**PepsiCo Research Competition**

**March 20, 2018**

CALS undergraduate students, graduate students, and postdocs are invited to apply for a presentation slot at the upcoming PepsiCo Research Competition. This is a rare opportunity to present your current research to one of our industry partners.

An oral presentation competition will be held on March 20, 2018. Presentations are limited to three minutes for the presentation and two minutes for Q&A. The formal presentations will be followed by lunch with our PepsiCo sponsors. Prizes will be awarded!

To apply: send a one paragraph abstract, no more than 500 words, to Cindy Conyers (cindy\_conyers@ncsu.edu). In order to be considered, abstracts must be received by 5 pm on February 6, 2018. Applications will be reviewed by NC State College of Agriculture and Life Sciences and PepsiCo staff. A maximum of 10 presenters will be selected, based on innovative science, fit with PepsiCo’s Challenge Statements (see page 2 and attached) and with preference to projects with potential for commercial/start up development. Selected applicants will be informed by email on or before March 6, 2018 and will be expected to attend a prep session hosted by CALS. PepsiCo representatives will judge the oral presentations.

For questions contact:

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**PepsiCo Food Challenge Statement:**

•Differentiated packaging (new format, digital print, functionality, recyclability, etc.)

•Advantaged plant protein (sourcing, solubility, taste/texture, bioavailability, quality – PDCAAS, etc.)

•New natural preservatives, colors, and functional ingredients

•Bio-fermentation, Chemical, enzymatic modification, etc.

•New/unique dehydration technologies (other than baking, frying, etc.)

•New Food Industry Manufacturing Processes (e.g. Injection Molding of Food)

•Noninvasive potato defect and content characterization

•Non-Oil Frying (alternative food grade fluid that has a flash point > 450 to 500°F)

•Edible adhesives and coatings that are activated with a low energy source or temperature

**PepsiCo Beverage Challenge Statement:**

•Next generation of plastic packaging – what is the next PET, cheaper, more sustainable and with better barrier properties? Better Renewable plastics.

•Recyclable / Biodegradable Pods

•Economical packaging barrier

•Alternative sweeteners (new ingredients, improved stevia extracts, aftertaste mitigation, mouthfeel modification, etc.)

•Unlocking use of “source” water (improved RO, ZLD, inexpensive filtration)

•Uniform ingredient dispersion and repeatable, accurate micro scale ingredient handling

•Advantaged and novel sterilization technologies

•Economical vending solutions including cooler / chilling technology