

 <p>MISSISSIPPI STATE UNIVERSITY™</p>	<p>Juan L. Silva, Ph.D.</p> <p>Professor Department of Food Science, Nutrition and Health Promotion, Mississippi State University</p>	<p>P.O. Box 530 Mississippi State, Mississippi 39762-0530 Phone: 662-325-7721 Fax: 662-325-8728 Email: jls@ra.msstate.edu</p>
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Education Background:

Ph.D - Food Science and Technology (minor: Industrial Engineering) – MS State University 1983-1986.
M.S. – Chemical Engineering – MS State University – 1981-1983.
B.S. – Chemical Engineering – MS State University – 1978-1980.
T.S.U.- (Technologist in Chemical Processes) – Instituto Universitario de Tecnologia, Region Capital (Venezuela) – 1975-1977.

Present Position:

2011-present. Interim Department Head, May 2011, Department of Food Science, Nutrition and Health Promotion
2009-present. Graduate Coordinator, Department of Food Science, Nutrition and Health Promotion
1998- present. Professor, Researcher, Food Processing, Engineering and Safety (Department of Food Science, Nutrition and Health Promotion (FNH), formerly Food Science and Technology, MSU). Conduct research in process and product improvement & development, adaptation of new technologies, quality, safety and shelf life improvement of foods.
Adjunct Faculty Professor, Swalm School of Chemical Engineering, MSU (2003- present).
Graduate Coordinator, FNH, 2008-present.

Previous Positions:

1995-2001. Extension Specialist, Food Processing and Engineering, Food and Fiber Center, Cooperative Extension Service, MSU. Conduct training for industry and government, assist in product safety and quality, product and process improvement, troubleshooting, safety and sanitation audits, HACCP.
1991-1998. Associate Professor, Food Processing/Engineering, Department of Food Science and Technology (FST), MSU.
1987-1991. Assistant Professor in Food Processing/Engineering, Department of FST, MSU.
1985-1987. Instructor and Researcher in Fruits and Vegetables and Aquaculture Processing, Department of Horticulture. Courtesy appointment in the Department of Food Science and Human Nutrition, MSU.
1983-1985. Research Assistant in Fruits, Vegetables, and Aquaculture Products and Teaching Assistant of Fruits and Vegetables Processing and New Food Products Development. Food Science Institute, Department of Horticulture, MSU.

1981. Laboratory Teaching Assistant, Spanish. Dept. of Foreign Languages, MSU.

1977 (Summer). Assistant to Process Supervisor and in the Quality Control Laboratory. Industrias Oleaginosas, Venezuela.

Additional Duties/Appointments

Panel Manager, USDA-SBIR. Lead the Food Science and Nutrition Review Panel, Washington, DC (partial, temporary appointment) (2001-2002).

Manager, A-H Food Processing Laboratory, Mississippi State U. (2002-04)

Manager, A.B. McKay Enology Laboratory, MSU (1996-2001).

Professional Societies:

- ⇒ Institute of Food Technologists, IFT (1983)
- ⇒ Southern Association of Agricultural Scientists, SAAS (1983)
- ⇒ Magnolia Section of IFT (1983)
- ⇒ Council for Agricultural Science and Technology, CAST (1984)
- ⇒ Mississippi Academy of Sciences, MAS (1987)
- ⇒ American Institute of Chemical Engineers, AIChE (1978)
- ⇒ Gamma Sigma Delta-Agriculture Honorary Soc. (1985)
- ⇒ Phi Tau Sigma – Food Science Honorary Soc. (1985)
- ⇒ Sigma Xi – Research Honorary Soc. (1985)
- ⇒ Nat'l Assoc. of Colleges and Teachers Agric., NACTA (1990)
- ⇒ Assoc. Food and Drug Officials of U.S., AFDO (1995)
- ⇒ Research & Develop Assoc. for Military Foods & Packaging Systems, R&DA (1993)
- ⇒ National Fisheries Institute, NFI (1997)
- ⇒ World Aquaculture Society
- ⇒ Catfish Farmers of America
- ⇒ Refrigerated Foods Association, RFA (1997)
- ⇒ International Fresh-cut Products Association (2000)

Awards:

- ⇒ 2008 – Mississippi Agricultural and Forestry Experiment Station Worker (Researcher) of the Year Award, Mississippi State University, MS.
- ⇒ 2008 – Mississippi Academy of Sciences Dudley F. Peeler Award for Outstanding Contributions to The Mississippi Academy of Sciences
- ⇒ 2007 – MSU CALS Excellence in teaching, Graduate teaching faculty award
- ⇒ 2007- Gamma Sigma Delta, Mississippi chapter, Research award
- ⇒ 2004- FDA/Center for Food Safety and Applied Nutrition, CFSAN, for outstanding contributions to the JIFSAN International train-the-trainer workshops on GAPs and GMPs, Washington, DC
- ⇒ 1997 – The first Perez Bonalde project award to promote cooperation between Venezuelan professionals living abroad and Venezuelan educational institutions. By the

Fundayacucho Foundation and the National Council for Scientific and Technological Research (CONICIT), Venezuela.

- ⇒ 1991 – MSU Food Science Club Award for Outstanding Dedication and Support. Who’s Who Among Hispanic Americans, Who’s Who Registry, United Who’s Who

Grants

○ Current

- ⇒ USDA-ARS, Food Processing (1988-91) - \$120,000
- ⇒ USDA-ARS, Food Safety (1990-95) - \$322,868
- ⇒ USDA-SRAC, Food Safety/Sanitation (1992-95) - \$77,500
- ⇒ USDA-MRC, Irradiation (1995) - \$3,130
- ⇒ USDA-ARS, Food Safety (1995-97) - \$125,000
- ⇒ USDA-ARS, Food Safety (1997-2000) - \$210,000
- ⇒ USDA-Cap. Bld. Grant (1995-97) (w/Fla. A&M, U. Arkansas) - \$113,479
- ⇒ MSU-William M. White (1997-98) – Catfish Quality - \$3,000
- ⇒ USDA-ARS, Food Process Ctr. (1997-98) (w/Georgia, Clemson, Auburn) - \$2,000 (Southern Food Process Center Grant)
- ⇒ USDA-SRAC, Microbial Safety of Catfish Publication (1998) (w/John Hargreaves) - \$2,500
- ⇒ USDA-SRAC, Catfish Processing and Catfish Products Publication (1999), \$1,000
- ⇒ USDE-MRC, Catfish Irradiation (1995) - \$3,130
- ⇒ MSU-William M. White (1999-2000) – Safety of Effluent Irrigated Produce (w/ Kent Cushman), \$2,000
- ⇒ Sea Grant (1999-2001) – Hazard Analysis and Critical Control Points (HACCP) Principles as a Risk Management Approach for Exotic Pathogen Control in Aquaculture (w/Michael Jahncke – VPI & SU, David Smith – Clemson) - \$26,266
- ⇒ CFA, Catfish Farmers of America (2001-2002), Catfish Off-flavor intervention methods - \$67,500
- ⇒ CFA (2002-2008), Catfish off-flavor - \$39,500 (for a total of \$ 117,000)
- ⇒ USDA-IFAFS (2002-06) w/UARK OKSU, Value added fruits and vegetables – 256,242
- ⇒ USDA-IFAFS (2001-03) w./NCSU, Produce safety training - \$13,720
- ⇒ MAFES Value added (2001-2003) Screening vegetables for industrial and medicinal production in Mississippi Tomato quality and lycopene - \$5,000
- ⇒ USDA-ARS/MSU-PSS (2003-2008) Quality, Safety, Products from Berries - \$25,000
- ⇒ USDA-IFAFS (2003-06) w/NCSU, Produce food safety curriculum - \$13,120
- ⇒ USDA-CBG (2003-06) w/NAPB, US and Vietnam catfish differences - \$28,109
- ⇒ MAFES-SRI (2004-05) Catfish microbial attachment - \$26,000
- ⇒ MSU-OGS (2004-05) Graduate recruiting minority - \$650
- ⇒ MSU-SRI (2004-05) Vegetables’ medicinal properties - \$25,000 (co-PI)
- ⇒ USDA-FAS (2005) Andean Regional Phitosanitary and Food Safety/HACCP Training - \$3,740
- ⇒ USDA-DOE (2004-06) Stability of feedstocks and biodiesel from MS crops (under MAFES/MSU-DOE Biodiesel project) - \$63,655

- ⇒ USDA-DOE (2006-07) Stability of feedstocks and biodiesel from MS crops (under MAFES/MSU SEC Biodiesel project) - \$40,452
- ⇒ USDA-RD (2006)-
- ⇒ MAFES/MSU (2006-07). Food Safety Initiative grants (5, 2 as co-PI) under the Center for Post Harvest Technology and Safety from the USDA-ARS - \$ 210,000
- ⇒ MSU Graduate Studies (2006-2007). Graduate Recruiting Grant MAS- \$ 1,500.
- ⇒ USDA-CSREES.
- ⇒ MSU Graduate Studies (2007-2008). Graduate Recruiting Grant MAS- \$ 500.
- ⇒ MAFES/SRI (co-PI): Identification of novel antimicrobial compounds and their applications in food systems. \$ 31,000.
- ⇒ MSU Graduate Studies (2009-2010). Graduate Recruiting Grant MAS- \$ 3,000.
- ⇒ MDAC (USDA-SCG) (PI) (2009-2012): Enhancing Competitiveness and Food Safety of MS Specialty Crops Farmers through On-site Verification, Education, and Training in GAP's, \$ 21,500.
- ⇒ MDAC (USDA-SCG) (2009-2012) (PI). Enhancing Revenues for Farmers through Production and Selling of Value-added, Non-potentially Hazardous Foods, \$11,500
- ⇒ MDAC (USDA-SCG) (2009-2012) (co-PI). Heirloom Apple Cultivar Production and Quality Evaluation. \$ 19,641.
- ⇒ USDA-FSIS (USDA FSIS/ARS agreement, w/ UAPB) (PI). 2009-2013. Evaluating the Incidence of Microbial Pathogens and Chemical Residues in Catfish Production as Affected by Season and Region of Production. \$ 564,440. Sponsor Award #: 59-0208-9-220
- ⇒ FSI, Food Safety Initiative Funding (2010~2011). Production and Optimization of Smoked Ready-to-Eat Catfish Products Including Smoked Catfish Fillets, Sausage and Fish Dip (co-PI), \$47,408.60
- ⇒ FSI, Food Safety Initiative Funding (2010~2011). Development of Molecular Methods (PCR and DGGE) to Characterize and Detect Major Pathogenic and Spoilage Bacterial Flora of Farmed Raised Catfish (co-PI). \$ 45,221.00
- ⇒ MSU-GS. Recruiting Students for Graduate Studies- emphasis on minority students (co-PI, F. Matta). \$2,000 (2010-11)
- ⇒ FSI, Food Safety Initiative Funding (2011~2012). Development of Molecular Methods (PCR and DGGE) to Characterize and Detect Major Pathogenic and Spoilage Bacterial Flora of Farmed Raised Catfish (PI). \$ 45,221.00
- ⇒ FSI, Food Safety Initiative Funding (2010~2011). Development of Molecular Methods (PCR and DGGE) to Characterize and Detect Major Pathogenic and Spoilage Bacterial Flora of Farmed Raised Catfish (co-PI). \$ 45,221.00
- ⇒ FSI, Food Safety Initiative Funding (2010~2011). Development of Molecular Methods (PCR and DGGE) to Characterize and Detect Major Pathogenic and Spoilage Bacterial Flora of Farmed Raised Catfish (co-PI). \$ 45,221.00
- **Other Contract Award:**
 - ⇒ Alcorn State University – Quality of organic muscadines - \$1,500
 - ⇒ Robot –Coupe (Jackson, MS) – Fresh-cut vegetables - \$1,500
 - ⇒ ConFish (Isola, MS) – Shelf-life of breaded fish with antioxidants - \$2,000
 - ⇒ Tasker Products, Danbury, CT (2006)- Antimicrobial testing - \$ 5,000
 - ⇒ Ecolab/SANOVA- Antimicrobial testing (pending)
 - ⇒ American Pride (2007)- Catfish by-product process- \$ 1,000

○ **Service/Committee:**

Institute of Food Technologists (IFT) (1983):

- ⇒ Elected to the Board of Directors (2007-10)
- ⇒ Food Science Communicator (1999-present)
- ⇒ Chair, Aquatic Food Products Division (2006-2008)
- ⇒ Chair, International Division (2004)
- ⇒ Chair, Refrigerated and Frozen Foods Division (2004)
- ⇒ Chair, Committee on Diversity (1999-2000)
- ⇒ IFT Ambassador (2007-present)
- ⇒ Committees: Program (89-91), Diversity/Chair in (95)

Southern Regional Sections of IFT (SRS – IFT) of SAAS (1983):

- ⇒ Program Committee Chair - (93-94)
- ⇒ Chair - (94-95)
 - Judge Student competitions and co-chair technical sessions

IFT Magnolia Section (1983):

- ⇒ Secretary-Treasurer (92-95)
- ⇒ Program Committee, Chair-elect and Chair (96-98).
- ⇒ Joint Dixie, Magnolia, Louisiana Gulf Coast Section Meeting/Suppliers Night Organizer and Coordinator (1997)

Phi Tau Sigma Honorary Society, Inc. (1985):

- ⇒ Executive Secretary (1993-2009)
- ⇒ Coordinator for Undergraduate and Graduate Student Competitions at IFT
- ⇒ Breakfast and Student Excellence Awards Ceremony at IFT
- ⇒ Judged student paper competitions at IFT
- ⇒ President, Mississippi Chapter of Phi Tau Sigma

Mississippi Academy of Sciences, MAS (1987):

- ⇒ President-Elect (05-06), President (06-07), Past President and Nominations Chair (07-08)
- ⇒ Annual meeting Program Co-Chair (06-07)
- ⇒ Board Director/Member (04-08)
- ⇒ Program Chair (92, 02), Chair (93,03) of Agriculture and Plant Sciences Division, Co-chair technical sessions

Research and Development Associates for Military Foods and Packaging Systems (R&DA) (1994):

- ⇒ Scientific Vice-Chair and Program Chair (94-96, 02-04)
- ⇒ Member of Board, Scientific Development

U.S. Highbush Blueberry Council

- ⇒ Member, Good Management Practices Committee (07-)
- ⇒ Expert consultant, food safety
- ⇒ Alternate Member, Executive Committee

North American Blueberry Council

⇒ Member

Refrigerated Foods Association

⇒ Member, Technical Committee

National Sweetpotato Collaborators Group (1987-):

⇒ Past Chair, Processing Section S-214 Regional Committee on Sweetpotatoes Processing Research

United Produce Association

State of Mississippi:

⇒ Food Industry Advisory Committee, Food Protection Branch, MS Department Health

Mississippi State University:

- ⇒ MSU Faculty Senate- elected (2006-09)
- ⇒ MSU Graduate Council (2009-14), Chair (2010-12)
- ⇒ MSU President's Council on Minorities (2002-2007), Chair 2004-05
- ⇒ MSU Diversity/Educational Equity Advisory Council (1998-2002)
- ⇒ MSU Instructional Improvement Committee, Library Committee (1993-95)
- ⇒ MSU Library Committee (2006-09, 09-12), Chair (2011-12)
- ⇒ MSU Self-Study Steer Committee on Graduate Educational Programs (2001-2002)
- ⇒ MSU Agribusiness Institute (1994)
- ⇒ MSU Food Science Club Advisor (1987-95, 2002-2004, 2011-)
- ⇒ MSU Hispanic Student Association Advisor (2006-10)
- ⇒ MSU Thai Student Assoc. Advisor (1989-2008)
- ⇒ MSU Aquaculture Research Extension Team (1996-Present)
- ⇒ CALS Excellence in Teaching Committee (2000-Present)
- ⇒ CALS Curriculum Committee (2002-Present)
- ⇒ FNH P & T Committee, Chair (2006-)
- ⇒ FST Rep. To Library, Electron Microscope Center (1996-Present)
- ⇒ FST Scholarship Center (2001-Present)
- ⇒ FNH Web Committee (2004-Present)
- ⇒ MSU Advancement Task Force Committee (1997-Present)

Seafood Science and Technology Society (1994-Present):

- ⇒ Member, Executive Committee (1994-2000)
- ⇒ Program Chair & Abstr. Coordinator (1997)

National Alliance for Food Safety (2000-Present):

⇒ Member

ASHRAE TC-2 Committee (1993-1999):

⇒ Corresponding member

Conference on Food Engineering 1999/AICHE

⇒ Chair, Food Engineering Education Session

Journal of Aquatic Food Product Technology

⇒ Associate Editor (08-)

Revista Alimentaria

⇒ Miembro del comite cientifico y editor

Springer-Science+Business Media Food Science (2005-present)

⇒ Member of the Editorial Board

⇒ Reviewer of various NOAA, USDA-ARS, USDA-SBIR, Sea Grant, MS Soybean Board, BARD, and other agencies grant proposals

Technical reviewer For:

⇒ J. Food Science, J. Agric. & Food Chem., J. Food Quality, Food Structure, ASHRAE J., J. Food Safety, Arab Gulf J. Scientific Research, Internat 01 J. Food Sci. Technol., Food Microbiology J., J. Miss Academy Sci., J. Food Engineering, HortTechnology J.J. food Process. Preservation, Aquaculture J., INTERCIENCIA (Venezuela),

Research and Extension Experience:

Development of: food products, processing of fruits and vegetables, processing of fish and freshwater prawns. Developed economic feasibility studies on processing various commodity products. Experience in modified atmosphere packaging, ultrafiltration/reverse osmosis, gamma irradiation, freezing, canning, and concentration of foods. Consultant for processors of fruits and vegetables, canned and frozen aquaculture products. Conducted heat penetration and heat distribution studies for canned foods. Knowledge of ASA statistical package, WordPerfect, AXUM graphics, Harvard Graphics, and other software packages. Design and analysis of statistical models. Written several projects and acquired extramural funding. Worked with large and small industries, including equipment manufacturers and ingredient/product suppliers. Conducted/directed 24 workshops/meetings and published/prepared publications/information articles.

Teaching:

Fruits and Vegetables Processing, Food Industry Unit Operations, Food Engineering Fundamentals (Developed), Advanced Food Technology (Developed), Applied Statistics/Objective Evaluation Food (Developed), Food Processing, New Food Products Development (assisted), Current Issues in Food Science (Correspondence/Developed), Food Products Evaluation (Correspondence/Developed). Aided in developing a certificate program for USDA-FSIS inspectors and alike through MSU.

Advising:

Advisor to over 60 graduate students from over 12 countries, advised some undergraduate students, students presenting in science fairs, minority summer interns, and undergraduate students research projects. Directed 16 Ph.D. dissertations and 47 M.S. theses.

Professional Presentations and Workshop Meetings:

Courses in Food Law (organized), Food Irradiation, Sanitation and HACCP Development/Analysis, New Technologies, Physical-Chemistry of Foods (IFT), Baking Technology, Minimally Processed Food Products, Food Spices, Sensory Evaluation Methods (Organized), Rapid Methods and Automation in Food Microbiology (organized), Ingredient Technology (IFT), Modified Atmosphere pkg. (MPack), HACCP and ISO 9000, Flexible Food Packaging (1996, R & DA, directed), Cleaning & Sanitation (1997, organized), Leadership in Organizations Training (1996,2000 IFT), MSU Leadership Course (2010 class)

Certificates

Seafood HACCP Train the trainer (1996, certified; 2012 recertified, Certificate No. RQ2011-010312-35700)

SCP Trainer course (Certificate No. 9013-030200-97856).

Meat and Poultry HACCP Alliance Train-the Trainer (1997, certified)

Achievements:

Design of Food Processing Pilot Plant, Canned Fish Processing Plants, Grape Juice Processing Plant, & Start-up of Preserves/Sauces Processing Plant, Developed Feasibility (Economic/Technical) Studies for Canned Fish, Sweetpotato Products, other Frozen Vegetables

Languages:

Proficient in English and Spanish. Can read/understand Portuguese.

Consulting:

Consulted in jellies and preserves, seafood/freshwater products, canning/processing/packaging, prepared products, sauces and acidified/acid products, frozen vegetables, and juices processing. Consultant for International Education and Food Processing fro Venezuela and Latin America, including Chile, Colombia, Costa Rica, Peru, Argentina, and Mexico, Caribbean and Asia. Consulted for Culturelink; the American Soybean Assoc.; U.S. Grains Council; FAO, JIFSAN/FDA, USDA-FAS; USDA-FSIS; USDA-FAS; Slavin & Assoc.; Fundacion Chile; GranPac Foods; Kingsland Ranch; Saffron International; Food Solutions SA, Lima, Peru; RTI International, and other agencies.

Training courses:

Train-the-trainer courses in HACCP: Seafood, Meat and Poultry, Fresh-cut F&V, GAPs, Cleaning and Sanitation, Better Process Control School, Acidified Canned Foods, Ingredient Technology, Refrigerated foods, Seafood quality

Publications

Monographs, Book/Book chapters

1. Silva, J.L. 1987. Catfish processing plant, Chp. 28. In *Food Factories*. A. Bartholomai (Ed.), p. 197. VCH-Verlagsgesellschaft, West Germany.
2. Silva, J. L. and R.S. Chamul. 1999. Composition of marine and freshwater finfish and shellfish species and their products. In *Marine and Freshwater Products Handbook*. Martin, R., e. Payne Carter, G.J. Flick, Jr., and L.Davis (ed.) Technomic, Lancaster, PA. pp. 31-45.
3. Silva, J.L. and T. Kim. 2003. Food Engineering Education. In *the Encyclopedia of Agricultural, Food, and Biological Engineering*, D. Heldman (Ed.), Marcel Dekker.
4. Silva, JL. 2007. Os Sistemas de Segurança nos EUA , o Papel de Certificadoras e Rastreabilidade na Garantia da Inocuidade de Alimentos. Annals of the 2nd International Conference on Agricultural Product Traceability Brasília [Ministry of Agriculture, Livestock and Food Supply] 296 p. il. ISBN 85-99851-04-07
5. D' Abramo, L.R., JL Silva, T. Kim. 2009. Optimization of crustacean quality through husbandry and adherence to post-harvest standards for processing. Ch. 14. In *Shellfish Safety and Quality*, Shumway, S. and Rodrick, G. (Eds), Woodhead Publishing, Cambridge, England. 608 pp. (<http://www.woodheadpublishing.com/en/book.aspx?bookID=1223>)
6. Silva, Juan L., Phillips, Harold and Madrid, Raúl M. M. 2009. Post-harvest handling and processing. Ch. 18. In *Freshwater Prawns: Biology and Farming*. New Michael Bernard, Valenti, Wagner Cotroni, Tidwell, James H., D' Abramo, Louis R., Kutty, Methil Narayanan (Eds), Wiley-Blackwell, New York, pp. 400-419.(In print)
7. Silva, JI, Kim, T, and Y. Lu. Quality and Safety of Channel Catfish (*Ictalurus punctatus*) Products Affected by Production and Harvest Practices (manuscript in review)
8. Kin, Sovann and Juan L. Silva. 2009. Food Ingredients Affect off-flavor compounds in catfish fillets. VDM Verlag, Saarbrucken, Germany. 113 pp.

Refereed manuscripts in journals and other publications

1. Ammerman, G.R., K.Yang, J. Silva, and T.E. Marler. 1984. Evaluation of fresh-market peach fruit. In: Horticultural Research Report, Information Bulletin 49. Mississippi Agricultural and Forestry Experiment Station (MAFES)
2. Seale, A.D., G.R. Ammerman, W.L. Bateman, C.P. Hegwood, R.P. Vine, J.L. Silva, and T. Garrard. 1984. An analysis of the potential for growing muscadine grapes and manufacturing the juice in Mississippi. MAFES.
3. Silva, J. L. and G.R. Ammerman. 1984. Effect of size of channel catfish (*Ictalurus punctatus*) on its storage stability and on its quality attributes. Proc. 13th Annual Catfish Processors Workshop. MCES-MSU. pp. 18-20
4. Silva, J.L., G.R. Ammerman, and C.W. Shannon. 1984. Chemical removal of the peritoneal membrane from channel catfish (*Ictalurus punctatus*) belly flaps. Proc. 13th Annual Catfish Processors Workshop. MCES-MSU. pp. 46-49.

5. Silva, J.L. and G.R. Ammerman. 1985. Size of fish and storage time on the stability and acceptance of channel catfish. 14th Annual Catfish Processors Workshop. MCES-MSU. pp.9-13.
6. Silva, J.L. and G.R. Ammerman. 1985. The effects of blanching, packaging and storage temperature on the shelf-life of headless freshwater prawns (*Macrobrachium rosenbergii*). 14th Annual Catfish Processors Workshop. MCES-MSU. pp. 19-23.
7. Silva, J.L., G.R. Ammerman, S. Bradway, and V. Woodruff. 1985. Shelf-life studies on refrigerated and iced freshwater prawns (*Macrobrachium rosenbergii*). 14th Annual Catfish Processors Workshop. MCES-MSU. pp. 24-27
8. Hurley, R.M., P.G. Thompson, and J.L. Silva. 1986. Mississippi sweet potato cultivar evaluations in 1984 and 1985. MAFES
9. Silva, J. L., L. Foster, and G.R. Ammerman. 1986. Processing quality evaluations of sweet potato cultivars in 1984 and 1985. MAFES Information Bulletin 89. Mississippi Agricultural and Forestry Experiment Station (MAFES).
10. Silva, J.L., P.G. Thompson, R.M. Hurley, and G.R. Ammerman. 1986. Evaluation of Travis and Centennial cultivars for the manufacture of sweet potato patties. MAFES Information Bulletin 89. Mississippi Agricultural and Forestry Experiment Station.
11. Matta, F.B., M.L. Allison, J.L. Silva, and J.P. Overcash. 1986. Evaluation of peach cultivars for Northern Mississippi, 173-1986. MAFES Bulletin 948. Mississippi Agricultural and Forestry Experiment Station.
12. Silva, J.L., Md. Yazid, Md. Ali, and G.R. Ammerman. 1987. Convenience foods prepared from manufactured sweet potato products. Proceedings of the II World Congress of Food Technology. Vol. II. INTERCONGRES. Barcelona, Spain.
13. Silva, J.L., J.O. Hearnberger, and G.R. Ammerman. 1987. Shelf-life of headless freshwater prawns. Proceedings of the II World Congress of Food Technology. Vol. IV. INTERCONGRES. Barcelona, Spain.
14. Silva, J.L., F.B. Matta, J.O. Garner, and J.F. Anderson. 1987. The use of captan to extend the shelf-life of refrigerated blueberries. MAFES Research Report 12(16). Mississippi Agricultural and Forestry Experiment Station.
15. Silva, J.L., C.W. Shannon, and G.R. Ammerman. 1987. Comparison of two manufacturing procedures for producing frozen pumpkin puree. MAFES Research Report 12(22). Mississippi Agricultural and Forestry Experiment Station.
16. Silva, J.L., T. Chanrattisen, C.W. Shannon, and G.R. Ammerman. 1987. Shelf-life of refrigerated cantaloupe and watermelon pieces. MAFES Research Report 12(24). Mississippi Agricultural and Forestry Experiment Station.

17. Abide, G., J.L. Silva, and J.O. Hearnberger. 1988. Chestnut chips and other options for chestnut processing. Proceedings of the 78th Northern Nut Growers Association Meeting. Lexington, KY.
18. Tyagaraj, C.S., F.B. Matta, and J.L. Silva. 1988. The use of ionizing radiation and an antioxidant in retail packed pecan halves. Proceedings of the 78th Northern Nut Growers Association Meeting, Lexington, KY.
19. Silva, J.L., Md. Yazid, Md. Ali, and G.R. Ammerman. 1989. Effect of processing method on products made from sweet potato mash. *J. Food Quality*. 11(5):387.
20. Silva, J.L., J.O. Hearnberger, F. Hagan, and G.R. Ammerman. 1989. A summary of Processing Research on Freshwater Prawns. Bul. 961, MAFES, Miss. State University.
21. Silva, J.L., J.O. Hearnberger, G.R. Ammerman, W.E. Poe, R.P. Wilson, G. Leigeber, and R. Wander. 1989. Composition of freshwater prawns. Chp. 2. In "A Summary of Processing Research on Freshwater Prawns at MSU, 1984-88," J.L. Silva, et al. (Eds.). p.3, MAFES Bulletin 961.
22. Silva, J.L., J.O. Hearnberger, G.R. Ammerman, G.R. Ammerman, and G.P. Abide. 1989. Time and motion studies on processing freshwater prawns. Chp. 3 In "A Summary of Processing Research on Freshwater Prawns at MSU, 1984-88," J.L. Silva, et al. (eds.). p.6, MAFES Bulletin 961.
23. Silva, J.L. and G.R. Ammerman. 1989. Prediction of tail and meat weight of freshwater prawns. Chp. 4. In "A Summary of Processing Research of Freshwater Prawns at MSU, 1984-88," J.L. Silva, et al. (Eds.). p. 7, MAFES Bulletin 961.
24. Silva, J.L., G.R. Ammerman, V. Woodruff, and Bradway. 1989. Preservation of freshwater prawns under refrigerated and iced conditions. Chp. 5. In "A Summary of Processing Research on Freshwater Prawns at MSU, 1984-88," J. L. Silva, et al. (eds.). p. 9, MAFES Bulletin 961.
25. Silva, J. L., G.R. Ammerman. 1989. The effect of precooking, packaging, and storage temperature on shelf-life of deheaded freshwater prawns. Chpt. 6. In "A Summary of Processing Research on Freshwater Prawns at MSU, 1984-88," J.L. Silva, et al. (Eds.). p. 12, MAFES Bulletin 961.
26. Silva, J. L. and G. R. Ammerman. 1989. Effect of form of prawn and precooking on the shelf-life of freshwater prawns. Chpt. 7. In "A Summary of Processing Research on Freshwater Prawns at MSU, 1984-88," J.L. Silva, et al. (Eds.) p. 17, MAFES Bulletin 961.
27. Hearnberger, J.O., P.L. Silva, and J.L. Silva. 1989. Effect of form, ice-holding, and thawing times on the texture and shelf-life of freshwater prawns. Chpt. 8. In "A Summary of Processing Research on Freshwater Prawns at MSU, 1984-88," J.L. Silva, et al. (Eds.). p. 17, MAFES Bulletin 961.

28. Silva, J.L. 1990. Sweetpotatoes: Processing and Products. Southern Cooperative Series Bulletin 340. Mississippi Agricultural and Forestry Experiment Station (MAFES), Mississippi State University, MS. February 1990.
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- Harrell, Sandra. 1999. Lipids, color, and sensory changes of frozen, raw, and cooked hybrid striped bass fillets. M.S. Thesis, FST Dept., MSU.
- Figueroa, Jose E. 1999. Muscle characteristics of farmed raised channel catfish fillets as affected by harvest season and holding time after beheading. M.S. Thesis, FST Dept., MSU.
- Reed, Miranda. 2001. Quality of water and application of novel technologies to treat chiller water in catfish processing plants. M.S. Thesis, FST Dept, MSU.
- Garner, Angela D. 2002. Effect of marinade ingredients on quality of frozen catfish fillets. MS. Thesis, FST Dept., MSU.

- Stojanovic, Jelena. 2003. Influence of Osmotic Concentration and Dehydration on Anthocyanins, Phenolics, Color, Structure, and Antioxidant Activity of Rabbiteye Blueberries. M.S. Thesis, FST, MSU (Ph.D. MSU).
- Cobo, Hernan. 2003. The Use of Sanitizers, Antioxidants, and Blanching in Fresh-cut Sweet Potatoes. M.S. Thesis, FST, MSU.
- Albuja, Lorena. 2004. Influence of Hand and Machine Processing and Preservatives on Quality of Minimally Processed Vegetables. M.S. Thesis, FST, MSU.
- Lu, Youkai. 2004. Flesh Color, Ice Storage and Selective Additives Influence on Quality and Shelf life of Fresh Catfish Fillets. M.S. Thesis, FSNHP, MSU (Ph.D. MSU).
- Kaewplant, Chonthida. 2005. Intervention methods for reduction of off-flavor in catfish fillets. M.S. Thesis, FSNHP, MSU.
- Wang, Chenbo. 2006. Evaluation of the antimicrobial activity of a bifidobacteria mix against *Eschericia coli* O157:H7 under aerobic conditions. MS Thesis, FNH, MSU (Nestle, Shanghai, China)
- Kin, Sovann. 2006. Influence of food-grade ingredients on off-flavor compounds in catfish fillets. M.S. Thesis, FSNHP, MSU (Ph.D. MSU, U. Cambodia, Dept. Head).
- Chen, Bang-Yuan. 2006. SDS-PAGE and Western Blotting Analyses of Internalin A in *Listeria monocytogenes* and *Listeria spp.* MS Thesis, FNH, MSU (Ph.D. MSU)
- McGillivray, John. 2006. The Oxidative Stability of Soybean and Catfish Methyl Esters and their Feedstocks. MS Thesis, FNH, MSU.
- Chen, Wei-Chun. 2007. Effectiveness of postharvest sanitation treatments on microbial load of blueberries. MS Thesis, FNH, MSU.
- Mandar, Patel. 2008. Steam, dielectric heating and copper sulfate treatment for inshell pecans. M.S. Thesis, FNH, MSU (Ph.D. Purdue).
- Jongrattananon, Saowalee. 2008. Stability of catfish methyl esters under normal versus accelerated conditions. MS Thesis, FNH, MSU (Res. Associate, UAPB).
- Corbitt, Melody. 2010. Comparison of microbial recovery methods and sanitation treatments on microbial load and quality of blueberries. (QA, Deans Foods, Texas).
- Sheibani, Ershad. 2011. Preharvest ethylene and postharvest curing effects on baked sweet potato (*Ipomoea batatas* L. Lam) quality and prevention of sprouting on cured sweet potatoes. MS Thesis, FNH, MSU.
- Chen, Weiwei. 2011. Antimicrobial and antioxidant activity of muscadine (*Vitis rotundifolia* MICHX) extracts as influenced by solvent extraction methods and cultivars. MS Thesis, FNH, MSU.
- Abdallah, Angelica. 2011. Determinacion de fuentes de *Listeria spp.* y *Listeria monocytogenes* en plantas procesadoras de bagre de canal (*Ictalurus punctatus*) de Mississippi, Estados Unidos. B.S. Thesis, U. Cordoba, Colombia (co-major Professor)
- Becerra-Ossa, Jhennys Paola. 2012. Incidencia de *Salmonella spp.* nn productos dericvados del bagre (*Ictalurus punctatus*) durante las estaciones de invierno y primavera en una planta procesadora en el estado de Mississippi, Estados Unidos. B.S. Thesis, U. Cordoba, Colombia (co-major Professor)
- Gu, Qian. 2012. Development of an innovative technology for detection of *Eschericia coli* 0157:H7. MS Thesis, FNH, MSU.

- Cury, Guilherme F. (Gui). 2012. Influence of fresh and processed tannic acid, and fresh plus phosphate on catfish fillet color, microbial shelf-life and oxidation. MS Thesis, FNH, MSU.

Visiting Scientists:

- Huang, Yia-Xing. 1991. (Nanjiug Univ., ROC). Sweetpotato products processing.
- Bragantini, Claudio. 1997-98. (EMBRAPA, Brazil). Quality factors of dry pea and beans for human consumption. Evaluation for breeders (blanching, enzymes, quality, evaluation, and storage).
- Coehlo Lopes, Paulo Roberto. 2005-06. Development of Integrated Management/ Best Management Practices for Blueberries (EMBRAPA Semi-Arido, Petrolina, Brazil).
- Suriyaphan, Orasa. 2005. Oxidation measures and antioxidants in fishery products. (Burapha University, Saensuk, Chonburi, Thailand).
- Danviriyakul, Supanee. 2006. Oxidative Stability of Biodiesel from Various Feedstocks- Method development and Optimization (Rajabhat University, Bangkok, Thailand).
- Timyamprasert, Athitan. 2011-12. Biodiesel stability from palm oil waste stream. (PhD visiting scientist, Kasetsart University, Bangkok, Thailand).

Research Interns

- Abdallah-Ruiz, Angelica. 2010. *Listeria and L. monocytogenes* as indicators of sanitation and incidence in catfish and farm/processing environment. (U. Cordoba, Monteria, Colombia, intern/thesis).
- Becerra, J. Paola. 2010-11. Incidence of *Salmonella* in a Catfish Plant During two Seasons and Recovery Methods from Frozen Catfish.. (U. Cordoba, Monteria, Colombia, intern/thesis).
- Theodoro, Aline. 2012. (U. Sao Paulo,

- **International Conferences/Training/Experience (# participants):**
- Silva, J.L. 1997. Taller para Capacitacion de Pequeños y Medianos Agroindustriales. Nov. 18, Fundacite, Merida, Venezuela.
- Silva, J.L. 1997. Taller de Agronegocios. Nov. 19, Universidad Romulo Gallegos (URG), San Juan de los Morros, Venezuela.
- Silva, J.L. 1997. Plan de Desarrollo de la Piscicultura para el Estado Guarico. Nov. 20, Universidad Romulo Gallegos, San Juan de los Morros. Venezuela.
- Silva, J.L. 1997. HACCP para Exportadores. Nov. 25, Universidad Central de Venezuela, Caracas, Venezuela.
- Silva, J.L. 1998. Jaleas, Jugos, Salsas y Productos Afines. Jan. 30, Fundacite, Merida, Venezuela.
- Silva, J.L. 1998. A Curriculum for Aquaculture Majors and Design of a Post-harvest and Processing Course in Aquaculture Products. Feb. 4, Univ. Romulo Gallegos, Venezuela.
- Silva, J.L. 1998. Center for Assistance to the Industry – A Model of Extension to Assist the Food and Allied Industries. July 13, Univ. Centroaccidental Lisandro Alvarado (UCLA), Venezuela.
- Silva, J.L. 1998. The Role of MSU in the Development of the Aquaculture Industry in MS. July 14, UCLA, Venezuela.
- Silva, J.L. 1998. Development and Commercialization of Food Products. – A Marriage of Industry and Academia. July 15, UCLA, Venezuela.
- Silva, J.L. 1998. Aquaculture Processing/Product Development, Marketing, and Quality/HACCP. A workshop with field trips for Chinese Aquaculture Extension Leaders. August 1-10, Mississippi (American Soybean Association).
- Silva, J.L. 1998. Poultry Quality, Sanitation, and HACCP. A short course for poultry processors. September 20-23, San Jose, Costa Rica (U.S. Grains Council-USGC).
- Silva, J.L. 1999. Refrigeration, Freezing, Storage, and Transportation of Poultry Products. A short course for poultry processors. Jan. 24-30, Columbia (USGC).
- Silva, J.L. 1999. Curso de HACCP. A certified short course, March 11-15, Merida, Venezuela (FUNDACITE/FUNDAYACUCHO).

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- Silva, J.L. & T.C. Chen. 1999. Poultry quality, plant sanitation and HACCP programs. A short course. Guadalajara, Mexico, April 14-17 (USGA).
- Silva, J.L. & T.C. Chen. 1999. Poultry quality, plant sanitation and HACCP programs. A short course. Leon Bajio, Mexico, May 4-7 (USGC).
- Silva, J.L. 1999. Poultry processing, safety and quality improvement – Workshops, Bogota, Peralta, Bucaramanga, Medellin, Cali, Barranquilla; Colombia. August 8-15 (USGC)>
- Silva, J.L. 1999. Prerequisite programs and HACCP concepts for the food industry. A workshop, Concepcion, Chile. September 8-10 (Fundacion Chile).
- Silva, J.L. 2000. Empaque de arandanos para el Mercado fresco – Un estudio de un caso. Food Safety and Quality Workshop for Fresh Fruits and Vegetables, Santiago, Chile. June 5-9 (FAO/FDA/JIFSAN).
- Silva, J.L. 2000. Calidad y seguridad alimentaria – Dos conceptos diferentes pero complementarios. Food Safety and Quality Workshop for Fresh Fruits and Vegetables, Santiago, Chile. June 5-9. (FAO/FDA/JIFSAN).
- Silva, J.L. 2000. Investigacion en el Mundo Academico en USA. Simposio sobre Nuevas Tendencias en la Educacion Superior. Buenos Aires, Argentina, July 17-29 (Culturelink).
- Silva, J.L. 2000. Safety and quality programs for fresh fruits and vegetables. A train the trainer course, CAPs/GMPs for fresh produce.
- Silva, J.L. 2000. Safety hazards with fresh fruits and vegetables. A train the trainer course, GAPs/GMPs for fresh produce. Dec. 4-8, Port of Spain, Trinidad. ICTA/FDA.
- Silva, J.L. and M. Villaneva. 2000. Entrenamiento en calidad e inocuidad de frutas frescas y hortalizas para exportacion. June, Fundacion Chile, Santiago, Chile.
- Silva, J.L. 2001. Implementacion de buenas practicas de manufactura y de practicas de saneamiento en plantas de procesamiento de alimentos. June, Chillan, Chile (F. Chile)
- Silva, J.L. 2001. Safety and quality programs for fresh fruits and vegetables. A train the trainer course, GAPs/GMPs for fresh produce. June 2-11, Petrolina, Brasil. EMBRAPA/FDA.
- Silva, J.L. 2000. Safety hazards with fresh fruits and vegetables. A train the trainer course, GAPs/GMPs for fresh produce. June 2-11, Petrolina, Brasil. EMBRAPA/FDA.

- Silva, J.L. 2002. Safety and quality programs for fresh fruits and vegetables. A train the trainer course, GAPs/GMPs for fresh produce. Aug. 25-30, Puebla, Mex. JIFSAN/FDA.
- Silva, J.L. 2002. Safety hazards with fresh fruits and vegetables. A train-the-trainer course, GAPs/GMPs for fresh produce. Aug. 25-30, Puebla, Mex. JIFSAN/FDA.
- Silva, J.L. 2002. Quality and safety Issues in Poultry, A workshop for the Indian Poultry Industry, Sept. 11-13, MSU. US Grains Council.
- Silva, J.L. 2003. Safety and quality programs for fresh fruits and vegetables. A train the trainer course, GAPs/GMPs for fresh produce. Mar. 16-23, Culiacan, Mex. JIFSAN/FDA.
- Silva, J.L. 2003. Safety hazards with fresh fruits and vegetables. A train-the-trainer course, GAPs/GMPs for fresh produce. Mar. 16-23, Puebla, Mex. JIFSAN/FDA
- Silva, J.L. 2003. Implementing GAPs and GMPs in fresh produce, monitoring, recordkeeping, and other requisites. Mar. 16-23, Culiacan, MX. JIFSAN/FDA.
- Silva, J.L. 2003. Safety and quality programs for fresh fruits and vegetables. A train the trainer course for the Andean Community (CAN), GAPs/GMPs for fresh produce. Sept. 15-19, Lima, Peru. JIFSAN/FDA.
- Silva, J.L. 2003. Safety hazards with fresh fruits and vegetables. A train-the-trainer course for the CAN, GAPs/GMPs for fresh produce. Sept 15-19 Lima, Peru. JIFSAN/FDA.
- Silva, J.L. 2003. Fresh Produce GAPs, Sprouts and Juice HACCP – Models. Lecture at Instituto Superior de Ciéncia da Saude Egas Moniz, Nov. 15, Lisbon, Portugal. (Invited).
- Silva, J.L. 2003. Seafood and aquaculture HACCP and Models. Lecture at Instituto superior de Ciéncias da Saude Egas Moniz, Nov. 15, Lisbon, Portugal. (Invited)
- Silva, J.L. 2004. Safety and quality programs for fresh fruits and vegetables. A train the trainer course for the Andean Community (CAN), GAPs/GMPs for fresh produce. Mar. 29 – Apr. 2, Antigua, Guatemala. JIFSAN/FDA
- Silva, J.L. 2004. Safety hazards with fresh fruits and vegetables. A train-the-trainer course for the CAN, GAPs/GMPs for fresh produce. Mar. 29 – nApr 2, Antigua, Guatemala. JIFSAN/FDA
- Silva, J.L. 2004. Fisheries Post-harvest training – Improving the cold chain. Indonesia Cold Chain project, Texas A&M/USDA/Winrock Int./ACDI/VOCA. May 24-29, Denpasar, Bali, Indonesia.

- Silva, J.L. 2004. Safety and quality programs for fresh fruits and vegetables. A train the trainer course for the Andean Community (CAN), GAPs/GMPs for fresh produce. June 12-17, Tegucigalpa, Honduras. JIFSAN/FDA.
- Silva, J.L. 2004. Safety hazards with fresh fruits and vegetables. A train-the-trainer course for the CAN, GAPs/GMPs for fresh produce. June 12-17, Tegucigalpa, Honduras.
- Silva, J.L., W.C. Morris, P.M. Davidson. 2004. *Alimentos Enlatados, Principios de Procesamiento Termico y Envases*. A “Better Processing Course” equivalent, August 23-26, 2004, Lima, Peru (Instructor, coordinator, translator).
- Silva, J.L. 2004. Safety and quality programs for fresh fruits and vegetables. A train the trainer course for the Andean Community (CAN), GAPs/GMPs for fresh produce. Suwon, Korea, November 8-12. JIFSAN.FDA
- Silva, J.L. 2004. Safety hazards with fresh fruits and vegetables. A train-the-trainer course for the CAN, GAPs/GMPs for fresh produce. Suwon, Korea, November 8-12.
- Silva, J.L. 2005. Safety and quality programs for fresh fruits and vegetables. A train the trainer course, GAPs/GMPs for fresh produce. Bangkok, Thailand, March 14-18.
- Silva, J.L. 2005. Safety hazards with fresh fruits and vegetables. A train-the-trainer course, GAPs/GMPs for fresh produce. Bangkok, Thailand, March 14-18.
- Silva, J.L. 2005. The importance of Good Agricultural and Manufacturing Practices for fresh fruits and vegetables. Solpakorn U., Bangkok, Thailand. March 15.
- Silva, J.L. 2005. Implementing GAPs and GMPs in fresh fruits and vegetables operation Solpakorn U., Bangkok, Thailand. March 15. (80)
- Silva, J.L. 2005. Postharvest handling and quality of fresh fruits and vegetables. Solpakorn U., Bangkok, Thailand. March 15. (80)
- Silva, J.L. 2005. Applications of ozone in fresh produce. Solpakorn U., Bangkok, Thailand. March 15. (80)
- Silva, J.L. 2005. Food safety for fresh fruits and vegetables – GAPs and GMPs. Shanghai Institute of Technology, Shanghai, China, March 22. (100)
- Silva, J.L. 2005. Safety and quality programs for fresh fruits and vegetables. A train the trainer course, GAPs/GMPs for fresh produce. Bento Goncalves, Brazil, May 9-13.(60)

- Silva, J.L. 2005. Safety hazards with fresh fruits and vegetables. A train-the trainer course, GAPs/GMPs for fresh produce. Bento Goncalves, Brazil, May 9-13.(60)
- Silva, J.L. 2005. Implementacion de Buenas Practicas Agricolas y de Manufactura de frutas frescas y troceadas. I Congreso Internacional de Fruticultura, Guayaquil, Ecuador, Julio 11-13 (Invitado) (250)
- Silva, J.L. 2005. Principios y Aplicaciones de HACCP para la Industria de Alimentos. Guatemala, July 25-27. (Training course) (45)
- Silva, J.L. 2005. Safety and quality programs for fresh fruits and vegetables. A train the trainer course, GAPs/GMPs for fresh produce. Guadalajara, Mexico, September 9-13.(55)
- Silva, J.L. 2005. Safety hazards with fresh fruits and vegetables. A train-the-trainer course, GAPs/GMPs for fresh produce. Gauadalajara, Mexico, September 9-13 (55)
- Silva, J.L., Lopes, P., Villaneva, M. 2005. Lei do bioterrorismo e o seu possivel impacto nas importacoes Americana de papaya. II Simposio papaya, Vitoria, ES, Brazil. Oct. 4-6. (Keynote lecture, invited). (100)
- Silva, J.L. 2005. O Impacto da Bioterrorismo na Exportacoes de Alimentos para os EUA. Invited lecture given at Inmetro (Instituto de meterologia), Rio de Janeiro, Brazil. Oct. 7 (Invited by the Brazil Government). (350)
- Silva, J.L. 2005. A Lei do Bioterrorismo e o seu Possivel Impacto nas Imprtacoes Americanas de Manga. I Simposio de Manga del Vale do Sao Francisco, Juazeiro, BA, Brazil, October 26-27 (Invited). (80)
- Silva, J.L. 2005. Frutas e Hortalicas Minimamente Processadas – Nova Oportunidade para o Vale do Sao Francisco. II Foro Intrnacional de Logisitica e Fruticultura, Feria Nacional de Agricultura Irrigada, FENAGRI, Juazeiro, BA, Brazil, October 28 (Invited). (120)
- Silva, J.L. 2005. Food safety systems and Modern GMPs in the USA. Andean Regional Phitosanitary and Food Safety/HACCP Training, Bogota, Colombia, November 7. (50)
- Silva, J.L. 2005. Food safety for fresh and processed fruits and vegetables. Andean Regional Phitosanitary and Food Safety/HACCP Training, Bogota, Colombia, November 7. (50)
- Hoffman, T.J. and Silva, J.L. 2005. HACCP for meat and poultry in the USA. Andean Regional Phitosanitary and Food Safety/HACCP Training, Bogota, Colombia, November 8-11 (50).

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- Silva, J.L. 2006. Refrigeracion y Congelacion de Productos Agroindustriales- Principios, Aplicaciones y tendencias del Mercado. Lima, Peru. June 15-17 (30).
- Silva, J.L. 2007. Safety and quality programs for fresh fruits and vegetables. A train the trainer course, GAPs/GMPs for fresh produce. Guatemala, Guatemala, April 23-27. JIFSAN Fresh F&V Safety Train-the-trainer course (52).
- Silva, J.L. 2007. Safety hazards with fresh fruits and vegetables. A train-the trainer course, GAPs/GMPs for fresh produce. Guatemala, Guatemala, April 23-27. JIFSAN Fresh F&V Safety Train-the-trainer course (52).
- Silva, J.L. 2007. Seminar to the Food Processing Industry in Venezuela. A two day seminar along with on-site visits to the industry. Contract through the USDA-FAS and the U.S. Embassy in Venezuela. May 15-17, Caracas/Maracay, Venezuela (62).
- Alvarez, V., Silva, J.L, Bichier, J, and A. Suarez. 2007. Better Process Control School (in Spanish). Ohio State U., June 25-28, Columbus, OH. (7).
- Silva, J.L. 2007. Curso de Buenas Practicas Agricolas y de Manejo de Frutas y Hortalizas Frescas. II Congreso Internacional de Fruticultura Tropical, Guayaquil, Ecuador. July 9-13. (37).
- Silva, J.L. 2007. Seminar to the Food Processing Industry in Bogota/Colombia. Contract through the USDA-FAS and the U.S. Embassy in Colombia. August 28-29, Bogota, Colombia (95).
- Silva, J.L. 2007. Safety hazards with fresh fruits and vegetables. A train-the trainer course, GAPs/GMPs for fresh produce. Managua, Nicaragua, September 10-14. JIFSAN Fresh F&V Safety Train-the-trainer course (65).
- Silva, J.L. 2008. Refrigeracion y Congelacion de Productos Agroindustriales- Principios, Aplicaciones y tendencias del Mercado. Lima, Peru. April 4-5 (25)
- Alvarez, V., Silva, J.L, Bichier, J, and A. Suarez. 2008. Better Process Control School (in Spanish). Ohio State U., June 20-24, Columbus, OH. (11).
- Silva, J.L. 2008. Safety and quality programs for fresh fruits and vegetables. A train the trainer course, GAPs/GMPs for fresh produce. San Jose, Costa Rica, June 16-20. JIFSAN Fresh F&V Safety Train-the-trainer course (52).
- Silva, J.L. 2008. Regulaciones y requisitos para la exportacion de Alimentos a los EUA. Expo APEN 2008, Managua, Nicaragua, August 12 (Sponsored by USAID, 25 participants)

- Silva, JL. 2008. Regulaciones y requisitos para la exportacion de F&V frescos y melones a los EUA. Congreso Melonero, Managua, Nicaragua, August 12 (125 participants)
- Silva, JL. 2008. Buenas Practicas Agricolas y de Manejo para la produccion de melons y afines. Congreso Melonero, Managua, Nicaragua August 13 (55 participants)
- Silva, JL. 2008. Buenas Prácticas Agricolas y de Manejo para la produccion de frutas y hortalizas frescas. Expo APEN, Managua, Nicaragua August 13(15 participants)
- Silva, JL., Michael Cramer and Sylvia Michiena. 2009. Seminario Internacional: Estrategias de Prevención y Control para *Listeria monocytogenes*. GCL/Fundacion Chile, Santiago, Chile, January 6th (60 participants).
- Silva, JL. 2009. Requerimientos para Importar Alimentos Procesados bajo la Jurisdicción de la FDA a los EE.UU. Grupo FS/ADEX/BID, Lima, Peru, January 8-10 (54 participants).
- Silva, JL. 2009. Como Atender Rechazos y Detenciones de Alimentos Importados bajo la Jurisdicción de la FDA de los EE.UU. Grupo FS/ADEX/BID, Lima, Peru, January 8-10 (54 participants).
- Silva, JL, Kim, T, Marshall, D and Stringer, S. 2009. Influence of Environmental Stresses and Postharvest Treatments on Bioactive Components in Tropical and Subtropical Fruits. 1st The International Conference on the Role of University in Hands-On Education, Chaing Mai, Thailand, (Invited speaker) (115 participants)
- Silva, JL and Kim, T. 2009. Antioxidants and Antimicrobial Compounds from Berries from Semi-tropical/temperate Zones. 2nd International Conference on Tropical and Subtropical Fruits, King Mongkhut University, Thonburi, Thailand. (Invited speaker) (80 participants)
- Silva, Juan L. and Taejo Kim. 2010. International symposium on 'functional effectiveness of (medical) herbs and product development, Jinju, Korea. May 6-7, 2010 (Invited speaker) (120 participants)
- Silva, J.L. 2010. SSOP development and worker health and hygiene for fresh fruits and vegetables. A train the trainer course, GAPs/GMPs for fresh produce. Guadalajara, MX, September 27-Oct. 2, JIFSAN Fresh F&V Safety Train-the-trainer course (45).
- Silva, J.L. 2010. Cleaning and Disinfection of equipment and installations, and infiltration case studies for fresh fruits and vegetables. A train the trainer course, GAPs/GMPs for fresh produce. Guadalajara, MX, September 27-Oct. 2, JIFSAN Fresh F&V Safety Train-the-trainer course (45).

- Silva, J.L. 2010. SSOP development and worker health and hygiene for fresh fruits and vegetables. A train the trainer course, GAPs/GMPs for fresh produce. Ensenada, MX, Dec. 13-17, JIFSAN Fresh F&V Safety Train-the-trainer course (45).
- Silva, J.L. 2010. Infiltration case studies for fresh fruits and vegetables. A train the trainer course, GAPs/GMPs for fresh produce. Ensenada, MX, Dec. 13-17, JIFSAN Fresh F&V Safety Train-the-trainer course (45).
- Alvarez, V., Silva, JL, Bichier, J, and A. Suarez. 2011. Better Process Control School (in Spanish). Ohio State U., June 20-24, Columbus, OH. (12).
- Silva, JL. 2011. La Industria del Bagre- un Ejemplo de Desarrollo Acuicola. II Simposio Internacional y III Congreso Nacional de Alimentos, U. Cordoba, Monteria, Colombia. August 9-11th (Invited Speaker) (200)
- Silva, JL. 2011. Potencial y Desarrollo de Alimentos Funcionales Derivados de Frutas Autoctonas de Mississippi. II Simposio Internacional y III Congreso Nacional de Alimentos, U. Cordoba, Monteria, Colombia (Invited Speaker) (200)
- Silva, JL. 2011. Foro de Conferencistas Invitados- Como la Ciencia, Tecnologia e Ingenieria Pueden Ayudar a la Seguridad Alimentaria Mundial- Ejemplos y Retos. II Simposio Internacional y III Congreso Nacional de Alimentos, U. Cordoba, Monteria, Colombia (Invited Speaker) (200)

Outreach:

Publications:

- Silva, J.L. 1996. An update on HACCP for seafood and aquaculture. Food and Fiber Center, CES, MSU.
- Silva, J.L. 1996. An update on HACCP for poultry and meat products. Food and Fiber Center, CES, MSU.
- Silva, J.L. 1996. Sweeteners. Mississippi Specialty Foods News. Ann Sansing (Ed.) Winter, 1996.
- Silva, J.L. 1996. Food Quality – factors that influence final quality. Mississippi Specialty Foods News. Ann Sansing (Ed.) Winter, 1996.
- Silva, J.L. and L. D’Abramo. 1996. Recommendations and costs for the proper handling of whole freshwater prawns for freezing, storage, and cooking. Food and Fiber Center, CES, MSU.
- Silva, J.L. 1997. Shelf-life of foods: What is it and how to measure it. Mississippi Specialty Food News. Ann Sansing (Ed.). spring 1997, MCEs, MSU.
- Silva, J.L., A.Hood, and S. Edwards. 1998. A model HACCP plan for catfish processors. Food and Fiber Center, CES, MSU.
- Silva, J.L., and S. Edwards. 1998. Smoking channel catfish and a model HACCP plan. Food and Fiber Center, CES, MSU.

- Silva, J.L. 1998. Color of fillets from aquacultured channel catfish. Food and Fiber Center, CES, MSU.
- Silva, J.L. 1999. Kosher and Halal regulations. Mississippi Specialty Foods News. Ann Sansing (Ed.), Spring 1998, Food and Fiber Center, CES-MSU.
- Silva, J.L. 1999. Controlling Listeria in your facility. Mississippi Specialty Foods News. Ann Sansing (Ed.), Fall 1999. Food and Fiber Center, CES-MSU
- Silva, J.L. 2002. Controlling food allergies in food processing. Miss Specialty Foods New A Sansing (Ed), MSU Food and Fiber Center, Spring 2002.
- G.K. Panicker, A.H. Alhumadi, C.Sims, J.Silva, and F.B. Matta. 2003. Animal and Forest Wastes on Muscadine Grape Production, and Water and Fruit Quality. A pamphlet published and circulated for fruit growers, Alcorn State University.
- Silva, J.L., T. Kim, J. Stojanovic, I. Cole-Crosby, F.B. Matta. 2004. Proper preparation and packaging of leafy greens. May 20, Alcorn State U. Small Farm Incubator Field Day, Preston, MS.

Workshops/Training/Meetings

- Silva, J.L. 1996. Catfish Processors Workshop (Oct., 1996), Co-chair, Greenwood, MS.
- Silva, J.L. 1996. Seafood HACCP Information Meeting (Oct. 8, 1996), Co-coordinator, Greenwood, MS.
- Silva, J.L. 1996. Meat and Poultry HACCP Information Meeting (Dec. 5, 1996), Coordinator, Jackson, MS.
- Hood, A., and J.L. Silva. 1996. Seafood HACCP Training Workshop (Dec. 17-19, 1996, Co-Coordinator, Starkville, MS.
- Silva, J.L. and A. Hood. 1997. Meat and Poultry Sanitation SOPs Development and E. coli sampling and Testing Workshop (Jan 17, 1997), Co-Coordinator, Starkville, MS.
- Silva, J.L. and A. Hood. 1997. Seafood HACCP Training Workshop (Feb. 25-27, 1997), Co-Coordinator, Pascagoula, MS.
- Silva, J.L. and A. Hood. 1997. GMPs and Sanitation Workshop (May 15, 1997), Starkville, MS.
- Hood, A. and J.L. Silva. 1997. Seafood HACCP Training Workshop (May 28-30, 1997), Co-Coordinator, Starkville, MS.
- Silva, J.L. and A. Hood. 1997. Seafood HACCP Training Workshop (July 10-12, 1997), Co-Coordinator, Pascagoula, MS.
- Hood, A. and J.L. Silva. 1997. Seafood HACCP Training Workshop (July 23-25, 1997), Co-Coordinator, Stoneville, MS.
- Silva, J.L. 1997. Product Development: Food as a Business Workshop (Aug. 26), Ellisville, MS
- Silva, J.L. 1997. Product Development: Food as a Business Workshop (Aug. 27), Gulfport, MS.
- Fernandez, C.F., A. Hood and J.L. Silva. 1997. Seafood HACCP Training Workshop (Sept. 3-5, 1997), Pascagoula, MS.
- Garrido, V., S. Otwell, B. Perkins, and J.L. Silva. 1997. Seafood HACCP Training Workshop (Sept. 30 – Oct. 2), Pensacola, FL.
- Silva, J.L. and A.F. Hood. 1997. Catfish Processing and HACCP Training for MS Environmentalists (Oct.), MSU.

- Silva, J.L. and A.K. Hood. 1997. Food Processing and HACCP: Application to Food Industries and Catfish Especially. Workshop for MS Environmentalists (Nov. 10-12), MSU.
- Silva, J.L. 1998. Product Development. Food as a Business Workshop (Feb. 19), Corinth, MS.
- Hood, A.F. and J.L. Silva. 1998. Seafood HACCP Training Workshop (March 17-19), Co-Coordinator, Miss. State (Starkville), MS.
- Silva, J.L. 1998. Processing, Sanitation, and HACCP Training Course for MS Environmentalists (June 9-11), MSU
- Hood, A.H. and J.L. Silva. 1998. Meat and Poultry HACCP Training for small Processors (Sept. 23-24), MSU.
- Hood, A.H., J.L. Silva, and S.Dean. 1998. Catfish Processors Workshop (Oct. 14), MSU.
- Hood, A.H. and J.L. Silva. 1998. Meat and Poultry HACCP Training for Small Processors (Oct. 21-22), Brookhaven, MS.
- Hood, A.H. and J.L. Silva. 1999. Meat and Poultry HACCP Training for Small Processors (May 25-26), Hattiesburg, MS.
- Hood, A.H., J.L. Silva, H. Bailey. 1999. Meat & Poultry HACCP Train. July 20-21, Brandon, MS.
- Hood, A. H., J.L. Silva, R.S. Chamul, H. Bailey. 1999. Meat & Poultry HACCP Train, Aug. 24-25, MSU.
- Silva, J.L. 1999. Home Winemaking Workshop, September 18, MSU.
- Hood, A.H., J.L. Silva, D. LeRay and D.L. Marshall. 1999. Seafood HACCP Training Course. October 26-28, MSU.
- Silva, J.L. 2001. Horticultural and produce sanitation training. Choctaw Farmers' Market Mtg, Philadelphia, MS May 24
- Hood, A.F., J.L. Silva, H. Bailey. 2001. Meat and Poultry HACCP Training, MSU Sept. 26-27.
- Hood, A.F., J.L. Silva, D. LeRay. 2001. Sanitation Control Procedures for processing fish and fishery products training course. MSU May 30.
- Silva, J.L. 2002. Market Produce Sanitation. Choctaw Farmers Market Mtg., Philadelphia, MS Mar 20.
- Hood, A.F., J.L. Silva, H. Bailey. 2001. Meat and Poultry HACCP training, MSU. March
- Hood, A.F., J.L. Silva, H. Bailey. 2002. Meat and Poultry HACCP training, Hattiesburg, MS April 22-23.
- Hood, A.F., J.L. Silva, H. Bailey. 2002. Meat and Poultry HACCP training, MSU. May 14-15.
- Hood, A.H., J.L. Silva, D. LeRay and D.L. Marshall. 2002. Seafood HACCP Training Course. October 1-3, MSU.
- Silva, J.L. 2003. GAPs and Food security for blueberry growers and packers. MissLou Blueberry growers training workshop. Hattiesburg, MS. Feb. 19.
- Silva, J.L. 2003. GAPs and Produce Sanitation. Choctaw Farmers Market Mtg. Philadelphia, MS May 8.

- Hood, A., S. Dean, J.L. Silva. 2003. Catfish Processors Conference. Feb. MSU (Co-organizer)
- Silva, J.L. 2003. GAPs and GMPs, and Food Security for watermelon farmers. MS Watermelon farmers association mtg., Hattiesburg, MS Dec. 3.
- Hood, A.H., J.L. Silva. 2003. Facility Registration – The BT Act of 2002. Dec. 9, MSU.
- Silva, J.L. 2004. How to develop the GAPs plan – Training materials and resources. Training trainers for these, Memphis, TN January 20-21.
- Silva, J.L. 2004. How to develop the GAPs plan – Training materials and resources. Training trainers for these, Lake Alfred, FL, January 27-28.
- Silva, J.L. Product development and food safety for small farm entrepreneurs. 48th rural Life Conference, UAPB, Pine Bluff, Ark. Feb. 13th
- Silva, J.L. and A.H. Hood. 2004. GAPs and GHPs for Sweetpotato packers. Vardaman, MS Mar. 10th.
- Silva, J.L., A.F. Hood, J. Braswell. 2004. GAPs and GHPs for fruit and vegetable farmers and packers – sweetpotatoes and others. Vardaman, MS April 20th
- Silva, J.L., A.F. Hood, J. Braswell. 2004. GAPs and GHPs for fruit and vegetable farmers and packers – blueberries, watermelons and others. Hattiesburg, MS May 4th
- Hood, A.F., J.L. Silva, H. Bailey. 2004. Meat and Poultry HACCP training, MSU. Sept. 28-29.
- Stojanovic, J. and Silva, J.L. 2004. Adding value to your product – A workshop for small entrepreneurs. Alcorn State U., Sept. 30th
- Silva, J.L. 2004. Processing and safety issues from the farm to the processing line. Alcorn State U., Sept. 30th
- Hood, A., J.L. Silva, D. Marshall, D. LeRay. 2004. Seafood HACCP (3rd day), MSU. Nov. 18.
- Hood, A., J.L. Silva, C.H. White. 2005. Sanitation Standard Operating Procedures for the Food Processing Industries. MSU, Jan. 12.
- Silva, J.L. and J. Stojanovic. 2005. Postharvest handling and microbial issues in blueberries. Blueberry Coop Mtg., Collins, MS April 2.
- Hood, A.F., J.L. Silva, H. Bailey. 2005. Meat and Poultry HACCP training, MSU. Sept. 27-28.
- Silva, J.L. 2005. Quality, Safety and Security in Fruit and Vegetable Production and Packing Operations. 2005 Deep South F&V Growers Meeting, Mobile, Dec. 7 (organizer).
- Lopes, P, Silva, JL, Braswell, J. 2006. Results of a survey on GAPs implementation in the Blueberry industry in MS. Food safety Workshop for Blueberry and Fresh Fruit Producers, Collins, MS, March 23
- Silva, JL. 2006. Food safety practices for Blueberry growers and packers- a review. Food safety Workshop for Blueberry and Fresh Fruit Producers, Collins, MS, March 23.
- Hood, A.F., J.L. Silva, H. Bailey. 2007. Meat and Poultry HACCP training, MSU. Aug. 7-8.
- Silva, JL and W. Morris. 2007. Acidified Foods BPCS School. MSU, Oct. 1-2. (12)

- Hood, A.H., J.L. Silva, D. LeRay. 2007. Seafood HACCP Training Course. December 11-13, MSU.
- Silva, JL 2008. Fresh and Processed Food Safety. February 7, Hernando, MS (15).
- Silva, JL and Braswell, JH. 2008. Food Safety Training: Good Agricultural Practices and Safe Handling of Foods for Commercial and Farmers Market Sales. April 23, Hattiesburg, MS (35).
- Hood, A.F., B. Williams, J.L. Silva, H. Bailey, B. Mikel. 2008. Meat and Poultry HACCP training, MSU. Nov. 11-13 (23).
- Silva, JL. 2009. GAPs for MS Fruit and Vegetable Growers. MS Ag Museum, Jackson, MS. March 12th.(30)
- Silva, J.L. 2009. Food Safety SSOPs and HACCP Principles for Blueberry Packing Operations. Hattiesburg Extension Center, MS, March 19th.(6)
- Silva, JL, Anderson, J., Clary, J., Matta, FB. 2009. Food Safety for MS Farmers Market Vendors. Hernando Public Library, MS, April 9th (20)
- Silva, JL. 2009. Good Agricultural Practices for fresh blueberries. Collins Packing facility, MS. April 30th (30).
- Silva, JL, Avery, J, Petrie-Hanson, L., Williams, B. and Hood, A. 2009. Catfish Short Course (for USDA-FSIS). MSU, May 11-15th (30).
- Silva, JL, Braswell, J, Riggins, K. 2010. GAPs for MS Fruit and Vegetable Growers. MS Ag Museum, Jackson, MS. March 12th.(30)
- Silva, JL. and Avery, J. 2009. Catfish Short Course (for USDA-FSIS). Washington, DC. July 27-28th (52).
- Silva, JL. 2010. Catfish Short Course and Webinar (for USDA-FSIS). Washington, DC. February 24th (52).
- Silva, JL. 2010. Food Safety Issues Concerning Sweet Potatoes. Mississippi Farm Bureau® Federation Sweet Potato Summer Commodity Meeting. Pittsboro, MS July 28 (25).
- Silva, JL. 2010. Food Safety for Pecans. Louisiana/Tri-State pecan Growers Association meeting, Alexandria, LA, September 10th (43).
- Silva, JL. 2011. Good Agricultural Practices for Sweet potatoes and development of a food safety plan. Calhoun Cty Extension Off., Pittsboro, MS. February 16th (38).
- Silva, JL. 2011. Good Manufacturing/Handling Practices for Sweet potatoes and development of a food safety plan. Calhoun Cty Extension Off., Pittsboro, MS. February 16th (38).
- Silva, JL. 2011. Food Safety and GAPs. General Pest Management Workshop, Raymond, MS. Feb. 22nd (44).
- Silva, JL. 2011. Good Agricultural Practices for MS Farmers Market Vendors and others. Gale Community Ctr., Hernando, MS, March 7th (30).
- Silva, JL, Anderson, J.2011. Food Safety for MS Farmers Market Vendors. . Gale Community Ctr., Hernando, MS, March 7th (30).
- Silva, JL. 2011. Food Safety for MS Farmers Market Vendors. . Alcorn State University Value-Added Conference, Lorman, MS. July 7th (14).
- Silva, JL, Hood, A, Luke, J.2011. Acidified Canned Foods for MS Farmers Markets. MS Ag Museum, Jackson, MS. July 28th (42).

- Silva, JL.2011. Food Safety for MS Farmers Market Vendors. . MS Ag Museum, Jackson, MS. July 28th (45).
- Silva, JL, Hood, A, Luke, J.2011. Acidified Canned Foods for MS Farmers Markets. Gale Community Ctr., Hernando, MS. August 6th (37).
- Silva, JL.2011. Food Safety for MS Farmers Market Vendors. . Gale Community Ctr., Hernando, MS, August 8th (39).
- Silva, JL. 2012. Food Safety for Sweetpotatoes- GAPs and GHPs. Vardaman Community Center, MS, February 13th (30).
- Silva, JL. And Hodd, A. 2011. Food Safety for MS certified Farmers Market Vendors. Pontotoc Cty., Ext. Office, Pontotoc, MS. March 13th (38).
- Silva, JL, Hood, B. Clark. 2011. Acidified Canned Foods for MS certified Farmers Markets. Pontotoc Cty., Ext. Office, Pontotoc, MS. March 13th (10).
- Silva, JL. And Hood, A. 2011. Food Safety for MS certified Farmers Market Vendors. Harrison Cty. Ext. Off., Gulfport, MS. March 15th (18).
- Silva, JL, Hood, A, Luke, J. 2011. Acidified Canned Foods for MS certified Farmers Markets. . Harrison Cty. Ext. Off., Gulfport, MS. March 15th (10).
- Silva, JL. 2011. Food Safety for MS Farmers Market Vendors. Brrokhaven Methodist Church Conference Rm., Brookhaven, MS. March 20th (35).
- Silva, JL, Hood, A, Luke, J.2011. Acidified Canned Foods for MS Farmers Markets. Brrokhaven Methodist Church Conference Rm., Brookhaven, MS. March 20th (12).
- Silva, JL. 2012. Food Safety for MS Farmers Market Vendors. Brrokhaven Methodist Church Conference Rm., Brookhaven, MS. March 20th (35).
- Silva, JL. 2012. Food Safety for MS Farmers Market Vendors. Brrokhaven Methodist Church Conference Rm., Brookhaven, MS. March 20th (35).
- Silva, JL. 2012. Food Safety for MS Farmers Market Vendors. Brrokhaven Methodist Church Conference Rm., Brookhaven, MS. March 20th (35).
- Silva, JL. 2012. Food Safety for MS Farmers Market Vendors. Brrokhaven Methodist Church Conference Rm., Brookhaven, MS. March 20th (35).
- Silva, JL. 2012. Food Safety for MS Farmers Market Vendors. Brrokhaven Methodist Church Conference Rm., Brookhaven, MS. March 20th (35).
- Silva, JL. 2012. Food Safety for MS Farmers Market Vendors. Brrokhaven Methodist Church Conference Rm., Brookhaven, MS. March 20th (35).

Other Training and Activities:

- Silva, J.L. 2003. SCP and SSOPs for Catfish processing. Nov. 19, ConFish, Belzoni, MS.
- Silva, J.L. 2003. Syrup making, preserves, and smoked fish processing and safety, training for MS Environmentalists, Nov. 13, Canton, MS.
- Silva, J.L. 2003. Employee practices in catfish processing, Dec. 10, ConFish, Belzoni
- Design of process and quality control program for a preserves processing plant. 1988.
- HACCP verification and audit of a poultry processing plant. 1999.
- HACCP review of a shrimp processing plant. 1997.
- Design of a catfish processing plant. 2000.
- Carver Shock analysis for domestic catfish production and processing of catfish food defense vulnerability. 2010 (Washington, DC). Expert participant.
- Carver Shock analysis for imported catfish production and processing of catfish food defense vulnerability. 2011 (Washington, DC). Expert participant.

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