



Devin Peterson

Lecture:

Advancing Flavor Discovery Through Flavoromics

Bio:

Devin Peterson is a CFAES Distinguished Professor in the Department of Food Science and Technology at The Ohio State University. He has advanced the analytical method known as flavoromics, a comprehensive molecular to sensory framework used to identify the chemical drivers of flavor perception. His research focuses on elucidating the chemical stimuli that shape flavor, including gustation (taste), olfaction (smell), somatosensation (pungency, irritation, tactile), and modulation, and translating these insights to improve food quality, nutrition, and consumer acceptance. He received the Presidential Early Career Award for Scientists and Engineers

(PECASE), the Excellence in Flavor Science Award from the Flavor and Extract Manufacturers Association, the IFT Stephen Chang Award for Lipid and Flavor Science, and the Fred Kavli Innovations in Chemistry Lecture Award from the American Chemical Society. Peterson is the founding director of the [Flavor Research and Education Center](#) and serves as the faculty director of the OSU [Foods for Health Theme Initiative](#). He has published more than 125 peer-reviewed scientific articles.