

## **VEERACHANDRA K. YEMMIREDDY, Ph.D.**

Assistant Professor of Food Safety & Microbiology  
School of Earth, Environmental, and Marine Sciences & Department of Biology  
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### **EDUCATION**

**Ph.D. Food Science**, University of Georgia, Athens, GA, USA. 2015  
Dissertation: *Efficacy of photocatalytic nanocoatings on food contact surfaces to inactivate pathogenic microorganisms*

**M.S. Food Science**, University of Georgia, Athens, GA, USA. 2011  
Thesis: *Develop rapid drying technologies and innovative value-added dried natural products from rabbiteye blueberries*  
Nominated for College of Agriculture and Environmental Sciences E. Broadus Brownie outstanding master's research award

**B. Tech. Food Technology**, Osmania University, Hyderabad, India. 2004  
Project: *Studies on pesticide residues in packaged drinking water*

### **EMPLOYMENT**

09/18-current	<b>University of Texas Rio Grande Valley</b> , Edinburg, Texas Assistant Professor, School of Earth, Environmental, and Marine Sciences Joint appointment with Department of Biology
02/17 - 08/18	<b>Louisiana State University</b> , Baton Rouge, LA Postdoctoral Researcher- Food Safety
06/15 - 31/16	<b>University of Georgia</b> , Griffin, GA Postdoctoral Research Professional- Food Safety
09/15 - 05/16	<b>Golden State Foods</b> , Conyers, GA Part-time HACCP Auditor (FSMA compliance team)
01/09 - 05/15	<b>University of Georgia</b> , Griffin, GA Graduate Research Assistant - Department of Food Science and Technology
07/07 - 07/08	<b>University College for Women</b> , Hyderabad, India Adjunct Instructor - Department of Food & Nutrition
06/06 - 07/08	<b>Osmania University</b> , Hyderabad, India Academic Professional (NTT Faculty) - Department of Food Technology
05/04 - 05/06	<b>Vimta Labs Ltd.</b> , Hyderabad, India Scientist - Food & Agri Department

## PEER-REVIEWED PUBLICATIONS

### Under review

UR.1. **Yemmireddy, V. K.**, Cason, C., Moreira, J., and Adhikari, A (2019) Effect of pecan variety and the method of extraction on the antimicrobial activity of pecan shell extracts against different foodborne pathogens and their efficacy on real food matrices. Submitted to *Food Control*

### Published

- P.1. Kharel, K., Prinyawiwatkul, W., **Yemmireddy, V. K.**, and Adhikari, A. (2019). Effect of hot-water treatment of in-shell pecans on physico-chemical properties and consumer acceptability of roasted pecan kernels. *International Journal of Food Science and Technology*. doi:10.1111/ijfs.14096
- P.2. Chhetri, V.S., Fontenot, K., Strahan, R., **Yemmireddy, V.K.**, Cason, C., Kharel, K., Adhikari, A (2019). Attachment strength and on-farm die-off rate of *Escherichia coli* on watermelon surfaces. *PLoS ONE* 14(1): e0210115
- P.3. Adhikari, A., **Yemmireddy, V. K.**, Costello, M.J., Gray, P. M., Salvadalena, R., Rasco, B., and Killinger, K. (2018). Effect of storage time and temperature on the viability of *E. coli* O157:H7, *Salmonella* spp, *Listeria innocua*, *Staphylococcus aureus*, and *Clostridium sporogenes* vegetative cells and spores in vacuum packed canned pasteurized milk cheese. *International Journal of Food Microbiology*. 286. 148-154.
- P.4. Kharel, K., **Yemmireddy, V. K.**, Graham, C., Prinyawiwatkul, W and Adhikari, A. (2018). Efficacy of hot water treatment of in-shell pecans to destroy *E. coli* O157:H7, *Salmonella* spp., *Listeria monocytogens* and *Enterococcus faecium*. *LWT-Food Science and Technology*. 97:555-560.
- P.5. Chhetri VS, Fontenot K, Strahan R, **Yemmireddy VK**, Parraga Estrada KJ, Adhikari A. (2018). Effect of weed level on microbial die-off rate on watermelon surface in an agricultural setting. *Journal of Food Safety*. e12520.
- P.6. **Yemmireddy, V. K**, Hung, Y.-C. (2017). Using photocatalyst metal oxides as antimicrobial surface coatings to ensure food safety: Opportunities and Challenges. *Comprehensive Reviews in Food Science and Food Safety*, 16(4): 617-631.
- P.7. Hung, Y.-C., Waters, B. W., **Yemmireddy, V. K.**, and Huang, C-H (2017). pH effect on the formation of chlorine disinfection by-products and potential strategies to minimize their formation. *Journal of Integrative Agriculture*, 16 (12):2914-2923.
- P.8. **Yemmireddy, V. K** and Hung, Y.-C. (2017). Photocatalytic TiO<sub>2</sub> coating of plastic cutting board to prevent microbial cross-contamination. *Food Control*, 77: 88-95.

- P.9. **Yemmireddy, V. K** and Hung, Y.-C. (2015). Selection of photocatalytic bactericidal titanium dioxide (TiO<sub>2</sub>) nanoparticles for food safety applications. *LWT- Food Science and Technology*, 61: 1-6.
- P.10. **Yemmireddy, V. K** and Hung, Y.-C. (2015). Effect of food processing organic matter on bactericidal activity of titanium dioxide (TiO<sub>2</sub>). *International Journal of Food Microbiology*, 204: 75-80.
- P.11. **Yemmireddy, V. K.**, Glenn D. Farrell, and Hung, Y.-C. (2015). Development of titanium dioxide (TiO<sub>2</sub>) nanocoatings on food contact surfaces and method to evaluate their durability and photocatalytic bactericidal property. *Journal of Food Science*, 80 (8): N1903-N1911.
- P.12. **Yemmireddy, V. K** and Hung, Y.-C. (2015). Effect of different binding agents on physical stability and bactericidal activity of photocatalytic TiO<sub>2</sub> nanocoatings on food contact surfaces. *Food Control*, 57: 82-88.
- P.13. **Yemmireddy, V. K.**, Chintagari, S., and Hung, Y.-C. (2013) Physico-chemical properties of pancakes made from an instant mix containing different levels of peanut (*Arachis hypogaea*) flour. *Peanut Science*, 40: 142-148.
- P.14. **Yemmireddy, V. K.**, Chinnan, M.S., Kerr, W.L., and Hung, Y.-C., (2013). Effect of drying method on drying time and physico-chemical properties of dried rabbiteye blueberries, *LWT- Food Science and Technology*, 50:739-745.
- P.15. **Yemmireddy, V. K** and Hung, Y.-C. (2012). Drying characteristics of individually quick frozen (IQF) rabbiteye blueberries. *Applied Engineering in Agriculture*, 28 (6): 877-883.

## CONFERENCE PRESENTATIONS

- C.1. **Yemmireddy, V. K**, Cason, C., and Adhikari, A. (2018). Determination of antioxidant and antimicrobial properties of pecan shell bioactives. IUFoST Annual Meeting, Oct 23-27, 2018; Mumbai, India. (Poster#222)
- C.2. Cason, C., **Yemmireddy, V.K**, & Adhikari, A. (2018). Effect of extraction method and variety on antioxidant and antimicrobial properties of pecan shell extracts. IFT Food Expo & Annual Meeting, July 15-18, 2018; Chicago. IL (Poster#050)
- C.3. Kharel, K., **Yemmireddy, V. K.**, Graham, C, Prinyawiwatkul, W and Adhikari, A. (2018). Effect of hot water conditioning of in-shell pecans on their microbial safety and quality. IFT Food Expo & Annual Meeting, July 15-18, 2018; Chicago. IL. Division Competition Finalist. (Poster#033)
- C.4. **Yemmireddy, V. K**, Cason, C, & Adhikari, A. (2018). Antimicrobial activity of pecan shell extracts against various foodborne pathogens. IAFP Annual Meeting, July 8-11, 2018; Salt Lake City, Utah. (Poster# P3-216)

- C.5. Camas, A., **Yemmireddy, V. K.**, Janes, M., and Adhikari, A. (2018). Evaluation of microbiological quality of agricultural water and the effect of water source, sample storage conditions, and methods of analysis. IAFP Annual Meeting, July 8-11, 2018; Salt Lake City, Utah. (Poster# P1-212)
- C.6. Luu, P., **Yemmireddy, V. K.**, and Adhikari, A. (2018) Efficacy of Aqueous Chlorine Dioxide in reducing *Salmonella*, *E. coli* O157:H7, and *Listeria monocytogenes* on Sweet Potatoes. IAFP Annual Meeting, July 8-11, 2018; Salt Lake City, Utah. (Poster# P1-186)
- C.7. Kharel, K., Cason, C., **Yemmireddy, V.K.**, Graham, C., Adhikari, A. (2018). Sustainable practices to mitigate food safety risk and utilize by-product from pecans. Tri-State Pecanference., June 21-22, 2018, Raymond, MS.
- C.8. Y.-C. Hung, **Yemmireddy, V. K.** (2018). Prevent cross-contamination from food contact surfaces using light activated antimicrobial nanocoatings. Japan Food Machinery Manufacturers Association (FOOMA) Meeting, June 12-15, Tokyo, Japan.
- C.9. **Yemmireddy, V. K.**, Hung, Y.-C. (2017). Photocatalytic bactericidal activity of titanium dioxide coated plastic cutting board. IFT 2017 Annual Meeting & Food Expo, Las Vegas, NV. (Poster # 048)
- C.10. Y.-C. Hung, **Yemmireddy, V. K.** (2016). Coating photocatalytic TiO<sub>2</sub> nanoparticles on plastic cutting board for microbial inactivation. IUFOST 18<sup>th</sup> World Congress of Food Science and Technology & Expo, Dublin, Ireland. (Oral Presentation # 15)
- C.11. **Yemmireddy, V. K.**, Hung, Y.-C. (2015). Durability and bactericidal activity of titanium dioxide (TiO<sub>2</sub>) nanocoatings on food contact surfaces. IFT 2015 Annual Meeting & Food Expo, Chicago, IL. (Poster # 125-35)
- C.12. Liu, L., **Yemmireddy, V. K.**, Hung, Y.-C., Cannon, J. (2015). Investigation of foodborne virus disinfection by UVA activated TiO<sub>2</sub> coated surfaces. USDA NIFA, Joint Project Directors Meeting, Portland, Oregon.
- C.13. Y.-C. Hung, **Yemmireddy, V. K.**, Zhao, Y., Basnet, P. (2014). Photocatalytic nanocoatings as a new tool to ensure food safety. IUFOST 17<sup>th</sup> World Congress of Food Science and Technology & Expo, Montreal, Canada. (Poster # CS4.1.5)
- C.14. **Yemmireddy, V. K.**, Hung, Y.-C. (2014). Selection of bactericidal titanium dioxide (TiO<sub>2</sub>) nanoparticles for food safety applications. IFT 2014 Annual Meeting & Food Expo, New Orleans, LA. (Poster # 248-28)
- C.15. **Yemmireddy, V. K.**, Hung, Y.-C. (2014). Effect of organic matter on photocatalytic bactericidal activity of titanium dioxide (TiO<sub>2</sub>). IFT 2014 Annual Meeting & Food Expo, New Orleans, LA. (Poster # 248-16)

- C.16. **Yemmireddy, V. K**, Hart, I., Hung, Y.-C. (2013). Quality evaluation of peanut ice-cream made from an instant mix. American Peanut Research and Education Society, 45<sup>th</sup> Annual meeting, Young Harris, GA. (Oral Presentation # 15)
- C.17. Hung, Y.-C., R. Jadeja, S. Chintagari, and **Yemmireddy, V. K.** (2013). Advanced Processing Technologies to Inactivate Shiga Toxin-Producing *Escherichia coli* on Beef. Proceedings of the 2013 International Food Machinery & Technology Exhibition. Tokyo, Japan. June 11-14, 2013. Pp: 293-300.
- C.18. **Yemmireddy, V. K**, Hung, Y.-C. (2011). Effect of impingement drying on physico-chemical properties of frozen rabbiteye blueberries. IFT 2011 Annual Meeting & Food Expo, New Orleans, LA. (Poster # 154-15)
- C.19. **Yemmireddy, V. K**, Hung, Y.-C. (2010). Physico-chemical properties of peanut pancakes made from an instant mix. IFT 2010 Annual meeting & Food Expo, Chicago, IL. (Poster # 152-10)
- C.20. **Yemmireddy, V. K**, Jukuri, S., and Pogaku, R., (2003). Activity of enzymes extracted from fruit pomace on food products. 5th International Food Convention (IFCON), 2003, Mysore, INDIA.

## GRANTS & FUNDING

- 2019            Agricultural water treatment-Southwest region  
The Center for Produce Safety, Regional water research grant awards  
Amount: \$200,000 with \$200,000 match  
Role: Co-PI (\$25,000 plus \$25,000 match)  
Status: Submitted and currently under review
- 2019            *Strengthening national security through capacity building and private-university-government partnerships in food and agricultural sciences.* USDA AFRI: Education and Workforce Development program.  
Role: Co-PI; Total amount requested \$450,000.  
Status: Re-submitted and currently under review
- 2019            Development of novel technologies to mitigate the risk of antimicrobial resistant foodborne pathogens in fresh produce postharvest supply chain; Foundation for Food and Agricultural Research (FFAR)-New Innovator in Food and Agriculture Grant Award Program  
Role: PI; Amount: \$236,000.00  
Status: Not funded
- 2019            *Development of efficient post-harvest sanitation protocols to enhance microbial safety of organic fresh produce,* USDA-SPCBG Program  
Role: PI; Amount: \$111,221.00  
Status: Not funded

- 2019 *Microbial Quality of Agricultural Water Sourced from Lower Rio Grande River; A Risk Assessment and Management Framework for Food Safety Modernization Act (FSMA) Compliance.* UTRGV-COS SEED Grant Award  
Role: PI; Amount: \$25,000.00  
Status: Not funded
- 2018 *Rotation of sanitizers and underlying biophysical mechanisms involved in controlling Listeria monocytogenes growth and biofilm development in fresh produce operations.* Center for Produce Safety.  
Role: PI; Amount: \$152,226.00 for 1 year  
Status: Pre-proposal received positive reviews but not invited for a full proposal at this time
- 2018 *Training Agriculture Specialists to Tackle Emerging Food Safety Threats at the U.S. Land Ports-of-Entry.* MSI STEM Research and Development Consortium (MSRDC) Program, Department of Homeland Security  
Role: PI; Amount: \$645,250.00  
Status: Pre-proposal under review
- 2018 UT System's Rising STARS Equipment Award Grant for Food Safety & Microbiology Program  
Amount: \$250,000  
Role: PI; Status: Funded
- 2018 *Strengthening national security through capacity building and private-university-government partnerships in food and agricultural sciences.* USDA AFRI: Education and Workforce Development program.  
Role: Co-PI., Amount requested \$450,000.  
Status: Not funded but recommended for re-submission
- 2018 *Managing farmers market food safety risk by empowering producers with efficient food safety tools and resources.* USDA-NIFA Southern Extension Risk Management Education.  
Role: Co-PI., Amount \$50,000.  
Status: Funded
- 2017 *Expanding the food safety educational outreach programs to small and mid-size local food systems in Louisiana, Mississippi and Alabama.* USDA-NIFA Food Safety Outreach Program.  
Role: Co-PI., Amount requested \$400,000.  
Status: Not funded
- 2016 *Mitigating the risk of microbial cross-contamination from food contact surfaces using novel light activated antimicrobial nanocoatings.* USDA-NIFA Nanotechnology for Agricultural and Food Systems.  
Role: Drafted project narrative. Amount requested \$500,000.  
Status: Not funded

- 2015 *Natural light-activated bactericidal functional surface coatings on packaging materials for storage and preservation of fresh produce.* USDA-NIFA: Effective mitigation strategies for antimicrobial resistance.  
Role: Drafted project narrative. Amount requested \$500,000.  
Status: Not funded
- 2014 *Degradation and removal of pesticide residues from fruits and vegetable surfaces using EO water.* USDA-NIFA: Foundational Research Program.  
Role: Drafted project narrative. Amount requested \$150,000.  
Status: Recommended for re-submission
- 2013 *Stable photo-catalytic nano-coating for food contact and non-food contact surfaces and its bactericidal property.* USDA-NIFA: Nanotechnology for Agricultural and Food Systems.  
Role: Drafted project narrative. Amount requested \$500,000.  
Status: Recommended for re-submission
- 2012 *Development of value-added peanut ice cream instant mix formulation to increase the market potential of Georgia grown peanuts.* Georgia Peanut Commission.  
Role: Drafted project proposal. Amount requested \$15,000.  
Status: Funded

## **STUDENT MENTORING & SUPERVISION**

Qulina Rai, Masters Student in AESS Program, Spring 2019 (UTRGV)

Luis Saenz, Undergraduate Research Student, Spring 2019 (UTRGV)  
Nora Sustaita, Undergraduate Research Assistant, Fall 2018-Spring 2019 (UTRGV)

### **PhD**

Vijay Singh Chhetri (LSU) (Research and writing guidance)  
Karuna Kharel (LSU) (Research and experimental design)  
Jing Xie (UGA) (Technical assistance)  
Lingling Liu (UGA) (Technical assistance)  
Chen Xi (UGA) (Manuscripts reviewed)

### **Masters**

Karuna Kharel (LSU) (Research, Thesis, Manuscripts)  
Phillip Luu (LSU) (Research and thesis writing)  
Cameron Cason (LSU) (Research design, technical assistance, thesis and manuscripts)  
Juan Moreira (LSU) (Technical assistance)

### **Undergraduate**

David Hyunh (LSU) (Lab Supervisor)  
Brett Rivera (LSU) (Lab Supervisor)  
Vishnuvardhan, V (Osmania University, India) (Project Co-advisor)

Sravanti Priya, M (Osmania University, India) (Project Co-advisor)  
Shruthi Tripuraneni (Osmania University, India) (Project Co-advisor)

#### **Visiting scholars**

Andrea Camas (Research associate at LSU) (Research and writing guidance)  
Prasiddha Karki (Summer intern at LSU from Johns Hopkins) (Supervisor)  
Erika Cruz, Ximena Diez, Andrea Rosales, and Juan Moreira  
(Research intern at LSU from Zamorano University, Honduras) (Supervisor)

#### **High school students**

Brenda Cui (UGA) (Mentor and supervisor)  
Iman Hart (UGA) (Mentor and supervisor)

**Note:** Drs. Achyut Adhikari and Yen-Con Hung are the major professors for the students at LSU and UGA, respectively. My role and contribution for the training and development of individual students was provided in the parenthesis beside their name.

### **TEACHING EXPERIENCE**

#### **University of Texas Rio Grande Valley**

BIOL 6321- Applied Microbiology (Fall 2018)  
EEMS 6365- Nanotechnologies for Food and Agriculture (Spring 2019)  
SAFS 1329-Introduction to Food Science (Fall 2019)  
BIOL 3401- General Microbiology Lab (Fall 2019)

#### **Guest Lectures**

Louisiana State University  
NFS 4070 Food Laws, Standards and Regulations (Fall 2017)

#### **Academic Professional (NTT Faculty)**

Department of Food Technology at Osmania University, Hyderabad, India  
FTT 4.106 Mathematical Modeling in Food Industry (Fall 2006 & 2007)  
FTT 4.108 Computer Application in Process Industries (Fall 2006 & 2007)  
FTT 3.101 Heat Transfer in Food Engineering (Fall 2006 & 2007)  
FTT 3.107 Heat Transfer in Food Engineering Lab (Fall 2006 & 2007)  
FTT 3.201 Fluid Dynamics Lab (Fall 2006 & 2007)  
FTT 4.204 Fermented Foods (Spring 2006 & 2007)  
FTT 4.206 Food Packaging Lab (Spring 2006 & 2007)  
FTT 3.201 Unit Operations in Food Engineering (Spring 2006 & 2007)  
FTT 3.207 Unit Operations in Food Engineering Lab (Spring 2006 & 2007)  
FTT 2.207 Food and Water Microbiology Lab(Spring 2006 & 2007)

#### **Adjunct Instructor**

University College for Women, Hyderabad, India  
Food Packaging (Spring 2007 and 2008)

#### **External Examiner**

Loyola Academy of UG and PG College, Hyderabad, India  
Food Processing Technology & Food Packaging (2006-07, 2007-08)



## **EXTENSION & OUTREACH EXPERIENCE**

### **New training & curriculum development**

Summer 2019- Advanced PSA Grower training curriculum development  
Date SC Center for FSMA Training, Education and Outreach  
Member: Micro 101 and Sanitation modules development subcommittee

### **Invited lecture**

Spring 2019 High tunnel workshop- Food Safety, Jan 29 to 30<sup>th</sup>, 2019  
University of Texas Rio Grande Valley

### **Training & Workshops**

#### **PSA Grower Training & Farm Food Safety Plan Development Workshop**

1. Alexandria, LA from 22<sup>th</sup> to 23<sup>rd</sup> March, 2018
2. Amite, LA from 22<sup>th</sup> to 23<sup>rd</sup> Feb, 2018
3. Oak Grove, LA from 7<sup>th</sup> to 8<sup>th</sup> Dec, 2017
4. Lafayette, LA from 14<sup>th</sup> to 15<sup>th</sup> Nov, 2017
5. Baton Rouge, LA on 25<sup>th</sup> Sep, 2017
6. Alexandria, LA from 6<sup>th</sup> to 7<sup>th</sup> June, 2017
7. Hammond, LA from 30<sup>th</sup> to 31<sup>st</sup> May, 2017

Note: Served as an instructor and co-coordinator for all the above programs

#### **PSA train-the-trainer course**

Participant and Co-coordinator: At New Orleans Convention Center, LA from 17<sup>th</sup> to 18<sup>th</sup> April, 2017

#### **Produce Safety Alliance Water Summit, Covington, KY**

Facilitator from Baton Rouge remote site location, Feb 27-28<sup>th</sup>, 2018

#### **FSPCA PCQI Trainings**

1. At LSU AgCenter from 10<sup>th</sup> to 12<sup>th</sup> Apr, 2018
2. At LSU AgCenter from 31<sup>st</sup> Oct to 2<sup>nd</sup> Nov, 2017
3. At LSU AgCenter from 5<sup>th</sup> to 7<sup>th</sup> July, 2017
4. At LSU AgCenter from 8<sup>th</sup> to 10<sup>th</sup> March, 2017

Note: Served as an instructor and co-coordinator for all the above programs

#### **Better Process Control School (BPCS)**

1. Taught chapter #10 at LSU AgCenter on 25<sup>th</sup> July, 2018

#### **Food Safety and Adulteration Educational Workshops**

A series of 4 community development workshops were conducted for unemployed youth and women in the state of Andhra Pradesh, India from July to November, 2006

### **Web-based Educational Tools**

1. LSU AgCenter Food Safety Webpage
2. Achyut Adhikari Food Safety Research Group Website
3. USDA/AFRI funded Integrated Food Safety Project Website at UGA
4. USAID funded Peanut Information Network System Website at UGA
5. EO water Information Network System Website at UGA
6. University of Georgia Commodities – Peanuts at UGA

\*My role is either design and/or development along with the content management of above mentioned websites.

## INDUSTRIAL EXPERIENCE

**HACCP Auditor**, Golden State Foods, Conyers, GA 09/2015 to 05/2016

- Member of HACCP and FSMA compliance team
- Identified critical control points (CCPs)
- Conducted live inspections and implemented GMPs
- Verified compliance guidelines and approved products for market release
- Coordinated customer inspections and audits

**Scientist**, Vimta Labs Ltd, Hyderabad, India 05/2004 to 05/2006

- Analyzed food & agri products as per national and international standards
- Conducted intra-laboratory proficiency tests
- Developed in-house analytical test methods and SOPs

**Summer Intern**, GSK Consumer Health Care Ltd, India 05/2003 to 07/2003  
Underwent in-plant training in production, engineering, and quality assurance

## AWARDS & HONORS

1. John J. Powers Graduate Scholarship from University of Georgia, 2015
2. Manjeet S. Chinnan Travel Support from University of Georgia, 2015
3. Manjeet S. Chinnan Travel Support from University of Georgia, 2014
4. Selected for Emerging Leaders Program at University of Georgia, 2013
5. Feeding Tomorrow Graduate Scholarship from IFT, 2013
6. Peanut Proud Scholarship from American Peanut Marketing Association, 2013

## TRAINING & CERTIFICATIONS

1. FSPCA - Approved to attend LEAD INSTRUCTOR training for Human Food
2. Better Process Control School Certified for Low-acid and Acidified Foods
3. Produce Safety Alliance Certified Grower Trainer
4. FSPCA- Preventive Controls Qualified Individual Training
5. FDA training certificate in Food Labeling
6. Validating Food Safety & Quality in Meat Processing
7. HACCP Certified by International HACCP Alliance

## PROFESSIONAL SERVICE

**Ad-hoc Reviewer**

- Food Control
- Journal of Food Science

- International Journal of Food Science and Technology
- Trends in Food Science and Technology

**Reviewer**

- IFT Annual Meeting & Food Expo 2015-2017  
Food Safety & Defense Scientific Track

**Assistant Editor**

- De Gruyter Open Ltd., 2015-2016

**Founder**

- Journal Club, Food Safety Lab, Louisiana State University
- Food Science Club, Osmania University, India

**Program Committee**

- Coordinator, National Conference on Food Science & Technology-2007, University College of Technology, Osmania University, India
- Student Organizer, Food Synergism-2001, Osmania University, India
- Student Organizer, Food Synergism-2003, Osmania University, India
- Student Organizer, Food Synergism-2004, Osmania University, India
- Student Organizer, Catalysis-2003 Youth Festival, Hyderabad, India

**Memberships**

- Institute of Food Technologists
- International Association of Food Protection