



DEPARTMENT OF
FOOD SCIENCE
AND TECHNOLOGY

FOOD PROCESSING & TRANSFORMATION



UNIVERSITY OF NEBRASKA-LINCOLN

DR. ANDRÉIA BIANCHINI

foodsci.unl.edu/bianchini

Dr. Bianchini studies the impact of processing on the quality and safety of foods. She has a particular interest on the effect of thermal and non-thermal processing on mycotoxins, pathogenic and sporeforming bacteria.

DR. JIAJIA CHEN

foodsci.unl.edu/chen

Multiphysics modeling of food processes for improving food quality and safety. Improving safety of low moisture foods using radiofrequency processing, extrusion, and gaseous technologies.

DR. OZAN CIFTCI

foodsci.unl.edu/ciftci

The Ciftci lab studies the development of a green biorefinery based on supercritical fluid technology for value-added processing of renewable feedstocks to develop integrated extraction, fractionation, reaction and particle formation of lipids and nutraceuticals as well as understanding the fundamentals associated with such process development.

DR. MARY-GRACE DANAQ

foodsci.unl.edu/danao

Research interests are in the broad area of food and bioprocess engineering focusing on value-added processing, storage and transportation of food and agricultural commodities, and developing novel methods, techniques, and procedures for evaluating and characterizing food products for quality control and safety assurance.

DR. DAVID JACKSON

foodsci.unl.edu/djackson

Characterization of corn/sorghum hybrids and their end-use functionality. Improving corn processing technologies [dry-grind ethanol, wet milling (starch & ethanol), dry milling & alkaline /nixtamalization]. Tortilla/chip process chemistry (wheat and maize tortillas).

DR. DEVIN ROSE

foodsci.unl.edu/drose

Evaluation of quality and chemical composition of whole grains. Impact of whole grain and dietary fiber containing foods on diet related disease prevention. Determine how differences in chemical and physical properties of whole grains influence end-use quality.

DR. JEYAM SUBBIAH

foodsci.unl.edu/subbiah

Multiphysics modeling of food processes for improving food quality and safety. Improving safety of low moisture foods using radiofrequency processing, extrusion, and gaseous technologies. Pulsed electric field for enhancing extraction of bioactives from fruits, vegetables and food processing waste for chemoprevention. Hyperspectral and multispectral imaging for predicting food quality.

DR. BING WANG

foodsci.unl.edu/wang

Dr. Bing Wang researches the application of quantitative risk assessment in evaluating the risk of adverse human health effects due to the exposure of biological and chemical hazards via food and other sources if relevant, to improve the use of scientific information in regulatory decisions about food safety and human health.

DR. RANDY WEHLING

foodsci.unl.edu/wehling

Chemistry and analysis of cereal grains. Rapid analytical methods for measuring food quality of grains and other commodities.

DR. CURTIS WELLER

foodsci.unl.edu/weller

Research responsibilities are in the broad area of food and bioproducts engineering focusing on value-added processing of agricultural commodities and physical properties determination. Concentration of research effort has been on refining of grain sorghum to recover high-value lipids. Enhancing food safety through control of foodborne disease agents.

DR. YUE ZHANG

foodsci.unl.edu/yue-zhang

Dr. Zhang studies the molecular interactions of biopolymers with other food components and the correlations between molecular interactions, structures and functionalities of food systems. Thermal analytical and rheological methods are employed to evaluate the processing and storage of foods.

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