

CURRICULUM VITAE

JOZEF L. KOKINI

PRESENT POSITION

Scholle Endowed Chair in Food Processing
Department of Food science
College of Agriculture
Purdue University
745 Agricultural mall Drive
West Lafayette Indiana

EDUCATIONAL HISTORY

Ph.D. Chemical Engineering*, Carnegie-Mellon University, 1977.

M.S. Chemical Engineering, Carnegie-Mellon University, 1974.

B.S. Chemical Engineering, Bogazici University (formerly Robert College), 1972. (With high honors).

**Has taken basic management courses from Graduate School of Industrial Administration (GSIA), Carnegie-Mellon University.*

Thesis Advisor, Edward L. Cussler – presently Professor Emeritus, Department of Chemical Engineering, University of Minnesota – member of the National Academy of Engineering.

PROFESSIONAL HISTORY

Eugene Bingham Professor of Food Engineering, Department of Food Science and Human Nutrition, University of Illinois, September 2007 to 2013.

Associate Dean of Research and Director of the Illinois Ag. Experiment Station, College of Agricultural, Consumer and Environmental Sciences, University of Illinois, September 2007 to September 2012.

Chair, Department of Food Science, Rutgers University, July 2000 to September 2007.

Director, Center for Advanced Food Technology, Rutgers University, March 2000 to September 2007.

Professor II (Distinguished Professor), Department of Food Science, Rutgers University, July 1, 1994 to September 2007.

Professor I, Department of Food Science, Rutgers University, 1987 to 1994.

Associate Director, CAFT/Rutgers University, 1992 to February 2000.

Associate Professor, Department of Food Science, Rutgers University, 1984 to 1987.

Assistant Professor, Department of Food Science, Rutgers University, 1980 to 1984.

Postdoctoral Fellow, Carnegie-Mellon University, 1979 to 1980.

Yasar Foreign Trade Co. and Aysu Holding Inc., Izmir, Turkey, 1977 to 1979.

HONORS

- Nicholas Appert Award for preeminence in Food Science and Technology 2017
- Scholle Endowed Chair for Food Process Engineering, Purdue University, Oct 1, 2013-present
- International Association for Engineering and Food Life Time Achievement Award, 2011.
- Bingham Professor of Food Engineering, University of Illinois, 2007-2013

- Elected to the International Academy of Food Science and Technology, 2006.
- Food Engineering Division Lecturer to deliver the Marcel Loncin Lecture, Institute of Food Technologists, 2004.
- Rutgers Cook College Award for Research Excellence, Rutgers University, 2004.
- C.W. Brabender Research Award, American Association of Cereal Chemists, 2002.
- Marcel Loncin Research Prize in Food Engineering, Institute of Food Technologists, 2002.
- Harold Macy Food Science and Technology Award of the Institute of Food Technologists Minnesota Division, 2001.
- Fellow, Institute of Food Technologists, 2000.
- George W. Scott Blair Award of the American Association of Cereal Chemistry's Rheology Division, 1996.
- Samuel Cate Prescott Award of the Institute of Food Technologists for excellence in Research, 1986. Awarded to a scientist of 36 years of age or younger.
- Honorary Professor Beijing Agricultural Engineering University - 1988 to present.

KEY LEADERSHIP ACCOMPLISHMENTS

University of Illinois

- Invited to serve as a senior advisor to the Turkish Department of Agriculture and Department of education to help with the establishment of an Agricultural University in Konya, Turkey.
- Participated in a bi-national initiative between the Government of India and the University of Illinois to integrate information technology into Agricultural practices in India and to develop a template for the formation of an educational infrastructure to educate the professionals of the future who are well versed in both Agriculture and IT.
- Director of the Illinois Agricultural Experiment station, responsible for \$6 million in USDA Hatch dollars/year and gift resources allocated for research. Total budget of \$74 million/year. Revamped the budgetary system to increase transparency and developed performance based resource allocation model to the faculty.
- Associate Dean of research provided support to all research programs within the College of ACES with 200 Faculty members and 700 graduate students, 7 Departments, 9 Research and Education centers and 7 Multidisciplinary Centers and Institutes.
- Helped the development of a State investment of \$20 million for a building to house the Center for Bioenergy Research.
- Worked with six other North central region universities to develop an Upper Mississippi River sustainability initiative and collaborate with University of Illinois Federal relations team to incorporate language into the 2012 Farm Bill to support the Initiative at the level of \$100 million.
- Revamped the USDA Hatch resource allocation model from a historical allocation to a research capacity and performance based model. Hatch resources were being allocated for 11 years in a row based on a historical amount to Departments within the College. The new model incorporates Research FTEs, Grant dollars/FTE, Graduate students graduated and Indirect cost returns.
- Established a new Research academy for early career faculty to support the faculty in their quest for tenure. We formed an advisory board consisting of senior assistant professors and associate

professors and established needs. We developed a program, which offers trips to DC to meet federal grant program directors (NSF, NIH, DOE, USDA, DOD, USAID), grant writing workshops, paper writing workshops and a seminar series with senior faculty who shared their experiences related to the tenure process and lessons learned throughout their careers. We have had the academy four years in a row since after the first semester I arrived here at Illinois.

- Developed capacity building programs for the faculty to provide resources for equipment in the range of 50 to 150K. This competitive program is based on the ability of the equipment to be used by several faculties, in an area consistent with current societal priorities and would enhance the ability of the faculty to be more competitive in landing federal grants. Internal panels were selected and equipment were awarded following practices of federal agencies
- Developed a capacity building program for the extensive Research and Education Centre system to support translational research designed to deliver new practices/technologies to stakeholders/framers/livestock producers in the state of Illinois and beyond.
- Developed a multistate planning grant program to facilitate the development of relationships among Faculty from several Universities in several states in order to create preparedness to compete for the larger CAP grants that require a multi-state integrated approach that brings together teaching/research /extension strategies to create new knowledge in agriculture, pass on new knowledge and new tools to the next generation of professionals and put the new knowledge to work to develop the new paradigms and tools.
- Systematically monitored the changing funding landscape within the USDA, NSF, NIH, DOE and, contacted/communicated regularly with the Illinois legislative delegation in DC to advocate for programs of the College of ACES of the University of Illinois.
- Developed an economic development driven REC upgrade initiative in Southern Illinois. Worked closely with regional stakeholders to develop local needs through a Charette that attracted 200 people and lasted 4 days. The outcome of this exercise has been a proposal to the Department of Commerce and economic development with a request of \$13.5 million to be incorporated in the State of Illinois Capital budget. Supported stakeholder driven campaign with legislators to incorporate this initiative into the State budget. Work is in progress.
- Developed an 11 weeks experiential learning program for undergraduates at the Southern Illinois Center where they conduct an applied research program.
- Developed strong relationships with many of the commodity boards in Illinois. Has been invited to serve on most of the boards. Developed a marketing campaign focused on research accomplishments.
- Developed a college wide nanotechnology Initiative in collaboration with the College of Engineering.
- Developed a distinguished seminar series for the College of ACES.
- Worked closely with the Research Advisory board to understand the needs of the State of Illinois and the future of Agriculture.
- Led the North central IP Initiative to develop mechanisms for IP transfer from universities to industry.

Rutgers University

- Led the Department of Food Science and the Center for Advanced Food Technology, a soft funded Center that together brought approximately \$33 million in research over a 7-year period.
- Led the development of Strategic Plans for the Department of Food science and the Center for Advanced Food Technology and catalyzed the development of a new vision for both units resulting

in refocusing of both organizations on Health Promotion and Food Safety.

- Organizationally led the integration of the Department and CAFT into a single coherent unit where the research and administrative functions have synergized successfully.
- Championed the hiring of faculty members in cutting edge fields that include Nanotechnology, Nutrigenomics, Metabolomics from top notch universities nationwide including Stanford university, Columbia University, Notre Dame University and others.
- Led Industrial member company recruitment for the Center for Advanced Food Technology first as Director of the Cooperative Research Program and later as Director of CAFT to attract and maintain over 30 companies in CAFT over a period of 15 years. The membership income that resulted from this effort exceeded \$6 million.
- Supported the development of a Rutgers based venture capital company, WellGen which exclusively licensed CAFT's patents in nutraceuticals and health promotion and developed a multidisciplinary Initiative which is funding the research of 5 faculty members with \$800,000 over 2 years.
- Successfully led the Department of Food Science and CAFT through an external review that ranked both units as some of the best nationwide.
- Led the Development of a Directed Federal Initiative in collaboration with the Ohio State University, Washington State University that resulted in a line item in the DOD budget to conduct multidisciplinary Research in Performance enhancement for the warfighter.
- Developed an active program that brought alumni closer to the Department of Food Science, catalyzed the establishment of an Alumni Society for Rutgers Food Science, and supported the development of alumni networking and recognition events that provided awards to distinguished alumni. This program led to resources in the form of fellowships and unrestricted funds of \$150,000.
- Attended to orderly downsizing of staff in a difficult budgetary environment while maintaining morale in the workplace and creating efficiencies that delivered the needed functions in the Department and CAFT.
- Championed consensus based decision making strongly relying on faculty input consensus on key decisions made in the Department and CAFT.
- Developed effective mentoring and seed funding programs for young faculty in the Department to help them build successful research programs quickly.
- Led a multidisciplinary research team consisting of 15 faculty members from 4 disciplines that brought \$4.4 million dollars to Rutgers University from the DOD.
- Led, coordinated and managed a multidisciplinary team consisting of 17 Faculty members on behalf of the Center for Advanced Food Technology that conducted research on extrusion and was funded with \$8 million dollars over 12 years. The team published over 150 papers and Kokini organized several symposia on extrusion one of which led to a book on extrusion.
- Led and managed the Cooperative research program of the Center for Advanced Food technology over a period of 8 years and coordinated the research activities of three multidisciplinary research projects consisting of 30 faculty members across Rutgers University.

GRANTS, (totaling ~ \$20 million over career)

- Glutenin Fractions Visualized with Conjugated Quantum Dots and Confocal Microscopy Help Understand Rheology and Mixing Behavior of Wheat Doughs, 452,000 USDA, NRI, Apr.1, 2017- Mar 31, 2020
- Fee for service support for MasterFoods cat treat products, 2015-2016, \$8,000

- Understanding mixing in an edible elastomer mixer, \$487,000 Wrigley Company, 2007-2012.
- Feasibility study for reinventing the Dixon Springs Agricultural Center DCEO-D7308 10203016, \$ 125,000, 06/01/10-05/31/11.
- Understanding the fundamentals of molecular interactions and miscibility in carbohydrate biopolymer mixtures, \$448,711, USDA NRI Competitive Grant, 04/01/2008-11/14/2013. Principal Investigator.
- Micromechanical modeling of fracture behavior of solid food foams, \$247,503, USDA NRI Competitive Grant, 11/1/07-08/31/11.
- Stickiness of Flour Tortillas Phase-II Devising Strategies to Control Stickiness, \$48,000; Tortilla Industry Association, 01/01/2005-12/31/2006.
- Developing bioactive nutraceuticals, \$800,000; WellGen, Coordinator/ Managing Director, 6/26/2004-6/26/2006.
- Flavor-texture interactions, impact of pet food matrix on flavor quality, \$243,908; Masterfoods Co.
- Fabrication of nutraceutical nano-composites utilizing micro-dispensing technology and engineered edible films with controllable surface morphology, Co-Principal Investigator with P. Takhistov and Q. Huang, \$476,873, USDA-NRI, 2007-2012.
- Understanding mixers and mixing processes through 3D FEM numerical simulations and experimental validation, Co-Principal Investigator with R.K. Connelly, \$499,276, USDA- NRI, 2006-2010
- Understanding changes in texture as they relate to phase/state behavior of pet foods as function of water activity, temperature and time, Masterfoods, USA, \$38,000, 2004.
- Design of a versatile food extruder, NASA SBIR Phase I, \$35,000, 2004.
- Prediction of the Dynamics of Air Cells During Continuous Mixing and Extrusion, \$217,000 USDA, NRI, 2003-2006. Principal Investigator.
- Structure-Texture Correlation and Its Influence on Cat Food Palatability and Validation of Texture Measurement Methodologies, \$750,000, Mars Incorporated 2002-2005. Principal Investigator.
- Numerical Simulation and Validation of the Mixing of Viscoelastic Materials in Dough Mixers, \$180,000, USDA NRI, 2000-2003. Principal Investigator
- Quality Enhancement for Combat rations, DOD, US Army Natick (DAAD 19-02-1-0032), \$4,200,000, 2002-2005. Principal Investigator.
- Characterization of Apogee Flour, \$16,000, NASA, 2001.
- Center for Advanced Food Technology Corporate Memberships, \$6,000,000, 1990-2006.
- Controlling the Shelf-Life of Nutri-Grain Bars, \$200,000, Kellogg's, 1999-2000. Co-Principal Investigator with K. Yam and C-T. Ho.
- Controlling the Shelf-Life of Rice Krispies Treats, \$250,000, Kellogg's, 2000-2002. Principal Investigator.
- Improvement of the Texture of Pet Products, \$180,000, KalKan Inc, 1999-2002. Principal Investigator.
- Improvement of the Texture of Beef Jerky Analogs, Phase II, DOD SBIR, with Foster Miller, \$218,000, 1998-2001. Principal Investigator.
- Measurement of the Rheological Properties of Taffy During Extrusion \$12,500, M&M Mars, 1999-2000. Principal Investigator.
- A Model System Study, \$136,000, M&M Mars, 1998-1999. Principal Investigator.

- Material Science Workshop organized for Kellogg's, \$15,000, 1998. Principal Investigator.
- Optimization of Cereal Product Properties, \$171,000, Kellogg's, 1998-1999. Principal Investigator.
- European Master's Degree Program, \$35,000, 1997. PI and Coordinator.
- Optimization of Extruded Beef Jerky Analogs, Foster-Miller Phase I, DOD SBIR, \$35,000, 1997. Principal Investigator.
- Characterization of Peanut Butter as a Function of the Addition of Moisture Content, \$70,000 CPC International, 1996-1997. Principal Investigator.
- NJ NSCORT for Bioregenerative Life Support Systems, NASA, \$1,100,000, 1996-2001. Co-Principal Investigator with M. Karel, P. Lachance, T.C. Lee and A. Sherman.
- Quality Quantification Enhancement for Combat Rations, DOD, US Army NATICK, \$4,300,000 (1992-1999), Principal Investigator.
- Food Stability and Shelf Life, DOD, US Army Natick R, D&E Laboratories, \$250,000, 1992-1999, with M. Solberg. Co Principal Investigator.
- Gifts from 22 food companies for rheological studies, \$200,000, 1989-2007
- Grant to support program in Food Rheology \$108,000, T.J. Lipton Company, 1983-1999. Principal Investigator.
- Effect of Compositional Parameters of Cracker Doughs on Their Rheological Properties, \$46,000 (1990-1991) Nabisco Brands. Principal Investigator.
- Developing Design Rules to Predict Rheological Properties of Hydrocolloid Sucrose, Fructose Mixtures, \$65,750, Lever/Shedds – Unilever, 1989-1992. Principal Investigator.
- Food Related Studies, DOD, U.S. Army Natick R, D&E laboratories - NATICK, \$100,000 1989-1992, with M. Solberg. Co-Principal Investigator Extrusion Cooking of Corn Biopolymers, CAFT, Rutgers University \$750,000, 1986-1992. Principal Investigator.
- The Rheology of Cracker Doughs, \$100,000, M&M Mars, 1988-1989. Principal Investigator.
- The Rheology and Structure of Tomato Pectin, \$93,000, Campbell Soup Company, 1985-1989. Principal Investigator.
- The Role of Sodium Bicarbonate in Extrusion Cooking, \$30,500, Church and Dwight, Inc., 1985-1989. Principal Investigator.
- The Rheology and Texture of Viscoelastic Fluid and Semi-Solid Food Materials, \$90,000 National Science Foundation (NSF) CPE 8102898, 1982-1986. Principal Investigator.
- Facilitating Transport of Tomato Paste, \$30,325, Project No. 10522 Campbell Soup Company, 1981-1984. Principal Investigator.
- The Effect of Rest Time on Rheological Properties of Prefrozen Hard Flour and Climax Flour Dough \$3,000, Nabisco Brands, Inc., 1987. Principal Investigator.
- Equipment Support - Rheometrics Analyzer Controller System for the Rheometrics Fluids Rheometer \$52,400, Center for Advanced Food Technology, Rutgers University, 1985.
- Equipment Support - Rheometrics Stress Rheometer \$48,700, Center for Advanced Food Technology, Rutgers University, 1984. Principal Investigator.
- Equipment Support to purchase Rheometrics Fluids Rheometer, \$52,000, NJAES and Food Science Department, 1982.
- Grant to support program in Food Rheology \$1,000, National Starch Company, 1983. Principal Investigator.
- Predicting Taste in Tomato Paste from Mass Transfer Theory, \$1,000, Rutgers Research Council, 1981. Principal Investigator.
- Mechanical Properties of Noodles \$400, T.J. Lipton Inc., June 1980. Principal Investigator.

- Predicting Taste Interactions from Ternary Diffusion Theory, \$990, Rutgers Biomedical Research Support Grant, 1980. Principal Investigator.

BOOKS EDITED

1. Food Extrusion Science and Technology, 1992. Kokini, J.L., Ho, C.T., Karwe, M. (Eds.), Marcel Dekker, Inc., New York.

REFEREED PUBLICATIONS

1. Rouf, T.B., Stanciu, L., Diaz-Amaya, S., and Kokini, J.L. (2020). Application of Corn Zein as an Anchoring Molecule in a Carbon Nanotube Enhanced Electrochemical Sensor for the Detection of Gliadin. *Food Control* (Submitted)
2. Erturk, M.Y., Bonilla, J., Kokini, J., (2020) Large Amplitude Oscillatory Shear Characteristics of Non-Fat, Low-Fat, High-Fat Yogurt Products. (Submitted)
3. Erturk, M.Y., Kokini, J. (2020) The effect of the number of harmonics on reconstruction and smoothing of large amplitude oscillations and Lissajous curves in understanding and characterization of the LAOS behavior of a cornstarch. (Under Review)
4. Bonilla, J., Erturk, M.Y., Kokini, J.,(2020) Distribution of Gluten Protein Subunits During Oscillatory Shear Rheological Tests in Soft wheat and Semolina Doughs. *Food Structure* (Submitted)
5. Bozdogan, N., Tavman, S., Kumcuoglu, S., Kokini, J.,(2020) Comparison of the Behavior and Distribution of Shear and Extension Rates in a Model Sigma Blade Mixer for a Bird-Carreau type Non-Newtonian Fluid as a Model for Wheat Flour Dough *Journal of Food Engineering* (Submitted)
6. Turasan,H., Cakmak, M., Kokini, J. Addition of silver coated gold nanoparticles in the optimal concentration to zein nanofiber-based SERS renewable biosensor platform increases the sensitivity of acrylamide detection to 1.2 ng/ml way below the toxic limit of 1 microgram/ml set by the FDA. *Sensors and Actuators* (Submitted)
7. Rouf, T.B., Stanciu, L., Diaz-Amaya, S., and Kokini, J.L. (2020). Application of Corn Zein as an Anchoring Molecule in a Carbon Nanotube Enhanced Electrochemical Sensor for the Detection of Gliadin. *Food Control* (Under Review).
8. Turksoy, S., Erturk, M.Y., Bonilla, J., Turasan, H., Kokini, J.L., 2020. Effect of aging at different temperatures on LAOS properties and secondary protein structure of hard wheat flour dough. *Journal of Cereal Science*. 92, 102926.
9. Turasan, H., Bonilla, J., Bozkurt F., Maldonado L., Li, X., Yilmaz, T., Sadeghi, R. (2020). Comparison of the fabrication methods, formation dynamics, structure and delivery performance of solid nanoparticles and hollow layer-by-layer (LbL) edible/biodegradable nanodelivery systems. *Journal of Food Process Engineering*. (Accepted).
10. Ma, X., Turasan, H., Jia, F., Seo, S., Wang, Z., Liu, G.L., Kokini, J.L., 2020. A novel biodegradable ESERS (enhanced SERS) platform with deposition of Au, Ag and Au/Ag nanoparticles on gold coated zein nanophotonic structures for the detection of food analytes. *Vib. Spectrosc.* 106, 103013.
11. Rouf, T.B., and Kokini, J.L. (2019) " Design and mechanistic understanding of graphene oxide reinforced zein nanocomposites with improved mechanical, barrier and thermal properties" *Journal of Materials Science*, 54 (19), 12533-12552.

12. Malm, M., Narsimhan, G., and Kokini, J.L. (2019). Effect of contact surface, plasticized, and crosslinked zein films are cast on, on the distribution of dispersive and polar surface energy using the Van Oss method of deconvolution. *Journal of Food Engineering*, 263, 262-271.
13. Bonilla, J. C., Schaber, J., Bhunia, A., Kokini, J.L. (2019). Mixing dynamics and molecular interactions of HMW glutenins, LMW glutenins, and gliadins analyzed by fluorescent co-localization and protein network quantification. *Journal of Cereal Science*, 89, 102792.
14. Li, X., Maldonado, L., Malm, M., Rouf, T.B., Hua, Y., and Kokini, J.L. (2019). Hollow kafirin-based nanoparticles fabricated through layer-by-layer assembly for delivery of curcumin. *Food Hydrocolloids*. 96, 93-101.
15. Fei, J., Barber, E., Turasan, H., Seo, S., Dai, R., Liu, G.L., Li, X., Bhunia, A., and Kokini, J.L. (2019). A new biodegradable surface enhanced Raman spectroscopy (SERS) platform for the detection of pyocyanin using gold coated zein nanostructures further decorated with gold nanoparticles. *Journal of Agricultural and Food Chemistry* 67(16):4603-4610.
16. Turasan, H., Cakmak, M., and Kokini, J.L. (2019). Fabrication of zein-based electrospun nanofiber decorated with gold nanoparticles as a SERS platform. *Journal of Materials Science*, 54, 8872-8891. <https://doi.org/10.1007/s10853-019-03504-w>.
17. Yilmaz, T. Maldonado, L. Turasan, H., Kokini, J. (2019) "Thermodynamic mechanism of particulation of sodium alginate and chitosan polyelectrolyte complexes as a function of charge ratio and order of addition", *Journal of Food Engineering*, 254, 42-50 <https://doi.org/10.1016/j.jfoodeng.2019.03.002>
18. Maldonado, L., Chough, S., Kim, K.H., Bonilla, J. and Kokini, J. (2019). Mechanism of fabrication and nano-mechanical properties of α -lactalbumin/chitosan and bsa/ κ -carrageenan nanotubes through layer-by-layer assembly for curcumin encapsulation and determination of in vitro cytotoxicity. *Food Hydrocolloids*, 93, 293-307. <https://doi.org/10.1016/j.foodhyd.2019.02.040>.
19. Barber, E.A., Turasan, H., Gezer, P.G., Devina, D., Liu, G.L., Kokini, J.L. (2019). "Effect of plasticizing and crosslinking at room temperature on microstructure replication using soft lithography on zein films" *Journal of Food Engineering*. 250, 55-64. <https://doi.org/10.1016/j.jfoodeng.2019.01.018>
20. Olivera, N., Rouf, T.B., Bonilla, J.C., Carriazo, J.G., Dianda, N., and Kokini, J.L. "Effect of LAPONITE® addition on the mechanical, barrier and surface properties of novel biodegradable kafirin nanocomposite films." *Journal of Food Engineering* 245 (2019): 24-32
21. Bonilla, J.C., Bernal-Crespo, V., Schaber, J.A., Bhunia, A.K., Kokini, J.L.,(2018). Simultaneous immunofluorescent imaging of gliadins, low molecular weight glutenins, and high molecular weight glutenins in wheat flour dough with antibody-quantum dot complexes. *Food Research International*, 120 776-783. <https://doi.org/10.1016/j.foodres.2018.11.038>

22. Bonilla, J., Ryan, V., Yazar, G., Kokini, J.L., Bhunia, A.K. (2018). Conjugation of Specifically Developed Antibodies for High- and Low-Molecular-Weight Glutenins with Fluorescent Quantum Dots as a Tool for Their Detection in Wheat Flour Dough. *Journal of Agricultural and Food Chemistry*, 66(16), p 4259-4266
23. Turasan, H., Barber, E.A., Malm, M. and Kokini, J.L. (2018). Mechanical and spectroscopic characterization of crosslinked zein films cast from solutions of acetic acid leading to a new mechanism for the crosslinking of oleic acid plasticized zein films, *Food Research international*, 108 (p 357-367).
24. Karimi, M., Sadeghi, R. and Kokini, J. (2018). Human exposure to nanoparticles through trophic transfer and the biosafety concerns that nanoparticle-contaminated foods pose to consumers. *Trends in Food Science & Technology*. 75, pp 129-145
25. Rouf TB., Schmidt G, Kokini JL (2018) Zein-Laponite nanocomposites with improved mechanical, thermal and barrier properties. *Journal of Materials Science*. 53, 7387-7402 <https://doi.org/10.1007/s10853-018-2061-6>
26. Maldonado, L., and Kokini, J. (2018). An optimal window for the fabrication of Edible Polyelectrolyte Complex Nanotubes (EPCNs) from bovine serum albumin (BSA) and sodium alginate. *Food Hydrocolloids*. Vol 77, 336-346
27. Sadeghi, R., Daniella Z., Uzun, S. and Kokini J.L. 2017 "Effects of starch composition and type of non-solvent on the formation of starch nanoparticles and improvement of curcumin stability in aqueous media" *Journal of Cereal Science* , 76: 122-130.
28. Yazar G., Duvarci O, Tavman, S. and Kokini J.L. 2017 "LAOS Behavior of the Two Main Gluten Fractions: Gliadin and Glutenin" *Journal of Cereal Science*, 7: 201-210
29. Duvarci, O., Yazar G. and Kokini J.L. 2017 "The SAOS, MAOS and LAOS behavior of a concentrated suspension of tomato paste and its prediction using the Bird-Carreau (SAOS) and Giesekus models (MAOS-LAOS). *Journal of Food Engineering*. 208: 77-88
30. Maldonado L., Sadeghi R. and Kokini J.L. 2017 Nanoparticulation of bovine serum albumin and poly-D-lysine through complex coacervation and encapsulation of curcumin *Colloids and Surfaces*. *Biointerfaces* , 159:759-769
31. Karimi, M., Sadeghi, R. and Kokini, J. (2017). Pomegranate as a promising opportunity in medicine and nanotechnology. *Trends in Food Science and Technology*. 69: 59-73
32. Sadeghi, R., Rodriguez, R., Yao, Y and Kokini, J. (2017) "Advances in Nanotechnology as They Pertain to Food and Agriculture: Benefits and Risks." *Annual Review of Food Science and Technology*. Vol. 8:467-492.
33. Yazar, G., Duvarci, O., Tavman, S., and Kokini, J. (2017) "Non-linear Rheological Behavior of Gluten-free Flour Doughs and Correlations of LAOS Parameters with Gluten-free Bread Properties." *Journal of Cereal Science* 74: 28-36.

34. Turasan, H., & Kokini, J. (2017). Advances in Understanding the Molecular Structures and Functionalities of Biodegradable Zein-Based Materials Using Spectroscopic Techniques: A Review. *Biomacromolecules*, 18(2), 331-354.
35. Yazar, G., Duvarci, O., Tavman, S., and Kokini, J.L. (2016) Non-Linear rheological properties of soft wheat flour dough at different stages of farinograph mixing. *Applied Rheology* 26, 52508.
36. Etoriki A.M., Gao, M., Sadeghi, R., Maldonado-Mejia, L.F., and Kokini, J.L. 2016. "Effects of desolvating agent types, ratios, and temperature on size and nanostructure of nanoparticles from alpha-lactalbumin and ovalbumin." *Journal of Food Science* 81(10):E2511-E2520.
37. Rouf, T., and Kokini, J. 2016. "Biodegradable biopolymer-graphene nanocomposites: A Review. *Journal of Material Science*." 51:9915–9945.
38. Duvarci, O.C., Yazar, G., Kokini, J.L. 2016. The comparison of LAOS behavior of structured food materials (suspensions, emulsions and elastic networks). *Trends in Food Science and Technology*. 60 , 2-11
39. Gezer, P. G., Hsiao, A., Kokini, J. L. and Liu, G.L. (2016). Simultaneous transfer of noble metals and three-dimensional micro- and nanopatterns onto zein for fabrication of nanophotonic platforms. *Journal of Materials Science*. Volume 51, Issue 8, pp 3806–3816.
40. Gezer, P. G., Liu, G.L and Kokini, J. L. (2016). Development of a biodegradable sensor platform from gold coated zein nanophotonic films to detect peanut allergen, Ara h1, using surface enhanced Raman spectroscopy. *Talanta*. Volume 150, 224–232.
41. Gezer P. G., Liu G. L., and Kokini, J. 2016. Detection of acrylamide using a biodegradable zein-based sensor with surface enhanced Raman spectroscopy. *Food Control*, 68, 7-13.
42. Bonilla J. C., Bozkurt, F., Ansari, S., and Kokini, J. 2016. Applications of Quantum Dots in Food Science and Biology. *Trends in Food Science and Technology*, 53, 75-89.
43. Karimi, M., Habibi-Rezaei, M., Rezaei, K., and Kokini, J. 2016. Immobilization of inulinase from *Aspergillus Niger* on octadecyl substituted nanoporous silica; Inulin hydrolysis in a continuous mode operation. *Biocatalysis and Agricultural Biotechnology*. 7, 174-180.
44. Yazar, G., Duvarci, O., Tavman, S., and Kokini, J. 2016. Effect of mixing of LAOS properties of hard wheat flour dough. *Journal of Food Engineering*. 10.1016/j.jfoodeng.2016.06.011
45. Rathod M and Kokini J.L. (2016) " Extension Rate distribution and impact on bubble size distribution in Newtonian and non-Newtonian fluid in a twin screw co-rotating mixer" *Journal of Food Engineering* 169:214-227
46. Gezer P. G., Brodsky, S., Hsiao , A. Liu, G.L. and Kokini J.L. (2015)Modification of the hydrophilic/hydrophobic characteristic of zein film surfaces by contact with Oxygen plasma treated PDMS and oleic acid content " *Colloids and Surfaces B: Biointerfaces* 135; 433-440

47. DeVito F. Veytsman B., Painter P., Kokini J.L. (2015) “ Simulation of the effect of hydrogen bonds of glucose and dextran using the Veytsman model *Carbohydrate polymers* 117:236- 46, March 2015
48. Ansari S. Bozkurt F., Yazar G., Ryan V. Bhunia, A., Kokini J.L (2015) “probing the distribution of gliadin proteins in dough and baked bread using conjugated quantum dots as a labeling tool” *Journal of Cereal Science* , 63, 41-48, May 2015
49. Rathod M., Ashokan B., Fanning L., Kokini J.L. (2014), “ Non-Newtonian fluid mixing in a twin screw mixer geometry: three dimensional mesh development, effect of fluid model and operating conditions” *Journal of Food process Engineering* 38 (3) pp. 207 November 2014
50. Bozkurt F., Ansari S., Yau P., Yazar G., Ryan V., Kokini J. 2014 “Distribution and location of ethanol soluble proteins (Osborne gliadin) as a function of mixing time in strong wheat flour dough using quantum dots as a labeling tool with Confocal Scanning Laser Microscopy “ *Food Research International* vol. 66 p. 279 December 2014
51. Karimi, M., Habibi-Rezaei, M., Safari, M., Sadeghi, R., Moosavi-Movahedi, A. A., Sayyah, M., Kokini, J. L., 2014. Immobilization of endo-inulinase on CaCO₃ micro-particles through modifying surface charge. *Biotechnology Progress. Food research International*, 66, 485- 492
52. Sadeghi, R., Moosavi-Movahedi, A., Emam-jomeh, Z., A.A. Kalbasi, Razavi, S.H., Karimi M. and Kokini, J.L., 2014. The effect of different desolvating agents on BSA nanoparticle properties and encapsulation of curcumin, *Journal of Nanoparticle Research*, 16: 2565
53. Karimi M., Chaudhury I, Cheng J., Safari M., Sadeghi R., Habibi-Rezaei M., Kokini J., (2014) Immobilization of endo-inulinase on non-porous amino functionalized silica nanoparticles *Journal of Molecular Catalysis B: Enzymatic* 104, 48–55
54. Bozkurt F., Ansaria S., Taub P., Yazar G., Ryan V., Kokini J.L. (2014) Distribution and location of ethanol soluble proteins (Osborne gliadin) as a function of mixing time in strong wheat flour dough using quantum dots as a labeling tool with confocal laser scanning microscopy, *Food Research International*, 66, 279-28
55. Sadeghi, R., Kalbasi, A., Emam-jomeh, Z., Razavi, S.H., Moosavi-Movahedi, A.A., Kokini, J.L., (2013). Biocompatible Nanotubes as potential carrier for curcumin as a model bioactive compound. *Journal of Nanoparticle Research*. 15, 1931-8
56. Rathod, M.L., Kokini, J.L., (2013). Effect of mixer geometry and operating conditions on mixing efficiency of a non-newtonian fluid in a twin screw mixer. *Journal of Food Engineering*, 118(3), 256-265.
57. Sozer, N., Kokini, J. L., (2013). Use of quantum nanodot crystals as imaging probes for cereal proteins. *Food Research International*. Volume 57 142-151
58. Panchapakesan, C., Sozer, N., Dogan, H., Huang, Q. R. and Kokini, J. L., (2012). Effect of Different Fractions of Zein on the Mechanical and Phase Properties of Zein Films at Nanoscale. *Journal of Cereal Science*, 1, 1-9
59. Vyakaranam, K.V., Kokini, J.L., (2012). Prediction of air bubble dispersion in a viscous fluid in twin screw continuous mixer using FEM simulations of dispersive mixing. *Chemical*

60. Vyakaranam, K.V., Ashokan, B.K. and Kokini, J.L., (2012). Evaluation of effect of paddle element stagger angle on the local velocity profiles in a twin-screw continuous mixer with viscous flow using Finite Element Method simulations. *Journal of Food Engineering*, 1084, 585-599.
61. Luecha, J., Hsiao, A., Brodsky S., Liu, G.L. Kokini, J.L., (2011). Green microfluidic devices made of corn protein. *Lab on a chip*, 1120, 3419-3425.
62. Sozer, N., Dogan H., Kokini, J.L., (2011). Textural properties and their correlation to cell structure in porous food materials. *Journal of Agriculture and Food Chemistry*, 59, 1498-1507.
63. Sozer, N., Bruins, R. Dietzel, C. Franke, W., Kokini, J.L., (2011). Improvement of shelf-life stability of military cakes. *Journal of Food Quality*, 34(2), 1-12.
64. Sozer, N., Dogan H., Kokini, J.L., (2011). Textural properties and their correlation to cell structure in porous food materials. *Journal of Agriculture and Food Chemistry*, 59, 1498-1507.
65. Luecha, J., Sozer, N., Kokini, J.L., (2010). Synthesis and properties of corn zein/montmorillonite nanocomposite films. *Journal of Materials Science*, 45(13), 3529-3537.
66. Sozer, N., Kokini, J.L., (2010). Applications of nanotechnology in the food industry. *Food Engineering & Ingredients*, 35(1), 12-15.
67. Srinivas, P.R., Philbert, M., Vu, T.Q., Huang, Q., Kokini, J.L., Saos, E., Chen, H., Ross, S.A., (2010). Nanotechnology research, Applications in nutritional sciences. *Journal of Nutrition*, 140(1), 119-124.
68. Lischak, G., Sernas, V., Ashokan, B.K., Lau, M., Scuralli, J., Kokini, J.L., (2009). Design of a versatile food processing system. *Habitation*, 12(1), 41-53.
69. Sozer, N., Kokini, J.L., (2009). Nanotechnology and applications in the food sector. *Trends in Biotechnology*, 27(2), 82-89.
70. Shi, K., Kokini, J.L., Huang, Q., (2009) Engineering zein films with controlled surface morphology and hydrophilicity. *Journal of Agricultural and Food Chemistry*, 57(6), 2186-2192.
71. Icoz, D.Z., Kokini, J.L., (2008). Theoretical analysis of predictive miscibility of carbohydrate polymers – Software calculations for inulin–amylopectin systems. *Carbohydrate Polymers*, 72(1), 52-59.
72. Samuel, L., Dogan, H., McGrane, S., Kokini, J.L., (2008). Measurement of Mechanical Properties of Co-Extruded Dual Phase Products. *Journal of Texture Studies*, 38(6), 645-665.
73. Veillard, P.V., Kokini, J.L., (2008). Evaluation of the Apogee wheat variety for its utilization in baked products and noodles. *Habitation*, 11(4), 185-201.
74. Connelly, R. K., Kokini, J.L., (2007). Examination of the mixing ability of single and twin screw mixers using 2D finite element method simulation with particle tracking. *Journal of Food Engineering*, 79(3), 956-969.
75. Icoz, D.Z., Kokini, J.L., (2007). Examination of the validity of the Flory–Huggins solution theory in terms of miscibility in dextran systems. *Carbohydrate Polymers*, 68(1), 59-67.

76. Icoz, D.Z., Kokini, J.L., (2007). Probing the boundaries of miscibility in model carbohydrates consisting of chemically derivatized dextrans using DSC and FTIR spectroscopy. *Carbohydrate Polymers*, 68(1), 68-76.
77. Icoz, D.Z., Kokini, J.L., (2007). Quantitative prediction of molecular miscibility in dextran systems as model carbohydrate polymers. *Carbohydrate Polymers*, 70(2), 181-191.
78. Dogan, H., Kokini, J.L., (2007). Psychophysical markers for crispness and influence of phase behavior and structure. *Journal of Texture Studies*, 38(3), 324-354.
79. Veillard, P.V., Perchonok, M.H., Moraru C., Kokini, J.L., (2007). Bread baking quality of Apogee whole wheat flour. *Habitation*, 11(3), 123-132.
80. Connelly, R.K., Kokini, J.L., (2007). Examination of the mixing ability of single and twin screw mixers using 2D Finite Element Method simulation with particle tracking. *Journal of Food Engineering*, 79 (3), 956-969.
81. Samuel, L., Dogan, H., McGrane, S., Kokini, J.L., (2007). Measurement of mechanical properties of coextruded dual-phase products. *Journal of Texture Studies*, 38(6), 645-665.
82. Connelly, R.K., Kokini, J.L., (2006). Mixing simulation of a viscous Newtonian liquid in a twin sigma blade mixer. *AIChE Journal*, 52(10), 3383-3393.
83. Connelly, R.K., Kokini, J.L., (2006). 3D numerical simulation of the flow of viscous Newtonian and shear thinning fluids in a twin sigma blade mixer. *Advances in Polymer Technology*, 25(3), 182-194.
84. Kokini, J., Van Aken, G., (2006). Discussion session on food emulsions and foams. *Food Hydrocolloids*, 20(4), 438-445.
85. Ashokan, B.K., Kokini, J.L., (2005). Determination of the WLF constants of cooked soy flour and their dependence on the extent of cooking. *Rheologica Acta*, 45(2), 192-201.
86. Icoz, D.Z., Moraru, C.I., Kokini, J.L. (2005). Polymer-polymer interactions in dextran systems using thermal analysis. *Carbohydrate Polymers*, 62(2), 120-129.
87. Toufeili, I., Kokini, J.L., (2004). Glass transition behavior and rheological properties of surfactants and gluten-surfactant mixtures. *Cereal Chemistry*, 81(5), 582-588.
88. Connelly, R.K., Kokini, J.L., (2004). Analysis of mixing in a model mixer using 2-D numerical simulation of differential viscoelastic fluids with particle tracking. *Journal of Non-Newtonian Fluid Mechanics*, 123, 1-17.
89. Gimeno, E., Moraru, C.I., Kokini, J.L., (2004). Effect of Xanthan Gum and CMC on the texture and microstructure of glassy corn flour extrudates expanded by microwave heating. *Cereal Chemistry*, 81(1), 100-107.
90. Moraru, C.I., Kokini, J.L., (2004). Nucleation and expansion during extrusion and microwave heating of cereal foods. *Comprehensive Reviews in Food Science and Food Safety*. 2, 120-138.
91. Moraru, C.I., Panchapakesan, C.P, Huang, Q., Takhistov, P., Liu, S., Kokini, J.L., (2003). Nanotechnology, A New Frontier in Food Science. *Food Technology*, (57)12, 24-29.
92. Dhanasekharan, K., Kokini, J.L., (2003). Design and Scaling of Wheat Dough Extrusion by Numerical Simulation of Flow and Heat Transfer. *Journal of Food Engineering*, 60, 421-430.
93. Zimeri, J., Kokini, J.L., (2003). Morphological Characterization of the Phase Behavior of

- Inulin-Waxy Maize Starch Systems in High Moisture Environments. *Carbohydrate Polymers*, 52, 225-236.
94. Boischot, C., Moraru, C.I., Kokini, J.L., (2003). Factors that Influence the Microwave Expansion of Glassy Amylopectin Extrudates. *Cereal Chemistry*, 80(1), 56-61.
 95. Ribeiro, C., Zimeri, J.E., Yildiz, E., Kokini, J.L., (2003). Estimation of Effective Diffusivities and Glass Transition Temperature of Polydextrose as a Function of Moisture Content. *Carbohydrate Polymers*, 51, 273-280.
 96. Zimeri, J., Kokini, J.L., (2003). Rheological Properties of Inulin-Waxy Maize Starch Systems. *Carbohydrate Polymers*, 52, 67-85.
 97. Zimeri, J.E., Kokini, J.L., (2003). Phase Transitions of Inulin-Amioca Systems in Limited Moisture Environments. *Carbohydrate Polymer*, 51, 183-190.
 98. Connelly, R.K., Kokini, J.L., (2003). 2-D Numerical Simulation of Differential Viscoelastic Fluids in a Single-Screw Continuous Mixer, Application of Viscoelastic FEM Methods; *Advances in Polymer Technology*, 22(1), 22-41.
 99. Moraru, C.I., Lee, T-C., Karwe, M.V., Kokini, J.L., (2002). Phase Behavior of a Meat-Starch Extrudate Illustrated on a State Diagram. *Journal of Food Science*, 67(8), 3026-3032.
 100. Moraru, C.I., Lee, T.C. Karwe, M.V., Kokini, J.L., (2002). Plasticizing and antiplasticizing effects of water and polyols on a meat-starch extruded matrix. *Journal of Food Science*, 67(9), 3396-3401.
 101. Breuillet, C., Yildiz, E., Cuq, B., Kokini, J.L., (2002). Study of anomalous capillary Bagley factor behavior of three types of wheat flour doughs at two different moisture contents. *Journal of Texture Studies*, 33(4), 315-340.
 102. Cisneros, F., Kokini, J.L., (2002). Effect of Extrusion Operating Parameters on Air Bubble Entrapment. *Journal of Food Process Engineering*, 25, 251-283.
 103. Ernault, V., Moraru, C.I., Kokini, J.L., (2002). Influence of Fat on the Expansion of Glassy Amylopectin Extrudates by Microwave Heating. *Cereal Chemistry*, 79(2), 265-273.
 104. Toufeili, I., Lambert, I.A., Kokini, J.L., (2002). Effect of Glass Transition and Cross-Linking on Rheological Properties of Gluten, Development of a Preliminary State Diagram. *Cereal Chemistry*, 79(1), 138-142.
 105. Gropper, M., Moraru, C.I., Kokini, J.L., (2002). The Effect of Specific Mechanical Energy on the Properties of Extruded Protein/Starch Mixtures. *Cereal Chemistry*, 79(3), 429-433.
 106. Ioffe, M.L., Moraru, C.I., Kokini, J.L., (2002). Influence of Modified Starches on the Structure of Beef Jerky Analog during Storage. *Journal of Food Science*, 67(2), 682-687.
 107. Zimeri, J.E., Kokini, J.L., (2002). The Effect of Moisture Content on the Crystallinity and Glass Transition Temperature of Inulin. *Carbohydrate Polymers*, 48, 299-304.
 108. Cisneros, F., Kokini, J.L., (2002). A Generalized Theory Linking Barrel Fill Length and Air Bubble Entrapment during Extrusion of Starch. *Journal of Food Engineering*, 51, 139-149.
 109. Cuq, B., Yildiz, E., Kokini, J.L., (2002). Influence of Mixing Conditions and Rest Time on the Capillary Flow Behavior of Wheat Flour Dough. *Cereal Chemistry*, 79(1), 129-137.

110. Hirsch, J.B., Kokini, J.L., (2002). Understanding the Mechanism of Action of POCL₃, STMP, and EPI through the Swelling Behavior and Pasting Properties of Crosslinked Waxy Maize Starches. *Cereal Chemistry*, 79(1), 102-107.
111. Lambert, I.A., Kokini, J.L., (2001). Effect of L-Cysteine on the Rheological Properties of Wheat Flour. *Cereal Chemistry*, 78(3), 226-230.
112. Dhanasekharan, M., Wang, C.F., Kokini, J.L., (2001). Use of Nonlinear Differential Viscoelastic Models to Predict the Rheological Properties of Gluten Dough. *Journal of Food Process Engineering*, 24,193-216.
113. Yildiz, M.E., Kokini, J.L., (2001). Determination of Williams-Landel-Ferry Constants for a Food Polymer System, Effect of Water Activity and Moisture Content. *Journal of Rheology*, 45(4), 903-912.
114. Dhanasekharan, M., Kokini, J.L., (2000). Viscoelastic Flow Modeling in the Extrusion of a Dough-Like Fluid. *Journal of Food Process Engineering*, 23, 237-247.
115. Prakash, S., Kokini, J.L., (2000). Estimation and Prediction of Shear Rate Distribution as a Model Mixer. *Journal of Food Engineering*, 44, 135-148.
116. Dhanasekharan, M., Huang, H. and Kokini, J.L., (1999). Comparison of the observed rheological properties of hard wheat flour dough with the predictions of the Giesekus-Leonov, the White-Metzner and the Phan-Thien Tanner models. *Journal of Texture Studies*, 30, 603-623.
117. Prakash, S., Karwe, M.V., Kokini, J.L., 1999. Measurement of Velocity Distribution in the Brabender Farinograph as a Model Mixer, Using Laser-Doppler Anemometry. *Journal of Food Process Engineering*, 22, 435-454.
118. Prakash, S., Kokini, J.L., (1999). Determination of Mixing Efficiency in a Model Food Mixer. *Advances in Polymer Technology*, 18(3), 209-224.
119. Morales, A., Kokini, J.L., (1999). State Diagrams of Soy Globulins. *Journal of Rheology* 43(2), 315-325.
120. Leonard, A-L., Cisneros, F., Kokini, J.L., (1999). Use of the Rubber Elasticity Theory to Characterize the Viscoelastic Properties of Wheat Flour Doughs. *Cereal Chemistry*, 76(2), 243-248.
121. Chang, Y.K., Martinez Bustos, F., Parks, T.S., Kokini, J.L., (1999). Influence of Specific Mechanical Energy on Cornmeal Viscosity Measured by an On-Line System during Screw Extrusion. *Brazilian Journal of Chemical Engineering*, 16, 285-295.
122. Morales, A., Kokini, J.L. (1998). Phase transitions of soy globulins and the development of state diagrams. *New Techniques in the Analysis of Foods*. 69-77.
123. Morales, A., Kokini, J.L., (1997). Glass Transition of Soy Globulins Using Differential Scanning Calorimetry and Mechanical Spectrometry. *Biotechnology Progress*, 13, 624-629.
124. Roos, Y.H., Karel, M., Kokini, J.L. (1997). A dissenting view on glass transition summary – Reply. *Food Technology* 51(2), 31-32.
125. Little, C., Aguilera, J.M., Morales-Diaz, A., Kokini, J.L., (1997). Changes in Soy Protein During Heating Analyzed by Pressure Rheometry. *Food Science and Technology International Tokyo*, 3(2), 130-133.

126. Gluck-Hirsch, J.B., Kokini, J.L., (1997). Determination of the Molecular Weight Between Crosslinks of Waxy Maize Starches using the Theory of Rubber Elasticity. *Journal of Rheology*, 41(1), 129-139.
127. Roos, Y.H., Karel, M., Kokini, J.L., (1996). Glass Transitions in Low Moisture and Frozen Foods, Effects on Shelf Life and Quality. *Food Technology*, 50(11), 95-108.
128. Madeka, H. and Kokini, J.L., (1996). Effect of Glass Transition and Cross-Linking on Rheological Properties of Zein, Development of a Preliminary State Diagram. *Cereal Chemistry*, 73(4), 433-438.
129. Barbosa-Canovas, G.V., Kokini, J.L., Ma, L., Ibarz, A., (1996). The rheology of semiliquid foods. *Advances in Food and Nutrition Research*. 39, 1-69.
130. Kokini, J.L. (1995). Guest Editorial: Proceedings of the Boston symposium on food rheology. *Journal of Rheology*. 39, 1427.
131. Wang, C-F., Kokini, J.L., (1995). Simulation of the nonlinear rheological properties of gluten dough using the Wagner constitutive model. *Journal of Rheology*, 39(6), 1465-1482.
132. Kokini, J.L., Wang, C-F., Huang, H., Shrimanker, S., (1995). Constitutive models for foods. *Journal of Texture Studies*, 26, 421-455.
133. Hwang, J., Kokini, J.L., (1995). The branching effects of pectic polysaccharides on viscoelastic properties. *The Korean Journal of Rheology*, 7(2), 120-127.
134. Kokini, J.L., Cocero, A.M., Madeka, H., (1995). State Diagrams Help Predict Rheology of Cereal Proteins. *Food Technology*, 49, 74-82.
135. Rao, M.A., Kokini, J.L. (1995). Chemical and rheological changes during phase transition in food. *Food Technology, Chicago*, 49(10), 69-69.
136. Hwang, J., Kokini, J.L., (1995). Changes in solution properties of pectins by enzymatic hydrolysis of sidechains. *Journal of the Korean Society of Food Science and Nutrition*, 24(3), 389-395.
137. Wang, C.F. and Kokini, J.L., (1995). Prediction of the Nonlinear Viscoelastic Properties of Gluten Doughs. *Journal of Food Engineering*, 25, 297-309.
138. Kokini, J.L., Cocero, A.M., Madeka, H., de Graaf, E., (1994). Development of State Diagrams for Cereal Proteins. *Trends in Food Science*, 5, 281-288.
139. Kokini, J.L., Surmay, K., (1994). Steady Shear Viscosity First Normal Stress Difference and Recoverable Strain in Carboxymethyl Cellulose, Sodium Alginate and Guar Gum. *Carbohydrate Polymers*, 23, 27-33.
140. Kokini, J.L. (1994). Predicting the rheology of food biopolymers using constitutive models. *Carbohydrate polymers*, 25 (4), 319-329.
141. Madeka, H., Kokini, J.L., (1994). Changes in Rheological Properties of Gliadin as a Function of Temperature and Moisture; Development of a State Diagram. *Journal of Food Engineering*, 22, 241-252.
142. Kokini, J.L., (1993). The Effect of Processing History on Chemical Changes in Single and Twin Screw Extruders. *Trends in Food Science*, 4(10), 324-329.
143. Huang, H., Kokini, J.L., (1993). Measurement of Biaxial Extensional Viscosity of Wheat

- Flour Doughs. *Journal of Rheology*, 37(5), 879-891.
144. Kokini, J.L., Chou, T.C., (1993). Comparison of the Conformation of Tomato Pectins with Apple and Citrus Pectins. *Journal of Texture Studies*, 24(2), 117-137.
 145. Hwang, J., Pyun, Y.R., Kokini, J.L., (1993). Sidechains of pectins, some thoughts on their role in plant cell walls and foods. *Food Hydrocolloids*, 7(1), 39-53.
 146. Kokini, J.L., Eads, T., R.D. Ludescher, (1993). Research Needs on the Molecular Basis for Food Functionality. *Food Technology*, 47(3), 36S-39S. [Special Report America's Food Research Needs into the 21st Century].
 147. Graaf, E.M., Madeka, H., Cocero, A.M., Kokini, J.L., (1993). Determination of the Effect of Moisture on Gliadin Glass Transition using Mechanical Spectrometry and Differential Scanning Calorimetry. *Biotechnology Progress*, 9, 210-213.
 148. Hwang, J., Roshdy, T.H., Kokini, J.L., (1992). Effect of Metal Precipitation on the Chemical Composition of Pectins. *Foods and Biotechnology*, 1, 111-116.
 149. Hwang, J., Roshdy, T.H., Kontominas, M., Kokini, J.L., (1992). Comparison of the Dialysis and Metal Precipitation Effects on Apple Pectins. *Journal of Food Science*, 57(5), 1180-1184.
 150. Madeka, H., Kokini, J.L., (1992). Effect of Addition of Zein and Gliadin on the Rheological Properties of Amylopectin Starch with Low-to-Intermediate Moisture. *Cereal Chemistry*, 69(5), 489-494.
 151. Chedid, L., Kokini, J.L. (1992). Influence of Protein Addition on Rheological Properties of Amylose- and Amylopectin-Based Starches in Excess Water. *Cereal Chemistry*, 69(5), 551-555.
 152. Elejalde, C.C., Kokini, J.L., (1992). The Psychophysics of Pouring, Spreading and In- Mouth Viscosity. *Journal of Texture Studies*, 23(3), 315-336.
 153. Cocero, A.M., Madeka, H., Kokini, J.L. (1992). Simulation of the rheological properties of cereal proteins. *Theoretical and Applied Rheology*, 699-701.
 154. Hwang, J., Kokini, J.L., (1992). Contribution of the Side Branches to Rheological Properties of Pectins. *Carbohydrate Polymers*, 19(1), 41-50.
 155. Lai, L.S., Kokini, J.L., (1992). Estimation of Viscous Heat Effects in Slit Flows of 98% Amylopectin, Amioca), 70% Amylose, Hylon 7) Corn Starches and Corn Meal during Extrusion. *Journal of Food Engineering*, 16, 309-318.
 156. Yilmazer, G., Kokini, J.L., (1992). Effect of salt on the stability of propylene glycol alginate/xanthan gum/polysorbate-60 stabilized oil-in-water emulsions. *Journal of Texture Studies*, 23(2), 195-213.
 157. Kokini, J.L., Lai, L.S., Chedid, L.L., (1992). Effect of Starch Structure on Starch Rheological Properties. *Food Technology*, 46(6), 124-139.
 158. Kokini, J.L., Solberg, M., Henrikson, F., (1992). A New Model for Food Research, CAFT - Rutgers University. *Trends in Food Science and Technology*, 3(24), 128-13
 159. Elejalde, C.C., Kokini, J.L., (1992). Identification of Key Textural Attributes of Viscoelastic Syrups by Regression Analysis. *Journal of Food Science*, 57(1), 167-171.
 160. Yilmazer, G., Kokini, J.L., (1991). Effect of polysorbate-60 on the stability of o/w emulsions

- stabilized by propylene glycol alginate and xanthan gum. *Journal of Texture Studies*, 22, 289-301.
161. Chou, T.C., Pintauro, N. and Kokini, J.L., (1991). Conformation of a Citrus Pectin Using Small Amplitude Oscillatory Rheometry. *Journal of Food Science*, 56(5), 1365-1368.
 162. Hwang, J. and Kokini, J.L., (1991). Structure and Rheological Function of Side Branches of Carbohydrate Polymers. *Journal of Texture Studies*, 22, 123-167.
 163. Lai, L.S., Kokini, J.L., (1991). Physicochemical Changes and Rheological Properties of Starch During Extrusion. *Biotechnology Progress*, 7(2), 251-266.
 164. Yilmazer, G., Carrillo, A.R., Kokini, J.L., (1991). Effect of propylene glycol alginate and xanthan on the stability of o/w emulsions. *Journal of Food Science*, 56 (2), 513-517.
 165. Cocero, A.M., Kokini, J.L., (1991). The Study of the Glass Transition of Osborne Glutenin Using Small Amplitude Oscillatory Rheological Measurements and Differential Scanning Calorimetry. *Journal of Rheology*, 35(2), 257-270.
 166. Kokini, J.L., (1991). Corn starch. *Extrusion Communique*, 4, (3/4), 25-27.
 167. Lai, L.S., Kokini, J.L., (1990). The Effect of Extrusion Operating Conditions on the On-Line Apparent Viscosity of 98% Amylopectin, (Amioca) and 70% Amylose, (Hylon 7) Corn Starches during Extrusion. *Journal of Rheology*, 34(8), 1245-1266.
 168. Dus, S.J., Kokini, J.L., (1990). Prediction of the Non-Linear Viscoelastic Properties of a Hard Wheat Flour Dough Using the Bird-Carreau Constitutive Model. *Journal of Rheology*, 34(7), 1069-1084.
 169. Kokini, J.L., Dervisoglu, M., (1990). Wall effects in the laminar pipe flow of four semi-solid foods. *Journal of Food Engineering*, 11(1), 29-42.
 170. Kontominas, M.G., Kokini, J.L., (1990). Measurement of Molecular Parameters of Water Soluble Apple Pectin Using Low Angle Laser Light Scattering. *Lebensmittel- Wissenschaft and Technologie*, 23, 174-177.
 171. Kokini, J.L., Chedid, L.L., Madeka, H., (1989). Rheological properties of cereal systems as affected by starch/protein interactions. *Potravinarskevedy*, 7, 495-500.
 172. Kokini, J.L., Carrillo, A.R., (1989). Effect of Tomato Paste on Rheological Properties and Particle Size Distribution of Model Oil-in-Water Emulsions. *Journal of Food Science*, 54(2), 437-439.
 173. Kokini, J.L., Fischbach, E.R., (1989). Storage stability of model sucrose, salt added o/w emulsions through steady shear and creep rheological measurements. *Journal of Food Processing and Preservation*, 12, 293-308.
 174. Carrillo, A.R., Kokini, J.L., (1988). Effect of egg yolk and egg yolk + salt on Rheological Properties and Particle Size Distribution of Model Oil-in-Water Salad Dressing Emulsions. *Journal of Food Science*, 53(5), 1352-1366.
 175. Balaban, M., Carrillo, A., Kokini, J.L., (1988). A Computerized Method to Analyze the Creep Behavior of Viscoelastic Food Materials. *Journal of Texture Studies*, 19, 171-183.
 176. Ostroff, A., Kokini, J.L., (1988). Thermodynamics of water and ethanol adsorption to food biomass materials. *Biotechnology and Bioengineering*, 31, 880-884.

177. Fischbach, E.R. and Kokini, J.L., (1987). Effect of Aging and Mustard Flour on Rheological Properties of Model O/W Emulsion. *Journal of Food Science*, 52(6), 1748-1749.
178. Chou, T.C. and Kokini, J.L., (1987). Rheological Properties and Conformation of Tomato Paste Pectins, Citrus and Apple Pectins. *Journal of Food Science*, 52(6), 1658-1664.
179. Kokini, J.L., Plutchok, G.J., (1987). Viscoelastic Properties of Semisolid Foods and their Biopolymeric Components. *Food Technology*, 41(3), 89-95.
180. Kokini, J.L., Plutchok, G.J., (1987). Predicting Steady and Oscillatory Shear Rheological Properties of CMC/Guar Blends Using the Bird-Carreau Constitutive Model. *Journal of Texture Studies*, 18(1), 31-42.
181. Kokini, J.L., (1987). The physical basis of liquid food texture and texture-taste interactions. *Journal of Food Engineering*, 6, 51-81.
182. Plutchok, G., Kokini, J.L., (1986). Predicting steady and oscillatory shear rheological properties of CMC and guar gum blends from concentration and molecular weight data. *Journal of Food Science*, 51(5), 1284-1288.
183. Dervisoglu, M., Kokini, J.L., (1986). Effect of different tube materials on the steady shear tube flow semi-solid foods. *Journal of Food Process Engineering*, 8, 137-146.
184. Kokini, J.L., Dervisoglu, M., Killops, R., (1986). Facilitating the transport of very viscous suspensions. *Journal of Rheology*, 30, 753-766.
185. Dervisoglu, M., Kokini, J.L., 1986. The steady shear rheology and fluid mechanics of four semi-solid foods. *Journal of Food Science*, 51, 541-546 and 625.
186. Kokini, J.L., (1985). Fluid and semi-solid food texture and texture-taste interactions. *Food Technology*, 39(11), 86-93 and 94.
187. Kokini, J.L., Bistany, K., Mills, P., (1984). Predicting the steady and dynamic viscoelastic properties of guar and carrageenan using the Bird-Carreau constitutive model. *Journal of Food Science*, 49(6), 1569-1572 and 1576.
188. Kokini, J.L., Poole, M., Mason, P., Miller, S. and Stier, E., (1984). Identification of key textural attributes of fluid and semi-solid foods using regression analysis. *Journal of Food Science*, 49, 47-51.
189. Mills, P., Kokini, J.L., (1984). Comparison of steady and dynamic rheological properties of guar and karaya gums. *Journal of Food Science*, 49, 1-4 and 9.
190. Rebar, V., Fischbach, E., Kokini, J.L., (1984). Thermodynamics of water and ethanol adsorption of four starches as model biomass systems. *Biotechnology and Bioengineering*, 26, 513-517.
191. Bistany, K., Kokini, J.L., (1983). Dynamic viscoelastic properties of foods in texture control. *Journal of Rheology*, 27, 605-621.
192. Kokini, J.L., Cussler, E.L., (1983). Predicting the texture of liquid and melting foods. *Journal of Food Science*, 48, 1221-1225.
193. Bistany, K., Kokini, J.L., (1983). Comparison of small amplitude dynamic viscoelastic properties and steady shear properties of food materials. *Journal of Texture Studies*, 14, 113-124.

194. Dickie, A., Kokini, J.L., (1983). An improved model for food thickness from Non-Newtonian fluid mechanics in the mouth. *Journal of Food Science*, 48, 57-65.
195. Mason, P., Bistany, K., Puoti, M., Kokini, J.L., (1982). A new empirical model to predict transient viscoelastic flow in foods. *Journal of Food Process Engineering*, 6, 219- 233.
196. Dickie, A., Kokini, J.L., (1982). Use of the Bird-Leider equation in food rheology. *Journal of Food Process Engineering*, 5, 157-174.
197. Kokini, J.L., Bistany, K., Poole, M., Stier, E., (1982). Use of mass transfer theory to predict viscosity-sweetness interactions of fructose and sucrose solutions containing tomato solids. *Journal of Texture Studies*, 13, 187-200.
198. Kokini, J.L., Dickie, A., (1982). A model of food spreadability from fluid mechanics. *Journal of Texture Studies*, 13, 211-227.
199. Kokini, J.L., Dickie, A., (1981). An attempt to identify and model transient viscoelastic flow in foods. *Journal of Texture Studies*, 12, 539-557.
200. Cussler, E.L., Kokini, J.L., Weinheimer, R.L. and Moskowitz, H., (1979). Food texture in the mouth. *Food Technology*, 33(10), 89-92.
201. Kokini, J.L., Kadane, J., Cussler, E.L., (1977). Liquid texture perceived in the mouth. *Journal of Texture Studies*, 8, 195-218.

BOOK CHAPTERS & REFEREED PROCEEDINGS

1. Bonilla, J. Kokini, J. (2019). Understanding the Distribution of food proteins during mixing in a Farinograph using fluorescent probes in “The Farinograph Handbook “Elsevier, in preparation.
2. Turasan, H., and Kokini, J.L. (2019). “Enhancing the bioavailability of nutrients by nano-delivery systems”. In *Food Nanotechnology: Applications and Approaches*. Elsevier. (In press).
3. Turasan, H. and Kokini, J.L. (2019). “Biocompatible nanodelivery systems for the delivery of bioactive compounds”. In *Handbook of Functionalized Nanomaterials for Industrial Applications*. Elsevier (in press).
4. Yazar, G., Duvarci, O., Yildirim, M., Kokini, J. (2019). LAOS (Large Amplitude Oscillatory Shear) Applications on Semisolid Foods. In *Semisolid Rheology*. Springer. (in press)
5. Turasan, H., Bonilla J., Jia, F., Maldonado, L., Malm, M., Rouf, T.B. and Kokini, J.L. (2019). Chapter 12 - Advances in food functionality and packaging using nanotechnology. In *Food Applications of Nanotechnology*, CRC Press, pp 271-318.
6. Rouf T.B., Kokini J.L. (2018) Natural Biopolymer-Based Nanocomposite Films for Packaging Applications. In: Jawaid M., Swain S. (eds) *Bionanocomposites for Packaging Applications*. Springer, Cham. pp 149-177.
7. Duvarci, O., Yazar, G., Dogan, H. and Kokini J. L. (2019). Linear and Non-Linear Rheological Properties of Foods. In *Handbook of Food Engineering Third Edition*, Ed. Dennis R.

Heldman, Daryl B. Lund, Christina Sabliov. CRC Press.

8. Sadeghi, R., Chuacharoen, T., Sabliov, C. M., Moraru, C., Karimi, M., Kokini, J. (2019). Advances in nanotechnology of food materials for food and non-food applications. In "Handbook of Food Engineering Third Edition", Ed. Dennis R. Heldman, Daryl B. Lund, Christina Sabliov. CRC Press.
9. Sadeghi, R., Mehryar, L., Karimi, M., Kokini, J.L. (2017). Nanocapsule formation by individual biopolymer nanoparticles. In "Nanoencapsulation Technologies for the Food and Nutraceutical Industries" Ed. Jafari S.M. Academic Press, Cambridge, Massachusetts, USA. ISBN: 9780128094365. In Press.
10. Luecha, J., Kokini, J. L. (2016) Molecular organization and topography of Prolamins. In Imaging technology and data processing for food engineering. PP. 243-267. Sozer, N. Editor, Springer International Publishing AG Swizerland. ISBN 978-
11. Luecha, J., Sozer, N., Kokini, J. L. (2014). Advances in Nanotechnology as Applied to Food Systems. In Yanniotis, S., Taoukis, P., Stoforos, N. G., Karathanos, V. T. Advances in Food Process Engineering Research and Applications. Food Engineering Series, Springer Publishing, New York City.
12. Ansari, S., Kokini, J. L., (2013). Conjugated quantum dots as a labeling tool for dough and bread. In: Proceedings of the TechConnect Nanotech Conference and Expo, May 12-18, Washington DC, MA.
13. Kokini, J.L., Sadeghi, R., Uzun, S., Ansari, S., Bozkurt, F., Gezer, P.G., Karimi, M., (2013). Nanobiotechnology: Applications in Agriculture, Food Science and Engineering. In: Proceedings of the TechConnect Nanotech Conference and Expo, May 12-18, Washington DC, MA.
14. Sadeghi, R., Kalbasi, A., Moosavi-Movahedi, A.A., Karimi, M., Kokini, J.L., (2013). Preparation of BSA Nanoparticles by desolvation method as a delivery system for nutraceuticals. In: Proceedings of the TechConnect Nanotech Conference and Expo, May 12-18, Washington DC, MA.
15. Sadeghi, R., Kalbasi, A., Moosavi-Movahedi, A.A., Emam-jomeh, Z., Razavi, S.H., Karimi, M., Kokini, J.L., (2013). Biocompatible Nanotubes as potential nanocarriers for hydrophobic model food and drug bioactives. In: Proceedings of the TechConnect Nanotech Conference and Expo, May 12-18, Washington DC, MA.
16. Sozer, N., Kokini, J.L. (2012). The applications of Nanotechnology. In: Chemical Analysis of Food: Techniques and Applications, Pico' Y., (Ed.), 145-176, Academic Press.
17. Dogan, H. and Kokini, J.L. (2011) Measurement and Interpretation of Batter Rheological Properties, in "batters and Breadings in Food Processing, 2nd edition Kulp. K. Editor, AACCI Press
18. De Vito F., Kokini, J.L., Veytsman, B., Painter, P., (2011). The phase behavior of carbohydrate polymer mixtures. Proceedings of ICEF11, International Congress on Engineering and Food,

May 22-26, Athens, Greece.

19. Kokini, J.L., (2011). Advances in Nanotechnology as Applied to Food Systems, Proceedings, ICEF11, International Congress on Engineering and Food, May 22-26, Athens, Greece.
20. Sozer N., Kokini, J.L., (2011). Locating proteins by using quantum dot nanocrystals in flat Bread. Proceedings of ICEF11, International Congress on Engineering and Food, May 22-26, Athens, Greece.
21. Vyakaranam, K.V., Kokini, J.L., (2011). Advances in 3D numerical simulation of viscous and viscoelastic flows for mixing. In: Aguilera, J.M.; Simpson, R.; Welti-Chanes, J.; Bermudez-Aguirre, D.; Barbosa-Canovas, G. (Eds.), Food Engineering Interfaces, 19-44, Springer.
22. Hsiao, A., Luecha, J., Kokini, J., Liu, L., (2011). Green microfluidics made of corn proteins. In: Proceedings of the Annual International Conference of the IEEE Engineering in Medicine and Biology Society, EMBS, 8400-8403.
23. Altunakar, B., Luecha, J., Kokini, J.L., (2010). Fabrication of biodegradable zein films by using soft lithography 2010 Nanotechnology, Electronics, Devices, Fabrication, MEMS, Fluidics and Computational - Technical Proceedings of the NSTI Nanotechnology Conference and Expo, 2, 253-256.
24. Luecha, J., Sozer, N., Kokini, J.L., (2010). The physical properties of zein nanoclay hybrid resin as a base for zein nanoclay nanocomposite films, Nanotechnology ,Advanced Materials, CNTs, Particles, Films and Composites - Technical Proceedings of the NSTI Nanotechnology Conference and Expo, 1, 788-791.
25. Sozer, N., Kokini, J.L., (2010). Rheology of unusual viscous semi-solids. In: Heldman, D.R. (Ed.), Encyclopedia of Agricultural, Food and Biological Engineering, , 1(1), 853-860, Taylor and Francis.
26. Yildiz, E., Sozer, N., Kokini, J.L., (2010). WLF equation. In: Heldman, D.R. (Ed.), Encyclopedia of Agricultural, Food and Biological Engineering, 1152-1155, Taylor and Francis.
27. Moraru, C., Huang, Q., Takhistov, P., Dogan, H., Kokini, J.L., (2009). Food Nanotechnology, Current developments and future prospects in Global Issues. In: Barbosa-Canovas, G., Mortimer, A., Lineback, D., Spiess, W., Buckle, K., Colonna, P. (Eds.), Food Science and Technology, 370-394, Elsevier.
28. Icoz, D.Z., Kokini, J.L., (2009). State diagrams of foods. In: Rahman, M.S. (Ed.), Food Properties Handbook 2nd Edition, 381-393, CRC Press, Taylor and Francis.
29. Vyakaranam, K., Evans, M., Ashokan, B., Kokini, J.L., (2009). Evaluation of mixing and air bubble dispersion in viscous liquids using numerical simulations. In: Cullen, P.J. (Ed.), Food Mixing, Principles and Applications, 382-391, Wiley-Blackwell.
30. Sozer, N., Kokini, J.L., (2008). Rheological instruments in food analysis. In: Otles, S. (Ed.), Handbook of Food Analysis Instruments, 461-495, CRC Press Taylor and Francis.
31. Vyakaranam, K., Kokini, J.L., (2008). Study of the dynamics and size distributions of air bubbles during mixing in a continuous food mixer. In: Bubbles in Food 2, Novelty, Health

- and Luxury, 256-271, AACC.
32. Icoz, D.Z., Kokini, J. L., (2008). State Diagrams for Food materials. In: Aguilera, J.M., Lillford P. J. (Eds.), *Food Materials Science* 95-122, Springer.
 33. Ashokan, B.K. Kokini, J.L., Dhanasekharan M., (2007). Use of CFD for Optimization, Design, and Scale-Up of Food Extrusion. In: Sun, D.W. (Ed.), *Computational Fluid Dynamics in Food Processing*, 501-536, CRC Press.
 34. Dogan, H., Kokini, J.L., (2007). Rheological Properties of Foods. In: Heldman, D.R., Lund, D. B., *Handbook of Food Engineering*, 1-124, CRC Press.
 35. Vyakaranam, K.V., Kokini J.L., (2007). Effect of flow type on air bubble breakup dynamics in a twin-screw continuous mixer. *Proceedings of IFT AMFE*, July 31, Chicago.
 36. Yildiz, M.E., Kokini, J.L., (2006). Solute diffusion in biopolymers as a function of water activity using a modified Free Volume Theory. In: Pilar, M.P., Welti-Chanes, J., Lillford, P, Corti, H. (Eds.), *Water Properties of Food, Pharmaceutical, and Biological Materials*, 385-402, CRC Press.
 37. Vyakaranam, K. and Kokini, J.L., (2005). Advances in 3D numerical simulation of viscous and viscoelastic flows for mixing. In: Barbosa-Canovas, G.V., Aguilera, J.M. (Eds.), *Proceedings of ICEF 5*, 395-410.
 38. Ashokan, B.K., Kokini, J.L., (2005). The fragility of glassy foods. In: *Proceedings of AIChE, Annual Meeting*, 12308-12314.
 39. Panchapakesan, C., Lau, M.K., Dogan, H., Padua, G.W., Kokini, J.L., (2005). Molecular organization, topography and phase properties of zein films. In: *Proceedings of AIChE, Annual Meeting*, 12324-12331.
 40. Kokini, J.L., Dhanasekharan, M., (2004). Constitutive Models for Food Systems. In: Barbosa-Canovas G.V. (Ed.), *In Encyclopedia of Life Support Systems (EOLSS)*, Developed under the Auspices of the UNESCO, EOLSS Publishers, Oxford, UK, [<http://www.eolss.net>].
 41. Dhanasekharan, K., Kokini, J.L., (2004). A Systematic Numerical Approach for Scale-Up of Food Extrusion Processes. In: *Proceedings of the SPE ANTEC*, 452-455.
 42. Yildiz, M.E., Kokini, J.L., (2003). The WLF Equation. In: Heldman, D.R. (Ed.), *Encyclopedia of Agricultural, Food, and Biological Engineering*, 1152-1161, Marcel Dekker.
 43. Dhanasekharan, M. and Kokini, J.L., (2001). Food Extruder Design and Scaling by Flow and Heat Transfer Model. In *Proceedings of the 7th Conference of Food Engineering CoFE*, Mallikarjunan, K., Barbosa Canovas, G.V. (Eds.), 111-117, AIChE Press.
 44. Gropper, M., Kokini, J.L., (2001). Effect of Specific Mechanical Energy During Extrusion on the Properties of Extruded Protein-Starch Mixtures. In: *Proceedings of the 7th Conference of Food Engineering, CoFE*, Mallikarjunan, K., Barbosa Canovas, G.V. (Eds.), 421-426, AIChE Press.

45. Moraru, C.I., Lee, T-C., Karwe, M.V., Kokini, J.L., (2001). Factors that Control the Phase Behavior of a Meat-Starch Extruded System Illustrated on a State Diagram. In: Proceedings of the 7th Conference of Food Engineering, CoFE 2001, Mallikarjunan, K., Barbosa Canovas, G.V. (Eds.), 427-432, AIChE Press.
46. Kokini, J.L., (2001). Effect of Biopolymer Phase Behavior and Physical Properties on Expansion of Cereal Foods. In: Proceedings of the 7th Conference of Food Engineering, CoFE, Mallikarjunan, K., Barbosa Canovas, G.V. (Eds.), 531-536, AIChE Press.
47. Connelly, R.K., Kokini, J.L., (2001). Analysis of Mixing in a Model Dough Mixer Using Numerical Simulation with Particle Tracking. In: Proceedings of the 7th Conference of Food Engineering, CoFE, Mallikarjunan, K., Barbosa Canovas, G.V. (Eds.), 579-585, AIChE Press.
48. Yildiz, M.F., Kokini, J.L., (2001). Solute Diffusion in Model Food Systems and Development of Quantitative Approaches for Flavor Retention and Release. In: Proceedings of the 7th Conference of Food Engineering, CoFE, Mallikarjunan, K., Barbosa Canovas, G.V. (Eds.), 592-597, AIChE Press.
49. Kokini, J.L., Dhanasekharan, M., Wang, C-F., Huang, H., (1999). Integral and Differential Linear and Non-Linear Constitutive Models for the Rheology of Wheat Flour Doughs. In: Lozano, J.E., Anon, C., Parada-Arias, E., Barbosa-Canovas, G.V. (Eds.), Trends in Food Engineering, Chapter 9, 99-115, Technomic Publishing Co. Lancaster,.
50. Dhanasekharan, M., Kokini, J.L., (1999). A Study of Viscoelastic Flows in the Extrusion of Wheat Flour Doughs. In: Proceedings of the 6th Conference of Food Engineering, CoFE, Barbosa-Canovas, G.V., Lombardo, S.P., Harte, F., Rodriguez, J.J. (Eds.), 22-27, AIChE Press.
51. Puri, R., Kokini, J.L., (1999). Prediction of Diffusion Controlled Non Enzymatic Browning Reaction Rates. Proceedings of the 6th Conference of Food Engineering, CoFE, Barbosa-Canovas, G.V., Lombardo, S.P., Harte, F., Rodriguez, J.J. (Eds.), AIChE Press, 86-92.
52. Yildiz, E. and Kokini, J.L., (1999). Development of a Predictive Methodology to Determine the Diffusion of Small Solutes in Food Polymers. In: Proceedings of the 6th Conference of Food Engineering, CoFE, Barbosa-Canovas, G.V., Lombardo, S.P., Harte, F., Rodriguez, J.J. (Eds.), 99-105, AIChE Press.
53. Zimeri, J. and Kokini, J.L., (1999). Glass Transition of Inulin and Its Effect on the Phase Transitions of Starch. In: Proceedings of the 6th Conference of Food Engineering, CoFE, Barbosa-Canovas, G.V., Lombardo, S.P., Harte, F., Rodriguez, J.J. (Eds.), 380-385, AIChE Press.
54. Huang, H., Kokini, J.L., (1999). Prediction of Dough Volume Development which Considers the Biaxial Extensional Growth of Cells. In: Campbell, G.M., Webb, C., Pandiella, S.S., Niranjana, K. (Eds.), Bubbles in Food, 113-120, AACC.

55. Morales, A., Kokini, J.L. (1999). Phase Transitions of Soy Globulins and the Development of State Diagrams. In: Tunick, M.H., Palumbo, S.A., Fratamico, P.M. (Eds.), *New Techniques in the Analysis of Foods*, 69-77, Plenum Publishing Corporation.
56. Morales, A., Kokini, J.L., (1998). Understanding Phase Transitions and Chemical Complexing Reactions in the 7S and 11S Soy Protein Fractions. In: Rao A., Hartel, R. (Eds.), *Phase/State Transitions in Foods*, Chapter 10, 273-311, Marcel Dekker, Inc., New York.
57. Kokini, J.L., Hirsch, J.B., (1997). Mechanism of Starch Crosslinking with Three Different Crosslinking Agents. In: *New Frontiers in Food Engineering, Proceedings of the 5th Conference of Food Engineering*, November 18-21, Barbosa-Canovas, G.V., Lombardo, S., Narsimhan, G., Okos, M. (Eds.), 47-52, AIChE, New York.
58. Kokini, J.L., Morales, A., (1997). Order-Disorder Transitions for Cereal Proteins, 7S and 11S Soy Globulins. In: *New Frontiers in Food Engineering. Proceedings of the 5th Conference of Food Engineering*, November 18-21, Barbosa-Canovas, G.V., Lombardo, S., Narsimhan, G., Okos, M. (Eds.), 61-65, AIChE, New York.
59. Kokini, J.L., Prakash, S., Connelly, R., (1997). Understanding the Effect of Fluid Rheology in Mixing Efficiency. In: *New Frontiers in Food Engineering. Proceedings of the 5th Conference of Food Engineering*, November 18-21, Barbosa-Canovas, G.V., Lombardo, S., Narsimhan, G., Okos, M. (Eds.), 97-102, AIChE, New York.
60. Barbosa-Canovas, G.V., Kokini, J.L., Ma, Li, Ibarz, A.,(1996). The Rheology of Semiliquid Foods. In: Brabants, C. (Ed.), *Advances in Food and Nutrition Research*, Volume 39, 1-69, Academic Press.
61. Kokini, J.L. (1995). New Perspectives in Extrusion Technology, Merits and Demerits. In, *Proceedings of Workshop on Extrusion Technology*, Centre for Technology Development, Centre for Processed Foods, Bangalore, in coordination with Central Food Technological Research Institute, Mysore, India.
62. Kokini, J.L., (1994). Predicting the Rheology of Food Biopolymers Using Constitutive Models. In: Bemiller, J.N. (Ed.), *Carbohydrate Polymers, Special Issue, Frontiers; Carbohydrate Research-3*, 25(4), 319-329, Elsevier.
63. Kokini, J.L., Cocero, A.M., Madeka, H., de Graaf, E. (1994). Order-Disorder Transitions and Complexing Reactions in Cereal Proteins and Their Effect on Rheology. In: Dennis A. Siginer and Yuri G. Yanovsky (Eds.), *Advances in Structured and Heterogeneous Continua*, Chapter III, 215-234, Allerton Press.
64. Madeka, H., Kokini, J.L., (1994). Changes in Rheological Properties of Gliadin as a Function of Temperature and Moisture, Development of a State Diagram. In: Fito, P., Mulet, A., McKenna, B. (Eds.), *Water in Foods*, 241-252, Elsevier.
65. Huang, H., Kokini, J.L. (1994). Steady Shear and Extensional Rheological Measurements of Hard Wheat Flour Doughs and Their Simulation Using Wagner Constitutive Model. In, *Progress*

and Trends in Rheology IV, Proceedings of the Fourth European Rheology Conference, Sevilla, Spain, 239-241.

66. Kokini, J.L., (1993). Constitutive Models for Dilute and Concentrated Food Biopolymer Systems. In: Meuser, F., Manners, D.J., Seibel, W. (Eds.), *Plant Polymeric Carbohydrates*, 43-75, Royal Society of Chemistry, Cambridge.
67. Kokini, J.L., (1992). Advances in Simulation of Single and Twin Screw Extruders. In, *Activities Report and Minutes of Work Groups and Sub-Work Groups of the R&D Associates*, Volume 44(1), 278-291, Research and Development Associates for Military Food and Packaging Systems, Inc., San Antonio, TX.
68. Kokini, J.L., (1992). Measurement and Simulation of Shear and Shear Free, Extensional Flows in Food Rheology. In: Singh, P., Wirakartakusumah, M.A. (Eds.), *Advances in Food Engineering*, Chapter 34, 439-462, CRC Press.
69. Kokini, J.L., (1992). Rheological Properties of Foods. In: Heldman, D.R., Lund, and D.B., *Handbook of Food Engineering*, 1-38, Marcel Dekker, Inc., New York.
70. Kokini, J.L., Chang, C.N. and Lai, L.S., (1992). The Role of Rheological Properties on Extrudate Expansion. In: Kokini, J.L., Ho, C.T., Karwe, M. (Eds.). *Food Extrusion Science and Technology*, 631-652, Marcel Dekker, Inc., New York.
71. Cocero, A.M., Madeka, H., Kokini, J.L., (1992). Simulation of the Rheological Properties of Cereal Protein. In: Moldenaers, P., Keunings, R. (Eds.), *Theoretical and Applied Rheology*, 699-701, Elsevier Science Publishers B.V.
72. Kokini, J.L., Chedid, L.L., Madeka, H., (1990). A Kinetic Model for Starch Gelatinization and Effect of Starch/Gliadin, Starch/Glutenin Interactions on Rheological Properties of 98% Amylopectin and ,50% Amylose/50% Amylopectin) Starch. In: Spiess, W., Schubert, H. (Eds.), *Engineering and Food*, Vol. 1, 109-121, Elsevier, London
73. Chang, C.N., Dus, S.J. and Kokini, J.L., (1990). Measurement and Interpretation of Batter Rheological Properties. In: *Batters and Breadings in Food Processing*, Chapter 12, 199-226, AACC Press.
74. K. Breslauer, H. Daun, C.T. Ho, G. Halek, R. Hartwick, Y. Jaluria, G. Saravacos, V. Sernas, G. Strauss, S. Wang, B. Wasserman, Kokini, J.L., (1990). Effect of Transport Phenomena During Twin Screw Extrusion on Chemical Changes in Corn Flour Biopolymers. In: *Proceedings of Seoul International Food Extrusion Workshop '90*, 29-89.
75. Chang, C.N., Lai, L.S. and Kokini, J.L., (1989). On-line Rheological Properties of Amylose and Amylopectin Based Starches and the Effect of Rheological Properties on Expansion of Extrudates. In: Anh How Ghee (Ed.), *Trends in Food Processing 1, Membrane Filtration Technology and Thermal Processing and Quality of Foods*, 281-288, Singapore Institute of Food Science and Technology.

76. Kokini, J.L., Chedid, L.L., Madeka, H., (1989). The Effect of Starch/Protein Interactions on Rheological Properties of Amylopectin and Amylose Based Cereal Systems. In: Proceedings of the Vistech Conference, Chicago, Illinois, 189-233.
77. Kokini, J.L., Baumann, G., Breslauer, K., Chang, C.N., Ho, C.T., Jaluria, Y., Kwon, T., (1988). Extrusion of Corn Flour Biopolymers. In: B. Pan et al. (Eds.), Food Extrusion Technology, 63-99.
78. Kokini, J.L., Chang, C.N., Jaluria, Y., Karwe, M., Kwon, T., Lai, L.S. and Sernas, V., (1988). Simulation of Transport Phenomena in Co-Rotating Twin Screw Extruders for Starch Systems. In: Proceedings of the 2nd International Symposium on the Twin Screw Extruder for Food Industry, November 8-9. Tokyo, Japan, 181-204
79. Chou, T.C., Kokini, J.L., (1988). The Effect of Degree of Esterification and Plant Source on the Conformation of Tomato, Apple and Citrus Pectins through Dilute Solution Rheological Measurements. In: Proceedings of the Xth International Congress on Rheology, Sydney, Australia, Vol. 1, 263-265.
80. Lai, L.S., Chang, C.N., Kokini, J.L., (1988). On Line Rheological Properties of Amylose and Amylopectin Based Starch - The Role of Viscosity in Extrudate Expansion. In: Proceedings of the Xth International Congress on Rheology, Sydney, Australia, Vol. 2, 55-58.
81. Kokini, J.L., Cussler, E.L., (1986). The psychophysics of fluid food texture, Chapter 4. In: Moskowitz, H. (Ed.), Food Texture, 97-128, Marcel Dekker, Inc.
82. Cussler, E.L., Kokini, J.L., (1976). Liquid texture perception in the mouth and with the fingers. In: Chen, Y. (Ed.), Characterization of Mechanical Properties of Food Materials, 8-21, Rutgers University Press.

ABSTRACTS OF PRESENTATIONS AT PROFESSIONAL MEETINGS

1. Bonilla, J. and Kokini, J.L. (2019). "Mixing dynamics of gliadins, HMW-glutenins, and LMW-glutenins analyzed by fluorescent co-localization and protein network quantification". AACCI Annual meeting. November 3-5, Denver, CO. Poster presentation.
2. Yazar, G., Kokini, Jozef, and Smith, B. "Effect of endogenous non-starch wheat lipids on gluten network non-linearity" The Society of Rheology, 91st Annual Meeting. October 20-24, Raleigh, NC. Poster presentation.
3. Yildirim, M., Kokini, J.L. "LAOS (Large Amplitude Oscillatory Shear) rheological characteristics of non-fat, low-fat, and high-fat yogurt samples". The Society of Rheology, 91st Annual Meeting. October 20-24, Raleigh, NC. Poster presentation.
4. Bozdogan, N., Tavman, S., Kumcuoglu, S., and Kokini, J.L. "Comparison of the behavior and

- distribution of extension and shear rates in a model sigma blade mixer with a non-Newtonian fluid and their impact on bubble size distribution”. The Society of Rheology, 91st Annual Meeting. October 20-24, Raleigh, NC. Poster presentation.
5. Turksoy, S., Yildirim, M., Kokini, J. “Understanding molecular changes in three wheat flour doughs during aging through their LAOS behavior”. The Society of Rheology, 91st Annual Meeting. October 20-24, Raleigh, NC.
 6. Yildirim, M., Turasan, H. Gao, M., Kokini, J. “The Effect of Harmonic Number on Large Amplitude Oscillatory Shear (LAOS) Testing of Starch Suspensions”. 2019 AIChE Annual Meeting, November 13, 2019.
 7. Bozdogan, N., Tavman, S., Kumcuoglu, S., and Kokini, J.L. “Comparison of the behavior and distribution of shear and extension rates in a model sigma blade mixer for a non-Newtonian fluid.” 2019 AIChE Annual Meeting, November 13, 2019.
 8. Turasan H., Cakmak, M., Kokini, J.L. “A plant protein based SERS biosensor platform for detection of food toxins and allergens” Institute of Food Technologists, 2019 Annual Meeting. June 2-5 New Orleans, LA. E-poster presentation
 9. Yildirim, M., Yazar, G., Duvarci, O.C., Kokini, J.L. “LAOS (Large Amplitude Oscillatory Shear) rheological characteristics of non-fat, low-fat, and high-fat yogurt samples”. Institute of Food Technologists, 2019 Annual Meeting. June 2-5 New Orleans, LA. E-poster presentation.
 10. Bonilla, J., Schaber, J., Bhunia, A., Kokini, J.L. “Fluorescent Visualization and Image Analysis of Gliadins, Low Molecular Weight Glutenins, and High Molecular Weight Glutenins at Different Stages of Dough Mixing in a Farinograph” Institute of Food Technologists, 2019 Annual Meeting. June 2-5 New Orleans, LA
 11. Rouf, T.B., Kokini, J.L. “Mechanistic Understanding of the Design and Characterization of Zein films reinforced with Graphene Oxide Nanoparticles for Biodegradable Packaging Application”. Institute of Food Technologists, 2019 Annual Meeting. June 2-5 New Orleans LA
 12. Malm, M., Kokini, J.L. “Fluorinating zein protein films for improved food packaging”. Institute of Food Technologists, 2019 Annual Meeting. June 2-5 New Orleans, LA.
 13. Bonilla, J.C., Schaber, J.A., Bhunia, A.K., Kokini, J.L., 2018. Simultaneous fluorescent detection of gliadins, LMW, and HMW glutenins in wheat dough using specifically developed antibodies-quantum dots complexes. Wheat gluten technical session. AACCI annual meeting. London, U.K. October 2018. Oral presentation
 14. Turasan, H., Cakmak, M., Kokini, J.L. “Fabrication and decoration of zein-based electrospun nanofiber platforms for SERS detection” Birck Nanotechnology center, SMART Films Consortium Workshop, Poster Presentation, November 14th, 2018, West Lafayette, Indiana.
 15. Rouf, T.B., and Kokini, J.L. “Mechanistic understanding of the fabrication and characterization of graphene oxide reinforced zein nanocomposites with improved mechanical,

- barrier and thermal properties”. Birck Nanotechnology center, SMART Films Consortium Workshop, Poster Presentation. November 14th, 2018, West Lafayette, Indiana.
16. Bonilla, J.C., Schaber, J.A., Bhunia, A.K., Kokini, J.L., 2018. ‘In situ’ fluorescent detection of gliadins, LMW glutenins, and HMW glutenins in wheat dough using antibodies-quantum dots complexes. Global Food Science Student Competition at Jiangnan University. Wuxi, China. November 2018
 17. Turasan, H., Cakmak, M., and Kokini, J.L. (2018). Creating biodegradable corn protein-based electrospun nanofiber platforms for SERS detections. Donald Danforth Plant Science Center Fall Symposium, St. Louis, MO. Oral presentation.
 18. Turasan, H., Cakmak, M., and Kokini, J.L. (2018). Fabrication and decoration of zein-based electrospun nanofiber platforms for SERS detection. AIChE International Conference, Pittsburgh, PA. Oral presentation.
 19. Rouf, T.B., and Kokini, J.L. “Eco-friendly fabrication and characterization of mechanically strong, thermally stable, largely impermeable and biodegradable zein-graphene oxide nanocomposites”. American Institute of Chemical Engineers 2018 Annual Meeting, October 30th, 2018, Pittsburgh, Pennsylvania. Oral Presentation.
 20. Malm, M., Kokini, J.L. “Fabrication of biodegradable corn zein films with varying hydrophobic/hydrophilic balance using different techniques”. AIChE International Conference, Pittsburgh, PA. Oral presentation.
 21. Yildirim, M., Turasan, H., Kokini, J.L. The effect of instrumental inertia on large amplitude oscillatory shear (LAOS) testing of starch suspensions, Society of Rheology Conference, 14-18 October, Huston, Texas.
 22. Yildirim, M. Turasan, H. and Kokini J.L. (2018). LAOS (Large Amplitude Oscillatory Shear) rheological characteristics of shear thickening corn starch as a model for shear thickening rheology. Institute of Food Technologists, 2018. Chicago, IL.
 23. Bonilla, J. and Kokini, J. (2018). Fluorescent Imaging of Gliadins, Low Molecular Weight Glutenins, and High Molecular Weight Glutenins in Wheat Flour Dough. Institute of Food Technologists, 2018. Chicago, IL.
 24. Maldonado, L., Chough, S., and Kokini, J.L. (2018). Fabrication of Biocompatible Nanotubes (BNTs) from Chitosan/ α -lactalbumin and BSA/ κ -carrageenan for Curcumin Encapsulation. Institute of Food Technologists, 2018. Chicago, IL.
 25. Rouf, T.B. and Kokini, J.L. (2018). Graphene Oxide Reinforced Zein Nanocomposites with Improved Mechanical, Thermal, Barrier and Surface Properties. Institute of Food Technologists, 2018. Chicago, IL.
 26. Malm, M. and Kokini, J.L. (2018). Modulating the surface properties of zein films for improved food packing. Institute of Food Technologists, 2018. Chicago, IL. Abstract submitted.

27. Yazar, G., Duvarci, O., Tavman, S. and Kokini, J. L. (2017). Comparison of the LAOS Behavior of the Two Main Gluten Fractions: Gliadin and Glutenin. AERC2017 - The Annual European Rheology Conference. April 3-6, 2017 - Copenhagen, Denmark
28. Rouf, T. and Kokini J. L. (2017). Biodegradable Zein-Laponite Nanocomposite Films have Improved Mechanical, Water Vapor Permeability and Surface Properties. Institute of Food Technologists (IFT17) Annual Meeting, Las Vegas, NV. Poster presentation.
29. Sadeghi, R., Daniella, Z., Uzun, S. and Kokini, J. (2017). Fabrication and characterization of nanoparticles from corn starch with different amylose contents. Institute of Food Technologists (IFT17) Annual Meeting, Las Vegas, NV. Poster presentation.
30. Gao, M., Duvarci, O., and Kokini, J. (2017). Study of shear thickening behavior in mixture of corn starch suspension and carboxymethyl cellulose using large amplitude oscillatory shear (LAOS). Institute of Food Technologists (IFT17) Annual Meeting, Las Vegas, NV. Poster presentation.
31. Bonilla, J. and Kokini, J. L. (2017). Studying the molecular distribution of protein, fat and starch in semolina, hard and soft wheat flour during different stages of the mixing process. Institute of Food Technologists (IFT17) Annual Meeting, Las Vegas, NV. Poster presentation.
32. Turasan, H. and Kokini, J. L. (2017). Characterization of Physical and Chemical Properties of Crosslinked Zein Films for Biodegradable Platform Formation. Institute of Food Technologists (IFT17) Annual Meeting, Las Vegas, NV. Poster presentation.
33. Barber, E., Turasan, H., Duvarci, O. and Kokini, J. L. (2017). Effect Of Oleic Acid Plasticizer And Glutaraldehyde Crosslinker On Zein Protein Gel Formation For Green Sensor Applications. Presented at the Society of Rheology Annual Meeting (88th), Tampa, Florida, February 12-16 2017. Oral Presentation.
34. Sadeghi, R., Kokini, J. (2017). Microrheology as a powerful tool to monitor particulation of bovine serum albumin. Presented at the Society of Rheology Annual Meeting (88th), Tampa, Florida, February 12-16 2017. Oral Presentation.
35. Gao, M., Duvarci, O., and Kokini, J. (2017). The effect of polysaccharide gum on large amplitude oscillatory shear (LAOS) behavior of corn starch suspensions. Society of Rheology Annual Meeting (88th), Tampa, Florida, February 12-16, 2017, Poster Presentation.
36. Turasan, H., Barber, E.A., Meiser, M. and Kokini, J. 2016. Analyzing the Chemical and the Physical Characteristics of Crosslinked Zein Gel Films Cast from Acetic Acid Solutions. American Institute of Chemical Engineers Annual Meeting, CA, USA. (Poster presentation).
37. Barber, E.A., Turasan, H., Devina, D. and Kokini, J.L. 2016. Optimized and Tested Zein Film for Utilization as an Effective SERS Sensor. American Institute of Chemical Engineers Annual Meeting, CA, USA. (Oral Presentation)
38. Barber, E.A., Turasan, H. Rouf, T.B. and Kokini, J.L. 2016. Characterization of engineered

- biodegradable zein films for sensor-based platform production. European Federation of Food Science and Technology Annual Meeting, Vienna, Austria. (Oral presentation)
39. Duvarci, O.C., Yazar, G. and Kokini J.L. 2016. The non-linear rheological behavior and LAOS properties of corn starch dispersions. European Federation of Food Science and Technology Annual Meeting, Vienna, Austria. (Oral presentation)
 40. Yazar, G. Duvarci, O.C., and Kokini J.L. 2016. Impact of gluten in the non-linear rheological behavior of dough and LAOS properties of different gluten-free dough. European Federation of Food Science and Technology Annual Meeting, Vienna, Austria. (Oral presentation).
 41. Bonilla, J. Ryan, V., Bhunia, A., and Kokini J.L. 2016. Specific anti-HMW glutenin and anti-LMW glutenin antibodies development by comparative genomics for in-situ imaging. Institute of Food Technologists Annual Meeting, IL, USA. (Poster presentation).
 42. Kokini, J.L., Yao, Y. and Zhou, P. 2016. Designing Biomaterials for Sustainable Food and Health: Assembling Proteins and Carbohydrates to Construct Sensors and Carriers of Active Compounds. Institute of Food Technologists Annual Meeting, IL, USA. (Invited oral presentation).
 43. Daniella, Z., Uzun, S., Sadeghi, R., and Kokini. 2016. The effect of starch composition on starch nanoparticles characteristics, American Association of Cereal Chemists International Annual Meeting, GA, USA. (Oral presentation).
 44. Kokini, J. 2016. Designing starch based textures using extrusion, American Association of Cereal Chemists International Annual Meeting, GA, USA. (Invited oral presentation).
 45. Duvarci, O., Yazar, G. and Kokini, J.L. 2015. The comparison of LAOS behavior of structured food materials (suspensions, emulsions and elastic networks). European Federation of Food Science and Technology Annual Meeting, Vienna, Austria. (Oral presentation).
 46. Barber, E.A., Devina, D., and Kokini, J.L. 2015. Effect of glutaraldehyde and oleic acid content on secondary structure of zein during film formulation. European Federation of Food Science and Technology Annual Meeting, Vienna, Austria. (Oral presentation).
 47. Barber, E.A., P.G. Gezer, and J. Kokini (2015). Optimization of the manufacture of corn protein based nanophotonic films as sensors using surface enhanced raman spectroscopy to detect gluten allergen protein, presented at ICEF 12, Quebec City, Canada. 14-17 June 2015
 48. Barber, E.A., Devina D., and Kokini, J., (2015). The effect of plasticizer and crosslinking agent on the formation and properties of zein films. Presented at EFFoST, Athens, Greece. 11 November 2015
 49. Duvarci, O.C., G. Yazar, and J.L. Kokini (2015). The comparison of LAOS behavior of structured food materials (suspension, emulsions, and elastic network). Presented at EFFoST in Athens, Greece. 11 November 2015
 50. Gezer P.G., Liu, G.L., Kokini J.L., 2015 “ Surface Enhanced Raman Spectroscopy Sensor on a

Novel Biodegradable platform ‘ presented at the 4th International Conference on Bio- sensing Technology, Lisbon , Portugal May 10-13 2015

51. Maldonado, L. Sadeghi A., Gao, M. Etorkey, A. ,Kokini J.L. “ Encapsulation and Controlled release of Curcumin with spherical and Tubular Nanoparticulated Edible proteins “ Delivery of Functionality in Complex Food Systems, July 14-17, Paris
52. Duvarci O, Yazar G., Kokini J.L. Time Dependency of Structured Food Materials in Large Amplitude Oscillatory Shear. 10th Annual European Rheology Conference, April 14-17, 2015- Nantes, France.
53. P.G. Gezer and J.L. Kokini, "An Atomic Force Microscopy Study To Understand Zein And Oleic Acid Self-Assembly On NanoScale" 2015 , IFT Annual Meeting, July 11, 2015, Chicago, Illinois
54. Gezer, P. G., and Kokini, J. Engineering Surface Hydrophobicity of Zein Films Via Self-Assembly. AIChE meeting, November 8-13, Salt Lake City, UT.
55. Gao, M., Maldonado-Mejia, L., Kokini, J. (2015) Formation of Lactalbumin nanoparticles by Desolvation Method. Poster presented at IFT July 14 2015, Chicago.
56. Yazar, G., Duvarci, O., Tavman, S., Kokini, J. L. 2015 “ Investigating the Rheological Behavior of Gluten fractions glutenin and gliadin in the non-linear region using LAOS, presented at IFT July 14-17, Chicago, Illinois
57. Yazar, G., Duvarci, O., Tavman, S., Kokini, J. L. 2015 Non-Linear Rheological Behavior Of Gluten Free Flour Doughs And Their Correlation With Bread Properties. AACCI Centennial Meeting, October 18-21, 2015, Minneapolis, Minnesota, USA.
58. Maldonado, L., Kokini, J. 2015. Effect of Template Nanopore-size on the Formation of Biocompatible Nanotubes (BNTs) of BSA Protein and Alginate and Carrageenan Using Layer-by-layer. IFT 2015, Chicago, IL.
59. Gao M., Maldonado L., Kokini J., Formation of Lactalbumin Nanoparticles by Desolvation Method, IFT 2015, July 11-14 Chicago, IL.
60. P Gezer P.G., Liu G.L. and Kokini J.L., 2014, "Detection of acrylamide on a novel, biodegradable biosensor platform using Surface Enhanced Raman Spectroscopy", IUFoST 17th World Congress of Food Science and Technology, Montreal, Canada.
61. Sozer N., Ansari S., Bozkurt F. 2014. Quantum Nanodots as a Tool for Imaging Gluten and Gliadin in Wheat Flour Dough and Bread 2014, IUFoST, Montreal Canada.
62. Ansari, S., Bozkurt, F., Sozer, N., Kokini, J. L., 2014, Quantum Nanodots as a Tool for Imaging Gluten and Gliadin in Wheat Flour Dough and Bread, IUFoST 2014, 17-21 August 2014, Montreal.

63. Kokini J. 2014 Application of nanotechnology in Food Science to be presented at the 2014 IFT meeting, sunrise session New Orleans, Louisiana
64. Kokini J. 2014 “ the role of industry /academia /government Centers in facilitating technology transfer to the Food Industry to be presented at 17th World IUFOST meeting in Montreal, Canada
65. Maldonado L. , Sadeghi R., Kokini J. 2014 Formation of complex nanoparticles from a spherical protein (BSA) and two polycations (PDL with two molecular weights) using coacervation method of the polyelectrolytes to be presented at TechConnect World, nanotechnology session, June 15-19, 2014
66. Suzan Uzun, J. L. Kokini 2014 “ α -Lactalbumin nanoparticles for delivery of bioactive compounds: Preparation, characterization and in vitro evaluation” presented at the 2014 IFT meeting, New Orleans, Louisiana
67. Maureen Rathod, J. L. Kokini 2014 “Extension Rate and Shear Rate as Indicators of Mixing Performance in a Twin-screw Mixer using 3D Numerical Simulation” presented at the 2014 IFT meeting, New Orleans, Louisiana
68. Shadi Ansari, J. L. Kokini 2014 “Quantum Dots Applications in Food Science and Biological System” presented at the 2014 IFT meeting, New Orleans, Louisiana
69. Gezer G. Liu L. and Kokini J. 2014 The Migration of Oleic Acid as a Plasticizer in the Formation of Zein Films and Its Effect on Surface Hydrophobicity presented at the 2014 IFT meeting, New Orleans, Louisiana
70. Gezer G. Liu L. and Kokini J. 2014 Comparison of Different Nano-Patterns on the Effectiveness of a Zein Based Nanophotonic Biosensor presented at the 2014 IFT meeting, New Orleans, Louisiana
71. Bozkurt F. and Kokini J.L 2014 Distribution and location of gliadin as a function of mixing time in a strong wheat flour dough using quantum dots as a labeling tool presented at the IFT 2014, New Orleans, LA
72. Yazar G. and Kokini J. 2014 Rheological Measurements on Chocolate Using the Large Amplitude Oscillatory Shear (LAOS) Tests, European Society of Rheology Meeting, Karlsruhe , Germany April 8-11
73. Gezer G., Liu L. and Kokini J. 2014 Detection of acrylamide on a novel, biodegradable biosensor platform using Surface Enhanced Raman Spectroscopy to be presented at the 17th World IUFOST meeting in Montreal, Canada
74. Sozer N., Ansari S., Bozkurt F. Quantum Nanodots as a Tool for Imaging Gluten and Gliadin in Wheat Flour Dough and Bread 2014 presented at the IUFOST, Montreal Canada
75. Rathod, M. L., Kokini, J.L., 2013. Evaluation of Mixing Using Extension Rate Distribution in a

- Co-Rotating Twin Screw Mixer. To be presented at the AICHE 2013, November 3-8, San Francisco, CA.
76. Rathod, M. L., Kokini, J.L., 2013. Numerical Simulation of Extension Rate in a Co-rotating Twin Screw Mixer. To be presented at the Society of Rheology, 85th Annual Meeting, October 13-17, Montréal, Québec, Canada.
 77. Vyakaranam, K.V., Kokini, J.L. 2013. Prediction of air bubble dispersion in a viscous fluid in a twin-screw continuous mixer using FEM simulations of dispersive mixing. To be presented at the Society of Rheology, 85th Annual Meeting, October 13-17, Montréal, Québec, Canada.
 78. Uzun, S., Kokini, J.L., 2013. Effect of compositional and operational parameters on nanoparticulation of starch. To be presented at the AACCI 2013, Annual Meeting, Starch Round table, September 29-October 2, Albuquerque, New Mexico, USA.
 79. Kokini, J.L., 2013. The Rheological basis of Bubble formation in cereal products. To be presented at the 1st International Conference on Rheology and Modeling of materials, October 7-11, Lillafured, Hungary. Invited key note speaker.
 80. Ansari, S., Kokini, J. L., 2013. Probing the distribution of gliadin in dough and baked bread using conjugated quantum dots as a labeling tool. To be presented at IFT13, Annual Meeting, Chicago, IL.
 81. Bozkurt, F., Kokini, J.L., 2013. Comparison of nanoparticle size and particle size distribution of different methods of nanoparticulation of gliadin. To be presented at IFT13, Annual Meeting, July 13-16, Chicago, IL.
 82. Bozkurt, F., Kokini, J. L., 2013. In situ observation of distribution and location of gliadin as a function of mixing time in wheat flour dough using quantum dots. To be presented at IFT13, Annual Meeting, July 13-16, Chicago, IL.
 83. Brodsky, S., Gezer, P.G., Hsiao, A., Kokini, J.L., 2013. Controlling Surface Properties of Zein Films. To be presented at IFT13, Annual Meeting, July 13-16, Chicago, IL.
 84. De Vito, F., Veystman, B., Painter, P., Kokini, J.L., 2013. Prediction of water activity from molecular architecture and hydrogen bonding interactions of soluble carbohydrates. To be presented at IFT13, Annual Meeting, July 13-16, Chicago, IL.
 85. Gezer, P.G., Hsiao, A. Liu, G.L., Kokini, J.L., 2013. Development of a Surface Enhanced Raman Spectroscopy SERS biosensor using a zein based green platform. To be presented at IFT13, Annual Meeting, July 13-16, Chicago, IL.
 86. Rathod, M.L., Kokini, J.L., 2013 Simulation of the Extensional Strain Rate Distribution in a Co-Rotating Twin Screw Mixer. To be presented at IFT13, Annual Meeting, July 13-16, Chicago, IL.
 87. Uzun, S., Kokini, J.L., 2013. Comparison of different operating parameters using the desolvation method of starch nanoparticulation. To be presented at IFT13, Annual Meeting,

July 13-16, Chicago, IL.

88. Sozer, N., Ansari, S., Bozkurt, F., Kokini, J.L., 2013. Utilization of Quantum Dots to Visualize Gluten and gliadin protein distribution in flat bread. To be presented at C&E Spring Meeting, May 29, Leuven, Belgium.
89. Ansari, S., Kokini, J. L., 2013. Conjugated quantum dots as a labeling tool for dough and bread. Presented at the TechConnect Nanotech Conference & Expo, May 12-18, Washington DC, MA.
90. Kokini, J.L., Sadeghi, R., Uzun, S., Ansari, S., Bozkurt, F., Gezer, P.G., Karimi, M., 2013. Nanobiotechnology: Applications in Agriculture, Food Science and Engineering. Presented at the TechConnect Nanotech Conference & Expo, May 12-18, Washington DC, MA.
91. Sadeghi, R., Kalbasi, A., Moosavi-Movahedi, A.A., Karimi, M., Kokini, J.L., 2013. Preparation of BSA Nanoparticles by desolvation method as a delivery system for nutraceuticals. Presented at the TechConnect Nanotech Conference & Expo, May 12-18, Washington DC, MA.
92. Sadeghi, R., Kalbasi, A., Moosavi-Movahedi, A.A., Emam-jomeh, Z., Razavi, S.H., Karimi, M., Kokini, J.L., 2013. Biocompatible Nanotubes as potential nanocarriers for hydrophobic model food and drug bioactives. Presented at the TechConnect Nanotech Conference & Expo, May 12-18, Washington DC, MA.
93. Gezer, P.G., Luecha, J., Hsiao, A., Brodsky, S., Liu, G.L., Kokini, J.L., 2012. Development of biodegradable microfluidic devices made of corn protein. Presented at ACS, National Meeting, 25-29 March, San Diego, CA.
94. Kokini, J.L., 2012. Nanotechnology applications useful to Food Science. Presented at IFT12, Annual Meeting, June 26, Las Vegas, invited Key note speaker.
95. Karimi, M., Habibi-Rezaei, M., Safari M., Sadeghi, R., Kokini, J.L., 2012. Immobilization of inulinase on CaCO₃ micro particles: The effect of particle size on Enzyme Loading Capacity. Presented at MECC2012, the 32nd Midwest Enzyme Chemistry Conference, October 13, Chicago, IL.
96. De Vito, F., Kokini, J.L., 2011. Prediction of the nonlinear viscoelastic properties of chewing-gum base using the Wagner constitutive model. Presented at the Society of Rheology, 83rd Annual Meeting, October 9-13, Cleveland, Ohio.
97. De Vito, F., Kokini, J.L., Painter, P., Veytsman, B., 2011. Predicting the phase behavior of carbohydrate mixtures utilizing the Veytsman model. Presented at IFT11, Annual Meeting, June 11-14, New Orleans, USA.
98. De Vito, F., Kokini, J.L., Veytsman, B., Painter, P., 2011. The phase behavior of carbohydrate carbohydrate polymer mixtures. Presented at the ICEF11, International Congress on Engineering and Food, May 22-26, Athens, Greece.

99. Hsiao, A., Luecha, J., Kokini, J.L, Liu, G.L., 2011. Green microfluidic devices made of corn protein, Presented at the Annual conference of Engineering in Medicine and Biology Society.
100. Kokini, J.L., 2011. Advances in Nanotechnology for agriculture and food, Novel Approaches in Food Industry NAFI, 26-29 May, Çesme, Izmir, Turkey, invited key note speaker.
101. Kokini, J.L., 2011. Advances in Nanotechnology as Applied to Food Systems, Plenary lecture, ICEF11, International Congress on Engineering and Food, May 22-26, Athens, Greece.
102. Luecha, J., Kokini, J.L., 2011. The effect of nanoclay content on the rheological properties of moldable nanocomposite zein resins for blown film formation. Presented at IFT11, Annual Meeting, June 11-14, New Orleans, LA.
103. Luecha, J., Kokini, J.L., 2011. Rheological Properties of Zein Nanoclay Hybrid Resins Used for Fabrication of Biodegradable Zein Films. Presented at DSL 2011, the 7th International Conference on Diffusion In Solids and Liquids, June, 26-30, Algarve, Portugal.
104. Luecha, J., De Vito F., Kokini J.L., 2011. The viscoelastic properties of layered silicate filled corn protein zein nanocomposite moldable reins. Presented at the Society of Rheology, 83rd Annual Meeting, October 9-13, Cleveland, Ohio.
105. Sozer, N., Kokini, J.L., 2011. Locating proteins by using quantum dot nanocrystals in flat bread. Presented at ICEF11, International Congress on Engineering and Food, May 22-26, Athens, Greece.
106. Sozer, N., Kokini, J.L., 2011. Understanding the role of food components on structural behavior of cereal based food products-a nanotechnology approach. Presented at EFFOST11, November 9-11, Berlin, Germany.
107. Rathod, M.L., Kokini, J.L., 2011. Effect of mixer design and operating conditions on mixing efficiency of twin-screw mixer. Presented at IFT11, Annual Meeting, June 11-14, New Orleans, LA.
108. De Vito F., Kokini J.L., 2010. Understanding the fundamentals of molecular interactions and miscibility in carbohydrate biopolymer mixtures. Presented at IFT10, Annual Meeting, July 17-20, Chicago, IL.
109. Luecha, J., Kokini J.L., 2010. The effects of preparation techniques and nanoclay contents on physical properties of zein nanoclay nanocomposite films, Presented at IFT10, Annual Meeting, July 17-20, Chicago, IL.
110. Luecha J., Sozer N., Kokini J.L., 2010. The physical properties of zein nanoclay hybrid resin as a base for zein nanoclay nanocomposite films. Presented at the Nanotech Conference, Anaheim, LA.
111. Altunakar, B., Luecha, J., Kokini, J.L., 2010. Fabrication of biodegradable zein films by using soft lithography. Presented at IFT10, Annual Meeting, July 17-20, Chicago, IL.

112. Luecha, J., Sozer, N., Altunakar, B., Kokini, J.L. 2009. Synthesis and properties of corn zein/montmorillonite nanocomposite films Presented at 5th International Conference on Diffusion in Solids and Liquids – Mass Transfer, Heat Transfer and Microstructure and Properties, June 24-26, Rome, Italy.
113. Sozer, N., Dogan, H., Kokini, J.L., 2009. Textural properties and their correlation to cell structure in porous food materials. Presented at the 238th ACS National Meeting, August 16- 20, Washington DC.
114. Sozer, N., Cuitino, A., Kokini, J.L., 2009. Micromechanical modeling of fracture behavior of solid food foams. IFT09, Annual Meeting, June 6-9, Anaheim, California, USA.
115. Sozer, N., Bruins, H.B., Franke, W. and Dietzel, C., Kokini, J., 2009. Improvement of shelf life stability of cakes. IFT09, Annual Meeting, June 6-9, Anaheim, California, USA.
116. Luecha, J., Kokini, J.L., 2009. Physical properties of zein nanocomposite films. Presented at the Conference of Food Engineering, April, Columbus, Ohio.
117. Luecha, J., Kokini, J.L., 2009. Structure and Properties of Zein Montmorillonite (MMT) Nanocomposite Films, American Chemical Society, September, Washington, DC.
118. Barthel, T., Sozer, N., Kokini, J.L., 2008. Influence of the type of flour on the rheological properties of the pizza dough. Presented at IFT08, Annual Meeting, New Orleans, LA.
119. Evans, M.L., Kokini, J.L., 2008. Effect of Impeller Speed on Flow of a Non-Newtonian Fluid Food. Presented at IFT08 Annual Meeting, New Orleans, LA.
120. Evans, M.L., Kokini, J.L., 2008. Effect of Fluid Inflow Rate on Mixing of a Non-Newtonian Fluid Food. Presented at in IFT08, Annual Meeting, New Orleans, LA.
121. Rathod, J. H., Kokini, J.L., 2008. Effect of Ingredients and Processing Strategies on Tortilla Cellularity. Presented at IFT08, Annual Meeting, New Orleans, LA.
122. Sozer, N., Kokini, J.L., 2007. Dynamic rheological methods with applications in extrusion and baking. Presented at AACC Annual Meeting, San Antonio, Texas.
123. Evans, M.L., Kokini, J.L., 2007. 3D FEM Simulation of Flow of a Non-Newtonian Fluid Food. Presented at IFT07, Annual Meeting, Chicago, IL.
124. Rathod, J. H., Kokini, J. L., 2007. Devising strategies to reduce Stickiness of Flour Tortillas. Presented at IFT07, Annual Meeting, Chicago, IL.
125. Rathod, J. H., Kokini, J.L., 2007. Effect of Addition of Gums and Polyols on Tortilla Stickiness. Presented at AACC, Annual Meeting, San Antonio, Texas.
126. Rathod, J. H., Kokini, J. L., 2007. Effect of Processing Conditions on Tortilla Stickiness. Presented at AACC, Annual Meeting, San Antonio, Texas.

127. Rathod, J. H., Kokini, J.L., 2007. Effect of Storage Time and Temperature on Tortilla Texture Presented at AACC, Annual Meeting, San Antonio, Texas.
128. Rathod, J. H., Kokini, J.L., 2007. Effect of Processing Conditions on Tortilla Texture. Presented at AACC, Annual Meeting, San Antonio, Texas.
129. Rathod, J. H., Kokini, J.L., 2007. Ingredient and Processing Strategies to Reduce Stickiness in Wheat Flour Tortilla. Presented at the 8th Annual Tortilla Industry Association Convention and Trade Exposition, Las Vegas, NV.
130. Vyakaranam, K.V., Kokini, J.L., 2007. Effect of flow type on air bubble breakup dynamics in a twin-screw continuous mixer. Presented at IFT07, Annual Meeting, July 31, Chicago, IL.
131. Ashokan, B., Kokini, J.L., 2006. 3D FEM numerical simulation of flow and mixing of Newtonian liquid foods. Presented at IFT06, Annual Meeting, Orlando, FL.
132. Dogan, H., Romero, P., Zhang, S., Cuitino, A.M., Kokini, J.L., 2006. Micromechanical modeling of the fracture response of solid food foams. Presented at IFT06, Annual Meeting, Orlando, FL.
133. Icoz, D.Z., Kokini, J.L., 2006. Probing the boundaries of miscibility in model carbohydrates consisting of chemically derivatized dextrans using DSC and FTIR. Presented at IFT06, Annual Meeting, Orlando, FL.
134. Icoz, D.Z., Kokini, J.L., 2006. Thermodynamics of flavor adsorption on individual amino acids with different hydrophobic/hydrophilic character. Presented at IFT06, Annual Meeting, Orlando, FL.
135. Lau, M., Dogan, H., Kokini, J.L., 2006. Rheological characterization of zein-oleic acid doughs as a function of moisture content and mixing time. Presented at IFT06, Annual Meeting, Orlando, FL.
136. Rathod, J.H., Dogan, H., Kokini, J.L., 2006. Understanding the origins of the stickiness of flour tortillas. Presented at IFT06, Annual Meeting, Orlando, FL.
137. Rong, Y., Kokini, J.L., 2006. Polymer-polymer interactions and peculiar crystalline transitions in concentrated dextran solutions. Presented at IFT06, Annual Meeting, Orlando, FL.
138. Samuel, L., Ashokan, B., Dogan, H., Kokini, J.L., 2006. Understanding the role of cellular structure and phase behavior on the texture of extrudates, Presented at IFT06, Annual Meeting, Orlando, FL.
139. Vigot, C., Dogan, H., Huang, Q., Kokini, J.L., 2006. Molecular organization and topography of zein films. Presented at IFT06, Annual Meeting, Orlando, FL.
140. Vyakaranam, K., Kokini, J.L., 2006. Bubble size distribution in a twin-screw continuous mixer during mixing of a Newtonian fluid as a function of RPM and screw configuration, to be

presented at presented at IFT Annual Meeting, Orlando, FL.

141. Vyakaranam, K., Kokini, J.L., 2006. Comparison of Specific Mechanical Energy (SME) during batch and continuous mixing of wheat flour dough Presented at IFT06, Annual Meeting, Orlando, FL.
142. Lischak, G., Sernas, V., Ashokan, B.K., Lau, M.K., Scuralli, J., Kokini, J.L., 2006. Design of a Versatile Food Processing System. Presented at Habitation 2006, Orlando, FL.
143. Veillard, P., Kokini, J.L., 2006. Evaluation of the Apogee Wheat Variety for its Utilization in Baked Products and Pasta in an Advanced Life Support System. Presented at Habitation 2006, Orlando, FL.
144. Ashokan, B.K. Fanning, L. Kokini, J.L., 2005. Accurate prediction of the flow profile in a continuous mixer using new 3D FEM numerical simulation techniques. Presented at Fluent Inc. User Group Meeting, Dearborn, MI.
145. Ashokan, B.K., Kokini, J.L., 2005. The fragility of glassy foods. Presented at CoFE 2005, Cincinnati, OH.
146. Panchapakesan, C., Lau, M.K., Dogan, H., Padua, G.W., Kokini, J.L., 2005. Molecular Organization, Topography and Phase Properties of Zein Films. Presented at CoFE 2005, Cincinnati, OH.
147. Ashokan, B.K. Fanning, L., Kokini, J.L., 2005. Determination of the flow and mixing in a continuous mixer using 3D Finite Element Methods simulation. Presented at the Society of Rheology, Annual Meeting, Lubbock, TX.
148. Kokini, J.L., Yildiz, M.E., Ashokan, B.K., 2005. Determination of WLF constants for a food polymer system, Effect of water activity and degree of crosslinking. Presented at the Society of Rheology, Annual Meeting, Lubbock, TX.
149. Kokini, J.L., Panchapakesan, C., Dogan, H., 2005. The topography and rheological properties of zein films at nano-levels. Presented at the 229th ACS National Meeting, San Diego, CA.
150. Lau, M., Dogan, H., Kokini, J.L., 2005. Relationship between network density, and mechanical and barrier properties of zein/oleic acid films. Presented at the IFT05, Annual Meeting, New Orleans, LA.
151. Panchapakesan, C., Dogan, H., Kokini, J.L., 2005. Rheological properties and Atomic Force Microscopy of Zein biopolymer films. Presented at the IFT05, Annual Meeting, New Orleans, LA.
152. Rong, Y., Kokini, J.L., 2005. Liquid crystalline and rheological properties of dextran , presented at the IFT05, Annual Meeting, New Orleans, LA.
153. Samuel, L., Dogan, H., Kokini, J.L., 2005. Development of instrumental methods and data analysis tools for objective textural characterization of extruded food products , presented at the

- IFT05, Annual Meeting, New Orleans, LA.
154. Samuel, L., Dogan, H., Kokini, J.L., 2005. Textural analysis method development for two-phase food products, presented at the IFT05, Annual Meeting, New Orleans, LA.
 155. Vyakaranam, K., Kokini, J.L., 2005. Study of bubble behavior in a co-rotating twin-screw continuous mixer. Presented at the IFT05, Annual Meeting, New Orleans, LA.
 156. Dogan, H., Samuel, L., Kokini, J.L., 2005. Effect of structure and phase behavior on physical markers for crispness. Presented at the IFT05, Annual Meeting, New Orleans, LA.
 157. Icoz, D., Kokini, J.L., 2005. Understanding the effect of chemistry on binding and release of flavors on soy protein and zein proteins with different hydrophobicity. Presented at the IFT05, Annual Meeting, New Orleans, LA.
 158. Ashokan, B., Fanning, L., Kokini, J.L., 2005. Accurate prediction of the flow profile in a continuous mixer using 3D FEM numerical simulation. Presented at the IFT05, Annual Meeting, New Orleans, LA.
 159. Ashokan, B.K., Kokini, J.L., 2004. Determination of the flow and mixing in a continuous mixer using LDA and 3D numerical simulation. Presented at Fluent Inc. User Group Meeting, Dearborn, MI.
 160. Ashokan, B.K., Kokini, J.L., 2004. Evaluation of the variability of the WLF constants of extruded soy flour with the extent of cooking. Presented at the International Conference of Engineering and Food, Montpellier, France.
 161. Bekedem, K., Chambon, L., Ashokan, B.K., Dogan, H., Moraru, C.I., Kokini, J.L., 2004. Spectra of relaxation times of wheat flour doughs and their proteins, molecular origins and measurement. Presented at the International Conference of Engineering and Food, Montpellier, France.
 162. Yildiz, M.E., Kokini, J.L., 2004. Solute diffusion in biopolymers as a function of water activity using a modified free volume theory. Presented at ISOPOW 2004, 9th International Symposium on the Properties of Water, Mar del Plata, Argentina.
 163. Ashokan, B.K., Fanning, L.M., Connelly, R.K., Kokini, J.L., 2004. Determination of the flow and mixing in a continuous mixer using LDA and 3D numerical simulation. Presented at IFT04, Annual Meeting, Las Vegas, Nevada.
 164. Connelly, R.K., Kokini, J.L., 2004. Analysis of the flow and mixing of a viscous Newtonian fluid in a Farinograph using 3-D numerical simulation with particle tracking. Presented at IFT04, Annual Meeting, Las Vegas, Nevada.
 165. Dogan, H., Samuel, L., Kokini, J.L., 2004. Understanding the role of cellular structure and phase behavior in the sensation of crispness in foods. Presented at IFT04, Annual Meeting, Las Vegas, Nevada.

166. Icoz, D.Z., Kokini, J.L., 2004. Understanding the rules of miscibility in mixtures of standard and chemically derivatized dextran systems. Presented at IFT04, Annual Meeting, Las Vegas, Nevada.
167. Kokini, J.L., 2004. Food Engineering Division Marcel Loncin Research Prize, Advances in the numerical simulation and validation of mixing of viscous and viscoelastic foods. Presented at IFT04, Annual Meeting, Las Vegas, Nevada.
168. Lau, M., Padua, W., Kokini, J.L., 2004. Effect of mechanical energy on the rheological properties of zein dough during kneading, mixing and extrusion. Presented at IFT04, Annual Meeting, Las Vegas, Nevada.
169. anchapakesan, C., Moraru, C.I., Dogan, H., Kokini, J.L., 2004. Understanding edible film topography and molecular organization by Atomic Force Microscopy. Presented at IFT04, Annual Meeting, Las Vegas, Nevada.
170. Veillard, P.V., Dogan, H., Moraru, C.I., Kokini, J.L., 2003. Development of instrumental methods for the textural characterization of low moisture extrudates. Presented at IFT03, Annual Meeting, Chicago, IL.
171. Connelly, R.K., Kokini, J.L., Prakash, S., 2003. 3-D numerical simulation of the flow and mixing in a Farinograph. Presented at IFT03, Annual Meeting, Chicago, IL.
172. Icoz, D., Moraru, C.I., Kokini, J.L., 2003. Investigation of intermolecular interactions in dextran systems by thermal analysis. Presented at IFT03, Annual Meeting, Chicago, IL.
173. Veillard, P.V., Moraru, C.I., Kokini, J.L., 2003. Development of instrumental methods for the textural characterization of low moisture extrudates. Presented at IFT03, Annual Meeting, Chicago, IL.
174. Panchapakesan, C.P., Moraru, C.I., Kokini, J.L., 2003. Topographic and force measurements of food matrices using Atomic Force Microscopy. Presented at IFT03, Annual Meeting, Chicago, IL.
175. Moraru, C.I., Huang, Q., Kokini, J.L., 2003. Nanotechnology, A Tool for the Food Science and Technology of the New Millennium Symposium New Technologies for Nutrition Research. Presented at the Experimental Biology 2003 Annual Meeting, sponsored by the American Society for Nutritional Sciences, San Diego, CA.
176. Kokini, J.L., 2003. Principles and applications of nonlinear viscoelasticity in food. Presented at CoFE, San Francisco, CA.
177. Ashokan, B.K., Fanning, L., Connelly, R.K., Kokini, J.L., 2003. Determination of the flow and mixing in a continuous mixer using LDA and 3D simulation. Presented at CoFE, San Francisco, CA.
178. Ashokan, B.K., Kokini, J.L., 2003. Evaluation of the variability of the WLF constants of

- extruded soy flour with the extent of cooking. Presented at CoFE, San Francisco, CA.
179. Icoz, D.Z., Moraru, C.I., Kokini, J.L., 2003. Glass transition temperature and moisture sorption behavior of dextrans. Presented at CoFE, San Francisco, CA.
 180. Ashokan, B.K., Kokini, J.L., 2003. Evaluation of the variability of the WLF constants of extruded soy flour with the extent of cooking, Presented at the Society of Rheology, Annual Meeting, Pittsburgh, PA.
 181. Ashokan, B.K., Kokini, J.L., 2003. Evaluation of the variability of the WLF constants of extruded soy flour. Presented at the AACC, Annual Meeting, Portland, OR
 182. Kokini, J.L., 2002. Rheological properties of cereal doughs during various processing stages. Presented at the AACC, Annual Meeting, Montreal Canada.
 183. Zimeri, J. Kokini, J.L., 2002. Rheological properties and phase behavior of inulin and amylopectin in high moisture environments. Presented at the AACC, Annual Meeting, Montreal, Canada.
 184. Veillard, P., Kokini, J.L., 2002. Quality evaluation of a dwarf wheat variety for its utilization in diverse end-use products. Presented at the AACC Annual Meeting, Montreal, Canada.
 185. Yildiz, M.E., Kokini, J.L., 2002. Quantifying flavor release rates based on physical properties of matrix-flavor system. American Chemical Society Annual Meeting, Orlando, FL.
 186. Kokini, J.L., Moraru, C.I., 2002. Nanotechnology, A new frontier in food science and technology. Presented at IFT02, Annual Meeting, Los Angeles, California.
 187. Zimeri, J.E., Kokini, J.L., 2002. Phase behavior of inulin and amylopectin systems in high moisture environments. Presented at IFT02, Annual Meeting, Los Angeles, California.
 188. Veillard, P.V., Perchonok, M.H., Kokini, J.L., 2002. Evaluation of the Apogee wheat variety for its utilization in baked products and pasta. Presented at IFT02, Annual Meeting, Los Angeles, California.
 189. Yildiz, M.E., Kokini, J.L., 2002. Physical properties of food-flavors systems and quantifying flavor retention/release using predictive methodology. Presented at IFT02, Annual Meeting, Los Angeles, California.
 190. Thewessen, A., Moraru, C.I., Kokini, J.L., 2002. Effects of fats with different melting points on starch extrudate expansion and comparison with microwave expansion. Presented at IFT02, Annual Meeting, Los Angeles, California.
 191. Besnard, M., Moraru, C.I., Kokini, J.L., 2002. Influence of moisture on microwave expansion of glassy corn pellets in the presence of hydrocolloids. Presented at IFT02, Annual Meeting, Los Angeles, California.

192. Ashokan, B.K., Bernet, A., Souny, B., Kokini, J.L., 2002. Internet based interactive tutorials on transport phenomena. Presented at IFT02, Annual Meeting, Los Angeles, California.
193. Ashokan, B.K., Kokini, J.L., 2002. Evaluation of the WLF constants of extruded soy flour and their dependence on water activity and degree of cross-linking. Presented at IFT02, Annual Meeting, Los Angeles, California.
194. Dhanasekharan, K., Kokini J.L., 2002. A Systematic Numerical Approach for Scale-Up of Food Extrusion Processes. Presented at the SPE ANTEC, May 5-9, San Francisco, CA.
195. Kokini, J.L., Dhansekharan, K., 2001. Food Extruder Design and Scaling by Flow and Heat Transfer Modeling. Presented at the CoFE AIChE Annual Meeting, Reno, Nevada.
196. Gropper, M., Kokini, J.L., 2001. Effect of Specific Mechanical Energy During Extrusion on the Properties of Extruded Protein-Starch Mixtures. Presented at the CoFE AIChE Annual Meeting, Reno, Nevada.
197. Moraru, C., Lee, T.C., Karwe, M.V., Kokini, J.L., 2001. Factors that Control the Phase Behavior of a Meat-Starch Extruded System Illustrated on a State Diagram. Presented at the CoFE AIChE Annual Meeting, Reno, Nevada.
198. Kokini, J.L., 2001. Effect of Biopolymer Phase Behavior and Physical Properties on Expansion of Cereal Foods. Presented at the CoFE AIChE Annual Meeting, Reno, Nevada.
199. Kokini, J.L., Connelly, R.K., 2001. Analysis of Mixing in a Model Dough Mixer using Numerical Simulation with Particle Tracking. Presented at the CoFE AIChE Annual Meeting, Reno, Nevada.
200. Kokini, J.L., Yildiz, M.E., 2001. Estimation of Solute Diffusion in Model Food Systems. Presented at the CoFE AIChE Annual Meeting, Reno, Nevada.
201. Kokini, J.L., Cocero, A., Cisneros, F., Moraru, C., Chang, C.N., Lai, L.S., 2001. Rheology and phase transitions in cereal polymers and the impact on extrusion. Presented at the American Association of Cereal Chemists Annual Meeting, October.
202. Ashokan, B.R., Kokini, J.L., 2001. Determination of the WLF constants for extruded soy flour – effect of water activity and degree of cross-linking. Presented at IFT01, Annual Meeting, New Orleans, LA.
203. Connelly, R., Kokini, J.L., 2001. Analysis of mixing using numerical simulation in a model dough mixer. Presented at IFT01, Annual Meeting, New Orleans, LA.
204. Connelly, R., Kokini, J.L., 2001. Effect of rheology during numerical simulation of flow and mixing in a model dough mixer. Presented at IFT01, Annual Meeting, New Orleans, LA.
205. Moraru, C., Kokini, J.L., 2001. Effect of gums on the texture and microstructure of glass corn flour extrudates expanded by microwave heating. Presented at IFT01, Annual Meeting,

New Orleans, LA.

206. Veillard, P.V., Kokini, J.L., 2001. Development of baked products from a space-age wheat variety. Presented at IFT01, Annual Meeting, New Orleans, LA.
207. Yildiz, E., Kokini, J.L., 2001. Quantifying the effect of water activity and temperature on solute diffusion in food polymers. Presented at IFT01, Annual Meeting, New Orleans, LA.
208. Zimeri, J., Kokini, J.L., 2001. Polymer-polymer interactions in an inulin-starch system. Presented at IFT01, Annual Meeting, New Orleans, LA.
209. Connelly, R., Kokini, J.L., 2001. Viscoelastic effects observed during 2-D numerical simulation of flow and mixing in a model food mixer. Presented at the Society of Rheology, Annual Meeting, Hilton Head, South Carolina.
210. Hirsch, J.B., Kokini, J.L., McConnoughey, B., Elson, E., 2001. Microscopic Determination of Crosslinked Starch Granule Stiffness. Presented at the Society of Rheology, Annual Meeting, Hilton Head, South Carolina.
211. Dhanasekharan, M., Kokini, J.L., 2001. Extruder Design and Scaling. Presented at the Bioastronautics Investigators Workshop, January 17-19, Galveston, Texas.
212. Dhanasekharan, M., Ashokan, B.K., Kokini, J.L., 2001. Extruder design and scaling. Presented at the Advanced Life Support PI meeting, Alexandria, VA.
213. Dhanasekharan, M., Ashokan, B.K., Kokini, J.L., 2001. Extruder scaling and design. Presented at the American Society for Gravitational and Space Biology, Alexandria, VA.
214. Ashokan, B.K., Kokini, J.L., 2001. Determination of the WLF constants for extruded soy flour and the effect of water activity and degree of crosslinking on the constants. Presented at the Eastern Food Science Conference, Hunt Valley, MD.
215. Kokini, J.L., Cisneros, F.C., Moraru, C., 2000. Physical factors which control nucleation and expansion during extrusion and microwave heating. Presented at 2000 American Association of Cereal Chemists Annual Meeting, Kansas City, Missouri.
216. Dhanasekharan, M., Kokini, J.L., 2000. Viscoelastic Flow Modeling in the Extrusion of Food Doughs. Presented at XIII International Congress on Rheology, Rheology 2000, Cambridge, United Kingdom.
217. Connelly, R.I., Kokini, J.L., 2000. 2-D Numerical Simulations of the Flow and Mixing of Viscoelastic Fluids in a Continuous Mixer. Presented at XIII International Congress on Rheology, Rheology 2000, Cambridge, United Kingdom.
218. Connelly, R.K., Kokini, J.L., 2000. 2-D Steady State Numerical Simulation of Mixing of Dough. Presented at IFT00, Annual Meeting, Dallas, Texas.

219. Dhanasekharan, M., Kokini, J.L. 2000. Design and Scaling of Wheat Dough Extrusion by Numerical Simulation of Viscoelastic Flows. Presented at IFT00, Annual Meeting, Dallas, Texas.
220. Dhanasekharan, M., Kokini, J.L. 2000. Design of an Advanced Food Processing System for Long Duration Space Travel. Presented at IFT00, Annual Meeting, Dallas, Texas.
221. Godin, A., Dhanasekharan, M., Kokini, J.L., 2000. Viscoelastic Flow Modeling of Dough Sheeting. Presented at IFT00, Annual Meeting, Dallas, Texas.
222. Moraru, C., Karwe, M.V., Lee, T.C., Kokini, J.L., 2000. Influence of Extrusion Conditions on the Texture of Meat Analogs. Presented at IFT00, Annual Meeting, Dallas, Texas.
223. Moraru, C., Lee, T.C., Karwe, M.V., Kokini, J.L., 2000. Plasticization of Extruded Carbohydrate-Protein Matrices by Glycerol and Propylene Glycol. Presented at IFT00, Annual Meeting, Dallas, Texas.
224. Puri, R., Kokini, J.L., 2000. Prediction of Diffusion Controlled Non-Enzymatic Browning Reaction Rates. Presented at IFT00, Annual Meeting, Dallas, Texas.
225. Yildiz, M.E., Kokini, J.L., 2000. Development of Predictive Methodology for Diffusion of Flavor Molecules in Polymeric Food Matrices. Presented at IFT00, Annual Meeting, Dallas, Texas.
226. Zimeri, J.E., Kokini, J.L., 2000. Mixed Polymer Systems, A Case Study, Inulin and Amylopectin. Presented at IFT00, Annual Meeting, Dallas, Texas.
227. Dhanasekharan, M., Ashokan, B.K., Kokini, J.L., 2000. Design concepts for an extruder for a Mars Mission. Presented at the Life Support and Biosphere Conference, Baltimore, MD.
228. Dhanasekharan, M., Ashokan, B.K., Kokini, J.L., 2000. Extruder design and scaling by numerical simulation. Presented at the Life Support and Biosphere Conference, Baltimore, MD.
229. Cisneros, F., Kokini, J.L., 1999. A Generalized Theory Linking Barrel Fill Length and Air Bubble Entrapment During Extrusion of Starch. Presented at AIChE CoFE Annual Meeting, Dallas, Texas.
230. Dhanasekharan, M., Kokini, J.L., 1999. A Study of Viscoelastic Flows in the Extrusion of Wheat Flour Dough. Presented at AIChE CoFE Annual Meeting, Dallas, Texas.
231. Puri, R., Kokini, J.L., 1999. Prediction of Diffusion Controlled Non-Enzymatic Browning Reaction Rates. Presented at AIChE CoFE Annual Meeting, Dallas, Texas.
232. Yildiz, M.E., Kokini, J.L., 1999. Development of a Predictive Methodology to Determine Diffusion of Small Solutes in Food Polymers. Presented at AIChE CoFE Annual Meeting, Dallas, Texas.

233. Zimeri, J., Kokini, J.L., 1999. Glass Transition of Inulin and Its Effect on the Phase Transitions of Starch. Presented at AIChE CoFE Annual Meeting, Dallas, Texas.
234. Dhanasekharan, M., Kokini, J.L., 1999. Prediction of Rheological Properties of Hard Wheat Flour Dough using Nonlinear Differential Viscoelastic Models. Presented at the Society of Rheology, Annual Meeting, Madison, Wisconsin.
235. Berlioz, H., Kokini, J.L., 1999. Estimation of Relaxation Spectra for Wheat Flour Doughs using the Thikonov Regularization Method. Presented at the IFT, Annual Meeting, Chicago, IL.
236. Connelly, R., Kokini, J.L., 1999. Numerical Simulation of Viscoelastic Flows in Mixing. Presented at the IFT, Annual Meeting, Chicago, IL.
237. Dhanasekharan, M., Kokini, J.L., 1999. Numerical Simulation of Viscoelastic Flows in a Single-Screw Food Extruder. Presented at the IFT, Annual Meeting, Chicago, IL.
238. Lambert, I., Kokini, J.L., 1999. Effects of Cysteine on the Kinetics of Gluten Crosslinking in the Reaction Zone. Presented at the IFT, Annual Meeting, Chicago, IL.
239. Yildiz, M.E., Kokini, J.L., 1999. The Effects of Phase/State Transitions on the Diffusion Coefficient of Small Solutes in Food Matrices. Presented at the IFT, Annual Meeting, Chicago, IL.
240. Zimeri, J.E., Kokini, J.L., 1999. The Effect of the Addition of Inulin on Phase Transitions of Amylopectin Starch. Presented at the IFT, Annual Meeting, Chicago, IL.
241. Kokini, J.L., 1998. Food Technology Challenges for Long Duration Space Travel. Presented at the Conference on Nutrition and Food, Houston, Texas.
242. Hirsch, J., Kokini, J.L., 1998. Kinetics of Cross-linking of Starches Using Rheological Methods. Presented at the ACS Annual Meeting in Boston, MA.
243. Huang, H., Kokini, J.L., 1998. Prediction of Dough Volume Development which Considers the Biaxial Extensional Growth of Cells. Presented at the meeting on Bubbles in Food, Manchester, UK.
244. Cisneros, F., Kokini, J.L., 1998. Effect of Air Nuclei on Half-Product Extrudate Expansion. Presented at the IFT, Annual Meeting, Atlanta, Georgia.
245. Dhanasekharan, M. and Kokini, J.L., 1998. Simulation of the Nonlinear Rheological Properties of Gluten Dough using Differential Viscoelastic Constitutive Equations. Presented at IFT Annual Meeting, Atlanta, Georgia.
246. Kokini, J.L., Barillot, S., 1998. Competition between Water and Propylene Glycol for Plasticization of Potato Starch. Presented at the IFT Annual Meeting, Atlanta, Georgia.
247. Kokini, J.L., Leonard, A-L., 1998. On the Use of the Rubber Elasticity Theory to Characterize

- the Viscoelastic Properties of Wheat Flour Doughs. Presented at the IFT Annual Meeting, Atlanta, Georgia.
248. Lambert, I.A., Kokini, J.L., 1998. Effect of Protein-Protein Interactions on the Rheology of Wheat Flour Extrudates. Presented at the IFT Annual Meeting, Atlanta, Georgia.
249. Kokini, J. L., Prakash, S., Connelly, R., 1997. Understanding the Effect of Fluid Rheology on Mixing Efficiency. Presented at AIChE CoFE Annual Meeting, Los Angeles, California.
250. Kokini, J.L., Hirsch, J.B., 1997. Mechanism of Starch Crosslinking with Three Different Crosslinking Agents. Presented AIChE CoFE Annual Meeting, Los Angeles, California.
251. Kokini, J.L., Morales, A., 1997. Order-Disorder Transitions for Cereal Proteins, 7S and 11S Soy Globulins. Presented at AIChE CoFE Annual Meeting, Los Angeles, California.
252. Kokini, J. L., Morales, A., 1997. Development of State Diagrams for Soy Globulins and Prediction of Rheological Properties from Phase Behavior. Presented at American Chemical Society National Meeting, Las Vegas, Nevada.
253. Cisneros, F., Kokini, J.L., 1997. Effect of Extrusion Conditions on Air Bubble Entrapment and Its Effect on Expanded Starch Structure. Presented at the IFT Annual Meeting, Orlando, FL.
254. Dhanasekharan, M., Kokini, J.L., 1997. Modeling and Numerical Simulation of the Metering Section of a Twin Screw Food Extruder. Presented at the IFT Annual Meeting, Orlando, FL.
255. Gluck-Hirsch, J.B., Kokini, J.L., 1997. The Use of Rubber Elasticity to Compare the Structural Effects of Phosphorous Oxychloride and Epichlorohydrin on Waxy Maize Starch Granules. Presented at the IFT Annual Meeting, Orlando, FL.
256. Lambert, I., Kokini, J.L., 1997. Use of Rheological Data in Understanding Wheat Flour Extrudate Structural Changes and Expansion Behavior. Presented at the IFT Annual Meeting, Orlando, FL.
257. Morales, A., Kokini, J.L., 1997. Modeling of the Rheological Properties of Soy Globulins in the Glassy and Rubbery States. Presented at the IFT Annual Meeting, Orlando, FL.
258. Morales, A., Kokini, J.L., 1997. Kinetic Study of the Complexing Reactions in 7S and 11S Soy Globulin Fractions. Presented at the IFT Annual Meeting, Orlando, FL.
259. Morales, A., Kokini, J.L., 1997. Understanding Phase Transitions and Chemical Complexing Reactions in the 7S and 11S Soy Protein Fractions. Presented at the IFT-IUFoST Basic Symposium, Phase/State Transitions in Foods, Chemical, Structural and Rheological Changes, Orlando, FL.
260. Vermeulen, A.H., Kokini, J.L., 1997. Determination of WLF Constants of Food Biopolymers. Presented at IFT Annual Meeting, Orlando, FL.

261. Gluck-Hirsch, J.B., Kokini, J.L., 1997. Determination of the Molecular Weight between Crosslinks of Waxy Maize Starches using the Theory of Rubber Elasticity. Presented at the Society of Rheology, Annual Meeting, Galveston, Texas.
262. Morales, A., Kokini, J.L., 1997. Phase Transitions and Complexing Reactions in 7S and 11S Soy Protein Fractions. Presented at the Society of Rheology, Annual Meeting, Galveston, Texas.
263. Vermeulen, A.H., Kokini, J.L., 1997. The Determination of the WLF Constants, C1 and C2 in Food Polymers. Presented at the Society of Rheology, Annual Meeting, Galveston, Texas.
264. Kokini, J.L., 1997. Extrusion and Rheology. Presented at the FIRDI Extrusion and Rheology Symposium, Taipei, Taiwan.
265. Kokini, J.L., 1997. Measurement and Simulation of Uniaxial and Biaxial Rheological Measurements of Wheat Flours and Wheat Proteins. Presented at ICEF 7th International Congress on Engineering and Food, Brighton, England.
266. Kokini, J.L., 1997. Predicting the Rheology of Food Biopolymers using Constitutive Models, First International Symposium on Food Rheology and Structure, Keynote Lecturer, Zurich, Switzerland.
267. Kokini, J.L., 1996. Why Constitutive Models are the Future of Dough Rheology, George W. Scott Blair Award Lecture, Baltimore, Maryland.
268. Wang, C-F., Kokini, J.L., 1996. Measurement and Simulation of Uniaxial Extensional Viscosity of Wheat Gluten Dough. Presented at the IFT Annual Meeting, June, New Orleans, LA.
269. Cisneros, F., Kokini, J.L., 1996. Air Entrapment during Extrusion and Its Effect on Starch Extrudate Structure Presented at the IFT Annual Meeting, June, New Orleans, LA.
270. Lambert, I., Kokini, J.L., 1996. Effect of Cysteine on the Rheology and Expansion Properties of Wheat Flour Extrudates in Twin-Screw Extrusion Processing. Presented at the IFT Annual Meeting, June, New Orleans, LA.
271. Morales-Diaz, A., Kokini, J.L., 1996. Temperature-Induced Transitions of Soy Globulins at Low Water Content. Presented at the IFT Annual Meeting, June, New Orleans, LA.
272. Gluck, J., Kokini, J.L., 1996. Determination of the Molecular Weight Between Crosslink Starches Using Rubber Elasticity Theory. Presented at the IFT Annual Meeting, June, New Orleans, LA.
273. Kokini, J.L., 1995. Rheological Properties of Food Materials. Presented at the 9th World Congress of Food Science and Technology, July 30-August, Budapest, Hungary.
274. Cisneros, F., Kokini, J.L., 1995. Nucleation of Air Bubbles in Starch Extrudates. Presented at the

- IFT Annual Meeting, June 3-7, Anaheim, CA.
275. Gluck, J., Kokini, J.L., 1995. Entanglement Density in Branched and Crosslinked Starches. Presented at the IFT Annual Meeting, June 3-7, Anaheim, CA.
276. Huang, H., Kokini, J.L., 1995. Biaxial Extensional Viscosities of Hard Wheat Flour Dough and Its Implication on the Prediction of Gas Cell Growth Under Isothermal Fermentation. Presented at the IFT Annual Meeting, June 3-7, Anaheim, CA.
277. Morales-Diaz, A., Kokini J.L., 1995. Phase Transition of Soybean Globulins at Low Water Content. Presented at the IFT Annual Meeting, June 3-7, Anaheim, CA.
278. Prakash S., Karwe, M.V., Kokini, J.L., 1995. Predicting Shear Rate Distribution in the Brabender Farinograph. Presented at the IFT Annual Meeting, June 3-7, Anaheim, CA.
279. Kokini, J.L., 1995. Order-Disorder Transitions and Complexing Reactions in Cereal Proteins and Their Effect on Rheology. Presented at the Canadian Institute of Food Science and Technology Alberta Section's Technical Program and the Department of Agricultural, Food and Nutritional Science Seminar Series, April 5-6.
280. Kokini, J.L., 1995. The Center for Advanced Food Technology, Its Management Institute of Food Science and Technology Alberta Section's Technical Program and the Department of Agricultural, Food and Nutritional Science Seminar Series, April 5-6.
281. Huang, H., Kokini, J.L., 1994. The Time and Strain Separability of the Wagner Constitutive Model on the Shear and Extensional Rheological Properties of Wheat Flour Doughs. Presented at the Society of Rheology, Annual Meeting, October 2-6, Washington D.C. 1994.
282. Huang, H., Kokini, J.L., 1994. Steady Shear and Extensional Rheological Measurements of Hard Wheat Flour Doughs and Their Simulation Using Wagner Constitutive Model. Presented at the 4th European Rheology Conference, September 4-9, Seville, Spain.
283. Kokini J.L., 1994. Cleaner Contact Surfaces for Food Processing Facilities. Presented at SUNY at Buffalo, University at Buffalo, July, New York.
284. Elejalde, C.C., Kokini, J.L., 1994. Visual Shear Thinning Effects During the Sensory Assessment of Drrippiness of Low Calorie Syrups during Pouring Out of a Bottle. Presented at the IFT Annual Meeting, June 25-29, Atlanta, Georgia.
285. Huang, H., Kokini, J.L., 1994. Steady Shear and Biaxial Extensional Rheological Measurements of Hard Wheat Flour Doughs and Their Simulation using Wagner Constitutive Model. Presented at the IFT Annual Meeting, June 25-29, Atlanta, Georgia.
286. Prakash, S., Karwe, M.V., Kokini, J.L., 1994. Determination of Shear Rate Distribution in the Brabender Farinograph. Presented at the IFT Annual Meeting, June 25-29, Atlanta, Georgia.
287. Wang, C.F., Kokini, J.L., 1994. Non-Linear Uniaxial Extensional Properties of Gluten. Presented at the IFT Annual Meeting, June 25-29, Atlanta, Georgia.

288. Wang, C.F., Kokini, J.L., 1994. Prediction of Transient Shear Properties of Gluten Dough. Presented at the IFT Annual Meeting, June 25-29, Atlanta, Georgia.
289. Wang, C.F., Kokini, J.L., 1993. Predicting the Non-Linear Uniaxial Rheological Properties of Wheat Gluten Using the Wagner Constitutive Theory. Presented at the Food Biopolymers Rheology and Processing Symposium, Society of Rheology, October 17-21, Boston, MA.
290. Huang, H., Kokini, J.L., 1993. Comparison Biaxial Extensional Viscosities of Hard Wheat Flour Doughs Using Squeezing Film Method and Bubble Inflation Method. Presented at AACC Annual Meeting, October 3-7, Miami, FL.
291. Wang, C.F., Kokini, J.L., 1993. Prediction of the Sheer and Extensional Rheological Properties of a Gluten Dough Using the Wagner Constitutive Model. Presented at AACC Annual Meeting, October 3-7, Miami, FL.
292. Prakash, S., Kokini, J.L., 1993. Shear Rates in Mixing in the Farinograph. Presented at AACC Annual Meeting, October 3-7, Miami, FL.
293. Cisneros, F., Kokini, J.L., 1993. Effect of SME on Rheological Properties of Wheat Flour Extrudate. Presented at IFT Annual Meeting, July 11-14, Chicago, IL.
294. Cocero, A.M., Kokini, J.L., 1993. Development of a Preliminary Glutenin State Diagram. Presented at IFT Annual Meeting, July 11-14, Chicago, IL.
295. Elejalde, C.C., Kokini, J.L., 1993. Influence of Visual Sensory Cues on the Texture Assessment of Low Calorie Viscoelastic Syrups. Presented at IFT Annual Meeting, July 11- 14, Chicago, IL.
296. Huang, H., Kokini, J.L., 1993. Comparison Biaxial Extensional Viscosities of Hard Wheat Flour Doughs using Squeezing Film Method and Bubble Inflation Method. Presented at IFT Annual Meeting, July 11-14, Chicago, IL.
297. Madeka, H., Kokini, J.L., 1993. Rheological Properties of Gliadin and Zein as a Function of Moisture Content and State Diagrams. Presented at IFT Annual Meeting, July 11-14, Chicago, IL.
298. Prakash, S., Karwe, M.V., Kokini, J.L., 1993. Determination of Shear Rates in Mixing using Laser Doppler Anemometry. Presented at IFT Annual Meeting, July 11-14, Chicago, IL.
299. Wang, C.F., Kokini, J.L., 1993. Studies of the Temperature and Moisture Effects on the Gluten Rheology using the Bird-Carreau Parameters. Presented at IFT Annual Meeting, July 11-14, Chicago, IL.
300. Wang, C.F., Huang, H., Kokini, J.L., 1993. Prediction of the Nonlinear Viscoelastic Properties of Gluten Dough and Wheat Flour Dough Using the Wagner Model. Presented at IFT Annual Meeting, July 11-14, Chicago, IL.
301. Cocero, A.M., Madeka, H., Kokini, J.L., 1992. The Role of the Glassy State in Developing Phase Diagrams to Predict Rheological Properties of Cereal Biopolymers. Presented at AACC

77th Annual Meeting, September 20-24.

302. Huang, H., Kokini, J.L., 1992. Measurement of Biaxial Extensional Viscosity of Hard Wheat Flour Doughs. Presented at AIChE Summer National Meeting, August 9-12, Minneapolis, Minnesota.
303. Kokini, J.L., 1992. Experimental Verification of the Cell Model for Bubble Growth in Single Wheat Dough Bubble and in Corn Meal Extrudate. Presented at AIChE Summer National Meeting, August 9-12, Minneapolis, Minnesota.
304. Madeka, H., Kokini, J.L., 1992. Effect of Moisture and Temperature on Transitions of Zein and Gliadin. Presented at AIChE Summer National Meeting, August 9-12, Minneapolis, Minnesota.
305. Wang, C.F., Kokini, J.L., 1992. Prediction of the Nonlinear Viscoelastic Properties of Gluten Doughs with Different Moisture Content Measured at Different Temperatures using the Bird-Carreau Constitutive Model. Presented at AIChE Summer National Meeting, August 9-12, Minneapolis, Minnesota.
306. Cocero, A.M., Kokini, J.L., 1992. Prediction of the Temperature Dependence of the Apparent Shear Viscosity of 40% Moisture Glutenin using Arrhenius and WLF Equations. Presented at IFT Annual Meeting, June 20-24, New Orleans, LA.
307. Elejalde, C.C. and Kokini, J.L., (1992). The Psychophysics of Low Calorie Viscoelastic Syrup Texture in the Mouth, Pouring Out of a Bottle and Spreading Over a Flat Surface. Presented at IFT Annual Meeting, June 20-24, New Orleans, LA.
308. Huang, H., Kokini, J.L., 1992. Measurement of Biaxial Extensional Viscosity of Wheat Flour Doughs. Presented at IFT Annual Meeting, June 20-24, New Orleans, LA.
309. Kokini, J.L., Chang, C.N., 1992. Test of the Cell Model Using Alveograph and Video Studies. Presented at IFT Annual Meeting, June 20-24, New Orleans, LA.
310. Madeka, H., Kokini, J.L., 1992. Effect of Moisture on Glass Transition of Zein and Gliadin. Presented at IFT Annual Meeting, June 20-24, New Orleans, LA.
311. Wang, C.F., Kokini, J.L., 1992. Prediction of the Nonlinear Viscoelastic Properties of a Gluten Dough Using the Bird-Carreau Constitutive Model. Presented at IFT Annual Meeting, June 20-24, New Orleans, LA.
312. Kokini, J.L., 1991. Extrusion of Corn Flour Biopolymers and Psychophysics of Fluid Food Texture. Presented at Biopolymer Conference, Unilever, November, Great Britain.
313. Kokini, J.L., 1991. Rheological Properties of Interest to Food Processing - Their Measurement and Simulation. Presented at Conference of Food Engineering, COFE, Chicago, IL.
314. Kokini, J., Dus, S., Cocero, A., Huang, H., Wang, C.F., 1991. Implications of constitutive Models to Cereal Processing. Presented at the American Association of Cereal Chemists,

October, Seattle, Washington.

315. Kokini, J., Saravacos, G., Ho, C.T., Karathanos, V., Marousis, S., Chedid, L.L., Madeka, N. Papantonis, 1991. The Role of Biopolymer/Biopolymer Interactions on Physical Properties of Cereal Extrudates. Presented at the American Association of Cereal Chemists, October, Seattle, Washington.
316. Kokini, J.L., 1991. Rheological Properties of Extruded Starch-based Materials. Presented at the 8th World Congress of Food Science and Technology, September, Toronto, Canada.
317. Kokini, J.L., 1991. Rheological Properties of Interest to Food Processing - Their Measurement and Simulation. Presented at the Indonesian Food Industry International Workshop, September, Bogor, Indonesia.
318. Cocero, A.M., Kokini, J.L., 1991. Comparison of the glass transition behavior of isolated, heat treated and extruded glutenin. Presented at IFT Annual Meeting, June.
319. Dus, S., Kokini, J.L., 1991. Comparison of the rheological properties of a soft and hard wheat dough using the Bird-Carreau constitutive model. Presented at IFT Annual Meeting, June.
320. Elejalde, C.C., Kokini, J.L., 1991. Identification of key textural attributes of viscoelastic syrups using regression analysis. Presented at IFT Annual Meeting, June.
321. Hwang, J., Kokini, J.L., 1991. The effect of side chains of apple pectins on their viscoelastic properties, Presented at IFT Annual Meeting, June.
322. Lai, L.S., Kokini, J.L., 1991. Studies on fragmentation of high amylopectin and high amylose corn starch during extrusion using low angle laser light scattering. Presented at IFT Annual Meeting, June.
323. Madeka, H., Kokini, J.L., 1991. Effect of temperature and moisture on the kinetics of Zein protein denaturation with respect to the rheological properties. Presented at IFT Annual Meeting, June.
324. Park, T.S., Kokini, J.L., 1991. Influence of slit height on rheological properties of corn flour biopolymers during twin-screw extrusion using slit rheometry. Presented at IFT Annual Meeting, June.
325. Dus, S., Kokini, J.L., 1990. The Bird-Carreau Model for Wheat Doughs. Presented at UPADI, Union Pan American De Asociaciones de Ingenieros, Washington D.C.
326. Kokini, J.L., 1990. Use of Constitutive Models with Biological Polymers. Presented at AIChE Summer Meeting, San Diego, CA.
327. Kokini, J.L., Chang, C.N., Lai, L.S., 1990. Effect of Rheological Properties on Extrudate Expansion. Presented at the International Symposium on Extrusion and Rheology of Foods, Rutgers University.

328. Chang, C.N., Kokini, J.L., 1990. Prediction of the Contribution of Elasticity to Die Swell in the Extrudate Expansion of Corn Meal. Presented at the Third European Rheology Conference, Edinburgh, England.
329. Dus, S.J. and Kokini, J.L., 1990. Using the Bird-Carreau Constitutive Model to Simulate the Rheological Properties of a 40% Moisture Hard Wheat Flour Dough. Presented at Third European Rheology Conference, Edinburgh, England.
330. Cocero, A.M., Kokini, J.L., 1990. Osborne Glutenin using Differential Scanning Calorimetry and Mechanical Spectrometry. Presented at the 50th Annual Meeting of IFT, Anaheim, CA.
331. Dus, S.J., Kokini, J.L. 1990. Predicting viscoelastic behavior of a wheat flour dough using the Bird-Carreau constitutive model. Presented at the 50th Annual Meeting of IFT, Anaheim, CA.
332. Herh, P.K., Kokini, J.L., 1990. The effect of pressure on gelatinization of starch using small amplitude oscillatory measurements under pressure. Presented at the 50th Annual Meeting of IFT, Anaheim, CA.
333. Hwang, J., Kokini, J.L., 1990. The effect of the neutral sugar side chains on the rheological properties of pectins. Presented at the 50th Annual Meeting of IFT, Anaheim, CA.
334. Hwang, J., Kokini, J.L., 1990. The effect of metal precipitation on the neutral sugar distribution of pectins. Presented at the 50th Annual Meeting of IFT, Anaheim, CA.
335. Lai, L.S., Kokini, J.L., 1990. Viscous heat effects in a slit flow of 98% amylopectin, (Amioca) and 70% amylose, (Hylon 7) corn starches. Presented at the 50th Annual Meeting of IFT, Anaheim, CA.
336. Madeka, H., Kokini, J.L., 1990. The effect of mixing and moisture content on rheological properties of starch/cereal protein systems. Presented at the 50th Annual Meeting of IFT, Anaheim, CA.
337. Park, T.S., Kokini, J.L., 1990. Influence of extrusion parameters on the rheological properties of corn flour biopolymers. Presented at the 50th Annual Meeting of IFT, Anaheim, CA.
338. Shrimanker, S., Kokini, J.L., 1990. Comparison of the Bird-Carreau and Doi-Edwards theories predicting viscoelastic properties of 5% apple pectin dispersions. Presented at the 50th Annual Meeting of IFT, Anaheim, CA.
339. Tian, L.T., Kokini, J.L., 1990. Effect of the addition of the ingredients to the oil or water phases on the rheological stability of o/w emulsions. Presented at the 50th Annual Meeting of IFT, Anaheim, CA.
340. Kokini J.L., 1989. Fundamentals of Food Extrusion. Presented at the 64th Annual Meeting of the Biscuit and Cracker Manufacturer Association, Denver, Colorado.
341. Kokini, J.L., Chang, C.N., 1989. The Effect of Elasticity on Expansion of Extruded Corn

- Meal. Presented at the AIChE Summer Meeting, August 20-23, Philadelphia.
342. Kokini, J.L., Chang, C.N., Lai, L.S., 1989. Amylopectin/Protein and Amylose/Protein Interactions and the Effect on Viscoelastic Properties of Cereal Doughs. Presented at ICEF Meeting, May 31 - June 3, Germany.
343. Shrimanker, S., Kokini, J.L., 1989. Evaluation of the Doi-Edwards Model in Term of Predicting the Viscoelastic Properties of Food Biopolymers. Presented at ACS - Pacific Basin Societies Meeting, December, Hawaii.
344. Yilmazer, G., Kokini, J.L., 1989. Effect of Salt on Stability of PGA, X/PS-60 Stabilized Oil-In-Water Emulsions. Presented at the 49th Annual Meeting of IFT, June, Chicago, IL.
345. Chang, C.N., Kokini, J.L., 1989. Prediction of the Contribution of Elasticity to Extrudate Swell in Extrudate Expansion. Presented at the 49th Annual Meeting of IFT, June, Chicago, IL.
346. Dus, S., Kokini, J.L., 1989. Comparison of Rheological Measurements of Wheat Doughs of Various Flour Type and Moisture Content. Presented at the 49th Annual Meeting of IFT, June, Chicago, IL.
347. Kokini, J.L., Chang, C.N., Lai, L.S., Leasure, L.A., 1989. Effect of Starch Gelatinization Kinetics and Starch - Protein Interactions on Rheological Properties of Cereal Based Systems. Presented at the Annual Meeting of AIChE, Washington, D.C.
348. Kokini, J.L., 1989. Extrusion of Corn Flour - Engineering and Chemical Aspects. Presented at 69th Annual Meeting of Biscuit and Cracker Manufacturer's Association.
349. Kokini, J.L., Chedid, L.L., Madeka, H., 1989. The Effect of Starch/Protein Interactions on Rheological Properties of Amylopectin and Amylose Based Cereal Systems. Presented at the Symposium on Physical Properties of Foods, Prague, Czechoslovakia.
350. Kokini, J.L., Chang, C.N., Jaluria, Y., Karwe, M. Kwon, T., Lai, L.S., Sernas, V., 1988. Simulation of Transport Phenomena in Co-Rotating Twin Screw Extruders for Starch Systems. Presented at the Second International Symposium on Twin Screw Extruder for Food Industry, Tokyo, Japan.
351. Kokini, J.L., Chang, C.N., 1988. Extrusion Puffing of Amylose and Amylopectin-Based Corn Starch. Presented at the 48th Annual Meeting of IFT, New Orleans.
352. Lai, L.S., Kokini, J.L., 1988. On-Line Rheological Measurements and Simulation of Amylopectin and Amylose Based Starch During Extrusion. Presented at the 48th Annual Meeting of IFT, New Orleans.
353. Yilmazer, G., Carrillo, A., Kokini, J.L., 1988. Stability and Rheological Properties of Model Oil in Water Emulsions in the Presence of Propylene Glycol Alginate, Xanthan Gum and Polysorbate - 60 During Aging. Presented at the 48th Annual Meeting of IFT, New Orleans.

354. Teller, M., Kokini, J.L., 1988. Effect of Corn Oil Triglycerides on Rheological Properties of Corn Flour Biopolymers. Presented at the 48th Annual Meeting of IFT New Orleans.
355. Leasure, L., Kokini, J.L., 1988. Effect of Moisture Content and Cereal Protein Addition on the Gelatinization of Starch through Rheological Measurements. Presented at the 48th Annual Meeting of IFT New Orleans.
356. Chou, T.C., Kokini, J.L., 1988. Role of Hydrophobic Interactions, Hydrogen Bonding Interactions, Electrostatic Interactions on the Rheological and Spectroscopic Properties of Apple, Tomato and Citrus Pectins. Presented at the 48th Annual Meeting of IFT New Orleans.
357. Chou, T.C., Kokini, J.L., 1988. The Effect of Degree of Esterification and Plant Source on the Conformation of Tomato, Apple and Citrus Pectins through Dilute Solution Rheological Measurements. Presented at the 10th International Symposium on Rheology, August 19-23, Sydney, Australia.
358. Lai, L.S. Chang, C.N., Kokini, J.L., 1988. On Line Rheological Properties of Amylose and Amylopectin Based Starch. The Role of Viscosity on Extrudate Expansion. Presented at the 10th International Symposium on Rheology, August 19-23, Sydney, Australia.
359. Kokini, J.L., 1988. The Rheology of Doughs. Presented at the AACC Annual Meeting, San Diego, CA.
360. Yilmazer, G., Kokini, J.L., 1988. Comparison of the Role of Xathan, Propylene Glycol Alginate and PS-60 in Stability Oil/Water Emulsions. Presented at AIChE Summer Meeting Denver, Colorado.
361. Kokini, J.L., 1987. Extrusion of Corn Flour Biopolymers. Presented at the Extrusion Symposium of the National Taiwan College of Marine Science, October 17-20, Keelung, Taiwan.
362. Kokini, J.L., Chang, C.N., Lai, L.S., 1987. On-Line Rheological Measurements During Extrusion and the Role of Rheology on Expansion of Extrudates. Presented at the VII World Congress of Food Science and Technology, October 22-29, Singapore.
363. Kokini, J.L., Chou, T.C., 1987. The Rheology and Structure of Pectic Uronides. Presented at the Winter Meeting of the Society of Rheology, Jan. 18-21, Santa Monica, California.
364. Kokini, J.L., Dervisoglu, M., 1987. The Phenomenon of slip in the steady shear capillary flow of four semi-solids. Presented at the Winter Meeting of the Society of Rheology, Jan. 18-21, Santa Monica, California.
365. Chang, C.N., Kokini, J.L., 1987. The effect of sodium bicarbonate on rheological properties as well as the expansion of extrudates of corn meal and corn starch. Presented at the 47th Annual Meeting of IFT, Las Vegas.
366. Balaban, M., Carrillo, A., Kokini, J.L., 1987. A computerized method to analyze the creep behavior of viscoelastic materials. Presented at the 47th Annual Meeting of IFT, Las Vegas.

367. Chou, T.C., Kokini, J.L., 1987. A generalized approach to the rheology of pectic uronides. Presented at the 47th Annual Meeting of IFT, Las Vegas.
368. Leasure, L., Kokini, J.L., 1987. Corn and wheat protein/amylopectin complexation and its effect on rheological properties. Presented at the 59th Annual Meeting of the Society of Rheology, October 17-18, Atlanta, GA.
369. Leasure, L., Kokini, J.L., 1987. An attempt to predict the rheological properties of corn flour doughs from zein/amylopectin, glutenin/amylopectin interactions and their effect on rheological properties. Presented at the Fall Meeting of the American Institute of Chemical Engineers, Minneapolis, Minnesota.
370. Kokini, J.L., 1986. Viscoelastic properties of semi-solids foods are part of the symposium on rheology of fluid and semi-solid food stuffs. Presented at the 46th Annual Meeting of IFT, June 15-18, Dallas, Texas. Invited lecture.
371. Kokini, J.L., Dervisoglu, M., 1986. Wall effects in the laminar pipe flow of four semi-solid foods. Presented at the 46th Annual Meeting of IFT, June 15-18, Dallas, Texas.
372. Chou, T.C.D., Kokini, J.L., 1986. Role of degree of esterification on the conformation and aggregation of uronide components of apple pectins. Presented at the 46th Annual Meeting of IFT, June 15-18, Dallas, Texas.
373. Carrillo, A.R., Kokini, J.L., 1986. Stability of egg yolk, egg yolk + salt and tomato paste added model oil-in-water emulsions during aging. Presented at the 46th Annual Meeting of IFT, June 15-18, Dallas, Texas.
374. Kokini, J.L., 1986. The role of rheological properties in liquid and semi-solid food texture. Presented at the 2nd Conference of European Rheologists, June 17-20, Prague, Czechoslovakia.
375. Kokini, J.L., Chou, T.C., 1986. The structure of tomato pectins from rheological measurements. Presented at the 2nd Conference of European Rheologists, June 17-20, Prague, Czechoslovakia.
376. Kokini, J.L., Dervisoglu, M., Killops, R., 1986. Facilitating the flow of thick pastes. Presented at the 2nd Conference of European Rheologists, June 17-20, Prague, Czechoslovakia.
377. Kokini, J.L., 1986. Measurements and characteristics of fluid and semi-fluid food stuffs. Presented at IFT, Annual Meeting, Philadelphia. Invited lecture.
378. Kokini, J.L. 1986. An overview of engineering aspects of single and twin screw expansion. Presented as part of the Symposium on Advances in Extrusion Cooking and Rheology of Foods, March 19-20, Rutgers University.

379. Kokini, J.L., Dervisoglu, M., Killops, R., 1985. Facilitating the transport of very viscous suspensions. Presented at the 45th Annual Meeting of IFT, Atlanta, GA.
380. Chou, T.C., Kokini, J.L., 1985. Effect of processing and pH on the rheology and structure of tomato pectins. Presented at the 45th Annual Meeting of IFT, Atlanta, GA.
381. Plutchok, G.J., Kokini, J.L., 1985. Predicting the steady shear and oscillatory properties of binary hydrocolloid blends. Presented at the 45th Annual Meeting of IFT, Atlanta, GA.
382. Fischbach, E.R., Kokini, J.L., 1985. Rheology and stability of concentrated emulsions in the presence of sucrose, sodium chloride and mustard flour. Presented at the 45th Annual Meeting of IFT, Atlanta, GA.
383. Ostroff, A., Kokini, J.L., 1985. Thermodynamics of ethanol and water adsorption to food biomass materials. Presented at the 45th Annual Meeting of IFT, Atlanta, GA.
384. Kokini, J.L. 1984. Use of rheology in food process and product design. Fall Meeting of Research Development Associates for Military Food and Packaging Systems. Presented at the U.S. Army Natick Research and Development Center, Natick, MA. October 10-12. Invited lecture.
385. Fischbach, E.R., Kokini, J.L., 1984. Comparison of yield stresses of semi-solid foods obtained using constant stress and constant strain rate techniques. Presented at the 44th Annual Meeting of IFT, June 10-13, Anaheim, CA.
386. Dervisoglu, M., Kokini, J.L., 1984. Fluid mechanics of semi-solid foods. Presented at the 44th Annual Meeting of IFT, June 10-13, Anaheim, CA.
387. Surmay, K., Kokini, J.L., 1984. Normal stress development and its relationship to shear stress development in three hydrocolloids. Presented at the 44th Annual Meeting of IFT, June 10-13, Anaheim, CA.
388. Wilson, K.L., Mills, P., Kokini, J.L., 1984. Predicting the rheology of two hydrocolloid macromolecules using the Bird-Carreau constitutive model. Presented at the 44th Annual Meeting of IFT, June 10-13, Anaheim, CA.
389. Mills, P., Kokini, J.L., 1984. Comparison of steady shear and small amplitude dynamic viscoelastic properties of guar, carrageenan and gum karaya. Presented at the 44th Annual Meeting of IFT, June 10-13, Anaheim, CA.
390. Liguori, C., Kokini, J.L., 1984. Understanding the structure of two alginates using rheological properties of their solutions. Presented at the 44th Annual Meeting of IFT, June 10-13, Anaheim, CA.
391. Poole, M., Stier, E., Kokini, J.L., 1983. Regression analysis of the texture of fluid and semi-solid foods. Presented at the 43rd Annual Meeting of the IFT, June 19-22, New Orleans, LA.
392. Bistany, K., Mills, P., Kokini, J.L., 1983. Rheology and structure of guaran presented at the

- 43rd Annual Meeting of the Institute of Food Technologists, June 19-22, New Orleans, LA.
393. Kokini, J.L., Cussler, E.L., 1983. The rheology and texture of melting foods. Presented at the 43rd Annual Meeting of IFT, June 19-22, New Orleans, LA.
394. Yaeger, W., Kokini, J.L., 1983. Rheology of wheat flour dough extrudates. Presented at the 43rd Annual Meeting of IFT, June 19-22, New Orleans, LA.
395. Kokini, J.L., 1983. Fluid and semi-solid food rheology and its relationship to texture. Presented during the Symposium on Food Rheology and Material Science Meeting in Miniature, New York Institute of Food Technologists, March 22, Rutgers University.
396. Bistany, K., Kokini, J.L., 1982. Comparison of small amplitude dynamic viscoelastic properties and steady shear properties of fluid and semi-solid food materials. Presented at the Symposium on Basic Measurements of Food Rheology, 54th Annual Meeting of the Society of Rheology, October 25-28, Evanston, IL.
397. Bistany, K., Kokini, J.L., 1982. Dynamic viscoelastic properties of foods in texture control. Presented at the 42nd Annual Meeting of the IFT, June 22-25, Las Vegas, NV.
398. Dickie, A.M., Kokini, J.L., 1982. A model of sensory food thickness from non-Newtonian fluid mechanics. Presented at the 42nd Annual Meeting of the IFT, June 22-25, Las Vegas, NV.
399. Rebar, V., Kokini, J.L., 1982. Energy conservation through optimal separation of water from alcohol. Presented at the 42nd Annual Meeting of the IFT, June 22-25, Las Vegas, NV.
400. Dickie, A., Kokini, J.L., 1981. Predicting the spreadability of foods. Presented at the 41st Annual Meeting of IFT, June 7-10, Atlanta, GA.
401. Bistany, K., Kokini, J.L., 1981. Predicting taste intensity in tomato paste from mass transfer theory. Presented at the 41st Annual Meeting of IFT, June 7-10, Atlanta, GA.
402. Dickie, A., Kokini, J.L., 1981. Transient viscoelastic flow of fluid and semi-solid food materials. Presented at the 52nd Annual Meeting of the Society of Rheology, February 23-25, Williamsburg, VA.

TEACHING

- 1980-1987 Introductory Food Engineering Fundamentals 400: 401.

This course (11: 400: 401) was designed to introduce students majoring in Food Science to Engineering concepts and principles of Unit Operations widely used in Food Industry. It is a required course in our undergraduate program and a laboratory session is an integral part of it.

- 1982-2006 Graduate Course - Food Rheology 400: 510.

Designed to teach the state of the art in the science of rheology and its applications to food materials. It is oriented towards students with an interest in Food Engineering.

- Spring 1985 Graduate Teaching - Food Engineering Fundamentals and Processes
- This course was co-taught by myself with Dr. G. Saravacos and Dr. D.H. Kleyn as part of the Campbell Soup Program in the Spring of 1985.
- Fall 1992 Special Topics in Rheology Graduate Course (400: 603). Fall 1993 Food Engineering Program in Agricultural Engineering Spring 1994 #11: 127: 488.

Team taught.

- Short Course on Rheology.
- Advanced Food Materials Characterization techniques- Fall 2015, Spring 2017 and Spring 2018.
- Advanced Food Rheology- Spring semester 2016, Fall semester 2017.
- Whistler Center lectures in “Food Rheology” and “Advanced materials Characterization” (2016 and 2017) 2 (two) 1.5 hour lectures
- AACCI Rheology Division short course March 2018 (two one hour lectures)
- IFT webinar in March of 2018 (1 hour class)
- Fall 2018 – Spring 2019 - FS 69900 PhD thesis research 5 students have signed up
- Fall 2018 - Spring 2019 - FS 69800 MS thesis research 1 students has signed up
- Spring 2019 - FS 49100 Undergraduate research 2 students are signed up.
- Fall 2018 – FS 49100 Undergraduate research 1 student signed up
- Spring 2018 - Spring 2019 - FS 59000 “Advanced Food Materials Characterization techniques” (3 credit course)
- Fall 2018 – FS 69000 ‘Advanced Food Rheology for Food Materials’ (3 credit course)

STUDENTS WHO RECEIVED DEGREES UNDER MY SUPERVISION,

Ph.D. Studies Supervised

- 1) Murat Dervisoglu Ph.D 1985
- 2) Dicken Chou Ph.D 1989
- 3) Lih Shiuh Lai Ph.D 1991
- 4) Jaekwan Hwang Ph.D 1991
- 5) Chiung Nan Chang Ph.D 1992
- 6) Ana Maria Cocero Ph.D 1993
- 7) Cesar Elejalde Ph.D. 1993
- 8) Chi-Fen Wang Ph.D. 1995
- 9) Subbalakshmi Prakash Ph.D. 1996
- 10) Haresh Madeka Ph.D. 1996
- 11) Alfredo Morales-Diaz Ph.D. 1997
- 12) Julie Gluck-Hirsch Ph.D. 1997
- 13) Fausto Cisneros Ph.D. 1998
- 14) Hsimin Huang Ph.D. 1998
- 15) Ian Lambert Ph.D. 1999
- 16) Muthukumar Dhanasekharan Ph.D. 2001
- 17) Erhan Yildiz Ph.D. 2003
- 18) Jeanny Zimeri Ph.D. 2003
- 19) Robin Connelly Ph.D. 2004
- 20) Ashokan K. Bharani Ph.D. 2008

- 21) Didem Zincirkiran Icoz Ph.D. 2008
- 22) Kiran Vyakanaram Ph.D. 2012
- 23) Jarupat Luecha Ph.D. 2012
- 24) Maureen Evans Ph.D. 2015
- 25) Pervin Gizem Gezer Ph.D. 2015
- 26) Gamze Yazar, Ph.D. 2016
- 27) Ximena Yopez, Ph.D. 2018
- 28) Luis Maldonado, Ph.D., 2018
- 29) Fei Jia, Ph.D., 2018
- 30) Hazal Turasan, PhD., 2019
- 31) Jose Bonilla Oliva, Ph.D., 2019
- 32) Tahrima Rouf, Ph.D., 2019
- 33) Neslihan Bozdogan, Ph.D., 2020
- 34) Merve Yildirim, Ph.D. 2021

M.S. Studies Supervised

- 1) Ann Dickie M.S. (A) 1981
- 2) Karen Bistany M.S. (A) 1983
- 3) Carol Liguori M.S. (A) 1985
- 4) Ray Fischbach M.S. (A) 1985
- 5) Gary Plutchock M.S. (A) 1986
- 6) Ana Carrillo M.S. (A) 1986
- 7) Harry M. Lukis M.S. (B) 1988
- 8) Lisa Leasure Chedid M.S. (A) 1989
- 9) Smita Shrimanker M.S. (A) 1989
- 10) Gulcin Yilmazer M.S. (A) 1989
- 11) Joanne Stiles M.S. (A) 1991
- 12) Stephen Dus M.S. (A) 1997
- 13) Lisa Swanson M.S. (B) 1999
- 14) Reema Puri M.S. (A) 2001
- 15) Chithra Panchapakesan M.S. (A) 2005
- 16) Patrick Veillard M.S. (A) 2005
- 17) Monica Lau M.S. (A) 2007
- 18) Yunhong Rong M.S. (A) 2008
- 19) Jigarbhai Rathod M.S. (A) 2008
- 20) Lindsay Fanning M.S. (A) 2009
- 21) Ozlem Kaya M.S. (A) 2013
- 22) Suzan Uzun M.S. equivalent 2013
- 23) Fatih Bozkurt M.S. 2013
- 24) Shadi Ansari M.S. 2013
- 24) Emma Barber M.S. 2018
- 25) Cindy Mayorga M.S. 2021
- 26) Harrison Helmick M.S. 2021

Undergraduate Students Study Supervised, 6 Cook Scholars over 100 undergraduate students as research interns at Rutgers over 27 years; 6 undergraduate students at the University of Illinois; 10 undergraduate students in Purdue University

Postdoctoral Trainees Supervised

- 1) Tarik Roshdy May 1989 to June 1990
- 2) Gerry Greenway February 1989 to April 1989
- 3) Efstratiatos Hatzidimitriu June 1987 to September 1987
- 4) Fausto Cisneros June 1998 to September 1999
- 5) Carmen Moraru February 1999 to February 2003
- 6) Maoz Gropper July 1999 to August 2000
- 7) Bernard Cuq January 2000 to December 2000
- 8) Emine Unlu June 2000 to June 2001
- 9) Margarita Ioffe June 2000 to November 2001
- 10) Hulya Dogan March 2003 to September 2003
- 11) Nesli Sozer May 2007 to May 2011
- 12) Bilge Altunakar October 2008 to June 2010
- 13) Francesca De Vito June 2008 to June 2013
- 14) Ozlem Duvarci April 2014-February 2016
- 15) Ali Sadeghi September 2015 – September 2017

Visiting Professors/Scholars

1)	Yoon Kil Chang September 1989 to June 1991 University of Campinas Unicamp	Brazil
2)	Tian Li tie September 1988 to January 1990 Beijing University	China
3)	Yusuf Sumbul November 1989 to February 1990 TUBITAK-Marmara Research Center	Turkey
4)	Michael Kontominas January 1988 to October 1988 University of Ioannina	Greece
5)	Jose Aguilera July 1994 Pontificia Universidad Catolica de Chile	Chile
6)	An-I Yeh July to October 1994 National Taiwan University	Taiwan
7)	Elke de Graaf February to September 1991 Wageningen	The Netherlands
8)	Natalie Pelzer February to September 1992 Wageningen	The Netherlands
9)	Sonia Bertrand February to September 1996 ENSBANA	France

10)	A.H. Vermeulen February to September 1996	The Netherlands
11)	Rutger vanSleeuwen September 1996 to March 1997 Wageningen	The Netherlands
12)	I. Toufeili 1997-1998 American University of Beirut	Lebanon
13)	Sebastien Barillot May to November 1997 ENSBANA	France
14)	Chiraz Benhassine May to November 1997 ENSBANA	France
15)	Ann-Laure Leonard May to November 1997 ENSBANA	France
16)	Helene Berlioz April to September 1998 ENSBANA	France
17)	Magali Verdon April to September 1998 ENSBANA	France
18)	Sophie Bigay May to November 1999 ENSBANA	France
19)	Claire Bischof May to November 1999 ENSBANA	France
20)	Antonin Godin May to November 1999 ENSBANA	France
21)	Julien Rougier May to November 1999 ENSBANA	France
22)	Veronique Ernoult April to September 2000 Ecole Nationale Superieure Agronomique	France
23)	Arnaud Bernet May to November 2000 ENSBANA	France

24)	Christophe Breuillet May to November 2000 ENSBANA	France
25)	Elsa Gimeno May to November 2000 ENSBANA	France
26)	Philippe Helmer May to November 2000 ENSBANA	France
27)	Antoine Thewessen April to August 2001 Wageningen	The Netherlands
28)	Mathieu Besnard June to November 2001 ENSBANA	France
29)	Olivier Mace June to November 2001 ENSBANA	France
30)	Benjamin Souny June to November 2001 ENSBANA	France
31)	Concepcion Valencia Barragan July to October 2001 University of Huelva	Spain
32)	Gerben vanHoevelaken October 2001 to January 2002 Wageningen	The Netherlands
33)	Koen Bekedem January to May 2003 Wageningen	The Netherlands
34)	Laure Chambon May to November 2003 ENSAM	France
35)	Claire Vigot May to October 2005	France
36)	Mahsan Karimi June 2012 to June 2013 University of Teheran	Iran
37)	Rohollah Sadeghi June 2012 to June 2013 University of Teheran	Iran

38)	Luis Maldonado February 2013 to July 2013 University of Zamorano Escuela Agricola Panamericana (El Zamorano)	Honduras
39)	Yu Chung March 2013 to August 2013 University of Brazil	Brazil
40)	Prof. Mustafa Yilmaz October 2012-October 2013 Yildiz Technical University	Turkey
41)	Dr. Azime Yilmaz October 2012-October 2013 Yildiz Technical University	Turkey
42)	Gamze Yazar September 2013- February 2016 Ege University	Turkey
43)	Fei Jia November 2016- May 2018 China Agricultural University	China
44)	Neslihan Bozdogan October 21, 2017 – May 21, 2019 Ege University	Turkey
45)	Nathalia Olivera Arenas June 2017- December 2017 University of Columbia	Columbia
46)	Tuncay Yilmaz May 15 2017 - February 15 2018 Celal Bayar University	Turkey
47)	Xiaoyuan Ma December 15 2017-December 14, 2018 Jiangnan University	China
48)	Xingfei Li August 2017- November 2018 Jiangnan University	China
49)	Secil Turksoy September 1, 2018- August 2019 Hitit University	Turkey

50)	Gamze Yazar July 2019- November 2019 Ege University	Turkey
51)	Haitao Wu September 2019- August 2020 Dalian Polytechnic University	China
52)	Yulieth Catherine Reyes Roa August 2019- December 2019 Pontificia Universidad Javeriana	Colombia

**PROFESSIONAL ACTIVITY,
Editorial Activities**

Editor, Journal of Ag and Food Chemistry July 2017- present
 Editor, Journal of Cereal Science, July 2015- December 2017
 Editor in Chief – Journal of Food Processing and Technology 2011- 2013
 Editorial Board – Journal of Texture Studies 2019- present
 Editorial Board - Journal of Food Engineering July 2017-present
 Editorial Board - Journal of Cereal Science July 2017-present
 Editorial Board - International Journal of Food Science, 2012 to present
 Editorial Board _ Food engineering reviews 2011-present
 Editorial Board, Comprehensive Reviews in Food Science and Food Safety, (CRFSFS), 2000 to present.
 Turkish Food technology- 1198-2007
 Associate Editor, Cereal Chemistry, 1993- 2002, 3 terms.
 Editorial Board, International Journal of Food Science and Technology, 1996 to 2008.
 Editorial Board, Turkish Food Technology, 1995 to present.
 Editorial Board, Journal of Food Process Engineering, 1986 to 1994.
 Editorial Board, Food Hydrocolloids, 1996 to 1999.
 Guest Editor, Journal of Rheology, 1995. Invited to prepare a special issue of the Journal of Rheology on Food Polymer Rheology and Processing.
 Guest Co-Editor-Journal of Rheology-Special Issue on Food Rheology. 1983. Volume 27, Issue 6.

National Committee Work

Nicolas Appert Award Jury, IFT 2018-2019
 Chair, Serving as the chair of the IFT Nanotechnology Steering Committee 2014-present
 Member, Chair IFT Management Committee on Life-Long Learning and Careers, 2003-2006.
 Chair, New York IFT, 2003.
 Member, IFT Food Engineering Series Committee, 2003.
 Chair , New York IFT Committee for Reevaluation of Newsletter, 2003.
 Chair, Implimentation Committee, NewYork IFT, 2003.
 Chair, New York IFT Elizabeth Stier Award Committee, 2003.
 Member, IFT Committee to Update Research Priorities in Food Science and Technology, 2000-

2003.
 Chair Elect, New York IFT, 2002.
 Chair, Long Range Planning Committee, New York IFT, 2000-2003.
 Member, World Food Prize Task Force, 2001-2002.
 Member, External Review Team, Purdue University, 2002.
 Member, IFT Samuel Cate Prescott Award Jury, 2000-2003.
 Chair, National Academy of Sciences, Liaison Committee, 1999 to 2000.
 Member at Large, Dough Rheology Division, American Association of Cereal Chemists, 1999 to present.
 Secretary-Elect, New York IFT, 1999-2000.
 Alternate Councilor, New York IFT, 1999-2000.
 Interaction Subcommittee, New York IFT, 1999-2000.
 Chair, IFT National Academy of Sciences Liaison Committee, 1999-2000
 Member and Vice Chair, IFT National Academy of Sciences Liaison Committee, 1998-1999.
 Chair, High Pressure Panel of the Scientific and Technical Panel, IFT, 1999-2000.
 NSF Panel to Determine Vision and Scope of a Food Engineering Program, Arlington, Virginia, 1996.
 Member, Development of NASA Center Proposal, 1995.
 Member, Osborne Medal Committee of the American Association of Cereal Chemists, 1995-1997.
 Member, Program Committee of the American Association of Cereal Chemists, 1995-1996.
 President-elect, Secretary/Treasurer, Dough Rheology Division, American Association of Cereal Chemists, 1991 to 1997.
 Member, NASA, CELSS National Conference Organizing Committee. Chair - Arthur Galston, 1990 to 1997.
 Chair - Scientific Seminar Committee, New York Institute of Food Technologists, 1988-89; 1989-90; 1990-91.
 Member, NASA - CELSS Program Biomass Processing Panel 1987 to 1997, Chair, Frank Busta.
 Chair Seminar Committee - NYIFT 1988-1991.
 Industrial Achievement Award Jury Institute of Food Technologists, 1987-1990.
 Member, Physical Methods Committee, American Oil Chemists Association, 1988 to present.
 Elected to Board of Directors of Research and Development Association for US Military Food and Packaging Systems, April 1990 to 1996.
 Member, Expert Panel on Nutrition and Food Processing, Institute of Food Technologists, 1990 to 1997.
 Member, CELSS Discipline Work Group, Committee assisting NASA in directing its effort to grow food in space. Chair - Frank Salisbury, 1989 to 1997.
 Guest Co-Editor - Journal of Rheology - Special Issue on Food Rheology. 1983. Volume 27, Issue 6.

INVITED SEMINARS

1. INVITED SPEAKER. "The basics of rheology without equations". Whistler Center for Carbohydrate Research Webinar. January 17, 2019. (111 attendees).
2. INVITED SPEAKER. "Phase Transitions, thermodynamics and kinetics of polyelectrolyte

- complexation leading to a window of success in the fabrication of Layer by Layer nanotubes”. Conference of Food Engineering, Minneapolis, Minnesota, September 9-12, 2018.
3. INVITED KEYNOTE SPEAKER. “The LAOS behavior of food materials and its importance in quality and processing history”. 1st Conference on the Rheology and Texture of Foods. Istanbul, Turkey. To be held during October 19-21, 2018.
 4. INVITED SPEAKER Biodegradable Biosensor platforms from gold coated zein nanophotonic films and fibers to detect food allergens and toxins. International Forum of Marine Foods and Molecular Nutrition (III): Advanced Technologies in Food Processing. November 8, 2018. China Ocean University Qingdao, China.
 5. KEYNOTE SPEAKER. “Restructuring and functionalization of cereal food materials for food and non-food applications using cereal processing and nanotechnology”. LACC4 (4th ICC Latin American Cereal Conference) March 11-17 2018. Mexico City, Mexico.
 6. INVITED SPEAKER. “Rheology: Concepts and Fundamentals” and at AACCI Rheology Division, Rheology and Texture of Cereal Foods. Purdue University, IN. March 13-15, 2018.
 7. INVITED SPEAKER. “Phase transitions of starch and gluten polymers; Role of phase transitions in dough rheology and finished product texture” at AACCI Rheology Division, Rheology and Texture of Cereal Foods. Purdue University, IN. March 13-15, 2018.
 8. INVITED SPEAKER. “Recent advances in nanotechnology for food applications”. Department of Food Science and Human Nutrition, Graduate Seminars. University of Illinois at Urbana-Champaign. February 23, 2018.
 9. INVITED SPEAKER. “Introduction to the Rheology of Foods for Industrial Food Scientists”. Institute of Food Technologists Webinar. March 2018.
 10. INVITED SPEAKER. “Biophotonics and Biosensing” Workshop. Discovery Park Big Idea Challenge, Purdue University. October 26, 2017.
 11. INVITED DINNER SPEAKER. “Advances in Restructuring of Food Materials Using Nanotechnology”, Chicago Section, Institute of Food Technologists. September 11, 2017.
 12. KEYNOTE SPEAKER. Conference “Food Science Innovations” – “Recent Advances in Nanotechnology for Food Applications” held at the University of Queretaro, Queretaro, Mexico. National Council of Science and Technology, Mexico. October 30, 2017.
 13. INVITED SPEAKER. Large Amplitude Oscillatory Properties (LAOS) of Wheat Flour Doughs. Conference on Food Engineering 2016. September 12-14, 2016. The Ohio State University, Ohio.
 14. INVITED SPEAKER Session: Zein Based Biodegradable Nanophotonic Sensors. In the Designing Biomaterials for Sustainable Food and Health: Assembling Proteins and Carbohydrates to Construct Sensors and Carriers of Active Compounds” Presented at IFT

2016, Chicago, Illinois

15. KEYNOTE SPEAKER “Multidisciplinary University Government Industry Initiatives and Their Impact on Economic Development. “ International Research and Development Innovation Conference, May 24, 2016. Izmir, Turkey.
16. INVITED SPEAKER Designing starch based textures using extrusion. In “Mapping the Physical and Functional Attributes of Starches: Understanding the impact of Starches on the Texture, Food Quality and Sensory Perception for Optimal Product Formulation. AACC International Annual Meeting, Savannah, GA, USA. October 23-26, 2016.
17. KEYNOTE SPEAKER “ Nanotechnology in Food Science and Agriculture- use of Biodegradable platform made of zein for allergen detection” – Invited by the National Taiwan university to be a for the Symposium on Nanotechnology for Agriculture, October 2015
18. INVITED SPEAKER “ Advances in Biodegradable sensor platforms “National Chung Hsing University, Taichung, Taiwan, October 2015
19. KEYNOTE SPEAKER “Advances in the non-linear rheological properties of Foods” - ICEF12 - 12th International Congress on Engineering and Food, Quebec City, Canada
20. INVITED SPEAKER- An introduction to Linear and Non-linear viscoelasticity “presented at the University of Helsinki November 7-8, 2015
21. KEYNOTE SPEAKER “A multidimensional approach to understanding Oral processing and Sensory Attributes through biophysics, Tribology and Psychophysics” Presented at
22. IFT 2015, Chicago, Illinois
23. KEYNOTE SPEAKER : “Nanotechnology for the Food Industry and the Agricultural Sector”, 1st International Conference on Advances in Food Engineering, Cartagena University, Cartagena, Colombia, October 25-November1, 2014
24. INVITED SPEAKER Application of nanotechnology in Food Science, IFT-2014 meeting, sunrise session New Orleans, Louisiana.
25. INVITED SPEAKER 1st international conference on Rheology and Modelling of Materials, Keynote lecture, the Rheological basis of Bubble formation in cereal products October 7-11, 2013 Lillafured, Hungary,
26. KEYNOTE SPEAKER, Academic Organizational Models facilitating interactions between academia, industry and government to accelerate the pace of Innovation June 3, 2013 Izmir, Turkey,
27. KEYNOTE SPEAKER, Dough rheology and extrusion, New and Emerging Applications of Nanotechnology in Food and Agriculture ,VITT, May 27-28, 2013

Finland,

28. KEYNOTE LECTURE Sabri Ülker Food Research Institute Foundation (SÜGAV), , New developments in food safety, healthfulness and quality applications, April 26, 2013 Istanbul, Turkey,
29. KEYNOTE SPEAKER, Key factors of importance in the development of an Agricultural and Food University with particular emphasis on Turkey, April 19-21, Antalya, Turkey, 2013.
30. KEYNOTE SPEAKER, Novel Approaches in the Food Industry (NAFI) May 26-29, Çesme, Izmir, Turkey, 2011.
31. KEYNOTE SPEAKER, 11th International Congress on Engineering and Food, ICEF11, May 22 – 26, Athens, Greece, 2011.
32. KEYNOTE SPEAKER International Symposium on the Properties of Cereal, Keynote speaker, Gaziantep, Turkey, 2006.
33. INVITED SPEAKER, Masterfoods Advisory Board on Feeding Behaviour Research platform, 2006
34. INVITED SPEAKER Masterfoods Advisory Board on Feeding Behaviour Research Platform, August 2-8, Verden, Germany, 2003.
35. INVITED SPEAKER Masterfoods Advisory Board on Feeding Behaviour Research Platform, Paris, France, June 30, 2003 to July 3, 2003
36. INVITED SPEAKER Masterfoods Advisory Board on Feeding Behaviour Research Platform, Moscow, Russia, April 29, 2002 to May 4, 2002.
37. INVITED SPEAKER, Canadian Institute of Food Science and Technology Annual Conference, Edmonton, Alberta, Canada, May 26-28, 2002.
38. INVITED SPEAKER Wageningen Food Summit, The Netherlands, April 4-14, 2002.
39. INVITED SPEAKER XIIIth International Congress on Rheology, Rheology 2000, Cambridge, United Kingdom, August 20-25, 2000.
40. INVITED SPEAKER I.N.R.A., France, Phase Transitions in Food Biopolymers, November 1998.
41. Colworth 50th Anniversary Symposium, Unilever, Great Britain, May 13-14, 1998.
42. INVITED SPEAKER Second Iberoamerican Food Engineering Congress, Bahia Blanca, Argentina, Selection of Constitutive Models for the Rheology of Foods Based on Their Phase Behavior, March 24-27, 1998.

43. INVITED SPEAKER The International Symposium on Food Science in 21st Century, Order Disorder Transitions and Chemical Complexing Reactions for Cereal Proteins, Selection of Constitutive Models Based on Phase Behavior, Kyoto, Japan, July 16, 1997.
44. INVITED SPEAKER FIRDI, Taipei, Taiwan, Extrusion and Rheology Symposium, May 19-22, 1997.
45. INVITED SPEAKER ICEF Seventh International Congress on Engineering and Food, Measurement and Simulation of Uniaxial and Biaxial Rheological Measurements of Wheat Flours and Wheat Proteins, Brighton, England, April 13-17, 1997.
46. KEYNOTE LECTURER, First International Symposium on Food Rheology and Structure Predicting the Rheology of Food Biopolymers using Constitutive Models, Zurich, Switzerland, March 16-20, 1997.
47. INVITED SPEAKER, Food Rheology Short Course, University College of Santa Maria de la Rabida, Huelva, Spain, November 19-21, 1995.
48. INVITED SPEAKER, Colworth Celebratory Symposium, Science and Food in the 21st Century, Unilever Research Colworth Laboratory, United Kingdom, October 26-27, 1995.
49. INVITED SPEAKER, Indian Institute of Food Technologists, Bangalore, India,
50. INVITED SPEAKER, September 22-30, 1995. Central Food Technological Research Institute, Mysore, India, September 22-30, 1995.
51. INVITED SPEAKER, 9th World Congress of Food Science and Technology, Budapest, Hungary, July 30-August 4, 1995.
52. INVITED SPEAKER, Canadian Institute of Food Science and Technology Alberta Section's Technical Program and the Department of Agricultural, Food and Nutritional Science Seminar Series, April 5-6, 1995.
53. INVITED SPEAKER, Fourth European Rheology Conference, Seville, Spain, September 4-9, 1994.
54. INVITED SPEAKER, Association of Cereal Research 45. Starch Convention, Detmold, Germany, April 17-22, 1994.
55. INVITED SPEAKER, Advances in Structured and Heterogeneous Continua International Symposium, Moscow, Russia, August 22-26, 1993.
56. INVITED SPEAKER, ISOPOW-V Conference in Valencia, Spain, November 1992.
57. INVITED SPEAKER, XIth International Congress on Rheology, Brussels, Belgium

58. INVITED SPEAKER, August 1992. International Carbohydrate Meeting, Berlin, Germany, July 1992.
59. INVITED SPEAKER, Food Biopolymer Symposium, Unilever, Vlaardingen, November 1991.
60. 8th World Congress of Food Science and Technology, Toronto, Canada, September 29 - October 4, 1991.
61. INVITED SPEAKER, Workshop on Role of Food Engineering Research in the Development of Indonesian Food Industry, University of Bogor, Bogor, Indonesia, September 2-7, 1991.
62. INVITED SPEAKER, Seoul International Food Extrusion Workshop, 1990
63. INVITED SPEAKER, TUBITAK , (Turkish Research Council), Extrusion of Corn Flour
64. INVITED SPEAKER, Biopolymers, Istanbul 1990. Nottingham University Joint CAFT/ACTIF Conference - Food Extrusion, England, 1990.
65. INVITED SPEAKER, Golden Jubilee Meeting of the British Society of Rheology and the Third European Rheology Conference, Edinburgh, England, 1990.
66. INVITED SPEAKER, Symposium on Physical Properties of Foods Prague, Czechoslovakia, 1989.
67. INVITED SPEAKER, Second International Symposium on Twin Screw Extruder for Food Industry Tokyo, Japan, 1988. Beijing Agricultural Engineering University, November 1988.
68. INVITED SPEAKER, Symposium on Extrusion of Foods at the Chinese Institute of Food Science and Symposium on Extrusion Cooking at the 7th World Congress of Food Science and Technology, Singapore, 1987.
69. INVITED SPEAKER, National Starch, September 2011, Research in the Research in the College of Aces with particular focus on material Sciences and Nanotechnology.
70. INVITED SPEAKER, IFT12, Annual Meeting, June 26, 2012, Las Vegas, Nanotechnology applications useful to Food Science,
71. INVITED SPEAKER, Solae, May 9, 2012, Saint Luis, Factors which affect Nucleation, bubble growth and Expansion During Extrusion – impact on mechanical properties and crispness.
72. INVITED SPEAKER, Nestle, January 15, 2012, The Physical Basis of Food Texture in the mouth.
73. INVITED SPEAKER, Bioastronautics Investigators Workshop, Universities Space Research Association, Division of Space Life Sciences, Galveston, Texas, January 2001,

Extruder Design and Scaling.

74. INVITED SPEAKER, Food Science Chairs and Heads, CFSA Meeting, Tucson, Arizona, January 2001.
75. INVITED SPEAKER, New Techniques in the Analysis of Foods Symposium, American Chemical Society, September 1997, Development of State Diagrams for Soy Globulins and Prediction of Rheological Properties from Phase Behavior.
76. INVITED SPEAKER, IFT-IUFoST Basic Symposium, Phase/State Transitions in Foods, Chemical, Structural, and Rheological Changes, Orlando, FL, Role of Transitions and Chemical Reactions on Cereal Protein Rheology, June 13-14, 1997.
77. INVITED SPEAKER, Werner Lambert, May 1996.
78. INVITED SPEAKER, The Physical Basis of Liquid Food Texture and Texture Taste Interaction, Distinguished Seminar Series, McNeil Specialty, a Division of Johnson and Johnson, March 12, 1996.
79. INVITED SPEAKER, Campbell Soup, April 1996.
80. INVITED SPEAKER, Sixth Annual National Starch and Chemical Company Symposium, Rutgers, The State University, Food, Food Chemicals and the Human Genome II, Diets for the 21st Century, February 14, 1995. SUNY at Buffalo, University at Buffalo, Cleaner Contact Surfaces for Food Processing Facilities,
81. INVITED SPEAKER, University of Delaware, Newark, Delaware, Starch Structure and Its Effect on Observed Viscoelastic Properties, May 1994.
82. INVITED SPEAKER, MARM '93 Food Polymers Symposium, Hofstra University, New York, June 1993.
83. INVITED SPEAKER, Purdue University, Lafayette, Indiana, Phase Transitions in Cereal Biopolymers, February 1993. AE Staley, Decatur, Illinois, Starch Structure and Rheology, December 1992.
84. INVITED SPEAKER, Food Research Update, Chicago, Illinois, Molecular Basis of Food Functionality, March 24-25, 1992.
85. INVITED SPEAKER, Frontiers in Carbohydrate Research, Purdue University, April 21-23, 1992, Constitutive models, their origins and applications to simple and mixed carbohydrate systems.
86. INVITED SPEAKER, Invited to present a paper on Glass Transitions in Cereal-Based Foods at the American Association of Cereal Chemists 77th Annual Meeting, Minneapolis, Minnesota, September 1992.

87. INVITED SPEAKER, University of Illinois at Urbana-Champaign, Food Processing and Engineering Seminar Series, February 7, 1991.
88. INVITED SPEAKER, Invited to give lecture on Physical Properties of Foods at the Conference on Food Engineering, (CoFE), March 19-21, 1991, Chicago, IL, (PLENARY LECTURE).
89. INVITED SPEAKER, Invited to present a paper on symposium of Starch Functionality at the 1991 IFT Annual Meeting, Dallas Convention Center, Dallas, Texas, June 2-5, 1991.
90. INVITED SPEAKER, to present two papers at the American Association of Cereal Chemists 76th Annual Meeting, Seattle, Washington, October 1991, The role of biopolymer/biopolymer interactions on physical properties of cereal extrudates and Implications of constitutive models to cereal processing.
91. INVITED SPEAKER, (Kraft, Evansville, IL), The Role of Rheology in Food Processing, April 1990. Use of Constitutive Models in Food Systems AIChE Winter Meeting, 1990 ,
92. INVITED SPEAKER, Invited Lecture Pillsbury, Minneapolis, MN), The Role of Rheology in Dough, June 1990.
93. INVITED SPEAKER, University of Minnesota, St. Paul. MN), Rheology/Chemistry--An improved approach to food product/process design?, 1990.
94. INVITED SPEAKER, Central New Jersey IFT - Rheology-- the Evolving Link Between Molecules and Food Products and Processes, New Jersey 1990.
95. INVITED SPEAKER, ITT Continental Baking Co., St. Louis, MO) - How can extrusion simulate baked products, December 1989.
96. INVITED SPEAKER, Fundamentals of Food Extrusion, Biscuit and Cracker Manufacturers Association, Denver, CO), October 1989.
97. INVITED SPEAKER, Pillsbury Seminar Series Kansas State University Manhattan, KA), 1989. AACC short course on extrusion, May 2-3, San Antonio, TX), 1989.
98. INVITED SPEAKER, Short course on Food Hydrocolloids organized by the Center for Professional Advancement, New Brunswick, December 1986.
99. INVITED SPEAKER, Short course to educate plant engineers on principles of Rheology. Nabisco Brands, Inc., Chicago, IL), January 1987.
100. INVITED SPEAKER, Facilitating the Transport of Very Viscous Pastes. Cornell University, Ithaca, NY), October, 1987.
101. INVITED SPEAKER, Viscoelastic properties of semi-solid foods - Symposium on Rheology of fluid and semi-solid foods presented at the 46th Annual Meeting of the Institute of Food Technologists, Dallas, TX. 1986.

102. INVITED SPEAKER, The rheology and texture of semi-solid foods. Presented at the Spring Meeting of Philadelphia Section, IFT, Philadelphia, PA), 1986.
103. INVITED SPEAKER, Use of rheology in food process and product design. Presented at the Fall Meeting of Research and Development Associates for Military Food and Packaging Systems held at U.S. Army Natick Research and Development Center, Natick, MA. 1984.
104. INVITED SPEAKER, Rheology in Food Science - People's Republic of China Ministry of Light Industry – Rutgers University, 1983.
105. INVITED SPEAKER, Engineering and Food Science - Dallas Institute of Food Technologists, Technical Seminar Series, Dallas, TX), 1983.
106. INVITED SPEAKER, Modern Techniques in Food Rheology and Their Implication to Food Texture and Food Processing - Frito Lay Inc., Dallas, TX), 1983.
107. INVITED SPEAKER, The Psychophysics of Fluid and Semi-Solid Texture and Texture-Taste Interactions. Monell Chemical Senses Center, Philadelphia, PA), 1983.
108. INVITED SPEAKER, The Rheology of Semi-Solid Foods. General Foods Company, Tarrytown, NY), 1982. Predicting Texture and Taste-Texture Interactions. General Foods Company, Technical Seminar Series 1981.
109. INVITED SPEAKER, Rheology and Texture. Campbell Soup Company, Camden, NJ), 1981. Food Texture and Rheology. Kraft, Inc. Technical Seminar Series, 1981.
110. INVITED SPEAKER, Towards Understanding Texture and Taste, Industrial Advisory Board of Food Science, New Brunswick, NJ), 1980.

OTHER FACULTY SERVICES

Committees

Member, International Conference on Engineering and Food, to be held in Melbourne Australia 2019, scientific and program committee

Chair, IFT Nanotechnology Steering Committee 2015- present

Member, College Area committee for promotion and tenure, 2018 -present

Member, Research award selection committee of the College, 2017

Member, Steering committee for the selection of Nanotechnology Faculty for the Birck Nanotechnology Center, 2017

Member, Wallace Chair selection committee. 2017

Member, Corinne Alexander Spirit of the Land Grant Award review and selection committee, 2017

Member, Leadership Development Certification Program Committee, Sept 1, 2016 to present

Member, FAR committee, 2015- present

Member, Selection Committee for Development Director, 2006

Member, Cook College, Rules of Procedure Committee, June 2002 to June 2004.

Member, Rutgers University Senate, 2000-2007.

Member, Rutgers University Senate Caucus, 2001-2002.

Member, Rutgers University Senate Standing Committee, 2003-2004.
 Chair, Faculty Recruitment Committee for Assistant Professor of Non-Thermal Processing, 2002.
 Member, Professor II Promotion Committee for Cook College, 2002-2004
 Member, Rutgers University Structure and Governance Committee, 2001-2002.
 Member, Rutgers University, Professor II Promotion Review Committee, 2001-2002.
 Member, Rutgers University Senate Admissions and Recruitment Committee, 2000-2002.
 Chair, Strategic Planning Committee, Food Science Department, 2000-2002.
 Member, Faculty Council, 1999.
 Member, Rutgers University, New Brunswick Faculty Council, 1998-present.
 Chairman, European Master's Program, 1997.
 Member, University Committee on Material Science Task Force, representing Cook College, 1995.
 Member, Cook College Committee for Development of Documentation for Grants/Contracts Support within Cook College, 1995.
 Chair, Search Committee for Assistant Director Basic Research Program, Center for Advanced Food Technology.
 Member, Award Advocacy Committee, Food Science Department, 1993 to present.
 Member, Continuing Education Committee, Food Science Department, 1992 to present.
 Member, FASIP Committee for Food Science Department, 1993.
 Chairman, University Panel for Development of Multidisciplinary Proposal submitted to US Army, 1992.
 Member, Search Committee for Assistant Professor, Food Engineering, 1992.
 Advisory Committee for Department Chairman, 1987 to present.
 Graduate Program Comprehensive Examination Committee, 1984 to present.
 Chairman of the Food Engineering Ph.D. Qualifying Examination Committee, 1983-1987, 1990-1993.
 Member, Continuing Education Committee, 1990 to present.

President, Rutgers Chapter, Phi Tau Sigma, Honorary Society of Food Science, 1982-1984.
 Member, 4 Year Cook Honors Program, 1982-1987.
 Chair, Search Committee Packaging, Assistant Professor), 1988.
 Member, Search Committee, In Line Sensors CAFT positions, 1988.
 Member Search Committee, Department Chairman, 1987-1988.
 Chairman, Graduate Admissions Committee, 1983-1987.
 Member, Vision 21 Committee - Research, 1988.
 Chairman, Marie Dettmer Retirement Party Committee, 1987.
 Chairman, Salary Adjustment and Merit Committee, 1985-1987.
 Member, Salary Adjustment and Merit Committee, 1988.
 Member, Awards Committee, 1988 to present.
 Member, Undergraduate Teaching Committee, 1981-1989.
 Member, President's High Technology Committee for Food Technology, 1983-1984.
 Member, Cook College's Committee on High Technology for Food Technology, 1984.

Recent Awards and Scholarships of students advised

1. Jose Bonilla (2019). Protein Division, Best Student Paper Award. AACCI Annual Meeting.
2. Yumi Higashiyama (2019). Purdue Summer Undergraduate Research Fellowship Program.

3. Yumi Higashiyama (2019). Office of Undergraduate Research (OUR) Scholarship.
4. Tahrima Rouf, (2019). IFT19 Poster competition finalist in Food Packaging Division
5. Jose Bonilla, (2018). First place in the Global Food Science Student Competition at Jiangnan University, in Wuxi, China
6. Hazal Turasan (2018). Purdue Graduate Student Government Travel Award, West Lafayette, IN
7. Hazal Turasan (2018). Donald Danforth Plant Science Center Fall Symposium Travel Award, St. Louis, MO.
8. Morgan Malm (2018). Second place in IFT18 Poster Competition in the Packaging Division.
9. Jose Bonilla (2018). Walter Bushuk Graduate Research Award in Cereal Protein Chemistry, American Association of Cereal Chemists
10. Jose Bonilla (2018). First place, Oral competition - Protein division, Institute of Food Technologists, Chicago, IL
11. Luis Maldonado – 2018 B.J. Liska Outstanding Teaching Assistant award Department of Food Science
12. Jose Bonilla – 2018 Second Place in Agriculture and Biological Engineering Industrial and Research Annual Symposium
13. Jose Bonilla -2017 Third place in the Best Research Student Paper Competition at AACCI
14. Hazal Turasan - 2017 Purdue Agriculture Graduate Student Pathmaker Award
15. Fifi Sutanto – 2017 Martin Agricultural Research Scholarship
16. Fifi Sutanto – 2017 Summer Undergraduate Research Fellowship (SURF)
17. Luis Maldonado - 2016 Purdue Agriculture Graduate Student Pathmaker Award
18. Morgan Malm-2016 Martin Agricultural scholarship
19. Menglu Gao-2015 Martin Agricultural Scholarship
20. Morgan Malm- IFT Food Engineering Division Outstanding Undergraduate Student