

September 2025 Meeting

Time for Wine and Cheese_(adjacent)



Wyandotte Winery dinner and
“A New Frontier in Milk Research: Brain and Gut Health”
presented by Professor Rafael Jimenez-Flores, OSU FAES

Tuesday, September 30th 6:30 – 9:00 p.m.
Wyandotte Winery
4640 Wyandotte Dr., Columbus, OH 43230



Directions: <https://maps.app.goo.gl/JcNeDkFgoKiZTPb36>

Registration Required by Monday, September 22nd by 5:00 p.m
E-mail columbusacs@gmail.com to register

Registration Info next page

Time	Program	Details
6:30PM	Check in with Small Plates and Beverage Token (included with dinner reservation)	Check-In and nametags available at welcome table
7:30PM	Buffet Dinner Dinner Costs Member: \$25 Non-Member: \$30 Student: \$10 Retired/Emeritus/Unemployed Members: \$10 Program Only: Free Payment in advance preferred by PayPal (see QR code below) or Venmo (@ACS-Columbus). Payment at the door by cash, checks, or credit card. Please note that this is a dinner order and must be paid. Please help control costs by honoring your order.	Menu (subject to change) 2 Wine tokens Veggies and Dip Variety of Pizzas from the Pizza Nerds!
8:15PM	Speaker: Professor Rafael Jimenez-Flores 	“A New Frontier in Milk Research: Brain and Gut Health” Professor Rafael Jimenez-Flores The Ohio State University Endowed Chair in Dairy Foods Department of Food Science and Technology College of Food, Agricultural, and Environmental Sciences The Ohio State University

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Include the following information in your e-mail:

- First and last name
- Membership category: member, non-member, retired, emeritus, unemployed, student
- Employer, if applicable
- Indicate if you are new member and attending our events for the first time
- If joining for dinner, please pay in advance via Venmo (@ACS-Columbus) or PayPal (see QR Link below)



Professor Rafael Jimenez-Flores

Biography:

Rafael Jiménez-Flores is originally from Mexico City. He received his undergraduate education at La Salle University in Mexico City with a major in Pharmaceutical Chemistry and Food Science, followed by a M.S. degree from Cornell University and Ph.D. degree from U.C. Davis in Food Science and Agricultural Chemistry. Among his projects, he was among the first scientists that cloned milk proteins for their structure-function studies. Further work involved the cloning, engineering and mammary gland directed expression in transgenic animals. He continued his work on dairy technology by focusing on milk fat, the milk fat globule membrane, and a process to remove cholesterol from butter oil.

His first academic position was as Assistant Professor at the University of Illinois in the Department of Food Science and Nutrition, where he led the dairy chemistry and technology program. After 5 years at the University of Illinois, he moved to the California Polytechnic State University and was part of the Dairy Products Technology Center. His areas of research focused on novel methods for dairy processing, characterization of the milk fat globule membrane, surface interactions of milk components and lactic acid bacteria, spore incidence in dairy processing plants, and biological activity of milk components. He later became the Director of the Cal Poly Center for Applications in Biotechnology. After 21 years at Cal Poly, he joined Ohio State's Department of Food Science and Technology in 2016 as the JT 'Stubby' Parker Endowed Chair in Dairy Foods. Dr. Jimenez-Flores has 6 patents, numerous book chapters and over 150 peer reviewed articles covering several aspects of dairy science and technology.