

CURRICULUM VITAE

ZEYNEP USTUNOL

Michigan State University
Department of Food Science and Human Nutrition
2105 S. Anthony Hall
E. Lansing, MI 48824
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EDUCATION

Ph.D. Food Science, minor in Biochemistry, University of Kentucky
M.S. Nutrition and Food Science Utah State University
B.S. Nutrition and Food Science Utah State University
H.S. Marymount International School Rome, Italy

CAREER EXPERIENCE

Professor of Dairy Chemistry/Processing 2005 – present
Faculty Liaison, Dairy Foods Complex, 2016 - present
Director of Graduate Studies – 2013 - 2019
Associate Professor (tenured) of Dairy Chemistry/Processing 1997-2005, **Director of Graduate Studies**, 2001 – 2005.
Fulbright Senior Research Scholar, May - Dec., 2002, University of Otago, Dunedin, New Zealand.
Assistant Professor, 1991-1997, Michigan State University, Department of Food Science and Human Nutrition, E. Lansing.
Postdoctoral Fellow, 1988-1990, University of Kentucky, Department of Animal Sciences, Lexington.
Instructor of Food Chemistry and Food Analysis, 1987 - 1988, University of Kentucky, Department of Animal Sciences, Lexington.
Research Assistant, 1984 - 1988, University of Kentucky, Department of Animal Sciences.
Teaching Assistant, 1984 - 1987 - University of Kentucky, Department of Animal Sciences.
Tutor of Italian, 1981 - 1983 Utah State University, Logan.

HONORS

Sigma Xi (Research Honorary)
Gamma Sigma Delta (Ag. Honorary)
Phi Kappa Phi (Academic Honorary)
Phi Beta Delta (International Scholars Honorary)

AWARDS

1993 International Travel Award to Ireland, Michigan State University - International Studies Program.

1995 International Travel Award to Japan, Michigan State University - Ag. Experiment Station.

2002 Fulbright Senior Research Scholar Award, New Zealand.

2002 Carl G. Smith Faculty Award, Michigan State University - College of Ag. and Natural Resources.

2005 American Dairy Science Association Milk Industry Foundation Outstanding Teaching Award

PROFESSIONAL AFFILIATIONS

American Dairy Science Association (ADSA), 1982-present

Institute of Food Technologists (IFT), 1981-present (member Dairy Foods Division)

Great Lakes Section - IFT (GLS-IFT), 1991-present

American Ass. for Advancement of Science (AAAS), 1994-2007

American Chemical Society (ACS), 2000-present

American Cheese Society (ACS), 2016 - present

PROFESSIONAL ACTIVITIES

I. Senior Editor (Dairy Foods Section) – Journal of Dairy Science, Jan. 2004 – 2008.

II. Editor (Dairy Foods Section) - Journal of Dairy Science, Dec. 2001 – Dec. 2003.

TEACHING EXPERIENCE

FSC 211 **Principles of Food Science** (online), Su 2012 – present

FSC 211 **Principles of Food Science** (face-to-face) F 2019 - present

FSC 803 **Advanced Food Chemistry**, Fall 2010, Spring 2012, 2014 (Co-instructor) (3 credits)

FSC 401 **Food Chemistry**, Fall 2007 – present (3 credits)

FSC 402 **Food Chemistry Laboratory**, Fall 2007 – present (1 credits) (2 sections since '09).

FSC 432 **Food Processing: Dairy Foods**, Sp '04 – present (3 credits) (2 sections since '12)

FSC 891 **Special Topics in Food Science: Advances in Protein Research**, Su '00-'03 (1 credit)

FSC 229 **Unit Operations in Food Process.**, F '98 –'03 (3 credits)

FSC 860 **Res. Food Processing Tech.**, Su '94, Su '02 (Co-Instructor) (2 credits)

FSC 801 **Chemistry of Food Lipids**, Sp '93, F '95, F '97, F'99 (3 credits)

FSC 332 **Food Processing: Dairy Foods**, Sp '93-'98 (2 credits)

FSC 405 **Technol. of Manufact. Dairy Products**, W '92 (4 credits)

FSC 400 **Milk Processing Technology**, F '91 (4 credits)

FSC 890 **Special Problems in Food Science**

FSC 490 **Special Problems in Food Science**

FSC 899 **M.S. Thesis Research**

FSC 999 **Ph.D. Dissertation Research**

FSC 534 **Food Chemistry**, Sp '87, Sp '88 (4 credits)

FSC 335 **Chemical Analysis of Foods**, F '87, F '88 (3 credits)

INTERNATIONAL EXPERIENCE

Lived in the Netherlands (1960-'63), Turkey (1963-'64), Italy (1964-1977), New Zealand (2002; 6 mo), U.S. (1977-present).

Traveled extensively through Europe (Italy, France, Spain, England, Ireland, Austria, Yugoslavia, Czechoslovakia, Switzerland and Turkey) also Japan, Canada, Mexico, Caribbean, New Zealand, Australia China, HongKong, Korea, and U.S.

1993, Travel Award to Ireland, Michigan State University - International Studies Program.

1995, Travel Award to Japan, Michigan State University - Ag. Experiment Station.

2002, Fulbright Senior Scholar Award, New Zealand.

2013, Travel to Malawi, USAID project

LANGUAGES

Speak and write English (fluent), Italian (fluent), Turkish (native), Spanish (basic), French (basic).

PUBLICATIONS

I. Dissertation & thesis

Ustunol, Z. 1983. Effects of heat treatment and post-treatment holding time on rennet-clotting properties of milk. M.S. Thesis. Utah State University, Logan (Adviser: Dr. R.J. Brown).

Ustunol, Z. 1988. Factors affecting cheese yield. Ph.D. Dissertation. University of Kentucky, Lexington (Adviser: Dr. C.L. Hicks).

I. Invited Books

- 1. Ustunol, Z.** (ed). 2015. *Applied Food Protein Chemistry*. Wiley-Blackwell Publishing Co., London, UK. ISBN (978-1-119-94449-2)

II. Invited reviews & books chapters

- 2. Cogan, T.M., T.M. Beresford, J. Steele, J. Broadbent, N.P. Shah and Z. Ustunol.** 2007. Recent advances in starter cultures and cultured foods. *J. Dairy Sci.* 90:4005-4021.
- 3. Ustunol, Z.** 2009. Edible films and coatings for meat and poultry. In *Edible films and coatings for food applications*. M.E. Embuscado and K.C. Huber eds. Springer Sciences, NY.
- 4. Nogueira de Oliveira, M., Z. Ustunol and A. Tamime.** 2011. Manufacturing practices of processed cheese. In *Processed cheese and analogues*. A. Tamime ed. Blackwell Publishing Co., London, UK.
- 5. Ustunol, Z.** 2014. Dairy starter culture. In *Recent advances in dairy microbiology and biochemistry* B. Ozer ed. CRC Press, Boca Raton, FL.
- 6. Ustunol, Z.** 2015. Overview of food proteins. In *Applied Food Protein Chemistry*. Z. Ustunol ed. Wiley-Blackwell Blackwell Publishing Co., London, UK.
- 7. Ustunol, Z.** 2015. Amino acids, peptides, proteins. In *Applied Food Protein Chemistry*. Z. Ustunol ed. Wiley-Blackwell Blackwell Publishing Co., London, UK.
- 8. Ustunol, Z.** 2015. Physical, chemical, and processing induced changes in proteins. In *Applied Food Protein Chemistry* Z. Ustunol ed. Wiley-Blackwell Blackwell Publishing Co., London, UK.

9. **Ustunol, Z.** 2015. Introduction to food proteins. In *Applied Food Protein Chemistry*. Z. Ustunol ed. Wiley-Blackwell Blackwell Publishing Co., London, UK.
10. **Ustunol, Z.** and B. Salter. 201X. Alkaline Phosphatase and Other Indicators for Dairy Product Heat Process Verification. In *Standard Methods for the Examination of Dairy Products*. 18th Ed. APHA, Washington, DC

III. Peer-reviewed articles

1. **Ustunol, Z.** and R.J. Brown. 1985. Effect of heat treatment and post treatment holding on rennet clotting of milk. *J. Dairy Sci.* 68:526-530.
2. **Ustunol, Z.,** C. L. Hicks and J. O'Leary. 1986. Effect of internal pH control media on cheese yield, starter culture growth and activity. *J. Dairy Sci.* 69:15-29.
3. **Ustunol, Z.** and C. L. Hicks. 1990. Effect of calcium chloride addition on yield of cheese manufactured with *Endothia parasitica* protease. *J. Dairy Sci.* 73:17-25.
4. **Ustunol, Z.** and C. L. Hicks. 1990. Effect of a coagulation monitoring device on experimental cheese yield. *J. Dairy Sci.* 73:1-7.
5. **Ustunol, Z.** and C. L. Hicks. 1990. Effect of milk-clotting enzymes on cheese yield. *J. Dairy Sci.* 73:8-16.
6. **Ustunol, Z.,** C. L. Hicks and F. A. Payne. 1991. Diffuse reflectance profiles of eight commercial milk-clotting enzyme preparations. *J. Food Sci.* 56:411-415.
7. Shanta, N. C., E. A. Decker and Z. **Ustunol**. 1992. Conjugated linoleic acid concentration in processed cheese. *J. Amer. Oil Chem. Soc.* 69:425-428.
8. **Ustunol, Z.,** Y. L. Xiong, W. J. Means and E. A. Decker. 1992. Forces involved in mixed pork myofibrillar protein and calcium alginate gels. *J. Agr. Food Chem.* 40:577-580.
9. **Ustunol, Z.,** C.L. Hicks, F.A. Payne and K. Milton. 1993. Effect of pH, temperature and enzyme concentration on diffuse reflectance profile of coagulating milk. *Ital. J. Food Sci.* 15:107-114.
10. **Ustunol, Z.** and C.L. Hicks. 1994. Use of an enzyme-treated whey based medium to reduce culture agglutination. *J. Dairy Sci.* 77:1479-1485.
11. **Ustunol, Z.,** K. Kawachi and J. Steffe. 1994. Arnott test correlates with dynamic rheological properties in determining Cheddar cheese meltability. *J. Food Sci.* 59:970-971.
12. Bryant, A. and Z. **Ustunol**. 1995. Consumer acceptance of cheddar cheese as influenced by fat reduction. *Cult. Dairy Prod. J.* 30:26-28.
13. Bryant, A., Z. **Ustunol** and J. Steffe. 1995. Texture of cheddar cheese as influenced by fat reduction. *J. Food Sci.* 60:1216-1219,1236.
14. **Ustunol, Z.,** K. Kawachi and J. Steffe. 1995. Rheological properties of cheddar cheese as influenced by fat reduction and ripening time. *J. Food Sci.* 60:1208-1210.
15. Briggs, J.L., J.F. Steffe and Z. **Ustunol**. 1996. Using the vane method to evaluate the yield stress of frozen ice-cream. *J. Dairy Sci.* 79:528-532.
16. **Ustunol, Z.** and C. Sypien. 1996. Determining lactococcal agglutination by ELISA. *J. Food Sci.* 61:1035-1038.
17. **Ustunol, Z.** and T. Zeckzer. 1996. Proteolytic action of seven milk-clotting enzyme preparations on bovine α - α , β - β and κ -casein. *J. Food Sci.* 61:1136-1138,1159.
18. **Ustunol, Z.** and C. Sypien. 1997. Heat stability of bovine milk immunoglobulins and their ability to bind lactococci as determined by an ELISA. *J. Food Sci.* 62:1218-1222.

19. Marin, M.L., J.H. Lee, Z. **Ustunol** and J.J. Pestka. 1997. Differential cytokine production in clonal macrophage and T cell lines cultured with *Bifidobacterium sp.* J.Dairy Sci. 80:2713-2720.
20. Marin, M.L., M.V. Tejada-Simon, Z. **Ustunol** and J.J. Pestka. 1997. Effects of *Lactobacillus sp* on cytokine production by RAW 264.7 macrophage and EL-4 thymoma cell lines. J. Food Prot. 60:1364-1370.
21. Marin, M.L., M.V. Tejada-Simon, J.H. Lee, J. Murtha, Z. **Ustunol** and J.J. Pestka. 1998. Stimulation of cytokine production in clonal macrophage and T cell models by *Streptococcus thermophilus*: Comparison with *Bifidobacterium sp.* and *Lactobacillus bulgaricus*. J. Food Prot. 61:859-864.
22. Chick, J. and Z. **Ustunol**. 1998. Mechanical and barrier properties of lactic acid and rennet precipitated casein-based edible films. J. Food Sci. 63:1024-1027.
23. Ha, C.L., J.H. Lee, H.R. Zhou, Z. **Ustunol** and J.J. Pestka. 1999. Effects of yogurt ingestion on mucosal and systemic cytokine gene expression in the mouse. J.Food Prot. 62:181-188.
24. Park, S.Y., G.E. Ji, Y.T. Ko, H.K. Jung, Z. **Ustunol** and J.J. Pestka. 1999. Potential of hydrogen peroxide, nitric oxide and cytokine production in RAW 264.7 macrophage cells exposed to human and commercial isolates of *Bifidobacterium*. Int. J. Food Microb. 46:231-241.
25. Tejada-Simon, M.V., Z. **Ustunol** and J.J. Pestka. 1999. *Ex vivo* effects of lactobacilli, streptococci, and bifidobacteria ingestion on cytokine and nitric oxide production in a murine model. J. Food Prot. 82:649-661.
26. Tejada-Simon, M.V., J.H. Lee, Z. **Ustunol** and J.J. Pestka. 1999. Ingestion of yogurt containing *Lactobacillus acidophilus* and *Bifidobacterium* potentiates IgA response to cholera toxin in mice. J. Dairy Sci. 82:649-661.
27. Vega-Warner, V., C.H. Wang, D.M. Smith and Z. **Ustunol**. 1999. Bovine milk alkaline phosphatase: Purification and production of polyclonal antibodies. J. Food Sci. 64:601-605.
28. Tejada-Simon, M.V., Z. **Ustunol** and J.J. Pestka. 1999. Effects of lactic acid bacteria ingestion on basal cytokine mRNA and immunoglobulin level in the mouse J. Food Prot. 62:287-291.
29. Vega-Warner, H. Gandhi, D.M. Smith and Z. **Ustunol**. 2000. Polyclonal-antibody based ELISA to detect bovine milk alkaline phosphatase. J. Agr. Food Chem. 48:2087-2091.
30. Shin, H.S., J.H. Lee, J.J. Pestka and Z. **Ustunol**. 2000. Viability of bifidobacteria in commercial dairy products during refrigerated storage. J. Food Prot. 63:327-331.
31. Shin, H.S., J.H. Lee, J.J. Pestka and Z. **Ustunol**. 2000. Growth, activity and viability of commercial *Bifidobacterium spp* in skim milk containing oligosaccharides and inulin. J. Food Sci. 65:884-887.
32. Pestka, J.J., C.L. Ha, R.W. Warner, J.H. Lee and Z. **Ustunol**. 2001. Effects of ingestion of yogurts containing *Bifidobacterium* and *Lactobacillus acidophilus* on spleen and peyer's patch lymphocyte populations in the mouse. J. Food Prot. 64:392-395.
33. Chick, H., H.S. Shin and Z. **Ustunol**. 2001. Growth and acid production by lactic acid bacteria and bifidobacteria grown in skim milk containing honey. J. Food Sci. 66:478-481.
34. Kim, S-J. and Z. **Ustunol**. 2001. Thermal properties, heat sealability and seal attributes of

- whey protein isolate/lipid emulsion edible films. *J. Food Sci.* 66:985-990.
35. Kim, S-J. and Z. **Ustunol**. 2001. Sensory attributes of whey protein isolate and candelilla wax edible films. *J Food Sci.* 66:909-911.
 36. Cagri, A., Z. **Ustunol** and E. Ryser. 2001. Antimicrobial, mechanical and moisture barrier properties of low pH whey protein-based edible films containing para-aminobenzoic or sorbic acids. *J. Food Sci.* 66: 865-871.
 37. **Ustunol**, Z. and H. Gandhi. 2001. Growth and viability of commercial *Bifidobacterium* spp in honey sweetened skim milk. *J. Food Prot.* 64:1775-1779.
 38. Kim, S-J. and Z. **Ustunol**. 2001. Solubility and moisture sorption isotherms of whey protein based edible films as influenced by lipid and plasticizer type. *J. Agr. Food Chem.* 49:4388-4391.
 39. Amin, S., B.J. Knutson, Z. **Ustunol** and W. Allen. 2001. Acceptability of whey protein based edible packaging to culinary arts students. *J. Natl. Assoc. of College & Univ. Food Serv.* 23(1):18 - 27.
 40. Kajiwarra, S., G. Hasand and Z. **Ustunol**. 2002. Effect of honey on growth and acid production by intestinal *Bifidobacterium* spp: An *in vitro* comparison to commercial oligosaccharides and inulin. *J. Food Prot.* 65:214 - 218.
 41. Cagri, A., Z. **Ustunol** and E. Ryser. 2002. Inhibition of three pathogens on bologna and summer sausage slices using antimicrobial edible films. *J. Food Sci.* 67:2317 - 2324.
 42. Cagri, A., Z. **Ustunol**, W.N. Osburn and E. Ryser. 2003. Inhibition of *Listeria monocytogenes* on hot dogs using antimicrobial whey protein based edible casings. *J. Food Sci.* 68:291-299.
 43. Shin, H.S., G. Strasburg and Z. **Ustunol**. 2003. Influence of different unifloral honeys on heterocyclic aromatic amine formation and overall mutagenicity in fried ground beef patties. *J. Food Sci.* 68:810-815.
 44. Cagri, A., Z. **Ustunol** and Z. **Ustunol**. 2003. Hot dogs! Antimicrobial whey protein hot dog casings - Coming to a store near you? *Michigan Dairy Review* 4:15 – 17.
 45. Cagri, A., Z. **Ustunol** and E. Ryser. 2004. Antimicrobial edible films and coatings: A review. *J. Food Prot.* 67(4):833-848.
 46. Mert, B. and Z. **Ustunol**. 2004. Water solubility, mechanical, barrier and thermal properties of cross-linked whey protein isolate based films. *J. Food Sci.* 69(3):129-133.
 47. Shin, H.S., G. Strasburg and Z. **Ustunol**. 2004. Influence of honey containing marinades on heterocyclic aromatic amine formation and overall mutagenicity in fried beefsteaks and chicken breasts. *J. Food Sci.* 69(3):147-153.
 48. Shin, H.S. and Z. **Ustunol**. 2005. Carbohydrate composition and content of honey from different floral sources and their influence on growth of intestinal bacteria: An *in vitro* comparison. *J. Food Res. Intern.* 38:721-728.
 49. Simelane, S. and Z. **Ustunol**. 2005. Effect of meat processing conditions on mechanical properties of heat cured whey protein-based edible films: A comparison to collagen casings. *J. Food Sci.* 70(2):E131-134.
 50. Wong, C. and Z. **Ustunol**. 2006. Mode of inactivation of probiotic bacteria affects interleukin-6 and interleukin-8 production in human intestinal epithelial-like Caco-2 cells. *J. Food Prot.* 69(9): 2285-2288.
 51. Amin, S and Z. **Ustunol**. 2007. Solubility and mechanical properties of heat-cured whey protein -based edible films compared to commercial collagen and natural casings. *Int. J.*

- Dairy Techn. 60(2):149-153.
52. Cogan, T.M., T.P. Baresford, J. Steele, J. Broadbent, N.P. Shah and Z. **Ustunol**. 2007. Invited review: Recent advances in starter cultures and cultured foods. *J. Dairy Sci.* 90:4005-4021.
 53. **Ustunol**, Z. 2008. Get some culture: Eat yogurt. *Michigan Dairy Review*. 13(3): 19-23.
 54. **Ustunol**, Z. 2009. Processed cheese: What is that stuff anyway? *Michigan Dairy Review* 14(2):16-22.
 55. **Ustunol**, Z. 2010. Ten common myths about dairy foods. *Michigan Dairy Review* 15(2):16-22.
 56. Wong, C. and Z. **Ustunol**. 2010. Effect of nonfat dry milk and major whey components on interleukin-6 and interleukin-8 production in human intestinal epithelial-like Caco-2 cells. *J. Dairy Sci.* 93:2311-2314.
 57. Popa, D. and Z. **Ustunol**. 2011. Influence of sucrose, high fructose corn syrup and honey from different floral sources on growth and acid production by lactic acid bacteria. *Int. J. Dairy Techn.* 64(2): 247-253.
 58. Popa, D. and Z. **Ustunol**. 2011. Sensory attributes of low fat yogurt as influenced by sweetener type.. *Int. J. Dairy Techn.* 64(3) 451-454.
 59. **Ustunol**, Z. 2011. Organic milk – Is it worth the higher price. *Michigan Dairy Review* 16(4):4-6.
 60. Kahraman, O. and Z. **Ustunol**. 2012. Effect of zinc fortification on Cheddar cheese quality. *J. Dairy Sci.*95:2840-2847.
 61. Lee, R.S., M. Pranata, Z. **Ustunol**, and E. Almenar. 2013. Influence of glycerol and water activity on the properties of compressed egg white based bioplastics. *J. Food Enginer.* 118:132-140.
 62. Al-Saaidi, J.M., K. Shaker and Z. Ustunol. 2014. Effect of heat and transglutaminase on solubility of goat milk protein based films. *Int. J. Dairy Tech.* 67:1 – 7.
 63. Nkhata, S. G., Z. **Ustunol**, and A. Menevseoglu. 2015. Iron fortification of yogurt and pasteurized milk. *J. Nutr. Health and Food Sci.* 3(2):1-12 (Open access).
 64. Arce, A. and Z. **Ustunol**. 2018. Effect of microencapsulated ferrous sulfate particle size on Cheddar cheese composition and quality. *J. Dairy Sci.* 101(8): 1-9

GRADUATE STUDENTS - as major adviser

Name	Degree	Current employment
1. Bryant, A.	MS, 1993	Nabisco Food Group, USA
<i>Thesis:</i> Microstructure, sensory and textural characteristics of cheddar cheese as influenced by milk fat.		
(Recipient of M.E. Franks Scholarship '93 ¹ ; Erlund Kondrup Fellowship '93 ³)		
2. Kawachi, K.	MS, 1993	Snow Brand Products, JAPAN
<i>Thesis:</i> Melting properties of cheddar cheese as influenced by milk fat and ripening time.		
3. Chick, J.	MS, 1996	Cello-foil, U.S.A.
<i>Thesis:</i> Development, evaluation and application of casein-based edible films.		
(Recipient of Erlund Kondrup Fellowship '95 ³ ; IFT's Packaging Division Scholarship '95-'96 ¹ ; MSU Graduate School Travel Funds '96 ²).		

4. **Shin, H.S.** MS, 1997 C.J. Inc., KOREA
Thesis: Factors that influence the viability of bifidobacteria in milk. (Recipient of MSU Graduate School Travel Funds '96²)
5. **Sypien, C.** MS, 1998 Gordon Foods Co., USA
Thesis: Agglutination behavior of lactococci as determined by enzyme-linked immunosorbent assay and electron microscopy.
 (Recipient of M.E. Franks Scholarship '94¹; Erlund Kondrup Fellowship '94³)
6. **Vachon, H.** MS, 1998 Kellogg Co., USA
Thesis: Development and properties of a drinkable yogurt shake sweetened with honey.
 (Recipient of MSU Graduate School Summer Fellowship '97²)
7. **Hazard, J.** MS, 1999 (Unilever), Dow Chemical, USA
Thesis: Formulation and application of milk protein based edible coatings.
 (Recipient of MSU Study Abroad Scholarship '96²)
8. **Mert, B.** MS, 1999 METU, TURKEY
 MS - Plan B, non-thesis option
 (Recipient of Turkish Government Ministry of Education Scholarship)
9. **Kim, S.J.** Ph.D., 2000 Ani Chemicals, S. KOREA
Dissertation: Properties of whey protein /lipid emulsion edible films.
 (Recipient of Erlund Kondrup Fellowship '97³; 1st place in Applied Engineering Division Graduate Student Research Paper Competition, Council of Graduate Students, MSU, '99²; 1st place J.R. Brunner Symposium Poster Competition '00¹)
10. **Kajiwara, S.** MS, 2001 Snow Brand Products, JAPAN
 Plan B, non-thesis option
 (Recipient of Erlund Kondrup Fellowship '00³, MSU Graduate School Travel Funds '00²)
11. **Wong, C.** MS, 2002 Danisco, USA
Thesis: Effect of lactic acid bacteria and bifidobacteria on interleukin-6 and interleukin-8 production by Caco-2 cells.
 (Recipient of Erlund Kondrup Fellowship '00³, MSU, GLS-IFT Graduate Achievement Award - MS '01⁴)
12. **Chen, R.** MS, 2002 Firmenich Aromatics, CHINA
 Plan B, non-thesis option
13. **Simalane, S.** MS, 2003 Bromor Foods, SWAZILAND
Thesis: Mechanical properties of whey protein isolate based edible films as affected by meat processing conditions and optimization of these properties.
 (Recipient of Kellogg Foundation Scholarship)
14. **Popa, D.** MS, 2005 Horizon Organic Foods, USA
Thesis: Influence of sweetener type on growth, activity and viability of yogurt bacteria.
 (Recipient of Erlund Kondrup Fellowship '03)

15. **Nsofor, U.** Ph.D., 2008 FDA, USA
Dissertation: Yogurt fortification with predigested/germinated whole soybean powder for enhanced therapeutic benefits.
 (Recipient of Dissertation Completion Fellowship '08)
16. **Madaj, L.** MS, 2008 Rochester Community College, USA
 Plan B, non-thesis option
17. **Chandak, K.** MS, 2010 World Food Processing, LCC, USA
 Plan B, non-thesis option
 (Recipient of Erlund Kondrup Fellowship '10³, Gonzenbbach Fund for Graduate Research '10³)
18. **Duchene, N.** MS, 2012 Post Cereals, USA
 Plan B, non-thesis option
 (Recipient of Erlund Kondrup Fellowship '10³, Gonzenbbach Fund for Graduate Research '10³)
19. **Laurain, M.** MS, 2013 Nestle/Gerber USA
 Plan B, non-thesis option
20. **Nkhata, S.** MS, 2013 Perdue University, USA
Thesis: Iron fortification of milk and yogurt
 (Recipient of USAID assistantship¹)
21. **Hite, S.** MS, 2015 Dawn Foods, USA
 Plan B, non-thesis option
22. **Day, D.** MS, 2015
 Plan B, non-thesis option
23. **Menevseoglu, A.** Ph.D. (Dismissed from the program 2015)
 (Recipient of Turkish Ministry of Education Scholarship¹)
24. **Arce, A.** MS, 2016 McConnell Ice-cream, USA
Thesis: Iron fortification of Cheddar cheese with micro-encapsulated iron salts.
 (Recipient of MSU AAGA award 2015)
25. **Brock, E.** MS, 2017 Grande Cheese, USA
Thesis: Effect of milk flavoring constituents on the fluorometric assay of bovine milk alkaline phosphatase.
26. **Zhang, J.** MS, 2018 Glanbia, China
Thesis: Investigating how rinsing- and washing time and water temperature affect removal of peanut allergen from dairy processing equipment.
27. **Cieslinski, S.** MS 2019
 (Co-advisor with Dr. Cho)

Thesis: Factors influencing consumer perception and acceptance of ice-cream beyond intrinsic cues

28. **Salas, J.** MS 2019 SaraLee, USA
Thesis: Manufacturing, chemical and sensory properties of hybrid Cheddar cheese

29. **Seiwert, K.** MS in progress

30. **Tao, R.** MS in progress
(Co-advisor with Dr. Cho)

¹National ²University ³Department ⁴Regional

OTHER STUDENTS MENTORED

1. **Sar, I.** PhD Student from Middle East Technical University (METU) Ankara Turkey, funded by METU, Spring 1992.
2. **Jackson, F.** High School Student from Illinois, funded by Minority Apprentice Program, Summer 1993.
3. **Vargo, L.** High School Biology Teacher from Lansing MI, funded by NIH High School Science Teacher Training Program, Summer 1994.
4. **Wong, E.** MSU/High School Honor Science Program. Summer 2000.
5. **Nsofor, O.** Adjunct Visiting Scholar, 2002 –'04.
6. **Zuhlke, J.** Laboratory Assistant. 2008.
7. **Beli, E.** Graduate Teaching Assistant FSC 402. 2008.
8. **Susanto, R.** Graduate Teaching Assistant FSC 402 (2 sections). 2009.
9. **Kahraman, O.** PhD Student from Polytechnic University of Marche, Ancona Italy. 2011.
10. **Ford, Q.** Undergraduate from Alabama A&M, SROP Program 2012.
11. **Menevseoglu, A.** MS Student from Ankara University. 2012.
12. **Lodi, P.** MS Student from Universita Cattolica de Sacro Cuore, Piacenza, Italy. 2014-'15.
13. **Gulaita, N.** Makerere University, Uganda, USAID Program. 2014.
14. **Wang, S.** Graduate Departmental Assistant (GDA) for FSC 401. 2014.
15. **Szczygiel, E.** Graduate Departmental Assistant (GDA) for FSC 211. 2016.

POSTDOCTORAL SCHOLARS MENTORED

Name	Year	Country	Current Employment
1. Dr. Lee, J.S.	9/'92-4/'93	S.Korea	Yonsei University, KOREA
2. Dr. Lee, J.H.	3/'95-3/'96	S.Korea	Andong National Univ., KOREA
3. Dr. Vega-Warner, V.	12/'95-2/'98	Nicaragua	Warner Lambert, U.S.A.
4. Dr. Jung, H.K.	8/'96-8/'97	S.Korea	Maeil Dairy, KOREA
5. Dr. Gandhi, H	1/'98-8/'99	India	Michigan State University, U.S.A.
6. Dr. S.J. Kim	5/'00-3/'01	S.Korea	KyungHeeUniversity, KOREA
7. Dr. H.S. Shin	10/'01-3/'03	S.Korea	C.J. Group Inc., KOREA
8. Dr. U. Nsofor	12/'08 – 3/'09	USA	FDA, USA

FACULTY MENTORING COMMITTTES

1. Dr. Elliot Ryser, Assistant Professor of Dairy Microbiology at MSU (1998 – '00)

2. Dr. Norm Hord , Assistant Professor of Nutrition, Dietetics at MSU (1998 – 2004)
3. Dr. Beth Olson, Assistant Professor of Nutrition at MSU (2000 – 2008)

OTHER FACULTY MENTORED

4. Dr. Jasim Al Saadi. Associate Professor and Head, at Technical College of Agriculture Halabja, Sulimmania, Iraq (Fulbright Scholar 2011).
5. Dr. Khalida Shaker. Professor. University of Bagdad, Iraq (Fulbright Scholar 2011).
6. Dr. Sibel Akalin, Professor, Aegean University, Turkey (YOK Scholar, 2012)
7. Dr. Didem Kocabas, Associate Professor, Karaman Mehmet Bey University, Turkey (USDA-FAS Borlaugh Scholar, 2018)

OTHER SUPERVISORY ROLES

1. Direct supervisor of MSU Dairy Plant Manager – John Engstrom
2. Direct supervisor of MSU Dairy Store Manager – Brekelle Wiedenmannott