

ANNA V.A. RESURRECCION

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EDUCATION

Ph.D.	1976	University of Georgia, Athens, GA	Food Science & Technology
M.S.	1972	University of Georgia, Athens, GA	Foods & Nutrition
Grad. Dip.	1969	University of the New South Wales, Australia	Food Technology
B.S.	1964	University of the Philippines, Philippines	Food Technology

EMPLOYMENT

1993 - present	Professor	University of Georgia, Griffin, GA
1988 - 1993	Associate Professor	University of Georgia, Griffin, GA
1983 - 1988	Assistant Professor	University of Georgia, Griffin, GA
1982 - 1983	Human Nutrition Specialist	Auburn University, Auburn AL
1977 - 1982	Assistant Professor	Pennsylvania State Univ., University Park, PA
1976 - 1977	Post-Doctoral Associate	University of Georgia, Athens, GA

RESEARCH INTERESTS

Consumer and sensory evaluation. Leading edge approaches to sensory evaluation that enable food processors to develop foods of enhanced quality; Research in psychobiology that bridges food science and technology with food marketing and human behavioral responses to food purchasing; Computer modeling and optimization of processing conditions, and ingredient composition and functionality; Basic and applied research to enhance quality and utilization of value-added products for consumers; Functional compounds.

GRANTS RECEIVED (Selected from approximately 8, 000,000 as PI or Co-PI)

Maximizing Functional Compounds in Food Ingredients from Peanut Kernels and Skins. Agency: USDA National Research Initiative Competitive Grant Program. \$267,698. FY 2006-08. **Principal Investigator.**

Development of Peanut Postharvest Handling, Processing, and Packaging Technologies and Transfer to Food Industry. Agency: USAID Peanut Collaborative Research Support Program. \$1,118,487. FY 1996-07. **Principal Investigator.**

Technology Transfer for Southeast Asian Region. Agency: USAID Peanut Collaborative Research Support Program. \$174,089. FY 2000-07. **Principal Investigator.**

Development and Transfer of Peanut Processing Technologies in Bulgaria. Agency: USAID Peanut Collaborative Research Support Program. \$1,028,057. FY 1996-06. **Co-PI.**

Optimization of Low-dose Irradiation of Commercial Processed and Ready-to-Eat Poultry Meats to Inactivate *Listeria monocytogenes*. Agency: Georgia's Traditional Industries Program for Food Processing. \$99,162. FY 2001-02. **Principal Investigator.**

Shelf-life stability of peanuts and almonds in intermediate moisture confections. Agency: National Confectioners Association. \$56,855. FY 1999-02. **Principal Investigator.**

Books, book chapters, and proceeding chapters (Since 2005)

Moskowitz, H. R., Beckley, J. H. and Resurreccion, A.V.A. 2006. *Applying Sensory and Consumer Research to Food Product Development*. Blackwell Publishing/IFT Press Ames, Iowa. pp 368. (Publisher has requested for second edition to be submitted by Jan 2009)/

Resurreccion, A.V.A. 2006. Consumer Sensory Testing for Product Development. In: Brody, A. L. and Lord, J. B. " *Developing New Food Products for a Changing Marketplace, 2nd Edition*". CRC Press Publishing. Boca Raton, FL. Pp 365-405. (in press).

Publication List (since 2005, from a total of 149)

1. Francisco, Maria Leonora D.L. and **A. V. A. Resurreccion**. 2007. Functional Components in Peanuts. *Critical Reviews in Food Science and Nutrition*. 48: (accepted July 19, 2007).

2. Grosso, N. R. **A. V. A. Resurreccion**, G. M. Walker, and M. S. Chinnan. 2007. Sensory Profiles and Hexanal Content of Cracker-Coated and Roasted Peanuts Stored Under Different Temperatures. *Journal of Food Processing and Preservation*. 32: (accepted August 16, 2007)
3. Trivedi, S. A. E. Reynolds, **A. V. A. Resurreccion** and J. Chen. 2007. Effect of electron beam irradiation on the safety of diced chicken meat and turkey frankfurters. *Food Protection Trends*. 27: 749-753.
4. Choi, I. D., R. D. Phillips, and **A. V. A. Resurreccion**. 2007. Consumer-Based Optimization of a third-Generation Product Made from Peanut and Rice Flour. *Journal of Food Science* 72: S443-S449.
5. Rudolf, J. L. and **A. V. A. Resurreccion**. 2007. Optimization of trans-resveratrol concentration and sensory properties of peanut kernels, by slicing and ultrasound treatment, using response surface methodology. *Journal of Food Science* 72: S450-S462.
6. Erickson, M. C., M. A. Bulgarelli, **A. V. A. Resurreccion**, R. A. Vendetti, and K. A. Gates. 2007. Sensory differentiation of shrimp using a trained descriptive analysis panel. *LWT Food Science and Technology* 40: 1774-1783.
7. Iserliyska, D., **A. V. A. Resurreccion**, P. Paraskova, M. S. Chinnan, M. Ruinova and T. Petrova. 2007. Attributes critical to product acceptance of chocolate peanut cream by Bulgarian consumers. *Peanut Science* 34(1): 53-58.
8. Gacula, M. Jr., S. Rutenbeck, L. Pollack, **A. V. A. Resurreccion** and H. R. Moskowitz. 2007. The just-about-right intensity scale: Functional analyses and relation to hedonics. *Journal Sensory Studies Vol.* 22: 194-211.
9. Iserliyska, D., **A. V. A. Resurreccion**, P. Paraskova, M. S. Chinnan, M. Ruinova and T. Petrova. 2007. Consumer acceptance of Bulgarian peanut butters employing central location testing (CLT). *Peanut Science* 32: 126-131.
10. Bilgic, A., W. J. Florkowski, P. Paraskova, M. S. Chinnan, J. Jordanov, **A. V. A. Resurreccion** and L. R. Beuchat. 2007. Niche market meats in Bulgaria. *Journal of Food Distribution Research* 38(1):17-24.
11. Lee, C. M., and **Resurreccion, A. V. A.** 2006. Predicting sensory attribute intensities and consumer acceptance of stored roasted peanuts using instrumental measurements. *Journal of Food Quality* 29: 319-338.
12. Erickson, M. C., Bulgarelli, **Resurreccion, A. V. A.**, Vendetti, R. A. and Gates, K. A. 2006. Consumer differentiation, acceptance and demographic patterns to consumption of six varieties of shrimp. *Journal of Aquatic Food Product Technology* 15 (4): 35-51.
13. Lee, C. M. and **Resurreccion, A. V. A.** 2006. Consumer acceptance of roasted peanuts affected by storage temperature and humidity conditions. *LWT- Food Science & Technology* 39: 872-882.
14. San Juan, E. M., E.V. Edra, J. M. Sales, A. O. Lustre, and **A. V. A. Resurreccion**. 2006. Utilization of peanut fines in the optimization of polvoron using mixture response surface methodology. *International Journal of Food Science and Technology* 41: 768-774.
15. Chu, C. A. and **A.V.A. Resurreccion**. 2005. Sensory profiling and characterization of chocolate peanut spread using response surface methodology. *Journal of Sensory Studies* 20: 243-274.
16. San Juan, E. M., E. V. Edra, E. N. Fadrigalan, A. O. Lustre, and **A. V. A. Resurreccion**. 2005. Consumer-based optimization of peanut chocolate bar using response surface methodology. *Journal of Food Processing and Preservation* 29: 208-227.
17. Rudolf J. L., **A. V. A. Resurreccion**, Saalia F. K., and Phillips R. D. 2005. Development of a reverse-phase high- performance liquid chromatography method for analyzing trans- resveratrol in peanut kernels. *Food Chemistry* 89: 623-638.
18. Rudolf J. L., and **Resurreccion, A. V. A.** 2005. Elicitation of resveratrol in peanut kernels by application of abiotic stresses. *Journal of Agricultural and Food Chemistry* 53: 10186-10192.