

### Graduate Students Research Theses – 1997-2011

<b>Graduate Student</b>	<b>Year</b>	<b>Thesis Title</b>	<b>Major</b>	<b>Major Professor</b>
Michelle Powe	2011	<b>Histological Changes in the Kidneys and Selective Biomarkers of Spontaneously Hypertensive Rats Fed Novel Sources of Vegetables</b>	Nutritional Science	N. Dawkins
Amy Stevens	2011	<b>Evaluating the Effects of Antioxidant Components in Novel and Traditional Vegetable Greens on Inflammation Bio Markers in Spontaneously Hypertensive Rats</b>	Nutritional Science	R. Pace
Deidre Tice	2011	<b>Potential Effect of Muscadine Extract on Microbial Growth</b>	Food Science	B. Min
Sharon Weatherspoon	2011	<b>Evaluation of Microbial Safety in Fruits and Vegetables from Farmers Markets and Grocery Stores</b>	Food Science	B. Min
Qi You	2010	<b>Characteristics Of Anthocyanins And Phenolic Compounds In Organic and Conventional Blueberries in Selected Cultivars</b>	Food Science	B. Wang/R. Pace
Shanta Lee Adeeb	2010	<b>Microbial Evaluation of Produce from Retail Establishments and Farmer's Markets</b>	Food Science	J. Oh
Berthena Conyers	2010	<b>Determination of Selected Risk Factor for Cardiovascular Disease Among Traditional African American College Age Student at Tuskegee University Participating in an Online Nutrition Education Program</b>	Nutritional Science	B. Phillips
Fabienne Ehivet	2010	<b>Characterization and Antimicrobial Activity of Sweetpotato Starch-based Edible Film Containing Origanum (<i>Thymus capitatus</i>) Oil</b>	Food Science	J. Oh
Phylicia Morgan	2010	<b>Fresh and Freeze-dried Purslane Extract Anti-proliferative Effects on Human Prostate Cancer and Human Colon Cancer Cell Lines</b>	Nutritional Science	N. Dawkins
Steven Moultrie	2010	<b>Quality Characteristics and Microflora of a Newly Developed Sweetpotato Beverage</b>	Food Science	A. Bovell-Benjamin
Dominique Brunson	2009	<b>Rheological Thermal, Sensory and Consumer Studies of an Isomerized Fructose Sweetpotato Starch Syrup</b>	Food Science	A. Bovell-Benjamin

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Shakese Hudley	2009	<b>The Effect of Blueberry and Fig on the Gene Expression of Apolipoprotein A, Apolipoprotein B, and C-Reactive Protein</b>	Nutritional Science	B. Min
Erica Hudson	2009	<b>Response of Biomarkers for Cardiovascular Disease to Nutrition Education and Exercise</b>	Nutritional Science	R. Pace
Tracey Mindingall	2009	<b>Characterization of Edible Film Fabricated with Channel Catfish (<i>Ictalurus Punctatus</i>) Gelatin Extract Cross-Linked by Transglutaminase</b>	Nutritional Science	J. Oh
Syreeta McDonald	2009	<b>Effect of Traditional Processing on B-Carotene Contents and Sensory Attributes of Hydrponically Grown Sweetpotatoes</b>	Food Science	A. Bovell-Benjamin
Tulani Murphy	2009	<b>Evaluation of the Metabolic Responses of Adult Zucker Fatty Rats to a Sweetpotato Starch Syrup for Diabetes Management</b>	Food Science	A. Bovell-Benjamin
Blair Rose Tucker-Gruchala	2008	<b>Evaluation of Lipid Profiles and Antioxidant Status in Golden Syrian Hamsters Fed with Blueberries and Figs</b>	Nutritional Science	B. Wang
Johanna Ward	2008	<b>Chemical and Sensory Evaluation of Purslane-based High Protein Vegetable Patties</b>	Food Science	N. Dawkins
Siddi Edris	2007	<b>“Development of Hazard Analysis Critical Control Point (HACCP) in Sweetpotato Beverage Process”</b>	Food Science	J. Oh
Paul Williams	2007	<b>“Identification and Qualification of Phenolic Compounds of Selected Muscadine Grapes”</b>	Nutritional Science	B. Wang
Seokjoo Yoon	2007	<b>The Evaluation of the Antioxidants Potential of Sweetpotato Greens in Reducing Cardiovascular Disease Risk in Hamsters</b>	Nutritional Science	R. Pace
Nagat Ibrahim	2006	<b>Application of Edible Packaging with Chitosan Polymer to Commercial Cheese Products</b>	Food Science	J. Oh
Monira Awad	2006	<b>Antioxidant and Antimicrobial Activities of Muscadine Grape Extracts</b>	Food Science	J. Oh
Aneesha A. Daniels	2006	<b>The Phytosterol Content and Fatty Acid Profile of Three Cultivars of Sweetpotato Leaves</b>	Food Science	B. Wang

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Jing Qian	2005	<b>The Impact of Nutrition Education and Lifestyle Interventions on Selected Biomarkers for Cardiovascular Disease (CVD)</b>	Nutritional Science	R. Pace/ B. Wang
Alexandria Leona Gray	2005	<b>Dietary and Biological Correlations Among B12, B6, Folate and Plasma Homocysteine Levels</b>	Nutritional Science	R. Pace/ N. Dawkins
Damicca S. Johnson	2005	<b>Influence of Harvest Time on Growth Responses and Omega-3 (w-3) Fatty Acid Content of Purslane (Portulaca Oleracea)</b>	PLSS/ Food Science	D. Mortley/J. Oh
Chellani Hawthorn	2005	<b>Physico-Chemical Properties, Storage Stability, and Consumer Evaluation of Sweetpotato Bread Optimized with Dough Enhancers</b>	Food Science	A. Bovell-Benjamin
Diantha N. Gladney	2005	<b>Evaluation of a Beverage Made From Hydroponic Sweetpotatoes</b>	Food Science	A. Bovell-Benjamin
Jessica Mason	2005	<b>Qualification and Charaterization of Residual Violatiles from a Model Sweetpotato Bread</b>	Food Science	A. Bovell-Benjamin
Janice J. Hardy	2005	<b>Stages of Change, Self-Efficacy and Decisional Balance for Fruit and Vegetables Intake Among Reserve Officer Training Corps (ROTC) Cadets at Tuskegee University</b>	Nutritional Science	B. Phillips
Metara Austin	2004	<b>Identification of Functional Components in the Muscadine Grape</b>	Food Science	B. Wang
Samia Ibrahim	2004	<b>Influence of pH, Concentration Time, and alpha-Amylase on the Physical properties and acceptability of Sweetpotato Syrup</b>	Food Science	A. Bovell-Benjami
Cynthia Brown	2004	<b>The Efficacy of Natural Antimicrobial Agents Incorporated into Chitosan Films against Food Borne Pathogens</b>	Food Science	J. Oh
Aisha Qadeem	2004	<b>Analysis and Development of a Meat Analog using Hydroponic Peanut</b>	Food Science	B. Wang
Anisa Yasin	2004	<b>Antimicrobial Activities of Zein Edible Film Incorporated with Natural Antimicrobial Agents</b>	Food Science	J. Oh
Leslie Clark	2003	<b>Menus Designed to Reduce the Risk of Breast and Prostate Cancer in African Americans</b>	Nutritional Science	R. Pace

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Stacy Campbell	2003	<b>Dietary Intake of Soy Protein Isoflavones on Prostacyclin (PGI<sub>2</sub>) and Thromboxane (TXA<sub>2</sub>) Concentration among African Americans</b>	Nutritional Science	K. Willian/R. Pace
Leslie Clark	2003	<b>Menus Designed to Reduce the Risk of Breast and Prostate Cancer in African Americans</b>	Nutritional Science	R. Pace
Jeffrey Greene	2003	<b>Production and Evaluation of a Hydroponic Sweetpotato Bread using Macroscopic, Spectroscopic and Thelma Analyses</b>	Food Science	A. Bovell-Benjamin
Edward Parmer	2003	<b>Development of a Meat Analog using Peanut Protein</b>	Food Science	B. Wang
Sonni-Ali Miller	2003	<b>Optimization and Evaluation of a Hydroponic Sweetpotato Syrup</b>	Food Science	A. Bovell-Benjamin
Tericka M. Smith	2003	<b>Influence of Soy Protein and Soy Isoflavones on Plasma and Red Blood Cell Phospholipid fatty Acids in an African-American</b>	Nutritional Science	R. Pace/K. Willian
Warren W. Wells, Jr.	2003	<b>Physical Properties and Packaging Performance of Edible Films from Peanut Protein</b>	Food Science	B. Wang
Montreka Dansby	2002	<b>Development of an Extruded Ready-to-Serve Hydroponic Sweetpotato Breakfast Cereal</b>	Food Science	A. Bovell-Benjamin
Blair Dejan	2002	<b>Control of <i>E. coli</i> 0157: H7, <i>S. sonnei</i> and <i>S. typhimurium</i> in Model Foods with Phage ETU3-An Investigation</b>	Food Science	A. Dessai
Ebony Edmonson	2002	<b>Potential Role for Lactoferricin-B and Lysozyme in Ground Beef to <i>E. coli</i> 0157: H7, <i>S. sonnei</i> and <i>S. typhimurium</i></b>	Food Science	A. Dessai
Perris Fields	2002	<b>Consumption of Aqueous Extracted Peanut Oil on Lipid Metabolism and Excretory Products in Golden Syrian Hamsters</b>	Nutritional Science	R. Pace
Kajuandra Harris	2001	<b>An Evaluation of Aqueous Extracted Peanut Fat and Protein on risk Factors for Coronary Heart Disease</b>	Nutritional Science	R. Pace
April Catchings	2000	<b>Eating Habits of African-American High School Students</b>	Nutritional Science	B. Phillips

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Cinda Catchings	2000	<b>Aqueous Extracted Peanut Oil: An Evaluation by Chemical and Sensory Analysis</b>	Food Science	R. Pace/G. Jones
Christina Nissen	2000	<b>Developing a Baking Mix Containing Sweetpotato Flour</b>	Food Science	A. Dessai
Deepti Sharma	2000	<b>Development and Evaluation of a Ready-to-Eat Extruded Pasta from Sweetpotato</b>	Food Science	A. Dessai
Stephanie Archer	2000	<b>The Control of E. coli 0157:H7 in Food</b>	Food Science	A. Dessai
Nedra Allen	2000	<b>Bacterial Analysis of Ready-to-Use Vegetables and Prepackaged Salads in Central Alabama</b>	Food Science	A. Dessai
Adalgia Mora	2000	<b>Detection of Escherichia Coli Using Biosys 32 Technique</b>	Food Science	A. Dessai
Doris Hargrove	2000	<b>Vitamin E and Protein Metabolism in Anemically Stressed Rats</b>	Nutritional Science	R. Pace
Kaniz Shireen	1999	<b>Transgenic High Protein Sweetpotatoes: Their Effects on Protein Quality, Toxicity, and Lipid Metabolism</b>	Nutritional Science	R. Pace
Italia Rolle	1999	<b>Demographic, Nutritional and Behavioral Predictors of Low Birth Weight Among Infants Born to Low Income Adolescents in the State of Georgia</b>	Nutritional Science	B. Phillips
Fatima Begum	1999	<b>Eating Habits, Food Attitudes, and Nutrition Knowledge in Relation to Cardiovascular Disease Risk: A Case of College Professor in a Southern University Setting</b>	Nutritional Science	B. Phillips
Li Shi	1999	<b>A Study on Peanut Oil and Peanut Concentrate Prepared by an Aqueous Extraction Method</b>	Food Science	J. Lu
Nefertiti Patrick	1999	<b>The Development and Characterization of an Edible Peanut Protein Film</b>	Nutritional Science	G. Jones