

MONDAY, JULY 25 MICHIGAN LECTURES

Mon-11:45-MichLect-1, Bernhard Center, Room 157-160 Michigan Lecture

Mon 11:45 AM-12:45 PM

Chemistry in Food Manufacturing

Neil E. Bucsh, Technical Director, Chelsea Milling Co, neil.bucsh@chelseamilling.com

Wheat/Flour – Falling Number, Moisture, Protein, Ash, pH, Vomotoxin and Enrichment

Mon-11:45-MichLect-2, Bernhard Center, Room 208-10..... Michigan Lecture

Mon 11:45 AM-12:45 PM

A Taste of Michigan: Food Science, A Cooperative Effort Between Business and Education

Kristine Wilke, Director and Terry Work, Principle Scientist, Product and Consumer Science, Kellogg Co (Walt Erhardt, and Scott Hanson)

Food Science can be a pathway linking chemistry to a future career. Learn how Kellogg Company and the Battle Creek Area Mathematics and Science Center team to engage science education in the real world context of food science.

Mon-04:00-MichLect-3, Chemistry Building, Room 1720..... Michigan Lecture

Mon 4:00-5:00 PM

Analytical Chemistry in Pharmaceutical Quality Control Testing

David Redding, Quality Control, Perrigo Co.

This presentation will include general information about the quality control testing program at one of the world's leading producers of over-the-counter store-brand pharmaceutical products. Specific topics will include determining limits for assay testing, the types of testing performed in the QC lab and skills that determine success for entry-level analysts. The Perrigo world headquarters is located in Allegan, MI with operations across the US and internationally in China, India, Australia, Mexico, the United Kingdom, and Israel.