# Clay Swackhamer

2030 Bainer Hall | Davis, CA | 95616

484-788-2816 | swackhamer at ucdavis.edu | clayswackhamer.com | © orcid.org

### Education

**UC Davis** Davis, CA

Ph.D. candidate in Biological Systems Engineering

Specialization: Food Engineering

2016-present

Class of 2015

GPA: 3.92

GPA: 3.94

Penn State University University Park, PA

Schreyer Honors College B.S. in Biological Engineering, Food and Biological Process Option

Passed Fundamentals of Engineering Exam, certified engineer in training

Minor: Spanish

University of Alicante Alicante, Spain

Completed 15 credit semester of courses taught in Spanish

 $August\ 2014\text{-}December\ 2014$ GPA: 4.00

Experience

LignoLink, INC. Innovation Park, PA

Engineering intern January 2016-August 2016

- Conducted aqueous ammonia pretreatment and enzymatic hydrolysis reactions on 98 biomass samples
- Designed, constructed, and validated custom HPLC assay for 5 sugar monomers in hydrolyzed biomass samples
- HPLC development included equipment purchase, installation, calibration, and development of automated data analysis routine using MATLAB
- Created the first logo and website for a faculty-led, NSF-Small Business Innovation Research program startup company

#### McCormick & Company INC, Materials Process Engineering Group

Baltimore, MD

Engineering intern

Team member

May 2015-August 2015

- Helped create plan to realize \$160,000 annual cost savings by eliminating overblending and reducing overfill losses
- Benchmarked physical properties of dry seasoning mixes using 5 instruments in food powder technology platform
- Conducted over 300 experiments; processed data using descriptive statistics and modeling
- Quantified link between blend time and product bulk density
- Collaborated with McCormick engineers in 3 countries

### Microbiological Engineering, Course Biological Engineering 468

University Park, PA

January 2015-May 2015 • Team received "Best in Class" award for design of industrial amino acid production system by fermentation

• Presented at Northeast Agricultural and Biological Engineering Conference; won undergraduate paper competition

International Genetically Engineered Machines (iGEM) Competition

University Park, PA

May 2014-October 2014

- Redesigned gene for fluorescent protein at codon level using original MATLAB scripts
- · Presented at iGEM international research conference; team won gold medal from independent panel of judges

#### Penn State Department of Agricultural and Biological Engineering

University Park, PA

August 2012-May 2013

- Undergraduate researcher-biomass densification project
- Quantified the impact of process variables and feedstock composition on quality of renewable pellets from switchgrass
- Presented research poster at Penn State undergraduate research exposition; won third place in engineering division

## Peer-reviewed publications

Undergraduate researcher-Penn State team

- A. Hayes, C. Swackhamer, Y. Mennah-Govela, M. Martinez, A. Diatta, G.M. Bornhorst. B. Hamaker. "Pearl millet (Pennisetum glaucum) couscous breaks down faster than wheat couscous in the Human Gastric Simulator, though has slower starch hydrolysis." 2019. Submitted to Food & Function.
- · C. Swackhamer, Z. Zhang, A.Y. Taha, G.M. Bornhorst. "Fatty acid bioaccessibility and structural breakdown from in vitro digestion of almond particles." 2019. Food & Function. doi: 10.1039/C9FO00789J
- C. Swackhamer, G.M. Bornhorst. "Fracture properties of foods: Experimental considerations and applications to mastication." 2019. Journal of Food Engineering. 263:213-226. doi: 10.1016/j.jfoodeng.2019.07.002
- D. Ciolkosz, R. Hilton, C. Swackhamer, H. Yi, V. M. Puri, D. Swomley, G. Roth, "Farm-Scale Biomass Pelletizer Performance for Switchgrass Pellet Production." 2015. Applied Engineering in Agriculture. 31(4): 559-567. doi: 10.13031/aea.31.10803