



Dr. Silvana Martini

Utah State University

WHEN January 30, 2019

WHERE ESLC 046

TIME 4:00 pm—5:00 pm

Host: Lance Seefeldt

Chemistry and Biochemistry of Chocolate

Abstract: During this presentation Dr. Silvana Martini will describe the origins of chocolate and a summary of the various steps involved to transform cocoa beans into a chocolate bar. The presentation will focus on the biochemical and chemical processes involved in chocolate making such as fermentation, flavor development, and crystallization of cocoa butter. This presentation will provide an overview of the science involved in chocolate making and how processing conditions can affect chocolate quality.

Bio: Dr. Silvana Martini obtained her BSc in Biochemistry in 1997 from the University of La Plata, Buenos Aires, Argentina. She obtained her PhD in Chemistry from the same institution in 2003. She spent 2 years in the Department of Food Science at the University of Guelph as a Postdoctoral Researcher and joined the Department of Nutrition, Dietetics, and Food Sciences in Utah State University in November 2005 as an Assistant Professor. Dr. Martini was promoted to Associate Professor in 2011 and to Full Professor in 2016.

Dr. Martini's research interests are related to the physicochemical and sensorial characterization of food materials, lipids in particular. She studies how the quality of food materials is affected by their nano-, micro- and macroscopic characteristics. Over the years Dr. Martini published approximately 90 papers in peer-reviewed journals, participated in more than 150 conferences, published 11 book chapters, and 1 book. Dr. Martini serves as Senior Associate Editor for the Journal of the American Oil Chemists' Society and is a member of the Governing Board of the American Oil chemists' Society.



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