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Group 1?

Group’s Top Topic Choices

* Fermentation of potatoes and multiple distillations to produce vodka. Could be additional mixing steps to add a specific flavor.
* Considered soy vodka or another starch/carbohydrate to ferment for the production.
* Fermentation of grapes to produce wine
* Large scale compost to reuse daily materials
* Yogurt fermentation (maybe Greek yogurt which uses concentrated milk protein), Chobani (removes part of the whey to concentrate casein), possibly concentrate using reverse osmosis to remove water, dried yogurt (higher shelf life)

<https://www.tandfonline.com/doi/full/10.1080/10942912.2017.1295988>

Possible advisors to mentor project

* Verma (fermentation)