**Juming Tang, Ph.D., Regents Professor**

*Distinguished Chair of Food Engineering*

Chair, Department of Biological Systems Engineering

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**EMPLOYMENT**

July, 2016- Chair, Department of Biological Systems Engineering, Washington State University, Pullman, WA.

July, 2014- Regents Professor, Department of Biological Systems Engineering, Washington State University, Pullman, WA.

2012- Distinguished Chair of Food Engineering, Department of Biological Systems Engineering, Washington State University, Pullman, WA.

2003- Professor, Food Engineering, Department of Biological Systems Engineering, Washington State University, Pullman, WA.

2000-03 Associate Professor, Food Engineering, Department of Biological Systems Engineering, Washington State University, Pullman, WA.

1995-00 Assistant Professor, Food Engineering, Department of Biological Systems Engineering, Washington State University, Pullman, WA.

1994-95 Assistant Professor, Food and Biomaterial Engineering, Department of Agricultural and Biological Engineering, South Dakota State University, Brookings, SD.

1991-94 Assistant Professor of Food Engineering, Department of Food Science and Technology, Acadia University, Wolfville, NS, Canada.

**EDUCATION**

1987-91 Ph.D., Agricultural/Food Engineering, University of Saskatchewan, Saskatoon, SK, Canada.

1985-87 M.S., Agricultural/Food Engineering, University of Guelph, Guelph, ON, Canada.

1978-82 B.S., Mechanical Engineering, Central South China University, Hunan, China.

**LEADERSHIP IN RESEARCH**

2016-2020

Director of USDA AFRI Center of Excellence for Food Safety Using Microwave Energy.

2011-2015

 Principal Investigator of $5M, 5-year project supported by USDA NIFA “Control of food-borne bacterial and viral pathogens using microwave technologies” for frozen and refrigerated meals. The team consists of scientists from WSU, University of Tennessee, North Carolina State University, US Army Natick Soldier Center, USDA ARS Eastern Regional Center, companies/trade organizations (<http://microwavepasteurization.wsu.edu/>).

2001- Director of Microwave Sterilization Consortium. Consortium members include WSU, Nestle, Pepsi-Cole, General Mills, Hormel, Bush Brothers, Print-Pack, Rexam Containers, Del Monte, Ocean Beauty Seafood, AmeriQual, and Wornick Foods (current budget: ~$0.6 M/year - fees collected from consortium members) (http://microwaveheating.wsu.edu/). Developed and patented a single-mode 915 MHz microwave sterilization technology for military and civilian uses; received FDA approval for a homogenous food: mashed potato in trays on Oct. 07, 2009 - first ever in USA for industrial microwave sterilization process; received FDA approval of our second process (for a non-homogenous food: salmon fillets in pouches) on Dec. 15, 2010. The outcomes of the research established scientific, engineering, and regulatory foundation for commercial application of this new technology.

2000-08 Washington State University IMPACT Research Fellow of Food Processing Technology – one of three IMPACT fellows.

**ACHEIEVMENTS/AWARDS/HONORS**

2014 **Fellow**, Institute of Food Technologists.

**Fellow**, American Society of Agricultural and Biological Engineers.

**Freezing Research Award,** International Association for Food Protection/Frozen Food Foundation.

2013 **Fellow,** International Microwave Power Institute.

Assist Ameriqual Foods Receiving **FDA Acceptance** of one process based on MATS (March)

2012 **International Food Engineering Award**, American Society of Agricultural and Biological Engineers & Nestle, “for breakthrough engineering design and development of microwave/radio frequency thermal processing technologies, and outstanding leadership and education of food engineering professionals”.

 **G. Malcolm Trout Visiting Scholar**, Michigan State University.

 **Letter of No-objection from USDA FSIS** for microwave sterilization of packaged low acid foods containing more than 2% of poultry, egg and meat ingredients.

2010 **FDA Acceptance of Microwave Sterilization Process** for Packed Salmon Fillets in Pouch (12-15-2010) filed by my laboratory - the first FDA accepted filing for microwave sterilization of packaged low acid **non-homogeneous** foods in USA.

2010 **IFT Research and Development Award**, “for Development of FDA Accepted Microwave Sterilization Process”.

2009 **FDA Acceptance of Microwave Sterilization Process** for Packaged Mashed Potato (10-07-09) filed by my laboratory – the **first ever** for microwave sterilization of packaged low acid foods in USA. Only three new food processing technologies received FDA approval over the past 20 years in USA.

2008 **Anjan Bose Outstanding Researcher Award**, College of Engineering and Architecture, WSU (the highest research honor the college can bestow).

2005 **Distinguished Food Engineering Professor**, Southern Yangtze University (SYU), Wuxi, China (SYU selects only one outstanding food engineer worldwide per year to visit and lecture at SYU for one month).

2005 **Graduate and Professional Student Outstanding Advisor Award** (one of two awardees at WSU in 2005), Washington State University Graduate and Professional Student Association.

2004 **ASAE Superior Paper Award**.

2004 **NASA Faculty Fellow**, Advanced Food Technology Program, Johnson Space Center, Houston, TX – selected to work on package and processing solutions for long-duration manned space missions.

2004 **Outstanding Research Faculty**, Department of Biological Systems Engineering, WSU.

2003 **USDA Secretary’s Honor Group Award** for increasing the efficiency, security, sustainability, and profitability of the fruit and vegetable industry through applications of the technologies developed.

2002 **Award for Excellence**, Northeastern Regional Association of State Agricultural Experimental Station Directors.

2002 **Faculty Excellence in Research Award**, College of Agriculture and Home Economics, WSU.(1 out of 350 faculty members).

1. **ASAE Superior Paper Award** (<2.5% of published papers in the Trans. of the American Society of Agricultural Engineers and Applied Agric. Engineering in 2000).

1994 **IFT George F. Stewart International Research Paper Competition Award** (1st place).

**TEACHING AND GRADUATE STUDENT EDUCATION**

Major advisor of 40 Ph.D. students (27 graduated), 3 M.S. students, 48 post-doctoral research associates and visiting professors. Graduate students in my group have received 4 awards at national conferences, 15 regional awards, and two university awards over the past 8 years for their research activities or in paper competition.

Taught the following courses at WSU: BsysE Professional Development (BsysE 215), Introduction to Food Engineering Labs (AgTM/FSHN 434), Food Plant Design (BsysE 487/587), Thermal Processing (BsysE584), Advanced Physical Properties of Foods (30-45% of BsysE 581), and Senior Project Design (75% of BsysE 311). Advisor of certified undergraduate students in food engineering track (1995-2002).

Taught Food Engineering I&II, Food Processing Technologies in the Department of Food Science and Technology, Acadia University (Canada).

**GRANTS AND CONTRACTS**

Awarded $26 million as PI and $7 million as CO-PI, including one grant (in 2001 for microwave sterilization) from Department of Defense (DoD) Dual Use Scientific and Technology (DUST) Program (only three ever awarded for food related projects, the other two DUST projects were for PEF in 1999 and HHP in 2000), eight contracts from US Army Natick Soldier Center/COARENT, five grants from USDA National Research Initiative Competitive Grant Program (NRICGP), a $5M grant from USDA NIFA, a $4M Center of Excellence grant from USDA NIFA, a $1.2 M grant from USDA President’s Initiative for Future Agriculture and Food Systems (IFAFS) program, three USDA National Needs grants, one BARD grant, one DoE grant, and National Science and Engineering Research Council Foundation and Equipment grants (Canada).

***Listed below are grant awards for the past 10 years:***

2016

2015 ($4,600,000) **Tang, J.** et al. 2015-2019. Center of Excellence for Advanced Microwave Processing Technologies for Food Safety and Food Companies.

2014 ($1,288,000) **Tang, J.** Zhu, M. 2014-2019. Enhancing Low-Moisture Food Safety by Improving Development and Implementation of Pasteurization Technologies, USDA NIFA CAP program ($5M, led Bradley Marks, Michigan State University, WSU $ 935,018).

 **Tang, J.,** Sterilization of packaged foods using MATS ($320,000), Food Companies F, C, W, A.

 **Tang, J.,** Zhu, M., Sablani,S., Ganjyal, G., Shah, D. Understanding of food and microbiological properties at elevated temperatures to improve low-moisture food safety, WSU Agricultural Research Center ($33,000).

2013 ($279,343) **Tang, J.,** Sterilization of packaged foods using MATS ($180,000), Food Company.

 **Tang, J.**, Pasteurization of packaged foods using microwave energy (MAP) ($50,000), Food Company.

 **Tang, J.,** Zhu, M., Sablani,S., Ganjyal, G., Shah, D. Understanding of food and microbiological properties at elevated temperatures to improve low-moisture food safety. WSU Agricultural Research Center ($49,343).

2012 (807,486) **Tang, J.,** Rob Penney**,** Determining and improving the energy efficiency of microwave sterilization & pasteurization technologies. Bonneville Power Administration, DoE, 2012-2015 ($643,000).

**Tang, J**., Wang S. 2012-2015. Factors affecting pasteurization efficacy for Salmonella inlow-moisture foods, USDA NIFA, as part of a project for Marks, B. (Michigan State U.), Tang, J., Ryser, E., Wang, S., Jeong, S. (total $496,514; WSU $164,486).

2011 (5,419,869) **Tang, J.,** Davidson, P. M., Rasco, B., Sablani, S., D'Souza, D., Dunne, P., Yang, T., Huang, L., Gray, D. O. 2011-2016. Control of food-borne bacterial and viral pathogens using microwave technologies, USDA National Institute of Food and Agriculture (NIFA) ($5,000,000).

 **Tang, J**. Sablani, S., Barbosa-Canovas, G.V., Davis, D. Educating food engineers to develop high-performance integrated processing and packaging technologies that enhance food safety and quality. *2012-2016.* USDA NIFA National Needs Graduate and Postgraduate Fellowships Program ($238,500).

 **Tang, J**., Wang S. 2012-2015. Improving Process Validation Methods for Multiple Pasteurization Technologies Applied to Low-Moisture foods. USDA NIFA, as part of a project for Marks, B. (Michigan State U.), **Tang, J**., Ryser, E., Wang, S., Jeong, S. (total $542,824; WSU $181,369).

2010 ($1,600,000) **Tang, J.** Microwave sterilization for packaged foods, DoD/Print-pack, Co. ($400,000).

 **Tang, J.** Microwave Consortium II membership fees from consortium members, 2010-2012 ($1,200,000).

2009 ($465,555) **Tang, J.** Dry pea and lentil processing. USDA Cool Food Legume Program 2009-2010 ($35,555).

 Tang, J. Microwave sterilization technology–FDA approval. DoD ($430,000).

2008 ($991,344) **Tang, J.**, Sablani, S, Powers, J., Chow, B. Enhancing nutrition contents in value added processing of agricultural products. WSU ARC Emerging Issue Program ($63,000).

 **Tang, J.** Dry pea and lentil processing. Cool Food Legume Program ($38,455).

 **Tang, J.,** Kang, H, Wang, S. 2008 Abbot Laboratories, OH, RF control of food pathogens in infant formula ($57,000).

 Wang, S., **Tang, J**. Johnson, J. Non-chemical Postharvest Insect Control in Pulse Crops Using Radio Frequency Energy. USDA-Western Regional IPM Competitive Grants Program ($160,889).

 Tang, J. Microwave sterilization technology – FDA approval. DoD ($600,000).

 **Tang, J.** Quality influenced by emerging technologies, USDA NRI ($65,000, a part of a $750,000 project led by Sastry, S., Ohio State U.).

2007 ($998,423) **Tang, J.**, Sablani, S, Powers, J., Chow, B. Enhancing nutrition contents in value added processing of agricultural products. WSU ARC Emerging Issue Program ($63,000).

 **Tang, J.**, Patil, R. Value-added processes for potato. WA Potato Commission ($30,000).

 **Tang, J.**, Rasco, B., Clark, S., Pitts, M., Cavalieri, R, Yin, H. MW Sterilization, Department of Defense ($833,423).

 **Tang, J.**, Powers, J., 07. Processes to produce shelf-stable mushroom soups. WTC and company ($72,000).

2006($715,190) **Tang, J.**, Swanson, B., Patil, R. Value-added processes for lentils and dry peas, Cool Season Food Legume Research Program ($54,614).

 **Tang, J.**, Patil, R. Value-added processes for potato. WA Potato Commission ($27,576).

 **Tang, J. WSU** IMPACT Fellow Support ($20,000).

 **Tang, J.** Microwave Sterilization: Rexam Containers ($20,000), Masterfoods ($100,000), Kraft Foods ($150,000), US Army Natick Soldier Center ($250,000).

 **Tang, J.,** Nindo, C. Refractance Window Drying, USDA SBIR ($30,000).

 **Tang, J.**, Nindo, C., Powers.Strategies for Antioxidant Retention and Recovery of Pigments from Press Cake, WSU IMPACT Center ($30,000).

 **Tang, J.**, Patil, R., Swanson, BG., McCluskey, 2006-007. Consumer acceptability and nutraceutical benefits of legume-based extruded snacks and breakfast cereal-type products, WSU IMPACT Center ($33,000).

2005 ($1,328,532) **Tang, J.**, Rasco, B., Clark, S., Pitts, M., Cavalieri, R. Microwave (MW) Sterilization for MREs, US Army Natick Soldier Center ($272,401).

 **Tang, J.**, Nindo, C., Powers, J. Quality and shelf-life of reflectance window dried fruit, vegetable and herbal products, Washington Technology Center ($122,131).

 **Tang, J.,** Optimization of RF systems for shelf-stable group rations, US Army Natick Soldier Center ($175,000).

 **Tang, J.**, Wang, S. Improve quarantine treatments for tropic fruit using thermal energy, USDA NRI ($335,000).

 **Tang, J**. Advanced thermal processing technology for salmon, USDA Special Program through University of Alaska ($309,000).

 **Tang, J.,** Swanson, B., Patil, R. Value-added processes for lentils and dry peas, Cool Season Food Legume Research Program ($65,000).

 **Tang, J.,** Patil, R. Value-added processes for potato. WA Potato Commission ($30,000).

 Tang, J., WSU IMPACT Fellow Support ($30,000).

2004($1,227,726) **Tang, J.** Microwave Dual Use Project, DoD ($250,000).

 **Tang, J**., Wang, S. Radio frequency energy as an alternative to methyl bromide fumigation for controlling pests in stone fruits and nuts. USDA Methyl Bromide Transitions Program ($445,881).

 **Tang, J.**, Pitts, M., Kang, H.C., Clark, S. Optimization of RF Sterilization of Polymeric Trays, US ARMY Natick Soldier Center ($246,831).

 **Tang, J.,** Swanson, B., Cheng, M. Value-added processes for lentils and dry peas. Cool Season Food Legume Research Program ($66,964).

 **Tang, J.**, Powers, J., Swanson, B.G. Value-added processes for asparagus, USDA ($43,000).

 **Tang, J.**, Ben Li. Computer models for microwave/RF heating, WSU IMPACT Center ($30,050).

 **Tang, J.** WSU IMPACT Fellow Support ($30,000).

 **Tang, J.** Microwave Sterilization: Masterfoods ($30,000), Hormel ($30,000), Rexam Containers ($20,000), Graphic Packaging, ($10,000), Ocean Beauty Seafoods ($25,000), Ferrite Component, Inc. ($43,000).

2003($1,050,696) **Tang, J.**, Barbosa-Canovas, G., Clark, S., and Kang D.H, 2003-05. Thermal stabilizing of shelf-stable egg products based on radio frequency energy technology. DoD ($248,505).

 **Tang, J.** Microwave Sterilization: Masterfoods ($60,000), Kraft ($50,000).

 **Tang, J.,** Clark, S., McCurdy, A., Kang, D.H. 2003-07. Safety of foods processed by four Alternative Processing Technologies, USDA CREES, ($250,082, as a part of $1.7 million grant led by Sastry S., Ohio State Univ.).

 **Tang, J.** Microwave Dual Use Project, US ARMY Natick Soldier Center ($258,191).

 **Tang, J.,** Pitts, M., Kang, H.C., Clark, S. Optimization of RF Sterilization of Polymeric Trays, US ARMY Natick Soldier Center ($223,233).

 **Tang, J.,** Ben Li. Computer models for microwave/RF heating, WSU IMPACT Center ($30,050).

 **Tang, J.,** Powers, J., Swanson, B. Value-added processes for asparagus, USDA ($47,000).

 **Tang, J.,** Berrios, J.D., Swanson, B. Value-added processes for dry peas and lentils, Cool Season Food Legume Research Center ($30,000).

 **Tang, J.** RF pest control for tropic fruits. Department of Agri., CA ($30,000).

 **Tang, J.** Equipment enhancement grant. US ARMY Natick Soldier Center ($50,000).

1997-2002As PI($4,200,000) and as Co-PI (1,052,000).

**INVITED/KEYNOTE / PLENARY SPEAKER (past 9 years)**

2016 **Invited Speaker**, 2016 International Conference on Food Safety Applications. September 29-30. Kaohsiung, Taiwan, Presentation title: Novel in-package thermal processing technologies based on microwave energy for food safety (40 min).

 **Panel Speaker,** *Food Engineering Research – Opportunities and Challenges,* 2016 Conference of Food Engineering, September 12-14, Columbus, OH.

 **Invited Speaker,** IFTPS (Institute for Thermal Processing Specialists) Conference: Responsibilities of Processing Authorities in the Implementation of Alternative Processing Technologies. Presentation Title: Microwave Sterilization of Packaged Foods (60 min).

 **Invited Speaker,** 3rd Global Congress on Microwave Energy Applications. Presentation title: Bridging Gaps in Microwave Technologies for Industrial Production of Safe Foods. July 25-29, Cartagena, Spain. Member of Scientific Committee for the Congress, Chair of Technical Sessions.

 **Panel Speaker:** When microwave heating technologies become main stream operations in the food industry. 3rd Global Congress on Microwave Energy Applications. July 25-29, Cartagena, Spain.

 **Steering Committee and Presenter**: NSF Food-Energy-Water Nexus Workshop: Transformative Food Technologies to Enhance Sustainability. Feb 22-24. Lincoln, Nebraska.

2015 **Keynote Speaker (60 min**): Thermal Processing Technologies based on Microwave Energy. Kuraray Symposium for South America, Houston, TX, Nov. 19-20.

 **Invited Speaker** (45 min): Innovative Thermal Processing (Microwave, RF) to Control Pathogens and Spoilage Microorganisms, 10th International Conference for Food Safety and Quality, San Francisco, Nov. 10-12.

 **Invited Speaker:** A New Microwave Pasteurization Technology to Control Bacterial and Viral Pathogens in Packaged Foods. *Annual Conference of American Society of Agricultural and Biological Systems Engineers. New Orleans, July 27-29.*

 **Featured Speaker (30 min):** Control of food borne bacterial and Viral Pathogens Using Microwave Energy, USDA National Institute of Food and Agriculture Project Directors Conference, Portland, OR, July 24.

2014 **Keynote Speaker (45 min):** Microwave Assisted Pasteurization and Sterilization Technologies, 2nd Southeast Asia Technical Outreach Seminar, Bangkok, Thailand, Nov. 4-5

 **Invited Speaker (45 min):** A New Microwave Pasteurization Technology to Control Bacterial and Viral Pathogens in Packaged Foods. *Annual Conference of Institute for Thermal Processing Specialists*, Orlando, March 11-13

 **Invited Speaker (30 min):** A NovelPasteurization Technology for Packaged Foods. *Conference of Food Engineering*, Omaha, April 8-10.

2013 **Key Speaker (40 min**): Innovative Thermal Processes to Control Pathogens and Spoilage Microorganisms. *8th International Conference for Food Safety and Quality*, Las Vegas, Nov. 5-6.

 **Invited Speaker** (**45 min**): Microwave technologies for packaged foods- challenges and opportunities for packaging industry. Thin Wall Packaging Conference 2013. Cologne, Germany, Dec. 3-5.

 **Keynote Speaker (40 min):** Bridging Gaps between Academic Research and Food Industry in Microwave and RF Applications at opening of *International Microwave Power Annual Symposium*, Providence, RI, June 26/27.

 **Guest Lectures** on Microwave Heating Principles, Cornell University, March 2013.

2012 **Keynote Speaker (30 min)**: Microwave Sterilization Technology for Commercial Production of Safe Foods. *2nd Global Congress on Microwave Energy Applications*, Long Beach, CA July 25.

 **Panellist** for DOE Energy Session: Microwave and Radio Frequency as Enabling Technologies for Advanced Manufacturing. *2nd Global Congress on Microwave Energy Applications*, Long Beach, CA, July 25.

**Invited Speaker (35 min**): *Conference of Food Engineers*, April 2-4, Washington DC.Presentation Title: Microwave sterilization technology – a case study from technology development to commercialization.

 **G. Malcolm Trout Visiting Scholar Lecture**, Michigan State University, March 21,

Title: “Microwave Technology for Food Safety – The Path from Research to FDA Approval”.

2011 ***Invited Speaker (45 min)*:** *Institute for Thermal Processing Specialists (IFTPS) Third European Conference*, 4-5 Oct. 2011, Budapest, Hungary. Presentation Title: Microwave sterilization: a potential technology for production of safe and high quality food products*.*

 ***Keynote Speaker*** *(50 min):* Chinese Bio-resources Application Association Meeting, *Sept. 3, Taipei, Taiwan. Presentation Title: Microwave sterilization for packaged foods.*

2010 ***Keynote* *Speaker*** *(60 min)*: MREs, Military Rations and Packages R&D Annual Meeting, Lake Tahoe, 25 October 2010. *Presentation Title:* *Microwave sterilization, a potential technology for MREs.*

 ***Invited Speaker (****45 min****)*:** 2010 International Association of Refrigerated Warehouses (IARW) - [World Food Logistics Organization](http://iarw.org/wflo) (WFLO) Annual Convention & Expo, Westin Kierland Resort, Scottsdale, Arizona, April 24, 2010. *Presentation Title:* *Microwave energy for food safety.*

 ***Invited Speaker*** *(60 min)*: *International Forum for Future Agricultural Engineering Research and Education,* and atShanghai Ocean University (July 5, 2010); Zhejiang University (July 6, 2010); Yangling (July 9, 2010), China. Presentation Title: Microwave energy for food safety, Microwave/RF energy in food and agricultural processing applications*.*

2009 ***Keynote Speaker*** *(35 min)*: International Symposium on Safety Assessment of Food Products and Processing–Forefront of Food Safety Technology and 39th Annual Conference of Taiwan Association for Food Science Technology, Ilan City, Taiwan, 25-27 November 2009. *Presentation Title:* *Food safety issues related to microwave sterilization technology.*

 ***Plenary Speaker****:* Food Safety Summit, 27-29 April 2009 Washington, DC. *Presentation Title:* *Thermal Processing Using Microwave Energy: a possible fourth dimension for food safety and quality challenges*.

 ***Plenary Speaker*** *(30 min):* American Associate of Cereal Chemists (AACC) International Meeting, 13-16 2009, Baltimore, MD. *Presentation Title:* *Novel Thermal processing based on microwave and radio frequency energy for packaged foods.* A panel member in Symposium: Advances in Delivery of Food Nutrients - Tailoring Process Operations for Health and Wellness.

 ***Plenary Speaker*** *(45 min):* International Forum on Emerging Technologies in Food Processing, 13-16 *Sept. 2009, University of Illinois, Urbana-Champaign IL. Presentation Title: Microwave Heating Applications and Food Processing.*

2008***Plenary Speaker*** *(45min): 14th World Congress of Food Science and Technology, Shanghai, China,* 20-23 October 2008 Presentation Titles: 1) Hot Topics in Food Engineering- Microwave and Radio Frequency Sterilization, Plenary Symposium: Food Engineering: Past and Future Directions; and 2) Computer Simulation in Design of Microwave and Radio Frequency Systems. Food Processing Equipment – Computer Aided Design and Energy Saving Technologies.

 ***Anjan Bose Outstanding Researcher Award Lecture (40 min)***: College of Engineering and Architecture, WSU, 20 April 2008. *Presentation Title:* *Multi-disciplinary research in developing emerging food technologies.*

 ***Keynote Speaker*** *(45 min)*: 2008 *Global Congress on Microwave Energy Applications* - Global Perspective on Microwave Technology in 21st Century, Lake Biwa, Otsu, Japan, August 5-7, 2008. *Presentation Title:* US Development of Single-Mode 915 MHz Microwave Sterilization Technology for Packaged Foods**.**

 ***Plenary Speaker****:* IFT Symposium–Safety of Food Processed Using Four Alternative Processing Technologies, Part I: Thermal processing, IFT Annual Meeting, New Orleans, 29 June 2008. *Presentation Title:* In package microwave processing.

 ***Plenary Speaker****:* IFT Symposium – Historical Developments of Novel and Nonthermal Processing, IFT Annual Meeting, New Orleans, 1 July 2008. *Presentation Title:* Historic development of microwave and radio-frequency processing.

 ***Plenary Speaker****:* IFT Symposium – Innovation in Numerical Modeling of Emerging Technologies, Part II-Microwave and Ohmic Heating, IFT Annual Meeting, New Orleans, 1 July 2008. *Presentation Title:* Microwave induced temperature patterns in food packages.

2007 Product Collaboration on WTC Projects. Discover WSU Workshop, organized by Washington Technology Center, WSU Grant Office, and SIRTI. April 10, 2007.

 How to write multi-disciplinary proposal, WSU OGRD Workshop for New Faculty. March 20, WSU.

2006Microwave Sterilization Technology, USDA Short Course on Advanced Processing Technologies, University of California, Davis, March, 5-6, 2006

 Novel Thermal Processing Technologies for Military, Space, and Retail Markets. Zhejiang University, HongZhou, August 10, 2006.

 Principles of MW and RF Sterilization Processes. South YangZie University, Wuxi, China, August 5, 2006.

2005 ***Keynote Speaker****(40 min):* 6th International Conference on Food Science and Technologies, Gongzhou, China, 6-10 November 2006. *Presentation Title:* Development of advanced thermal processing technologies in USA.

 ***Plenary Speaker****:* 39th Annual Microwave Symposium of the International Microwave Power Institute, Seattle, WA, , 13-15 July 2005. *Presentation Title:* Microwave and RF sterilization technologies for packaged foods.

***Plenary Speaker****:* USDA Emerging Processing Technologies Symposium. Washington DC, 26-27 May 2005. *Presentation Title:* Microwave and RF sterilization technologies.

 *By special invitation:* Multi-disciplinary and institution research at WSU in addressing challenges in food and agriculture engineering. To USDA CSREES and NRI National Program Leaders, Washington DC, February 17.

 ***Plenary Speaker****:* Pacific Northwest Farm Forum, Spokane, WA, 12 January 2005. *Presentation Title:* Extruded snack foods from legumes.

2004 ***Plenary Speaker****:* USA Dry Pea and Lentil Council, Western Pea and Lentil Grower Association, 2004 Annual Meeting “Pulse Outlook 2005”, Moscow, Idaho, 8 December 2004. *Presentation Title*: Puffed lentils­­­-the future of extruded legume snack, Market Outlook Feature Presentation.

 *By special invitation:* How To Write Scientific Papers – China Agricultural University, Beijing, China, 13 October 2004.

 Research Strategy and Methods for Developing Thermal Quarantine and Phytosanitary Treatment for Postharvest Pest Control. U.S. Pacific Basin Agricultural Research Center, Hilo, Hawaii, 4 May 2004.

 Engineering in Food Industry and New Technology Development at WSU. Chemical Engineering, Department, WSU, 4 April 2004.

 Advanced Thermal Processing Technology Development at Washington State University Northwest Food Processors Association Annual Meeting, Portland, OR, 15-16 January 2004.

2003  ***Plenary Speaker****:* Northwest Food Safety and Sanitation Conference, Portland, OR, Oct. 21-22. *Presentation Title*: Emerging Food Processing Technologies.

 ***Plenary Speaker****: Conference of Food Engineering*, AIChE Annual Meeting - Tutorial on Engineering Properties of Biological Materials, San Francisco, CA, 16-21 November 2003. *Presentation Title*: Dielectric Properties Related to Radio Frequency and Microwave Heating.

**CONSULTING ACTIVITIES**

* Invited speech on Current and Emerging Technologies in Fruit and Vegetable Processing, PepsiCo Fruit and Vegetable Research and Innovation Summit (2008, 2009, 2010).
* RF Drying Technology for Low Oil Potato Chips, Fritolay, TX (2007)
* ConAgra, Microwavable foods (2012-)

**PROFESSIONAL SERVICES**

***Editorial Boards:***

Editorial Boards for 1) J. Food Engineering (2010-),

2) International Journal of Food Engineering (2004-)

3) Journal of Food Processing and Preservation (2008-)

4) Journal of Microwave Power and Energy (2010-)

* Section Editor and Vice Chair of Editorial Board, International Journal of Agricultural and Biological Engineering (2008)
* Associate Editor, J. Applied Engineering in Agriculture, Food & Process Engineering Institute of the American Society of Agricultural Engineers (2000-2012)
* Associate Editor, Transactions of the ASAE, Food & Process Engineering Institute of the American Society of Agricultural Engineers (2000-present)
* Contributing Editor, Advances in Agricultural Science and Technology Series Vol. 1: Advances in Bioprocessing Engineering (1998-2002)

***Advisory Boards:***

Scientific Advisory Board for American Institute of Frozen Foods (2014-).

## **LEADERSHIP IN PROFESSIONAL ORGANIZATIONS:**

* **International Microwave Power Institute**
	+ **President** (2009-2010)
	+ Board of Governors (2005-present)
	+ Annual Symposium Committee Chair (2006-2011)
	+ Organizing Committee Member, 2nd World Congress on Microwave Energy Applications for 2012 (2008- present)
* **Institute of Food Technologists, Food Engineering Division**
	+ **Chair** (2010-2011), Executive Officer (2006- present)
* **American Society of Agricultural and Biological Engineers**
	+ Technical Paper Awards Committee, Food & Process Engineering Institute of ASAE (1999 -present; Chair, 2000-01)
	+ Publication Committee, Food & Process Engineering Institute of ASAE (2000 - ; Chair,2001-02)
	+ Organizer of technical sessions on microwave and radio frequency heating at ASAE annual meetings (1999-2007)
* ***Association of Overseas Chinese Agricultural, Biological and Food Engineers***

**President** (2004-05), **Board of Directors** (2002- 2010), **AOC Foundation Board of Directors** (2005-2012), **Organizing Committee** (2001), **Chair** of Meetings and Conference Committee (2002-04)

**LEADERSHIP IN SERVICES AT WASHINGTON STATE UNIVERSITY**

* Co-Chair for University 2014-2019 Strategic Planning - Outreach, Engagement and Economic Department Sub-team (2014-2015).
* Associate Chair, Department of Biological Systems Engineering (2011-present).
* Food Engineering Area Leader, Department of Biological Systems Engineering (2000-2013).
* Co-Chair, Department of Chemical Engineering and Department of Biological Systems Engineering Re-organization Committee (2007).
* Chair, Promotion and Tenure Advisory Committee, College of Agriculture and Home Economics, WSU (2004-05).
* Chair, Graduate Committee, Department of Biological Systems Engineering (2004-present).
* Chair, Postharvest/Food Engineering/Food Science Strategic Planning Team for the College of Agriculture and Home Economics (2000-01).
* Chair, WSU Food Processing Pilot Plant Committee (2000-02).
* Chair, Scholarship Committee, Department of Biological Systems Engineering (1997-01).
* Advisor of Biological Systems Engineering Student Club (1996-1998).

**JOURNAL ARTICLES** (\* corresponding author or major advisor of graduate students listed as the first authors)

291. Villa-Rojas, R., Zhu, M.J. Marks, B.P. Tang, J.\* 2017. Radio frequency inactivation of Salmonella Enteritidis PT 30 and Enterococcus faecium in wheat flours at different water activities*. Biosystems Engineering* 156: 7-16.

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2. Feng, H., and Tang, J. 2003. Heat and mass transfer modelling in microwave and spouted bed combined drying of particulate food products, in *Transport Phenomena in Food Processing*, (eds.) Jorge Welti-Chanes, Jorge F. Velez-Ruiz, Gustavo V. Barbosa-Canovas, CRC Press, New York, 521-538.

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**PATENTS**

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2. Tang, J., Liu, F. Method for recording temperature profiles in food packages during microwave heating using a metallic data logger. US 8981,270 B2. *(filed 2011, application Number 20120241443***,** *approved March 17,2015).*
3. Tang, J., Liu F., Microwave Sterilization or Pasteurization (US Patent, provisional filing made on July 29, 2014; *Application Number 20160029685*, officially filed on Oct. 14, 2015, filed in EU and 11 countries, including China, Japan, Australia).
4. Tang, J. Luan, D., Liu, F. New field domestic microwave oven (US *Patent, provisional filing made on July 9, 2015*).
5. Tang, J., Wang J., Liu, F. A chemical marker system for heating pattern determination of microwave assisted pasteurization processes (*US Patent, provisional filing made on July 25, 2015)*.
6. Tang, J., Liu, F. Microwave Sterilization or Pasteurization Transport Carriers and System (*US Patent, filed on July 21, 2016, Application Number 15212655*).
7. Barrios, JDJ., Tang, J., Swanson, B. 2006 Extrusion-cooking of high fiber products based on legume flours. Official application filed through USDA ARS Western Regional Center at Albany, CA, Dec. *16, 2006, serial No. 11/641,318. Publication US-2008-0145483-A1*.
8. Barrios, JDJ., Patil, RT, Tang, J., Swanson, B. 2006. Method for the production of functional food type products as fortified potato based French fries developed by conventional, hypobaric and supercritical fluid extraction. Patent Disclosure to USDA ARS (No. 0033,06).

**OVER 300 CONFERENCE PRESENTATIONS (not listed here)**

**Graduate Students in My Laboratory (**all students received full support either from my grants or with external scholarships identified below**)**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Student Name** | **Research Topic, and Awards** | **Degree****Program** |  | Starting – or **Graduation Date****(-Expected)** | **Position after graduation** |
| **49. Qu Zhi** | Microwave Processing | PhD., 8/2016 |  |  |
| **48. Yuqiao Jin** | Low Moisture Foods Safety | PhD., 8/2016 |  |  |
| **47. Yoon Ki Jong** | Microwave Processing | PhD., 8/2016 |  |  |
| **46. Marco Esteban Perez Reyes** | Food Engineering*Mexican Scholarships* | Ph.D., 8/2015  |  |  |
| **45. Ren Yang** | Food Engineering | Ph.D.8/2015 |  |  |
| **44. Jaza Shammari****43. Jie Xu****42. Shuxian Liu****41. Ravi Kiran Tapapaneni** | ***Saudi Arabia Government*** (3+3yr, with travel for one meeting per year)Food safety*CSC Scholarship*Low moisture food safety*CSC Scholarship*RF processing | PhD.PhD.Ph.D. Ph.D. |  | 1/20158/21/2014-1/1/2014-1/1/2013- |
| **40. Deepali Jain** | Microwave processing | Ph.D. |  | M1/2013- |  |
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| **39. Jungang Wang** | Salt diffusion in food during thermal processing *2013 IFT Puget Sound Travel Award**2013 NASA Summer Fellow* | M.S. | (( 1/2012-5/2013 |  |

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| Food quality through thermal processing*CSC Scholarship* |  | M.S. | (( 1/2012-5/2013 |  |

 | PhD. |  | 1/2014- |  |
| **38. Hongchao Zhang** | Food PackagingJointly with Dr. Sablani | PhD. |  | 1/2013-11/2016 | Post-Doctorate FellowWSU |
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| **37. Ellen Bornhorst** | Salt diffusion in food during thermal processing *2013 IFT Puget Sound Travel Award**2013 NASA Summer Fellow* | M.S. | (( 1/2012-5/2013 |  |

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| --- | --- | --- | --- | --- |
| Microwave heating*USDA National Need Scholarship* |  | M.S. | (( 1/2012-5/2013 |  |

 | PhD. |  | 7/2013-12/2016 | Research Associate/Project Manager, USDA ARS |
| **36. Rossana Villa** | RF Processing*Mexican Scholarship*  | Ph.D. |  | 1/1/2012-11/2015 | Post-Doctorate fellow, Mexico |
| 35. Ellen Bornhorst | Salt diffusion in food during thermal processing *2013 IFT Puget Sound Travel Award**2013 NASA Summer Fellow* | M.S. |  | (( 1/2012-5/2013 |  |
| 34. **Rajat Tyagi**33. **Wenjia Zhang**32. Yage Shi31. **Donglei Luan**30. **Jiao Yang** 29. **Jing Peng** | MW Engineering, modeling, energy efficiency, engineering scaling-up*2012 IFT Puget Sound Travel Award*Chemical marker for MW pasteurization *China Scholarship Council Support**2012 IFT Puget Sound Travel Award**2012 IMPI Paper Poster Competition 1st Place**2013 IFT Puget Sound Outstanding Student Award**2013 IFT Feeding Tomorrow Graduate Student Scholarship**2013 WSU Biological Systems Engineering Graduate Studies Achievement Award*Food kinetics in short thermal processing, **jointly** with Northwest University of Agriculture and Forestry, ***China Scholarship Council support***Microwave heating/Computer Simulation*China Scholarship Council support**2013 IFT Puget Sound Outstanding Student Award*MW sterilization energy efficiency*China Scholarship Council* *Support**2012 IFT Puget Sound Outstanding Student Award**2013 IFT Puget Sound Travel Award*Microwave pasteurization-quality kinetics *China Scholarship Council (CSC) Support**2013 IFT Puget Sound Travel Award* | Ph.D.Ph.D.Ph.D.Ph.D.Ph.D. Ph.D. |  | (08/2013)05/2015(01/2013)8/201407/201412/2013 |  WithdrawResearch Scientist, Coca Cola, USAAssistant Professor, Northwest University of Agriculture and Forest, China**Associate Professor**, Shanghai Ocean University, Shanghai, China**Associate Professor**, Shanghai Ocean University, Shanghai, China**Assistant Professor**, Nanjing Agricultural University, China |
| 28. **Shunshan Jiao** | RF heating/computer simulation/system design, *China Scholarship Council support* | Ph.D. |  | 12/2011 | **Associate Professor**Shanghai JiaoTongUniversity |
| 27. **Ofero A Caparino** | Drying technologies for tropic fruits *s****cholarships from Ford Foundation 2007-2010******2004 IFT Puget Sound Travel Award******Excellence in Research awarded by R Wiley Research, WSU GPSA, 2012*** | Ph.D. |  | 05/2012 | **Division Chief**Biosystems EngineeringPhilippine Center for Post-Harvest Development and Mechanization, CLSU Compound, Science City of Munoz, Nueva Ecija 3120PhilippinesTel. +63444560213Email. Ofero.caparino@email.wsu.eduOfero1058@yahoo.com |
| 26. **Fermin Resurreccion** | Microwave sterilization***2011 IMPI Poster Competition 1st Place Award******2008 IFT Puget Sound Travel Award******2012 IFT Puget Sound Travel Award*** | Ph.D. |  | 12/2011 | **Senior Microwave Engineer,** Graphic Packaging, R&D Center, Denver, CO |
| 25. **Bandar Alfaifi** | RF/MW heating for pest and m/o control ***scholarships from Saudi Arabia Government***  | Ph.D. |  | 05/2013 | **Vice Dean** of Student Affairs, King Saud University |
| 24. **Yanhong Liu** | Joint with China Agric. Univ. ***scholarships from Chinese Government*** | Ph.D. |  | 04/2009 | **Associate Professor,** China Agricultural University, Beijing, China |
| 23. **Bandar Alnahdi**22. **Balunkeswar Nayak**  | Dielectric properties of solid powders***Supported by scholarships from Saudi Arabia Government***Extrusion of potato and legumes***Excellence in Agriculture Scholarship for 2007-08, 08-09, 09-10 from WA Potato Commission, Second Prize in Wiley graduate research competition for 2008 from WSU Graduate and Professional Student’s Association in the category of Engineering and Physical Sciences, 2010 IFT Feed for Tomorrow Scholarship*** | M.S.PhD. |  | 05/201101/2011 | Faculty, King Saud University, Kingdom of Saudi Arabia**Assistant Professor**, University of Maine |
| 21. Ho Ki Lee20. **Gopal Tiwari** | Coupled heat and EM simulationjointly with Professor Ben Li, MMEPostharvest pest and m/o control with RF ***2009 IFT Food Engineering Paper 1st place award*** | M.S.Ph.D. |  | 03/200504/2010 | Post-doc., UC Davis |
| 19. Wendy Lu | Thermal characteristics of PA 3679 spores, *Jointly with Dr. Kang, FSHN* | M.S. |  | 04/2006 | Manager of food microbiology, Michelson Laboratories, LA |
| 18. Yu Wang | MW Fish processing | M.S. |  | 12/2006 | Q/A manager, Eagle Beverage and Accessory Products LLC, dba Calson Industries, Seattle  |
| 17. **Fanbin Kong** | Microwave processing of salmon | Ph.D. |  | 01/2007 | **Associate Professor,** University of Georgia |
| 16. **K. Khana Mokwena Nthoiwa** | Novel food packaging for MW processes ***scholarships from Botswana Government*** | Ph.D. |  | 04/2010 | **Research Scientist in Thermal Processing*****Cellphone: +267-74178837******alternate e-mail:*** ***kknmet@rit.edu***National Food Technology Center, Kanye, Botswana  |
| 15. **Hao Chen** | 3-D Microwave heating simulation | Ph.D. |  | 02/2008 | Software Engineer, Microsoft, Redmond, WA  |
| 14. **Ali Ashami** | Dielectric Properties of Protein and Carbohydrate Solutions, ***USDA National Needs Fellow*** | Ph.D. |  | 03/2007 | **Assistant Professor**, King Saud University, Kingdom of Saudi Arabia |
|  |  |  |  |  |  |
| 13**. Ram Bhuwan Pandit** | Microwave processing, computer vision for heating pattern | Ph.D. |  | 12/2006 | Research Engineer, Nestle |
| 11. **Sohanlal Birla** | Quarantine treatments for fruits  | Ph.D. |  | 12/2006 | Principal scientist, ConAgra, Omaha |
| 10. **Jian Wang** | RF sterilization | Ph.D. |  | 05/2007 | Wal-Mart IT Center, LA |
| 9. Ting Sun | Process for asparagus products ***2004 IFT******Puget Sound Travel Award*** jointly with Dr. Power*s* | Ph.D. |  | 2005 | Post Doc. University of Wisconsin  |
| 8. **Kanchalee Luechaparganap** | RF sterilization, ***2004 IFT Puget Sound Scholastic Award, 2003 Marvin Byer Scholarship Award from R&DA, a*** *n****ationwide for R&D activities related to military rations and packaging*** | Ph.D. |  | 2005 | Principle Scientist, PepsiCo, Asia Pacific Region, Bangkok |
| 7. **Dongsheng Guan** | Microwave sterilization***2000 IFT Puget Sound Scholastic Award 2001 R&DA Student Achievement Award*** | Ph.D. |  | 2003 | Director, Food Safety & Quality AssuranceBumble Bee Seafoods13006 Arctic Circle · Santa Fe Springs ·  CA 90670Mobile: 001-562-322-4660 (Preferred)Fax:      001-858-694-9523Office:  001-562-207-1307Email: don.guan@bumblebee.com |
| 6. **Yifen Wang** | RF sterilization, ***1999 IFT Puget Sound Scholastic Award , 2001 IFTPS paper Competition Award (1st place)******2002 IFT Puget Sound Travel Award*** | Ph.D. |  | 2002 | **Professor**Auburn University, Auburn, AB |
| 5. **Timothy Wig** | System Simulation for Microwave and RF Processes  | Ph.D. |  | 2001 | Research Engineer, High Speed Circuits, MA, a subsidiary of Intel. |
| 4. **Hao Feng** | Microwave drying of particulate foods in a spouted bed | Ph.D.  |  | 1999 | **Professor**, University of Illinois, Urbana, IL |
| 3. **Minghwei Lau** | Microwave pasteurization and sterilization of food products | Ph.D. |  | 2000 | Principal Researcher, Technical Center of Kraft Foods, IL |
| 2. **Julian Ikediala**  | Quarantine treatment for fruits using radio frequency and microwave energy***1999 WSU Science & Engineering Graduate Student Research Paper Competition Award (2nd Place).*** ***2000 ASAE Superior Paper Award*** | Ph.D.. |  | 1997-00 | Research Engineer, Technical Center, McCain Foods, NB, Canada |
| 1. BrendanAbonyi | Evaluation of refractance window drying method for fruits and vegetables | M.S. |  | 1998-00 | Plant engineer, J.R. Simplot Company, ID |
|  |  |  |  |  |  |

#### **VISING PROFESSORS/STUDENTS/POST\_DOCTRATE FELLOWS**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Name | Research Topic | Duration | Ph.D. Degree | Current Position |
| 48. Thammanoonq Auksornsri | Microwave processing | 7/16-12/16 | Kasetsart Uninversity | PhD. Student, Kasetsart Univesity, Thailand |
| 48. Xie Long | Food Processing | 11/15-11/16 | China Agriculture University | PhD. Student, China Agriculture University, Beijing China. |
| 47. Zhihui Zhu | Food Processing | 5/15-5/16 | Wuhan University | Associate Professor, Central China University of Agriculture, Wuhan, China |
| 46. Li Li45.Xue Dong Yao | Food PackagingRF Drying | 11/14-11/159/14-9/15 | Shanghai University of TechnologyChina Agricultural University | Associate Professor, Shanghai Ocean University, Shanghai, ChinaAssociate Professor, Shihezi University, Xinjiang, China |
| 44. Donglei Luan | Microwave Simulation | 9/14-9/15 | WSU | Assistant Professor, Shanghai Ocean University |
| 43. Jiao Yang | RF Simulation | 8/14-8/15 | WSU | Assistant Professor, Shanghai Ocean University |
| 42. Qingping Zhong, | Low moisture food safety | 8/14-8/15 | South China Agricultural University | Associate Professor, South China Agricultural University |
| 41. Roopesh Syamaladevi  | Pathogen control in low moisture food | 5/2013- | WSU |  |
| 40. Huojie Shi39. Shunshan Jiao | RF processingRF Processing | 5/2013-8/20148/2012-8/2013 | WSU | PhD. Student, China Agriculture UniversityAssistant Professor, Shanghai JiaoTong University |
| 38. Yuqin Huang | Food Quality | 1/2013- | WSU | Professor, Shanghai University of Ocean |
|  |  |  |  |  |
| 37. Chunfan Song | Thermal Processing | 8/2012-7/2013 | China Agricultural University | Associate Professor, Jianan University, China |
| 36. Yage Shi | Thermal Processing  | 1/2009-1/2012 |  | Northwest A&F University, Yangling, Shaanxi, China. |
| 35. Sudhir Uprit34. Haihua Cong33. Baher M. A. Amer32. Mengxiang Gao,31. Rossana Villa30. Su-Der Chen | MW pasteurization***Fulbright Scholar***MW processing of seafoods, *visiting student*RF drying, ***Fulbright Scholar***RF heating*Sabbatical leave*RF heating*visiting student*RF heating*Sabbatical leave* | 8/2010-4/20111/2010-9/201011/2011-8/09-2/201002-201006/09-01/09-5/201008/08-12/08 | IIT, Kharagpur, IndiaHumboldt University Berlin, GermanyJiangXu University, ChinaMichigan StateUniversity | Prof, Chair Dept. Diary TechnologyCollege of Diary Technology, Raipur, IndiaChina Ocean University, Qingdao, ChinaAssistant Professor, Cairo UniversityFood Science Department, Yangtze University,Associate Professor, Department of Food Engineering, College Life Science, Yangtze University, Jingzhou, Hubei, China, 434025University of America, MexicoProfessor, Department of Food ScienceNational Ilan University, Taiwan |
| 29. Yunyang Wang | RF drying*Sabbatical leave* | 01/09-01/10 | NW A&F University, China | Associate Professor, Department Chair, Food Science and Engineering CollegeNorthwest A&F University, Yangling, Shaanxi, China |
| 28. Ram Pandit27. Du Kang | Thermal processing-*Post Doc*Food Processing*Sabbatical leave* | 05/08-09/0805/07-12/08 | WSULurven University, Belgium | Frito-Lay, Research EngineerProfessor, Head of Food Science Department, Nanjing Agricultural University, Nanjing, China |
| 26. Zeng Ruan25. Yulin Ji | Dairy processing*Sabbatical leave*Extrusion – *Post Doc* | 8/07-12/075/07-6/08 | South China University of Science and Tech.Iowa State University | Associate Professor , South China University of Science and Tech., QuangZhou, ChinaPepsi-Cole R&D Center, USA |
| 24. Maria Elena Sosa Morales23. Wenchuan Guao | Mango treatment with RF - *Sabbatical leave*Dielectric properties*Sabbatical leave* | 5/07-8/071/07-5/07 | Instituto Tecnologico de Veracruz of MexicoNorthwest University of Agricultural and Forestry | Assistant Professor Department of Food EngineeringUniversity of America, MexicoProfessor, Associate Dean of Agricultural EngineeringNorthwest University of Agricultural and Forestry, China |
| 22. Jae Hyung Mah | Microbial validation of thermal processes – *Post Doc.* | 08/06-12/2010 | National Korea University | Associate ProfessorDepartment of Food and Biotechnology, Korea University518B College of Science and Technology, Sejong Campus,Jochiwon-eup Yeongi-gun, Chungnam 339-700, South KoreaE-mail : nextbio@korea.ac.kr, C.P: 82-10-9164-4987Tel: 82-41-860-1431, Fax: 82-41-865-0220 |
| 21. Lahan Sinha | Extrusion – *Post Doc*. | 06-07 | IIT, Kharagpur, India | Senior Scientist, Soybean Processing and Utilization Centre, Central Institute of Agricultural Engineering, Bhopal, India |
| 20. Sohanlal Birla | Mash room soups-*Post Doc* | 06-07 | Ph.D, WSU | Principal Research ScientistBreakthrough Science/Innovation/RQISix ConAgra Drive, Omaha, NE 68102 Phone : 402-240-6184 Cell       : 402-639-4454Sohan.Birla@conagrafoods.com |
| 19. Zhang Min | Drying Technologies- *Sabbatical leave* | 2005(6 months) | China Agri. College | Professor of Food Engineering at South Yangtze University, China |
| 18. Luigi Ragni | Dielectric Properties of Egg in storage - *Sabbatical leave*  | 2005 (3 months) | University of Bologna | Associate Professor, University of Bologna, Italy |
| 17. Hyun-Jung Chung | Microbial validation of RF and MW processes- *Post Doc*. | 2004-06 | Ohio State University, Columbus, OH | Assistant Professor, Inha University, South Korea  |
| 16. Ramabhau Patil | Lentil extrusion – *Post Doc.* | 2003-05 | University of Saskatchewan, Saskatoon, Canada | Vice President of Indian Society of Agriculture Engineering, Director, Central Institute of Agricultural Engineering, Nabi Bagh, India |
| 15. Zhongwei Tang | RF & MW process design – *Post Doc.* | 2003- | University of Manitoba, Winnipeg, Canada |  |
| 14. Xinming Yin | Insect mortality – Post Doc. | 2002-04 | Southwest China Agricultural University | Professor, Dean of Graduate Studies, Henan Agricultural University, China |
| 13. Yifen Wang | RF heating – *Post Doc*. | 2003-04 | WSU | Associate Professor,Auburn University, AB |
|  |  |  |  |  |
| 12. T.V. Chan | RF Simulation – *Post Doc.* | 2003- | University of Stellenbosch, South Africa | University of Toronto, Canada, Lab Director in EE |
| 11. Slava Komarov | Microwave Simulation – *Post Doc.* | 2002-03 | Saratov State University, Russia | Professor and Chair of Radio Engineering, Saratov State University, Russia |
| 10. Yiqun Huang | Food gel rheology – *Post Doc,* | 2002-04 | WSU | Professor, Shanghai Ocean University |
| 9. Minghau Cheng | Extrusion of legume products – *Post Doc*. | 2001-03 | China Agriculture University | Cargill, MN |
| 8. Frank Liu | Microwave sterilization – *Post Doc*. | 2001- | Institute of Danian Sciences and Technology, Danian, China |  |
| 7. Caleb Nindo | Advanced drying technologies – *Post Doc*. | 2001-06 | Iwate University, Japan | Associate Professor, Director, Department of Food Science University of Maryland, Eastern Shore.  |
| 6. Surya Pathak | Computer simulation of microwave and RF heating – *Post Doc*. | 2001-03 | Institute of Technology of Banaras Hindu University, Varanasi, India | 03- Assistant Professor, Institute of Plasma Research, BHAT, India |
| 5. Shoajin Wang | RF control of insect pests in fruits and nuts – *Post Doc.* | 2000- | Department of Physics, Gembloux Agricultural University, Belgium  |  |
| 4. Julian Ikediala  | Quarantine treatment for fruits – *Post Doc*. | 2000-01 | WSU | Research Engineer, Technical Center, McCain Foods, NB, Canada |
| 3. RunSheng, Mao | Food gel rheology *– Post Doc.* | 1997-00 | University of Salford, UK | Research ChemistIndium Corporation of AmericaClinton, NY 13323  |
| 2. Hao Feng  | Dehydration using microwaves and inert gases – *Post Doc*. | 1999-00 | WSU | 0ssociate Prof. Food Eng.University of Illinois, Urbana, IL |
| 1. Yui Dain Sheng | Dehydration – *sabbatical leave* | 1997-08 | Shangshi Agriculture University | Professor, Shangshi Agr. University, China |
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1. \* *Senior author (see definition in the promotion manual of the College of Agric. and Home Economics, WSU, April, 2002).* [↑](#footnote-ref-1)