

**VITA**  
(January, 2021)

**I. PERSONAL DATA**

**Name:** Joseph G. Sebranek

**Departments:** Animal Science, and Food Science and Human Nutrition

**Address:**       **office:**       215 Meat Laboratory  
                      **home:**         5407 Valley Road, Ames

**II. RANK:**        Professor of Animal Science; Professor of Food Science and Human Nutrition  
                      University Professor,  
                      Charles F. Curtiss Distinguished Professor in Agriculture and Life Sciences

**III. EDUCATION**

Ph.D.     University of Wisconsin-Madison – Meat and Animal Science; Food Science (joint majors) 1974

M.S.     University of Wisconsin-Madison – Meat and Animal Science 1971

B.S.     University of Wisconsin-Platteville – Animal Science 1970

**IV. PROFESSIONAL ACADEMIC EXPERIENCE**

Teaching and Research - 44 years (Iowa State University)

Research     - 1 year (USDA-ARS while on leave from ISU, 1982-1983)

                  - 1 year (as Post-Doctoral Fellow, 1974-1975)

**V. ISU PERSONNEL RECORD**

| <u>Rank</u>             | <u>When Appointed</u> | <u>Appointment Base</u> | <u>Assignment</u>                      |
|-------------------------|-----------------------|-------------------------|--|
| Distinguished Professor | 2008                  |                         | 2014-2018:45% Teaching                 |
| University Professor    | 1997                  |                         | 55% Research                           |
| Professor               | 1984                  | A-base                  | 1986-2014:60% Teaching                 |
| Associate Professor     | 1979                  |                         | 40% Research                           |
| Assistant Professor     | 1975                  |                         | 1975-1986:75% Teaching<br>25% Research |

**VI. PROFESSIONAL ASSOCIATIONS – SIGNIFICANT PAST AND PRESENT COMMITTEES AND OFFICES**

Section Editor-Encyclopedia of Meat Sciences, 2010-2014, 2020-2023

Associate Editor, Wiley Pub. Co. – Handbook of Fermented Meat and Poultry-second edition, 2012-2014

Institute of Food Technologists (IFT)

Executive Committee – Iowa Section, 2000-2002

Chair - Muscle Foods Division, 1983-1984, 1991-1992

Chair - Iowa Section, 1990-1991

American Meat Science Association (AMSA)  
 Senior Editor-Processed Meats Manual, 2004-2016  
 Chair, Distinguished Research Award Committee, 2005-2006  
 President, 2002-2003  
 Organizing Committee - International Congress, 2000-2005  
 Board of Directors, 1990-1992

Iowa Academy of Science (IAS)  
 Recognition and Awards Committee, 1986-1989  
 Chair, Agricultural Sciences Section, 1993-1994

World Food Logistics Organization (WFLO)/Global Cold Chain Alliance (GCCA)  
 Scientific Advisory Council, 2002-2017, emeritus member since 2017

AOAC International (AOAC)  
 Editorial Board, 1995-1998, 1998-2001  
 Advisor, Methods Committee-Protein in Meat, 2009-2012

American Society of Animal Science (ASAS)  
 Editorial Board, 1993-1996  
 Meats Research Award Committee, 2007-2008  
 Food Safety Joint Program Committee, 2009-2010, 2010-2011

Journal of Muscle Foods  
 Editorial Board, 1989-1992, 1992-1995, 1999-2002

Food Protection Trends  
 Editorial Board, 2002-2004, 2004-2006, 2006-2008, 2008-2010, 2010-2012

Professional Animal Scientist  
 Editorial Board, 2008-2011

Council for Agricultural Science and Technology (CAST) - member  
 American Registry of Professional Animal Scientists (ARPAS) – Charter Diplomate, American College of Animal Food Science

Advisory Associate Editor – Handbook of Fermented Muscle Foods-Meat and Poultry, 2004-2007  
 Contributing Editor – Meat Processing/Watt Publishing Co., 1993-2006; Meatingplace/Marketing and Technology Group, 2006-2019

Advisory Board – Marketing and Technology Group, Chicago, IL., 2010-2018

Iowa State University Athletic Council – 2000-2003

Iowa State University (Recent Committee Service)  
 Animal Science Awards and Recognition  
 All-University Judiciary Committee  
 University Selection Committee for University Professors nominations  
 CALS Selection Committee for Distinguished Professor nominations

Affiliations with on-campus ISU Centers and Institutions:  
 Center for Designing Foods to Improve Nutrition (CDFIN)  
 Food Safety Consortium (FSC)

Osborn Club (ISU)-elected to membership, 2007

## **VII. AWARDS AND HONORS**

American Meat Science Association Mentor Recognition Award - 2019  
 Meatingplace Silver Star Award - 2018  
 Inducted into the Meat Industry Hall of Fame – 2016  
 Dean Lee R. Kolmer Award for Excellence in Applied Research – ISU College of Agriculture and Life Sciences - 2016

Harry L. Rudnick Educator's Award – North American Meat Institute - 2015  
 CALS Dean's Special Research Award - 2015  
 Spirit Award – ISU Block and Bridle Club - 2015  
 R.C. Pollock Award – American Meat Science Association - 2014  
 Distinguished Fellow-Iowa Academy of Science-2014  
 Morrison Endowed Chair in Meat Science-Iowa State University-2009  
 Iowa State University Graduate College Commencement Address - 2009  
 Distinguished Professor-Iowa State University - 2008  
 Mission Award for Research-ISU Gamma Sigma Delta-2008  
 Fellow-American Society of Animal Science-2006  
 Signal Service/Fellow Award-American Meat Science Association-2006  
 Mission Award for Teaching-ISU Gamma Sigma Delta-2006  
 Student Scholars and Leaders Recognition – ISU Vice-President for Academic Affairs – 2006  
 Distinguished Research Award – American Meat Science Association – 2005  
 Meats Research Award – American Society of Animal Science – 2005  
 Student Scholars and Leaders Recognition – ISU Vice-President for Academic Affairs – 2005  
 Fellow – Institute of Food Technologists – 2004  
 Student Scholars and Leaders Recognition – ISU Vice-President for Academic Affairs – 2004  
 Service Award (10 years as Contributing Editor) – Watt Publishing Co. - 2003  
 Service Award – Iowa Association of Meat Processors – 2000  
 Service Award – Iowa FFA Association - 2000  
 Honorary Member - ISU Block and Bridle Club - 1997  
 University Professor - Iowa State University - 1997  
 Distinguished Teaching Award - American Meat Science Association - 1995  
 Outstanding Teacher Award - ISU College of Agriculture - 1995  
 Faculty Excellence Award - Iowa Board of Regents - 1994  
 Outstanding Service Award - Iowa Section, Institute of Food Technologists - 1994  
 Distinguished Alumnus Award, University of Wisconsin-Platteville - 1992  
 Associate Referee of the Year Award -  
     Association of Official Analytical Chemists International - 1992  
 Collaborative Study of the Year Award -  
     Association of Official Analytical Chemists International - 1992  
 Permanent Visiting Professor - Research Center for Food and Development,  
     Hermosillo, Mexico - 1991  
 Iowa Legislative Teaching Award - 1990  
 Margaret Ellen White Graduate Faculty Award - 1990  
 Teaching Exhibit Competition - 1st place award - American Meat Science Association - 1988  
 Alpha Lambda Delta Service Award - 1988  
 Teaching Exhibit Competition - 1st place award - American Meat Science Association – 1987  
 Outstanding Academic Advisor Award - ISU Student/Alumni Association – 1987  
 L. M. Thompson Scholarly Achievements in Teaching Award -  
     ISU College of Agriculture - 1987  
 Meat Processing Award - American Meat Science Association - 1986  
 Outstanding Teacher Award - American Society of Animal Science-Midwest Section - 1986  
 Little North American Dedication - ISU Animal Science/Block and Bridle Club - 1984  
 Livestock Service Award - ISU and Walnut Grove (W. R. Grace Co.) - 1981

### **VIII. RESPONSIBILITIES**

## A. Current Teaching and Academic Advising

Animal Science 563X. Advanced Processed Meats Technology  
Newly developed online only course for the Meat Science Graduate Certificate  
3 credits Average enrollment: 5 students

Animal Science 460/560. Processed Meats  
3 credits Average enrollment: 30 students

Animal Science 571. Advanced Meat Processing Principles and Technology  
3 credits Average enrollment: 10 students

AnS 460, 563X and 571 courses were each created and developed by the current instructor. Innovative teaching includes use of industry-based problem solving for product development exercises in AnS 571 and individual product manufacturing projects in AnS 460/560. AnS 563X was developed and is taught as an online-only course for the ISU online Meat Science Graduate Certificate program.

Food Science and Human Nutrition/Animal Science 489. Issues in Food Safety  
2 credits Average enrollment: 20 students. Annual guest lecturer.

Animal Science 684. Meat Science Seminar (alternating instructors)  
1 credit. Average enrollment: 5 students.

Advising: Currently advising 2 graduate students, and serving as advisor to the Meat Science Club.

### **Graduate theses and dissertations directed (74) /current positions of former Students (50 M.S. and 24 Ph.D.)**

Benjamin Lee Ruther – Effects of Processing Method and Non-Meat Ingredients on Stability, Yield and Texture of Frankfurters 2019 – M.S.  
Current Position: Product Manager, Marel (Des Moines, IA)

Michael Stephen Cropp – The Potential Role of Nitrite-Embedded Film Technology in Extending the Color Stability and Shelf Life of a Cured, Cooked Meat Product 2018 – M.S.  
Current Position: Ph.D. candidate, Iowa State University

Emily Louise Usinger – The Physical, Chemical and Microbiological Effects of Sodium Nitrate on Cured Meat Products. 2016 - M.S.  
Current Position: Usinger's Sausage Co., Milwaukee, WI

Mani Kumar Badvela – Efficacy of Buffered Propionic Acid Against *Salmonella Typhimurium* in Ground Pork Stored at 4° C and 10° C and Inhibition of *Listeria monocytogenes* by Buffered Dry Vinegar in Ready-to-Eat Turkey Stored at 4° C. 2016 – Ph. D.  
Current Position: Scientist, Research and Development, Kemin Industries, Inc.

Megan Irene Myers – Efficacy of Decreased Nitrite Concentrations on *Clostridium perfringens* Outgrowth During an Appendix B Cooling Cycle for Ready-to-Eat Meats  
2015 – M.S.

Current Position: Research and Development, Cargill Foods

Ashley Marie Horsch – The Effect of pH and Nitrite Concentration on the Antimicrobial Impact of Celery Juice Compared with Sodium Nitrite on *Listeria monocytogenes*.  
2013 – M.S.

Current Position: Research and Development, Jennie O Turkey Store

David Kareem Manu - Efficacy of Phenyllactic Acid, Phosvitin and Their Combination on the Viability of *Listeria monocytogenes*, *Salmonella enterica*, *Escherichia coli* O157:H7 and *Staphylococcus aureus* in BHI and Cream of Chicken Soup at 12° C or 35° C.  
2012 – M.S.

Current Position: Ph.D. candidate in Food Science at Iowa State University

Kevin Lee Myers – Evaluation of High Hydrostatic Pressure, Meat Species, and Ingredients to Control *Listeria monocytogenes* in Ready-To-Eat Meats. 2012 – Ph.D.

Current Position: Vice-President, Research and Development, Hormel Foods

Gary Anthony Sullivan – Naturally Cured Meats: Quality, Safety, and Chemistry  
2011 – Ph.D.

Current Position: Associate Professor, University of Nebraska - Lincoln

Armitra Lavette Jackson – Investigating the Microbiological Safety of Uncured No Nitrate or Nitrite Added Processed Meat Products 2010 – Ph.D.

Current Position: Associate Professor, Alabama A&M University

Charlwit Kulchaiyawat – Quality Assessment of Natural/Organic Bacon Compared to Traditionally Cured Bacon 2009 – M.S.

Current Position: Ph.D candidate, FSHN, Iowa State University

Brooke Nicole McClure – The Effect of Lactate on Nitrite in a Cured Meat System  
2009 – M.S.

Current Position: Quality Assurance, Cargill Meat Solutions Corp.

Laura Jean Baseler – A Comparison of Residual Nitrite and Nitrate, Lipid Oxidation, Cut-Surface Color, and Sensory and Visual Characteristics for Nitrite-Added and No-Nitrite-or-Nitrate-Added Canadian-Style Bacon

2009 – M.S.

Current Position: Completed DVM degree in 2010, currently Pathology Resident and Ph.D. candidate in Pathology at Purdue

Brian Lynn Krause – Incubation of Curing Brines for the Production of Ready-to-Eat Uncured Ham 2009 – M.S.

Current Position: Technical Services–Cryovac

Corey Edward Wagner – Influence of Selection for Improved Growth Rate on Pork Quality Variations (Co-major professor with Dr. Steven Lonergan) 2007- M.S.

Current position: Quality/Specifications Manager, Farmland Foods

Li Liang Kudra – Improved Control of Four Selected Pathogen in Meat Products with Radiation and Modified Atmosphere Packaging. 2007 – Ph.D.

Current position: Research Scientist, Johnsonville Sausage Co.

Ryan Lon Husak - A Survey of Yields and Quality Attributes of Meat from Broilers Produced for Organic, Free-Range and Conventional Marketing. 2007 – M.S.

Current position: Principal, Ph.D. Technologies (consultants for the meat industry)

Angela Marie Laury - Use of Carbon Monoxide Combined with Carbon Dioxide for Modified Atmosphere Packaging of Pre-rigor and Post-rigor Fresh Pork Sausage. 2006 – M.S.

Current position: Associate Professor, FSHN, Iowa State University

Sherrlyn Sue Olsen – Development of Effective Pedological Methods to Educate High School Students About Food Irradiation and Safe Food Handling Practices. 2006 – M.S.

Current position: Senior Lecturer, Animal Science – Iowa State University

Andrew Michaelson – Microbial Inhibitors Combined with Modified Atmosphere Packaging for Control of Pathogens on Pork Products. 2005 – M.S.

Current position: Research and Development Manager – Burke Marketing Corp.

Heijie Yan – Dietary Functional Ingredients and Quality of Irradiated Turkey Breast Meat (Co-major professor – Food Science). 2005 – Ph.D.

Current position: Research Scientist - China National Standards Institute, Beijing

Zheng Lu – Inhibition of *Listeria monocytogenes* on Frankfurters Treated with Organic Acid Salts. 2004 – Ph.D.

Current position: Assistant Professor - Virginia Commonwealth University

Terry Andrew Houser – Quality Characteristics of Irradiated Ready-to-Eat Meats. 2004 – Ph.D.

Current position: Associate Professor – Iowa State University

Chih-Ming Chen – Use of Pediocin with Other Barriers for Control of *Listeria monocytogenes* on Ready-to-Eat (RTE) Processed Meats. 2003 – Ph.D.

Current position: Assistant Professor – National Pingtung University of Science and Technology (Taiwan)

Jason Dean Ellis – High School Students Perceptions of Food Safety. 2003 – M.S.

Current position: Assistant Professor – University of Nebraska

- Travis Ryan Krause – Use of Carbon Monoxide Packaging for Improving the Shelf-Life of Pork. 2002 – M.S.  
Current position: Territory Sales Manager/Technical Sales – Red Arrow Products Co. LLC
- Edward Anthony Kusmider – Effects of Carbon Monoxide Packaging on Color and Lipid Stability of Irradiated Ground Beef. 2001 – M.S.  
Current position: Scientist, Research and Development - Oscar Mayer/Kraft Foods
- Terry Andrew Houser – Irradiation Effects on Meat Curing Reactions. 2001 – M.S.  
Current position: Associate Professor – Iowa State University
- Kathy Jill Davis – Processing Strategies Used to Improve the Quality of Minimally Processed Pork. 2001 – M. S.  
Current position: Research Scientist – Burke Marketing Corp.
- Thomas John Betley – The Effects of Antioxidants and Packaging Conditions on Quality of Irradiated Ground Pork. 2001 – M.S.  
Current position: Food Technologist/Technical Sales – Alkar/DEC
- Steven Charles Johnson – Irradiation vs Thermal Processing for Control of Pathogens: Quality Effects on Dry Fermented sausage. 1999 – M.S.  
Current position: Aircraft pilot (Marine One) – U.S. Marine Corps
- Brian Duane Metzger – Functional Properties of Whey Proteins in Processed Meats. 1999 – M.S.  
Current position: Technical Sales Manager – Ajinomoto USA, Inc.
- Ryan Lee Steenblock – The Effects of Oat Fiber on the Properties of Light Bologna and Fat-free Frankfurters. 1999 – M.S.  
Current position: Division Manager, Finance – John Deere
- Eric Lee Rubendall – Quality Effects of Irradiation on Ground Beef Patties. 1999 – M.S.  
Current position: Research Scientist - Sara Lee Corp.
- Kevin Eugene Nanke - Effects of Irradiation on Meat Pigments and Meat Color. 1998 – Ph.D.  
Current position: Vice-President – Lopez Foods, Inc.
- Glenda Ortiz-Pagan – Effects of Milk Proteins on Chemical, Physical and Sensory Properties of Poultry Products. 1998 – M.S.  
Current position: unknown.
- Rodrigo Tarte – Sensitivity of *Listeria* to Irradiation in Raw Ground Meat, as Affected By Type of Irradiation, Product Temperature, Packaging Atmosphere, and Recovery Medium. 1996 – Ph.D.

Current position: Assistant Professor, Meat Science, Iowa State University

Gitanjali Acharya Prabhu – Hydrocolloids in Processed Meat. 1996 – Ph.D.  
Current position: Principal – Ph.D. Technologies LLC

Yolande Joanne Crawford – The Effect of Hydrostatic Pressure in Combination With  
Heat and/or Irradiation on the Survival of *Clostridium sporogenes* Spores in  
Chicken Breast 1995 – M.S.  
Current position: unknown.

Cheng Shen – Utilization of Dried Tofu Powder in Ground Beef Patties. 1995 – M.S.  
Current position: unknown.

Ying He – Functional Components of Lean Finely Textured Tissue From Beef and  
Pork In Comminuted Meat Products. 1995 – M.S.  
Current position: unknown

Zoraida DeFreitas – Carrageenans in Meat Systems 1994 – Ph.D.  
Current position: Vice President, Research and Development – Kemin Health

An-Hung Fu - Effects of Irradiation on Selected Pathogens in Meat and Meat Products.  
1994 - Ph.D.  
Current position: Associate Professor, Shih Chien University (Taiwan).

Angels Trius - Performance of Different Carrageenans in Meat Batters and Model  
Systems. 1994 -M.S.  
Current position: Principal – Cybercolloids, LTD.

Kevin Eugene Nanke - Processing and Compositional Characteristics of Bellies from  
Swine Supplemented with Recombinant Porcine Somatotropin (PST).1992 - M.S.  
Current position: Vice-President – Lopez Foods, Inc.

Beth Carin Button - Pork Water Binding Ability and Protein Characteristics As  
Effected by Thawing Methods, 1991 - M.S.  
Current position: Research Associate, Food Science, University of  
Wisconsin-Madison

Steven Michael Lonergan - The Effects of Porcine Somatotropin (PST) Administration  
to Growing Pigs on Adipose Tissue Composition and Processed Product  
Characteristics 1991 - M.S.  
Current position: Professor, Animal Science, Iowa State University

Shing-Fen Lee - The Utilization of Oat Fiber and Sodium Erythorbate for the  
Improvement of PSE Pork Quality. 1990 - M.S.  
Current position: unknown.

James Lawrence Wild - Effect of Meat Grinder Plate System, Meat Temperature and  
Fat Level on Pressure Gradients During Grinding of Beef and Pork. 1990 - M.S.  
Current position: Senior Business Marketing Manager – Kraft Foods



- Martin Paul Wimmer - Improvement of Mechanically Separated Pork for Use as a Meat Ingredient. 1990 - M.S.  
Current position: Thermal Processing Product Manager – Marlen Corp.
- An-Hung Fu - Characteristics of Beef Packaged Under Selected Modified Atmospheres 1990 - M.S.  
Current position: Associate Professor, Shih Chien University (Taiwan).
- Laura Lea Ammann - Effects of Sodium Erythorbate, Phosphate and Citric Acid Mixture Used to Extend the Shelf Life of Fresh Meat 1989 - M.S.  
Current position: unknown.
- Juan Pedro Camou Arriola - Gelation Properties of Porcine Muscle Proteins 1989 - Ph.D.  
Current position: Research Scientist – Research Center for Food and Development , Hermosillo, Mexico.
- Mark LeRoy Kreul - Quality and Safety of Vacuum Packaged Microwave Ready Pork Chops 1989 - M.S.  
Current position: Manager, Food Safety – In-N-Out Burger
- Patrick Harold Huebner - A Study of Bone Chip Removal Systems for Ground Meat 1988 - M.S.  
Current position: Vice-President, Research and Development – JBS Swift & Co.
- Dan Gustave Kramer - The Effects of Substituting Mechanically Separated Pork for Hand Deboned Pork on the Organoleptic Qualities of Fermented Snack Sausage 1988 - M.S.  
Current position: Technical Sales Manager – Jiffpak, Inc.
- Philip John Neptin - Retail Cutout Yields of Boxed Beef Primals as Related to Small, Medium and Large Frame Size Cattle 1987 - M.S.  
Current position: unknown.
- Abbas Mohammad Yaghi - Sensory and Chemical Characteristics of Lamb, Mutton and Mechanically Deboned Turkey Meat Patties 1987 - Ph.D.  
Current position: unknown.
- Robert Marshall Davis - A Rapid Laboratory Test to Demonstrate Thermal Inactivation of Exotic Newcastle Disease Virus in Turkey Breast 1987 - Ph.D.  
Current position: Research Scientist, National Vet. Services Lab. – United States Department of Agriculture
- Curtis Miles Amundson - Functional Comparison of Soy Protein Isolate and Sodium Caseinate in Stabilized Fat Mixtures 1986 - Ph.D.  
Current position: Director, Commodities and Formulations – Oscar Mayer Foods

- Bernard Davis Murphy - Effect of Antemortem Electrical Stunning on Avian Muscle  
1985 - Ph.D.  
Current position: Vice-President, Operations – Jones-Hamilton Co.
- Jennifer Lynn Johnson - Studies on the Localization of <sup>15</sup>N from Nitrite in  
Germinated Spores of *Clostridium sporogenes* PA3679 1985 - M.S.  
Current position: Research Scientist – Salm Partners, LLC
- Athir Elias Yakoub - Effect of Holding Time on Characteristics of Preblends Made  
with Different Sodium Nitrite-Sodium Chloride Concentrations 1984 - M.S.  
Current position: unknown.
- John Hallberg - Neural and Pulmonary Aspects of the Porcine Stress Syndrome  
1984 - Ph.D.  
Current position: Senior Scientist – Pfizer, Inc.
- Taekyu Park - Effect of Sodium Chloride on Some of the Chemical Reactions of  
Sodium Nitrite in Cured Meat 1984 - Ph.D.  
Current position: University faculty, Korea (institution unknown).
- Lih Fen Lue - Neurochemical and Neurocytological Aspects of the Porcine Stress  
Syndrome 1983 - Ph.D.  
Current position: unknown
- Kathryn Stella Kielniarz - Comparison of Fermentation Temperatures on the  
Organoleptic and Microbiological Properties of Summer Sausage 1982 - M.S.  
Current position: R&D Manager, Custom Food Solutions, Louisville, KY.
- Martha Helen Whalen - The Effects of Vacuum Chopping and Various Nitrite Levels  
on Chemical and Microbiological Properties of Frankfurters 1982 - M.S.  
Current position: Research Scientist (retired), Armour Foods
- Taekyu Park - Effect of Smokehouse Humidity Levels on Quality Characteristics of  
Various Cured Products 1982 - M.S.  
Current position: University faculty, Korea (institution unknown)
- Debra Jacobs McMillin - Characteristics of Frozen Ground Beef Patties Processed  
from Prerigor Muscle 1981 - M.S.  
Current position: Research Associate (retired) – Louisiana State University
- Chia-Wei Chang - Effect of Packaging Films, Sodium Nitrite, Potassium Sorbate and  
Lactic Acid Starter Culture on Growth of PA3679 in Sliced Bologna 1981 - M.S.  
Current position: President, Chief Executive Officer – Proliant Meat  
Ingredients
- Kamchorn Tantikarnjathap - Vacuum Emulsification of Meat 1980 - Ph.D.  
Current position: unknown.

Rafael Jose Araiyo-Abreu - The Effect of Different Proportions of Frozen Meat on the Organoleptic and Chemical Characteristics of Beef Patties 1979 - M.S.  
Current position: unknown.

Hwei-Shen Lin - Effect of Packaging Conditions, Nitrite Concentration, Sodium Erythorbate Concentration and Length of Storage on Color and Rancidity Development of Sliced Bologna 1978 - Ph.D.  
Current position: Professor, Chinese Culture University (Taiwan)

**B. Research Objectives and Activities (grants received are listed in Section IX; publications are listed in Section X)**

Research activities have the following objectives:

1. Investigate the scientific principles important to development of new products and processes for the meat industry that will improve marketability of livestock
2. Study new technology for the food industry to achieve the best adaptation of technology for utilization of animal products as human food
3. Provide solutions to problems and answer specific questions for issues that arise in the meat industry
4. Establish the scientific basis for new food products and processes that are important to consumer safety and well-being.

**C. Extension and/or Professional Practice**

Current appointment does not include extension responsibilities; however, contributions to extension include teaching several sessions at ISU short courses, assisting Iowa Meat Processors Association activities and providing judging expertise for both state and national product shows and at the Iowa State Fair. Also, technical questions are answered and assistance provided to industry personnel in response to problems and requests for information. Technical assistance has also been provided to the industry as a consultant and in the form of expert witness testimony in legal disputes. Retained as expert witness for one case in 2017..

**D. International Activities**

Efforts in this area are similar to extension, in that assistance and technical expertise are provided when needed. Dr. Sebranek has traveled, by invitation to China, Taiwan, Korea, Dominican Republic, Costa Rica and Mexico to provide training and seminars for the meat industry. In 1990, Dr. Sebranek began working with the Center for Food and Development (CIAD) in Hermosillo, Mexico, which is a government/industry sponsored research institute in northern (Sonora) Mexico. He was named a Permanent Visiting Professor by CIAD and subsequently, a cooperative research agreement between ISU and CIAD was negotiated and signed in 1993. Activities since 1993 have included technical seminars, processing workshops and industry consultations. The cooperative agreement was renewed in 1997–1998 and continues to remain in effect. A cooperative agreement was being negotiated for training

activities with Assiut University in Egypt in 2011. However, since the change in governments in Egypt, this agreement has been put on hold. Most recently he presented invited papers at the Central American and Caribbean Meat Processing Congress in Costa Rica in May, 2014, and seminars on behalf of the U.S Soybean Export Council in the Dominican Republic in May, 2015.

#### **E. Other Professional Responsibilities**

Director of Graduate Education – Dept. of Animal Science, 1998-2014

Section Editor, Encyclopedia of Meat Sciences, 2010-2014

Peer Reviewer - manuscripts

Journal of Agricultural and Food Chemistry

Journal of Muscle Foods

Journal of Animal Science

Journal of Food Science

Meat Science

Food Research International

Journal of AOAC International

Journal of Food Processing and Preservation

International Journal of Food Science and Technology

Peer Reviewer - research proposals

Israeli Ministry of Science, Technology & Space - 2016

USDA – Agriculture and Food Research Initiative – 2015

Ohio Agricultural Research and Development Center - 2015

USDA - National Research Initiative Competitive Grants Program

- Small Business Innovation Research Program

Bi-national Agricultural and Research Development Fund

Spanish Secretary for Science and Technology Research Program

-government-sponsored competitive grants program in Spain

Natural Sciences and Engineering Research Council of Canada

Missouri Life Sciences Research Board

Kentucky Science and Engineering Foundation R&D Excellence Awards

Faculty Review – King Saud University, Saudi Arabia

Faculty Review – University of Missouri – Columbia

Faculty Review – University of Wisconsin – Madison

Faculty Review – Kansas State University

Departmental Review – Department of Animal Science – Louisiana State University

#### **IX. GRANTS AND CONTRACTS SUBMITTED/RECEIVED (since 2003)**

##### **2018**

Assessment of the effects of nitrite-embedded films on the quality and safety of processed meat products. R. Tarte, **J. G. Sebranek**, J. S. and J. S. Dickson. USDA-

AFRI Foundation & Applied Science Program: Food Safety, Improving Food Quality.  
\$329,543 (not funded)

Pathogen growth in alternatively cured ham and bacon during cooking, cooling, and process deviations. S.M. Cruzen, H. Cetin-Karaca, J.S. Dickson, R. Tarte and **J.G. Sebranek**. Foundation for Meat and Poultry Research. \$113,299

## 2017

High pressure processing on non-typhoidal *Salmonella* and Shiga toxin-producing *Escherichia coli* in beef organ meats. J.S. Dickson and **J.G. Sebranek**. Foundation for Meat and Poultry Research. \$70,177 (not funded)

Nutritionally-enriched edible plant wax oleogels as a strategy to improve the fatty acid profile of comminuted meat products. N. Acevedo, R. Tarte and **J.G. Sebranek**. USDA National Institute of Food and Agriculture-Agriculture and Food Research Initiative (revised from 2016 and re-submitted). \$494,425 (not funded)

## 2016

Nutritionally-enriched edible plant wax oleogels as a strategy to improve the fatty acid profile of comminuted meat products. N. Acevedo, R. Tarte and **J.G. Sebranek**. USDA National Institute of Food and Agriculture-Agriculture and Food Research Initiative. \$499,997 (not funded)

Enhanced destruction of *Listeria monocytogenes* in naturally cured, ready-to-eat meats by use of selected plant-based extracts and high-pressure processing. A. Mendonca, D.U. Ahn, **J.G. Sebranek** and A. Daraba. North American Meat Institute Foundation. \$125,000 (not funded)

Development and evaluation of high-oleic acid soybean oil oleogels to improve the fatty acid profile of pork sausage products. R. Tarte, N. Acevedo and **J.G. Sebranek**. National Pork Board. \$80,000 (not funded)

Potential dietary impact of supplemental nitrate in processed pork products. **J.G. Sebranek**, R. Tarte, N. Bryan and C. Campbell. National Pork Board \$165,000 (not funded)

## 2015

CALS Dean's Special Research Award – Dean Wintersteen's Dean Endowment Fund \$3,000

Validation of lethality and stabilization processes for products with slow come-up time: bacon and bone-in ham. J.S. Dickson, **J.G. Sebranek**, J.C. Cordray, K. Glass and R. Hanson. American Meat Institute Foundation. \$150,000 (effective 6/1/2015 – 5/31/2017)

## 2014

Enhancing the destruction of *Listeria monocytogenes* in naturally-cured, ready-to-eat meats by high pressure: A membrane destabilization approach. A.F. Mendonca, J.S. Dickson, **J.G. Sebranek** and A. Daraba. American Meat Institute Foundation \$97,301 (not funded)

Effects of dietary nitrate in processed pork products on physiological concentration of nitric oxide and potential human health benefits. **J.G. Sebranek**, N. Bryan and J.S. Dickson. National Pork Board \$122,969 (not funded)

Nutritional effects of nitrate concentration in processed pork products **J.G. Sebranek**, N. Bryan and J.S. Dickson. National Pork Board \$92,424 (not funded)

### 2013

Miller Graduate Fellowship for Animal Science. **J.G. Sebranek**. Iowa State University Graduate College \$15,000

Extending the shelf-life of livers, lungs, kidneys and hearts. J.S. Dickson, A. O'Connor and **J.G. Sebranek**. National Pork Board \$43,760 (effective 12/15/2013 – 7/15/2015)

### 2012

Influence of commercial deep chilling processes on early postmortem events in muscle that affect ultimate fresh pork tenderness and processing quality. S. Lonergan, E. Huff-Lonergan, **J.G. Sebranek** and K.J. Prusa. National Pork Board (effective July, 2012- June, 2014) \$135,253

Novel and practical approaches for mitigation of *Campylobacter* in poultry. Q. Zhang, O. Sahin, D.W. Trampel, M.M. Brown, C.M. Logue, A.M. O'Connor, J.C. Cordray, **J.G. Sebranek**, J. Lin, R. Gireesh and L.C. Medeiros. United States Department of Agriculture/National Institute of Food and Agriculture-Competitive Grants Food Safety Program (effective July 1, 2012 to June 30, 2017) \$2,499,558

### 2011

Reducing or preventing recovery of injured *Listeria monocytogenes* on ready-to-eat natural and organic “uncured” processed meats. **J.G. Sebranek**, J.S. Dickson, B. Brehm-Stecher, S. Jung and A.F. Mendonca. American Meat Institute Foundation. (effective July 1., 2011 to June 30, 2013) \$91, 074

Miller Graduate Fellowships for Animal Science. **J.G. Sebranek**. Iowa State University Graduate College \$40,000

### 2010

Improving the safety of natural and organic processed pork products: preventing or reducing the recovery and growth of pathogens injured but not killed by high

pressure processing. **J.G. Sebranek**, Stephanie Jung and Aubrey Mendonca. Iowa State University Food Safety Consortium \$25,000

## 2009

Miller Graduate Fellowships for Animal Science. **J.G. Sebranek**. Iowa State University Graduate College \$15,000

Graduate Student Diversity assistantship. **J.G. Sebranek**. Iowa State University Food Safety Consortium \$14,575

Use of novel ingredients for improved functionality and quality characteristics processed meat products. **J.G. Sebranek** and J. Cornelius. PHD Technologies, LLC and Iowa State University Institute for Physical Research and Technology (IPRT). \$26,640

Improving the safety of natural and organic processed meats by increasing the antimicrobial impact of sodium nitrite and/or by incorporation of natural, water-soluble antimicrobials. **J.G. Sebranek**, B. Brehm-Stecher and A.F. Mendonca. Iowa State University Food Safety Consortium. \$25,000

Improving quality of beef round muscles packaged in high-oxygen modified Atmosphere through early post-mortem calcium lactate enhancement. E. Huff-Lonergan, S.M. Lonergan, **J.G. Sebranek**, Y.H.B. Kim and D. Visser. Iowa Beef Industry Council. \$66,956

## 2008

Miller Graduate Fellowships for Animal Science. **J.G. Sebranek**. Iowa State University Graduate College. \$28,000

Evaluation of the performance of stabilized rice bran, soy fiber, oat fiber, oat bran and potato fiber for maintaining product quality. **J.G. Sebranek** and K. Bentley. PHD Technologies, LLC. \$9,828

Basic functionality testing of defatted rice bran vs. regular rice bran in meat products. **J.G. Sebranek** and L. Mumm. PHD Technologies, LLC. \$15,000

Influence of high oxygen packaging systems and enhancement on tenderness development and appearance of selected beef muscles. S. Lonergan, E. Huff-Lonergan and **J.G. Sebranek**. Iowa Beef Industry Council. \$60,277

Standard-of-Identity Hot Dogs with Various Non-meat Binders. **J.G. Sebranek** and L. Mumm. PHD Technologies LLC and ISU Institute for Physical Research and Technology (IPRT). \$19,749

## 2007

Graduate Student Support-Natural and Organic Processed Meats Safety. ISU Institute for Food Safety and Security. \$15,463

Use of Novel Binders and Extenders for Improved Moisture Retention and Yields of Processed Meat Products. **J.G. Sebranek** and L. Mumm. PHD Technologies LLC and ISU Institute for Physical Research and Technology (IPRT). \$9,040

Equipment grant from the Institute for Food Safety and Security (ISU) for a Labscan XE Sensor (Co-PI with D.G. Olson). \$24,385

## 2006

Improving the Control of Bacterial Pathogens on Ready-to-Eat Processed Meats Manufactured to Simulate Traditionally Cured Meats but without Addition of Nitrite or Nitrate. **J.G. Sebranek**, J.S. Dickson, A.F. Mendonca, J. Cordray and H. H. Jensen. USDA-CSREES Integrated Research, Education and Extension Competitive Grants Program - National Integrated Food Safety Initiative, 2006-2010. \$539,726

Improving the Safety of Pork Products (Hams, Bacon and Frankfurters) Processed to Simulate Traditionally Cured Pork but Without Addition of Nitrite or Nitrate. **J. G. Sebranek**. National Pork Board. \$47,729

Assessment and Improvement of the Safety of Pork Products Processed to Simulate Traditionally Cured Pork but without Direct Addition of Nitrite or Nitrate. **J.G. Sebranek** and J.S. Dickson. ISU Food Safety Consortium. \$13,000

Microbiological Risk Factors with Moisture-Enhanced Fresh Pork. J Dickson and **J.G. Sebranek**. National Pork Board. \$40,970

Moisture-Enhanced Pork – Development of a Quantitative Risk Assessment. J. Dickson, S. Hurd, J. Cordray and **J.G. Sebranek**. USDA-CSREES Integrated Research, Education and Extension Competitive Grants Program-National Integrated Food Safety Initiative (Co-PI with J. Dickson, S. Hurd), 2006-2010. \$520,060

Novel Aseptic Processing and Packaging of Ready-to-Eat Frankfurters. Y. Han, M. Morgan, P. Nelson, **J. G. Sebranek** and J. Dickson. USDA- CSREES Integrated Research, Education and Extension Competitive Grants Program – National Integrated Food Safety Initiative, 2006-2011. \$535,248

A Survey of Commercially Available Broilers Originating from Organic, Free-Range and Conventional Production Systems for Cooked Meat Yields, Meat Composition and Relative Value. **J.G. Sebranek**. Leopold Center for Sustainable Agriculture. \$32,793

Diversity Graduate Assistantship. **J.G. Sebranek**. ISU Food Safety Consortium. \$10,169



## 2005

Microbial Inhibitors Combined with Modified Atmosphere Packaging for Improved Control of Pathogens on Pork Products. **J.G. Sebranek** and J. Dickson. ISU Food Safety Consortium. \$40,000

Graduate Student Support . ISU Institute for Food Safety and Security. \$15,671

## 2004

Modified Atmosphere Packaging Films and Product Analyses. **J.G. Sebranek** . ISU Institute for Food Safety and Food Security. \$ 5,000

## 2003

Post-Packaging Irradiation with Modified Atmosphere Packaging for Control of Pathogens on Meat Products. **J.G. Sebranek**, J. Dickson, H. H. Jensen, J. Cordray and A.F. Mendonca. USDA-CSREES Integrated Research, Education and Extension Competitive Grants Program – National Integrated Food Safety Initiative, 2003-2008. \$500,000

Microbial Inhibitors Combined with Modified Atmosphere Packaging for Improved Control of Pathogens on Pork Products. **J.G. Sebranek**. ISU Food Safety Consortium. \$34,000

Effects of Geometric Shape, Size and Other Processing Variables on Quality Characteristics of Emulsified, Ready-to-Eat Processed Meats Following Irradiation. **J. G. Sebranek**. Surebeam Corporation. \$29,980

Pork Muscle Profiling Study 2002, Year 2. **J. G. Sebranek**. National Pork Board. \$5,095

## **X. PUBLICATIONS**

### **A. Peer-reviewed Journal Articles and Publications (152 published)**

As of Nov., 2020: 7,157 citations, h-index = 45, i10-index 131 (Google Scholar)

Cruzen, S.M., H. Cetin-Karaca, R. Tarte, **J.G. Sebranek** and J.S. Dickson. 2021. Survival of *Clostridium perfringens*, *Staphylococcus aureus* and *Salmonella enterica* in alternatively cured bacon during cooking and process deviations. (journal?) submitted.

Mendonca, A., A. Daraba, O. Byelshov, **J.G. Sebranek** and J. Cordray. 2020. Combining lactic acid and sodium lauryl sulfate as a post-lethality dipping solution against *Listeria monocytogenes* on frankfurters formulated with or without sodium

lactate and stored vacuum-packaged at 4C. *Annals: Food Sci. and Tech.* 21(I): 95-108.

Perez-Baez, A.J., J.P. Camou, M. Valenzuela-Melendres, G. Gonzalez-Aguilar, M. Viuda-Martos, **J.G. Sebranek**, and O. Tortoledo-Ortiz. 2020. Effects and interactions of roselle (*Hibiscus Sabdariffa* L.), potato peel flour and beef fat on quality characteristics of beef patties studied by response surface methodology. *J. Food Process. Preserv.* 44(9): e14659. doi:10.1111/jfpp.14659.

Cropp, M.S., J.S. Dickson, R. Tarte and **J.G. Sebranek**. 2020. Use of nitrite-embedded packaging film for color stability of alternatively-cured, fully cooked bologna. *Meat and Muscle Biol.* 4(1): 6, 1-17. doi:10.22175/mmb.10379.

Barron-Ayala, C.G., M. Valenzuela, J.P. Camou, **J.G. Sebranek**, J.I. Davila-Ramirez and G. Cumplido-Barbeita. 2020. Pork frankfurters prepared with hydrolyzed whey: Preliminary product quality aspects and inhibitory activity of the resulting peptides on angiotensin-converting enzyme. *Meat Sci.* 166: doi.org/10.1016/j.meatsci.2020.108111.

Ruther, B. L., J. S. Dickson, K. J. Prusa and **J. G. Sebranek**. 2020. Effects of processing method and non-meat ingredients on batter stability, yield and texture of frankfurters. *J. Food Process. Preserv.* doi.org/10.1111/jfpp.14626 (June, 2020).

Miller, D.K., N.C. Acevedo, S.M. Lonergan, **J.G. Sebranek** and R. Tarte. 2019. Rheological characteristics of mechanically separated chicken and chicken breast trim myofibrillar solutions during thermal gelation. *Food Chem.* 307:125557.

Powell, M. J., **J. G. Sebranek**, K. J. Prusa and R. Tarte. 2019. Evaluation of citrus fiber as a natural replacer of sodium phosphate in alternatively-cured, all-pork Bologna sausage. *Meat Sci.* 157:107883.

Sindelar, J., K. Glass, R. Hanson, **J.G. Sebranek**, J. Cordray and J.S. Dickson. 2019. Validation of lethality processes for products with slow come up time: Bacon and bone-in ham. *Food Control* 104: 147-151.

Wolfer, T.L., N.C. Acevedo, K.J. Prusa, **J.G. Sebranek** and R. Tarte. 2018. Replacement of pork fat in frankfurter-type sausages by soybean oil oleogels structured with rice bran wax. *Meat Sci.* 145:352-362.

Reyes-Padilla, E., M. Valenzuela-Melendres, J.P. Camou, **J.G. Sebranek**, H. Aleman-Mateo, J.L. Davila-Ramirez, G. Cumplido-Barbeita and H. Gonzalez-Rios. 2018. Quality evaluation of low fat bologna-type meat product with a nutritional profile designed for the elderly. *Meat Sci.* 135:115-122.

Manu, D., A.F. Mendonca, A. Daraba, J.S. Dickson, **J.G. Sebranek**, A. Shaw, F. Weng and S. White. 2017. Antimicrobial efficacy of cinnamaldehyde against *Escherichia coli* O157:H7 and *Salmonella enteria* in carrot juice and a mixed berry juice held at 4 °C or 12 °C. *Foodborne Path. Disease* 14(5):302-307.

Usinger, E.L., E.M. Larson, S.E. Niebuhr, C.A. Fedler, K.J. Prusa, J.S. Dickson, R. Tarte and **J.G. Sebranek**. 2016. Can supplemental nitrate in cured meat be used as a means of increasing residual and dietary nitrate and subsequent potential for physiological nitric oxide without affecting product properties? *Meat Sci.* 121:324-332.

Myers, M.I., **J.G. Sebranek**, J.S. Dickson, A.M. Shaw, K.R. Adams and S. Neibuhr. 2016. Implications of decreased nitrite concentrations on *Clostridium perfringens* outgrowth during cooling of ready-to-eat meats. *J. Food Protect.* 79:153-156.

Badvela, M.K., J.S. Dickson, **J.G. Sebranek** and W.D. Schroeder. 2016. Inhibition of *Listeria monocytogenes* by buffered dry vinegar in reduced-sodium, ready-to-eat uncured turkey. *J. Food Protect.* 79(8):1396-1403.

Feng, X., **J.G. Sebranek**, H.Y. Lee and D.U. Ahn. 2016. Effects of adding red wine on the physicochemical properties and sensory characteristics of uncured frankfurter-type sausage. *Meat Sci.* 121:285-291.

**Sebranek, J.G.** 2015. An overview of functional non-meat ingredients in meat processing: The current toolbox. Proc. 68<sup>th</sup> Reciprocal Meat Conf. pp. 42-46.

Available at: [www.meatscience.org/docs/default-source/publications-resources/rmc/2015/09\\_sebranek\\_f.pdf?sfvrsn=2](http://www.meatscience.org/docs/default-source/publications-resources/rmc/2015/09_sebranek_f.pdf?sfvrsn=2)

Lavieri, N.A., **J. G. Sebranek**, B.F. Brehm-Stecher, J.C. Cordray, J.S. Dickson, A.M. Horsch, S. Jung, E.M. Larson, D.K. Manu and A.F. Mendonça. 2015. Control of *Listeria monocytogenes* on alternatively-cured, ready-to-eat ham using natural antimicrobial ingredients in combination with post-lethality interventions. *J. Food Process. Tech.* 6:493-500.

Lavieri, N.A., **Sebranek, J. G.**, Brehm-Stecher, B. F., Cordray, J. C., Dickson, J. S., Horsch, M., Jung, S., Larson, E. M., Manu, D. K., and Mendonça, A. F. 2014. Investigating the control of *Listeria monocytogenes* on alternatively-cured frankfurters using natural antimicrobial ingredients or post-lethality interventions. *Meat Sci.* 97: 568-574.

Lavieri, N. A., **J. G. Sebranek**, B. F. Brehm-Stecher J. C. Cordray, J. S. Dickson, A. M. Horsch, S. Jung, E. L. Larson, D. K. Manu, and A. F. Mendonca. 2014. Investigating the control of *Listeria monocytogenes* on a ready-to-eat ham product using natural antimicrobial ingredients and postlethality interventions. *Foodborne Path. Disease* 11(6):462-467.

Lavieri, N. A., **J. G. Sebranek**, J. C. Cordray, J. S. Dickson, A. M. Horsch, S. Jung, D. K. Manu, B. F. Brehm-Stecher and A. F. Mendonca. 2014. Effects of different nitrite concentrations from a vegetable source with and without high hydrostatic pressure on the recovery of *Listeria monocytogenes* on ready-to-eat restructured ham. *J. Food Protect.* 77(5):781-787.

Lavieri, N.A., **J.G. Sebranek**, J.C. Cordray, J.S. Dickson, S. Jung, D.K. Manu, A.F. Mendonca, B.F. Brehm-Stecher, J. Stock and K.J. Stalder. 2014. Evaluation of the thin layer method for the recovery of pressure-injured and heat-injured *Listeria monocytogenes*. *J. Food Protect.* 77(5):828-831.

Horsch, A., **J.G. Sebranek**, J.S. Dickson, S.E. Niebuhr, E.M. Larson, N.A. Laveri, B.L. Ruther and L.A. Wilson. 2014. The effect of pH and nitrite concentration on the antimicrobial impact of celery juice concentrate compared with conventional sodium nitrite on *Listeria monocytogenes*. *Meat Sci.* 96:400-407.

Myers, K., J. Cannon, D. Montoya, J.S. Dickson, S.M. Lonergan and **J.G. Sebranek**. 2013. Effects of high hydrostatic pressure and varying concentrations of sodium nitrite from traditional and vegetable-based sources on the growth of *Listeria monocytogenes* on ready-to-eat(RTE) sliced ham. *Meat Sci.* 94(1): 69-76.

Myers, K., D. Montoya, J. Cannon, J.S. Dickson and **J.G. Sebranek**. 2013. The effect of high hydrostatic pressure, sodium nitrite and salt concentration on the growth of *Listeria monocytogenes* on RTE ham and turkey. *Meat Sci.* 93(2):263-268.

Grebitus, C., H.H. Jensen, J. Roosen and **J.G. Sebranek**. 2013. Fresh meat packaging: consumer acceptance of modified atmosphere packaging including carbon monoxide. *J. Food Protect.* 76(1):99-107.

Kudra, L.L., **J.G. Sebranek**, J.S. Dickson, A.F. Mendonca, Q. Zhang, A.L. Jackson-Davis and K.J. Prusa. 2012. Control of *Campylobacter jejuni* in chicken breast meat by irradiation combined with modified atmosphere packaging including carbon monoxide. *J. Food Protect.* 75(10):1728-1733.

Sullivan, G.A., A.L. Jackson, K.D. Schrader, Y. Xi, C. Kulchiyawat, **J.G. Sebranek** and J.S. Dickson. 2012. Survey of naturally and conventionally cured commercial frankfurters, ham and bacon for physio-chemical characteristics that affect bacterial growth. *Meat Sci.* 92(4):808-815.

**Sebranek, J.G.**, A.L. Jackson-Davis, K.L. Myers and N.A. Laveri. 2012. Beyond celery and starter culture: Advances in procedures and ingredients for natural/organic curing processes. *Meat Sci.* 92(3):267-273.

Sullivan, G.A., and **J.G. Sebranek**. 2012. Nitrosylation of myoglobin and nitrosation of cysteine by nitrite in a model system simulating meat curing. *J. Ag. Food Chem.* 60(7): 1748-1754.

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Kudra, L.L., **J.G. Sebranek**, J.S. Dickson, E.M. Larson, A.F. Mendonca, K.J. Prusa, J.C. Cordray, A.L. Jackson and Z. Lu. 2012. Control of *Listeria monocytogenes* on frankfurters and cooked pork chops by irradiation combined with modified atmosphere packaging. *J. Food Protect.* 75(6):1063-1070..

Olsen, S.S., J.C. Cordray, S. Sapp, **J.G. Sebranek**, B. Anderson and M. Wenger. 2012. Assessment of native languages for food safety training programs for meat

industry employees. J. of Extension 50:1, article number 1RIB4, [www.joe.org/joe/2012february/rb4p.shtml](http://www.joe.org/joe/2012february/rb4p.shtml) .

Xi, Y., G.A. Sullivan, A.L. Jackson, G.H. Zhou and **J.G. Sebranek**. 2012. Effects of natural antimicrobials on inhibition of *Listeria monocytogenes* and on chemical, physical and sensory attributes of naturally-cured frankfurters. Meat Sci. 90:130-138.

Kudra, L.L., **J.G. Sebranek**, J.S. Dickson, A.F. Mendonca, E.L. Larson, A.L. Jackson-Davis and Z. Lu. 2011. Effects of vacuum or modified atmosphere packaging in combination with irradiation for control of *Escherichia coli* O157:H7 in ground beef patties. J. Food Protect. 74(12): 2018-2023.

Kudra, L.L., **J.G. Sebranek**, J.S. Dickson, A.F. Mendonca, Q. Zhang, A. Jackson-Davis and K.J. Prusa. 2011. Control of *Salmonella enterica* Typhimurium in chicken breast meat by irradiation combined with modified atmosphere packaging. J. Food Protect. 74(11):1833-1839.

Jackson, A.L., G. Sullivan, C. Kulchiyawat, **J.G. Sebranek** and J.S. Dickson. 2011. Survival and growth of *Clostridium perfringens* in commercial no-nitrate-or-nitrite-added (natural and organic) frankfurters, hams and bacon. J. Food Protect. 74(3):410-416.

Jackson, A.L., C. Kulchiyawat, G. Sullivan, **J.G. Sebranek** and J.S. Dickson. 2011. Use of natural ingredients to control growth of *Clostridium perfringens* in naturally cured frankfurters and hams. J. Food Protect. 74(3): 417-424.

Xi, Y., G.A. Sullivan, A.L. Jackson, G.H. Zhou and **J.G. Sebranek**. 2011. Use of natural antimicrobials to improve the control of *Listeria monocytogenes* in a cured cooked meat model system. Meat Sci. 88: 503-511.

McClure, B.N., **J.G. Sebranek**, Y.H. Kim and G.A. Sullivan. 2011. The effects of lactate on nitrite in a cured meat system. Food Chem. 129:1072-1079.

Krause, B.L., **J.G. Sebranek**, R.E. Rust and A. F. Mendonca. 2011. Incubation of curing brines for the production of ready-to-eat naturally-cured ham. Meat Sci. 89:507-513.

J.D. Floros, R. Newsome, W. Fisher, G.V. Barbosa-Canovas, H. Chen, C.P. Dunne, J.B. German, R.L. Hall, D.R. Heldman, M.V. Karwe, S.J. Knabel, T.P. Labuza, D.B. Lund, M. Newell-McGloughlin, J.L. Robinson, **J.G. Sebranek**, R.L. Shewfelt, W.F. Tracy, C.M. Weaver and G.R. Ziegler. 2010. Feeding the world today and tomorrow: the importance of food science and technology. Comp. Rev. Food Sci. and Food Safety 9:572-599.

Kim, Y.H., E. Huff-Lonergan, **J.G. Sebranek** and S.M. Lonergan, 2010. Effects of lactate /phosphate injection enhancement on oxidation stability and protein degradation in early postmortem beef cuts packaged in high oxygen modified atmosphere. Meat Sci. 86:852-858.

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Chen, C.-M., **J.G. Sebranek**, J.S. Dickson and A.F. Mendonca. 2004. Combining pediocin (ALTRA 2341) with post-packaging thermal pasteurization for control of *Listeria monocytogenes* on frankfurters. *J. Food Protect.* 67:1855-1865.

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## **B. Abstracts (88)**

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Cropp, M.S., **J.G. Sebranek**, J.S. Dickson and R. Tarte. 2018. The potential role of nitrite-embedded film technology in extending the color stability and shelf life of a cured, cooked meat product. Reciprocal Meat Conference, Kansas City, Missouri. Abstract 1122.

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separated chicken and chicken breast meat. Reciprocal Meat Conference, Kansas City, Missouri. Abstract 1126.

Miller, D.K., L.E. Yoder, S.M. Lonergan, N.C. Acevedo, **J.G. Sebranek** and R. Tarte. 2018. Frankfurter quality and rheological properties of mechanically separated chicken and chicken breast meat. International Congress of Meat Science and Technology, Melbourne, Australia, Aug. 12-17.

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#### **G. Extension Publications (80)**

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Wolfer, T., N. Acevedo, **J.G. Sebranek** and R. Tarte. 2018. Potential for rice bran wax and soybean oil oleogels as pork fat replacements in frankfurter-type sausages. *ISU Animal Industry Report AS 664, ASL-R3205.*

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Zhu, C., **J.G. Sebranek** and D.U. Ahn. 2016. Antioxidant peptides in commercial dry-cured hams. *ISU Animal Industry Report AS 662, ASL-R3041.*

Horsch, A., **J.G. Sebranek**, J. Dickson, S. Niebuhr and B. Ruther. 2014. The effect of pH and nitrite concentration in ham slices on the antimicrobial impact of celery juice concentrate compared with conventional sodium nitrite. *ISU Animal Industry Report ASL- R2890*

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Sullivan, G., and **J.G. Sebranek**. 2013. Nitrite reaction rates with substrates for meat curing in a model system. *ISU Animal Industry Report ASL-R2757.*

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Jackson, A.L., G. Sullivan, **J.G. Sebranek** and J.S. Dickson. 2010. Use of natural ingredients to control growth of *Clostridium perfringens* on frankfurters and ham. ISU Animal Industry Report ASL-2492.

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Laury, A.M., and **J.G. Sebranek**. 2006. Extension of pork sausage shelf life using modified atmosphere packaging. ISU Animal Industry Report ASL-2051.

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Lonergan, S.M., **J.G. Sebranek** and K.J. Prusa. 1990. Characteristics of adipose tissue and fatty acids from pigs treated with porcine somatotropin. ISU Extension Swine Research Report (AS615) ASL-R778.

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Lee, S.F. and **J.G. Sebranek**. 1990. Effects of oat fiber and sodium ascorbate on water retention and color of pale, soft and exudative (PSE) pork. ISU Extension Swine Research Reports (AS615) ASL-R783.

Wimmer, M.P. and **J.G. Sebranek**. 1990. Improving mechanically separated pork for use as a processed meat ingredient. ISU Extension Swine Research Reports (AS615) ASL-R786.

Ammann, L.L., **J.G. Sebranek**, W. Manu-Tawiah and R.A. Molins. 1990. Quality and safety effects of sodium erythorbate in fresh beef. ISU Extension Beef Research Reports (AS606) ASL-R725.

Knipe, C.L., G. Williams and **J.G. Sebranek**. 1989. Processing methods to compensate for poor quality meat from porcine stress syndrome hogs. ISU Extension Swine Research Reports ASL-R681.

Camou, J.P. and **J.G. Sebranek**. 1989. Gelation characteristics of protein from PSE pork muscle. ISU Extension Swine Research Reports ASL-R677.

Prusa, K.J., **J.G. Sebranek** and J.A. Love. 1989. Quality attributes of various processed meats from pork supplemented with porcine somatotropin. ISU Extension Swine Research Reports ASL-R676.

Huebner, P.H. and **J.G. Sebranek**. 1988. Factors important to removal of bone chips from ground meat during grinding. ISU Extension Beef Research Reports. AS R624.

Molins, R.A. and **J.G. Sebranek**. 1988. Effect of heat treatments and selected antimicrobials on the shelf life and safety of cooked, vacuum-packaged, refrigerated pork chops. ISU Extension Swine Research Reports. AS587.

Kramer, D.G. and **J.G. Sebranek**. 1988. Improved utilization of mechanically separated pork: Use in fermented snack sticks. ISU Extension Swine Research Reports. AS 586.

**Sebranek, J.G.** 1987. Precooked microwaveable pork. ISU Extension Swine Research Reports AS 587.

**Sebranek, J.G.** 1986. Chemical interactions between nitrite and salt in meat: Effects of bacterial (Clostridia) characteristics. ISU Extension Swine Research Report AS-580-AA.

**Sebranek, J.G.** 1986. Meat chemistry. "Proceedings Seventh Annual Sausage and Processed Meats Short Course." ISU Extension 2113.

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**Sebranek, J.G.** and C.L. Knipe. 1985. Nitrite chemistry and meat curing reactions. "Proceedings Sixth Annual Sausage and Processed Meats Short Course." ISU Extension 2113A-5.

**Sebranek, J.G.**, G.H Rouse, D.R. Strohbehn and P. Neptin. 1985. Retail cutout yields from boxed beef: Influence of frame size and dietary energy levels. ISU Extension R378.

**Sebranek, J.G.** 1985. Chemical interaction between salt (sodium chloride) and sodium nitrite in cured pork. ISU Extension AS-570-R.

**Sebranek, J.G.** 1984. Functions and purposes of processed meat product ingredients. "Proceedings Fifth Annual Sausage and Processed Meats Short Course." ISU Extension CE-2032.

**Sebranek, J.G.** 1983. Using non-meat ingredients. "Proceedings Fourth Annual Sausage and Processed Meats Short Course." ISU Extension CE-1903.

**Sebranek, J.G.** 1982. Color chemistry of muscle - meat curing reactions. "Proceedings Third Annual Sausage and Processed Meats Short Course." ISU Extension CE-1798.

**Sebranek, J.G.** 1981. Nitrates, nitrites, and the chemistry of meat color. "Proceedings Second Annual Sausage and Processed Meats Short Course." ISU Extension CE-1637.

**Sebranek, J.G.** 1977. Organoleptic influences of cryogenic freezing for ground beef patties. "Cryogenic Freezing of Ground Beef." ISU Extension EC-1249.

**Sebranek, J.G., R.G. Cassens and W.G. Hoekstra.** 1973. Fate of nitrite in cured meats. Univ. of Wis. Res. Bulletin R2514.

#### **H. Non-Print Educational Materials**

Developed and recorded An S 563 as an online only course for the Meat Science Graduate Certificate program, Fall semester 2017.

Webinar – Evolution of the Natural/Organic Curing Process. American Meat Science Association. December 19, 2014

AnS 560 (Meat Processing) – developed online lectures and videos during 2014 for online offering during spring semester, 2015.

ACMC Judges on Judging – Training video (DVD) on judging cured meat competitions, American Association of Meat Processors, 2014.

Interactive Internet Training Program – Meat and Poultry Training Program – Black Belt Training – Session 1, Non-meat Ingredients, Conagra Foods. 2002 and ongoing.

All AnS 460 course notes and materials converted to Powerpoint presentations.

Visuals for ISU Visiting Professor Programs and Science in Agriculture Day.

#### **XI. MENTOR FOR VISITING SCIENTISTS**

Dr. Rongrong Liang – Visiting Scientist, Shandong Agricultural University, Shandong, Peoples Republic of China, 2016-2017.

Chaozhi Zhu – Visiting Scientist, Nanjing Agricultural University, Nanjing, Peoples



Republic of China, 2014 - 2015

Adriana Araya Morice – Visiting Scientist, University of Costa Rica, San Jose, Costa Rica, 2014

Yuan Xi – Visiting Scientist – Nanjing Agricultural University, Nanjing, Peoples Republic of China, 2008-2010.

Dr. Yanjun Huan – Visiting Professor – Jiangnan University, Peoples Republic of China, 2009.

Ms. Maria Sanchez-Iglesias-Visiting Scientist – Institute of Technical Agriculture, Castilla Leon, Spain, 2009.

Dr. Guang Zhou – Visiting Professor – President, Nanjing Agricultural University, Peoples Republic of China, 2005

Dr. Jin Hyoung Kim – Visiting Scientist – National Livestock Research Institute, South Korea, 2003-2004

Ainura Orozaliveva – Visiting Scientist – Kyrgyz Agrarian Academy (Kyrgyzstan), 2000

Darcio Cordiero – Visiting Scientist – Sadia Concordia, S.A. (Brasil), 1999

Anderson Poloni – Visiting Scientist – Sadia Concordia, S.A. (Brasil), 1998

Dr. Mooha Lee - Visiting Professor - Seoul National University, Korea, 1994-1995

Dr. Yan Yun Zhao - Post Doctoral Scientist, 1993-1994, 1994-1995, 1995-1996

## **XII. INVITED PRESENTATIONS (since 1990)**

**Sebranek, J.G.** 2016. Iowa State University's CaloriCool Consortium-Development of new materials for commercial adaptation of caloric cooling International Association of Refrigerated Warehouses-World Food Logistics Association Annual Convention and Expo. Las Vegas, April, 2016.

**Sebranek, J.G.** 2015. Processing challenges of sodium reduction in processed meat products. U.S. Soybean Export Council Meat Processor's Workshop. Dominican Republic, May 20-23, 2015.

**Sebranek, J.G.** 2015. Nitrite: The magic ingredient for meat curing. U.S. Soybean Export Council Meat Processor's Workshop. Dominican Republic, May 20-23, 2015.

**Sebranek, J.G.** 2014. Conventionally cured vs. no-nitrate-or-nitrite-added cured meats: Evolution of the natural/organic curing processs. Reciprocal Meat Conference, American Meat Science Association. Madison, Wisconsin, June 17, 2014.

**Sebranek, J.G.** 2014. Nitrite: The magic ingredient in meat curing that also provides benefits for human well-being. United States Soybean Export Council Santo Domingo, Dominican Republic, September 19, 2014.

**Sebranek, J.G.** 2014. Nitrate, nitrite and nitric oxide: The new “vitamin N”? Central American and Caribbean Meat Processing Congress. San Jose, Costa Rica, May 15, 2014.

**Sebranek, J.G.** 2014. New Trends and Changes in the Processed Meat Industry in the U.S. Central American and Caribbean Meat Processing Congress. San Jose, Costa Rica, May 15, 2014.

**Sebranek, J.G.** 2014. Factors Impacting Meat Quality as a Result of Freezing, Frozen Storage and Tempering in the Refrigerated Warehouse. Conference on Food Engineering, University of Nebraska, Lincoln, Omaha, Nebraska. April 8, 2014.

**Sebranek, J.G.** 2013. Nitrate, Nitrite and Nitric Oxide: The New “Vitamin N”? Nanjing Agricultural University, Nanjing, China. October, 2013.

**Sebranek, J.G.** 2013. Processed Meat Trends in the United States. Nanjing Agricultural University, Nanjing, China. October, 2013.

**Sebranek, J.G.** 2013. Graduate school-Is it the right fit for me? Reciprocal Meat Conference, Auburn, AL. June, 2013.

**Sebranek, J.G.** 2013. Is the use of water for food production and processing sustainable? International Association of Refrigerated Warehouses-World Food Logistics Association Annual Convention and Expo. Hollywood, FL., May, 2013.

**Sebranek, J.G.** 2012. New developments in “natural” curing of processed meats: Beyond celery and starter culture. International Association of Refrigerated Warehouses-World Food Logistics Association Annual Convention and Expo. Tucson, AR., May, 2012.

**Sebranek, J.G.** 2012. Beyond celery and starter culture: New developments in natural and organic cured products. International Congress of Meat Science and Technology. Montreal, Canada, August, 2012.

**Sebranek, J.G.** 2012. Meat ingredients and nonmeat ingredients in processed meats. Invited lecture for the pre-conference graduate student course at the International Congress of Meat Science and Technology, Montreal, Canada. August, 2012.

**Sebranek, J.G.** 2011. S-A-L-T is a four letter word in the meat/food industry...again! International Association of Refrigerated Warehouses-World Food Logistics Association Annual Convention and Expo. New Orleans, Louisiana. May 1, 2011.

**Sebranek, J.G.** 2010. Issues and Alternatives Associated with Natural, Organic and Uncured Processed Meats. Food Research Institute Webinar, University of Wisconsin Food Research Institute. Madison, WI. May 3, 2010.

**Sebranek, J.G.** 2010. A “Top-Ten List” of Issues, Challenges, and Opportunities for Research on Animal Source Foods. Department of Animal Science, University of Wisconsin-Madison. Madison, WI. May 4, 2010.

**Sebranek, J.G.** 2010. Challenges of Sodium Reduction in Processed Meat Products. Canadian Meat Council. Victoria, British Columbia. May 6, 2010.

**Sebranek, J.G.** 2010. Natural Ingredients with Antimicrobial Properties for Improved Safety of Natural and Organic Processed Meats. International Association of Refrigerated Warehouses-World Food Logistics Association Annual Convention and Expo. Scottsdale, Arizona. April 25, 2010.

**Sebranek, J.G.** 2010. Professionalism/Etiquette/Ethics in the Laboratory. Science with Practice Program, Iowa State University. Feb. 17, 2010.

**Sebranek, J.G.** 2010. Working with “All-Natural” Ingredients-Process and Cost Implications. International Poultry Exposition. Atlanta, GA. Jan. 27, 2010.

**Sebranek, J.G.** 2009. A Top Ten List for New Graduates. ISU Graduate College Commencement Address. December 18, 2009.

**Sebranek, J.G.** 2009. Increasing Sausage Yields with Pre-Rigor Meat. World Wide Food Expo. Chicago, IL. October 30, 2009.

**Sebranek, J.G.** 2009. Functional Properties of Muscle Proteins: Implications for Processed Meat Product Characteristics. Reciprocal Meat Conference. University of Arkansas, Rogers, Arkansas. June 21-24, 2009.

**Sebranek, J.G.** 2009. Uncured Cured Meat Products: An Oxymoron and A Safety Issue. Kansas State University. Manhattan, KS. April 29, 2009.

**Sebranek, J.G.** 2009. The Positive Role of Nitrite in Human Health. World Food Logistics Organization. Palm Springs, CA. March 29, 2009.

**Sebranek, J.G.** 2009. Bacon Flavor and Quality Changes During Shelf-Storage. Missouri Association of Meat Processors. Columbia, MO. March 6, 2009.

**Sebranek, J.G.** 2008. The Political Saga of Carbon Monoxide Packaging. World Food Logistics Organization. Marco Island, FL. April 22, 2008.

**Sebranek, J.G.** 2008. The New Role of Nitrite as a Health Food. Wisconsin Association of Meat Processors. Madison, WI. April 12, 2008

**Sebranek, J.G.** 2008. A Top-Ten List of Issues and Opportunities in Research on Animal Source Foods. Iowa State University Think Tank on Animal Agriculture. Ames, Ia. March 24, 2008.

**Sebranek, J.G.** 2008. Curing Processes for Ready-to-Eat Cured Meats Without Added Nitrate or Nitrite. Midwest Poultry Federation Convention. St. Paul, MN. March 19, 2008.

**Sebranek, J.G.** Testimony at congressional hearing(House Committee on Agriculture) on use of carbon monoxide for fresh meat packaging. October 26, 2007.

**Sebranek, J.G.** 2007. Cured Meat Products without Direct Addition of Nitrate or Nitrite: What are the Issues? International Congress of Meat Science and Technology. Beijing, China. August, 2007.

**Sebranek, J.G.** 2007. Product Development and Food Safety Challenges Associated with “Naturally Cured” Processed Meats. Institute of Food Technologists Annual Meeting. Chicago, IL. July, 2007.

**Sebranek, J.G.** 2007. Quality and Safety Issues Associated with the “Naturally Cured” Natural and Organic Cured Meats. World Food Logistics Organization. Phoenix, AZ. April, 2007.

**Sebranek, J.G.** 2007. Laboratory Professionalism. Science with Practice Program. Dept. of Ag. Education and Studies, Iowa State University. Ames, Ia. March, 2007.

**Sebranek, J.G.** 2006. What’s the REAL Story about Carbon Monoxide and Fresh Meat Packaging? World Food Logistics Organization. Miami Beach, FL. April, 2006.

**Sebranek, J.G.** 2006. Meat Chemistry and Non-meat Ingredient Applications. U.S. Dairy Export Council-Southeast Asia Trade Mission. Ames, IA. June, 2006.

**Sebranek, J.G.** 2006. Cured Meat Color. Kraft Foods Meat Science Summit. Madison, WI. June, 2006.

**Sebranek, J.G.** 2006. Processing, Packaging and Ingredient Innovations. Meat Industry Research Conference. Hollywood, FL. October, 2006.

**Sebranek, J.G.** 2006. Effectiveness of Transdermal, Needle-free Injections for Reducing Pork Carcass Defects. Allen D. Lemman Swine Conference. Minneapolis, MN. September, 2006.

**Sebranek, J.G.** 2005. Use of CO with Red Meats and USDA Approvals. 2005 Seafood Technology Innovations Conference. Orlando, FL. February, 2005.

**Sebranek, J.G.** 2005. Quality Implications of Irradiation for Processed Meats. World Food Logistics Organization. Henderson, NV. April, 2005.

**Sebranek, J.G.** 2004. The Cow that Stole Christmas. World Food Logistics Organization. Miami, FL April, 2004.

Marple, D.N. and **J.G. Sebranek**. 2004. Muscle Profiles and Pork Quality. Pork Quality and Safety Summit. National Pork Board. Des Moines, IA. September, 2004.

**Sebranek, J.G.** 2003. Use of Carbon Monoxide for Improving Meat Color. World Food Logistics Organization. Tucson, AZ. April, 2003.

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