



Orange, California 92866

Fredric Caporaso, Ph.D.
CURRICULUM VITAE

Professor, Food Science
Schmid College of Science and Technology
Honors Professor
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Education

<u>School</u>	<u>Major</u>	<u>Date</u>	<u>Degree</u>
Rutgers University	Animal Science	1969	B.S.
Rutgers University	Animal Science	1972	M.S.
Thesis Title:	"The Effects of Lysine Deficiency on Total and Soluble Collagen of Porcine Muscle, Skin and Adipose Tissue."		
Penn. State Univ.	Food Science and Technology	1975	Ph.D.
Minor:	Biochemistry		
Thesis Title:	"Characterization of Volatile Flavor Components from Ovine Adipose Tissue."		

Significant Work Experience

Chapman University, Orange, CA 1992 - present
Professor, Food Science

Chapman University, Orange, CA September 1999- 2006
Professor & Pankey Chair, Food Science and Nutrition

Chapman University, Orange, CA September 1992 - 2001
Professor & Chairman, Food Science and Nutrition Department

Chapman University, Orange, CA August 1982, to 1992
Associate Professor & Chairman, Food Science and Nutrition Department-
Administer the B.S. and M.S. degree programs. Director of Sensory Evaluation Laboratory (1984) and Food Science Research Center (1988).

San Diego State University, San Diego, CA January 1982, to August, 1992
Adjunct Professor of Foods & Nutrition - Lecturing and research consulting on an as need basis.

American McGaw, Irvine, CA January 1981, to August, 1982
Section Manager, Food Science, Pharmaceutical Research and Development
Administered the \$250,000/year Food Science budget with many major projects.

American McGaw, Irvine, CA June, 1978, to January, 1981
Research Scientist in Food Science Group of Pharmaceutical Research and Development Department - Medical food product development.

University of Nebraska, Lincoln, NE August, 1977, to June, 1978
Assistant Professor of Food Science and Technology

University of Nebraska, Lincoln, NE April, 1975, to August, 1977
Assistant Professor of Food and Nutrition

Awards or Honors

Distinguished Lifetime Achievement Award Recipient, Southern California IFT Section
(2004)

Fellow, Institute of Food Technologists (1999)

Edgar and Elizabeth Pankey Chair in Food Science & Nutrition (endowed, 1999)

“Million Dollar Club” for Research Grants secured (Chapman University, 2013)

“150 Years: The Faces of Chapman” – selected as important and essential in the university’s history, upward trajectory, and daily life (2011)

“160 Years: The Faces of Chapman” – selected for demonstrated commitment to the mission and advancement of Chapman leaving an indelible mark on the university today, tomorrow and forever (2021)

Excellence in Teaching Faculty Award (Chapman University, 2012-13)

Excellence in Scholarly Activity Faculty Award (Chapman University, 99-00)

Valerie Scudder Outstanding Faculty Award (Chapman University, 94-95)

National Academies Education Fellow for scientific teaching (2015-2016)

Selected as an “Honors Faculty” (Chapman University, 2014-2022)

Phi Kappa Phi (All University Honorary)

Sigma Xi (Science Honorary)

Phi Sigma Society (Biological Sciences Honorary)

Gamma Sigma Delta (Agriculture Honorary)

Phi Tau Sigma (Food Science Honorary)

- Councilor West Region - Executive Committee, 1988-91

Phi Beta Delta (International Scholarship Honorary)

National Society of Collegiate Scholars (All University Honorary- advisor at Chapman, 2011-2016)

Turtle Conservation and Education Award, Turtle and Tortoise Preservation Group (2012)

Professional and Honorary Society Activities

Institute of Food Technologists (IFT):

Invited to be Southern California Food Science Communicator for the IFT Science Communications Program, 1983- present

Juror- National IFT Pangborn Graduate Research Paper Competition, 2013

Chairman, National IFT Junior /Senior Scholarship Committee, 2005-06

Task Force on Consumer Affairs and Public Outreach, 2004-05

Fellows' Affairs Committee, 2002-05

* **Fellow, 1999**

* **Executive Committee, 1995-98.**

Science Communications Committee, 1995-97.

Sections and Divisions Committee, 1995-98.

Scientific Lecturer, 1993-96.

Task Force on Higher Education, 1998-01.

* **Chairman, Food Science Administrators (All Department Chairs, Heads, etc. from the U.S. and Canada), 1989-1991**

* **Chairman, SCIFTS, 1987-88**

* Chairman-elect and Program Chairman, SCIFTS, 1986-87

* Councilor, SCIFTS, 1983-89, 91-95 and 95-98

Crues Award Juror (national IFT teaching award), 1983-86

* National IFT Sensory Evaluation Division Executive Committee, 1983-85 and 1985-87; Chair of Membership Committee 1985-86; So. Cal. Regional Contact Person

Planning Committee, Southern California Food Industry Conference, 1989-95

All-Day Meeting Assistant, Southern California IFT Section (SCIFTS), 11/81

* Chairman-elect, Ak-Sar-Ben Section of the IFT, 5/78 (unable to serve because of job change)

* Treasurer, Ak-Sar-Ben Section of the IFT, 9/77-5/78

Selection Committee, IFT Undergraduate Student Forum Competition, 3/74-5/74

Vice-Chairman, Elections & Nominations Committee, IFT Student Division,

6/73-5/74

- * Northeast Region Coordinator, IFT Student Division, 1/73-6/73
One of the original founding members of the IFT Student Division, 1/73

Phi Tau Sigma

- * Councilor West Region - Executive Committee, 1988-91

The World Conservation Union (IUCN) – Species Survival Commission, Tortoise and Freshwater Turtle Specialist Group member (<http://www.iucn-tftsg.org/>)

Turtle Survival Alliance – Founding member (2001- present)

(<http://www.turtlesurvival.org/>)

Society for the Study of Amphibians and Reptiles

* ***Elected positions***

Extramural Funding (Total = \$1,590,010)

IFT. Educating Diversity in Science, Co PI, \$28,795, 1997-2002.

Irvine Health Foundation, Irradiation Initiative – Seniors, Co-PI, \$161,000, 1998-2002.

SCIFTS, Refurbish FSN Sensory Laboratory, \$5,000, 1998.

Irvine Health Foundation, Irradiation Initiative – Seniors, Co-PI, \$236,360, 2002-2004.

USDA, Irradiation to Enhance Vegetable Safety, Co-PI, \$128,000, 1999-2003.

Uncle Ben's (M&M Mars), Microwave Cooking Studies & Sensory Panel, Co-PI, \$28,260, 2001 – 2002.

Hollandia Food Research, Shelf-life Testing of Live Gourmet Lettuce, Co-PI, \$31,000, 2005- 2006.

Pulmuone Wildwood, Sensory Properties and Quality of Kefir Products, \$3,600, 2008.

Irvine Health Foundation, Bone Health of OC Residents, Co-PI, \$500,000, 2008-2011.

USDA, Quality and Shelf-Life of Irradiated Blueberries and Peaches, Co-PI, \$101,181, 2010.

USDA, Quality and Shelf-Life of Irradiated Blueberries and Peaches, Co-PI, \$66,814, 2010.

USDA, Quality and Shelf-Life of Irradiated Fruits, Co-PI, \$350,000, 2010-2013.

College/University Teaching Experience

- * Introduction to Food Science (FSN 120, C.U.), annually since 1982
- * Science of Food (SCI 100, C.U.)

- * Research Methodology (FSN 660, C.U.)
- * Sensory Evaluation of Foods (FSN 312/512, C.U.), as needed since 1982
Food Product Development (FSN 494/594, C.U.)
- * Graduate Seminar (FSN 596, C.U.)
The Chemistry and Biochemistry of Foods (FSN 401, C.U.)
- * Food Industry Study Tour (FSN 210/510, C.U.)
Freshman Seminar - War & Peace (FrSm 101, C.U.)
- * Darwin's Theory of Evolution: The Science and the Controversy (HON 207, C.U.)
- * Darwin and the Galápagos (ESCI 227, C.U.), a travel course since 1992
- * Darwin and his Influence on Human Thought (FFC 100, C.U.)
Introduction to Food Processing (FS& T 102, UNL)
- * Food Additives (F& N 399c, UNL and FSN 206/406, C.C.)
Food Science II (F&N 440/840, UNL) Advanced food chemistry
- * Food Awareness (F&N 142, UNL) Developed replacement for F&N 342
Meal Management (F&N 342, UNL)
Food Science I (F&N 241, UNL) Basic food chemistry
Principles of Food Preparation (F&N 141, UNL) Partial responsibilities
Animal Science Research Methods (A.I. 510, P.S.U.) Occasional lecturer
Science of Meat (A.I. 421, P.S.U.) Lab Instructor
Meat Curing and Processing (A.I. 21, P.S.U.) Lab assistant and occasional lecturer
Meats and Meat Products (Ani. Sci. 405, R.U.) Lab assistant.
- * ***Newly developed courses***

Advising/Mentoring

- Advised/mentored hundreds of undergraduate and graduate students
- Help place many students in food science-related professional positions and Ph.D. programs
- Advisor to the Chapman University Chess Club- 2011- present

FREDRIC CAPORASO, Ph.D.

Publications

- Sumida, K.D., Smithers, D.J., Lee, K., Gerston, A., Karwande, S., Lehman, K., Jaque*, S. V. and Caporaso, F. submitted 2022. Resistance training mitigates bone loss during 40% caloric restriction in growing female rats. *Physiology and Behavior*.
- Hashimoto, T.A., Caporaso, F., Toto, C., Were, L. 2019. Antioxidant capacity and sensory impact of coffee added to ground pork. *Eur Food Res Technol* 245: 977- 986.
<https://doi.org/10.1007/s00217-018-3200-7>
- Kim, G. C., Rakovski, C., Caporaso, F., Prakash, A. 2014. Low-Dose Irradiation Can Be Used as a Phytosanitary Treatment for Fresh Table Grapes. *Journal of Food Science*, 79: S81–S91. doi: 10.1111/1750-3841.12307
- Abolhassani, Y., Caporaso, F., Rakovski, C., Prakash, A. 2013. The Effect of Gamma Irradiation as a Phytosanitary Treatment on Physicochemical and Sensory Properties of Bartlett Pears. *Journal of Food Science*, 78: S1437–S1444. doi: 10.1111/1750-3841.12192
- McDonald, H., Arpaia, M.L., Caporaso, F., Obenland, D., Were, L., Rakovski, C., Prakash, A. 2013. Effect of gamma irradiation treatment at phytosanitary dose levels on the quality of 'Lane Late' navel oranges. *Postharvest Biology and Technology*. 86 (Dec.): 91-99.
- McDonald, H., McCulloch, M., Caporaso, F., Winborne, I., Oubichon, M., Rakovski, C., Prakash, A. 2012. Commercial scale irradiation for insect disinfestation preserves peach quality. *Rad. Phy. Chem.* 81 (6): 697–704.
- Caporaso, F., Frisch, F. and Sumida, K.D. 2011. Compromised Bone Health in Non-Obese, Older Women with Low Caloric Intake. *J. Community Health*. 36 (4):559-64.
- Moiz Horani, Azriel Dror, Dustin Holland, Fred Caporaso, Ken Sumida, Frank Frisch. 2011. Prevalence of Vitamin D3 deficiency in Orange County residents. *J Community Health*. 36 (5): 760-764.
- Prakash, A., Lim, F.T., Duong, C., Caporaso, F., Foley, D. 2010. The effects of ionizing irradiation on *Salmonella* inoculated on raw almonds and changes in sensory properties. *Rad. Phy. Chem.* 79 (4): 502-506.
- Foley, D.M., Trimboli S.L., Lamb, J., Gogley, J., Thompson, J., Caporaso, F., Calicchia, M., Prakash, A. 2005. Acid-adaptation does not increase the resistance of *Listeria monocytogenes* to irradiation in a seafood salad. *International J. Food Microbiology*. 99(2): 147-156.
- Foley, D.M., Euper, M., Caporaso, F., and Prakash, A. 2004. Irradiation and chlorination effectively reduces *Escherichia coli* 0157:H7 inoculated on cilantro (*Coriandrum sativum*) without negatively affecting quality. *J. Food Protection*. 67(10): 2092-2098.
- Magee, R., Caporaso, F., and Prakash, A. 2003. Effect of exogenous calcium salt treatments on inhibiting irradiation-induced softening in diced roma tomatoes. *J. Food Sci.* 68(10): 2430-2435.

- Clardy, S., Foley D.M., Caporaso F., Calicchia M.L., and Prakash A. 2002. Effect of gamma irradiation on *Listeria monocytogenes* in frozen artificially contaminated sandwiches. J. Food Protection. 65(11):1740-1744.
- Foley, D.M., Dufour, A., Rodriguez, L., Caporaso, F., Prakash, A. 2002. Reduction of *Escherichia coli* 0157:H7 in shredded iceberg lettuce by chlorination and gamma irradiation. Radiation Physics & Chemistry. 63: 391- 396.
- Foley, D.M., Pickett, K., Varon, J., Lee, J.H., Min, D., Caporaso, F., Prakash, A. 2002. Pasteurization of Fresh Orange Juice Using Gamma Irradiation: Microbiological, Flavor, and Sensory Analyses. J. Food Sci. 67(4): 1495-1501.
- Prakash, A., J. Manley, S. DeCosta, F. Caporaso, D.M. Foley. 2002. The effects of gamma irradiation on the microbiological, physical, and sensory qualities of diced tomatoes. Radiation Physics & Chemistry. 63: 387- 390.
- Foley, D, Reher, E., Caporaso, F., Musharref, Z., Trimboli, S., and Prakash, A. 2001. Elimination of *Listeria monocytogenes* and physical and sensory qualities of a prepared meal following gamma irradiation. Food Microbiology. 18: 193-204.
- Prakash, A., Guner, A., Caporaso, F., and Foley, D.M. 2000. Effects of low-dose gamma irradiation on the shelf-life and quality characteristics of cut romaine lettuce packaged under modified atmosphere. J. Food Sci. 65(3): 549-553.
- Prakash, A, Inthajaak, P., Huibregtse, H., Caporaso, F., and Foley, D.M. 2000. Effects of low-dose gamma irradiation and conventional treatments on shelf-life and quality characteristics of diced celery. J. Food Sci. 65(6)1070-1075.
- Lam, D. and Caporaso, F. 1997. Consumer acceptance of frozen foods. Chapter in "Quality in Frozen Food." M.C. Erickson and Y.C. Hung (Ed.). Chapman & Hall.
- Coffey, C.M., Einerson, M., and Caporaso, F. 1994. Reduced calorie/ reduced fat frozen dairy desserts. CRC Critical Reviews in Food Science and Nutrition. 30(3): 73-106.
- Martin, R.L., Clark, W.L., Lin, T.S., and Caporaso, F. 1993. Exporting made easy. Food Tech. 47 (3): 148, 150-152.
- Beaman, K., Caporaso, F., McKeown, S. and Graff, M. (Eds.) 1991. The Proceedings of the First International Symposium on Turtles and Tortoises. C.T.T.C., Van Nuys, CA, pp. 171.
- Boehm, K.A., Laskin, P.S., Yoshimura, N. N., Caporaso, F. and Storm, M.C. 1991. The effect of L-carnitine on acute, induced hyperammonemia in the adolescent male wistar rat. JPediatric Research. 29 (4): 100A, April.
- Boehm, K.A., Laskin, P.S., Storm, M.C., Caporaso, F. and Yoshimura, N.N. 1991. The effect of acute, induced hyperammonemia in he male wistar rat. J. Pediatric Research. 29(10): 126-128, October.
- Caporaso, F. 1991. The Galápagos tortoise conservation program: The plight and future of the Pinzón Island tortoise. In the Proceedings of the First International Symposium on Turtles and Tortoises. C.T.T.C., Van Nuys, CA, pp. 113-126.

- Caporaso, F. 1990. Egg collection and head-starting of the Pinzón Island Galápagos tortoise (*Geochelone elephantopus ephippium*) - From certain extinction to recovery! In 13th International Herpetological Symposium Proceedings. M.J. Uricheck (ed.) pp. 117-134.
- Stammen, K., Gerdes, D.L. and Caporaso, F. 1990. Modified atmosphere packaging of seafood. CRC Critical Reviews in Food Science and Nutrition. 29 (5): 301-331.
- Westing, L.L., Reineccius, G.A. and Caporaso, F. 1988. Shelf-life of orange oil: effects of encapsulation by spray drying, extrusion and molecular inclusion. In Flavor Encapsulation, American Chemical Society Symposium Series #307. pp. 110-121.
- Caporaso, F. 1987. Costa Rica: The Ultimate Experience. Tortuga Gazette 23 (2):5-8.
- Martin, R. and Caporaso, F. 1985. Sustained release micronutrients: efficacious? J. Applied Nutrition. 37(1):46-49.
- McKeown, S., Caporaso, F. and Peterson, K.H. (Eds.) 1985. 9th International Herpetological Symposium on Captive Propagation and Husbandry, San Diego, CA, June 26-30, Zoological Consortium, Inc., Thurmont, MD 21788.
- Thomas, S.M., Caporaso, F., Miller, G.A. and Kiral, R.M. 1981. Importance of sensory evaluation in the stability testing of a medical food. J. Food Sci. 46:435-439.
- Horner, S.A., Wallen, S.E. and Caporaso, F. 1980. Sensory aspects of UHT milk combined with whole pasteurized milk. J. Food Protection. 43(1):54-57.
- Janssen, T.J., Olson, D.G., Caporaso, F. and Mandigo, R.W. 1980. Attitudes toward pork: Consumer, Physician. Nebraska Swine Report 80/219:7-8.
- Olson, D.G., Caporaso, F. and Mandigo, R.W. 1980. Effects of serving temperature on sensory evaluation of beef steaks from different muscles and carcass maturities. J. Food Sci. 45:627-628, 631.
- Satterlee, L.D., Anderson, P.C., Anderson, K.L., Caporaso, F. and Olson, D.G. 1980. The relationship of Fe:Zn concentration and eating quality in beef. Meat Industry Magazine.
- Caporaso, F. 1978. A simple technique for maintaining temperature of cooked meat samples prior to sensory evaluation. J. Food Sci. 43:1041-1042.
- Caporaso, F., Cortavarria, A.L. and Mandigo, R.W. 1978. Effects of post-cooking sample temperature on sensory and shear analysis of beef steaks. J. Food Sci. 43:839-841.
- Caporaso, F. and Sink, J.D. 1978. Lipid-soluble carbonyl components of ovine adipose tissue. J. Food Sci. 43:1379-1381.
- Janssen, T.J. and Caporaso, F. 1978. Nebraska consumer attitudes and knowledge of pork. Nebraska Pork Talk, 10(1):6.
- Neer, K.L., Campbell, J.F., Mandigo, R.W., Caporaso, F. and Smith, G.M. 1978. Press/cleave portioning and mechanical tenderization of beef top loins as affected by nutritional regime and biological type. J. Food Sci. 43:165-167.

- Caporaso, F., Sink, J.D., Dimick, P.S., Mussinan, C.J. and Sanderson, A. 1977. Volatile flavor constituents of ovine adipose tissue. *J. Agr. Food Chem.* 25(6):1230-1234.
- Sink, J.D. and Caporaso, F. 1977. Lamb and mutton flavor: Contributing factors and chemical aspects. *Meat Science* 1(2):119-127.
- Caporaso, F. 1975. Characterization of the volatile flavor components from ovine adipose tissue. Ph.D. Thesis. The Pennsylvania State University.
- Sink, J.D., Watkins, J.L., Jones, W.R. and Caporaso, F. 1974. Pale, soft, exudative porcine muscle and its incidence in Pennsylvania. *Proc. Pennsylvania Acad. Sci.* 48:125-126.
- Caporaso, F. 1972. The effects of a lysine deficiency on total and soluble collagen of porcine muscle, skin and adipose tissue. M.Sc. Thesis. Rutgers University.

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Presentations

Caporaso, F. 2022. Keynote Speaker. The Greatest Tortoise Conservation Story Ever Told. Annual Turtle and Tortoise Preservation Group Conference. November 16- 18. Mesa, AZ.

Caporaso, F. 2022. Invited Speaker. The Galapagos Giant Tortoise Restoration Program with a San Diego Zoo Link. Special meeting of the San Diego Zoo Herpetology Dept. staff and guests. August 25. 2920 Zoo Drive, San Diego, CA 92101.

Caporaso, F. 2019. Invited Speaker. A Wine and Food Tasting Experience – A Little Science Mixed with Some Fun! Oregon Institute of Food Technologists Section Meeting, September 10, Lady Hill Winery, St. Paul, OR.

Caporaso, F. 2016. Invited Speaker. Special Session to Honor Dr. Peter C.H. Pritchard and his Chelonian Research Institute. 14th Annual Symposium on the Conservation and Biology of Tortoises and Freshwater Turtles and Joint Annual Meeting of the Turtle Survival Alliance and IUCN Tortoise & Freshwater Turtle Specialist Group, August 1 - 4, New Orleans, LA.

Birwadkar, S., Abbaraju, A., Enverga, A., Fredericks, S., Hsu, W., Joisar, V., Wong, B., Toto, C. and Caporaso, F. 2014. Experimental Comparison of Triangle and Tetrad Tests. Schmid College of Science and Technology Student Research Day, Chapman University. December 10.

Davis, S., Gomez, T., Haong, A., Pandya, M., Patel, D., Rodriguez, K., Shin, A., Toto, C. and Caporaso, F. 2014. Sensory Evaluation of Potato Chips using Tetrad, Triangle and Hedonic Test Methods. Schmid College of Science and Technology Student Research Day, Chapman University. December 10.

Futalan, K., Toto, C. McDonald, H. P. and Caporaso, F. 2014. Comparison of Tetrad and Degree of Difference Sensory Testing Methods in Evaluating the Quality of Flower Tortillas. Schmid College of Science and Technology Student Research Day, Chapman University. December 10.

Hashimoto, T., Jolly, K., Liu, X., Sparks, K., Thomas, J., Zhong, X., Toto, C., Were, L. and Caporaso, F. 2014. Sensory Evaluation of Pork Sausage Patties with Added Freeze-Dried Coffee Using Tetrad and Hedonic Methods. Schmid College of Science and Technology Student Research Day, Chapman University. December 10.

Caporaso, F. 2014. Lonesome George is Gone, but Sound Science and Serendipity May Spell Recovery for These Gentle Giants! 50th Anniversary Celebration of the California Turtle and Tortoise Society. Los Angeles County Arboretum and Botanical Gardens. July 12. Arcadia, CA.

Caporaso, F. 2014. Galapagos Tortoise Recovery Efforts – A Brief History. The San Diego Zoological Society. June 26. San Diego, CA.

- Kim, P., Were, L., Caporaso, F., and Toto, C. 2014. The Effect of the Degrees of Lyophilized, Spent, and Whole Ground Coffee Roast on the Production of Lipid Oxidation Products and Tetrad Discrimination in Frozen, Cooked Ground Beef. Schmid College of Science and Technology Student Research Day, Chapman University. May 14.
- Au, K., Prakash, A., Rakovski, C.S. and Caporaso, F. 2014. Effects of Modified Atmosphere Packaging, Irradiation and Methyl Bromide Fumigation on the Quality and Shelf-life of Sweet Cherries. USDA APHIS PPQ Fourth Annual "Opportunities in Phytosanitary Irradiation for Fresh Produce Workshop", March 25 - 26, Chapman University, Orange, CA.
- Caporaso, F. 2013. Galápagos Tortoise Update - Lonesome George is Gone, but Sound Science and Serendipity May Spell Recovery for These Gentle Giants! 4th Annual Turtle and Tortoise Preservation Group Conference. November 15 & 16. Mesa, AZ.
- Caporaso, F. 2013. Galápagos Tortoise Update - Lonesome George is Gone, but Sound Science and Serendipity May Spell Recovery for These Gentle Giants! 36th International Herpetological Symposium. July 31- August 3, 2013. New Orleans, LA.
- Caporaso, F. 2012. Galápagos Tortoises (*Chelonoidis* spp.): ~~Going, Going, Gone!~~ Making a Huge Comeback! 3rd Annual Turtle and Tortoise Preservation Group Conference. November 15 & 16. Mesa, AZ.
- Caporaso, F. 2012. Galápagos Tortoises (*Chelonoidis* spp.): ~~Going, Going, Gone!~~ Making a Huge Comeback! 35th International Herpetological Symposium. July 25-28, 2012. Hanover, MD.
- Caporaso, F. 2012. Lonesome George is Gone, But Remarkable Tortoise Conservation Things are Happening in the Galapagos! Science Forum Lecture Series, Chapman University. July 13, 2012. Orange, CA.
- Abolhassani, Y., McDonald, H.P., Caporaso, F., Rakovski, C.S., and Prakash, A. 2012. Effect of Gamma Irradiation as a Phytosanitary Treatment on Physicochemical and Sensory Properties of Bartlett Pears. Poster presentation. IFT Annual meeting. June 25-28, 2012. Las Vegas, NV.
- Lee, S., Caporaso, F., McDonald, H.P., Rakovski, C.S., and Prakash, A. 2012. Quality Evaluation of Blueberries (Draper Variety) After Low-Dose Gamma Irradiation. Poster presentation. IFT Annual meeting. June 25-28, 2012. Las Vegas, NV.
- Paek, G., McDonald, H.P., Caporaso, F., Rakovski, C.S., and Prakash, A. 2012. Low-Dose Irradiation Can Be Used as a Phytosanitary Treatment for Fresh Table Grapes. Poster presentation. IFT Annual meeting. June 25-28, 2012. Las Vegas, NV.
- Abolhassani, Y., McDonald, H.P., Caporaso, F., Rakovski, C.S., and Prakash, A. 2012. Effect of Low Dose Gamma Irradiation on Quality Properties of Bartlett Pears. Schmid College of Science and Technology Student Research Day, Chapman University. May 10.
- McDonald, H.P., Prakash, A., Rakovski, C.S. and Caporaso, F. 2012. Evaluating sensory descriptions of irradiated oranges using a rapid descriptive method: Flaw-focused Attribute Scaling Technique (FAST). Schmid College of Science and Technology Student Research Day, Chapman University. May 10.
- Paek, G., McDonald, H.P., Caporaso, F., Rakovski, C.S., and Prakash, A. 2012. Effects of Low Dose Irradiation on the Quality of Fresh Table Grapes. Schmid College of Science and Technology Student Research Day, Chapman University. May 10.

- Caporaso, F. 2012. The Galápagos Tortoise Recovery Efforts – A Brief History. Presented at the San Diego Zoological Society. San Diego, CA, April 5.
- Caporaso, F. 2011. The Pinzon Island Tortoise (*Chelonoidis duncanensis*) - From Certain Extinction to the Final Stage of a Conservation Miracle. 9th Annual Symposium on the Conservation and Biology of Tortoises and Freshwater Turtles - Joint Meeting of the Turtle Survival Alliance and the IUCN Tortoise & Freshwater Turtle Specialist Group, August 14-17, 2011. Orlando, FL.
- McDonald, H.P., Caporaso, F., Rakovski, C.S. and Prakash, A. Commercial Scale Irradiation for Insect Disinfestation Preserves Peach Quality. Presented at the International Meeting on Radiation Processing (IMRP 2011), Montréal, Canada, 13-16 June 2011.
- McCulloch, M.E., Frisch, F., Sumida, K.D., Rakovski, C.S. and Caporaso, F. Effect of body mass, age, and calorie intake on the bone health of Orange County, CA residents. Poster presentation. IFT Annual meeting. June 11-14, 2011. New Orleans, LA.
- Caporaso, F. 2011. The Pinzón Island Tortoise (*Geochelone ephippium*): From Certain Extinction to Recovery and Beyond! Invited paper presented at the 31st Annual International Symposium on Sea Turtle Biology and Conservation in the Terrestrial and Freshwater Turtle Session. April 11, 2011. San Diego, CA.
- McCulloch, Mary and Caporaso, Fred. 2010. Effect of Calcium and Vitamin D Consumption on the Bone Health of OC, CA residents. Schmid College of Science Student Research Fair, Chapman University. May 10.
- Wilson, Z., Lau, C., Caporaso, F., Sumida, K., Frisch, F. 2010. Alkaline Phosphatase (ALP) Trends in Men and Women. Schmid College of Science Student Research Fair, Chapman University. May 10.
- Hirata, J.K., Caporaso, F. and Were, L.M. 2005. Antioxidant properties of irradiated grape pomace in beef meat. Poster presentation. IFT Annual meeting, New Orleans, LA. July 16-20.
- Kwakwa, A., Caporaso, F., Hughey C. and Prakash, A. 2004. High-dose irradiation of almonds: A preliminary investigation into its effect on lipid peroxidation and rancidity. Poster presentation. IFT Annual meeting, Las Vegas, NV. July 12-16.
- Butris, S., Foley, D.M., Caporaso, F., and Prakash, A. 2003. Poster presented at the Annual Meeting, Chicago, IL. July 12-16.
- Clardy, S., Prakash, A., Caporaso, F., Foley, D.M., and Calicchia, M.L. 2002. Effect of gamma irradiation on *Listeria monocytogenes* in frozen artificially contaminated sandwiches. Poster presented at the IFT Annual Meeting, Anaheim, CA. June 15-19.
- Horrick, J.M., Foley, D.M., Caporaso, F., and Prakash, A. 2002. Poster presented at the IFT Annual Meeting, Anaheim, CA. June 15-19.
- Magee, R.L., Caporaso, F., and Prakash, A. 2002. Inhibiting irradiation induced softening in diced tomatoes using a calcium treatment. Poster presented at the IFT Annual Meeting, Anaheim, CA. June 15-19.

- Masson, S., Caporaso, F., Foley, D.M., and Prakash, A. 2002. Effects of low-dose gamma irradiation on the shelf-life and quality characteristics of diced bell peppers. Poster presented at the IFT Annual Meeting, Anaheim, CA. June 15-19.
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