by JULIE ANDERSON

GENEVA — The work done by the New York State Agricultural Experiment Station Food Science and Technology program does more than just feed people. It furthers knowledge used by other industries. As the Summer Scholar Program, which began July 1, stretched into July, students, like Ellen Hallberg, a junior at the New York State Agricultural Experiment Station Food Science and Technology program, work in the laboratory overseen by Anna Katharine Mansfield, an assistant professor of enology.

The two are focusing on the character of grape tannins and phenolic compounds at the New York State Agricultural Experiment Station Food Science and Technology program. Their work is being overseen by Anna Katharine Mansfield, an assistant professor of enology.

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