

Curriculum Vitae

David S. Jackson, Ph.D.
University of Nebraska
E-Mail: djackson@nebraska.edu

EMPLOYMENT HISTORY:

University of Nebraska (Central System Administration)

Vice Provost

July 1, 2016 –Present

Associate Vice President for Academic Affairs

January 2015 – June 2016

Selected Responsibilities (*Vice Provost and Associate VP titles*)

Work with the Provost to provide leadership for the University's multi-campus academic initiatives; identifying strategic areas for research opportunities; building interdisciplinary collaboration between campuses; organizing the review of new graduate programs and faculty proposals for research and teaching support; refining academic program and center proposals for Board of Regents and Nebraska Coordinating Committee for Postsecondary Education consideration; and working with senior campus administrators, faculty, state legislators, industry partners, and other external groups to advance the University of Nebraska's academic mission and research portfolio. Initially assist in allocating, and monitor/evaluate long-term impacts of system-wide investments in research and "Programs of Excellence" funding.

University of Nebraska-Lincoln

Associate Dean and Associate Director

Agricultural Research Division

Nebraska Agricultural Experiment Station

Institute of Agriculture and Natural Resources (IANR)

October 2008 – December 2014

Selected Responsibilities

Manage research portfolio associated with USDA formula-grant funding for Agriculture, Forestry, and Animal Health in Nebraska; provide IANR-level institutional approval for faculty grants (research, instruction, public service); develop internal grant programs to build research capacity/faculty teams addressing critical issues in Agriculture, Nutrition, Natural Resources, and Families; coordinate academic program and center reviews for IANR affiliated units, assist with institutional research prioritization; provide input on faculty hiring; provide operational management for the Division; administrative advisor for three USDA Multistate research projects.

Professor

Dept. of Food Science and Technology

July 2001 – Present

Selected Responsibilities

Research: Determining cereal grain quality characteristics for food and non-food uses (especially in maize, sorghum, wheat, plus other grains and non-cereal crops [dry beans, soybeans]), food product development, grain/cereal processing, and starch chemistry.

Pre-administrative activities: **Instruction:** Senior/Graduate level Capstone Course in Food Product Development. **Outreach/Extension:** Communicating basic cereal grain quality characteristics required for food and non-food uses, assisting food processing businesses overcome technical hurdles, developing approaches (curriculum/workshops) to providing technical assistance to entrepreneurial food businesses in Africa and USA.

Interim Department Head

Dept. of Food Science and Technology

November 2004 – March 2006

(Administrative) Intern

Agricultural Research Division (ESCOPE/ACOP Leadership Development Program)
July 2001 – June 2002

Associate Professor (July 1994 – June 2001)

Assistant Professor (January 1989 – June 1994)

EDUCATION:

Ph.D., December 1988, Texas A&M University

Department of Soil & Crop Sciences

Major: Food Science & Technology (Starch Chemistry)

(*Graduate Research & Teaching Assistant*, January 1987-December 1988)

M.S., December 1986, Texas A&M University

Department of Soil & Crop Sciences

Major: Food Science & Technology (Alkaline Cooking/Corn Quality)

(*Graduate Research & Teaching Assistant*, January 1985-December 1986)

B.S., May 1984, Cornell University

Department of Food Science

Major: Food Science (Science Option)

OTHER LEADERSHIP AND EMPLOYMENT ACTIVITIES:

Fellow, Food Systems Leadership Institute (Professional Development- 2010/2012)

Professional Organization Service:

NC-213 Multi-State Project: Chair (2005-2006), Vice-Chair (2004-2005)

IFT: Carbohydrate Division Chair (1997-1998, and other offices)

AACC: Carbohydrate Division Chair (2003-2004) & Symposium Organizer (2002-2003)

AACC: Associate Editor, *Cereal Chemistry* (3 terms: 1995-2000, 2006-present)

University Service:

UNL Conflict of Interest in Research Committee (Member or Ex Officio: 2006-present)

UNL Web Advisory Committee (Member: 2006-present)

UNL Information Services and Services Committee (Member: 2012-present)

UNL Academic Senate Representative (1995-2008), Secretary (2000/2001)

UNL Computational Services and Facilities Committee (Member, Chair: 2002-2005)

UNL Student Judicial Board (Member: 2005 - 2009)

FDST Graduate Committee (Member: 1994 – 2000, Chair: July 1996-June 1998)

SELECTED AWARDS:

“2009 Andersons Cereals and Oilseeds Award of Excellence” in Recognition of Outstanding Research Accomplishments

Tortilla Industry Association “2004 Best Paper Award – 1st Place” for a presentation at the 2004 AACC Annual Meeting titled:
Wheat tortilla textural property and formula optimization.

Tortilla Industry Association “2002 Excellence In Research Award”

Corn Refiners Association “Outstanding Presentation in Cereal Chemistry Award,” Presented November 1999 for a paper titled:
Starch Chromatography: Assessing Starch Functionality, Fine-Structure and Interactions in Model or Food Systems.

RESEARCH FOCUS:

Corn and Sorghum Grain-Quality Characterization

Corn and Sorghum Processing Chemistry and Optimization

Entrepreneurial Food Processing Business Development in Africa

Starch Polymer Chemistry

RESEARCH FUNDING SOURCES (Groups funding research during some period between 1989-present):

National Science Foundation / Environmental Protection Agency
Tortilla Industry Association*
Mexican Government (CONASUPO)*
Nebraska Corn Board*
Nebraska Wheat Board
Nebraska Sorghum Board*/National Sorghum Board
INTSORMIL* (A USAID international Sorghum/Millet research project)
Nebraska Dry Bean Commission*
National Honey Board*
USDA - Midwest Advanced Food Manufacturing Alliance (Subproject)
The Ohio State University (The Andersons Research Grants)*
Nebraska Center for Energy Sciences Research
Industrial and Entrepreneurial Clients/Projects*

*Multiple Grants.

COURTESY ACCADEMIC APPOINTMENT:

Professor, Department of Agronomy and Horticulture, University of Nebraska-Lincoln

PUBLICATIONS:

Journal Articles

Jackson, D.S. and Rooney, L.W. 1987. Rapid determination of moisture in masa with a domestic microwave oven. *Cereal Chemistry* 64(3):196-198.

Jackson, D.S., Rooney, L.W., Kunze, O.R. and Waniska, R.D. 1988. Alkaline processing properties of stress-cracked and broken corn (*Zea Mays L.*). *Cereal Chemistry* 65(2):133-137.

Jackson, D.S., Choto-Owen, C., Waniska, R.D., and Rooney, L.W. 1988. Characterization of starch cooked in alkali by aqueous high-performance size-exclusion chromatography. *Cereal Chemistry* 65(6):493-496.

Jackson, D.S., Waniska, R.D., and Rooney, L.W. 1989. Differential water-solubility of corn and sorghum starches as characterized by hplc-size exclusion chromatography. *Cereal Chemistry* 66(3):228-232.

Jackson, D.S., Gomez, M.H., Waniska, R.D. and Rooney, L.W. 1990. Effects of single-screw extrusion on starch as measured by aqueous high-performance size exclusion chromatography. *Cereal Chemistry* 67(6):529-532.

Ling, Du and Jackson, D.S. 1991. Corn wet milling with a commercial enzyme preparation. *Cereal Chemistry* 68(2):205-206.

Jackson, D.S. 1991. Solubility behavior of granular corn starches in methyl sulfoxide (DMSO) as measured by high-performance size exclusion chromatography. *Starch/Stärke*: 43(11):422-427.

Jackson, D.S., Waniska, R.D. and Rooney, L.W. 1992. Molecular weight patterns of Nägeli amyloextrins. *Starch/Stärke*: 44(2):59-61.

Zhang, W. and Jackson, D.S. 1992. Retrogradation behavior of wheat starch gels with differing molecular profiles. *Journal of Food Science*: 57(6):1428-1432.

Shandera Jr., D.L. and Jackson, D.S. 1993. A simplified method for measurement of lactic acid and sulfur dioxide in corn wet milling steep liquor. *Starch/ Stärke*: 45(10):351-354.

Wehling, R.L, Jackson, D.S., Hooper, D.G. and Ghaedian, A.R. 1993. Prediction of wet-milling starch yield from corn by near infrared spectroscopy. *Cereal Chemistry* 70(6):720-723.

Sahai, D. and Jackson, D.S. 1994. Structure and chemical properties of partially heated corn starch granules. *Starch/Stärke* 46(12):457-463.

Mua, J-P. and Jackson, D.S. 1995. Gelatinization and solubility properties of commercial oat starch. *Starch/Stärke* 47(1):2-7.

- Mokhoro, C.T. and Jackson, D.S. 1995. Starch related changes in stored soft sorghum porridges. *Journal of Food Science* 60(2):399-404.
- Shandera Jr., D.L., Parkhurst, A.M. and Jackson, D.S. 1995. Interactions of sulfur dioxide, lactic acid, and temperature during simulated corn wet milling. *Cereal Chem.* 72(4):371-378.
- Mua, J-P. and Jackson, D.S. 1995. Fractionation of regular corn starch: A comparison of aqueous leaching and aqueous dispersion methods. *Cereal Chem.* 72(5):508-511.
- Sahai, D. and Jackson, D.S. 1996. Structural and Chemical Properties of Native Corn Starch Granules. *Starch/Stärke* 48:249-255.
- Shandera, D.L. and Jackson, D.S. 1996. Effect of Corn Wet-Milling Conditions (Sulfur Dioxide, Lactic Acid, and Steeping Temperatures) on Starch Functionality. *Cereal Chem.* 73:632-637.
- Wehling, R.L., Jackson, D.S. and Hamaker, B.R. 1996. Prediction of Corn Dry-Milling Quality by Near-Infrared Spectroscopy. *Cereal Chem.* 73:543-546
- Mua, J.P. and Jackson, D.S. 1997. Fine structure of corn amylose and amylopectin fractions with various molecular weights. *J. Agric. Food Chem.* 45: 3840-3847.
- Mua, J.P. and Jackson, D.S. 1997. Relationships between functional attributes and molecular structures of amylose and amylopectin fractions from corn starch. *J. Agric. Food Chem.* 45: 3848-3854
- Mua, J.P., Rosowski, J.R. and Jackson, D.S. 1997. Initial Phase Solubilization of Normal Corn Starch by Methyl Sulfoxide (DMSO): Evidence from Scanning Electron Microscopy and Size Exclusion Chromatography. *Starch* 49:401-407.
- Shandera, D.L., Jackson, D.S. and Johnson, B.E. 1997. Quality factors impacting processing of maize dent hybrids. *Maydica* 42:281-289.
- Mua, J-P. and Jackson, D.S. 1998. Retrogradation and gel textural attributes of corn starch amylose and amylopectin fractions. *Journal of Cereal Science* 27:157-166.
- Sahai, D. and Jackson, D.S. 1999. Enthalpic transitions in native starch granules. *Cereal Chem.* 76:444-448.
- Sahai, D. Mua, J.P., Surjewan, I., Buendia, M.O., Rowe, M. and Jackson, D.S. 1999. Assessing degree of cook during corn nixtamalization: Impact of processing variables. *Cereal Chem.* 76:850-854.
- Osman, M.G., Sahai, D. and Jackson, D.S. 2000. Oil absorption characteristics of a multi-grain extrudate during frying: Impact of extrusion temperature and screw speed. *Cereal Chem.* 77(2):101-104.
- Sahai, D., Surjewan, I., Mua, J.P., Buendia, M.O., Rowe, M. and Jackson, D.S. 2000. Dry matter loss during nixtamalization of a white corn hybrid: Impact of processing parameters. *Cereal Chem.* 77(2):254-258.
- Lochte-Watson, K., Weller, C.L. and Jackson, D.S. 2000. Fractional composition, with emphasis on wax content, of grain sorghum (*Sorghum bicolor*) following abrasive decortication. *J. Agric. Engr. Research.* 77(2) 203-208.
- Sahai, D., Buendia, M.O. and Jackson, D.S. 2001. Analytical Techniques For Understanding Nixtamalized Corn Flour: Particle Size and Functionality Relationships in a Masa Flour Sample. *Cereal Chem.* 78(1):14-18.
- Sahai, D., Mua, J.P., Surjewan, I., Buendia, M.O., Rowe, M. and Jackson, D.S. 2001. Alkaline processing (*Nixtamalization*) of white mexican corn hybrids for tortilla production: Significance of corn physico-chemical characteristics and process conditions. *Cereal Chem.* 78(2):116-120.
- Sahai, D. and Jackson, D.S. 2001. A novel enzymatic nixtamalization process for producing corn masa flour. *Cereal Foods World:* 46:240-246.
- Shandera Jr., D.L. and Jackson, D.S. 2002. Corn Kernel Structural Integrity: Analysis Using Solvent and Heat Treatments. *Cereal Chem.* 79(2):308-316.
- Pineda-Valdes, G, Ryu, D., Jackson, D.S. and Bullerman, L.B. 2002. Reduction of Moniliformin During Alkaline Cooking of Corn. *Cereal Chem.* 79(6):779-782.
- Ozcan, S. and Jackson, D.S. 2002 The Impact of Thermal Events on Amylose-Fatty Acid Complexes. *Starch/Stärke* 54(12):593-602.

- Ozcan, S. and Jackson, D.S. 2003. A response surface analysis of commercial corn starch annealing. *Cereal Chem.* 80(2):241-243.
- Guo, G., Jackson, D.S., Graybosch, R.A. and Parkhurst, A.M. 2003. Asian salted noodle quality: Impact of amylose content adjustments using waxy wheat flour. *Cereal Chem.* 80(4):437-445.
- Guo, G., Jackson, D.S., Graybosch, R.A. and Parkhurst, A.M. 2003. Wheat tortilla quality: Impact of amylose content adjustments using waxy wheat flour. *Cereal Chem.* 80(4):427-436.
- Guo, G., Shelton, D.R., Jackson, D.S. and Parkhurst, A.M.. 2004. Comparison study of laboratory and pilot plant methods for Asian salted noodle processing. *J of Food Sci.* 69(4):Fep159-Fep163.
- Lee, K.-M., Herrman, T.J., Lingenfelter, J. and Jackson, D.S. 2005. Classification and prediction of maize hardness-associated properties using multivariate statistical analyses. *J of Cereal Sci.* 41(1):85-93.
- Ozcan, S. and Jackson, D.S. 2005. Functionality Behavior of Raw and Extruded Corn Starch Mixtures. *Cereal Chem.* 82(2):223-227.
- Duarte, A.P., Mason, S.C., Jackson, D.S. and Kiehl, J. de C. 2005. Grain Quality of Brazilian Maize Genotypes as Influenced by Nitrogen Level. *Crop Sci.* 45(5):1958-1964. ([Abstract](#))
- Yglesias, R. and Jackson, D.S. 2005. Evaluation of liquid nitrogen freeze drying and ethanol dehydration as methods to preserve partially cooked starch and masa systems. *Cereal Chem.* 82(6):702-705. ([Abstract](#))
- Yglesias, R., Parkhurst, A.M. and Jackson, D.S. 2005. Development of laboratory techniques to mimic industrial scale nixtamalization. *Cereal Chem.* 82(6):695-701. ([Abstract](#))
- Jaeger, S.L., Luebbe, M.K., Macken, C.N., Erickson, G.E., Klopfenstein, T.J., Fithian, W.A. and Jackson, D.S. 2006. Influence of corn hybrid traits on digestibility and the efficiency of gain in feedlot cattle. *J. Anim Sci.* 84(7):1790-1800. ([Abstract](#))
- Ratnayake, W. and Jackson, D.S. 2006. Gelatinization and Solubility of Corn Starch during Heating in Excess Water: New Insights. *J. Agric. Food Chem.* 54(10): 3712–3716. ([Abstract](#))
- Ratnayake, W.S. and Jackson, D.S. 2007. A new insight into the gelatinization process of native starches. *Carbohydrate Polymers* 67:511–529. ([Abstract](#))
- Kaye, N.M., Mason, S.C., Jackson, D.S. and Galusha, T.D. 2007. Crop rotation and soil amendment alters sorghum grain quality. *Crop Science*: 47:722-727. ([Abstract](#))
- Lee, K.-M., Herrman, T.J., Bean, S.R., Jackson, D. S. and Lingenfelter, J. 2007. Classification of Dry-Milled Maize Grit Yield Groups using Quadratic Discriminant Analysis and Decision Tree Algorithm. *Cereal Chemistry* 84(2):152–161. ([Abstract](#))
- Ratnayake, W. S, Wassinger, A.B., and Jackson, D.S. 2007. Extraction and characterization of starch from alkaline cooked corn masa. *Cereal Chemistry* 84(4):414-420. ([Abstract](#))
- Lee, K-M. Lee, Herrman, T.J., Rooney, L., Jackson, D.S., Lingenfelter, J., Rausch, K.D., McKinney, J., Iiams, C., Byrum, L. Hurburgh, C.R. Jr., Johnson, L.A. and Fox, S.R. 2007. Corroborative Study on Maize Quality, Dry-Milling and Wet-Milling Properties of Selected Maize Hybrids. *J. Agric. Food Chem.* 55 (26):10751-10763. ([Abstract](#))
- Zhu, T., Jackson, D.S., Wehling, R.L. and Gera, B. 2008. Comparison of Amylose Determination Methods and the Development of a Dual Wavelength Iodine Binding Technique. *Cereal Chemistry* 85(1):51-58. ([Abstract](#))
- Ratnayake, W.S, and Jackson, D.S. 2008. Phase Transition of Cross-Linked and Hydroxypropylated Corn (*Zea mays* L.) Starches. *LWT Food Science & Technology* 41(2):346-358. ([Abstract](#))
- Ratnayake, W.S, and Jackson, D.S. 2008. Thermal Behavior of Resistant Starches RS 2, RS 3, and RS 4. *Journal of Food Science* 73(5): C356-C366. ([Abstract](#))
- Pushpadass, H., Kumar, A., Jackson, D.S., Wehling, R.L., Dumais, J.J., Hanna, M.A. 2009. Macromolecular Changes in Extruded Starch-Films Plasticized with Glycerol, Water and Stearic Acid. *Starch–Stärke* 61(5): 256-266. ([Abstract](#))
- Ratnayake, W. S., Otani, C., and Jackson, D. S. 2009. DSC enthalpic transitions during starch gelatinisation in excess water, dilute sodium chloride and dilute sucrose solutions. *J.Sci.Food Agric.* 89(12): 2156 - 2164. ([Abstract](#))

Harrelson, F. W., Luebbe, M. K., Meyer, N. F., Erickson, G. E., Klopfenstein, T. J., Jackson, D. S. and Fithian, W. A. 2009. Influence of corn hybrid and processing method on nutrient digestibility, finishing performance, and carcass characteristics. *Journal of Animal Science* 87:2323-2332. ([Abstract](#))

Griess, J. K., Mason, S.C., Jackson, D.S., Galusha, T.D., and Yaseen, M, and Pedersen, J.F. 2010. Environment and hybrid influences on food-grade sorghum grain yield and hardness. *Crop Science* 50:1480-1489. ([Abstract](#))

Hansen, L.E., Jackson, D.S., Wehling, R.L., and Graybosch, R.A. 2010. Functionality of chemically modified wild-type, partial waxy and waxy starches from tetraploid wheats. *Journal of Cereal Science* 51(3):409-414. ([Abstract](#))

Hansen, L.E., Jackson, D.S., Wehling, R.L., Wilson, J.D. and Graybosch, R.A. 2010. Functionality of native tetraploid wheat starches: Effects of waxy loci alleles and amylose concentration in blends. *Journal of Cereal Science* 52(1):39-45. ([Abstract](#))

Johnson, W. B., Ratnayake, W. S., Jackson, D. S., Lee, K., Herrman, T. J., Bean, S. R., and Mason, S. C. 2010. Factors affecting the alkaline cooking performance of selected corn and sorghum hybrids. *Cereal Chem.* 87:524-531. ([Abstract](#))

Griess, J. K., Mason, S. C., Jackson, D. S., Galusha, T. D., Pedersen, J. F., and Yaseen, M. 2011. Environment and hybrid influences on rapid-visco-analysis flour properties of food-grade grain sorghum. *Crop Sci.* 51:1757-1766. ([Abstract](#))

Sweley, J. C., Rose, D. J., and Jackson, D. S. 2011. Composition and sensory evaluation of popcorn flake polymorphisms for a select butterfly-type hybrid. *Cereal Chem.* 88:321-327. ([Abstract](#))

Sweley, J. C., Rose, D. J., and Jackson, D. S. 2012. Hybrid and environment effects on popcorn kernel physiochemical properties and their relationship to microwave popping performance. *J. Cereal Sci.* 55:188-194. ([Abstract](#))

Mkandawire, N.L., Kaufman, R.C., Bean, S.R., Weller, C.L., Jackson, D.S., and Rose, D.J. 2013. Effects of sorghum (*Sorghum bicolor* (L.) Moench) tannins on α -amylase activity and *in vitro* digestibility of starch in raw and processed flours. *J. Ag. and Food Chem.* 61:4448-4454. ([Abstract](#))

Sweley, J. C., Rose, D. J., and Jackson, D. S. 2013. Quality Traits and Popping Performance Considerations for Popcorn (*Zea mays* Everta). *Food Reviews International* 29(2): 157-177. ([Abstract](#))

Rose, D. J., Williams, E., Mkandawire, N. L., Weller, C.L. and Jackson, D.S. 2014. Use of whole grain and refined flour from tannin and non-tannin sorghum (*Sorghum bicolor* (L.) Moench) varieties in frybread. *Food Sci. and Tech. Inter.* 20:333-339. ([Abstract](#))

Yaseen, M., Griess, J.K., Mason, S.C. and Jackson, D.S. 2014. Potential use of GGE bi-plot analysis to evaluate white sorghum grain attributes for end uses. *Pak. J. Agri. Sci.* 51(1): 263-271. (Abstract)

Mkandawire, N.L., Weier, S.A., Weller, C.L., Jackson, D.S. and Rose, D.J. 2015. Composition, *in vitro* digestibility, and sensory evaluation of extruded whole grain sorghum breakfast cereals. *LWT - Food Sci. and Tech.* 62: 662-667. ([Abstract](#))

Sahasrabudhe, S.N. Ratnayake, W.S., Mathew, J.M. and Jackson, D.S. Accepted (2016). Assessment of Corn Quality for Nixtamalization: Development of a Convenient Bench-Top Cooking Method. *Cereal Chem.*

Book Chapters

Jackson, D.S. and Shandera Jr., D.L., 1995. Corn Wet Milling: Separation Chemistry and Technology. In: *Advances in Food and Nutrition Research*, J.E. Kinsella and S.L. Taylor, eds. Academic Press, San Diego, CA USA. Volume 38, Pages 271-300.

Jackson, D.S. 1993/2003. Starch: Functional Properties. In: *Encyclopaedia of Food Science, Food Technology and Nutrition* (1993), *Encyclopedia of Food Sciences and Nutrition* (2003). R. Macrae, R. Robinson, and M. Sadler, eds. Academic Press Limited, London. ([Revised Edition, 2003:5572-5575.](#))

Jackson, D.S. 1993/2003. Starch: Structure, chemical properties and analysis. In: *Encyclopaedia of Food Science, Food Technology and Nutrition* (1993), *Encyclopedia of Food Sciences and Nutrition* (2003), R. Macrae, R. Robinson, and M. Sadler, eds. Academic Press Limited, London. ([Revised Edition, 2003: 5561-5567.](#))

Ratnayake, W.S. and Jackson, D.S. 2003. Starch: Sources and Processing. In: *Encyclopedia of Food Sciences and Nutrition, Revised 2nd Edition: 5567-5572.*

Ratnayake, W.S. and Jackson, D.S. 2009. Starch Gelatinization. In: *Advances in Food and Nutrition Research*, Volume S.L. Taylor, ed. Elsevier, Inc., Volume 55, 221-268. ([Abstract](#))

Special Reports

Jackson, D.S., Sahai, D., Surjawan, I., Buendia-Gonzalez, M.O., Rowe, M.J. and Mua, J-P. 1998. Traditional Alkaline Cooking and Tortilla Production: Final Report to CONASUPO (Mexican Government). 177 pages.

Jaeger, S.L., Macken, C.N., Erickson, G.E., Klopfenstein, T.J., Fithian, W.A. and Jackson, D.S., (2004, 04/21). The Influence of Corn Kernel Traits on Feedlot Cattle Performance. In: 2004 Beef Cattle Reports. p. 54-57, University of Nebraska, Dept. of Animal Science. ([Abstract](#))

Harrelson, F.W., Erickson, G.E., Klopfenstein, T.J., Nelson, L.A. and Jackson, D.S. 2005. Influence of Corn Hybrid on Kernel Traits. In: 2006 Beef Cattle Reports. p. 43-44, University of Nebraska, Dept. of Animal Science. ([Abstract](#))

Harrelson, F.W., Erickson, G.E., Klopfenstein, T.J., Fithian, W.A., Clark, P.M. and Jackson, D.S. 2005. Influence of Corn Hybrid, Kernel Traits, and Dry Rolling or Steam Flaking on Digestibility. In: 2006 Beef Cattle Reports. p. 45-47, University of Nebraska, Dept. of Animal Science. ([Abstract](#))

Harrelson, F.W., Erickson, G.E., Klopfenstein, T.J., Jackson, D.S. and Fithian, W.A. 2007. Influence of Corn Hybrid, Kernel Traits, and Growing Location on Digestibility. In: 2008 Beef Cattle Reports. p. 45-47, University of Nebraska, Dept. of Animal Science. ([Abstract](#))

Patents

Jackson, D.S. and Sahai, D. 2002. Enzymatic process for nixtamalization of cereal grains. US Patent No. 6,428,828. August 6, 2002.