



Symposium on Plant-Based Food and Nutrition: Innovations and Challenges

Speaker Dr. Belal Hasan

Assistant Professor - Cal Poly Pomona

Dr. Hasan specializes in plant-based protein extrusion, significantly advancing plant-based meat research. His work includes studying water management's effects on the physicochemical and mechanical properties of meat analogues, pH impact on extruded proteins, and protein aging's influence on quality during chilling and freezing. He also examined recipe ingredients' effects on chemical bonds, like disulfide bridges.

Dr. Hasan, with Dr. Ubbink, developed the swelling anisotropic index, now used in industry to optimize extrusion processes. He is currently developing meat analogues for different cuisines, collaborating with industry and culinary experts to study the impact of condiments on mechanical properties and cooking stability.



Nov. 14th 7:30 AM-5:00 PM
Nov. 15th 7:30 AM-12:00 PM

plantbased@cpp.edu
+909-869-2226

Event Location

Cal Poly Pomona
Kellogg West Conference Center & Hotel, Building 76
3801 W Temple Ave. Pomona, CA 91768

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Website

