



PROGRAMA DE PÓS-GRADUAÇÃO EM CIÊNCIA DE ALIMENTOS

ATA DA 10ª REUNIÃO EXTRAORDINÁRIA DO COLEGIADO DO PROGRAMA DE PÓS-GRADUAÇÃO EM CIÊNCIA DE ALIMENTOS DA UFBA, REALIZADA EM 20 DE JULHO DE 2022

1 No dia vinte do mês de julho de dois mil e vinte e dois, às 09 h, foi realizada a 10ª Reunião Extraordinária do
2 Colegiado do Programa de Pós-Graduação em Ciência de Alimentos (PGAli) da Faculdade de Farmácia da
3 Universidade Federal da Bahia, por videoconferência, através do canal:
4 <https://conferenciaweb.rnp.br/webconf/programa-de-pos-graduacao-em-ciencia-de-alimentos-ufba>. Estiveram
5 presentes os professores Ederlan de Souza Ferreira (coordenação), Carolina Oliveira de Souza (subcoordenação),
6 Marion Pereira da Costa (representação docente) e Marcelo Andrés Umsza Guez (representação docente), as
7 representantes estudiantis Lorena Ferreira Pacheco/Gabrielle Anjos de Oliveira (Mestrado) e Fabiana Pacheco
8 Reis Batista/Fabiane Cerqueira de Almeida (Doutorado). Participaram também os docentes PGAli: Alini Tinoco
9 Fricks, Bruno Nicolau Paulino, Carlos Pasqualin Cavalheiro e Cláudio Vaz Di Mambro Ribeiro, para discussão e
10 deliberação das seguintes pautas:

11 **Ponto 1 – Indicação/Apreciação de proposta à candidatura ao – Edital n.º 001/2022 Professor Visitante no**
12 **Exterior Júnior – PVEJ (CAPES/PRINT/UFBA).** A coordenação do PGAli realizou uma breve descrição da
13 finalidade, exigência e documentação necessária. Houve a candidatura de uma (1) proposta por docentes do
14 PGAli, vinculada ao **Tema 12 – Inovação e sustentabilidade dos sistemas alimentares no contexto global:**
15 **prioridade para resolução de problemas sociais, econômicos e ambientais**, como segue o detalhamento
16 abaixo:

17 **1 Dr. Ederlan de Souza Ferreira** (Bolsista Produtividade em Pesquisada – PQ, nível-2 do CNPq), com o
18 plano de trabalho intitulado “Estudo das possíveis vias moleculares exercidas por peptídeos com efeito
19 antitumoral derivados de proteína de leguminosas”, com duração prevista de **(3) três meses** como professor
20 visitante no departamento de Food Science & Human Nutrition of the University of Illinois (Urbana-
21 Champaign, Illinois, Estados Unidos da América), junto à **Dra. Elvira Gonzalez De Mejia** ([Índice H = 63,](#)
22 [base Scopus](#)).

23 **Ponto 2 – Indicação/Apreciação de proposta à candidatura ao – Edital n.º 002/2022 Professor Visitante No**
24 **Brasil – PVB (CAPES/PRINT/UFBA).** A coordenação do PGAli realizou uma breve descrição da finalidade,
25 exigência e documentação necessária. Houve a candidatura de uma (1) proposta por docentes do PGAli, vinculada
26 ao **Tema 12 – Inovação e sustentabilidade dos sistemas alimentares no contexto global: prioridade para**
27 **resolução de problemas sociais, econômicos e ambientais**, como segue o detalhamento abaixo:

28 **1 Dra. Carolina Oliveira de Souza** (Produtividade em Desenvolvimento Tecnológico e Extensão Inovadora –
29 DT, nível-2 CNPq), com o plano de trabalho intitulado “Consolidação da rede de cooperação internacional
30 UFBA-UPORTO: estratégias para sustentabilidade alimentar”, como docente tutora; para a visita técnico-
31 científica da **Dra. Maria Beatriz Prior Pinto Oliveira** ([Índice H = 63, base Scopus](#)) da Universidade do Porto
32 (Porto, Portugal), com **duração prevista de 15 dias**.

33 Este Colegiado ressalta que ambos os planos de trabalho apresentados pelos proponentes possuem aderência ao
34 projeto temático do PGAli, e preveem contribuições diretas e indiretas ao planejamento estratégico; bem como
35 atende aos critérios previstos nos editais. Contudo, as indicações de candidaturas foram **aprovadas por**
36 **unanimidade**. Portanto, não havendo mais nada a tratar, foi lavrada a presente ata que, após ser lida e aprovada,
37 será assinada por todos os membros presentes. Salvador, 20 de julho de 2022.....



Emitido em 20/07/2022

ATA Nº 5495/2022 - FFAR (12.01.29)

(Nº do Protocolo: NÃO PROTOCOLADO)

(Assinado eletronicamente em 20/07/2022 16:15)

CAROLINA OLIVEIRA DE SOUZA
PROFESSOR DO MAGISTERIO SUPERIOR
DAB/FFAR (12.01.29.07)
Matrícula: 4725209

(Assinado eletronicamente em 20/07/2022 16:11)

EDERLAN DE SOUZA FERREIRA
COORDENADOR - TITULAR
PGALI (12.01.29.02)
Matrícula: 2091662

(Assinado eletronicamente em 20/07/2022 16:17)

MARCELO ANDRES UMSZA GUEZ
PROFESSOR DO MAGISTERIO SUPERIOR
DBI/ICS (12.01.20.05)
Matrícula: 1980101

(Assinado eletronicamente em 20/07/2022 16:29)

MARION PEREIRA DA COSTA
PROFESSOR DO MAGISTERIO SUPERIOR
DMVPPA/EMEVZ (12.01.32.01)
Matrícula: 1142664

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FICHA DE INSCRIÇÃO

PROFESSOR VISITANTE NO EXTERIOR JÚNIOR CAPES/PRINT/UFBA

DADOS DO (A) CANDIDATO(A)		
Nome completo: Ederlan de Souza Ferreira		
Link do Currículo Lattes: http://lattes.cnpq.br/4952207117831158		
E-mail: ederlan.ferreira@ufba.br		
CPF: 790.530.682-87	ORCID: https://orcid.org/0000-0003-3558-7019	
Tel. Residencial: 71 992313184	Celular: 71 992313184	
Curso de Pós-Graduação ao qual está vinculado: Ciência de Alimentos (PGAli)		
DADOS DO PROJETO		
Duração da Bolsa (em meses): 3 meses		
Período da Bolsa: (Conforme cronograma previsto no Edital)	Início: 23/01/2023	Término: 22/04/2023
Tema ao qual o Projeto se vincula ¹ :	Tema 12 - Inovação e Sustentabilidade dos Sistemas Alimentares no Contexto Global	
Título do Projeto:	Estudo das possíveis vias moleculares exercidas por peptídeos com efeito antitumoral derivados de proteína de leguminosas	
Área de Conhecimento da CAPES em que o projeto está inserido ² :	Ciências de Alimentos (50701002)	
DADOS DA INSTITUIÇÃO DE DESTINO		
Nome da Instituição:	University of Illinois Urbana-Champaign (College of Agricultural, Consumer and Environmental Sciences - Food Science & Human Nutrition)	
Endereço postal:	260 Bevier Hall 905 S. Goodwin Ave. Urbana, Illinois 61801.	
País da Instituição de destino:	Estados Unidos da América (EUA)	
Endereço da home page da Instituição de destino:	https://aces.illinois.edu	

¹ Tabela disponível na página <https://capesprint.ufba.br/formularios>

² Tabela disponível na página www.capesprint.ufba.br

CURRICULUM VITAE

The long-range goal of Dr. Elvira Gonzalez de Mejia's research program is to enhance the health of individuals by identifying and determining the benefits of plant foods bioactive components. Dr. de Mejia's research on legumes, fruits, tea, herbs, cereals have led to increased understanding of the anticancer, antiinflammatory and other physiological properties of these foods. Dr. de Mejia is a world leader in the health benefits of bioactive compounds in plants, and she has engaged in reducing disease and promoting health and wellness as a global priority. The goals of nutrition and wellness efforts include reducing mortality as well as enhancing quality of life. She has investigated whole and individual plant components for their effects on obesity, diabetes, and cancer, in particular. These diseases collectively have an enormous global impact, with lost years of life and productivity cited as the largest drain on the global economy compared to other causes of death, including infectious diseases.

A. EDUCATIONAL BACKGROUND

- 1972 B.S., Biochemical Engineering, National Polytechnic Institute, Mexico City, Mexico.
- 1976 M.S., Food Science and Technology, University of California, Davis.
- 1990 Ph.D., Plant Biotechnology, National Polytechnic Institute, Mexico (a joint program with the University of California, Riverside, where part of the research was conducted).

B. LIST OF EDUCATIONAL POSITIONS SINCE FINAL DEGREE

- 1990-1999 Professor and Program Coordinator for Research and Graduate Studies in Food Science. School of Chemistry, University of Queretaro, Mexico.
- 1991-1997 Head, Graduate Division. School of Chemistry, University of Queretaro, Mexico.
- 1999-2001 Protocol Development and Data Analyst. Research Department, U.S. Oncology, Inc. Houston, Texas.
- 2002-2007 Assistant Professor, Department of Food Science and Human Nutrition (FSHN). Division of Nutritional Sciences, Interdisciplinary Environmental Toxicology Program, University of Illinois (U of I) at Urbana-Champaign.
- 2007-2012 Associate Professor, University of Illinois at Urbana-Champaign. Department of Food Science and Human Nutrition.
- 2012-present Professor, University of Illinois at Urbana-Champaign. Department of Food Science and Human Nutrition.
- 2018-present Director Division of Nutritional Sciences, University of Illinois at Urbana-Champaign.

C. OTHER PROFESSIONAL EMPLOYMENT

- 1979-1985 Professor Food Engineering Division, Department of Chemistry. University of the Valley of Guatemala, Guatemala City, Guatemala.
- 1986-1989 Research Scientist. Research Center for Food and Development, Sonora, Mexico.

D. Honors, Recognitions, and Outstanding Achievements

- 1986-1998 Member of the Mexican National System of Researchers (SNI, Level II). Merit membership managed and ranked by the Government.
- 1986-1998 Scientific Awards given by the Mexican Government and Foundations (National Council for Science and Technology, Council for Science and Technology, State of Queretaro, Allen Foundation) for contributions toward the development of Food Toxicology in Mexico (certificate, medal of achievement and cash grant awards),

- *1986-1996*; Research Council for Science and Technology, State of Queretaro, 1998; Industry award sponsored by General Foods, 1988; Fellow of the Agency of International Development, University of California, Riverside, Department of Biochemistry, 1988; Honorific mention, International Research Competition, Institute of Food Technologists, U.S. 1989; Cochran Scholarship from the USDA to perform research at the University of California, Davis, 1992.
- 1991-1996 Selected by the Organization of American States as leader for the development of research programs to improve the nutritional quality and production of beans in the central part of Mexico.
- 1992-1997 Several academic awards given by the President of the University of Queretaro for excellence in teaching and for a successful work as Head of the Graduate Division (certificate and medal of achievement).
- 1998 Member of the Mexican Academy of Sciences. Selective membership awarded by the Academy based on merit to outstanding scholars.
- 2002-2006 Associate Director at U of I, US Agency for International Development Association Liaison Office for University Cooperation in Development through the American Council on Education
- 2003- 2015 Faculty Mentoring in the Research Apprentice Program of the College of ACES – U of I summer program.
- 2004 Special invitation from the Chairman of the Science and Technology Commission of the House of Representatives, Mexican Congress to participate in a conference on Science-Technology and the well-being of Nations.
- 2003-2010, Incomplete List of Teachers Ranked as Excellent by their Students, University of Illinois. Received for teaching FSHN 416, Food Chemistry Laboratory; based on instructor and course ratings.
- 2004-2007 Faculty Mentor in the Summer Research Institute/McNair Summer Research. University of Illinois, Urbana-Champaign.
- 2005-2011 Member, Global Institute for Bio-Exploration. Biotechnology Center for Agriculture and the Environment. New Brunswick, NJ. Research on bio-product chemistry and medically active compounds in foods and teas research initiative (only by invitation).
- 2006-2007 Global Academy Fellow of the College of Agricultural, Consumer and Environmental Sciences (ACES). Program designed to broaden the understanding of on-campus, state and national, and international resources that will enhance international scholarship in research, teaching and outreach.
- 2007 ACES Faculty Award for Global Impact.
- 2006-present Gamma Sigma Delta, the Honor Society of Agriculture Sciences.
- 2006-2009 Scientific Committee of the Yerba Mate Association of the Americas (only by invitation due to research achievements).
- 2007-2008 Chair, Diet and Cancer Research Interest Section, American Society for Nutrition.
- 2007-present National Science Foundation, Directorate for Engineering Division of Design, Manufacture and Industrial Innovation. Panel Reviewer for SBIR/STTR.
- 2004-2009 Promoted and collaborated with International Programs U of I and National Council for Science and Technology (CONACYT) Mexico in order to obtain an Agreement of Cooperation in the areas of food and agricultural biotechnology.
- 2006-2008 Member of the Executive Committee, International Division, Institute of Food Technologists (by election).

- 2006-2010 Institute of Food Technologists, George F. Stewart International Paper Competition Committee Member (Chair).
- 2009-2019 Assistant Dean for Research in the College of ACES, University of Illinois.
- 2011 North American Colleges and Teachers of Agriculture (NACTA) Teacher Fellow award for Advancing the Scholarship of Teaching and Learning in agricultural, environmental, natural, and life sciences.
- 2012 Winner of the McCormick Science Institute Research Award. It was presented at 2012 Experimental Biology meeting. Also, at the McCormick Science Institute Scientific Advisory Council, Haddenham, England, June 2012.
- 2012-2017 Member of the Nutrition Research Board, Barilla Company.
- 2012-present Member of the Cancer Community at Illinois.
- 2012 Campus Distinguished Promotion Award.
- 2013 Department of Food Science and Human Nutrition (FSHN) Outstanding Adviser/Mentor
- 2013-present The Certified Food Scientist (CFS) Credential, Institute of Food Technologists.
- 2013 Special Plaque presented by the President of the University of Queretaro due to my role as Founder of the doctoral degree program in Food Science-Food Toxicology and promoter of the master program in Food Science at the University Autonomous of Queretaro, Queretaro, Mexico, December 2013.
- 2013-2016 University Scholar, University of Illinois.
- 2014 External Expert, WHO guideline development group – nutrition actions. The Department of Nutrition for Health and Development, World Health Organization.
- 2015 Judge Program Barilla Good4 Start Up the future, SDA Bocconi School of Management premises in via Bocconi 8, Milan.
- 2015 Recipient of the Paul A. Funk Recognition Award, College of ACES for outstanding achievements and contributions in plant bioactive compounds. The Paul A. Funk Recognition Award is presented to faculty for outstanding achievement and major contributions to the betterment of agriculture, natural resources, and human systems.
- 2015-2017 National Council for Science and Technology, Mexico-University of Queretaro, Distinguish Professorship of Food Science “Dr. Elvira Gonzalez”.
- 2016 Sheth Distinguished Faculty Award for International Achievement, University of Illinois.
- 2016 Invited as an expert by International Agency for Research on Cancer (IARC) Monographs on the Evaluation of Carcinogenic Risks to Humans, Volume 116: Coffee, Mate and Very Hot Beverages, Lyon, France 24-31 May 2016. The monograph will be published by IARC, 2017.
- 2016 Participating as a member of the expert panel on carcinogen exposure levels for coffee, mate and hot beverages as described in The Lancet Oncology: Carcinogenicity of drinking coffee, mate, and very hot beverages, 2016. Loomis, Dana, Guyton, Kathryn Z, Grosse, Yann, Lauby-Secretan, Béatrice, El Ghissassi, Fatiha, Bouvard, Véronique, Benbrahim-Tallaa, Lamia, Guha, Neela, Mattock, Heidi, Straif, Kurt. The Lancet Oncology, 17, (7), 877-878.
- 2018-2020 Associate Editor, Journal of Functional Foods, Publisher, Food Science Journals, Elsevier.
- 2018 Spitze Land-Grant Professorial Career Excellence Award, College of ACES. This award is presented to encourage and recognize the professorial career of tenured faculty in their performance and commitment to teaching and advising; research

- and publications; extension and public service; faculty governance; and participation in professional associations.
- 2018-present Director, Division of Nutritional Sciences, University of Illinois.
- 2019, 2020 Recipient of the Nutritional Science Graduate Students Association Faculty award for “extraordinary support and encouragement of Nutritional Sciences Graduate Students”.
- 2016-2019 Executive Committee of the Center for Latin American and Caribbean Studies
- 2019-2020 President’s Executive Leadership Program (PELP) Fellows
- 2019-2021 Presidential Fellowship program in the Office of the President
- 2020-present Expert within ISO/TC 34/SC 4/WG 6 – Pulses, American National Standards Institute
- 2021 Institute of Food Technologists Fellow. The Institute of Food Technologists (IFT) Fellow designation is an honor bestowed upon an IFT member by their peers to recognize exemplary professionalism in the field of food science.
- 2021-present External Scientific Advisory Committee, Institute of Food Science, CSIC-UAM, Madrid. Spain.

E. INVITED LECTURES AND INVITED CONFERENCE PRESENTATIONS

1. **de Mejia, E.** Phytoosterols in foods. Keynote speaker, Graduate Division Series of Invited Conferences. University of Queretaro, Mexico, March 22, 2002.
2. **de Mejia, E.** Use of lectins in the treatment of cancer. Keynote speaker, Latin American Congress of Nutrition and Dietetics. Caracas, Venezuela, September 30, 2002.
3. **de Mejia, E.** Health benefits of flavonoids and tea. Symposium on Functional Foods and Health. US-Agency for International Development-TIES Symposium, University of Queretaro, Mexico, February 27, 2003.
4. **de Mejia, E.,** Vasconez, M., Wang, W., Nelson, R., De Lumen, B. Physiologically active peptides in soybean and soy products. Nutrition and Physiological Functionality. VII World Soybean Research Conference. IV International Soybean Processing and Utilization Conference, Brazil, March 1, 2004 (special invitation).
5. **de Mejia, E.** Soy bioactive peptides. A new frontier in soybean utilization. Workshop on Functional Properties of Soybean derivatives: New Perspectives. International Life Sciences Institute. Ministry of Health, Brasilia, Brazil, March 5, 2004 (special invitation).
6. **de Mejia, E.** Bioactive peptides. Scientific Advisory Panel, Annual Meeting United Soybean Board. St Louis, Missouri, April 26, 2004.
7. **de Mejia, E.,** Brown, A. Soy protein in weight management. Nutrition and Weight Management. Institute of Food Technologists. Pre-Annual Meeting Workshop, July 11, 2004 (IFT special invitation).
8. Bergschneider, A., Chandra, S., **de Mejia, E.** Ethnic teas and their bioactive components. American Chemical Society Symposium, Chemistry and flavor of Hispanic foods. San Diego, CA, March 13, 2005 (ACS invitation).
9. **de Mejia, E.,** Loarca-Pina, G., Arcila-Lozano, C.A., Lecona-Urbe, S., Cadwallader, K.R. Characterization of *Lippia graveolens* Kunth, in comparison to *Origanum laevigatum* herrenhausen. American Chemical Society Symposium, Chemistry and flavor of Hispanic Foods. San Diego, CA, March 13, 2005 (ACS invitation).
10. **de Mejia, E.,** Vaughn, N. Bioactive soy peptides and obesity. Symposium on Protein hydrolysates. Institute of Food Technologists, 106-3: 79. New Orleans, Louisiana, July 13, 2005 (IFT invitation).

11. **de Mejia, E.** Bioactive compounds in *Hibiscus sabdarifa*, Jamaica Real. Special invitation by the Governor of the State of Veracruz, Mexico to present the health benefits of Hibiscus. Participation in round table on "Industrialization of Jamaica blossom: health benefits". Governors Palace, Jalapa, Veracruz, Mexico, August 11, 2005.
12. **de Mejia, E.** Peptides with biological activity produced from soybean. International symposium on food, health and wellness. US-Agency for International Development. University of Aguascalientes, Mexico, November 16, 2005.
13. **de Mejia, E.** Proteins and peptides with biological activity in soybean. Symposium on food, health and wellness. US-Agency for International Development. University of Queretaro, Mexico, November 18, 2005.
14. **de Mejia, E.** and Wang, W. Isolation and characterization of food peptides with nutraceutical properties. International Symposium on Functional Foods, US-Agency for International Development. National University of Mexico, Mexico, August 17, 2006.
15. **de Mejia, E.** and Wang, W. Production, isolation and analysis of food peptides with nutraceutical properties. International Symposium on Functional Foods, US-Agency for International Development. Institute of Food Technologists, Mexico, August 18, 2006.
16. **de Mejia, E.** Novel herbal teas, yerba Mate and Ardisia, inhibit human cancer cell growth and induce cell cycle arrest and apoptosis independent of antioxidant capacity. World Nutra Annual Meeting, Symposium on Functional Beverages Reno, Nevada, November 5-8, 2006 (special invitation by UCLA Center for Human Nutrition).
17. **de Mejia, E.** 2007. The challenging role of minority women in agriculture: hurdles, scales and new challenges. Minorities in Agriculture Natural Resources and Related Sciences, University of Illinois, March 6.
18. Heck, C., **de Mejia, E.** 2007. Polyphenols in mate tea depend on cultivation and preparation conditions. 233rd American Chemical Society AGFD 141, Symposium on Polyphenols, Chicago, IL, March 25-29.
19. **de Mejia, E.**, Lin, H.C. 2007. Polyphenols in white tea and their stability during storage. 233rd American Chemical Society AGFD 143, Symposium on Polyphenols, Chicago, IL, March 25-29.
20. Alwerdt, J. L., Sigler, D., **de Mejia, E.**, Yousef, G., Lila, M.A. 2007. Separation techniques impact proanthocyanidin bioactivity and degree of polymerization. 233rd American Chemical Society AGFD 143, Symposium on Polyphenols, Chicago, IL, March 25-29.
21. **de Mejia, E.** 2007. Potential bioactivities of soy peptides. The Science of Soy. Research Forum. Illinois Soybean Association. 2007. Champaign, Illinois. February 13, 2007.
22. **de Mejia, E.**, Reynoso, R. Herbs, Foods, and traditional cures-what role in diabetes care? International forum on the diabetes epidemic: cultural, educational, and medical perspectives on building synergies for the Mexican and US populations. University of Illinois. September 25, 2007.
23. Gonzalez **de Mejia, E.**, Dia, V., Wang, W. Bioactive peptides from soy protein hydrolysates. *In: Advances and Challenges toward health benefits of proteins.* Protein Co-Product Division. 99th AOCS Annual Meeting & Expo, Seattle, WA. May 18-21, 2008. PCP4: 2008 Annual Meeting Abstracts, p 135. (AOCS invitation)
24. Gonzalez **de Mejia, E.** Scholar Exchange and Graduate Studies at the University of Illinois. Health benefits of herbal teas. International symposium on small fruits and other fruit crops. Universidad Michoacana de San Nicolas de Hidalgo, Facultad de Agrobiologia, May 27, 2008, Uruapan, Michoacan, Mexico.

25. Gonzalez **de Mejia**, E. Functional components in foods (Componentes funcionales). X National Symposium on Food Science and Technology. II International Symposium on Chemical Sciences. Keynote Speaker, May 29, 2008, Gomez Palacio, Durango, México.
26. Gonzalez **de Mejia**, E. Bioactive peptides derived from soy proteins. 5th International Conference. Soy and Health 2008, June 2-3, 2008. Het Pand, Ghent University, Ghent Belgium.
27. Gonzalez **de Mejia**, E. Chemistry and biology of bioactive dietary peptides. Iowa State University, Ames, IA, August 11-13th, 2008.
28. Gonzalez **de Mejia**, E., Dia, P. V., Wang, W. Chemistry of soy bioactive peptides. 236th ACS National Meeting & Exposition, AGFD 053, August 17-21, 2008. Division of Agricultural & Food Chemistry AGFD 053, ID: 1192313, Session Chemistry, Texture and Flavor of Soy. Philadelphia, Pennsylvania, USA. (ACS invitation).
29. Gonzalez **de Mejia**, E., Socialization of the proposal on the request of access to genetic resources. Minister of Environment, Environmental authority of the Country, a National Directorate of National Biodiversity. International Norms of the Andean Community. Quito, Ecuador, August 22, 2008.
30. Gonzalez **de Mejia**, E. Antidiabetic properties of plants and functional foods. October 9, 2008. Third International Meeting on diabetes. National University, Mexico City, Mexico.
31. Gonzalez **de Mejia**, E., Dia, V. Naturally present soy peptides and their anti-inflammatory activity. *In*: Symposium on Bio-peptides and Specialty Proteins in Health Promotion and Disease Risk Reduction. 237th American Chemical Society (ACS), Agricultural and Food Chemistry Division, AGFD 13, March 22-26, 2009 in Salt Lake City, Utah, USA.
32. Roman, M. and E **de Mejia**. Inhibition of fatty acid synthase activity by peptides from hydrolysates of b-conglycinin enriched soybean. April 7, 2009, Symposium for Undergraduate research, scholarly and creative activity, 2009. Session A1: 7.
33. Gonzalez **de Mejia**, E., Dia, V. Anti-Inflammatory Activity of a Naturally Present Soy Peptides. *In*: Symposium on Bioactive Peptides in Human Health and Diseases. Protein Co-Product Division. 100th AOCS Annual Meeting & Expo Orlando, Florida, May 3-6, 2009.
34. Gonzalez **de Mejia**, E. Processing methods to concentrate bioactives in soybean products. *In*: International Forum on Emerging Technologies in Food Processing Providing a Secure and Safe Food Supply. September 23 – 25, 2009, University of Illinois, Urbana-Champaign.
35. Gonzalez **de Mejia**, E. Bioactive soybean peptides and human health. *In*: Food Science in a Global World: New challenges, new perspectives” 8th SLACA, Latin American Symposium on Food Science. November 8-11, 2009. University of Campinas, UNICAMP, Campinas, Brazil.
36. Gonzalez **de Mejia**, E. Bioactive peptides as functional foods for human health. *In*: Round Table: Functional foods and nutraceuticals. SLAN XV Latin American Society for Nutrition Congress: Nutrition, Foods and Development in Latin America. November 15-19, 2009. Santiago de Chile, Chile, South America.
37. Gonzalez **de Mejia**, E. Current issues on food allergens: Effect of processing on soybean allergens. *In*: International Symposium on Safety Assessment of Food Product and Processing. Annual meeting of Taiwan Association for Food Science and Technology. November 27, 2009.
38. Gonzalez **de Mejia**, E. Biological implications of food peptides: lunasin as a model. Graduate Institute of Food Science and Technology, National Taiwan University. November 30, 2009.
39. Gonzalez **de Mejia**, E and Oseguera Toledo M. Effect of processing on bioactive compounds in common bean. *In*: Food fortification and nutrition solutions for community health in Rwanda. Kigali, Rwanda, February 3-4, 2010
40. Gonzalez **de Mejia**, E. Soybean processing methods and their effect on bioactives in soybean products. Kigali Institute of Science and Technology. Kigali, Rwanda, February 5, 2010.

41. Gonzalez **de Mejia**, E. Food and Wellness: Bioactive Peptides and Human Health, FSHNGSA Pioneer Seminar Series. April 14, 2010. University of Illinois, Department of Food Science and Human Nutrition and Division of Nutritional Sciences.
42. Dia V. and Gonzalez **de Mejia**, E. Oral Presentation # 36229: Lunasin reduces colon cancer in vitro by modifying the expression of clusterin isoforms to promote cell death. PCP 3: Proteins for Healing: From Peptides to Macromolecules, 101st AOCS Annual & Expo Meeting in Phoenix, AZ, USA, May 16, 2010.
43. Schreckinger, E., Wang, J., Yousef, G., Lila, M., Gonzalez **de Mejia**, E. Lipid accumulation and inflammation inhibition by *Vaccinium floribundum* proanthocyanidins. 240th ACS National Meeting & Exhibition, Monday, August 23, 2010. Division of Agricultural & Food Chemistry AGFD. Agricultural and Food Derived Natural Products for Preventing and Combating Disease. Boston, MA, USA.
44. Gonzalez **de Mejia**, E. Caffeine: Health benefits and safety concerns. 240th ACS National Meeting & Exhibition. Thursday, August 26, 2010 08:30 AM. Division of Agricultural & Food Chemistry AGFD. Agricultural and Food Derived Natural Products for Preventing and Combating Disease. Boston, MA, USA.
45. Heckman, M., Gonzalez **de Mejia**, E. Energy drinks: An assessment of their ingredient profile and functionality. 240th ACS National Meeting & Exhibition. Thursday, August 26, 2010. Division of Agricultural & Food Chemistry AGFD. Agricultural and Food Derived Natural Products for Preventing and Combating Disease. Boston, MA, USA.
46. Gonzalez **de Mejia**, E., Heckman M. Natural components in yerba mate tea and coffee byproducts enhance antioxidant capacity, inhibit lipid synthesis, and suppress body fat and lipogenic genes. 240th ACS National Meeting & Exhibition. Thursday, August 26, 2010. Division of Agricultural & Food Chemistry AGFD. Agricultural and Food Derived Natural Products for Preventing and Combating Disease. Boston, MA, USA.
47. Gonzalez **de Mejia**, E., Fernandez, D., Martinez-Villaluenga C., Bringe, N. A. Soymilk produced less fat accumulation, decreased markers of inflammation and oxidative stress and enhanced plasma adiponectin in overweight men. *In: 9th International symposium in the role of soy in health promotion and chronic disease prevention and treatment. Keynote Presentation.* American Oil Chemical Society (AOCS), October 16-19th, 2010, Washington, D.C.
48. Gonzalez **de Mejia**, E., V. Dia. Bioactive peptide in soybean induces apoptosis in human metastatic colon cancer cells. PCP 4: Functional properties of proteins and co-products. Protein and Co-Products oral presentation at the 102nd AOCS Annual Meeting & Expo, Cincinnati, OH, May 1-4, 2011.
49. Gonzalez **de Mejia**, E. Bioactive compounds and biodiversity: opportunities for the food industry. *In: Biodiversity Summit, Ecuador 2011. Sustainable use of biodiversity for Ecuador's development.* May 16-18, 2011.
50. Gonzalez **de Mejia**, E., Lee, Y-S, Yang, W. Effect of processing on the reduction of allergens in soybean products. *In: Impact of Processing on Food Allergens.* IFT Annual Meeting & Expo, New Orleans, Monday June 13, 2011. Presentation Number: 179-04.
51. Gonzalez **de Mejia**, E. Series of lectures offered to graduate students and professors at University Vicosa, Brazil. 2011.
52. Gonzalez **de Mejia**, E. International Soybean Processing & Utilization Conference (ISPUC), October 31- November 3, 2011 at the Hyatt Regency St. Louis at the Arch, St. Louis, MO. November 1, 2011. Processing methods to concentrate bioactives in soy products. *In: Soy in health and human nutrition.*

53. Gonzalez **de Mejia**, E. 1st International symposium on food security and poverty reduction. Universidade Federal de Vicosa. November 16-18, 2011. Potential of food in health control.
54. Gonzalez **de Mejia**, E. Bioactive Compounds in Soy. In: INTSOY short course: Marketing Soybeans for Meat, Dairy, Baking and Snack Applications. National Soybean Research Laboratory. June 8th, 2012. Urbana, Illinois.
55. Gonzalez **de Mejia**. Anthocyanins in foods as modulators of inflammatory pathways to prevent the development of chronic disease. In: Anthocyanins: A Colorful Array of Health Promoting Properties. IFT Annual Meeting & Expo, June 25-28 in Las Vegas, NV, 2012.
56. Gonzalez **de Mejia**, E. Lunasin, a dietary peptide, in the prevention of chronic diseases. University Autonomous of Queretaro, Mexico. August 2012.
57. Gonzalez **de Mejia**, E. Effect of growing and drying conditions on the phenolic composition of Yerba Mate tea (*Ilex paraguariensis*). University of Illinois, Crop Sciences seminars, CPSC 598, Nov. 7th, 2012.
58. Gonzalez **de Mejia**, E. Purdue University Interdepartmental Nutrition Program. Lunasin, a dietary RGD peptide, in the prevention of chronic disease. October 26th, 2012.
59. Gonzalez **de Mejia**, E. 2013. Bioactive Compounds in Soy. In: INTSOY Short Course June, 2013, University of Illinois.
60. Gonzalez **de Mejia**, E. 2013. “Los flavonoides en la inhibición de cáncer de páncreas”. Universidad Autónoma de Querétaro.
61. **de Mejia**, E. Bioactives from by-products and contributions to human health. SIMPOSIO Food security, Water management and post-harvest prevention, May 8th, 2014, San Luis Potosi, Mexico.
62. Gonzalez **de Mejia**, E. University of Sinaloa, Mexican Consortium of Universities (CUMex), “Dr. Mario Molina” Edition, 2014, May 28-30, 2014. Keynote Speaker “Phytochemical composition and nutraceutical properties of flavonoids from agronomic by-products: Role in prevention of chronic diseases.”
63. Gonzalez **de Mejia**, E. 1st International meeting on functional foods and nutraceuticals. Phenolic compounds from fruits and legumes: chemistry and roles in inflammation and diabetes. ITESM Campus Monterrey, June 13, 2014, Monterrey, N.L., Mexico.
64. Gonzalez **de Mejia**, E. and Johnson, J. 2014. Phenolic compounds from fruits and vegetables: role in chronic diseases. 53rd Annual meeting of the Phytochemical Society of North America, August 9-12, Raleigh, NC.
65. Gonzalez **de Mejia**, E., Aguilera, Y., Martin-Cabrejas, M.A., Mejia, L.A. 2014. Industrial processing of condiments and seasonings and its implications for micronutrients fortification. In: WHO Consultation: Fortification of condiments and seasonings with vitamins and minerals in public health: from proof of concept to scaling up, The New York Academy of Sciences, New York City, August 26-28.
66. Gonzalez **de Mejia**, E., Aguilera, Y., Martin-Cabrejas, M.A., Mejia, L.A. 2014. Industrial processing of condiments and seasonings and its implications for micronutrients fortification. In: WHO guideline development group – nutrition actions 2014-2015. The Department of Nutrition for Health and Development, World Health Organization (WHO/HQ). Cancun, Mexico, November 3-6, 2014.
67. Gonzalez **de Mejia**, E., Oseguera, M.E., Amaya, S. 2015. Proteins and Bioactive Peptides Produced from Hard to Cook Common Bean Improved Markers Related to Diabetes. In: Biocatalysts in Processing of Proteins and Co-Products. Date/Time: Tuesday, May 5, 2015, 106th AOCS Annual Meeting and industry showcases.

68. Gonzalez **de Mejia**, E. **Investing in human capital**: Key to development in Food Science and Technology. May 7, 2015. Queretaro, Mexico (Keynote speaker).
69. Gonzalez **de Mejia**, E. Biological activity of dietary peptides and their effect on human health. International Symposium on Food Safety (Congreso Internacional Inocuidad de Alimentos), Nuevo Vallarta, Jalisco, Mexico. November 5-7, 2015.
70. Gonzalez **de Mejia**, E. and Johnson, M. 2015. Chemistry and benefits of fermented beverages: role in prevention of inflammation and diabetes. International Symposium on Functional Food and Metabolism. Chenshan Botanical Garden, Shanghai, China. December, 2015.
71. Gonzalez **de Mejia**, E. 2015. Phytochemical composition and nutraceutical properties of flavonoids from fruits and vegetables: Role in prevention of chronic diseases. School of Life Sciences and Biotechnology. Shanghai JiaoTong University, Minhang Campus, Shanghai, China. December, 2015.
72. Gonzalez **de Mejia**, E. 2016. Research as a Teaching Tool: Elucidating the bioactivity of food compounds. Pioneer lecture to FSHN students, University of Illinois.
73. Gonzalez **de Mejia**, E. 2016. Role of soybean proteins and peptides on health. Mini-symposium at the Annual Nutritional Symposium in 2016, University of Illinois.
74. Gonzalez **de Mejia**, E. May 19, 2016. Food Science Distinguish Lecture. A multidisciplinary approach to Food Science and Technology. University of Queretaro, College of Chemistry, Department of Food Research and Graduate Programs. Queretaro, Mexico.
75. Gonzalez **de Mejia**, E. 2016. “Las antocianinas en bebidas fermentadas de arándano y zarzamora reducen la inflamación, el estrés oxidativo y mejoran el manejo de la diabetes”. CIATEJ, Unidad de Tecnología Alimentaria, Zapopan, Jalisco. México. August 17, 2016.
76. Gonzalez **de Mejia**, E and Mojica, L. 2016. Production, characterization and evaluation of antidiabetic peptides from bean proteins using bioinformatics tools, enzymatic systems, in vitro and in vivo models. Oral presentation at the 2016 International Society for Nutraceuticals and Functional Foods (ISNFF) conference in Orlando, Florida, Oct 9-12, O 120, page 112.
77. Gonzalez **de Mejia**, E. 2017. Phytonutrients and Cardiovascular Disease. Webinar Nutrition and Wellness, Military families learning network, March 15, 2017.
78. Gonzalez **de Mejia**, E., Bower, A., Berhow, M. 2017. Chemical composition of flavonoids from selected herbs and their mechanism of inhibition of dipeptidyl peptidase-IV as potential strategy in the management of diabetes. Symposium entitled “Chemistry and Biological activities Phenolic compounds from Fruits and Vegetables”, Division of Agriculture and Food Chemistry of the American Chemical Society (ACS), 253rd ACS National Meeting & Exposition, 2–6 April 2017, San Francisco, CA. PAPER ID: 2604235; AGFD 163.
79. Gonzalez **de Mejia**, E. 2017. Impact on chemical composition of yerba mate tea using artisan methods in comparison to mass-produced technology. Symposium on the Chemistry of Artisanal Food and Differences from Mass-Produced Food. Division of Agriculture and Food Chemistry of the American Chemical Society (ACS), 253th ACS National Meeting & Exposition, 2–6 April 2017, San Francisco, CA. PAPER ID: 2659300; AGFD 129.
80. Real-Hernandez, L., González **de Mejia**, E. 2017. Bean peptides have high binding affinities for N-terminal domain of cholesterol receptor Niemann-Pick C1 like-1. In: PCP 1: Advances in Bioactive Peptides and their Health Benefits. 108th AOCS, April 30~May 3, 2017 at Orlando, FL, USA. (AOCS invitation)
81. Gonzalez **de Mejia**, E. and Luna, D. 2017. Stabilization of anthocyanins with food pigment potential and their insulin sensitizing effect in adipocytes under inflammatory status (final paper number: AGFD 219). Symposium on Natural Alternatives to Artificial Food Additives, Division of Agricultural and Food Chemistry the American Chemical Society (ACS), 54th

- ACS National Meeting in Washington, DC, August 20-24, 2017. ID: 2739944, Wednesday, August, 23, 2017, Room 149A - Walter E. Washington Convention Center.
82. Gonzalez **de Mejia**, E. 2017. Phytochemical composition and nutraceutical properties of flavonoids and peptides: Role in cancer. Faculty Seminar Series Cancer Center at Illinois. 3269 Beckman Institute. November 2, 2017.
 83. Gonzalez **de Mejia**, E. 2018. Bioactive plant food compounds University of Madrid, Spain, March, 2018.
 84. Gonzalez **de Mejia**, E. 2018. Frijol común como fuente de compuestos bioactivos y sus beneficios a la salud. CIATEJ-Research Center-Guadalajara-México. August 10, 2018.
 85. Gonzalez **de Mejia**, E. 2018. International Association of Color Manufacturers (IACM). Global Color Conference, “The Future of Food Color,” held at The Ritz-Carlton, Pentagon City in Arlington, VA on November 6-7, 2018.
 86. Gonzalez **de Mejia**, E. 2019. Optimization in the production of peptides with different biological activities from legume and cereal proteins. 2nd International Symposium on Bioactive Peptides. Valencia, Spain. May 21-26, 2019.
 87. Gonzalez **de Mejia**, E. 2019. Bioactive compounds in native foods of Latin America: Role in cardiovascular disease. The Latin American Educators Professional Development Workshop Native Foods of Latin America: Wealth for the world. CLACS, University of Illinois. Thursday, September 19th from 4:00-6:00 pm at Lucy Ellis Lounge, 1080 FLB.
 88. Gonzalez **de Mejia**, E. 2019. Bioactive compounds in native foods of Latin America: Role in cardiovascular disease. Herb Society Champaign: Mr. Harold G. Knoll. Wed 10/2/2019 6:30 PM - 8:00 PM. 801 North Country Fare Dr. Extension University of Illinois.
 89. Gonzalez **de Mejia**, E. 2019. Enzymatic production, bioactivity, and bitterness of chickpea (*Cicer arietinum*) peptides. 1st CIAPep: Ibero-American Congress on Bioactive Peptides. Campinas, Brazil, December 3-5, 2019.
 90. Gonzalez **de Mejia**, E. 2020. IFT Session proposal 25880, From Protein Nutrition to Bioactive Peptides: challenges and opportunities (II). Antidiabetic activities of peptides from pulses and cereals. IFT20 in Chicago, IL July 12-15, 2020 (virtual).
 91. Gonzalez **de Mejia**, E. 2020. Consumer Healthcare Products Association. “Role of anthocyanins in oxidative stress in the digestive system”. Regulatory, Scientific & Quality Conference, September 1-3, 2020 (virtual).
 92. Gonzalez **de Mejia**, E. 2020. “Role of anthocyanins in oxidative stress and cancer in the digestive system”. Center for Research and Assistance in Technology and Design of the State of Jalisco. CIATEJ 2020. Guadalajara, Mexico. August 26, 2020. (Keynote speaker, virtual).
 93. Gonzalez de Mejia, E. 2021. “Alimentos Funcionales y Salud Humana”. Programa de Fronteras de la Genómica Agrícola de la Escuela Nacional de Estudios Superiores, Unidad Leon. UNAM-LEON. April 29, 2021.
 94. Gonzalez de Mejia, E. 2021. Anthocyanins: Molecular mechanisms, metabolites and biological function. National School of Biological Sciences. National Polytechnic Institute. September, 2021.
 95. Gonzalez de Mejia, E. 2021. Anthocyanins: Metabolites, biological function and molecular mechanisms. CIIDIR. National Polytechnic Institute. October, 2021.
 96. Gonzalez de Mejia, E. 2021. Bioactive compounds in native foods of Latin America and their role in cardiovascular disease. In: “Plant chemical factories: plant defense, flavors, and tools to fight human diseases” (#1119 – Scientific/STEM Symposia) SACNAS virtual conference. October 26, 2021.

97. Gonzalez de Mejia, E. 2021. IV CONGRESO DE INGENIERÍA DE ALIMENTOS: Mtro. JOSÉ CARLOS ÁLVAREZ RIVERO, Mexico. November 10, 2021, 3:20-5 pm. Antimutagenic and Anticarcinogenic compounds in foods.
98. Gonzalez de Mejia, E. 2021. Tea and health benefits. Nov 3, 2021. Herbal Society of Champaign, IL.
99. Gonzalez de Mejia, E. and Zhang, Q. 2022. Phenolic Composition of Selected Maize (*Zea mays* L.) Genotypes and their Biological Activities Related to Human Health. Session: Bioactive, Nutraceutical and Therapeutic Molecules in Plants. San Diego, CA. International Plant & Animal Genome XXIX /January 8-12, 2022. Abstract published, in-person congress was cancelled due to COVID.
100. Gonzalez de Mejia, E. 2022. Effect of fermentation on phenolic composition and antioxidant capacity of blackcurrant varieties and beverages. February 21st. Arkansas State University Campus Queretaro, Mexico “STEM Week” (Science Technology Engineering and Mathematics).
101. Gonzalez de Mejia, E. 2022. Role of soybean proteins and peptides on health. March 8, 2022. 2nd International Symposium of Food Science. <https://www.sinca.ppg.br/home>. Federal University of Bahia, Brazil Graduate Program in Food Science.
102. Gonzalez de Mejia, E. 2022. 5to. Congreso Internacional de Alimentos Funcionales y Nutracéuticos. June 08-10, 2022, Tecnologic of Monterrey, Guadalajara, Mexico.

F. OFFICES HELD IN PROFESSIONAL SOCIETIES

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|-----------|---|
| 1992-1993 | President of the Mexican Association of Food Technologists, IFT Regional Chapter. Central Mexican Region. |
| 2005-2007 | Chair-Elect and Chair of Diet and Cancer Research Interest Section, American Society of Nutrition, ASN. |
| 2006-2008 | Executive Committee, International Division Member-at-Large, Institute of Food Technologists, IFT. |
| 2006-2010 | Institute of Food Technologists, George F. Stewart International Paper Competition Committee Member (Chair). |
| 2007-2009 | Nominating Committee, Institute of Food Technologists. |
| 2010-2011 | Chair-elect IFT-International Division. |
| 2011-2012 | Chair IFT-International Division. |
| 2012-2013 | Scientific Program Advisor IFT Annual Meeting |
| 2012-2013 | IFT Annual Meeting & Expo, June 25-28 in Las Vegas, NV, 2012. W. K Kellogg International Food Security lectureship. Chair of the Jury to select the winner. Moderator of the lectureship. |
| 2015 | Co-Chair Phytochemical Society of North America. University of Illinois, August 2015. |
| 2017-2018 | Phytochemical Society of North America, Advisory Board member. |
| 2019 | Scientific Committee. 2nd International Symposium on Bioactive Peptides; 22 - 24 May, Valencia, Spain. |

G. Editorships of Journals or Other Learned Publications

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| 2003-2019 | Plant Foods for Human Nutrition, Editorial Board. |
| 2002-present | Latin American Archives of Nutrition, Editorial Board. |
| 2008-2013 | Journal of Biomedicine and Biotechnology, plant biotechnology, Editorial Board |
| 2018-2020 | Journal of Functional Foods, Associate Editor. |

II. PUBLICATIONS AND CREATIVE WORKS

H. BOOKS EDITED AND COEDITED

1. Tunick, M.H., Gonzalez **de Mejia, E.** (Editors); Hispanic Foods: Chemistry and Flavor, ACS Symposium Series 946; American Chemical Society, Washington, DC; 224 pp, 2006.
2. Tunick, M.H., Gonzalez **de Mejia, E.** (Editors); Hispanic Foods: Chemistry and Bioactive compounds, ACS Symposium Series; American Chemical Society, Washington, DC; 333 pp, 2012.
3. Tunick, M.H., Gonzalez de Mejia, E. (Editors); Hispanic Foods: Chemistry of Fermented Foods. ACS SYMPOSIUM SERIES 1406. American Chemical Society: Washington, DC, ISBN13: 9780841297746; eISBN: 9780841297739; DOI: 10.1021/bk-2022-1406, 2022.

I. CHAPTERS IN BOOKS (29 chapters in peer-reviewed books)

1. Reynoso, R. and **Gonzalez, E.** Stability of garambullo fruit (*Mytillocactus geometrizans*) pigment during storage. From International Conference Harvest and Postharvest Technologies for Fresh Fruits and Vegetables; L. Kushwaha, R. Serwatowski and R. Brook Editors; American Society of Agricultural Engineers, St. Joseph, Michigan, 609-616, 1995.
2. Rocha Guzman, N., Salazar Olivo, Abdullaev, F.I., Gonzalez **de Mejia E.** The hemagglutinating and cytotoxic activities of extracts from Mexican legumes on human tumor cells. From Food for Health in the Pacific Rim; Whitaker, J.R., Haard, N.F., Shoemaker, C.F., Singh, P.R. Editors; Food and Nutrition Press, pp 420-426, 1999.
3. Barba de la Rosa, A.P., Silva-Sanchez, C., **de Mejia, E.** Characterization of bioactive peptides in *Amaranthus hypochondriacus* seed storage proteins. From Hispanic Foods: Chemistry and Flavor; Tunick, M.H., Gonzalez de Mejia, E., Editors; ACS Symposium Series 946, Chapter 9; American Chemical Society: Washington, DC; pp 103-116, 2006.
4. Lozano, P., Nicolade, C., Cadwallader, K., **de Mejia, E.** Identification of characteristic aroma components of Mate (*Ilex paraguariensis*) tea. From Hispanic Foods: Chemistry and Flavor; Tunick, M.H., Gonzalez de Mejia, E., Editors; ACS Symposium Series 946, Chapter 12; American Chemical Society: Washington, DC; pp 143-152, 2006.
5. Newell, A.M.B., Chandra, S., Gonzalez **de Mejia, E.** Ethnic teas and their bioactive components. From Hispanic Foods: Chemistry and Flavor; Tunick, M.H., Gonzalez de Mejia, E., Editors; ACS Symposium Series 946, Chapter 11; American Chemical Society: Washington, DC; pp 127-142, 2006.
6. **de Mejia, E.** 2008. Polyphenols and Cancer. Encyclopedia on Cancer, 2nd Edition. Ed. M. Schwab Springer Verlag, Germany. 4000 pp. ISBN: 978-3-540-36847-2.
7. Reynoso-Camacho, R., Gonzalez **de Mejia, E.** 2008. Nopal (*Opuntia* spp.) and other traditional Mexican plants. From Nutraceuticals, Glycemic Health and Type 2 Diabetes; Pasupuleti V. K., Anderson, J. W., Editors; IFT Press Series, Wiley-Blackwell Publishing. 489 pp.
8. Heck, C. I., Gonzalez **de Mejia, E.** 2009. Teas and tea-based functional beverages. *In: Functional and speciality beverage technology*. Editor: Paul Paquin. Université Laval, Canada, Institute of Nutraceutical and Functional Foods, Quebec, Canada. Woodhead Publishing Limited, January 2009. ISBN 1 84569 342 6; ISBN-13: 978 1 84569 342 8, 512 pages 234 x 156 mm hardback.
9. Martinez-Villaluenga, C., Gonzalez **de Mejia, E.** 2010. Soy peptides and weight management. From Weight Control and Slimming Ingredients in Food Technology; Susan S. Cho, Ph.D., Editor; IFT Press Series, Wiley-Blackwell Publishing. 312 pp.

10. Martinez-Villaluenga, C., Gonzalez **de Mejia**, E. 2010. Soy protein for the metabolic syndrome, Chapter 8. From: Functional Food Proteins and Peptides; Y Mine and B Jiang Editors; IFT Press Symposium Series, Wiley-Blackwell. Publishing.
11. Gonzalez **de Mejia**, E., Martínez-Villaluenga, C., Fernandez, D., Urado, D., Sato K. Bioavailability and safety of food peptides. *In*: Food Proteins and Peptides Chemistry, Functionality Interactions, and Commercialization. Chapter 19. Taylor & Francis. Edited by Navam S Hettiarachchy, Kenji Sato, Maurice R Marshall ISBN: 978-1-4200-9341-4, CRC Press, Publication Date: 09/26/2010, Pages: 456, Trim Size: 6-1/8 x 9-1/4. In Press.
12. Gonzalez **de Mejia**, E. G. Dia, V.P. 2010. Chemistry and biological properties of soybean bioactive peptides and proteins. ACS Series, 2010. From Soy quality: chemistry, texture and flavor. Cadwallader K., Chang, S. Editors; ACS Symposium Series 1058, Chapter 9, 133–154; American Chemical Society: Philadelphia. ISBN13: 9780841225619; eISBN: 9780841225602; DOI: 10.1021/bk-2010-1059.
13. Hernández-Ledesma, B., Hsieh, C-C., Dia, V., González **de Mejia**, E., de Lumen, B. O. Lunasin, a cancer preventive seed peptide. From Soybean and Health. Edited by: Hany El-Shemy. ISBN 978-953-307-535-8, 502 pages, Publisher: InTech Publication date: September 2011. Viena, European Union.
14. Yang W., Gonzalez **de Mejia**, E., Zhen, H., Lee, Y. Soybean Allergen: Occurrence, detection and mitigation. From soybean and health. Edited by: Hany El-Shemy. ISBN 978-953-307-535-8, 502 pages, Publisher: InTech Publication date: September 2011. Viena, European Union.
15. Stampini Duarte Martino, H., de Morais Cardoso, L., Machado Rocha Ribeiro, S., de Souza Dantas, M. I., Deniz Piovesan N. **de Mejía**, E. From Soybean and Health. Edited by: Hany El-Shemy. ISBN 978-953-307-535-8, 502 pages, Publisher: InTech Publication date: September 2011. Viena, European Union.
16. Gonzalez **de Mejia**, E., Martínez-Villaluenga, C., Fernandez, D., Urado, D., Sato. K. 2012. Bioavailability and safety of food peptides. In: Food Proteins and Peptides: Chemistry, Functionality Interactions, and Commercialization. Chapter 12. Taylor & Francis. Edited by Navam S Hettiarachchy, Kenji Sato, Arvind Kannan. ISBN: 978-1-4200-9341-4, CRC Press, Pages: 470, March 2012.
17. Gonzalez **de Mejia**, E., Puangraphant, S., Eckhoff, R. 2012. Tea and anti-inflammation. The Editorial Office Tea in Health and Disease Prevention. Editor Professor Victor R. Preedy, Dept Nutrition and Dietetics, School of Medicine Kings College London Stamford Street, London SE1 9NU. Published: OCT-2012; ISBN 13: 978-0-12-384937-3. ACADEMIC PRESS.
18. Wang, J. Z., Yousef, G. G., Rogers, R. B., Gonzalez **de Mejia**, E., Raskin, I., Lila, M. A. 2012 Maqui berry (*Aristotelia chilensis*) juices fermented with yeasts: Effects on phenolic composition, antioxidant capacity and iNOS and COX-2 protein expression. In: ACS Books Emerging Trends in Dietary Components for Preventing and Combating Disease Editor(s): Bhimanagouda S. Patil, Guddadarangavvanahally K. Jayaprakasha, Kotamballi N. Chidambara Murthy, and Navindra P. Seeram Volume 1093, Chapter 6, pp 95-116. Publication Date (Web): March 6, 2012 ISBN13: 9780841226647; eISBN: 9780841226661; DOI: 10.1021/bk-2012-1093
19. Schreckinger, Elisa; Lila, Mary Ann; Yousef, Gad; **de Mejia**, Elvira. 2012. American Chemical Society Series. Inhibition of α -glucosidase and α -amylase by *Vaccinium floribundum* and *Aristotelia chilensis* proanthocyanidins. In: Hispanic foods: Chemistry and Bioactive Compounds. Tunick and de Mejia Editors; ACS Symposium Series, Chapter 6; American Chemical Society: Washington, D.C.; pp. 71-82; ISBN13: 9780841227460; eISBN: 9780841228924; DOI: 10.1021/bk-2012-1109.

20. Velarde-Salcedo, A., **de Mejia**, E., de la Rosa, A. 2012. In vitro evaluation of the antidiabetic and antiadipogenic potential of amaranth protein hydrolysates. American Chemical Society Series. In: Hispanic foods: Chemistry and Bioactive Compounds. Tunick and de Mejia Editors; ACS Symposium Series, Chapter 12; American Chemical Society: Washington, D.C., pp 189-198; ISBN13: 9780841227460; eISBN: 9780841228924; DOI: 10.1021/bk-2012-1109.
21. Oseguera-Toledo, M., Dia, V. P., Gonzalez **de Mejia**, E., Amaya Llano, S. L. Bean concentrates and inflammation reduction. American Chemical Society Series. In: Hispanic foods: Chemistry and Bioactive Compounds. Tunick and de Mejia Editors; ACS Symposium Series, Chapter 14; American Chemical Society: Washington, D.C.; pp. 217-231; ISBN13: 9780841227460; eISBN: 9780841228924; DOI: 10.1021/bk-2012-1109.
22. Mojica, L., Li, R., Gonzalez **de Mejia**, E. 2012. *Hibiscus sabdariffa* L. Phytochemical composition and nutraceutical properties. American Chemical Society Series. In: Hispanic foods: Chemistry and Bioactive Compounds. Tunick and de Mejia Editors; ACS Symposium Series, Chapter 17; American Chemical Society: Washington, D.C.; pp. 279-305. ISBN13: 9780841227460; eISBN: 9780841228924; DOI: 10.1021/bk-2012-1109.
23. Puangpraphant, S., Berhow, M A., **de Mejia**, E. 2012. Yerba Mate (*Ilex paraguariensis* St. Hilaire) Saponins inhibit human colon cancer cell proliferation. American Chemical Society Series. In: Hispanic foods: Chemistry and Bioactive Compounds. Tunick and de Mejia Editors; ACS Symposium Series, Chapter 18; American Chemical Society: Washington, D.C.; pp. 307-321. ISBN13: 9780841227460; eISBN: 9780841228924; DOI: 10.1021/bk-2012-1109.
24. Gonzalez **de Mejia**, E. and Michelle Johnson. 2013. Chemistry and health benefits of anthocyanins from berries: Role in prevention of inflammation and diabetes. In: Nutraceuticals and Functional Foods. Encyclopedia of Life Support Systems UNESCO-EOLSS Secretariat/Publisher, 2013.
25. Mojica, L., Dia, V.P., Gonzalez **de Mejia**, E. 2013. Soy Proteins. *In: Applied Protein Chemistry* Wiley-Blackwell. Editor: Ustunol, Zeynep.
26. Mazewski, C. & **de Mejia**, E.G. 2018. 'Impact of anthocyanins on colorectal cancer.' *In: Advances in Plant Phenolics: From Chemistry to Human Health*. American Chemical Society Book #1286, Chapter 19, 339-370. DOI: 10.1021/bk-2018-1286.ch019. ISBN13: 9780841232969.
27. Mojica, L., Gonzalez **de Mejia**, E. 2019. Legume Bioactive Peptides. *In: Legumes Nutritional Quality, Processing and Potential Health Benefits*. Chapter 5. Edited by Maria Ángeles Martín-Cabrejas. Publish by Royal Society of Chemistry. Print ISBN: 978-1-78801-161-7. ePub eISBN: 978-1-78801-675-9, 350 pages. Print ISBN: 978-1-78801-161-7.
28. Gonzalez **de Mejia**, E., Rebollo-Hernanz, M., Aguilera, Y., Martín-Cabrejas, M. 2021. Role of anthocyanins in oxidative stress and the prevention of cancer in the digestive system. Chapter 24. *In: Cancer: Oxidative Stress and Dietary Antioxidants*, Kings College London, Ed. Preedy & Patel –Academic Press. ISBN: 9780128195475.
29. Xu, F., Gonzalez **de Mejia**, E. 2021. Biologically Active Peptides: from basic science to applications for human health. *In: Fidel Toldrá and Jianping Wu, Eds.; ELSEVIER*. Chapter 8: Methodologies for bioactivity assay: animal study. Paperback ISBN: 9780128213896. Academic Press. Page Count: 808.
30. Kowalski, R., Miller, M., Jawde, D., Xie, Z., Gonzalez de Mejia, E. 2022. Effect of fermentation on phenolic composition and antioxidant capacity of blackcurrant juice using lactobacillus with different β -glucosidase activities. In: Hispanic Foods Volume III: Chemistry of Fermented Foods, ACS Symposium Series Book, Vol. 1406 Chapter 7: 91-113. DOI: 10.1021/bk-2022-1406.ch007, American Chemical Society, Washington, D.C. ISBN13: 9780841297746eISBN: 9780841297739.

- J. ARTICLES IN PEER REVIEWED JOURNALS. Total 245 peer-reviewed publications. Based on Google scholar citations: h-index= 73; with 17,444 citations. ELVIRA DE MEJIA ORCID iD <https://orcid.org/0000-0001-7426-9035>
1. Mejia, L., Hudson E., Gonzalez **de Mejia, E.**, Vazquez, F. Carotenoid content and vitamin A activity of some common varieties of Mexican pepper (*Capsicum annuum*) as determined by HPLC. J. Food Sci. 53 (5): 1448-1451, 1988.
 2. Gonzalez **de Mejia, E.**, Hankins, U., Paredes, O., Shannon, L. The lectins and lectin like proteins of tepary beans and tepary-common bean hybrids. J. Food Biochem. 14:117-126, 1990.
 3. Diaz, M., Fraijo, O., Grajeda, P., Lozano, T., Gonzalez **de Mejia, E.** Microbial and chemical analysis of Chihuahua cheese and relationship with the content of histamine and tyramine. J. Food Sci. 57: 355-365, 1992.
 4. Castellanos, J.Z., Guzman-Maldonado, H., **de Mejia, E.G.**, Acosta-Gallegos, J.A. Effect of growing location on sensory properties and nutritional characteristics of black beans (*Phaseolus vulgaris* L.). Arch. Latinoam. Nutr. 45(1): 50-55, 1995.
 5. Loarca-Pina, G., Kuzmicky, P.A., Gonzalez **de Mejia, E.**, Kado, N.Y., Hsieh, D. Antimutagenicity of ellagic acid against aflatoxin B1 in the Salmonella microsuspension assay. Mutat. Res. 360 (1): 15-21, 1996.
 6. Guzman-Maldonado, H., Castellanos, J., Gonzalez **de Mejia E.** Relationship between theoretical and experimentally detected tannin content of common beans (*Phaseolus vulgaris* L.). Food Chem. 55 (4): 333-335, 1996.
 7. Abdullaev, F.I.E., Gonzalez **de Mejia, E.** Inhibition of colony formation of Hela cells by naturally occurring and synthetic agents. BioFactors. 5 (3): 133-138, 1995-1996.
 8. Gonzalez **de Mejia, E.**, Craigmill, A.L. Transfer of lead-glazed ceramics to food. Arch. Environ. Contam. Toxicol. 31 (4): 581-584, 1996.
 9. Gonzalez **de Mejia, E.**, Loarca-Pina, G., Ramos-Gomez, M. Antimutagenicity of xanthophylls present in Aztec Marigold (*Tagetes erecta*) against 1-nitropyrene. Mutat. Res. 389 (2-3): 219-226, 1997.
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L. ABSTRACTS

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138. Luzardo, I., Campos-Vega, R., Gonzalez **de Mejia**, E., Loarca-Pina, G. 2019. Baked corn (*Zea mays* L.) and cooked common bean (*Phaseolus vulgaris* L.) chips improved enzymatic biomarkers and alleviated inflammation during chronic colitis in vivo. American Society for Nutrition (June 8-11, 2019, Baltimore, MD). Current Developments in Nutrition, 3, Issue Supplement_1, June 2019, nzz031.P06-063-19, <https://doi.org/10.1093/cdn/nzz031.P06-063-19>.
139. Moreno-Valdespino, C., **de Mejia**, E., RM, Mojica, L., Luna, D, Camacho Ruiz. 2019. Bioactive peptides from black bean proteins play a potential role in the prevention of adipogenesis. American Society for Nutrition (June 8-11, 2019, Baltimore, MD). Current Developments in Nutrition, 3, Issue Supplement_1, June 2019, nzz031.P06-119-19, <https://doi.org/10.1093/cdn/nzz031.P06-119-19>.
140. Rebollo-Hernanz, M., Zhang, Q., Aguilera, Y., Gonzalez **de Mejia**, E. Martín-Cabrejas, M.A. 2019. Phenolic compounds from cocoa shell prevent inflammation, mitochondrial dysfunction, and insulin resistance via activation of insulin/PI3K/AKT signaling pathways in 3T3-L1 adipocytes. IberoAmerican Journals IBJ Plus Clin Pharmacol 2019 (X):e0000.
141. Rebollo-Hernanz, M., Zhang, Q., Aguilera, Y., Martín-Cabrejas, M.A., Gonzalez **de Mejia**, E. 2019. Relationship of the phytochemical composition of extracts from coffee and cocoa by-products and their in vitro potential against inflammation, oxidative stress, adipogenesis and diabetes. [P –23]. 58th Annual Meeting Phytochemical Society of North America 20-24th July, Johnson City, TN 37614.
142. Cuellar-Nunez, L., Loarca-Pina, G., Berhow, M., Gonzalez **de Mejia**, E. Characterization of bioactive compounds of *Moringa oleifera* leaves and their antiproliferative effect on human colon cancer cells. 2nd Food Chemistry Conference CHEM2019_0269, Poster. 2nd Food Chemistry Conference. 17-19 September, 2019, Seville, Spain.
143. Grancieri, M., Martino, H.S.D., Gonzalez **de Mejia**, E. 2019. Digested total protein, albumin, glutelin and pure peptides from chia seed (*Salvia hispanica* L.) prevented adipogenesis and inflammation in 3T3-L1 adipocytes. 1st CIA Pep: Ibero-American Congress on Bioactive Peptides. Campinas, Brazil, December 3-5, 2019. (best oral presentation).
144. Chandrasekaran, S., Luna-Vital, D., Malach, E., Hayouka, Z., Niv, M.Y., **de Mejia**, E. Chickpea protein hydrolysates produced by gastrointestinal enzymes and bromelain: bitterness and antidiabetic potential. ACS Spring 2020 National Meeting & Expo, March 22-26, 2020, Philadelphia, PA. Location: Exhibit Hall D, Pennsylvania Convention Center (online presentation). <https://doi.org/10.1021/scimeetings.0c02125>.
145. Kusumah, J., Real Hernandez, L.M., Gonzalez **de Mejia**, E. 2020. Antioxidant potential of mung bean (*Vigna radiata*) albumin peptides produced by enzymatic hydrolysis and analyzed by biochemical and in silico methods. ACS Spring 2020 National Meeting & Expo, March 22-26, 2020, Philadelphia, PA. Location: Exhibit Hall D, Pennsylvania Convention Center (online presentation). <https://doi.org/10.1021/scimeetings.0c00808>.

146. Grancieri, M., Martino, H.S.D., Gonzalez **de Mejia**, E. 2020. Protein Digests and Pure Peptides from Chia Seed (*Salvia hispanica* L.) Prevented Adipogenesis and Its Associated Inflammation by Inhibition of PPAR γ and NF- κ B Pathways. Submission ID: 82717. American Society for Nutrition. Current Developments in Nutrition 4, Issue Supplement_2, 399-399.
147. Martino, H., Grancieri, M., Toledo, R., Veridiano, T., Tomaz Sant'Ana, C., Costa, N., Gonzalez **de Mejia**, E. 2020. Chia Seed (*Salvia hispanica* L.) Digested Total Protein Prevented Adipose Tissue Inflammation and Reduce Obesity Complications in Mice Fed a High-Fat Diet. Current Developments in Nutrition 4, Issue Supplement_2, 436-436.
148. Zhang, Q., Gonzalez **de Mejia**, E. 2020. Protocatechuic Acid Attenuates Adipogenesis-Induced Inflammation and Mitochondrial Dysfunction in 3T3-L1 Adipocytes via Regulation of AMPK Pathway. Submission ID: 835710. American Society for Nutrition. Current Developments in Nutrition 4, Issue Supplement_2, 495-495.
149. Gonzalez **de Mejia**, E., Mazewski, C. 2020. Black Lentil Water Extract Inhibited Inflammatory Cytokines in a Colitis-Associated Colon Carcinogenesis Model. Submission ID: 837347. American Society for Nutrition. Current Developments in Nutrition 4, Issue Supplement_2, 317-317.
150. Rebollo-Hernanz, M., Aguilera, Y., Martin-Cabrejas, M. A., Gonzalez **de Mejia**, E. 2020. Fibroblast Growth Factor 21 Signaling Activation by Selected Bioactive Compounds from Cocoa Shell Modulated Metabolism and Mitochondrial Function in Hepatocytes. Current Developments in Nutrition Volume 4, Issue Supplement_2, 459-459.
151. Luna-Vital, D. A., **de Mejia**, E.G. 2020. Ferulic Acid and Anthocyanin from Colored Maize Correlated with Prevention of High-Fat Induced Obesity in Mice by Modulating Lipid, Glucose and Inflammatory Pathways. Submission ID: 830250. American Society for Nutrition. Current Developments in Nutrition 4, Issue Supplement_2, 433-433.
152. Kowalski, R., Gonzalez **de Mejia**, E. 2020. Blackcurrant (*Ribes nigrum*) Characterization and Fermented Product Development. IFT20 in Chicago, IL, USA from July 12-15, 2020. Online presentation.
153. Rebollo-Hernanz, M., Aguilera, Y., Martin-Cabrejas, M.A., Gonzalez **de Mejia**, E. 2020. Regulation of lipid and glucose metabolism in hepatocytes by phytochemicals from coffee by-products and prevention of non-alcoholic fatty liver disease in vitro sciforum-037882. The 1st International Electronic Conference on Nutrients - Nutritional and Microbiota Effects on Chronic Disease. Section: Potential nutraceutical effects of nutrients, phytochemicals, and microbiota in chronic metabolic disorders.
154. Rebollo-Hernanz, M., Aguilera, Y., Martin-Cabrejas, M.A., Gonzalez **de Mejia**, E. 2020. Phytochemicals from cocoa shell protect mitochondrial function and alleviate oxidative stress in hepatocytes via regulation of ERK and PI3K-AKT pathways. sciforum-038255. The 1st International E-Conference on Antioxidants in Health and Disease Section: Antioxidants in Chronic Disease: From Dietary Prevention to Therapeutic Intervention.
155. Cortez, R., Gonzalez **de Mejia**, E. 2021. Chemical characterization of fermented whole blackcurrants and their value-added benefits. ACS Spring 2021, April 5-16, 2021. Abstract ID: 3550076, oral.
156. Kowalski, R., Gonzalez de Mejia, E., Miller, M. 2021. Evaluation of bioactive properties of blackcurrants after lactic acid fermentation. ACS Spring 2021, April 5-16, 2021. Abstract ID: 3550499, oral.

157. Acevedo-Martinez, K., Gonzalez **de Mejia**, E. 2021. Comparison, optimization, and identification of bioactive peptides targeting markers for type two diabetes from different varieties of chickpea. Protein and Co-Products, Emerging Sources of Protein, 991894. 2021 AOCS Annual Meeting & Expo. Session: Emerging Sources of Protein. DOI: 10.21748/am21.151 [https://42bc4161a075f7e50e6f-https://urldefense.com/v3/__https://doi.org/10.21748/am21.151__;!!DZ3fjg!rFxxG1TsWmYgcXLQVZvBlcQpaUZpSLhZkQkMO3Tr31Do34onFkCaZ0SyEJEUPR2pY0o\\$](https://42bc4161a075f7e50e6f-https://urldefense.com/v3/__https://doi.org/10.21748/am21.151__;!!DZ3fjg!rFxxG1TsWmYgcXLQVZvBlcQpaUZpSLhZkQkMO3Tr31Do34onFkCaZ0SyEJEUPR2pY0o$)
158. Xu, F., Chen, H., Ju, X., Gonzalez **de Mejia**, E. 2021. (P14-039-21) Enhancement of DPP-IV inhibitory activity and GLP-1 release through RADA16-assisted molecular designed rapeseed peptide nanogels. Current Developments in Nutrition, Volume 5, Issue Supplement_2, June 2021, Page 614, https://doi.org/10.1093/cdn/nzab044_045.
159. Luzardo, I., Campos-Vega, R., Cuellar-Nuñez, L., Gonzalez **de Mejia**, E., Loarca-Pina, G. 2021. Baked corn (*Zea mays* L.) and cooked common bean (*Phaseolus vulgaris* L.) snack consumption reduced inflammation and upregulated NRF2 and SOD2 in chronic colitis in vivo. Current Developments in Nutrition, Volume 5, Issue Supplement_2, June 2021, Page 595, https://doi.org/10.1093/cdn/nzab044_026. Global Nutrition Early Career Scholar Award. June 7-10, 2021. P14-021-21.
160. Gomez, M.J.C., Soares de Silva, J., Assis, A., Gonzalez **de Mejia**, E., Mantovani, H.C., Stampini Duarte Martino, H. 2021. (P25-010-21) Common Bean (*Phaseolus vulgaris* L.) Flour Can Improve the Gut Microbiota Composition and Function in Mice Fed a High-Fat Diet. Current Developments in Nutrition, Volume 5, Issue Supplement_2, June 2021, Page 1159, https://doi.org/10.1093/cdn/nzab054_014.
161. Castaneda-Reyes, D., Gonzalez **de Mejia**, E. 2021. Soybean lunasin affects cell proliferation in melanoma cells A375 and B16F10 through the AKT and MAPK pathways. IFT, poster. July 19-21, 2021.
162. Chandrasekaran, S., de Mejia, E. 2021. Effect of germination on the anti-diabetic properties of chickpea protein hydrolysates in optimized models comparing papain and ficin using biochemical, in silico, and molecular docking techniques, ePoster for the 2021 AOCS Plant Protein Science and Technology Forum.
163. Castañeda-Reyes, E.D., Perea-Flores, M.J. Gonzalez **de Mejia**, E., and Davila-Ortiz, G. 2022. Liposomes loaded with soybean lunasin and amaranth unsaponifiable matter promoted apoptosis through caspase 3 and cell proliferation arrest in an in vivo melanoma model. Abstract Presentation number PO07-11-22. NUTRITION 2022 LIVE ONLINE. June 14-16, 2022. Current Developments in Nutrition, Volume 6, Issue Supplement_1, June 2022, Page 271, <https://doi.org/10.1093/cdn/nzac053.012>
164. Radlowski, C., Gonzalez **de Mejia**, E. 2022. Chickpea protein hydrolysate ameliorates the impact of feeding a high-fat-diet-induced obesity in mice by modulating inflammation. Abstract Presentation Number: PO07-60-22. NUTRITION 2022 LIVE ONLINE. June 14-16, 2022. Topical Area: Dietary Bioactive Components. Current Developments in Nutrition, Volume 6, Issue Supplement_1, June 2022, Page 328, Emerging leader award. <https://doi.org/10.1093/cdn/nzac053.069>.
165. Chandrasekaran, S., Gonzalez **de Mejia**, E. 2022. Effect of germinated chickpea protein hydrolysate on markers of type-2 diabetes and its relationship to bitter taste receptor expression. Abstract Presentation Number: PO07-13-22. NUTRITION 2022 LIVE ONLINE. Topical Area:

- Dietary Bioactive Components June 14-16, 2022. Current Developments in Nutrition, Volume 6, Issue Supplement_1, June 2022, Page 274, <https://doi.org/10.1093/cdn/nzac053.015>
166. Rebollo-Hernanz, M., Aguilera, Y., Martin-Cabrejas, M.A., Gonzalez **de Mejia**, E. 2022. Bioactives from coffee by-products stimulate liver metabolism and mitochondrial bioenergetics via AMPK/PGC-1 α /Nrf2 and IRS/AKT/GLUT2 pathways in vitro. Abstract Presentation Number: OR09-07-22. Oral Session Title: Dietary Strategies to Combat Inflammation (Oral Session 9). Abstract Submission ID: 1204347. NUTRITION 2022 LIVE ONLINE. June 14-16, 2022. Current Developments in Nutrition, Volume 6, Issue Supplement_1, June 2022, Page 332, <https://doi.org/10.1093/cdn/nzac053.073>
 167. Rebollo-Hernanz, M., Kusumah, J., Bringe, N.A., Gonzalez **de Mejia**, E. 2022. Soybean variety may influence protein hydrolysis, peptide release, and antioxidant capacity under simulated gastrointestinal conditions. IFT, Chicago, IL. Poster. July 10-13, 2022. Second place graduate student competition.
 168. Castañeda-Reyes, E.D., Perea-Flores, M.J. Gonzalez **de Mejia**, E., and Davila-Ortiz, G. Inhibitory effect of liposomes loaded with amaranth unsaponifiable matter and soybean lunasin on melanoma tumor allograft C57BL/6 model. IFT, Chicago, IL. Poster. July 10-13, 2022. First place graduate student competition.
 169. Fonseca Hernández, D., Mojica, L., González **de Mejía**, E. 2022. Purified extracts of an endemic black and pinto bean (*Phaseolus vulgaris* L.) from Chiapas, México present antioxidant potential. Latin Food 2022. Puebla, Mexico November, 16-18.

M. SYMPOSIA ORGANIZED AND CHAIRED

1. American Chemical Society, Division of Agricultural and Food Chemistry. Symposium on “Chemistry and Flavor of Hispanic Foods”. March 13-17, 2005 San Diego, C.A. (Symposium Co-Chair).
2. Symposium Organizer and Co-Chair- Value added foods. US-AID-TIES Symposium, University of Illinois, Urbana-Champaign, July 20-22, 2005.
3. Symposium Organizer and Co-Chair–Value added foods. US-AID-TIES Symposium, University of Queretaro, Mexico, November 16-18, 2005.
4. Symposium University of Illinois ACES Global Connect and Universidad Autonoma de Queretaro. October 26, 2006, Queretaro, Mexico (co-organizer and presented summary of joint perspectives and future work).
5. Symposium University of Illinois ACES Global Connect and Universidad Autonoma de San Luis Potosi. October 27, 2006, San Luis Potosi, Mexico (co-organizer).
6. Experimental Biology, Research Initiative Section, Symposium on Diet and Cancer: Fiber, fruits and Vegetables. April 28, 2007, Washington, D.C. (symposium Chair).
7. Institute of Food Technologists, Oral Session: International oral session: Food research around the globe. Session 226, S401cd, July 31, 2007, Chicago, IL (moderator and presenter).
8. International forum on the diabetes epidemic: cultural, educational, and medical perspectives on building synergies for the Mexican and US populations. University of Illinois. September 25, 2007, Urbana-Champaign, IL (co-organizer).
9. Experimental Biology, Research Initiative Section, Symposium on Diet and Cancer: April, 2008, San Diego, CA (symposium Chair).

10. International Forum on Emerging Technologies in Food Processing Providing a Secure and Safe Food Supply. September 23 – 25, 2009, University of Illinois, Urbana-Champaign (co-organizer and co-presenter).
11. 9th International Symposium on the role of soy in health promotion and chronic disease prevention and treatment. Washington, D.C. October 16-19, 2010. Scientific Advisory Board.
12. 243th ACS National Meeting & Exposition -Hispanic Foods: Chemistry, flavor, functionality for the American Chemical Society in San Diego, March 25 - March 29, 2012, San Diego, California - Convention & Exhibition Center. Organizer and co-moderator.
13. IFT Annual Meeting & Expo, June 25-28 in Las Vegas, NV, 2012. Functional Foods of Latin America: flavor, health benefits and opportunities for commercialization. Organizer and co-moderator.
14. Phytochemical Society of North America, Co-Chair, 2015. University of Illinois at Urbana-Champaign.
15. Meeting Organizing Committee, Phytochemical Society of North America. University of California, Davis, August 6-10, 2016.
16. Advisory Board member Phytochemical Society of North America, 2017-2018.
17. Scientific Committee. 2nd International Symposium on Bioactive Peptides; 22 - 24 May 2019, Valencia, Spain.

N. OTHER

1. Facilitated the coordination of events for 32 M.S. and Ph. D. students who spent six months at different laboratories in ACES – U of I as part of the program Value-Added Foods TIE-US-Agency for International Development-MEXICO, 2003-2005. I received 2 students in my laboratory for six months: Cecilia Silva Sánchez (bioactive peptides in amaranth) and Maribel Valdez (lectins, antimutagens in huitlacoche).
2. Promoted, drafted, worked with International Programs UIUC and the University of Aguascalientes, Mexico in order to obtain an Agreement of Cooperation between both Institutions, especially in the areas of agriculture, food science and nutrition. November 16, 2005.
3. Judge of the Review Panel of the Graduate Student Paper Competition-Symposium Presentations for the Division of Agricultural and Food Chemistry of the American Chemical Society, 2005.
4. Interview student applicants for Jonathan Baldwin Turner scholarships 2006 and 2007.
5. Judge of the Poster Graduate Student Paper Competition-Symposium, Division Nutritional Sciences, 2007-Date.
6. Participation with the National Association of State Universities and Land-Grant Colleges. Agricultural, Research and Education serving the Nation: Nutrition and Health. A University Science and Education exhibition on Capitol Hill, Dirksen Senate Office building, March 5, 2008. Collaborated with the preparation of the abstract, poster and presentation and defense during the meeting with the topic: “Food will be your medicine”.
7. Participant and founding member of the Research Academy, ACES, 2008. Chair of the first steering committee.
8. ACES Interim-Assistant Dean for Research in charge of the Research Academy, 2009-present.
9. Poster Judge, Co-organizer of the poster competition, business meeting and reception for Research Interest Section on Diet and Cancer, 2007, 2008 and 2009, Experimental Biology meetings, Washington, D.C., San Diego, C.A., New Orleans, Louisiana.
10. National Science Foundation, Directorate for Engineering Division of Design, Manufacture and Industrial Innovation. 2007. Panel Reviewer for SBIR/STTR, Washington, D.C.

11. Chair-Elect of Diet and Cancer Research Interest Section American Society of Nutritional Sciences, 2005-2007.
12. Chair of the Institute of Food Technologists, George F. Stewart International Paper Competition, 2008-2010. In charge of the coordination of the competition with 304 abstracts evaluated 5 full papers and poster presentations of the finalists. First, second and third places and 2 honorary mentions were awarded at the International Division lunch and at the Phi Tau Sigma award ceremony.
13. Evaluator of candidate's readiness for promotion for the Advisory Committee of the Faculty, American University of Beirut, 2009.
14. Reviewer of application process for the fiscal year 2009. The National Marine Fisheries Service, Saltonstall-Kennedy (S-K), NOAA/NMFS/SERO 263 13th Avenue South St. Petersburg, FL.
15. Reviewer of application process for the fiscal year 2010. FY10 MARFIN, Cooperative Research Program (CRP), and Saltonstall-Kennedy (S-K) Funding Opportunities.
16. National Science Foundation, Directorate for Engineering Division of Environmental Biotechnology and Environmental Technologies. 2009. Panel Reviewer for SBIR/STTR, Washington, D.C.
17. Panel review for USDA Hispanic-serving institutions Education grants program. FY 2009-2010 peer panel review, Waterfront Center, Washington, D.C.
18. National Science Foundation, Directorate for Engineering, Division of Industrial Innovation & Partnerships, Panel Reviewer for SBIR/STTR, Food Biotechnology, 2009-2011. Arlington, VA.
19. Invited Judge of the 25th Alejandrina award granted by the Mexican Government in the State of Queretaro to researchers in basic and applied science. September, 2009. Letter of recognition signed by the President of the University of Queretaro for this participation.
20. IFT International Division Executive Committee (2009-2010), symposium committee.
21. Evaluator of the Faculty dossier candidate readiness for promotion to Full Professor for the Advisory Committee, Cornell University Ithaca, NY.
22. Member of the Scientific Advisory Board for the 9th International Symposium on the Role of Soy in Health Promotion and Chronic Disease Prevention and Treatment. October 16-19, 2010. Capital, Hilton, Washington, D.C.
23. External Reviewer-Tenure and promotion to Associate professor, University of Alberta, Department of Agricultural, Food and Nutritional Sciences, Canada. www.ales.ualberta.ca/afns.
24. External Reviewer-Tenure and promotion: The Faculty of Medical Sciences at the University of the West Indies (UWI), Mona Campus External Assessor in the promotion from Lecturer to Senior Lecturer in Biochemistry.
25. Undergraduate Student Academic Coordinator, Dixon Springs Agricultural Center Internship. 2010-2018. Coordinate undergraduate research programs in the ACES agricultural centers in Illinois.
26. Senate Sub-Committee member on the Library 2010 term ending August 15, 2013.
27. Senate Sub-Committee member on Special Honorary Degrees August 15, 2014-16 and August 2017-May 2019.
28. Senate Committee member August, 2010 to August 15, 2012, AND 2015-2016.
29. Council on Equity and Access 2010-2016 member, Graduate College.
30. Institutional Biosafety Committee for 2011-2017 appointed by Vice-Chancellor for Research, Peter Schiffer (co-Chair, Jan-July 2015).
31. Participate in charting the future of our University. Visioning Future Excellence at Illinois planning meeting, February 21 at the Illini Union General Lounge, invited by Chancellor Phyllis Wise.

32. Member of the 2012-2013 Graduate College Fellowship Board.
33. Member of the 2013-2016 Graduate College Fellowship Committee. Area committee II. Science, Technology, Engineering and Mathematics (STEM).
34. Speaker at the 2012 Mid-Career Faculty Workshop organized by the Provost's Office, August 23rd, Illini Union.
35. The Fulbright Interview Committee, National and International Scholarships Program. 2012.
36. Search Committee for selecting the University Librarian Dean, 2012-2013.
37. Member of the search committee for the Director, Division of Research Safety, Office of the Vice Chancellor for Research (2015).
38. Invited by Paul F. Diehl, Director, Office of Undergraduate Research, University of Illinois to evaluate undergraduate Food, Plants, and Animals research posters. April 23rd, 2015 at the Illini Union.
39. Provost's Academic Review Council to assist with the implementation of the new program review process, ensure a high quality ongoing process, and monitor follow-up on the recommended actions resulting from the reviews. 2013-2015.
40. External Reviewer-Tenure and promotion to Associate professor, University of Alberta, Department of Agricultural, Food and Nutritional Sciences, Canada. 2012.
www.ales.ualberta.ca/afns
41. Institute of Food Technologists (IFT) Food Chemistry Subpanel and 2013 Annual Meeting Scientific Program Advisory Panel (AMSPAP).
42. External Examiner on the thesis Examining Committee, University of Manitoba, Winnipeg, Manitoba, Canada. July 2013.
43. National Science Foundation, Division of Industrial Innovation and Partnerships (IIP) Phase I: Agricultural Biotechnology (Virtual) Review Panel 2013.
44. Panel Chair for the NP 107 Human Nutrition Panel Review (2013-2014). Panel 5: Food Chemistry Analysis (2014) of the USDA, ARS Human Nutrition National Program. Agricultural Research Service's Human Nutrition National Program. USDA, ARS, Office of Scientific Quality Review, Beltsville, MD. October 2013-January 2014.
45. Peer review panelist for the Office of Scientific Quality Review (OSQR) to evaluate the scientific quality of a number of ARS Project Plans in the National Program (NP) 107 Human Nutrition. Panel 15: Animal/In Vitro Models (2014). October 2013-January 2014.
46. National Science Foundation, Phase I: Agricultural Biotechnology (virtual) - 2014 and 2015.
47. NSF SBIR Phase I Panel: Nutrient Encapsulation - 2014 (virtual).
48. NSF SBIR Phase II Panel, Phase II: Sustainable Aquaculture 2015 (virtual).
49. NSF SBIR/STTR Phase II Panel - Life Science Research Tools, 2016 (virtual).
50. Senate Committee member August, 2015, term ending August 15, 2017.
51. External Examiner, Faculty of Graduate and Post-doctoral studies on the thesis Examining Committee, University of British Columbia, Vancouver, BC, Canada. July 2015.
52. Mentor for: Associate Professor Pawan Singh Takhar (FSHN); Assistant Professor Zeynep Madak-Erdogan (FSHN).
53. Campus Research Board member to subcommittee Life Sciences & Agriculture, 2015-2018.
54. Review committee member for the FLAS (Foreign Language and Area Studies) fellowship for Summer 2016 and the academic year 2016-2017 competitions.
55. FSHN Awards Committee, 2014-2017 (Chair, 2015-2017).
56. FSHN Promotion and tenure Committee E. de Mejia (January 1, 2014 to May 31, 2016).
57. Professional science masters (PSM) FSHN admission committee, 2013-2016.
58. DNS graduate fellowship admission committee, 2014-2018.

59. DNS Judge for graduate students oral presentation. 2017 Nutrition Symposium NSGSA
60. Search committee (Chair) Assistant Professor Personalized Nutrition, 2016-2017.
61. ACES Interim-Assistant Dean for Research (60%) in charge of the Research Academy, 2009-present. Also, the coordination of research of ACES undergraduate students that develop research over the summer in Research Agricultural Centers, 2010-2015, and 2017-2018.
62. International Programs Policy. International Activities Policy Committee for the College of ACES, 2016-2018.
63. ERML Building Advisory Committee (2016-2017).
64. University Scholars committee member (2016-2019, Chair subcommittee life sciences and agriculture).
65. Executive Committee of the Center for Latin American and Caribbean Studies (2016-2019).
66. External Examiner for Ph. D. candidate dissertation, September 2017. FGSR (Faculty of Graduate Studies and Research) University of Alberta, Canada.
67. Search committee (Chair) Assistant/Associate Professor Metropolitan Food Systems, 2018-2019.
68. Search committee, Associate Dean for International Programs, 2018.
69. External Examiner for Ph. D. candidate dissertation, September 2017. FGSR (Faculty of Graduate Studies and Research) University of Alberta, Canada.
70. Evaluator of the USDA's Pulse Crop Health Initiative, 2018.
71. NP 107 Panel 6. Nutrition and Metabolism (2018-2019) USDA ARS PANEL (Chair).
72. 2020- NIFA – Federal Grant Peer Review Panelist – Food, Agricultural, Natural Resources, and Human Sciences Education Grant Programs. I support Science and Agricultural education at the national level by serving as a scientific peer review panelist for the USDA's National Institute of Food and Agriculture. By evaluating grant proposals for scientific merit, innovation, and cost effectiveness, I helped to determine allocation of federal grants funds to support agricultural sciences education.
73. Chair of the administrative evaluation committee reviewing the work of Dr. Colleen Murphy as Director of the Women and Gender in Global Perspectives Program, 2020.
74. Member of the Return to work team on research and scholar activity, March-July, 2020.
75. 2021 USDA- NIFA – Federal Grant Peer Review Panelist – Food, Agriculture, Natural Resources, and Human Sciences Grant Programs. USDA-NIFA Higher Education Challenge (HEC) grant panelist.
76. Past and current industrial partners include, Monsanto (research), Barilla Company (Nutrition Advisory Board, 2012-2017), FutureCeuticals (research collaborator, 2013-2018), Kraft-Heinz (research, 2014-2018), Whitewave Company/Deans Food (research), Roquette (research, 2018-date), Benson Hill (2021-date), Emmert Company, Inc. (2020-2021).
77. Nancy Krebs, invited to serve on the Nutrition T32 External Advisory Board. Research Coordinator | Dept of Pediatrics, Section of Nutrition, University of Colorado School of Medicine, Mail Stop C-225 | 12700 East 19th Avenue | RC II, Rm 5024, Aurora, CO 80045, Ph: 303-724-5850 | Fax: 303-724-6012, carolyn.doyle@cuanschutz.edu. University of Colorado Nutrition T32 Executive Committee, participation in the T32 External Advisory Board meeting on May 4, 2022.
78. McCormick and Company Expert panelists of technical advisory board for natural color research. R&D product development team. Participant in a technical summit in October, 2021 with a strategic customer's R&D team to discuss the research landscape, development and challenges of natural food coloring, specifically on snack foods.
79. 2021 USDA- NIFA – Federal Grant Peer Review Panelist – Food, Agriculture, Natural Resources, and Human Sciences Grant Programs. USDA-NIFA Higher Education Challenge (HEC) grant panelist.

80. 2022 USDA- NIFA Education Grants Program proposal reviewer (13 proposals, 3 full days, April, 2022).
81. 2022 Member of the external review panel, to assess the 5 year progress of the USDA/Agricultural Research Service (ARS) of NP107 program. Retrospective Assessment (April, 2022).

O. Patents

International patent application No. PCT/US2008/088647 based on U.S. Serial Nos. 61/018,769, 61/080,300, and 61/103,836: entitled: "Methods of selecting soybeans with enhanced bioactivity and compositions for reducing cancer cell viability" by Neal Bringe and Elvira de Mejia; in the name of Monsanto Technology LLC. Monsanto reference 34-21 (54208)0000 WO; SNR Ref. MONS: 212 WO.

U.S. Patent Application No. 62/195,834; Kraft Ref.: 81470285; D&S Ref.: 51626-35
 UIUC2015-047- U.S. Patent Application No. 62/195,834; Kraft Ref.: 81470285; D&S Ref.: 51626-35; FILING July 23, 2016.

Publication date 2018/6/28. Patent office US Application number 15739528, Publication of US20180179388A1. Methods of anthocyanin extraction from colored corn cultivars
 Inventors: Qian Li, Elvira Gonzalez **de Mejia**, Vijay Singh, Pavel Somavat, Megan West, Leslie West, Pat Donahue.

P. Summary of Instruction

- FSHN 295: Undergraduate Research or Thesis Individual research, special problems, thesis, development and/or design work under the supervision of an appropriate member of the faculty.
- FSHN 396: Undergraduate Honors Research or Thesis Individual research, special problems, thesis, development and/or design work under the direction of the Honors advisor.
- FSHN 414: Food Chemistry Chemical physical properties of proteins, and enzymes discovered in the context of their interactions and functional roles in foods.
- FSHN 416: Food Chemistry Laboratory Chemical physical properties of water, proteins, lipids, carbohydrates, and other food components/additives are discovered in the context of their interactions and functional roles in foods.
- NUTR 590: Disciplinary Seminar Discussions of current research and literature pertaining to disciplinary specializations within the Division of Nutritional Sciences.
- NUTR 590: Immersion in industry for career opportunities.
- NUTR 593: Individual Topics in Nutrition For students majoring in nutritional sciences who wish to undertake individual studies of a non-thesis nature in problems or topics not covered in other courses; taken under the direction of any member of the nutritional sciences faculty, with the exception of the student's own thesis advisor.
- FSHN 595: Food Science Advanced Topics: Food Proteins and Enzymology (formerly known as FSHN 495) Studies of selected topics in Food Science offered to graduate students.
- FSHN 595: Food Science Advanced Topics: Food Enzymology (formerly known as FSHN 495).
- FSHN 597: Graduate Seminar presenting topics in food science and human nutrition: Coordinator.
- FSHN 598: Advanced Special Problems (formerly known as FSHN 498) Supervised individual study on advanced special problems in food science and human nutrition.

- FSHN 599: Thesis Research (formerly known as FSHN 499) Original research designed and conducted under graduate faculty supervisor.
- NUTR 599: Thesis Research (formerly known as NUTR 499) Original research designed and conducted under graduate faculty supervisor.

Q. SUPERVISION OF GRADUATE STUDENTS

Dr. de Mejia supervised 12 graduate students before joining the University of Illinois. She has graduated 29 graduate students (2 in progress) while at the U of I with a total of 43.

Student Name	Degree	Research Topic (and Awards Received)	Current Position
M.S. Students			
Cheemalakonda, Ramesh	M.S., 2003 (non-thesis)	Bioactive soy proteins	Canadian Food Inspection Agency (CFIA), Ottawa, Canada
Chandra, Sonia	M.S., 2004	Comparative study of <i>Ardisia compressa</i> , Mate and green teas as therapeutic and chemopreventive agents for liver cancer	Food Company, Indonesia
Vasconez, Miguel	M.S., 2004	Bioactive proteins in soybean genotypes: effect of genetics and environment	Food Company Quito, Ecuador
Wilson, Shannon	M.S., 2005	Allergenic proteins in soybean (IFTSA/Phi Tau Sigma/Procter & Gamble Graduate Research Paper Competition semi-finalist)	Kraft-Heinz Foods, Chicago
Lin, Hsiao Chen	M.S., 2006	Chemical interactions between polyphenols and proteins: impact on biological activity (Graduate College Travel Award)	Food Industry Research and Development Institute in Taiwan
Bergschneider, Amanda	M.S., 2006	Anticancer potential of <i>Ardisia</i> tea species (First place, Withycombe-Charalambous Graduate student symposium, American Chemical Society, 2006; and College of ACES Graduate Student Research Award)	Professor, Bradley University, Peoria, IL
Song, Young Soo	M.S. 2007	Allergenicity of fermented soy-based foods (Beister Award, Strunk Merit Award, several departmental and College awards)	Godiva Company
Vaughn, Nerissa	M.S. 2007	Mechanisms of action of soy peptides in obesity	WICS program, Chicago
Kim, Laura	M.S. 2007	Soy protein hydrolysates, β -conglycinin, and adipogenesis (several departmental awards)	Abbott's Laboratories, Chicago
Heck, Caleb	M.S. 2008	Chemistry and biological properties of Mate tea (Outstanding graduate student FSHN, 2008; Blanche Larson Award, FSHN)	General Mills, Minnesota

Student Name	Degree	Research Topic (and Awards Received)	Current Position
Vicki Oh	M.S., 2008 non-thesis	Purification and characterization of food peptides (Henry D. and Donna E. Strunk Merit Award, FHSN)	Procter and Gamble, Ohio
Fatima Zapata (Travel Award).	M.S., 2008 DNS	Regulation of adipogenesis by matein in comparison to other caffeine sources (Won the NIH Minority Access for Research Careers (MARC) Travel Award, 2008. FASEB/Minority Access to Research Careers Program American Society for Nutrition Poster/Oral Presentation)	Chemistry Department, TX
Plaimenin Amnuaycheewa	M.S., 2009	Isolation and purification of the allergen profilin and its quantification in soy products (Alice and Charlott Biester merit award 2009)	Completed Ph. D. program in Nebraska and he is now a Faculty member in Thailand
Rudy Darmawan	M.S., 2010	Antioxidant capacity of bioactive peptides from hydrolysates of improved soybeans (Alice Charlotte Biester merit award 2009; inaugural 2009 FSHN Pre-IFT Poster Competition)	Food Company in Indonesia
Melanie Heckman	M.S., 2010	Development of tea-based energy/functional beverages (Outstanding MS FSHN student; Kathryn Van Aken Burns merit award 2009; 2009 FSHN inaugural Pre-IFT Poster Competition)	Nestle Company
Maria Elisa Schreckinger	M.Sc., 2010 DNS	Discovery of health benefits of ethnic Ecuadorian berries (Fellowship from Global Institute for Bio Exploration)	Completed PhD program in Texas
Dina Fernandez-Raudales	M. Sc., 2011	Effect of low glycinin soymilk on body fat accumulation, adipokines, gut microbiota and biomarkers of oxidative stress and inflammation in overweight men (Alice and Charlotte Biester merit award 2010; Beatriz and Francis Mar Graduate Student Award 2009, 2010; IFT-ID student representative 2010-2011)	Researcher, Archer Daniels Midland, Company
Jenica Rosen	MA: Latin American Studies, 2014	Center for Latin American and Caribbean Studies. The social movements in southern Mexico in the fight for maiz criollo/against transgenic corn.	Works for a company in Washington State
Sage Haggard	M. Sc., 2017	Anthocyanins from colored corn and human health (TA 416 FSHN and 120 FSHN; Holmes Merit Award 2016; first place Institute of Food Technologists 2016 international student award)	Scientist in a Food Company

Student Name	Degree	Research Topic (and Awards Received)	Current Position
Cheng Chen	M. Sc., 2017	Proanthocyanins from colored CORN (Blanche Larson Merit award 2016; Finalist 2016 IFT International Division; Toshio award)	Completed PhD program
Regina Cortez	M. Sc., 2019	Blackcurrants: chemistry and fermentation process	Own company in Chicago, IL
Rebecca Kowalski	M.Sc., 2021	Nutrients and bioactive compounds from blackcurrants	FSHN, May 21
Karla Ameyalli Acevedo Martinez	M.Sc., 2021	Optimization in the Production of Protein Hydrolysates from Chickpea as Novel Functional Food Ingredients in the Prevention of Type 2 Diabetes	FSHN, May 21
Subhi Chandra	M.Sc., 2022	Bitterness in pulses: in vitro co-culture studies	FSHN, May 22
Casey Radlowski	M.Sc., 2022	Peptides from pulses: in vivo mice model of diabetes	FSHN, May 22
Vermont Dia	Ph.D., 2011	Soy bioactives reduce inflammation and prevent colon cancer (Henry D. and Donna E. Strunk Merit Award 2008, 2009, 2010, FHSN, Toshiro Nishida; Outstanding Ph.D. FSHN student; Outstanding Ph.D. College ACES student award)	Assistant Professor University of Tennessee
Sirima Puangpraphant	Ph.D., 2011	Bioactive components in Mate tea, effect on inflammation and markers of early prevention of colon cancer (Julia Holmes Fund award 2009; 2009 IFT 3 rd place-award Nutraceutical division)	Faculty member in Thailand
Jodee Johnson	Ph.D., 2013 DNS	Safety and efficacy of botanicals and pancreatic cancer prevention (Nutrition and Cancer Prevention Research Practicum, NCI, NIH and the Department of Nutrition; USDA National Needs Fellowship through our Training in Obesity Prevention from Cell to Community training grant; DNS Regulatory Affairs Summit in Washington, DC, May 24-26, 2011; second place, 2011 award Nutrition symposium; 2011 Experimental Biology, Diet and Cancer RIS award; 2011 Margin of excellence research program; 2012 Experimental Biology, Diet and Cancer RIS award; 2012 Experimental Biology, Bioactive components RIS award)	Research Leader, PepsiCo
Michelle Johnson	Ph.D., 2015 DNS	Division of Nutritional Sciences Health benefits of blueberries and blackberries grown in Illinois	Senior Researcher Pepsico, Co.

Student Name	Degree	Research Topic (and Awards Received)	Current Position
		(2011 Toshiro Nishida Research Award DNS; 2011 Margin of Excellence DNS student travel award; 2011 Margin of excellence research program; 2012 ACES Funk award best MS student research award; 2012 William Rose Endowment award, University of Illinois; travel award Graduate College 2012; 2013 Frank W. Kari Memorial Award; 2014 Margin of Excellence Research Award, Division of Nutritional Sciences, UIUC. Funds for gene expression analysis in vitro; 2014 Vision 20/20 Grant. Division of Nutritional Sciences, UIUC. To provide funding for in vivo animal study; 2014 Britta L. and Charles J. Wolfe Award for Diabetes Research, College of Medicine, UIUC. Awarded to graduate students conducting research on diabetes)	
Luis Mojica	Ph.D., 2016	Process, bioactive compounds and chronic disease risk reduction (2013 Kathryn VanAken Burns Memorial Fund Award; 2014 Kathryn VanAken Burns Memorial Fund Merit award; 2015 outstanding doctoral student in FSHN; NISHIDA 2015 Graduate Research award; 2016 Kathryn VanAken Burns Memorial Fund Award)	Researcher at CIATEJ, Jalisco, Mexico.
Candice Mazewski	Ph D 2019	Natural pigments, inflammation reduction and colon cancer prevention (TA 465 FSHN and 120 FSHN; first place FSHN student competition; Holmes Merit Award 2016; first place Institute of Food Technologists 2016 nutraceutical and functional foods student award; Finalist in the American Society for Nutrition's Emerging Leader Poster Competition; ASN's Emerging Leaders in Nutrition Science Poster Competition, 2nd place; Toshiro Nishida Graduate Research Award; Chicago IFT Foundation scholarship)	Post-doctoral fellow, Northwestern University, Chicago, Illinois

R. OTHER CONTRIBUTIONS TO INSTRUCTIONAL PROGRAMS

a. Service on Graduate Students Committees:

Student Name	Degree and Number of Students	Department
Thomas Kinyanjui, Radha M. Bheemreddy (Chair), Marian Eberhardt (Chair), Kwan-Jae Jung, Huasing Song, Segametsi Maruapula, Martha Rojas, Patricio R. Lozano, Lisa Allgeyer, Lauren Hong, Ning Zhu, Shannon Butler, Eylem Kulkoyluoglu Cotul	Ph.D. 9 M. S. 3	Food Science and Human Nutrition
Marija Gajic (Chair), Nikki Ford, Lilly Ann Sueiro, Adam Reppert, Summer Potter, Josh Kellogg, Jayne Abraham, Saebyeol Jang, Krystle Zuniga (Chair), Karina Diaz Rios	M.S. 4 Ph.D. 7	Division of Nutritional Sciences
Jeong-Youn Jo	Ph.D. 1	Natural Resources and

Pavel Somavat	Ph.D. 1	Environmental Sciences Agricultural and Environmental Sciences
Adriana Jheny Rodriguez, Cynthia Arcila, Xochitl Aparicio, Cecilia Silva Sánchez, Maribel Valadez Morales, Diego Luna-Vital, Miguel Eduardo Oseguera Toledo, Jimena Velarde Salcedo, Blanca Zuami Villagran de la Mora, Margarita Ortiz Martínez	M.S. 3 Ph.D. 6	Food Science, University of Queretaro, Queretaro and IPICYT, San Luis Potosi, University of Guadalajara, Technologic Institute of Monterrey.

S. MENTOR IN SUMMER UNIVERSITY OF ILLINOIS PROGRAMS

Student Name	Summer Program (and Awards Received)	Research Topic
Bradford, Traliece	Summer Research Opportunities Program, Graduate College, 2002	Lectins in plants
Nazario, Bethnayris	Research Apprentice Program II of the College of ACES–U of I, high school student, 2003 (award for poster presentation)	Green tea, consumption and chemistry
Walker, Brittany	Research Apprentice Program II of the College of ACES–U of I, high school student, 2003	Health benefits of green tea
Torres-Diaz, Sofia	McNair Research Scholarship, Food Science and Human Nutrition, 2004 (invited to present her results at the University of California-Berkeley and Pennsylvania State University)	Soy peptides and anti-cancer potential
Roman, Maxine	Research Apprentice Program I and II of the College of ACES–U of I, high school student, 2004 (awards for scientific paper, poster and oral presentations in 2004, and awards for best presentation and distinguished scholar in 2005)	Soy bioactive peptides and obesity
Rachel Mowery	Howard Hughes Medical Institute, 2006 (Hughes Undergraduate Research Fellowships LAS)	Lunasin in soybean and human serum
Flora Chacon	McNair Research Program, 2006 (McNair Research Scholarship, Integrative Biology, LAS)	Mate tea extract as a weight reducer through the production of adiponectin
Shakera Mikell	Research Apprentice Program II of the College of ACES – UIUC summer program, 2007. (award for outstanding presentation on purification of peptides).	Purification of soybean peptides
Ciobhan Dunn	Research Apprentice Program II of the College of ACES – UIUC summer program, 2008 (award for outstanding project presentation on adipogenesis of soy hydrolysates)	Adipogenesis of soy hydrolysates
Michael Smith	Research Apprentice Program II of the College of ACES – UIUC summer program, 2009	Dietary recall in human studies
Ramona Montez	Research Apprentice Program II of the College of ACES – UIUC summer program, 2010 (she obtained awards for outstanding project presentation and	Calcium evaluation in milk beverages and analysis of bone density after three months of consumption in overweight

Student Name	Summer Program (and Awards Received)	Research Topic
	project manuscript).	men
Christina Alcaraz,	NSF 2011-2012 New Biology fellow	Reduction of allergens in soybean products.
Rachit M Mehta,	2011 CREAR USDA	Isolation and purification of lunasin.
Angelina Jaimes	2012 CREAR USDA	Immunochemistry of the dietary peptide lunasin with confocal microscopy
Luis Real	NSF New Biology fellow and USDA MANNERS	

T. ADVISOR AND MENTOR FOR UI UNDERGRADUATE STUDENTS

Henry Blaschek, Kristen	Food Science and Human Nutrition, 2004	Allergenic proteins in soybean	Completed Master of Science degree at the University of Wisconsin; now at Kraft Foods Scientist, Kraft Foods, Glenview
Meyers, Bradley	Food Science and Human Nutrition, 2004 (Charlotte Biester)	Anti-topoisomerase activity of flavonoids from teas and polyphenols	The Nutra Sweet Company Technical Director
Song, Young Soo (JBT Award for Excellence in Undergraduate Research; Outstanding Undergraduate Research Award, Department of Food Science and Human Nutrition)	B.S., 2005, FSHN	Effect of geographical origin on the total polyphenol content of Mate tea from Argentina	Godiva Company
Jeanmenne, Tony (pre-med student, JBT Award for Excellence in Undergraduate Research)	B.S., 2005, FSHN	Bioactive peptides in industrial soy streams	Medical School
Kim, Laura	B.S., 2005, Biochemistry	Analysis of protocatechuic acid in different Hibiscus tea preparations and commercial products	Abbott laboratory, Chicago

Gibson Alison Baltusi (pre-med student)	B.S., 2005 FSHN	Spring, 2005 Production and purification of bioactive soy peptides	Graduated Medical School, Doing Pediatric Residency at General Children
Emily Vieglia (pre-Medical Student)	B.S., 2005 LAS Molecular and Cellular Biology	Summer, 2005	The role of bioactive peptides against obesity
Kiyong Chang (JBT scholarship, honor student),	B.S., 2006 FSHN	Fall 2005 and Spring 2006	Analysis of proteins in black mushroom Huitlacoche
Adam Schowalter (Cargill scholarship, honor student)	B.S., 2007 FSHN	Spring 2006	Soy protein interaction with carbohydrates to reduce allergenicity
Anthony Rizzo	B.S., 2007 Molecular and Cellular Biology, LAS	Spring 2006 Fall, 2006	In vivo study of the effect of soy peptides in rats
Florhangely Chacon (McNair Research Scholarship)	B.S., 2007 Integrative Biology, LAS	Summer 2006	Mate tea extract as a weight reducer through the production of adiponectin
Illenie Bewekang FSHN 295	B.S., 2007 FSHN	Spring 2007	Immunoreactive proteins in soybean
Junwoo Park FSHN 295	B.S., 2007 Molecular and Cell Biology, LAS	Spring 2007	Effect of soy peptides on adipogenesis <i>in vitro</i>
Victor Perez-Mendoza FSHN 598	Ph.D., 2010 Animal Sciences	Spring 2007	Oral tolerance of piglets to hypoallergenic soy products
Nerissa Vaughn FSHN 598	M.S., 2007 FSHN (non-thesis)	Spring 2007	The effect of soy peptides on body weight and food intake
Richard W. Pierce (Summer research assistantship, the Hazel I. Craig Fellowship)	M.D., 2010 College of Medicine	Summer 2007	Interaction effects of soy bioactive components on molecular targets
Allison Kennedy (Summer Research Opportunities Program, best oral presentation) FSHN 295	B.S., 2009 Chemistry, University of Tennessee	Summer 2007	Naturally extracted caffeine on adipogenesis <i>in vivo</i>

Victoria Oh FSHN 598	M.S., 2008 FSHN (non-thesis)	Summer 2007 Isolation and purification of bioactive peptides	Procter and Gamble, OH
Laurice Jackson (Young Scholars Program II, ACES, best oral presentation; MANRRS National oral research competition) FSHN 295	B.S., 2010, Food Science and Human Nutrition, ACES	Summer 2007 Saponin extraction from natural sources	Post-doctoral fellow Penn State University
Divya Chona FSHN 295	B.S., 2009, Food Science and Human Nutrition, ACES	Spring 2008 Polyphenols in Mate tea collection	Newlywed Foods, Scientist Product Development
Flora Chacon FSHN 396	B.S., 2008 Integrative Biology, LAS	Spring 2008	Adiponectin, review paper
Gareth Casady FSHN 295	BS, Mol & Cellar Bio logy, LAS	Fall 2008	Adipocyte cell culture and gene expression
Maxine Roman (Cargill scholarship; ACES Undergraduate research scholarship First place in the oral research competition: Minorities in agriculture, natural resources and related sciences (MANNERS). March 26-28, 2009, Indianapolis Marriott Downtown, Indianapolis, Indiana; outstanding undergrad for research) FSHN 396	BS, 2010 Food Science and Human Nutrition, ACES	Fall 2008 Spring 2009 Isolation and characterization of fatty acid synthase	Kraft-Heinz Co.
Jessica Gaido (obtained JBT) FSHN 295	BS, 2011 Food Science and Human Nutrition, ACES	Fall 2008, Spring 2009 Immunomodulo ry activity of common bean hydrolysates	Senior Food Science
Kristin M. Frankowski (obtained JBT) FSHN 295	BS 2011 Food Science and Human Nutrition, ACES	Spring 2009 Fall 2009 Adipogenesis and energy drinks	Applying to Graduate School
Kendle R. Sherry (Cargill scholarship) (co-authors on a review paper on "Energy drinks", JFS) FSHN 295	BS 2011 Food Science and Human	Spring 2009 Fall 2009 Antioxidants and	Newlywed Foods

	Nutrition, ACES	polyphenols in energy drinks	
Jennifer L. Lotton, registered honors (co-authors on a review paper on "Berries and health" JFS) FSHN 396	BS 2012 Food Science and Human Nutrition, ACES	Spring 2009 Fall 2009 Adipogenesis, berries, soymilk, human study	Master student
Dennis P. Sudirdjo (outstanding FSHN undergrad for research; undergraduate FHSN, Toshiro Nishida award) FSHN 396	BS 2011 Food Science and Human Nutrition, ACES	Spring 2009 Antioxidant capacity of improved soybean genotypes	Graduate student
Gregory K. Potts (American Chemical Society poster presentation, Spring 2010) FSHN 396, registered honors	BS 2011 LAS, Chemistry	Spring 2009 Fall 2009 Purification of bioactive compounds, caffeoyl quinic derivatives, from Mate tea	Graduate school
Tessa Meyer (Awarded internship by the office of research) FSHN 295	BS 2012 Food Science and Human Nutrition, ACES	Fall 2009 Bioactivity of fermented blueberries and blackberries	Graduated
Elizabeth Pletsch, honors FSHN 396	BS 2011 Food Science and Human Nutrition, ACES	Summer 2010 Human study to determine health benefits of soymilk	Graduated
Felicia Stefani FSHN 295	BS 2012 Food Science and Human Nutrition	Spring 2010 Flavonoids in citrus fruits	Graduated
Ariel E. Cavazos (2011 MANRRS biological/physical science undergraduate research competition; FSHN Outstanding Undergraduate Student Leader; co- author of a publication JAFC; finalist for the 2013 Warren K. Wessels Achievement Award)	2013 Food Science	Fall 2010 Spring 2011	Scientist, Kraft Foods
Rachel E. Eckhoff	2012 Dietetics	Fall 2010 Spring 2011	Tea components and markers of inflammation Graduated

Anita Lucius (Awarded internship by the office of research; American Chemical Society finalist undergraduate research competition)	2011 Food Science	Fall 2010 Spring 2011	Blueberries from Southern Illinois and potential antidiabetic properties Graduated. Nestle Co.
Citra Rahardjo 295 FSHN	2012 Food Science (295 FSHN)	Spring 2011 Fall 2011	Bioactive compounds in citrus fruits Spice Company
Jing Li Individual Topics in Nutrition - NUTR 593 EDM	2011 M.S. DNS	Spring 2011	Extraction of bioactive compounds in citrus fruits
Susan Marquez (co-author of a publication) JBT research funding	2013 FSHN dietetics program	Summer 2011 Fall 2011	Extraction and analysis of proteins from soybean products
Mellisa M. Yu (2012 Toshio Nishida Research award) 396 Honors FSHN JBT research funding	2014 FSHN FSHN	Fall 2011 Spring 2012	Bioactive compounds in dealcoholized blueberry/blackberry wines
Stephanie Adler	2013 FSHN	Spring 2013	Allergens in soybean
Tegan N. Gomez (co-author of a publication JAFC) Undergraduate seminar FSHN 398	2012 FSHN Human Nutrition	Fall 2011 Spring 2012	Analysis of germinated and hydrolyzed soybean
Sarah G. Frankland-Searby 396 Honors FSHN (co-author of a publication) Illinois Scholars Undergraduate Research Poster	Major Bioengineering 2014	Fall 2011 Spring 2012	Development of a method to analyze lunasin in human plasma
Rui Li Advanced Special Problems - FSHN 598	MS: Food Sc Hum N - PSM -UIUC 2012	Spring 2012	Chapter <i>Hibiscus sabdariffa</i>
Guadalupe Garcia (co-author of a publication) 295 FSHN	2013 FSHN Human Nutrition	Spring 2013	Purification of lunasin and in vivo studies with mice and rats
Luis Real (co-author of two publications; Goldwater Scholarship; master student Ohio State University)	Chemistry and Food Science	Summer and Fall 2013, Spring, Summer and Fall 2014, Spring 2015, Summer 2015, Fall 2015, Spring 2016	Phenolics in berries and herbs and computational modelling of enzymes and transcription factor. Master program The Ohio State University
Shorma Bailey Engineering student 295 FSHN (entered graduate program ABE)	2014 Env Engr Civil Engr -UIUC	Spring 2014	Tea preparations and biological activity
Mellisa M. Yu (2012 Toshio Nishida Research award) 396 Honors FSHN JBT research funding	2014 FSHN	Spring 2013 Spring 2014	Bioactive compounds in dealcoholized blueberry/blackberry wines

Julia R. Amador 295 FSHN (entered graduate school)	2014 FSHN	Spring 2014	Phenolics in berries
Karen L. Chen 396 Honors FSHN (entered DNS graduate program with full scholarship; co-author of publication)	2014 FSHN	Spring 2014	Processing of beans and peptide production Completed Master degree UI
Andrew J. Gusmano 396 Honors FSHN	2014 FSHN	Spring 2014	Characterization of bioactive compounds
Karen A. Herdiman 295 FSHN (working for the food industry)	2015 FSHN	Spring 2014	Characterization of different bioactive compounds Her own company in Indonesia
Valerie Munoz 295 FSHN (USDA fellow; working for a food company)	2015 FSHN	Spring 2014	Anthocyanins from berries
Andy Tan 295 FSHN (working at the Food Industry in Chicago)	2015 FSHN	Fall 2014 Spring 2015	Production and characterization of bean peptides
Latrice C. Tynes 295 FSHN	2015 FSHN	Summer 2014 Fall 2014	Immunoassays to characterize peptides in common beans
Sage W. Haggard 295 FSHN (obtained the FSHN Master Program)	2015 FSHN	Spring, 2015	Immunoassays common beans Completed Master degree UI
Michael D. Kolman 295 FSHN (he was accepted into Medical School)	2016 FSHN	Fall 2014 Spring 2015 Fall, 2015	Confocal microscopy, immunoassays to characterize peptides in common beans
Lauren J. Hall 396 Honors FSHN	2016 FSHN	Fall 2014	Bioactive compounds in dealcoholized blueberry/blackberry wines
Riley K. Jackson 295 FSHN (working for the food industry FutureCeuticals)	2016 FSHN	Spring 2014 Fall 2014 Spring 2015 Fall, 2015 Spring, 2016	Isolation and characterization of proteins
Helen A. Bengtson 295 FSHN (she obtained a permanent job with the Kraft Heinz Company)	2016 FSHN	Spring 2015 Fall, 2015 Spring, 2016	Stability of cereal pigments Kraft-Heinz Co.
Regina E. Cortez 295 FSHN (first author of one publications and co-author of one publications; 2017 FSHN Outstanding Undergraduate Student Researcher Award; Nishida award; master student in FSHN) 295 FSHN	2017 FSHN	Spring, Summer, Fall 2016; Spring 2017	Literature review/patents on pigment stability in different foods Master students UI

Daniel P. Margulis 396 Honors FSHN(co-author in publication)	2018 Food Science	Fall, 2015 Spring, 2016	Characterization of cereal pigments
Sharon Li 295 FSHN (Presentation at the Undergraduate Research Symposium, April, 2017: Effect of anthocyanin rich colored corn extracts on Janus kinase inhibition)	2018 FSHN	Spring, Fall 2016, Spring 2017	Characterization of natural pigments from cereals
Juliet S Lucente 295 FSHN (Presentation at the Undergraduate Research Symposium, April, 2017: Chemical properties of proanthocyanidins from color corn after different processing methods)	2018 FSHN	Fall, 2015; Spring, Fall 2016, Spring 2017	Characterization of natural pigments from cereals.
Kathryn D Johnson 396 Honors FSHN (Presentation at the Undergraduate Research Symposium, April, 2017: Effect of anthocyanin rich colored corn extracts on Janus kinase inhibition)	2018 FSHN	Spring 2016, Fall 2016 Spring 2017	Inflammation and natural pigments from cereals.
Starr'Reiece R. Gibson 295 FSHN	2018 FSHN	Fall 2014 Fall, 2015	Anthocyanins from berries
Paulina Ongkowijoyo (grad student at Ohio State University)	2017 Chemistry	Fall 2016, Spring 2017	Stability of anthocyanin extracted from purple corn and study its application as a natural food coloring in a beverage model Master student The Ohio State University
Matthew Weiss (applying for grad school)	2018 Molecular and Cell Biology	Fall 2016, Spring 2017, Fall 2017	Effect of anthocyanins on a dual cell system to understand their mechanism of action related to obesity and diabetes

U. POST-DOCTORAL FELLOWS SUPERVISED

Marco Vinicio Ramirez Mara Gonzalez de Mejia	Post-Doctoral researcher January 2003-December 2003	University of Illinois funds	Chemopreventive effects of food components
Flavia Guadalupe Loarca	Post-Doctoral researcher November 2005-November 2006	CONACYT support and University of Illinois international programs	Health benefits of common beans
Cristina Martinez-Villaluenga	Post-Doctoral researcher January 2008-November 2009	Foundation Alfonso Martin Escudero (FAME) of Spain and European Community Marie-Curie fellowship and	Structure-biological activity of food proteins
Jian-Nan Chen	Post-Doctoral researcher February-July, 2010	Graduate Institute of Food Science and Technology, National Taiwan University	Bioactive novel non-lectin glycoprotein (PCP-3A) from mushroom
Vermont Dia	Post-doctoral researcher. August 2011-Feb 2015	Office of research and FSHN department	Lunasin as a bioactive peptide: health implications. Teaching 416 FSHN
Diego Garcia	June-August 2012 increase and strengthen science and technology capacity and cooperation between researchers and institutions in the Americas	InterAmerican Network of Academies of Science (IANAS) Fellowship Program competition. This Fellowship is sponsored by the U.S. Department of State and administered by IANAS members and the National Research Council of the National Academies. Chile, South America	Chilean native fruit extracts ameliorate inflammation induced by the pathogenic adipocyte-macrophage interaction
Junfeng Fan Associate Professor Department of Food Science College of Biological Sciences and Biotechnology Beijing Forestry University, China	Post-doctoral fellow August 1, 2012 through July 31, 2013 Governmental fellowship	China Government sponsor	Computational modeling of flavonoids to predict inhibition of enzymes related to diabetes
Neuza Maria Brunoro Costa Professora Associada Department of Pharmacy and Nutrition - DFN University Federal of Espírito Santo	Post-doctoral fellow August 1, 2013 through July 31, 2014	Governmental fellowship	In vitro evaluation of iron and zinc bioavailability of fortified beans (<i>Phaseolus vulgaris</i>)
Maria das Graças Vaz Tostes Department of Pharmacy and Nutrition - DFN University Federal of Espírito Santo - Alegre, Brazil	Doctoral fellow December 1, 2013 through April 31, 2014	Governmental fellowship	In vitro evaluation of iron and zinc bioavailability of fortified beans (<i>Phaseolus vulgaris</i>)
Thaís de Souza Rocha Engenheira de Alimentos University of Campinas UNICAMP	Post-doctoral fellow January 1, 2014 through May 15, 2014	Governmental fellowship	Bioactive peptides in cowpea beans
Qian (Grace) Li	Post-doctoral fellow March, 2015 through May 16, 2016	Kraft-Heinz Company funding	Natural pigments from corn

U. POST-DOCTORAL FELLOWS SUPERVISED

Ana Clara Sabbione	Post-doctoral fellow July 17, 2017 through October 16, 2017	Institute of International Education, Fulbright Scholar Program	Mechanisms of internalization of dietary peptides from amaranth into macrophages in inflammatory condition associated with cardiovascular disease
Erika Belen Munoz Salazar (visiting scholar)	July 17, 2017 through October 16, 2017	Centro de Investigación Biomédica Facultad de Ciencias de la Salud Eugenio Espejo Universidad Tecnológica Equinoccial Av. Mariscal Sucre s/n y Av. Mariana de Jesús Quito, Ecuador	<i>Lupinus mutabilis</i> sweet co-culture of peptides on Caco-2-adipocytes
Mariana Grancieri	November 16, 2017- November 15, 2018	Vicosa University, Brazil	Identify the bioactive anti-inflammatory and anti-atherosclerotic and phenolic peptides in the chia varieties (<i>Salvia hispanica</i> L.). - Evaluate the anti-inflammatory and anti-atherosclerotic properties and mechanisms of action of bioactive peptides and phenols, in vitro.
Qiaozhi Zhang	November 1 st , 2017- October 30, 2018	China Government	Bioactive compounds in colored soybean genotypes.
Diego Luna Vital	Post-doctoral fellow July, 2016 through June 16, 2019	Kraft-Heinz Company funding	Natural pigments from corn
Miguel Rebollo Hernanz	April 2019- October 2019. Visiting scholar.	Universidad Autonoma de Madrid, Spain	Cocoa and coffee extracts and effect on macrophages/adipocyte crosstalk.
Damian Castaneda	August 2019- July 2021. Visiting scholar.	National Polytechnic Institute, Mexico	Liposomes preparation and evaluation from lunasin and squalene to inhibit skin cancer.



COLLEGE OF AGRICULTURAL, CONSUMER AND ENVIRONMENTAL SCIENCES

Department of Food Science & Human Nutrition
260 Bevier Hall, MC-182
905 S. Goodwin Ave.
Urbana, IL 61801

July 16, 2022

Professor Ederlan de Souza Ferreira, ph.D
Department of Bromatological Analysis
School of Pharmacy
Federal University of Bahia,
UFBA – Salvador – Bahia, Brazil

Subject: Invitation letter
Dear Professor Ederlan de Souza Ferreira,

I am writing in response to your request to spend a three-month period here at 228 Edward R Madigan Laboratory at the department of Food Science and Human Nutrition, University of Illinois, within the frame of the **Call n° 001/2022 - Junior Visiting Professor Abroad**. I am happy to invite you for a stay from January to March of 2023. You should be aware that you will be responsible for providing funds to support yourself, and also for securing housing and coverage of medical insurance during your stay in Urbana.

Regarding your research activity during your stay, you expressed interest in getting further experience in the field of molecular mechanisms of bioactive food components and, more specifically, antitumor activity of legume proteins and peptides against cancer human cells. This is within our own aims, and therefore we will share our experiences with you.

I hope this environment will provide the **opportunity to expand our scientific cooperation**, aiming to improve the quality of intellectual production and training of human resources.

In this sense, I Elvira Gonzalez De Mejia, professor at the University of Illinois Urbana-Champaign, inform you that I am aware and approve the research plan (work) entitled “**Study of possible molecular pathways exerted by peptides with antitumor effect derived from legume proteins**”, to be developed here in Urbana, Illinois (USA).

Please feel free to contact me if you need additional information.
Respectfully,

Respectfully,

Elvira de Mejia, Ph.D., Professor
Department of Food Science and Human Nutrition
Director of the Division of Nutritional Sciences
College of Agricultural, Consumer and Environmental Sciences, University of Illinois at Urbana-Champaign; 228 ERML, MC-051, 1201 W. Gregory Drive, Urbana, IL 61801, Phone: (217) 244-3196
edemejia@illinois.edu

UNIVERSITY OF ILLINOIS AT URBANA-CHAMPAIGN

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LISTA DAS CINCO PUBLICAÇÕES CONSIDERADAS MAIS RELEVANTES (ÚLTIMO 5 ANOS)

DA SILVA, JAFF RIBEIRO; DE CERQUEIRA E SILVA, MARIANA BARROS; PHILADELPHO, BIANE OLIVEIRA; DE SOUZA, VICTÓRIA CRUZ; DOS SANTOS, JOHNNIE ELTON MACHADO; CASTILHO, MARCELO SANTOS; **DE SOUZA FERREIRA, EDERLAN**; CILLI, EDUARDO MAFFUD. PyrGF and GSTLN peptides enhance pravastatin's inhibition of 3-hydroxy-3-methylglutaryl coenzyme. *Food Bioscience JCR*, v. 44, p. 101451, 2021.

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