

6th Annual Research Spotlight Meeting

May 21st – 22nd, 2025
Coffman Memorial Union
300 Washington Ave SE, Minneapolis 55455
Great Hall



Plant Protein Innovation Center

FOOD SCIENCE
AND NUTRITION

CFANS
COLLEGE OF FOOD, AGRICULTURAL
AND NATURAL RESOURCE SCIENCES



Wednesday, May 21st, 2025

8:00 – 9:00 am

Breakfast & Registration

Welcome and Opening Remarks

9:05 – 9:15

Brian Buhr, Dean of the College of Food, Agriculture, and Natural Resource Sciences, University of Minnesota

9:15 – 9:50

Introduction to the PPIC: Mission, Model, Goals

Pam Ismail, Professor and PPIC Director and Founder, University of Minnesota

9:55 – 10:25

Keynote Speaker: Let's Not Be Afraid of Complexity: Unraveling the Full Potential of Plant Proteins as Ingredients.

Milena Corredig, Professor, Aarhus University

10:25 – 11:00

POSTER SESSION / COMPANY BOOTHS / NETWORKING SESSION I

11:05 – 11:30

The Dilemma of Sustainable Alternatives: Bridging Consumer Expectations

Alissa Nolden, Assistant Professor, University of Massachusetts Amherst

11:35 – 12:00

Advocacy for Plant Protein Structural and Functional Traits through Breeding

Pam Ismail, PPIC Founder & Director, Professor, University of Minnesota

12:05 – 12:30 pm

The Joys and Frustrations of Breeding Hemp for Protein

Tom Michaels, Professor, University of Minnesota

12:30 – 1:25

LUNCH & NETWORKING SESSION II

1:30 – 1:55

Leveraging Artificial Intelligence to Predict Protein Gelation Properties

Jing Zhao, Associate Professor, San Diego State University

2:00 – 2:25

AI-driven Enzyme-substrate Interaction Modeling and Fermentation Strategies for Off-flavor Reduction in Pea Proteins

Fernanda F. G. Dias, Assistant Professor, University of Minnesota

2:30 – 2:55

Microwave-vacuum Dehydration and Lactic Acid Fermentation as Approaches to Mitigate Off-flavors in Plant-based Proteins

Anubhav Pratap-Singh, Associate Professor, University of British Columbia

2:55 – 3:30

POSTER SESSION / COMPANY BOOTHS / NETWORKING SESSION III

3:35 – 4:00

The Effects of Storage on Protein Isolation, Structure and Function

Clifford Hall, Professor, South Dakota State University

4:05 – 4:30

Inhibition of Legume Flavor Degradation Pathways with Polyphenols

Audrey Girard, Assistant Professor, University of Wisconsin-Madison

4:35 – 5:00

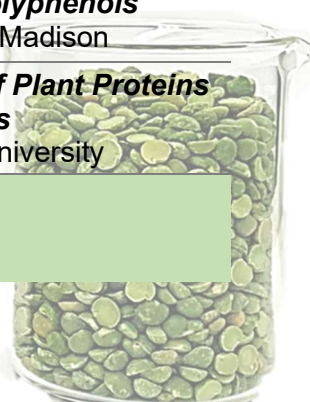
Protein-Polyphenol Interactions: Understanding the Influence of Plant Proteins on Polyphenol Functionality in Food Formulations

Charlene Van Buiten, Assistant Professor, Colorado State University

6:00 pm

Networking Dinner (Optional)

Courtyard Marriott Minneapolis
1500 Washington Ave S, Minneapolis, MN 55454



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Thursday, May 22nd, 2025

8:00 – 9:00 am

Breakfast

9:05 – 9:30

***Modulating Protein Secondary Structure in the
Texturization of Plant Protein Isolates***

Job Ubbink, Professor, Department Head, University of Minnesota

9:35 – 10:00

***Advancing Plant-Based Foods: Innovations in High-Moisture Extrusion,
Protein Interactions, and with other Macromolecules such as
Polysaccharides, Texture Reinforcement, and Nutritional Benefits***

Oswaldo H. Campanella, Professor, Ohio State University

10:05 – 10:30

Driving Protein Innovation: The MBOLD Protein Catalyst

Heidi Teoh, VP, R&D, SunOpta, Inc.

10:30 – 11:05

POSTER SESSION / COMPANY BOOTHS / NETWORKING SESSION IV

11:10 – 12:25 pm

Panel Discussion

Tammy Kimbler, CCO of Scientific Research, The Land Institute
Jennifer Kimmel, Head of R&D Americas, Roquette America, Inc.
Mindi McKibbin, VP, R&D, PureField Ingredients
Aidin Milani, Market Development Manager, Buhler North America
Kristin Soave, Platform Leader, Kalsec

12:25-12:30

Closing Remarks

Pam Ismail, Professor and PPIC Director and Founder, University of Minnesota

12:30 - 1:25

Boxed Lunch

1:30

Bus Leaves for Buhler tour (Optional add-on)

The visit to the Buhler Food Application Center (FAC) will feature a tour of Buhler's state-of-the-art facility to learn about the equipment and technologies used in the processing of pulses and grains, from cleaning and grading to milling, flaking, extrusion, and other methods of producing value-added products

