



Food Science and Technology Department

Impacting the world three times a day



Dr. Lloyd Bullerman Professor Emeritus

Education:

B.S. Agriculture (Dairy and Animal Science), South Dakota State University

M.S. Bacteriology and Biochemistry, South Dakota State University

Ph.D. Food Technology and Microbiology, Iowa State University

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Teaching and/or Extension Activities:

Food Microbiology, Advanced Food Microbiology/Readings in Food Microbiology Food Mycology, Food Toxicology.

Research Area:

Research interests include food safety, food microbiology, food toxicology, food mycology, mycotoxins and the effects of processing on survival of molds and stability of mycotoxins in foods. Of current interest are Fusarium toxins, particularly fumonisins, deoxynivalenol, zearalenone and moniliformin in cereal grains and cereal based food products, and the effects of food processing on the stability of these toxins, in foods. Also of current interest are possible applications of antifungal and antimycotoxigenic effects of lactic acid bacteria and other microorganisms.

Five Selected Publications:

- Gutema, T., C. Munimbazi and L.B. Bullerman. 2000. Occurrence of fumonisins and moniliformin in corn and corn-based food products of U.S. origin. *J. Food Prot.* 63:1732-1737.
- Saxena, J., C. Munimbazi and L.B. Bullerman. 2001. Relationship of mould count, ergosterol and ochratoxin A production. *Int'l J. Food Microbiol.* 71:29-34.
- Castelo, M.M., L.S. Jackson, M.A. Hanna, B.H. Reynolds and L.B. Bullerman. 2001. Loss of Fumonisin B1 in extruded and baked corn-based foods with sugars. *J. Food Sci.* 66:416-421.
- Stiles, J., S. Penkar, M. Plockova, J. Chumchalova and L.B. Bullerman. 2002. Antifungal activity of sodium acetate and *Lactobacillus rhamnosus*. *J. Food Prot.* 65:1188-1191.
- Ryu, D., M.A. Hanna, K.M. Eskridge and L.B. Bullerman. 2003. Heat stability of zearalenone in an aqueous buffered model system. *J. Ag. Food Chem.* 51:1746-1748.