PRESENTER: Dr. Ingolf Gruen
Associate Professor of Food Chemistry, University of Missouri

TITLE: Can you believe people eat that?
An Odyssey around the world in 80/2 = 40 foods

ABSTRACT:
Merriam-Webster’s definition of a food is very simply “a material consisting essentially of protein, carbohydrate, and fat used in the body of an organism to sustain growth, repair, and vital processes and to furnish energy”. However, the specific “material” used as a food by humans is very culturally driven based on its availability in the absence of other food material and is also often linked to the need of preserving such food. This presentation is less scientific but more an overview of cultural differences regarding foods.

BIOGRAPHICAL:
Ingolf Gruen, a native of Germany, received his diploma in nutrition from the Justus-Liebig University in Giessen and his M.S. and Ph.D. in Human Nutrition and Foods from Virginia Tech in 1989 and 1993, respectively. After completing a year-long post-doc, he worked for two years in the bioanalytical industry before joining the food science faculty at the University of Missouri. He currently is Associate Professor and program chair of food science at the University of Missouri, where he has been teaching, among other courses, food chemistry and food analysis since 1996. His research focuses on various aspects of functional food development as well as analytical food chemistry with an emphasis on ingredients effects on flavor and bioactive compounds.

DATE • TIME • LOCATION:
Tuesday, December 2, 2014, 4:00 PM, 105 Agricultural Engineering Building