MARIO G. FERRUZZI

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EDUCATION

Duke University, Durham, NC	B. S.	*Chemistry (Biochemistry emphasis)*	*1996*
The Ohio State University, Columbus, OH	M.S.	*Food Science and Nutrition*	*1998*
The Ohio State University, Columbus, OH	Ph.D.	*Food Science and Nutrition*	*2001*

PROFESSIONAL EXPERIENCE

University of Arkansas for Medical Sciences — **Little Rock, AR**
- Arkansas Children's Endowed Chair in Digestive Disease and Nutrition Research — 2022-Present
- Professor and Chief, Section of Developmental Nutrition, Department of Pediatrics — 2021-Present
- Director, USDA-ARS Arkansas Children's Nutrition Center — 2021-Present

North Carolina State University — **Kannapolis, NC**
- Adjunct Professor, Department of Food, Bioprocessing and Nutrition Sciences — 2021-Present
- Plants for Human Health Institute
- David H. Murdock Distinguish Professor — 2019-2021
- Professor, Department of Food, Bioprocessing and Nutrition Sciences — 2016-2021

Purdue University — **West Lafayette, IN**
- Adjunct Professor, Departments of Food Science and Nutrition Science — 2016-Present
- Professor, Departments of Food Science and Nutrition Science — 2012-2016
- Associate Professor, Departments of Food Science and Nutrition Science — 2008-2012
- Assistant Professor, Departments of Food Science and Foods & Nutrition — 2004-2008

University of Pretoria — **Pretoria, ZA**
- Extraordinary Professor, Department of Consumer and Food Science — 2017-Present

Nestlé Research Center — **Lausanne, CH**
- Research Scientist, Nutrition & Health and Scientific & Nutritional Support — 2003-2004

Nestlé Research & Development — **Marysville, OH**
- Development Technologist, Liquid Beverages Group — 2001-2003

PROFESSIONAL MEMBERSHIPS & AFFILIATIONS

Institute of Food Technologist (IFT): Chair IFT Hoosier Section (2006-2007); Annual Meeting Programming Committee (2009, 2010); Co-Chair Education Advisory Committee (2012); Course Director Food Science for the Non-Food Scientist (2008-2023); IFT-ASN-AND-IFIC Food and Nutrition Solutions Taskforce (2010-2017)

American Society for Nutrition (ASN): Chair-Bioactive Component for Health Research Interest Section (2009-2010); Chair-Carotenoid and Vitamin A Research and Interaction Group (CARIG) (2011-2012), Steering Committee Member (2007- 2016); Nutrition Translation Research Interaction Section, Steering Committee (2011-2012)

Institute for the Advancement of Food and Nutrition Sciences: Scientific Advisor (2011-2014); Board of Trustees (2017-2023); Chair-Program Committee (2019-2023); Vice-Chair Public Sector (2023-2025)

International Food Information Council (IFIC): Assembly Member (2020); Board of Trustees (2022-Present)
American Chemical Society (ACS); Member
American Association for the Advancement of Sciences (AAAS); Member
Society for Pediatric Research (SPR); Member
Royal Society of Chemistry (RSC); Fellow (2016)
Phi Tau Sigma ($\Phi T\Sigma$); Member

ADMINSTRATIVE/LEADERSHIP EXPERIENCES

2023-Present	Director	Arkansas Children's Research Institute – Board of Directors
2021-Present	Center Director	Arkansas Children's Nutrition Center (ACNC) *Serving as Center Director of the ACNC, a partnership between USDA-ARS the Arkansas Children's Research Institute and UAMS. The ACNC is one of 6 human nutrition research centers in the USDA-ARS. As Director, I lead a Center with 22 primary and affiliated research faculty and 70+ support scientist and staff in research exploring the roles of maternal-child nutrition and physical activity in optimizing health and development. ACNC has >$9M in annual support from the USDA-ARS and >$14M in annual research expenditures.*
2021-Present	Chief	Section of Developmental Nutrition in the Department of Pediatrics, University of Arkansas for Medical Sciences - College of Medicine *Serving as Section Chief for academic faculty in the ACNC with a tenure home in the Department of Pediatrics at UAMS. The DOP section of Developmental Nutrition has 11 faculty with primary research appointments.*
2021-Present	Member Exec Com	United States Department of Agriculture National Agricultural Research, Extension, Education, and Economics (NAREEE)- Advisory Board **Appointed by the United States Secretary of Agriculture*
2015-Present	Director	Sensient Technologies Corporation – Board of Directors
2017-2018 2016-2017	Project Lead Chair	North Carolina Food Innovation Lab Subcommittee to NC Food Innovation Center Advisory Committee **Appointed by the NC Commissioner of Agriculture and Consumer Services for development of business and operation plan of the NC Food Innovation Lab*
2014-2016	Chair	Interdepartmental Food Science Graduate Program, Purdue University
2014	Chair	Food & Nutrition Solutions Taskforce **Joint committee of the American Society of Nutrition, Institute of Food Technologists, Academy of Nutrition and Dietetics and the International Food Information Council*
2007-2014	Core Leader	Bioanalytical and Bioavailability Research Core NIH-NCCAM P01 - Mount Sinai School of Medicine-Purdue University Center of Excellence for Research in Complementary and Alternative Medicine

SCIENTIFIC ADVISORY ROLES AND BOARD SERVICE

2023-Present	Danone North America Dairy and Plant-Based Scientific Advisory Board
2022-Present	NIH/NIDDK Dietary Biomarkers Development Consortium, Data and Safety Monitoring Board
2022-Present	Nutrition Council Chick-Fil-A
2020-2022	Chlorox/Nutranext, LLC Scientific Advisory Board
2020	Foundation for Food and Agriculture Research - Harvest for Health Advisory Group
2018- Present	Florida Department of Citrus Board Scientific Advisory Committee
2014-2015	Sensient Technologies Scientific Advisory Committee (Continued service as part of the BOD)
2011-2017	Welch's Nutrition and Health Scientific Advisor
2011-2016	Alliance for Potato Research and Education - Scientific Advisory Board
2014-2017	International Food Information Council (IFIC) - Scientific Advisory Board
2014-2017	Groupe Polyphenols Board
2014-2016	General Mills Senior - Scientific Advisor
2011-2014	ILSI NA (now IAFNS) - Scientific Advisor
2013	Institute of Food Technologist Health and Wellness Advisory Panel
2013	International Farming Corporation - Scientific Advisory Board
2012	Hershey Nutrition and Health Advisory Board
2012	General Mills Whole Grain Roundtable Advisory Panel
2012	Campbell Soup Co. Global - Scientific Advisor

LEADERSHIP ROLES ACCOMPLISHMENTS

Purdue Interdepartmental Food Science Graduate Program. As Chair of the Graduate Committee from 2014-2016, I led the formal transition of the Interdisciplinary Food Science Graduate Program to an Interdepartmental structure and coordinated the recruitment and training programs of MS and PhD students by faculty from the Departments of Food Science, Agricultural & Biological Engineering, Animal Sciences and Nutrition Sciences. I led the consolidation and realignment of the Graduate Core Course Series requires by all FS graduate students to streamline coursework, maximize time for research training and improve time to degree. Graduate student recruitment maintained a sustainable growth trajectory with average enrollment of >70 graduate students enrolled annually (AY14-16) during my tenure. I also led successful efforts to secure federal training grants including two USDA-National Needs Fellowship grants enabling recruitment of high potential students with a focus on underrepresented groups.

North Carolina Food Innovation Lab. As the inaugural project leader for the NC Food Innovation Lab (NC FIL) in 2017-2018 I worked with the NC State CALS Dean to develop the initial NC FIL vision and mission including defining its focus on emerging plant-based products and technology. I led the development of the business and operational plans and managed the review process leading to its approval by the NC Food Innovation Center Advisory Committee (as mandated by the NC General Assembly). I worked with CALS leadership to secure $9.75M initial funding and >$1.0M annual recurring operational funds from the NC General Assembly to support NC FIL build out and launch. Working with CALS leadership and the Golden Leaf Foundation, I led submission of the grant proposal to secure an additional $2.2M in support for initial outfitting and core equipment for NC FIL. I also led the successful search and recruitment of the inaugural NC FIL Executive Director (Dr. W. Aimutis) and an extension faculty (Dr. M. Moncada) for NC FIL.

Arkansas Children's Nutrition Center**.** As a Center Director and Section Chief in the UAMS Department of Pediatrics (DOP) I hold many responsibilities of a traditional department chair along with research leadership and administrative responsibilities for a national lab. I lead 22 primary and affiliated faculty, 70+ staff and trainees and manage annual USDA-ARS research budget of ~$10M. I coordinate research planning and activities of the Center, including collaborations with the co-located USDA-ARS Microbiome and Metabolism Research Unit. In my first year I restructured the leadership team and research cores in the Center appointing two Associate Directors, a Director of Finance and Director of Operation to streamline Center processes. I established the Center's first External Advisory Committee with representation from leading academics, private and community sectors. I led the strategic planning efforts for our Section and Center in 2022 as part of the DOP strategic planning process. As part of our USDA-ARS project renewal cycle, I led our Center scientist through the preparation and submission of 4 new project plans which are now being finalized with the USDA-Office of Scientific and Quality Review (OSQR). In my time I have led the expansion of the ACNC scientific capacity with $3.5M in capital projects and investments in facilities (experimental kitchen and metabolomics core facility expansion). I have also successfully recruited new research faculty from within the UAMS College of Medicine including faculty from Pharmacology & Toxicology, Physiology & Cell Biology, and Nutrition & Dietetics in addition to the successful recruitment of an international expert in metabolomics/precision health. The Center has significantly increased its research funding, scholarly output, national visibility, and impact since 2021. Annual base USDA-ARS funding is up by 14% to $9.8M (FY23). Other competitive research funding has increased from $3.0M to $5.0M and expenditures from $10.9M to $14.9M, a 44% increase in my time here.

National Leadership Roles in Agriculture Food and Nutrition Sciences. Beyond advisory and leadership roles within the private sector, and with professional societies (IFT and ASN), I have served on several national advisory boards and committees that intersect agriculture, food, and nutrition sciences. I am a member of the Board of Trustees for the International Food Information Council (IFIC) as well as the Institute for the Advancement of Food and Nutrition Science (IAFNS). IAFNS (formally ILSI-NA) is a tripartite organization of public, private and government scientist where unique collaborations that address critical challenges in the food and agriculture space. I have served as a Science Advisor, Chair of the Program Committee, and more recently as Vice Chair of Board (Public Sector) for IAFNS (2023-2025), where I work collaboratively to advance relevant programming, training, and partnerships across public and private sectors to advance the science critical to food and nutrition. More recently (2021), I was nominated and appointed to serve of the United States Department of Agriculture National Agricultural Research, Extension, Education, and Economics (NAREEE) Advisory Board, where I serve on the Executive Committee. In this role I partner with leaders from professional societies, commodity organizations and land-grant universities including collegues from 1890 and 1994 Land-Grant Colleges and Universities in assessing the scope, relevance, and adequacy of USDA programs with the goal of providing recommendations to the Secretary of Agriculture, USDA REE leadership and land-grant colleges/universities on critical priorities for research, education, and extension.

RESEARCH PROGRAM

My long-term research focus links agricultural, food and nutrition sciences to identify strategies that will contribute to the healthy growth and development of children and promotes health across the lifespan. Working toward this goal, my program has focused on leveraging metabolomic strategies to connect plant breeding, agronomic and food processing sectors to improve the development, production, and availability of foods with enhanced micronutrient and phytochemical content and bioavailability. My collaborative efforts have focus on understanding factors (genetic, environmental and food processing) that modify the bioavailability and metabolism of micronutrients and health promoting phytochemicals using both preclinical and clinical methodology. My groups have a long track record of success in development and validation of analytical approaches for food compositional analysis and adapted/refined gastrointestinal model systems to study chemistries in the gut and functional traits of foods including digestibility and micronutrient/phytochemical rerelease, absorption, and metabolism by gut microbial communities. In addition to fundamental research, my programs have also contributed to the advancement of fortification strategies and application of food technology for international nutrition and health. I have also had the benefit of developing and working through international collaborations that have advanced the study and application of biofortification and food-to-food fortification in alignment with deploying novel processing strategies all to drive value chains in developing countries for products with improved nutritional characteristics. Collaboratively with faculty at Purdue, NC State, private sector, and international partners, I have developed an integrated research and development program with the goal to address market demand for affordable, convenient, and nutritious products that also contribute to economic development in urban and rural communities in developing economies.

PEER REVIEWED PUBLICATIONS

List of Published Work in: www.ncbi.nlm.nih.gov/sites/myncbi/mario.ferruzzi and
Google Scholar: scholar.google.com/mario ferruzzi

1. O'Connor LE, Higgins KA, Smiljanec K, Bergia R, Brown AW, Baer D, Davis C, **Ferruzzi MG**, Miller K, Rowe S, and Rueda JM. Perspective: A Research Roadmap about ultra-processed foods and human health for the US food system: Proceedings from an interdisciplinary, multi-stakeholder workshop. *Advances in Nutrition*. 14(6): 1255-1269. **2023**.
2. Zuelch ML, Radtke MD, Holt RR, Basu A, Burton-Freeman B, **Ferruzzi MG**, Li Z, Shay NF, Shukitt-Hale B, Keen CL and Steinberg FM. Perspective: Challenges and Future Directions in Clinical Research with Nuts and Berries. *Advances in Nutrition*. 14(5):1005-1028. **2023.**
3. Hodges JK, Maiz M, Cao S, Lachcik PJ, Peacock M, McCabe GP, McCabe LD, Cladis DP, Jackson GS, **Ferruzzi MG,** Lila MA, Bailey RL, Martin BR and Weaver CM. Moderate Consumption of Freeze-dried Blueberry Powder Increased Net Bone Calcium Retention Compared with No Treatment in Healthy Postmenopausal Women: A Randomized Crossover Trial1, 2. *The American Journal of Clinical Nutrition*. 118; 23: 382-390. **2023.**
4. Debelo H, Fiecke C, Terekhov A, Reuhs B, Hamaker BR and **Ferruzzi MG**. Compositional analysis of phytochemicals and polysaccharides from Senegalese plant ingredients: Adansonia digitata (baobab), Moringa oleifera (moringa) and Hibsicus sabdariffa (hibiscus). *NFS Journal*. 32, 100144. **2023**.
5. Iglesias-Carres L, Racine KC, Chadwick S, Nunn C, Kalambur SB, Neilson AP and **Ferruzzi MG**. Mechanism of off-color formation in potato chips fried in oil systems containing ascorbic acid as a stabilizer. *LWT*. 1;179:114682. **2023**.
6. Weaver CM, **Ferruzzi MG**, Maiz M, Cladis DP, Nakatsu CH, McCabe GP, Lila MA. Crop, Host, and Gut Microbiome Variation Influence Precision Nutrition: An Example of Blueberries. *Antioxidants*. 22;12(5):1136. **2023**.
7. Solverson P, Albaugh GP, Debelo HA, **Ferruzzi MG**, Baer DJ, Novotny JA. Mixed Berry Juice and Cellulose Fiber Have Differential Effects on Peripheral Blood Mononuclear Cell Respiration in Overweight Adults. *Nutrients*. 15(7):1709. **2023**.
8. Taylor JRN, **Ferruzzi MG**, N'diaye C, Traoré D, Mugalavai VK, De Groote H, O'Brien C, Rendall TJ and Hamaker BR. Entrepreneur-led food fortification: A complementary approach for nutritious diets in developing countries. *Global Food Security.* 36, 100674. **2023**.

9. Schmidt LC, Ozturk OK, Young J, Bugusu B, Li M, Claddis D, Mohamedshah Z, **Ferruzzi MG**, and Hamaker BR. Formation of cereal protein disulfide-linked stable matrices by apigeninidin, a 3-deoxyanthocyanidin. *Food Chemistry*. 404:134611. **2023**.
10. Simpson AM, De Souza MJ, Damani J, Rogers C, Williams NI, Weaver C, **Ferruzzi MG**, Chadwick-Corbin S, Nakatsu CH. Prune supplementation for 12 months alters the gut microbiome in postmenopausal women. *Food & Function.* 13(23):12316-29. **2022**.
11. Racine KC, Iglesias-Carres L, Herring JA, **Ferruzzi MG**, Kay CD, Tessem JS, and Neilson AP. Cocoa extract exerts sex-specific anti-diabetic effects in an aggressive type-2 diabetes model: A pilot study. *Biochemical and Biophysical Research Communications*. 626:205-10. **2022**.
12. Mudd N, San Martin-Gonzalez F, **Ferruzzi MG**, and Liceaga AM. In vivo antioxidant effect of edible cricket (Gryllodes sigillatus) peptides using a Caenorhabditis elegans model. *Food Hydrocolloids for Health*. 2:100083. **2022**.
13. De Souza MJ, Strock NCA, Williams NI, Lee H, Koltun KJ, Rogers C, **Ferruzzi MG**, Nakatsu CH, and Weaver CM. Prunes preserve hip bone mineral density and FRAX risk in a 12-month randomized controlled trial in postmenopausal women: The Prune Study. *American Journal of Clinical Nutrition.* 116(4):897-910. **2022**.
14. Lila MA, Hoskin RT, Grace MH, Xiong J, Strauch R, **Ferruzzi M**, Iorizzo M, Kay C. Boosting the Bioaccessibility of Dietary Bioactives by Delivery as Protein–Polyphenol Aggregate Particles. *Journal of Agricultural and Food Chemistry*. 2022 Apr 8;70(41):13017-26. **2022.**
15. De Souza MJ, Strock NC, Rogers CJ, Williams NI, **Ferruzzi MG**, Nakatsu CH, Simpson AM, and Weaver C. Rationale and study design of Randomized Controlled Trial of Dietary Supplementation with prune (dried plums) on bone density, geometry, and estimated bone strength in postmenopausal women: The Prune study. *Contemporary Clinical Trials Communications*. 28:100941. **2022**.
16. Grace MH, Hoskin RT, Hayes M, Iorizzo M, Kay C, **Ferruzzi MG**, and Lila MA. Spray-dried and freeze-dried protein-spinach particles; effect of drying technique and protein type on the bioaccessibility of carotenoids, chlorophylls, and phenolics. *Food Chemistry*. 388:133017. **2022**.
17. Mohamedshah Z, Hayes M, Chadwick-Corbin [S], Neilson AP, and **Ferruzzi MG**. Bioaccessibility, gut microbial metabolism and intestinal transport of phenolics from 100% Concord grape juice and whole grapes are similar in a simulated digestion and fecal fermentation model. *Food & Function.* 13(8):4315-30. **2022.**
18. Hayes M, Mohamedshah Z, Chadwick-Corbin S, Hoskin, R, Iorizzo M, Lila MA, Neilson AP, and **Ferruzzi MG.** Bioaccessibility and intestinal cell uptake of carotenoids and chlorophylls differs in powdered spinach by ingredient form as measured with an in vitro gastro-intestinal digestion, anaerobic fecal fermentation model. *Food & Function*. 13(7), 3825-3839. **2022**.
19. Diaz JT, Foegeding EA, Stapleton L, Kay C, Iorizzo M, **Ferruzzi MG** and Lila MA. Foaming and sensory characteristics of protein-polyphenol particles in a food matrix. *Food Hydrocolloids.*;123:107148. **2022.**
20. Bechoff A, Shee A, Mvumi BM, Ngwenyama P, Debelo H, **Ferruzzi MG**, Nyanga LK, Mayanja S, and Tomlins KI. Estimation of nutritional postharvest losses along food value chains: A case study of three key food security commodities in sub-Saharan Africa. *Food Security*. 4:1-20. **2022.**
21. Adetola OY, Kruger J, **Ferruzzi MG**, Hamaker BR and Taylor JR. Potential of moringa leaf and baobab fruit food-to-food fortification of wholegrain maize porridge to improve iron and zinc bioaccessibility. *International Journal of Food Sciences and Nutrition.* 73(1):15-27.**2022.**
22. Lim J, **Ferruzzi MG**, Hamaker BR. Structural requirements of flavonoids for the selective inhibition of α-amylase versus α-glucosidase*. Food Chemistry.* Feb 15;370:130981. **2022.**
23. Lyu W, Omar T, Patel H, Rodriguez D, **Ferruzzi MG**, Pasinetti GM, Murrough JW, Muzzio FJ, Simon JE, Wu Q. Dissolution Study on Grape Polyphenol Hard Gelatin Capsule Dietary Supplements. *Frontiers in Nutrition*. 8. **2021**.
24. Coelho OG, Rita de Cássia GA, Debelo H, Wightman JD, **Ferruzzi MG**, Mattes RD. Effects of Concord grape juice flavor intensity and phenolic compound content on glycemia, appetite and cognitive function in adults with excess body weight: a randomized double-blind crossover trial. *Food & Function*. 12(22):11469-81. **2021.**
25. Lim J, **Ferruzzi MG**, Hamaker BR. Dietary starch is weight reducing when distally digested in the small intestine. *Carbohydrate Polymers*. 1;273:118599. **2021.**

26. Cladis DP, Weaver CM, **Ferruzzi MG**. (Poly) phenol toxicity in vivo following oral administration: A targeted narrative review of (poly) phenols from green tea, grape, and anthocyanin-rich extracts. *Phytotherapy Research*. Nov 2. **2021.**
27. Nino MC, Reddivari L, **Ferruzzi MG** and Liceaga AM. Targeted Phenolic Characterization and Antioxidant Bioactivity of Extracts from Edible Acheta domesticus. *Foods*, 10(10), 2295. **2021.**
28. De Groote H, Munyua B, Traore D, Taylor JR, **Ferruzzi M,** Ndiaye C, Onyeoziri IO and Hamaker, BR. Measuring consumer acceptance of instant fortified millet products using affective tests and auctions in Dakar, Senegal. *International Food and Agribusiness Management Review*, *24*(3),499-522. **2021**.
29. Hayes M, Corbin S, Nunn C, Pottorff M, Kay C, Lila MA, Iorrizo M, and **Ferruzzi MG**. Influence of processing and simulated mastication on carotenoid and chlorophyll in vitro bioaccessibility among six spinach genotypes. *Food & Function*. 12 (15), 7001-7016. **2021.**
30. Mengist MF, Bostan H, Young E, Kay KL, Gillet N, Ballington J, Kay CD, **Ferruzzi MG**, Ashrafi H, Lila MA and Iorizzo M. High-density linkage map construction and identification of loci regulating fruit quality traits in blueberry. *Horticulture Research*. 8:169. **2021.**
31. Kang X, Delebo H, Roman L, Guo MM, **Ferruzzi MG** and Martinez MM. Co-extruded wheat/okra composite blends result in soft, cohesive and resilient crumbs rich in health-promoting compounds. *Food & Function*. Jun 17:130395. **2021**.
32. Lewandowski K, Zhang X, Hayes M, **Ferruzzi MG** and Paton CM. Design and nutrient analysis of a three-ingredient carotenoid-rich food product to address vitamin A and protein deficiency. *Foods.* 10 (5) 1019. **2021.**
33. Geöcze KC, Barbosa LC, Lima CF, **Ferruzzi MG**, Fidêncio PH, Sant'ana HM and Silvério FO. Caryocar brasiliense Camb. fruits from the Brazilian Cerrado as a rich source of carotenoids with pro-vitamin A activity. *Journal of Food Composition and Analysis*. Apr 22:103943. **2021.**
34. Cladis DP, Simpson AMR, Cooper KJ, Nakatsu CY, **Ferruzzi MG** and Weaver CM. Blueberry polyphenols alter gut microbiota and phenolic metabolism in rats. *Food & Function.* 12, 2442–2456. **2021.**
35. De Groote H, Muyua B, Traore D, Taylor JRN, **Ferruzzi MG**, Ndiaye C, Onyeozin IO, Hamaker BR. Measuring consumer acceptance of instant fortified millet products using affective tests and auctions in Dakar, Senegal. *International Food and Agribusiness Management Review.* 24(3)499-522. **2021.**
36. N'khata SG, Liceaga, AM, Rochford T, Hamaker BR and **Ferruzzi MG**. Storage of biofortified maize in Purdue Improved Crop Storage (PICS) bags reduces disulfide linkage-driven decrease in porridge viscosity. *LWT - Food Science and Technology*. 136, 110262. **2021**.
37. Sato A, Pellegrini G, Cregor M, McAndrews K, Choi R, Maiz M, Johnson O, McCabe L, McCabe G, **Ferruzzi MG**, Lila M, Peacock M, Burr D, Nakatsu C, Weaver CM and Bellido T. Skeletal protection and promotion of microbiome diversity by dietary boosting of the endogenous antioxidant system. *Journal of Bone Mineral Research.* doi: 10.1002/jbmr.4231. 36(4)768-778. **2021.**
38. Igho-Osagie E, Cara K, Wang D, Yao Q, Penkert LP, Cassidy A, **Ferruzzi MG**, Jacques PF, Johnson EJ, Chung M, Wallace T. Effects of Tea Consumption on Cardiovascular Disease Risks - A Systematic Review and Meta-Analysis*. Journal of Nutrition*. 150 (12), 3269-3279. **2020.**
39. Mengist M, Burtch H, Debelo H, Pottorff M, Bostan H, Nunn C, Corbin S, Kay CD, Bassil N, Hummer K, Lila MA, **Ferruzzi MG** and Iorrizo M. Development of a genetic framework to improve the efficiency of bioactive delivery from blueberry. *Scientific Reports*. 10(1) 1-13. **2020.**
40. Kruger J, Taylor JRN, **Ferruzzi MG** and Debelo H. What is food-to-food fortification? A working definition and framework for evaluation of efficiency and implementation of best practices. *Comprehensive Reviews in Food Science and Food Safety.* 19, 3618-3658. **2020.**
41. **Ferruzzi MG**, Kruger J, Mohamedshah Z, Debelo H and Taylor JRN. Insights from in vitro exploration of factors influencing iron, zinc and provitamin A carotenoid bioaccessibility and intestinal absorption from cereals. *Journal of Cereal Chemistry*. 96,103126. **2020.**
42. Moser S, Shin J-E, Kasturi P, Hamaker BR, **Ferruzzi MG** and Bordenave N. Formulation of orange juice with dietary fibers enhances bioaccessibility of orange flavonoids in juice but limits their ability to inhibit in vitro glucose transport. *Journal of Agricultural and Food Chemistry*. 68(35), 9387-9397. **2020**.
43. Iorizzo M, Curaba J, Pottorff M, **Ferruzzi MG**, Simon P and Cavagnaro P. Carrot anthocyanins and genetics: status and perspectives to improve its application for the food colorant industry. *Genes*. 11(8) 906. **2020**.

44. Li M, Corbin S, Griffin L, Neilson AP and **Ferruzzi MG**. Modulating Phenolic Bioaccessibility and Glycemic Response in Rats from Starch-Based Food Models by Physical Complexation between Starch and Phenolic Acid. *Journal of Agricultural and Food Chemistry*. 68(46),13257-13266. **2020**.
45. Hayes M and **Ferruzzi MG**. Update on the Bioavailability and Chemopreventative Mechanisms of Dietary Chlorophyll Derivatives. *Nutrition Research*. 81, 19-37. **2020**.
46. Cladis DP, Weaver CM and **Ferruzzi MG**. Polyphenol metabolism: A primer for practitioners. *Nutrition Today*. 55(5), 234-243. **2020**.
47. Cladis DP, Debelo H, Lachcik PJ, **Ferruzzi MG** and Weaver CM. Increasing Doses of Blueberry Polyphenols Alters Colonic Metabolism and Calcium Absorption in Ovariectomized Rats. *Molecular Nutrition and Food Research*. 64, 2000031. **2020**.
48. Armah S, **Ferruzzi MG** and Gletsu-Miller N. Feasibility of Mass-Spectrometry to Lower Cost and Blood Volume Requirements for Assessment of B Vitamins in Patients Undergoing Bariatric Surgery. *Metabolites*. 10, 240. doi: 10.3390/metabo10060240. **2020**.
49. De Groote H, Mugalavai V, **Ferruzzi M**, Onkware A, Ayua E, Duodu KG, Ndegwa M, and Hamaker BR. Consumer Acceptance and Willingness to Pay for Instant Cereal Products With Food-to-Food Fortification in Eldoret, Kenya. *Food and Nutrition Bulletin*. Mar 16:0379572119876848. **2020**.
50. Cladis DP, Li S, Reddavari L, Cox A, **Ferruzzi MG** and Weaver CM. A 90 day oral toxicity study of blueberry polyphenols in ovariectomized sprague-dawley rats. *Food and Chemical Toxicology*. 9:111254. **2020**.
51. Debelo H, Li M and **Ferruzzi MG**. Processing Influences on Food Polyphenol Profiles and Biological Activity. *Current Opinions in Food Science*. 32, 90-102. **2020**.
52. Hayes M, Pottorff M, Kay C, Van Deynze A, Osorio-Marin J, Lila MA, Iorrizo M and **Ferruzzi MG**. In vitro bioaccessibility of carotenoids and chlorophylls in a diverse collection of spinach accessions and commercial cultivars. *Journal of Agricultural and Food Chemistry*. 68(11):3495-3505. **2020**.
53. Solverson PM, Henderson TR, Debelo H, **Ferruzzi MG**, Baer DJ, and Novotny JA. An Anthocyanin-Rich Mixed-Berry Intervention May Improve Insulin Sensitivity in a Randomized Trial of Overweight and Obese Adults. *Nutrients* 11 (12), 2876. **2020.**
54. Mohamedshah Z, Chadwick-Corbin S, Wightman JD and **Ferruzzi MG**. Comparative assessment of phenolic bioaccessibility from 100% grape juice and whole grapes. *Food & Function*, 11(7), pp.6433-6445. **2020.**
55. Chung M, Zhao N, Wang D, Shams-White M, Karlsen M, Cassidy A, **Ferruzzi M**, Jacques PF, Johnson EJ and Wallace TC. Dose–Response Relation between Tea Consumption and Risk of Cardiovascular Disease and All-Cause Mortality: A Systematic Review and Meta-Analysis of Population-Based Studies. *Advances in Nutrition*. nmaa010. Feb 19. **2020.**
56. **Ferruzzi MG**, Hamaker BR and Bordenave N. Phenolic compounds are less degraded in presence of starch than in presence of proteins through processing in model porridges *Food chemistry*. 309, 125769. **2020**.
57. Ho KKHY and **Ferruzzi MG**. Potential health benefits of polyphenols derived from fruit and 100% fruit juice. *Nutrition Reviews*. 78 (2), 145-174. **2020.**
58. N'diaye C, Martinez MM, Hamaker BR, Campanella OH and **Ferruzzi MG.** Effect of edible plant materials on provitamin A stability and bioaccessibility from extruded whole pearl millet (P. typhoides) composite blends. *LWT - Food Science and Technology*. 123, 109109. **2020**.
59. Li M, Ndiaye C, Corbin S, Foegeding EA and **Ferruzzi MG**. Starch-phenolic complexes are built on physical CH-π interactions and can persist after hydrothermal treatments altering hydrodynamic radius and digestibility of model starch-based foods. *Food chemistry.* Mar 5;308:125577. **2020**.
60. Debelo H, Kruger J, N'Diaye C, Hamaker, BR and **Ferruzzi MG**. African Adansonia digitata (baobab) modifies provitamin A carotenoid bioaccessibility but not uptake by Caco-2 human intestinal cells from composite pearl millet porridges. *Journal of Food Science and Technology.* 57 (4), 1382-1392. **2020.**
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BOOKS/CHAPTERS

1. Kay CD, Neilson A & **Ferruzzi, M**. Bioactive Compounds of Berries: Chemistry and Analytical Methods of Detection. In "Food Chemistry, Function and Analysis- Berries and Berry Bioactive Compounds in Promoting Health. Dorothy Klimis-Zacas; Ana Rodriguez-Mateos eds. *Royal Society of Chemistry*. Cambridge, UK. **2022.**
2. Ortiz D & **Ferruzzi MG**. Identification and Quantification of Carotenoids and Tocochromanols in Sorghum Grain by High-Performance Liquid Chromatography. In "Sorghum – Methods and Protocols". Z-Y Zhao and J. Dahlberg *eds.* Springer Protocols. Humana Press. Hatfield, UK. **2019.**
3. Functional Foods and Beverages. In vitro Assessment of Nutritional, Sensory and Safety Programs. Nicolas Bordenave & **Mario G. Ferruzzi** *eds*. *IFT Press.* **2018.**
4. Neilson AP & **Ferruzzi MG.** Bioavailability and Metabolism of Bioactive Compounds from Foods. In "Nutrition in Prevention and Treatment of Disease-3rd ed" A. Couston, C. Boushey, **M. Ferruzzi** & L. Delahanty *eds. Elsevier Academic Press.* **2016.**
5. Menon R, Gonzalez T, **Ferruzzi M**, Jackson E, Winderl D & Watson J. Oats-From Farm to Fork. *Adv Food Nutr Res*. 2016;77:1-55.
6. Bruno RS, Bomser JA & **Ferruzzi MG.** Antioxidant Capacity of Green Tea (Camellia sinensis). In "Processing and Impact on Antioxidants in Beverages" Preedy ed. *Elsevier Academic Press.* **2014**
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8. Goltz S & **Ferruzzi MG.** Factors affecting carotenoid bioavailability. Dietary Fat and Fiber. "*Carotenoids and Human Health*" S. Tanumihardjo *ed.* Spinger, New York. **2012.**
9. **Ferruzzi MG** & Neilson AP. Technological progress drives innovation in infant foods. "*Nestle Nutrition Workshop Series Pediatric Program"*. S. Karger AG, Basel, CH. Volume 66. 81-95. **2010.**
10. **Ferruzzi MG** and Schwartz SJ. Analysis of Human Carotenoids in "Carotenoids in Health and Disease" Norman I. Krinsky, Susan T. Mayne and Helmut Sies (eds). Marcel Dekker, **2004**.
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INVITED ORAL PRESENTATIONS (Past 5 Years)

1. **Ferruzzi MG.** Overview of factors that modify absorption and metabolism of phenolics from plant foods. *Presented to the National Academies Committee for the study on linkages between soil health and human health.* Washington, DC (Virtual). July **2023.**
2. **Ferruzzi MG***.* Phenolics in human milk and early dietary exposure. *Presented at 12th Annual Probiotics, Prebiotics and Botanicals Rome.* Rome, Italy. September **2023.**
3. **Ferruzzi MG.** Processing (and other) considerations in delivery of bioactive benefits from foods. Institute for the Advancement of Food and Nutrition Sciences Annual Meeting. Washington, DC. June **2023.**

4. **Ferruzzi MG.** Food Processing Primer: Describing why we process foods and setting a foundation for our discussion of "ultra". *Workshop for developing a research roadmap about processed foods, food processing, and human health in the context of the US food system.* Hot Springs, Arkansas. March **2023**.
5. **Ferruzzi MG** & Manaker LM. Bioactives: Impacts on Health and How to Communicate with Consumers. *Academy of Nutrition and Dietetics Food and Nutrition Conference and Expo Foundation Breakfast*. Orlando, FL. October **2022**.
6. **Ferruzzi MG**, House J, Amegatcher I, Liceaga A. *National Academy of Science Engineering and Medicine Food Forum Roundtable: The Role of Processing in Creating Healthy and Sustainable Alternative Protein Products*. Virtual. August **2022.**
7. **Ferruzzi MG.** Food factors that modify absorption, metabolism and potential bioactivity of phenolics. Instituto Politécnico Nacional- Centro de Desarrollo de Productos Bióticos (Mexico). Virtual. May **2022**.
8. **Ferruzzi MG.** Review of food factors that modify absorption, metabolism and potential bioactivity of phenolics. University of California Davis Nuts and Berries Conference. Davis, CA. May **2022.**
9. **Ferruzzi MG.** Where are we and what's missing in dietary guidance for tea? *6th International Symposium on Tea and Human Health*. Virtual. April, **2022**
10. **Ferruzzi MG.** Food-to-food fortification for provitamin A carotenoids: Progress, synergies and interactions with other fortification strategies. *24th Biennial International Congress South African Association for Food Science and Technology (SAAFoST).* Virtual. October **2021**.
11. **Ferruzzi MG.** Polyphenols as prebiotics? Can their interactions modify carbohydrate digestion? *11th Annual Probiotics, Prebiotics and Botanicals Rome.* Rome, Italy. September **2021**
12. **Ferruzzi MG**. Understanding plant genetic influences on bioavailability of phenolics. *14th International Congress on Polyphenol Applications.* Virtual. September **2021.**
13. **Ferruzzi MG.** Leveraging genetic variation of phytochemical bioavailability from fruits and vegetable as a tool to improve delivery of health benefits. *Italian National Research Council, Institute for the Science of Food Production (ISPA).* April **2021.**
14. **Ferruzzi MG.** Research tools to assess the effect of phytonutrients on the microbiome. *Council for Responsible Nutrition, Day of Science.* Carlsbad, CA, November **2019.**
15. **Ferruzzi MG.** Phenolic interactions in whole grains: Implications for starch functionality, digestion and glycemic properties. *Cereal and Grains 19.* Denver, CO, November **2019.**
16. **Ferruzzi MG.** Cereal Bioactives: Can they contribute to health functionality beyond fiber. *Cereal and Grains 19.* Denver, CO, November **2019.**
17. **Ferruzzi MG.** Influence of juice processing and natural variation in the bioaccessibility of phenolics from fruit. *13th International Congress on Polyphenol Applications.* Valletta, Malta. October **2019.**
18. **Ferruzzi MG.** Food matrix and host factors influence bioavailability and metabolism of polyphenols from botanicals. *10th Annual Probiotics, Prebiotics and Botanicals Rome.* Rome, Italy. September **2019**
19. Ferruzzi MG. From seeds to cells and back to seeds: Advancing nutritional impact with synergies between food, nutrition and agriculture. *Leveille Award Lecture, ASN Nutrition 2019.* Baltimore MD. June **2019.**
20. **Ferruzzi MG.** Carotenoids in Human Milk: Bioavailability Differences Between Human Milk and Infant Formula. *CARIG conference. ASN Nutrition 2019.* Baltimore, MD. June **2019.**
21. **Ferruzzi MG.** Health benefits of phenolic rich beverages: Are we missing something without recommendations for tea and coffee? *IFT/ASN Food Policy Impact Roundtable. Washington, DC.* Feb **2019.**
22. **Ferruzzi MG.** Maintaining bioactives through food processing. *Harvest for Health Convening Meeting. Foundation Food and Agriculture Research.* Washington DC. January **2019.**

RESEARCH GRANTS AND AWARDS

My research program spans my time at Purdue University, NC State Plants for Human Health Institute and now at University of Arkansas for Medical Science (UAMS) and the Arkansas Children's Nutrition Center (ACNC). Since 2004, my programs have been supported by external research grants totally over $29 million for which I have served as PI, Co-PI or Co-I and with ~$12M directly to my research program. This does not include funding or activities of the USDA-ARS funded Arkansas Children's Nutrition Center (outlined separately below). Research funding through independent and collaborative efforts has been received from Federal (USDA, NIH, USAID), Foundation (Foundation for Food and Agricultural Research, Bill and Melinda Gates Foundation; Pioneer Foundation) and numerous commodity organization and private sector partners in the agriculture, food and life science space. I presently serve as PI of the USDA-ARS Cooperative Agreement with the Arkansas Children's

Research Institute that funds the ACNC, one of six national human nutrition research centers. As Center Director, I provide scientific leadership and fiscal oversight for the ACNC and its research activities led by faculty and research scientist from UAMS and collaborators from nine other institutions and research institutes across the nation. Combined funding covering FY21-23 received from USDA-ARS to the ACNC was $28.6M under the cooperative agreement to the support the activities of 22 primary and affiliated faculty and 70+ research and support staff members who engage in cutting-edge research to understand how maternal-child nutrition and physical activity optimize health and development.

Year	Project Title	Funding Source	Amount	Investigators
2005-2006	BRC Pilot Grant: Digestive fate of tea catechins, impact of tea formulation on catechin digestive recovery and human intestinal cell uptake.	NIH-NCCAM P50-AT00477	$36,000	Ferruzzi (100%)
2005	Heme mimetics from chlorophyll as bioavailable sources of iron	Purdue Research Foundation	$7,000	Ferruzzi (100%)
2005-2006	Phytonutrient physiological availability model (PPAM), Microarray profiling of polyphenol induced gene expression in the human intestinal cell line Caco-2	Kraft Foods	$100,000	Ferruzzi (PI-100%), Murphy, Shultz
2006-2007	BRC Pilot Grant: Green Tea Formulations for Amelioration of Type 2 Diabetes	NIH-NCCAM P50-AT00477	$45,000	Janle, Ferruzzi (CoI-50%)
2006-2009	Digestive impact on tea catechin cancer preventative activity	NIH/NCI RO3CA119210- 01A1	$164,698	Ferruzzi (PI-70%), Bomser
2006-2008	Impact of food matrix on cocoa polyphenol bioavailability	Kraft Foods	$168,000	Ferruzzi (100%)
2007-2009	Effect of digestion on the cancer preventative activity of catechin polyphenols	Purdue Research Foundation	$36,000	Ferruzzi (100%)
2008-2011	Dietary lipid as a primary modulator of carotenoid bioavailability from vegetables	USDA-NRI #2007-02313	$494,590	Ferruzzi (PI-60%), Campbell, Failla, Harrison
2008-2014	Bioanalytical and Bioavailability Core for Center of Excellence on Complementary and Alternative Medicine (CERC) in the Protective Role of Grape-Derived Polyphenols in Alzheimer's Disease	NIH-NCCAM P01AT004511-01	$2,191,569 (Purdue Portion)	Pasinetti, Weaver, Simon, Ferruzzi (CoI-40% of Purdue Portion)
2008-2011	Higher Education National Needs Graduate Fellowship: Enhancing Foods for Health	USDA-CSREES	$229,500	Ferruzzi (100%)
2009-2013	Pre-Ingestive influences on solid and fluid food intake in lean and obese adults	NIH-NIDDK RO1-DK103671	$2,308,886	Mattes, Ferruzzi (Collaborator-2.5%)
2009-2012	Biomarkers of dietary variables commonly underreported	NIH-NIDDK RO1 DK075862	$1,143,006	McCrory, Ferruzzi (Collaborator-3%)
2010-2012	Bioaccessibility of carotenoids from biofortified sorghum	Harvest Plus	$75,000	Ferruzzi (100%)
2009-2011	Phytochemical profiling of human milk and milk substitutes	Mead Johnson	$52,500	Ferruzzi (100%)
2010-2012	Assessment of carotenoid bioavailability from human milk and formula using a coupled in vitro digestion/Caco-2 human intestinal cell culture model	Mead Johnson	$49,947	Ferruzzi (100%)
2010-2012	Assessment of natural levels and variation in phytonutrient composition of human milk and serum	Mead Johnson	$143,245	Ferruzzi (PI 100%), Morrow
2011-2013	Assessment of the bioavailability and functionality of brain-targeting polyphenol metabolites in piglets	Mead Johnson	$309,593	Janle, Ferruzzi (CoI-50%)
2009-2011	Antiobesity properties of curcumin	Schowalter Trust	$75,000	Kim, Ferruzzi (Collaborator-5%)
2010-2011	Improving Cassava for Nutrition, Health and Sustainable Development	Bill and Melinda Gates Foundation	$23,000 (Purdue Portion)	Manary, Ferruzzi (Collaborator-100% Purdue Portion)
2011-2012	Optimization of an LC MS/MS method for analysis of vitamin D metabolites in soft tissues	Indiana Clinical Translational Science Institute	$10,000	Ferruzzi (100%)

2011-2013	Impact of traditional and novel processing on quality of high value shelf stable fruit products	Conserve Italia	$108,521	Ferruzzi (PI-85%), San Martin, Liceaga
2011-2015	Higher Education National Needs Graduate Fellowship Enhancing Foods for Health and Prevention of Obesity	USDA-CSREES INDW-2011-03876	$241,000	Ferruzzi (100%)
2013-2016	Effects of egg consumption on carotenoid and vitamin D absorption from co-consumed, non-egg foods	American Egg Board	$365,000	Campbell, Ferruzzi (CoI-30%)
2013-2016	Development and Assessment of a Fortified Instant Cereal Product for Senegalese Market	USAID-ERA 451242-19084	$120,000	Ferruzzi (100%)
2013-2016	Adaptation in Polyphenol Bioavailability and Anti-inflammatory Activity During Long Term Exposure to Polyphenol-rich Fruits and Beverages in Lean and Obese Individuals	USDA AFRI 8040-51000-056-13A	$500,000	Novotny, Ferruzzi (CoI-40%)
2014-2022	Food Processing and Post Harvest Innovation Lab	USAID-FPL AID-0AA-L-14-00003	$7,950,000	Hamaker, Bugusu, Nielsen, Ferruzzi (CoI-10%)
2014-2016	Modulation of carbohydrate digestion and glucose uptake by purple grape juice phenolics	Welch's	$79,116	Ferruzzi (100%)
2014-2016	Leveraging interactions between grain bioactives for translation to new functional food systems	General Mills	$155,263	Ferruzzi (100%)
2014-2016	Berry Polyphenol Metabolite Analysis in Human Clinical Samples	USDA-ARS 58-1235-3-114	$82,490	Ferruzzi (100%)
2013-2015	Potato Phytochemical Content and Recovery Through Traditional Processing	McCain Foods Ltd	$66,907	Ferruzzi (100%)
2013-2015	Characterization of Orange Pomace as a Source of Bioactive Compounds for Modification of Intestinal Glucose Uptake	PepsiCo Inc	$70,000	Ferruzzi (100%)
2013-2015	Characterization of Potato Phenolics and Their Ability to Modulate Carbohydrate Digestion and Glucose Uptake	PepsiCo Inc	$79,394	Ferruzzi (100%)
2013-2024	Expanding Markets for Sorghum and Millet Farmers in West Africa through Strengthening of Entrepreneur Processors and Nutrition-based Promotion of Products	USAID-Sorghum Millet Innovation Lab AID-OAA-A-13-00047	$1,628,000	Hamaker, Ferruzzi (CoI-20%)
2014-2019	Berries and Bone	NIH-NCCIH 1R01AT008754-01	$3,400,000	Weaver, Bellido, Burr, Peacock, Ferruzzi (CoI 15%), Lila
2016-2021	Plum phytochemicals and bone health	California Plum Board	$42,976 (NCSU Portion)	De Souza, Ferruzzi (CoI-100% of NCSU portion)
2016-2017	Potato phytochemical impact to glycemic response in humans	Alliance for Potato Research and Education	$181,183	Ferruzzi (PI-40%), Mattes
2017-2018	Administrative supplement for analytical method validation for microbial phenolic metabolites in support of NIH Botanicals Center P50AT008661	NIH/NCCIH Administrative Supplement	$155,000	Pasinetti, Simon, Ferruzzi (CoI-20%)
2017-2021	Seeding Solutions Grant: Closing the gap in delivery of fruit and vegetable benefits	Foundation for Food and Agriculture Research	$2,079,149	Lila, Ferruzzi (CoPI-30%), Iorizzo, Kay,
2017-2018	Fate And Bioaccessibility Of Concord Grape Phenolics Through Juice Processing	Welch's	$70,031	Ferruzzi (100%)
2017-2021	Effects of Concord Grape Juice alone or with Meals on Glycemia, Appetite and Cognitive Function in Healthy Adults	Welch's	$313,738	Mattes, Ferruzzi (CoI-15%)
2017-2020	NC Food manufacturing Innovation Center Equipment Grant	Golden Leaf Foundation	$2,200,000	Ferruzzi (PI-100%), Sandeep
2018-2019	Assessing Impact of Commercial Blending on Bioaccessibility of Fruit/Vegetable micronutrients and phytochemicals	Newell Brands/Sunbeam	$75,580	Ferruzzi (100%)
2018-2020	Assessment of biofortified sorghum quality	Pioneer Foundation	$45,000	Ferruzzi (100%)

2019-2022	Importance of poorly absorbed polyphenols for the mitigation of gastrointestinal inflammation by cocoa.	USDA-AFRI (PENW-2018-07954)	$499,999	Lambert, Neilson, Ferruzzi (CoI-20%)
2019-2020	Mechanism of color formation in potato chip frying with ascorbic acid containing an antioxidant-oil systems	Pepsico	$75,000	Ferruzzi (PI-40%), Neilson
2020-2025	Botanical Dietary Supplement Research Center (BDSRC)-Influence of Dietary Botanical Supplements on Biological and Behavioral Reliance	NIH NCCIH/ODS/NIA U19 AT010835 01	$210,000 (NCSU/ACRI Portion)	Pasinetti, Murrough, Simon, Ferruzzi (100% NCSU/ACRI portion)
2020-2023	Phenolic Metabolite Analysis In Biological Samples	Department of Veteran Affairs	$150,000	Ferruzzi (100%)
2019-2024	Arkansas Children's Nutrition Center Impact of Maternal Influence and Early Dietary Factors on Child Growth, Development, and Metabolic Health	USDA ARS 6026-51000-012-06S	FY20 $8,615,000 FY21 $9,330,000 FY22 $9,341,463 FY 23 $9,612,000	Ferruzzi (PI & Center Director from Sept 2021)
2021-2022	Starch Phenolic Ingredient Prep and Testing	Pepsico	$65,000	Ferruzzi (100%)
2021-2022	Influence of pre-processing stages of a vegetable on bioavailability of carotenoids and glucosinolates from a baked snack	Pepsico	$143,954	Ferruzzi (100%)
2022-2026	Leveraging Molecular Resources for Enhancing Carrot Anthocyanin Yield and Performance as a Natural Food Colorant	USDA-AFRI 2022-67013-36389	$637,000	Iorizzo, Ferruzzi (Co-I 25%)
2022-2026	Genetics influences of sorghum provitamin A carotenoid bioaccessibility	USDA-AFRI 2022-67013-36441	$650,000	Rhodes, Cooper, Ferruzzi (Co-I 20%)
2023-2025	The effects of steviol glycosides in weight management in children	Cargill	$1,239,000	Ferruzzi & Diaz (CoPIs)

GRADUATE STUDENTS, POST DOCTORAL RESEARCH ASSOCIATES & VISITING SCHOLARS

Doctoral

Rodney Green (PhD) 2004-2008
Ellie George Kean (PhD) 2005-2009
Andrew Neilson (PhD) 2005-2009
Shellen Goltz (PhD) 2008 – 2012
Tzu-Ying Chen (PhD) 2008- 2013
Brian Song (PhD) 2009- 2013
Tristan Lipke (PhD) 2010-2014
Cheikh Ndaiye (PhD) 2014-2018
Micaela Hayes (PhD) 2017- 2021
Dennis Cladis (PhD) 2014- 2019
Darwin Ortiz (PhD) 2012-2017
Jennifer Allen (PhD) 2012-2016
Benjamin Redan (PhD) 2012-2016
Sydney Moser (PhD) 2013-2016
Ingrid Aragon (PhD) 2014-2018
Hawi Delebo (PhD) 2014-2018
Smith N'khata (PhD) 2016-2019

Masters

Angela Kohut (MS) 2005-2007
Catrina Peters (MS) 2006-2008
Melanie Goering (MS) 2007-2009
Jessica Lobo (MS) 2008-2010
Milena Leon Garcia (MS) 2011-2013
Sydney Moser (MS) 2011-2013
Amber Furrer (MS) 2013-2015
Haley Burtch (MS) 2016-2019
Zulfiquar Mohammedshah (MS) 2019-2021

Post Doctoral Fellows/Scholars

Joshua Blakeslee (Post Doc) 2005-2006
Nicolas Bordenave (Post Doc) 2009-2010
Min Li (Post Doc/Research Scholar) 2014-2019
Kacie Ho (Post Doc) 2017-2018
Hawi Debelo (Post Doc) 2019-2020
Michael Dzakovich (Post Doc) 2020-2021
Chelsey Fiecke (Post Doc) 2021- Present
Alvaro Cruz Carillion (Post Doc) 2022-Present
Ahsan Hameed (Post Doc) 2022-Present

International Co-Advising of Doctoral Students

Ratchadaporn Oonsivilai (PhD, with Suranaree University, Thailand) 2004-2006
Dongie Wang (PhD, with Queensland University, Australia) 2008-2011
Phattharaporn Yuthachit (PhD, with Suranaree University, Thailand) 2011- 2013

Visiting Scholars

Dr. Angela Cardinali (Institute of Sciences of Food Production, Bari, Italy) 2009 - Purdue
Dr. Zhiyong He (Jiangnan University, China) 2012-2013 - Purdue
Dr. Isabella D'Antuono (Institute of Sciences of Food Production, Bari, Italy) 2014 – NC State
Dr. Mi-Jeong Ahn (Gyeongsang National University, South Korea) 2017 – NC State
Dr. Colin Kay (NC State University) 2022- ACNC/ACRI
Dr. Muzi Na (Penn State University) 2023 – ACNC/ACRI

UNIVERSITY SERVICE

Purdue University

Purdue University Athletic Affairs Committee 2006-2011 (Chair, 2009-2011)
Purdue University Bindley Bioscience Center Metabolomics/Proteomics Steering Committee (2012-2016)
Ingestive Behavior Research Center (IBRC)- Executive Committee (2011-2016)
College of Agriculture Agenda and Policy Committee (2008-2011)
Interdepartmental Food Science Graduate Program Committee 2005-2016 (Chair, 2013-2016)
Department of Food Science – Department Head Review Committee (2006 & 2010)
Department of Food Science – Department Head Search Committee (2012)
Department of Food Science Product Development Team - Faculty Advisor (2004-2010)
Department of Food Science – Food Science Club, Faculty Advisor (2005-2011)

North Carolina State University

College of Agriculture and life Sciences - Strategic Plan Committee Member (2021)
Subcommittee to NC Food Innovation Center Advisory Committee – Chair (2017)
Search Committee Chair- NC Food Innovation Lab Director (2017)
Department of Food Bioprocessing and Nutrition Science Graduate Committee Member (2020-2021)
Department of Food Bioprocessing and Nutrition Science Preliminary Exam Committee Member (2016-2021)
Search Committee Chair - Department of Food Bioprocessing and Nutrition Science Plant Food Processing (2018)

University of Arkansas for Medical Sciences Arkansas Children's Research Institute

UAMS DOP Search Committee Section Chief Gastroenterology, Hepatology and Nutrition – Chair (2023-2024)
Arkansas Children's Research Institute Board of Directors – Member (2022- Present)
Department of Pediatrics Research Leadership Committee – Member (2022-Present)
Child Health Collaborative Research Committee – Member (2021-Present)
UAMS Culinary Medicine Program Committee – Member (2022-Present)

TEACHING EXPERIENCE

I do not currently hold a formal teaching appointment, nor did I while on faculty at NC State University. I have however engaged in teaching and associated educational activities with my professional society, (IFT) serving as co-director of the "*Food Science for the Non-food Scientist*" short course from 2008-2023, and guest lecturing at NC State and other institutions. While on faculty at Purdue, I maintained an active formal teaching appointment including responsibilities for courses in both Food Science and Nutrition Science departments. Coursework as an instructor of record include:

- Phytochemicals: Biochemistry, Physiology and Food (FS690W taught 5 times 2008-2016)
- Food Processing III/Food Product Design – FS Capstone (FS 443 taught 8 times 2009-2016)
- Food Lipids (FS 609 taught 4 times 2009-2015)
- Food in the Media and Public Opinion (FS291H taught 4 times 2006 through 2010)
- Food Product Development (FS690 taught in 2008 and 2011)
- Special Topics in Ingestive Behavior (NUTR 616 taught 3 times as graduate course 2011-2015)
- International Study Abroad Italy (AGR 493/FS491I develop spring break and Maymester course that were delivered 8 times from 2005-2014)

EDITORIAL AND REVIEW ACTIVITIES

Associate Editor:
Critical Reviews in Food Science and Nutrition (2024)
Food & Function (2015- 2023)

Editorial Boards:
Critical Reviews in Food Science and Nutrition (2014-2023)
Nutrition Research
Nutrition Today
Springer Food Science Text Series (2010-2016)

External Review Panels: Ohio Agricultural Research and Development Center Ad Hoc Reviewer; USDA-NRI Improving Food Quality Review Panel Member (2008); USDA-AFRI Function and Efficacy of Nutrients Panel Member (2014); USDA-National Needs Fellowship Review Panel Member (2010); USDA-SBIR Ad Hoc reviewer; Fonds National de la Recherche - Luxembourg (2009); New Zealand Foundation for Research, Science & Technology (2010); NASA Human Research Program Standing Review Panel (2015-2016); Sultan Qaboos University Department of Food Science Program External Review (2018); Foundation Food and Agriculture Research (FFAR) Seeding Solutions (2019) and New Innovator Awards (2020, 2021); USDA-ARS Plant New Uses OSQR Panel (2020); University of Arkansas Department of Food Science Program External Review (2022)

PROFESSIONAL CERTIFICATIONS & LEADERSHIP DEVELOPMENT

2013-2014	LEAD 21 - The University of Georgia and Association of Public & Land Grant Universities (APLU)
2003	Better Process Control School – The Ohio State University Dept Food Science and Technology
2002	Technology and Management Training - Nestlé Rive Reine International Training

HONORS & AWARDS

2024	Arkansas Children's Robert H. Fiser Jr. Award
2022	University of Arkansas for Medical Sciences & Arkansas Children's Research Institute, appointment an inaugural Endowed Chair in Digestive Disease and Nutrition Research
2020	The Ohio State University Department of Food Science and Technology Hall of Distinction Award
2019	North Carolina State University, appointment as David H. Murdock Distinguished Professor
2019	American Society for Nutrition/Institute of Food Technologists, Gilbert A. Leveille Award
2018	American Society for Nutrition, General Mills Bell Institute of Health & Nutrition Innovation Award
2016	Fellow Royal Society of Chemistry
2014-2016	Purdue University Faculty Scholar
2013	Purdue University Agricultural Research Award
2013	Penn State University Department of Food Science Healthy Lion Award Lecture
2011	American Society for Nutrition ASN Mary Swartz Rose Young Investigator Award
2010	Institute of Food Technologists Samuel C. Prescott Award
2008	Purdue University Seed for Success Award
2006	IFT Outstanding Member- IFT Hoosier Section