**Principal Publications of Stations (2005-2009)**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Experimental Station** | **Books** | **Book Chapters** | **Theses** | **Patents** | **Presentations** | **Workshops / Symposia** | **Journal Publications** |
| CA | 2 | 9 |  |  | 4 (3 w/NY) | 1 (w/IL) | 24 |
| DE |  |  |  |  |  |  | 27 |
| FL | 1 | 5 |  |  |  |  | 11 |
| GA |  |  |  |  | 8 |  | 11 |
| GU |  |  |  |  | 1 |  |  |
| HI | 1 | 1 |  |  | 3 |  | 5 |
| IL |  | 5 |  |  | 45 (1 w/IN-CA-OH) | 2 | 29 |
| IN |  | 1 |  |  | 4 (1 w/NC) |  | 6 |
| IA |  |  |  |  | 16 | 1 | 15 |
| KY |  |  |  |  | 3 |  | 9 |
| LA |  | 1 | 1 |  | 10 |  | 9 |
| MD |  | 2 |  |  | 6 (1 w/LA) |  | 5 (1 w/LA) |
| MI | 1 (w/NC) |  | 8 | 1 | 11 |  | 33 |
| MN |  |  |  | 5 | 4 |  | 45 |
| MO |  |  | 2 |  | 17 |  | 27 |
| NASA |  | 1 |  |  | 8 |  | 4 (w/NY-IL) |
| NE |  | 2 |  |  | 35 |  | 21 |
| NJ |  | 1 |  |  | 3 |  | 8 |
| NY-I | 3 | 6 | 3 |  | 17 (3 w/TN, 3w/CA) | 1 (w/TN) | 32 (1 w/TN, 1 w/CA) |
| NC | 1 (w/MI) |  |  | 2 | 43 |  | 27 |
| ND |  |  |  |  | 2 |  | 1 |
| OH |  | 3 | 10 |  | 60 |  | 71 (1 w/WA, 1 w/OR) |
| OR |  | 12 |  |  | 20 | 4 | 53 |
| PA |  |  | 4 |  | 8 |  | 15 |
| SD |  | 4 |  |  | 18 |  | 13 |
| TN |  | 2 |  |  | 65 | 2 (2 w/NY) | 26 (1 w/NE) |
| TX |  | 2 | 1 |  | 11 |  | 41 (1 w/IN) |
| VA | 1 |  | 4 |  | 5 |  | 4 |
| WA | 4 | 21 |  |  | 74 | 1 | 71 |
| WI | 4 | 4 | 4 |  | 14 |  | 22 |

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Mishra, DK, AIChE meeting, Chicago, IL. 2008. Thermal and Kinetic Parameter Estimation and Sensitivity Analysis for the Degradation of Anthocyanins in Grape Pomace

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Mortenson I, Subbiah J, Wehling R, Schelgel V, Froning G. 2007. Near-infrared Transmission Spectroscopy to detect yolk contamination in egg white. Presented at the ASABE Annual Meeting, Minneapolis, MN.

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Muthukumarappan K, Tiwari BK, O’Donnell CP, Cullen PJ. 2008. Color Degradation Kinetics of Freshly Squeezed Orange Juice During Ozone Processing. Presented at ICEF 10 meeting, Viña del Mar, Chile.

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Muthukumarappan K. 2007. Bioprocessing research at SDSU. Invited seminar speaker at Wageningen University & Research Centre, August 24, 2007, Wageningen, Netherlands.

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Nguygen LT, Rastogi, NK, Balasubramaniam, VM 2007.Evaluation of instrumental quality of pressure-assisted thermally processed carrots. Abstract no. 189-05. 2007 Annual Meeting of Institute of Food Technologists, Chicago, IL. July 28-August 1.

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Ortego J, Boldor D, Salvi D, Rusch KA, and Sabliov CM. 29 June – 2 July, 2008. Temperature profiling of fluids in a continuous flow microwave system using fiber-optic technology. ASABE Annual Meeting. Providence, RI.

Padua GW. 2009. Nanocomposites in Food Packaging. IFT 09 Annual Meeting Symposium on Emerging Research: Nanoscale food science, engineering and technology. June 7-9, 2009. Anaheim, CA.

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Park M, Hsieh F, Choi O, Eun J. 2007. Effects of processing conditions on the physical properties of soy-rice cakes. Institute of Food Technologists Annual Meeting, Chicago, IL, Jul 28-Aug 1.

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Pathanibul P, Taylor MT, Davidson PM, Harte F. 2008. Inactivation of Listeria innocua in Apple and Carrot Juices using High Pressure Homogenization and Nisin. International Association for Food Protection Annual Meeting (IAFP).

Perchonok, M. The Challenges of Developing a Packaged Food System for a Mars Mission. June 8, 2009 – Institute of Food Technologists Annual Meeting, Anaheim, CA

Perchonok, M. The Challenges of Developing a Packaged Food System for a Mars Mission. April 28, 2009 – Aaron Brody Distinguished Lecturer, Lansing MI

Perchonok, M. The Challenges of Developing a Packaged Food System for a Mars Mission. February 19, 2009 – Iowa Section IFT, Cedar Rapids, IA

Perchonok, M. The Challenges of Developing a Food System for a Mars Mission. September 20, 2007 – Dogwood IFT Section in North Carolina

Perchonok, M.The Challenges of Developing a Food System for a Mars Mission. March 30, 2007 – University of IL

Perchonok, M.The Challenges of Developing a Food System for a Mars Mission. April 12, 2007 – Indiana IFT Section

Perchonok, M.The Challenges of Developing a Food System for a Mars Mission. September 9, 2008 – Food Evolution Summit, Palm Desert, CA

Perchonok, M.The Challenges of Developing a Food System for a Mars Mission. January 14, 2008 – British Columbia IFT Section; Vancouver, CA

Perchonok, M.The Challenges of Developing a Food System for a Mars Mission. April 25, 2008 – INTSOY meeting; University of IL

Perchonok, M.The Challenges of Developing a Food System for a Mars Mission. June 25 – July 6, 2008 – Smithsonian Folklife Festival; Washington DC

Perchonok, M.The Challenges of Developing a Food System for a Mars Mission. August 26, 2008 – Washington State University

Pitchai K, Hanson B, Birla S, Subbiah J, Jones D. 2009. A thermal imaging system for real time temperature monitoring in domestic microwave oven. ASABE Annual International Meeting, Reno, NV.

Price K, Daubert C, Hartel R. Cooling rate effects on the rheology of bulk milk fat. Poster presented at the IFT Annual Meeting, Chicago, IL, (July 28-Aug.1, 2007)

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Rakesh V, Datta AK. 2008. A Novel Design Course in Biological Engineering based on Computer-Aided Modeling. To be presented at the ASABE Annual International Meeting, Providence, RI, June 29-July 2.

Rakesh V, Seo Y, Datta AK, McCarthy KL, McCarthy M.J. 2008. Study of Combination Heating through Computational Modeling and MRI Experimentation. To be presented at the International Congress of Engineering and Food 10 (ICEF 10), Viña del Mar, Chile, 20-24 April.

Rakesh V, Seo Y, Datta AK, McCarthy KL, McCarthy MJ. 2008. Microwave combination heating: computational modeling and MRI validation of temperature and moisture. ASABE (American Society of Agricultural and Biological Engineers) Annual International Meeting. Providence, RI. June 29-July 2.

Rakesh V, Seo Y, Datta AK, McCarthy KL, McCarthy MJ. 2008. Study of Microwave Combination Heating Through Computational Modeling and MRI Experimentation. Presented at the IFT Annual Meeting, New Orleans, LA, June 28- July1.

Rakesh V, Seo Y, Datta AK, McCarthy KL, McCarthy MJ. 2008. Study of combination microwave heating through computational modeling and MRI experimentation. Extended Abstract, 2008 IFT Annual Meeting, Institute of Food Technologists, New Orleans, LA. Abstract No. 008-45. *Best paper in the Food Engineering Division*

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Ramaswamy R, Balasubramaniam VM, Sastry SK. 2006. Thermal conductivity of selected liquid foods under high pressure. Abstract No. 039J-02. IFT Annual Meeting, Orlando, FL., June 24-28.

Ramaswamy R, Balasubramaniam VM, Sastry SK. 2007.Thermal conductivity of selected solid foods during high pressure processing. Abstract no. 096-38. 2007 Annual Meeting of Institute of Food Technologists, Chicago, IL. July 28-August 1.

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Ramírez R, Torres JA. 2009. Chemical and quality changes when seeking fuller utilization of seafood resources by pressure processing technologies. In A sustainable future: Fish processing byproducts. Alaska Sea Grant, University of Alaska, Fairbanks, AK, P. Bechtel, S. Smiley (editors).

Ranasinghesagara J, Hsieh F, Yao G. 2005. Quantifying fiber formation in meat analogs under high moisture extrusion using image processing. Optics East 05, Boston, MA, Proc. SPIE 5996-17.

Ranasinghesagara J, Hsieh F, Yao G. 2006. Characterizing fiber formation in meat analogs using an anisotropic photon migration model. Optics East 2006 Conference and Exhibition, Bellingham, WA, Oct. 7-10.

Rastogi NK, Nguygen LT, Jiang B, Balasubramaniam VM. 2007. Combined effect of various pretreatments on carrot texture during pressure-assisted thermal processing. Abstract no. 096-08. 2007 Annual Meeting of Institute of Food Technologists, Chicago, IL. July 28-August 1.

Ratanatriwong P, Barringer S, Tanasukarn P, Suwansri S. 2006. Development of seasoned fried banana chip coated by electrostatic powder coating. IFT Annual Meeting 020I-14.

Ratanatriwong P, Suwansri S, Barringer S. 2007. The effect of particle size and electrostatic coating on flavor enhancement, preference and coating efficiency of seasoning coated snacks. IFT Annual Meeting 185-05.

Ratphitagsanti W, Balasubramaniam VM. 2008. Effect of Pressurization Rate and Food Matrix on Spore Inactivation by Pressure-Assisted Thermal Processing. Abstract no. P5-66. 95th Annual Meeting, International Association of Food Protection, Columus, OH August 3-6.

Ratphitagsanti W, Delamo-Castellvi S, Balasubramaniam VM, Yousef AE. 2008. Effect of organic acids on *Bacillus amyloliquefaciens* inactivation by pressure-assisted thermal processing. Abstract no. 171-04. 2008 Annual Meeting of Institute of Food Technologists, New Orleans, LA. June 29-July 2.

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Roach A, Harte F. 2005. Effect of temperature and pH on the ethanol induced aggregation of the casein micelle. Institute of Food Technologist Annual Meeting, Orlando, FL

Roach A, Harte F. 2006. Effect of high pressure and stress on casein micelles. International Symposia on Functional dairy ingredients. Madrid, Spain. Sept 12-16, 2006

Roach A, San Martin F, Harte F. 2008. The casein micelle as a polymeric nano-carrier for hydrophobic compounds: Food and pharmaceutical applications. IFT Meeting, June 28 - July 1 2008, in New Orleans, LA

Rodrigo Garcia J, Jaczynski J, Torres JA. 2009. Utilization and protein recovery from surimi processing water. In A sustainable future: Fish processing byproducts. Alaska Sea Grant, University of Alaska, Fairbanks, AK, P. Bechtel, S. Smiley (editors).

Ruan R, Chen P. 2007. Magnetic resonance imaging of foods. *Structural and Chemical Imaging Techniques in Cereal Science: Beyond Conventional Microscopy Symposium*. AACC International Annyal Meeting, San Antonio, TX.

Ruan R, Deng S, Lin X, Chen P, Huang G. 2008. IFT Symposium: Cold plasma: An emerging technology for food processing. IFT Annual Meeting. New Orleans, LA.

Ruan R, Li Y, Lin X, Ye C, Lei H, Chen P. 2008. Magnetic resonance imaging of foods. IFT Symposium: Water in foods. IFT Annual Meeting. New Orleans, LA.

Ruan R. 2008. Magnetic resonance imaging of foods. State Key Laboratory of Food Science annual meeting. Wuxi, China.

Sala I, Jung S. Activity of thermal- and pressure-treated lipoxygenase, β-glucosidase and trypsin inhibitors, IFT, New Orleans, LA, June-July 2008.

Salvi D, Sabliov CM, Boldor D. 2007. Numerical modeling and validation of heat transfer in flowing fluid in a focused microwave system. ASABE National Meeting. Minneapolis, MN.

Salvi D, Boldor D, Sabliov CM, Ortego J, Arauz C. 28 June-1 July, 2008. Experimental study of temperature profile in liquids heated in a continuous flow microwave system - effect of flow rate, physical and dielectric properties on temperature distribution. IFT Annual Meeting. New Orleans, LA.

Salvi D, Boldor D, Sabliov CM, Rusch KA. 3-6 September, 2007. Finite element analysis and experimental validation of continuous microwave heating using synthetic ballast water as a model. 11th International Conference on Microwave and High Frequency Heating. Oradea, Romania.

Salvi D, Sabliov CM, Boldor D. June 17-20, 2007. Numerical modeling and validation of heat transfer in flowing fluid in a focused microwave system. ASABE. Minneapolis, MN.

San Martin F, Ganesan V, Harte F. 2008. Oil in water emulsions stabilized using casein and high pressure homogenization.. IFT Meeting, June 28 - July 1 2008, in New Orleans, LA

Sandeep KP. 2008. Advances in tools and technologies associated with thermal processing of viscous and multiphase foods. 5th International Thermal Processing Conference: New Thermal Technologies. Camden & Chorleywood Food Research Association (CCFRA), Chipping Camden, UK. June 25-26.

Sarang S, Sastry SK. 2006. A kinetic study of salt diffusion in vegetable tissue at high temperature as a pretreatment for ohmic heating. Abstract No. 078D-38. IFT Annual Meeting, Orlando, FL., June 24-28.

Sarang SS, Sastry SK, Knipe L. 2007. Electrical conductivity of selected solid foods during ohmic heating. Abstract No. 096-10. Annual Meeting, Institute of Food Technologists, Chicago, IL, July 28-Aug. 1.

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Sastry SK. 2008. Safety aspects of ohmic and microwave heating. Abstract, International Congress on Engineering and Food (ICEF-10) Viña del Mar, Chile, April 20-24, 2008.

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Schirack AV, Drake MA, Sanders TH, Sandeep KP. 2006. The effect of microwave blanching on flavor compounds in peanuts. IFT Paper No.39-F1. 2006 IFT Annual Meeting, July 24-28, Orlando, FL.

Setiady D, Clary CD, Rasco B. 2007. Sensory and texture evaluation of heated air, microwave vacuum MIVAC and freeze dried potatoes. Institute of Food Technologists, Chicago, IL

Setiady D, Clary CD, Rasco B. 2007. Texture characteristics of rehydrated potatoes following microwave vacuum, heated air, or freeze dehydration. Institute of Food Technologists, Chicago, IL

Setyo D, SA Barringer. 2006. Effect of pH and polarity on the electrostatic coating of food powders. Electrostatics Society of America Annual Meeting.

Shafafi Zenoozian M, Razavi SMA, Shahidi F, Feng H, Poor Reza HR. Image analysis and dynamic modeling of thin layer hot-air drying of pumpkins pretreated by osmotic dehydration, ASABE annual meeting, Minneapolis MN, June 17-20, 2007.

Shim JY, Jun S. 2008. Modeling of ohmic heating patterns of multi-phase food products using computational fluid dynamics codes. The 75th International Meeting of Korean Society of Food Science and Technology, June 18 – June 20, 2008, Kwang-Ju, South Korea.

Shore SA, Keener KM, Sheldon BW, Cuomo JJ. 2005. Atmospheric Plasma Treatment to Eliminate Food Pathogens. Undergraduate Poster Session. ASAE Annual International Meeting. July 17-20, 2005. Tampa, FL.

Simunovic J, Coronel P, Swartzel KR, Truong VD, Sandeep KP. 2008. Rapid microwave heating for preservation of fruit pulps and homogenates: Dielectric properties and heating characteristics of berries. IFT Paper No. 133-12. 2008. IFT Annual Meeting, June 28 - Jul. 1, New Orleans, LA.

Simunovic J, Coronel P, Truong VD, Cartwright GD, Swartzel KR, Sandeep KP. 2008. Development and commercialization of microwave-assisted aseptic processing and packaging of vegetable purees. IFT Paper No. 084-06. 2008 IFT Annual Meeting, June 28 - Jul. 1, New Orleans, LA.

Simunovic J, Palazoglu TK, Coronel P, Kumar P, Stam C, Swartzel KR, Jasrotia AKS, Cartwright GD, Sandeep KP. 2008. Monitoring and validation of microwave-assisted aseptic processing of multiphase foods: Comprehensive overview. IFT Paper No. 095-30. 2008 IFT Annual Meeting, June 28 - Jul. 1, New Orleans, LA.

Smith K, Ericksen A, Mendonca A, Jung S. Microbial shelf-life of pressurized soymilk, IFT, New Orleans, LA, June-July 2008.

Soma PK, Lo YM. 2008. Microencapsulation of Probiotic Cells in Xanthan-Chitosan Hydrogels Using an Air Atomization System. IFT Annual Meeting, June 28-July 1, New Orleans, LA.

Somavat R, Chung Y, Yousef A, Sastry SK. Effect of ohmic heating on inactivation kinetics of *Geobacillus stearothermophilus* spores. Abstract No. 095-38. IFT Annual Meeting, New Orleans, LA, June 28-July 1, 2008.

Somavat R, Sastry SK, Rodriguez-Romo L, Yousef, A. 2007. Ohmic sterilization inside a pouch made up of multilayered laminate for NASA’s long-duration space mission. Abstract No. 096-29. Annual Meeting, Institute of Food Technologists, Chicago, IL, July 28-Aug. 1.

Somboonvechakarn C, Barringer S. 2008. Factors affecting transfer efficiency and separation of mixtures during nonelectrostatic and electrostatic coating. IFT Annual Meeting 08-A-1479-IFT.

Speroni F, Jung S, de Lamballerie M. Effect of calcium and high pressure treatment on soy protein gelation properties, Food Colloids, Creating structure, delivering functionality, Le Mans, April 6-9, Le Mans, France.

Steed L, Truong VD, Sandeep KP, Kumar P, Simunovic J, Swartzel KR, Cartwright GD. 2008. Nutraceutical content and quality of purple-fleshed sweet potato puree as affected by canning and microwave-assisted aseptic processing. IFT Paper No. 133-19. 2008 IFT Annual Meeting, June 28 - Jul. 1, New Orleans, LA.

Steed LE, Truong VD, Kumar P, Simunovic J, Cartwright GD, Swartzel KR. 2007. Microwave-assisted aseptic processing and packaging of purple-fleshed sweetpotato puree for functional foods. IFT Paper No. 100-46. IFT annual meeting, July 28-Aug 1, Chicago, IL.

Subramanian AS, Ahn J, Balasubramaniam VM, Rodriguez-Saona LE. 2006. Prediction of bacterial spore inactivation kinetics during pressure assisted thermal processing by Fourier transform infrared spectroscopy. Pittsburgh Conference. Orlando, FL, March 12-17.

Subramanian AS, Ahn J, Balasubramaniam VM, Rodriguez-Saona LE. 2006. Novel Fourier-transform infrared spectroscopy based technique to monitor bacterial spore inactivation in pressure-assisted thermal processing. Abstract no. 003A-02. Annual Meeting of Institute of Food Technologists, Orlando, FL. June 24-28.

Suppes G, Hsieh F, Tu Y, Lubguban A, Lozada Z. 2007. New approaches to flexible, rigid, and elastomer soy-based polyols. Polyurethanes 2007 Technical Conference, Orlando, FL, Sept 24-26.

Swartzel K, Simunovic J. Validation of Continuous Aseptic Processes Including Particulate Foods Presented at the Institute for Thermal Processing Specialists 24th Annual Conf.& General Meeting February 22—24, 2005 Orlando, FL.

Swartzel KR, Fernandez C. 2005. Food Systems Leadership Institute Curriculum Update. Presented at the NASULGC Annual Administrative Heads Meeting, Washington, D.C. 11/14/2005.

Swartzel KR, Simunovic J, Jaykus LA, Sandeep KP, USDA National Integrated Food Safety Initiative-.Safety of Foods Processed by Four Alternative Processing Technologies: Aseptic Processing Using Continuous Flow Microwave Heating. Presented at the Annual USDA Project Update, Columbus, Ohio, Oct. 19.

Swartzel KR. 2005 Multiphase Aseptic Processing-Addressing the US Regulation Considerations. Invited speaker at the Uni-President Enterprise Co. Headquarter and R&D Division, Tainan, Taiwan. 12/12/05.

Swartzel KR. 2005 Ultra-pasteurization of Liquid Eggs & Pasteurization of Shell Eggs-the future of Microwave heating. Invited speaker at the FIRDI sponsored workshop for liquid –egg processing. Tainan. Taiwan. 12/14/05.

Swartzel KR. 2005. Advancing & Strengthening The Food Chain Adding Value (A Case Study), Developing a New Generation of Leaders, And looking into the Distant Future! Invited Speaker at the International Food Symposium, March 11, 2005-Calgary, Alberta, Canada.

Swartzel KR. 2005. Continuous Flow Microwave Sterilization: the Future is Now! Invited Keynote speaker at the FIRDI/Taiwanese Institute for Food Technology Symposium on Microwave Heating Applications for the Food Industry. Tainan, Taiwan. 12/13/05.

Swartzel KR. 2005. Developing individual and institutional leadership for a 21st century food system. Presented at the NASULGC Annual Board on Agriculture Assembly Meeting, Washington, D.C. 11/14/2005.

Swartzel KR. 2005. Food Processing Case Studies: Engineering the Future-Yesterday, Today and Tomorrow. Invited IFT Fellow lecturer presented in the Southern Food Industry Research & Development Institute, Tainan, Taiwan. 12/12/05.

Swartzel KR. 2005. Food Processing Case Studies: Engineering the Future-Yesterday, Today and Tomorrow. Invited IFT Fellow lecturer presented in the National Chong-Hsing University, Taichung, Taiwan. 12/15/05.

Swartzel KR. 2005. Food Systems Leadership Institute. Presented at the Winter Meeting of the National Association of State Universities and Land-Grant Colleges, Administrative Heads Section Meeting, Washington, D.C. February 28, 2005.

Swartzel KR. 2005. Food Systems Leadership Institute. Presented at the National Extension/Administrators meeting, Nashville, TN. February 17.

Swartzel KR. 2005. Research at a Land-Grant College of Agriculture and Life Sciences (The Next Twenty Years). Presented to the College Of Agricultural and Life Sciences, NCSU, May 19.

Swartzel KR. 2005. Transition to Self-Sufficiency: Critical Questions. Invited presentation at the Annual Meeting of the National Science Foundation IUCRC Center Director’s Conference. Washington, D.C. January, 13.

Swartzel KR. 2005. Your Leadership Toolbox Presented at the 1st Residential week of the FSLI, Chapel Hill, October 7.

Swedberg B, Jones S, Jung S, Zeece M. Effects of high pressure treatment on two beef muscles, 61st Reciprocal Meat Conference, American Meat Science Association, Gainsville, FL, June 22-25, 2008.

Tabayehnejad N, Castillo M, Payne FA. A light scattering laboratory tester as an alternative instrument to assess Berridge milk clotting time. ASABE Annual International Meeting, Minneapolis, Minnesota, USA, June 17-20, 2007.

Tabayehnejad N, Castillo M, Payne FA. Total Milk-Clotting Activity Measurement Using Infrared Light Backscatter. Providence, Rhode Island, June 29-July 2, 2008.

Tabayehnejad N, Castillo M, Payne FA. Total milk-clotting activity measurement using infrared light backscatter. 10th International Congress on Engineering and Food (ICEF10). Viña del Mar, Chile, 20-24 April, 2008.

Tang J, Kong F. 2006. Kinetic study of salmon fillets as related to short-time MW sterilization processes. IMPI's 40th Annual Symposium, Boston, MA.

Tang J, Liu F, Tang Z, Mikhaylenko G, Chung HJ, Pandit P. GCMEA 2008 MAJIC 1st Global congress on microwave energy applications.  Sterilization of salmon with alfredo sauce in polymeric trays using a 915-MHz single-mode microwave system August 4-8, 2008.  Otsu Prince Hotel, Lake Biwa, Otsu, Japan. 03-02, C-02.

Tang J. Historic development of microwave and radio-frequency processing. IFT Symposium - Historical developments of novel and nonthermal processing 162-03. IFT, Jul 1 2008.

Tang J. In-package microwave processing. IFT Symposium - Safety of foods processed using four alternative processing technologies, Part 1: Thermal Processing. 016-02. IFT, Jun 29 2008.

Tang J. Keynote speech: Global Perspective on Microwave Technology in 21st Century, 2008 Global Congress on Microwave Energy Applications (GCMEA), August 4-8, Lake Biwa, Otsu, Japan.  Presentation title: US Development of Single-Mode 915 MHz Microwave Sterilization Technology for Packaged Foods.

Tang J. Microwave induced temperature patterns in food packages. IFT Symposium – Innovation in Numerical Modeling of Emerging Technologies, Part II-Microwave and Ohmic Heating, IFT Annual Meeting, New Orleans, July 1, 2008.

Tang Z, Chan TV, Wang J, Tang J, Younce F, Al-Shami A, Hallberg L. 2006 “Heating Uniformity Study on Packaged Foods Processed with Radio Frequency Energy”. ASABE Annual International Meeting-06, Portland, OR. Paper No: 066053.

Tang Z, Liu F, Mikhaylenko G, Tang J, Pandit R, Lu W., 2008. Microwave Sterilization of Mashed Potato in Polymeric Trays. Poster at International Microwave Power Institute (IMPI) 42nd Annual Symposium Microwave Technology and Food Safety.  IMPI, June 25-27, 2008, New Orleans.

Tanojo AD, Mishra DK, Dolan KD. 2008. Modeling thermal degradation of encapsulated food-grade beta-carotene in wheat flour. Poster 177-58. Presented at IFT, New Orleans, June 29-July 2.

Taylor TM, Davidson PM, Zhong Q. 2007. Extraction of nisin from 2.5% commercial nisin product using ethanol and methanol solutions. *The 2007 IAFP Annual Meeting*, June 8-11, Lake Buena Vista, FL (paper # P4-40).

Teixeira AA, Chynoweth DP, Owens JM, Pullammanappallil P, Riley KJ, Sheehan WJ. Space-based SEBAC-II Solid Waste Management Technology for Commercial Application to Beet Sugar Industry. Proceedings of SAE International Conference on Environmental Systems (ICES), Rome, Italy, July, 2005. Published electronically as SAE Paper No. 2005-01-3026.

Thomason D, Zhang W, Zhong Q. 2009. Novel functionalities of nanomanufactured whey protein concentrate. *The 2009 IFT Annual Meeting*, June 6-10, Anaheim, CA (paper #251-11).

Thomason D, Zhong Q. 2009. Thermal aggregation of soy and whey proteins in microemulsions for simultaneous purification and functionality creation. *The 2009 AIChE Annual Meeting*, November 8-13, Nashville, TN(paper #492g).

Tian H, Zhong Q. 2008. Encapsulation of fish oil in solid zein nanoparticles based on solvent attrition. *The 2008 IFT Annual Meeting*, June 28- July 2, New Orleans, LA (paper #006-51).

Tikekar R, La Borde L, Anantheswaran RC. 2008. Modeling the effects of UV light processing on patulin and ascorbic acid using model juice system. Poster presented at the 4th Innovative Foods Conf., Brisbane, Australia, September 17-18.

Tikekar R, LaBorde L, Anantheswaran RC. 2008. Modeling inactivation of patulin by UV irradiation in model apple juice system. Diffusion, counter-diffusion and resulting phase changes during oil migration in composite confectionery systems. High pressure processing induced changes in activity and structure of alkaline phiosphatase and lactate dehydrogenase. Paper presented at the 2008 Annual Meeting of IFT, Chicago, IL, June 28-July 1 (Published as abstract # 192-02).

Tiwari BK, Muthukumarappan K, O’Donnell CP, Cullen PJ. 2007. Rheological properties of sonicated guar, xanthan and pectin dispersions. Presented at the 14th Gums and Stabilisers for the Food Industry Conference, June 18-22, 2007, Wrexham, UK.

Tiwari BK, Muthukumarappan K, O’Donnell CP, Cullen PJ. 2008. Kinetics of non enzymatic browning and ascorbic acid degradation during low temperature (≤30oC) sonication of orange juice. Presented in the 2008 IFT Annual meeting, June 28-July 2, New Orleans, LA.

Tiwari BK, Muthukumarappan K, O’Donnell CP, Scannell A, Cullen PJ. 2007. Efficacy of ozone and ultrasound for retention of quality in orange juice processing. Biosystems Engineering Research Review, 12: 29-30.

Topuz A, Feng H, Kushad M. 2008. Influence of drying methods on color, capsaicinoids and antioxidant properties of paprika. 14th World Congress of Food Science and Technology, Shanghai, China.

Topuz A, Feng H, Kushad M. Quality attributes of paprika produced with Refractance Window drying, freeze drying, and hot-air drying methods. 2008 Annual Meeting of the Institute of Food Technologists, New Orleans, LA.

Topuz A, Pavan MA, Rosales E, Feng H, Yang W. Ultrasound-assisted extraction of fiber oil from corn bran separated with a new physical method, 2008 Annual Meeting of the Institute of Food Technologists, New Orleans, LA.

Torres JA. 2006. Alta presión hidrostática (APH): Una nueva tecnología de alto valor agregado a frutos tropicales y subtropicales. Presented at the II Seminario Hortofrutícola Colombiano y el I Congreso Iberoamericano de Sistemas de Procesado (Second Colombian Horticultural Seminar and First Iberoamerican Processing Systems Meeting), Ibagué, Colombia.

Torres JA. 2006. Alta presión hidrostática (HPP): Una tecnología de punta instalada en México para alimentos de excelente calidad y alto valor agregado (High hydrostatic pressure (HPP): A cutting-edge technology installed in México for food products with excellent quality and large added value). Presented at the Universidad Autonoma de México (Autonomous University of Mexico), México, D.F.

Torres JA. 2006. Alta presión hidrostática (HPP): Una tecnología de punta instalada en México para alimentos de excelente calidad y alto valor agregado (High hydrostatic pressure (HPP): A cutting-edge technology installed in México for food products with excellent quality and large added value). Presented at the III Congreso Internacional de Ingeniería Química y Alimentos (Third International Meeting of Chemical and Food Engineering), Universidad de las Américas Puebla (University of the Americas at Puebla), Cholula, Mexico

Torres JA. 2006. Cinética de reacciones químicas a altas presiones y temperatura (Chemical reaction kinetics at high pressure and temperatura). Presented at the Universidad Nacional de Colombia (National University of Colombia), Bogota, Colombia.

Torres JA. 2006. Estrategias de control de la cadena de frío para productos refrigerados: Impacto en su calidad y vida de anaquel (Strategies for the control of the cold chain for refrigerated products: Impacto n its quality and shelf-life). Presented at the III Congreso Internacional de Ingeniería Química y Alimentos (Third International Meeting of Chemical and Food Engineering), Universidad de las Américas Puebla (University of the Americas at Puebla), Cholula, Mexico

Torres JA. 2006. Estrategias de control de la cadena de frío y su impacto en la calidad y seguridad de los alimentos. Presented at the II Seminario Hortofrutícola Colombiano y el I Congreso Iberoamericano de Sistemas de Procesado (Second Colombian Horticultural Seminar and First Iberoamerican Processing Systems Meeting), Ibagué, Colombia.

Torres JA. 2007. Conexiones históricas al pasado y al futuro de la tecnología de los alimentos (Historical connections to the past and future of food technology). Presented at the Universidad de las Americas Puebla (University of the Americas at Puebla), Cholula, Pue; Universidad Nacional Autonoma de Mexico (Autonomous National University of Mexico), Mexico City, DF; Universidad Veracruzana (Veracruz University), Xalapa, Ver, Mexico.

Torres JA. 2007. Conexiones históricas al pasado y al futuro de la tecnología de los alimentos (Historical connections to the past and future of food technology). Presented at the Universidad de las Americas Puebla (University of the Americas at Puebla), Cholula, Pue; Universidad Veracruzana (Veracruz University), Xalapa, Ver, Mexico.

Torres JA. 2007. Conexiones históricas al pasado y al futuro de la tecnología de los alimentos (Historical connections to the past and future of food technology). Presented at the XVI Simposium Internacional de Ingeniería en Industrias Alimentarias (International Food Engineering Symposium), Alimenta tu Ingenio 4.0 (Feed your Imagination 4.0), Retando las Tecnologías del Futuro (Challenging the Technologies of the Future), Instituto Tecnológico de Estudios Superiores de Monterrey (Monterrey Institute of Technology), Monterrey, N.L., México

Torres JA. 2007. Modelos matemáticos: mejoramiento de la calidad y seguridad de los alimentos. (Mathematical models: improvement of food quality and safety). Presented at the Instituto de Matemáticas Aplicadas (Applied Mathematics Institute, Advanced Center for Scientific Research), Madrid, Spain.

Torres JA. 2007. Reflections on multidisciplinary education. Presented at U. La Serena (Dept of Food Engineering), Pontífica U. Católica de Chile (Pontific Catholic U. of Chile, Dept. of Chemical Engineering and Bioprocesses), U. Chile (Dept. of Agroindustries and Enology), U. Bio-Bio (Dept of Food Engineering), and Pontífica U. Católica de Valparaíso (Pontific Catholic U. of Valparaiso, Regional Center for Research on Health Foods and Dept. of Biochemical Engineering), Chile.

Torres JA. 2007. Tecnología de altas presiones: la experiencia en Oregon State University. (High pressure technology: the experience at Oregon State University). Presented at the Instituto del Frio, Consejo Superior de Investigaciones Científicas (Cold Technology Institute, Advanced Center for Scientific Research), Madrid, Spain.

Tu Y, Suppes GJ, Hsieh F. 2008. Mechanical properties of water-blown flexible polyurethane foams containing epoxidized soybean oil. 12th ACS Green Chemistry and Engineering Conference, Washington, DC, June 24-26.

Tulsiyan P, Sarang S, Sastry SK. 2006. Radio frequency identification. Residence time distribution of a multicomponent system inside an ohmic heater. Abstract No. 078D-39. IFT Annual Meeting, Orlando, FL., June 24-28.

Velazquez G, Vázquez P, Torres JA. 2004. Altas presiones en la industria alimentaria: I. Consideraciones comerciales en el procesamiento de alimentos por alta presión (High pressure in the food industry: I. Commercial considerations in the processing of foods by high pressure). In Proceedings of the International Congress of Food Safety, p. 259-277, Reynosa, Tamaulipas, October 12-15, México.

Velazquez G, Vázquez P, Torres JA. 2004. Altas presiones en la industria alimentaria: II. Retos actuales de investigación en el procesado de alimentos a altas presiones (High pressure in the food industry: II. Current research challenges on the processing of foods by high pressure). In Proceedings of the International Congress of Food Safety, p. 279-306, Reynosa, Tamaulipas, October 12-15, México.

Velev OD, Kim S, Zhong Q, Barraza H. 2009. Superstabilization and functionalization of foams and emulsions by particles with engineered structure and properties. *The 2009 AIChE Annual Meeting*, November 8-13, 2009, Nashville, TN(paper #307f).

Viazis S, Farkas BE, Allen JC. 2006. Effects of high pressure processing on SIgA and lysozyme activity in human milk. Paper 39J-09, Abstract. National IFT Annual Meeting, Orlando, FL, USA, July 12-16.

Viazis S, Farkas BE, Jaykus LA. 2006. Inactivation of bacterial pathogens in human milk by high pressure processing. Paper 3A-17, Abstract. National IFT Annual Meeting, Orlando, FL, USA, July 12-16.

Villacis MF, Balasubramaniam VM. 2006. Effect of high-pressure processing on salt diffusion in turkey breast. Abstract no. 039J-05. Annual Meeting of Institute of Food Technologists, Orlando, FL. June 24-28.

Vinod G, Bohra L, Subbiah J, Thippareddi H, Juneja V. 2006. Mathematical model to describe the growth of *Salmonella* spp. in chicken. IFT Annual Meeting, Orlando, FL.

Wan J, Shamsi K, Sui Q, Bermúdez-Aguirre D, Dunne CP, Barbosa-Cánovas GV, Versteeg K. 2008. Microbial safety and bioactive efficacy: Effectiveness of pulsed electric field processing of dairy fluids. American Dairy Science Association Annual Meeting (ADSA). Indianapolis, IN. July 2008

Wang B, Biao B, Feng H. Enrich arabinoxylan in corn fiber for value-added products, ASABE annual meeting, Minneapolis MN, June 17-20, 2007.

Wang B, Feng H, Ezeji T, Blaschek H. 2008. Enzymatic hydrolysis of distiller’s dried grains with solubles (DDGS) for ABE (acetone, butanol, ethanol) production using different pretreatments. 2008. Annual International Meeting, Providence, Rhode Island.

Wang B, Feng H, Ezeji T, Blaschek H. 2008. Sugaring-out: a novel phase separation and extraction system. 2008 AIChE Annual Meeting: Philadelphia, PA.

Wang B, Feng H, Ezeji T, Blaschek HP. An environmentally friendly pretreatment for enhancing sugar yield and enzymatic digestiblity of lignocellulosic biomass, The 2006 Corn Utilization and Technology Conference, Dallas, TX, 2006.

Wang B, Feng H. 2009. Electrolyzed water as an environmentally friendly catalyst for lignocellulosic biomass pretreatment. 2009 Conference of Food Engineering (CoFE), Columbus, OH.

Wang B, Feng H. 2009. Micellar enhanced detoxification and extractive fermentation in surfactant systems for biofuel production. 31st Symposium on Biotechnology for Fuels and Chemicals, San Francisco, CA.

Wang B, Wang X, Feng H. 2008. Fractionating recalcitrant Miscanthus by a two-stage treatment under mild reaction conditions. 2008 AIChE Annual Meeting: Philadelphia, PA.

Wang H, Feng H, Luo Y. Effects of washing conditions on Escherichia coli O157:H7 reduction on fruit surfaces, International Fresh-Cut Produce Association (IFPA) annual meeting, Baltimore, MD, 2006.

Wang H, Feng H, Luo Y. Inactivation of Escherichia coli O157:H7 with peroxyacetic acid, acidic electrolyzed water, and chlorine on cantaloupes and fresh-cut apples, International Fresh-Cut Produce Association (IFPA) annual meeting, Baltimore, MD, 2006.

Wang H, Feng H, MacLaren S, Luo Y. Examination of cell morphological changes of Escherichia coli treated with acidic electrolyzed water, peroxyacetic acid and chlorine using a MFP-3DTM atomic force microscope, Institute of Food Technologist, 2006 Annual meeting, Orlando, FL, 2006.

Wang J, Tang Z, Tang J. 2006. Computer simulation of radio frequency (RF) heating process. IMPI Annual Symposium-2006 Boston, MA.

Wang X, Wang Y, Feng H, Blaschek H, Li Z. 2009. ABE (acetone, butanol, and ethanol) production from fiber-enriched DDGS pretreated by electrolyzed water. 2009 AIChE Annual Meeting

Wang Y, Wang X, Blaschek H, Feng H, Ezeji T. Improvement of fermentation of dried distillers’ grains and solubles (DDGS) hydrolysates to acetone butanol ethanol (ABE) with hydrolysate-adapted Clostridium beijerinckii BA 101. ASABE "BioEnergy Engineering '09" conference,

Wee AP, Kumar V, Subbiah J, Jones D, Thippareddi H. 2009. A 3-D Transient Heat Transfer Model of Cooling of Eggs in Pallets. IFT Annual Meeting, Anaheim, CA.

Wee AP, Kumar V, Subbiah J, Jones D. 2008. A 3-D Transient Heat Transfer Model of Cooling of Eggs in Pallets. Presented at the ASABE Annual Meeting, Providence, RI.

Wege HA, Zhong Q, Paunov VN, Velev OD. 2006. Shear-induced formation of biomatter-derived particles and fibers for foam and emulsion stabilization. The 80th ACS Colloid and Surface Science Symposium. June 18-21, Boulder, CO (ACS paper #30604).

Wehling R, Subbiah J. 2006. Food-Related Near Infrared Spectroscopy Research at the University of Nebraska-Lincoln, April Issue, NIR News.

Wesseling A, Velugoti PR, Subbiah J, Thippareddi H. 2007. Development of a Predictive Model for the Growth of *Enterobacter sakazakii* in Reconstituted Milk and Soy Infant Formula. Presented at IFT Annual Meeting, Chicago, IL.

Wiegand KM, Borowski AG, Ingham SC, Ingham BH. 2008. Suitability of modified eosin methylene blue agar for recovering heat-injured *Escherichia coli* O157:H7 and *Salmonella* serovars from cooked meat products. International Association for Food Protection Annual Meeting. Columbus, OH, August 3 - 6.

Wiegand KM, Ingham SC, Burnham GM, Ingham BH. 2008. Development of a logistic regression plot for predicting the probability of achieving a 7-log reduction of *Escherichia coli* O157:H7 during beef slow-cooking processes. International Association for Food Protection Annual Meeting. Columbus, OH August 3 – 6.

Wiegand KM, Ingham SC, Ingham BH. 2008. Survival of *Escherichia coli* O157:H7 in ground beef following sublethal heat-shock and subsequent isothermal cooking. International Association for Food Protection Annual Meeting. Columbus, OH, August 3 - 6.

Williams PD, Sadar LN, Lo YM. 2007. Texture stability of hydrogel complex containing curdlan gum over multiple freeze-thaw cycles. IFT Annual Meeting, Chicago, IL, July 28-August 1.

Wong SY, Bund R, Hartel RW, Connelly RK. 2008. Effect of various parameters in a continuous lactose crystallization process (CLCP)”, poster presented at the Institute of Food Technologists Annual Meeting, New Orleans, LA, August 3 - 6.

Wu J, Johnson L, Jung S. Methods for de-emulsification of soycream obtained during enzyme-assisted aqueous extraction of soybean oil, 98th AOCS Annual Meeting and Exposition, Quebec City, Canada, May 13-16, 2007

Xiao D, Davidson PM, Lin J, D’Souza D, Zhong Q. 2009. Capacity of aqueous methanol and ethanol to extract nisin from a 2.5% commercial preparation. *The 2009 IFT Annual Meeting*, June 6-10, Anaheim, CA (paper #057-33).

Xiao D, Davidson PM, Zhong Q. 2008. Delivery system for nisin using microencapsulation in zein nanocapsules produced by a supercritical anti-solvent process. *The 2008 IFT Annual Meeting*, June 28- July 2, New Orleans, LA (paper #010-21).

Xiao D, Davidson PM, Zhong Q. 2008. Extraction of nisin from a 2.5% commercial product using aqueous alcohols for microencapsulation in corn zein. *The 2008 IFT Annual Meeting*, June 28- July 2, New Orleans, LA (paper #175-07).

Xiao D, Golden DA, Davidson PM, Sandeep KP, Zhong Q. 2009. Inactivation of *Escherichia coli* K-12 on strawberries by dense phase carbon dioxide. *The 2009 IFT Annual Meeting*, June 6-10, Anaheim, CA (paper #026-02).

Xiao D, Zhong Q. 2009. Effects of spray drying temperature on release characteristics of nisin from biopolymer microcapsules. *The 2009 AIChE Annual Meeting*, November 8-13, 2009, Nashville, TN(paper #492i).

Xiao D, Zhong Q. 2009. Release kinetics of nisin loaded in spray-dried zein microcapsules as affected by intrinsic Tween 20 and glycerol. *The 2009 AIChE Annual Meeting*, November 8-13, 2009, Nashville, TN(paper #492h).

Xu Q, Klockow P, Nelson P, Morgan MT. 2007. Chlorine dioxide gas for inactivation of microorganisms on surfaces of processing equipment. Poster Presentation, IFT Annual Meeting. Chicago, IL.

Xu Y, Barringer S. 2007. The effect of relative humidity on food powder properties and corona electrostatic coating in a conveyor belt system. IFT Annual Meeting 008-33.

Xu Y, Barringer S. 2006. The influence of relative humidity on corona electrostatic coating. IFT Annual Meeting 078E-21.

Xu Y, Barringer S. 2007. The effect of relative humidity on food powder properties and corona electrostatic coating. Electrostatics society of America Annual Meeting A2 20-29.

Yang J, Paulino RJ, Gadi RL. 2006. Anti-radical activity and total phenolics of Noni (Morinda citrifolia, L.) products affected by light during storage. The 2006th IFT Annual Meeting & Food Expo, Technical Program: 54F-30.

Yang W, Yang R, Feng H. 2007. Power ultrasound enhanced extraction of xylan from corncob, 2007 Annual meeting, Chicago, IL, 2007.

Yaniv Y, Farkas BE, Keener KM. 2007. Mathematical modeling of infrared heating of a food matrix. Institute of Food Technologists Meeting. July 28-August 1, 2007. Chicago, IL.

Yeh YC, Soma PK, Sabliov CM, Lo YM. 2007. Enhanced Growth of Probiotic Cells in Media Supplemented by Chinese Wolfberry Leaf Hydrolysates. IFT Annual Meeting, July 28-Aug. 1, Chicago, IL.

Yi J, Kerr WL, Johnson JW. 2008. The effects of waxy wheat flour and water level on the characteristics of frozen bread dough and bread. IFT Annual Meeting, New Orleans, June 31-July 3.

Yi J, Kerr WL. 2007. Effects of freezing rate and storage condition on water dynamics and physical properties of frozen dough and pan bread. IFT Annual Meeting, August 2007, Chicago IL.

Yoo SR, Min DB, Balasubramaniam VM, Pascall MA. 2006. High pressure processing and the mass transfer of Irganox 1076 in polyethylene films and 95% ethanol. Abstract no. 054C-12. Annual Meeting of Institute of Food Technologists, Orlando, FL. June 24-28.

Yoon Y, Choi S, Hsieh F, Eun J. 2007. Characterization of aroma-active compounds of roasted soybean powder treated at different temperatures and times by SPME-GC-MSD. Institute of Food Technologists Annual Meeting, Chicago, IL, Jul 28-Aug 1.

Yousuf S, Barringer S. 2006. Modeling nonelectrostatic and electrostatic coating for an aerodynamically fed food coating machine. IFT Annual Meeting 078E-22.

Zhang W, Guo Y, Wan J, Zhong Q. 2008. Preparation of high purity Vitamin E from soybean oil deodorizer distillates using low pressure column chromatography. *The 2008 IFT Annual Meeting*, June 28- July 2, New Orleans, LA (paper #095-22).

Zhang W, Zhong Q. 2009. Combined pretreatments by enzymatic cross-linking and heat to produce heat stable whey protein nanoparticles in microemulsions for clear beverage applications. *The 2009 IFT Annual Meeting*, June 6-10, Anaheim, CA (paper #251-13).

Zhang W, Zhong Q. 2009. Enhanced enzymatic hydrolysis of lignocellulosic biomass pretreated by 4-methylmorpholine N-oxide. *The 100th AOCS Annual Meeting & Expo*, May 3-6, Orlando, FL (paper **#** BIO-P 25).

Zhang W, Zhong Q. 2009. Heat stable whey proteins nanoparticles produced in microemulsions. *The 2009 IFT Annual Meeting*, June 6-10, Anaheim, CA (paper #251-17).

Zhong Q, Bell JT. 2007. Characterizing viscoelastic properties of zein dispersions for novel applications. *The 2007 IFT Annual Meeting*, July 28- August 1, Chicago, IL (paper # 096-26).

Zhong Q, Gu Z, Glatz CE. 2005. Strategies for extracting recombinant dog gastric lipase from transgenic corn seed. 2005 AIChE Annual Meeting. Oct. 30-Nov. 4, Cincinnati, OH. Paper #49g.

Zhong Q, Jin M. 2007. Enhanced functionality of whey protein treated by supercritical carbon dioxide. *The 2007 IFT Annual Meeting*, July 28- August 1, Chicago, IL (paper # 207-04).

Zhong Q, Jin M. 2008. Nanoscalar structures of zein microcapsules modulate release kinetics of encapsulated lysozyme. *The 2008 AIChE Annual Meeting*, November 16-21, Philadelphia, PA (paper #767b).

Zhong Q, Li T, Zhang W, Lee RZ. 2008. Nickel-boron alloy nanocatalysts reduce the formation of *trans*-fatty acids in hydrogenated Soybean Oils. T*he 2008 AIChE Annual Meeting*, November 16-21, Philadelphia, PA (Paper #767g).

Zhong Q. 2007. “Enhancing Food Safety from Food Biophysics Perspectives.” Presented at the USDA-ARS-SAA Russell Research Center, Athens, GA. March 30, 2007. (Invited seminar)

Zhong Q. 2007. “Interfacial Tension, Large or Small: Making it a Useful Tool for Researching Food Systems.” Presented at the Department of Animal and Food Science, University of Kentucky, Lexington, KY. April 19, 2007. (Invited Seminar)

Zhong Q. 2007. “Novel Applications of Supercritical Fluidic Techniques to Food Systems.” Presented to the USDA-ARS Eastern Regional Research Center, Wyndmoor, PA. October 11, 2007.

Zhong Q. 2007. Application of supercritical anti-solvent techniques for syntheses of delivery systems of bioactive food components. *The Second International Symposium on Delivery of Functionality in Complex Food Systems*, October 7-10, Amherst, MA (paper #6-10, oral presentation).

Zhong Q. 2007. Opportunities and challenges mingling chemical engineering into a graduate course of food colloids. *The 2007 AIChE Annual Meeting*, November 4-9, Salt Lake City, UT (paper #414a).

Zhong Q. 2008 “Research Program in Food BioPolymers – Biophysics.” Presented to the Department of Food Science and Technology, the University of Tennessee, Knoxville, TN. February 08, 2008.

Zhong Q. 2009. “A Few Biophysical Perspectives of Food Safety.” Presented to the Institute of Quality Standards and Testing Techniques, the Chinese Academy of Agricultural Sciences, Beijing, China. September 21, 2009.

Zhong Q. 2009. “Food Nanotechnology.” Presented to Wuhan Polytechnic University, Wuhan, China. September 24, 2009.

Zhong Q. 2009. “Looking Inside Out: Where Food Biophysics Can Lead Us.” Presented to the College of Food Science, Wuhan Polytechnic University, Wuhan, China. September 24, 2009.

Zhong Q. 2009. “Research Opportunities in Food Biophysics.” Presented to the Feed Research Institute, the Chinese Academy of Agricultural Sciences, Beijing, China. September 10, 2009.

Zhong Q. 2009. Sustained release of lysozyme from corn zein micro- and nanocapsules. *The 100th AOCS Annual Meeting & Expo*, May 3-6, Orlando, FL (paper # 31159).

Zhong Q. 2009. Zein as a carrier polymer for delivery of bioactive food compounds. *The 2009 ACS Annual Meeting & Exposition*, August 16-20, Washington DC (paper #AGFD234).

Zhou B, Feng H, Lou Y. 2008. Decay kinetics of chlorine in fresh produce washing system. 2008 Annual Institute of Food Technologists, New Orleans, LA.

Zhou B, Feng H, Lou Y. The efficacy of sanitizer and ultrasound combined treatments on reduction of Escherichia coli O157:H7 surrogate population on spinach, Institute of Food Technologist, 2007 Annual meeting, Chicago, IL, 2007.

Zhou B, Feng H, Luo L. 2009. Ultrasound enhanced inactivation of Escherichia coli inoculated on tomato stem scars. 2009 Annual Institute of Food Technologists, Anaheim, CA.

Zhou B, Feng H, Luo Y. 2008. Decay kinetics of chlorine in fresh produce washing system. 2008 Annual Institute of Food Technologists, New Orleans, LA.

Zhou B, Feng H, Luo Y. The efficacy of sanitizer and ultrasound combined treatments on reduction of *Escherichia coli* O157:H7 surrogate population on spinach, Institute of Food Technologist, 2007 Annual meeting, Chicago, IL, 2007.

Zhou B, Lou Y, McEvoy J, Feng H, Saftner R. Application of 1- methylcyclopropene reverses the deleterious effect of exogenous ethylene on fresh-cut watermelon and controls microbial growth, International Fresh-Cut Produce Association (IFPA) annual meeting, Baltimore, MD, 2006.

**Symposia and Workshops**

Barbosa-Cánovas GV. 2007. Research and implementation of nonthermal processing of foods in the Americas. Symposium: The world and the future of nonthermal technologies for processing foods. 2007 IFT Annual Meeting & Food Expo. Chicago, IL

Cruz C, Tonello C, Catalá R, Torres JA. 2007. Commercialization of pressure processing technologies in the dairy industry. Short course (15 hours). Presented at the Center for Milk & Dairy Products Competitiveness, Conference Center, Delegación del Principado de Asturias in Madrid, Spain, September 10-11.

Datta AK, Halder A, Davidson PM, Black G. Computer-Aided Food Safety Engineering.  IFT Annual Meeting; June 2008; New Orleans, Louisiana. Place of publication: publisher; date.  Close to 100 persons attended.

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