

## Referral Guide for Questions on Dairy Foods and Dairy Foods Processing

<b>Name</b>	<b>Phone</b>	<b>E-mail address</b>	<b>Area of expertise</b>
Rosenberg, Moshe		mrosenberg@ucdavis.edu	In Food Science & Technology Research focus: Mfg. of cheeses and dairy foods
German, J. Bruce	530-752-1486	jbgerman@ucdavis.edu	Chemistry & biochemistry of dairy fats; the role of dietary fat in tissue & cell function; essential fatty acid metabolism & synthesis of bioactive metabolites; enzymology of lipid oxidation.
Harris, Linda J.	530-754-9485	ljharris@ucdavis.edu	Microbial dairy food safety & applied microbiology.
Guinard, Jean-Xavier	530-754-8659	jxguinard@ucdavis.edu	Sensory evaluation methodology;
Krochta, John M.	530-752-2164	jmkrochta@ucdavis.edu	Edible films & coatings to control mass transfer in foods; process modifications to reduce water & energy use.
Reid, David S.	530-752-8448	dsreid@ucdavis.edu	Frozen dairy desserts
Russell, Gerald F.	530-752-3041	gfrussell@ucdavis.edu	Chemistry of volatile food components; flavor & odor compounds; analysis of toxic & carcinogenic compounds. Proposition 65
Shoemaker, Charles F.	530-752-8079	cfshoemaker@ucdavis.edu	Dairy food rheology
Winter, Carl K.	530-752-5448	ckwinter@ucdavis.edu	Pesticide residues in foods, including analysis, risk assessment, regulation & public policy.
DePeters, Ed		ejdepeters@ucdavis.edu	Questions relating to dairy production, farm production.