageenan is a well established in the dairy industry serving to stabilizing ingredients in chocolate milk. Carrageenan has three fractions kappa, iota and lambda each exhibiting a different structure and function.

**Tuesday, May 4, 2004, 4:00pm, AG ENGR Bldg. 105**

Refreshments Will Be Served