

CURRICULUM VITAE

Dr. SHYAM S. SABLANI
Associate Department Chair

Department of Biological Systems Engineering, Washington State University
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EDUCATION AND TRAINING

Ph. D. Food/Process Engineering, McGill University, Canada 1996
M. S. Mechanical Engineering, Indian Institute of Technology, Madras, India 1990
B. E. Mechanical Engineering, National Institute of Technology, Raipur, India 1986

PROFESSIONAL EXPERIENCE

Associate Chair, Biological Systems Engineering, Washington State University, 2016-
Associate Professor, Washington State University, July 2013-
Assistant Professor, Washington State University, 2007-2013
Assistant-Associate Professor, Sultan Qaboos University, Oman, 1997-2007
Research Associate, Agriculture and Agri-Food Canada, February-August 1997
Research Associate, McGill University, Canada, 1996-1997
Lecturer, McGill University, Montreal, Canada, 1994-1995
Research Assistant, McGill University, Montreal, Canada, 1992-1996
Senior Marketing Service Engineer, OMC Computers, New Delhi, India, 1989-992

VISITING SCIENTIST

Institute of Chemical Technology, Mumbai, India, June-July 2009, July 2013
University of Queensland, Brisbane, Australia, June-July 2005
National University of Singapore, Singapore, June 2004
Agriculture and Agri-Food Canada, St. Hyacinthe, Canada, June-August 2000
University of New South Wales, Sydney, Australia, July-August 1998

AWARDS AND SCHOLARSHIPS

Marcel Loncin Research Prize, Institute of Food Technologists (IFT), 2016
Distinguished Lecturer of the Food Packaging Division, IFT 2016
UDCT, Golden Jubilee Visiting Fellowship, ICT Mumbai (2009, 2013)
Outstanding Researcher Award, Sultan Qaboos University (2002, 2004 and 2007)
IFT, 2nd, George F. Steward International Res. Paper Competition (1997)
McGill University Major Fellowship (Hydro Quebec) (1994-96)
Institute of Food Technologists Certificate of Merit (1994-95)
Institute for Thermal Processing Specialists Student Manuscript Award (1994-95)
McGill University Water Hirschfeld Award (1994-95)
McGill University Graduate Student Society Travel Award (1994-95)
McGill University Tuition Waivers (1992-94)
Indian Institute of Technology Graduate Fellowship (1987-89)

TEACHING EXPERIENCE

Undergraduate level courses

Elements of Food Engineering, Properties of Food and Biological Materials, Food Processing, Food Packaging, Heat and Mass Transfer, Postharvest Technologies of Fruits and Vegetables, Microcomputers, Food Science Seminar, Food Science/Bioresource Engineering Internship

Graduate level courses

Food Packaging
Food Process Engineering
Advanced Physical Properties of Foods

RESEARCH GRANTS, GIFTS AND CONTRACTS

Washington State University (2007-till date)

- Rational Design of encapsulation systems for improved oxidative stability of micronutrients, Institute of Food Technologists Marcel Loncin Research Prize \$50,000 (Sablani), 2016-2018 (PI portion: 100%)
- Center of Excellence for food safety using microwave technologies, USDA Enhancing Food Safety through Improved Processing Technologies Program, \$3,999,418 (Tang, Sablani, Ross, Gallardo, D'Souza, Gray, Yang), 2016-2020 (Co-PI Portion: 10%)
- Development of high oxygen-barrier multilayer polymer films for improved shelf-life of foods processed using microwave and high-pressure technologies, AFRI Foundational Program, \$456,847 (Sablani, Tang, Selim, Ratto, Froio, and Dolgovskij), 2015-2019 (PI portion: 80%)
- Enhanced strategies to reduce postharvest splitting of cherries, Washington Tree Fruit Commission, \$99,345 (Ganjyal, Sablani and Wang), 2014-2016 (Co-PI portion: 50%)
- Cochran program for management & distribution of frozen & refrigerated foods – Nigeria, USDA-Foreign Agricultural Services, \$40,054 (Sablani and Rice), 2015, (PI portion: 75%)
- Developing value-added products from Washington-grown red raspberries, Washington Department of Agriculture, \$91,878 (Sablani), 2015-2018 (PI portion: 100%)
- Multiscale modeling of transport mechanisms and quality changes in frozen foods during freeze-thaw cycles, AFRI Foundational Program, \$499,966 (Takhar and Sablani), 2015-2019 (Co-PI portion: 50%)
- Center for Bioplastics and Biocomposites: Development of biobased VOC-free powder coating resin systems, Iowa State University NSF I/UCRC, \$58,800 (Zhang and Sablani), 2015-2016 (co-PI portion: 25%)
- Encapsulating micronutrients for developing functional foods, Emerging Research Issues, Agricultural Research Center, CAHNRS, \$56,726 (Sablani and Ganjyal) (PI portion: 85%)
- Biodegradable agricultural mulches: Assessing potential for chemical migration in horticultural crops and their role in organic culture, Emerging Research Issues,

Agricultural Research Center, CAHNRS, \$40,000 (DeVetter, Miles, and Sablani) (co-PI portion: 25%)

- Polymer Testing Agreement, Kuraray America, \$70,000 (Sablani), 2014-2016 (PI portion: 100%)
- Ultraviolet light (UV-C) treatment for improving safety of red raspberries, National Processed Raspberry Council, \$31,455 (Sablani, Killinger, and Ganjyal), 2014-2016 (PI portion: 60%)
- Strategies to reduce postharvest cracking and splitting of cherries, Washington Tree Fruit Commission, \$49,499 (Ganjyal, Sablani and Wang), 2014-2016 (Co-PI portion: 50%)
- Utilization of pea protein for encapsulation of micronutrients, USA Dry Pea and Lentil Council, \$35,214 (Sablani), 2013-2015 (PI portion: 100%)
- Latin America: Training course on cold chain management protocols and innovations for food safety and quality, USDA-Foreign Agricultural Services, \$27,903 (Sablani and Payumo), 2013 (PI portion: 80%)
- From Farm to Shelf: Understanding cold chain and supply chain management U.S. Food and Agricultural Products, USDA-Foreign Agricultural Services, \$18,513 (Sablani and Payumo), 2013 (PI portion: 80%)
- Training for Pakistani business executives on new innovations and best practices in food retail business, USDA-Foreign Agricultural Services, \$13,343 (Payumo, Sablani, Sprott, Mariadoss, and Sahaym), 2013 (co-PI portion: 50%)
- Micronutrient fortification to improve infants' development with a low cost technology, Bill and Melinda Gates Foundation, \$100,000 (Chen, Sablani and Dong), 2012-2014 (co-PI portion: 33%)
- Cold chain management for food safety and quality: A two week training cold chain program for developing economies and emerging markets, USDA-Foreign Agricultural Services, \$12,351 (Sablani and Payumo), 2012 (PI portion: 70%)
- Water activity and physicochemical stability of foods, Decagon Devices Inc., \$11,000, (Sablani), 2012 (PI portion: 100%)
- Sustainable sanitation technique for postharvest quality and safety of organic fruits, Center for Sustaining Agriculture and Natural Resources, BIOAg program, \$51,445 (Sablani, Killinger and Rasco), 2012-14 (PI portion: 80%)
- Educating food engineers to develop high-performance integrated processing and packaging technologies that enhances food safety and quality, USDA national Needs Fellowship Program, \$238,500 (Tang, Sablani, Barbosa-Cánovas, and Davis), 2012-2017 (co-PI portion: 33%)
- Instrumentation for strengthening food materials science research at Washington State University and University of Idaho, Decagon Device Inc., Vapor Sorption Analyzer worth \$42,000 (Sablani, Bohlscheid, Nindo, Huber, and McDonald), 2011 (PI portion: 100%)
- Control of food-borne bacterial and viral pathogens using microwave technology, USDA AFRI/Food Safety, \$4,999,994 (Tang, Sablani, Rasco, Davidson, D'Souza, Gray, Huang, Dunne, Yang and Wright), 2011-2015 (co-PI portion: 10%)
- Instrumentation for strengthening bioproducts research at Washington State University, Murdock Engineering Trust, \$179,000 (Wang, Zhang, Sablani, Jiang, Zhong, Xian, Wolcott, Ha, and Gao), 2011 (co-PI portion: 10%)

- Improving thermal processing of foods sealed in military-ration polymeric trays, Defense Logistics Agency, CORANET, Department of Defense, \$767,481, (Barbosa-Cánovas, Sablani and Bermudez-Aguirre), 2010-2014 (co-PI portion: 33%)
- Systems approach for ensuring superior pear fruit quality, Northwest Pear Research Board, \$342,628, (Dhingra, Sablani, Einhorn, Zhang, Evans, Ross), 2010-2013 (co-PI portion: 15%)
- Developing pea-based biodegradable food service items, Cool Season Food Legume Research Program, USA Dry Peas, Lentils and Chickpeas, \$25,000 (Sablani, Zhang, and Jiang), 2010-2012 (PI portion: 80%)
- Developing innovative packaging for advanced processing technologies to insure the integrity and safety of processed foods, USDA-Special Research Award, \$160,059 (Sablani, Barbosa-Cánovas and Tang), 2008-2012 (PI portion: 33%)
- Nutritional quality of organic fruits: Influence of processing on phenolic compounds, ascorbic acid, and antioxidant activity in organically grown fruits, BioAg Program, CSANR, \$59,922 (Sablani, Andrews, Davies, Walters, and Haez), 2008-2011 (PI portion: 80%)
- Adding values to agricultural commodities produced in the State of Washington-a multidisciplinary approach, \$126,868, ARC/WSU (Tang, Sablani, Powers, Swanson and Zhang), 2007-2009 (co-PI portion: 40%)

Sultan Qaboos University (1997-2007)

- Value added marine raw materials and health, \$320,000, Sultan Qaboos University, His Majesty's Research Funds (Lead PI: B. Soussi), 2005-2008
- Postharvest technology to reduce losses and improve quality and supply of Omani local fresh produce, \$170,000, Sultan Qaboos University, His Majesty's Research Funds (Lead PI: L. Opara), 2005-2008
- Effect of drying methods on functionality of garlic powder, \$18,500, Sultan Qaboos University (Lead PI: M. S. Rahman), 2005-2008
- High hydrostatic pressure inactivation of pectin methylesterase in soursop juice, \$18,000, National University of Singapore (Lead PI: C. O. Perera), 2003-2005
- Fish product development for export and the local market: A strategic programme of freshness, quality control, microbiology and processing of fish, \$256,000, Sultan Qaboos University, His Majesty's Research Funds (Lead PIs: S. Kasapis and S. S. Sablani), 2002-2005
- Seawater Greenhouse Development for Arid Climates: An Innovative Approach for Water Desalination and Crop Production, \$229,000, Sultan Qaboos University, His Majesty's Research Funds (Lead PIs: S. S. Sablani and J. Perret), 2002-2006
- Assessment of high hydrostatic pressure blanching technique in food processing, \$10,000, Sultan Qaboos University (Lead PI: S. S. Sablani), 2002-2004
- Textural Properties and Consumer Preference: Identifying optimum quality characteristics of dried dates by Rheological Profile Analysis related to texture, \$11,000 Sultan Qaboos University (Lead PI: M. S. Rahman) 2002-2004
- Assessment of concentration polarization in brackish and seawater reverse osmosis systems, \$11,000 Sultan Qaboos University (Lead PIs: M.F.A. Goosen and S. S. Sablani), 2002-2004

- Effects of processing on the quality of local dried fish sardines and its utilization as animal feed, \$150,000 Ministry of Agriculture and Fisheries/Research Grant (Lead PI: O. Mahgoub), 1998-2002.
- Enhancement of quality and storage stability of dried abalone using freeze-drying technology, \$30,000, Sultan Qaboos University (Lead PI: S. S. Sablani), 2000-2002
- Development of processed fish products from indigenous fish sources, \$30,000 Sultan Qaboos University (Lead PI: S. Kasapis), 2000-2002
- Structural changes of biological materials during drying: A framework of developing quality fish products from raw agricultural materials, \$30,000 Sultan Qaboos University, (Lead PI: M. S. Rahman) 2000-2002
- Kinetics of vitrification and/or crystallisation in processed food products containing date ingredients, \$17,000 Sultan Qaboos University (Lead PI: S. Kasapis)
- Development of new technologies for the reduction of fouling and improvement of performance in seawater RO systems, \$410,000 Middle East Desalination Research Center (Lead PI: M. Wilf), 1998-2001

Post-Doctoral Fellows/Visiting Scientists Supervised and Supported (6, Active - 1)

Kanishka Bhunia	May 2016-
Shabnam Behnam	August 2015-November 2015
Mahmoudreza Ovissipour	June 2011-December 2014
Roopesh M. Syamaladevi	April 2012-May 2013

Chair and Co-Chair of Graduate Committee

Ph. D. Program (17, Active - 10)

Ashutos Parhi, started January 2017 (Chair)
 Juhi Patel, started August 2016 (Chair)
 Saleh Al-Ghamdi, started August 2016 (Chair)
 Chandrashekhar Sonar, started August 2016 (Chair)
 Pavitra Kumar, started January 2016 (Chair)
 Mahmoudreza Ovissipour, started January 2015 (Chair)
 Armando Perez Lete Quintanilla, started January 2014 (Chair)
 Poonam Bajaj, started January 2013 (Chair)
 Nydia Munoz, started January 2013 (Chair)
 Mohamed Ziyaina, started August 2012 (Co-Chair)

Hongchao Zhang, December 2016 (Chair)
 Kanishka Bhunia, May 2016 (Chair)
 Tarek Abdelsamed, December 2015 (Co-Chair)
 Sumeet Dhawan, May 2013 (Chair)
 Yardfon Tanongkankit, May 2012, (Co-Chair)
 Roopesh Mohandas Syamaladevi, April 2012 (Chair)
 Nathamol Chindapan, March 2012 (Co-Chair)

M. S. Program (8, Active - 1)

Atisheel Kak, started August 2015 (Chair)
Sunil Kumar, (January 2012) (Chair)
Luis Bastarrachea (March 2010) (Chair)
Said S. Al-Busaidi (September 2007) (Chair)
Nasser Al-Habsi (September, 2005) (Chair)
Mohammed Al-Khuseibi (September, 2004) (Chair)
Muaath Al-Hinai (October, 2004) (Chair)
Rashid Al-Belushi (September, 2002) (Chair)

Visiting Scholars

Postdoctoral fellows

Jin-Hong Zhao, Chinese Academy of Agricultural Science, Beijing, China Dec 2016-Dec 2017
Ting Zhou, Hangzhou Normal University, Hangzhou, China Dec 2016- Jun 2017
Li Li, Shanghai Ocean University, Shanghai, China, Nov 2014 – Nov 2015
Uday Annapure, Institute of Chemical Technology, Mumbai, India Sep 2010-Feb 2011

Graduate students

Renata Queiroz Bezerra, University of Sao Paulo, Brazil, Jan - Jun 2017
Aujcharaporn Pongpichaiudom, Kasetsart University, Bangkok Thailand, Apr-Oct 2016
Fakhara Khanum, University of Agriculture, Faisalabad, Pakistan, Feb-Aug 2016
Josue Baragan-Iglesias, National Polytechnic Inst., Oaxaca, Mexico, Aug-Nov 2014
Pengqun Kuang, Beijing University of Chemical Technology, Beijing China
Florian Dasse, Ecole Nationale Supérieure Agronomique de Rennes, France (July-Aug 2008)

Member of Graduate Committee (39, Active-13)

Active

Jie Xu, Ph.D. in Food Engineering
Wenjia Song, Ph.D. in Materials Science and Engineering
Elizabeth Wood, Ph.D. in Food Science
Deepali Jain, Ph.D. in Food Engineering
Ravi Tadapaneni, Ph.D. in Food Engineering
Shuxiang Liu, Ph.D. in Food Engineering
Siyuan Wang, Ph.D. in Food Science
Curtis Faustich, M.S. in Horticulture
Jungang Wang, Ph.D. in Food Engineering
Prashant Pokhrel, Ph.D. in Food Engineering
Gaurav Dhumal, M.S. in Food Science
Jaza Al-Shammari, Ph.D. in Food Engineering
Sasha Marie Barnett, Ph.D. in Food Science

Completed

Ellen Bornhorst, Ph.D. in Food Engineering (December 2016)
Hui Xu, M.S. in Materials Science and Engineering (August 2016)
Xin Gao, Ph.D. in Bioenergy and Bioproducts Engineering (August 2016)
Rossana Villa Rojas, Ph.D. in Food Engineering (December 2015)
Sravya Kallu, M.S. in Food Science (August 2015)
Brady Carter, Ph.D. in Crop and Soil Sciences (May 2015)
Yang Jiao, Ph.D. in Food Engineering (December 2014)
Donglei Luan, Ph.D. in Food Engineering (December 2014)
Odgerel Bumandalai, M.S. in Bioenergy and Bioproducts Engg (December 2014)
Chen Liu, M.S. in Food Science (May 2014)
Tian Liu, Ph.D. in Materials Science and Engineering (May 2014)
Wenjia Zhang, Ph.D. in Food Engineering (May 2014)
Jing Peng, Ph.D. in Food Engineering (December 2013)
Tao Dong, Ph.D. in Bioenergy and Bioproducts Engineering (December 2013)
Zhouhong Wang, Ph.D. in Bioenergy and Bioproducts Engineering (September 2013)
Bandar Al-Faifi, Ph.D. in Food Engineering (May, 2013)
Ellen Bornhorst, M. S. in Food Engineering (May 2013)
Ofero A. Caparino, Ph.D. in Food Engineering (May, 2012)
Shunshan Jiao, Ph.D. in Food Engineering (May, 2012)
Chih-Wen Tang, M.S. in Materials Science and Engineering (December, 2011)
Balunkeswar Nayak, Ph.D. in Food Engineering (May, 2011)
Pallavi R. Mohekar, M.S. in Food Engineering (May, 2011)
Oisik Das, M.S. in Bioenergy and Bioproducts Engineering (December, 2010)
Jody K. Takemoto, Ph.D. in Pharmaceutical Science (December, 2010)
Bandar Al-Nahdi, M.S. in Food Engineering (May, 2010)
Gopal Tiwari, Ph.D. in Food Engineering (May, 2010)

External examiner of Graduate Theses

Amir Ismail, Bahauddin Zakhariya University, Pakistan, 2016
Muhammad Shahbaz, University of Agriculture Faisalabad, Pakistan 2015
Adeela Yasmin, University of Agriculture Faisalabad, Pakistan 2013
Muhammad Yasin, University of Agriculture Faisalabad, Pakistan 2013
Ambreen Naz, University of Agriculture Faisalabad, Pakistan 2013
Muhammad Ashraf, University of Agriculture Faisalabad, Pakistan 2013
Sharon Patricia Jones, The University of Queensland, Australia 2012
Zulfiqar Ahmed, University of Agriculture Faisalabad, Pakistan 2009
Mian Kamran Sharif, University of Agriculture Faisalabad, Pakistan 2009
Muhammad Nasir, University of Agriculture Faisalabad, Pakistan 2008
Tuyen-Thuc Truong, The University of Queensland, Australia 2008
The Vien Huynh, The University of Queensland, Australia 2007
Sriyani Dhammika Jayasooriya, The University of Queensland, Australia 2007

Achievements of my WSU graduates

Year	No. of Students	Name of the award
2017	2	<ul style="list-style-type: none"> Travel Award, Alaska airline (Poonam Bajaj and Pavitra Kumar)
2016	1 1 1	<ul style="list-style-type: none"> Daniel Sigel Scholarship from Technical Association of Pulp and Paper Institute-Polymer Laminations, Adhesives, Coatings, Extrusions (TAPPI-PLACE) Division (Hongchao Zhang) Conference Travel Awards from PSIFT (Hongchao Zhang) Second Place Winner Graduate Research Paper Competition, Food Packaging Division, IFT Annual Meeting, Chicago, IL (Kanishka Bhunia)
2015	1 1 1 1 2 1	<ul style="list-style-type: none"> First Place Winner Graduate Research Paper Competition, Product Development Division, IFT Annual Meeting, Chicago, IL (Poonam Bajaj) First Place Winner Boyd-Scott Graduate Research Paper Award, American Society of Agriculture and Biological Engineers Annual International Meeting, New Orleans, LA (Hongchao Zhang) Faculty position at University of Alberta, Edmonton, Canada (Roopesh Syamaladevi) Three months summer Internship at Decagon Devices, WA (Poonam Bajaj) Conference Travel Awards from PSIFT and BSE (Poonam Bajaj and Hongchao Zhang) Scholastic Achievement Award, PSIFT (Kanishka Bhunia)
2014	1 1	<ul style="list-style-type: none"> Daniel Sigel Scholarship from Technical Association of Pulp and Paper Institute-Polymer Laminations, Adhesives, Coatings, Extrusions (TAPPI-PLACE) Division (Kanishka Bhunia) Conference Travel Awards from PSIFT and BSE (Kanishka Bhunia)
2013	2 1 2 1	<ul style="list-style-type: none"> Second Place Winners of the Flexible Packaging Association's (FPA) 2013 Student Flexible Packaging Design Challenge (Chen Liu and Geyang Wu) Second Place Winner Graduate Research Paper Competition, Food Packaging Division, IFT Annual Meeting, Chicago, IL (Sumeet Dhawan) Conference Travel Awards from PSIFT and IFT (Sumeet Dhawan and Roopesh Syamaladevi) Full time as Associate Specialist, Nestle R & D, Cleveland/Akron, OH (Sumeet Dhawan)
2012	2	<ul style="list-style-type: none"> First Place Winner Graduate Research Paper Competition,

	1	<ul style="list-style-type: none"> Lewis and Clark section of IFT Annual Meeting, Pullman, WA (Kanishka Bhunia)
	1	<ul style="list-style-type: none"> • Second Place Winner Graduate Research Paper Competition, Food Packaging Division, IFT Annual Meeting, Las Vegas, NV (Sumeet Dhawan)
	2	<ul style="list-style-type: none"> • Second Place Winner Graduate Research paper Competition, International Congress of Food Engineering and Technology, Bangkok, Thailand (Yardfon Tanongkankit)
	1	<ul style="list-style-type: none"> • Three Conference Travel Awards from CoFE, WSU Graduate and Professional Students, and PSIFT (Roopesh Syamaladevi and Sumeet Dhawan)
	2	<ul style="list-style-type: none"> • Six months internship at Nestle, Cleveland, Ohio (Sumeet Dhawan)
	1	<ul style="list-style-type: none"> • First place, Package Design, Polymer Laminations, Adhesives Coatings and Extrusion division of the Technical Association of Pulp and Paper Industry (Sumeet Dhawan and Kanishka Bhunia)
	1	<ul style="list-style-type: none"> • Full time job as Quality Assurance Technologist, Mline Fruit Product Inc., WA (Sunil Kumar)
2011	2	<ul style="list-style-type: none"> • Institute of Food Technologists (IFT) Graduate Scholarship (Roopesh Syamaladevi)
	2	<ul style="list-style-type: none"> • Four Conference Travel Awards from PSIFT and IFT (Roopesh Syamaladevi and Sumeet Dhawan)
	1	<ul style="list-style-type: none"> • Selected to participate in the 'December Career Day', sponsored by PepsiCo and the New York Academy of Sciences (NYAS) at Academy's headquarters in New York (Roopesh Syamaladevi)
	1	<ul style="list-style-type: none"> • Second Place Winner Graduate Research Paper Competition, Refrigerated and Frozen Foods Division of IFT Graduate Student paper Award Competition (Roopesh Syamaladevi)
	1	<ul style="list-style-type: none"> • WSU Graduate School Doctoral Scholarship for outstanding research (Sumeet Dhawan)
	1	<ul style="list-style-type: none"> • After completing M.S. degree in our program, the student was admitted in doctoral program at University of Massachusetts (Luis Bastarrachea)
2010	2	<ul style="list-style-type: none"> • Four Conference Travel Awards from PSIFT and WSU Graduate School (Roopesh Syamaladevi and Sumeet Dhawan)
	1	<ul style="list-style-type: none"> • Washington State Potato Foundation, Excellence in Agriculture Award, Pasco, WA (Roopesh Syamaladevi)
	1	<ul style="list-style-type: none"> • WSU Graduate School Doctoral Scholarship for outstanding research (Roopesh Syamaladevi)
	1	<ul style="list-style-type: none"> • First Place Winner Graduate Student Research Paper Competition, Food Packaging Division, IFT Annual Meeting, Chicago, IL (Sumeet Dhawan)
	1	<ul style="list-style-type: none"> • Walter and Vinnie Hinz Scholarship for Outstanding

	7	Academics and Research work, Department of Biological Systems Engineering, WSU (Roopesh Syamaladevi)
	1	<ul style="list-style-type: none"> Finalist for Flexible Packaging Association Student Design Challenge, Flexible Packaging Association, Linthicum, MD (Sumeet Dhawan, Kanishka Bhunia and Roopesh Syamaladevi)
	1	<ul style="list-style-type: none"> Kegel Fellowship award for academic and research excellence from Biological Systems Engineering, WSU (Sumeet Dhawan)
	1	<ul style="list-style-type: none"> Institute of Food Technologists (IFT) Graduate Scholarship (Roopesh Syamaladevi)
2009	1	<ul style="list-style-type: none"> Second Place at Idaho Milk Processors Association (IMPA) dairy development competition, Sun Valley (Roopesh Syamaladevi)
	1	<ul style="list-style-type: none"> Finalist, Graduate Student Research Paper Competition, Food Engineering Division, IFT Annual Meeting, Anaheim, CA (Roopesh Syamaladevi)
	1	<ul style="list-style-type: none"> Third Place Winner in the Food Product Development competition, IFT Annual Meeting, Anaheim, CA (Roopesh Syamaladevi)

A list of students advised from my laboratory

Name	PhD/MS Research	Program duration	Current Position
<i>Government</i>			
Said Al-Busaidi	Food Materials Science	2005-2007	Ministry of Commerce and Industry, Oman
Muadh Al-Hinai	Packaging	2002-2004	Director, Veterinary Control Department, Ministry of Regional Municipalities and Water Resources, Oman
<i>University</i>			
Hongchao Zhang	Polymer Packaging	2012-2016	Research Associate, Washington State University, Pullman, WA
Kanishka Bhunia	Polymer Packaging	2011-2016	Research Associate, Washington State University, Pullman, WA
Roopesh Syamaladevi	Food Materials Science	2008-2012	Assistant Professor, University of Alberta, Edmonton, AB, Canada
Nathamol Chindapan	Electrodialysis	2009-2012	Lecturer, Siam University, Bangkok, Thailand
Yardfon Tanongkankit	Microwave-assisted Extraction	2009-2012	Lecturer, Maejo University, Chiang Mai, Thailand
Luis Bastarrachea	Active Packaging	2008-	Research Associate at

		2010	University of Maryland, College Park, MD
Nasser Al-Habsi	Freeze Drying	2003-2005	Assistant Professor, Sultan Qaboos University, Oman
Mohammed Al-Khuseibi	High Pressure Processing	2002-2204	Assistant Professor, Sultan Qaboos University, Oman
Rashid Al-Belushi	Reverse Osmosis	2000-2002	Superintendent, Sultan Qaboos University, Oman
Industry			
Sumeet Dhawan	Polymer Packaging	2008-2013	Associate Specialist, Nestle R & D, Cleveland/Akron, OH
Sunil Kumar	Spray Drying	2008-2012	Quality Assurance Supervisor, Flora, Lynden, WA

Faculty Mentor

- Mentoring Committee member of Dr. Sindhuja Sankaran, Assistant Professor, Biological Systems Engineering, Washington State University
- Mentoring Committee member of Dr. Hang Liu, Assistant Professor, Apparel, Merchandising, Design, and Textiles, Washington State University

Invited/Key Lectures

- Designing polymer packaging for advanced food processing technologies, Distinguished Lecturer of the Food Packaging Division, Institute of Food Technologists, Chicago, IL July 16-19, 2016
- Innovative Thermal Processing to Control Pathogens and Spoilage Microorganisms, 9th FoodHACCP Annual Conference, Chicago, IL, November 03-07, 2014
- Polymeric Based Packaging Materials for Advanced Food Processing Technologies, *TAPPI – Polymers Laminations Adhesives Coatings Extrusions*, Seattle, WA, May 6-9, 2012
- Advanced polymeric packaging for food processing technologies, *International Congress on Food Engineering and Technology*, Bangkok, Thailand, March 28-30, 2012
- Molecular weight effects on enthalpy relaxation and fragility of amorphous carbohydrates, *11 International Symposium on the Properties of Water*, Queretaro, Mexico, September 5-9, 2010
- Status of observational models used in the design and control of products and processes, Workshop, *Models for Safety, Quality and Competitiveness of the Food Processing Sector*, Orlando, FL, 23 June 2006
- Techno economic comparison of desalination technologies, *Operation and Maintenance of MSF Desalination Plants*, Muscat, Sultan Qaboos University, April 2006
- Stability of dried products, *Asian Drying Conference*, 12-15 December 2005
- Effect of drying on quality of dried food products, *Asian Drying Conference*, 12-15 December 2005
- Dried food products: evaluating stability criteria, *International Workshop and Symposium on Industrial Drying*, 20-23 December 2004

- Role of drying in determining nutritional/functional quality of food and biomaterials, *International Workshop and Symposium on Industrial Drying*, 20-23 December 2004

PROFESSIONAL ACTIVITY

Editorial/Journal Activities

- *Co-Editor*, Handbook of Food and Bioprocess Modeling Techniques, CRC Press, Boca Raton, FL (2007), 605 pages, 18 chapters, S. S. Sablani, A. K. Datta, M. S. Rahman, and A. S. Mujumdar (*Eds*)
- *Scientific Editor*, Food Engineering and Materials Science, and Nanoscale Food Science, engineering and Technology sections of Journal of Food Science, Black-Well Wiley Inc., NY. Since 2013-till date
- *Associate Editor*, Journal of Food Science, Black-Well Wiley Inc., NY. Since 2008-2013
- *Associate Editor*, International Journal of Food Properties, Taylor & Francis, Inc. NY. 2005-2008
- *Guest Co-Editor*, Drying Technology-*An International Journal* – A Special issue on Quality of Dried Food and Biomaterials [Vol. 28(4), 2005]
- *Guest Co-Editor*, International Journal of Food Properties – A Special issue on Functional Foods [Vol. 10(2), 2007]
- *Co-Editor*, Proceedings of International Conference on Postharvest Technology and Quality Management in Arid Tropics 31 January-2 February, 2005
- *Editor*, Proceedings of the Workshop on Food Safety and Quality, College of Agricultural and Marine Sciences, 13-14 December, 2003
- *Editorial board member*, Food Engineering Reviews, Springer, NY. Since 2008
- *Editorial board member*, International Journal of Food Engineering, The Berkeley Electronic Press. Since 2005
- *Editorial board member*, International Journal of Postharvest Technology and Innovation, Inderscience Publishers, Switzerland. Since 2006
- Evaluated multi-media education software 'Material Balances & Visual Encyclopaedia of Chemical Engineering Equipment' Department of Chemical Engineering, University of Michigan
- Peer reviewer for Journal of Food Engineering, Journal of Food Science Food Engineering Reviews, Journal of Agricultural and Food Chemistry, Food Biophysics, Carbohydrate Polymers, Food Hydrocolloids, Food Chemistry, Drying Technology, Journal of Membrane Sciences, Biochemical Engineering Journal, Chemical Engineering Communication, International Journal of Heat and Mass Transfer, Numerical Methods in Heat Transfer, International Journal of Food Engineering, Postharvest Biology and Technology, Journal of Food Processing and Preservation, Heat Transfer Engineering

Professional Services

- *Secretary*, IFT Food Packaging Division, August 2014-August 2017
- *Co-Chair*, Session 'Microwave Thermal Processing: Recent Advances and the Next Chapter', Chicago, IL, 16-19 July
- *Chair*, Session 'Food Processing', International Congress of Food Engineering and Technology, Bangkok, Thailand, March 28-30, 2012
- *Member*, International Scientific Committee of International Congress of Engineering and Food, Athens, Greece, May 22-26, 2011
- *Subpanel Member*, IFT Food Processing and Packaging, 2010-2011

- *Member-At-Large*, IFT Food Engineering Division, 2010-2012
- *Co-Chair*, Session 'Mathematical Modeling of Food Processes', Conference of Food Engineering, Columbus, OH, April 5-8, 2009
- *Member*, Committee for Promotion of Drying Technology, International Drying Symposium, Hyderabad, India, November 9 – 12, 2008
- *Organizer*, Workshop on Food and Pharmaceutical Drying, Asian Oceania Drying Conference, Kolkata, India, 12-15 December 2005
- *Secretary*, Postharvest Technology and Quality Management in Arid Tropics, Conference, Sultan Qaboos University, 31 January – 02 February, 2005
- *Project Advisory Committee member*, Middle East Desalination Research Center, 2003-2008
- *Member of International Advisory Committee*, International Workshop and Symposium on Industrial Drying, 2004
- *Session Chair*, 2nd Asian-Oceania Drying Conference, Pulau Pinang, Malaysia, August 20-22, 2001
- *Member of International Advisory Committee*, Asia Pacific Drying Conference Since 2001

Professional Affiliations

- Institute of Food Technologists, *Professional Member*
- Technical Association of Pulp and Paper Industry, *Member*
- Flexible Packaging Association, *Academic Member*
- International Association of Food Protection, *Member*
- International Society of Food Engineering, *Member*

Service to the Department/College/University

Washington State University (2007-till date)

- *Associate Chair*, Department of Biological Systems Engineering, 2016-present
- *Group Leader*, Food Engineering Program, 2013-present
- *Member*, Foods for Health Task Force, 2013-present
- *Faculty Advisor*, Food Engineering Club, 2010-present
- *Member*, Departmental Website Development Team, 2011-2013
- *Chair*, Marketing and Recruitment Committee, 2008-2010
- *Department Liaison*, NSF Advance Grant, 2010-2011
- *Judge*, Science and Engineering Undergraduate Research Poster Competition, March 28, 2010

Sultan Qaboos University (1997-2007)

- University Faculty Club Committee (Member, 1998-2002)
- College Computer Planning and Management Committee (Chairman, 2000-2001 and Member, 1997-2000)
- College Dairy Processing Committee (Member, 1998-2001)
- College Research Committee (Member, 1998-2002)
- College Undergraduate Studies Committee (Member, 2004-2006)
- College Extension Committee (Member)
- College Board (Member, 2003-2005)

- College Capital Budget Committee (Member, 2004-2007)
- College Building Space Committee (Member, 2004-2007)
- Search Committees for HOD and faculty (Member, 1998-1999)
- Departmental Staff/Student Liaison Committee (Member, 2000-2004)
- Co-organizer, Omani Food Product Exhibition (2000-2001)
- Co-organizer, Food Safety and Quality Workshop (2003)
- Agriculture Expo and Farmers Day (Member, 2002-2003)
- Adviser, Bioresource and Agricultural Engineering Student Society (2000-2002)
- Advisor, Food Science Student Society (1997-2000)
- Accreditation Committee (Member, 2000-2001)

PUBLICATIONS

Peer reviewed journal articles (*Corresponding author): H-index: 27

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147. Alfaifi, B., Yang, J., Tang, J., Wang, S., Rasco, B. and **Sablani, S. S.** 2016. Computer simulation analyses to improve radio frequency (RF) heating uniformity in dried fruits for insect control, *International Journal of Heat and Mass Transfer (Submitted)*
146. Zhang, H., Bhunia, K., Munoz, N., Li, L., Dolgovskij, M., Rasco, B., Tang, J., ***Sablani, S. S.** 2016. Linking polymer morphology changes to barrier properties of multilayer films utilized for microwave-assisted thermal sterilized foods, *Packaging Technology and Science (Submitted)*
145. Bhunia, K., Zhang, H., Liu, F., Rasco, B., Tang, J., ***Sablani, S. S.** 2016. Morphological changes in multilayer polymeric films induced after microwave-assisted pasteurization, *Innovative Food Science and Emerging Technologies* 38: 124-130
144. Bhunia, K., ***Sablani, S. S.**, Tang, J., and Rasco, B. 2016. Non-invasive measurements of oxygen diffusion in model foods, *Food Research International* 89: 161-168
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142. Al-Qadiri, H. M., Al-Holy, M. A., Shiroodi, S. G., Ovissipour, M., Govindan, B. N., Al-Alami, N., **Sablani, S. S.** and Rasco, B. 2016. Effect of electrolyzed water-induced bacterial inhibition and injury in live clam (*Venerupis philippinarum*) and mussel (*Mytilus edulis*), *International Journal of Food Microbiology* 231: 48-53
141. Bornhorst, E., Tang, J. and **Sablani, S. S.** 2016. Sodium chloride diffusion in low-acid foods during thermal processing and storage, *Journal of Food Science* 81: E1130-E1140
140. Shiroodi, S. G., Nesaei, S., Ovissipour, M., Al-Qadiri, H. M., Rasco, B. and **Sablani, S.S.** 2016. Biodegradable polymeric films incorporated with nisin: characterization and efficiency against *Listeria monocytogenes*, *Food and Bioprocess Technologies* 9: 958-969
139. Zhang, H., Tang, Z., Rasco, B., Tang, J., and ***Sablani, S. S.**, 2016. Shelf-life modeling of microwave-assisted thermal sterilized mashed potato in polymeric pouches of different gas barrier properties, *Journal of Food Engineering* 183: 65-73
138. Tarek, A. R., Rasco, B., and ***Sablani, S. S.**, 2016. Ultraviolet-C light sanitization of English cucumber (*cucumis sativus*) packaged in polyethylene film, *Journal of Food Science* 81: E1419-E1430
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- temperatures and thermal resistance of Salmonella in all-purpose wheat flour and peanut butter, *Food Research International* 61: 163-170
136. Syamaladevi, R. M., Tang, J., Villa-Rojas, R., **Sablani, S. S.**, Carter, B., Campbell. G., 2016. Influence of water activity on thermal resistance of microorganisms in low-moisture foods: a review, *Comprehensive Reviews in Food Science and Food Safety* 15: 352-370
 135. Zhang, H., Bhunia, K., Kuang, P., Tang, J., Rasco, B., Mattinson, D. S. and ***Sablani, S. S.**, 2016. Effects of oxygen and water vapor transmission rates of polymeric pouches on oxidative changes of microwave-sterilized mashed potato, *Food and Bioprocess Technologies* 9: 341-351
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 128. Kuang, P., Zhang, H., Bajaj, P. R., Yuan, Q., Tang, J., Chen, S., and ***Sablani, S. S.** 2015. Physicochemical properties and storage stability of lutein microcapsules prepared with maltodextrins and sucrose by spray drying, *Journal of Food Science* 80: E359-E369
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 126. Zhang, W., Luan, D., Tang, J., **Sablani, S. S.**, Rasco, B., Lin, H., Liu, F. 2015. Dielectric properties and other physical properties of low-acyl gellan gel as relevant to microwave assisted pasteurization process, *Journal of Food Engineering* 149:195-203

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124. Ullah, J., Takhar, P. S., **Sablani, S. S.** 2014. Effect of temperature fluctuations on ice-crystal growth in frozen potatoes during storage, *LWT- Food Science and Technology* 59:1186-1190
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119. Dhawan, S., Varney, C., Barbosa-Canovas, G. V., Tang, J., Selim, F., and ***Sablani, S. S.** 2014 Pressure-assisted thermal sterilization effects on gas barrier, morphological, and free volume properties of multilayer EVOH films, *Journal of Food Engineering* 128:40-45
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115. Ovissipour, M., Rasco, B., **Sablani, S. S.** 2013. Impact of engineered nanoparticles on aquatic organisms, *Journal of Fisheries and Livestock Production* 1: e106. doi: 10.4172/jflp.1000e106
114. Caparino, O. A., **Sablani, S. S.**, Tang, J., Syamaladevi, R. M., and Nindo, C. I. 2013. Water sorption, glass transition, and microstructures of Refractance Window- and freeze dries mango (Philippine “*carabao*” var.) Powder, *Drying Technology* 31:1969-1978
113. Ovissipour, M. ***Sablani, S. S.**, and Rasco, B. 2013. Engineered nanoparticle adhesion and removal from tomato surfaces, *Journal of Food and Agricultural Chemistry* 61:10183-10190

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110. Bhunia, K., ***Sablani, S. S.**, Tang, J., and Rasco, B. 2013. Migration of chemical compounds from packaging polymers during microwave, conventional heat treatment, and storage, *Comprehensive Reviews in Food Science and Food Safety* 12: 523-545
109. Ovissipour, M., Rasco, B., Tang, J., and ***Sablani, S. S.** 2013. Kinetics of quality changes in whole blue mussel (*Mytilus edulis*) during pasteurization, *Food Research International* 53: 141-148
108. Chindapan, N., ***Sablani, S. S.**, Chiewchan, N. and Devahastin, S. 2013. Modeling and optimization of electrodialysis desalination of fish sauce using neural networks and genetic algorithm, *Food and Bioprocess Technology* 6:2695-2707
107. Tanongkankit, Y., **Sablani, S. S.**, Chiewchan, N., and Devahastin, S. 2013. Microwave-assisted extraction of sulforaphane from white cabbages: Effects of extraction condition, solvent and sample pretreatment, *Journal of Food Engineering* 117: 151-157
106. Alfaifi, B., Wang, S., Tang, J., Rasco, B., Sablani, S. S., Jiao, Y. 2013. Radio frequency disinfection treatments for dried fruit: dielectric properties, *LWT-Food Science and Technology* 50:746-754
105. Tammineni, N., Unlu, G., Rasco, B., Powers, J., **Sablani, S. S.**, Nindo, C. 2012. Effect of trout skin gelatin-based films containing antioxidants on the oxidative stability of cod liver oil, *Journal of Food Science* 77:E342-E347
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102. Syamaladevi, R. M., Manahiloh, K. N., Muhunthan, B., and ***Sablani, S. S.** 2012. Understanding the influence of state/phase transitions on ice recrystallization in Atlantic salmon (*Salmo solar*) during frozen storage, *Food Biophysics* 7: 57-71
101. Syamaladevi, R. M., Barbosa-Cánovas, G. V., Schmidt, S. J. and ***Sablani, S. S.** 2012. Influence of molecular weight on enthalpy relaxation and fragility of amorphous carbohydrates, *Carbohydrate Polymers* 88: 223-231
100. Syamaladevi, R. M., Kumar, S., Dhawan, S., Andrews, P. and ***Sablani, S. S.** 2012. Physicochemical properties of encapsulated red raspberry (*Rubus*

- idaeus*) powder: influence of high pressure homogenization, *Drying Technology* 30:484-493
99. Syamaladevi, R. M., Andrews, P. K., Davies, N. M., Walters, T. and ***Sablani, S. S.** 2012. Storage effects on anthocyanins, phenolics and antioxidant activity of thermally processed conventional and organic blueberries, *Journal of the Science of Food and Agriculture* 92:916-924
 98. Chindapan, N., Devahastin, S., Chiewchan, N. and **Sablani, S. S.** 2011. Desalination of fish sauce by electrodialysis: Effect of selected aroma compounds and amino acid compositions, *Journal of Food Science* 76: S451-457
 97. Syamaladevi, R. M., ***Sablani, S. S.**, Tang, J., Powers, J. and Swanson, B. G. 2011. Stability of anthocyanins in frozen and freeze-dried raspberries during long-term storage-In relation to glass transition, *Journal of Food Science* 76: E414-E421
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