

## Curriculum Vitae

**ARTHUR A. TEIXEIRA**

### **CURRENT POSITON**

Professor, Food and Bioprocess Engineering  
Agricultural & Biological Engineering Department  
Frazier Rogers Hall, P. O. Box 110570  
University of Florida  
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### **PERSONAL**

Birthplace: Fall River, MA  
Birth date: January 30, 1944  
Married, 3 children (adult)

### **EDUCATION**

1962-66:	B.S. Mechanical Engineering	University of Massachusetts
1966-68:	M.S. Mechanical & Aerospace Engineering	University of Massachusetts
1968-71:	Ph.D. Food and Agricultural Engineering	University of Massachusetts

### **EMPLOYMENT**

1971-77: Ross Laboratories Division of Abbott Laboratories, Columbus, Ohio. Research Engineer and Project leader responsible for aseptic processing and sterilization process technology, including sterilization by heat treatments, chemical gas mixtures, and ionizing radiation. Promoted to Group Leader 4/73 with management and supervisory responsibility for group of eight scientists and technicians engaged in product and process development on infant and medical nutritional products.

1977-82: Arthur D. Little, Inc., Cambridge, Massachusetts. Senior Consultant in Food and Agribusiness. Led consulting assignments in food engineering, food product and process development, and technical and economic feasibility studies.

1982 - Present: University of Florida, Gainesville. Associate Professor, Agricultural Engineering Department; and Affiliate Associate Professor, Food Science and Human Nutrition Department. Developed teaching and research programs in food engineering unit operations, physical and rheological properties of food and biological materials, and government regulations in the food industry. Promoted to Professor, 1989.

**ATTACHMENTS:** Bio Brief, Publications, Awards, International Activities,  
Professional Activities, University Service, Contracts and Grants,  
Consulting Assignments

## **DR. ARTHUR A. TEIXEIRA**

### **Bio Brief**

Arthur A. Teixeira is professor of agricultural and biological engineering and affiliate professor of food science and human nutrition at the University of Florida, where he teaches courses in food properties and food and bioprocess engineering unit operations. His research interests include engineering design of food preservation and sterilization processing systems; and mathematical modeling for computer simulation, optimization, and control of thermal food processing operations.

He has been an invited lecturer, conference speaker and consultant internationally, including England, Ireland, Belgium, Netherlands, Germany, France, Italy, Portugal, Spain, Hungary, Poland, Romania, Bulgaria, Albania, Israel, Brazil, Chile, Peru, Columbia, Honduras, Cuba, China, Indonesia, Australia, Kenya and South Africa. Results from his work have been published in 2 books, 15 book chapters, and over 70 refereed journal articles. He has also advised more than 20 graduate students, many of which have already achieved national and international recognition in the food engineering community.

Dr. Teixeira completed his higher education at the University of Massachusetts in 1971 with BS and MS degrees in Mechanical and Aerospace Engineering and his Ph.D. in Food and Agricultural Engineering. After 11 years of industrial experience with the Ross Laboratories Division of Abbott Laboratories in Columbus, OH and with Arthur D. Little in Cambridge, MA, he joined the University of Florida as Associate Professor of Food Engineering in 1982, and advanced to Full Professor with tenure in 1989.

Dr. Teixeira is twice a Fulbright Scholar, NATO Senior Guest Fellow, and Fellow of the IFT and ASABE, as well as recipient of the International IAFIS/FPEI Distinguished Food Engineer Award and other awards recognizing the excellence of his teaching and research programs at the University of Florida (UF International Scholar of the year, Teacher of the Year in College of Engineering, Gamma Sigma Delta International Award for Distinguished Service and Senior Faculty Award of Merit). He has served on national peer review panels for the USDA and the Fulbright Association, and is associate editor for Transactions of the ASABE, as well as editorial board member for the Journal of Food Science, and Journal of Food Process Engineering. He is also a Registered Professional Engineer in Florida and Massachusetts.

## PUBLICATIONS

Arthur A. Teixeira

### **Books:**

1. Teixeira, A.A. and C.F. Shoemaker. Computerized Food Processing Operations, Van Nostrand Reinhold Company, Inc., New York, NY, 1988, 216 pages.
2. Figura, L.O. and A.A. Teixeira. Food Physics: Physical Properties – Measurement and Applications. Springer Press, Heidelberg, Germany, 2007. 550 pages.

### **Book Chapters:**

3. Teixeira, A.A. Cogeneration, in McGraw-Hill Yearbook of Science and Technology, McGraw-Hill, Inc., New York, 1983, pp. 125-128.
4. Teixeira, A.A. Cogeneration in Food Processing Plants, Chapter 18 in: Singh, R.P. ed. Handbook on Energy in Food Processing, Elsevier Applied Science Publishers, Ltd., Barking-Essex, England, 1986, pp. 283-302.
5. Teixeira, A.A. Computer-Aided Quality Control in Thermal Processing of Canned Foods. Chapter 11 in: Fung, D.Y.C. and Matthews, R.F. Instrumental Methods for Quality Assurance in Foods, Marcel Dekker, Inc., New York, 1991, pp. 251-269.
6. Teixeira, A.A. Thermal Processing. Chapter 11 in D.R. Heldman and D.B. Lund ed. Food Engineering Handbook. Marcel Dekker, Inc., NY, 1992, pp. 563-619.
7. Teixeira, A.A., Tucker, G.S., Balaban, M.O., and Bichier, J. Improved conduction-heating models for on-line retort control. In: Advances in Food Engineering. R.P. Singh and M.A. Wirakartakusumah, eds. CRC Press, Boca Raton, 1993, 23:293.
8. Teixeira, A.A. Canning. Contributed article in Magill's Survey of Science. F.N. Magill, ed. Salem Press, Pasadena, California, 1993, pp. 338-345.
9. Teixeira, A.A. Thermal Processing: Canning and Pasteurization. In: Encyclopedia of Agricultural Sciences. Academic Press, Inc. San Diego, CA.1994.
10. .Teixeira, A.A. Thermal Processing of Food. In: Encyclopedia of Food Science and Technology, Volume 4. John Wiley and Sons, Inc. 2000, pp. 2305-2321.
11. Teixeira, A.A. Conventional Thermal Processing. In: Encyclopedia of Life Support Systems, Food Engineering Theme. EOLSS Publishers Co. Ltd. Oxford, UK, 2005, pp. 415-424.
12. Teixeira, A.A. and Smerage, G.H. Microbial Population Dynamics. In: Encyclopedia of Agricultural, Food, and Biological Engineering. D.R. Heldman, ed. Marcel Dekker, NY. 2003, pp. 649-653.

**Book Chapters (continued):****Arthur A. Teixeira**

13. Teixeira, A.A. Thermal Processing of Canned Foods. Chapter 11 in D.R. Heldman and D.B. Lund ed. Food Engineering Handbook. Second Edition, CRC Press, Taylor and Francis Group. Boca Raton, FL, 2007, pp. 592-659
14. Smerage, G.H. and A.A. Teixeira. Microbial Metabolism. In: Encyclopedia of Ag, Food, & Bio. Enrg.. D.R. Heldman, ed. Marcel Dekker, NY. 2003, pp. 646-648.
15. Teixeira, A.A. Simulating Thermal Food Processes Using Deterministic Models. Chapter 3 In: Da-Wen Sun, ed. Thermal Food Processing: New Technologies and Quality Issues. CRC Taylor and Francis, Boca Raton, FL 2006. pp 73-106.
16. Teixeira, A.A. Mechanistic Models of Microbial Inactivation Behavior in Foods. Chapter 10 in: S. Bruhl, S. van Gerwen and M. Zwietering ed. Modeling microorganisms in food. Woodhead. Publishing in Food Science, Technology and Nutrition. CRC Press. Cambridge, UK, 2007, pp. 198-213.
17. Teixeira, A.A. Thermal Processing for Food Sterilization and Preservation. Chapter 15 in: M. Kutz ed. Handbook of Farm, Dairy, and Food Machinery. William Andrew Publishing, Springer Press, Norwich, NY. USA, 2007 pp 415-448.
18. Simpson, R. and A. A. Teixeira. Optimization of Canned Foods. Chapter 26 in: F. Erdogdu, ed. Optimization in Food Engineering. CRC Press, Taylor & Francis Group, Contemporary Food Engineering Series, Da-Wen Sun, Series Editor. Dublin, IR. 2008, pp 561-596.
19. Teixeira, A.A. and A.C. Rodriguez. New Kinetic Models for Inactivation of Bacterial Spores. Chapter 8 in R. Simpson, ed. Engineering Aspects in Thermal Food Processing. CRC Press, Taylor and Francis Group, Boca Raton, FL. 2009, pp 231-248.
20. Teixeira, A.A. Innovations in Thermal Treatment of Food. Chapter 11 in: J.M. Aguilera et al. (eds.), Food Engineering Interfaces, Food Engineering Series, Springer science and Business Media, LLC 2011, pp 247-259.

**Refereed Publications:**

21. Teixeira, A.A., J.R. Dixon, J.W. Zahradnik, and G.E. Zinsmeister. Computer optimization of nutrient retention in thermal processing of conduction-heated foods. Food Technology. 1969, 23(6): 137-142.
22. Teixeira, A.A., J.R. Dixon, J.W. Zahradnik, and G.E. Zinsmeister. Computer determination of spore survival distributions in thermally-processed conduction-heated foods. Food Technology. 1969, 23(3): 78-80.
23. Teixeira, A.A., C.R. Stumbo, and J.W. Zahradnik. Experimental evaluation of mathematical and computer models for thermal process evaluation. J. Food Sci. 1975. 40(3): 653-655.

**Refereed Publications (continued):****Arthur A. Teixeira**

24. Teixeira, A.A., G.E. Zinsmeister, and J.W. Zahradnik. Computer simulation of variable retort control and container geometry as a possible means of improving thiamine retention in thermally-processed foods. *J. Food Sci.* 1975. 40(3): 656-659.
25. Teixeira, A.A. and J.E. Manson. Computer control of batch retort operations with on-line correction of process deviations. *Food Technology.* 1982. 36(4): 85-90.
26. Teixeira, A.A. and J.E. Manson. Thermal process control for aseptic processing systems. *Food Technology.* 1983. 37(4): 128-133.
27. Teixeira, A.A., K.Dolan, A.K.Datta, and J.P.Adams. Retort depressurization on cooling rates in conduction-heated canned foods. *Trans. ASAE* 1985 28(2):645-648.
28. Datta, A.K., A.A. Teixeira, and J.E. Manson. Computer-based retort control logic for on-line correction of process deviations. *J. Food Sci.* 1986. 51(2): 480-483, 507.
29. Dolande, J.J., A.A. Teixeira, K.V. Chau, and W.S. Otwell. Process economics for quick-frozen vacuum-packed tuna steaks. *Appl. Engr. in Agric.* 1986. 2(2): 246-251.
30. Datta, A.K. and A.A. Teixeira. Numerical modeling of natural convection heating in canned liquid foods. *Trans. ASAE* 1987. 30(5): 1542-1551.
31. Datta, A.K. and A.A. Teixeira. Numerically predicted transient profiles during natural convection heating of canned foods. *J. Food Sci.* 1988. 53(1):191-195.
32. Willis, C.A. and A.A. Teixeira. Controlled water activity in celery: Effect on membrane integrity and biophysical properties. *J. Food Sci.* 1988. 53(1): 111-116.
33. Rodriguez, A.C., A.A. Teixeira, G.H. Smerage, and F.F. Busta. Kinetic effects of lethal temperatures on population dynamics of bacterial spores. *Transactions of the ASAE.* 1988. 31(5): 1594-1601, 1606.
34. Rodriguez, A.C. and A.A. Teixeira. Heat transfer in hollow cylindrical rods used for thermal process validation. *Transactions of the ASAE.* 1988. 31(4): 1233-1236.
35. Teixeira, A.A. and A.C. Rodriguez. Microbial population dynamics in bioprocess sterilization. *Enzyme and Microbial Technology,* 1990. 12(6): 469-473.
36. Manlan, M., R.F. Matthews, R.L. Rouseff, R.C. Littel, M.R. Marshall, H.A. Moye, and A.A. Teixeira. Evaluation of the Properties of Polystyrene Divinylbenzene Adsorbents for Debittering Grapefruit Juice. *Journal of Food Science,* 1990. 55(2): 440-449.

**Refereed Publications (continued):****Arthur A. Teixeira**

37. Rodriguez, A.C., A.A. Teixeira, G.H. Smerage, and J.A. Lindsay. Population Model of Bacterial Spores for Validation of Dynamic Thermal Processes. *Journal of Food Process Engineering*, 1992. 15(1):1-30.
38. Meyssami, B., M.O. Balaban, and A.A. Teixeira. Prediction of pH in Model Systems Pressurized with Carbon Dioxide. *Biotechnol. Prog.* 1992. (8): 149-154.
39. Erickson, A.P., R.F. Matthews, A.A. Teixeira, and H.A. Moyer. Recovery of Grapefruit Oil Constituents from Processing Waste Water Using Styrene-divinylbenzene Resins. *Journal of Food Science*, 1992. 57(1): 280-282.
40. Sapru, V., A.A. Teixeira, G.H. Smerage, and J.A. Lindsay. Predicting Thermophilic Spore Population Dynamics for UHT Sterilization Processes. *Journal of Food Science*, 1992. 57(5): 1248-1257.
41. Sapru, V., G.H. Smerage, A.A. Teixeira, and J.A. Lindsay. Comparison of Predictive Models for Thermophilic Bacterial Spore Response to Sterilization Heat Treatments. *Journal of Food Science*, 1993. 58(1): 223-228.
42. Smerage, G.H. and A.A. Teixeira. Dynamics of heat destruction of spores: a new view. *J. Industrial Microbiology*. 1993. 12(2): 211-220.
43. Bichier, J.G. and A.A. Teixeira. Thermal processing of canned foods under mechanical agitation. In: *Heat Transfer in Food Processing*. M.V. Karwe, T.L. Bergman and S. Paolucci, eds. American Society of Mechanical Engineers. 1993. HTD - 254: 35-44.
44. Bichier, J.G., A.A. Teixeira, and M.O. Balaban. Thermal Process Simulation of Canned Foods Under Mechanical Agitation. *J. Food Process Engineering*, 1995. 18(2):17-40.
45. Teixeira, A.A. and G.S. Tucker. On-line retort control in thermal sterilization of canned foods. *Food Control*, 1997. 8(1):13-20.
46. Kim, K.H. and A.A. Teixeira. Predicting Internal Temperature Response to Conduction-heating of Odd-Shaped Solids. *J. Food Process Engineering*, 1997. 20(1):51-64.
47. Welt, B.A., A.A. Teixeira, M.O. Balaban, G.H. Smerage, D.E. Hintenlang, and B.J. Smittle. Kinetic Parameter Determination in Conduction Heating Foods Subjected to Dynamic Thermal Treatments. *J. Food Science*, 1997. 62(3): 529-534, 538.
48. Welt, B.A., A.A. Teixeira, M.O. Balaban, G.H. Smerage. Iterative Method for Kinetic Parameter Estimation from Dynamic Thermal Treatments. *J. Food Science*, 1997. 62(1): 8-14.

**Refereed Publications (continued):****Arthur A. Teixeira**

49. Welt, B.A., A.A. Teixeira, K.V. Chau, M.A. Balaban, G.H. Smerage, and D.E. Hintenlang. Heat Transfer Simulation of Thermal Processes. *J. Food Science*, 1997. 62(2): 230-236.
50. Luzuriaga, D., M.O. Balaban, A.A. Teixeira, R. Hasan. Device for measuring texture changes in raw white shrimp stored on ice. *J. Aquatic Food Prod.* 1997. 6(3): 5-28.
51. A.A. Teixeira, M.O. Balaban, S.P.M. Germer, M.S. Sadahira, R.O. Teixeira-Neto, and A.A. Vitali. Heat Transfer Model Performance in Simulation of Process Deviations. *J. Food Science*, 1999. 64(3): 488-493.
52. LoCurto, G J., R.A. Bucklin, D.M Hanes, A.A. Teixeira, O.R. Walton and S.H. West. Chute flow of soybeans. *Transactions of the ASAE*, 1999. 42(5): 1429-1435.
53. Viera, M.C., A.A. Teixeira, and C.L.M. Silva. Mathematical modeling of the thermal degradation kinetics of vitamin C in cupuacu (*Theobroma grandiflorum*) nectar. *Journal of Food Engineering*, 2000. 43(1): 1-7.
54. Fujikawa, H., S. Morozumi, G.H. Smerage and A.A. Teixeira. Comparison of capillary and test tube procedures for analysis of thermal inactivation kinetics of mold spores. *Journal of Food Protection*. 2000. 63(10): 1404 -1409
55. Sriwatanapongse, A, M.O. Balaban, and A.A. Teixeira. Thermal inactivation kinetics of bromelain in pineapple juice. *Transactions of the ASAE*. 2000. 43(6): 1703 -1708.
56. Vieira, M.C., A.A. Teixeira and C.L.M. Silva. Kinetic parameters estimation for ascorbic acid degradation in fruit nectar under non-isothermal continuous heating conditions. *Biotechnology Progress*. 2001. 17(1):175-181.
57. Milani, A. P., Bucklin, R. A., Teixeira, A.A. and Kibeli,H.V. Predicting loads in grain bins by changes in grain moisture content. *Trans. ASAE*. 2000. 43(6):1789-1793.
58. Fujikawa, H., Morozumi, S., Smerage, G.H. and Teixeira, A.A. Thermal inactivation patterns of *Aspergillus niger* spores in capillaries. *Biocontrol Science*. 2001. 6(1):17-20.
59. Welt, B.A., Teixeira, A.A., Balaban, M.O., Smerage, G.H., Hintenlang, D.E., Smittle, B.J. Irradiation as pretreatment to thermal processing. *J. Food Science*. 2001. 66(6):844-849.
60. Viera, M.C., Teixeira, A.A., Silva, F.M., Gaspar, N., and Silva, C.L.M. *Alicyclobacillus acidoterrestris* spores as a target for Cupuacu (*Theobroma grandiflorum*) nectar thermal processing: kinetic parameters and experimental methods. *International Journal of Food Microbiology*. Intl. *J. Food Microbiology*. 2002. 77: 71-81.

**Refereed Publications (continued):****Arthur A. Teixeira**

61. Balaban, M.O. and A.A. Teixeira. Potential home and industrial process treatments to reduce L-dopa in *Mucuna* bean. In: Flores, M., M. Eilitta, R. Myhrman, L.B. Carew, and R.J. Carsky. eds "Food and Feed from *Mucuna*: Current Uses and the Way Forward". Proceedings of International Workshop, Tegucigalpa, Honduras, April 26-29, 2000. CIDICCO, 2002. pp: 339-351.
62. Fidelibus, M. W., Teixeira, A. A., Davies, F. S. Mechanical properties of orange peel and fruit treated pre-harvest with gibberellic acid. Trans. ASAE. 2002. 45(4):1057-62.
63. Fidelibus, M. W., Teixeira, A. A., Davies, F. S. Gibberellic acid applied to sweet oranges increases juice yield by reducing peel volume. Proc. Florida State Horticultural Society. 2002. 115: 243-246.
64. Urena, M., Galvan, M., Teixeira, A. A. Measurement of aggregate true particle density to confirm grain mixture composition. Trans. of the ASAE. 2002. 45(6):1201-1204.
65. Pornchaloempong, P., Balaban, M. O., Teixeira, A. A. Simulation of conduction heating in conically shaped bodies. J. Food Process Engineering. 2002. 25(6):557-57.
66. Pornchaleompong, P., Balaban, M. O., Teixeira, A. A. Optimization in conduction-heating foods of conical shape. J. Food Process Engineering. 2002. 25(6):539-555.
67. Simpson, R., Almonacid, S., and Teixeira, A. A. Optimization criteria for batch retort battery design and operation in canning plants. J. Food Process Engineering. 2002. 25(6):571-585.
68. Simpson, R., Almonacid, S., Acevedo, C. and Teixeira, A. A. Bigelow's general method revisited. J. Food Science. 2003. 68(4): 1324-1333.
69. Darros-Barbosa, R.; Balaban, M.O. and Teixeira, A.A. Temperature and concentration dependence of density in model liquid foods. International J. Food Properties. 2003. 6(2): 219-238.
70. Darros-Barbosa, R.; Balaban, M.O. and Teixeira, A.A. Temperature and concentration dependence of heat capacity in model aqueous solutions. International J. Food Properties. 2003. 6(2):239-258.
71. Teixeira, A.A., E.C. Rich and N.J. Szabo. Water Extraction of L-dopa from *Mucuna* Bean. Tropical and Subtropical Agroecosystems, 1 (2003): 159-171.
72. Mendoza, T.F., B.A. Welt, W.S. Otwell, A.A. Teixeira, H. Kristonsson and B.O. Balaban. Kinetic Parameter Estimation of Time-temperature Integrators Intended for use with Packed Fresh Seafood. (2003). J Food Sci, 69(3)FMS90-FMS96.



**Refereed Publications (continued):****Arthur A. Teixeira**

73. Teixeira, A.A., Chynoweth, D.P., Haley, P.J., Sifontes, J.R. Commercialization of SEBAC® Solid Waste Management Technology. Proceedings of SAE International Conference on Environmental Systems (ICES), Vancouver, BC, July, 2003. Published electronically as SAE Paper No. 2003-01-2341.
74. Teixeira, A.A. and E.C. Rich. Detoxification of Velvet Bean (*Mucuna Pruriens*) by Water Extraction of L-Dopa. Transactions of the ASAE. 2003. 46(5): 1-13.
75. Teixeira, A.A Chynoweth, D.P., Owens, J.M., Rich, E.C., Dedrick, A.L., Haley, P.J. Prototype Space Mission SEBAC Biological Solid Waste Management System. Proceedings of SAE International Conference on Environmental Systems (ICES), Colorado Springs, CO, July, 2004. Published electronically as SAE Paper No. 2004-ICES-098.
76. Teixeira, A.A., Welt, B.A., Singh, R.P. ALS-Integrated Food/Fiber Production and Packaging System for Long-term Space Mission to Mars. Proceedings of SAE International Conference on Environmental Systems (ICES), Colorado Springs, CO, July, 2004. Published electronically as SAE Paper No. 2004-ICES-100.
77. Teixeira, A.A., J.L Myhre, B.A.Welt. Bio-regenerative Food Production and Solid Waste System for Long-term Space Mission to Mars. Proceedings of SAE International Conference on Environmental Systems (ICES), Rome, Italy, July, 2005. Published electronically as SAE Paper No. 2005-01-2927.
78. Luniya, S.S., A.A. Teixeira, J. M. Owens, P.C. Pullammanappallil, W. Liu. Automated SEBAC-II Prototype Solid Waste Management System for Long Term Space Mission. Proceedings of SAE International Conference on Environmental Systems (ICES), Rome, Italy, July, 2005. Published electronically as SAE Paper No. 2005-01-3025.
79. A.A. Teixeira, D.P. Chynoweth, J. M. Owens, P. Pullammanappallil, K.J. Riley, W.J. Sheehan. Space-based SEBAC-II Solid Waste Management Technology for Commercial Application to Beet Sugar Industry. Proceedings of SAE International Conference on Environmental Systems (ICES), Rome, Italy, July, 2005. Published electronically as SAE Paper No. 2005-01-3026.
80. Simpson, R., Cortés C., Teixeira, A. 2005. Energy consumption in batch thermal processing: model development and preliminary validation. J of Food Eng., 73(3), 217-224.
81. Simpson, R., Figueroa, I., and Teixeira, A. 2005. Optimum on-line correction of process deviations in batch retorts through simulation. Food Control, 17(8): 665-675.
82. Simpson, R., Figueroa, I., and Teixeira, A. 2005. Simple, practical, and efficient on-line correction of process deviations in batch retort through simulation. Food Control, 17(5), 458-465.

**Refereed Publications (continued):****Arthur A. Teixeira**

83. Simpson, R., Figueroa, I., and Teixeira, A. 2006. Preliminary validation of on line correction of process deviations without extending process time in batch retorting: any low acid canned foods. *Food Control*, 18(8), 983-987.
84. Simpson, R., Almonacid, S., and Teixeira, A. 2006. Advances with intelligent on-line retort control in thermal processing of canned foods. *Food Control*. 18(7), 821-833.
85. Simpson, R., Almonacid, S., and Teixeira, A. 2006. Keeping Botulism out of Canned Foods. *Food Technology* 60 (2): Back Page.
86. Flood, S.J., Burks, T.F. and Teixeira, A.A 2006. Physical Properties of Oranges in Response to Applied Gripping Forces for Robotic Harvesting. *Transactions of the ASABE (American Society of Agricultural and Biological Engineers)*. 49 (2): 341-346.
87. Teixeira, A.A. 2006. Food and Bioprocess Engineering Systems Supporting Long-term Space Mission to Mars. *Food Science and Technology, International Quarterly of the Institute of Food Science and Technology*. London, UK. 20 (1): 18-21.
88. Teixeira, A.A. 2007. Food Engineering Systems for Long-term Space Mission to Mars. *Food Australia, Official Journal of AIFST, Inc.*, 59(3): 90-93.
89. Vargas, L.F\*, B.A. Welt, J. Seliga, P. Pullammanappallil, A.B. Brennan, A.A. Teixeira, M.O. Balaban and C.J. Beaty. 2007. Effect of Irradiation on Mechanical Properties and Molecular Weight of Thermoformed Polylactic Acid Cups. *Journal of Applied Packaging Research*, 10(3), 2007. pp 131-138.
90. Simpson, R., Almonacid, S., and Teixeira, A. 2007. Taking a Broader Approach to Process Optimization. 61 (5): Back Page Perspective.
91. Almonacid, S., Simpson, R., and Teixeira, A. 2007. Heat Transfer Models for Predicting *Salmonella enteritidis* in Shell Eggs through Supply Chain Distribution. *J. Food Science* 72(9): 508-517.
92. Khurana, A., D.P. Chynoweth and Teixeira, A.A. 2007. Ozone Treatment Regimen to Prevent Microbial Growth in Air-Handling Systems. *Applied Engineering in Agriculture*, 23(3): 391-395.
93. Vargas, L.F.\*; Welt, B.A.; Pullammanappallil, P.C.; Teixeira, A.A.; Balaban, M.O.; and Beaty, C.L. Effect of Electron Beam Treatments on Degradation Kinetics of Polylactic Acid (PLA) plastic waste under backyard composting conditions. *Journal of Packaging Technology and Science*. Vol. 1 (3), 2008. pp 181-187.

**Refereed Publications (continued):****Arthur A. Teixeira**

94. Simpson, R., Abakarov, A., and Teixeira, A.A. 2008. Variable Retort Temperature Optimization Using Adaptive Random Search Techniques. *Food Control*. 19(11):1023-1032
95. Simpson, R., Abakarov, A., Almonacid, S. and Teixeira, A.A. 2008. Impact of Overall and Particle Surface Heat Transfer Coefficients on Thermal Process Optimization in Rotary Retorts. *Journal of Food Science*. 73(8): E383-E388
96. Liu, W.; Pullammanappallil, P.C.; Chynoweth, D.P. and Teixeira, A.A. 2008. Thermophilic Anaerobic Digestion of sugar beet tailings. *Transactions of the ASABE* 51(2): 615-621
97. Almonacid, S., Simpson, R. and Teixeira, A.A. 2009. Rethinking Food Waste Management and Utilization. "Perspective", *Food Technology*, 05/09, pg. 160
98. Abakarov, A.; Teixeira, A.A.; Simpson, R.; Pinto, M. and Almonacid, S. 2010. Modeling of Squid Protein Hydrolysis: Artificial Neural Network Approach. *Journal of Food Process Engineering*. No. doi: 10.1111/j.1745-4530.2009.00567.x
99. Almonacid S. A., Abakarov A., Simpson R., Chávez P., and Teixeira A. 2009. Estimating Reaction Rates in Squid Protein Hydrolysis Using Artificial Neural Networks. *Transactions of the ASABE*. 52(6): 1969-1977.
100. Abakarov, A.; Teixeira, A.A.; Simpson, R.; Pinto, M. and Almonacid, S. Modeling of Squid Protein Hydrolysis: Artificial Neural Network Approach. *Journal of Food Process Engineering*. No. doi: 10.1111/j.1745-4530.2009.00567.x. 2010.
101. Ghai, G\*, A.A. Teixeira, B.A. Welt, R. Goodrich-Schneider, W. Yang, S. Almonacid. 2011. Measuring and Predicting Head Space Pressure during Retorting of Thermally Processed Foods. *Journal of Food Science*, 76(3): E298-E308.
102. Simpson<sup>n</sup> R., S. Almonacid, H. Nuñez, M. Pinto, A. Abakarov, and A. Teixeira. Time-Temperature Indicator to Monitor Cold Chain Distribution of Fresh Salmon (*Salmo Salar*). *Journal of Food Process Engineering*. 2010, (accepted).
103. Almonacid, S., A. Amezcua, M.I. Jimenez, G. Ghai., R. Simpson, and A. Teixeira. 2011. Headspace Pressure Modeling in Flexible Retortable Packages: Review. *Journal of Food Engineering*, 2011, (submitted).

**Citation Analysis (works published since 1996)**

Cited Reference Search on the name A.A. Teixeira from 1996 to date:

Search found 43 items cited 444 times (Databases= SCI-EXPANDED, SSCI, A&amp;HCI)

## **AWARDS AND RECOGNITION**

**Arthur A. Teixeira**

1975: Presidential Award from Ross Laboratories for directing research leading to substantial energy cost savings in the production of spray dried formula products.

1986: Award of Excellence for Graduate Research Advising from the Institute of Food and Agricultural Sciences (IFAS) at the University of Florida (supervisory committee chair of award-winning Ph.D. Dissertation by Ashim K. Datta).

1988,89: ASAE Paper Awards, recognizing authorship of a contribution to Agricultural Engineering literature of merit (two years in succession).

1988,89: NATO Senior Guest Fellowship to participate in teaching and research activities of the Food Engineering Program at the Escola Superior de Biotecnologia of the Portuguese Catholic University in Portugal (twice).

1990-91: Fulbright Scholar Award to conduct lecturing and research in Portugal.

1991: FELLOW, American Society of Agricultural and Biological Engineers (ASABE).

1991, 92: IFTPS Student Manuscript Award as supervising co-author (twice)

1994: ASAE Director's Citation Award (for service on ASAE Board of Directors).

1994: IFTPS (Institute for Thermal Process Specialists) Award of Merit

1996: UF/IFAS Gamma Sigma Delta Senior Faculty Award of Merit

1996: UF College of Engineering "Teacher of the Year" Award

2000: Fulbright Scholar Award to conduct lecturing and research in Peru.

2001: IAFIS/FPEI Distinguished Food Engineer Award (International Recognition)

2001: ASABE Paper Award.

2003: UF Research Foundation Professorship Award

2004: Award of Excellence for Graduate Research Advising from the Institute of Food and Agricultural Sciences (IFAS) at the University of Florida (supervisory committee co-chair of award-winning Ph.D. Dissertation by Roger Darros Barbosa).

2005: IFTPS Marvin A. Tung Achievement Award

2005: Finalist in Jefferson Science Fellowship Award from U.S. State Department and the

National Academies, Washington, DC.

**Awards and Recognition (continued)**

**Arthur A. Teixeira**

2007: B.M.C. Durfee High School Distinguished Alumni Award.

2009: UF Chapter GSD International Award for Distinguished Service to Agriculture

2009: UF/IFAS International Fellow

2009: University of Florida International Educator of the Year

2010: Fellow in the Institute of Food Technologists (IFT)

**Honor Societies:**

Tau Beta Pi, Engineering Honor Society

Sigma Xi, Research Honor Society

Phi Beta Delta, Honor Society for International Scholars, (charter member)

Gamma Sigma Delta, Honor Society of Agriculture

The American Fulbright Scholars Association

**Professional Registration:**

1983: Registered Professional Engineer, Commonwealth of Massachusetts, License No. 31269.

1985: Registered Professional Engineer, State of Florida, License No. 35925.

**Other Recognition:**

Listed in Who's Who in the South and Southwest, in Science and Engineering, and in America.

Fellowship from the Brazilian Federal Government and State of Sao Paulo to serve a six-month stay as a visiting scientist in Sao Paulo, Brazil (1997).

USDA National Review Panelist for Competitive Grants Programs, and for Higher Education Programs in Washington, DC (1993-2001).

NIH/NIAID Expert Panel on Review of Toxicology Studies, Bethesda, MD (2003-04).

Associate Editor for Transactions of the ASAE, and for Applied Engineering in Agriculture

Editorial Board Member, Journal of Food Science, and Journal of Food Process Engineering

## **INTERNATIONAL ACTIVITIES**

**Arthur A. Teixeira**

### Sao Paulo, Brazil (1979):

Evaluated a cacao processing facility and food/beverage processing plant for potential acquisition by a major American food company.

### Budapest, Hungary (1980):

Evaluated a prototype low-energy grain drying system of Hungarian design for potential acquisition by an American firm.

### Rotterdam, Netherlands (1980):

Met with Dutch engineering firm to discuss licensing agreement for low energy grain drying technology.

### Havana, Cuba (1980):

Attended a Latin American workshop on Rational Energy Utilization in the Cane Sugar Industry, and presented a paper on "Energy Savings Potential Through Reverse Osmosis and Mechanical Vapor Recompression in Cane Sugar Processing".

### Dublin, Ireland (1983):

Attended the Third International congress on Engineering and Food. Presented a paper on "Surface Heat Transfer Considerations in Immersion Water Cooling of Retorted Foods", and participated in workshop on "Food Engineering Curriculum and Education".

### Porto, Portugal (1986):

Spent two weeks visiting various food processing facilities and agricultural production regions of Portugal in order to assist in the development of a Food Engineering Program for the Portuguese Catholic University in Porto.

### Porto, Portugal (1988):

Under a 6-week NATO Senior Guest Fellowship, participated in teaching and research activities in Food Engineering at the Escola Superior de Biotecnologia at the Portuguese Catholic University during May and June. This included the development and teaching of a one-week short course for the Portuguese Food Industry.

### Porto, Portugal (1988):

Participant in NATO sponsored workshop on Food Properties and Computer-Aided Engineering in Food Processing during October.

### Porto, Portugal (1989):

Visiting guest lecturer on food plant design at Escola Superior de Biotecnologia.

### Cologne, West Germany (1989):

Presented a paper and chaired a technical session at the Fifth International Congress on Engineering and Food.

## **INTERNATIONAL ACTIVITIES (continued)**

**Arthur A. Teixeira**

### Porto, Portugal (1990):

Visiting Fulbright Scholar to conduct lecturing and research at the Portuguese Catholic University's College of Biotechnology (4-month visit).

### Chipping Campden, England (1990):

Engaged in pilot plant research on joint project with Campden Food and Drink Research Association, Chipping Campden, Gloucestershire, UK.

### Paris, France (1990):

Attended GIA Food Process Equipment Exposition, Paris, France (at invitation of FMC Corporation's Belgium office).

### Poznan, Poland (1990):

Guest lecturer at Institute of Food Products Technology, Agricultural Academy of Poznan.

### Lublin, Poland (1990):

Guest lecturer at Institute of Food Engineering Agricultural University of Lublin.

### Brussels, Belgium (1991):

Guest lecturer at Research and Education Center for Food and Chemical Industries (CERIA), Brussels, Belgium.

### Leuven, Belgium (1991):

Guest lecturer at Food Technology laboratory, Katholieke Universiteit, Leuven.

### Porto, Portugal (1991):

Participated as board member on the Scientific Advisory Council of the Escola Superior de Biotecnologia of the Universidade Catolica Portuguesa.

### Jakarta, Indonesia (1991):

Presented invited paper at International Food Engineering Workshop sponsored by the World Bank.

### Porto, Portugal (1992):

Attended annual meeting of the Scientific Advisory Council for the Escola Superior de Biotecnologia of the Universidade Catolica Portuguesa.

### Poznan, Poland (1992):

Presented paper at a conference on Food Sterilization and Pasteurization at invitation of Polish Academy of Agriculture.

## **INTERNATIONAL ACTIVITIES (continued)**

**Arthur A. Teixeira**

### Bulgaria (1992):

Participated in a 2-week visit on a USAID assignment to assess the Bulgarian Food and Agribusiness Industry for potential privatization investment opportunities.

### Israel (1994):

Invited lecturer to Second Bi-National French-Israeli Workshop on Food Engineering at Technion University in Haifa. May 23-24, 1994.

### Porto, Portugal (1995):

Attended annual meeting of the Scientific Advisory Board for the Escola Superior de Biotecnologia of the Universidade Catolica Portuguesa.

### Campinas, Sao Paulo, Brazil (1995):

Invited speaker at First Ibero-American Congress on Food Engineering at Sao Paulo State University in Campinas (UNICAMP).

### Tasmania, Australia (1996):

Invited speaker at Second International Conference on Predictive Microbiology.

### Rio de Janeiro and Sao Paulo, Brazil (1996):

Conducted Short Courses with Murat Balaban on Computer Applications in Thermal Processing to Food Process Industry participants..

### Romania (1996):

Food engineering delegate on state visit to explore technical feasibility of a proposed food and agribusiness venture.

### Brighton, England (1997):

Presented a paper and chaired a technical session at the Seventh International Congress on Engineering and Food.

### Campinas, Sao Paulo, Brazil (1997): Received Fellowship from the Fundacao de Amparo a

Pesquisa do Estado de Sao Paulo (FAPESP) to support a six-month stay as a visiting professor at the University of Campinas (UNICAMP), and as a visiting scientist at the Sao Paulo State Institute of Food Technology (ITAL).

### Rio de Janeiro, Brazil (1998): Invited speaker and organizer of panel discussion and round Table on "New Technologies in Food Processing".

### Santiago and Valparaiso, Chile (1998): Invited speaker on Automation in the Food Industry at International Symposium on Food Processing, and visiting seminar speaker at the Universidad Catolica de Valparaiso, and the Universidad Tecnica Federico Santa Maria.



## **INTERNATIONAL ACTIVITIES (continued)**

**Arthur A. Teixeira**

Lisbon, Portugal: (1999) Invited seminar speaker for Sociade Portuguesa de Inovacao. This led to leading a group from Portuguese agribusiness on a tour of UF/IFAS and selected Florida agribusinesses for potential import/export opportunities.

Meru, Kenya: (1999) Visiting consultant on review of agricultural and food preparation practices in rural African villages.

Tegucigalpa, Honduras (2000):

Invited participant and speaker at an international workshop on utilization of Mucuna bean/seeds funded by the Rockefeller Foundation. This participation led to a grant to conduct solvent extraction studies on Mucuna beans..

Lima, Peru (2000): Fulbright lecturer and researcher at the Universidad Nacional Agraria La Molina. This was a 2-month lecture/research assignment resulting in co-authorship of peer-reviewed publication, and submission of grant.

Porto, Portugal (2001): Attended final defense of Ph.D. candidate as member of supervisory committee at Escola Superior de Biotechnologia (ESB) of the Universidade Catolica Portuguesa (UCP).

Valparaiso, Chile (2001): Invited by the Chemical/Biotechnological/Environmental Engineering Department of the Technical University Federico Santa Maria for Collaboration. This visit resulted in co-authorship of three (3) manuscripts for publication in scientific journals, submission of a grant proposal to Chilean Ministry of Agriculture for a 3-year project to help Modernize the Chilean Canned Food Industry, and intent to apply for a 6-month sabbatical visit in year 2004.

Chipping Campden, United Kingdom (2002): Invited keynote Speaker for seminar sponsored by Campden and Chorleywood Food Research Association Group, Chipping Campden, Gloucestershire, Received repeat invitation to return in 2004.

Mombasa, Kenya (2002): Invited participant in international workshop on "Increasing *Mucuna's* Potential as a Food and Feed Crop" This was follow-up to the workshop in Tegucigalpa, Honduras in 2000 to report findings from funded project on extraction studies.

La Molina, Trujillo, and Huacho, PERU (2003): Invited to Universidad Nacional "Jose Faustino Sanchez Carrion" (UNJFSC) located in Huacho, PERU to present short courses to students and faculty; and arrange or the official signing of a cooperative agreement between the University of Florida and UNJFSC. While in Peru, also invited to visit and consult with food processing companies in city of Trujillo, and with colleagues at the Universidad Nacional Agraria in La Molina.

## **INTERNATIONAL ACTIVITIES (continued)**

**Arthur A. Teixeira**

Montpelier, FRANCE (2004): Presented a paper and chaired a technical session at the Ninth International Congress on Engineering and Food.

Chipping Campden, United Kingdom (2004): Invited keynote Speaker for seminar sponsored by Campden and Chorleywood Food Research Association Group, Chipping Campden, Gloucestershire.

Valparaiso, Chile (2004): Invited by the Chemical/Biotechnological/Environmental Engineering Department of the Technical University Federico Santa Maria for 2-week visit to present seminars and collaborate on research publication.

Johannesburg, South Africa (2004): Invited keynote speaker to Food Automation and Control Conference, and featured dinner speaker at Annual South African Institute of Food Technology Meeting.

Lima, Peru (2005): Invited by U.S. FDA to participate in conference/workshop on compliance with FDA Canned Food regulations for entry of Peruvian canned foods to US markets.

Rome, Italy (2005): Participant as session moderator and 3-time presenter at the International Conference on Environmental Systems (ICES) for human life support on NASA long-term space flight missions.

Cape Town, South Africa (2005): Invited keynote speaker and workshop leader at Biennial Congress of the South African Association of Food Science and Technology (SAAFoST)

Trujillo, Peru (2005): Invited speaker to conduct workshop on food process technology, and visit food canning factories for consultations on regulatory compliance with US FDA.

Medellin, Columbia (2005): Invited by U.S. FDA to participate in conference/workshop on compliance with FDA Canned Food regulations for entry of Columbian canned foods to US markets (similar to conference/workshop conducted in Peru earlier in same year).

Valparaiso, Chile (2005): Invited by the Chemical/Biotechnological/Environmental Engineering Department of the Technical University Federico Santa Maria for a repeat 2-week visit to present seminars and collaborate on research publication.

Bremerhaven, Germany (2006): Visiting professor on 6-month sabbatical visit teaching undergraduate and graduate level courses, and collaborating on research in physical and rheological properties.

Warsaw, Poland (2006): Invited plenary speaker at CIGR International Conference on Future of Food Engineering.

## **INTERNATIONAL ACTIVITIES (continued)**

**Arthur A. Teixeira**

Adelaide, Australia (2006): Invited keynote speaker at Annual national Meeting of the Australian Institute of Food Science and Technology (AIFST), followed by 10-day tour of repeat presentations at each of the AIFST State Branches around the country (, Perth, Sydney, Brisbane, Melbourne, Launceston/Tasmania, and Canberra).

Valparaiso, Chile (2007): Invited by the Chemical/Biotechnological/Environmental Engineering Department of the Technical University Federico Santa Maria for a repeat visit to collaborate on research publications.

Lima and Trujillo, Peru (2007): Collaborate with LaMolina Agriculture University on research project in support of Peruvian Food Canning Industry (canned asparagus).

Tirana, Albania (2007): Participated in a 1-week visit on a USTDA assignment to assess the Albanian Food and Agribusiness Industry for potential investment opportunities.

Valparaiso, Chile (April, 2008): Invited by the Technical University Federico Santa Maria for a repeat visit to collaborate on research publications.

Vina del Mar, Chile (April, 2008): Invited plenary speaker for the 10<sup>th</sup> International Congress on Engineering and Food (ICEF-10).

Shanghai, Senzhen and Zhuhai, China (October, 2008): USTDA consulting assignment to assess the China Cold Chain food distribution system for potential US investment opportunities.

Lima, Peru (December, 2008): Invited feature seminar speaker by South Sciences, S.A.C., Consulting Associates for Peruvian Canned Food Industry.

Valparaiso, Chile (December, 2008): Invited by the Technical University Federico Santa Maria to collaborate on research project involving flexible and semi-rigid retortable packaging systems.

Lima, Peru (December, 2009): Repeat invitation as seminar speaker by South Sciences, S.A.C., Consulting Associates for Peruvian Canned Food Industry.

Valparaiso, Chile (December, 2009): Repeat visit to the Technical University Federico Santa Maria to collaborate on research project involving flexible and semi-rigid retortable packaging systems.

Haiti (March and May, 2010): Two repeat visits of one week each to help develop village-scale fruit processing facilities in rural farm communities.

**International Visitors Hosted for Extended Stays**

- 1996-97: Dr. Kong Huan Kim from Department of Biotechnology, Ajou University, in Suwon, South Korea. Dr. Kim spent a full one-year sabbatical visit to collaborate on research leading to a co-authored publication with the Journal of Food Process Engineering.
- 1998: Dr. Antoni Ryniecky, from the University of Agriculture, Poznan, Poland. Visiting Fulbright Scholar from the Polish University Institute of Food Technology. Six-month sabbatical to collaborate on research.
- 1999: Dr. Hiroshi Fujikawa from the Tokyo Metropolitan Research Laboratory of Public Health, Tokyo, Japan. Three-month sabbatical visit to collaborate on research resulting in jointly co-authored refereed publications (2) in the Journal of Food Protection and Biocontrol Science.
- 2002: Dr. Elena E. Lon Kan Prado, Assistant Professor of Food Technology from Universidad Nacional Jose Faustino Sanchez Carrion in Huacho, PERU. One-month visit during March-April as a short-term visiting scholar to observe classroom teaching in on-going Spring semester food engineering classes, and participate in on-going research activities.
- 2002, 03 Dr. Ludger Figura from Hochschule Bremerhaven Studiengang Lebensmitteltechnologie in Bremerhaven. One-week visit in 2002 to collaborate on physical and thermal properties of foods. Returned for 2-month visit in 2003.

## **SERVICE TO PROFESSION**

**Arthur A. Teixeira**

### American Society of Agricultural Engineers (ASAE):

#### Offices Held:

Board of Trustees, ASAE Foundation, 2002-05  
Board of Directors Technical Council, 1988 - 90  
Director, Food and Process Engineering Institute, 1988 - 90  
Secretary, Food Engineering Division, 1982 - 83  
Vice Chairman, Food Engineering Division, 1983-84  
Chairman Food Engineering Division, 1984 - 85  
Chairman, FE-01 Executive Committee, 1984 - 85  
Chairman, FE-02 Steering Committee, 1984 - 85  
Chairman, FE-02/2 Nominating Subcommittee, 1985 - 86  
Chairman, FE-07 Development Committee, 1979 - 82  
Chairman, FE-06 Program Committee, 1983 - 84  
Chairman, Florida-Caribbean Section Awards Committee, 1989 - 91  
Associate Editor, Transactions of the ASAE, 1989 - present  
Chairman, P-513 AE Editorial Board, 1991 - 92  
Chairman, M-121 DFISA-ASAE Food Engineering Award Committee, 1991  
Vice Chairman, E-10/2, Long-Range Meetings Planning Committee, 1994  
Chairman, E-10, Executive Steering Committee on Meetings, 1995 - 96  
Chairman, M-150 Awards Group, 1994 - 1998  
Chairman, IBE Annual Meeting Program Committee, 1998-99

#### Committee Memberships:

P-513 ASAE Editorial Board  
P-414 Engineering Registration  
M-123 Historic Commemoration  
FPE-703, Food Processing Committee  
FPE-711, Education and Research Committee (Food Engineering)

### Institute of Food Technologists (IFT):

Editorial Board, 1979 - 1982 (Journal of Food Science)  
Food Engineering Division Executive Committee, 1982 - 84  
ASAE/IFT Liaison Committee Chairman, 1985  
Chairman, Food Engineering Division Centennial Committee, 1986 - 88  
Regional Communicator on "Food Processing" for Office of Scientific  
Public Affairs, 1987 - 91 Editorial Board, Journal of Food Science, 2002-05.

### Institute for Thermal Processing Specialists (IFTPS):

Vice Chairman, Heat Penetration Committee  
Chairman, Scholarship and Student Affairs Committee

### Institute of Biological Engineering (IBE):

Chairman, Annual Meeting Program, 1999

**SERVICE TO PROFESSION (continued)**

**Arthur A. Teixeira**

American Institute of Chemical Engineers (AIChE):

Member, Food, Pharmaceutical and Bioengineering Division

American Society for Engineering Education (ASEE):

Member, Biological and Agricultural Engineering Division

American Society of Mechanical Engineers (ASME):

Vice Chairman, Student Section, Univ. of Mass., 1965

Chairman, Student Section, Univ. of Mass., 1966

Outstanding Student Member Award, 1965 - 66

American Society for Testing of Materials (ASTM):

Member F-2 Committee on Flexible packaging. Helped revise "New Standard Practice for Thermal Processing of Flexible Containers", (1983-86)

Research and Devlp. Associates for Military Food and Packaging Systems (R&DA):

USDA Multi-state Regional Hatch Committee (NC-136/1023):

Council for Agricultural Science and Technology (CAST):

International Association of Food Industry Suppliers (IAFIS):

Member, Food Engineering Scholarship Committee

Judge, Scholarship Jury Panel

Sigma Xi, (Research Society of America):

Department representative to University Chapter

Gamma Sigma Delta (Honor Society of Agriculture)

Chapter Secretary, 1995-96

Chapter President-Elect, 1998-99

Chapter President, 1999-2000

Chapter Past-President, 2000-01.

**SERVICE ON REVIEW PANELS; AND EDITORIAL BOARDS:**

USDA/CSRS National Needs Graduate Fellowships Peer Review Panel in Washington, DC (1993).

USDA/CSRS Competitive Grants program Review Panel for funding in the area of Processing for Value-Added Products in Washington, DC (1993).

USDA/CSRS Review Team in conducting comprehensive review of the University of Nebraska's Biological Systems Engineering Dept. (1994).

CIES Fulbright Scholar Advisory Committee for awards in the Food Technology and related area disciplines annually since 1992.

Juror for DFISA/IAFIS Food Engineering Scholarship annually since 1997.

Scientific Review Panel of the Consortium for Plant Biotechnology Research, Inc. CPBR) for Energy from Biomass Award Competition (1995).

Scientific Board for the Escola Superior de Biotecnologia (College of Biotechnology) in Porto, Portugal in review of faculty performance and research program objectives and accomplishments, 1991-1996.

USDA/CSREES Higher Education Programs Peer Review Panel for 1890 Institution Capacity Building Grants Program in Washington, DC (1997, 1998, 2001).

NIH/FDA Review panelist for confidential technical report on bioterrorism (2003)

Journal of Food Science Editorial Board, 1979-82, 2002-05.

Journal of Food Process Engineering Editorial Board, 1993-present.

Transactions of the ASAE, Associate Editor, 1989-present.

NASA Advanced Environmental Health/Advanced Food Technology Standing Review Panel, Johnson Space Center, Houston, TX (November 9-11, 2009)

**CONSULTING ACTIVITY****Arthur A. Teixeira**

<u>Client Organization</u>	<u>Dates of Work</u>
Horton International, Inc.	Sept. 1982
Abbott laboratories	May 1983
Loma Linda Foods	June 1983
ICF, Inc. (for FDA)	Jul. - Dec. 1983
Baxter Travenol Laboratories	Oct. 1985
Noble and Associates, Inc.	Nov. 1985
Ross/Abbott Laboratories	May 1987
FMC Corporation	Sept. 1987
Campbell Soup Co.	Nov. 1987
National Food Processors Association	Nov. 1987
University of Wisconsin	Apr. 1988
FMC Corporation	Mar. 1990
Campden Research Institute (UK)	Sept. 1990
ESB Porto, Portugal	Jan. 1990
USDA, Washington, DC	Apr. 1991
ASRC, Indianapolis, IN	Aug. 1991
Process Tek, Roundlake, IL	Nov. 1991
ESB Porto, Portugal	Jan. 1992
Chicago Law Firm	May 1992
USAID, Bulgaria	June 1992
USDA, Washington, DC	Jul. 1992
Lidell, Sapp et al., Dallas, TX	Mar. 1993
Advanced Plankton, Gainesville, FL	Oct. 1993
Faegre & Benson, Minneapolis, MN	Jan. 1995
Bayfront Trading Co., Romania	Mar. 1995
SENAI, Rio de Janeiro, Brazil	May 1996
ITAL, Sao Paulo, Brazil	June 1996
Federico Sta.Maria Tech.University, Valparaiso, Chile	Oct. 1998
Catholic University of Valparaiso, Chile	Oct. 1998
Sociadade Portuguesa de Inovacao, Portugal	Aug.-Nov. 1999
Modern Continental Cambridge, MA	Aug. 1999 - Jun. 2000
Seven Seas Company, Pompano beach, FL	May 2000
Kraft General Foods, Tarrytown, NY	June, 2001
Modern Continental Cambridge, MA	April - Sept. 2001
Hawks Peanuts, Tampa, FL	January - June, 2002
Mandear Enterprises, London, UK	Sept. 2003 – May, 2004
Rose Acre Farms	October – December, 2003
Nordenia; Jackson, Missouri	March, 2005
SPI for USTDA, Albania	April, 2007
SPI for USTDA, China	October-November, 2008
Swift, Currie, McGhee & Heirs, LLP	April – December , 2009