

CURRICULUM VITAE

DONG UK AHN

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Education

PhD 1988 University of Wisconsin-Madison, Poultry Science, and Meat & Animal Science
MS 1983 Seoul National University, Korea, Animal Science
BS 1978 Seoul National University, Korea, Animal Science

Professional Experience

- SNU-WCU Professor, Major in Biomodulation, Seoul National University, Korea. March 1, 2009 - Aug. 2013.
- The Korean Federation of Science and Technology Societies' Visiting Professor, Department of Food and Animal Biotechnology, Seoul National University, May 1, 2006- Oct. 2006.
- Professor, Department of Animal Science, Iowa State University, 2005 - present.
- Associate Professor, Department of Animal Science, Iowa State University, 2000 - 2005.
- Honorary Research Scientist Abroad, Korea Livestock Research Institute, 2001- present.
- Assistant Professor, Department of Animal Science, Iowa State University, 1994 - 2000.
- Session Lecturer, Animal Science Department, University of Alberta, Canada, 1993
- Postdoctoral Research Associate, Departments of Animal Science and Food Science, University of Alberta, Canada, 1990-1994
- Postdoctoral Research Associate, Animal Science Department, University of Saskatchewan, Canada, 1988-1990
- Research Assistant, Poultry Science Department, University of Wisconsin-Madison, 1983-1988
- Teaching Assistant, College of Agriculture, Korea Correspondence College, Korea, 1982-1983
- Production Manager, ShinChon Feed Co., Korea, 1978-1981

Research/Work Experience Areas

- Sequential separation of value-added components from egg yolk and white
- Modification and application of value-added components separated from egg
- Effect of processing, storage and cooking on omega-3 fatty acids, lutein and choline in egg products
- Development of functional bioactive peptides using phosvitin from egg yolk
- Causes of flavor and taste changes in irradiated ready-to-eat cooked meat products

- Development of methods that can improve consumer acceptance of irradiated raw and cooked meat products
- Dietary and irradiation interventions on the pathogen reduction and quality of meat
- Mechanisms and prevention of off-odor production, lipid oxidation, and color changes in irradiated raw and cooked meat
- Exploring Potentials of Irradiated Egg White as a Novel, Functional Food Source
- Effect of dietary ingredients (CLA, omega-3 fatty acids, vitamin E etc.) on the performance of animal and the quality of meat and eggs
- Pro- and antioxidant mechanisms in meat and meat products
- Dietary acid-base on the animal physiology and postmortem biochemistry of pork muscle
- Mechanisms of color changes and characterization of color compounds in uncured cooked poultry meat products
- Environmental heat, early heat conditioning and the heat stress-induced quality changes in broiler breast meat

Current Research Areas

- Lipid and protein oxidation in meat and meat products
- Effect of sub-zero saline chilling on the quality of broiler meat
- Separation of value-added components from egg
- Developing functional bioactive peptides and lipids from egg components
- Effect of sub-zero saline chilling on the quality of broiler meat
- Quality of poultry meat raised in crop-animal integrated systems
- Quality of poultry meat raised in crop-animal integrated systems

Teaching Activities

- Protein Science course, 8 lectures (Oct. 14-25, 2019), Huazhong Agricultural University, China.
- A 2-hr lecture on Lipid Oxidation on Meat Quality and Its Implications to Human Health at Huazhong Agricultural University, China. October 28, 2019.
- A 2-hr lecture on Mass spectrometry at Huazhong Agricultural University, China. October 24, 2018.
- Protein Science course, 8 lectures (Oct. 8-23, 2018), Huazhong Agricultural University, China.
- Four lectures at Nanjing Agricultural University (1 lecture in Meat center and 3 lectures) in Food Science department (all 2-hr lectures), Nov. 2-Nov. 10, 2017
- Advanced Meat Science, National Center of Meat Quality and Safety Control, Nanjing Agricultural University, China (2014, 2015, 2017)
- Seminar presentations (4 lectures for Meat center and 2 lectures in Animal Science department) at Nanjing Agricultural University, Nanjing, China, 2015
- Meat Science Seminar, 2/10/2015
- Workshop and lectures in China (8 lectures, Nanjing Agricultural University, Chuzhou university, and Yangzhou University, China), Nov. 2014
- 2 Lectures in Sri Lanka (Univ. Peradenya and Uva Wellessa University, Sri Lanka), Nov. 2014.

- ANS570 for 4 weeks (7 lectures, 3 discussions 2 hr each, and 1 exam) (2010, 2012, 2014, 2016, 2018).
- FSHN613 for 2 weeks (2012)
- Food Processing (3 lectures) for University of Wisconsin-Stout (2012).
- Biomodulation and Protein, and Neobiomaterials and Bioregulation, Seoul National University, Korea (2010-2013)
- Meat Science, Animal Science Department, Seoul National University, Korea (2009-2011)
- Food Proteins and Meat Science, Seoul National University, Korea (2006)

Extension Activities

- 1 Made a presentation on “Addition of Values to Egg Yolk and the Production of Functional Phosphopeptides from Phosvitin” with Rembrandt Foods and CIRAS (ISU). Nov. 15 and Dec. 15, 2016
- 2 Discussed about technology transfer on IgY and phosvitin production from egg yolk with CIRAS (ISU) and IgY Immune Technologies and Life Sciences, Inc. Ontario, Canada. Nov. 14-15 and Dec. 14, 2016
- 3 Hosted four students visiting from Korea, providing tours to ISU facilities, provide a short training on meat processing, and visited irradiation facilities and markets for agricultural products. July 12-16, 2016
- 4 Hosted a visiting scholar from Kyungpook National University, Korea for 2 months, June-August, 2016.
- 5 Hosted 3 students (MS and PhD) and a faculty member from U. Maryland, Easternshore for 2 months as a part of Capacity building program, and trained the students for various research techniques. May 18-July 17, 2016.
- 6 Discussed about collaboration with Dr. Bill Chase of Des Moines (Kestrel, a vaccine company) on the use of IgY from egg yolk to replace serum antibody, and demonstrating our IgY separation method over a 3-day period. March 25-27, 2016.
- 7 Providing advices on the use of waste egg white proteins from egg breaking process, and analyzing the hydrolyzed proteins from Rembrandt Foods, 2015.
- 8 Providing advices on the use of egg white proteins, especially on ovotransferrin. The R&D director of Rembrandt Foods, and other R&D staffs of Rembrandt Foods, Year-round, 2015
- 9 Providing advices on the various irradiation facilities options that Tyson Foods is interested in installing in the near future and discussing the impacts of irradiation methods to meat quality and safety as well as consumer acceptance of the products – Mr. Bryce Gerlach. Sr. Food Technologist, Tyson Foods, Inc. – Oct. 30-Nov. 2, 2015.
- 10 Providing advices and discussing the production and the use of free ferulic acid from corn by-products in animal feeds with Brad Saeger of Agri-ventures Alliance over the past 2 years. 2014-2015
- 11 Phone interview about relationship between meme pigments and meat flavor with Melissa Fellet, a writer of ACS Central Science, a journal published by the American Chemical Society. 8/19/2015.
- 12 Met with a group of people from the Colorado Coalition for African Empowerment and discussed about developing project for using Moringa plant as the functional and life-sustaining crop for underdeveloped countries. We have prepared components from the leaves of the plant and Dr. Mendonca in Food Science & Human Nutrition analyzed for their

antimicrobial functions. Discussion on developing projects on Moringa seed and leaves is under way.

- 13 Discussion on the research opportunities with Clara Foods on the separation of value-added components from egg white for Clara Foods, Inc. June 15-17, 2015.
- 14 Telephone interview with The Daily Iowan, the University of Iowa's student newspaper (Cory Porter). 3/31/2015.
- 15 Organizing and Chairing MPC Turkey Processing Workshop, St. Paul, MN, 3/17-19, 2015
- 16 Discussion on Trends in global meat consumption, meat processing industry in the US and the directions for Korean pork industry with Pig Gene Korea, Inc., Korea, 4/2-3, 2015.
- 17 Helping Kimchee project of KFRI: Focus group discussion, consumer study and volatile analysis 2/19-23/2015
- 18 Telephone interviews on egg with Quad City Times (Tom Guyer), 1/28/2015 and 3/24/2015
- 19 Discussion with Abhay Gupta, Business Development Manager, about optimizing and finalizing a benchtop/pilot plant process for dry and liquid yolk to produce phospholipids that can be scaled up to a plant level. 2/10/2015 and 2/11/2015
- 20 Meeting with people from Michael Foods, Inc. to develop collaborative research/extension program on egg utilization with my lab. 1/13/2015.
- 21 Helping Tamarack Lam & Wool company (Hinkley, MN) in developing lamb chops with functional fatty acids: Jan. 2015
- 22 Interview with Iowa Public Radio on the “New Poultry Inspection Rules” of USDA (August, 2014)
- 23 Speaker: Poultry Processing Workshop, Nanjing Agricultural University, China Nov. 14-16, 2014, Nanjing, China
- 24 Mutual visits and conference calls with the R&D staffs of Rembrandt Foods, Inc. as well as related industry personnel to develop collaborative research/extension program with my lab. 2014
- 25 Session chair: Turkey Processing Workshop, Midwest Poultry Federation Conference. Mar. 18-20, 2009-present
- 26 IMPA Processed Meat Judging, Feb., 2006-present
- 27 Taught Poultry Products and Processing course for the Center of Excellence program at the University of Wisconsin-Madison, July 2009.
- 28 Smithfield Foods Meat & Poultry Training Program, Sept. 2007-present
- 29 Iowa Egg Industry Symposium, Nov. 2008
- 30 Session chair: Egg Processing Workshop, Midwest Poultry Federation conference, Mar. 2008.
- 31 Smithfield Foods Meat & Poultry Training Program, Sept. 2007
- 32 Delegate to the US-Republic of Korea Joint Standing Committee on Nuclear Energy Cooperation (US-ROK JSCNEC) May 1-4, 2006. Seoul, Korea.
- 33 Helped Iowa Meat Producers’ Association and Meat Export Federation as an interpreter for Korean Meat buyers visited Iowa. Feb. 17, 2006, Des Moines, IA.
- 34 Participated in ISU/ConAgra Foods Meat & Poultry Training Program, 2005-2006.
- 35 Participated in Feasibility Study for Farmers Fresh Poultry (Technical Feasibility) – for building a new poultry processing plant in Kalona, Iowa, 2004.
- 36 Organizing and coordinating Ensminger School in Korea, 2003-2004
- 37 Session chair: Midwest Poultry Federation conference, 2003-2004.
- 38 Participated in the HACCP training program for a major Iowa turkey company for their new turkey processing facility, 2003

- 39 Investigated the effect of supplying soluble carbohydrates on the pH of crop during preharvest feed withdrawal, which is important for the colonization of pathogens in crop and eventually the contamination of pathogens in carcass during processing.
- 40 Participated in a multistate research on the internal and external temperature changes of eggs from the layer house through processing, storage, and distribution to the warehouse or store to design better egg handling protocols, 2001-2003.
- 41 Board of Directors of Iowa Turkey Federation, 1995-2010.
- 42 Member of Iowa Turkey Federation Marketing Board, 2001-2010.
- 43 Board of Directors of Iowa Poultry Association, 1997-2010.
- 44 Board of Directors of Iowa Egg Council, 1997-2010.
- 45 Member of Advisory Committee, Iowa Farm Bureau, 1999-2013.
- 46 Speaker/moderator of Turkey Processors' Seminar, 1995 –1998.
- 47 Speaker/moderator of Annual Turkey Grower's Convention, 1996.
- 48 Committee of Iowa Egg Quality Assurance Program, 1996-1997.
- 49 Committee and a presenter, Iowa Poultry Symposium, 1997-1998.
- 50 Chairman of planning committee for Egg Processors symposium, 1997-1998, 2004.
- 51 Session chair: Egg processing workshop, Midwest Poultry Federation conference, 1997-2000.
- 52 Moderator and committee of Iowa Poultry Symposium, 1996-2010
- 53 Responded to phone and e-mail questions related to poultry products and processing.
- 54 Presented seminars to International audiences
- 55 Assisted people who wanted to start their own meat businesses
- 56 Assisted Iowa companies in establishing chemical analyses related to meat quality measurements
- 57 Assisted an Iowa-based company in evaluating new corn strains to be used in animal feed to improve meat quality and stability
- 58 Helped an Iowa company in solving their quality problems in turkey products
- 59 Transferred research findings to local, national and international producers, processors and consumers through interviews, invited presentations, and various media.

National and International Research Collaborations

- Developing research projects on “The use of phosphopeptides from egg phosvitin as calcium supplementing source for animals” with Egg Research Center at Huazhong Agricultural University, China 2019
- Development of National Center of Human Nutrition for Nutrient Enriched Animal Source Foods Lab (Co-PI), University of Veterinary and Animal Science, Lahore, Pakistan, 2018
- Developing research projects on the use of egg proteins and the development of phosphopeptides using egg phosvitin with Egg Research Center at Huazhong Agricultural University, China 2018
- Research Collaboration with Huazhong Agricultural University, China, 2017-
- Research Collaboration with Isfahan Agricultural and Natural Resources, Iran, 2015-2016
- Research Collaboration with University of Peradenya, Sri Lanka, 2014-
- Research Collaboration with University of Uva Wallessa University, Sri Lanka, 2013-
- Research Collaboration with University of Wisconsin-Stout, 2012-
- Research Collaboration with University of Maryland-Easternshore MD, 2014-
- Research Collaboration with Nanjing Agricultural University, China, 2014-
- Research Collaboration with Seoul National University, Korea, 2014-

- Research Collaboration with Korea Research Institute, Korea, 2012-
- Research Collaboration with Suncheon University, Korea, 2009-2014
- Research Collaboration with Chungnam University, Korea, 2009-2014
- Research Collaboration with Konkuk University, Korea, 2008-
- Research Collaboration with Biomodulation program, Seoul National University, Korea, 2009-2013
- Research Collaboration with Korea Atomic Energy Institute, 2003-2005
- Research Collaboration with University of Wisconsin-Madison, 2001-2003
- Research Collaboration with NADC/ARS, Ames, 2000-2004
- Research Collaboration with Oregon State University, 1999-2001
- Research Collaboration with University of Arkansas, 2000-2002
- Research Collaboration with Hubei Academy of Agricultural Science, China 2002
- Research Collaboration with Kyungbuk University, Korea 2002-
- Research Collaboration with Kyungnam University, Korea 2001-2006
- Research Collaboration with Inje University, Korea 2001-2004
- Research Collaboration with China Agricultural University, China 1999-2000
- Research Collaboration with Korea Food Research Institute, Korea 1999-2015.
- Research Collaboration with Kyungsan University, Korea 1996-1997.

Professional Associations

- American Meat Science Association
- Institute of Food Technologists
- Poultry Science Association
- American Chemical Society
- Gamma Sigma Delta Honorary Agricultural Society
- Sigma Xi, The Scientific Research Society

Awards, Honors, and Recognition

- American Egg Board Research Award, Poultry Science Association, 2015.
- Award in Meat Research, American Society of Animal Science, 2013.
- The Evonic Degussa Award for the achievement in Poultry Science, Poultry Science Association, 2011.
- ISU Animal Industry Report Award, Iowa State University, 2004.
- Award for Achievement by an Organizational Team (ISU Extension), Iowa State University, 2004.
- American Egg Board Research Award, Poultry Science Association, 2000.

Service Activities

Department:

Member

Search Committee of Poultry Nutrition Position, 2015
 Section Editor for Animal Industry Report, 2013-16
 Post tenure review committee of Dr. S. Lonergan, 2015
 Departmental Scholarship committee, 2014-2019
 Departmental Governance Council, 2013-2014, 2015-2019
 Served as a reviewer for the Wise Burroughs Memorial Endowment

	research grant, 2012
	Departmental strategic plans committee, 2011-2012
	Seminar Committee, 2011-2012
	Award and Recognition committee, 2008-2010
	Post-tenure review committee for L. Anderson, 2008
	PEC Committee for E. Lonergan, 2007
	P&T committee for Brigandahl, 2007
Member	Post-tenure review committee for Sebranek, 2006
Member	Post-tenure review committee for Cordray, 2005
	Chuck Wagon Committee 1995-2006
Member	Professional Development, 2002-
Member	Meat Science Position Screening Committee, 1997
Member	Departmental Collaborator Evaluation Committee, 2001
Member	Poultry Nutrition Position Screening Committee, 2002
Chair	Departmental Collaborator Evaluation Committee, 2002

College:

Committee	Diversity committee 2008-2011
Member,	Food Safety Consortium 1995-2010
Member,	Nutritional Sciences Council 1996-present
Member	Plant Science Institute

Regional:

Chair and Organizer	Meat and Egg Processing Workshop for the Midwest Poultry Federation Convention. 2017-2019
Chair and Organizer	Turkey Processing Workshop for the Midwest Poultry Federation Convention. 2009-2016
Chair and Organizer	Egg Processor Workshop for the Midwest Poultry Federation Convention. 2003- 2008
Member	Iowa Turkey Processors' Seminar Planning Committee, 1995
Member	Midwest Poultry Federation Convention Turkey Processors Workshop Committee 1996-1997
Chair	Egg Processor Workshop 1998 Planning Committee and Workshop for the Midwest Poultry Federation Convention. 1997-2008.
Moderator	Iowa Poultry Symposium, 1995-2000
Moderator	Iowa Layer Symposium, 2001-2007

National:

Member	PSA-AEB Research Award Committee, Poultry Science Association, 2018
Member	PSA-Maurice Stein Fellowship Award Committee PSA, 2018
Member	IFT-2017 Samuel Cate Prescott Award Jury, 2017
Member	Maurice Stein Fellowship Award Committee PSA, 2016-2017
Member	2016 Stephen S. Chang Award for Lipid or Flavor Science Jury, IFT, 2016

Member	PSA-AEB Research Award Committee, Poultry Science Association, 2015-2017
Member	National Award Committee in Meat Research, ASAS, 2015
Member	PSA Student paper competition evaluation committee, 2013
Member	IFT Student paper competition evaluation committee, 2008, 2009
Member	S-1027 Regional Research Committee 2007-present.
Member	S-292 Regional Research Committee “Southern Regional Research Project” 2001-2006.
Member	IFT Student paper competition evaluation committee, 2005, 2007
Member	DC97-13 Planning Committee “Southern Regional Research Project” 1997-2000.
Member	DC97-13 Planning Committee “Southern Regional Research Project” 1997-2000.
Member	NC-183 Regional Research Project “Development of new processes and technologies for the processing of poultry products” 1995-1997.
Member	IEG-65 Information Exchange Group “Oxidative process in muscle foods” 1995.
Secretary	IEG-65 Information Exchange Group “Oxidative process in muscle foods” 1996.
President	IEG-65 Information Exchange Group “Oxidative process in muscle foods” 1997-1998.
Co-chair	Institute of Food Technologist, Technical Oral Session: “Muscle Foods Quality and Methods” 1998.
Member	DC97-13 Southern Regional Research Project planning committee, 1997-1998.
Section chair	Poultry Science Annual Meeting: Poultry Products and Processing section, 1999.
Associate Editor	Poultry Science. 1998-2001.

International:

Editorial Board	Food Science and Biotechnology, 2019-
Editorial Board	Korean J. Food Preservation, 2019-
Evaluation committee	Antioxidant J. Travel Award, 2018
External Assessor	Faculty Promotion, Universiti Putra Malaysia (2018-2021)
International Editor	Food Science of Animal Resources, 2018- present
Evaluation Committee	MDCI Travel Award committee, 2018
Editorial Board	Tropical Agricultural Research, 2017-present
Guest Editor	Food Research International, 2017-2018.
Editorial Board	Journal of Agriculture and Value Addition (JAVA) 2016- present
Reviewer	Uva Wellassa University International Research Symposium 2017.
Editorial Board	Antioxidants, 2016-Present
Guest Editor	Oxidative Medicine and Cellular Longevity Journal, 2015-2016
Guest Editor	Antioxidants, 2015-2016
Editorial Board	Asian-Pacific Journal of Animal Science, 2015-17
Associate Editor	Journal of Animal Science and Technology, 2014-present
Editorial Board	Food Engineering Progress, 2013- present

Editorial Board	<i>The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology</i> (ISSN 1843–5157), 2010-2014
Editorial Board	Korean Journal of Food Science and Animal Resources, 2008-2014
Editor	Journal of Nutrition and Food Sciences, 2010-
Chair	Plenary lecture sessions, ICOMST 2010
Editorial Board	Food Science and Biotechnology Journal, 2008-2014
Organizer/Chair	Food Science and Technology Symposium, UKC2006-2007, 2013.
Councilor	Food Science and Technology, KSEA, 2005-2007
Coordinator/organizer	Ensminger School (International Education program) in Korea, 2004
Honorary Researcher	Korea Livestock Research Institute, Korea, 2001-2014
Chair	KAFTA (Korean-American Food Scientists Association), 2000-02.
Chair-Elect	KAFTA, 1998-2000
Chair	Review Committee KAFTA Research Paper Competition, 1996-7

Reviewing:

- External Thesis Examiner for a Ph.D. student (Hafeez ur Rehman), Department of Food Science and Technology, University of Sargoda, Pakistan (2020)
- External Thesis Examiner for a Ph.D. student (Syeda Mahvish Zahra), Department of Food Science and Technology, University of Sargoda, Pakistan (2020).
- External reviewer for the Research Leaders 2025 proposal, FACCE ERA-GAS, The RL2025 fellowship program of EU (2020)
- External Thesis Examiner for a BS student (Syeda Mahvish Zahra), Faculty of Animal Science and Export Agriculture, Uva Wellassa University, Sri Lanka (2020)
- External Thesis Examiner for a Ph.D. student (Haroon Munir), University of Agriculture, Faisalabad, Pakistan (2020)
- External Thesis Examiner for a Ph.D. student (Muhammad Qasim Raza), University of Agriculture, Faisalabad, Pakistan (2020)
- External Thesis Examiner for Ph.D. students (Huma Bader Al Ain, Muhammad Faisal Nisar and Zunaira Mubeen), Government College University, Faisalabad, Pakistan (2019)
- External Reviewer for Promotion of Dr. M. Asif Khan, University of Agriculture, Faisalabad Pakistan (2019)
- External Thesis Examiner for a Ph.D. student (Zunaira Mubeen), Government College University, Faisalabad, Pakistan (2019)
- External Thesis Examiner for a Ph.D. student (Shahid Waheed), University of Karachi, Pakistan (2018).
- External Reviewer for Promotion of Dr. Lokman Hakim Idris, Faculty of Veterinary Medicine Universiti Putra, Malaysia (2018)
- External Reviewer for Promotion of Dr. Dr. Anjas Asmara, Faculty of Veterinary Medicine, Universiti Putra, Malaysia (2018).
- External Reviewer for Promotion of Dr. C. S. Hur, Seoul National University, Korea (2018).

- External Reviewer for Promotion of Dr. Mirko Betti, University of Alberta, Alberta, Canada (2018).
- External Reviewer for Promotion of Dr. Victoria Attah-Kotokoh, Department of Animal Science, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana (2018).
- External Thesis Examiner for a PhD student (Ibitoye Emmanuel Busayo), Universiti Putra, Malaysia (2018).
- External Reviewer for Promotion of Dr. Bruce Rathgeber, Dalhousie University, Nova Scotia, Canada (2018).
- External Thesis Examiner for a PhD student (Kashif Islam), Macquarie University, New Zealand (2018).
- External reviewer for the NSERC Grant proposal, NSERC of Canada (2018)
- External Thesis Examiner for a PhD student (Uswa Ahmad) in the Department of Food Science, Government College University, Faisalabad, Pakistan (2018).
- External Thesis Examiner for a PhD student (Afshan Shafi) in the Department of Food Science and Technology, University of Sargoda, Pakistan (2018)
- External Reviewer for the Promotion of Drs. Farhan Ahmed Atif, Nasir Ali Tauqir, and Nasir Mukhtar, The University of Saroghda, Pakistan (2017)
- External Thesis Examiner for a PhD student (Muhammad Naeem Safdar) in the Department of Food Science and Technology, University of Sargoda, Pakistan (2017)
- External reviewer for the Kuwait Foundation for the Advancement of Sciences (KFAS), Kuwait, 2016
- External reviewer for the NSERC Grant proposal, NSERC of Canada, 2016
- External reviewer of the final Report for the Alberta Livestock and Meat Agency (ALMA) Research Grant, Canada (2016).
- External Reviewer for *International Foundation for Science* Research Grant, Sweden (2015-2016)
- External Thesis Examiner for a PhD student in the Department of Agricultural Food and Nutritional Science, University of Alberta, Edmonton, Canada (2015-16)
- External reviewer for the NSERC Grant proposal, NSERC of Canada, 2015
- External Reviewer for *International Foundation for Science* Research Grant, Sweden (2015)
- *ad hoc* reviewer for an ARS project plan – *Assessment and Improvement of Poultry Meat, Egg, and Feed Quality*. USDA-ARS (2015)
- QSARU Quality Project Plan External Reviewer for USDA-ARS, Athens, GA (2015)
- External reviewer of the Agricultural Funding Consortium, Alberta, Canada (2015)
- External reviewer of the final Report for the Alberta Livestock and Meat Agency (ALMA) Research Grant, Canada (2013-2015).

- External reviewer of the Mitacs Elevated Postdoctoral Fellowship program, Canada (2014).
- External Reviewer for Tenure and Promotion of Dr. Dojin Ryu, University of Idaho (2014).
- External reviewer for the NSERC Grant proposal, NSERC of Canada (2008, 2012-2014).
- External Reviewer for Tenure and Promotion of Dr. Muhammad Younas, The University of Agriculture Faisalabad, Pakistan (2013).
- Review panel, Agriculture and Food Research Initiative/NIFA, Washington, DC (2012).
- External Thesis Examiner for a graduate student in the Faculty of Veterinary Medicine, University of Malaysia, (2011).
- External Reviewer for Tenure and Promotion of Dr. Muhammad Hussain, The University of Agriculture Faisalabad, Pakistan, (2011).
- Guest editor, IMRP 2011, Special Issue Guest Editor, Radiation Physics and Chem. (2011).
- External reviewer for Poultry Industry Council for Research and Education, Canada 2009-2011).
- External reviewer for the Alberta Agricultural Research Council, Canada (2008-2012)
- *ad hoc* reviewer for the Nebraska Agricultural Experiment Station ARD Foundation Funds 2010, University of Nebraska-Lincoln (2010)
- External reviewer of Tenure and Promotion for Dr. G. Cherian of Oregon State University and Dr. M. Betti, University of Alberta, Canada (2010).
- External reviewer for the United States-Israel Binational Agricultural Research and Development Fund (BARD) (2009)
- External reviewer for the Ohio Agricultural Research and Development Center's SEEDS (2007)
- An associate editor of the Poultry Product and Processing Section of Poultry Science Journal (1998 – 2005).
- A peer reviewer for many Scientific Journals (25-30 review per year) including Food Chemistry, Journal of Agricultural and Food Chemistry, Food hydrocolloids, Food Research International, Antioxidants, International Journal of Biological Macromolecules, Journal of Food Science, Meat Science, Poultry Science, Journal of Dairy Science, Food and Environmental Sanitation, Journal of the Science of Food and Agriculture, Journal of Nutrition, Flavor & Fragrance, International J. Food Science, Journal of Food Processing & Preservation, J. Lipids, J. Applied Poultry Research, and Journal of American Oil Chemists Society, Food Control, AJAS, J. Functional Foods, Food Science and Nutrition, Food Analytical Method, Food Science and Biotechnology, J. Food Processing and Preservation, World Poultry Science Journal, Food Bioprocess Technology, J. Food Quality, Amino Acids, Review in Clinical Pharmacology, Carbohydrate Polymers, Process Biochemistry.

Publications

Referred Journal Articles

1. Zou, W., Mourad, F. K., Zhang, X., Ahn, D. U., Cai, Z., Jin, Y. (2020). Phase separation behavior and characterization of ovalbumin and propylene glycol alginate complex coacervates. *Food Hydrocol.* (In press).
2. Yao, Y., T. Liu, Y. Tu, X. Huang, and D. U. Ahn (2020). Separation of ovoinhibitor from chicken egg white. *LWT-Food Science and Technol.* 127:109367.
3. Ji, S., D.U. Ahn, Y. Zhao, K. Li, L. Sheng, and X. Huang (2020). An easy and rapid separation method for five major proteins from egg white: successive extraction and MADI-TOF-MS identification. *Food Chem.* 315:126207.
4. Kim, H.S., J.H. Lee, S.H. Moon, D.U. Ahn, and H.D. Paik (2020). Ovalbumin Hydrolysates Inhibit Nitric Oxide Production in LPS-induced RAW 264.7 Macrophages. *Food Sci. Anim. Resour.* 40(2):274-285.
5. Zhou, X., Y. Wang, D. U. Ahn and Z. X. Cai (2020). An Easy and Simple Insolating Method of Fc and Fab Fragments with High Purify from Chicken Immunoglobulin. *J. Chromatography B.* 1141:122011.
6. Lee, J.H., S.H. Moon, Y. Hong, D.U. Ahn, and H.D. Paik (2020). Anti-elastase and anti-hyaluronidase activity of phosvitin isolated from hen egg yolk. *Br. Poultry Sci.* 61(1): 17-21.
7. Jo, Y.H., K. Ameer, N.H. Chung, Y.H. Kang, D.U. Ahn and J.H. Kwon, (2020). E-sensing, calibrated PSL, and improved ESR techniques discriminate irradiated fresh grapefruits and lemons. *J. Food Sci. Technol.* 57:364-374.
8. Lorenzo, J.M., Trindade, M.A., Ahn, D. U., and Barba, F.J. (2019). Natural antioxidants to reduce the oxidation process of meat and meat products. *Food Res. Int.* 115:377-378
9. Huang, X., S. H. Moon, J. H. Lee, H. D. Paik, E. J. Lee, and D. U. Ahn (2019). Effective preparation method of phosphopeptides from phosvitin and the analysis of peptide profiles using tandem mass spectrometry. *J. Agric. Food Chem.* 67:14086-14101.
10. Zhao, Q. C., J. Y. Zhao, D. U. Ahn, Y. G. Jin, and X. Huang (2019). Separation and identification of highly efficient antioxidant peptides from eggshell membrane. *Antioxidants.* 8, 495; doi:10.3390/antiox8100495
11. Li, X., Z. Cai, D.U. Ahn, and X. Huang (2019). Development of an antibacterial nanobiomaterial for wound-care based on the absorption of AgNPs on the eggshell membrane. *Colloids and Surfaces B: Biointerfaces* 183: 110449.
12. Yu, Z., Wang, N., Ahn, D. U., and Ma, M.H. (2019). Long-term egg yolk consumption alters lipid metabolism and attenuates hyperlipidemia in mice fed a high-fat diet based on lipidomics analysis. *Eur. J. Lipid Sci. Technol.* <https://doi.org/10.1002/ejlt.201800496>.
13. Huang, X. and D. U. Ahn (2019). Lipid oxidation and its implications to meat quality and human health. *Food Sci. Biotechnol.* 28(5):1275-1285.
14. Huang, X., E.J. Lee, and D.U. Ahn, (2019). Development of Non-Dairy Creamers using Egg White, Yolk, and Soy Proteins. *AJAS* 32(6): 881-890.
15. Huang, X., S., Abeyrathne, and D.U. Ahn (2019). Chap. 17. Advances in valuable egg protein separation - Egg yolk proteins. *In Eggs as Functional Foods and Nutraceuticals for*

- Human Health; Food Chemistry, Function and Analysis. J. Wu (Ed). Royal Soc. Chem. P329-347.
16. Abeyrathne, S., Huang, X., and D.U. Ahn (2019). Chap. 18. Advances in valuable egg protein separation - Egg white proteins. *In Eggs as Functional Foods and Nutraceuticals for Human Health: Food Chemistry, Function and Analysis*. J. Wu (Ed). Royal Soc. Chem. P348-358.
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Published Abstracts

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79. Ahn, D. U. and J. C. Cordray (2001). Developing and Implementing HACCP in Meat and Egg Products Plants – Workshop notebook. Sept. 20-22, 2001
80. Ahn, D. U. and J. C. Cordray (2001). HACCP plan reassessment workshop. Jan. 17, 2001.
81. Ahn, D. U., K.C. Nam, M. Du, and C. Jo (2000). Quality characteristics of vacuum-packaged, irradiated normal, PSE, and DFD pork. 2000 Swine Research Report, Iowa State University, Ames, IA. pp 216-221.
82. Ahn, D. U., K.C. Nam, M. Du, and C. Jo, (2000). Quality characteristics of aerobically-packaged and irradiated normal, PSE, and DFD pork. 2000 Swine Research Report, Iowa State University, Ames, IA. pp 222-227.
83. Ahn, D. U. and C. Jo, (2000). Lipid oxidation, volatiles, and off-odor production of aerobic-packaged pork patties irradiated and stored in refrigerated or frozen conditions. Swine Research Report, Iowa State University, Ames, IA. pp 228-231.
84. Ahn, D. U., C. Jo, and D. G. Olson (2000). Analysis of volatile components and sensory characteristics of irradiated raw pork. 1999 Swine Research Report, Iowa State University, Ames, IA. pp 232-240.
85. Ahn, D. U. and C. Jo, (2000). Quality characteristics of vacuum-packaged pork patties irradiated and stored in refrigerated and frozen conditions. 1999 Swine Research Report, Iowa State University, Ames, IA. pp 241-246.
86. Ahn, D. U. and J. C. Cordray (2000). Developing and Implementing HACCP in Meat and Egg Products Plants – Workshop notebook. October 27-29, 2000
87. Ahn, D. U. and J. C. Cordray (2000). HACCP Plan Validation and verification. May 19, 2000.
88. Ahn, D. U., D. G. Olson, C. Jo, S. K. Jin, and J. Love, (1999). Volatile production and lipid oxidation of irradiated cooked sausage with different packaging. 1998 Swine Research Report, Iowa State University, Ames, IA. pp 245-250.
89. Ahn, D. U. and J. Love, (1999). Effect of irradiation on lipid oxidation and off-flavor development in cooked pork products with different fatty acids and packaging. Swine Research Report, Iowa State University, Ames, IA. p 202-205.
90. Ahn, D. U. (1999). Developing and Implementing HACCP in Meat and Egg Products Plants – Workshop notebook. April 23-25, 1999
91. Ahn, D. U. and J. C. Cordray (1999). Iowa Meat and Poultry Inspection Technical Training Course – Proceedings, May 4-5, 1999.

92. Ahn, D. U. and J. C. Cordray (1998). Developing and Implementing HACCP in Meat Plants. May 2-4, 1998.
93. Ahn, D. U. and J. C. Cordray (1996). Sanitation Standard Operating Procedures and E. coli Process Control Testing Workshop. Nov. 4, 1996.

Invited Presentations

1. Ahn, D.U. (2019). Production of phosphopeptides from phosvitin and the structural characterization of the phosphopeptides using tandem mass spectrometry. FSciT-2019. Nov. 13-14, 2019. Valencia, Spain.
2. Ahn, D.U. (2019). The Status and Technological Progress of American Egg Processing. the 15th Chinese Egg Conference, October 30-Nov. 1, 2019. Wuhan, China
3. Ahn, Dong U. (2019). Lipid oxidation and its Implications to Meat Quality and Human Health. Nanjing Agricultural University, Oct. 28-29, 2019, Nanjing, China
4. Ahn, D.U. (2019). Production of Phosphopeptides from Phosvitin. 2019 UKC conference, Oct. 14-17, 2019. Chicago, IL.
5. Ahn, D.U. (2019). Effect of Irradiation on the Quality of Meat Products. The 4th International Symposium of Food Science and Human Wellness. July 31-Aug. 1, 2019, Ningbo, China
6. Ahn, D.U. (2019). Functional Properties of Enzyme Hydrolysates from Egg Yolk. the 4th International Symposium of Food Science and Human Wellness Aug. 2-4, 2019, Hangzhou, China
7. Ahn, Dong U. (2018). Lipid oxidation on Meat Quality. Shandong Agricultural University, Taian, China, Oct. 20, 2018
8. Ahn, Dong U. (2018). Addition of values to egg yolk. Huazhong Agricultural University, Wuhan, China, September 30, 2018.
9. Ahn, Dong U. (2018). Mass Spectrometry-Instruments and Applications. Huazhong Agricultural University, Wuhan, China, October 24, 2018.
10. Ahn, Dong U. (2018). How to increase the use and value of egg. Konkuk University, Korea. Aug. 14, 2018.
11. Ahn, Dong U. (2018). Separation of value-added components from egg yolk. Kyungpook National University, Korea. Aug. 9, 2018.
12. Ahn, Dong U. (2018). How to Add Value to Egg. Suncheon National University, Korea. Aug. 9, 2018.
13. Ahn, Dong U. (2018). Egg – The Last Frontier, International Conference of Korean Society of Life Science, August 9-10, 2018, Kyungju, Korea
14. Ahn, Dong U. (2018). Effects of dietary conjugated linoleic acid on animal production and the quality of animal products. Feb. 8, 2018. UW-Stout.
15. Ahn, Dong U. (2018). Effect of Feeding on the Internal and External Quality of the Egg. AVEM conference, March 6-8, 2018. Quertaro, Mexico.
16. Ahn, Dong U. (2018). Separation and Utilization of Value-added components from Egg. The 13th Symposium of the Mexican National Association of Poultry Specialists (ANECA). Feb. 15-16, 2018. Quertaro, Mexico.
17. Ahn, Dong U. (2017). Production of bioactive compounds from egg yolk. Huazhong Agricultural University, China Nov. 13, 2017

18. Ahn, Dong U. (2017). Packaging and high-pressure processing. Nanjing Agricultural University, Nov. 10, 2017.
19. Ahn, Dong U. (2017). Poultry slaughtering and processing technology. Nanjing Agricultural University, Nov. 7, 2017.
20. Ahn, Dong U. (2017). Addition of Value to Egg – Challenges and Opportunities. Jiangsu Myos Food Technology, China. Nov. 6, 2017.
21. Ahn, Dong U. (2017). Purification and application of bioactive proteins from egg yolk. Chinese Animal Products and Processing Conference, Nanjing, China Nov. 2, 2017.
22. Ahn, Dong U. (2017). Effect of irradiation on meat quality. Yangzhou Agricultural University, Nov. 5, 2017.
23. Ahn, Dong U. (2017). Lipid oxidation on meat quality and human health. Nanjing Agricultural University, Nov. 3, 2017.
24. Ahn, Dong U. (2017). Use of Irradiation to Improve the Safety and Quality of Meat Products. 3rd International Conference on “Safe Food for All” and Food Expo., Multan, Pakistan. March 2-3, 2017.
25. Ahn, Dong U. (2017). Application of irradiation to foods of animal origin. University of Agriculture, Faisalabad, Pakistan. March 6, 2017.
26. Ahn, Dong U. (2017). Storage and Preservation of Meat by Non-thermal Processing Technologies. 5th International Conference on “Impact of Climate Change on Food and Nutrition Security”. Institute of Home and Food Science, Government College University, Faisalabad, Pakistan. March 7-8, 2017.
27. Ahn, Dong U. (2017). Lipid Oxidation and Its Implications to Meat Quality and Human Health. College of Veterinary and Animal Science, Lahore, Pakistan. March 9, 2017.
28. Ahn, Dong U. (2016). Quality Concerns of Poultry Products. Suncheon National University, Korea. Oct. 15, 2016.
29. Ahn, Dong U. (2016). Production and Use of Bioactive Compounds from Egg Yolk. Konkuk University, Korea. Oct. 19, 2016.
30. Ahn, Dong U. (2016). Challenge to the WHO/IARC Report on Nitrate/Nitrite. Nanjing Agricultural University, Oct. 25, 2016.
31. Ahn, Dong U. (2016). The Roles of Nitrite and Nitrate on Human Health. CFB Agricultural Biotechnology Symposium on “Biological Activities of Animal Origin Food and Application of Cold Plasma Technology”. Seoul National University, Seoul, Korea. Oct. 13-14, 2016.
32. Ahn, Dong U. (2016). Production and characterization of functional phosphopeptides from egg yolk phosvitin. International Egg Symposium. Banff, Canada. Oct. 4-6, 2016.
33. Ahn, Dong U. (2016). Production of bioactive compounds from egg yolk. 13th China Egg Science and Technology Conference” and the 3rd International Symposium of Egg Science and Technology on Egg”: Innovation and Inspiration for Future Challenges" Nanchang, China. Oct. 21-23, 2016.
34. Ahn, Dong U. (2016). Lipid Oxidation and Its Implications to Meat Quality and Human Health. Agriculture, Life and Environmental Sciences, University of Alberta, May 10, 2016.
35. Ahn, Dong U. (2015). Poultry Products and Processing Technology, Nanjing Agricultural University, China, Oct. 16, 2015.
36. Ahn, Dong U. (2015). Use of Irradiation on Meat Safety and Quality, Nanjing Agricultural University, China, Oct. 21, 2015

37. Ahn, Dong U. (2015). Lipid Oxidation and its Implications to Food Quality and Human Health. Nanjing Agricultural University, China, Oct. 23, 2015
38. Ahn, Dong U. (2015). Addition of Value to Egg – The New Business Opportunities. The 12th China Egg Science and Technology Conference and the 2nd International Symposium of Egg Science and Technology, Nanjing, China. Oct. 16-18, 2016.
39. Ahn, Dong U. (2015). Global Food and Meat Industry – Trends and Challenges. Piggene Korea, April, 2, 2015.
40. Ahn, Dong U. (2015). ISU Research & Development in Food Irradiation. ISU-Meat Lab. & KNU-BK21Plus Joint Symposium & Students Poster Session - *Food Irradiation for Improving Food Safety and Quality*. Kyungpook Natuional University, July 16, 2015.
41. Ahn, Dong U. (2014). Active and intelligent packaging systems for meat and meat products, Nanjing Agricultural University, China, Dec. 5, 2014.
42. Ahn, Dong U. (2014). Water-holding capacity and marination of broiler breast meat, Poultry Processing Workshop, Nanjing, China, November 14-16, 2014.
43. Ahn, Dong U. (2014). Active and intelligent packaging; Meat Irradiation. Yangzhou University, China, December 1-3, 2014.
44. Ahn, Dong U. (2014). New Use of Egg, Uva Wallessa University, Sri Lanka, Nov. 22, 2014
45. Ahn, Dong U. (2014). Defects of poultry breast meat in the modern USA and European markets, Poultry Processing Workshop, Nanjing, China, November 14-16, 2014.
46. Ahn, Dong U. (2014). Addition of Values to Eggs, Chuzhou University, China, November 10, 2014.
47. Ahn, Dong U. (2014). Non-Meat Ingredients, Nanjing Agricultural University, China, November 7, 2014.
48. Ahn, Dong U. (2014). Food Irradiation; Lipid and Protein Oxidation, Nanjing Agricultural University, China, November 3, 2014.
49. Ahn, Dong U. (2014). Effects of dietary conditions on the quality of raw poultry meat, Asia-Pacific Poultry Conference, Jeju, Korea, October 19-23, 2014 (Invited).
50. Ahn, Dong U. (2014). Sequential separation of ovotransferrin and ovomucoid from egg white using two different approaches. Wroclaw Egg Banff Forum, Wroclaw, Poland, 25 -27 June 2014 (Invited).
51. Ahn, Dong U. (2014). Egg-The New Frontier. UKC2014 conference, San Francisco, CA, Aug. 18-20, 2014.
52. Ahn, Dong U. (2014). Addition of value to eggs-challenge and opportunities. Scientific Advisory Board Meeting, Rembrandt Foods Inc., Okoboji, Iowa. August 23-24.
53. Ahn, Dong U. (2013), Global Food and Meat Industry – Trends and Challenges. Suncheon National University, Korea. Nov. 26, 2013
54. Ahn, Dong U. (2013). U.S. Beef Industry – Current and Future. International Hanwoo Symposium, Jeonju, Korea, Nov. 27, 2013
55. Ahn, Dong U. (2013). Animal Agriculture and Meat Industry in the U.S. Dalian Polytech University, Dalian, China. June 17, 2013 (Invited).
56. Ahn, Dong U. (2013). Lipid oxidation and its implications to food quality and human health, Nanjing Agricultural University, Nanjing, China, June 14, 2013. (Invited).
57. Ahn, Dong Uk (2013). Potential high value opportunities from the chicken egg. Korean Society of Poultry Science, Juju University, May 24, 2013. (Invited).

58. Ahn, Dong U. (2013). New use of egg and egg components. Konkuk University, Seoul, Korea, May 30, 2013. (Invited).
59. Ahn, Dong U. (2013). Current Issues and Interest in the U.S. Meat Industry. KFDA, Osong, Korea, May 20, 2013. (Invited).
60. Ahn, Dong U. (2013). Nontraditional use of egg and egg components, Chungnam National University, Daejeon, Korea. May 9, 2013. (Invited).
61. Ahn, Dong U. (2013). Production and use of Functional peptides from phosvitin, Suncheon National University, Suncheon, Korea, May 6, 2013. (Invited).
62. Ahn, Dong U. (2013). Global Food and Meat Industry – Trends and Challenges. Yonsei University, Korea. April 29, 2013. (Invited).
63. Ahn, Dong U. (2013). Recent trends and Issues in U.S. Meat Industry, Kyungnam National University of Science and Technology, Jinju, Korea. Apr. 19, 2013 (Invited).
64. Ahn, Dong U. (2013). Irradiation and Other Intervention Technologies to Ensure the Safety of Meat, Daegu, Korea, April 17, 2013. (Invited).
65. Ahn, Dong U. (2012). Phosvitin – A Functional Protein from Egg Yolk. MyungJi University, Seongnam, Korea, Nov. 28, 2012 (Invited).
66. Ahn, Dong U. and Eun Joo Lee, (2012). Irradiation and additive combinations on the pathogen reduction and quality of poultry meat. Poultry Science Conference, Athens, GA. July 9-12, 2012 (Invited)
67. Ahn, Dong U. (2012). Separation of ovotransferrin from egg white for anticancer and antimicrobial use. Innovations in Egg Utilization Research and Development Forum, Banff, Canada, March 28-30, 2012 (Invited)
68. Ahn, Dong U. (2012). Separation of ovotransferrin from egg white for anticancer and antimicrobial use. Gyeongsang National University of Science and Technology, 6/08/2012 (Invited)
69. Ahn, Dong U. (2012). Lipid Oxidation on Food Quality and Human Health. Kyungbuk National University, June 20, 2012 (Invited)
70. Ahn, Dong U. (2012). Animal Agriculture and Meat Industry in the U.S. Chungbuk National University, June 13, 2012 (Invited)
71. Ahn, Dong U. (2012). Production and Use of Value-Added Components from Egg, CTC-Bio. Co. Seoul, Korea. May 2, 2012 (Invited)
72. Ahn, D. U. and K. Y. Ko, (2011). Developing an economic and simple purification procedure for the large-scale production of ovotransferrin from egg white. 2011 Biomodulation Symposium 'Biotechnology for Future era', SNU, Seoul, Korea, May 26-27, 2011 (Invited)
73. Ahn, D. U. and K. Y. Ko, (2011). Developing a simple purification procedure for ovotransferrin from egg white. Ovotransferrin Workshop, Konkuk Univ., Korea, June 13, 2011 (Invited)

74. Ahn, D. U. (2010). Functional Meat Products in the U.S. and Related Regulations. National Veterinary Research & Quarantine Service, Korea. Nov. 1, 2010 (Invited)
75. Ahn, D. U. 2010. Poultry Products Research in the U.S. Korea Livestock Research Institute, Korea. Nov. 2, 2010 (Invited)
76. Ahn, D. U. (2010). Future Directions of Meat Industry. Dodram Co-op., Korea. Nov. 5, 2010. (Invited)
77. Ahn, D. U. (2010). Major Issues of the U.S. Meat Industry. National Veterinary Research & Quarantine Service, Korea. Nov. 3, 2010 (Invited)
78. Ahn, D. U. (2010). Irradiation and Meat Safety. Nanjing Agricultural University, Nanjing, China, 8/21, 2010 (Invited)
79. Ahn, Dong U. and Eun Joo Lee, (2010). The Effect of Processing, Storage and Cooking on Omega-3 Fatty Acids, Lutein and Choline in Egg Products. International Egg Commission Conference, Prague, Czech Republic, September 19-23, 2010 (Invited)
80. Ahn, D. U. (2010). Irradiation as a Technology to Ensure Food Safety. Northwestern Agricultural University, Xian, China, 8/25, 2010 (Invited)
81. Ahn, D. U. (2010). Recent Advances in Poultry Processing in the U.S. Feed Research Institute, Beijing, China, 8/27, 2010 (Invited)
82. Ahn, D. U. (2010). Improving functional value of meat products. 2010 ICoMST conference, Aug. 15-20, 2010. Jeju, Korea (Invited)
83. Ahn, D. U. (2010). Lipid oxidation and its implications to food quality and human health. Distinguished Lecture Series, Seoul national University, June 2, 2010 (Invited)
84. Ahn, D. U. (2010). Job prospects for the new graduates. DaeGu Hanny University, June 4, 2010 (Invited).
85. Ahn, D. U. (2009). Low Dose Irradiation as a Decontamination Technology to Ensure the Food Safety. The 76th Annual meeting and International Symposium in 2009 Annual Meeting of Korean Society of Food Science and Technology (KoSFoST). May 27-29, 2009, Daejeon, Korea (Invited).
86. Ahn, D. U. (2009). U.S. Meat and Animal Industry: Past, Present, and Future. Chungbuk University, Korea, May, 21, 2009 (Invited).
87. Ahn, D. U. (2009). Use of ovotransferrin from egg white to improve the safety of food products. April 23, 2009. Kunkok University, Korea (Invited).
88. Ahn, D. U. (2008). Separation of ovotransferrin from egg white for antimicrobial use. UKC2008, Aug. 14-17, 2008. San Diego, CA (Invited).
89. Ahn, D. U. (2007). An economical and simple separation procedure for large-scale production of ovotransferrin from egg white, Dec. 23 2008. Chungnam University, Korea (Invited)
90. Ahn, D. U. (2007). An economical and simple separation procedure for large-scale production of ovotransferrin from egg white, MPC March 18-20, 2008. St. Paul, MN (Invited).

91. Factors affecting oxidative stability of meats from different animal species. UKC2007. Aug. 9-11, 2007. Washington, DC (Invited)
92. Kang, H.J., C. Jo, J.H. Kwon, D.U. Ahn, and M.W. Byun, (2007). Effect of citrus pectin oligosaccharides prepared by irradiation on lipid metabolism in hypercholesterolemic mice. UKC2007. Aug. 9-11, 2007. Washington, DC
93. Hong, S.P., M.A. Lee, E.M. Kim, I.S. Chae, B.H. Jang, D. Ahn and K. Prusa, (2007). Sensory Evaluation of Korean Traditional Foods. UKC2007 Aug. 9-11, 2007. Washington, DC
94. Ahn, D.U. 2007. Update on Korean Teaching and Research Sabbatical, Jan. 28, 2007. ISU. Lipid Oxidation and its Implications to Food Quality and Human Health. September 18, 2006. DaeGu Haneui University, Korea (Invited).
95. Ahn, D.U. 2006. Mechanisms and prevention of color changes in irradiated meat, (2006). Food Science and Technol. Symposium. UKC2006 Conference, New York.
96. Ahn, D. U. (2006). Consumer Trends and Food Safety Issues in the U.S. June 5, 2006. Kang Nung University, Korea (Invited)
97. Ahn, D. U. (2006). Meat Irradiation - Safety and Quality Issues. June 7, 2006. Seoul National University, Korea (Invited).
98. Ahn, D. U. (2006). Separation and Utilization of Value-added Components from Egg. May 30, 2006. Kyung Pook University, Korea (Invited).
99. Ahn, D. U. (2006). CLA Enhanced Poultry Meats and Eggs. June 27-29, 2006. Toronto, Ontario, Canada (Invited).
100. Ahn, D. U. (2006). Mechanisms and Prevention of Quality Changes in Meat by Irradiation. Korea Science and Food Technologists' conference. June 14-16, 2006. Jeju, Korea (Invited).
101. Ahn, D. U. (2005). Food Irradiation — Past, Present and Future. University of Wyoming, Laramie, WY. September 9, 2005 (Invited).
102. Ahn, D. U. (2005). Control of lipid oxidation in irradiated meat. Institute of Food Technologists. Symposium. July 16-20, 2005. New Orleans, LA (Invited).
103. Ahn, D. U. (2005). Current Status of Food Irradiation in the U.S. Symposium on Irradiation of Meat Products. Seoul, Korea, April 28, 2005 (Invited).
104. Ahn, D. U. (2004). Meat Sanitation Systems. 2004 Ensminger International Conference, October 12-15, 2004, Seoul National University, Korea (Invited).
105. Ahn, D. U. (2004). Prevention of pinking and off-odor in irradiated pork loin. 2004 Meat Quality & Safety Summit. Aug. 17-18, 2004. National Pork Board, Des Moines (Invited).
106. Ahn, D. U. (2004). Irradiated Research at Iowa State University. Oct. 18, 2004. Kyungpook National University, Korea (Invited).
107. Ahn, D. U. (2004). Quality characteristics of freeze-dried, irradiated or freeze-dried-irradiated cooked hamburger patties formulated with a novel fat substitute and plum extract. 34th Annual International Conferences on Environmental Systems. July 19-22, 2004. Colorado Springs, CO (Invited).

108. Ahn, D. U. (2004). Economical separation of value-added components from egg yolk. The 3rd International Symposium on Egg Nutrition for Health Promotion. July 23-24, 2004. Banff, Alberta, Canada (Invited).
109. Ahn, D. U. (2004). Meat Irradiation - Safety and Quality Issues (2004). April 8, Jeju University, Korea (Invited).
110. Ahn, D. U. (2004). Space Foods. April 6, 2004. Korea Atomic Energy Research Institute, Korea (Invited).
111. Ahn, D. U. (2003). Controlling off-flavor and color changes due to irradiation in meat and meat products. July 12-16, 2003, Las Vegas, Nevada (Invited).
112. Ahn, D. U. (2003). Effects of ascorbic acid and antioxidants on the color, lipid oxidation and volatiles of irradiated ground beef. International Meeting on Radiation Processing (IMRP). September 7-12, 2003. Chicago, IL (Invited).
113. Ahn, D. U. (2003). Meat irradiation and meat Safety: Prevention of quality changes in irradiated meat and meat products. International Conference of Meat Science and Technology (ICoMST), September 1-6, 2003, Sao Paulo, Brazil (Invited).
114. Ahn, D. U. (2003). Mechanisms of off-odor production and color changes in irradiated meat. Aug. 7-9. 2003. California Institute of Technology, Pasadena, CA (Invited).
115. Ahn, D. U. (2003). Use of chicken meat and processing technologies. In “Nutritional Reevaluation of Egg and Chicken Meat”. 2003 International Symposium Proceedings of Korean Society of Poultry Science. Korean Society of Poultry Science. July 4, 2003. Seoul, Korea. p 69-79 (Invited).
116. Ahn, D. U. (2003). Use of chicken meat and processing technologies. Korean Society of Poultry Science Symposium. July 1-4. 2003. Seoul, Korea (Invited).
117. Ahn, D. U. (2003). Application of egg yolk proteins in foods using transglutaminase reaction. In “The Biological Function and Use of egg Components”. 10th InJe Food Science Forum. April 11, 2003. InJe University, Busan, Korea (Invited).
118. Ahn, D. U. (2003). Mechanisms and prevention of off-odor production and color changes in irradiated meat. April 17, 2003. Korea Food Research Institute, Seoul, Korea (Invited).
119. Ahn, D. U. (2003). Current status of irradiation research in the U.S. April 15, 2003. Seoul National University, Seoul, Korea (Invited).
120. Ahn, D. U. (2003). Irradiation and Food Safety. April 15, 2003. Korea Livestock Research Institute, Suwon, Korea (Invited).
121. Ahn, D. U. (2003). Use of chicken meat and processing technologies. Korean Society of Poultry Science International Symposium, July 4, 2003. Seoul, Korea (Invited).
122. Haussan, J., C. O’Bryan, P. G. Crandall, N. Hettiarachchy, M. Johnson, and D. U. Ahn, (2002). Ascorbic acid and sodium chloride effects on quality and microbial stability of poultry breast meat. FSC annual meeting, October 13-15. Manhattan, KS p 123-128 (Invited).
123. Zhu, M., I. Wesley, A. Mendonca, and D. U. Ahn (2002). The role of dietary vitamin E in experimental *Listeria monocytogenes* infections in turkeys. FSC annual meeting, October 13-15. Manhattan, KS p 178-185 (Invited).

124. Ahn, D. U. (2002). Identification and characterization of color components in irradiated raw pork. FSC annual meeting, October 13-15. Manhattan, KS. p 169-177 (Invited).
125. Ahn, D. U. (2002). Causes and remedies of off-odor production and color changes in irradiated meat. Intertech's 4th Annual International Food Safety Conference: Food irradiation 2002. March 25-27. Dallas, TX (Invited)
126. Ahn, D. U. (2002). Mechanisms and prevention of off-odor production and color changes in irradiated meat. American Chemical Society Annual Conference. August 18-22, 2002, Boston, MS (Invited).
127. Hausam, J., P. Crandall, C. O'Bryan, D.U. Ahn, and N. Hettiarachchy (2001). Ascorbic acid and sodium chloride effects on microbial stability of irradiated poultry breast meat. FSC annual meeting, Sept. 17-19. Ames, IA. p UA-17-20.
128. Zhu, Meijun, Irene V. Wesley, Chunyan Wang, Dong U. Ahn (2001). Dietary vitamin E improved the immune responses of turkeys inoculated with *Listeria monocytogenes*. Food Safety Consortium Annual Meeting, Sept. 16-18. Ames, IA. p ISU-49-57.
129. Ahn, D. U. (2001). Production of off-odor volatiles from amino acid homopolymers by irradiation. FSC annual meeting, Sept. 17-19. Ames, IA. p ISU-21-24.
130. Ahn, D. U. (2001). Irradiation impact on volatile production and color changes in meat. Seoul National University, Seoul, Korea. April 25, 2001 (Invited)
131. Ahn, D. U. (2001). Processing and storage impact on the volatile compounds and sensory characteristics of meat. Korea Atomic Research Institute, Daejeon, Korea, May 2, 2001 (Invited)
132. Ahn, D. U. (2001). Effect of irradiation on meat quality, Korea University, Seoul Korea, May 3, 2001 (Invited)
133. Ahn, D. U. (2001). Vitamin E in increasing turkey immune responses and meat quality. Turkey Day, Dec. 5-7. 2001. Des Moines, IA (Invited)
134. Ahn, D. U., Nam, K. C., Du, M. and Jo, C. (2000). Volatile production of irradiated normal, PSE, and DFD pork. FSC annual meeting, Sept. 17-19. Fayetteville, Arkansas, ISU 1-6.
135. Ahn, D. U., Nam, K. C., Du, M. and Jo, C. (2000). Quality characteristics of aerobically packaged and irradiated normal, PSE, and DFD pork. FSC annual meeting, Sept. 17-19. Fayetteville, Arkansas, ISU 17-25.
136. Ahn, D. U., K. C. Nam, M. Du, and C. Jo (2000). Quality characteristics of vacuum-packaged, irradiated normal, PSE, and DFD pork. FSC annual meeting, Sept. 17-19. Fayetteville, Arkansas, ISU 7-16.
137. Ahn, D. U. (1999). Cholesterol and cholesterol oxides on coronary heart diseases. Beijing, China, April 14, 1999 (Invited)
138. Ahn, D. U. (1999). Lipid oxidation, volatiles and sensory characteristics of irradiated raw and cooked pork. Beijing, China, April 15, 1999 (Invited)
139. Ahn, D. U. (1999). Effect of dietary conjugated linoleic acid on the quality characteristics of chicken eggs. Jinju, Korea, April 9, 1999 (Invited)

140. Ahn, D. U. (1999). Current and future trends in U.S. meat industry. Seoul, Korea, September 26, 1999 (Invited)
141. Ahn, D. U. (1999). Food Safety and HACCP Program for meat and Poultry products. Livestock Research Institute, Suwon, Korea, September 27, 1999 (Invited)
142. Ahn, D. U. and C. Jo, (1999). Quality characteristics of vacuum-packaged pork patties irradiated and stored in refrigerated or frozen. Food Safety Consortium Annual Meeting, Oct. 17-19, 1999. Afton, OK. p 94-100.
143. Ahn, D. U. and C. Jo, (1999). Lipid oxidation, volatiles, and off-odor production of aerobic-packaged pork patties irradiated and Stored in refrigerated or frozen. Food Safety Consortium Annual Meeting, Oct. 17-19, 1999. Afton, OK. p 87-93.
144. Ahn, D. U., D. G. Olson, C. Jo, S. K. Jin, and J. Love, (1998). Volatile production and lipid oxidation of irradiated cooked sausage. Food Safety Consortium Annual Meeting, Oct. 12-14, 1998. Kansas City, MO. p 189-201.
145. Ahn, D. U. (1998). Effect of dietary conjugated linoleic acid on egg quality. CLA mini-symposium, Ames, IA. September 14, 1998 (Invited)
146. Ahn, D. U., D. G. Olson, C. Jo, S. K. Jin, and J. Love, (1998). Muscle type, packaging, and irradiation on lipid oxidation, volatile production and color in raw pork patties. Food Safety Consortium Annual Meeting, Oct. 12-14, 1997. Kansas City, MO. p 189-201.
147. Ahn, D. U., D. G. Olson, J. I., Lee, C. Jo, X. Chen, and C. Wu, (1997). Packaging and irradiation effects on lipid oxidation and volatiles in cooked pork patties. Food Safety Consortium Annual Meeting, Oct. 12-14, 1997. Kansas City, MO. p 93-107.
148. Ahn, D. U., D. (1996). Dietary supplementation of vitamin E on the quality of turkey meat and meat products. NC-183 Annual Meeting. College Station, TX. November 10-13, 1996.
149. Ahn, D. U., D. (1996). Prooxidant effects of ferrous iron, hemoglobin, and ferritin in oil emulsion, and cooked and raw meat homogenates. IEG-65 annual meeting, New Orleans, LA. June 22, 1996.
150. Ahn, D. U. (1997). Effect of strain, age, and egg size on the solids content of chicken eggs. Iowa Poultry Symposium, Ames, IA. March 28, 1997 (Invited)
151. Ahn, D. U. (1997). Introduction to the U.S. processed meat industry and processed meat consumption trends in the U.S. Processed Meat Seminar in Korea. Seoul, Korea. September 19, 1997 (Invited)
152. Ahn, D. U. (1996). Dietary vitamin E on turkey meat quality. Iowa Turkey Federation Annual Conference, Cedar Rapids, IA. December 4-6, 1996 (Invited)
153. Lipid oxidation of poultry meat. NC-183 Annual Meeting. Zaragoza, Spain. September 24-29, 1995 (Invited)
154. Ahn, D. U. (1995). Current status of poultry industry in U.S. Presented to 22 delegates from Korea. Des Moines, IA. January 25, 1995 (Invited)
155. Ahn, D. U. (1995). Heat stress and meat quality. 33rd Annual Turkey Processors' Seminar, Mason City, IA. May 3-4, 1995 (Invited).

Academic Advising

Graduate Students

Xiao, Shulan	Aug. 2018-present	PhD student
Lee, Hyun Yong	Aug. 2013-2015	Left due to health
Feng, Xi	Aug. 2012-Dec. 2016	Received PhD. degree
Al-Heejazeen, Marwan	Aug. 2009- Aug. 2014	Received PhD. degree
Lee, H.Y.	Mar. 2011-Feb. 2013	Received MS degree
Abeyrathne, Sandun	Aug. 2010-Aug. 2013	Research PhD. degree
Sun, Hongyu	Aug. 2009- Dec. 2011	Received MS degree
Xiao, Shan	Jan. 2009-Aug. 2010	Research PhD. degree
Samaraweera, M.	Jan. 2008- Dec. 2011	Received Ph.D. degree
Ko, K. Y.	Aug. 2003-Jul. 2007	Received Ph.D. degree
Yan, H. J.	July 2001-2005	Received Ph.D. degree
Min, B. R.	Aug. 2001-2006	Received Ph.D. degree
Ahmed, H.	Aug. 1999-2007	Received Ph.D. degree
Park, K. S.	Aug. 2002-Oct. 2004	Left due to health reasons
Singam, H.	Jan. 2002-Nov. 2004	Received MS degree
Zhu, M.	May 2001-Dec. 2004	Received Ph.D. degree
Vattam, S.	May 2002-May 2004	Received MS degree
Nam, K.C.	Jan. 1999 – Aug. 2002	Received Ph.D. degree
Du, M.	June. 1998 – Dec. 2001	Received Ph.D. degree
Zhang, B.	Aug. 1998 – July 2001	Received M.S. degree
Wu, C. H.	May 1995 - Nov. 1997	Transferred to Ag. Ed
Chen, X.	Aug. 1995 - May 1998	Received MS degree
Jo, C.	Dec. 1995 – Dec. 1999	Received Ph.D. degree

Graduate Program Committee

Muhammad Faisal Nisar	Government College University, Faisalabad, Pakistan	PhD
Huma Bader UI Ain	Government College University, Faisalabad, Pakistan	PhD
Zunaira Mubeen	Government College University, Faisalabad, Pakistan	PhD
Kashif Islam	Veterinary Medicine Macquarie University, New Zealand	PhD
Ibitoye Emmanuel Busayo	Universiti Putra Malaysia Dept. Food Sci. Technology	PhD
Shahid Waheed	University of Karachi, Pakistan	PhD
Uswa Ahmad	Government College University, Faisalabad, Pakistan	PhD
Afshan Shafi	Dept. Food Sci. Technology, Univ. Sargoda, Pakistan	PhD
Muhammad Naeem Safdar	Dept. Food Sci. Technology, Univ. Sargoda, Pakistan	PhD

Pui Khoon Hong	Dept. Agricultural Food and Nutritional Science, U. Alberta	Ph.D.
Justin Banach	Food Science & Human Nutrition	Ph.D.
Moon, Sunhee	Konkuk University, Korea	Ph.D.
Xiao, Shan	China Agricultural Univ.	Ph.D.
Sandun Abeyrathane	Seoul National Univ., Korea	Ph.D.
Lee, H. Y.	Seoul National Univ., Korea	M.S.
Lokman Hakim Bin Idris	Universiti Putra, Malaysia	Ph.D.
Volk, Stephanie	Food Science Technology	Ph.D.
White, Shecoya	Food Science Technology	Ph.D.
Patterson, Brenda	Meat Science	M.S.
Byelashov, Aleksandr	Food Science Technology	M.S.
Nunez, Wigerto	Meat Science	Ph.D.
Bisha, Bledar	Food Science Technology	M.S.
Sindelar, Jeff	Meat Science	Ph.D.
Romero, Maria	Food Science Technology	M.S.
Houser, Terry	Meat Science	Ph.D.
Guo, Ling	Human Nutrition	M.S.
Chamruspollert, Marisa	Animal Nutrition	M.S.
Sha, Jerry	Meat Science	Ph.D.

Visiting Scientist/Postdocs/ Honor Students/Exchange Students

Dr. Muhammad S. Arshad	Feb. 2, 2019-March, 2019	Visiting scholar
Dr. Jinmei Wei	Oct. 15, 2018-Oct. 2019	Visiting scholar
Dr. Yao Yao	Nov. 11, 2018-Nov. 2019	Visiting scholar
Dr. Byung Rok Min	June 9, 2018- July, 2018	Visiting scholar
Ms. Wendy Attuquayefio	June 9, 2018- July, 2018	Visiting student
Mr. Anuraldah	June 9, 2018-July, 2018	Visiting student
Dr. Wangen Yang	Dec. 1, 2017-May, 2018	Visiting scholar
Dr. Xi Feng	Dec. 2016-July, 2018	Postdoctoral Res. Associate
Dr. Xi Huang	Nov. 1, 2016-10/31/2017	Visiting scholar
Mr. Gholamereza Zaboli	Nov. 25, 2016-May, 2017	Visiting scholar
Dr. Joong Ho Kwon	June 8, 2016 – 9/6/2016	Visiting scholar
Ms. Mahalet Nega	May 18, 2016 – 6/24/2016	Visiting student
Ms. Wendy Attuquayefio	May 18, 2016 – 7/15/2016	Visiting student
Mr. Anuraldah	May 18, 2016 – 7/15/2016	Visiting student
Ms. Ji Hee Kim	Oct. 2014 – 5/28/2016	Visiting scholar
Mr. Muhammad Sohaib	Apr. 2014-Oct. 2014	Visiting scholar
Dr. Jung Suk Choi	Jan. 2014-Feb. 2014	Visiting scholar
Ms. Euiyeon Noh	Jan. 2014-Sept. 2014	Visiting student
Dr. Jihwan Lee	March, 2014- Feb. 2015	Visiting scholar
Dr. Moon, Sunhee	Sept. 2012-June 2017	Postdoctoral Res. Associate
Dr. Zhang, Wangang	May 2009-May 2011	Postdoctoral Res. Associate
Dr. Yang, H. S.	Aug. 2008-Aug 2010	Postdoctoral Res. Associate
Dr. Kang, H. J.	July 2006-June 2007	Postdoctoral Res. Associate
Dr. Ko, K. Y.	August 2007-May 2008	Postdoctoral Res. Associate

Dr. Min, B. R.	August 2006-April 2007	Postdoctoral Res. Associate
Dr. Nam, K. C.	Sept. 2002-July 2005	Postdoctoral Res. Associate
Dr. Lee, E. J.	Sept. 2001-2006	Postdoctoral Res. Associate
Dr. Kim, J. C.	July, 1999 – Nov. 1999	Postdoctoral Res. Associate
Dr. Lee, J. I.	Sept. 1996 - Aug. 12, 1997	Postdoctoral Res. Associate
Dr. Jwahaeng Park	Dec. 2012-Dec. 20, 2012	Visiting Scholar
Dr. Hyunsok Chae	Dec. 2012-Dec. 20, 2012	Visiting Scholar
Dr. Seo, K.I.	Dec. 2011- Dec. 2013	Visiting Scholar
Dr. Kim, I.S.	Feb. 2011-Jan, 2012	Visiting Scholar
Dr. Jo, C.	Aug. 2010-July 2011	Visiting Scholar
Dr. Lee, K. H.	July 2010- June 2011	Visiting Scholar
Dr. Aura Daraba	Mar. 2009-June, 2009	Visiting Scholar
Dr. Paik, H. D.	Aug. 2008-July, 2009	Visiting Scholar
Dr. Zhang, J. H.	March 2007-Sept. 2007	Visiting Scholar
Dr. Kim, S. M.	Jan. 2007-Dec. 2007	Visiting Scholar
Dr. Kim, J. C.	July 2004-August 2004	Visiting Scholar
Dr. Kwon, J. H.	Feb. 2003-Feb. 2004	Visiting Scholar
Dr. Hong, S. P.	Sept. 2002-July 2004	Visiting Scholar
Dr. Cho, S. H.	May 2002-July 2002	Visiting Scholar
Dr. Lee, S. C.	Feb. 2002-Feb. 2003	Visiting Scholar
Dr. Lee, S. B.	Dec. 2000-Feb. 2001	Visiting Scholar
Dr. Kim, Y. H.	Aug. 2000-July 2001	Visiting Scholar
Dr. Jin, S. K.	Aug. 25, 1997 - July, 1998	Visiting Scholar
Dr. Shi, Z. X.	Sept. 1997 – Jan. 1998	Visiting Scholar
Dr. Kim, S. M.	Jan. 1995 - Dec. 1996	Visiting Scholar
Livingston, L.	Jan. 2005-May, 2005	Honor Student
Wilcox, Z. R.	Jan. 2004-May, 2004	Honor Student
Esch R. M.	Jan. 2002-May 2002	Honor Student
Anthony, R.	Jan. 1997-Dec. 1998	Honor student
Ishikawa, M.	June 1996 - Aug. 1996	Honor Student
Eslick, N.	Aug. 1995 - Dec. 1995	Honor Student
Kwon, S.J.	Nov. 2012-Feb., 2013	Exchange Graduate Student
Abeyrathane, Sandun	Oct. 2012-Feb. 2013	Exchange Graduate Student
Lee, H.Y.	Jun. 2012-Oct. 2012	Exchange Graduate Student
Stevens, Holly.	July. 2012-July, 2012	Exchange Graduate Student
Lee, H.Y.	Jun. 2011-Aug. 2011	Exchange Graduate Student
Abeyrathne S.	Dec. 2011-Feb. 2012	Exchange Graduate Student
Moon, Sunhee	Jan. 2009-May 2010	Exchange Graduate Student
Lee, S. H.	July 2004-August 2004	Exchange Student, Korea
Cho, S. C.	July. 2004-August 2004	Exchange Student, Korea
Kwon, Y. J.	July. 2004-July 2004	Exchange Student, Korea
Hur, S. J.	May 1999-July 2001	Exchange Student, Korea
Alex, K.	July 1996-Aug. 1996	Exchange Student, Spain
Garcia, M.	July 1996-Aug. 1996	Exchange Student, Spain
Calvo, A.	July 1995-Aug. 1995	Exchange Student, Spain

News Conferences and Interviews

- 1 Irradiation Impact on Meat Quality:
 - News Conference with Reporters from 10 National and International Media Representatives: Aug. 19, 2002. Appeared in Bloomberg News.
 - ISU College of Agriculture: Apr. 2002
 - Center for Infectious Disease Research & Policy, University of Minnesota: Aug. 29, 2002.
 - San Francisco Gazette: Sep. 2002.
 - Food Safety Consortium Reports: July, 2001; Mar. 2002; Nov. 2002.
 - Institute of Irradiation and Processing, Hubei Academy of Agricultural Science, China
- 2 Dietary Vitamin E on Immune Response and Meat Quality:
 - WOI Radio: Nov. 21, 2002
 - ISU College of Agriculture: Nov. 2002
 - Inside ISU: Nov. 2002, 2004
 - Waterloo Courier, Iowa, 2002
3. Quality of frozen and fresh turkey meat
 - Cook's Illustrated – July 18, 2007
4. New beef irradiation process improves appearance, odor of irradiated beef
 - ISU newspaper, September 15, 2008
 - Midwest Ag Journal/High Plains Journal), and Meat & Poultry magazine: Nov. 2008
5. TV interview on egg research (production of value-added products from egg)
 - Discovery Channel, Dec. 2008
6. Interview with Cooks Illustrated magazine on “Packaging and Freezing”
7. Interview with Iowa Public radio on the “New Poultry Inspection Rules” of USDA (Aug., 2014)
8. Telephone interview with Quad-city Times on “Iowa Egg and Use of Egg”, Jan. 2015.

Modern Marvels: Eggs: History Channel program “Modern Marvels” 7 p.m., Thursday, Jan. 21, 2010. Each year in the U.S., 280 million hens lay 80 billion eggs, one of the world's most affordable sources of protein. We'll chart the "journey of the egg" from henhouse to breakfast table...from massive traditional Iowa farms, where millions of eggs move from hens to delivery trucks without being touched by human hands...to "cage-free" and "pasture raised" farms where chickens have more room to roam but consumers pay the price. Find out what labels like "Grade A, Organic" and "Omega-3 Enhanced" really mean. See how powdered eggs get made and what happens to the billions of whites and yolks that go their separate ways. Try the world's largest omelet, made from an ostrich egg, the equivalent of 24 chicken eggs. How about some pickled eggs or "century" duck eggs? And prepare to be awed by the "Michelangelo" of the egg-shell world as he sculpts egg shells less than 1/32 inch thick into jaw-dropping works of art.