

Food Science Department Faculty

Name	Email	Phone	Expertise Area
Applegate, Bruce	applegab@purdue.edu	765.496.7920	Application of bacterial bioluminescence to critical areas associated with food safety along the farm to fork continuum including: pathogen detection, antimicrobial efficacy and food processing
Bhunja, Arun	bhunja@purdue.edu	765.494.5443	Microbial pathogenesis, host immune response, bioengineered probiotics approach in mitigating foodborne pathogen infection, and pathogen and toxin detection using mammalian cell-based biosensors and immunosensors
Butzke, Christian	butzke@purdue.edu	765.494.6500	Enology: Grape and wine production and processing, modeling of soil and climate effects on fruit composition and wine quality, fermentation kinetics, winery design and equipment, wine quality control, wine aging and stability, distillation
Corvalan, Carlos	corvalac@purdue.edu	765.494.8262	Food engineering design and development. Future of food design. Computational food engineering. Food data science. Data-driven design and machine learning. Environmental food engineering.
Deering, Amanda	adeering@purdue.edu	765.494.0512	Fresh produce food safety, internalization of human pathogenic bacteria in plants, development of novel sanitizers for fresh produce
Feng, Yaohua (Betty)	yhfeng@purdue.edu	765.494.0331	Food safety risk communication, implications of human behavior in food safety risk assessment, consumer food safety perception and intervention
Hamaker, Bruce	hamakerb@purdue.edu	765.494.5668	Carbohydrates and health, glycemic carbs and physiological response, dietary fiber and the gut microbiome, polysaccharide and protein structure-function relationships
Huang, Jen-Yi	huang874@purdue.edu	765.496.6034	Food process sustainability; Sustainable food supply chain; Life cycle assessment; Green cleaning; Cold plasma processing; Fouling mitigation; Electromembrane separation; Technoeconomic analysis
Jones, Owen	joneso@purdue.edu	765.496.7723	Interactions and assembled structures using proteins and polysaccharides to improve food stability and function

DEPARTMENT OF FOOD SCIENCE

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Kim, Kee-Hong	keehong@purdue.edu	765.496.2330	Bioactive food components and obesity biology; transcriptional and signaling regulation of lipid metabolism and metabolic disorders
Kokini, Jozef	jkokini@purdue.edu	765.494.3542	Materials science, Rheological properties, extrusion and mixing, texture, numerical simulation, nanotechnology of foods
Liceaga, Andrea	aliceaga@purdue.edu	765.496.2460	Emerging and sustainable protein sources (edible insects, novel plants, etc.), bioactive and therapeutic peptides; sensory evaluation of food.
Lindemann, Steve	lindems@purdue.edu	765.494.9207	Dietary fiber polysaccharide structure influences on human gut microbiome structure and function; Metabolic interactions and division of labor in microbial communities; Host-pathogen-commensal interactions; Molecular microbial ecology
Mauer, Lisa	mauer@purdue.edu	765.494.0111	Food materials science, water-solid interactions, shelf-life
Mishra, Dharmendra	mishra67@purdue.edu	765.494.2594	Commercial food manufacturing, Non-invasive sensors, Microbiological validation, Food process modeling, Effect of processing on food safety and quality, Training for food processors and regulators
Oh, Eun Joong	ejoh@purdue.edu	765.496.5012	Industrial fermentations; Metabolic engineering of microorganisms to produce value-added products; Synthetic biology approaches to engineer regulatory proteins and pathway enzymes; Engineering probiotic strains to promote gut health.
Oliver, Haley	hfoliver@purdue.edu	765.496.3913	Stress survival and virulence mechanisms in foodborne pathogens; food safety in retail food environments; Food safety research for development
Reddivari, Lavanya	lreddiva@purdue.edu	765.496.6102	Polyphenol and gut bacteria interaction in health and disease
Reuhs, Brad	breuhs@purdue.edu	765.496.2497	Polysaccharide purification and analysis; plant and bacterial cell walls
San Martin, Fernanda	fsanmartin@purdue.edu	765.496.1140	Food processing, encapsulation of highly hydrophobic compounds by high pressure homogenization, continuous microwave thermal processing of fruit and vegetable products
Simsek, Senay	ssimsek@purdue.edu	765.494.8257	Structure-function relationships of carbohydrates, Cereal chemistry and quality, Utilization of grain derived functional ingredients in the baking industry, Value adding strategies for cereal and legume byproducts
Smith, Deandrae	smit4870@purdue.edu	765.494.4183	Novel food processing technologies, food quality, microbiological validation, food process engineering, product development, value-added food products
Yao, Yuan	yao1@purdue.edu	765.494.6317	Rational design of carbohydrates and biobased nanomaterials for enhanced food safety and quality, controlled delivery of bioactive compounds, carbohydrate analysis