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

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

Manjeet S. Chinnan
Professor Emeritus*
Ph.D. North Carolina State University
chinnan@uga.edu; 770-412-4741

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. Recovery of frying oil; nutraceuticals, and phytochemicals.

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; non-destructive quality sensing; postharvest handling of fruits and vegetables.

Joseph F. Frank
Professor Emeritus
Ph.D. University of Wisconsin
cmsjoe@uga.edu; 706-542-0994

Dairy and food microbiology; growth and survival of microorganisms in the food processing plant; biofilms; microbial viability detection; dairy fermentations.

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.

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

Functional foods and health aspects of food products.

Fanbin Kong
Assistant Professor
Ph.D. Washington State University
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Food engineering; in vitro simulation of digestive systems; bioaccessibility and bioavailability of bioactives as affected by food matrix and processing; microencapsulation of bioactive components and release kinetics during digestion; function of digestive enzymes and inhibition.

Robert D. Phillips
Professor Emeritus*
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Casimir C. Akoh
Research Professor
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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. Recovery of frying oil; nutraceuticals, and phytochemicals.

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.

William C. Hurst
Professor and Outreach Coordinator
Ph.D. Louisiana State University
bhurst@uga.edu; 706-542-0993

Postharvest technology of horticultural crops (fruits, nuts, vegetables). HACCP and SQC (Statistical Quality Control) instruction for fruit/vegetable processing, fresh produce handling, and minimally processed produce.

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; non-destructive quality sensing; postharvest handling of fruits and vegetables.

William L. Kerr
Professor and FPRDL Coordinator
Ph.D. University of California
wikerr@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.
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; continuous flow high pressure processing (HPP) of low-acid foods and development of techniques using FTIR for detection of components in foods; developing processing protocols for beef safety using radio frequency heating technology and radiant wall oven assisted baking.

Larry R. Beuchat
D. W. Brooks Distinguished Professor Emeritus
Ph.D. Michigan State University
lbeuchat@uga.edu; 770-412-4740
Microbiology of fruits, vegetables, nuts, and legumes; methodology for detection of yeasts, molds and pathogenic bacteria; metabolic injury of bacteria and fungi; antimicrobial compounds in foods; fermented foods; thermal resistance of mold ascospores; food preservatives.

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.

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.

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

Aaron L. Brody
Adjunct Professor
Ph.D. Massachusetts Institute of Technology
Consultant, Packaging/Brody Inc.
aaronbrody3938@gmail.com
Food packaging and food product development.

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.

Derek Greer
Adjunct Associate Professor
Ph.D. Clemson University
Group Vice President
NA Technical Services, Liquid Products
Golden State Foods
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Product development.

Jeffrey L. Kornacki
Adjunct Assistant Professor
Ph.D. University of Wisconsin
President and Senior Technical Director, Kornacki Food Safety Associates, LLC
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Food safety and microbiology.

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

Mary Alice Smith
Adjunct Associate Professor
Ph.D. University of Arkansas for Medical Sciences
Associate Professor, Department of Environmental Health Science, UGA
masmith@uga.edu
Effects of toxicants on reproduction and development; environmental and microbial risk assessment methodology; effects of pathogens on pregnancy and development.

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.