

2017 Faculty Publications:

Charles Edwards-

1. Von Cosmos, N., B.A. Watson, J.K. Fellman, D.S. Mattinson, and C.G. Edwards. Characterization of *Bacillus megaterium*, *B. pumilus*, and *Paenibacillus polymyxa* isolated from a Pinot noir wine from Western Washington State. *Food Microbiol.* 67: 11–16 (2017).
2. Oswald, T.A. and C.G. Edwards. Interactions between storage temperature and ethanol that affect growth of *Brettanomyces bruxellensis* in Merlot wine. *Am. J. Enol. Vitic.* 68: 188–194 (2017).

Girish Ganjyal-

3. Kallu S†, Kowalski RJ, **Ganjyal GM***. 2017. Impacts of Cellulose Fiber Particle Sizes and Starch Types on Expansion during Extrusion Processing. *Journal of Food Science.* (In Press).
4. Aluwi NA†, Murphy K, and **Ganjyal GM***. 2017. Physicochemical characterization of 28 different varieties of quinoa. *Cereal Chemistry.* (In Press). doi/pdf/10.1094/CCHEM-10-16-0251-R.
5. Lee JL, Dahal S, Perez EG, Kowalski RJ†, **Ganjyal GM**, Ryu D. 2017. Reduction of Ochratoxin A in Oat Flakes by Twin-Screw Extrusion Processing. *Journal of Food Protection.* (In Press). doi:10.4315/0362-028X.JFP-16-559.
6. Kowalski RJ†, Meldrum A, Morris CF, Joyner H, **Ganjyal GM***. 2017. Waxy wheat flour as a freeze-thaw stable ingredient through rheological studies. *Food and Bioprocess Technology.* 10(7), pp 1281–1296.
7. Li C† and **Ganjyal GM***. 2017. Chemical composition, pasting and thermal properties of selected varieties of twenty-two whole pea and lentil flours. *Cereal Chemistry.* 94(3): 392–399.
8. Li C†, Kowalski RJ†, Li L and **Ganjyal GM***. 2017. Extrusion characteristics of select varieties of dry whole yellow and green pea flours. *Cereal Chemistry.* 94(3): 385–391.
9. Wang S†, Kowalski RJ†, Kang Y, Kiszonas AM, Zhu M, **Ganjyal GM***. 2017. Effects of the particle sizes and levels of inclusions of cherry pomace on the physical and structural properties of direct expanded corn starch. *Food and Bioprocess Technology.* 10(2017):394–406.
10. Bajaj PR, Bhunia K, Kleiner L, Joyner (Melito) HS, Smith D, **Ganjyal G** & Sablani SS. 2017. Improving functional properties of pea protein isolate for microencapsulation of flaxseed oil. *Journal of Microencapsulation.* April 2017. 1–11.
<http://dx.doi.org/10.1080/02652048.2017.1317045>.

11. Habiyaemye C, Matanguihan JB, Guedes JD, **Ganjyal GM**, Whiteman MR, Kidwell KK, Murphy KM. 2017. Proso Millet (*Panicum miliaceum* L.) and its Potential for Cultivation in the Pacific Northwest, U.S.A.: A Review. *Frontiers*. 7(1971):1–17.

Helen Joyner-

12. Joyner (Melito) HS. 2017. Viscosity measurements of fluid food products. In: Food Analysis Laboratory Manual. 3rd ed. SS Nielsen, ed. Springer, New York, NY.
13. Joyner (Melito) HS, Daubert CR. 2017. Rheological principles for food analysis. In: Food Analysis. 5th ed. SS Nielsen, ed. Springer, New York, NY.
14. Bajaj P, Bhunia K, Kleiner L; Joyner, H, Smith D, Ganjyal G, Sablani SS. Accepted. Improving functional properties of pea protein isolate for microencapsulation of flaxseed oil. *Journal of Microencapsulation*. 24:1–11. doi: 10.1080/02652048.
15. Kowalski RJ, Meldrum A, Wang S, Joyner (Melito) HS, Ganjyal G. 2017. Waxy wheat flour as a freeze–thaw stable ingredient through rheological studies. *Food Bioprocessing Technology*. 1–16. doi: 10.1007/s11947–017–1899–y.
16. Joyner (Melito) HS, Rasco B, Jones, KE. 2017. Rheological and sensory behaviors of parboiled pasta cooked using a microwave pasteurization process. *Journal of Texture Studies*. doi: 10.1111/jtxs.12251.
17. Tabarsa M, Anvari M, Joyner (Melito) HS, Behnam S, Tabarsa. 2017. Rheological behavior and antioxidant activity of a highly acidic gum from *Althaea officinalis* flower. *Food Hydrocolloids*. 69:432–439.

Andrzej Paszczynski-

18. Smith, S.A, David Anderl, Michael Schrader, Emmaleen Wear, James N. Benardini III, Wayne Schubert, Susan E. Childers, Paszczynski A.J. 2017. Identification, Characterization and Survival of Isolates Collected from a Mars–bound Spacecraft. *Astrobiology*. DOI: 10.1089/ast.2015.1417

Dojin Ryu-

19. Lee, H.J., S. Dahal, E.G. Perez, R.J. Kowalski, G. Ganjyal, and D. Ryu. 2017. Reduction of ochratoxin A in oat flakes by twin–screw extrusion processing. *Food Prot*. In press.

20. Mitchell, N.J., C. Chen, J. Palumbo, A. Bianchini, J. Stratton, J. Cappozzo, D. Ryu, and F. Wu. 2017. A risk assessment of dietary ochratoxin A in the United States. *Food Chem Toxicol* 100:265–273.
21. Cappozzo, J., L.S. Jackson, H.J. Lee, W. Zhou, F. Al-Taher, J. Zweigenbaum, and D. Ryu*. 2017. Occurrence of ochratoxin A in baby foods in United States. *Food Prot.* 80:251–256.
22. Lee, H.J. and D. Ryu*. Worldwide occurrence of mycotoxins in cereals and cereal-derived food products: Public health perspectives of their co-occurrence. *J. Agric. Food Chem.* DOI: [10.1021/acs.jafc.6b04847](https://doi.org/10.1021/acs.jafc.6b04847)
23. Al-Taher, F., J. Cappozzo, Zweigenbaum, H.J. Lee, L.S. Jackson, and D. Ryu. 2017. Detection and quantitation of mycotoxins in infant cereals in the U.S. market by LC-MS/MS using a stable isotope dilution assay. *Food Control* 72:27–35.
24. Robinson, A.L., H.J. Lee, and Dojin Ryu. 2017. Polyvinylpolypyrrolidone reduces cross-reactions between antibodies and phenolic compounds in an enzyme-linked immunosorbent assay for the detection of ochratoxin A. *Food Chem.* ~~214~~:47–52.

Meijun Zhu-

25. Bibi, S., M. Du, and **M. J. Zhu.** (2017). Maternal high fat diet consumption enhances offspring susceptibility to DSS-induced colitis in mice. *Obesity*, DOI: [10.1002/oby.21816](https://doi.org/10.1002/oby.21816)
26. Sun, X., Y. Yang, C. J. Rogers, M. Du, and **M. J. Zhu.** (2017). AMPK regulate intestinal differentiation via histone modification of CDX2. *Cell Death and Differentiation*, DOI: [10.1038/cdd.2017.14](https://doi.org/10.1038/cdd.2017.14)
27. Yang, G., S. Bibi, M. Du, T. Suzuki, and **M. J. Zhu.** (2017). Regulation of the intestinal tight junction by natural polyphenols: a mechanistic perspective. *Critical Reviews in Food Science and Nutrition*, DOI: [10.1080/10408398.2016.1152230](https://doi.org/10.1080/10408398.2016.1152230)
28. Zou, T., Q. Yang, B. Wang, **M. J. Zhu,** P. W. Nathanielsz, and M. Du. (2017). Resveratrol supplementation to high fat diet-fed pregnant mice promotes brown and beige adipocyte development and prevents obesity in male offspring. *Journal of Physiology*, 595: 1547–1562.
29. Xue, Y., S. Zhang, Du, and **M. J. Zhu.** (2017). Dandelion extract suppresses reactive oxidative species and inflammasome in intestinal epithelial cells. *Journal of Functional Food*, 29: 10–18.
30. Kang, Y., Y. Xue, M. Du., **M. J. Zhu.** (2017). Preventative effects of Goji berry in dextran sulfate sodium-induced colitis. *Journal of Nutritional Biochemistry*, 40: 70–76.