



Floto courtesy of KSU Ploto Services Abbey NUTSCH

Abbey NUTSCH Food Microbiology Kansas State University

2011 SCIENCE in KANSAS 150 years and counting Abbey NUTSCH current

- Grew up in Wakeeney. Earned BS and PhD degrees in food science from KSU. Is an assistant professor of food microbiology there.
- Food science covers a broad area and can also involve food chemistry, product development, food engineering or sensory analysis.
- Nutsch has studied intervention technologies to kill *E. Coli, Salmonella* or other bacteria on beef carcasses. For example, in "steam pasteurization," carcasses pass through a steam chamber. This steam (remember water boils at 212 degrees F) kills bacteria on the outside of the meat but does not hurt the meat itself.
- Teaches courses on food safety (dealing with naturally-occurring contaminants) and on food defense (deals with intentional contaminants).

EXTRA COOL: Nutsch always liked science but didn't know exactly what she wanted to do when she was young. "Take heart. If you keep looking, you will find it," she says. Project of the Ad Astra Kansas Initiative www.adastra-ks.org