## **Food Science Department**

Microbial pathogenesis, host immune response, bioengineered probiotics approach in Microbial pathogenesis, host immune response, bioengineered probiotics approach in Microbial pathogenesis, host immune response, bioengineered probiotics approach in Microbial pathogenesis, host immune response, bioengineered probiotics approach in Microbial pathogenesis, host immune response, bioengineered probiotics approach in Microbial pathogenesis, host immune response, bioengineered probiotics approach in Microbial pathogenesis, host immune response, bioengineered probiotics approach in Microbial pathogenesis, host immune response, bioengineered probiotics approach in Microbial pathogenesis, host immune response, bioengineered probiotics approach in Microbial pathogenesis, host immune response, bioengineered probiotics approach in Microbial pathogenesis, host immune response, bioengineered probiotics approach in Microbial pathogenesis, host immune response, bioengineered probiotics approach in Microbial pathogenesis, host immune response, bioengineered probiotics approach in Microbial pathogenesis, host immune response, bioengineered probiotics approach in Microbial pathogenesis, host immune response, bioengineered probiotics approach in Microbial pathogenesis, host immune pathogen dots, in detection, and pathogenesis, host immune pathogen it to kind detection using mammalian cell-based biosensors and immunosensors.  Food engineering design and development. Future of food design. Computational food engineering. Food das science, Data-driven design and machine learning. Environmental food engineering. Food assets press produce of proveduce of proveduce food safety, internalization of human pathogenic bacteria in plants, develop of novel sanitizers for fresh produce.  Food pathogenering. Food dasfety, internalization of human pathogenic bacteria in plants, develop of novel sanitizers for fresh produce.  Food safety risk communication, implications of human pathogenic bacteria in plants, develop of novel sanitizers for fresh p	Name	Email	Phone	Expertise Area
Processing.	Applegate, Bruce	applegab@purdue.edu	765.496.7920	Application of bacterial bioluminescence to critical areas associated with food safety along
Bhunia, Arun  bhunia@purdue.edu  bhunia@purdue.edu  bhunia@purdue.edu  bhunia@purdue.edu  butzke@purdue.edu  butzke@purdue.edu  765.494.5600  Food engineering design and development. Future of food design. Computational food engineering. Food data science. Data-driven design and manhaliters food safety, internalization of human pathogenic bacteria in plants, develop of novel sanitizers for fresh produce food safety, internalization of human pathogenic bacteria in plants, develop of novel sanitizers for fresh produce food safety perception and intervention  Carbohydrates and health, glycemic carbs and physiological response, bioengineered probiotics approach in mitigating foodborne pathogen infection, and pathogen and toxin detection using manhalian cell-based biosensors and immunosensors.  Enology: Grape and wine production and processing, modeling of soil and climate effects on fruit composition and wine quality, fermentation kinetics, winery design and equipment, wine quality control, wine aging and stability, distillation  Food engineering edsign and development. Future of food design. Computational food engineering. Food data science. Data-driven design and machine learning. Environmental food engineering.  Food safety risk communication in plications of human pathogenic bacteria in plants, develop of novel sanitizers for fresh produce food safety perception and intervention  Carbohydrates and health, glycemic carbs and physiological response, dietary fiber and the gut microbiome, polysaccharide and protein structure-function relationships  Food process sustainability, Sustainability				the farm to fork continuum including: pathogen detection, antimicrobial efficacy and food
Bhunia, Arun bhunia@purdue.edu corvalar.Carlos corvalar.Qarlos corvalar.Qarlos corvalar.Qarlos corvalar.Qarlos corvalar.Qarlos beering, Amanda adeering@purdue.edu bhamakerh@purdue.edu bhama				processing.
mammalian cell-based biosensors and immunosensors. Enology: Grape and wine production and processing, modeling of soil and climate effects on butzke@purdue.edu  765.494.6500  Corvalan, Carlos  Corvalac@purdue.edu  765.494.8262  Corvalac@purdue.edu  765.494.8262  Todo dengineering design and development. Future of food design. Computational food engineering. Food data science. Data-driven design and machine learning. Environmental food engineering. Feng, Yaohua (Betty)  Whfeng@purdue.edu  765.494.0313  Todo dengineering. Food data science. Data-driven design and machine learning. Environmental food engineering. Food safety, internalization of human pathogenic bacteria in plants, develop of novel sanitizers for fresh produce Food safety perception and intervention  Carbohydrates and health, glycemic carbs and physiological response, dietary fiber and the gut microbiome, polysaccharide and protein structure-function relationships Food process sustainability; Sustainable food supply chain; Life cycle assessment; Green cleaning; Cold plasma processing; Fouling mitigation; Electromembrane separation; Technoeconomic analysis  Interactions and assembled structures using proteins and polysaccharides to improve food stability and function  Bioactive food components and obesity biology; transcriptional and signaling regulation of lipid metabolism and metabolic disorders  Materials science, Rheological properties, extrusion and mixing, texture, numerical simulation, nanotechnology of foods  Emerging and sustainable protein sources (edible insects, novel plants, etc.), bioactive and therapeutic peptides; sensory evaluation of food.  Dietary fiber polysaccharide structure influences on human gut microbiome structure and function; Metabolic interactions and division of labor in microbial communities; Host-papeutic peptides; sensory evaluation of food.				Microbial pathogenesis, host immune response, bioengineered probiotics approach in
Enology: Grape and wine production and processing, modeling of soil and climate effects on fruit composition and wine quality, fermentation kinetics, winery design and equipment, wine quality control, wine aging and stability, distillation   Food engineering design and development. Future of food design. Computational food engineering. Food and stability, distillation   Food engineering design and development. Future of food design. Computational food engineering. Food data science. Data-driven design and machine learning. Environmental food engineering. Food safety, internalization of human pathogenic bacteria in plants, develop of novel sanitizers for fresh produce   Food safety risk communication, implications of human behavior in food safety risk communication, implications of human behavior in food safety risk communication, implications of human behavior in food safety risk communication, implications of human behavior in food safety risk communication, implications of human behavior in food safety risk communication, implications of human behavior in food safety risk communication, implications of human behavior in food safety risk communication, implications of human behavior in food safety risk communication, implications of human behavior in food safety risk communication, implications of human behavior in food safety risk communication, implications of human behavior in food safety risk communication, implications of human behavior in food safety risk communication, implications of human behavior in food safety risk communication, implications of human behavior in food safety risk communication, implications of human behavior in food safety risk communication, implications of human behavior in food safety risk communication, implications of human behavior in food safety risk communication, implications of human behavior in food safety risk communication, implications of human pathogenic bacteria in plants, develop food safety perception and intervention    Food process sustainability, Sustainable f	Bhunia, Arun	bhunia@purdue.edu	765.494.5443	mitigating foodborne pathogen infection, and pathogen and toxin detection using
Butzke, Christian  butzke@purdue.edu  765.494.6500  fruit composition and wine quality, fermentation kinetics, winery design and equipment, wine quality control, wine aging and stability, distillation  Food engineering design and development. Future of food design. Computational food engineering. Food data science. Data-driven design and machine learning. Environmental food engineering.  Fresh produce food safety, internalization of human pathogenic bacteria in plants, develop of novel sanitizers for fresh produce  Feng, Yaohua (Betty)  Hamaker, Bruce  hamakerb@purdue.edu  765.494.5668  Carbohydrates and health, glycemic carbs and physiological response, dietary fiber and the gut microbiome, polysaccharide and protein structure-function relationships  Food process sustainability; Sustainable food supply chain; Life cycle assessment; Green leaning; Cold plasma processing; Fouling mitigation; Electromembrane separation; Technoconomic analysis  Interactions and assembled structures using proteins and polysaccharides to improve food stability and function  Kim, Kee-Hong  Keehong@purdue.edu  765.494.3542  Kokini, Jozef  Liceaga, Andrea  lindems@purdue.edu  765.494.3542  Tos.494.2007  765.494.				
wine quality control, wine aging and stability, distillation  corvalac@purdue.edu  corvalacering. Food data science. Data-drive foof safety, internalization of human pathogenic bacteria in plants, develop  carbohyraceriac porsecvommanilitation of podos  corvalacerial porsecvommanil		butzke@purdue.edu	765.494.6500	Enology: Grape and wine production and processing, modeling of soil and climate effects on
Corvalan, Carlos  corvalac@purdue.edu  corvalac@pur	Butzke, Christian			fruit composition and wine quality, fermentation kinetics, winery design and equipment,
Corvalan, Carlos  corvalac@purdue.edu  deering, Amanda  adeering@purdue.edu  press, Yaohua (Betty)  Hamaker, Bruce  hamakerb@purdue.edu  huang874@purdue.edu  joneso@purdue.edu  fos.494.5323  lones, Owen  joneso@purdue.edu  Kim, Kee-Hong  keehong@purdue.edu  kikokini@purdue.edu  liceaga, Andrea  lindemsan, Steve  Mauer, Lisa  mauer@purdue.edu  mauer@purdue.edu  mauer@purdue.edu  res.494.0317  res.494.3252  resignand safety, internalization of human pathogenic bacteria in plants, develop of novel sanitizers for fresh produce  prod safety, internalization of human pathogenic bacteria in plants, develop of novel sanitizers for fresh produce  prod safety perception and intervention  assessment, consumer food safety perception and intervention  prod safety perception and protein structurer-function relationships  Food process sustainability; Sustainabile food supply chair; Life cycle assessment; Green  cleaning; Cold plasma processing; Fouling mitigation; Electromembrane separation; Techno- economic analysis  Interactions and assembled structures using proteins and polysaccharides to improve food stability and function  Materials science, Rheological properties, extrusion and mixing , texture, numerical simulation, nanotechnology of foods  Emerging and sustainable protein sources (edible insects, novel plants, etc.), bioactive and function; Metabolic interactions and division of labor in microbial communities; Host- pathogen-commensal interactions; Molec				wine quality control, wine aging and stability, distillation
Food engineering.   Fresh produce food safety, internalization of human pathogenic bacteria in plants, develop of novel sanitizers for fresh produce   Fresh produce food safety, internalization of human pathogenic bacteria in plants, develop of novel sanitizers for fresh produce   Fr		corvalac@purdue.edu		Food engineering design and development. Future of food design. Computational food
Peering, Amanda  adeering@purdue.edu  765.494.0512  Fresh produce food safety, internalization of human pathogenic bacteria in plants, develop of novel sanitizers for fresh produce Feng, Yaohua (Betty)  Hamaker, Bruce  hamakerb@purdue.edu  765.494.0331  765.494.5668  Huang, Jen-Yi  Joneso@purdue.edu  Nee-Hong  keehong@purdue.edu  Kim, Kee-Hong  keehong@purdue.edu  Actionage purdue.edu  Josephand aliceaga@purdue.edu  Liteaga, Andrea  Liteaga, Andrea  Lindemann, Steve  Mauer, Lisa  Malegapurdue.edu  Mengurdue.edu  Mengurdue.edu	Corvalan, Carlos			engineering. Food data science. Data-driven design and machine learning. Environmental
Feng, Yaohua (Betty)  Whfeng@purdue.edu  Hamaker, Bruce  hamakerb@purdue.edu  huang874@purdue.edu  fos.494.5668  Huang, Jen-Yi  loneso@purdue.edu  Kim, Kee-Hong  keehong@purdue.edu  Kokini, Jozef  Liceaga, Andrea  liceaga@purdue.edu  lindems@purdue.edu  fos.494.3522  fos.494.3522  fos.494.3522  fos.494.3522  fos.494.3542  fos.494.3542  fos.494.3542  fos.494.3542  fos.496.2330  lipid metabolism and metabolic disorders  limdems@purdue.edu  fos.494.3542  fos.496.2340  fos.496.2340  fos.496.2340  fos.496.2340  lipid metabolism and metabolic disorders  limdems@purdue.edu  fos.494.3542  fos.496.2460  fos.494.3542  fos.496.2460  fos.494.3542  fos.496.2460  fos.496.2460  fos.494.3542  fos.496.2460  fos.496.2460  fos.494.3542  fos.496.2460  fos.494.3542  fos.496.2460  fos.494.3542  fos.496.2460  fos.494.3542  fos.496.2460  fos.496.2460  fos.494.3542  fos.496.2460  fos.496.2460  fos.494.3542  fos.496.2460  fos.496.2460  fos.496.2460  fos.496.2460  fos.494.3542  fos.496.2460  fo				food engineering.
Feng, Yaohua (Betty)  Whfeng@purdue.edu  hamakerb@purdue.edu  hamakerb@purdue.edu  hamakerb@purdue.edu  hamakerb@purdue.edu  huang874@purdue.edu  fos.494.5668  huang874@purdue.edu  fos.494.5668  huang874@purdue.edu  fos.496.6034  fos.496.6034  fos.496.67233  lones, Owen  keehong@purdue.edu  kokini.Jozef  kokini.Jozef  ikokini@purdue.edu  fos.496.2330  liceaga.Qpurdue.edu  fos.496.2460  fos.496.2400  fos.494.3542  liceaga, Andrea  lindemann, Steve  lindems@purdue.edu  fos.494.9207  fos.494.9207  fos.494.011  food safety risk communication, implications of human behavior in food safety risk assessment, consumer food safety perception and intervention  Carbohydrates and health, glycemic carbs and physiological response, dietary fiber and the gut microbiome, polysaccharide and protein structure-function relationships  Food process sustainability; Sustainable food supply chain; Life cycle assessment; Green cleaning; Cold plasma processing; Fouling mitigation; Electromembrane separation; Technoeconomic analysis  interactions and assembled structures using proteins and polysaccharides to improve food stability and function  Bioactive food components and obesity biology; transcriptional and signaling regulation of lipid metabolism and metabolic disorders  Materials science, Rheological properties, extrusion and mixing, texture, numerical simulation, nanotechnology of foods  Emerging and sustainable protein sources (edible insects, novel plants, etc.), bioactive and therapeutic peptides; sensory evaluation of food.  Dietary fiber polysaccharide structure influences on human gut microbiome structure and function; Metabolic interactions and division of labor in microbial communities; Hostpathogen-commensal interactions, Molecular microbial ecology  Mauer, Lisa  mauer@purdue.edu  765.494.0111  food materials science, Rheological properties, extrusion and mixing, texture, numerical simulation, nanotechnology of foods  Emerging and sustainable protein sources (edible insects, novel plants, etc.), bioactive and therapeutic pe	Deering, Amanda	adeering@purdue.edu	765.494.0512	Fresh produce food safety, internalization of human pathogenic bacteria in plants, develop
Hamaker, Bruce  hamakerb@purdue.edu  hamakerb@purdu				of novel sanitizers for fresh produce
Hamaker, Bruce  hamakerb@purdue.edu  hamakerb@purdue.edu  huang874@purdue.edu  fos.494.5668  huang874@purdue.edu  fos.496.6034  fos.496.6034  fos.496.6034  fos.496.7723  fos.496.7723  fos.496.7723  fos.496.2330  keehong@purdue.edu  fos.496.2330  kokini, Jozef  ikokini@purdue.edu  fos.494.3542  fos.494.3543  fos.494.3542  fos.494.3542  fos.494.3542  fos.494.3543  fos.494.3542  fos.494.3543  fos.494.3543  fos.494.3544  fos.494.3544  fos.494.3544  fos.494.3544  fos.494.3545  food process sustainable proteins and polysaccharides to improve food stability and function  food components and obesity biology; transcriptional and signaling regulation of lipid metabolic disorders  fos.494.3542  fos.494.3542  fos.494.3542  fos.494.3544  fos.494.3444  fos.494.3444  fos.494.3444  fos.494.3444  fos.494.3444  fos.494.3	Fong Vachua (Patty)	whfong@nurduo.odu	1765 /IQ/I N331 I	Food safety risk communication, implications of human behavior in food safety risk
Huang, Jen-Yi  huang874@purdue.edu  huang874@purdue.edu  huang874@purdue.edu  fos.496.6034  fos.496.7723  fos.496.7723  fos.496.7723  fos.496.7723  fos.496.7723  fos.496.7723  fos.496.2330  fos.496.2460  fos.494.3542  fos.496.2460  fos.494.3542  fos.496.2460  fos.496.	reng, Yaonua (Betty)	ymeng@purdue.edu		assessment, consumer food safety perception and intervention
Huang, Jen-Yi  huang874@purdue.edu  food process sustainability; Sustainable food supply chain; Life cycle assessment; Green cleaning; Cold plasma processing; Fouling mitigation; Electromembrane separation; Technoeconomic analysis  Jones, Owen  joneso@purdue.edu  food process sustainability; Sustainable food supply chain; Life cycle assessment; Green cleaning; Cold plasma processing; Fouling mitigation; Electromembrane separation; Technoeconomic analysis  Interactions and assembled structures using proteins and polysaccharides to improve food stability and function  Bioactive food components and obesity biology; transcriptional and signaling regulation of lipid metabolism and metabolic disorders  Materials science , Rheological properties, extrusion and mixing , texture, numerical simulation, nanotechnology of foods  Emerging and sustainable protein sources (edible insects, novel plants, etc.), bioactive and therapeutic peptides; sensory evaluation of food.  Dietary fiber polysaccharide structure influences on human gut microbiome structure and function; Metabolic interactions and division of labor in microbial communities; Host-pathogen-commensal interactions; Molecular microbial ecology  Mauer, Lisa  mauer@purdue.edu  765.494.0111 Food materials science, water-solid interactions, shelf-life	Hamakar Prusa	hamakarh@nurdua.adu	765.494.5668	Carbohydrates and health, glycemic carbs and physiological response, dietary fiber and the
Huang, Jen-Yi  huang874@purdue.edu  765.496.6034  cleaning; Cold plasma processing; Fouling mitigation; Electromembrane separation; Technoeconomic analysis  Jones, Owen  joneso@purdue.edu  Kim, Kee-Hong  keehong@purdue.edu  765.496.2330  Kokini, Jozef  Liceaga, Andrea  liceaga@purdue.edu  aliceaga@purdue.edu  765.496.2460  Lindemann, Steve  lindems@purdue.edu  765.494.9207  Atterials science, Rheological properties, extrusion and mixing, texture, numerical simulation, nanotechnology of foods  Emerging and sustainable protein sources (edible insects, novel plants, etc.), bioactive and therapeutic peptides; sensory evaluation of food.  Dietary fiber polysaccharide structure influences on human gut microbiome structure and function; Metabolic interactions and division of labor in microbial communities; Hostpathogen-commensal interactions, Molecular microbial ecology  Mauer, Lisa  mauer@purdue.edu  765.496.2011	Hamaker, Bruce	<u>namakero@purdue.edu</u>		gut microbiome, polysaccharide and protein structure-function relationships
economic analysis		huang874@purdue.edu	765.496.6034	Food process sustainability; Sustainable food supply chain; Life cycle assessment; Green
Interactions and assembled structures using proteins and polysaccharides to improve food stability and function  Kim, Kee-Hong  Keehong@purdue.edu  Kokini, Jozef  Liceaga, Andrea  Lindemann, Steve  Indems@purdue.edu  Interactions and assembled structures using proteins and polysaccharides to improve food stability and function  Bioactive food components and obesity biology; transcriptional and signaling regulation of lipid metabolism and metabolic disorders  Materials science , Rheological properties, extrusion and mixing , texture, numerical simulation, nanotechnology of foods  Emerging and sustainable protein sources (edible insects, novel plants, etc.), bioactive and therapeutic peptides; sensory evaluation of food.  Dietary fiber polysaccharide structure influences on human gut microbiome structure and function; Metabolic interactions and division of labor in microbial communities; Hostpathogen-commensal interactions; Molecular microbial ecology  Mauer, Lisa  Mauer@purdue.edu  765.496.24011 Food materials science, water-solid interactions, shelf-life	Huang, Jen-Yi			cleaning; Cold plasma processing; Fouling mitigation; Electromembrane separation; Techno-
Stability and function   Stability and funct				economic analysis
Kim, Kee-Hong  keehong@purdue.edu  765.496.2330  Kokini, Jozef  Liceaga, Andrea  Lindemann, Steve  Indems@purdue.edu  Kim, Kee-Hong  keehong@purdue.edu  765.494.3542  Rokini, Jozef  Liceaga, Andrea  Indems@purdue.edu  765.494.3542  Rokini, Jozef  Liceaga, Andrea  Indems@purdue.edu  765.496.2460  Indems@purdue.edu  765.494.9207  Rokini, Jozef  Liceaga, Andrea  Indems@purdue.edu  765.494.9207  Rokini, Jozef  Indems@purdue.edu  765.494.3542  Rokini, Jozef  Rokini, Jozef  Indems@purdue.edu  765.494.3542  Rokini, Jozef  Rokini, Jozef  Indems@purdue.edu  765.494.3542  Rokini, Jozef  Rokini@purdue.edu  765.494.3542  Rokini, Jozef  Rokini@purdue.edu  765.494.3542  Rokinia metabolic disorders  Materials science, Rheological properties, extrusion and mixing , texture, numerical simulation, nanotechnology of foods  Emerging and sustainable protein sources (edible insects, novel plants, etc.), bioactive and therapeutic peptides; sensory evaluation of food.  Rokinia murdue.edu  7	Jones, Owen	joneso@purdue.edu	765.496.7723	Interactions and assembled structures using proteins and polysaccharides to improve food
Kokini, Jozef  Kokini, Jozef  Liceaga, Andrea  Lindemann, Steve  Iipid metabolism and metabolic disorders  Materials science, Rheological properties, extrusion and mixing, texture, numerical simulation, nanotechnology of foods  Emerging and sustainable protein sources (edible insects, novel plants, etc.), bioactive and therapeutic peptides; sensory evaluation of food.  Dietary fiber polysaccharide structure influences on human gut microbiome structure and function; Metabolic interactions and division of labor in microbial communities; Hostpathogen-commensal interactions; Molecular microbial ecology  Mauer, Lisa  Materials science, Rheological properties, extrusion and mixing, texture, numerical simulation, nanotechnology of foods  Emerging and sustainable protein sources (edible insects, novel plants, etc.), bioactive and therapeutic peptides; sensory evaluation of food.  Dietary fiber polysaccharide structure influences on human gut microbial communities; Hostpathogen-commensal interactions; Molecular microbial ecology  Mauer, Lisa  765.494.0111 Food materials science, water-solid interactions, shelf-life				stability and function
Kokini, Jozef    jkokini@purdue.edu   765.494.3542   Materials science , Rheological properties, extrusion and mixing , texture, numerical simulation, nanotechnology of foods   Liceaga, Andrea   aliceaga@purdue.edu   765.496.2460   Emerging and sustainable protein sources (edible insects, novel plants, etc.), bioactive and therapeutic peptides; sensory evaluation of food.   Lindemann, Steve   lindems@purdue.edu   765.494.9207   function; Metabolic interactions and division of labor in microbial communities; Host-pathogen-commensal interactions; Molecular microbial ecology    Mauer, Lisa   mauer@purdue.edu   765.494.0111   Food materials science, water-solid interactions, shelf-life	Kim, Kee-Hong	keehong@purdue.edu	1765 496 2330	Bioactive food components and obesity biology; transcriptional and signaling regulation of
simulation, nanotechnology of foods  Liceaga, Andrea  Liceaga@purdue.edu  Lindemann, Steve  Lindemann,				lipid metabolism and metabolic disorders
Liceaga, Andrea  aliceaga@purdue.edu  765.496.2460  Emerging and sustainable protein sources (edible insects, novel plants, etc.), bioactive and therapeutic peptides; sensory evaluation of food.  Dietary fiber polysaccharide structure influences on human gut microbiome structure and function; Metabolic interactions and division of labor in microbial communities; Hostpathogen-commensal interactions; Molecular microbial ecology  Mauer, Lisa  mauer@purdue.edu  765.494.0111 Food materials science, water-solid interactions, shelf-life	Kokini, Jozef	jkokini@purdue.edu	765.494.3542	Materials science, Rheological properties, extrusion and mixing, texture, numerical
Liceaga, Andrea  aliceaga@purdue.edu  765.496.2460 therapeutic peptides; sensory evaluation of food.  Dietary fiber polysaccharide structure influences on human gut microbiome structure and function; Metabolic interactions and division of labor in microbial communities; Hostpathogen-commensal interactions; Molecular microbial ecology  Mauer, Lisa  mauer@purdue.edu  765.496.2460  Dietary fiber polysaccharide structure influences on human gut microbiome structure and function; Metabolic interactions and division of labor in microbial ecology  Food materials science, water-solid interactions, shelf-life				simulation, nanotechnology of foods
Lindemann, Steve    lindems@purdue.edu   T65.494.9207   Food materials science, water-solid interactions, shelf-life     mauer@purdue.edu   T65.494.0111   Teod materials science, water-solid interactions, shelf-life     therapeutic peptides; sensory evaluation of food.   Dietary fiber polysaccharide structure influences on human gut microbiome structure and function; Metabolic interactions and division of labor in microbial communities; Host-pathogen-commensal interactions; Molecular microbial ecology	Liceaga, Andrea	aliceaga@purdue.edu	765.496.2460	Emerging and sustainable protein sources (edible insects, novel plants, etc.), bioactive and
Lindemann, Steve lindems@purdue.edu 765.494.9207 function; Metabolic interactions and division of labor in microbial communities; Host-pathogen-commensal interactions; Molecular microbial ecology  Mauer, Lisa mauer@purdue.edu 765.494.0111 Food materials science, water-solid interactions, shelf-life				therapeutic peptides; sensory evaluation of food.
pathogen-commensal interactions; Molecular microbial ecology  Mauer, Lisa mauer@purdue.edu 765.494.0111 Food materials science, water-solid interactions, shelf-life	Lindemann, Steve	lindems@purdue.edu	765.494.9207	Dietary fiber polysaccharide structure influences on human gut microbiome structure and
Mauer, Lisa mauer@purdue.edu 765.494.0111 Food materials science, water-solid interactions, shelf-life				function; Metabolic interactions and division of labor in microbial communities; Host-
				pathogen-commensal interactions; Molecular microbial ecology
	Mauer, Lisa	mauer@purdue.edu	765.494.0111	Food materials science, water-solid interactions, shelf-life
Commercial tood manufacturing, Non-invasive sensors, Microbiological validation, Food	Mishra, Dharmendra	mishra67@purdue.edu		Commercial food manufacturing, Non-invasive sensors, Microbiological validation, Food
Mishra, Dharmendra mishra67@purdue.edu 765.494.2594 process modeling, Effect of processing on food safety and quality, Training for food				process modeling, Effect of processing on food safety and quality, Training for food
processors and regulators.				processors and regulators.

## **Food Science Department**

Nielsen, S. Suzanne	nielsens@purdue.edu	765.496.1727	Food proteins, food analysis
			Industrial fermentations; Metabolic engineering of microorganisms to produce value-added
Oh, Eun Joong	ejoh@purdue.edu		products; Synthetic biology approaches to engineer regulatory proteins and pathway
			enzymes; Engineering probiotic strains to promote gut health.
Oliver, Haley	hfoliver@purdue.edu	765 /106 2012	Stress survival and virulence mechanisms in foodborne pathogens; food safety in retail food
			environments; Food safety research for development
Reddivari, Lavanya	<u>Ireddiva@purdue.edu</u>	765.496.6102	Polyphenol and gut bacteria interaction in health and disease.
Reuhs, Brad	breuhs@purdue.edu	765.496.2497	Polysaccharide purification and analysis; plant and bacterial cell walls
San Martin, Fernanda	fsanmartin@purdue.edu	765.496.1140	Food processing, encapsulation of highly hydrophobic compounds by high pressure
			homogenization, continuous microwave thermal processing of fruit and vegetable products
Xu, Qin	xuq@purdue.edu	765.494.4183	Utilization and functionality of food industry by-products and agriculture wastes
Yao, Yuan	yao1@purdue.edu	1765 /19/1 6217 1	Rational design of carbohydrates and biobased nanomaterials for enhanced food safety and
			quality, controlled delivery of bioactive compounds, carbohydrate analysis