Lynette E. Orellana Feliciano

Paraiso de Mayagüez 113 Lealtad Mayagüez, P.R. 00680

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EDUCATION

• Doctor of Philosophy (Ph.D.) in **Food Science (Food Microbiology)**

Washington State University. May, 2004.

• Master of Science (M.S.) in Food Science and Technology

University of Puerto Rico at Mayagüez. May, 1998.

• Bachelor of Science (B.S.) in **Microbiology**

University of Puerto Rico at Humacao. December, 1995.

ACADEMIC AND PROFESSIONAL APPOINTMENTS

August 2017-PRESENT University of Puerto Rico, Mayagüez

Position: Associate Faculty Dean College of Agricultural Science

Main responsibilities: Supervision of personnel and academic programs of

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the College of Agricultural Science

July 2004- PRESENT University of Puerto Rico, Mayagüez.

Position: Professor

Program of Food Science and Technology

Main responsibilities: Teaching graduate courses in Food Science and Technology, research supervision of graduate students, supervisor of

Food Microbiology biosafety laboratory Level 2

January 1999- December 2000 University of Puerto Rico, Mayagüez.

Position: Assistant Researcher

Food Science and Technology Program

Main responsibilities: Nutritional labeling and microbiological analysis of

foods

August 1998- December 1998 University of Puerto Rico, Mayagüez.

Position: Instructor Department of Biology

Main responsibilities: Teaching biology laboratories

RESEARCH FUNDING

CO-PD in a USDA/T-STAR Research Grant Code AH 2005-34-13516488. October 1, 2005 – October 1, 2008. Talcott, S. **Orellana.** L and Balaban, M. Adding Value to Tropical and Sub-Tropical Botanicals: Identification and Evaluation of Bioactive Polyphenolics in Ilex, Guava, Mamaki, and Noni Leaf Teas (ZTS-033). \$14,000.

Co-PD in a USDA/T-STAR Research Grant Code AH 2005-34-13516517. October 1, 2005-October 1, 2008. Archer D., Talcott. S., **Orellana, L.**, Balaban M. An Integrated Approach for the Quality Improvement of Guava Puree and Kava Beverage by a Non-thermal Dense Phase Carbon Dioxide Pasteurization (ZTS-043) \$34,000.

Co-PD in a USDA/T-STAR Research Grant Code AH 2005-34-13516520. October 1, 2005-October 1, 2008. Sims,

Biographical Sketch

C., Talcott, S., Orellana, L., Balaban, M. Institute of Tropical Food Research and Development.

Co-PD in a USDA/T-STAR Research Grant October 1, 2006-October 1, 2008. Balabam, M., Marshall, M., **Orellana, L**. Quality Enhancement of Coffee Beans by Acid and Enzyme Treatment.

Co-PD in a USDA/T-STAR Research Grant October 1, 2006-October 1, 2008. Reyes, J. Goodrich, R. Rouseff, R., Orellana, L. Deoxygenation of citrus and tropical juices for increased quality retention storage (ZTS-040). \$18,000 PD in a USDA/CSREES Research Grant Code 2006-02377. October 1, 2006-October 1, 2009. Orellana, L., Negrón, E., Velázquez, M. Developing, implementing and evaluating interventions to improve behavioral determinants on food safety practice. \$100,000

PD in a USDA/HATCH Seed money grant SP-409 Washing and Sanitizing, Value Added Techniques for Safer and Higher Quality in Fruits and Vegetables \$5,500.00 October 2006-2008

PD in a USDA/HATCH Seed money grant SP-406 Microbiological Risk Assessment and Comparison of Retail 90% Lean Ground Beef from Local Processors \$3,000.00 October 2006-2007

Co-PD in the USDA/FSIS grant Food Safety and Food Defense Training for Spanish Speaking Plant Owners and Operators Domestic and International October 30, 2008-October 30, 2009. Negrón E, **Orellana**, **L**, Latorre, J. \$73,738.

Co-PD SCHAFER AWARDS TO SUPPORT AGRICULTURAL MARKETING PROJECT- To the Puerto Rico Department of Agriculture, in cooperation with the University of Puerto Rico, to train agricultural processors and packers in food safety and quality protocols and assist them to develop comprehensive food safety plans to improve their access to commercial markets. October 2008-October 2010 Negrón E, **Orellana, L,** Pérez, F \$34,500.

Co-PD in the ARRA grant Development of an Economically Feasible Food Processing Plant Model for Minimally Processed Agricultural Crops. January 2011-December 2012. Pérez, F., **Orellana, L.**, Resto, P.,Pérez, Gregory, A \$307,704.

PD in the USDA-NIFA-HIS-STEAM grant RISE: Pathways to diversity in Food Science Careers. Sept. 2013-August 2018. \$950,000.00

Co-PD in the USDA grant Southern Training, Education, Extension, Outreach, and Technical Assistance Center to Enhance Produce Safety, September, 2015-September, 2018. \$1,197,751MM

PUBLICATIONS

- Raviyan, P., Tang, J., Orellana, L. Rasco, B. 2003. Physicochemical properties of a time temperature indicator based on immobilization of *Aspergillus oryzae* α -amylase in polyacrylamide gel as affected by degree of cross-linking agent and salt content. J Food Sci 68(7):2302-2308.
- Plaza, M., Buitrago, L., Orellana, L., Wessel-Beaver L. 2016. Películas comestibles para extender el largo de vida útil de naranjas (*Citrus sinensis*) frescas peladas. J. Agricultural Experimental Station: Vol.100 (1): 43-56.
- Berrios-Rodriguez, A., Olanya, O., Annous, B., Cassidy. J., Orellana, L, Niemira, B. 2017. Survival of Salmonella Typhimurium on soybean sprouts following treatments with gaseous chlorine dioxide and biocontrol Pseudomonas bacteria. Food Sci. Biotechnol. 26(2): 513-520.
- Orellana, L, Plaza, M., Pérez, F., Cedeño, Y., Perales, O. 2017.

Biographical Sketch

Chapter Non-thermal Methods for Food Preservation on Microbial Control and Food Preservation Theory and Practice. Editors: Juneja, V., Dwivedi, H., Sofos, J. Springer-Verlag New York. pp 299-326.

- Alicea, C., Annous, B, Mendez, D., Burke, A., Orellana L. 2018. Evaluation of Hot Water, Gaseous Chlorine Dioxide, and Chlorine Treatments in Combination with an Edible Coating for Enhancing Safety, Quality, and Shelf Life of Fresh-Cut Cantaloupes. J Food Prot. 81(4):534-541.
- Navas, N., Orellana L., Obregon L. 2018. Shelf Life of a Mixture of Pumpkin Puree (Cucurbita moschata) During Storage at 4°C. Advance Journal of Food Science and Technology 15(SPL): 152-157.
- Berrios-Rodriguez, A., Ukuku, D.O., Olanya, O.M., Cassidy, J.M., Orellana, L.E., Mukhopadhyay, S., Niemira, B.A. 2019. Nisin based organic acids inactivation of Salmonella on Grape tomatoes: Efficacy of treatment using bioluminescences ATP Assay. Journal of Food Protection. Volume 83; 68-74. https://doi.org/10.4315/0362-028X.JFP-19-275.
- Berrios-Rodríguez, A., Olanya, O.M., Niemira, B.A., Ukuku, D.O., Mukhopadhyay, S., Orellana, L.E. 2022. Gamma radiation treatment of postharvest produce for *Salmonella enterica* reduction on baby carrot and grape tomato. Journal of Food Safety, 42(1), e12951. Volume 83; 68-74. https://doi.org/10.1111/jfs.12951
- Berrios, Armarynette & Olanya, Ocen & Ukuku, Dik Niermira, Brendan & Mukhopadhyay, Sudarsan & Orellana, Lynette. (2022). Gamma radiation effects on the survival and reduction of Listeria monocytogenes on carrot and tomato. Food Science and Technology. 42, 10.1590/fst.17622.

CAPABILITIES

- Strong supervisory, leadership, interpersonal and communication skills, teamwork oriented
- Good knowledge and teaching experience of BPCS, GMP's, PCQI, PSR, FSMA, HACCP, SOP, SSOP and operation of laboratory instrumentation
- General knowledge of analytical instrumentation and analytical techniques such as GC-MS, HPLC, spectrophotometers, etc.
- Knowledge of computer and software programs

PROFESSIONAL AFFILIATIONS

- Institute of Food Technologist
- Gamma Sigma Delta Honor Society of Agriculture University of Puerto Rico, Mayagüez Campus Chapter
- **Phi Tau Sigma** Food Science Honor Society University of Puerto Rico, Mayagüez Campus Chapter
- Alpha Delta Kappa

International Honorary Sorority for Women Educators

AWARDS AND HONORS

- Phi Tau Sigma Honor Society
- Institute of Food Technologist
- Fellowship form the Puerto Rico Economic Development Administration, 1998.
- USDA, National Needs Fellowship Grant, 2001-2004

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- USDA, International Need Fellowship Program for International Marketing and Trade Fellowship Grant, 2001-2004
- Distinguished Professor. 2008. Gamma Sigma Delta Honor
- USDA 2011 Science Fellow for the Eligio Kika de la Graza Fellowship Program, 2011
- Food Science Educator of the Month (April, 2015) by IFT-IFTSA