

MARIO G. FERRUZZI

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EDUCATION

The Ohio State University **Columbus, Ohio**
Doctor of Philosophy, Department of Food Science and Technology **1998-2001**

Doctoral Dissertation: Digestive stability, human intestinal cell uptake, and bioactivity of dietary chlorophyll derivatives

- ◆ **Degree Received:** June 2001

The Ohio State University **Columbus, Ohio**
Masters of Science, Department of Food Science and Technology **1996-1998**

- ◆ **Master Thesis:** Carotenoid microanalysis using high performance liquid chromatography with coulometric electrochemical array detection: Application to biological microsamples

- ◆ **Degree Received:** August 1998

Duke University **Durham, North Carolina**
Bachelor of Science, Department of Chemistry **1992-1996**

- ◆ **Undergraduate research:** Characterization of hemoglobin *Ranier*.

- ◆ **Degree Received:** May 1996

PROFESSIONAL EXPERIENCE

Purdue University **West Lafayette, Indiana**

Associate Professor with Tenure, Departments of Food Science and Foods & Nutrition **2008-Present**

Assistant Professor, Departments of Food Science and Foods & Nutrition **2004- 2008**

- ◆ *Development of research program in phytochemical bioavailability:*
 - Investigation of health promoting properties of phytochemicals including food pigments and polyphenols from tea, coffee, cocoa and grapes
 - Development of analytical methodologies including GC-MS and HPLC-MSⁿ techniques for assessment of phytochemicals in food and biological matrices
 - Investigation of food formulation and processing effects on phytochemical profiles, bioavailability and physiological relevance using in vitro, cell based and in vivo model systems
- ◆ *Teaching and Mentoring:*
 - Developed and taught relevant coursework in Basic Food Science, Food Analysis, Food Processing, Phytochemicals, Product Development and Project Management
 - Active mentoring of post doctoral researchers, graduate and undergraduate students

Mount Sinai School of Medicine-Purdue University **West Lafayette, Indiana**
Center of Excellence for Research in Complimentary and Alternative Medicine

Co-Leader Bioanalytical and Bioavailability Research Core **2007-Present**

- ◆ Manage research core within the NIH funded Center on Protective Role of Grape Polyphenols in Alzheimer's Disease at Mount Sinai School of Medicine
- ◆ Characterization of grape derived polyphenols by LC-MSⁿ and LC-NMR methods supporting individual Center projects
- ◆ Bioavailability assessment of grape polyphenols from preparation in relevant animal models in support of individual Center investigators

PROFESSIONAL EXPERIENCE (Continued)

Nestlé Research Center <i>Research Scientist, Nutrition & Health and Scientific & Nutritional Support</i>	Lausanne, Switzerland 2003- 2004
Nestlé Research & Development <i>Development Technologist, Liquid Beverages Group</i>	Marysville, Ohio 2001- 2003
The Ohio State University <i>Graduate Research Fellow, Carl E. Haas Endowed Chair Laboratory</i>	Columbus, Ohio 1996- 2001
The Ohio State University <i>Graduate Teaching Assistant</i>	Columbus, Ohio 1996- 2000
Nestlé Research & Development <i>R&D Internship in Ice Cream Coatings Group</i>	Marysville, Ohio January-June 1998

PUBLICATIONS

- Ferruzzi, M.G.**, Lobo, J.K., Janle, E., Whittaker, N., Cooper, B., Simon, J.E., Wu, Q.-L., Welch, C., Ho, L., Weaver, C. and Pasinetti, G.M.. Bioavailability of gallic acid and catechins from neuroprotective grape seed extract is improved by repeated dosing in rats. *Journal of Alzheimer's Disease*. **In Press. 2009**
- Ho, L., Chen, L.H., Wang, J., Zhao, W. Talcott, S.T., Ono, K., Teplow, D., Humala, N., Cheng, A., Percival, S.S. **Ferruzzi, M.G.**, Janle, E., Weaver, C., Dickstein, D.A., Pasinetti, G. Heterogeneity in red wine polyphenolic contents differentially influences Alzheimer's disease-type neuropathology and cognitive deterioration. *Journal of Alzheimer's Disease*. 16 (2009) 59–72. **2009.**
- Shim, S-M, **Ferruzzi, M.G.**, Kim Y-C., Janle, E.M., and Santerre, C.R. Impact of phytochemical-rich foods on bioaccessibility of mercury from fish. *Food Chemistry*. **112: 46–50. 2009.**
- Kean, E.G., Hamaker, B.R., and **Ferruzzi, M.G.** Carotenoid Bioaccessibility from Whole Grain and Degermed Maize Meal Products. *Journal of Agriculture and Food Chemistry*. 56(21): 9918-26. **2008.**
- Ortiz, J., **Ferruzzi, M.G.**, Taylor, L.S. and Mauer, L.J. Interaction of environmental moisture with powdered green tea formulations: a) Effect on catechin chemical stability. *Journal of Agricultural and Food Chemistry*. 56(11):4068-77. **2008.**
- Hiatt, A. **Ferruzzi, M.G.**, Taylor, L., Mauer, L. Impact of deliquescence on the chemical stability of vitamins B1, B6, and C in powder blends. *Journal of Agricultural and Food Chemistry*. 56(15):6471-9. **2008**
- Nelson, R.E. and **Ferruzzi, M.G.** Synthesis and Bioaccessibility of Fe-pheophytin Derivatives from Crude Spinach Extract. *Journal of Food Science*. 73(5):H86-91. **2008.**
- Machado C.M., **Ferruzzi M.G.**, Nielsen S.S. Impact of the Hard-to-Cook Phenomenon on Phenolic Antioxidants in Dry Beans (*Phaseolus vulgaris*). *Journal of Agricultural and Food Chemistry*. 14;56(9):3102-10. **2008.**
- Weaver C.M., Barnes S., Wyss J.M., Kim H., Morré D.M., Morré D.J., Simon J.E., Lila M.A., Janle E.M., **Ferruzzi M.G.** Botanicals for age-related diseases: from field to practice. *American Journal of Clinical Nutrition*. 87(2):493S-7S. **2008.**
- Albrecht, D.S., Clubbs, E.A., **Ferruzzi, M.G.** and Bomser, J.A. Epigallocatechin-3-Gallate (EGCG) inhibits PC-3 prostate cancer cell proliferation via MEK-independent ERK1/2 activation. *Chemico Biological Interactions*. 171(1):89-95. **2008.**

PUBLICATIONS (continued)

11. Neilson, A., Bomser, J., Periera, M., Cooper, B. and Ferruzzi, M.G. Catechin degradation with concurrent formation of homo- and hetero- catechin dimers during *in vitro* digestion. *Journal of Agricultural and Food Chemistry*. 55(22):8941-9. 2007
12. Green, R., Murphy, A, Schulz, B., Watkins, B.A., and **Ferruzzi, M.G.** Common tea formulations modulate *in vitro* digestive recovery of green tea catechins. *Molecular Nutrition and Food Research*. 51(9):1152-1162. **2007.**
13. Kean, E.G., Ejeta, G., Hamaker, B, and **Ferruzzi, M.G.** Characterization of carotenoid pigments in mature and developing kernels of select yellow endosperm sorghum varieties. *Journal of Agriculture and Food Chemistry*. **2007**. 55(7):2619-26.
14. Oonsivilai, R., Cheng, C., Bomser J.A., **Ferruzzi, M.G.**, Ningsanond, S. Phytochemical profiling and Phase II enzyme-inducing properties of *Thunbergia Laurifolia Lindl (Rang Chuet)* extracts. *Journal of Ethnopharmacology*. 114(3):300-6. **2007.**
15. Huo, T., **Ferruzzi, M.**, Schwartz, S. Failla, M.L. Impact of fatty acyl composition and quantity of triglycerides on bioaccessibility of dietary carotenoids. *Journal of Agricultural and Food Chemistry*. 55(22):8950-7. **2007.**
16. **Ferruzzi, M.G.** and Blakeslee, J. Chlorophyll bioavailability and physiological relevance as dietary phytochemicals. A Review. *Nutrition Research*. **2007**. 27:1-12.
17. Rudelle, S., **Ferruzzi M.G.**, Cristiani, I., Moulin, I., Mace, C., Acheson, K., and Tappy, L. Effect of beverage containing green tea catechins, caffeine and calcium on 24-hr energy metabolism in humans. *Obesity Research*. **2007**. 15: 349-355
18. Watkins, B., Hannon, K., **Ferruzzi, M.G.**, Li, Y. Dietary PUFA and Flavonoids as Deterrents for Environmental Pollutants. *Journal of Nutritional Biochemistry*. 18:196-205. **2007.**
19. Neilson, A., Green, R., Wood, K.V. and **Ferruzzi, M.G.** High throughput analysis of catechins and theaflavins from tea by RP-C18 HPLC-PDA. *J. Chromatography A*. 1132: 132-140. **2006.**
20. **Ferruzzi, M.G.**, Lumpkin, J.L., Schwartz, S.J., Failla, M.L. Digestion, micellarization and intestinal cell uptake of β -carotene isomers. *Journal of Agriculture and Food Chemistry*. 54:2780-5. **2006.**
21. **Ferruzzi, M.G.** and Schwartz S.J. Thermal stability of crude sodium copper chlorophyllin. *Journal of Agriculture and Food Chemistry* 53: 7098-7102. **2005.**
22. **Ferruzzi, M.G.** and Green R. Analysis of catechins from milk-tea beverages by enzyme assisted extraction followed by high performance liquid chromatography. *Food Chemistry*. 99:484-491. **2006.**
23. Brown, M.J., **Ferruzzi, M.G.**, Nguyen, M.L., Cooper, D.A., Schwartz, S.J., and White, W.S. The bioavailability of carotenoids is higher in salads ingested with full-fat versus fat-modified dressings as measured by using electrochemical detection. *American Journal of Clinical Nutrition*. 80:396-403. **2004.**
24. Wu, K., Schwartz, S.J., Platz, E.A., Clinton, S.K., Erdman, J.W., **Ferruzzi, M.G.**, Willett, W.G., Giovannucci, E.L. Variation in blood lycopene and its isomers over time in a cohort of US men. *Journal of Nutrition* 133: 1930-1936, **2003.**
25. **Ferruzzi, M.G.**, Böhm, V., Courtney, P. and Schwartz, S.J. Antioxidant and antimutagenic activity of dietary chlorophyll derivatives determined by radical scavenging and bacterial reverse mutagenesis assays. *Journal of Food Science*. 67:2589-2595, **2002.**

PUBLICATIONS (continued)

26. **Ferruzzi, M.G.**, Failla, M.L., and Schwartz, S.J. Sodium copper chlorophyllin: *In vitro* digestive stability and accumulation by Caco-2 human intestinal cells. *Journal of Agricultural and Food Chemistry*. 50: 2173-2179, **2002**.
27. Puspitasari-nienaber, N.L., **Ferruzzi, M.G.**, Schwartz, S.J. Simultaneous detection of tocopherols, carotenoids and chlorophylls in vegetable oils by direct injection C30 RP-HPLC with coulometric electrochemical array detection. *Journal of the American Oil Chemistry Society*. 79: 633-640, **2002**.
28. **Ferruzzi, M.G.**, Nguyen, M.L., Sander, L.C., Rock, C.L., and Schwartz, S.J. Analysis of lycopene geometrical isomers by liquid chromatography with coulometric array detection. *Journal of Chromatography B*. 760: 289-299, **2001**.
29. **Ferruzzi, M.G.**, Failla, M.L., and Schwartz, S.J. Assessment of degradation and intestinal cell uptake of chlorophyll derivatives from spinach puree using an *in vitro* digestion and Caco-2 human cell model. *Journal of Agricultural and Food Chemistry*. 49: 2082-2089, **2001**.
30. Böhm, V., Puspitasari-Nienaber, N.-L., **Ferruzzi, M.G.**, and Schwartz, S.J. Trolox equivalent antioxidant capacity of different geometrical isomers of α -carotene, β -carotene, lycopene and zeaxanthin. *Journal of Agricultural and Food Chemistry*. 50:221-226, **2001**.
31. Gamboa-Pinto, A., Rock, C.L., **Ferruzzi, M.G.**, Schowinsky, A.B., and Schwartz, S.J. (1998) Cervical tissue and plasma concentrations of α -carotene and β -carotene are highly correlated. *Journal of Nutrition*. 128: 1933-1936, **1998**
32. **Ferruzzi, M.G.**, Sander, L., Rock, C.L., and Schwartz, S.J. Carotenoid determination in biological microsamples using liquid chromatography with coulometric electrochemical detection. *Analytical Biochemistry*. 256: 74-81, **1998**.

BOOK CHAPTERS

1. **Ferruzzi, M.G.** & Schwartz, S.J. Analysis of Human Carotenoids in “Carotenoids in Health and Disease” Norman I. Krinsky, Susan T. Mayne and Helmut Sies (eds). Marcel Dekker, **2004**.
2. **Ferruzzi, M.G.**, and Schwartz, S.J. Overview of chlorophylls in foods. In: *Supplement 1 to Current Protocols in Food Analytical Chemistry*. John Wiley & Son Inc. Unit F4.1. **2001**.
3. **Ferruzzi, M.G.**, and Schwartz, S.J. Chromatographic techniques and separation of chlorophylls. In: *Supplement 1 to Current Protocols in Food Analytical Chemistry*. John Wiley & Son Inc. Unit F4.4. **2001**.

CONFERENCE PROCEEDINGS

1. **Ferruzzi, M.G.**, Hamaker B.R. and Kean E.G. Carotenoid Bioaccessibility from Whole Grain and Degermed Maize Meal Products. Corn Utilization and Technology Conference. Kansas City, MO. **2008**
2. **Ferruzzi, M.G.**, Green, R.J., Peters, C.M., Neilson, A.P., and Janle E. The Influence of Food Formulation on Digestive Behavior and Bioavailability of Catechin Polyphenols. Proceedings of FAV Health 2007-Second International Symposium on Human Health Effects of Fruits and Vegetable. Houston, TX. **2007**.
3. **Ferruzzi, M.G.**, Failla, M., Schwartz, S.J. Bionutritional aspects of chlorophyll derivatives. Proceedings of International Congress on Pigments in Food II, Lisbon, Portugal. **2002**.
4. Böhm, V., Puspitasari-Nienaber, N.L., **Ferruzzi, M.G.**, and Schwartz, S.J. *Antioxidant activity of different lycopene isomers*. Proceedings of the German Nutrition Society. **2001**.

- Green, D.P., **Ferruzzi, M.** and Fulcher, B. *Evaluation of cooling rates for atmospheric steamed blue crab meat*. Proceedings of the 19th Annual Tropical and Subtropical Fisheries Tech. Conf., Sept. 11-14, 1994, New Orleans, LA. Florida Sea Grant Program. SGR-115:105-114. **1995**.

PATENT APPLICATIONS/ INVENTION DISCLOSURES

- Ferruzzi, M.** Healthy alternative ready-to-drink energy beverage. US 2004/0096547 A1. Application Filed: February 6, 2003
- Ferruzzi, M.**, Cilliers, J., & Tuot, J. Tea based weight management beverage preparations. US Patent Application Filed: May, 2004.
- Smola, H., Laroia, S., Tuot, J., & **Ferruzzi, M.** Skin care beverage composition. EPO# 04022987.4 Application Filed September 27, 2004.
- Chen, L., Xu, Q., Hamaker, B., **Ferruzzi, M.** High shear and high temperature grain for production of ethanol and sugar syrups. 2006.
- Chen, L., Xu, Q., **Ferruzzi, M.** Production of edible oil containing high levels of carotenoids from grains and oil seeds. 2005.

PUBLISHED ABSTRACTS (past 3 years from 65 total at National and International Meetings)

- Neilson, A., Matusheski, N. Mattes, R. Janle, E., **Ferruzzi, M.G.** Influence of chocolate formulation factors on in vitro bioaccessibility and bioavailability of catechins in humans. Presented at Experimental Biology. New Orleans, LA. **2009**.
- J.K. Lobo, **M.G. Ferruzzi**, E.M. Janle, N. Whittaker, B.R. Cooper, C.M. Weaver, J.E. Simon, Q. Wu, C. Welch, L. Ho, G.M. Pasinetti. Bioavailability of gallic acid and catechins from neuroprotective grape seed extract is improved by repeated dosing in rats. Presented at Experimental Biology. New Orleans, LA. **2009**.
- S. Gerber, A.D. Myracle, C. Peters, **M.G. Ferruzzi**, E.M. Janle Plasma and interstitial fluid bioavailability of green tea catechins. Presented at Experimental Biology. New Orleans, LA. **2009**.
- A.D. Myracle, A. Madian, J.R. Burgess, **M.G. Ferruzzi**, F. Regnier, E.M. Janle. Effect of different green tea formulations on diabetes in the Zucker diabetic rat. Presented at Experimental Biology. New Orleans, LA. **2009**.
- J. Huang, M. Peacock, J. Adamec, J. Fleet, J. Burgess, D. Teegarden, **M. Ferruzzi**, C.M. Weaver. Development and validation of a new LC-MS/MS method for simultaneous detection and quantification of vitamin D related metabolites. Presented at Experimental Biology. New Orleans, LA. **2009**.
- C. Chitchumroonchokchai, K. Kamonpatana, **M.G. Ferruzzi**, E.H. Harrison, M.L. Failla Unsaturated fatty acids promote carotenoid bioavailability in vitro.
- F. Gutierrez Orozco, R.J. Green, **M. Ferruzzi**, J.A. Bomser. Tea catechins reduce viability and cytokine-induced inflammation in gastric cancer (AGS) cells. Presented at Experimental Biology. New Orleans, LA. **2009**.
- Peters, C.M., Green, R.J. Janle, E., **Ferruzzi, M.G.** Green tea formulation modulates catechin in vitro bioaccessibility and bioavailability in Sprague-Dawley rats. Presented at Experimental Biology. San Diego, Ca. **2008**.
- Cency, M. Green, R.J., **Ferruzzi, M.G.**, Bomser, J.A. Effect of digestion on the anticancer activity of tea catechins in gastrointestinal cells. Presented at Experimental Biology. San Diego, CA. **2008**.

PUBLISHED ABSTRACTS (Continued)

10. Kean, E.G Hamaker, B.R., **Ferruzzi, M.G.** Carotenoid bioaccessibility from whole grain and degermed corn meal products. Presented at the IFT Annual Meeting. New Orleans, LA. **2008.**
11. Green, R.J., **Ferruzzi, M.G.** Formulation with lemon juice improves absorption of green tea catechins by Caco-2 monolayers. Presented at the IFT Annual Meeting. New Orleans, LA. **2008.**
12. Goering, M. **Ferruzzi, M.G.**, Morgan, M. ClO₂ will reaction with ascorbic acid. Presented at the IFT Annual Meeting. New Orleans, LA. **2008.**
13. Neilson, A. Bomser JA, Cooper, B. Green, R.J. **Ferruzzi, M.G.** Presented at Experimental Biology. San Diego, CA. **2008.**
14. Paranjpe, S.S. **Ferruzzi, M.**, Morgan, M. Utilization of flash vacuum expansion as a pretreatment for juice extraction. Presented at the IFT Annual Meeting. New Orleans, LA. **2008.**
15. Oonsivilai, R., **Ferruzzi, M.G.**, Ningsanond, S. Antioxidant activity and cytotoxicity of Rang Chuet (*Thunbergia Laurifolia* Lindl.) extracts. Presented at the 9th AgroIndustrial Conference. Food Innovation Asia. **2007.**
16. Kohut, A.R., Failla, M.L., Watkins, B.A., **Ferruzzi, M.G.** The impact of lipid quantity and type on carotenoid bioaccessibility from vegetables. Presented at Experimental Biology. Washington, DC. **2007.**
17. Neilson, A.P., Hopf, A.S., Cooper, B.R., Bomser, J.A., **Ferruzzi, M.G.** Catechin Degradation and Concurrent Formation of Homo- and Hetero-Catechin Dimers during Simulated Digestion. Presented at Experimental Biology. Washington, DC. **2007.**
18. Li, Y., **Ferruzzi, M.**, Neilson, A., Watkins, B.A. PUFA and flavonoid actions on PGE2 production in human epidermal keratinocytes. Presented at Experimental Biology, Washington, DC. **2007.**
19. Cooper, B.R. Neilson, Peters, C.M. A.P., Hopf, A.S., Janle, E. **Ferruzzi, M.G.** HPLC-MS/MS Analysis of Catechin Dimer Formation During Simulated Digestion. Presented at the American Society for Mass Spectrometry Annual I Meeting. Indianapolis, Indiana. **2007.**
20. Nelson, R.E., **Ferruzzi, M.G.** Synthesis and bioaccessibility of Fe-Phephytin derivatives from crude spinach extract. Presented at the Institute of Food Technologist Annual Meeting. Chicago, Illinois. **2007.**
21. Kean, E.G, Ejeta, G., Hamaker, B.R., **Ferruzzi, M.G.** Carotenoid bioaccessibility from whole grain yellow endosperm sorghum. Presented at the Institute of Food Technologist Annual Meeting. Chicago, Illinois. **2007.**
22. Machado, C.M., **Ferruzzi, M.G.**, Nielsen, S.S. Effect of the hard-to-cook phenomenon in dry beans (*Phaseolus vulgaris*) on the antioxidant capacity. Presented at the Institute of Food Technologist Annual Meeting. Chicago, Illinois. **2007.**
23. Huo, T., **Ferruzzi, M.**, Schwartz, S. Failla, M.L. Impact of triacylglyceride structure on micellarization and intestinal cell uptake of dietary carotenoids. Presented at the Institute of Food Technologist Annual Meeting. Chicago, Illinois. **2007.**
24. Machado, C.M., **Ferruzzi, M.G.**, and Nielsen, S.S. Antioxidant activity in three varieties of beans (*Phaseolus vulgaris*). Presented at the IFT National Meeting, Orlando, Florida. **2006.**
25. Shim, S., **Ferruzzi, M.G.**, Kim, Y., Janle, E.M., and Santerre, C. Predicting the impact of foods on mercury bioavailability. Presented at the Mercury 2006 Meeting. Madison, Wisconsin. **2006.**
26. Tappy, L., Rudelle, S., **Ferruzzi, M.G.**, Cristiani, I., Moulin, J., Mace, K., and Acheson, K.J. Effect of a thermogenic beverage on 24-h energy metabolism in humans. Presented at the NAASO, Obesity Society 2006 Annual Scientific Meeting. Boston, MA. **2006.**

PUBLISHED ABSTRACTS (Continued)

27. Oonsivilai, R., Cheng, C., Ningsanond, S., Bomser, J.A., **Ferruzzi, M.G.** Induction of quinone reductase activity in murine hepatoma cells by extracts of *Thunbergia Laurifolia* Lindl. Presented at Experimental Biology. San Francisco, California. **2006.**
28. Green, R. and **Ferruzzi, M.G.** Food matrix factors affecting stability of green tea catechins during simulated digestion. Presented at Experimental Biology. San Francisco, California. **2006.**
29. Neilson, A.P., Li, Y. Hannen, K., **Ferruzzi, M.G.**, Watkins, B.A. Accumulation of catechins in bone and liver of mice while under physical stress. Presented at Experimental Biology. San Francisco, California. **2006.**
30. Kean, E.G., Ejeta, G., Hamaker, B, and **Ferruzzi, M.G.** Characterization of major carotenoids in five golden sorghum varieties. Presented at the IFT National Meeting, Orlando, Florida. **2006.**
31. Watkins, B.A., Li, Y., Seifert, M., Reuhs, B., **Ferruzzi, M.G.** and Hamstra, K. *Phytochemical Learning Resource (PLR)*. Presented at Experimental Biology. San Francisco, California. **2006.**
32. Kohut, A., Failla, M.L., **Ferruzzi, M.G.** Dietary lipids modulate in vitro bioaccessibility of carotenoids from vegetables. Presented at the IFT National Meeting, Orlando, Florida. **2006.**

EXTERNAL RESEARCH GRANTS AND AWARDS

NIH-NCCAM –Botanicals and Bioavailability Core (CoPI – Weaver, PI) Botanicals Center for Age Related Disease	2007-2010
NIH-NCCAM -Bioanalytical and Bioavailability Core (CoPI – Passinetti, PI) Center of Excellence in Research in Complimentary and Alternative Medicine	2007-2012
USDA-CSREES Higher Education National Needs Graduate Fellowship (PI) Enhancing Foods for Health	2008-2011
USDA-CSREES National Research Initiative (PI) Dietary lipid as a primary modulator of carotenoid bioavailability from vegetables	2007-2009
NIH-NCI (PI) Digestive impact on tea catechin cancer preventative activity	2006-2008
North American Millers Association –NAMA (PI) Impact of corn dry milling and processing on carotenoid bioaccessibility	2006-2007
Kraft Foods Global (PI) Impact of food matrix on cocoa polyphenol bioavailability <i>in vivo</i>	2007-2008
Kraft Foods Global (PI) Phytonutrient physiological availability model (PPAM)	2006-2007

PROFESSIONAL CERTIFICATIONS

Better Process Control School	Columbus, Ohio
<i>The Ohio State University Department of Food Science and Technology</i>	2003
Instruction in: Retort operations, processing systems operations, aseptic processing and packaging operations and container closures inspections.	

TEACHING EXPERIENCE

- ◆ Current topics in Food Science
- ◆ Phytochemicals, Biochemistry and Physiology
- ◆ Food Analysis
- ◆ Food Processing
- ◆ International Study Abroad programs to Italy - Food wine and viticulture in Italy
- ◆ Food Product Development and Project Management

GRADUATE STUDENTS & POST DOCTORAL RESEARCH ASSOCIATES

- ◆ Ratchadaporn Oonsivilai (PhD) 2004-2006
- ◆ Rodney Green (PhD) 2004-2008
- ◆ Joshua Blakeslee (Post Doc) 2005-2006
- ◆ Ellie George Kean (PhD) 2005-
- ◆ Andrew Neilson (PhD) 2005-
- ◆ Angela Kohut (MS) 2005-2007
- ◆ Catrina Peters (MS) 2006-2008
- ◆ Melanie Goering (MS) 2007-2009
- ◆ Jessica Lobo (MS) 2008-
- ◆ Shellen Goltz (PhD) 2008 –
- ◆ Brian Song (PhD) 2009-

PROFESSIONAL MEMBERSHIPS

- ◆ Institute of Food Technologist (IFT)
Chair IFT Hoosier Section (2006-2007)
- ◆ American Chemical Society (ACS)
- ◆ American Society for Nutritional Sciences (ASNS)
Chair -Bioactive Component for Health Research Interest Section
Carotenoid and Vitamin A Research and Interaction Group (CARIG)
Steering Committee Member (2007- Present.)
CARIG Treasurer (2007-2009)

REVIEW ACTIVITIES

- ◆ Grants:
Ohio Agricultural Research and Development Center (OARDC) Ad Hoc Reviewer.
USDA-NRI Improving Food Quality Review Panel Member
USDA-SBIR – Ad Hoc reviewer
- ◆ Journals:
Nutrition Research – Editorial Board Member
Ad Hoc Reviewer for:
 - Journal of Food Agriculture and the Environment
 - Journal of Agriculture and Food Chemistry
 - Journal of Dairy Science
 - Journal of Medicinal Chemistry
 - Journal of Food Science
 - International Journal of Food Science and Technology
 - Italian Journal of Food Science
 - Journal of Nutritional Biochemistry
 - Journal of Chromatography A
 - Life Sciences

LANGUAGES

- ◆ Italian: Fluency in both spoken and written communications
- ◆ French: Reading and basic conversational competence
- ◆ Spanish: Reading and basic conversational competence

HONORS & AWARDS

- ◆ Purdue University Seed for Success Award (2008)
- ◆ IFT Outstanding Member- IFT Hoosier Section (2006)
- ◆ Ohio State University Food Science Outstanding Graduate Research Award (2001)
- ◆ Kalsec Inc. *Steven S. Chang* Memorial IFT Fellowship Recipient (2000)
- ◆ Carl E. Haas Chair Graduate Fellowship Recipient (1996-2001)