

**Byungjin Min, Ph.D., Associate Professor, Food and Nutritional Sciences,**  
**Publications and Presentations (2008-2017)**

**BOOK CHAPTER**

1. Kim, Y., B. Min., and K. Kim, "General characteristics of packaging materials for food system" book chapter in Innovations in Food Packaging, Editor: J.H. Han. Elsevier Ltd, 2014, pp.13-36.
2. K. Shetty, I. Adyanthaya, Y.I. Kwon, E. Apostolids, B. Min, P. Dawson. 2008. "Post-Harvest enhancement of phenolic phytochemical in apples for preservation and health benefits" book chapter in Postharvest Biology and Technology of Fruit, Vegetables, and Flowers, Editor: G. Paliyath, D.P. Murr, A.K. Handa, S. Lurie, Wiley-Blackwell, 2008, pp. 341-359.

**REFEREED JOURNAL PUBLICATIONS**

**PAPER PUBLISHED**

1. Ramadan H., Min, B., Tiwari, A.K., Reddy, G., Adesiyun, A., Hinton Jr, A., and Abdela, W. Antibacterial activity of pomegranate, orange and lemon peel extracts against food-borne pathogens and spoilage bacteria in vitro and on poultry skin. International Journal of Poultry Science. 2015, 14(4):229~239.
2. Min, B.R., Perkins, D., Wright, C., Dawod, A., Min, B., Terill, T.H., Eun, J-S., Shange, R., Yang, S.Y., Gurung, N. Effect of feeding two different tannin-containing diets on ruminal fermentation profiles and microbial community changes in meat goats. Agriculture, Food & Analytical Bacteriology. 2015, 5: 153~165.
3. Naresh S., Min, B., and E. Bonsi. Microbial decontamination of fresh produce (strawberry) using washing solutions. Journal of Food Research. 2015, 4(3):128~137.
4. Lee, L.S., Choi, J.H., Sung, M.J., Hur, J.Y., Hur, H.J., Park, J.D., Kim, Y.C., Gu, E.J., Min, B., and Kim, H.J. Green tea changes serum and liver metabolomics profiles in mice with high-fat diet-induced obesity. Molecular Nutrition & Food Research. 2015, 59:784-794.
5. Lee, J.I., Park, Y.J., Gu, E.J., Kim, D.W., Song, S.H., Jang, G.J., Lee, S.B., Lee, N.R., Min, B., and Kim, H.J. GC/MS based metabolomics analysis of yersinia enterocolitica and its growth media. Journal of Agriculture & Life Science (Kor.). 2015, 49(4):199~207.
6. Lee, J.H., and Min, B. Storage stability of sweet cream butter prepared from goat milk. Journal of Nutritional Health & Food Engineering. 2014, 1(4):21~26.

7. Kim, K.W., B. Min., Y.T. Kim., R.M. Kimmel., K. Cooksey and S.I. Park. Antimicrobial activity against foodborne pathogens of chitosan biopolymer films of different molecular weights. *LWT – Food Science and Technology*. 2011, 44(2):565~569.
8. Ehibet, F.E., B. Min., M.K. Park and J.-H. Oh. Characterization and antimicrobial activity of sweetpotato starch-based edible film containing origanum (*Thymus capitatus*) oil. *Journal of Food Science*. 2011, 76:178~184.
9. Min, B., I.Y. Han and P.L. Dawson. Antimicrobial gelatin film properties and activity against *Listeria monocytogenes* on turkey bologna. *Poultry Science*. 2010, 89:1307~1314.
10. Min, B. and J.-H. Oh. Antimicrobial activity of catfish gelatin coating containing origanum (*thymus capitatus*) oil against gram-negative pathogenic bacteria. *Journal of Food Science*. 2009, 74(4) M143~148.

### **PRESENTATION AT NATIONAL AND INTERNATIONAL CONFERENCES**

1. Lee, J.H., C.R. Alfred., B.B. Lemma., B. Kouakou., And B. Min. Effects of feeding entrapped fish oil in a chemically treated protein matrix on milk composition of lactating goats. ADSA-ASAS Joint Annual Meeting, July 12-16, Orlando, FL. 2015.
2. Alfred, C.R., J.H. Lee., B.B. Lemma, B. Kouakou., and B. Min. Fatty acid composition and  $\alpha$ -tocopherol content of blood serum from lactation goats fed entrapped fish oil in a chemically treated protein matrix. ADSA-ASAS Joint Annual Meeting, July 12-16, Orlando, FL. 2015.
3. Page, J., E.A. Bonsi., B, Min. The food and nutritional science in youth college. 1<sup>st</sup> George Washington Carver Lecture Series. Tuskegee University, Tuskegee, AL. 2014.
4. Shahi, N., and B, Min., E.A. Bonsi. Household washing solutions to improve food safety. Nutrition Innovation Lab 3<sup>rd</sup> Annual Scientific Symposium. November 18-20, Katmandu, Nepal. 2014.
5. Shahi, N., B, Min., Bonsi E, McElhenney W, Lee J. Antibacterial activities of essential oil, vinegars, lemon extract, and their combinations as natural sanitizer. IFT Annual Meeting, June 21-24, New Orleans, LA. 2014.
6. Hassan, Hazem., A, Tiwari., B. Min., G. Reddy., A. Hinton., A. Woubit. Use of extract of citrus sinensis as an antimicrobial agent for foodborne zoonotic pathogens and spoilage bacteria. Annual Biomedical Research Conference. Tuskegee, AL. 2014
7. Buckley, T., N, Shahi, B. Min. Microbial intervention of vinegar as a washing solution and cleaning agent. 71<sup>st</sup> Professional Agricultural Workers Conference, December 8-10, Tuskegee, AL. 2013.

8. Min, B., Min, BR., and J. Lee. Inhibitory effects of mint oils with tannin extract against foodborne pathogens. ADAS-ASAS Joint Annual Meeting, July 8-12, Indianapolis, IN. 2013.
9. Lemma, B., J. Lee., G. Kannan., B. Kouakou., B. Min and R. Pace. Volatile compounds and fatty acid profiles of restricted chevon jerky as influenced by sodium nitrite. IFT Annual Meeting. July 13-16, Chicago, IL. 2013.
10. Rhodes, T., and B. Min. Inhibition effects of tea extract by infusion time and degree of fermentation against bacterial growth. 17<sup>th</sup> Biennial Research Symposium. April 7-10, Jacksonville, FL. 2013.
11. Beson, S., F.M. Hashem., C.P. Cotton., S.A. Ibrahim., R. Gyawali., M.A. Lihono., A.K. Mahapatra., G. Kannan., B. Min., M.S. Thomas., and S. Zeng. Use of copper and ascorbic acid alone or in combination with organic acid to inactivate *Esherichia coli* O157:H7 and *Salmonella* sp. on fresh leafy greens. 17<sup>th</sup> Biennial Research Symposium. April 7-10, Jacksonville, FL. 2013.
12. Lemma, B., J. Lee., B. Min., and R. Pace. Monitoring physicochemical properties of salted goat sweet cream butter stored under refrigeration. IFT Annual Meeting. July 13-16, Chicago, IL. 2012.
13. Banks, Y., J. Lee., and B. Min. Inhibitory effects of plant derived agents against foodborne pathogens. IFT Annual Meeting. June 25-28, Las Vegas, NV. 2012.
14. Lee, J., B. Kouakou., B. Min., and R. Pace. Storage Stability of Unsalted, Sweet Cream Butter Prepared from Goat Milk. IFT Annual Meeting. June 25-28, Las Vegas, NV. 2012.
15. Lee, J., B. Kouakou., B. Min., and R. Pace. Evaluation of Storage Stability of Salted and Unsalted Sweet Cream Butter Prepared from Goat Milk. IFT Annual Meeting. June 25-28, Las Vegas, NV. 2012.
16. Eun, J.S., B.R. Min., B Min., M. ZoBell., and A. Young. Effects of tannin extracts on in vitro growth of pathogenic and ruminal acidosis-causing bacteria. 8<sup>th</sup> International Symposium on the Nutrition of Herbivores (ISNH8). Sep 6-9, Aberystwyth, Wales, UK. 2011.
17. Min, B., B.R. Min., J.M. Sieg., J.-S. Eun., D.R. Zobell and D.C. Tice. Effects of tannin extracts on in vitro growth of selected food-borne pathogenic bacteria. ADSA-ASAS Joint Annual Meeting. July 10-14, New Orleans, LA. USA. 2011.
18. Tice, D.C., Y. Banks., J. Lee and B. Min. Inhibition of microbial growth by seed extracts on fresh refrigerated sausage. IFT Annual Meeting. June 11-14, New Orleans, LA. 2011.
19. Lee, J., B. Kouakou., G. Kannan and B. Min. Oxidation of Omega-3 Enriched Fish Oil for Animal Feeding Applications. 102nd AOCS Annual Meeting & Expo. May 1-4, Cincinnati, OH. 2011.

20. Tice, D. and B. Min. The antimicrobial stability of muscadine seed extract. 16<sup>th</sup> Biennial Research Symposium of ARD. April 9-13, Atlanta, GA. 2011.
21. Nyiawung, K., D. Mortley., C. Issah., C. Bonsi., M. Egnin., B. Min., W. Hill and B. Vaughan. Sweetpotato as a potential feedstock for biofuel production. 16<sup>th</sup> Biennial Research Symposium of ARD. April 9-13, Atlanta, GA. 2011.
22. Tice, D., F. Ehivet., S. Weatherspoon and B. Min. Potential effect of muscadine extract on microbial growth in ground beef during refrigerated storage. Annual Meeting of Institute of Food Technologists. Chicago, IL. 2010.
23. Weatherspoon, S., R. Pace., W. McElhenney., D. Tice and B. Min. Food safety concerns from fresh produce in local farmer's markets and grocery stores. Annual Meeting of International Association of Food Protection. Anaheim, CA. 2010.
24. Min, B. Antimicrobial activity of catfish gelatin coating containing natural oil against foodborne pathogens. Federal Catfish Conference by USDA. Washington DC. 2010.
25. Tice, D., S. Weatherspoon and B. Min. Microbial loads of fresh produce from local markets. Professional Agricultural Workers Conference. Tuskegee University, Tuskegee, AL. 2010.
26. Min, B., M. Egnin, C. Bonsi, D. Mortley, S. Traore and M. Gao. Characterization of local sweetpotato cultivars as bio-fuel crop. P-3013. In Vitro Biology Annual Meeting. Charleston, South Carolina, June 2009.
27. Traore, S., M. Egnin, F. Sanders, S. Samuels, T. Radwan, B. Min and J. Jackson. Expression of synthetic tumor reducing peptides genes in sweetpotato. P-3014. In Vitro Biology Annual Meeting. Charleston, SC, June 2009.
28. Samuels, S., M. Egnin, J. Jaynes, S. Traore, B. Min and J. Jackson. Development of transgenic sweetpotato [*Ipomoea batatas* (L. lam)] expressing jc41ND genes as plant-based vaccines against HIV. P-3015. In Vitro Biology Annual Meeting. Charleston, SC, June 2009.
29. Egnin, M., F. Sanders, H. Gao, G. He, S. Traore, D. Mortley, B. Min and J. Jackson. Genomics: gene mining/gene expression profiling. P-3018. In Vitro Biology Annual Meeting. Charleston, SC, June 2009.
30. Min, B., M.S. Sajeev and J.-H. Oh. Mechanical and rheological properties of biodegradable films fabricated with sweetpotato starch and catfish gelatin. IFT Annual Meeting. Anaheim, CA. June 2009.
31. Ehivet, F.E., B. Min and J-H. Oh. Characterization and antimicrobial activity of sweet potato starch-based edible film containing origanum (*thymus capitatus*) oil. ARD 15<sup>th</sup> Research Symposium. Atlanta, GA. March 2009.

32. Min, B., M. Egnin., C. Bonsi., D. Mortley., S. Traore and M. Gao. Screening of sweetpotato cultivars for bio-fuel energy. ARD 15<sup>th</sup> Research Symposium. Atlanta, GA. March 2009.
33. Traore, M.S., M. Egnin., J. Jaynes., E. Powell., B.J. Min., T. Radwan and S. Samuel. Expression of cancer tumor reducing peptide in sweetpotato. ARD 15<sup>th</sup> Research Symposium. Atlanta, GA. March 2009.
34. Min, B and J.-H. Oh. Disinfection of egg shell using catfish gelatin coating containing origanum essential oil. AEA/ARD Land Grant Conference. Memphis, TN. June 2008.
35. Min, B., Y. Wang., J.L. Herring and J.H. Oh. Antimicrobial activity of catfish gelatin containing origanum oil against gram-negative pathogenic bacteria. IFT Annual Meeting. New Orleans, LA. June 2008.