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1. Education and Employment History

1.1. Education

- Ph.D., Kansas State University, Food Science, 1998
- M.S., Kansas State University, Food Science, 1992
- B.S., Andhra Pradesh Agricultural University (India), Dairy Science and Technology, 1987

1.2. Employment

- June 2022 - Present, **Interim Associate Dean for Research**, College of Agricultural and Environmental Sciences, University of Georgia, Athens, GA
- Jan 2022 – June 2022, **Dean's Fellow**, College of Agricultural and Environmental Sciences, University of Georgia, Athens, GA

- Aug 2017 – Present, John Bekkers Professor or Poultry Science, University of Georgia, Athens, GA
- Aug 2015 – 2017, Professor, Poultry Processing and Safety, University of Georgia, Athens, GA
- Aug 2012 – Aug 2015, Professor and Food Safety Extension Specialist, University of Nebraska-Lincoln, Institute of Agriculture and Natural Resources, Food Science and Technology
- 2007 – July 2012, Associate Professor and Food Safety Extension Specialist, University of Nebraska-Lincoln, Institute of Agriculture and Natural Resources, Food Science and Technology

- 2002 – 2007, Assistant Professor and Food Safety Extension Specialist, University of Nebraska-Lincoln, Institute of Agriculture and Natural Resources, Food Science and Technology
- 1999-2002, Research Assistant Professor, Kansas State University, College of Agriculture, Animal Sciences and Industry
- 1996-1999, Food Safety Manager, Swift & Company, Marshalltown, IA
- 1990-1996, Graduate Research Assistant, Kansas State University, College of Agriculture, Animal Sciences and Industry

Adjunct Appointments:

- Dept. of Animal Sciences and Industry, Kansas State University, Manhattan, KS
- Dept. of Food Science and Technology, University of Nebraska-Lincoln, Lincoln, NE
- Dept. of Food Science and Technology, University of Georgia, Athens, GA
- Center for Food Safety, Griffin, GA

1.3. Leadership Training

- **LEAD21**, An Academic Leadership Training, 2020 – 2021
- **NELD** (North Central Extension Leadership Development) Training, 2011 – 2012

2. Research Accomplishments

2.1. Publication Record

2.1.1. Peer Reviewed Publications

1. Rama, E.N., Bailey, M., Kumar, S., Leone, C., den Bakker, H.C., Thippareddi, H. and Singh, M. 2023. Characterizing the gut microbiome of broilers raised under conventional and no antibiotics ever practices. Poul. Sci. 102:102832.
2. Walker, L., Sun, S. and Thippareddi, H., 2023. Growth comparison and model validation for growth of Shiga toxin-producing *Escherichia coli* (STEC) in ground beef. LWT. 182: 114823.
3. Wang, J., Vaddu, S., Bhumanapalli, S., Mishra, A., Applegate, T., Singh, M. and Thippareddi, H., 2023. A systematic review and meta-analysis of the sources of *Salmonella* in poultry production (pre-harvest) and their relative contributions to the microbial risk of poultry meat. Poul. Sci. 102: 102566.
4. Moller, A., Leone, C., Kataria, J., Sidhu, G., Rama, E.N., Kroft, B., Thippareddi, H. and Singh, M., 2023. Effect of a carrageenan/chitosan coating with allyl isothiocyanate on microbial spoilage and quality of chicken breast. Poul. Sci. 102: 102442.
5. Abebe, W., Faraj, R., Ndiaye, C., Diallo, Y., Thippareddi, H. and Singh, M., 2023. Food safety issues in dairy production in Senegal: challenges and pragmatic solutions for the dairy value chain. Food Prot. Trends. 43: 94-101.
6. Choi, J., B. Marshall, H. Ko, H. Shi, A.K. Singh, H. Thippareddi, S. Holladay, R.M. Gogal Jr., and W.K. Kim. 2022. Antimicrobial and immunomodulatory effects of tannic acid supplementation in broilers infected with *Salmonella* Typhimurium. Poul. Sci. 101: 102111.

7. Sun, S., Anderson, N. M., Walker, L., & Thippareddi, H. (2022). A comparative study for determination of thermal inactivation parameters of *Salmonella* in high gel and standard egg white powder using three methods. LWT, 172: 114185. doi:10.1016/j.lwt.2022.114185
8. Rigdon, M., Thippareddi, H., Thomas, C., Kumar, S., McKee, R., & Stelzleni, A. (2022). High pressure processing helps meet the Escherichia coli performance standards for beef summer sausage. Meat and Muscle Biology.
9. Leone, C., Thippareddi, H., Ndiaye, C., Niang, I., Diallo, Y., & Singh, M. (n.d.). Safety and Quality of Milk and Milk Products in Senegal—A Review. *Foods*, *11*(21), 3479. doi:10.3390/foods11213479
10. Ahmad, N., I. M. Hildebrandt, S. R. Pickens, S. Vasquez. Y. Jin, S. Liu, L. A. Halik. H. Tsai, S. K. Lau, R. C. D'Souza, S. Kumar, J. Subbiah, H. Thippareddi, M. Zhu, J. Tang, N. M. Anderson, E. M. Grasso-Kelley, E. T. Ryser, and B. Marks. 2022. Interlaboratory Evaluation of *Enterococcus faecium* NRRL B-2354 as a Salmonella Surrogate for Validating Thermal Treatment of Multiple Low-Moisture Foods. J. Food Prot. https://doi.org/10.4315/JFP-22-054
11. Yadav, S., P.Y. Teng, J. Choi, A.K. Singh, S. Vaddu, H. Thippareddi and W.K. Kim. 2022. Influence of rapeseed, canola meal and glucosinolate metabolite (AITC) as potential antimicrobials: effects on growth performance, and gut health in *Salmonella* Typhimurium challenged broiler chickens. Poul. Sci, 101: 101551.
12. Rama, E.N., M. Bailey, S. Kumar, C. Leone, H.C. den Bakker, H. Thippareddi and M. Singh. 2022. Prevalence and antimicrobial resistance of *Salmonella* in conventional and no antibiotics ever broiler farms in the United States. Food Cont. 135: 108738.
13. Moller, A., C. Leone, J. Kataria, G. Sidhu, E.N. Rama, B. Kroft, H. Thippareddi and M. Singh. 2022. Effect of a carrageenan/chitosan coating with allyl isothiocyanate on microbial load in chicken breast. LWT. 161: 113397.
14. Moghadam, A., Thippareddi, H. and Pidaparti, R., 2022. Machine learning model for assuring bird welfare during transportation. AgriEngineering. 4: 367-379.
15. Moghadam, A., Thippareddi, H., Regmi, P. and Pidaparti, R., 2022. Modeling and simulation of the microenvironment in the poultry coops. J. ASABE. p.0.
16. Reed, A., Olszewska, M.A., Mann, A., Novoa Rama, E., Thippareddi, H., Singh, M. and den Bakker, H.C. 2022. Draft genome sequences of two *Lactobacillus johnsonii* and three *Ligilactobacillus salivarius* strains isolated from intestinal microbiomes of chickens. Microbiol. Res. Announ. 11: e00925-21.
17. Magdovitz, B.F., Gummalla, S., Garren, D.M., Thippareddi, H., Berrang, M.E. and Harrison, M.A. 2021. Prevalence of *Listeria* species and *Listeria monocytogenes* on raw produce arriving at frozen food manufacturing facilities. Journal of Food Protection. In Press.
18. Rigdon, M., Stelzleni, A.M., McKee, R.W., Pringle, T.D., Bowker, B., Zhuang, H. and Thippareddi, H., 2021. Texture and quality of chicken sausage formulated with woody breast meat. Poult. Sci. 100: 100915.
19. Juneja, V.K., Osoria, M., Purohit, A.S., Golden, C.E., Mishra, A., Taneja, N.K., Salazar, J.K., Thippareddi, H. and Kumar, G.D. 2021. Predictive model for growth of *Clostridium perfringens* during cooling of cooked pork supplemented with sodium chloride and sodium pyrophosphate. Meat Sci. 180: 108557.

20. Vaddu, S., Kataria, J., Rama, E.N., Moller, A.E., Gouru, A., Singh, M. and Thippareddi, H. 2021. Impact of pH on efficacy of peroxy acetic acid against *Salmonella*, *Campylobacter*, and *Escherichia coli* on chicken wings. Poult. Sci. 100: 256-262.
21. Wei, X., Vasquez, S., Thippareddi, H. and Subbiah, J. 2021. Evaluation of *Enterococcus faeciu*m NRRL B-2354 as a surrogate for *Salmonella* in ground black pepper at different water activities. Int. J. Food Microbiol. 344: 109114.
22. Channaiah, L.H., Michael, M., Acuff, J.C., Phebus, R.K., Thippareddi, H. and Milliken, G. 2021. Thermal inactivation of *Salmonella* during hard and soft cookies baking process. Food Microbiol. 100: 103874.
23. Zhang, J., Zhuang, H., Bowker, B., Stelzleni, A.M., Yang, Y., Pang, B., Gao, Y. and Thippareddi, H. 2021. Evaluation of multi blade shear (MBS) for determining texture of raw and cooked broiler breast fillets with the woody breast myopathy. Poult. Sci. 100: 101123.
24. Juneja, V.K., Purohit, A.S., Golden, M., Osoria, M., Glass, K.A., Mishra, A., Thippareddi, H., Devkumar, G., Mohr, T.B., Minocha, U. and Silverman, M., 2021. A predictive growth model for *Clostridium botulinum* during cooling of cooked uncured ground beef. Food Microbiol. 93: 103618.
25. Vaddu, S., Kataria, J., Belem, T.S., Sidhu, G., Moller, A.E., Leone, C., Singh, M. and Thippareddi, H. 2021. On-site generated peroxy acetic acid (PAA) technology reduces *Salmonella* and *Campylobacter* on chicken wings. Poult. Sci. 100: 101206.
26. Magdovitz, B.F., Gummalla, S., Thippareddi, H., Hermida, M. and Harrison, M.A., 2021. Blinding protocols for acquisition of potentially sensitive food safety information. J. Food Prot. 84: 188-193.
27. Redondo-Solano, M., Valenzuela-Martinez, C., Juneja, V.K., Burson, D.E. and Thippareddi, H., 2021. Control of *Clostridium perfringens* spore germination and outgrowth by potassium lactate and sodium diacetate in ham containing reduced sodium chloride. LWT. 137: 110395.
28. Thomas, C.L., Thippareddi, H., Kumar, S., Rigdon, M., McKee, R.W. and Stelzleni, A.M. 2021. Validation of commonly used antimicrobial interventions on bob veal carcasses for reducing Shiga toxin–producing *Escherichia coli* surrogate populations. J. Food Prot. 84: 1114-1121.
29. Channaiah, L.H., Michael, M., Acuff, J.C., Vega, D., Lopez, K., Phebus, R.K., Thippareddi, H. and Milliken, G. 2021. Validation of simulated commercial manufacturing of flour tortillas to control *Salmonella* contamination. J. Food Saf. 41: p.e12879.
30. Kumar, S., Singh, M., Cosby, D.E., Cox, N.A. and Thippareddi, H., 2020. Efficacy of peroxy acetic acid in reducing *Salmonella* and *Campylobacter* spp. populations on chicken breast fillets. Poult. Sci. 99: 2655-2661.
31. Kataria, J., Vaddu, S., Rama, E.N., Sidhu, G., Thippareddi, H. and Singh, M., 2020. Evaluating the efficacy of peracetic acid on *Salmonella* and *Campylobacter* on chicken wings at various pH levels. Poult. Sci. 99: 5137-5142.
32. Redondo-Solano, M., Valenzuela-Martinez, C., Juneja, V.K., Burson, D.E. and Thippareddi, H., 2020. Control of *Clostridium perfringens* spore germination and outgrowth by potassium lactate and sodium diacetate in ham containing reduced sodium chloride. LWT, p.110395.

33. Thippareddi, H., Balamurugan, S., Patel, J., Singh, M. and Brassard, J., 2020. Coronaviruses–Potential human threat from foodborne transmission? LWT, p.110147.
34. Juneja, V.K., Purohit, A.S., Golden, M., Osoria, M., Glass, K.A., Mishra, A., Thippareddi, H., Devkumar, G., Mohr, T.B., Minocha, U. and Silverman, M., 2020. A predictive growth model for *Clostridium botulinum* during cooling of cooked uncured ground beef. Food Microbiology, 93, p.103618.
35. Rincon, A., Kumar, S., Ritz, C.W., Jackson, J.S., Jackson, C.R., Frye, J.G., Hinton Jr, A., Singh, M., Cosby, D.E., Cox, N.A. and Thippareddi, H., 2020. Antimicrobial interventions to reduce *Salmonella* and *Campylobacter* populations and improve shelf life of quail carcasses. Poultry Science. 99: 5977-5982
36. Singh, M., Rama, E.N., Kataria, J., Leone, C. and Thippareddi, H., 2020. Emerging meat processing technologies for microbiological safety of meat and meat products. Meat and Muscle Biology, 4(2). doi: https://doi.org/10.22175/mmb.1118
37. Velugoti, P.R., Kumar, S., Bohra, L.K., Juneja, V.K. and Thippareddi, H., 2020. Inhibition of germination and outgrowth of *Clostridium perfringens* spores by buffered calcium, potassium and sodium citrates in cured and non-cured injected pork during cooling. LWT, 123, p.109074.
38. Rigdon, M., Thippareddi, H., McKee, R.W., Thomas, C.L. and Stelzleni, A.M. 2020. Texture of fermented summer sausage with differing pH, endpoint temperature, and high pressure processing times. Meat and Muscle Biology, 4(1).
39. Rigdon, M., Stelzleni, A.M., Bowker, B., Zhuang, H., Pringle, T.D. and Thippareddi, H., 2019. Influence of utilizing breast meat afflicted with woody breast myopathy on sausage textural properties. Meat and Muscle Biology, 3(2), pp.110-110.
40. Michael, M., Acuff, J., Lopez, K., Vega, D., Phebus, R., Thippareddi, H. and Channaiah, L.H., 2020. Comparison of survival and heat resistance of *Escherichia coli* O121 and *Salmonella* in muffins. International Journal of Food Microbiology, 317, p.108422.
41. Thomas, C.L., Thippareddi, H., Rigdon, M., Kumar, S., McKee, R.W., Sims, W.M. and Stelzleni, A.M., 2020. The efficacy of antimicrobial interventions on Shiga toxin producing *Escherichia coli* (STEC) surrogate populations inoculated on beef striploins prior to blade tenderization. LWT, 117, p.108689.
42. Kumar, S., Singh, M., Cosby, D.E., Cox, N.A. and Thippareddi, H., 2020. Efficacy of peroxy acetic acid in reducing *Salmonella* and *Campylobacter* spp. populations on chicken breast fillets. Poultry Science. 99(5): pp. 2655-2661
43. Magdovitz, B.F., Gummalla, S., Thippareddi, H. and Harrison, M.A., 2020. Evaluating environmental monitoring protocols for *Listeria* spp. and *Listeria monocytogenes* in frozen food manufacturing facilities. Journal of Food Protection, 83(1), pp.172-187.
44. Thomas, C.L., Stelzleni, A.M., Rincon, A.G., Kumar, S., Rigdon, M., McKee, R.W. and Thippareddi, H., 2019. Validation of antimicrobial interventions for reducing Shiga Toxin–Producing *Escherichia coli* surrogate populations during goat slaughter and carcass chilling. Journal of Food Protection, 82(3), pp.364-370.
45. Channaiah, L.H., Michael, M., Acuff, J.C., Phebus, R.K., Thippareddi, H. and Milliken, G., 2019. Evaluation of thermal inactivation parameters of *Salmonella* in whole wheat multigrain bread. Food Microbiology, 82, pp.334-341.

46. Channaiah, L.H., M. Michael, J.C. Acuff, K Lopez, R.K. Phebus, H. Thippareddi and G. Milliken. 2019. Validation of a nut muffin baking process and thermal resistance characterization of a 7-serovar *Salmonella* inoculum in batter when introduced via flour or walnuts. Int. J. Food Microbiol. 294: 27-30
47. Oswell, N.J., Thippareddi, H. and Pegg, R.B. 2018. Practical use of natural antioxidants in meat products in the US: A review. Meat Sci.145: 469-479
48. Shang, Y., Kumar, S., Thippareddi, H. and Kim, W.K., 2018. Effect of Dietary Fructooligosaccharide (FOS) Supplementation on ileal microbiota in broiler chickens. Poult. Sci. https://doi.org/10.3382/ps/pey131
49. Verma, T., X. Wei, S.K. Lau, A. Bianchini, K.M. Eskridge, J. Stratton, N.M. Anderson, H. Thippareddi and J. Subbiah. 2018. Response surface methodology for *Salmonella* inactivation during extrusion processing of oat flour. J. Food Prot. 81:815-826.
50. Shane, L.E., A.C., Shoyer, B.A. Porto-Fett, R.K. Phebus, H., Hallowell, A. Thippareddi, K. Miller, L. Foster-Bey, S.G. Campano, P.J. Taormina, and D.L. Glowski. 2018. Evaluation of post-fermentation heating times and temperatures for controlling Shiga toxin-producing *Escherichia coli* cells in a non-dried, pepperoni-type sausage. Int. J. Food Saf. 7: 116-120.
51. Cox, N. A., D. E. Cosby, H. Thippareddi, C. W. Ritz, M. E. Berrang, J. S. Jackson, S. C. Mize, S. Kumar, A.K. Howard, A.M. Rincon, M.S. Ukidwe, M. A. Landrum, J. G. Frye, J.R. Plumblee Lawrence, L.M. Hiott, C.R. Jackson, A. Hinton Jr., and K.L. Cook. 2018. Incidence, species and antimicrobial resistance of naturally occurring *Campylobacter* isolates from quail carcasses sampled in a commercial processing facility. J. Food Saf. https://doi.org/10.1111/jfs.12438
52. Hasty, J. D., J. A. Henson, G. R. Acuff, D. E. Burson, J. B. Luchansky, N. J. Sevart, R. K. Phebus, A. C. S. Porto-Fett, and H. Thippareddi. 2018. Validation of a sequential hide-on bob veal carcass antimicrobial intervention composed of a hot water wash and lactic acid spray in combination with scalding to control Shiga toxin–producing *Escherichia coli* surrogates. J. Food Prot. 81: 762-768.
53. Hendricks, M. B., T. N. Tolen, H. Thippareddi, J. Anding, L. L. Moore, D. Griffn, and T. M. Taylor. 2018. Sanitary carcass dressing and food safety practices in south central US small and very small establishments manufacturing fresh and Not-Ready-to-Eat pork product. Food Prot. Trends. 38: 52-62.
54. Kumar, S., C. Chen, N. Indugu, G. O. Werlang, M. Singh, W. K. Kim, and H. Thippareddi. 2018. Effect of antibiotic withdrawal in feed on chicken gut microbial dynamics, immunity, growth performance and prevalence of foodborne pathogens. PloS one 13, no. 2 (2018): e0192450.
55. Channaiah, L. H., M. Michael, J. C. Acuff, R. K. Phebus, H. Thippareddi, M. Olewnik, and G. Milliken. 2017. Validation of the baking process as a kill-step for controlling *Salmonella* in muffins. Int. J. Food Microbiol. 250: 1-6.
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57. Boreddy, S.R., Thippareddi, H., Froning, G. and Subbiah, J. 2016. Novel radiofrequency-assisted thermal processing improves the gelling properties of standard egg white powder. J. Food Sci. E665-E671.

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59. Calle, A., Porto-Fett, A., Shoyer, B.A., Luchansky, J.B. and Thippareddi, H. 2015. Microbiological safety of commercial prime rib preparation methods: Thermal inactivation of *Salmonella* in mechanically tenderized rib eye. J. Food Prot. 78:2126-2135.
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62. Luchansky, J. B., A. C. S. Porto-Fett, B. A. Shoyer, H. Thippareddi, J. R. Amaya, and M. Lemler. 2014. Thermal inactivation of *Escherichia coli* O157: H7 and non-O157 Shiga toxin–producing *Escherichia coli* cells in mechanically tenderized veal. J. Food Prot. 77: 1201-1206.
63. Michael, M., R. K. Phebus, H. Thippareddi, J. Subbiah, S. L. Birla, and K. A. Schmidt. 2014. Validation of radio-frequency dielectric heating system for destruction of *Cronobacter sakazakii* and *Salmonella* species in nonfat dry milk. J. Dairy Sci. 97: 7316-7324.
64. Cepeda, J. F., Weller, C. L., Negahban, M., Subbiah, J., and Thippareddi, H. 2013. Heat and mass transfer modeling for microbial food safety applications in the meat industry: A Review. Food Engg. Rev. 5:57-76.
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66. Redondo-Solano, M., Valenzuela-Martinez, C., Cassada, D. A., Snow, D., Juneja, V. K., Burson, D., Thippareddi, H. 2013. Effect of meat ingredients (Sodium nitrite and erythorbate) and Processing (vacuum storage and packaging atmosphere) on germination and outgrowth of *Clostridium perfringens* spores in ham during abusive cooling. Food Microbiol. 35:108-115.
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69. Juneja, V. K., Baker, D. A., Thippareddi, H., Snyder Jr, O. P., & Mohr, T. B. 2013. Growth potential of *Clostridium perfringens* from spores in acidified beef, pork, and poultry products during chilling. J. Food Prot. 76: 65-71.
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96. Nightingale, K. K., H. Thippareddi, R. K. Phebus, J. L. Marsden, A. L. Nutsch. 2006. Validation of a traditional Italian-style salami manufacturing process for control of *Salmonella* and *Listeria monocytogenes*. J Food Prot. 69:794-800.
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101. M. Singh, V. S. Gill, H. Thippareddi, R. K. Phebus, J. L. Marsden, T. J. Herald, and A. L. Nutsch. 2005. Cetylpyridinium chloride treatment of ready-to-eat polish sausages: Effects on *Listeria monocytogenes* populations and quality attributes. Foodborne Pathogens and Disease. 2(3): 233-241.
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103. Juneja, V. K., and H. Thippareddi. 2005. Inhibitory effects of organic acid salts on growth of *Clostridium perfringens* from spore inocula during chilling of marinated ground turkey breast. Int. J. Food Microbiol. 93(2): 155-163.
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110. Thippareddi, H., R. K. Phebus, D.Y.C. Fung, and C. L. Kastner. 1995. Simultaneous recover of *Escherichia coli* O157:H7 and *Yersinia enterocolitica* in Universal Enrichment Broth. J. Rapid Methods and Automat. Microbiol. 4: 37-50
111. Phebus, R. K., Thippareddi, H., D.Y.C. Fung, and C. L. Kastner. 1992. Use of Oxyrase enzyme enrichments to enhance the recovery of *Escherichia coli* O157:H7 from culture media and ground beef. J. Rapid Methods and Automat. Microbiol. 1:249-260

2.1.2. Book Chapters

1. H. Thippareddi and Marcos X. Sanchez. 2006. Thermal Processing of Meat Products. In Thermal Food processing: New Technologies and Quality Issues. CRC Press, Taylor and Francis Group, Boca Raton, FL. pp. 155-196.
2. H. Thippareddi, D. E. Burson and E. A. E. Boyle. 2006. Monitoring, Validating and Verifying the effectiveness of HACCP Systems. In Improving the Safety of Fresh Meat. CRC Press, Woodhead Publishing Limited, Cambridge, England. pp. 731-765.
3. Thippareddi, H., Subbiah, J., Korasapati, N.R. and Sanchez-Plata, M.X., 2009. Predictive modeling of pathogen growth in cooked meats. In Safety of Meat and Processed Meat (pp. 559-590). Springer, New York, NY.
4. Singh, M., Thippareddi, H., Wang, L. and Balamurugan, S., 2019. Meat and Poultry. Food Microbiology: Fundamentals and Frontiers, pp.125-177.

2.1.3. Invited Talks (Selected)

1. Parts Intervention Strategies and Emerging Tools for Characterization of Microbials. US Poultry and Egg Association Poultry Processor Workshop. 05/18/2021.
2. Use of Dynamic Predictive Models for S. aureus to Evaluate the Microbiological Safety of Heating Process Deviations, Meat Industry Food Safety Conference, 09/10/2020.
3. Product Recalls: What Have We Learned and How Can We Prevent the Next One From Occurring? IFT Annual Meeting, 2019.
4. Eggs and Foodborne Illness, National Egg Quality School. 05/22/2019.
5. Protein Application for HPP. High Pressure Processing Summit, Cold Pressure Council. Atlanta, GA. 10/03/2017.
6. STEC - Are They Any Different? What We Know Now. North American Meat Institute - Pathogen Control and Regulatory Compliance in Beef Processing. 09/07/2017.
7. STEC CAP Project Overview. Reciprocal Meats Conference. 06/17/2017.
8. STECs and Veal: Identifying Challenges and Solutions, International Production and Processing Expo, Atlanta, GA 01/29/2014
9. Best Practices in Combating *E. coli* at the Processing Plant, International Production and Processing Expo, Atlanta, GA 01/30/2013
10. Controlling *Listeria monocytogenes* in Ready-to-Eat Meat and Poultry Processing Plants, 09/22/2011

11. Shiga Toxin-producing *E. coli*: Interventions to Minimize the Risk for Further Processors: A Research and Application Update, 05/24/2011
12. Interventions for Further Processors: A Research and Application Update, 08/17/2011
13. Hazard Analysis and Critical Control Points System - Principles and Applications, 07/07/2011
14. Assuring the Microbiological Safety of Processed, Ready-to-Eat Meat and Poultry Products, 02/14/2011
15. Assuring Microbiological Safety of Fresh Beef and Pork Products, 02/14/2011
16. Assuring the Microbiological Safety in the Meat Industry, 02/13/2011
17. Food Safety Management Systems to Assure Safety of the Food Supply, 06/17/2010
18. Processing Interventions to Control Foodborne Pathogens, 06/17/2010
19. Ecology of Foodborne Pathogens, 07/27/2009
20. Quantitative Microbial Risk Assessments: Case Studies, 07/27/2009
21. Assuring the Quality and Safety of Marinated Meat and Poultry Products, 07/22/2009
22. Control of *Listeria monocytogenes* on RTE Meat and Poultry Products and in the Processing Environment; 01/19/2009
23. Food Safety Conference - Mexico City, Mexico 10/22/2009
24. Better Process Control School, University of Nebraska, Lincoln, NE, 2002-2009
25. Developing your HACCP Plan for Meat and Poultry Processing Operations Workshop 03/23/2009; 05/12/2009
26. Acidified Better Process Control School, University of Nebraska, Lincoln, NE, 02/18/2009
27. *L. monocytogenes* Control: Keeping *Listeria* at Bay - Web Seminar 09/09/2009
28. Hazard Analysis and Critical Control Points for Meat and Poultry Industry; 5/5/2009
29. Developed a training program on Assuring Food Safety and Quality in Meat and Poultry Products for a Borlaug fellow from Oman.
30. Borlaug Program - Assuring Food Safety and Quality in Meat and Poultry Products
31. Developed the Cochran Fellowship Training Program on Food Safety, Quality and Standards for Indian delegation.
32. Cochran Fellowship Program - Food Safety, Quality and Standards Program

    Developed and submitted a proposal to USDA-Foreign Agricultural Service on training the African delegation on Meat inspection and processing. Three delegates from Kenya, Tanzania and Botswana were training on farm to fork system for the production and processing of meat and poultry products and the assurance of safety of those products.
33. Cochran Fellowship Program for African Delegation - Meat Inspection and Processing Training
34. HACCP for the Dairy Industry, University of Agricultural Sciences, Dairy Science College, Hebbal, India, 08/10/2007

35. Post-process Interventions for Ready-to-Eat Meats - *L. monocytogenes* Control; 09/14/2007
36. Food Safety Management Systems for Reducing the Risks of Foodborne Illness, 09/21/2007
37. Fruit Processing Technology and Regulations for Export to the United States, Tuskegee University, Tuskegee, AL; 04/18/2007
38. Control of *Listeria monocytogenes* on Ready-to-Eat Meat and Poultry Products and Environment, Colorado, Kansas and New York
39. Developing and Implementing Food Safety Programs for the Dairy Industry; 05/04/2006
40. Food Safety and HACCP in the Dairy Industry, 04/27/2006
41. Better Process Control School, 10/03/2006
42. Achieving Excellence for Beef and Poultry Quality and Safety to the HRI Trade, 1/10/2006
43. Making It Organic - Regulations Guiding Organic Production and Processing; IAFP Annual Meeting, Orlando, FL 08/16/2006
44. Assuring Microbiological Safety of Marinated Meat and Poultry Products; 07/19/2006
45. Antimicrobial Interventions for Control of *Listeria monocytogenes*, Texas A&M University, Value Added Meat and Poultry Products Workshop, 02/03/2004
46. Food Safety Poultry Research at UNL, Nebraska Poultry Industries, Nebraska Poultry Industries Annual Meeting, 03/10/2004
47. Food Safety Research Update, North American Meat Processors Association, North American Meat Processors Association Management Conference, 03/27/2004
48. Foodborne Pathogens- An Update, Kansas Dept. of Health, Kansas Dept. of Health Secretary's Food Safety Conference, 06/17/2004
49. Antimicrobial interventions for animal based organic foods, Institute for Food Technologists, Institute for Food Technologists Annual Meeting, 07/15/2004
50. Effects of acid rinses and post-process pasteurization on *Listeria monocytogenes* reductions, and textural and color attributes of pre-cooked hams, National Pork Board, Pork Quality and Safety Summit, 08/18/2004

2.1.4. Podcasts

1. Meatingplace.com – Poultry quality and safety. A discussion on progress on the utilization and value addition for breast meat with myopathies and SARS-CoV2 virus related research.

1.1.1. Other Publications

1. Thippareddi, H., and M. Singh. 2022. A Critical Look at Reducing the Risk of *Salmonella* from Poultry - Part 1. Food Safety Magazine. August 2022.
2. Thippareddi, H., M. Singh, T. Applegate and S. Yadav. 2022. A Critical Look at Reducing the Risk of *Salmonella* from Poultry - Part 2: On-farm Control. Food Safety Magazine. October 2022.

3. Thippareddi, H. and M. Singh. 2022. A Critical Look at Reducing the Risk of *Salmonella* from Poultry - Part 2: Processing Controls. Food Safety Magazine. December 2022.

1.1. Grantsmanship Record (Total >$40 million)

1.1.1. Externally Funded Research Grants

1. Anne S. Davis, Randall K. Phebus, Sara E. Gragg, Valentina Trinetta, Manpreet Singh and Harshvardhan Thippareddi. 2020. COVID-19: Translating SARS-CoV2 Research into Practical Solutions for the Meat and Poultry Processing Industry. USDA NIFA, $ 38,688.
2. Manpreet Singh, Cheikh Ndiaye, Harshavardhan Thippareddi, Gopal Reddy, Woubit Abebe, Victoria Collins McMaken, Jessica Marter-Kenyon, Younoussa Diallo, Khalil Kane and Momar Thiam. 2020. Feed the future concept note: Food Safety Capacity Building in Senegal: Enhancing Resilience of the Dairy Food Value Chains by Leveraging Public-Private Partnerships. US AGENCY FOR INTL DEVEL (US AID), $ 699,997.
3. Woo Kim and Harshavardhan Thippareddi, 2020. Roles of soybean hulls on intestinal health, performance, microbial dynamics and foodborne pathogens in broilers under antibiotic-free system. UNITED SOYBEAN BOARD, $ 69,846.
4. Michael Gonzalez, Alexander Stelzleni, Woo Kim and Harshavardhan Thippareddi. 2019. Effect of Enogen Grain on Broiler Growth and Meat Quality. SYNGENTA SEEDS INC, $ 164,834
5. Michael Gonzalez, Alexander Stelzleni, Woo Kim and Harshavardhan Thippareddi. 2019. Project 2-Effect of Syngenta Enogen corn on growth performance, egg production, egg quality, nutrient disgestibility. SYNGENTA SEEDS INC, $ 277,400
6. Harshavardhan Thippareddi, Alexander Stelzleni, T Dean Pringle, Brian Bowker and Hong Zhuang. 2019. Addressing critical poultry industry challenge through creating value for chicken breast meat with myopathies (Woody Breast, White Striping and Spagetti meat). USDA NIFA, $ 299,887
7. Harshavardhan Thippareddi, A. Bruce Webster, Ramana Pidaparti, Mike Czarick, Casey Ritz, Brian Fairchild and Manpreet Singh. 2019. Improving Welfare of Broilers During Handling and Transportation by Preventing Thermal Stress (FP00018596). USDA NIFA, $ 500,000
8. Harshavardhan Thippareddi, Abhinav Mishra, Manpreet Singh and Vijay K. Juneja. 2018. Development and Validation of Dynamic Predictive Models for Growth and Toxin Formation by *Staphylococcus aureus* in Low Temperature Cooked Products. $89,000. North American Meat Institute.
9. Manpreet Singh and Harshavardhan Thippareddi. 2017. BFP 2017 Eurasia Georgia Fellow 3 (FP00011568). $39,334. USDA FAS.
10. Mark Harrison and Harshavardhan Thippareddi. 2016. Prevalence and Concentration of *Listeria monocytogenes* and an Indicator Organism (*Listeria* spp.) in Frozen Food Manufacturing Environments and Products and Development of Sampling Plans for Environmental and Product Sampling. $224,963. American Frozen Food Foundation.

11. Marks, B., Thippareddi, H., et al. 2015. Enhancing low-moisture food safety by improving development and implementation of pasteurization technologies. USDA-CAP. 2015-2020. **$4,700,000**.
12. Subbiah, J., S. Birla, and H. Thippreddi. 2014. Radiofrequency processing for improving safety of low-moisture foods. USDA NIFA. $300,000.
13. Subbiah, J., D. Jones, A. Hewlett, C. Weller, H. Thippareddi, and P. Smith. 2013. Microbial field forensics – food safety risk assessment. Department of Defense. National Strategic Research Institute. $200,000.
14. Rod Moxley, Harshavardhan Thippareddi. 2011. Shiga-toxigenic *Escherichia coli* (STEC) in the Beef Chain: Assessing and Mitigating the Risk by Translational Science, Education and Outreach. USDA-NIFA. **$24,999,148**.
15. Harshavardhan Thippareddi. 2011. Development and validation of predictive models for growth of Shiga toxin producing *E. coli*. Department of Defense. $39,998.
16. Harshavardhan Thippareddi and Dennis Burson. 2011. Borlaug Fellowship Program - Asia 2011. USDA-FAS. $27,672
17. Harshvardhan Thippareddi and Jeyamkondan Subbiah. 2010. Development of easy to use, intuitive predictive models of *Salmonella* spp. in blended egg products. Frank E. Mussehl & Inez L. Mussehl. $59,308
18. Harshavardhan Thippareddi, Dennis Burson and Jason Ellis. 2009. Food Safety Assistance for Small Meat and Poultry Processors through Development and Implementation of "Industry Best Practices". USDA CSREES. $599,992.
19. Subbiah, J., Jones, D., Thippareddi, H., Tameru, B., and Trebelsi, S. 2008. Improving the Safety of Prepared, But Not Ready-to-Eat Microwaveable Foods through Heat Transfer and Pathogen Destruction Modeling. USDA NIFSI. $599,985.
20. Harshavardhan Thippareddi, and Jeyamkondan Subbiah. 2009. Use of High Pressure Processing to Improve the Microbiological Safety of Beef Trim for Use in Ground Beef and Pet Food Products. $85,000. USDA Midwest advanced food manufacturing alliance (MAFMA)
21. Harshavardhan Thippareddi, Milford Hanna and Jeyamkondan Subbiah. 2009. Development of innovative technologies to improve food safety and security and sustain rural Nebraska food industries. $250,064. Nebraska Research Initiative
22. Harshavardhan Thippareddi, Michael Zeece and Randy Wehling. 2008. Evaluation and analysis of meat products contaminated by low levels of ammonia. $70,750. American Meat Institute Foundation.
23. Andrew Benson, Harshavardhan Thippareddi, Rodney Moxley, and Robert Hutkins. 2007. The Third Governor's Conference on Ensuring Food Safety: *E. coli* O157:H7 - Progress and Challenges. $49,994. USDA CSREES-NIFSI
24. Harshavardhan Thippareddi, Glenn Froning. 2008. Microbiological Safety of Egg White Hydrolysate Manufacturing Process: *Bacillus cereus* and *Clostridium perfringens* Risk Evaluation. $25,000. Mussehl Foundation.
25. Harshavardhan Thippareddi, Dennis Burson. 2007. Minimizing the risk of *Listeria monocytogenes* on Ready to Eat Meat Products by Combination “Lethality-Bacteriostatic” Approach. $48,120. Nebraska Beef Council.

26. Harshavardhan Thippareddi, Dennis Burson. 2007. Multiple Slaughter Interventions for the Control of *E. coli* O157:H7 & Development of Standard Operating Procedures for Small and Very Small Beef Slaughter Facilities. $43,805. Nebraska Beef Council.
27. Harshavardhan Thippareddi, Milford Hanna and Jeyamkondan Subbiah. 2007. Development of Innovative Technologies to Improve Food Safety and Security and Sustain Rural Nebraska Food Industries. $465,876. Nebraska Research Initiative, University of Nebraska
28. Harshavardhan Thippareddi, Glenn Froning, Jeyam Subbiah and Marcos X. Sanchez. 2006. Improving Safety of Shell Egg and Egg Products by Addressing Critical Research Needs for *Salmonella Enteritidis* and *Salmonella* spp. USDA-CSREES, $599,951
29. H. Thippareddi, Jeyamkondan Subbiah, Milford A. Hanna, Andrew Benson and F. Williams. 2006. Development of Innovative Technologies to Improve Food Safety and Security and Sustain Rural Nebraska Food Industries. $232,483. Nebraska Research Initiative, University of Nebraska.
30. H. Thippareddi, Dennis E. Burson, John H. Rupnow, David McLaren and Susan Miller. 2006. A Training Program on Safety and Quality of U. S. Beef and Poultry: Farm to Fork Approach. USDA, Foreign Agricultural Service, $59,978
31. John Sofos, Martin Weidmann and H. Thippareddi. 2005. Understanding and Controlling *Listeria monocytogenes* Transmission through Ready-to-Eat Meat Products from Processing Plant to Consumer, USDA-CSREES, **$2,000,000**
32. H. Thippareddi and Jeyamkondan Subbiah. 2005. Development of Easy to Use, Intuitive Predictive Models for Control of *Listeria monocytogenes* in Ready-to-Eat Meat Products by Buffered Sodium Citrate and Sodium diacetate, Midwest Advanced Food Manufacturing Alliance, $100,000
33. Jeyamkondan Subbiah, H. Thippareddi and F. Williams. 2005. Microbial inactivation using high-voltage electric fields. University of Nebraska Interdisciplinary Grant, $20,000
34. H. Thippareddi and J. Brand. 2004. Development and Validation of Pressurized (Dense Phase) Carbon dioxide Technology for Control of *Listeria monocytogenes* on Ready-To-Eat Meat Products and *Salmonella* spp. on Sprouts, UNL-Layman Award, $10,000
35. Dennis E. Burson, H. Thippareddi, Fadi Aramouni, Elizabeth Boyle, Robert Maddock, and Andrew Clarke. 2004. Validating and Implementing *Listeria monocytogenes* controls in ready to eat meat products by rural meat and poultry operations in the great plains. $599,732. USDA-CSREES.
36. H. Thippareddi, Dennis E. Burson, Vijay Juneja and Cathy Cutter. 2004. HACCP Assistance for Small and Very Small Processors with Development and Validation of Safe Meat Chilling Processes. $599,916. USDA-CSREES.
37. H. Thippareddi. 2004. Use of Novel Antimicrobial Agents for Control of *L. monocytogenes* on Ready-to-Eat Meat Products: Achieving Lethality and Preventing Outgrowth. $75,000. USDA-CSREES MAFMA.
38. Robert Hutkins, John Rupnow, Georgianna Whipple and H. Thippareddi. 2003. Food Safety: Life-long Learning through Teacher Training, $528,264. USDA CSREES.

39. H. Thippareddi and Susan Cuppett. 2003. Effects of Dietary Linoleic Acid on the Sensory and Microbiological Quality of Fresh and Irradiated Broiler Meat: Extending Shelf Life through Antioxidant Supplementation, $15,000. Mussehl Foundation.
40. H. Thippareddi, Dennis E. Burson and James L. Marsden. 2003. Control of *Listeria monocytogenes* in Ready-to-Eat Meat Products Using Chemical Antimicrobials (Buffered Sodium Citrate and Buffered Sodium Citrate Supplemented with Sodium Diacetate) and Saturated Steam. $ 25,000. Nebraska Beef Council.
41. Tim Herrman et al. and H. Thippareddi (collaborator). 2002. Development and Validation of Voluntary HACCP for the Feed Industry, $ 600,000. USDA CSREES.
42. H. Thippareddi, Dennis E. Burson, Vijay K. Juneja, E. A. E. Boyle and Mindy Brashears. 2002. HACCP Training and Research to Assist Meat Processors with Process Deviations for Lethality and Stabilization, $ 495,640. USDA CSREES.
43. H. Thippareddi, R. K. Phebus, and J. L. Marsden. Post-Process Pasteurization of Ready-to-Eat Meat Products for Control of *Listeria monocytogenes*. Sep, 1999. USDA Project, $ 124,026.
44. J. L. Marsden, R. K. Phebus, H. Thippareddi, and C. L. Kastner. 1999. *Escherichia coli* O157:H7 Risk Assessment for the Production and Cooking of Blade Tenderized Beef Steaks: Determination of *Escherichia coli* O157:H7 Lethality Requirements for Blade Tenderized Steaks. NCBA Project, $ 31,430.
45. J. L. Marsden, H. Thippareddi, R. K. Phebus and C. L. Kastner. 2000. Evaluation of Cooking Methods to Improve Safety of Restructured Beef Steaks. KBC Project, $ 163,000.
46. J. L. Marsden, H. Thippareddi, R. K. Phebus and C. L. Kastner. 2000. Molecular Characterization of *Escherichia coli* O157:H7 from Beef Animals and Foodborne Disease Outbreaks. KBC Project, $172,500.
47. J. L. Marsden, R. K. Phebus, H. Thippareddi, and C. L. Kastner. 2000. *Salmonella* spp. and *Listeria monocytogenes* Risk Assessment for Production and Cooking of Blade Tenderized Beef Steaks. NCBA Project, $ 43,000.
48. J. L. Marsden, R. K. Phebus, H. Thippareddi, and C. L. Kastner. 2000. *Escherichia coli* O157:H7 and *Salmonella* spp. and *Listeria monocytogenes*: Determination of D- and Z-Values in Ground Beef. NCBA Project $31,080.
49. R. K. Phebus, H. Thippareddi, J. L. Marsden and C. L. Kastner. 2000. Evaluation of Activated Lactoferrin as a Pre-rigor Beef Carcass Decontaminant: A Proposal for Laboratory Validation Studies. Farmland National Beef Project, $ 17,000.
50. C. L. Kastner, D. H. Kropf, E. A. E. Boyle, R. K. Phebus, R. J. Danler, H. Thippareddi, and S. Fox. 2000. Merchandising Value-Added Lamb Shoulder to the Food Service Industry. USDA Project, $ 200,186.
51. H. Thippareddi, R. K. Phebus, T. J. Herald, J. L. Marsden and C. L. Kastner. 2001. Post-Process Pasteurization of Packaged, Ready-to-eat Pork Products for Control of *Listeria monocytogenes*. NPPC Project, $ 25,000.

1.1.2. Internally Funded Research Grants

1. Harshavardhan Thippareddi. 2011. Enhancing the Safety of Beef through Risk Evaluation and Control of *Clostridium difficile* in Beef Products. Enhanced Hatch Grant, Agriculture Research Division, 2012-2017. $500,000.
2. Subbiah, J., Thippareddi, H., Birla, S., Jones, D. Radiofrequency processing for improving the safety of low-moisture foods, Enhanced Hatch Grant, Agriculture Research Division, 2012-2017. $500,000.
3. Thippareddi, H., N. Kalchayanand, B. Wand, D. Harhay, T.L. Wheeler. 2014. Evaluation of Risk of *Salmonella* spp. in Ground Beef from *Salmonella*-Infected Lymph Nodes. IANR-MARC. $119,430.
4. Subbiah, J., S. Birla, and H. Thippareddi. Radiofrequency pasteurization of egg white powder. Mussehl Poultry Endowment Fund. 2012-2014. $60,000.
5. Thippareddi, H., and J. Subbiah. Development of easy to use, intuitive predictive models of *Samonella* spp. in blended egg products. Mussehl Poultry Endowment Fund. 2010-2012. $59,308.
6. Subbiah, J., F. Williams, and H. Thippareddi. Microbial inactivation using high-voltage electric fields. University of Nebraska Interdisciplinary Grant, Jan-Dec 2005. $20,000.

1.1.3. Research Awards

1. John Bekkers Professorship, 2017
2. UNL Chapter Gamma Sigma Delta Excellence in Extension Award, 2010
3. **Harry L. Rudnick Educator's Award**, 2004. Highest Honor bestowed by **North American Meat Processors Association (NAMP)** on an educator who has impacted the meat and poultry industry through research, teaching and service.
4. Dinsdale Family Award, 2006
5. Junior Faculty Excellence in Research Award, 2005

1.1.4. Other Research Accomplishments

1.1.4.1. Regional Research Projects

1. NE-1442: Poultry Production Systems and Well-being: Sustainability for Tomorrow. 2015 – Present.

1.1.4.2. Grant Writing Enhancement Activities

1. Leading Large Integrative Research Teams. a workshop series, hosted by the Office of Research, that helps faculty who have a track record of interdisciplinary research to take the next step and lead large integrative research teams. UGA, Aug 2021 – 2022.
2. Writing winning grants. A workshop (one day duration) on writing grants, Sponsored by Office of Research, UNL. 2003 and 2005.
3. Visited several program managers in USDA and NSF in Washington, D.C., 2004.

3.1.1.1. Continuing Professional Development

1. Batter and Breading of Meat and Food Products, Newly Weds Foods, 2501 N. Keeler Avenue in Chicago, IL Apr 23-25, 2019.
2. Microencapsulation Workshop: Ingredients, Applications & State-of-the Art Processing, Aug 17-18, 2016. Minneapolis, MN

3. Transformative Food Technologies to Enhance Sustainability at the FEW Nexus. University of Nebraska-Lincoln, Lincoln, NE. Feb 22-24, 2016.
4. FSPCA Preventive Controls for Human Food & Lead Instructor Training, Grocery Manufacturers Association, Washington, DC. Dec 8-9, 2015.
5. Qualitative and Quantitative Risk Assessment, JIFSAN, College Park, MD
6. Future Challenges in Food Microbiology Conference in Wolfeze, The Netherlands.
7. Microbiological Safety of Microwave Processed Foods: Symposium in New Orleans, LA.
8. Rapid Methods and Automation in Microbiology Symposium in River Falls, WI.
9. Management and Evaluation of Thermal Process Deviations, Grocery Manufacturers Association, Washington, DC
10. HACCP Train the Trainer Workshop, Grocery Manufacturers Association, Washington, DC

3. Teaching Accomplishments

3.1. Courses developed and taught

1. Fundamentals of Poultry Microbiology, University of Georgia, 2015-Present
2. Poultry Processing and Products Technology, University of Georgia, 2016-Present
3. Quality Assurance of Foods (Food Safety/HACCP section), University of Nebraska, 2003-2014.
4. Food Microbiology (laboratory section), Kansas State University, 2000-2002.

3.2. Visiting Scientists/Scholars Hosted

1. G. Vijaya Bhaskar Reddy, Ph.D. Assistant Professor & Head, Department of Livestock Products Technology, College of Veterinary Science, Tirupati, India. May 15, 2019 through Aug 14, 2019.
2. Singaravadivel Kunjithapatham, Ph.D. Senior Scientist, Indian Institute for Crop Processing Technology (Currently Indian Institute of Food Processing Technology, IIFPT), Thanjavur, Tamil Nadu, India
2. Palani Dorai Ramalingam, Ph.D. Professor, Tamil Nadu Veterinary and Animal Sciences University (TANUVAS), Chennai, India
3. Suresh Kumar Kalakandan, Ph.D. Professor and Head, Dept. of Food Biotechnology, Indian Institute for Crop Processing Technology (Currently Indian Institute of Food Processing Technology, IIFPT), Thanjavur, Tamil Nadu, India
4. Dayun Zhao, Ph.D., Professor in Food Biochemistry, Department of Food Science & Engineering, Shanghai Xiao Tong University, Shanghai, China

These scholars were part of the collaborative efforts between my Applied Food Safety Laboratory and various universities and research centers around the world.

3.3. Post-doctoral Fellows Mentored

1. Amit Kumar Singh, Ph.D., University of Georgia, Athens, GA
2. Jinquan Wang, Ph.D., University of Georgia, Athens, GA

3. Atul Kumar Singh, Ph.D. University of Georgia, Athens, GA
4. Angela Rincon, Ph.D., University of Georgia, Athens, GA
5. Sanjay Kumar, Ph.D., University of Georgia, Athens, GA
6. Lin Li, Ph.D., University of Nebraska, Lincoln, NE
7. Korasapati N. Rao, Ph.D., University of Nebraska, Lincoln, NE
8. Lalit K. Bohra, Ph.D., University of Nebraska, Lincoln, NE

3.4. Ph.D. Students

3.4.1. Ph.D. Students Graduated

1. 2016. Jihan Cepeda. Ph.D. Development and validation of heat and mass transfer models for meat carcass chilling.
2. 2014. Mauricio Redondo Solano. Ph.D. Thermal resistance of *Clostridium difficile* spores in pork ham and subsequent germination and outgrowth
3. 2014. Lin Li. Ph.D. Modeling the growth and survival of Shiga toxin-producing *Escherichia coli* (STEC) in beef.
4. 2013. Carol Valenzuela Martinez. Ph.D. Validation of microwave heating instructions for the destruction of Salmonella spp. in microwaveable foods.
5. 2008. David Monsalve. Ph.D. Development of predictive models for the growth of *Listeria monocytogenes* on ready-to-eat meat and poultry products.
6. 2004. Marcos Sanchez Plata. Ph.D. Germination and Outgrowth of *Clostridium perfringens* spores during chilling of thermally processed ready-to-eat meat products

3.4.2. Ph.D. Students – In Progress

1. Sasikala Vaddu
2. Rafael Rivera
3. Pranita Patil

3.4.3. Ph.D. Student Committees Served on

1. Current. Sudhir Yadav
2. Current. Jasmine Kataria
3. Current. Sevart, N. Validation of electrostatic spray application of food-grade antimicrobials to reduce the risk of Shiga toxin-producing *Escherichia coli* in beef trimmings and on carcasses.
4. Current. Kumar, S. Ph.D. Development and validation of antimicrobial products and technologies for meat and poultry processing to control foodborne pathogens and improve shelf life utilizing Corbion Purac (Lenexa, KS) intellectual property.
5. 2021. Vega, D. Validation studies for control of foodborne pathogens in raw and processed meat and poultry.
6. 2020. Chevise Thomas. Ph.D. The effect of antimicrobial interventions on quality and safety characteristics of blade tenderized beef, and veal and goat carcasses.
7. 2020. Natalie Oswell. Ph.D. Investigating the efficacy of total phosphate replacement using ingredients derived from plums in whole muscle and comminuted meat systems.

8. 2020. Estefania Novoa Rama. Ph.D. Characterization of broiler gut microbiomes and pathogen prevalence in conventional and no antibiotics ever poultry production systems.
9. 2020. Brittany Magdovitch. Ph.D. Prevalence of *Listeria* spp. and *Listeria monocytogenes* in frozen food manufacturing environments.
10. 2019. Macc Rigdon. Ph.D. The evaluation of texture and safety of fermented beef sausage processed with high pressure.
11. 2015. Sreenivasula Boreddy. Ph.D. Radiofrequency-assisted thermal processing for improving microbiological safety of low-moisture food powders.
12. 2014. Michael, M. Ph.D. Radio frequency dielectric heating and hyperspectral imaging of common foodborne pathogens.
13. 2004. Gill, V.S. Ph.D. Effect of chemical rinses in combination with post-processing pasteurization on quality attributes and *Listeria monocytogenes* reductions in vacuum-packaged, ready-to-eat meat and poultry products.

3.5. M.S. Students

3.5.1. M.S. Students Graduated

1. 2022. Thiago Belem Sakomoto. Physicochemical characteristics of chicken frankfurter fabricated using spaghetti meat.
2. 2020. Anna Hull. M.S. Impact of cage-free laying hen management and nutrition on physical egg quality.
3. 2018. Garret Ward. M.S. *Salmonella* penetration into cage-free eggs during storage, prior to processing.
4. 2017. Mayuri Ukidwe. M.S. Development and validation of heat and mass transfer model for immersion chilling of chicken carcasses.
5. 2015. Eric Oliver. M.S. (Co-Advised by Dr. Bing Wang). Inactivation of *Escherichia coli* O157:H7 and Shiga toxin-producing *E. coli* (STEC) throughout beef summer sausage production and the use of high-pressure processing as an alternative intervention to thermal processing.
6. 2014. Daniel Unruh. M.S. Destruction of Non-O157 Shiga toxin-producing *Escherichia coli* (STEC) by heat and high pressure.
7. 2012. Alexandra Calle. M.S. Validation of thermal processing to control *Salmonella* spp. and *Clostridium perfringens* during prime rib preparation from intact and non-intact meat.
8. 2011. Valli Kannan. M.S. Extraction of bioactive compounds from whole red cabbage and beetroot using pulsed electric fields and evaluation of their functionality
9. 2010. Aikansh Singh. M.S. Dynamic predictive model for the growth of *Salmonella* spp. in liquid whole egg and risk evaluation of egg white hydrolysates manufacturing process for spore formers.
10. 2009. Ryan Talley. M.S. Development of thermal destruction parameters for *Salmonella* spp. in select liquid egg products.
11. 2008. Saurabh Kumar. M.S. Food Science & Technology. Evaluation of cationic antimicrobials on growth and survival of *Listeria monocytogenes* on frankfurters and survival of *Escherichia coli* 0157:H7 in apple juice
12. 2007. Jenny Viviana Bermudez Lopez. M.S. Dynamic predictive model for growth of *Escherichia coli* O157:H7 in ground beef.

13. 2005. Andrés Mauricio Vargas Montes. M.S. Control of *Listeria monocytogenes* on ready-to-eat meat products using salts of organic acids and saturated steam.
14. 2004. Randy Ries. M.S. Control of *Listeria monocytogenes* using buffered sodium citrate and buffered sodium citrate supplemented with sodium diacetate.

3.5.2. M.S. Students – In Progress

1. Current. Sujitha Bhumanapalli
2. Current. Bharath Mallavarapu
3. Current. Deepak Subedi

3.5.3. M.S. Student Committees Served on

1. 2020 – Present. Jamison Williams
2. 2022. Gaganpreet Sidhu. Development and validation of a predictive model for the growth of *Listeria monocytogenes* in egg yolk.
3. 2022. Savannah Branen. M.S. Process validation for the reduction of *Esherichia coli* during the curing and drying of biltong, a South African style dried meat.
4. 2020 Ragini Reddyvari. M.S. Evaluating the immune response and performance parameters of broilers to bacillus subtilis and mannan oligosaccharides and assessing their efficacy in reducing necrotic enteritis in broilers.
5. 2020 Kaylan Hayman. M.S. Fate of Shiga-toxigenic *Escherichia coli* in flour-based cake mixes and assessment of potential intervention strategies.
6. 2020 Clayton Smith. M.S. Selection and application of natural antimicrobials to control *Clostridium perfringens* in sous-vide chicken breasts.
7. 2020 Amanda Moller. M.S. Effect of a carrageenan/chitosan coating with allyl isothiocyanate on microbial load, spoilage, and quality parameters in chicken breasts.
8. 2019 Bailey Lester. M.S. Mucosal immunity of the broiler chicken vaccinated with nanoparticle vaccine and challenged with *Salmonella* enterica enteritidis
9. 2017. Krug, M. M.S. Evaluating the efficacy of commonly used antimicrobials in the beef industry for controlling Shiga toxin-producing *Escherichia coli* contamination on chilled beef subprimals and pre-rigor carcass sides.
10. 2017. Acuff, J. M.S. Evaluation of individual and combined antimicrobial spray treatments on chilled beef subprimal cuts to reduce Shiga toxin-producing *Escherichia coli* populations.
11. 2016. Wilder, A. M.S. Evaluation of a novel commercial ground beef production system using a chlorinated nanobubble antimicrobial technology to control Shiga toxin-producing *Escherichia coli* and *Salmonella* spp. surrogates.
12. 2015. Schwan, C.L. M.S. Characterizing differences in Shiga toxin-producing *Escherichia coli* (STEC) attachment to pre-rigor and chilled beef carcass surfaces.
13. 2015. Holmgren, E.S. M.S. Validation of baking to control *Salmonella* serovars in hamburger bun manufacturing, and evaluation of *Enterococcus faecium* ATCC 8459 and *Saccharomyces cerevisiae* as nonpathogenic surrogates for thermal process validation.
14. 2014. Redfield, A. M.S. Effects of conventional and alternative curing methods on processed turkey quality traits.
15. 2014. Baumann, N. M.S. Determination of optimal selective enrichment media and conditions to promote the survival and detection of Shiga toxigenic *Escherichia coli* from beef-associated samples.

16. 2013. Karaline A. Poovey. M.S. Effects of sodium lactate, sodium citrate, and sodium diacetate on *Listeria monocytogenes* growth and product quality in boneless hams.
17. 2011. Krishnamoorthy Pitchai. M.S. Biological Systems Engineering. Electromagnetic and heat transfer modeling of microwave heating in domestic ovens.
18. 2010. Ace F. VanDeWalle. M.S. The effect of natural antimicrobial ingredients on the quality of roast beef and oven roasted turkey.
19. 2008. Sudheendra Kadkol. M.S. Pulsed electric field processing of liquid foods to inactivate microorganisms.
20. 2008. Audrey Wesseling. M.S. Predictive models for the growth of *Enterobacter sakazakii* in reconstituted powdered infant formula.
21. 2006. Vinod Gumudavalli. M.S. Integrated model for heat transfer and dynamic growth of *Salmonella* Enteritidis in shell eggs.
22. 2004. Stoltenberg, S.K. M.S. Validation of a direct acidification process to control *Escherichia coli* O157:H7 in beef and venison snack sticks.

3.5.4. Undergraduate Students Graduated with Honors Thesis

1. 2012. Nicole Berns. Use of high-pressure processing to improve the microbiological safety of ground beef.

3.6. Other Student Activities

3.6.1. FFA

1. Conducted CDE Events for FFA in Food Science (Food Safety section) – 2004 – 2011.
2. Served as Food Science Club Advisor, University of Nebraska, 2002 – 2005.
3. Served as Poultry Science Club Advisor, University of Georgia, 2015-2019.

3.7. Student Awards

Several of my students won awards – an example is provided.

1. Marcos Sanchez Plata. General Mills Inc., James Ford Bell Graduate Fellowship, IFT, 2003
2. Marcos Sanchez Plata. Richard H. Larson Fellowship, University of Nebraska-Lincoln, 2003
3. Marcos Sanchez Plata. Food Science Club Recognition Award, 2003
4. Marcos Sanchez Plata. Inez & Frank Mussehl, Research in Poultry Fellowship, Nebraska Poultry Industries, 2002
5. Marcos Sanchez Plata. Widaman Trust Distinguished Graduate Assistant Award, Agricultural Research Division, IANR 2002
6. Marcos Sanchez Plata. General Mills Inc, James Ford Bell Graduate Fellowship, IFT, 2002
7. Marcos Sanchez Plata. Bukey Memorial Fellowship, University of Nebraska-Lincoln, 2002
8. Lin Li. **IAFP Developing Scientist Award**. 2015.

4. Extension and Outreach

4.1. Programs Developed and Conducted (Leadership Role)

1. Thippareddi, H., J. Rupnow, D. E. Burson, C. Calkins and R. Mandigo. 2006. **Achieving Excellence for Beef and Poultry Quality and Safety to the HRI Trade.** ***Purpose***: To familiarize the Moraccan delegation with procedures involved in processing, transporting, marketing, preparing and serving meat products
2. Benson, A., Thippareddi, H. and R. Hutkins. 2008. **The Third Governor's Conference on Ensuring Food Safety: *E. coli* O157:H7 - Progress and Challenges**. A 3-day workshop discussing *E. coli* O157:H7 and related issues across the food supply chain.
3. Benson, A., Thippareddi, H. and R. Hutkins. 2014. **The Fourth Governor's Conference on Ensuring Food Safety: *E. coli* O157:H7 and Other STEC's – Progress and Challenges**. A 3-day workshop discussing *E. coli* O157:H7 and related issues across the food supply chain.
4. Thippareddi, H. and D.E. Burson. 2010. **Control of *Listeria monocytogenes* on Ready-to-Eat (RTE) Meat and Poultry Products**. A 1.5-day workshop for RTE meat and poultry processors designed to enhance awareness and develop food safety programs to minimize the risk of *L. monocytogenes* during RTE meat and poultry product manufacture. Several workshops were conducted across the U.S.
5. Thippareddi, H. and D.E. Burson. 2010. **Managing the Risk of *E. coli* O157:H7 and Other Shiga Toxin-Producing *Escherichia coli* (STECs) in Beef Products Produced by Small Meat Processors**. A 1.5-day workshop for raw beef and beef product producers to enhance their awareness and develop food safety programs to mitigate the risk of *E. coli* O157:H7 and other STEC in the beef supply. Several workshops were conducted across the U.S.
6. H. Thippareddi, A. Benson, R. Hutkins, D. Smith, L. Bullerman, R. Molins, J. Stratton, J. Subbiah and S. Taylor. 2008. **Assuring the Safety of Foods for Domestic Consumption and International Trade**. A five-day workshop introduces the topic of food safety, its requirements in international trade such as Sanitary and Phytosanitary measures and subsequently, the requirement for risk analysis for products intended for international trade. Participants included several executives of Inter American Institute for Agriculture (IICA) spread across the North, Central and South Americas.
7. H. Thippareddi and Manpreet Singh. 2019. ***Salmonella* and *Campylobacter* Control in Poultry Production and Processing – Meeting Food Safety Goals**. A 1.5-day workshop was designed to focus on bringing and presenting the hot topics in poultry production and processing, along with hands-on activities. This inaugural workshop was focused on control of foodborne pathogens *Salmonella* and *Campylobacter* control on the farm and at processing.
8. H. Thippareddi and Manpreet Singh. 2020. **Antibiotic Free Poultry Production: *Salmonella* and *Campylobacter* Control – Meeting Food Safety Goals**. A 1.5-day workshop designed to focus on bringing and presenting the hot topics in poultry production and processing. The focus for this year was control of *Salmonella* and *Campylobacter* during antibiotic free (ABF) production system. Approximately 50% of poultry production in the U.S. is in the antibiotic free production system and addition measures needs to be adopted to reduce the prevalence and concentrations of *Salmonella*

and *Campylobacter* on the farm to meet the regulatory goals for these microorganisms at processing

9. Consortium of Food Process Validation Experts (CFPVE). 2012. **Validation to Improve Meat and Poultry Safety**. IAFP Annual Meeting Pre-Conference Workshop. A 1-day workshop developed by a group of professionals (food safety experts) on proper development and conduct of validations for food processes focused on meat and poultry products. Several workshops were conducted across the US, UK and South America.

4.2. Programs Participated (Significant Involvement)

1. *Campylobacter* Control in Poultry Production and Processing. University of Georgia, Athens, GA. 2018.
2. *Salmonella* and *Campylobacter* Control in Poultry Production and Processing – Meeting Food Safety Goals. IPPE, Atlanta and Athens, GA. 2019
3. National Egg Quality School. Indianapolis, IN. 2018, 2019
4. National Egg Products School. Athens, GA. 2018
5. International Poultry Short Course - Maximizing Modern Poultry Meat & Hatching Egg Production. University of Georgia, Athens, GA. 2016-2019.
6. Poultry Processing in Espanol. Athens, GA. 2014-2019.
7. Hazard Analysis and Critical Control Points for Meat and Poultry Industry 2009. 35 participants.
8. Food Safety Conference - Mexico City, Mexico. 2009. 56 participants.
9. Control of *Listeria monocytogenes* on Ready-to-Eat Meat and Poultry Products and Environment. Colorado, Kansas and New York. 2007. 86 participants.
10. Fruit Processing Technology and Regulations for Export to the United States. 2007. 2 Participants.
11. Food Safety Management Systems for Reducing the Risks of Foodborne Illness. 2007. 2 Participants.
12. Post-process Interventions for Ready-to-Eat Meats - *L. monocytogenes* Control. 2007. 43 Participants.
13. HACCP for the Dairy Industry. India. 2007. 56 Participants.
14. Sánchez M.X., H. Thippareddi, R. W. Mandigo. Workshop *Processed Meats School.* APA-ASPROCER, INTECAR, November 2011, Santiago, Chile.
15. Sánchez M.X., H. Thippareddi. Workshop *Food Safety Risk Ranking and Risk Assessment Tools.* IICA, Colombia, Unidad de Evaluación de Riesgos de Inocuidad de Alimentos (UERIA), September, 2011, Bogotá, Colombia.
16. Sánchez M.X., Thippareddi, H., Amezquita A., Salgar, R., Romero, J. and Rupnow, J. *International Seminar on Food Safety and HACCP Plans.* Universidad Pontificia Bolivariana and INTAL, May, 2004. Bogota, Colombia *(In Spanish)*
17. Sánchez M.X., Thippareddi, H., Amezquita A., Salgar, R., Romero, J. and Rupnow, J. *International Seminar on Food Safety and HACCP Plans.* Universidad Pontificia Bolivariana and INTAL, May, 2004. Medellín, Colombia *(In Spanish)*

18. Sánchez M.X., Burson, D., Thippareddi, H., Rupnow, J. and Baumert, R. *Advanced Course in Food Safety and HACCP Plans.* Escuela Superior Politécnica del Litoral, June, 2003. Guayaquil, Ecuador *(In Spanish)*
19. Sánchez M.X., Burson, D., Thippareddi, H., Rupnow, J. and Baumert, R. *Advanced Course in Food Safety and HACCP Plans.* Ecuadorian Society of Food Chemists. Biochemists Professional Society. May, 2003. Quito, Ecuador *(In Spanish)*
20. Sánchez M.X., H. Thippareddi, A. Castillo, J. Cortez. *Listeria monocytogenes* Control in the Food Industry. The Food Consortium Colombia, June 2012, Bogota, Colombia.

5. Service Accomplishments

5.1. Professional Service

1. Member, Poultry Science Association Teaching Committee, 2021 – 2024.
2. Chair, **Ak-Sar-Ben** Section of Institute for Food Technologists
3. Chair, Institute for Food Technologists **Extension Division**
4. Member, Scientific Publications Committee of American Meat Science Association (AMSA), 2007-2009
5. Member, Meat and Poultry Professional Development Group, International Association for Food Protection (IAFP)
6. "**SCIENCE ADVISOR**" to North American Meat Processors Association (NAMP) – 2002 – 2012. Assisted NAMP members (meat processors) on food safety, regulatory and quality issues.
7. **Lead Instructor**, FSPCA Preventive Controls for Human Food. International Food Protection Training Institute, Battle Creek, MI.

5.2. Reviewer for Peer-Reviewed Journals

1. LWT Editorial Board, 2021 – Current.
2. Review Editor, Frontiers in Sustainable Food Systems - Agro-Food Safety, 2021 – Current.
3. Review Editor, Frontiers in Nutrition – Nutrition and Food Science Technology, 2021 – Current.
4. Review Editor, Frontiers in Microbiology – Food Microbiology, 2020 – Current.
5. Journal of Food Protection Editorial Board, 2006 – 2014.

5.3. Ad-hoc Reviewer

Served as ad-hoc reviewer for several journals, including Journal of Food Science, Journal of Food Microbiology, International Journal of Food Microbiology, Journal of Food Safety, Letters in Applied Microbiology, Journal of Applied Microbiology, Poultry Science, Journal of Applied Poultry Science, Food Control, LWT, and others.

5.4. Grant Reviews

1. USDA-CSREES International Science and Education Program, 2009
2. USDA-NIFA Outreach Program Review Panel July 24-26, 2018
3. USDA-NIFA Improving Food Safety, 2016

5.5. Leadership Positions

1. Chair, **Ak-Sar-Ben Section** of **Institute for Food Technologists**;
2. Chair, **IFT Extension Division**,

3. Affiliate Secretary, Nebraska Affiliate, IAFP
4. Affiliate Liaison, IAFPNA (India Affiliate)

5.6. University Service

University of Georgia:

University:

1. University of Georgia Council (Member)
2. Chair, Faculty Post-Tenure Review Appeals Committee

College of Agriculture and Environmental Sciences:

1. CAES Faculty Council - Executive Committee
2. CAES Faculty Council – Chair, Executive Committee Chair
3. CAES Promotion and Tenure Committee – 2021 - Present.

Dept. of Poultry Science:

1. Poultry Research Center Coordinating Committee
2. Poultry Science Awards and Honors Committee
3. Poultry Science Alumni Communications Committee
4. Poultry Science International Committee

University of Nebraska-Lincoln:

University:

1. University of Nebraska-Lincoln. IANR Vice President and Vice Chancellor Search Committee

Institute of Agriculture and Natural Sciences:

1. IANR Agricultural Research Division Advisory Council
2. IANR Graduate Fellowship Committee
3. IANR Junior Faculty for Excellence in Research Award
4. IANR Dinsdale Faculty Award
5. Member of the IANR Graduate Fellowship Committee in selecting awardees for the Hardin, JM, Moseman, Shear-Miles, Skala and Widaman Fellowships
6. IANR Departmental Safety Chairs Committee

Dept. of Food Science and Technology:

1. Food Science and Technology Vision Committee
2. Food Science and Technology Safety Committee
3. Food Science and Technology Safety Committee
4. Molds and Mycotoxins - Faculty Search Committee
5. Processed Meats - Meat Scientist Faculty Search Committee
6. Dairy Safety Position Search Committee

6. Other Accomplishments

6.1. Citizenship

1. Lincoln Lancaster County Department of Health - Food Safety Advisory Committee
2. Nebraska Poultry and Egg Division Board

3. Nebraska Poultry Industries Board
4. US Poultry and Egg Poultry Processors Workshop Organizing Committee, 2016 - 2021

6.2. Honor Societies

1. Member, Gamma Sigma Delta, Honor Society of Agriculture.
2. Member, Sigma-Xi, The Scientific Honorary Society.