

DEPARTMENT OF

# FOOD SCIENCE



## Research Overview

The Department of Food Science is committed to impacting the world food system and quality of life by educating and training students for careers in industry, government, and academia. Our mission is to engage in discovery-driven activities leading to innovative learning and outreach that: enhances health, safety, quality, and sustainability of foods; prepares the next generation of leaders in food science; and addresses stakeholder needs. The Department of Food Science has developed four key areas of expertise, each with several major thrusts.



## Research Areas

### FOOD CHEMISTRY, STRUCTURE, AND FUNCTION

Identifies and creates new aspects of composition, structure, and other functional properties of whole foods and food constituents using chemistry, biochemistry, and material sciences to improve the quality, nutrition, affordability, stability, and sustainability of food and food-related products

### FOODS FOR HEALTH

Applies food and biological science principles to the study of whole foods, macro- and micro-nutrients, and bioactive components as a means to improve consumer health and identifies mechanisms by which these effects arise (such as the molecular interactions of food components in biological systems and the role of the gut microbiome)



### FOOD PROCESSING & TECHNOLOGY DEVELOPMENT

Integrates engineering, chemistry, nanotechnology, environmental sciences, and microbiology through food processing operations to produce safe, nutritious, sustainable, and value-added products

### FOOD SAFETY AND MICROBIOLOGY

Studies pathogenic, beneficial (probiotic and fermentative), and spoilage microbes and their interaction with food and the host, and develops novel inactivation and detection methods for pathogens



*Pictured at left from top:  
Dr. Bruce Applegate,  
Dr. Amanda Deering,  
Dr. Haley Oliver, Dr.  
Kee-Hong Kim and Dr.  
Fernanda San-Martin*

**SENAY SIMSEK  
DEPARTMENT HEAD**

[ssimsek@purdue.edu](mailto:ssimsek@purdue.edu) | 765.494.8256  
745 Agriculture Mall Drive, West Lafayette, IN 47907  
Purdue University College of Agriculture

## Faculty by Research Area

### FOOD CHEMISTRY, STRUCTURE, AND FUNCTION

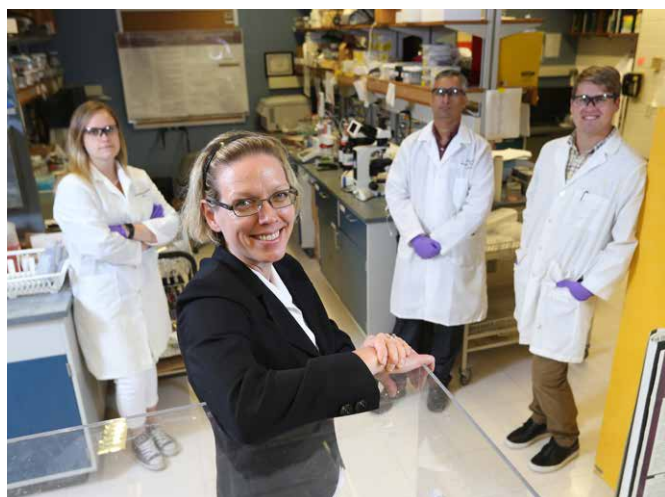
Bruce R. Hamaker	hamkerb@purdue.edu
Owen Jones	joneso@purdue.edu
Andrea Liceaga	aliceaga@purdue.edu
Lisa J. Mauer	mauerl@purdue.edu
S. Suzanne Nielsen	nielsens@purdue.edu
Lavanya Reddivari	lreddiva@purdue.edu
Brad Reuhs	breuhs@purdue.edu
Senay Simsek	ssimsek@purdue.edu
Yuan Yao	yao1@purdue.edu

### FOODS FOR HEALTH

Bruce R. Hamaker	hamakerb@purdue.edu
Kee-Hong Kim	kim618@purdue.edu
Andrea Liceaga	aliceaga@purdue.edu
Stephen Lindemann	lindemann@purdue.edu
Lisa J. Mauer	mauerl@purdue.edu
Eun Joong Oh	oh263@purdue.edu
Lavanya Reddivari	lreddiva@purdue.edu
Fernanda San Martin	fsanmartin@purdue.edu



Dr. Andrea Liceaga, Director of Sensory Evaluation Laboratory



Dr. Lisa Mauer's research is aimed at improving the delivery of thiamin in food products. Their goals are to identify all factors that impact the stability of thiamin in food products (including those containing whole and refined wheat, rice, and corn) from production to storage, and to determine if new, more stable, salt forms of thiamin can be produced.

### FOOD PROCESSING & TECHNOLOGY DEVELOPMENT

Christian E. Butzke	cbutzke@purdue.edu
Carlos M. Corvalan	corvalac@purdue.edu
Jen-Yi Huang	huang874@purdue.edu
Jozef Kokini	jkokini@purdue.edu
Lisa J. Mauer	mauerl@purdue.edu
Dharmendra Mishra	mishradh@purdue.edu
Fernanda San Martin	fsanmartin@purdue.edu
Qin Xu	xuq@purdue.edu
Yuan Yao	yao1@purdue.edu

### FOOD SAFETY AND MICROBIOLOGY

Bruce M. Applegate	applegab@purdue.edu
Arun K. Bhunia	bhunia@purdue.edu
Amanda Deering	adeering@purdue.edu
Yaohua "Betty" Feng	yfengchi@purdue.edu
Haley F. Oliver	hfoliver@purdue.edu
Yuan Yao	yao1@purdue.edu