

CURRICULUM VITAE

Douglas L. Marshall, Ph.D., CFS

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PROFESSIONAL POSITIONS HELD

| Institution | Dates | Title |
|--|--------------|---|
| Microval Delft, NED | 2019-present | General Committee Member |
| American Spice Trade Association Washington, DC | 2017-2019 | Board of Directors Member |
| Cornell University Department of Food Science Ithaca, NY | 2016-2020 | Advisory Council Member |
| Institute of Food Technologists Audit Committee Chicago, IL | 2015-2017 | Member and chair |
| McGill University Food Safety & Quality Program, Montreal, CAN | 2014-2017 | Advisory Council Member |
| International Food Science Certification Commission, Chicago, IL | 2012-2015 | Inaugural Commission Member and Inaugural Chair |
| Florida State College Jacksonville Jacksonville, FL | 2011-2014 | Adjunct Professor |
| Dept. of Animal Science Colorado State Univ., Fort Collins, CO | 2011-2015 | Adjunct Professor |
| Institute of Food Technologists Chicago, IL | 2011-2014 | Board of Directors Member |
| Lumiere Diagnostics Inc. Fort Collins, CO | 2011-2013 | Scientific Advisory Board Member |
| Eurofins Microbiology Laboratories Inc. Fort Collins, CO | 2011-present | Founder, Sr. Director, and Chief Scientific Officer |
| Institute for Food Safety Florida State College, Jacksonville, FL | 2010-2014 | Advisory Council Member |
| Dept. of Environ. & Occupational Health Colorado School of Public Health, Denver, CO | 2008-2010 | Adjunct Professor |
| College of Natural & Health Sciences Univ. of Northern Colorado, Greeley, CO | 2007-2010 | Associate Dean |
| School of Human Sciences, Public Health Program Univ. of Northern Colorado, Greeley, CO | 2007-2010 | Professor |
| Center for Detection Technology National Alliance for Food Safety and Security | 2007 | Associate Director |

| | | |
|--|--------------|---|
| Dept. of Food Sci., Nutr. & Health Promotion Mississippi State Univ., Mississippi State, MS | 2007-2011 | Adjunct Professor |
| Dept. of Food Sci., Nutr. & Health Promotion Mississippi State Univ., Mississippi State, MS | 2004-2007 | Professor |
| Food Microbiology , Elsevier Science London, UK | 2001-2007 | Contributing Editor |
| Department of Food Science & Technology Mississippi State Univ., Mississippi State, MS | 2000-2004 | Professor |
| Department of Biological Sciences Mississippi State Univ., Mississippi State, MS | 2000-2007 | Courtesy Professor |
| Food Safety Institute, LLC, joint venture with Eurofins Scientific (Ticker: ERF, Paris), Baton Rouge, LA, Fort Collins, CO | 1996-present | Co-Founder, Director, President, Director of Technical Services |
| Department of Biological Sciences Mississippi State Univ., Mississippi State, MS | 1996-2000 | Courtesy Associate Professor |
| Department of Food Science & Technology Mississippi State Univ., Mississippi State, MS | 1994-2000 | Associate Professor |
| Marshall Consulting Services Fort Collins, CO | 1990-present | President |
| Department of Food Science Louisiana State Univ., Baton Rouge, LA | 1989-1994 | Assistant Professor |
| Food Science & Human Nutrition Department University of Florida, Gainesville, FL | 1985-1989 | Research Assistant |
| Department of Food Science & Technology University of Nebraska, Lincoln, NE | 1983-1985 | Research Assistant |
| School of Life Sciences University of Nebraska, Lincoln, NE | 1982-1983 | Teaching Assistant |
| Seagal, Commercial Fishing Boat Whittier & Seward, AK | 1982 | Deck Hand |

EDUCATION HISTORY

Ph.D., University of Florida, 1989, Food Science & Human Nutrition

Dissertation: Commensalism between *Listeria monocytogenes* and *Pseudomonas* species in milk.

Advisor: Ronald H. Schmidt

M.S., University of Nebraska, 1985, Food Science & Technology

Thesis: An evaluation of sucrose fatty acid ester emulsifiers as potential antimicrobial agents.

Advisor: Lloyd B. Bullerman

B.S., University of Nebraska, 1982, Life Sciences (microbiology)

Research Project: Isolation, purification, and characterization of L-alanine dehydrogenase from *Halomonas elongata*

Advisor: Eugene L. Martin

RESEARCH INTERESTS - Goal to improve quality and safety of foods

- Investigation of antibiotic and phage resistance in foodborne pathogens.
- Multibarrier strategy development for minimally processed foods.
- Improving methods for analyzing efficacies of antimicrobial treatments.
- Evaluation of the microbial quality and safety of food processing byproducts.
- Development of rapid impedance-based and molecular biology-based methods for food quality and safety evaluation.
- Characterization and control of food processing plant biofilms.
- Assessing the impact of new generation processing techniques on growth and survival of pathogenic bacteria in foods.
- Evaluation and application of novel antimicrobial agents as food preservatives or sanitizers.
- Development of an alternative bread preservation method for developing countries.
- Modeling environmental effects on microbial populations.
- Understanding the molecular basis of microbe-microbe interactions in foods and the environment.
- Use of microbiomics to understand and control microbial ecology of foods, water, and the environment.

PUBLICATIONS

Asterisk (*) indicates directed student, technician, or post-doc research. Alpha (^α) indicates corresponding/lead author.

Scopus *h* Index = 27. 1,822 total citations by 1,420 documents as of 2020.

Books

1. Marshall^α, D.L. and A.C. Stockwell. 1999. *New Software Tools for Product Applications*. Institute of Food Technologists, Chicago, IL, 171 p.
2. Marshall^α, D.L. 2004. *Best Practices for Safe and High Quality Aquaculture Products*. International Association for Food Protection, Des Moines IA, 89 p.
3. Hui^α, Y.H., E. Castell-Perez, L.M. Cunha, I. Guerrero Legarreta, H.H. Liang, Y.M. Lo, D.L. Marshall, W.K. Nip, F. Shadidi, F. Sherkat, R.J. Winger, and K.L. Yam. 2006. *Handbook of Food Science, Technology and Engineering, 4 Volume Set*. CRC Press, Taylor & Francis Group, Boca Raton, FL, 3632 p.
4. Bak Christensen, B., E. Ebel, K. Egan, A. Fazil, N. French, D. Gelli, L. Gorris, E. Hartnett, A. Hogue, I. Karunasagar, F. Kasuga, L. Kelly, X. Liu, D. Marshall, G. Nasinyama, M. Nauta, B. Norrung, K. Osaka, T. Ross, D. Schaffner, W. Schlosser, P. Vanderlinde, R. Whiting, and M. Wooldridge. 2008. *Exposure Assessment of Microbiological Hazards in Food: Guidelines*. World Health Organization and Food and Agriculture Organization of the United Nations, Microbiological Risk Assessment Series No. 7, 92 p.

Book Chapters

1. Wiese-Lehigh*, P.L. and D.L. Marshall^α. 1993. Determination of seafood freshness using impedance technology. In *Food Flavor & Safety: Molecular Analysis and Design*. A.M. Spanier, H. Okai, and M. Tamura (Eds.). ACS Symposium Series No. 528, American Chemical Society, Washington, D.C., Chapter 20, pp. 248-261.

2. Marshall^α, D.L. and L.B. Bullerman. 1994. Antimicrobial properties of sucrose fatty acid esters. In *Carbohydrate Polyesters as Fat Substitutes*. C.C. Akoh and B.G. Swanson (Eds.). Marcel Dekker, Inc., New York, Chapter 8, pp. 149-167.
3. Marshall^α, D.L. and J.S. Dickson. 1998. Ensuring food safety. In *Maxcy-Rosenau-Last Public Health and Preventive Medicine, 14th Ed.* R.B. Wallace (Ed.). Appleton & Lange, Norwalk, CT, Chapter 36, pp. 725-738.
4. Cotton^{*}, L.N. and D.L. Marshall^α. 1998. Rapid impedimetric method to determine crustacean food freshness. In *New Techniques in the Analysis of Foods*. M.H. Tunick, S.A. Palumbo, and P.M. Fratamico (Eds.). Plenum Publishing Corp., New York, Chapter 13, pp. 147-160.
5. Marshall^α, D.L. 1999. Rapid impedance methods for seafood. In *Handbook for Rapid Methods and Automation in Microbiology Workshop*. D.Y.C. Fung (Ed.). Kansas State University, Manhattan, KS, Section C, Chapter 11, pp. 109-121.
6. Marshall^α, D.L. and F.A. Bal'a^{*}. 1999. Introduction: Internet and software basics. In *New Software Tools for Product Applications*. D.L. Marshall and A.C. Stockwell (Eds.). Institute of Food Technologists, Chicago, IL, Chapter 1, pp. 1-16.
7. Bal'a^{*}, F.A. and D.L. Marshall^α. 1999. Project management tools. In *New Software Tools for Product Applications*. D.L. Marshall and A.C. Stockwell (Eds.). Institute of Food Technologists, Chicago, IL, Chapter 5, pp. 40-52.
8. Marshall^α, D.L. and F.A. Bal'a^{*}. 1999. Product safety evaluation tools and regulatory data bases. In *New Software Tools for Product Applications*. D.L. Marshall and A.C. Stockwell (Eds.). Institute of Food Technologists, Chicago, IL, Chapter 11, pp. 121-133.
9. Bal'a^{*}, F.A. and D.L. Marshall^α. 1999. Software sourcing, evaluation, implementation and update strategies. In *New Software Tools for Product Applications*. D.L. Marshall and A.C. Stockwell (Eds.). Institute of Food Technologists, Chicago, IL, Chapter 13, pp. 152-161.
10. Marshall^α, D.L., L.N. Cotton^{*}, and M.F.A. Bal'a^{*}. 2000. Acetic acid. In *Natural Food Antimicrobial Systems*. A.S. Naidu (Ed.). CRC Press, Boca Raton, FL, Chapter 24, pp. 661-688.
11. Marshall^α, D.L., L.N. Cotton^{*}, and C.F. Fernandes. 2000. Chlorine usage in fish and seafood processing facilities. In *Use of Chlorine-Based Sanitizers and Disinfectants in the Food Manufacturing Industry*. D.A. McLaren (Ed.). University of Nebraska Food Processing Center, Lincoln, NE, Chapter 3, pp. 27-39.
12. Marshall^α, D.L. and M.F.A. Bal'a^{*}. 2001. Microbiology of meats. In *Meat Science and Applications*. Y.H. Hui, W.K. Nip, R.W. Rogers, and O.A. Young (Eds.). Marcel Dekker, Inc., New York, Chapter 7, pp. 149-169.
13. Jackson^α, T.C., D.L. Marshall, G.R. Acuff, and J.S. Dickson. 2001. Meat, poultry, and seafood. In *Food Microbiology: Fundamentals and Frontiers, 2nd Ed.* M.P. Doyle, L.R. Beuchat, and T.J. Montville (Eds.). ASM Press, Washington, D.C., Chapter 5, pp. 91-109.
14. Bazemore^α, R., S.G. Fu^{*}, Y. Yoon^{*}, and D. Marshall. 2003. Major causes of shrimp spoilage and methods for assessment. In *Off-Flavors in Aquaculture*. A.M. Rimando and K.K. Schrader (Eds.). ACS Symposium Series No. 848, American Chemical Society, Washington, D.C., Chapter 16, pp. 223-234.
15. Marshall^α, D.L. 2004. Processing. In *Biology and Culture of Channel Catfish*. C.S. Tucker and J.A. Hargreaves (Eds.). Elsevier, Amsterdam, Chapter 20, pp. 585-600.

16. Marshall^α, D.L. 2004. Control of *Listeria monocytogenes* in ready-to-eat foods. In ***Pre-Harvest and Post-Harvest Food Safety: Contemporary Issues and Future Directions***. R.C. Beier, S.D. Pillai, T.D. Phillips, and R.L. Ziprin (Eds.). Institute of Food Technologists and Blackwell Publishing, Ames, IA, Chapter 26, pp. 349-364.
17. Marshall^α, D.L. 2004. Finfish: warmwater. In ***Best Practices for Safe and High Quality Aquaculture Products***. D.L. Marshall (Ed.). International Association for Food Protection, Des Moines, IA, Chapter 4, pp. 31-69.
18. Jackson^α, T.C., D.L. Marshall, G.R. Acuff, J.S. Dickson, J.F. Frank, and R.E. Brackett. 2005. Spoilage organisms. In ***Food Microbiology: An Introduction***. T.J. Montville and K.R. Matthews (Eds.). ASM Press, Washington, D.C., Chapter 19, pp. 241-267.
19. Kabara, J.J. and D.L. Marshall^α. 2005. Medium-chain fatty acids and esters. In ***Antimicrobials in Foods, 3rd Ed.*** P.M. Davidson, J.N. Sofos, and J.L. Brannen (Eds.). CRC Press, Taylor & Francis Group, Boca Raton, FL, Chapter 11, pp. 327-360.
20. Dickson, J.S. and D.L. Marshall^α. 2006. Food microbiology and safety: Basic requirements. In ***Handbook of Food Science, Technology and Engineering, 4 Volume Set***. Hui, Y.H., E. Castell-Perez, L.M. Cunha, I. Guerrero Legarreta, H.H. Liang, Y.M. Lo, D.L. Marshall, W.K. Nip, F. Shadidi, F. Sherkat, R.J. Winger, and K.L Yam (Eds.). CRC Press, Taylor & Francis Group Boca Raton, FL, Volume IV – Food Technology and Food Processing, Chapter 184, pp. 184-1-184-8.
21. Marshall^α, D.L. and J.S. Dickson. 2006. Contaminants. In ***Handbook of Food Science, Technology and Engineering, 4 Volume Set***. Hui, Y.H., E. Castell-Perez, L.M. Cunha, I. Guerrero Legarreta, H.H. Liang, Y.M. Lo, D.L. Marshall, W.K. Nip, F. Shadidi, F. Sherkat, R.J. Winger, and K.L Yam (Eds.). CRC Press, Taylor & Francis Group, Boca Raton, FL, Volume IV – Food Technology and Food Processing, Chapter 194, pp. 194-1-194-10.
22. Duran^{*}, G.M. and D.L. Marshall^α. 2006. Cleaning a processing plant. In ***Handbook of Food Science, Technology and Engineering, 4 Volume Set***. Hui, Y.H., E. Castell-Perez, L.M. Cunha, I. Guerrero Legarreta, H.H. Liang, Y.M. Lo, D.L. Marshall, W.K. Nip, F. Shadidi, F. Sherkat, R.J. Winger, and K.L Yam (Eds.). CRC Press, Taylor & Francis Group, Boca Raton, FL, Volume IV – Food Technology and Food Processing, Chapter 196, pp. 196-1-196-7.
23. Nychas^α, G.J.E., D.L. Marshall, and J.N. Sofos. 2007. Meat, poultry, and seafood. In ***Food Microbiology: Fundamentals and Frontiers, 3rd Ed.*** M.P. Doyle and L.R. Beuchat (Eds.). ASM Press, Washington, D.C., Chapter 6, pp. 105-140.
24. Marshall^α, D.L. and J.S. Dickson. 2007. Ensuring food safety. In ***Wallace/Maxcy-Rosenau-Last Public Health and Preventive Medicine, 15th Ed.*** R.B. Wallace (Ed.). The McGraw-Hill Companies, Inc., New York, NY, Chapter 47, pp. 847-862.
25. Tokarsky^{*}, O. and D.L. Marshall^α. 2010. Novel technologies for spoilage prevention. In ***Handbook of Meat Processing***, F. Toldrá (Ed.). Wiley-Blackwell, Ames, IA, Chapter 14, pp. 263-286.
26. Marshall^α, D.L. 2014. Seafood. In ***Encyclopedia of Food Microbiology***, 2nd Edition, Vol. 3, C.A. Batt, and M.L. Tortorello (Eds.). Elsevier Ltd, Academic Press, Oxford, UK, pp. 453-458.
27. Marshall^α, D.L., J.S. Dickson, and N.H. Nguyen. 2016. Ensuring Food Safety in Insect Based Foods: Mitigating Microbiological and Other Foodborne Hazards. In ***Insects as***

- Sustainable Food Ingredients*, A.T. Dossey, J.A. Morales-Ramos, and M. Guadalupe Rojas (Eds.). Elsevier Ltd, Academic Press, Oxford, UK, Chapter 8, pp. 223-253.
28. Davidson^α, P.M., J.J. Kabara, and D.L. Marshall. 2020. Medium-Chain Fatty Acids (>C8) and Monoesters. In *Antimicrobials in Food*, 4th Ed., P.M Davidson, T.M. Taylor, and J.R.D. David (Eds.), CRC Press, Chapter 11, pp.

Referred Journal Articles

1. Marshall, D.L. and L.B. Bullerman^α. 1986. Antimicrobial activity of sucrose fatty acid ester emulsifiers. *Journal of Food Science* 51:468-470.
2. Marshall, D.L. and L.B. Bullerman^α. 1986. Effect of sucrose esters in combination with selected mold inhibitors on growth and aflatoxin production by *Aspergillus parasiticus*. *Journal of Food Protection* 49:378-382.
3. Marshall, D.L. and R.H. Schmidt^α. 1988. Growth of *Listeria monocytogenes* at 10°C in milk preincubated with selected pseudomonads. *Journal of Food Protection* 51:277-282.
4. Marshall^α, D.L. and R.H. Schmidt. 1991. Physiological evaluation of stimulated growth of *Listeria monocytogenes* by *Pseudomonas* species in milk. *Canadian Journal of Microbiology* 37:594-599.
5. Marshall^α, D.L., P.L. Wiese-Lehigh^{*}, J.H. Wells, and A.J. Farr. 1991. Comparative growth of *Listeria monocytogenes* and *Pseudomonas fluorescens* on precooked chicken nuggets stored under modified atmospheres. *Journal of Food Protection* 54:841-843,851.
6. Oh^{*}, D.H., D.L. Marshall^α, M.W. Moody, and J.D. Bankston. 1992. Comparison of forced-air cooling with static-air cooling on the microbiological quality of cooked blue crabs. *Journal of Food Protection* 55:104-107.
7. Oh^{*}, D.H. and D.L. Marshall^α. 1992. Effect of pH on the minimum inhibitory concentration of monolaurin against *Listeria monocytogenes*. *Journal of Food Protection* 55:449-450.
8. Zhao^{*}, Y.Y., J.H. Wells^α, and D.L. Marshall. 1992. Description of log phase growth for selected microorganisms during modified atmosphere storage. *Journal of Food Process Engineering* 15:299-317.
9. Marshall^α, D.L., L.S. Andrews^{*}, J.H. Wells, and A.J. Farr. 1992. Influence of modified atmosphere packaging on the competitive growth of *Listeria monocytogenes* and *Pseudomonas fluorescens* on precooked chicken. *Food Microbiology* 9:303-309.
10. Dorsa^{*}, W.J., D.L. Marshall^α, M.W. Moody, and C.R. Hackney. 1993. Low temperature growth and thermal inactivation of *Listeria monocytogenes* in crawfish tail meat. *Journal of Food Protection* 56:106-109.
11. Fapohunda^{*}, A.O., K.W. McMillin, D.L. Marshall^α, and W.M. Waites. 1993. A simple and effective method for obtaining aseptic raw beef tissues. *Journal of Food Protection* 56:543-544.
12. Han^{*}, D., K.W. McMillin^α, J.S. Godber, T.D. Bidner, M.T. Younathan, D.L. Marshall, and L.T. Hart. 1993. Effect of heat on the distribution of iron and total pigments in beef and chicken muscles. *Journal of Food Science* 58:697-700.
13. Oh^{*}, D.H. and D.L. Marshall^α. 1993. Influence of temperature, pH, and glycerol monolaurate on growth and survival of *Listeria monocytogenes*. *Journal of Food Protection* 56:744-749.
14. Odame-Darkwah^{*}, J.K. and D.L. Marshall^α. 1993. Interactive behavior of *Saccharomyces cerevisiae*, *Bacillus pumilus* and *Propionibacterium freudenreichii* subsp. *shermanii*. *International Journal of Food Microbiology* 19:259-269.

15. Dorsa^{*}, W.J., D.L. Marshall^α, and M. Semien^{*}. 1993. Effect of potassium sorbate and citric acid sprays on growth of *Listeria monocytogenes* on crawfish (*Procambarus clarkii*) tail meat at 4°C. ***Food Science and Technology (Lebensmittel-Wissenschaft und Technologie)*** 26:480-482.
16. Oh^{*}, D.H. and D.L. Marshall^α. 1993. Antimicrobial activity of ethanol, glycerol monolaurate or lactic acid against *Listeria monocytogenes*. ***International Journal of Food Microbiology*** 20:239-246.
17. Fapohunda^{*}, A.O., K.W. McMillin, D.L. Marshall^α, and W.M. Waites. 1994. Growth of selected cross-contaminating bacterial isolates on beef and fish at 15 and 35°C. ***Journal of Food Protection*** 57:337-340.
18. Marshall^α, D.L. and J.K. Odame-Darkwah^{*}. 1994. Mechanism of inhibited growth of *Bacillus pumilus* by *Propionibacterium freudenreichii* subsp. *shermanii*. ***International Journal of Food Microbiology*** 22:11-22.
19. Oh^{*}, D.H. and D.L. Marshall^α. 1994. Enhanced inhibition of *Listeria monocytogenes* by glycerol monolaurate with organic acids. ***Journal of Food Science*** 59:1258-1261.
20. Kim^{*}, C.R., J.O. Hearnberger, A.P. Vickery^{*}, C.H. White, and D.L. Marshall^α. 1995. Sodium acetate and bifidobacteria increase shelf-life of refrigerated catfish fillets. ***Journal of Food Science*** 60:25-27.
21. Dorsa^{*}, W.J. and D.L. Marshall^α. 1995. Influence of lactic acid and modified atmosphere on thermal destruction of *Listeria monocytogenes* in crawfish tail meat homogenate. ***Journal of Food Safety*** 15:1-9.
22. Oh^{*}, D.H. and D.L. Marshall^α. 1995. Influence of packaging method, lactic acid and monolaurin on *Listeria monocytogenes* in crawfish tailmeat homogenate. ***Food Microbiology*** 12:159-163.
23. Oh^{*}, D.H. and D.L. Marshall^α. 1995. Destruction of *Listeria monocytogenes* biofilms on stainless steel using monolaurin and heat. ***Journal of Food Protection*** 58:251-255.
24. Marshall^α, D.L. and J.K. Odame-Darkwah^{*}. 1995. Influence of pH and NaCl on growth and survival of *Propionibacterium freudenreichii* subsp. *shermanii*, *Bacillus pumilus*, and *Saccharomyces cerevisiae* in broth media. ***Food Science and Technology (Lebensmittel-Wissenschaft und Technologie)*** 28:222-226.
25. Kim^{*}, C.R., J.O. Hearnberger, A.P. Vickery^{*}, C.H. White, and D.L. Marshall^α. 1995. Extending shelf-life of refrigerated catfish fillets using sodium acetate and monopotassium phosphate. ***Journal of Food Protection*** 58:644-647.
26. Andrews^{*}, L.S., D.L. Marshall, and R.M. Grodner^α. 1995. Radiosensitivity of *Listeria monocytogenes* at various temperatures and cell concentrations. ***Journal of Food Protection*** 58:748-751.
27. Martin^α, J.H. and D.L. Marshall. 1995. Characteristics of potential foodborne pathogens in cultured dairy products. ***Cultured Dairy Products Journal*** 30(3):9-12,15-16.
28. Oh^{*}, D.H. and D.L. Marshall^α. 1996. Monolaurin and acetic acid inactivation of *Listeria monocytogenes* attached to stainless steel. ***Journal of Food Protection*** 59:249-252.
29. Pothuri^{*}, P., D.L. Marshall^α, and K.W. McMillin. 1996. Combined effects of packaging atmosphere and lactic acid on growth and survival of *Listeria monocytogenes* in crayfish tail meat at 4°C. ***Journal of Food Protection*** 59:253-256.
30. Marshall^α, D.L. and C.R. Kim^{*}. 1996. Microbiological and sensory analyses of refrigerated catfish fillets treated with acetic and lactic acids. ***Journal of Food Quality*** 19:317-329.

31. Bal'a^{*}, M.F.A. and D.L. Marshall^α. 1996. Use of double gradient plates to study combined effects of salt, pH, monolaurin, and temperature on *Listeria monocytogenes*. ***Journal of Food Protection*** 59:601-607.
32. Verhaegh^{*}, E.G.A., D.L. Marshall^α, and D.H. Oh^{*}. 1996. Effect of monolaurin and lactic acid on *Listeria monocytogenes* attached to catfish fillets. ***International Journal of Food Microbiology*** 29:403-410.
33. Marshall^α, D.L., J.J. Kim^{*}, and S.P. Donnelly^{*}. 1996. Antibiotic susceptibility and plasmid mediated streptomycin resistance of *Plesiomonas shigelloides* isolated from Blue crab. ***Journal of Applied Bacteriology*** 81:195-200.
34. Bal'a^{*}, M.F.A. and D.L. Marshall^α. 1996. Testing matrix, inoculum size, and incubation temperature affect monolaurin activity against *Listeria monocytogenes*. ***Food Microbiology*** 13:467-473.
35. Marshall^α, D.L. and P.L.W. Lehigh^{*}. 1997. Comparison of impedance, microbial, sensory, and pH methods to determine shrimp quality. ***Journal of Aquatic Food Product Technology*** 6(2):17-31.
36. Marshall^α, D.L. and V. Jindal^{*}. 1997. Microbiological quality of catfish frames treated with selected phosphates. ***Journal of Food Protection*** 60:1081-1083.
37. Cotton^{*}, L.N. and D.L. Marshall^α. 1997. Monolaurin preparation method affects activity against vegetative cells of *Bacillus cereus*. ***Food Science and Technology (Lebensmittel-Wissenschaft und Technologie)*** 30:830-833.
38. Suvanich^{*}, V. and D.L. Marshall^α. 1998. Influence of storage time and temperature on quality of catfish (*Ictalurus punctatus*) frames. ***Journal of Aquatic Food Product Technology*** 7(1):61-76.
39. Bal'a^{*}, M.F.A., J.D. It^{*}, and D.L. Marshall^α. 1998. Attachment of *Aeromonas hydrophila* to stainless steel surfaces. ***Dairy, Food and Environmental Sanitation*** 18:642-649.
40. Cotton^{*}, L.N. and D.L. Marshall^α. 1998. Predominant microflora on catfish processing equipment. ***Dairy, Food and Environmental Sanitation*** 18:650-654.
41. Bal'a^{*}, M.F.A. and D.L. Marshall^α. 1998. Organic acid dipping of catfish fillets: Effect on color, microbial load, and *Listeria monocytogenes*. ***Journal of Food Protection*** 61:1470-1474.
42. Bal'a^{*}, M.F.A., J.D. It^{*}, and D.L. Marshall^α. 1999. Moderate heat or chlorine destroys *Aeromonas hydrophila* biofilms on stainless steel. ***Dairy, Food and Environmental Sanitation*** 19:29-34.
43. Marshall^α, D.L., D.N. Domma^{*}, and R.M. Grodner. 1999. A potential capacitance detection and enumeration method for *Vibrio cholerae* and *Vibrio vulnificus*. ***Journal of Aquatic Food Product Technology*** 8(1):5-19.
44. Kim^{*}, C.R. and D.L. Marshall^α. 1999. Microbiological, colour, and sensory changes of refrigerated chicken legs treated with selected phosphates. ***Food Research International*** 32:209-215.
45. Bal'a^{*}, M.F.A., R. Podolak^{*}, and D.L. Marshall^α. 1999. Steam treatment reduces skin microflora population on deheaded and eviscerated whole catfish. ***Food Microbiology*** 16:495-501.
46. Suvanich^{*}, V., M.L. Jahncke, and D.L. Marshall^α. 2000. Changes in selected chemical quality characteristics of catfish frame mince during chill and frozen storage. ***Journal of Food Science*** 65:24-29.

47. Suvanich^{*}, V., D.L. Marshall^α, and M.L. Jahncke. 2000. Microbiological and color quality changes of channel catfish frame mince during chilled and frozen storage. *Journal of Food Science* 65:151-154.
48. Kim^{*}, J. and D.L. Marshall^α. 2000. Lactic acid inactivation of *Salmonella* Typhimurium attached to catfish skin. *Journal of Food Safety* 20:53-64.
49. Kim^{*}, C.R. and D.L. Marshall^α. 2000. Quality evaluation of refrigerated chicken wings treated with organic acids. *Journal of Food Quality* 23:327-335.
50. Koo^{*}, J., A. DePaola, and D.L. Marshall^α. 2000. Impact of acid on survival of *Vibrio vulnificus* and *Vibrio vulnificus* phage. *Journal of Food Protection* 63:1049-1052.
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35. Marshall^α, D.L. and V. Jindal^{*}. 1996. Influence of selected phosphates on the microbiological quality of catfish frames. Abstracts of the 95th General Meeting of the American Society for Microbiology, May 19-23, New Orleans, LA, No. P-52, p. 378.
36. Bal'a^{*}, M.F.A. and D.L. Marshall^α. 1996. Microbiological, chemical, and physical qualities of catfish fillets treated with selected organic acids. 57th Annual Meeting of the Institute of Food Technologists, June 22-26, New Orleans, LA. Book of Abstracts, No. 53-D5, p. 132.
37. Suvanich^{*}, V. and D.L. Marshall^α. 1996. Quality changes of catfish frames as affected by storage time and temperature. 57th Annual Meeting of the Institute of Food Technologists, June 22-26, New Orleans, LA. Book of Abstracts, No. 38-11, p. 83.
38. Cotton^{*}, L.N., D.L. Marshall^α, and V. Suvanich^{*}. 1996. Use of impedance to estimate the freshness of selected muscle foods. 57th Annual Meeting of the Institute of Food Technologists, June 22-26, New Orleans, LA. Book of Abstracts, No. 26B-2, p. 50.
39. Suvanich^{*}, V., D.L. Marshall, and M.L. Jahncke. 1997. Impact of storage time and temperature on quality of catfish frame mince. 58th Annual Meeting of the Institute of Food Technologists, June 14-18, Orlando, FL. Book of Abstracts, No. 69F-14, p. 210.
40. Cotton^{*}, L.N. and D.L. Marshall^α. 1997. Catfish processing equipment biofilm microflora. 58th Annual Meeting of the Institute of Food Technologists, June 14-18, Orlando, FL. Book of Abstracts, No. 46B-21, pp. 131-132.
41. Jamilah^{*}, I., D.L. Marshall^α, and M.F.A. Bal'a^{*}. 1997. Formation and control of *Aeromonas hydrophila* biofilms on stainless steel. 58th Annual Meeting of the Institute of Food Technologists, June 14-18, Orlando, FL. Book of Abstracts, No. 46B-27, p. 133.
42. Podolak^{*}, R.K., D.L. Marshall^α, and M.F.A. Bal'a^{*}. 1997. Steam treatment reduces surface bacteria on aquacultured catfish. 58th Annual Meeting of the Institute of Food Technologists, June 14-18, Orlando, FL. Book of Abstracts, No. 46B-22, p. 132.
43. Marshall, D.L. 1997. Biofilms in aquatic food processing. Part of a Symposium entitled "Washing Makes a Difference". 84th Annual Meeting of the International Association of Milk, Food, and Environmental Sanitarians, July 6-9, Orlando, FL. Program & Abstract Book No. SP5, p. 63.
44. Bal'a^{*}, F.A. and D.L. Marshall^α. 1997. Functional assessment of antimicrobials in food systems. International Conference on Food Science and Technology, Food System Functionality Association, September 3-4, Las Vegas, NV. Book of Abstracts, p. 21.
45. Marshall^α, D.L. and L.N. Cotton^{*}. 1997. Use of impedance technology to determine freshness of crustacean foods. Part of a Symposium entitled "New Techniques in the

- Analysis of Foods". Abstracts of the 214th American Chemical Society National Meeting, September 7-11, Las Vegas, NV. No. 38, p. 59.
46. Kim^{*}, J. and D.L. Marshall^α. 1998. Effect of catfish skin mucus on lactic acid inactivation of attached *Salmonella typhimurium*. 59th Annual Meeting of the Institute of Food Technologists, June 20-24, Atlanta, GA. Book of Abstracts, No. 9-14, p. 15.
 47. Koo^{*}, J., A. DePaola, and D.L. Marshall^α. 1998. Impact of acid on survival of *Vibrio vulnificus* and *V. vulnificus* phage. 59th Annual Meeting of the Institute of Food Technologists, June 20-24, Atlanta, GA. Book of Abstracts, No. 59D-1, p. 152.
 48. Marshall, D.L. 1998. Antimicrobial properties of the multifunctional ingredient monolaurin. 1998 International Conference of Food System Functionality, June 24-27, Atlanta, GA. Book of Abstracts, p. 31.
 49. Fernandes^α, C.F., C.D. Veal, D.L. Marshall, and K.R. Cadwallader. 1998. Indicative microbial quality of Gulf Coast shucked oysters prior to implementation of FDA seafood HACCP regulations. 85th Annual Meeting of the International Association of Milk, Food, and Environmental Sanitarians, August 16-19, Nashville, TN. Program and Abstract Book, No. P52, p. 50.
 50. Gooch^{*}, J.A., A. DePaola, C.A. Kaysner, and D.L. Marshall^α. 1999. Postharvest growth and survival of *Vibrio parahaemolyticus* in oysters stored at 26° and 3°C. Abstracts of the 99th General Meeting of the American Society for Microbiology, May 30-June 3, Chicago, IL, No. P-52, p. 521.
 51. Suvanich^{*}, V., W. Prinyawiwatkul, M.L. Jahncke^α, W.J. Lyon, and D.L. Marshall. 1999. Quality characteristics of catfish surimi as affected by different processing protocols. 60th Annual Meeting of the Institute of Food Technologists, July 24-28, Chicago, IL. Technical Program Book of Abstracts, No. 50D-9, p. 147.
 52. Kim^{*}, J. and D.L. Marshall^α. 1999. Trisodium phosphate inactivation of *Salmonella typhimurium* and *Listeria monocytogenes* attached to catfish skin. 60th Annual Meeting of the Institute of Food Technologists, July 24-28, Chicago, IL. Technical Program Book of Abstracts, No. 79C-20, pp. 217-218.
 53. Fernandes^α, C.F., C.D. Veal, D.L. Marshall, and K.R. Cadwallader. 1999. Indicative microbes on processed shrimp before implementation of US FDA's HACCP regulations. 86th Annual Meeting of the International Association of Milk, Food, and Environmental Sanitarians, August 1-4, Detroit, MI. Program and Abstract Book, No. P31, p. 42.
 54. Koo^{*}, J., A. DePaola, and D.L. Marshall^α. 1999. Effect of simulated gastric fluid and bile on survival of *Vibrio vulnificus* and *V. vulnificus* phage. 86th Annual Meeting of the International Association of Milk, Food, and Environmental Sanitarians, August 1-4, Detroit, MI. Program and Abstract Book, No. P71, pp. 53-54.
 55. Ray^{*}, L.A., D.L. Marshall^α, M.F.A. Bal'a^{*}, K.O. Willeford, and T.A. Parker^{*}. 2000. Antimicrobial activity of phloxine B against *Listeria monocytogenes*, *Escherichia coli*, and *Saccharomyces cerevisiae*. Abstracts of the 100th General Meeting of the American Society for Microbiology, May 21-25, Los Angeles, CA, No. A-22, p. 6.
 56. Gooch^{*}, J.A., A. DePaola, C.A. Kaysner, and D.L. Marshall^α. 2000. Population dynamics of *Vibrio vulnificus* in postharvest oysters. Abstracts of the 100th General Meeting of the American Society for Microbiology, May 21-25, Los Angeles, CA, No.P-48, pp. 522-523.
 57. McKillip^α, J.L., M.F.A. Bal'a^{*}, and D.L. Marshall. 2000. Prevalence and expression of enterotoxin genes in *Bacillus* spp. Abstracts of the 100th General Meeting of the American Society for Microbiology, May 21-25, Los Angeles, CA, No. P-64, p. 526.

58. Koo^{*}, J., A. DePaola, and D.L. Marshall^α. 2000. Effect of antacid on survival of *Vibrio vulnificus* and *V. vulnificus* phage in a simulated gastrointestinal model. 87th Annual Meeting of the International Association of Food Protection, August 6-9, Atlanta, GA. Program and Abstract Book, No. P065, p. 59.
59. Bailey^α, R.H., F. Bal'a^{*}, T.D. Doler^{*}, M.L. Rybolt^{*}, and D.L. Marshall. 2001. Prevalence of *Salmonella* and *E. coli* in wild opossums and beavers. Presented at the Science of Pre-Harvest Food Safety—Bringing Sound Science to the Table, May 8-10. National Food Safety & Toxicology Center, Michigan State University, East Lansing, MI.
60. Duran^{*}, G.M., L.N. Cotton^{*}, and D.L. Marshall^α. 2001. Rapid determination of sanitizer concentration using impedance. 61st Annual Meeting of the Institute of Food Technologists, June 23-27, New Orleans, LA. Technical Program Book of Abstracts, No. 84-6, p. 206.
61. Bazemore^α, R.A., S.G. Fu^{*}, and D.L. Marshall. 2002. Spoiled shrimp odor and the contribution of isolated microorganisms. Abstracts of the 223rd American Chemical Society National Meeting, Agriculture and Food Division No. 23, April 7-11, Orlando, FL.
62. Duran^{*}, G.M., and D.L. Marshall^α. 2002. Antibiotic resistance profile of microbial flora of ready-to-eat shrimp. Abstracts of the 102nd General Meeting of the American Society for Microbiology, May 19-23, Salt Lake City, UT, No. A-117, p. 22.
63. Fu^{*}, S.G., D.L. Marshall, and R.A. Bazemore^α. 2002. Sensory analysis of spoiled shrimp odor and the contributions of isolated microorganisms. 62nd Annual Meeting of the Institute of Food Technologists, June 15-19, Anaheim, CA. Technical Program Book of Abstracts, No. 56-3, p. 124.
64. Yuk^{*}, H.G., and D.L. Marshall^α. 2002. Influence of heat adaptation on changes in membrane lipid composition and quantities of verotoxin in *E. coli* O157:H7. 62nd Annual Meeting of the Institute of Food Technologists, June 15-19, Anaheim, CA. Technical Program Book of Abstracts, No. 87-1, p. 205.
65. Marshall, D.L. 2002. Current issues in seafood safety symposium. 89th International Association for Food Protection Annual Meeting, June 30-July 3, San Diego, CA. Program and Abstract Book, No. S12, pp. 145-146.
66. Marshall, D.L. 2003. Application of food biopreservatives: Technical and economical challenges. Invited talk for a symposium "Biopreservatives: Impact on food industry and human health". 63rd Annual Meeting of the Institute of Food Technologists, July 12-16, Chicago, IL. Technical Program Book of Abstracts, No. 63-6, p. 167.
67. Yuk^{*}, H.G., and D.L. Marshall^α. 2003. Influence of acetic, citric, and lactic acid on *E. coli* O157:H7 membrane lipid composition, verotoxin secretion, and acid resistance in simulated gastric fluid. 63rd Annual Meeting of the Institute of Food Technologists, July 12-16, Chicago, IL. Technical Program Book of Abstracts, No. 29F-22, p. 80.
68. Yuk^{*}, H.G., and D.L. Marshall^α. 2003. Adaptation to low pH changes membrane lipid composition, verotoxin secretion, and acid resistance of *E. coli* O157:H7. 90th International Association for Food Protection Annual Meeting, August 10-13, New Orleans, LA. Program and Abstract Book, No. P020, p. 65.
69. Pal^{*}, A., and D.L. Marshall^α. 2004. Microbiological quality difference between U.S. farm-raised catfish and Vietnamese basa fish. Abstracts of the 104th General Meeting of the American Society for Microbiology, May 23-27, New Orleans, LA, No. P-032, p. 233.

70. Duran^{*}, G.M., and D.L. Marshall^α. 2004. Chloramphenicol resistance in ready-to-eat shrimp. Abstracts of the 104th General Meeting of the American Society for Microbiology, May 23-27, New Orleans, LA, No. Z-033, p. 322.
71. Marshall, D.L. 2004. Impact of ice quality in seafood processing. Invited talk for a symposium "Ice as a food: A cooling media and for entertainment". 64th Annual Meeting of the Institute of Food Technologists, July 12-16, Las Vegas, NV. Technical Program Book of Abstracts, No. 103-3, p. 274.
72. Duran^{*}, G.M., and D.L. Marshall^α. 2004. Rapid impedance method to detect adulterated milk. Joint Annual Meeting of the American Dairy Science Association, American Society of Animal Science, and the Poultry Science Association, July 25-29, St. Louis, MO. Book of Abstracts, No. 47, p. 89.
73. Yuk^{*}, H.G., and D.L. Marshall^α. 2004. The influence of trisodium phosphate adaptation on changes in membrane lipid composition, verotoxin secretion, and acid resistance of *E. coli* O157:H7. 91st International Association for Food Protection Annual Meeting, August 8-11, Phoenix, AZ. Program and Abstract Book, No. P017, p. 59.
74. Marshall, D.L. 2004. How many microbes are still undiscovered? Invited talk for a symposium "Food Microbiota". 19th International Committee on Food Microbiology and Hygiene Symposium, Food Micro 2004, September 12-16, Portorož, Slovenia. Book of Abstracts, No. KL02-01, p. 67.
75. Todorovic^{*}, A., and D.L. Marshall^α. 2005. Survival of *Listeria monocytogenes* grown at 5, 10, and 37°C in a simulated dynamic gastric model. 65th Annual Meeting of the Institute of Food Technologists, July 16-20, New Orleans, LA. Technical Program Abstracts, No. 32-11. Available on line <http://ift.confex.com/ift/2005/techprogram/>.
76. Marshall, D.L. 2005. Fermentation technology: Safety in a bioreactor. Invited talk for a symposium "Many Faces of Fermentation Technology". 65th Annual Meeting of the Institute of Food Technologists, July 16-20, New Orleans, LA. Technical Program Abstracts, No. 77-3. Available on line <http://ift.confex.com/ift/2005/techprogram/>.
77. Collins^{*}, C.E., L.S. Andrews, P.C. Coggins, M.W. Schilling, and D.L. Marshall^α. 2005. Influence of X-ray irradiation on aroma, appearance and texture of fresh catfish fillets. 65th Annual Meeting of the Institute of Food Technologists, July 16-20, New Orleans, LA. Technical Program Abstracts, 88A-4. Available on line <http://ift.confex.com/ift/2005/techprogram/>.
78. Pal^{*}, A., D.L. Marshall^α, and L.S. Andrews. 2005. Comparison of the nutritional quality of Vietnamese basa fish fillets and U.S. farm-raised catfish fillets. 65th Annual Meeting of the Institute of Food Technologists, July 16-20, New Orleans, LA. Technical Program Abstracts, No. 88A-8. Available on line <http://ift.confex.com/ift/2005/techprogram/>.
79. Pal^{*}, A., D.L. Marshall^α, P.C. Coggins, and L.S. Andrews. 2005. Sensory quality difference between U.S. farm-raised catfish fillets and Vietnamese basa fish fillets. 65th Annual Meeting of the Institute of Food Technologists, July 16-20, New Orleans, LA. Technical Program Abstracts, 98F-33. Available on line <http://ift.confex.com/ift/2005/techprogram/>.
80. Marshall^α, D.L., and T.J. Rutherford^{*}. 2005. Influence of packaging atmosphere on growth of *Listeria monocytogenes* on refrigerated ready-to-eat shrimp. 92nd International Association for Food Protection Annual Meeting, August 14-17, Baltimore, MD. Program and Abstract Book No. P4-26, p. 130.

81. Collins^{*}, C.E., L.S. Andrews, M.W. Schilling, and D.L. Marshall^α. 2005. Quality and safety of X-ray treated fresh catfish fillets. 92nd International Association for Food Protection Annual Meeting, August 14-17, Baltimore, MD. Program and Abstract Book No. P4-33, p. 132.
82. Tokarsky^{*}, O., and D.L. Marshall^α. 2005. Combined inhibition of *Listeria monocytogenes* growth using lactic acid, monolaurin, and nisin. 92nd International Association for Food Protection Annual Meeting, August 14-17, Baltimore, MD. Program and Abstract Book No. T4-03, p. 169.
83. Robertson^{*}, C., L.S. Andrews^α, D.L. Marshall, R. Martin, and R. Collette. 2005. Effect of X-ray irradiation on reducing the risk of listeriosis in ready-to-eat vacuum packaged smoked mullet. 7th Joint Meeting Annual (50th) Atlantic Fisheries Technology Conference/Annual (29th) Seafood Science and Technology Conference of the Americas, Nov. 6-9. Norfolk, VA.
84. Tokarsky^{*}, O., and D.L. Marshall^α. 2006. Comparison of methods to verify end-point cooking temperature. Pittcon 2006, March 12-17, Orlando, FL, No. 1600-12. Available on line <http://www.appcluster05.com/app/homepage.cfm?appname=376&linkid=4371&moduleid=855>.
85. Yoon^{*}, Y., M.W. Schilling^α, L.S. Andrews, and D.L. Marshall. 2006. Effects of irradiation dose on the volatile compound profile and quality of Gulf brown shrimp. 66th Annual Meeting of the Institute of Food Technologists, June 24-28, Orlando, FL, Technical Program Book of Abstracts, No. 039A-01, p. 96.
86. Andrews, L.S., C. Robertson^{*}, P. Coggins, and D. Marshall^α. 2006. Using X-ray irradiation to reduce the risk of listeriosis in vacuum packaged smoked mullet. 66th Annual Meeting of the Institute of Food Technologists, June 24-28, Orlando, FL, Technical Program Book of Abstracts, No. 039A-08, p. 97.
87. Kamadia^{*}, V.V., M.W. Schilling^α, D.L. Marshall, L.S. Andrews, and Y. Yoon^{*}. 2006. Effect of cooking and packaging methods on consumer acceptability and shelf-life of ready-to-eat Gulf brown shrimp. 66th Annual Meeting of the Institute of Food Technologists, June 24-28, Orlando, FL, Technical Program Book of Abstracts, No. 039A-22, p. 99.
88. Yoon^{*}, Y., A.J. Pham^{*}, M.W. Schilling^α, V.V. Kamadia^{*}, and D.L. Marshall. 2006. Characterization of the aroma impact compounds of fish sauces by GC-MS based on SPME-OSME-GCO with dilution methods. 66th Annual Meeting of the Institute of Food Technologists, June 24-28, Orlando, FL, Technical Program Book of Abstracts, No. 039F-09, p. 106.
89. Marshall, D.L. 2006. Traceability challenges and opportunities in international trade. The 20th International Committee on Food Microbiology and Hygiene Symposium, Food Safety and Food Biotechnology: Diversity and Global Impact, Alma Mater Studiorum, Bologna, Italy, 29 August 28-September 2, 2006. Book of Abstracts, p. 133.
90. Gourama^α, H., M. Bucks, D.L. Marshall, B. Eardly^{*}, and O. Tokarsky^{*}. 2006. Identification and characterization of bacteria and molds isolated from bottled water. The 20th International Committee on Food Microbiology and Hygiene Symposium, Food Safety and Food Biotechnology: Diversity and Global Impact, Alma Mater Studiorum, Bologna, Italy, 29 August 28-September 2, 2006. Book of Abstracts, p. 219.
91. Kamadia^{*}, V.V., M.W. Schilling^α, D.L. Marshall, L.S. Andrews, and Y. Yoon^{*}. 2007. Effect of cooking and packaging methods on consumer acceptability and shelf-life of ready-to-

- eat Gulf brown shrimp. Mississippi Academy of Sciences, Starkville, MS. Journal of the Mississippi Academy of Sciences 52(1):35.
92. Gourama^α, H., M. Bucks., D.L. Marshall, and O. Tokarsky*. 2007. Identification and characterization of molds isolated from bottled water. Presented at the 2007 Workshop of the International Commission on Food Mycology, Key West, FL, June 4-6.
 93. Tokarsky*, O., L.S. Andrews, and D.L. Marshall^α. 2007. Depuration in cold and ambient water changes the microbiological profile of Gulf Coast oysters. 94th International Association for Food Protection Annual Meeting, July 8-11, Orlando, FL. Program and Abstract Book No. P1-26, p. 124.
 94. Tokarsky*, O., L.S. Andrews, and D.L. Marshall^α. 2007. Changes in microbiological profile of Gulf Coast oysters during refrigerated storage. 67th Annual Meeting of the Institute of Food Technologists, July 28-August 1, Chicago, IL, Technical Program Book of Abstracts, No. 058-08, p. 89.
 95. Kim*, H., and D.L. Marshall^α. 2007. Efficacy of cetylpyridinium chloride to reduce *Salmonella* on RTE shrimp. 67th Annual Meeting of the Institute of Food Technologists, July 28-August 1, Chicago, IL, Technical Program Book of Abstracts, No. 098-02, p. 139.
 96. Marshall, D.L. 2007. Antimicrobial resistant pathogens in seafoods. 67th Annual Meeting of the Institute of Food Technologists, July 28-August 1, Chicago, IL, Technical Program Book of Abstracts, No. 124-01, p. 168-169.
 97. Yoon*, Y., M.W. Schilling^α, R.C. Williams, and D.L. Marshall. 2007. Ionizing irradiation and hydrostatic pressure inactivation of *Escherichia coli* O157:H7 and formation of volatile compounds in ground chuck beef patties. 67th Annual Meeting of the Institute of Food Technologists, July 28-August 1, Chicago, IL, Technical Program Book of Abstracts, No. 187-39, p. 248-249.
 98. Kumari*, S., J. Martin^α, P. Coggins, O. Tokarsky*, and D. Marshall. 2008. Combined effect of nisin and buffered solution of sodium citrate and sodium diacetate on surface inoculated *Listeria monocytogenes* on commercial beef frankfurters formulated without antimicrobials stored at 10°C in vacuum packages. 68th Annual Meeting of the Institute of Food Technologists, June 29-July 1, New Orleans, LA, Scientific Program Book of Abstracts, No. 052-16, p. 67.
 99. Marshall, D.L. 2010. What's right about seafood safety. 61st Pacific Fisheries Technologists Conference, February 21-24, Seattle, WA, Program and Abstracts, p. 26.
 100. Marshall^α, D.L., and O. Tokarsky*. 2010. Enzyme activity assays and protein quantification for internal cook temperature verification of catfish fillets. 61st Pacific Fisheries Technologists Conference, February 21-24, Seattle, WA, Program and Abstracts, p. 49.
 101. Marshall, D.L. 2010. Orientation to the arts and culture of New Orleans. 45th Annual Meeting of the Council of Colleges of Arts & Sciences, November 10-13, New Orleans, LA, Annual Meeting Program, p. 2.
 102. Coleman*, S., R. McEgan, J. Chandler*, B. Bisha*, A. Perez-Mendez*, W. Manley, K. Probasco, D. Marshall, M. Danyluk, and L. Goodridge^α. 2013. Evaluation of molecular alternatives to traditional serotyping for *Salmonella enterica* subs. *enterica*. Annual Meeting of the International Association for Food Protection, July 28-31, Charlotte, NC, No. T4-03.
 103. Bisha*, B., J. Chandler*, A. Perez-Mendez*, S. Coleman*, K. Probasco, D. Marshall, W. Manley, and L. Goodridge^α. 2013. Evaluation of several drag sampling techniques for

- isolation of *Salmonella enterica* from agricultural environments. Annual Meeting of the International Association for Food Protection, July 28-31, Charlotte, NC, No. T4-06.
104. DeMarco^a, D.R., C. O'Malley, J. Willig, D. Marshall^a, R. Hooi, and A. Gerung. 2019. Comparison of the BACGene *Listeria* spp. Real Time PCR and BAX® System 24E Genus *Listeria* PCR methods for the detection of genus *Listeria* in food and environmental samples from two dairy production facilities. Annual Meeting of the International Association for Food Protection, July 20-24, Louisville, KY, No. P2-253.
105. DeMarco^a, D.R., B. Edinger, E. Miller, A. Angel, W.G. Book, Z.D. Graves, A.B. Cook, J.D. Legan, and D.L. Marshall. 2021. Evaluation of vacuum evaporation as method for the concentration of biological analytes from large volumes of water and artificial saliva. Annual Meeting of the International Association for Food Protection, July 18-21, Phoenix, AZ, No. P2-176.

Other Publications

1. Marshall, D.L. 1990-1993. FDSC/MBIO 4162 Laboratory Manual. Professor Publishing, Kinko's, Baton Rouge, LA.
2. Marshall, D.L. 1997. Science Literacy and Mayonnaise. FSnet, May 6, University of Guelph, Guelph, Ont.
3. Marshall, D.L. 1998. Will HACCP give U.S. consumers better seafood? - Reply. Seafood Net, January 16, University of California, Davis, CA.

CREATIVE CONTRIBUTIONS

- Videotaped lectures for entire semester of FDSC 4000: General Food Science course for distribution throughout Louisiana to supplement high school science curriculum development projects. August-December 1990.
- Developed a proprietary formulation for shelf stable custard style pies. A major food corporation has used this regulatory-approved formulation continuously since 1993.
- Delivered an invited interactive talk entitled "Listeria in Ready-To-Eat Foods with Emphasis on Meat and Poultry" broadcast nationally as part of a Satellite Food Safety Teleconference, United States Department of Agriculture, Washington, D.C., November 16, 2000.
- Provisional Patent, "Dynamic Gastrointestinal Model Apparatus", Mississippi State University. With J. Koo, January, 2002.

RESEARCH FUNDING SOURCES

1. Ingham, S.C., J.H. Wells, A.J. Farr, and D.L. Marshall. 1989-1990. Relative growth of *Listeria monocytogenes* and spoilage bacteria on precooked dark-meat chicken nuggets during modified atmosphere storage. Project #478. Southeastern Poultry and Egg Association. \$9,440.
2. Marshall, D.L. 1989-1991. Effects of preservation techniques on growth of pathogenic bacteria in Louisiana muscle foods. Louisiana Agricultural Experiment Station, Hatch Project LAB2722. \$40,000.
3. Moody, M.W. and D.L. Marshall. 1990. Evaluation of forced air cooling on the microbial quality of Louisiana crabs and oysters. Motivati Seafoods, Inc. \$10,000.
4. Marshall, D.L. 1990-2004. Rapid determination of microorganisms in muscle-foods using the Bactometer. bioMèrieux, Inc., Hazelwood, MO. \$140,000.

5. Marshall, D.L. 1991-1994. Development of methods to improve the microbiological quality and safety of foods. Louisiana Agricultural Experiment Station, Hatch Project LAB2905. \$80,000.
6. Marshall, D.L. and K.W. McMillin. 1991-1992. Development of a HACCP program for the control of pathogenic bacteria in roast beef. Manda's Fine Meats, Baton Rouge, LA. \$5,000.
7. Marshall, D.L. 1991-1993. Food safety and sanitation for aquacultured products - microbial. Southern Regional Aquaculture Center, Stoneville, MS. \$114,000.
8. Marshall, D.L. 1992-1993. Development of rapid methods to determine the microbiological quality and safety of aquacultured catfish and crawfish. USDA-CSRS. \$10,000.
9. Cadwallader, K.R., D.L. Marshall, and S.P. Meyers. 1992-1993. Flavor concentrates from crawfish processing byproducts. USDA-CSRS. \$30,000.
10. McMillin, K.W., D.L. Marshall, and J.H. Wells. 1993-1994. Shelf life extension of case-ready beef with dynamic gas exchange modified atmosphere packaging. National Live Stock and Meat Board. \$27,300.
11. Marshall, D.L. and A.J. Farr. 1993-1994. Use of ozonated water to improve the quality and safety of processed catfish fillets. USDA-CSRS. \$15,000.
12. Marshall, D.L. 1993-1994. Development of a new processing method to eliminate *Listeria monocytogenes* from crawfish tail meat. USDA-CSRS. \$18,000.
13. Marshall, D.L., K.R. Cadwallader, J. Kim, M. Jahncke, and J.G. Dillard. 1994. Seafood and aquaculture harvesting, processing and marketing in Mississippi, phase I. USDA-CSRS. \$320,048.
14. Marshall, D.L. 1994-2005. Methods to assure food safety and extend shelf life of processed farm raised catfish. USDA-ARS. \$560,000.
15. Marshall, D.L., K.R. Cadwallader, and J. Kim. 1995. Seafood and aquaculture harvesting, processing and marketing in Mississippi, phase II. USDA-CSREES. \$286,514.
16. Marshall, D.L. and K.R. Cadwallader. 1996-1997. Seafood and aquaculture harvesting, processing and marketing in Mississippi, phase III. USDA-CSREES. \$571,681.
17. Marshall, D.L., K.R. Cadwallader, and C.F. Fernandes. 1998-2000. Seafood and aquaculture harvesting, processing and marketing in Mississippi, phase IV. USDA-CSREES. \$570,464.
18. Marshall, D.L. 1995-2003. Enhancing food safety through control of foodborne disease agents. USDA-CSREES. \$40,000.
19. Drake, M.A., J.L. McKillip, and D.L. Marshall. 1998-2001. Rapid quantitation of viable *Escherichia coli* O157:H7 in foods using novel molecular techniques. Special Research Initiatives - Adaptive Biotechnology, Mississippi State University. \$75,000.
20. Marshall, D.L. 2000. Safety and shelflife of modified atmosphere packaged fresh shrimp. National Fisheries Institute. \$5,000.
21. Marshall, D.L. 2000. Hot dog challenge study. Bryan Foods Division of Sara Lee. \$12,800.
22. Marshall, D.L. and M.A. Drake. 2000-2001. Seafood and aquaculture harvesting, processing and marketing in Mississippi, phase V. USDA-CSREES. \$285,327.
23. Marshall, D.L. 2000. Hand wash study. Bryan Foods Division of Sara Lee. \$3,600.
24. Marshall, D.L. and R.A. Bazemore. 2001-2002. Seafood and aquaculture harvesting, processing and marketing in Mississippi, phase VI. USDA-CSREES. \$285,300.

25. Marshall, D.L., R.A. Bazemore, and L.S. Andrews. 2002-2003. Seafood and aquaculture harvesting, processing and marketing in Mississippi, phase VII. USDA-CSREES. \$285,000.
26. Marshall, D.L., L.S. Andrews, and M.W. Schilling. 2004-2006. Seafood and aquaculture harvesting, processing and marketing in Mississippi, phase VIII. USDA-CSREES. \$500,750.

OTHER SCHOLARLY ACTIVITIES

Speaking Engagements

1. Invited Speaker, talk titled "Commensalism Between *Listeria monocytogenes* and *Pseudomonas*." Presented at the Department of Food Science and Applied Microbiology, University of Saskatchewan, Saskatoon, SK, CAN, February 7, 1989.
2. Invited Speaker, talk titled "Commensalism Between *Listeria monocytogenes* and *Pseudomonas*." Presented at the Department of Food Science, University of Illinois, Urbana, IL, August 15, 1989.
3. Invited Speaker, talk titled "Commensalism Between *Listeria monocytogenes* and *Pseudomonas*." Presented at the Department of Food Science, Louisiana State University, Baton Rouge, LA, September 7, 1989.
4. Invited Keynote Address, talk titled "What is *Listeria* and Methods for Control." Presented at the *Listeria* Workshop, Louisiana Meat Industry Association Fall Meeting, Opelousas, LA, November 4, 1989.
5. Guest Speaker, talk titled "LSU Food Science Program." Presented at the East Baton Rouge Parish 4-H Conference, Baton Rouge, LA, April 28, 1990.
6. Invited Speaker, talk titled "Coliforms and *E. coli*." Presented at the HACCP Workshop - Rapid Microbiological Methods for the Seafood Industry, Louisiana Cooperative Extension Service, Louisiana State University, July 31, 1990.
7. Invited Speaker, talk titled "Interactive Behavior of *Listeria monocytogenes* and pseudomonads in milk." Presented at the Department of Food Science and Human Nutrition, Michigan State University, East Lansing, MI, October 12, 1990.
8. Invited Speaker, talk titled "Mechanism of a Commensal Relationship between *Listeria* and *Pseudomonas* in Milk." Presented at the Department of Food Science and Nutrition, Ohio State University, Columbus, OH, January 7, 1991.
9. Invited Keynote Address, talk titled "Perceptions of Food Safety: Myths and Facts." Presented as part of a Technical Symposium entitled "Food Safety: A Priority Issue for Our Biosphere," at the Spring Meeting of the Louisiana Section of the American Society of Agricultural Engineers, Cocodrie, LA, April 19, 1991.
10. Invited Speaker, talk titled "Application of the Bactometer for Antimicrobial Susceptibility Testing." Presented as part of a Regional Customer Symposium sponsored by bioMérieux Vitek Systems, Inc., Chicago, IL, October 10, 1991.
11. Invited Speaker, talk titled "Determination of Seafood Freshness using Impedance Technology." Presented as part of a symposium sponsored by the American Chemical Society, San Francisco, CA, April, 1992.
12. Invited Speaker, talk titled "Combined Effects of Monolaurin with Organic Acids Against *Listeria monocytogenes*." Presented at the Department of Food Science, University of Wisconsin, Madison, WI, September 29, 1992.

13. Invited Speaker, talk titled "Control of *Listeria monocytogenes* in Processed Meats." Presented at the Department of Food Science, University of Wisconsin, Madison, WI, September 28, 1992.
14. Invited Speaker, talk titled "Inhibition of *Listeria monocytogenes* by Monolaurin." Presented at the Department of Food Science, University of Tennessee, Knoxville, TN, January 15, 1993.
15. Invited Speaker, talk titled "Destruction of *Listeria monocytogenes* by Monolaurin." Presented at the Department of Food Science, Cornell University, Ithaca, NY, March, 22, 1993.
16. Invited Speaker, talk titled "*Listeria monocytogenes* on Packaged Catfish and Crawfish Meat." Presented as part of the Aquaculture Products Safety Forum sponsored by the Southern Regional Aquaculture Center, Auburn, AL, February 1-4, 1993.
17. Invited Speaker, talk titled "Recent Developments in Food Quality and Safety." Presented at the Department of Food Science and Technology, Mississippi State University, Mississippi State, MS, September 8, 1993.
18. Invited Speaker, talk titled "Recent Advances in Seafood Quality and Safety Enhancement." Presented at the Seagrant Office, Alaska Cooperative Extension Service, University of Alaska-Fairbanks, Anchorage, AK, July 12, 1994.
19. Invited Speaker, talk titled "Determination of Shrimp Freshness using Impedance Technology." Presented at the Department of Biochemistry and Molecular Biology, Mississippi State University, Mississippi State, MS, August 31, 1994.
20. Invited Speaker, talk titled "Future Catfish Microbiology Research." Presented at the 1994 Catfish Processors Workshop, Greenwood, MS, October 6, 1994.
21. Invited Speaker, talk titled "What's the 'HA' in HACCP?" Presented at the 1994 Catfish Processors Workshop, Greenwood, MS, October 6, 1994.
22. Invited Speaker, talk titled "Future Research Needs." Presented at the 1994 Catfish Processors Workshop, Greenwood, MS, October 6, 1994.
23. Guest Speaker, talk titled "Food Science as a Career." Presented to science classes at Harrison Central High School, Gulfport, MS, January 18, 1995.
24. Invited Speaker, talk titled "Antimicrobial Properties of Monolaurin." Presented at the Florida Department of Citrus, Lake Alfred, FL, August 30, 1995.
25. Invited Speaker, talk titled "Problem Solving Through Food Microbiology Research." Presented at the Department of Animal and Dairy Science, University of Maryland, College Park, MD, September 6, 1995.
26. Invited Speaker, talk titled "Use of Multiple Barriers to Improve the Quality and Safety of Foods." Presented at Cargill, Inc., Minneapolis, MN, October 20, 1995.
27. Invited Speaker, testimony on "Seafood and Aquaculture Harvesting, Processing, and Marketing in Mississippi" presented at the official site hearing of the U.S. Senate Agriculture, Rural Development, and Related Agencies Appropriations Subcommittee, Committee on Appropriations. J.L. Scott Marine Education Center and Aquarium, Biloxi, MS, February 16, 1996.
28. Invited Speaker, talk titled "MSU Food Safety Research" presented to the Food Science Program national review team, Mississippi State University, Mississippi State, MS, February 26, 1996.
29. Invited Speaker, talk titled "GMP's and SOP's for Food Processors" presented at a Food Safety Institute Shortcourse Developing Your Company's Good Manufacturing Practices

- (GMP's) and Standard Operating Procedures (SOP's) - Setting the Stage for HACCP. New Orleans, LA, August 5, 1996.
30. Invited Speaker, talk titled "GMP's and SOP's for Food Processors" presented at a Food Safety Institute Shortcourse Developing Your Company's Good Manufacturing Practices (GMP's) and Standard Operating Procedures (SOP's) - Setting the Stage for HACCP. Baton Rouge, LA, October 10, 1996.
 31. Invited Speaker, talk titled "GMP's and SOP's for Food Processors" presented at a Food Safety Institute Shortcourse Developing Your Company's Good Manufacturing Practices (GMP's) and Standard Operating Procedures (SOP's) - Setting the Stage for HACCP. Jackson, MS, October 24, 1996.
 32. Invited Speaker, talk titled "Microbiological Testing Suppliers - What to Look For" presented at the Mississippi State University Shortcourse SSOPs and *E. coli* Sampling/Testing Workshop for Meat and Poultry Processors. Mississippi State, MS, January 17, 1997.
 33. Invited Speaker, talk titled "Food Processing Capabilities at Mississippi State University" presented at the North Central Food Processing Industry Group Meeting. Chicago, IL, March 5-6, 1997.
 34. Guest Speaker, talk titled "Food Science As a Career". Presented to an agricultural science course at Hinds Community College, Raymond, MS, April 16, 1997.
 35. Invited Speaker, talk titled "Mississippi Center For Food Safety and Post Harvest Processing". Presented at a USDA-ARS Aquaculture Symposium, New Orleans, LA, June 5-6, 1997.
 36. Invited Speaker, talk titled "Biofilms in Aquatic Food Processing". Part of a Symposium entitled "Washing Makes a Difference". 84th Annual Meeting of the International Association of Milk, Food, and Environmental Sanitarians. Orlando, FL, July 6-9, 1997.
 37. Invited Speaker, talk titled "Use of Impedance Technology to Determine Freshness of Crustacean Foods. Part of a Symposium entitled "New Techniques in the Analysis of Foods". Presented at the Annual Meeting of the American Chemical Society, September 7-11, Las Vegas, NV.
 38. Guest Speaker, talk titled "Food Science as a Career." Presented to science classes at Harrison Central High School, Gulfport, MS, October 8, 1997.
 39. Invited Speaker, talk titled "Biopreservatives: Natural Antimicrobials that Improve Quality and Safety of Foods". Presented at the Department of Food Science and Human Nutrition, Washington State University, Pullman, WA, October 23, 1997.
 40. Invited Speaker, talk titled "Use of Naturally Occurring Chemicals to Improve Food Quality and Safety". Presented at the National Food Processors Association, Washington, DC, October 27, 1997.
 41. Invited Speaker, talk titled "Intervention and Detection Strategies to Improve the Microbial Quality and Safety of Foods". Presented at the Department of Microbiology, Oregon State University, Corvallis, OR, December 11, 1997.
 42. Invited Speaker, talk titled "Antimicrobial Properties of the Multifunctional Ingredient Monolaurin". International Conference of Food System Functionality, Atlanta, GA, June 24-27, 1998.
 43. Invited Speaker, talk titled "Novel Bactometer Routines." Presented at bioMérieux, Inc., Hazelwood, MO, June 30, 1999.
 44. Invited Distinguished Fellow Lecturer, talk titled "Rapid and Impedance Methods for Seafood." Presented at the Rapid Methods and Automation in Microbiology 19th

- International Workshop/Symposium Shaping the New Millennium, Kansas State University, Manhattan, KS, July 9, 1999.
45. Invited Speaker, talk titled "Introduction: Internet and Software Basics." Presented at the New Software Tools for Product Applications shortcourse. Institute of Food Technologists, Chicago, IL, July 23, 1999.
 46. Invited Speaker, talk titled "Product Safety Evaluation Tools and Regulatory Data Bases." Presented at the New Software Tools for Product Applications shortcourse. Institute of Food Technologists, Chicago, IL, July 24, 1999.
 47. Invited Speaker, talk titled "Food Safety Intervention Strategies for Processors". Presented at the Department of Food Science and Human Nutrition, Washington State University, Pullman, WA, March 6, 2000.
 48. Invited Speaker, talk titled "Food Science in the 21st Century". Presented at the Department of Food Science and Toxicology, University of Idaho, Moscow, ID, March 20, 2000.
 49. Invited Speaker, talk titled "Listeria in Ready-To-Eat Foods with Emphasis on Meat and Poultry". Presented as part of a Satellite Food Safety Teleconference, United States Department of Agriculture, Washington, D.C., November 16, 2000.
 50. Invited Speaker, talk titled "Rapid Shellfish Freshness Detection Using Impedance Technology". Presented at the Technical Innovations in Seafood Products & Processing Conference, National Fisheries Institute, Orlando, FL, February 13, 2001.
 51. Invited Speaker, talk titled "Novel Impedance-Based Methods For Rapid Food Quality and Safety Assessment". Presented at the Department of Food Science and Technology, University of Nebraska, Lincoln, NE, July 25, 2001.
 52. Invited Speaker, talk titled "Improving the Microbial Quality and Safety of Seafoods Using Novel Intervention and Detection Strategies". Presented at the Oregon State University Seafood Laboratory, Astoria, OR, November 20, 2001.
 53. Invited Speaker, talk titled "Probiotic Potential of Bifidobacteria". Presented during the symposium "Probiotics as Antimicrobials and Health Promoting Agents", 102nd General Meeting of the American Society for Microbiology, Salt Lake City, UT, May 22, 2002.
 54. Invited Speaker, talk titled "Functional Application of Monolaurin in Foods and Feed". Presented at Rubicon Scientific, Sabetha, KS, June 3, 2002.
 55. Invited Speaker, talk titled "Nutrition and Food Science in the 21st Century". Presented at the Department of Nutrition and Food Science, Utah State University, Logan, UT, August 20, 2002.
 56. Invited Speaker, talk titled "New Approaches to Control Food Safety Hazards in Food Service". Presented at Nestle PTC, New Milford, CT, October 29, 2002.
 57. Invited Speaker, talk titled "Application of Food Biopreservatives: Technical and Economical Challenges". Presented during the symposium "Biopreservatives: Impact on Food Industry and Human Health", 63rd Annual Meeting of the Institute of Food Technologists, Chicago, IL, July 12-16, 2003.
 58. Invited Speaker, talk titled "Safety of Ready-To-Eat Seafood and Retail Sushi". Presented during the symposium "Hot Topics in Seafood Quality and Safety", 90th Annual Meeting of the International Association for Food Protection, New Orleans, LA, August 10-13, 2003.
 59. Invited Speaker, talk titled "Seafood and Aquaculture Harvesting, Processing, and Marketing". Presented during the USDA-CSREES Aquatic Foods Workshop, Washington, DC, October 29-30, 2003.

60. Invited Speaker, talk titled “Voodoo Clues for the Delta Blues: Pre-Harvest Food Safety Interventions for Aquaculture”. Presented during the symposium “Update on the Science and Application of Pre-Harvest Intervention”, Food Microbiology Research Conference XIX, Chicago, IL, November 9-12, 2003.
61. Invited Speaker, talk titled “Vision of Food Safety and Food Security”. Presented to the Iowa State University Institute for Food Safety and Security, Ames, IA, June 3, 2004.
62. Invited Speaker, talk titled “Impact of Ice Quality in Seafood Process”. Presented during the symposium “Ice as a Food: A Cooling Media and for Entertainment”, 64th Annual Meeting of the Institute of Food Technologists, Las Vegas, NV, July 12-16, 2004.
63. Invited Speaker, talk titled “Finfish Warmwater”. Presented during the premeeting workshop “Best Practices for Safe and High Quality Aquaculture Products”, 91st International Association for Food Protection Annual Meeting, Phoenix, AZ, August 8-11, 2004.
64. Invited Speaker, talk titled “Modified Atmosphere Packaging and *Listeria monocytogenes*”. Presented during the symposium “Packaging Innovations, Safety Concerns and Seafood”, 91st Annual Meeting of the International Association for Food Protection, Phoenix, AZ, August 8-11, 2004.
65. Invited Keynote Lecturer, talk titled “How Many Microbes Are Still Undiscovered?” Presented during the symposium “Food Microbiota”, 19th International Committee on Food Microbiology and Hygiene Symposium, Food Micro 2004, Portorož, Slovenia, September 12-16, 2004.
66. Invited Speaker, talk titled “Fermentation Technology: Safety in a Bioreactor.” Presented during the inaugural Fermented Foods and Beverages Division symposium “Many Faces of Fermentation Technology”, 65th Annual Meeting of the Institute of Food Technologists, New Orleans, LA, July 16-20, 2005.
67. Invited Speaker, talk titled “Seafood and Aquaculture Food Safety.” Presented during the USDA-CSREES Food Safety Workshop, Washington, DC, August 22-24, 2005.
68. Invited Speaker, talk titled “Antimicrobial Properties of Medium Chain Fatty Acids and Esters.” Presented during the Korean Society of Food Science and Nutrition International Symposium “Nutraceuticals and Food Safety for Well-Being Life”, Yong-Pyong Resort, Gangwon-do, Korea, October 19-21, 2005.
69. Invited Speaker, talk titled “Technological Trends and Future Direction of Pathogen Control Methods.” Presented during the FPB Research Association Symposium “Trends and Technological Forecasting of Food Safety – Microbiological Risk”, Seoul, Korea, October 24, 2005.
70. Invited Speaker, talk titled “Voodoo Clues for the Delta Blues: Pre and Post Harvest Seafood Safety Interventions”. Presented during the S-295 Ensuring Food Safety Regional Project Annual Meeting, Las Vegas, NV, November 16-17, 2005.
71. Invited Keynote Lecturer, talk titled “Traceability Challenges and Opportunities in International Trade”. Presented during the 20th International Committee on Food Microbiology and Hygiene Symposium, Food Safety and Food Biotechnology: Diversity and Global Impact, Alma Mater Studiorum, Bologna, Italy, 29 August 28-September 2, 2006.
72. Invited Speaker, talk titled “Antimicrobial Resistant Pathogens in Seafoods”. Presented during the symposium “Control of Antibiotic Resistant Pathogens in the Food Supply, Part 2”, 67th Annual Meeting of the Institute of Food Technologists, Chicago, IL, July 28-August 1, 2007.

73. Invited Speaker, talk titled “Voodoo Clues for the Delta Blues”. Presented during the University of Northern Colorado School of Biological Sciences Seminar Series, Greeley, CO, October 5, 2007.
74. Invited Speaker, talk titled “Antimicrobial Resistant Pathogens”. Presented during the Institute of Food Technologists Aquatic Food Products Division Workshop “Best Practices Workshop for Analyzing Seafood Residues. 68th Annual Meeting of the Institute of Food Technologists, New Orleans, LA, June 28, 2008.
75. Invited Speaker, talk titled “Voodoo Clues for the Delta Blues”. Presented during the Colorado State University, Department of Animal Science Seminar Series, Fort Collins, CO, October 7, 2008.
76. Invited Speaker, talk titled “Assessment of Training and Technical Assistance Needs related to Sanitary and Phytosanitary (SPS) Programs in Panama: Seafoods”. Presented to the Panamanian Ministry of Agricultural Development Competitive Office, Panama City, Panama, October 20, 2008.
77. Invited Speaker, talk titled “Science Literacy and Mayonnaise”. Presented to the Rocky Mountain Section of the Institute of Food Technologists, Thornton, CO, February 26, 2009.
78. Invited Keynote Speaker, talk titled “What’s Right about Seafood Safety”. Presented during the 61st Pacific Fisheries Technologists Conference, Seattle, WA, February 21-24, 2010.
79. Invited Speaker, talk titled “Orientation to the Arts and Culture of New Orleans”. Presented during the 45th Annual Meeting of the Council of Colleges of Arts & Sciences, New Orleans, LA, November 10-13, 2010.
80. Invited Speaker, talk titled “Detection of *Salmonella* in Foods, Feeds, and Environmental Samples”. Presented during the 2011 Food Safety Summit Annual Meeting, Washington, DC, April 19-21, 2011.
81. Invited Speaker, talk titled “Global Strategies to Substantiate and Support Supplement Claims: Contaminant Testing”. Presented during a Natural Products Insider Partner Series Webinar, August 31, 2011.
82. Invited Speaker, talk titled “Implementing an Effective Testing Program for Salmonella Control, Food Safety, and Identity Verification”. Presented during the Supply Side West Venderworks Annual Meeting, Las Vegas, NV, October 11-13, 2011.
83. Invited Speaker, talk titled “Microbiology Testing – What’s Next?” Presented during the Kemin World Wide Quality Meeting, Des Moines, IA, October 15, 2011.
84. Invited Speaker, talk titled “Pet Food Safety for Executives — Compliance, Liability, Bottom-line Implications”. Presented during the Pet Industry National Forum Series: Innovations and New Technologies That Will Transform Pet Foods and Supplements, Las Vegas, NV, October 24-25, 2011.
85. Invited Speaker, talk titled “Environmental Monitoring and Source Tracking Programs for Contaminant Control”. Presented during the Philadelphia Regional Section of the Institute of Food Technologists Supplier’s Night, Cinnaminson, NJ, November 1, 2011.
86. Invited Speaker, talk titled “Overview of Academic Research Sponsored Programs”. Presented as a webinar to the National Fisheries Institute, January 17, 2012.
87. Invited Speaker, talk titled “Science Behind Cold Chain Management”. Presented during the Georgia Tech Cold Chain Management Course, Atlanta, GA, January 24, 2012.
88. Invited Speaker, talk titled “Trends and Methods to Control Salmonella in Pet Foods”. Presented during the AFIA Pet Food Conference, Atlanta, GA, January 24, 2012.

89. Invited Speaker, talk titled “Environmental Monitoring as a Pathogen Control Program”. Presented during the Wenger Food Safety Seminar for the Pet Food Industry Workshop, Sebetha, KS, March 27, 2012.
90. Invited Speaker, talk titled “Eurofins Environmental Monitoring Programs”. Presented during the 2012 Food Safety summit Annual Meeting, Washington, DC, April 17-19, 2012.
91. Invited Speaker, talk titled “Certified Food Scientist Program”. Presented during the Institute of Food Technologists Annual Meeting, Las Vegas, NV, July 25-28, 2012.
92. Invited Speaker, talk titled “*Salmonella* in RTE Seafood and Sushi”. Presented during the International Association for Food Protection Annual Meeting, Providence, RI, July 20-25, 2012.
93. Invited Speaker, talk titled “Tips for a Robust EMP”. Presented at UTZ, Hanover, PA, August 1, 2012.
94. Invited Speaker, talk titled “Tips for a Robust EMP”. Presented at The Peterson Company, Ottumwa, IA, August 14, 2012.
95. Invited Speaker, talk titled “Certified Food Scientist for Section Leaders”. Presented during the Institute of Food Technologists Section Leaders webinar, Chicago, IL, September 27, 2012.
96. Invited Speaker, talk titled “Attract and Retain Top Talent with IFT Resources”. Presented during the Institute of Food Technologists Certified Food Scientist Program webinar, Chicago, IL, September 28, 2012.
97. Invited Speaker, talk titled “Food Safety Issues and Trends: Eurofins Perspective”. Presented during the St. Cloud State University Food Microbiology Symposium, St. Cloud, MN, October, 17, 2012.
98. Invited Speaker, talk titled “Packaging Equipment Design and Environmental Monitoring. Presented during the Food Safety Summit Resource Center, Pack Expo, Chicago, IL, October 28 and 29, 2012.
99. Invited Speaker, talk titled “Lessons Learned from Sushi Salmonellosis Outbreak”. Presented during the 4th Atlantic Fisheries Technology Conference, Clearwater Beach, FL, November 1, 2012.
100. Invited Speaker, talk titled “Building the Infrastructure for Effective Monitoring of Food Safety Risk Factors”. Presented during the China International Food Safety and Quality Conference & Expo, Shanghai, China, November 8, 2012.
101. Invited Speaker, titled “Environmental Monitoring Programs for Food Processing Plants”. Presented during the New Jersey Food Processors Association QA Roundtable, Rutgers Food Innovation Center, Bridgton, NJ, November 13, 2012.
102. Invited Speaker, talk titled “Tips for a Robust EMP”. Presented at Aproveche, Mattoon, IL, November 30, 2012.
103. Invited Speaker, talk titled “Trends and Methods to Control *Salmonella* in Pet Foods”. Presented at Kent Nutrition Group, Muscatine, IA, January 15, 2013.
104. Invited Speaker, talk titled “Environmental Monitoring Programs for Pet Food Processing Plants”. Presented at Kent Nutrition Group, Muscatine, IA, January 15, 2013.
105. Invited Speaker, talk titled “Elements of a Pathogen Control Program”. Presented at the Food Safety Seminar Focused on Pet Food Processing, Kansas City, MO, February 27-28, 2013.
106. Invited Speaker, talk titled “Environmental Monitoring Control Program”. Presented at

- the Food Safety Seminar Focused on Pet Food Processing, Kansas City, MO, February 27-28, 2013.
107. Invited Speaker, talk titled “Eurofins Overview”. Presented at the 44th Annual Intermountain Section of the Institute of Food Technologists Symposium, Sun Valley, ID, March 21-22, 2013.
 108. Invited Keynote Address, talk titled “Environmental Monitoring Programs for Food Processing Plants”. Presented at the 44th Annual Intermountain Section of the Institute of Food Technologists Symposium, Sun Valley, ID, March 21-22, 2013.
 109. Invited Speaker, talk titled “Eurofins Allergen Environmental Monitoring Programs”. Presented at the Food Safety Summit Exhibitor Showcase Theater, Baltimore, MD, May 1, 2013.
 110. Invited Speaker, talk titled “What’s New with FSMA”. Presented at the Biscuit and Cracker Manufacturers’ Association Annual Technical Conference, Kansas City, MO, May 7, 2013.
 111. Invited Speaker, talk titled “Nutrition Standards in the National School Lunch and School Breakfast Programs”. Presented at the Biscuit and Cracker Manufacturers’ Association Annual Technical Conference, Kansas City, MO, May 7, 2013.
 112. Invited Speaker, talk titled “Quality Systems in the Food Microbiology Laboratory”. Presented at the Food Microbiology Short Course, Pennsylvania State University Department of Food Science, State College, PA, June 4-6, 2013.
 113. Invited Speaker, talk titled “Environmental Monitoring and Allergen Control - Best Practices”. Presented during the International Association for Food Protection Annual Meeting Symposium Persistent and Ongoing Food Allergen Challenges: Labeling, Detection and Control, Charlotte, NC, July 29, 2013.
 114. Invited Speaker, talk titled “Overview of Eurofins Microbiology Laboratories, Inc”. Presented at Eurofins Lancaster Laboratories Town Hall, Lancaster, PA, September 5, 2013.
 115. Invited Speaker, talk titled “Role of Testing to Ensure FSMA and Global Safety Compliance for Functional Food and Dietary Ingredients”. Presented at the Food Drug and Law Institute Conference Safeguarding the Functional Food and Dietary Ingredient Supply Chain, Washington, DC, September 10, 2013.
 116. Invited Speaker, talk titled “Detection of Allergens”. Presented at the XII Simpósio Internacional ABRAPA de Segurança de Alimentos, Sao Paulo, Brazil, September 17, 2013.
 117. Invited Speaker, talk titled “Environmental Monitoring and Allergen Control - Best Practices”. Presented at the Food Safety & Allergens Symposium, McGill University Macdonald Campus – Raymond Building, Ste-Anne-de-Bellevue, Quebec, September 20, 2013.
 118. Invited Speaker, talk titled “The Evils of False Positives and False Negatives”. Presented at the St. Cloud State University 2nd Annual Food Microbiology Symposium, St. Cloud, MN, October 7, 2013.
 119. Invited Speaker, talk titled “*Listeria monocytogenes* and *Pseudomonas* in Milk”. Presented at the Iowa Association for Food Protection 72nd Annual Conference, Ames, IA, October 9, 2013.
 120. Invited Speaker, talk titled “How to Collect Environmental Samples”. Presented at the North Central Cheese Industry Association Annual Conference Food Microbiology

- Workshop, Rochester, MN, October 16, 2013.
121. Invited Speaker, talk titled “PCR Testing for *Salmonella*”. Presented at the North Central Cheese Industry Association Annual Conference, Rochester, MN, October 17, 2013.
 122. Invited Speaker, talk titled “Best Practices for Allergen Environmental Monitoring”. Presented at the New Jersey Food Processors Association QA Roundtable, Rutgers Food Innovation Center, Bridgton, NJ, December 10, 2013.
 123. Invited Speaker, talk titled “The Challenge of Salmonella: Creating an Effective Approach”. Presented as a National Animal Supplement Council Webinar, January 17, 2014.
 124. Invited Speaker, talk titled “Overview of Eurofins Microbiology”. Presented at the National Institute for Public Health and the Environment (RIVM), Centre for Infectious Disease Control (CIb), Bilthoven, the Netherlands, April 2, 2014.
 125. Invited Speaker, talk titled “Eurofins Genomics Solutions for Food Quality and Safety”. Presented at the Food Safety Summit, Baltimore, MD, April 9, 2014.
 126. Invited Speaker, talk titled “Tips for an Effective Environmental Monitoring Program”. Presented at the Eurofins Food Safety Systems SQF Auditor Training Workshop, Des Moines, IA, April 30, 2014.
 127. Invited Speaker, talk titled “Value of Test Data to Validate Effectiveness of Seafood Safety Control Programs”. Presented at the Conference for Food Protection, Orlando, FL, May 3, 2014.
 128. Invited Speaker, talk titled “Testing: How Much is Enough?” Presented at the National Animal Supplements Council Annual Meeting, St Pete Beach, FL, May 8, 2014.
 129. Invited Speaker, talk titled “Quality Systems in the Food Microbiology Laboratory”. Presented at the Food Microbiology Short Course, Pennsylvania State University Department of Food Science, State College, PA, June 5, 2014.
 130. Invited Speaker, talk titled “The Evils of False Positives and False Negatives”. Presented at the International Association for Food Protection, Applied Laboratory Methods Professional Development Group Meeting, Indianapolis, IN, August 3, 2014.
 131. Invited Speaker, talk titled “Are Indicators Truly Useful Predictors of Pathogen Presence in Foods and Environmental Specimens?”. Presented at the St. Cloud State University 3rd Annual Food Microbiology Symposium, St. Cloud, MN, September 24, 2014.
 132. Invited Speaker, talk titled “Safety and Quality Control Challenges Throughout the Feed and Food Supply Chain”. Presented at the Oilseed and Grain Trade Summit, New Orleans, LA, October 8, 2014.
 133. Invited Speaker, talk titled “Chemical Contaminants Testing”. Presented at the New Jersey Food Processors Association QA Roundtable, Rutgers Food Innovation Center, Bridgton, NJ, October 14, 2014.
 134. Invited Speaker, talk titled “Allergen Control Best Practices”. Presented at the SQFI International Conference, Orlando, FL, October 29, 2014.
 135. Invited Speaker, Eurofins-sponsored webinar titled “Tips for a Strong Environmental Monitoring Program”, November 4, 2014.
 136. Invited Speaker, Eurofins-sponsored webinar titled “Implementing an Effective Listeria Control Plan for Dairy Products”, January 21, 2015.
 137. Invited Speaker, talk titled “Method Validation: The Evils of False Positives and False Negatives”. Presented at the Food Labs Conference, New Orleans, LA, March 9-10, 2015.

138. Invited Speaker, Eurofins-sponsored webinar titled “Allergen Management Through Environmental Monitoring”, March 11, 2015.
139. Invited Speaker, talk titled “Enhancing Professional Development through CFS Certification”. Presented at the Rocky Mountain Section Institute of Food Technologists, Denver, CO, March 12, 2015.
140. Invited Speaker, talk titled “Responsible Sourcing Case Studies”. Presented at the American Spice Trade Association Annual Meeting, Charleston, SC, April 11, 2015.
141. Invited Speaker, talk titled “Value Proposition for Outsourcing Allergen Testing”. Presented at the Eurofins Annual ASM Conference, Luxembourg. April 17, 2015.
142. Invited Speaker, talk titled “Quality Systems in the Food Microbiology Laboratory”. Presented at the Food Microbiology Short Course, Pennsylvania State University Department of Food Science, State College, PA, May 21, 2015.
143. Invited Speaker, Eurofins-sponsored webinar titled “Salmonella and Cronobacter in Dairy Powders”, June 9, 2015.
144. Invited Speaker, talk titled “Pathogen Monitoring Program as Preventive Tool for FSMA Requirement” as part of a symposium “I Found a Positive, Now What Do I Do?”. Presented at the International Association for Food Protection Annual Meeting, Portland, OR, July 27, 2015.
145. Invited Speaker, Eurofins and Microbiologics co-sponsored webinar titled “Are Your Micro Methods Working?”, August 12, 2015.
146. Invited Speaker, talk titled “Role of Testing to Insure Success in R&D, Quality, Safety, and Regulatory Careers”. Presented at the Cornell University Food Science/BEST Program Seminar Series, Ithaca, NY, September 1, 2015.
147. Invited Speaker, talk titled “Eurofins Success Strategy to Meet Global Food Analysis Demands”. Presented at the Cornell University Food Science/BEST Program Seminar Series, Ithaca, NY, September 1, 2015.
148. Invited Speaker, Eurofins-sponsored webinar titled “Elements of Effective Pathogen Control Programs”, September 9, 2015.
149. Invited Speaker, talk titled “Role of Testing to Insure Success in R&D, Quality, Safety, and Regulatory Careers”. Presented at the University of Nebraska Food Science & Technology Department, Lincoln, NE, October 5, 2015.
150. Invited Speaker, talk titled “Building a Successful Business Model for a World-Class Analytical Services Company”. Presented at the University of Nebraska Food Science & Technology Department, Lincoln, NE, October 5, 2015.
151. Invited Speaker, talk titled “Validation Studies for HACCP/Food Safety Plans”. Presented at the QA Roundtable, New Jersey Food Processors Association, Rutgers Food Innovation Center, Bridgton, NJ, October 13, 2015.
152. Invited Speaker, talk titled "Role of Environmental Monitoring to Reduce Pathogen and Allergen Risks". Presented at the 6th Annual Kwik Trip, Inc. Food Safety & Quality Assurance In-Service, La Crosse, WI, November 3, 2015.
153. Invited Speaker, talk titled “Identifying, Understanding and Controlling Microbial Hazards”. Presented at the SQFI International Conference, Indianapolis, IN, November 4 and 5, 2015.
154. Invited Speaker, talk titled “Human Food Preventative Controls Rule”. Presented at the Eurofins FSMA Forum, Ankeny, IA, November 9, 2015.
155. Invited Speaker, talk titled “Food Safety Modernization Act: Microbiology Testing

- Guidelines”. Presented at the Eurofins FSMA Forum, Ankeny, IA, November 9, 2015.
156. Invited Speaker, Eurofins-sponsored webinar titled “Evils of False Positives and False Negatives”, November 10, 2015.
 157. Invited Speaker, talk titled “Basic Microbiology Methods”. Presented at the 35th Annual Food Safety & Sanitation Workshops, Portland, OR, November 11, 2015.
 158. Invited Speaker, talk titled “FSMA Overview”. Presented at the Alabama Association for Food Protection Annual Conference, Montgomery, AL, November 19, 2015.
 159. Invited Speaker, talk titled “FSMA Overview”. Presented at the Bluegrass Section Institute of Food Technologists Meeting, Louisville, KY, January 28, 2016.
 160. Invited Speaker, talk titled “Entering The Era of Food Microbiomics: Taking Control of Food Spoilage and Product Safety”. Presented at the Research Chefs Association Annual Meeting, Denver, CO, March 9, 2016.
 161. Invited Speaker, talk titled “FSMA: It Takes a Village”. Presented at the American Spice Trade Association Annual Meeting, Scottsdale, AZ, April 10, 2016.
 162. Invited Speaker, talk titled “Quality Systems in the Food Microbiology Laboratory”. Presented at the Food Microbiology Short Course, Pennsylvania State University Department of Food Science, State College, PA, May 19, 2016.
 163. Invited Speaker, talk titled “Producing Reliable Testing: Quality Control for Environmental and Food Testing”. Presented at the Food Safety Tech *Listeria* Detection and Control Workshop, St. Paul, MN, May 31-June 1, 2016.
 164. Invited Speaker, talk titled “Allergen Environmental Monitoring”. Presented at the Texas Association for Food Protection Annual Meeting, Austin, TX, June 14, 2016.
 165. Invited Speaker, talk titled “Allergen Control Best Practices”. Presented at the Ocean Spray Quality Conference, Foxboro, MA, June 28, 2016.
 166. Invited Speaker, talk titled “Implementing an Effective *Listeria* Control Plan for Fresh Produce”. Presented as a Eurofins Webinar, August 15, 2016.
 167. Invited Speaker, talk titled “Food Microbiological Considerations for the Insect Based Food Industry”. Presented at the XXV International Congress of Entomology Annual Meeting, Orlando, FL. September 27, 2016
 168. Invited Speaker, talk titled “Best Practices for an Effective Pathogen Control Program”. Presented at the Safe Quality Foods International Annual Meeting, Orlando, FL, October 27, 2016.
 169. Invited Co-Speaker with Kris Middleton, talk titled “Is Your Allergen Program Up to the Test”. Presented at the Safe Quality Foods International Annual Meeting, Orlando, FL, October 27, 2016.
 170. Invited Speaker, talk titled “Implications of False Positives and False Negatives on Food Safety Plan Validation and Verification Activities”. Presented at the Food Safety Consortium Annual Meeting, Schaumburg, IL, December 8, 2016.
 171. Invited Speaker, panel discussion “False Positive *Listeria* Results”, Cheese Makers Education Day, Oregon State University, Corvallis, OR, January 28, 2017.
 172. Invited Speaker, talk titled “Role of Environmental Monitoring to Reduce Pathogen and Allergen Risks”. Presented as a Cosponsored by Safe Quality Foods International and Eurofins Webinar, January 31, 2017.
 173. Invited Speaker, talk titled “Quality Systems in the Food Microbiology Laboratory”. Presented at the Food Microbiology Short Course, Pennsylvania State University Department of Food Science, State College, PA, May 25, 2017.

174. Invited Speaker, talk titled "Risky Ingredients". Presented at the Intermountain Section Institute of Food Technologists Annual Symposium, Sun Valley, ID, June 7, 2017.
175. Invited Speaker, talk titled "What It Means to be a Food Manufacturer". Presented as a Eurofins Lunch and Learn Webinar, August 24, 2017.
176. Invited Speaker, talk titled "Risky Ingredients". Presented as a Eurofins Webinar, August 23, 2017.
177. Invited Speaker, talk titled "Introduction to Food Micro". Presented at the Eurofins High Potential Top Grad Leadership Training Course, Lancaster, PA, October 25, 2017.
178. Invited Keynote Address Speaker, talk titled "Frontiers in Microbiomics: Improving Food Safety by Translating Research into Practice". Presented at the The 68th Annual Meeting of Korean Society for Food Science and Nutrition, Gyeongju, Korea, November 8-10, 2017
179. Invited Speaker, talk titled "Is Your Environmental Monitoring Program Hitting the Mark?" Presented as a Cosponsored by British Retail Consortium and Eurofins Webiner, November 29, 2017.
180. Invited Speaker, talk titled "Ask The Expert: What To Do Or Not To Do When You Have An Out-Of-Spec Environmental Monitoring Sample". Presented at the Food Safety Consortium Annual Meeting, Schaumburg, IL, December 1, 2017.
181. Invited Speaker, talk titled "Giving a Kick Butt Presentation". Presented at the Eurofins High Potential Top Grad Leadership Training Course, Petaluma, CA, April 12, 2018.
182. Invited Speaker, talk titled "Economic Adulteration". Presented at the Association for Dressings and Sauces Annual Meeting, Charlotte, NC, May 1, 2018.
183. Invited Speaker, talk titled "Tips for an Effective Environmental Monitoring Program". Presented as a Eurofins Webinar, May 9, 2018.
184. Invited Speaker, talk titled "Quality Systems in the Food Microbiology Laboratory". Presented at the Food Microbiology Short Course, Pennsylvania State University Department of Food Science, State College, PA, May 24, 2018.
185. Invited Speaker, talk titled "Microbiomes: A Solution for Food Manufacturers". Presented at the Food Microbiology Short Course, Pennsylvania State University Department of Food Science, State College, PA, May 24, 2018.
186. Invited Speaker, talk titled "Food Safety Considerations for Insect-Based Foods." Presented at the Edible Insects: Food Safety Considerations for a Food Security Solution Symposium, International Association for Food Protection Annual Meeting, Salt Lake City, UT, July 10, 2018.
187. Invited Speaker, talk titled "Environmental Pathogen Monitoring Programs - Design and Development, Sampling Strategy, Data Collection and Interpretation". Presented at the Environmental Pathogen Monitoring and Control for the Food Safety Modernization Act (FSMA) Preventive Controls Implementation Symposium, International Association for Food Protection Annual Meeting, Salt Lake City, UT, July 11, 2018.
188. Invited Speaker, talk titled "Selection, Implementation and Use of Omics Methods in Daily Analysis of Isolates". WGS and Mass Spectroscopy: The Paved Road to Routine Food Applications Symposium, International Association for Food Protection Annual Meeting, Salt Lake City, UT, July 11, 2018.
189. Invited Speaker, talk titled "Zone 1 Testing: Do You Dare?" Presented as a Eurofins/Safety Chain Webinar, August 22, 2018.
190. Invited Speaker, talk titled "From Lab Bench to Tool Kit: Case Studies in Food

- Microbiomes”. Presented at the Association for Analytical Chemists Annual Meeting, Toronto, ON, August 28, 2018.
191. Invited Speaker, talk titled “What’s Really in Your Food?” Presented at the Rocky Mountain Section Institute of Food Technologists Suppliers Night, Denver, CO, September 20, 2018.
 192. Invited Speaker, talk titled “Tips for an Effective Environmental Monitoring Program”. Presented at the Eurofins Microbiology Open House Workshop, Fresno, CA September 27, 2018.
 193. Invited Speaker, talk titled “Tips for an Effective Environmental Monitoring Program”. Presented at the Eurofins Microbiology Open House Workshop, Atlanta, GA, October 3, 2018.
 194. Invited Speaker, talk titled “Environmental Monitoring for Pathogen Control in CBD/Hemp.” Presented at the Eurofins/United Natural Products Alliance CBD/Dietary Supplements Symposium, Lafayette, CO, October 4, 2018.
 195. Invited Speaker, talk titled “How to Promote Better Food Safety with Proper Maintenance Practices”. Presented as a Eurofins Webinar, October 16, 2018.
 196. Invited Speaker, talk titled “Risky Ingredients”. Presented at the Colorado Association for Food Protection Annual Meeting, Lafayette, CO, October 30, 2018.
 197. Invited Speaker, talk titled “FSMA Compliance for Environmental Monitoring Programs”. Presented at the Ventura County Food Safety Association Meeting, Oxnard, CA, November 1, 2018.
 198. Invited Speaker, talk titled “Risky Ingredients”. Presented at the Food Safety Consortium Annual Meeting, Schaumburg, IL, November 15, 2018.
 199. Invited Speaker, talk titled “Safety of Ingredients in Food”. Presented at the Eurofins Sponsored CBD and Hemp Symposium, Lafayette, CO, December 11, 2018.
 200. Invited Speaker, Food Safety Panel Symposium, Global Organic Produce Expo, Hollywood, FL, February 2, 2019.
 201. Invited Speaker, talk titled “Introduction to Food Microbiology.” Eurofins HPTG Leadership Training, Lafayette CO, February 26, 2019.
 202. Invited Speaker, talk titled “Recall Risk Reduction through Allergen Monitoring”. Eurofins Webinar, February 28, 2019.
 203. Invited Speaker, talk title “Exporting to the USA: Advice for Your Customers”. Eurofins ASM Meeting, Luxembourg, March 21-23, 2019.
 204. Invited Speaker, talk titled “Quality Systems in the Food Microbiology Laboratory”. Presented at the Food Microbiology Short Course, Pennsylvania State University Department of Food Science, State College, PA, May 21-23, 2019.
 205. Invited Speaker, talk titled “Overview of Recent *Listeria monocytogenes* Outbreaks”. Massachusetts Food Association Convention, Bretton Woods, NH, May 24-26, 2019.
 206. Invited Speaker, talk titled “Meeting Quality Specification Methodology Requirements Enhances and Streamlines Food Ingredient Manufacturing Requirements and Promotes Product Safety”. Part of a symposium Safety Assessment: Confidence in Your Ingredients from Nature to Table. Institute of Food Technologists Annual Meeting Workshop 119. June 3, 2019. New Orleans, LA.
 207. Invited Speaker, talk titled “Tips for an Effective Environmental Monitoring Program”. Presented as an International Food Safety & Quality Network Webinar, June, 28, 2019.
 208. Invited Speaker, talk titled “How to Implement an Allergen Management Program”.

- International Food Safety & Quality Network Food Safety Live Webinar, September 4, 2019.
209. Invited Speaker, talk titled “Methods for Elucidating the Cause of Spoiled Dairy Products”. Presented at the Eurofins Dairy Symposium, Suzhou China, October 24-25, 2019.
 210. Invited Speaker, talk titled “Case Studies on the Use of Microbiomics to Solve Food Quality and Safety Problems”. China International Food Safety & Quality (CIFSQ) Conference, Beijing China, October 30-31, 2019.
 211. Invited Speaker, talk title “Exporting to the USA: Advice for Your Customers”. Eurofins Webinar, November 11, 2019.
 212. Invited Speaker, talk titled “Environmental Monitoring Programs, Including Microbiology and Allergen Control”. Presented at the Eurofins Food Safety Fest: Lunch, Learn & Look, Atlanta, GA, November 13, 2019.
 213. Invited Speaker, talk titled “Tips for An Effective Environmental Monitoring Program”. Presented at the Eurofins Food For Thought Lunch & Learn, Mounds View, MN, November 21, 2019.
 214. Invited Speaker, talk titled “Microorganisms of Concern for Pet Food Processing Plants”. Presented at Tuffys, Perham, MN, November 22, 2019.
 215. Invited Speaker, talk titled “Allergen Control Best Practices”. Presented at the YUM Food Safety Leadership Summit, Plano, TX, January 14, 2020.
 216. Invited Speaker, talk titled “Environmental Monitoring Programs, Including Microbiology and Allergen Control”. Presented as a Eurofins Lunch & Learn, DeSoto, TX, January 15, 2020.
 217. Invited Speaker, talk titled “What’s Really in Your Food?” Presented as a International Food Quality and Safety Network Food Safety Friday Webinar, January 24, 2020.
 218. Invited Keynote Speaker, talk titled “Can Seafood Science Alter Prevailing Paradigms? Presented at the 71st Pacific Fisheries Technologists Conference, Long Beach, CA, March 1-4, 2020.
 219. Invited Speaker, with J. Adler, talk titled “Best Practices for Virus Environmental Monitoring and Remediation”. Presented as a Eurofins Webinar, April 23, 2020.
 220. Invited Speaker, talk titled “Use of Eurofins Sentinel™ Program for Verifying Effectiveness of Workplace COVID-19 Controls”. Presented during the Food Labs/Canna Labs Virtual Conference, June 4, 2020.
 221. Invited Speaker, with R. Higby, talk titled “Screen, Monitor, and Manage: Real-World Examples of How to Control COVID-19 Risk in the Workplace”. Presented as a Eurofins Webinar, June 24, 2020.
 222. Invited Speaker, talk titled “Can Seafood Science Alter Prevailing Paradigms?” Presented as a Rocky Mountain Section Institute of Food Technologists Webinar, July 22, 2020.
 223. Invited Speaker, talk titled “Environmental Monitoring in Rendering Operations”. Presented at the Pet Food Alliance Annual Meeting, September 14, 2020.
 224. Invited Speaker, talk titled “Environmental Monitoring Basics”. Presented at the Chicago Bar Association, Chicago Bar Association Annual Meeting, September 21, 2020.
 225. Invited Speaker, talk titled “Developing Your Technology During a Pandemic/COVID Testing Food”. Presented at the Food Safety Consortium Annual Meeting, October 8, 2020.

226. Invited Speaker, talk titled "Setting EMP Indicator Limits". Presented at the Eurofins Microbiology Laboratories Technical Committee Meeting, October 12, 2020.
227. Invited Speaker, talk titled "Environmental Monitoring Best Practices for Pathogen Control". Presented at the Food Safety and Regulatory Virtual Summit, November 18, 2020.
228. Invited Speaker, talk titled "Using Sentinel Environmental Monitoring for SARS-CoV-2 to Improve COVID-19 Control". Presented at the Food Safety and Regulatory Virtual Summit, November 19, 2020.
229. Invited Speaker, talk titled "Can Science Alter Prevailing Paradigms?" Presented at the Eurofins Microbiology Laboratories Technical Committee Meeting, November 24, 2020.
230. Invited Speaker with Megan Brown, talk titled "Using Advanced Sequencing to Solve Persistent Contamination Issues". Presented at the North American Meat Institute, February 17, 2021.
231. Invited Speaker, talk titled "Listeria Detection, Mitigation, Control & Regulation". Presented at the Food Safety Tech Virtual Series Event, April 15, 2021.
232. Invited Speaker, talk titled "Surviving and Thriving During the Pandemic: Using Sentinel Environmental Monitoring for SARS-CoV-2 to Improve COVID-19 Control." Presented as an International Association for Food Protection Seafood PDG Webinar, April 14, 2021.
233. Invited Speaker, talk titled "COVID & Business Continuity Planning". Presented at the New Normal: COVID-19's Lasting Impact on Food Industry Symposium, Food Safety Consortium Conference, May 20, 2021.
234. Invited Speaker, talk titled "STEM Education as a Gateway to Eurofins Employment". Presented at Warren Easton High School, New Orleans, LA, May 24, 2021.
235. Invited Speaker, talk titled "Method Validation and Verification." Presented as an Eurofins Microbiology Laboratories Quality Technical Training Webinar, June 17, 2021.
236. Invited Speaker, talk titled "Creative Strategies in Providing Access to Faster Testing in Rural and Resource-Limited Settings." Presented at the International Association for Food Protection Annual Meeting Symposium Safeguarding Food Security and Food Industry Workforce in Pandemic Times Using Breakthroughs in Molecular Diagnostics and Advances in Genomic Epidemiology, Phoenix, AZ, July 21, 2021.
237. Invited Speaker, talk titled "Unlocking Eurofins Food Quality and Safety Resources for Your Plants." Presented at the Koch Foods Quality Conference, Atlanta, GA, August 4, 2021.
238. Invited Speaker, talk titled "Beyond Technology, What Else Do You Need To Consider?" Presented as part of a Dairy Management Inc. Rapid Microbiological Methods Webinar, August 31, 2021.
239. Invited Speaker, talk titled "Methods for Detecting Food Fraud." Presented at the Center for Dairy Research Food Fraud Workshop Online, September 15, 2021.
240. Invited Speaker, talk titled "Tips for An Effective Laboratory Environmental Monitoring Program." Presented as a Eurofins Microbiology Laboratories Quality Teams Webinar, September 24, 2021.
241. Invited Speaker, talk titled "Tips for An Effective Environmental Monitoring Program." Presented as a Eurofins Microbiology Laboratories Food For Thought Seminar, Minneapolis, MN, September 29, 2021.
242. Invited Speaker, talk titled "Emerging Processing Methods for Pathogen Reduction."

- Presented at the Fall American Spice Trade Association Meeting, Nashville, TN, October 12, 2021.
243. Invited Speaker, talk titled “Food Fraud.” Presented as a Refrigerated Foods Association Webinar, October 20, 2021.
 244. Invited Speaker, talk titled “Building a Successful Business Model for a World-Class Analytical Services Company.” Presented as a Food Science & Human Nutrition Department Webinar, University of Florida, October 26, 2021.
 245. Invited Speaker, talk titled “Beyond Technology, What Else Do You Need To Consider?” Presented as part of a Eurofins Rapid Microbiological Methods Webinar, October 27, 2021.
 246. Invited Speaker, talk titled “Tips for An Effective Environmental Monitoring Program.” Presented as a Eurofins Microbiology Laboratories Open House, North Kingston, RI, November 4, 2021.
 247. Invited Speaker, talk titled “Mardi Gras History Under a Bed.” Presented as a Eurofins Microbiology Technical Committee Webinar, November 23, 2021.
 248. Invited Speaker, talk titled “Tips for An Effective Environmental Monitoring Program.” Presented as an Edlong Corporation Webinar, December 2, 2021.
 249. Invited Speaker, talk titled “Laboratory Good Housekeeping.” Presented as a Eurofins Microbiology Laboratories Quality Training Webinar, January 11, 2022.
 250. Invited Speaker, talk titled “Food Fraud.” Presented as a Eurofins Webinar, Eurofins Webinar, January 19, 2022
 251. Invited Speaker, talk titled “Giving a Kick Butt Presentation.” Presented at the Eurofins High Potential Top Grad Training Program, Houston, TX, January 31, 2022.
 252. Invited Speaker, talk titled “Regulatory Update.” Presented at the Refrigerated Foods Association Annual Meeting, Amelia Island, FL, February 21, 2022.

Meeting Participation

- Chair, Facilities Subcommittee, Local Arrangements Committee, 75th International Association of Milk, Food, and Environmental Sanitarians Annual Meeting, Tampa, FL, August 1-4, 1988.
- Chair, Video Theater Subcommittee, Local Arrangements Committee, 53rd Institute of Food Technologists Annual Meeting, New Orleans, LA, June 20-24, 1992.
- Phi Tau Sigma Undergraduate Paper Competition Judge, 53rd Institute of Food Technologists Annual Meeting, New Orleans, LA, June 20-24, 1992.
- Convener, Sessions 10, 31, 53, and 71, 53rd Institute of Food Technologists Annual Meeting, New Orleans, LA, June 20-24, 1992.
- Convener, Dairy Technical Session, 80th International Association of Milk, Food, and Environmental Sanitarians Annual Meeting, Atlanta, GA, August 1-4, 1993.
- Convener, Microbiology/Analytical/Sensory/Nutrition Session, Food Science and Human Nutrition Section, Southern Regional Sections of Institute of Food Technologists, 92nd Southern Association of Agricultural Scientists Annual Meeting, New Orleans, LA, January 29-31, 1995.
- Convener, Foodborne Pathogens/Methods/Toxins Technical Session, No. 21, 56th Institute of Food Technologists Annual Meeting, Anaheim, CA, June 3-7, 1995.
- Phi Tau Sigma Undergraduate Paper Competition Judge, 56th Institute of Food Technologists Annual Meeting, Anaheim, CA, June 3-7, 1995.

- Symposium Organizer and Convener, Alternative Processing Strategies for Pasteurization of Foods Session, 82nd International Association of Milk, Food, and Environmental Sanitarians Annual Meeting, Pittsburgh, PA, July 30-August 2, 1995.
- Convener, Behavior of Pathogens Technical Session, 82nd International Association of Milk, Food, and Environmental Sanitarians Annual Meeting, Pittsburgh, PA, July 30-August 2, 1995.
- J.C. Ayres Poster Competition Judge, Food Microbiology Division, 57th Institute of Food Technologists Annual Meeting, New Orleans, LA, June 22-26, 1996.
- Symposium Organizer and Convener, Emerging Issues in Food Mycology Symposium, 83rd International Association of Milk, Food, and Environmental Sanitarians Annual Meeting, Seattle, WA, June 30-July 3, 1996.
- Chair, Food Microbiology Division Z.J. Ordal and J.C. Ayres Graduate Student Paper Competitions, 58th Annual Meeting of the Institute of Food Technologists, Orlando, FL, June 14-18, 1997.
- Shortcourse Monitor, Beverage Production and Technology for the 21st Century, Institute of Food Technologists, Atlanta, GA, June 19-20, 1998.
- Phi Tau Sigma Graduate Paper Competition Judge, 59th Institute of Food Technologists Annual Meeting, Atlanta, GA, June 20-24, 1998.
- Abstract Peer Reviewer, Seafood Division, 60th Institute of Food Technologists Annual Meeting, Chicago, IL, July 24-28, 1999.
- Program Co-Director, Developer, and Instructor for an Institute of Food Technologists Annual Meeting Shortcourse "New Software Tools for Product Development," Chicago, IL, July 23-24, 1999.
- Moderator, Food Microbiology Technical Session, No. 61, 60th Institute of Food Technologists Annual Meeting, Chicago, IL, July 24-28, 1999.
- Panel Member, Symposium to Develop Strategies for Small and Limited Resource Agricultural Producers, Chicago, IL, May 11-12, 2000.
- Moderator, Food Microbiology Technical Session, No. 41, 61st Institute of Food Technologists Annual Meeting, New Orleans, LA, June 23-27, 2001.
- J.C. Ayres Poster Competition Judge, Food Microbiology Division, 62nd Institute of Food Technologists Annual Meeting, Anaheim, CA, June 15-19, 2002.
- Moderator, New Products & Technologies: Fortification, Nutrition, Testing, and Computers Technical Session No. 74, 62nd Institute of Food Technologists Annual Meeting, Anaheim, CA, June 15-19, 2002.
- Symposium Organizer and Convener, Current Issues in Seafood Safety Symposium No. S12, 89th International Association for Food Protection Annual Meeting, San Diego, CA, June 30-July 3, 2002.
- Convener, Foodborne Pathogens Technical Session No. T05, 90th Annual Meeting of the International Association for Food Protection, New Orleans, LA, August 10-13, 2003.
- Chair, Local Arrangements Committee, 90th Annual Meeting of the International Association for Food Protection, New Orleans, LA, August 10-13, 2003.
- Moderator, New Products & Technologies: Innovations in Food Safety Technical Session No. N-208, 64th Annual Meeting of the Institute of Food Technologists, Las Vegas, NV, July 12-16, 2004.

- Program Organizer, Director, and Instructor for an International Association for Food Protection Workshop “Best Practices for Safe and High Quality Aquaculture Products. 91st International Association for Food Protection Annual Meeting, Phoenix, AZ, August 7, 2004.
- Symposium Chair, Food Microbiota Session 2, 19th International Committee on Food Microbiology and Hygiene Symposium, Food Micro 2004, Portorož, Slovenia, September 12-16, 2004.
- Abstract Peer Reviewer, 65th and 66th Institute of Food Technologists Annual Meeting, Food Microbiology Division, 2005-2006.
- Moderator, Food Microbiology: Antimicrobials, Bacteriocins and Preservatives Technical Session No. 78, 65th Annual Meeting of the Institute of Food Technologists, New Orleans, LA, July 16-20, 2005.
- Moderator, USDA-CSREES Food Safety Workshop, Washington, DC, August 22-24, 2005.
- Moderator, Microorganisms as Vehicle of Hazard in Food Systems Technical Session. The 20th International Committee on Food Microbiology and Hygiene Symposium, Food Safety and Food Biotechnology: Diversity and Global Impact, Alma Mater Studiorum, Bologna, Italy, 29 August 28-September 2, 2006.
- Symposium Organizer and Convener, Control of Antibiotic Resistant Pathogens in the Food Supply, Part 1 & 2”, Sessions 106 and 124. 67th Annual Meeting of the Institute of Food Technologists, Chicago, IL, July 28-August 1, 2007.
- Symposium Organizer and Convener, Co-Products of Ethanol Plants: Food Application, Animal Nutrition, and Regulatory/QA Issues, Session 186. 68th Annual Meeting of the Institute of Food Technologists, New Orleans, LA, June 29-July 1, 2008.
- Program Organizer, Director, and Instructor for an Institute of Food Technologists Aquatic Food Products Division Workshop “Best Practices Workshop for Analyzing Seafood Residues. 68th Annual Meeting of the Institute of Food Technologists, New Orleans, LA, June 28, 2008.
- Moderator, Translating Process Validations for Consumers: What to do with the D-values? Panel Discussion. 69th Annual Meeting of the Institute of Food Technologists, Anaheim, CA, June 9, 2009.
- Symposium Convener, Safety of Spices: Challenges and Opportunities at the 74th Annual Meeting of the Institute of Food Technologists Annual Meeting, New Orleans, LA, June 22, 2014.
- Symposium Organizer and Convener, Edible Insects: Food Safety Considerations for a Food Security Solution at the International Association for Food Protection Annual Meeting, Salt Lake City, UT, July 10, 2018.
- Symposium Organizer and Convener, Environmental Pathogen Monitoring and Control for the Food Safety Modernization Act (FSMA) Preventive Controls Implementation Symposium at the International Association for Food Protection Annual Meeting, Salt Lake City, UT, July 11, 2018.

National/International Activities

- Five-term member, *Journal of Food Protection* Editorial Board, 1989-2007.
- Manuscript Peer Reviewer for the following journals (number of manuscripts reviewed); *Journal of Food Protection* (143), *Journal of Food Science* (16), *Food Microbiology* (11), *Food Science and Technology (Lebensmittel-Wissenschaft und-Technologie)* (7), *Journal of Aquatic Food Product Technology* (8), *Trends in Food Science and Technology* (1),

Journal of Food Quality (2), *Journal of Food Safety* (1), *Applied and Environmental Microbiology* (3), *International Journal of Food Microbiology* (11), *Journal of Dairy Science* (1), *Journal of Animal Science* (2), *BioTechniques* (1), *Bioresource Technology* (1), *Journal of Basic Microbiology* (1), *Journal of Food Processing and Preservation* (2). 1989-present.

- Member, Peer Advisory Group, bioMèrieux, Inc., Hazelwood, MO, 1990-2007.
- Member, Steering Committee for Food Safety - Microbial Project, Southern Regional Aquaculture Center, 1990-1992.
- Ad Hoc Proposal Reviewer, Cooperative States Research Service, Chesapeake Bay Aquaculture Project Research Proposals, University of Maryland Agricultural Experiment Station, Maryland Institute for Agriculture and Natural Resources, College Park, MD, December 1992.
- Ad Hoc Proposal Reviewer, United States Department of Agriculture, Office of Grants and Program Services, National Research Initiative Competitive Grants Program, Food Safety Program, May 1993, 1996, 1998, 1999, 2001.
- Member, Program Advisory Committee, International Association of Milk, Food, and Environmental Sanitarians Annual Meeting, 1993-1995.
- Member, Technical Committee, Southern Regional Aquaculture Center, 1993-1995.
- Ad Hoc Manuscript Peer Reviewer for the United States Department of Agriculture, Roman L. Hruska U.S. Meat Animal Research Center, 1995-present. Number of manuscripts reviewed (6).
- Ad Hoc Proposal Reviewer, United States Department of Commerce, National Oceanic and Atmospheric Administration, National Marine Fisheries Service, Saltsonstall-Kennedy Grants Program, January, 1995.
- Member, Basic Symposia Committee, Institute of Food Technologists, 1995-1996.
- Ad Hoc Proposal Reviewer, Georgia Sea Grant College Program, January, 1996.
- Book Reviewer, *HACCP Chemistry*, American Chemical Society, January, 1996.
- Chair, IFT Food Microbiology Division Awards Committee, 1996-1997.
- Member, IFT Food Microbiology Division Executive Committee, 1996-1997.
- Text Book Reviewer, *College Food Science*, West Educational Publishing, Atlanta, GA, November, 1996.
- Member, Continuing Education Committee, Institute of Food Technologists, 1996-1998.
- Contributing Editor, *Food Safety Report*, Food Safety Institute, 1996-1997.
- Panel Member, Ensuring Food Safety Program, USDA-CSREES National Research Initiative Competitive Grants Program, 1997.
- Ad Hoc Proposal Reviewer, United States Department of Agriculture, Cooperative State Research, Education, and Extension Service, Small Business Innovation Research Program, February 1998, 1999, 2000, 2004.
- Book Chapter Reviewer, *Compendium of Methods for the Microbiological Examination of Foods*, American Public Health Association, August, 1998.
- Ad Hoc Proposal Reviewer, Arkansas Section, Food Safety Consortium, November, 1998, 2003.
- Book Reviewer, *Analytical Food Microbiology, A Laboratory Manual*, John Wiley & Sons, Inc., September, 1999.
- Expert peer review panel member for a CRS document for the US Congress on seafood trade policy issues, March, 2000.

- Ad Hoc Proposal Reviewer, Ohio Board of Regents, Columbus, OH, November, 2000.
- Contributing Editor, *Food Microbiology*, Elsevier, London, UK, 2001-2007.
- Ad Hoc Proposal Reviewer, Louisiana State University Agricultural Center, Aquaculture Special Grants Program, March, 2001.
- Member, New Products & Technologies Committee, Institute of Food Technologists, 2001-2003.
- Expert participant in a Joint Food and Agriculture Organization of the United Nations / World Health Organization Workshop on the Development of Guidelines for Exposure Assessment of Microbiological Hazards in Foods in Seattle Washington, December 5-9, 2001.
- Special Emphasis Panel Member, Center for Scientific Review, National Institutes of Health, 2001-2002.
- Panel Member, USDA-CSREES Small Business and Innovation Research Program, 2003.
- Panel Member, USDA-CSREES National Integrated Food Safety Initiative, 2003-2004.
- Ad Hoc Proposal Reviewer, Oregon State University, Oregon Sea Grant, September, 2003.
- Ad Hoc Proposal Reviewer, North Carolina Sea Grant, September, 2003.
- Ad Hoc Proposal Reviewer, Washington State University IMPACT Center, October, 2003.
- Panel Member, U.S. Department of Commerce-National Oceanic and Atmospheric Administration, Oceans and Human Health Initiative, June, 2004-2005.
- Member, Committee on Sections, Institute of Food Technologists, 2004-2007.
- Member, *Food Protection Trends* Editorial Board, 2004-2007.
- Chair, Institute of Food Technologists, Food Microbiology Division Nominations Committee, 2006-2007.
- Chair, Institute of Food Technologists, Aquatic Food Products Division Nominations Committee, 2010.
- Member, Certified Food Scientist Implementation Group, Institute of Food Technologists, 2011-2012.
- Member, Institute of Food Technologists Food Microbiology Division Scholarship Committee, 2012-present.
- Member, American Spice Trade Association Education Committee, 2014-present.
- Member, International Food Science Certification Commission Nominating Committee, 2014.
- Member and Chair, International Food Science Certification Commission, 2013-2015.
- Member and Chair, Institute of Food Technologists Audit Committee, 2015-present.
- Judge, Institute of Food Technologists Student Association North Central College Bowl Competition, Iowa State University, Ames, IA, April 11, 2015.

Local Activities

- President, Affiliate Council Representative, and Founding Member of the Louisiana Association of Milk, Food and Environmental Sanitarians, 1990-1991.
- Chair Elect, Gulf Coast Section Institute of Food Technologists, 1993-1994.
- Program Chair, Gulf Coast Section Institute of Food Technologists, 1993-1994.
- Nomination Committee Chair, Gulf Coast Section Institute of Food Technologists, 1994-1995.
- Shortcourse Committee, Magnolia Section Institute of Food Technologists, 1994-1995.

- U-6G, U-8G Head Coach, Starkville Youth Soccer Organization, 1998-2004.
- Judge, Mississippi Private School Education Association State Science Fair, Starkville Academy, Starkville, MS, April, 1998.
- Chair Elect, Magnolia Section Institute of Food Technologists, 1999-2000.
- Program Chair, Magnolia Section Institute of Food Technologists, 1999-2000.
- Chair, Magnolia Section Institute of Food Technologists, 2000-2001.
- Nomination Committee Chair, Magnolia Section Institute of Food Technologists, 2002-2003.
- Judge, Mississippi State Science Fair, Mississippi State University, 2003-2004.

University Activities

- Junior (1990) and Senior Faculty Advisor (1991), Louisiana State University Food Science Club.
- Member, College of Agriculture Faculty Policy Committee, Louisiana State University, 1989-1991.
- Member, Department of Food Science Courses and Curriculum Advisory Committee, Louisiana State University, 1989-1994.
- Member, Department of Food Science Graduate Advisory Committee, Louisiana State University, 1989-1994.
- Member, Department of Food Science Computer Advisory Committee, Louisiana State University, 1989-1994.
- Member, Graduate School Outstanding Dissertation Award Committee - Science, Louisiana State University, 1992-1994.
- Junior (1994) and Senior (1995-1997) Faculty Advisor, Mississippi State University Food Science Club.
- Member, College of Agriculture and Home Economics Aquaculture Curriculum Committee, Mississippi State University, 1994.
- Member, Mississippi Agriculture and Forestry Experiment Station Annual Conference Planning Committee, 1994-1995.
- Acting Head, Department of Food Science and Technology, Mississippi State University, September, 1994.
- Two-term Member, Mississippi State University Holland Faculty Senate, 1996-2002. Serve on Student Affairs Subcommittee.
- Member, Department of Food Science & Technology Undergraduate Committee, Mississippi State University, 1996-1997.
- Member, Department of Food Science & Technology Promotion and Tenure Committee, Mississippi State University, 1996-present.
- Member, Department of Food Science & Technology Graduate Committee, Mississippi State University, 1997-present.
- Member and Parliamentarian, Mississippi State University Division of Agriculture, Forestry, and Veterinary Medicine Faculty Senate, 1997-1999. Serve on Faculty Affairs Subcommittee.
- Member, Screening and Interviewing Committee for Mississippi State University College of Veterinary Medicine Food Safety faculty position, 1997.
- Chair, Ag and Forestry Summit II, Building Technological Resources Task Force 3, Subcommittee on Food Safety, Mississippi State University, 1998.

- Chair, Food Chemist Search Committee, Department of Food Science & Technology, Mississippi State University, 1999-2000.
- Member, Health Committee, Mississippi State University, 1999-present.
- Member, Tuition Waiver Appeal Committee for Faculty/Staff, Mississippi State University, 1999-2002.
- Chair, Ag Division Representatives to Holland Faculty Senate, Mississippi State University, 2000-2001.
- Chair, Food Scientist Search Committee, Coastal Research & Extension Center, Mississippi State University, 2000.
- Member, College of Agriculture and Life Sciences Promotion and Tenure Planning Committee, Mississippi State University, 2001.
- Member, College of Agriculture and Life Sciences Promotion and Tenure Committee, Mississippi State University, 2001-2002, 2006-2007.
- Chair, Food Molecular Biologist Search Committee, Department of Food Science & Technology, Mississippi State University, 2001.
- Member, School of Human Sciences Director Search Committee, Division of Agriculture, Forestry, and Veterinary Medicine, Mississippi State University, 2001.
- Chair, William White Special Grants review committee, Division of Agriculture, Forestry, and Veterinary Medicine, Mississippi State University, 2003.
- Member, College of Agriculture and Life Sciences Teaching Award Committee, 2004-2006.
- Chair, Molecular Food Safety Search Committee, Department of Food Science, Nutrition & Health Promotion, Mississippi State University, 2006.
- Chair, Gunter Hall Space Utilization Committee, College of Natural and Health Sciences, University of Northern Colorado, 2007-2010.
- Chair, College of Natural and Health Sciences Awards Committee, University of Northern Colorado, 2007-2010.
- Member, Community Health Faculty Positions Search Committee, College of Natural and Health Sciences, University of Northern Colorado, 2007-2008.
- Co-chair, Ross Hall Space Utilization Committee, College of Natural and Health Sciences and College of Humanities and Social Sciences, University of Northern Colorado, 2008-2010.
- Chair, Special Assistant to the Dean Search Committee, College of Natural and Health Sciences, University of Northern Colorado, 2008.
- Member, Colorado School of Public Health Associate Deans Search Committee, 2008.
- Chair, Grant Proposal Writing Incentive Program, College of Natural and Health Sciences, University of Northern Colorado, 2009-2010.
- Member, University of Northern Colorado Integrated Marketing Group, 2009-2010.
- Member, University of Northern Colorado Research Advisory Council, 2009-2010.

Membership in Professional Organizations

- American Society for Microbiology, 1982-present.
- Aksarben Section Institute of Food Technologists, 1983-1985.
- Institute of Food Technologists - Professional member, 1983-present.
- International Association of Food Protection, 1983-present.
- Florida Section Institute of Food Technologists, 1985-1989.

- Florida Association of Milk, Food, and Environmental Sanitarians, 1985-1989.
- Gulf Coast Section Institute of Food Technologists, 1989-1994.
- Louisiana Association of Milk, Food, and Environmental Sanitarians, 1990-1994.
- Magnolia Section Institute of Food Technologists, 1994-2007.
- Mississippi Environmental Health Association, 1994-2007.
- Rocky Mountain Section Institute of Food Technologists, 2007-present.
- Council of Colleges of Arts & Sciences, 2007-2010.

Consultant Services

1. Innova Pure Water, Inc., research and development issues, 1986-1988.
2. Louisiana Department of Health and Hospitals, food safety issues, 1990-2007.
3. Emerald Farms, quality assurance issue, 1991.
4. PJ's Brand Coffee & Tea Co, product development issues, 1991-1993.
5. Manda's Packing Co., quality assurance issues, 1992.
6. Baumer Foods, Inc., quality control issues, 1992-2005.
7. McIlhenny Co., quality control issue, 1992.
8. Simon Hubig Co., product development, quality assurance, and regulatory compliance issues, 1993-1999, 2004.
9. Icicle Seafoods, product development issue, 1994.
10. Sherman Pharmaceuticals, product safety issue, 1994.
11. Mississippi State Department of Health, food safety issues, 1995-2007.
12. Porter, Scott, Weiberg & Delehant, product liability issue, 1995.
13. Mississippi State Chemical Laboratory, microbiology testing and food safety issues, 1995-2007.
14. Bryan Foods, quality control issue, 1995.
15. *Fine Cooking* magazine, food science issues, 1995.
16. Universal Industries Corp., food quality issue, 1995.
17. Codex Alimentarius Committee, Thai Ministry of Industry, food safety issues, 1996-1998.
18. TechniCAL, Inc., seafood HACCP issue, 1996.
19. Diversified Industries, product quality and safety issues, 1996-2005.
20. Bainbridge Festive Foods, product quality issues, 1996.
21. Manchac Crab and Seafood Co., product quality issue, 1996.
22. Coastal Seafoods, product safety issues, 1996.
23. Central Analytical Laboratories, business expansion and microbiological testing issues, 1996-2010.
24. GranPak Foods, Inc., product safety issue, 1996.
25. Mississippi State Penitentiary, product safety issues, 1997.
26. State Fair Foods, Inc., product quality issues, 1997.
27. Bryant's Meat Company, product quality issue, 1997.
28. Good Source, product safety issue, 1997.
29. Pelican Food Distributors, product quality issues, 1997.
30. The Kalencom Corp., product quality issues, 1998.
31. University of Queretaro, Mexico, curriculum development issues, 1998.
32. University of Nebraska, seafood sanitation issue, 1998.
33. Japanese Ministry of International Trade and Industry, HACCP issues, 1998.
34. Ringer, Bobo & Broome, PLLC, product liability issue, 1998.

35. U.S. Food and Drug Administration, food safety issue, 1998.
36. CA Global Express, LLC, regulatory compliance issues, 1998.
37. Mississippi Department of Agriculture, food safety issues, 1998-2007.
38. Praline Connection, product quality issue, 1999.
39. Portioned Meats, Inc., regulatory compliance and product quality issues, 1999.
40. Deep South Blenders, product quality issue, 1999.
41. Elmers Fine Chocolates, product quality and safety issues, 1999-2000.
42. Riley Foods Co., product quality and safety issues, 2000.
43. Gulf Engineering Company, Inc., water quality issue, 2000.
44. Sara Lee - Bryan Foods Division, product safety issues, 2000.
45. Southern Hens, product safety issues, 2000-present.
46. *Consumer Reports* magazine, Consumers Union, seafood safety and quality issues, 2000.
47. Ohio Board of Regents, Ohio State University Food Science & Technology program review, 2000.
48. Reed Food Technology, Inc., food safety issues, 2001-2002.
49. Sylvest Farms of Georgia, food quality issue, 2001.
50. Rubicon Scientific, LLC, business opportunities issues, 2002.
51. Wenger Manufacturing, product development issues, 2002.
52. C.J. Foods, food safety issues, 2002.
53. Lee and Howard Attorneys at Law, food service liability issue, 2003.
54. Piazza's Seafood World, LLC, import food safety issue, 2003.
55. Carmel Seafoods, regulatory compliance issues, 2004.
56. Gulf Coast Industries, food quality and safety issues, 2004.
57. Shilo Family Foods, food safety issues, 2005-present.
58. Perishable Distributors of Iowa, regulatory compliance issues, 2005-present.
59. Daniel, Coker, Horton and Bell, P.S. Attorneys at Law, product liability issue, 2005.
60. Alcorn State University, product development issues, 2005.
61. Delta Queen, liability issue, 2006.
62. Mouldoux, Bland, Legrand & Brackett, PLLC, liability issue, 2006.
63. James Hubbard's My Family Doctor, food safety issue, 2007.
64. Goldman Sachs, targeted investment advice, 2008.
65. Morgan Stanley Alphawise, targeted investment advice, 2008.
66. Ministry of Agricultural Development, Government of Panama, on-site consultation on agricultural competitiveness of Panamanian businesses, 2008.
67. Danaher, targeted investment advice, 2009.
68. New Enterprise Associates, targeted investment advice, 2009.
69. The Brookside Group, targeted investment advice, 2010.
70. West Coast Asset Management, targeted investment advice, 2010.
71. Vontobel Asset Management, targeted investment advice, 2010.
72. University of New South Wales, Australia, graduate program review, 2010.
73. Multiple Eurofins Customers, confidential list (>400), 2011-present.

TEACHING INTERESTS AND EXPERIENCE

Interests

International Health, Food Microbiology, Food Toxicology, Foodborne Diseases, Food Safety, Food Processing, Food Fermentations, Introductory/General Food Science, Quality Assurance/Control, Food Product Development, HACCP.

Experience

| Institution | Year/Semester | Subject/Level |
|--|--------------------------------------|--|
| University of Nebraska Lincoln, NE | 1983 Spring 1982 Spring/Fall | General Microbiology- Junior level laboratory course (TA) |
| University of Nebraska Lincoln, NE | 1984 Fall | Food Microbiology- Senior/graduate level laboratory course (TA) |
| University of Florida Gainesville, FL | 1986 Spring | Food Microbiology- Senior/graduate level laboratory course (TA) |
| University of Florida Gainesville, FL | 1986 Fall | Research Planning- Graduate level lecture and laboratory course (TA) |
| University of Florida Gainesville, FL | 1987 Fall | Food Chemistry- Senior/graduate level laboratory course (TA) |
| Louisiana St. Univ. Baton Rouge, LA | 1990-1993 Fall | General Food Science- Senior level lecture course |
| Louisiana St. Univ. Baton Rouge, LA | 1990-1994 Spring | Microbiology of the Dairy and Food Industries- Senior/graduate level lecture and laboratory course |
| Mississippi St. Univ. Mississippi State, MS | 1994, 1996, 1998, 2000 Fall | Introductory Food Science- Freshman level lecture course |
| Mississippi St. Univ. Mississippi State, MS | 1995 Fall | Epidemiology of Foodborne Infections- Graduate level lecture course |
| Mississippi St. Univ. Mississippi State, MS | 1995-2002, 2007 Spring | Microbiology of Foods- Senior/graduate level lecture and laboratory course |
| Mississippi St. Univ. Mississippi State, MS | 1997, 1999, 2001, 2003, 2005 Fall | Advanced Food Microbiology- Graduate level lecture course |
| Mississippi St. Univ. Mississippi State, MS | 2002, 2004 Fall | Seafood Processing- Senior/graduate level lecture course |
| Mississippi St. Univ. Mississippi State, MS | 2003-2006 Spring | Food Science Seminar - Senior/graduate level lecture and laboratory course |
| Univ. Northern Colorado Greeley, CO | 2008, 2010, Spring | International Health: Cross Cultural Comparisons, Graduate level lecture course |

Measure of Teaching Ability

Student Perception of Teaching Results - LSU

5 = superior, 1 = unsatisfactory

My Average (8 courses - 4 years)

LSU College of Agriculture Average (4 years)

Evaluation points

4.25

3.98

Student Evaluation of Faculty Results - MSU

5 = superior, 1 = unsatisfactory

My Average (24 courses – 13 years) 4.24

No comparative campus figures available

Course/Instructor Evaluation - UNC

5 = strongly agree, 1 = strongly disagree

My Average (2 courses – 3 years) 4.58

UNC College of Natural & Health Sciences Ave (3 years) 4.33

Student Advisee Accomplishments

- J.J. Kim. 1991. Finalist, Developing Scientist Award Competition, IAMFES Annual Meeting, Louisville, KY.
- D.H. Oh. 1991. Finalist and honorable mention winner, J.C. Ayres Food Microbiology Award Competition, IFT Annual Meeting, Dallas, TX.
- W.J. Dorsa. 1991. \$1,000 South Central Section IFT Graduate Student Scholarship.
- P.L. Wiese-Lehigh. 1991. \$200 Gulf Coast Section IFT Graduate Student Travel Award.
- P.L. Wiese-Lehigh. 1992. Finalist and winner, Quality Assurance Division Graduate Student Paper Competition, IFT Annual Meeting, New Orleans, LA.
- D.H. Oh. 1992. Finalist, Developing Scientist Award Competition, IAMFES Annual Meeting, Toronto, Can.
- D.N. Domma. 1993. \$250 LSU Food Science Club Scholarship.
- P.L.W. Lehigh. 1993. \$100 LSU Food Science Club Scholarship.
- W.J. Dorsa. 1993. Semifinalist, Phi Tau Sigma Graduate Student Paper Competition, IFT Annual Meeting, Chicago, IL.
- P.V.D. Pothuri. 1994. Finalist, J.C. Ayres Food Microbiology Division Graduate Student Paper Competition, IFT Annual Meeting, Atlanta, GA.
- D.N. Domma. 1994. Semifinalist, Phi Tau Sigma Graduate Student Paper Competition, IFT Annual Meeting, Atlanta, GA.
- D.N. Domma. 1994. \$500 Gulf Coast Section IFT Graduate Student Travel Award.
- P.V.D. Pothuri. 1994. Semifinalist, Phi Tau Sigma Graduate Student Paper Competition, IFT Annual Meeting, Atlanta, GA.
- D.N. Domma. 1994. Finalist and winner, J.C. Ayres Food Microbiology Division Graduate Student Paper Competition, IFT Annual Meeting, Atlanta, GA.
- W.J. Dorsa. 1994. Finalist and winner, Z. John Ordal Food Microbiology Division Graduate Student Paper Competition, IFT Annual Meeting, Atlanta, GA.
- J. Koo. 1996. Outstanding MSU Food Science Club Member, IFT Annual Meeting, New Orleans, LA.
- V. Suvanich. 1996. Finalist and honorable mention, Phi Tau Sigma Graduate Student Paper Competition, IFT Annual Meeting, New Orleans, LA.
- V. Suvanich. 1997. Finalist and winner, Seafood Technology Division Graduate Student Paper Competition, IFT Annual Meeting, Orlando, FL.
- J. Koo. 1998. Finalist and third place winner, Korean American Food Technologists Association Graduate Research Competition, IFT Annual Meeting, Atlanta, GA.
- G. Duran. 2001. Finalist and winner, Z. John Ordal Food Microbiology Division Graduate Student Paper Competition, IFT Annual Meeting, New Orleans, LA.

- S. Drake. 2002. Finalist and second place winner, Phi Tau Sigma Undergraduate Research Paper Competition, IFT Annual Meeting, Anaheim, CA.
- H. Yuk. 2002. Finalist and third place winner, Z. John Ordal Food Microbiology Division Graduate Student Paper Competition, IFT Annual Meeting, Anaheim, CA.
- H. Yuk. 2003. Finalist and third place winner, Korean American Food Technologist Association Graduate Student Paper Competition, IFT Annual Meeting, Chicago IL.
- A. Pal. 2004. Finalist and fifth place winner, Graduate Student Association, Life Sciences Oral Competition, 2nd Annual Research Symposium, Mississippi State University.
- O. Tokarsky. 2007. Finalist and fifth place winner, J.C. Ayres Food Microbiology Division Graduate Student Paper Competition, IFT Annual Meeting, Chicago, IL.
- Dr. Marshall's former graduate students have been employed in academia (Univ. Florida, Univ. Arkansas, Auburn Univ., Virginia Tech, Louisiana St. Univ., Univ. Maryland, Kangweon Univ., Northern Marianas College, Singapore National Univ.), government (USDA-ARS, USDA-FSIS, Ghana Standards Board, Korean Nuclear Institute) and industry (Rochester Midland, Dean Foods, General Mills, Liprino, Morill, Kraft, ConAgra, Food Sciences Inc., Ameripure, National Food Processors Association, Reed Food Technology, Newlywed Foods, White Wave).

Graduate Degrees Directed

Served on 36 graduate advisory committees, 26 as chair. Graduated 9 Ph.D. and 17 M.S. students as major advisor.

Ph.D. Dissertations

1. D.H. Oh. 1993. Antimicrobial properties of glycerol monolaurate either alone or combined with selected organic acids against *Listeria monocytogenes*. Louisiana State University.
2. W.J. Dorsa. 1994. Effects of heat, lactic acid, and modified atmosphere packaging on *Listeria monocytogenes* on cooked crawfish tail meat. Louisiana State University.
3. P.L. Wiese Lehigh. 1994. The development and evaluation of impedance technology to determine the quality of shrimp and catfish. Louisiana State University.
4. V. Suvanich. 1997. Impact of storage time and temperature on quality attributes of catfish frames, frame mince, and surimi. Mississippi State University.
5. J. Koo. 1998. Survival of *Vibrio vulnificus* and *Vibrio vulnificus* phage in a simulated gastrointestinal model. Mississippi State University.
6. J. Kim. 1999. Effect of catfish skin mucus on lactic acid and trisodium phosphate inactivation of attached *Salmonella typhimurium*, *Edwardsiella tarda*, and *Listeria monocytogenes*. Mississippi State University.
7. J.A. Gooch. 2000. Factors affecting quantitative and qualitative changes in *Vibrio parahaemolyticus* and *Vibrio vulnificus* populations in oysters. Mississippi State University.
8. H.G. Yuk. 2003. Environmental stresses alter *Escherichia coli* O157:H7 membrane lipid composition and verotoxin secretion. Mississippi State University.
9. O. Tokarsky. 2010. Depuration as a method to reduce *Vibrio vulnificus* populations in live *Crassostrea virginica* oysters. Mississippi State University.

M.S. Theses

1. J.K. Odame-Darkwah. 1992. Inhibition of *Bacillus pumilus* with *Propionibacter shermanii*.

- Louisiana State University.
2. J.J. Kim. 1992. Isolation and partial genetic characterization of plasmids from *Plesiomonas shigelloides*. Louisiana State University.
 3. D.N. Domma. 1994. Development of impedance technology for detection and enumeration of *Vibrio cholerae* and *Vibrio vulnificus*. Louisiana State University.
 4. V.D.P. Pothuri. 1994. Combined effects of packaging atmospheres and chemical preservatives on the growth and survival of *Listeria monocytogenes* in crayfish (*Procambarus clarkii*) tail meat. Louisiana State University.
 5. S.P. Donnelly. 1995. Application of ozonated water for quality and safety of catfish fillets. Louisiana State University.
 6. I. Jamila. 1996. Formation and control of *Aeromonas hydrophila* biofilms. Mississippi State University.
 7. A.M. Metcalfe. 1998. Microbial population changes during simulated retail display of raw shrimp. Mississippi State University.
 8. L.A. Ray. 2000. Antimicrobial potential of the xanthene dye phloxine B. Mississippi State University.
 9. T.M. Trotter. 2000. Influence of pH, NaCl, and temperature on monolaurin inactivation of *Streptococcus iniae*. Mississippi State University.
 10. G.M. Duran. 2003. Antibiotic resistant bacteria in ready to eat shrimp. Mississippi State University.
 11. T.J. Rutherford. 2004. Combined effects of packaging atmosphere, storage temperature, and antimicrobials on selected quality and safety attributes of ready-to-eat shrimp. Mississippi State University.
 12. A. Pal. 2004. Comparison of selected quality parameters between U.S. farm-raised catfish fillets and Vietnamese basa fish fillets. Mississippi State University.
 13. A. Todorovic. 2004. Influence of prior growth temperature at 5, 10, and 37°C on survival of *Listeria monocytogenes* in a simulated dynamic gastric model. Mississippi State University.
 14. C.B. Robertson. 2004. Effect of X-ray irradiation on reducing the risk of listeriosis in ready-to-eat vacuum packed smoked mullet. Mississippi State University.
 15. C.E. Collins. 2005. Shelflife extension of fresh aquacultured channel catfish using X-ray irradiation. Mississippi State University.
 16. O. Tokarsky. 2005. Comparison of methods to verify end-point cooking temperature of channel catfish fillets. Mississippi State University.
 17. H. Kim. 2007. Effects of lactic acid and cetylpyridinium chloride as immersion treatments to reduce populations of *Salmonella* Typhimurium attached on ready-to-eat shrimp. Mississippi State University.

Other Teaching Experience

- Instructor, Better Process Control School, Louisiana State University, Baton Rouge, LA, 1990-1995.
- Host to A.O. Fapohunda, visiting scientist from the University of Nottingham, U.K., January 10, 1992-July 1, 1992.
- Host to J.E. Moore, visiting lecturer from the Queens University of Belfast, N. Ireland, November 18, 1992.

- Host to E.G.A. Verhaegh, visiting scientist from the University of Wageningen, The Netherlands, November 1, 1992-February, 29, 1993.
- Instructor, Food Science Shortcourse for Public Health Environmentalists, Mississippi State University, Mississippi State, MS, July 17-21, 1995.
- Team Coach, Mississippi State University IFT College Bowl Team. 1996-1997. Team won the 1997 Southcentral Region Competition and was a national finalist (finished top six).
- Host to Director and two Associates of the Office of National Codex Alimentarius Committee, Thai Industrial Standards Institute, Ministry of Industry, Bangkok, Thailand for training session on food safety June 17-20, 1996.
- Instructor, Food Safety Institute Shortcourse "Developing Your Company's Good Manufacturing Practices (GMP's) and Standard Operating Procedures (SOP's) - Setting the Stage for HACCP". New Orleans, LA, August 5, 1996.
- Instructor, Food Safety Institute Shortcourse "Developing Your Company's Good Manufacturing Practices (GMP's) and Standard Operating Procedures (SOP's) - Setting the Stage for HACCP". Baton Rouge, LA, October 10, 1996.
- Instructor, Food Safety Institute Shortcourse "Developing Your Company's Good Manufacturing Practices (GMP's) and Standard Operating Procedures (SOP's) - Setting the Stage for HACCP". Jackson, MS, October 24, 1996.
- Instructor, "AFDO Certified HACCP for Seafood Processors Shortcourse", Mississippi State University, Mississippi State, MS, December 17-19, 1996, May 28-30, 1997, March 17-19, 1998, October 26-28, 1999, November 27-29, 2000, October 1-3, 2002, November 18, 2004.
- Instructor, "SSOPs and *E. coli* Sampling/Testing Workshop for Meat and Poultry Processors", Mississippi State University, Mississippi State, MS, January 17, 1997.
- Official Monitor, IFT Shortcourse on Ingredient Technology. Orlando, FL, June 13-14, 1997.
- Host to Director and two Associates of the Office of National Codex Alimentarius Committee, Thai Industrial Standards Institute, Ministry of Industry, Bangkok, Thailand for training session on food science and technology June 19-24, 1997.
- Instructor, "AFDO Certified HACCP for Seafood Processors Shortcourse", Coastal Research and Extension Center, Experimental Seafood Laboratory, Mississippi State University, Pascagoula, MS, July 10-12, 1997, September 3-5, 1997, October 15-17, 1997, May 19-21, 1998.
- Instructor, "International Red Meat and Poultry Alliance Certified Developing and Implementing HACCP in Small and Medium-Sized Plants", Louisiana State University Agricultural Center, Baton Rouge, LA, August 22-24, 1997.
- Instructor, "Food Science and Technology Workshop for Science and FACE Teachers", Mississippi State University, Mississippi State, MS, July 13-15, 1998.
- Host to T. Okida, visiting scientist from the Hiroshima Prefectural Food Technology Research Center, Ministry of International Trade and Industry, Hiroshima, Japan, September 4-14, 1998. HACCP instruction.
- Instructor, "Sanitation Standard Operating Procedures for the Food Processing Industries", Mississippi State University, Mississippi State, MS, January 12, 2005.
- Instructor, "Hiring Workshop", College of Natural and Health Sciences, University of Northern Colorado, Fall Semester 2007-2010.
- Instructor, "Faculty Evaluation Workshop", College of Natural and Health Sciences, University of Northern Colorado, Spring Semester 2007-2010.

- Instructor, “Sabbatical Leave Workshop”, College of Natural and Health Sciences, University of Northern Colorado, Spring Fall Semester 2008-2010.
- Instructor, “Writers Boot Camp Workshop”, College of Natural and Health Sciences, University of Northern Colorado, Spring Semester 2009-2010.
- Instructor, “Environmental Monitoring Workshop”, Eurofins Analytical Testing Center, Jacksonville, FL, April 7-8, 2011.
- Coordinator and Speaker, “Eurofins Environmental Monitoring Workshop”, Chicago, IL, November 8, 2011.
- Coordinator and Instructor, “Association of Food and Drug Officials Certified Seafood HACCP Course”, Jacksonville, FL, December 14, 2011.
- Coordinator and Instructor, “Association of Food and Drug Officials Certified Sanitary Controls Program Course”, Jacksonville, FL, December 15, 2011.
- Coordinator and Instructor, “American Spice Trade Association/Eurofins Spice Environmental Monitoring Workshop”, Baltimore, MD, May 8, 2012.
- Coordinator and Instructor, “Eurofins Pet Food Environmental Monitoring Workshop”, Frontenac, KS, June 6, 2012.
- Coordinator and Instructor, “American Spice Trade Association/Eurofins Spice Environmental Monitoring Workshop”, Costa Mesa, CA, April 3, 2013.
- Instructor, “Food Microbiology Short Course”, Pennsylvania State University Department of Food Science, State College, PA, June 4-6, 2013.
- Coordinator and Instructor, “Developing Environmental Monitoring Programs for Small and Midsize Processors”, International Association for Food Protection Annual Meeting Workshop, Charlotte, NC, July 27, 2013.
- Coordinator and Instructor, “FSMA Preventative Controls Proposed Rule Workshop” Kemin Nutrisurance, Verona, MO, September 12, 2013.
- Coordinator and Instructor, “Trends and Methods to Control Salmonella in Pet Foods Workshop”, Kemin Nutrisurance, Verona, MO. September 12, 2013.
- Instructor, “North Central Cheese Industry Association Annual Conference Food Microbiology Workshop”, Rochester, MN, October 16, 2013.
- Coordinator and Instructor, “Royal Canin Food Microbiology Workshop”, Des Moines, IA, December 18, 2013.
- Instructor, “Food Microbiology Short Course”, Pennsylvania State University Department of Food Science, State College, PA, June 3-5, 2014.
- Coordinator and Instructor, “Eurofins Environmental Monitoring Workshop”, Minot, ND, August 13, 2014.
- Coordinator and Instructor, “Environmental Monitoring Workshop” at the Food Safety Consortium meeting, Chicago, IL, November 17, 2014.
- Coordinator and Instructor, “Eurofins HACCP Course”, BioBotanica, Hauppauge, NY, January 22-23, 2015.
- Instructor, “Eurofins Food Safety Hazards Workshop”, Des Moines, IA, March 18-19, 2015.
- Coordinator and Instructor, “University of Idaho Dairy and Food Processing Microbiology Lab Methods Shortcourse”, Twin Falls, ID, March 23-25, 2015.
- Coordinator and Instructor, “Developing Environmental Monitoring Programs for Small and Midsize Processors Workshop” that was sponsored by the International Association for Food Protection, Bloomington, MN, May 4-5, 2015.

- Instructor, “Food Microbiology Short Course”, Pennsylvania State University Department of Food Science, State College, PA, May 21, 2015.
- Coordinator and Instructor, “Seafood HACCP Segment 2 Workshop” that was sponsored by International Association for Food Protection, Portland, OR, July 24, 2015.
- Instructor “Eurofins Environmental Monitoring Workshop”, Oak Brook, IL, August 19-20, 2015.
- Instructor, “Eurofins Food Safety Hazards Workshop”, Louisville, KY, September 22-23, 2015.
- Instructor “Eurofins Environmental Monitoring Program Workshop”, Cypress, CA, October 27-28, 2015.
- Coordinator and Instructor, “Eurofins Food Safety Hazards Workshop”, Charlotte, NC, January 26-27, 2016.
- Coordinator and Instructor, “Eurofins Environmental Monitoring Workshop”, Milwaukee, WI, February 17-18, 2016.
- Coordinator and Instructor, “Eurofins Environmental Monitoring Workshop”, Louisville, KY, February 23-24, 2016.
- Coordinator and Instructor, “Eurofins Food Safety Hazards Workshop”, Ulster Park, NY, April 5-6, 2016.
- Coordinator and Instructor, “Eurofins Food Safety Preventative Controls Alliance Preventative Controls for Human Food Course”, Des Moines, IA, April 27-29, 2016.
- Coordinator and Instructor, “Eurofins Good Laboratory Practices Workshop”, Lancaster, PA, May 24-25, 2016.
- Coordinator and Instructor, “Eurofins Good Laboratory Practices Workshop”, Chicago, IL, June 21-22, 2016.
- Coordinator and Instructor, “Eurofins Environmental Monitoring Program Workshop”, Des Moines, IA, July 13-13, 2016.
- Coordinator and Instructor, “Eurofins Food Plant Microbiology & Hazards 101 Workshop”, Newton, IA, August 23-24, 2016.
- Coordinator and Instructor, “Eurofins Environmental Monitoring Program Workshop”, Seattle, WA, August 30-31, 2016.
- Coordinator and Instructor, “Eurofins Food Plant Microbiology & Hazards 101 Workshop”, Milwaukee, WI, September 20-21, 2016.
- Coordinator and Instructor, “Eurofins Environmental Monitoring Program Workshop”, SQFI Annual Meeting, Orlando, FL, October 24, 2016.
- Coordinator and Instructor, “Eurofins Food Safety Hazards Workshop”, Port Washington, WI, November 3, 2016.
- Coordinator and Instructor, “Eurofins Environmental Monitoring Program Workshop”, Kansas City, MO, April 6-7, 2017.
- Coordinator and Instructor, “Environmental Monitoring Program for Small and Midsize Processors Workshop”. International Association for Food Protection Annual Meeting, Tampa, FL, July 7-8, 2017.
- Coordinator and Instructor, “Eurofins Environmental Monitoring Program Workshop”, Dover Plains, NY, August 24-25, 2017.
- Coordinator and Instructor, “Eurofins Environmental Monitoring Program Workshop”, Minneapolis, MN, October 5-6, 2017.
- Coordinator and Instructor, “Eurofins Environmental Monitoring Program Workshop”,

- Philadelphia, PA, September 11-12, 2018.
- Coordinator and Instructor, “Eurofins Food Plant Microbiology and Hazards 101 Workshop”, Minneapolis, MN, September 13-14, 2018.
 - Coordinator and Instructor, “Eurofins Environmental Monitoring Program Workshop”, Dallas, TX, October 24-25, 2018.
 - Coordinator and Instructor, “Eurofins/University of California-Davis Environmental Monitoring Program Workshop”, Fresno, CA, November 12-13, 2018.
 - Coordinator and Instructor, “Eurofins Environmental Monitoring Program Workshop”, Virtual course delivered November 3-4, 2020.
 - Coordinator and Instructor, “Eurofins Food Safety Preventative Controls Alliance Preventative Controls for Human Food Course”, New Albany, IN, March 9-11, 2021.
 - Coordinator and Instructor, “Eurofins Food Plant Microbiology and Hazards 101 Workshop”, Virtual course delivered May 4-5, 2021.
 - Coordinator and Instructor, “Eurofins Environmental Monitoring Program Workshop”, Virtual course delivered May 25-26, 2021.
 - Coordinator and Instructor, “Eurofins Good Laboratory Practices”, Virtual course delivered June 15-16, 2021.
 - Coordinator and Instructor, “Developing Environmental Monitoring Programs for Small and Midsize Processors.” Presented as an International Association for Food Protection Annual Meeting Workshop, Phoenix, AZ, July 16-17, 2021.
 - Coordinator and Instructor, “Eurofins Food Safety Culture Workshop.” Virtual course delivered August 1, 2021.
 - Coordinator and Instructor, “Eurofins HACCP for Food Processors Workshop.” Virtual course delivered August 18-19, 2021.
 - Coordinator and Instructor, “Eurofins Environmental Monitoring Program Workshop”, Virtual course delivered August 25-26, 2021.
 - Coordinator and Instructor, “Eurofins Good Laboratory Practices”, Virtual course delivered November 16-17, 2021.
 - Coordinator and Instructor, “Eurofins Environmental Monitoring Program Workshop”, Virtual course delivered November 18-19, 2021.
 - Coordinator and Instructor, “Environmental Monitoring Training.” Presented at Sargento, Elkhart Lake, WI, December 6, 2021.

BUSINESS UNIT LEADERSHIP

Food Safety Institute, LLC

Cofounded privately-held company in 1996 with personal capital. Currently serve as Director and as Head of Technical Services. Sold laboratory operations to Eurofins in 2007. Company now focused on specialty consulting services. Achieved compound annual growth rate of >30% in 26 year history. Responsible for all operations of company.

Eurofins Microbiology Laboratories Inc.

Founded division in 2011 with seed capital from Eurofins Scientific. Currently serve as Chief Scientific Officer and Senior Director. Through acquisitions and green builds, currently offer 16 US-based contract microbiology laboratories (Rhode Island, Pennsylvania, Georgia, Kentucky, Michigan, Iowa, Wisconsin – 2 sites, Minnesota, Nebraska, Colorado, Texas, Utah, California –

2 sites, and Washington). Achieved compound annual growth rate of >300% in 11 year history. Responsible for all operations of company.

AWARDS AND HONORS

Awards

1. Recipient of the University of Nebraska Rogick Memorial Award, 1983.
2. Finalist in the Z. John Ordal Graduate Research Paper Competition, 46th IFT Annual Meeting, Atlanta, GA, June 1985.
3. Finalist in the Aksarben Section IFT Graduate Research Paper Competition, May 1985.
4. Finalist and third place winner in the Developing Scientist Award Competition, 75th IAMFES Annual Meeting, Tampa, FL, August 1988.
5. Recipient of the University of Florida, College of Agriculture Outstanding Graduate Student Award, May 1989.
6. Recipient of the Mississippi State University College of Agriculture and Life Sciences and Mississippi Agricultural and Forestry Experiment Station Faculty/Research Scientist Award, February 1998.
7. Recipient of the Mississippi Agricultural and Forestry Experiment Station, Mississippi State University Research Impact Award, November 1998.
8. Recipient of the Mississippi Agricultural and Forestry Experiment Station, Mississippi Chemical Corporation Award of Excellence for Outstanding Work, November, 1999.
9. Recipient of the Ralph E. Powe Research Excellence Award, Mississippi State University, April 2002.
10. Recipient of the International Association for Food Protection Educator Award, presented at the 89th IAFP Annual Meeting, June 30-July 3, 2002, San Diego, CA.
11. Recipient of the Institute of Food Technologists Food Microbiology Division Outstanding Division Service Award, presented at the 77th IFT Annual Meeting, July 16-20, 2016, Chicago, IL.
12. Recipient of the International Association for Food Protection Harold Barnum Industry Award, presented at the 103rd IAFP Annual Meeting, July 30-August 3, 2016, St. Louis, MO.
13. Eurofins was the recipient of the International Association for Food Protection Black Pearl Award, presented at the 105th IAFP Annual Meeting, July 7-11, 2018, Salt Lake City, UT.

Honors

1. Beta Beta Beta Biology Honorary Society, 1982.
2. Sigma Xi Scientific Research Society, 1985.
3. Phi Tau Sigma Food Science Honorary Society, 1985.
4. Elected Graduate Student Representative, Food Science and Human Nutrition Department, University of Florida, 1986-1988.
5. President, Affiliate Council Representative, and Founding Member of the Louisiana Association of Milk, Food and Environmental Sanitarians, 1990-1991.
6. Chair Elect, Gulf Coast Section Institute of Food Technologists, 1993-1994.
7. Gamma Sigma Delta Agriculture Honorary Society, 1993.
8. IFT Champion, Institute of Food Technologists Student Association, 1998-present.

9. Distinguished Fellow Lecturer, Rapid Methods and Automation in Microbiology 19th International Workshop/Symposium Shaping the New Millennium, Kansas State University, Manhattan, KS, July 9, 1999.
10. Appointed to the joint Food and Agriculture Organization of the United Nations and the World Health Organization Roster of Experts on Risk Assessment of Microbiological Hazards in Foods, 2000.
11. Chair, Magnolia Section Institute of Food Technologists, 2000-2001.
12. Appointed to the Special Emphasis Panel, Infectious Diseases and Microbiology Study Section, ZRG1 SSS-K 10, Center for Scientific Review, National Institutes of Health, NIH-SBIR/STTR, 2001.
13. Appointed Contributing Editor for the London UK based peer-reviewed scientific journal *Food Microbiology*, 2001-2007.
14. Keynote Lecturer, 19th International Committee on Food Microbiology and Hygiene Symposium, Food Micro 2004, Portorož, Slovenia, September 12-16, 2004.
15. Chair Elect, Chair, Past Chair, Institute of Food Technologists Food Microbiology Division, 2004-2007.
16. Fellow, Institute of Food Technologists, 2005.
17. Keynote Lecturer, 20th International Committee on Food Microbiology and Hygiene Symposium, Food Safety and Food Biotechnology: Diversity and Global Impact, Alma Mater Studiorum, Bologna, Italy, 29 August 28-September 2, 2006.
18. Chair Elect, Chair, Past Chair, Institute of Food Technologists Aquatic Food Products Division, 2007-2010.
19. Keynote Speaker, 61st Pacific Fisheries Technologists Conference, Seattle, WA, February 21-24, 2010.
20. Elected to the Board of Directors, Institute of Food Technologists, Chicago, IL. September 1, 2011-August 31, 2014.
21. Recipient of the Certified Food Scientist professional certification. March 1, 2013.
22. Elected to the Board of Directors, American Spice Trade Association, Washington, DC. April 25, 2017-2019.

PERSONAL INFORMATION

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| Birthplace | Kearney, Nebraska, USA |
| Citizenship | U.S. citizen |
| Family Status | Married to Elaine Tallman, two children, Amy Marshall and Natasha Tallman |

The information herein is accurate and truthful on 25 March 2022.

