

Faculty Expertise

Valente Alvarez, Professor & Director, Food Industries Center - alvarez.23@osu.edu Dairy and food processing, research and extension. Industry-related research projects on new technologies, product development, ingredient functionality, product quality and shelf life. Food safety, GMPs and HACCP training.

Hollis Ashman, Adjunct Professor - hollis@theuandigroup.com Food product development, consumer affairs, marketing strategy.

V.M. (Bala) Balasubramaniam, Associate Professor - balasubramaniam.1@osu.edu Food engineering with emphasis on microbial safety, Pasteurization and sterilization aspects of advanced food technologies such as high pressure processing. Kinetic models for bacterial destruction; In-situ food property measurement under pressure; establishing criteria for safe processing parameters for novel food processing technologies for pathogen reduction.

Sheryl Barringer, Professor - barringer.11@osu.edu Flavor volatiles. Coatings: electrostatic, nonelectrostatic, liquid and powder. Fruit and vegetable processing, especially tomatoes. Dielectric properties.

Joshua Bomser, Associate Professor - jbomser@ehe.osu.edu Molecular nutrition and functional foods. Courtesy, with Human Nutrition.

Bill Cornelius, Adjunct Professor - cornelius.33@osu.edu HACCP training.

Jeff Culbertson, Professor - culbertson.34@osu.edu Food science distance education, fat substitutes, and food proteins.

Mark Failla, Professor - mfailla@ehe.osu.edu Bioactive compounds in foods. Courtesy, with Human Nutrition.

Mark Kay Folk, Faculty Lecturer - folk.13@osu.edu

M. Monica Giusti, Assistant Professor - giusti.6@osu.edu Functional foods, phytonutrients, natural colorants. Anthocyanins as natural colorants, isoflavones as phytoestrogens, and other phenolic compounds. Incidence, chemistry, analytical techniques, food applications and potential biological activity. Appointment in OSU Interdisciplinary Graduate Program in Nutrition.

W. James Harper, Professor and J.T. Stubby Parker Endowed Chair in Dairy Foods - harper.9@osu.edu Flavor and functionality of dairy products.

Ronald D. Harris, Adjunct Professor - harris.568@osu.edu Food product development, management of R&D, decision sciences, operations management.

Gonul Kaletunc, Associate Professor - kaletunc.1@osu.edu Physical properties of processed foods and biomaterials. Courtesy, with Food Agricultural and Biological Engineering.

Lynn Knipe, Associate Professor - knipe.1@osu.edu Processed meat extension for the Ohio meat industry. Muscle quality and ingredient functionality in further processed meats. Meat product safety, particularly intervention practices against pathogens in production, retail, food service, and consumer handling and preparation. Joint appointment in Animal Sciences.

Jiyoung Lee, Assistant Professor - jlee@cph.osu.edu Real-time detection of microbial contamination in water and food; global water quality and disaster preparedness; bioterrorism: detection and decontamination; application of HACCP in water quality management. Joint appointment in Environmental Health Sciences, College of Public Health.

Ken Lee, Professor - lee.133@osu.edu Mineral-nutrient interactions in processed foods. Food safety and food security.

Jeffrey T. LeJeune, Associate Professor - lejeune.3@osu.edu Preharvest control of foodborne pathogens. Shiga toxin-producing E. coli, Salmonella, Campylobacter, and antibiotic resistant bacteria. Courtesy, with Food Animal Health Research Program.

Department of Food Science and Technology

Faculty Expertise

Jianrong Li, Assistant Professor – lj.926@osu.edu Food and waterborne viruses, viral detection, food safety, viral replication and gene expression, vaccine and anti-viral drug development. Joint appointment in Environmental Health Sciences, College of Public Health.

John Litchfield, Adjunct Professor – litchfield.3@osu.edu Industrial microbiology and enzyme technology.

Michael E. Mangino, Emeritus Professor - mangino.2@osu.edu Structure and function of food proteins. Internship coordinator.

Lydia Medeiros, Professor and Extension Specialist - lmedeiris@ehe.osu.edu Consumer food handling behavior, evaluation of food safety education programs, and web-based education. Courtesy, with Human Nutrition.

David Min, Professor - min.2@osu.edu Food lipid chemistry, lipid oxidation, natural antioxidants, and flavor chemistry.

Charles Moor, Adjunct Professor - moor.2@osu.edu Protein chemistry.

Melvin Pascall, Associate Professor - pascall.1@osu.edu Food packaging with emphasis on integrity, modified atmospheric packaging, nano technology and plastics, migration/scalping and packaging material sanitization and food safety.

Gireesh Rajashekara, Assistant Professor – rajashekara.2@osu.edu Microbiology, pre-harvest control of foodborne pathogens. Courtesy with Food Animal Health Research Program.

Luis E. Rodriguez-Saona, Associate Professor - rodriguez-saona.1@osu.edu Application of Fourier Transform infrared (FT-NIR and mid-IR) spectroscopy in the field of food safety and quality assurance. Development of predictive models for the rapid detection, identification and classification of chemical & microbial contaminants and food components with biological activity.

Linda Saif, Professor - saif.2@osu.edu Development of vaccines to enteric and respiratory viruses. Diagnosis of enteric viral infections in animals that may be relevant to food. Courtesy, with Food Animal Health Research Program.

Sudhir K. Sastry, Professor - sastry.2@osu.edu Mathematical modeling of heat transfer and verification of chemically heated products. Courtesy appointment with Food Agricultural and Biological Engineering.

Steven Schwartz, Professor and Carl E. Haas Endowed Chair - schwartz.177@osu.edu Carotenoids, phytochemicals and functional foods related to chronic disease prevention. Appointment in OSU Interdisciplinary Graduate Program in Nutrition & Comprehensive Cancer Center.

Denise Smith, Professor & Department Chair - smith.5732@osu.edu Food chemistry, chemistry and functionality of meat and dairy proteins, meat and poultry quality and safety.

Yael Vodovotz, Associate Professor – vodovotz.1@osu.edu Bread staling, physico-chemical properties of carbohydrate systems and functional foods, water mobility and functional properties of food components, material properties of biopolymers and bioplastics. Appointment in OSU Interdisciplinary Graduate Program in Nutrition.

Hua (Helen) Wang, Associate Professor – wang.707@osu.edu Antibiotic resistance, microbial ecosystems in foods and hosts, biofilms, lactic acid bacteria and *Listeria monocytogenes*, rapid detection of food borne pathogens and spoilage microorganisms. Appointment in OSU Interdisciplinary Graduate Program in Nutrition.

Macdonald Wick, Professor - wick.13@osu.edu Meat biochemistry. Courtesy, with Animal Sciences.

S.T. Yang, Professor - yang.15@osu.edu Fermentation and bioseparation research, bioreactor design, enzyme technology and metabolic engineering. Courtesy, with Chemical Engineering.

Ahmed Yousef, Professor and Bazler Designated Professor in Food Science – yousef.1@osu.edu Food microbiology and microbial safety of food processed by novel technology.