

BIOGRAPHICAL SKETCH

KRISTEN E. MATAK: Professor of Human Nutrition and Foods, 2124 Agricultural Sciences Building,
West Virginia University, Morgantown WV 26506

EDUCATION

INSTITUTION AND LOCATION	DEGREE	YEAR (S)	FIELD OF STUDY
Virginia Tech	PhD	2001-04	Food Science and Technology
Virginia Tech	MS	1997-98	Food Science and Technology
West Virginia University	BS	1992-96	Human Nutrition and Foods

ACADEMIC EXPERIENCE

Professor (teaching – 50%, research – 50%), West Virginia University, 2016 to present

Associate Professor (teaching – 50%, research – 50%), West Virginia University, 2011 to 2016

Assistant Professor (teaching – 50%, research – 50%), West Virginia University, 2005-2011

AWARDS

Davis College Outstanding Research Award (2015)

Division of Animal and Nutritional Sciences Excellence in Research Award (2015)

Davis College Research Day, 3rd Place – 2015. Poster Presentation: Antimicrobial effectiveness of citrus essential oils and organic acids against *Salmonella* and *Listeria monocytogenes*.

Food Science Educator of the Month – February 2015. In recognition of outstanding contribution to Food Science Education. The Education, Extension and Outreach Division of the Institute of Food Technologist.

Finalist Product Development Division – Presentation #COMP17-03: Texture and color properties of protein gels made from silver carp (*Hypophthalmichthys molitrix*) protein recovered by isoelectric solubilization and precipitation using organic acids. Institute of Food Technologists Annual Meeting, Las Vegas, NV. (2012).

Finalist Product Development Division – Presentation #COMP17-05: Sensory characteristics and storage quality indicators of surimi franks nutritionally enhanced with omega-3 rich flaxseed oil and salmon oil. Institute of Food Technologists Annual Meeting, Las Vegas, NV. (2012).

Gamma Sigma Delta Junior Faculty Award of Merit – The Honor Society of Agriculture (2011)

Finalist Muscle Foods Division – Abstract #053-03: The effect of dietary inclusion of conjugated linoleic acid in finishing hog feed on sensory characteristics and storage quality indicators of pork loin. Institute of Food Technologists Annual Meeting, New Orleans, LA. (2011).

Finalist Food Microbiology Division – Abstract # 037-07: Isoelectric solubilization and precipitation of fish protein using citric or acetic acid and its effect on survival of *Listeria monocytogenes*. Institute of Food Technologists Annual Meeting, Chicago, IL. (2010).

Davis College Outstanding Teacher Award (2007)

Division of Animal and Nutritional Sciences Excellence in Teaching Award (2007)

INDUSTRY EXPERIENCE

1999-2001 Program Specialist: Food Science and Food Safety
CSREES-USDA, Washington, D.C.

1999 Dairy Quality Assurance Consultant
AGWEST, Perth, Western Australia

PROFESSIONAL AFFILIATIONS

Institute of Food Technologists

International Association of Food Protection

Agricultural Honor's Society Gamma Sigma Delta – Past President

RESEARCH AREAS

1. Recovery and Utilization of Protein from Novel and Underutilized Resources
2. Strategies to Reduce Microbial Contamination on Ready-To-Eat Foods
3. Product Development of Omega-3 Value-Added Foods: Sensory Evaluation and Shelf Life Studies

EXTERNAL FUNDING

Role: Primary Investigator
 Funding Source: USDA, NIFA, Foundational.
 Duration: January 2015 – December 2018
 Title: Innovative Protein Sources for a Growing Population – Repurposing Protein from Underutilized Resources
 Amount Awarded: \$435,353

TRADEMARKS

2012 **Matak KE**, Jaczynski* J. 2012. YumEGGa™ - ready-to-eat egg stick snack with nutraceutical properties. Patent and Trademark Office. Trademark number 4,169,256.

PUBLICATIONS IN REFEREED JOURNALS

*indicates corresponding author

2019

2019 Showman, C., Jaczynski, J. and K. Matak. Separation and concentration of omega-3 PUFA-rich phospholipids by hydration of krill oil. Food Chemistry. In Review.
 2019 Chiu, Y-C, Matak, K, and K-M Ku. Methyl jasmonate treated broccoli: Impact on the production of glucosinolates and consumer preferences. Food Chemistry 299 (2019).
 2019 Zheng, H., Beamer, S., Matak, K. and J. Jaczynski. Effect of κ -carrageenan on gelation and gel characteristics of Antarctic krill (*Euphausia superba*) protein isolated with isoelectric solubilization/precipitation. Food Chemistry 278:644-652.

2018

2018 Smith, E., Beamer, S., Matak, K. and J. Jaczynski. Storage stability of egg sticks fortified with omega-3 fatty acids. Journal of the Science of Food and Agriculture 98(9):3452-3461. DOI 10.1002/jsfa.8858.
 2018 Warren, D., Paker, I., Jaczynski, J. and K. Matak*. Nutritional quality and physical characteristics of soluble proteins recovered from silver carp. Journal of Food Science 83(7):1970-1979. DOI: 10.1111/1750-3841.14170

2017

2017 Paker, I. and **K.E. Matak***. Effects of Starch Concentration on Calcium-Enhanced Black Bullhead Catfish Protein Gels. Journal of Food and Nutrition 5(3):763-769.
 2017 Paker, I., Jaczynski, J., and **K. Matak***. Calcium Hydroxide as a Processing Base in Alkali Aided pH Shift Process. Journal of the Science of Food and Agriculture 97(3):811-817.
 2017 Shi, Liu, Sarah Beamer, Tao Yin, **Kristen Matak**, Hong Yang, and Jacek Jaczynski. Mass balance for isoelectric solubilization/precipitation of carp, chicken, menhaden, and krill. LWT-Food Science and Technology 81:26-34.

2016

2016 Ronaghi, M., Beamer, S., Jaczynski, J., and **K.E. Matak***. A Comparison of the Bactericidal Effectiveness of Hydrochloric and Acetic Acid on *Staphylococcus aureus* in Silver Carp during a pH-shift Protein Recovery Process. LWT: Food Science and Technology 66:239-243.
 2016 Paker, I., **Matak, K.*** Influence of Pre-Cooking Protein Paste Gelation Conditions and Post-Cooking Gel Storage Conditions on Gel Texture. Journal of the Science of Food and Agriculture 96:280-286.

2015

2015 **Matak, K**, Tahergorabi R, Jaczynski* J. A Review: Protein isolates recovered by isoelectric solubilization/precipitation processing from muscle food by-products in nutraceutical applications. *Food Research International*. Published online. 77(4):697-703.
 2015 Tahergorabi R, **Matak KE**, Jaczynski* J. Fish Protein Isolate: Development of Functional Foods with Nutraceutical Ingredients. Journal of Functional Foods 18(1):746-756.
 2015 Paker, I., **Matak, K.*** Impact of Sarcoplasmic Protein on Texture and Color of Silver Carp and Alaska Pollock Protein Gels. LWT: Food Science and Technology 63:985-991.
 2015 Paker I, Beamer S, Jaczynski J, **Matak* KE**. 2015. pH-shift Protein Recovery with Organic Acids on Texture and Color of Cooked Gels. Journal of the Science of Food and Agriculture 95(2):275–280.

2015 Sell C, Beamer S, Jacek Jaczynski J, **Matak* KE**. 2015. Sensory characteristics and storage quality indicators of surimi franks nutritionally enhanced with omega-3 rich flaxseed oil and salmon oil. *International Journal of Food Science and Technology* 50:210-217.

2014

2014 Debusca A, Tahergorabi R, Beamer SK, **Matak KE**, Jaczynski* J. 2014. Physicochemical properties of surimi gels fortified with dietary fiber. *Food Chemistry* 148:70-76.

2014 Tesfai A, Beamer SK, Matak KE, Jaczynski* J. 2014. Effect of electron beam on chemical changes of nutrients in infant formula. *Food Chemistry* 149:208-214.

2013

2013 Tahergorabi R, Beamer SK, **Matak KE**, Jaczynski* J. Chemical properties of ω -3 fortified gels made of protein isolate recovered with isoelectric solubilization/precipitation from whole fish. *Food Chemistry*. 139(1-4):777-785.

2013 **Matak, K.E.***, Maditz, K.H., Beamer, S.K., Barnes, K.M., & Kenney, P. B. The effect of dietary inclusion of conjugated linoleic acid in finishing feed on quality indicators of aged pork loin. *Journal of Agricultural Sciences*. 5(6):1-8.

2013 Paker, I., Beamer, S., Jaczynski, J., **K.E. Matak***. The effect of organic acids on gelation characteristics of protein gels made from silver carp (*Hypophthalmichthys molitrix*) protein recovered by isoelectric solubilization and precipitation. *LWT- Food Science and Technology*. 53(1):37-43.

2013 Paker, I., Beamer, S., Jaczynski, J. and **K.E. Matak***. Compositional Characteristics of Materials Recovered from Headed Guttred Silver Carp (*Hypophthalmichthys molitrix*) By Isoelectric Solubilization and Precipitation Using Organic Acids. *Journal of Food Science*. 78(3):E445-E451.

2012

2012 Sivanandan, L., Jaczynski, J., Singh, K., Burnett, W., Lies, G., Niwas Mishra, H., **Matak, K.**, and Ronaghi, M. Global food security and sustainability through agricultural, education and training. *American Society of Agricultural and Biological Engineers Annual International Meeting*. 3: 2379-2382.

2012 Tahergorabi, R, Beamer, S, **Matak, K**, Jaczynski, J. Isoelectric solubilization/precipitation as a means to recover protein isolate from striped bass (*Morone saxatilis*) and its physicochemical properties in a nutraceutical seafood product. *Journal of Agricultural and Food Chemistry* 60(23):5979-5987.

2012 Tahergorabi, R, Beamer, S, **Matak, K**, Jaczynski, J. Salt substitution in surimi seafood and its effects on instrumental quality attributes. *LWT – Food Science and Technology*. 48(2):175-181.

2012 Tahergorabi R, Sivanandan L, Beamer SK, **Matak KE**, Jaczynski J. A three-prong strategy to develop functional food using protein isolates recovered from chicken processing by-products recovered with isoelectric solubilization/precipitation. *J Sci Food Agric*. 92(12):2534-42.

2012 Sedoski, H., S. Beamer, J. Jaczynski, S. Partington, **K. Matak***. Sensory evaluation and quality indicators of nutritionally-enhanced egg product with omega-3 rich oils. *LWT – Food Science and Technology*. 47:459-464.

2012 El-Rawass, A., A. Hvizdzak, M. Davenport, S. Beamer, J. Jaczynski, and **K. Matak***. Electron Beam Irradiation on Quality Indicators of Peanut Butter over a Storage Period. *Food Chemistry*, 133(1):212-219.

2012 Tahergorabi, R, Beamer, S, **Matak, K**, Jaczynski, J. Functional food products made from fish protein isolate recovered with isoelectric solubilization/precipitation. *LWT – Food Science and Technology*. 48(1):89-95.

2012 R. Tahergorabi, R., **K Matak**, J Jaczynski. Invited Review Article – Application of electron beam to inactivate Salmonella in food: Recent developments. (special issue). 45(2):685-694.

2011

2011 Otto, R.A., S. Beamer, J. Jaczynski, and **K.E. Matak*** The Effect of Using Citric or Acetic Acid on Survival of *Listeria monocytogenes* During Fish Protein Recovery by Isoelectric Solubilization and Precipitation Process. *Journal of Food Science*. 76(8):M579-M583.

2011 Otto, R.A., I. Paker, L. Bane., S. Beamer, J. Jaczynski, and **K.E. Matak***. Survival of *Listeria innocua* after Isoelectric Solubilization/Precipitation with Acetic and Citric Acids. *Journal of Food Protection*. 74(8):1348-1352.

2011 Pietrowski BN, Tahergorabi R, **Matak KE**, Tou JC, Jaczynski J. Chemical properties of surimi seafood nutrified with ω -3 rich oils. *Food Chemistry*. 129:912-919.

2011 Tesfai AT, Beamer SK, **Matak KE**, Jaczynski* J. Radio-resistance development of DNA repair deficient *Escherichia coli* DH5 α in ground beef subjected to electron beam at sub-lethal doses. *International Journal of Radiation Biology*. 87(6):571-578.

2011 Simmons, CA, P Turk, S Beamer, J Jaczynski, K Semmens, and **KE Matak***. The Effect of a Flaxseed Oil Enhanced Diet on the Product Quality of Farmed Brook Trout (*Salvelinus fontinalis*) Fillets. *Journal of Food Science*. 76(3):S192-197.

- 2011 Tesfai, Adiam T., Sarah K. Beamer, **Kristen E. Matak**, and Jacek Jaczynski*. Microbial Radio-resistance of *Salmonella* Typhimurium in Egg Increases Due to Repetitive Irradiation with Electron Beam. *Radiation Physics and Chemistry*. 80:591–596.
- 2011 Tahergorabi R, Beamer SK, **Matak KE**, J. Jaczynski*. Effect of isoelectric solubilization/precipitation and titanium dioxide on whitening and texture of proteins recovered from dark chicken-meat processing by-products. *LWT – Food Science and Technology*. 44(4):896-903.

2010

- 2010 **Matak, K.E.***, A.L. Hvizdzak, S. Beamer, J. Jaczynski. Recovery of *Salmonella enterica* Serovars Typhimurium and Tennessee in Peanut Butter after Electron Beam Exposure. *J Food Sci*. 75(7):M462-M467.
- 2010 James, D.L., J. Jaczynski, and **K.E. Matak***. Electron Beam Irradiation on Nalidixic Acid Resistant *Salmonella* Montevideo in Cooked Tomato Puree of Various pH Values. *J Food Safety*. 30(3):515-525.
- 2010 Kassis N, Beamer SK, **Matak KE**, Tou JC, Jaczynski* J. Nutritional composition of novel nutraceutical egg products developed with omega-3 rich oils. *LWT - Food Science and Technology*. 43(8):1204-1212.
- 2010 Kassis, N., S. Drake, S. Beamer, **K. Matak**, and J. Jaczynski*. Development of nutraceutical egg product with omega-3-rich oils. *LWT-Food Science and Technology*. 43:777-783.
- 2010 Hvizdzak, A.L., S. Beamer, J. Jaczynski, and **K.E. Matak***. Use of Electron Beam Irradiation for the Reduction of *Salmonella enterica* Serovars Typhimurium and Tennessee in Peanut Butter. *J. Food Prot*. 73(2):353-357.

2009

- 2009 Lansdowne, L.R., S. Beamer, J. Jaczynski, and **K.E. Matak***. Survival of *Escherichia coli* after Isoelectric Solubilization and Precipitation of Fish Protein. *J Food Prot*. 7:1398-1403.
- 2009 Boyer, RR*, **Matak, K**, Sumner, SS, Meadows, B, Williams, RC, Eifert, JD, Birbari, W. Survival of *Listeria monocytogenes*, *Listeria innocua* and Lactic Acid Bacteria in Chill Brines. *J Food Sci*. 74(5): M219-M223.
- 2009 Lansdowne, L.R., S. Beamer, J. Jaczynski, and **K.E. Matak***. Survival of *Listeria innocua* after Isoelectric Solubilization and Precipitation of Fish Protein. *J Food Sci*. 74(4):M201-205.

2003 – 2008

- 2008 Gailunas, K.M., **K.E. Matak***, R.R. Boyer, C.Z. Alvarado, R.C. Williams, and S.S. Sumner. Use of Ultraviolet Light for the Inactivation of *Listeria monocytogenes* and Lactic Acid Bacteria Species in Recirculated Chill Brines. *J Food Prot*. 71 (3):629-33.
- 2008 Sommers, C.H., K.T. Rajkowski, J. Jaczynski, and **K.E. Matak**. Letter to the editor: Radiation Sensitivity of *Escherichia coli* JM 109 and DH5 α . *J Food Sci*. 73(1): vii.
- 2007 Chalise, P., E. Hotta, **K. Matak**, and J. Jaczynski*. Inactivation Kinetics of *E. coli* by Pulsed Electron Beam. *J Food Sci*. 72(7):M280-M285.
- 2007 **Matak, KE***, SS Sumner, SE Duncan, E Hovingh, RW Worobo, CR Hackney, and MD Pierson. Effects of Ultraviolet Irradiation on Chemical and Sensory Properties of Goat Milk. *J Dairy Sci*. 90(7):3178-3186.
- 2006 **Matak, K***, E Hovingh, CE Smith, K Waterman, CR Hackney, and SS Sumner. Virginia/West Virginia Dairy Practices Survey. *Food Prot Trends*. 26(1):20-26.
- 2005 **Matak, KE***, JJ Churey, RW Worobo, SS Sumner, E Hovingh, CR Hackney, and MD Pierson. Efficacy of UV Light for the Reduction of *Listeria monocytogenes* in Goat's Milk. *J Food Prot*. 68(10): 2212-2216.
- 2003 **Matak, K.E.***, JH Wilson, SE Duncan, EJ Wilson, CR Hackney, and SS Sumner. 2003. The Influence of Lactose Hydrolysis on the Strength and Sensory Characteristics of Vanilla Ice Cream. *Transactions of the ASABE*. Vol. 46(6): 1589-1593.

BOOK CHAPTERS (2)

- 2016 Tahergorabi R, Matak KE, Jaczynski* J. 2016. Inactivation Kinetics of Foodborne Pathogens with Electron Beam Emphasizing Salmonella. In: Jaiswal AK, editor. *Food Processing Technologies: Impact on Product Attributes*. Boca Raton: CRC Press. p 671-691.
- 2014 Tahergorabi R, Jaczynski J, Matak* KE. Electron Beam Inactivation of Foodborne Pathogens with an Emphasis on Salmonella. In: Gomez-Lopez VM, Bhat R, editors. *Practical Food Safety: Contemporary Issues and Future Directions*. Wiley Blackwell Publishing.
- 2009 **Matak KE** and Jaczynski J. Food Preservation with Electron Beam. In: Hulsen I, Ohnesorge E, editors. *Food Science Research and Technology*. Hauppauge: Nova Science Publishers. p 229-246.

INVITED LECTURES (3)

- 2016 Matak, K (presented). Innovative Protein Sources for a Growing Population: Repurposing Protein From Underutilized Resources. Institute of Food Technologists Annual Meeting, Chicago, IL.
- 2015 Matak, K (presented). Inactivation of Microbial Pathogens During a pH-Shift Protein Recovery Process. Institute of Food Technologists Annual Meeting, Chicago, IL.

2012 L. Sivanandan (presented), J. Jaczynski, K. Singh, W. Burnett, G. Lies, H. Niwas Mishra, **K. Matak**, M. Ronaghi. Global Food Security and Sustainability through Agricultural Education and Training. 2012 ASABE Annual International Meeting. Dallas, Texas. July 29 – August 1, 2012

2011 Jaczynski J (presented), **Matak KE**. 2011. Application of e-beam to control foodborne pathogens in seafood. Seafood Products Association Pathogen Intervention Strategies, Seattle, WA. April 27, 2011.

CONFERENCE ABSTRACTS

2019

- Rose, A., Jaczynski, J., Matak, K.E. Defatting insect powders to enhance protein quality and concentration. Institute of Food Technology Annual Meeting, New Orleans. June 2019.
- Warren, D., Soule, L., Taylor, K., Skinner, C., Matak, K., and J. Tou. Evaluating Protein Quality and Safety of Protein Powder Derived from Silver Carp (*Hypophthalmichthys molitrix*). Institute of Food Technology Annual Meeting, New Orleans. June 2019.
- Showman, C., Jaczynski, J., and K. Matak. Functional properties of concentrated egg yolk protein powder using a one-step organic solvent extraction process. Institute of Food Technology Annual Meeting, New Orleans. June 2019.
- Chiu, Y-C, Matak, K and K-M Ku. Steaming Eliminates the Bitter Taste of Methyl Jasmonate Treated Broccoli. American Society of Horticultural Science Annual Meeting. July 2019.

2018

- Warren, DC, Jaczynski, J, Tou, JC, Matak, KE. Changes in soluble protein powders derived from silver carp (*Hypophthalmichthys molitrix*) and whey protein concentrate stored at ambient and elevated temperatures. Institute of Food Technology, Chicago.
- Rose, A., Jaczynski, J., Matak, K.E. 2018. Extraction of lipids from insect powders using a one-step organic solvent extraction process. Institute of Food Technology, Chicago.
- Showman, C., Jaczynski, J., Barnes, K., Matak, KE. Separation and concentration of omega-3 PUFA-rich phospholipids by hydration of krill oil. Institute of Food Technology, Chicago.
- Brogan E, Matak K, Park YL, Jaczynski J. 2018. Characterization of insect lipid and protein. Institute of Food Technologists, Chicago, IL.
- Zheng H, Beamer S, Matak K, Jaczynski J. 2018. Effect of κ -carrageenan on gelation and gel characteristics of Antarctic krill (*Euphausia superba*) protein isolated with isoelectric solubilization/precipitation. Institute of Food Technologists, Chicago, IL.

2017

- Warren, Derek, Jacek Jaczynski, Janet Tou, Kristen Matak. Impact of protein recovery on nutritional quality of silver carp sarcoplasmic protein powders. Institute of Food Technologists Annual Meeting, Las Vegas, NV.
- E. Smith, S. K. Beamer, K. E. Matak, J. Jaczynski. Quality indicators of egg sticks with omega-3 fatty acids and lutein during storage. Institute of Food Technologists Annual Meeting, Las Vegas, NV.

2015

- Ilgin Paker, Jacek Jaczynski, Kristen Matak. 2015. Protein and Lipid Recovery from Black Bullhead Catfish (*Ameiurus melas*) Using Calcium Hydroxide as the Processing Base in pH-Shift Process. Institute of Food Technologists Annual Meeting, Chicago, IL.
- Ilgin Paker, Kristen Matak. 2015. Effects of Sarcoplasmic Protein Powder on Textural Properties of Myofibrillar Protein Gels. Institute of Food Technologists Annual Meeting, Chicago, IL.

2014

- Ilgin Yikici, Kristen Matak. 2014. Effect of Prior and Post-Cooking Incubation on Protein Gel Characteristics. Abstract# 165-09. Institute of Food Technologists Annual Meeting, New Orleans, LA.
- Ilgin Yikici, Kristen Matak. 2014. The Effects of Calcium Enhancement and Different Functional Additives on Silver Carp Protein Gelation. Abstract# 141-31. Institute of Food Technologists Annual Meeting, New Orleans, LA.

2013

- Tesfai, A., Beamer, S., Matak, K., Jaczynski, J. 2013. Validation of Electron Beam Processing for Whole Shell Eggs. Abstract #208-09. 2013 IFT Annual Meeting, July 13 – 16, 2013, Chicago Illinois
- Harvey, B., Yikici, I., Adelanwa, V., Tappe, A., Beamer, S., Matak, K., Jaczynski, J. 2013. Comparative Analysis of Gels Made from Alaska Pollack Surimi (*Theragra chalcogramma*) and Peruvian Anchovy (*Engraulis ringens*) Protein Recovered by Isoelectric Solubilization/Precipitation. Abstract #165-01. IFT Annual Meeting, July 13 – 16, 2013, Chicago Illinois.
- Ronaghi M, Beamer SK, Jaczynski J, Sivanandan L, Matak KE. 2013. Isoelectric solubilization and precipitation of silver carp protein with increasing formic and lactic acid concentrations and their bactericidal effectiveness on *Staphylococcus aureus*. Abstract #198-06. Institute of Food Technologists, Chicago, IL.

2012

- Tahergorabi R, Beamer SK, Matak KE, Jaczynski J. 2012. Optimization of isoelectric solubilization/precipitation targeting salt reduction. Abstract #145-07. Institute of Food Technologists Annual Meeting, Las Vegas, NV.
- Debusca A, Tahergorabi R, Beamer SK, Matak KE, Partington S, Jaczynski J. 2012. Physicochemical properties of surimi gels nutrified with dietary fiber. Abstract #155-02. Institute of Food Technologists Annual Meeting, Las Vegas, NV.
- Sell C, Beamer SK, Tou JC, Jaczynski J, Matak KE. 2012. Sensory characteristics and storage quality indicators of surimi franks nutritionally enhanced with omega-3 rich flaxseed oil and salmon oil. Abstract #144-48. Institute of Food Technologists Annual Meeting, Las Vegas, NV.
- Paker I, Beamer SK, Jaczynski J, Matak KE. 2012. Functional properties of protein gels made from silver carp (*Hypophthalmichthys molitrix*) protein recovered by isoelectric solubilization and precipitation using organic acids. Abstract #153-03. Institute of Food Technologists Annual Meeting, Las Vegas, NV.
- Paker I, Beamer SK, Jaczynski J, Matak KE. 2012. Compositional characteristics of materials recovered from whole gutted silver carp (*Hypophthalmichthys molitrix*) by isoelectric solubilization and precipitation using organic acids. Abstract #270-05. Institute of Food Technologists Annual Meeting, Las Vegas, NV.
- Paker I, Beamer SK, Jaczynski J, Matak KE. 2012. Texture and color properties of protein gels made from silver carp (*Hypophthalmichthys molitrix*) protein recovered by isoelectric solubilization and precipitation using organic acids. Abstract #144-36. Institute of Food Technologists Annual Meeting, Las Vegas, NV.

2011

- Maditz, K, S. Beamer, K. Barnes, P.B. Kenney, K.E. Matak. The effect of dietary inclusion of conjugated linoleic acid in finishing hog feed on sensory characteristics and storage quality indicators of pork loin. Abstract # 053-03. Institute of Food Technologists Annual Meeting, New Orleans, LA.
- Tesfai A, Beamer SK, Matak KE, Jaczynski J. 2011. Protein and lipid changes in infant formula treated with electron beam. Abstract #158-27. Institute of Food Technologists Annual Meeting, New Orleans, LA.
- Sedoski H, Beamer SK, Partington S, Jaczynski J, Matak KE. 2011. Quality indicators and sensory evaluation of nutritionally enhanced egg sticks with omega-3 rich oils. Abstract #099-10. Institute of Food Technologists Annual Meeting, New Orleans, LA.
- Tahergorabi R, Beamer SK, Matak KE, Tou JC, Jaczynski J. 2011. Color and textural properties of surimi gels with salt substitute. Abstract #147-04. Institute of Food Technologists Annual Meeting, New Orleans, LA.
- Tahergorabi R, Beamer SK, Matak KE, Tou JC, Jaczynski J. 2011. Development of value-added fish products from protein isolates recovered with isoelectric solubilization/precipitation. Abstract #097-18. Institute of Food Technologists Annual Meeting, New Orleans, LA.

2010

- Pietrowski B, Tahergorabi R, Beamer SK, Matak KE, Jaczynski J. 2010. Nutrification of surimi seafood by incorporation of omega-3-rich oils. Abstract #225-01. Institute of Food Technologists Annual Meeting, Chicago, IL.

- Tahergorabi R, Beamer SK, Matak KE, Jaczynski J. 2010. Conversion of dark chicken meat processing by-products to restructured white chicken meat food products by using isoelectric solubilization / precipitation and addition of titanium dioxide. Abstract #235-06. Institute of Food Technologists Annual Meeting, Chicago, IL.
- Otto R, Beamer SK, Jaczynski J, Matak KE. 2010. Isoelectric solubilization and precipitation of fish protein using citric or acetic acid and its effect on survival of *Listeria monocytogenes*. Abstract #037-07. Institute of Food Technologists Annual Meeting, Chicago, IL.
- Otto R, Beamer SK, Jaczynski J, Matak KE. 2010. Survival of *Listeria innocua* after isoelectric solubilization and precipitation protein recovery process using citric or acetic acid. Abstract #042-30. Institute of Food Technologists Annual Meeting, Chicago, IL.
- El-Rawass AL, Hvizdzak A, Davenport MP, Beamer SK, Jaczynski J, Matak KE. 2010. The effects of nonthermal electron beam irradiation on the quality of peanut butter. Abstract #236-03. Institute of Food Technologists Annual Meeting, Chicago, IL.

2009

- Tesfai A, Beamer SK, Matak KE, Jaczynski J. 2009. Microbial radio-resistance of *Salmonella typhimurium* in whole egg subjected to electron beam. Abstract #156-26. Institute of Food Technologists, Anaheim, CA.
- Tesfai A, Beamer SK, Matak KE, Jaczynski J. 2009. Microbial inactivation kinetics of *Escherichia coli* in ground beef exposed to repetitive electron beam. Abstract #123-27. Institute of Food Technologists, Anaheim, CA.
- Hvizdzak AL, Beamer SK, Jaczynski J, Matak KE. 2009. Use of electron beam irradiation for the reduction of *Salmonella enterica* serovars Typhimurium and Tennessee in peanut butter. Abstract #123-51. Institute of Food Technologists, Anaheim, CA.
- Hvizdzak AL, Beamer SK, Jaczynski J, Matak KE. 2009. Fate of *Salmonella enterica* serovar Tennessee in peanut butter after electron beam exposure. Abstract # 125-32. Institute of Food Technologists, Anaheim, CA.
- Inan D, Beamer SK, Jaczynski J, Matak KE. 2009. Docosahexaenoic acid production by the marine alga *Cryptocodinium cohnii* in a continuous mode process. Abstract #120-07. Institute of Food Technologists, Anaheim, CA.
- Simmons C, Beamer SK, Jaczynski J, Semmens K, Matak KE. 2009. Effect of a flaxseed oil enhanced diet on the product quality of farmed Brook trout (*Salvelinus fontinalis*) filets. Abstract #119-28. Institute of Food Technologists, Anaheim, CA.

2007 – 2008

- Lansdowne L, Beamer SK, Jaczynski J, Matak KE. 2008. The survival of *Escherichia coli* in rainbow trout byproducts (*Oncorhynchus mykiss*) processed using isoelectric solubilization/precipitation. Abstract #P5-65. International Association for Food Protection, Columbus, OH.
- Lansdowne L, Beamer SK, Jaczynski J, Matak KE. 2008. The survivability of *Listeria innocua* in rainbow trout filets (*Oncorhynchus mykiss*) processed using isoelectric solubilization/precipitation. Abstract # 091-40. Institute of Food Technologists, New Orleans, LA.
- James DL, Jaczynski J, Matak KE. 2007. Effect of electron beam irradiation on acid-resistant *Salmonella enterica* subsp. *enterica* serotype Montevideo in tomato. Abstract #P1-41. International Association for Food Protection, Lake Buena Vista, FL.
- James DL, Parsons ER, Jaczynski J, Matak KE. 2007. Effect of different initial growth media on growth parameters of *Cryptocodinium cohnii* ATCC 30772. Abstract #010-20. Institute of Food Technologists, Chicago, IL.