Publications and presentations

i. Book and Book Chapters:

ii. Journal papers (follow style guide for JFS, copied below)


Hsu L. and Moraru C.I. 2011. Quantifying and mapping the spatial distribution of fluence inside a Pulsed Light treatment chamber and various liquid substrates. Journal of Food Engineering 103:84–91


Salengke, S., Sastry, S.K. and Zhang, Q.H. 2012. Pulsed electric field technology: modeling of electric field and temperature distributions within continuous flow PEF treatment chamber. International Food Research Journal. (accepted for publication).


Agila A, S Barringer. Application of Selected Ion Flow Tube Mass Spectrometry Coupled with Chemometrics to Study the Effect of Location and Botanical Origin on Volatile Profile of Unifloral American Honeys. J Food Sci Accepted

Mosneaguta R, Alvarez V, S Barringer. The effect of antibrowning agents on inhibition of potato browning, volatile organic compound profile, and microbial inhibition J Food Sci Accepted

Sumonsiri N, S Barringer. Comparison of Solid-liquid Separation (SLS) and Vacuum Concentration of Tomato Juice. J Food Proces Preserv accepted

Ayvaz, Huseyin, Schirmer, Sarah, Parulekar, Yash, V.M. Balasubramaniam, Somerville, Jeremy A., Daryaei, Hossein. 2012. Influence of selected packaging materials on some quality aspects of pressure-assisted thermally processed carrots during storage. LWT - Food Science and Technology 46 (2) 437-447


Lu, L., Chee, G., Yamada, K., and Jun, S. 2012. Electrochemical impedance spectroscopic technique with a functionalized microwire sensor for rapid detection of foodborne pathogens. Biosensors and Bioelectronics (Accepted)


iii. Abstracts, proceedings


Reyes-De-Corcuera, J.I., Jones, S.E., Danyluk, M.D. Simultaneous enzymatic clarification and pasteurization of apple juice at high hydrostatic pressure. Presented at the 2012 IFT Annual Meeting, Las Vegas, June 26, 2012


Kim HJ, Brehm-Stecher BF. 2012. Foam/vacuum extraction, hollow fiber concentration and quantitative PCR for detection of Salmonella on model food processing surfaces. NanoSAFE National Science Foundation site visit meeting, Iowa State University, March 4-5.


iv. Presentations


NASA Food System Challenges: They Are Out of This World – Institute of Food Technology Symposium; June 2012


Feng H, Zhou B, Fransisca L, Palma Salgado S, Park HK. 2012. New physical and chemical treatments to enhance fresh produce safety. 2012 Conference of Food Engineering (CoFE 2012), Leesburg, VA.


Park HK, Feng H. 2012. Inactivation of Salmonella inoculated on almonds by power ultrasound. Institute of Food Technologists annual meeting, Las Vegas, NV.


Swetha Mahadevan and Mukund V. Karwe. “Enhanced Infusion Under Pressure With and Without Induced Cell-Membrane Permeabilization” Conference of Food Engineers (CoFE), Leesburg, VA, (April 2012).


Karagoz I, Moreira RG, Castell-Perez ME. 2012. Effect of modified atmosphere packaging conditions on pathogen radiosensitization to assure the safety and quality of irradiated pecans. IFT International Annual Meeting, Las Vegas, June 2012.


Balasubramaniam, V.M. 2012. High Pressure Processing of Meat Products. Thermal Processing of Ready-to-Eat (RTE) Meat Products short course The Ohio State University, Columbus, OH April 17-19


Balasubramaniam, V.M. 2012. Frontiers in Food Preservation Research. College of Agricultural Engineering, Tamil Nadu Agricultural University, Coimbatore, India. July 8

Natalia Szerman, Jeremy Somerville, Hossein Daryaei, Ana Sancho, V.M. Balasubramaniam. 2012. Evaluation of High Pressure Processing for the
Pasteurization or Sterilization of Cubed Beef Meat with Broth. 16th World Congress of Food Science and Technology Foz do Iguaçu, Parana, Brazil, August 5-9


Jun, S. 2012. Exploring the Heating Patterns of Multiphase Foods in a Continuous Flow, Simultaneous Microwave and Ohmic Combination Heater. FOOMA JAPAN International Food Machinery & Technology Exhibition, June 5-8, Tokyo, Japan


Caparino, OA, Sablani, SS, Tang, J, Syamaladevi, RM, Nindo, CI. 2012. Water sorption characteristics, glass transition temperatures and microstructures of mango (Philippine 'Carabao' var.) powder, Institute of Food Technologists (IFT) Annual Meeting and Expo, Las Vegas, NV.


Han, YT, Nindo, CI, Rasco, B. 2012. Edible fish gelatin films with nisin: Extending shelf life and maintaining quality of trout. Institute of Food Technologists (IFT) Annual Meeting and Expo, Las Vegas, NV.

Dubie, JS, Morra, MJ, Nindo, CI. 2012. Extraction of antioxidants from mustard (Brassica juncea) seed meal using high-intensity ultrasound. ASABE Annual International Meeting, Dallas, TX.


Birla, S., Koral, T. 2012, Design consideration of radio frequency heating system, 46th Symposium of International Microwave Power Institute, Las Vegas, 20-22 June.

v. Theses, dissertations
Munoz Juan Fernando, (2012), Determination of the thermal properties and heat transfer characteristics of high concentration orange pulp.
Dai, A. 2012. Predicting the Moisture Content and Texture of Raw Pistachio Kernels During Storage, MS Thesis. Department of Biological and Agricultural Engineering, University of California, Davis.
Roman, M. 2012. Release and Bioaccessibility of Lipophilic Nutrients During Digestion, MS Thesis. Department of Food Science and Technology, University of California, Davis.
Lilia Fransisca, 2012 Inactivation of Escherichia coli O157LH7 on raw vegetable sprouts, MS Thesis, University of Illinois at Urbana-Champaign
Yanfang Li, 2012 Investigation of ultrasonic pressure distribution in a sonoreactor and a washing tank by FEM simulation, MS Thesis, University of Illinois at Urbana-Champaign
Sumonsiri N. 2012. Effect of powder and target properties on food powder coating and comparison of solid-liquid separation (sls) and vacuum concentration of tomato juice
Agila A. 2012. Volatile profile of cashews (anacardium occidentale l.), honeys, and almonds from different origins by selected ion flow tube mass spectrometry
Wampler B. 2011. Volatile generation in bell peppers during frozen storage using selected ion flow tube mass spectrometry (SIFT-MS).
Ties P. 2012. The influence of lipid content and lipoxygenase on flavor volatiles in the tomato peel and flesh
Aykas DP. 2012. The Effect of Temperature, Lecithin Content, Voltage, Resistivity, Viscosity, and Surface Tension on Droplets/cm² During Electrostatic Spraying of Oil
Mosneaguta R. 2012. The effect of chemical preservatives on inhibition of potato browning, volatile organic compounds profile, and microbial inhibition
Jin, M. 2012. Plant Protein-Based Nanocomposite Materials: Exfoliation of Layered Nanoclay by Surface Coating and Enhanced Interactions by Enzymatic and Chemical Cross-linking. Department of Food Science and Technology, the University of Tennessee.
Maria Carolina Vives “Yogurt cultures survive upon exposure to two antimicrobials and streptococcus thermophilus st-m5 acquired resistance to both antimicrobials” M.S. thesis. May 2012.
Mantilla, N. 2012. Development of an alginate-based antimicrobial edible coating to extend the shelf-life of fresh-cut pineapple (Ananas comosus). M.S. Thesis, Nutrition and Food Science, Texas A&M University, College Station, TX, 77843-2117
Sipahi, R.E. 2012. Alginate-based edible coating to enhance quality and extend shelf-life of fresh-cut watermelon (Citrilus lanatus). M.S. Thesis, Biological and Agricultural Engineering, Texas A&M University, College Station, TX, 77843-2117
Karagoz, I. 2012. Safety Assurance of Pecans by Irradiation without a Detrimental Effect on Quality. PhD Dissertation. Biological and Agricultural Engineering Department, Texas A&M University, College Station, TX 77843-2117.

Ravli, Y. 2012. Improving the vacuum frying process to produce high quality sweet potato chips. M.S. Thesis, Biological and Agricultural Engineering, Texas A&M University, College Station, TX, 77843-2117.