

**MHS TALKS - FRIDAY, MAY 15**  
**ROUNDTABLE DISCUSSION WITH EXPERTS**

**FROM DORITOS TO MOUNTAIN DEW - SCIENTISTS WORKING AT PEPSICO**

**MHS TALKS # 15**

*This Talk includes expert(s) from diverse backgrounds.*

<b>Shalaka Apte</b>	Bachelors in Food Process Engineering, Mumbai University; Masters in Food Science, Rutgers University; Certified Culinary Scientist, Research Chef Association <u>Current:</u> Associate Principal Scientist, PepsiCo. Work on developing products/formulation based on flavor and ingredient interaction for Mountain Dew brand. <u>Previous:</u> Worked on product and process development for making innovation shapes and crunchy texture of Doritos.
<b>Katie Gregory</b>	BS, Purdue University, Food Science; MS, Columbia University, Human Nutrition (in progress) <u>Current:</u> Product Development Senior Scientist, PepsiCo. Lead product development initiatives in the Food Service business unit. Launch new product innovations globally with customers such as Taco Bell, KFC, Costco. <u>Previous:</u> Developed a new way to produce maltodextrins using natural acids for Grain Processing Corporation
<b>Lenni Kimawati</b>	BS, Cornell University, Food Science (minor in Applied Economics and Management) <u>Current:</u> Product Development Scientist, PepsiCo. Develop safe, stable, legal product formulations that meet consumer needs, by partnering with a cross-functional team members, such as consumer insights, marketing, engineering, regulatory, supply chain, procurement, manufacturing, sales, and finance. <u>Previous:</u> Developed customized blends for food manufacturers for Elite Spice, a spice and seasoning manufacturer
<b>Madeline Chavez</b>	BA, Manhattanville College, Chemistry and Hispanic Literature <u>Current:</u> Research and Development Senior Technician, PepsiCo. Member of the Cola Innovation Group supporting new sugar reduction initiatives as well as sweetener technology research. <u>Previous:</u> Laboratory Assistant