

Food Science and Technology Department

Impacting the world three times a day



Dr. Glenn Froning Professor Emeritus

Education:

B.S. Agricultural Poultry Science, University of Missouri
M.S. Poultry Products, University of Missouri
Ph.D. Food Technology, University of Minnesota

Contact Information:

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Teaching and/or Extension Activities:

Retired and not accepting any graduate students.

Research Area:

Past research emphasis included mechanical deboning of poultry meat; emulsification properties of poultry meat and eggs; chemistry of poultry heme pigments and color stability of poultry meat; surimi-like processing of poultry meat; supercritical fluid extraction of lipid components and cholesterol from eggs, beef and poultry meat; improved functionality of egg proteins; and ultrafiltration of egg white.

Five Selected Publications:

- Froning, G. W., R. L. Wehling, S. L. Cuppett, M. M. Pierce, L. Niemann and D. K. Siekman. 1990. Extraction of cholesterol and other lipids from dried egg yolk using supercritical carbon dioxide. *J. of Food Sci.* 55:95-98.
- Froning, G. W., F. Fieman, R. L. Wehling, S. L. Cuppett and L. Niemann. 1994. Supercritical carbon dioxide extraction of lipids and cholesterol from dehydrated chicken. *Poultry Sci.* 73:571-575.
- Froning, G. W. 1995. Color of poultry meat. *Poultry and Avian Biology Reviews* 6(2)1-11. Yang, T. S. and G. W. Froning. 1992. Selected washing processes affect thermal gelation properties and microstructure of mechanically deboned chicken meat. *J. of Food Sci.* Vol. 57:325-329.
- Yang, T. S. and G. W. Froning. 1992. Selected washing processes affect thermal gelation properties and microstructure of mechanically deboned chicken meat. *J. of Food Sci.* Vol. 57:325-329.
- Yang, T. S. and G. W. Froning. 1992. Changes in myofibrillar protein and collagen content of mechanically deboned chicken meat due to washing and screening. *Poultry Sci.* 71:1221-1227.