

JOHN D. FLOROS, PhD

CURRICULUM VITA

Professor of Food Science, Packaging & Engineering; and Past-President
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GENERAL INFORMATION

Professional Experience

- 2022- Professor of Food Science, Packaging & Engineering, New Mexico State University
- 2018-22 President and Professor of Food Science, Packaging & Engineering, New Mexico State University
- 2012-18 Dean of the College of Agriculture, Director of K-State Research & Extension, and Professor of Food Science, Packaging & Engineering, Kansas State University
- 2000-12 Head of the Department of Food Science, and Professor of Food Science, Packaging & Engineering, Pennsylvania State University
- 2007-08 President, Institute of Food Technologists, Chicago, IL
- 1999-2000 Elected Professor, Food Science, Packaging and Engineering, Department of Food Science and Technology, Aristotelian University of Thessaloniki, Greece
- 1998-2000 Professor, Food Process Engineering and Packaging, Department of Food Science (Joint/Courtesy appointment with the Department of Agricultural and Biological Engineering), Purdue University
- 1993-98 Associate Professor, Food Process Engineering and Packaging, Department of Food Science (Joint/Courtesy appointment with the Department of Agricultural and Biological Engineering), Purdue University
- 1995-96 Senior Research Engineer, Nestle R&D Center Inc., New Milford, CT (Sabbatical)
- 1988-93 Assistant Professor, Food Process Engineering and Packaging, Department of Food Science (Joint/Courtesy appointment with the Department of Agricultural and Biological Engineering), Purdue University
- 1984-88 Research Assistant, Department of Food Science & Technology, University of Georgia
- 1983-84 Research Assistant, Laboratory of Microbiology, Agricultural University of Athens, Greece
- 1981-83 Plant Manager, Tomato Processing Manufacturing Facility, Central Union of Agricultural Cooperative, Iliia, Greece
- 1977-81 Production Supervisor, Fruit & Vegetable Processing Manufacturing Facility, Asteris, Inc., Greece (during production seasons of June to October)

Education

- 1984-88 PhD, Food Science & Technology, University of Georgia, Athens, GA, USA
- 1976-83 BS/MS, Food Science & Technology, Agricultural University of Athens, Greece

Training in Academic Leadership

- 2020 Two-day visit of NMSU's Leadership Team with Arizona State University's President and his Leadership Team, February 24-25, Tempe, AZ
- 2017 Advancing to the Presidency, American Council on Education, April 24-25, Washington, DC
- 2013-17 University / Industry Consortium (UIC)

- 2012-21 Association of Public and Land-Grant Universities (APLU) Meetings
- 2005-07 Food Systems Leadership Institute (Cohort I)
- 2005 Future of the American Public Research University, Academic Symposium, Penn State University, Feb. 25
- 2005 Research and Professional Ethics Workshop, Office of Research Protection and the College of Ag. Sciences, Penn State University, Jan. 18
- 2001 Chairing the Academic Department, Workshop for Division / Department Chairs and Deans, American Council on Education, Feb. 14-17, San Diego, CA
- 2000-12 Academic Leadership Forum, Regular Programs for Academic Administrators, Office of the Provost, Penn State University
- 2000-11 The Penn State Leadership Academy, Development Program for Academic Administrators, Penn State University
- 2000 The Penn State Executive Leadership and Management Program for Academic Administrators, Smeal College of Business, Penn State University, Nov. 19-21
- 1994-95 ESCOP/ACOP Leadership Program (Class IV, Project: Teaching Academy)

Membership in Professional and Honor Societies (past and present)

- American Society of Agricultural and Biological Engineers (ASABE, formerly ASAE)
- American Society for Quality Control (ASQC)
- American Statistical Association (ASA)
- Institute of Food Technologists (IFT)
- Society of Plastics Engineers (SPE)
- Gamma Sigma Delta ($\Gamma\Sigma\Delta$)
- Phi Kappa Phi ($\Phi\Kappa\Phi$)
- Phi Tau Sigma ($\Phi\tau\Sigma$)
- Sigma Xi ($\Sigma\Xi$)

Major Awards & Honors

- 2017 The Wallace Kidd Diversity Award (MANNRS), Kansas State University
- 2014 Food and Drug Administration's Award in recognition of "*distinguished service to the people of USA*"
- 2009 Fellow, Institute of Food Technologists
- 2007 Fellow, Food Systems Leadership Institute
- 2001 J. G. Woodroff Lecturer, University of Georgia
- 1997 Honorary Research Professor, Department of Biotechnology, Denmark's Technical University, Lyngby, Denmark
- 1989 Robert C. Anderson Award for Research Creativity, University of Georgia

- 1988 Paper Award for a *Publication with Exceptional Engineering Merit*, American Society of Agricultural Engineers (ASAE, now ASABE)
- 1988 Student Scientist Award, Southern Association of Agricultural Scientists
- 1987 E. Broadus Browne Award for Outstanding Ph.D. Research, University of Georgia
- 1987 Certificate of Merit for Outstanding Scholastic Ability, Institute of Food Technologists
- 1986 Student Scientist Award, Southern Association of Agricultural Scientists

Board Memberships and Selected Key Professional Activities

- 2021- Scientific Advisory Committee, Sensient Technologies Corporation
- 2019-22 Member of the Board of Trustees, Burrell College of Osteopathic Medicine (BCOM), Las Cruces, New Mexico
- 2018-22 Member of the Board of Directors, Western Athletic Conference (WAC), Member of the Executive Committee (2019-22), Board Chair (2021-22), Search Committee Chair for a new Commissioner (2021)
- 2018-22 Member of the Board of Directors, Technology Research Collaborative (TRC), Science and Technology Office, New Mexico Economic Development Department, Santa Fe, New Mexico
- 2017-18 Co-Chair, National Academies of Sciences, Engineering and Medicine (NASEM), Executive Committee on Science Breakthroughs 2030: A Strategy for Food and Agricultural Research
- 2017 Testified in front of the Senate Committee on Agriculture, Nutrition, and Forestry on “Agricultural Research: Perspectives on Past and Future Successes for the 2018 Farm Bill”
- 2016-17 Chair, International Advisory Board, Food Safety & Technology Research Center, The Hong Kong Polytechnic University
- 2015-16 External Advisory Board, Agency for Science, Technology and Research (A*STAR), Singapore
- 2015-16 External Review Board, Aristotelian University, Thessaloniki, Greece
- 2014-18 Executive Committee, University and Industry Consortium
- 2014-15 Scientific Advisory Council, Wrigley’s
- 2013-18 Kansas 4-H Foundation Board
- 2013-14 Global Health Subcommittee, US Food and Drug Administration (FDA)
- 2012-18 Kansas Water Authority Board
- 2011-18 External Advisory Board, Hellenic Quality Assurance Agency of Higher Education, Greece
- 2011-13 Research Advisory Board, Tate & Lyle
- 2010-13 Technical Advisory Board, MGP Ingredients, Inc.

- 2010-11 External Review Committee, Center for Food Safety and Applied Nutrition (CFSAN), FDA (Chair)
- 2010-11 Expert Review Panel, Advanced Foods and Materials Network, Canada
- 2009-13 Science Board, U.S. Food and Drug Administration (FDA)
- 2008-09 External Review Board, Food Science Department, Stellenbosch University, South Africa
- 2007-08 External Review Board, Food Science Department, University of Guelph, Canada
- 2006-09 Board of Directors, Institute of Food Technologists
- 2004-06 Executive Board, Food Update Foundation
- 2004-05 Council of Food Science Administrators (Chair)
- 2003-04 External Review Board, College of Food Systems, United Arab Emirates University
- 1998-01 Executive Board, Institute of Food Technologists
- 1998-99 External Review Board, Department of Applied Biology & Chemical Technology, Technical University of Hong Kong

LEADERSHIP AND ACADEMIC ADMINISTRATION

New Mexico State University (NMSU), President (2018 – 2022)

Size and Nature of New Mexico State University: NMSU sits on a 900-acre campus and enrolls about 14,500 students from 49 states and 89 foreign countries. It is New Mexico's Land-Grant University, a comprehensive public research institution dedicated to teaching, research, outreach, extension and service with undergraduate and graduate programs. NMSU is also a NASA Space-Grant University, a Hispanic-Serving Institution (HSI) and a Minority-Serving Institution (MSI), and is home to the very first Honors College in New Mexico. NMSU serves a multi-cultural population of students and communities across the state at five campuses, a satellite learning center in Albuquerque, cooperative extension offices located in each of New Mexico's 33 counties, 12 agriculture research and science centers, and NMSU-Online with distance education programs that give students maximum flexibility. NMSU has been recently recognized as a top tier university by U.S. News & World Report, and as the top university in New Mexico by Forbes.

Duties as New Mexico State University President:

- Work with the Board of Regents (BOR) and the Chancellor to ensure that the institution acquires the necessary public and private resources to successfully achieve its goals and objectives.
- Articulate clearly the NMSU mission, vision and strategic goals to internal and external constituencies.
- Manage the University's annual budget (~\$550M) wisely and in accordance with its mission, vision and strategic goals.
- Lead an effort to become a student-centered institution, with a strong emphasis on student access, success and social mobility, and a dedication to preparing students for a global marketplace.
- Foster growth in student enrollment, retention rates, graduation rates, placement rates, academic program quality, and elevate the academic profile of incoming students.
- Elevate research and creativity, facilitate the convergence of disciplines to address local and global challenges, and achieve the highest Carnegie research status (R1).
- Amplify outreach and Extension, be a leader in innovation and economic development, and maintain our Carnegie Community Engagement classification.
- Establish efficient operations throughout the organization, while fostering growth in student enrollment, increasing research and scholarly activity, and preserving high academic standards for undergraduate and graduate students.
- Promote inclusion and show commitment to a diverse faculty, staff, and student population, and encourage cultural diversity throughout the institution's curricula, activities and community involvement.
- Ensure all facets of the University provide efficient, effective, and professional service to internal and external constituencies.
- Develop and advance alliances with business, industry, government, academia and community groups.
- Ensure that legislative goals at the state and federal levels are identified and met.
- Enable the University to become a leader in regional economic development.
- Engage in fundraising activities that increase the support to University's endowment and its strategic goals.

- Lead the University's first responders – police, firefighters and health professionals – to assure the safety, security and wellbeing of faculty, staff and students.
- Provide proper administration and oversight of Athletics (Division I and FBS), and ensure that the University's intercollegiate athletic programs and activities adhere to the highest standards of integrity, as well as to the rules and requirements of the National Collegiate Athletic Association and the Western Athletic Conference.

Accomplishments as NMSU President:

- Made several critical hires in leadership positions (Provost, VPs, Deans, Directors, etc.) to create a highly performing executive team that is producing positive results.
- Provided vision, leadership, and strategic direction to the Provost, Vice Presidents, Directors and other Unit Leaders within the University Leadership Team.
- Involved faculty, staff, students, community leaders and other external stakeholders in developing the NMSU LEADS 2025 strategic plan (<https://leads2025.nmsu.edu/>).
- Implemented significant changes to the university's structure, combining some academic and non-academic units to streamline operations.
- Managed the university's budget (~\$550M) wisely and responsibly.
- Worked closely with faculty, staff and students in a shared governance model.
- Promoted teaching, research, creativity, outreach & extension, public service, economic development and international activities both internally and externally.
- Nearly two years into the COVID-19 pandemic, guided the institution with certainty and a steady hand through rigorous Town Hall communication (<https://president.nmsu.edu/town-hall/>) and science-based decisions (<https://now.nmsu.edu/>). As a result, NMSU has weathered the short-term effects of the pandemic with strength and resilience (<https://president.nmsu.edu/friday-communications/>), while helping the communities around us and serving the State in many ways (<https://nmsu.edu/coronavirus/aggies-stepping-up.html>).
- Re-envisioned undergraduate and graduate enrollment and student success, by bringing refreshed technology and investments to recruitment and retention; restructured student-serving units for effective collaboration, and eliminated barriers to student engagement outside the classroom. As a result, for the first time in ten years, NMSU's enrollment did not decline, and most student success metrics improved – retention rates, graduation rates, placement rates, etc. (<https://president.nmsu.edu/files/2021/04/2021-04-20-Annual-Update-FINAL-v1.pdf>).
- Developed the framework to meet increased student demand for innovative academic programs through an expansive digital learning environment (<https://online.nmsu.edu/>).
- Collaboratively identified our [institutional research strengths](#) and [emerging areas of research](#), and recommitted the university to research excellence and creativity. As a result, for the first time in ten years, NMSU's total awards increased to \$119 Million, 15.6 % greater than last year, and our research expenditures increased 11.5% in the last two years) (<https://president.nmsu.edu/files/2021/04/2021-04-20-Annual-Update-FINAL-v1.pdf>).
- Initiated several new strategic partnerships by engaging industry and business partners in order to serve NM communities and advance economic development.
- Adopted better technology, improved processes, enhanced communication, and introduced metrics that document improvements in effectiveness and productivity, and made the university more robust.

- Successfully completed a fundraising campaign by meeting its original goals; and we are now in the process of reaffirming the relationship between NMSU and its Foundation with a new Memorandum of Understanding (MOU).
- Completed construction and opened two new buildings on campus, a new freshman residence hall and an academic building, home to the University's Arts programs and the University Gallery. We are now in the process of revitalizing our Agricultural infrastructure (<https://news.nmsu.edu/2021/08/nmsu-set-to-break-ground-on-go-bond-funded-ag-district-projects.html>) with our Ag Modernization and Educational Facilities project (https://aces.nmsu.edu/aces_dean/documents/23070_ACES_GO_Bond_Booklet.pdf).
- Created an Office of Equity, Inclusion and Diversity (EID), and hired the first VP for EID (<https://news.nmsu.edu/2021/04/nmsu-names-its-first-ever-vice-president-for-equity-inclusion-and-diversity.html>). Committed to improving the university climate for faculty, staff and students.
- With support from donors and alumni, retained the Athletic Director and several of NMSU's best coaches, while replacing others. As Chair of the Western Athletic Conference (WAC), contributed to the expansion of the Conference with 6 new schools to improve the quality and stability of the WAC, while also adding the sport of football to the Conference. Currently leading the search for the next WAC Commissioner.

Kansas State University (KSU), Dean & Director (2012 – 2018)

Size and Nature of the College of Agriculture (COA) & K-State Research & Extension (KSRE): Jointly, the COA and KSRE, made up the largest unit within the Kansas State University system. It comprised of nearly 450 faculty, 1,200 staff, and about 3,400 students, of which about 600 were graduate students. The total annual expenditures in 2017 were about \$200M, with more than \$105M of that in research expenditures, by far the largest research unit in the university. Our funding sources were diverse and include: federal funds, state sources, local government contributions, student tuition and fees, competitive grants and contracts, industry grants and donations, foundation and other non-profit grants and donations, private fundraising, and other income from sales, contracts and fees.

Duties as Dean of the College Agriculture: As Dean of the College of Agriculture (COA) at Kansas State University, I led a dynamic, student-centered, research-driven and service-oriented college with diverse offerings of outstanding undergraduate and highly ranked graduate academic programs. The College encompasses more than traditional production agriculture with programs ranging from food and biosciences to communication and education, from bioprocessing and engineering to natural resources and recreation, and from environmental management to economics and agri-business.

Duties as Director of K-State Research & Extension: As Director of K-State Research & Extension (KSRE), I oversaw the Kansas Agricultural Experiment Station and the Cooperative Extension Service, a partnership between Kansas State University and federal, state, and county governments. KSRE had offices in each of Kansas' 105 counties, and investments in five KSU colleges: Agriculture, Arts & Sciences, Engineering, Human Ecology, and Veterinary Medicine. We conducted basic and applied research throughout Kansas that was shared by Extension faculty, educators, agents and others on our websites and through social media, numerous conferences, workshops, field days, publications, newsletters and more. In collaboration with several federal and state agencies, and other non-profit and private entities, we supported Kansas' biggest industry – Agriculture and Food – by helping the state with innovation, talent development, workforce training, and economic development.

Accomplishments as Dean and Director:

- Provided vision, overall program leadership, and strategic direction to Associate and Assistant Deans, Department Heads, Center and Institute Directors, and Extension Program Leaders, which form our COA/KSRE Leadership Team (about 40 people).
- Involved 5000+ people (faculty, staff, students, community leaders and other external stakeholders) in developing the COA/KSRE 2025 strategic plan that set an overall goal of becoming a top 5 College of Agriculture by 2025 (https://www.k-state.edu/2025/documents/K-State-2025-Agriculture_and_KSRE-Strategic-Direction-Action-and-Alignment-Plan-Aug-2013.pdf).
- Managed the COA/KSRE budget (~\$200M) responsibly through consecutive federal/state cuts, internal university reallocations, and other financial challenges.
- Worked closely with faculty, staff and students in a shared governance model.
- Promoted teaching, research, outreach & extension, public service, and international activities both internally and externally.
- Collaborated closely with several university leaders and groups to create the Global Food Systems Initiative, the only university-wide initiative approved by the Board of Regents and supported by state funds in recent years.
- Cooperated with the KSU Foundation, the KSU Research Foundation, the K-State Institute for Commercialization, and the Vice President for Research, to define a process of strategically aligning private sector companies to the university and create long-term partnerships.

- Partnered with state agencies, non-profit groups, and private industry to help the state of Kansas with innovation, product marketing, talent development, workforce training, and economic development, particularly in areas important to the state's economy and wellbeing (food and agriculture, water and natural resources, health and wellbeing, community revitalization, youth education and leadership development).
- Guided the College of Agriculture to record enrollments during the last five years (2012-2017), with average student enrollment increases of 27% (undergraduate), 18% (graduate), and 64% (multicultural), as compared to the previous five years.
- Created new undergraduate student programs, and improved student experience, learning and success, as evidenced by the highest ever reported retention rates (1st to 2nd, and 1st to 3rd year retention), by the 4-Year and 6-Year graduation rates, and by the nearly 100% job placement.
- Led the COA/KSRE to record extramural research funding (from \$24M in 2011 to \$58M in 2016), an increase of ~150% in just four years, and a major factor leading to the university's designation as a Carnegie Tier-1 Research University.
- Increased significantly the college's research expenditures (from \$76M in 2011 to \$105M in 2017), despite reduced state support.
- Established K-State's first Industry/University Cooperative National Science Foundation Center on wheat genetics and genomics.
- Advanced the college's international research and outreach agenda by successfully competing for four new Feed the Future Innovation Labs from the U.S. Agency for International Development, an investment of over \$100M for five years, making K-State without peer in this area of agricultural research.
- Improved the COA ranking to 4th in the nation among all Colleges of Agricultural Sciences (by Niche in 2017, see <https://www.niche.com/colleges/search/best-colleges-for-agricultural-sciences/>) and most of our graduate programs were ranked in the top five nationally.
- Increased the COA student scholarship funds awarded by more than 50% in five years.
- Intensified private fundraising efforts and raised \$86M in less than six years, and a college record \$20M last year (2017), more than triple (3X) the amount raised just a few years ago.
- Completed an architectural and engineering study of the college's infrastructure needs, and initiated the design and planning for a new \$550M campaign to renew and expand our academic and research facilities.

Pennsylvania State University, Department Head (2000 – 2012)**Duties as a Department Head:**

- Provided overall program leadership and strategic direction for faculty, staff and students.
- Promoted research, teaching, extension, public service, and international activities.
- Advanced the continuous acquisition of internal and external resources.
- Managed, coordinated and administered the Department's resources.
- Articulated a vision for the future of the Department both internally and externally.
- Recognized individual excellence and facilitated teamwork.
- Fostered interdisciplinary ties with appropriate departments and programs within the College, University and beyond.
- Strengthened linkages with and represented the Department to state and federal agencies, private entities, partners and collaborators, industry groups, alumni, and the citizens of PA.
- Maintained a positive, productive and nurturing environment for students, faculty and staff.
- Advocated tolerance, honesty and integrity, and promoted diversity.
- Served as liaison for the Department to the administration of the College and University.

Accomplishments as Department Head:

- Led the development of several of the department's Strategic Plans, with full participation of faculty, staff, students and external stakeholders.
- Formed an external advisory board composed of high-level scientists and leaders from industry, government and academia.
- Reversed a downward trend and increased undergraduate student numbers by >4X, from 52 in 2002 to 222 in 2012.
- Reorganized undergraduate and graduate programs, and received accreditation from the Institute of Food Technologists, the national scientific society.
- Augmented the number of endowments and nearly doubled the available funds for student fellowships and scholarships in 10 years.
- Increased graduate student numbers by 50%, by doubling the size of the PhD program.
- Developed a focused research agenda.
- Increased competitive grants/contracts from about \$1M before 2000 to an average of \$5M per year for the period of 2006-12, and increase of almost 400%.
- Raised about ~\$46M from state, private, industrial and other sources for a new building.
- Completed the design and construction of the new building in 2006 as the largest Food Science Building in the country at that time.
- Increased the distance education offerings and outreach programs.
- Developed global connections and increased the number of international student programs.
- Made significant additions to an outstanding faculty, and increase the diversity of faculty and students.

Institute of Food Technologists, President (2007 – 2008)

IFT is the scientific society for Food Science and Technology, and a global organization with more than 20,000 members worldwide. Its mission is to advance the science of food and its applications across the global food system. The IFT president, an elected position, works broadly with scientists, engineers, technologists and other professionals from academia, industry and government to:

As President of IFT my Duties were:

- Advance and promote careers in Food Science and Technology.
- Promote science, engineering, technology and their application in food.
- Establish productive and interactive global networks.
- Advocate for evidence-based science-driven decision making on food issues.
- Communicate science, address public issues and influence outcomes.

Accomplishments as President of IFT:

- Led or co-led the scientific society of more than 20,000 members for three years
- Implemented a new, smaller and more responsive governance structure.
- Developed and put into action a comprehensive strategic plan.
- Articulated and publically communicated a new vision and mission for the Institute.
- Managed, coordinated and administered the Institute's resources.
- Guided the Institute through an internationalization period that proactively contributed to the global advancement of Food Science.
- Strengthened the Institute's student recruitment efforts, and as a result, most Food Science programs in the country experienced significant student growth.
- Fostered stronger ties with other scientific societies and together advocated for increased public support for education and research in agricultural, food and nutrition sciences.
- Promoted a program to increase student scholarships.

TEACHING, ADVISING AND MENTORING

My expertise, passion and commitment to quality teaching have made me a popular teacher and a frequent guest lecturer. I have gained the respect, recognition and appreciation of students and faculty alike due to my keen interest in student learning, effective communication skills, and continuous commitment to improving teaching materials and methods.

Purdue University

At Purdue University, I designed, developed and regularly taught four new courses:

1. FS 444 – Statistical Process Control, senior level
2. FS 445 – Food Packaging, senior level
3. FS 591 – Fruit and Vegetable Processing, senior/graduate level, and
4. FS 690B – Process/System Optimization Methods, graduate level

In addition, together with other faculty of the Food Science Department, I developed and regularly taught three graduate level courses:

5. FS 640 – Aseptic Processing & Packaging, graduate level
6. FS 654 – Food Processing & Packaging, graduate level, and
7. FS 655 – Industrial Case Studies, graduate level

Pennsylvania State University

At Penn State University, I periodically taught one course:

1. FD SC 411 – Managing Food Quality, senior level

Also, I regularly taught portions of the following courses:

2. FD SC 105 – Food, Facts & Fads, freshman level, and
3. FD SC 200 – Introduction to Food Science, sophomore level

Occasionally, I also lectured in other undergraduate and graduate courses within the Department.

Finally, I was instrumental in developing and organizing two new international courses:

4. FD SC 497B – Food Systems in Central America (with a 10-day visit to Costa Rica)
5. FD SC 497F – Food Systems in Italy (with a 10-day visit to Italy)

Kansas State University

At KSU, I was a regular contributor as an invited lecturer to several courses

New Mexico State University

During my Presidency at NMSU, I often contributed as an invited lecturer, and I lead the instruction of one course:

1. UNIV 395/495 – Presidential Ambassadors, junior/senior/graduate level

The course includes interactive group activities, research projects, self-reflection activities, exploration of Higher Education and NMSU Leadership, and presentations by local and regional leaders.

Now that I am back on the faculty at NMSU, I am preparing courses on Food Packaging, Food Processing and Food Manufacturing.

Outreach Teaching Activities

Throughout my career, I have been heavily involved in teams of faculty that developed, organized and taught many short courses and workshops. A partial list follows:

1. Aseptic Processing & Packaging Workshop (Purdue University)
2. Better Process Control School (Purdue University and PSU)
3. Food Science Fundamentals (similar workshops at Purdue University and PSU)
4. The Penn State Ice Cream Short Course (PSU)
5. The Penn State Pasteurizer's workshop (PSU)

Graduate Student Mentoring, Advising and Training

Throughout my career, I have been very active in graduate student training. I have advised or co-advised 22 graduate students (10 M.S. and 12 Ph.D.). Five (5) of those students, having their own funding from fellowships, scholarships, and/or governmental support, chose me as their major professor because of my research expertise and excellent national and international reputation. In addition, two (2) Postdoctoral Fellows and two (2) Visiting Scholars have worked under my direction in my laboratory. Additionally, I have served as a member of the Advisory Committee for 42 other graduate students.

Completed Graduate Students (22 Total – 10 MS & 12 PhD)

1. Guillou, Anne A. Minimization of the amount of NaCl used during natural cucumber fermentation and storage through multiresponse optimization methods. (M.S. Thesis, Aug. 1991).
2. Vieira, Margarida M. Quality changes and germination of *Bacillus cereus* T spores during ultrapasteurization and sequential heating of liquid whole eggs. (M.S. Thesis, Aug. 1991).
3. Price, Jan L. Optimization of oxygen and carbon dioxide levels for controlled/modified atmosphere packaging of shredded lettuce. (M.S. Thesis, Dec. 1992).
4. Liang, Hanhua. The effect of acoustic radiation on diffusion through biomembranes (Ph.D. Thesis, Dec. 1993).
5. Vradis, Ioannis. Modeling of electrically assisted ultrafiltration of whey. (Ph.D. Thesis, May 1995).
6. Gnanasekharan, Vivek. Evaluation of gas flow models and simulation of food package integrity tests. (Ph.D. Thesis, Aug. 1995).
7. Han, Jung, H. Modeling inhibition kinetics and mass transfer of controlled release potassium sorbate to develop an antimicrobial polymer for food packaging. (Ph.D. Thesis, May 1996).
8. Lay Ma, Sandra. Maximizing the shelf life of minimally processed apple slices by modified atmospheres and ascorbic acid treatment. (M.S. Thesis, Aug. 1997).

9. Farkas, Jerry K. The development of iron-based oxygen absorbing systems used in food packaging and preservation. (Ph.D. Thesis, Aug. 1998).
10. Rattray, Jeff. The use of neural networks to improve the effectiveness of food processing operations. (Ph.D. Thesis, Dec. 1998).
11. Dock (Steenstrup), Lisa Lotte. Development of thermal and non-thermal preservation methods for production of microbiologically safe apple cider. (Ph.D. Thesis, Dec. 1999).
12. Ozdemir, Murat. Antimicrobial releasing edible whey films and coatings. (Ph.D. Thesis, Dec. 1999).
13. Ozen, Banu. Effect of Ozone and Chlorine Dioxide treatments used in perishable food applications on polymeric materials: Changes in mechanical, thermal and mass transfer properties. (Ph.D., Thesis, Dec. 2000).
14. Lay, Ursula Vanesa. Sucrose in spray dried whole milk powder and the refining and conching processes in chocolate manufacture: A glass transition approach. (M.S. Thesis, Dec. 2005).
15. Matsos Konstantinos. Addition of active compounds in a whey protein edible coating: Effects on quality and shelf life of coated apple slices. (M.S. Thesis, Aug. 2006).
16. Chacko, Jino. Controlled release of Nisin from a biopolymer based film for food packaging applications. (M.S. Thesis, May 2008).
17. Kokkinidou, Smaro. Destruction and deactivation of patulin by ascorbic acid. (M.S. Thesis, Aug. 2008).
18. Lay, Ursula Vanesa. Encapsulating fatty acid esters of bioactive compounds in starch. (Ph.D. Thesis, May 2010).
19. Julius Ahirifie-Gogofio. Kinetics and predictive modeling of patulin degradation by ozone in apple juice and apple cider. (M.S. Thesis, May 2010).
20. Anallese Liutman. Optimization of an alginate-based edible coating with beeswax, nisin and EDTA to maximize shelf life of fresh mushrooms. (M.S. Thesis, Dec. 2011).
21. Minal Lalpuria. The use of niacin in bioplastics for improved food packaging materials. (Ph.D. Thesis, Aug. 2012).
22. Min Liu. Synthesis of bio-based nanocomposites for controlled release of antimicrobial agents in food packaging. (Ph.D. Thesis, May. 2014).

Post-Doctoral Students (2)

1. Fonkwe, Linus. Small-scale processing techniques for safe food in space (1996 - 97)
2. Kouassi, Gilles, K. Mechanism of protein inactivation by High Pressure Processing; and Applications of nanoscience / nanotechnology in food packaging and safety (2005 - 07)

Visiting Scholars (2)

1. Valentina Trinetta. Development of pullulan films with Sacacin-A for antimicrobial active packaging (2008-09)
2. Masataka Uchino. Food packaging and food safety (2010-11)

Advisory Committee Member to 42 additional graduate students (Not Listed)

RESEARCH, SCHOLARSHIP AND CREATIVE ENDEAVOR

My major research contributions are in the application of chemical engineering science, applied mathematics and industrial statistics to the field of food process engineering and packaging. My work has been focusing in developing innovative, efficient and effective food processing and packaging systems, improving the value, quality, safety and shelf life of food products, and advancing optimization methodology. Together with my students and collaborators, we broadened the understanding and modeled the behavior of several complex physicochemical and biochemical phenomena that occur during food processing and packaging; and we developed and optimized many food manufacturing operations. Specifically, we successfully accomplished the following:

- Developed effective peeling processes for fruits and vegetables, optimized a calcification process for diced tomatoes, and established new, environment-friendly methods to commercially ferment vegetables using low-salt brines.
- Discovered that acoustic (ultrasonic) radiation accelerates mass transfer in food dehydration, hydration and rehydration
- Proved that application of electric fields increases permeate flow during ultrafiltration
- Found optimum gas permeability values for “breathable” plastic films that maximize the shelf life of minimally processed produce packaged under modified atmospheres
- Designed “active” packaging films that (a) have antimicrobial properties and improve the safety of some packaged foods, and (b) absorb oxygen and extend the shelf life of oxygen sensitive foods
- Modeled the migration of health-hazardous substances and the sorption of flavor components in packaged foods
- Improved methods and equipment that detect package integrity defects and assure food safety and quality
- Showed that genetic algorithms, neural networks and fuzzy logic can be used to optimize, monitor and optimally control some food manufacturing operations
- Applied thermal and non-thermal methods to reduce pathogenic microorganisms and mycotoxins in fresh and minimally processed fruits and vegetables
- Applied nanotechnology based approaches to build new bio-based polymers for improved controlled release of active compounds and better packaging applications
- Developed edible films and coatings with antimicrobial and other active properties to improve the safety and quality of food products

Alone or with my students and other colleagues, I have published more than **130** research articles, book chapters and other publications, more than **110** research abstracts, and have made numerous scientific and technical presentations, more than **300** of which have been invited.

Research Publications

Refereed Papers

1. Floros, J.D. and Chinnan, M.S. 1987. Optimization of pimiento pepper lye-peeling process using response surface methodology. *Trans. ASAE*. 30:560-565.
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30. Floros, J.D. 2009. Getting Real About Our Modern Food System. *Posted on September 1, 2009 by ePerspective (IFT-Food Technology)*, at: <http://foodtechperspective.wordpress.com/2009/09/01/getting-real-about-our-modern-food-system/>.
31. Lay Ma, U.V. and Floros, J.D. 2009. Promising nanoscale technology making better foods. *PA Business Central.* 18(22):7 (Nov. 6, 2009).
32. Floros, J.D. 2011. Feeding the world today and tomorrow – A look into our Future Food System. pp. 1-6. *Based on a presentation given at the 64th AMSA Reciprocal Meat Conference (RMC), Manhattan, Kansas, June 19–22, 2011. Posted on 6/28/2011 by AMSA*

Published Abstracts (Not Listed)

Together with my students and collaborators, we have published more than **110** abstracts in Proceedings of local, national or international scientific conferences and meetings.

Selected Invited Presentations and Recent Keynote Addresses

- 2018 *Science Breakthroughs to Advance Food and Agricultural Research by 2030*, Invited Presentation at the Science and Technology in Society Forum, Kyoto, Japan
- 2015 *Sustainability of the Global Food Supply*, Keynote Speaker, Annual Symposium of the Dairy Farmers of Canada, Edmonton, Toronto, Montreal and Moncton, Canada

- 2015 *Food Science & Engineering for a More Sustainable Food Supply*, Keynote Address, 29th European Federation of Food Science and Technology International Conference, Athens, Greece
- 2015 *Sustainability of the Global Food System*, Invited Presentation at the Agency for Science, Technology and Research (A*STAR), Singapore
- 2013 *Feeding the World through Science and Technology*, Keynote Address, National Meeting of the American Chemical Society (ACS), New Orleans, LA
- 2013 *Feeding the World Today and Tomorrow*, Keynote Speaker, National Conference of the Dietitians Association of Canada, Victoria, Canada
- 2013 *Feeding 10 Billion People: The Food System of the Future*, Keynote Address, National Food Technology Summit & Expo, Mexico City, Mexico
- 2012 *The Evolving Food System: Benefits, Trends, & Risks*, Keynote Address, Global Food Safety Initiative (GFSI) Conference, Orlando, FL
- 2011 *Feeding the World through Food Science and Technology*, Keynote Address, Argentine Food Science and Technology Congress, Buenos Aires, Argentina
- 2011 *The Role of Food Science and Technology in Feeding the World*, Invited Presentation at the Department of Food Science, Rutgers University, New Brunswick, NJ
- 2011 *The Role of Processed Foods in our Food System – Past, Present & Future*, Keynote Address, American Meat Institute (AMI) Meeting, Chicago, IL
- 2011 *A Look into our Future Food System*, Keynote Address, 64th American Meat Science Association's Reciprocal Meat Conference (RMC), Manhattan, KS
- 2011 *Summary and Closing Remarks*, Invited Presentation, 11th International Congress on Engineering and Food, Athens, Greece
- 2010 *Perspectives on Creating & Sustaining a Positive Climate in the Academic Department*, Invited Presentation at the Penn State Leadership Academy, The Pennsylvania State University, State College, PA
- 2010 *New and Emerging Applications of Nanotechnology in our Food Supply*, Invited Presentation at the National Institutes of Health (NIH) Step-Forum, Washington DC
- 2009 *Manufacturing Functional Foods: Effects on Quality and Bioavailability*, Invited Presentation at the Nutritional Genomics Conference, California State University, Pomona, CA
- 2009 *Food Packaging Technologies for a Global Food System*, Invited Presentation at the Tokyo Agricultural University, Tokyo, Japan
- 2008 *Nanotechnology for Food Processing and Packaging*, Invited Presentation at the Nanotech Northern Europe Working Group, Danish Nano-Conference, Copenhagen, Denmark
- 2008 *The Green Consumer: Opportunities and Challenges for Food Science*, Keynote Address, Annual Meeting of the Canadian Institute of Food Science and Technology (CIFST), Prince Edward Island, Canada
- 2007 *Global Trends & the Food System*, Invited Presentation at the University of Guanajuato, Mexico

2007 *Advances in Food Packaging Technologies*, Keynote Address, Annual Conference of the South African Association of Food Science and Technology (SAAFoST), Durban, South Africa

Research Grants and Awards Received

At Purdue and Penn State Universities, I received more than \$2.6M in grants and contracts. I was the PI or Co-PI in all of these grants. As a faculty at Purdue University, I received \$775,000 in grants (\$700,000 from external sources, and \$75,000 from within Purdue).

| Date | Project Title | Granting Agency/Company | Amount | Investigator(s) |
|--|--|--|---------------|--|
| Extramural Funding at Purdue University | | | | |
| 1988-1989 | Lye-Peeling and Calcification of Tomatoes | Brooks Foods and Akerlund and Rausing North America, Inc. | \$18,000 | Floros (90%) Nelson (10%) |
| 1988-1989 | Aseptic Processing and Packaging of Egg Products | Value Added Center, Indiana Dept. of Commerce | \$15,000 | Floros (60%) Cousin (30%) Nelson (10%) |
| 1988-1990 | Alternative Methods for Low-Salt Pickle Processing | Value Added Center, Indiana Dept. of Commerce | \$40,671 | Floros (75%) Cousin (20%) Liska (5%) |
| 1989-1991 | Low-Salt Fermentation of Pickles: Process scale-up for Commercial Applications | Pilgrim Farms | \$30,000 | Floros |
| 1989-1992 | Tomato Processing Improvement Research | Indiana and Mid-America Food Processors Associations | \$8,500 | Floros |
| 1989-1992 | Modified Atmosphere Packaging for Fresh Produce | Value Added Center, Indiana Dept. of Commerce | \$50,000 | Floros (70%) Handa (25%) Nelson (5%) |
| 1991-1992 | Oxygen Absorbers in Food Preservation | Mitsubishi | \$42,651 | Floros (90%) Pratt (10%) |
| 1992-1993 | Food Packaging Equipment | Modern Controls and Cryovac | \$13,710 | Floros |
| 1992-1994 | Migration of Plastics Components into Foods | Value Added Center, Indiana Institute of Agriculture, Food and Nutrition, Inc. | \$34,730 | Floros (90%) Nelson (10%) |
| 1994 | Package Integrity Research | Graphics Packaging Corporation | \$6,500 | Floros |
| 1994-1995 | Migration / Sorption of D-Limonene in an Epoxy Resin | Tropicana and Enerfab | \$20,000 | Floros (90%) Nelson (10%) |
| 1996-1997 | Food Processing and Preservation in CELLS | NASA (part of a multimillion \$ project) | \$125,504 | Floros |
| 1997 | Integrity of Pharmaceutical Packages | SmithKline Beecham | \$6,600 | Floros |

| | | | | |
|-----------|--|----------------------------|-----------|--|
| 1997-1999 | Alternative methods to pasteurize apple cider | Indiana Value Added Center | \$38,000 | Floros (65%) Linton (30%) Hirst (5%) |
| 1998-2000 | The use of O ₃ and ClO ₂ to reduce the microbial load of fresh & minimally processed Fruit & Vegtbl. | USDA | \$250,000 | Nelson (35%) Floros (35%) Linton (30%) |

Extramural Funding at Purdue University Subtotal **\$699,866**

Intramural Funding at Purdue University

| | | | | |
|-----------|---|--|----------|--------|
| 1989-1990 | Food Packaging Lab. Equipment | Agricultural Expt. Station, Purdue Univ. | \$14,500 | Floros |
| 1989-1991 | The Effect of Acoustic Radiation on Diffusion Through Biomembranes | Agricultural Expt. Station, Purdue Univ. | \$17,000 | Floros |
| 1992-1994 | The Effect of Electric, Acoustic and Electro-acoustic Fields on Membrane Separation | Purdue Research Foundation | \$19,800 | Floros |
| 1993-1995 | Quantifying Gas Leaks & Microbial Penetration in Food Packages | Agricultural Expt. Station, Purdue Univ. | \$24,000 | Floros |

Intramural Funding at Purdue University Subtotal **\$75,300**

Purdue University Total **\$775,166**

At Penn State University, I led teams of faculty that received nearly \$2M in grants.

| Date | Project Title | Granting Agency/Company | Amount | Investigator(s) |
|---|---|-------------------------|--------------------|---------------------------------------|
| 2002-2004 | Regulation, Risk and Return: A Food Systems Approach to Dairy Product Safety | USDA | \$561,217 | Floros (15%) et al. |
| 2003-2005 | Detecting, Tracking and Control Hazards in Milk and Dairy Products | USDA | \$696,539 | Floros (15%) et al. |
| 2004-2006 | Developing New Technologies & Programs to Enhance the Safety and Security of Dairy Products | USDA | \$623,112 | Knabel (10%) Floros (9%) et al. |
| Pennsylvania State University Total | | | \$1,880,868 | |
| Total Funding (Penn State & Purdue Universities) | | | \$2,656,034 | |

Evidence of National and International RecognitionSelected Major Professional Activities

- 2012 External Reviewer, Dept. of Food Science and Human Nutrition, University of Maine
2011 Expert Panel Chair, Hellenic Quality Assurance Agency of Higher Education, Greece
2010 Expert Panel Member to review the Advanced Foods and Materials Network, Canada
2009 External Reviewer, Dept. of Food Science and Human Nutrition, University of Florida
1996 Chair, Annual Meeting Technical Program Committee, Institute of Food Technologists
1996 Chair, Food Packaging Division, Institute of Food Technologists
1996 Counselor, Institute of Food Technologists
1993 Executive Committee, Food Packaging Division, Institute of Food Technologists
1993 Executive Committee, Food Engineering Division, Institute of Food Technologists
1992 Chair, Indiana Section, Institute of Food Technologists

Editorial Board

- Journal of Food Quality (1997-2000)
Food, Cosmetics & Drug Packaging (1997-2005)

Reviewed Scientific Papers for:

- Transactions of the American Society of Agricultural and Biological Engineers
Journal of Applied Engineering
Food Technology
International Journal of Refrigeration
Journal of Food Engineering
Journal of Food Process Engineering
Journal of Food Processing and Preservation
Journal of Food Quality
Journal of Food Science
Transactions of ASAE
Trends in Food Science and Technology

Reviewed Research Proposals for

- Binational Agricultural Research and Development (BARD) Fund program
Indiana Corporation for Science and Technology
NSF
NASA
USDA

Elected to the following

Heat and Mass Transfer Committee, American Society of Agricultural Engineers (1989-1991)
Food Processing Committee, American Society of Agricultural Engineers (1988-1991)
Food Packaging Committee, American Society of Agricultural Engineers (1991-1993)
Indiana Section, Institute of Food Technologists, Chair (1992-1993)
Food Packaging Division, Executive Committee, Institute of Food Technologists (1993-1996)
Food Engineering Division, Executive Committee, Institute of Food Technologists (1993-1996)
Food Packaging Division, Institute of Food Technologists, Chair (1996-1997)
Counselor, Institute of Food Technologists (1996-1999)
Executive Committee, Institute of Food Technologists (1998-2001)
Council of Food Science Administrators, Chair (2004-2005)
Executive Board, Food Update, (2004-2007)
Institute of Food Technologists, President (2007-2008)
Nominations and Elections Committee, Institute of Food Technologists (2010-2013)

Appointed to

Treasurer, Indiana Section, Institute of Food Technologists (1989-1991)
Food Engineering Scholarship Awards Committee of IFT (1989-1994)
Judge, IFT Graduate Student Paper Competition (1990)
Annual Meeting Program Committee of IFT (1990-1996; Chair in 1996-97)
Chair, Research Paper Awards Nominations Committee of the American Society of Agricultural Engineers (Journals of Applied Engineering and Transactions) (1991)
Chair, Food Engineering Scholarship Awards Committee of IFT (1991-1993)
Food Packaging Scholarship Awards Committee of IFT (1991-1995)
Judge, IFT National College Bowl Competition (1993)
Annual Meeting Committee of IFT (1996-1997)
Diversity Committee of IFT (1998-2001, Ex. Com. Liaison)
Frontiers in Food Science Task Force (Summit Conferences), IFT (2000-2004, Chair in 2001-02)
Strategic Planning Committee, IFT (2002)
National Awards Jury, IFT, (2002-2005)
General Communications Committee, IFT (2003-2005, Chair in 2003-04)
Communications Management Committee, IFT (2003-2007, Chair in 2005-06)
Strategic Planning Task Force, IFT (2005-07)
Task Force on Nominations & Elections, IFT (2005)
Nanoscience and Nanotechnology Working Group, IFT (2005-10)
Science Board, U.S. Food and Drug Administration (2009-13)
Nanoscience Advisory Panel, Chair, IFT (2011-12)

Organized and Chaired the Following Technical Sessions / Symposia

Two technical sessions on Food Packaging, and Processing of Fruits and Vegetables during the 1991 IFT National Meeting

Three technical sessions on Food Engineering, Rheology, and Food Packaging during the 1992 IFT National Meeting

Two technical sessions on Food Packaging, and Food Engineering during the 1993 IFT National Meeting

One technical session on Food Packaging during the 1993 AIChE (CoFE) Meeting

Two technical sessions on Food Engineering, and Food Packaging during the 1994 IFT National Meeting

One technical session on Food Packaging during the 1995 IFT National Meeting

One technical session on Food Packaging during the 1996 IFT National Meeting

National Program Chair

In 1996, I became the chair of IFT's Technical Program Committee. This is one of the most significant positions within our scientific organization. It involved the leadership and coordination of approximately 40 scientists from universities and industry in order to review, approve or reject about 1,500 submitted abstracts from all over the world, and then organize the institute's annual meeting, where 1,350 scientific presentations were made, and about 20,000 individuals attended.

EXTENSION, OUTREACH & SERVICE

Extension and Outreach

Since the early days of my faculty career, and then throughout my administrative appointments, I served as an Extension Educator and helped the local, national and international food and agricultural industry by transferring knowledge. I was always readily available to teach, answer questions on the phone, consult, and participate in numerous schools, workshops and short-courses, where basic and applied research was translated into useful and relevant information. Over the years, I have developed and taught many customized training courses for the Food and Pharmaceutical Industries.

Service at Purdue University

Department Committees

Examination and Progress Committee, IGPFs, 1988-90
Newsletter Committee, 1988-90
Newsletter Editor, 1989-90
Junior Advisor, Food Science Student Club, 1988-89
Senior Advisor, Food Science Club, 1989-90
Social Committee, 1988-90
Undergraduate Teaching Committee, 1989
Undergraduate Student Counselor, 1989-95
Graduate Admissions and Recruitment Committee, 1990-95 (Chair 1992-95)
Graduate Committee, 1992-99
Computer Integrated Manufacturing Committee, 1992-99

College Committees

Curriculum and Student Relations Committee, 1990-93
Andrew's Fellowship Committee Chair, 1994-95
Leadership Fellows Group, 1995-99
Grievance Committee, 1997-98

University Committees

Faculty Representative to Graduation Commencement, 1988-97

Service at Pennsylvania State University

Department Committees

Involved in all Departmental Committees

College Committees

PA Change Agents States for Diversity (CASD) Catalyst Team, 2000-06
College Leadership Retreat Committee Co-organizer, 2002
Search Committee for Associate Dean of Undergraduate Education, Chair, 2004
Strategic Planning Committee, Co-Chair, 2004-05
Strategic Planning Committee, 2009-10
Communications and Marketing Advisory Committee, 2010-11
Ag Futures Committee, 2010
College Re-Structuring Committee, 2011

University Committees

Academic Leadership Forum Planning Committee, 2005-11
Inter-College Masters of Professional Studies in Homeland Security (iMPS-HLS) Administrative
Committee, 2009-11

Service at Kansas State University

College Committees

Involved in all College Committees

University Committees

Deans' Council, 2012-18
Masters of Public Health Program Executive Board, 2012-18
Search Committee for the Vice President of Research, 2013
Budget Advisory Committee, 2013-16
North Campus Corridor Task Force, 2014-15
Research Support Task Force, 2015-16
Budget Modernization Executive Committee, 2017-18
Budget Modernization Steering Committee, Co-Chair, 2017-18
Confucius Institute Board of Directors, 2018

TECHNOLOGY TRANSFER, TECHNICAL EXPERT AND CONSULTING

During the last 35 years, I have consulted extensively for the Food and Pharmaceutical Industry on technical issues pertaining to: Food Science, Food Processing, Food Packaging, Food Engineering, Food Safety, Quality Control, Effective Research Methods, Experimental Design, Statistical & Mathematical Modeling, Process/Product Optimization, Risk Analysis, Statistical Process Control, and Problem Solving. Over the years, I have also developed expertise and consulted on Research and Strategic Planning. I have worked with more than 40 different companies on more than 100 technical projects.

Scientific, Technical & Other Boards

I have served on a number of scientific, technical, government, non-profit, and other boards. A few recent examples are listed below:

| | |
|---------|---|
| 2006-09 | Institute of Food Technologists (IFT), Board of Directors, (President 2007-08). |
| 2009-13 | Food & Drug Administration (FDA), Science Board |
| 2010-13 | MGP Ingredients, Inc., Technical Advisory Board. |
| 2011-13 | Tate & Lyle, Research Advisory Group. |
| 2013-15 | Wrigley's, Scientific Advisory Council. |
| 2018-22 | Burrell College of Osteopathic Medicine (BCOM), Board of Trustees. |
| 2021-23 | Sensient Technologies Corporation, Scientific Advisory Committee. |

Expert Witness, Technical Expert & Litigation Experience

Throughout my career, I have been an expert witness and/or technical expert in a number of cases, patent disputes and other litigation matters. I have written numerous expert reports, opined in several cases, was deposed, and testified in court for both the plaintiff's and the defendant's sides. In particular, within the last few years, I was retained in the following litigation cases by the party in **bold and underlined**:

1. 2009/10 **Wilco AG** v. Packaging Technologies and Inspection LLC (Civil Action No. 08-635 SLR) (Expert Reports, Depositions)
2. 2010/11 **Viskase Companies, Inc.** v. World Pac International AG (Civil Action No. 09-CV-5022) (Expert Reports, Depositions)
3. 2012/13 **Frito-Lay North America, Inc.** v. Medallion Foods, Inc. and Ralcorp Holdings, Inc. (Case No. 4:12-CV-00074-ALM) (Expert Reports, Depositions, Testified in Court).
4. 2012/18 Steuben Foods, Inc. v. **Shibuya Hoppmann Corp.** (No. 1:10-cv-00781-RJA, WDNY) (Expert Reports)
5. 2013 North American Olive Association v. **Kangadis Food Inc.** d/b/a The Gourmet Factory, No. 13-cv-0868 (S.D. N.Y.) (Expert Reports, Depositions)
6. 2013/14 J. Ebin and Y. Jenkins v. **Kangadis Food Inc.** d/b/a The Gourmet Factory, No. 13-cv-2311 (S.D. N.Y.) (Expert Reports, Depositions)
7. 2016/18 Inline Packaging, LLC v. **Graphic Packaging International, Inc.** (Case No. 15-CV-3183 ADM/LIB, D. Minnesota) (Expert Reports, Depositions)

8. 2017/23 J.R. Simplot Company v. **McCain Foods USA, Inc.**, and **McCain Foods Limited** v. J.R. Simplot Company (Case Nos.: 1:16-cv-00449-DCN and 1:17-cv-350-DCN, D. Idaho) (Expert Reports, Depositions, Case Pending)
9. 2018/19 **Free-Flow Packaging International, Inc.** v. Automated Packaging Systems Inc. (Case # 5:17-cv-02318, N.D. Ohio – Eastern Division) (Expert Reports)
10. 2019/22 **Graphic Packaging International, Inc.** v. Inline Packaging, LLC, United States District Court for the District of Minnesota; Case No. 15-cv-03476; 2019-Present, (Expert Reports, Depositions)
11. 2020/22 Altria Client Services LLC and U.S. Smokeless Tobacco Company LLC, v. **R.J. Reynolds Vapor Company**, United States District Court for the Middle District of North Carolina; Case No.: 1:20-cv-00472-NCT-JLW (Expert Reports, Depositions)
12. 2023 Blue Buffalo Co. Ltd. v. **Wilbur-Ellis Co. LLC**; Case No. 4:14-cv-00859-RWS (E.D. Mo.); 2023-Present, (Expert Reports, Depositions, Case Pending)
13. 2023 Karla Gonzalez v. **Pho Ha Saigon One, Inc.**; Product Liability Case; Court of Common Pleas of Philadelphia County, Trial Division, E-Filing Number: 2201014586, Jan. 2022; 2023-Present, (Expert Reports, Case Pending)
14. 2023 **Mallet & Co. Inc.** v. Ada Lacayo, Russell T. Bundy Associates, Inc., d/b/a Bundy Baking Solutions, Synova, LLC, and William “Chick” Bowers; and Russell T. Bundy Associates, Inc., d/b/a Bundy Baking Solutions, and Synova, LLC v. **Mallet & Co. Inc.** and Ada Lacayo, Case No. 2:19-cv-01409-CB; US District Court for the Western District of PA; 2023-Present, (Case Pending)