DPTC 2011 Spring Master's Graduates



Megan Cleveland

Thesis Title: The development of a novel technique to evaluate binding between probiotic bacteria and phospholipids, and the creation of a dairy-based food product rich in milk bioactives.

Future Plans: Currently working as a Food Technologist Intern at Earthbound Farm



Xiomara Elias

Thesis Title: Effects of Milk Processing on the Milk Fat Globule Constituents

Future Plans: Currently seeking a position in the dairy industry



Hadi Eshpari

Thesis Title: Evaluation of Vacuum Packaging on the Physical Properties,

Solubility, and Storage Space of Dairy Powders

Future Plans: He has been admitted to a joint PhD program between the DPTC

and the Department of Food Science in University of Guelph

starting this fall.



Josh Goldman

Thesis Title: The Effect of Processing Parameters and Methylcellulose on Texture and Consumer Acceptability of a Non-Melting Dairy Protein Gel

Future Plans: Josh will be working for Kraft in research and development on

dairy foods



Haibin Guo

Thesis Title: Combining Conventional Tests and Terminal Restriction

Fragment Analysis to Evaluate Microbial Quality of Raw Milk

Future Plans: He has returned to China to finish the dual master program in

Shanghai Jiao Tong University, and is also looking for a job in

the food/dairy industry.



Andrea Laubscher

Thesis Title: Polymorphic Variation of the DGAT1 Gene in Cal Poly Holstein

and Jersey Breeds and the Correlation of Milk Fat Content and

Genetic Values.

Future Plans: Currently working at DPTC



Erin Stefanutti

Thesis Title: Angiostatin Like Peptides in Milk: Potential Development for

Dairy Products Capable of Cancer Prevention

Future Plans: Currently working for Gilead Sciences as a research associate in

the biologics development department.



Dan Zhao

Thesis Title: Isolation of anti-fungal lactic acid bacteria from food sources and

their use to inhibit mold growth in cheese.

Future Plans: To do an internship working for Dr. Farkye.