

### South Eastern Meeting (SEIFT) February 19, 2025

Despite the snow in Normal, AL the members of the Institute of Food Technologists Students Association (IFTSA) at Alabama A&M University, along with faculty and staff from the Food Science Department, traveled to Atlanta, GA for the Southeastern Section of the IFT (SEIFT) Suppliers/Food Industry EXPO and Educational Program at the Cobb Galleria.



The IFTSA Alabama A&M University Chapter participated in the Product Development (PD) and Three-Minute Thesis (3MT) competitions. The PD competition topic was "Development of Innovative Food Products Using Upcycled Food Waste: Enhancing Sustainability and Nutrition through Circular Economy Approaches." The new products contained more than 51% of upcycled food waste and provided a good source of nutrients.

Team 1: **Product: Rindastic Revive**

Team Lead: Karthik Medabalimi

Members: Vanessa Njoku, Karyn Rose, Maria Martinez, Kristan Gooden, Manideep Busarapu



**Team 2: Product: Hemp-based Bar**

Team Lead: Harpreet Singh

Members: Tejasri Thatipamula, Madison Wright, Lauryn Strong, Katelyn Boyle

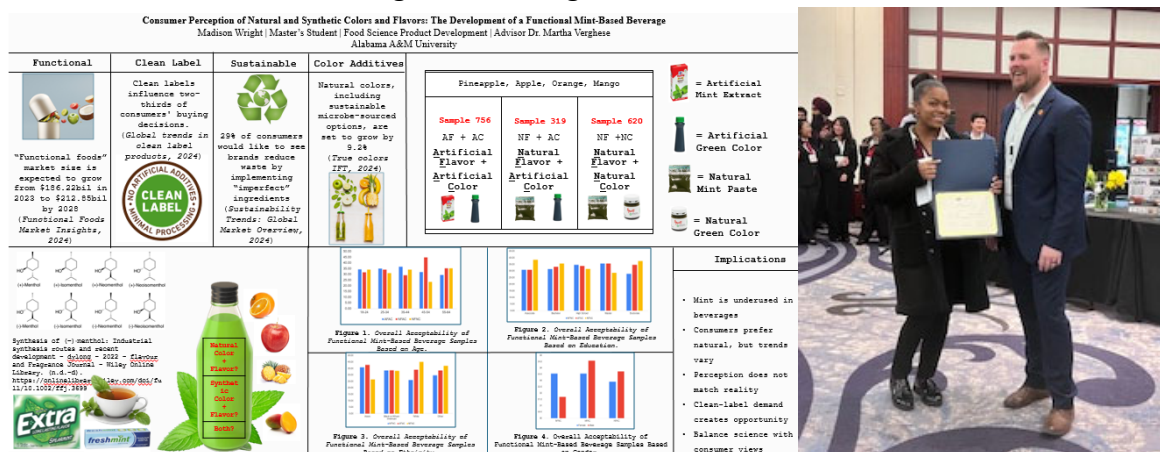


The finalists competed against teams in the South East Section of IFT through 7-minute PowerPoint presentations and provided product samples for the judges to evaluate. The “Rindastic Revive” team, led by PhD candidate Karthik Medabalimi, won the first place and the “Hemp-based Bar” team, led by PhD candidate Harpreet Singh won second place.

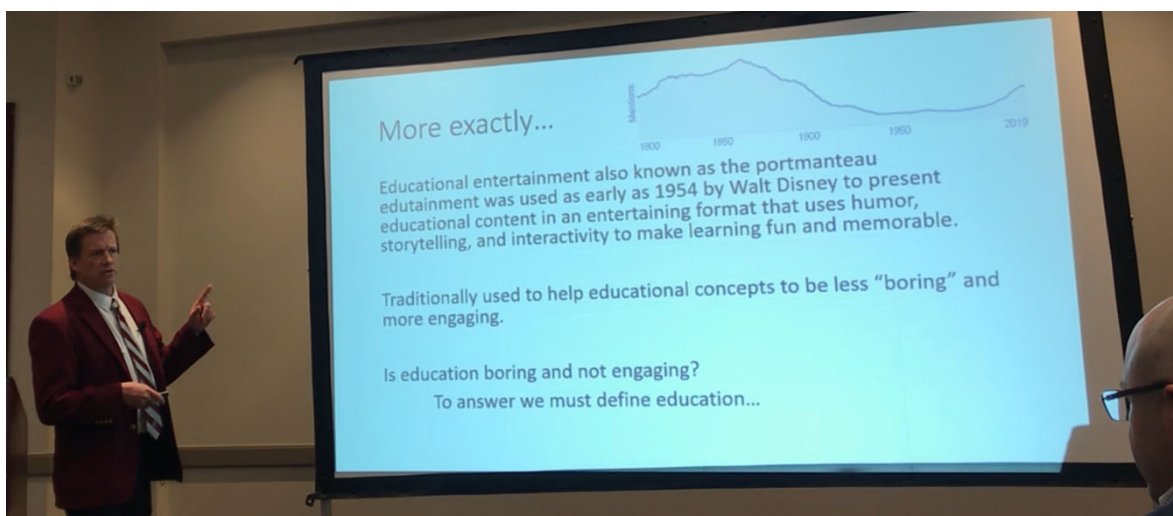
Students participated in the Three-Minute Thesis (3MT) competition where they presented their research in 3 minutes. Six students from Alabama A&M took part in the 3MT:

1. Tejasri Thatipamula: Selected Synergistic Health Benefits of Spices, Ginger, and Turmeric
2. Vanessa Njoku: Antioxidant Potential of Pigmented Rice: Black and Red Rice Using Different Processing Methods
3. Madison Wright: Consumer Perception of Natural and Synthetic Colors and Flavors: The Development of a Functional Mint-Based Beverage
4. Harpreet Singh: Antioxidant Activity and Cytotoxic Effects of Date Seed Extracts on Colon Cancer Cells (HT-29)
5. Karthik Medabalimi: Effect of Processing on Selected Antioxidant Activities and Metabolizing Enzyme Inhibition by *M. koneigii* (curry leaves) Extracts
6. Katelyn Boyle: Development of a Functional Food Snack Product Utilizing Antioxidant-Rich Spirulina Microalgae and Bilberry

Madison Wright won third place overall in the 3MT competition against students from Alabama A&M, Auburn, Clemson, Georgia and Tuskegee.



Students networked with industry professionals and attend educational lectures from industry (Rubix Foods), university (AAMU and UGA), and government (USDA ARS) representatives. Dr. Josh Herring presented an educational seminar titled "Academic Contributions to Food Innovation WITH Edutainment".



Thanks to the advisors - Drs. Verghese, Baidoo, Tasie, and Herring for the time invested in assisting the students develop their proposals, products, power points, and oral presentations.

For more information on this story please reach out to the Department of Food and Animal Sciences at [fas@aamu.edu](mailto:fas@aamu.edu) or 256-372-4176