17. FOOD LAB FORENSICS

The team at the BYU Food Science Sensory Lab is always cooking up something new! What's on the menu for today? A brand-new twist on that perennial favorite: green Jello-O! Skyler, the hardworking but late-running student intern, is in charge of today's taste test.



FIND SKYLER AND HER ENTHUSIASTIC RECRUITS OUTSIDE THE EYRING SCIENCE CENTER

For the love of science and 5 bucks, college students will eat most anything, even if there are shredded carrots in it. Three out of four students love Skyler's creation...but does it love them back?



WHAT HATH MAD FOOD SCIENCE WROUGHT? FOLLOW THE FOUR GELATINOUS COUGS....

Strange things are afoot at the block Y:

- Catherine sprouts whiskers
- Sylvester grows a tail
- Thom develops a fascination with yarn
- Yzma starts crawling around the Wilk traffic circle



THIS IS CAT-ASTROPHIC! WHAT SECRET INGREDIENT DID SKYLER ADD TO THAT JELL-O?

Earlier today, Skyler had a run-in with a cougar cub (an occupational hazard at BYU)! Some loose fur must have gotten into the Jell-O.

Skyler, next time, wash your hands! And remember, kids: you are what you eat.



10/1 5/5

WHICH OF THE FOLLOWING WAS INVENTED BY THE BYU FOOD SCIENCE PROGRAM?

- A Sparkling yogurt
- B Glummy bears
- **(**C) Blue strawberries
- Edible algae



SPARKLING YOGURT

Professor Lynn Ogden and his students developed the product in 1995, initially selling it at the BYU Creamery.

In 2024, over half of BYU's new patents named students as the inventor or co-inventor.

