



DR. RANDY BEAUDRY

Fruit Aroma Biosynthesis: A near Death Experience

Fruits are destined to die. In their final efforts, they change color, texture, taste and aroma to attract herbivores in order to encourage their consumption and the dispersal of their seeds. In apple, banana and other fruit, the final stages of ripening are accompanied by the induction of new pathways - or alternate pathways - that disrupt the normal regulation of branched-chain amino acids. In so doing, they synthesize precursor molecules to several esters, some of which provide the characteristic aromas we have come to associate with those fruits.

Fall 2021 PSLA

LECTURE

SERIES

October 11, 2021

**PLSC Building: RM
1140**

Time:

12PM

UMD Zoom

**Graduate student
lunch w/ speaker**

1PM

PLSC RM 2107/2109

Randy Beaudry is a postharvest physiologist working at Michigan State University (50% research, 50% extension) in the Department of Horticulture. Dr. Beaudry's activities focus on both practical and fundamental aspects of preserving the postharvest quality of fruits and vegetables including modified atmosphere packaging, controlled-atmosphere storage, the use of evaporative cooling in developing countries, the use of bioactive volatile compounds, postharvest disorder biology and control, and the biochemistry of aroma volatiles.



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