

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY
THE UNIVERSITY OF GEORGIA
Faculty Research Interests

Athens, GA 30602 (Phone: 706-542-2286; FAX: 706-542-1050)
<http://www.foodscience.caes.uga.edu/>

Koushik Adhikari

Associate Professor*
Ph.D. University Missouri – Columbia
koushik7@uga.edu; 770-412-4736

Sensory analysis (descriptive analysis and consumer acceptability) of commodity and consumer food products; determining emotional response of consumers; determining the relevance of sensory analysis and consumer behavior in food choice.

Casimir C. Akoh

Research Professor
Ph.D. Washington State University
cakoh@uga.edu; 706-542-1067

Food chemistry and biochemistry. Chemical and enzymatic synthesis of fat substitutes and structured lipids. Food emulsifiers; enzymatic modification of lipids and phospholipids; synthesis of flavor and fragrance compounds.

George A. Cavender

Assistant Professor
Ph.D. University of Georgia
cavender@uga.edu; 706-542-1092

Effects of processing on food and food ingredients, particularly as it relates to flavor, texture, and other organoleptic properties. Use of processing to reduce undesirable properties in byproducts, modification of ingredients or foods for better functionality, and the development of novel ingredients for use in various products.

Jinru Chen

Professor*
Ph.D. University of Guelph
jchen@uga.edu; 770-412-4738

Molecular detection and characterization of foodborne bacterial pathogens; epidemiological typing, bacterial stress response, microbial physiology and pathogenicity and control of pathogens in food.

Derek Dee

Assistant Professor
Ph. D. University of Guelph
ddee@uga.edu; 706-542-2286

Protein structure and function. Enzyme catalysis, protein folding and aggregation, and engineering protein-based nanomaterials. Using a variety of biochemical, molecular biology and biophysical approaches.

Laurel Dunn

Assistant Professor
Ph. D. University of Tennessee
laureldunn17@gmail.com 706-542-2574

Food microbiology and produce food safety.

Mark A. Harrison

Josiah Meigs Distinguished Teaching Professor and Graduate Coordinator
Ph.D. University of Tennessee
mahfst@uga.edu; 706-542-1088

Food microbiology and toxicology. Occurrence and survival characteristics of bacterial pathogens in processed food; shelf-life extension of processed food; pathogen detection methodology.

Yen-Con Hung

Professor*
Ph.D. University of Minnesota
yhung@uga.edu; 770-412-4739

Physical properties of foods; food quality enhancement; inactivation of pathogens on foods; mathematical and computer modeling of heat and mass transfer; post-harvest handling of fruits and vegetables.

William L. Kerr

Professor and FPRDL Coordinator
Ph.D. University of California
wlkerr@uga.edu; 706-542-1085

Physical properties of foods; food processing. Rheological and textural properties of foods. NMR, ultrasound, and calorimetric techniques as process sensors. Computational modeling of food components.

Fanbin Kong

Associate Professor
Ph.D. Washington State University
fkong@uga.edu; 706-542-7773

Food engineering; in vitro simulation of digestive systems microencapsulation of bioactive components and release kinetics during digestion; function of digestive enzymes and inhibition.

Abhinav Mishra

Assistant Professor
Ph.D. University of Maryland
amishra@uga.edu; 706-542-0994

Food microbiology, modeling microbial responses in food, quantitative microbial risk assessment (QMRA) and food safety.

Anand Mohan

Associate Professor and Extension Coordinator
Ph.D. Kansas State University
anandm@uga.edu; 706-542-6673

Muscle biochemistry, pigment chemistry, packaging, value enhancement, enzyme catalyzed functions associated with post-mortem biochemical changes in skeletal muscles, muscle pigment chemistry, lipid oxidation, protein oxidation and safety of meat and meat products.

Chad Paton

Assistant Professor
Ph. D. University of Maryland - College Park
cpaton@uga.edu 706-542-3750

Nutritional factors that regulate metabolic activity. Diet-induced obesity, nutrient mediated control of fatty acid oxidation and metabolism.

Ronald B. Pegg

Professor
Ph.D. Memorial University of Newfoundland
rpegg@uga.edu; 706-542-1099

Functional foods and health aspects of food products.

José I. Reyes De Corcuera

Associate Professor and Undergraduate Coordinator
Ph.D. Washington State University
jireyes@uga.edu 706-542-5136

Food processing with emphasis on fruits and vegetables.

Rakesh K. Singh

Professor and Department Head
Ph.D. University of Wisconsin
rsingh@uga.edu; 706-542-1084

Value-added processing using emerging technologies; developing processing protocols using radio frequency heating technology and radiant wall oven assisted baking.

**Faculty located at:
Dept. of Food Science and Technology
Griffin, Georgia 30223-1797
Phone: 770-412-4758*

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Center for Food Safety
Griffin, Georgia 30223-1797
(Phone: 770-228-7284) (FAX: 770-229-3216)
<http://www.ugacfs.org/>

Hendrik Den Bakker

Assistant Professor
Ph.D. Leiden University
hcd82599@uga.edu 770-228-7284

Genomics of bacterial foodborne pathogens. Genomic applications in animal and public health settings.

Xiang-yu Deng

Assistant Professor
Ph.D. Illinois Institute of Technology
xdeng@uga.edu; 770-233-5495

Genomics and molecular biology of foodborne pathogens; pathogen subtyping and genomic epidemiology; bioinformatics; microbial phylogenetics and evolution; food microbiology

Francisco Diez-Gonzalez

Professor and Director
Ph.D. Cornell University
fdiez@uga.edu; 770-228-7284

The study and control of foodborne pathogens including Shiga-toxin producing *Escherichia coli*, *Salmonella*, *Listeria monocytogenes* and spore-forming bacteria. Particular interests include the safety of organic foods, pathogens associated with fresh vegetables, low water activity foods, and Hispanic foods.

Marilyn C. Erickson

Associate Professor
Ph.D. Oregon State University
mericks@uga.edu; 770-412-4742

Food Biochemistry - Oxidative stability of foods; Antioxidant supplementation to tissues and formulated foods; Applications of oxidative stress for inactivation of foodborne pathogens.

Ynes R. Ortega

Associate Professor
Ph.D. University of Arizona
ortega@uga.edu; 770-233-5587

Parasitology; detection of human and animal pathogenic parasites in food, biological and environmental samples; pathogenesis of coccidian parasites with emphasis on *Cryptosporidium parvum* and *Cyclospora cayetanensis*; methods for parasites inactivation in food products.

Adjunct Faculty

Mark Berrang

Adjunct Assistant Professor
Ph.D. University of Georgia
Microbiologist, USDA-ARS-PPMQ
Russell Research Center
mark.berrang@ars.usda.gov

Contamination of poultry carcass with *Campylobacter* and *Listeria* during processing and further processing.

Jennifer Cannon

Adjunct Associate Professor
Ph.D. University of North Carolina
jcannon@uga.edu

Foodborne Viruses: Methods for detection of human noroviruses and Hepatitis A virus on ready-to-eat and minimally processed foods; virus transfer by handling, processing, and irrigation; physical and chemical treatments for virus inactivation..

Jian-rong Li

Adjunct Professor
Director and Professor of Food Science and Technology
Research Institute of Food Science
Bohai University
P. R. China
lijr6491@163.com

Sudhagar Mani

Adjunct Associate Professor
Ph.D. University of British Columbia
Associate Professor, College of Engineering, UGA
smani@uga.edu

Hybrid process modeling and simulation methods applied to biomass supply chain management & risk assessment, novel preprocessing and pretreatment technologies for biomass.

Bosoon Park

Adjunct Assistant Professor
Research Scientist, USDA-ARS
Russell Research Center
Bosoon.park@ars.usda.gov

Optical detection of food safety and food defense hazards.

Gabriela Sanchez-Brambila

Adjunct Assistant Professor
Ph.D. Research Center for Food and Development Center
Hermosilla, Mexico
FoodSense Innovations, LLC
gsbrambila@gmail.com

Service for the food industry in the area of sensory evaluation; training for leaders, focus groups and testing panelists. Sensory quality of food products.

Manpreet Singh

Adjunct Professor
Ph.D. Iowa State University
Professor, Department of Poultry Science, UGA
Manpreet@uga.edu

Pre- and post-harvest food safety and the impact of food processing on safety of foods; development and validation of novel intervention strategies to control

foodborne pathogens in production and processing environments; application of rapid detection and identification methods for foodborne pathogens.

Harshavardhan Thippareddi

Adjunct Professor
Ph.D. Kansas State University
Professor, Department of Poultry Science, UGA
harsha.thippareddi@uga.edu

Poultry processing, unit operations, poultry quality, microbiological safety, antimicrobial interventions, predictive microbiology, novel food processing technologies to improve quality and microbiological safety of fresh and processed poultry.

Hong Zhuang

Adjunct Associate Professor
Ph. D. University of Kentucky
Research Food Technologist
USDA-ARS
Russell Research Center
hong.zhuang@ars.usda.gov

Developing rapid and non-destructive spectral methods to predict poultry meat quality; Developing packaging technology for poultry meat shelf life extension; Evaluating and improving poultry meat quality and poultry processing using sensory analysis and instrumental methods; Developing quality assessment methods for poultry meat products.

Department of Food Science and Technology

<http://www.caes.uga.edu/departments/food-science.html>

Center for Food Safety

<http://www.ugacfs.org/>

Food Product Innovation and Commercialization Center (FoodPIC)

<http://www.foodpic.uga.edu>

Food Science Extension Outreach

<http://extension.uga.edu/programs-services/food-science.html>

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