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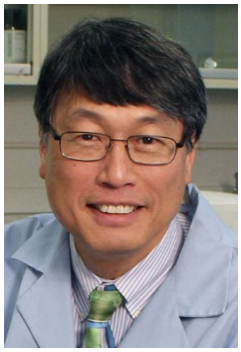

Positions

Director and P.I., OSU Food Innovation Center http://fic.osu.edu ..... 2009 to present
This $3.75 million Center addresses global food issues. Feeding the rapidly growing world population of nine billion by year 2040 requires a 40% increase in world food. The Center attracts 370 experts from 15 colleges to solve priority food issues. We support the Ohio Center of Excellence in Agriculture, Food Production & Bioproducts advancing a 10-year strategic plan for higher education.

American Council for Education (ACE) Fellow 2009-10
Nominated by President E Gordon Gee to a one-year fellowship at the U of Wisconsin System with President Kevin Reilly. The ACE Fellows Program® is the nation's premier higher ed leadership development program preparing senior leaders to serve American universities since 1965.

Director, Ohio State Food Safety and Security Center, CFAES, OSU .....2005 to 2009
Leader of an Ag Bioscience Center, $400k /3y, to help commercialize bioscience technologies. A coauthor of the six college Targeted Investment in Excellence winning $4.7M /5y for public health preparedness in infectious disease, Dr. Larry Schlessinger PI.

Professor and Chair, Department of Food Science and Technology, OSU ..... 1990 - 2005
A new building attracting $12 million in a $6M campaign. Hired 25 outstanding faculty and staff during three terms as chair with a faculty earning twelve major national awards for excellence. Built national stature with the most diverse unit in the college, earning several awards including a department-wide teaching excellence prize in 2001.

Interim Director, Ohio State University Food Industries Center ..... 2001 - 2002
Partnership with the Ohio industry and food startup ventures, help develop new products and advance Ohio food manufacture [$1.2M].

Associate Professor of Food Science, University of Wisconsin at Madison ..... 1985 - 1990
A coauthor for the Wisconsin National Dairy Center and chair of its Research Advisory Committee.

Assistant Professor of Food Science, University of Wisconsin at Madison ..... 1980 - 1985
Tenured on research excellence. Outreach in dairy technology. Instructed a popular cable TV course enrolling 1100 students each semester.

Education & Memberships

1980..... **Ph.D.,** Food Science and Nutrition, University of Massachusetts, Amherst
1977.....**M.S.,** Food Science and Nutrition, University of Massachusetts, Amherst
1975.....**B.S**., Food Science, Cook College, Rutgers University, N.J., High Honors

Current member of the American Association for the Advancement of Science, American Institute of Nutrition, American Chemical Society, Institute of Food Technologists, Phi Tau Sigma.

Honors

- NY IFT Scholarship 1974; Florasynth Fellowship 1978. Alpha Zeta, Gamma Sigma, ΦΤΣ
- Robert Spitzer Excellence in Teaching Award 1985.
- GM Trout Distinguished Lecturer 1990.
- Elected Fellow of the IFT [Institute of Food Technologists], Chicago IL 1998.
- Ohio State Commencement Address Dec. 7, 2001. http://hdl.handle.net/1811/54006
- OSU Extension Diversity Enhancement Award, 2002.
- National IFT Carl R. Fellers Achievement Award, honoring the individual who brings honor and recognition to the profession in 2007.
- Elected President of Phi Tau Sigma, Honorary Society of the Food Science Profession, 2011-12.
- Ohio State University Distinguished Diversity Enhancement Award, 2013.
- Harold Macy Food Science & Technology Award for outstanding technology transfer, MN IFT, 2014.
- Elected Fellow of AAAS [American Association for the Advancement of Science], 2015.
- National IFT Myron Solberg Achievement Award 2019, for providing leadership in the successful development of industry-government-academia cooperation.

Academic Service

1. **University Senate Rules** Committee Chair 2020. Oversight of the faculty rules that enable our academic mission and ethical conduct.
2. **Promotion and Tenure** Committee Chair, FST department, 2019-21.
3. **Awards** Committee Chair, FST department 2015-19. Author of 14 successful national award and fellow nominations in the profession of food.
4. **Ohio State Athletic Council** 2016-20. Academic progress and eligibility committee. Past chair of ESAW (Equity and Student-Athlete Well-being) committee 2017.

5. **University Senate Steering** Chair, elected two sequential terms, 2014, 2015. Sets the agenda for the senate comprised of students, faculty and administrators.
6. Twice elected to **Senate Steering,** 2012-2016. The senate's committee on committees.
7. Research in View Advisory Committee, 2014-5. University team that identified Symplectic Elements to replace Thompson-Reuters RIV for faculty performance review.
8. Elected to Ohio State Senate, **Rules** Committee Member, 2011-13. Author of teaching rule for P&T.
9. **CFAES Diversity Catalyst Team**, 2007-p. Help ensure diversity is a core value of our college.
10. **Food Policy** Faculty Search Committee, John Glenn School of Public Policy, 2011-12.
11. Seiberling Endowed Professor Search Committee Chair, OSUFST, 2014.

12. Ronald Harris Distinguished Excellence Award, 2004-8, 2011-14.
13. Department committees included Sensory Search, Executive, Awards, Harris Award, Outreach Co-chair, Parker Endowed Chair Search 2015, P&T Chair 2017.
14. **College P&T** Chair, 2010. Approved 13 dossiers and six new college department chairs.
15. Elected Ohio State **Senate,** Fiscal Committee, Central Distributions Subcommittee, 2008-11.
16. The Committee on Academic Freedom and Responsibility member, 2009-11.
17. **University Faculty Hearing** Committee Chair, 2007-8. Independent review of personnel actions.
18. **Senate Legislative Affairs** Committee Chair, 2003-4. Support or criticism of legislation affecting higher education.

19. **OAA Department Teaching Excellence Award** 2004. Author of a successful nomination.
20. **Student Judiciary Panel,** 2006-10. Hearings on non-academic student misconduct.
21. **Targeted Investment** in Excellence Steering**,** 2006-11. Administer a $4.7M competitive award for scholarly solutions to public health and food safety.
22. **Campaign for Food Science,** academic leader 1995-2000. We exceeded the goal by 100%, raising $12M for endowed chairs, scholarships, multipurpose gifts and endowments.
23. **Center for Food Defense**, 2004. Leadership of a five university team proposing a food defense center for the Department of Homeland Security [OSU, NCSU, Georgia, IIT, and Michigan State].
24. **University Search** Committees; include Dean of Human Ecology, Vice-Provost for Academic Policy, Associate VP for Ag Admin, Graduate School Dean, VP Development, Discovery Theme Director.

Professional service

Board of Directors of the IFT, elected by members 2019-21. Set strategic priorities for the society.

Higher Learning Commission Peer Corps oversees accreditation of higher ed, North Central Region.

Board of Advisors & Founding Partner (Lee, Phil Perkins of Bush Bros., George Young of Kalypso) 2014-p FoodBev Forum, Network of senior food industry executives.

President Phi Tau Sigma 2011-12. Represents integrity in the profession of food science, administers student awards, hosts the national Carl Fellers Achievement Award and Livingston Award.

Board of Governors, Center for Innovative Food Technology (CIFT) Toledo, OH, 1996-2015. An Ohio Edison Center to assist food industry competitiveness.

IFT Fellows Task Force Chair 2015-16. Increased stature and successful industry nominations.

IFT Fellows Task Force Co-Chair 2017. New qualifications based on new membership structure.

IFT Diversity Task Force 2017-p. Strategic plan for diversity.

National Elected Positions

- Conference Chair, Northern Regional Research Center, 1982;
- Program Chair, Wisconsin IFT, 1982;
- Chair, Wisconsin IFT, 1983;
- Councilor, National IFT 1984-1990;
- IFT Committee on Nominations and Elections (1990-93).
- IFT Executive Committee, 1996-98.
- IFT Fellow, 1997.
- President of Food Update Foundation, 2000-1.
- President of Phi Tau Sigma 2012.

National Appointed Positions (last 20y)

- Chair, IFT National Awards Committee, 1996.
- Aspen Publishing Co. Editorial Board, 1995-02.
- Food Update Foundation Board of Directors, 1996-04.
- National Academy of Sciences Doctoral Review Planning Committee, 1996.
- Chair, Samuel Cate Prescott Award 1997;
- Chair, Task Force on Leadership Through Education, 1997;
- IFT Outcome-based Education Committee, 1998.
- AACC Professional Development Panel, 1999.
- Chair, IFT Consumer Outreach Task Force, 2000.
- Chair, IFT Consumer Communications Task Force, 2001.
- Food Advisory Committee, Toxicant and Contaminants Subcommittee, U.S. FDA 2002-2006.
- Senior Food Officials Committee, 2002-06.
- Cornell University food science external review team 2004.
- Virgo Publishing Company Food Science Advisory Board, 2006-2010.
- Lifelong Learning IFT Management Committee, 2007
- Chair, IFT Continuing Education Advisory Committee, 2007.
- IFT Fellows Task Force, 2008
- Phi Tau Sigma Finance Committee 2012-p
- IFT Fellers Award Jury Chair, 2012
- Editorial Board CRC Critical Reviews in Food Science and Nutrition, 1987-2012

Research

A recognized research program on emerging technologies, food chemical-nutrient interactions and mineral availability. Projects include a major center grant fostering trans-college collaboration in the food discovery theme. Teaming up with multiple universities to examine viruses in food. Principal investigator on the first agricultural project supported by Ohio's Third Frontier to bring new jobs and economic growth to Ohio by commercialization of an emerging food technology.

Collaborators	*Agency*	*Amount*	*Dates*	*Title of funded project*
Belury, MA, S Clinton, **K Lee**, Y Vodovotz	USDA NIFA National Needs	$238,500	11/2018-10/2023	Multidiscipline Training of Doctoral Students In Foods & Nutrition Targeting Obesity To Prevent Cancer
Li, Jianrong; Doohan, Douglas; **Lee, Ken**	USDA NIFA Competitive	$1,000,000	9/2010-8/2015	An integrated approach to prevent and minimize foodborne enteric viruses in vegetables and fruits
Lee, Ken, M. Failla, S. Schwartz, M. Leiblein, S. Clinton	Academic Affairs, Office for Research, OSU	$3,750,000	1/2010-12/2017	Food Innovation Center: A transdisciplinary approach to global life quality. http://fic.osu.edu
Lee, Ken, Schwartz, S, Clinton, S., Francis, D.	USDA NIFA National Needs	$229,500	10/2014 – 9/2019	Doctoral training in functional foods and cancer prevention.
Lee, Ken, Myers, S., Heavenridge, J., Moreno, J., Hertzfeld, T., Yousef, A., Weaver, T., Hemmelgarn, R	Ohio Third Frontier Wright Projects	$2,988,532	9/2011-3/2018	Improved Human Health by Commercial Development and Deployment of Innovative Ohio Sanitation Technology: Heat/ Ozone

Advising and teaching

- Senior Contemporary Issues of the World *"Alcohol and Society"* 4597.01 three credits, spring. Student rating of instructor Lee 5.0 ±0.2, department average 4.2±0.6, college comparison 4.1±0.7, university comparison 4.2±0.6.
- Advising Ohio State Doctoral Students (dissertation advisor) Current: Timothy Vazquez; Completed Ph.D.: Jaesung Lee (PostDoc); Gabe Sanglay (Nestle USA), Ashley Predmore (Saputo Cheese USA); Daniel Aruscavage, Faculty member - SUNY State University of New York, Pottsdam, Elizabeth Grasso-Kelly, Assistant Professor, Illinois Institute of Technology Chicago; Master's Student (thesis advisor) Esther Maxkwee Ingle, Product Developer Ruiz Foods, CA; Setsuko Kamotani, Examiner US Patent Office, Washington DC.

Graduate research highlights:

- This peer review article was selected for the 75th Anniversary Commemorative Issue of the Founding of the Agricultural and Food Chemistry Division of the American Chemical Society. *Lee, K., Chinn, B.L., Greger, J.L., Graham, K.L. and Liebert, J.C. 1984. J. Ag. Food Chem. 32:856-860.*
- An original technique was developed for a damaged cholesterol bioassay using a microorganism that has an absolute growth requirement for it. *Herian, A.M., Kuehl, N. and Lee, K., 1985. J. Food Prot. 48:1050-1053.*
- Our group was the first to show de novo synthesis of nitrate in humans using human metabolic methods. This was important in debunking rumored food toxicity. *Lee, K., Greger, J.L., Consaul, J.R., Graham, K.L. and Chinn, B.L., 1986. Am. J. Clin. Nutr. 44:188-194.*
- Many people became sickened from fresh spinach in 2006. Our review points to ways to make fresh foods enjoyable with less risk. *Aruscavage, D., Lee, K. Miller, S. and LeJeune, J.T. 2006. Journal of Food Science, 71(8): R89-R99.*

Peer review publications

1. Morse, R.E., Lee, K. and Curran, J., 1976. Course exposes student technologist to development cycle. **Food Prod. Devel.** 10(1):36, 38.
2. Lee, K. and Clydesdale, F.M., 1979. Quantitative determination of the elemental, ferrous, ferric, soluble and complexed iron in foods. **J. Food Sci.** 44:549-544.
3. Lee, K. and Clydesdale, F.M., 1979. Iron sources used in food fortification and their changes due to food processing. **C.R.C. Crit. Rev. Food Sci. Nutr.** 11(2):117-153.
4. Lee, K. and Clydesdale, F.M., 1980. Chemical changes of iron in food and drying processes. **J. Food Sci.** 45:711-715.
5. Lee, K. and Clydesdale, F.M., 1980. Effect of baking on the forms of iron in iron-enriched flour. **J. Food Sci.** 45:1500-1504.
6. Lee, K., and Clydesdale, F.M., 1980. The effect of food and processing on the chemical status of iron used in fortification. **Inst. Food Technol. Nutr. Div. Newsl.** 3(3):17-18.
7. Lee, K. and Clydesdale, F.M., 1981. Effect of thermal processing on endogenous and added iron in canned spinach. **J. Food Sci.** 46:1064-1068.
8. Lee, K. 1982. Iron chemistry and bioavailability in food processing. Chapter 3 in *"Nutritional Bioavailability of Iron,"* C. Kies, ed., American Chemical Society Div. Ag. Food Chem., Nutr. Subdiv., ACS Books, Washington, D.C. pp. 27-54.
9. Lee, K., 1982. Bioavailability of iron from cured meats. Proceedings, USDA-ARS Northern Regional Research Center, Conference of General Cooperators p. 43-44.
10. Lee, K., Greger, J.L., Graham, K.L. Chinn, B.L., Liebert, J.C., Shimaoka, J.E., 1983. Bioavailability of iron, zinc, and copper from nitrite cured meats. **Food Res. Inst. Ann. Rep.** p. 400-404.
11. Lee, K. and Marder, S., 1983. High performance liquid chromatographic determination of erythorbate in cured meats. **J. Food Sci.** 48:306-307.
12. Lee, K. and Greger, J.L., 1983. Bioavailability and chemistry of iron from nitrite-cured meats. **Food Technol.** 37(10):139-144.

13. Lee, K. and Abendroth, J.A., 1983. High performance liquid chromatographic determination of phytic acid in foods. **J. Food Sci.** 48(4):1344-1345, 1351.
14. Consaul, J.R. and Lee, K., 1983. Determination of nitrate and nitrite in cured meats and biological fluids by high performance liquid chromatography. **J. Food Sci.** 48:684-689.
15. Consaul, J.R. and Lee, K., 1983. Extrinsic tagging in iron bioavailability research: A critical review. **J. Ag. Food Chem.** 31:684-689.
16. Graham, K.L., Chinn, B.L., Liebert, J.C., Lee, K. and Greger, J.L. 1983. Zinc, iron and copper metabolism in rats fed nitrite-cured meats. **Fed. Proc.** 42(4):3081.
17. Lee, K. and Greger, J.L., 1984. Bioavailability of iron to rats and humans from nitrite cured meats. **Food Res. Inst. Ann. Rep.** p. 422-428.
18. Lee, K. and Shimaoka, J.E., 1984. Forms of iron in meat cured with nitrite and erythorbate. **J. Food Sci.** 49:284-285, 287.
19. Lee, K., Herian, A.M., and Richardson, T., 1984. Detection of sterol epoxides in foods by colorimetric reaction with picric acid. **J. Food Prot.** 47:340-342.
20. Finocchiaro, E.T., Lee, K. and Richardson, T., 1984. Identification and quantification on cholesterol oxides in grated cheese and bleached butter oil. **J. Am. Oil Chem. Soc.** 61:877-883.
21. Greger, J.L., Lee, K., Graham, K.L., Chinn, B.L. and Liebert, J.C., 1984. Iron, zinc and copper metabolism in human subjects fed nitrite and erythorbate cured meats. **J. Ag. Food Chem.** 32:861-865.
22. Lee, K., Chinn, B.L., Greger, J.L., Graham, K.L. and Liebert, J.C. 1984. Bioavailability of iron to rats from nitrite and erythorbate cured processed meats. **J. Ag. Food Chem.** 32:856-860.
23. Lee, K., Herian, A.M. and Higley, N.A., 1985. Sterol oxidation products in french fries and in stored potato chips. **J. Food Prot.** 48:158-161.
24. Garcia-Lopez, S. and Lee, K. 1985. Iron binding by fiber is influenced by competing minerals. **J. Food Sci.** 50:424-425, 428.
25. Greger, J.L., Graham, K.L., Lee, K., and Chinn, B.L., 1985. Bioavailability of zinc and copper to rats fed erythorbate and/or nitrite cured meats. **J. Food Prot.** 48:355-358.
26. Lee, K., 1985. The dietary iron from nitrite cured meats. **Food Nutr. News** 57(1):5-6.
27. Lee, K. and Greger, J.L., 1985. Rebuttal to bioavailability of iron to rats from nitrite and erythorbate cured processed meats. **J. Ag. Food Chem.** 33:320-321.
28. Herian, A.M. and Lee, K. 1985. Seven α- and seven β- hydroxycholesterols formed in dry egg nog mix exposed to fluorescent light. **J. Food Sci.** 50:276-277.
29. Lee, K. and Garcia-Lopez, J.S., 1985. Iron, zinc, copper and magnesium binding by cooked pinto bean *(Phaseolus vulgaris)* neutral and acid detergent fiber. **J. Food Sci.** 50:651-653 & 673.
30. Herian, A.M., Kuehl, N. and Lee, K., 1985. Growth inhibition of *Mycoplasma gallisepticum* following membrane insertion of cholesterol triol. **J. Food Prot.** 48:1050-1053.
31. Higley, N.A., Taylor, S.L., Herian, A.M. and Lee, K., 1986. Cholesterol oxides in meats. **Meat Sci.** 16:175-188.
32. Lee, K., Greger, J.L., Consaul, J.R., Graham, K.L. and Chinn, B.L., 1986. Nitrate, Nitrite balance and *de novo* synthesis of nitrate in humans consuming cured meats. **Am. J. Clin. Nutr.** 44:188-194.
33. Schuster, B.E. and Lee, K., 1987. Nitrate and nitrite methods of analysis and levels in raw carrots, processed carrots and in selected vegetables and grain products. **J. Food Sci.** 52(6):1632-1636 & 1641.
34. Jackson, L.S. and Lee, K., 1987. Chemical forms of iron, calcium, magnesium and zinc in black, oolong, green and instant black tea. **J. Food Sci.** 53(1):181-184.
35. Barbut, S., Meske, L., Thayer, D.W., Lee, K. Mauer, A.J., 1988. Low dose gamma irradiation effects on *Clostridium botulinum* inoculated turkey frankfurters containing various sodium chloride levels. **Food Microbiology** 5:1-7.
36. Jackson, L.S. and Lee, K., 1988. Chemical forms of iron, calcium magnesium zinc and copper from rat diets containing tea. **J. Food Protection** 51(9):711-714.
37. Jackson, L.S. and Lee, K., 1988. Chemical forms of iron, calcium, magnesium and zinc in coffee and rat diets containing coffee. **J. Food Protection** 51(11):883-886.
38. Lee, K., 1989. Food neophobia: Major causes and treatments. **Food Technol.** 43(12):67-72.
39. Brummel, S.E. and Lee, K., 1990. Soluble hydrocolloids for fat replacement in processed cheese spreads. **J. Food Sci.** 55:1290-1295, 1364.
40. Greger, J.L., Kaup, S.M., Powers, C.F. and Lee, K. 1990. Bioavailability of calcium from calcium-fortified

cottage cheese. **FASEB J.** 4(3):1474.

41. Lee, K. and J. Salvador Garcia-Lopez, 1990. Non-everted oxygenated rat intestinal segments as a measure of neutral detergent fiber effects on iron absorption. **J. Nutritional Biochem.** 1:648-652.
42. Lee, K. 1990. Societal concerns on veterinary medicinal products: Food fears and food facts, where consumer and expert disagree. 5th International Technical Consultation on Veterinary Drug Registration, **Proceedings,** October 1990. Ministry of Agriculture, Nature Management and Fisheries, The Netherlands.
43. Puspitasari, N.L. and Lee, K. 1991. Calcium fortification of cottage cheese with hydrocolloid control of bitter flavor defects. **J. Dairy Sci.** 74(1):1-7.
44. Sanderson, J.E., Consaul, J.R. and Lee, K. 1991. Nitrate analytical methods and concentrations of nitrate and nitrite in fresh meats. **J. Food Sci.** 56(4):1123-1124.
45. Brummel, S.E. and Lee, K., 1991. Addition of a soluble fiber to mozzarella cheese. **J. Dairy Sci.** 74(1):1-7.
46. Kaup, S.M., Greger J.L. and Lee, K., 1991. Nutritional evaluation with an animal model of cottage cheese fortified with calcium and guar gum. **J. Food Sci.** 56(3):692-695.
47. Reykdal, O and Lee, K. 1991. Soluble, dialyzable and ionic calcium in raw and processed skim milk, whole milk and spinach. **J. Food Sci.** 56(3):864-866.
48. Jackson, L.S. and Lee, K. 1991. Microencapsulated iron for food fortification. **J. Food Sci.** 56(4):1047-1050.
49. Jackson, L.S. and Lee, K. 1991. Microencapsulation in the food industry. **Lebensm.-Wiss. u. Technol.** 24:289-297.
50. Jackson, L.S. and Lee, K. 1992. Fortification of cheese with microencapsulated iron. **Cultured Dairy Products J.** 27(2):4-7.
51. Jackson, L.S. and Lee, K. 1992. The effect of dairy products on iron availability. **CRC Crit. Rev. Food Sci. Nutr.** 31(4):259-270.
52. Ndife, M.K, Allred, J.B., Chism, G.W., Lee, K. 1992. Trans fatty acids in food spread confusing diet advice. Ohio Cooperative Extension Service, The Ohio State University **Research Digest,** October 13.
53. Lee, K., Chism, G.W. and Lindamood, J.B., 1992. The time is now to write FDA on labeling! Ohio Cooperative Extension Service, The Ohio State University **Timely Tips Special Report,** February.
54. Lee, K., 1992. Issue 5! The Chemical labeling and notification act on the November 3, 1992 Ohio ballot. Ohio Cooperative Extension Service, The Ohio State University **Timely Tips Special Report,** September 29.
55. Reykdal, O. and Lee, K. 1993. Validation of chemical measures of calcium with bioassay of calcium-fortified cottage cheese. **Food Chemistry** 47:1-6.
56. Lee, K., 1998. Task force addresses leadership through education. **Food Technol.** 52(5):10.
57. Lee, K. 2005. Fundraising and a new building in tight budget times. **Dept. Chair** 15(4): 15-18.
58. Beckwith, T., 45 co-authors with Lee K. 2005. **Ohio Agricultural Roadmap**, Establishing a 25-year vision for Ohio's Agbioresource sector, Ohio Farm Bureau Federation, 25 N. High Street, Columbus OH, 37pp.
59. Yousef, A., Lee, K. 2006. Optimizing Ozone Processing Technology for Farm-Fresh, Salmonella-Free Shell eggs **OARDC Research Update,** Seeds No. 35. p1.
60. Lee, K. 2006. Functional killer tomatoes. **Food Prod. Des.**, Vol. 16(8):87.
61. Aruscavage, D., Lee, K. Miller, S. and LeJeune, J.T. 2006. sInteractions affecting the proliferation and control of human pathogens on edible plants. **J. Food Sci.**, 71(8): R89-R99.
62. Lee, K., Lives of Chinese Laundry Children, Chapter 7 in *Chinese Laundries, Tickets to Survival on Gold Mountain,* John Jung ed., 2007, Yin & Yang Press, p. 176-182.
63. Luis A. Rodriguez-Romo, Mustafa Vurma, Ken Lee, and Ahmed E. Yousef, 2007. Penetration of Ozone Gas across the Shell of Hen Eggs, **Ozone Sci. Eng.**, 29(2):147-150.
64. Aruscavage, D., S.A. Miller, M.L. Lewis-Ivey, K. Lee, and J.T. LeJeune, 2008. Survival and Dissemination of Escherichia coli O157:H7 on Physically and Biologically Damaged Lettuce Plants, **Journal of Food Protection®**, Volume 71, Number 12, pp. 2384-2388(5).
65. Aruscavage, D., P.L. Phelan, K. Lee and J.T. LeJeune, 2009. Effect of nutritional changes created by biological damage to tomato plants on the proliferation of Escherichia coli O157. **Appl. Envir. Microbio**.
66. Pascall, M, K. Lee, A. Frasier, L. Halim, 2009. Using Focus Groups to Study Consumer Understanding and Experiences with Tamper-Evident Packaging Devices**. J. Food Sci Ed**, 8(2): 53-59. DOI 10.1111/j.1541-4329.2009.00071.x
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68. Aruscavage, D, Phelan, PL., Lee, K. and LeJeune, JT. 2010. Impact of changes in sugar exudate created by biological damage on the persistence of Escherichia coli O157:H7. **J Food Sci** 75(4): M187-M192. DOI: 10.1111/j.1750-3841.2010.01593.x
69. Grasso EM., Somerville, JA., Balasubramaniam, VM., and Lee, K. 2010. Minimal Effects of High-Pressure Treatment on Salmonella Inoculated into Peanut Butter and Peanut Products. **J Food Sci** 75(8): E522-E526. DOI: 10.1111/j.1750-3841.2010.01807.x
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74. Maxkwee, E.N., Perry, J.J. and Lee, K. 2014. Flavor and appearance of whole shell eggs made safe with ozone pasteurization. **Food Science & Nutrition** (3)134, DOI: 10.1002/fsn3.134
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76. Pascall, Melvin A. and Lee, Ken, "Food Regulations in the United States." In "Nutrition: An Approach to Good Health and Disease Management". Carcache de Blanco, E.J. and Mirtallo, J., 1 ed. Vol. 1 Oak Park, IL: Bentham Science Publishers. 21-60. 2015. [Peer-Review] (Published) http://ebooks.benthamscience.com/bookshelf-by-subject/D1/
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79. Lee, K.,, 2017. "Advancing Food Safety Technology: From Cave Dwellers to the Modern Home Kitchen," in Food Safety, 3rd Edition, Redman, N.E. and Morrone, M. ed. ABC-CLIO LLC. Santa Barbara CA. ISBN: 978-1-4408-5262-6
80. Ahn-Jarvis, J.H., M.D. Teegarden, S.J.Schwartz, K.Lee, Y.Vodovotz, 2017. Modulating conversion of isoflavone glycosides to aglycones using crude beta-glycosidase extracts from almonds and processed soy. Food Chem. 237: 685-692. https://doi.org/10.1016/j.foodchem.2017.05.122

Outreach

- **Conference:** The Emerging Science of Carbohydrate Restriction and Nutritional Ketosis, Conference chair and video edits, entire summit at https://fic.osu.edu/events/keto.html and https://u.osu.edu/ketodiet/
- **Conference:** The Truth About Food: The Role of Science in Public Affairs Journalism. June 2017. https://u.osu.edu/truthaboutfood/
- **Conference:** 2015 Dietary Guidelines for Americans Summit held at the National Geographic headquarters in Washington DC and streaming online.
- **Conference:** 2014 Dietary Guidelines for Americans Summit, Ken Lee Conference Chair and video editor, entire summit is streaming here.

- **Radio**: *Town Hall Ohio,* a syndicated radio show sponsored by the Ohio Farm Bureau. Episode 434 Dietary Guidelines hosted by FIC; aired Dec 30, 2014. http://go.osu.edu/dga
- **National Broadcast**: Interview of Professor Ken Lee by Dr. Timothy Johnson, science correspondent for ABC News on a vaccine for food borne illness, 2007. https://youtu.be/8pMYncka7OQ
- **Local Area Broadcast**– Andrea Cambern 10TV anchor interview on egg ozone emerging technology. https://youtu.be/EmybpXKRCdQ

Streaming online

- **TedX: Trust.** Taking the fear out of farm fresh foods. https://youtu.be/vrmy0jXSuzQ 13:04 Speaker at TedX Columbus Nov. 2017.
- **Is MSG Bad for You**? In Real Life with Yara Elmjouie, Al Jazeera News Network, July 2018, 1.5K shares, 17M views. http://go.osu.edu/msg 11:20
- **DGA Summit with National Geographic** 2015. Summit Opening Remarks, Ken Lee, Kaitlin Yarnall, Kevin Concannon, and J. Michael McGinnis https://youtu.be/xz4nLyv828U
- **DGA Summit 2014:** Introduction of Senator Sherrod Brown, https://youtu.be/D30DRDBbvYI
- **Food Innovation and OBIC** Ohio Bioproducts Innovation Centers, 2011. http://youtu.be/xz0SfDRbrXY
- Ohio State **Faculty Experts** http://youtu.be/Iy3b0uuPQmA
- 200 Years of Food Innovation presentation http://youtu.be/iSiMcYfT6bU
- **Bringing it to the Table,** Ohio Farm Bureau http://youtu.be/DLJwIxDdvHQ

- The commencement address by Dr. Ken Lee to the Fall 2001 OSU graduating class, St. John Arena, Columbus, Ohio. A total of 1,760 degrees conferred to the first graduating class joining the war on terrorism. http://hdl.handle.net/1811/54006
- Lee, Ken; Kahn, M., Anderson, N.; Crews, C., Perkins, P., Co-Founder, Presenter. "60 Passionate Food and Beverage Leaders" Kalypso LC. **FoodBev Forum** Ponte Vedra, FL, 2015. https://youtu.be/PJjlbSfW4SE
- Crews, C., Anderson, N., Schmidt, D., Levin, L., Badaracco, S., Facchetti, K., Kahn, M., Moskowitz, H., Lee, Ken., "Why is Innovation so Difficult in Food & Beverage" **Viewpoints Media LLC** 2015. https://youtu.be/JFGxeNouKw0
- Mayne, S., Young, G., **Lee, K.,** Facchetti, K., Bobo, J., Anderson, N.,2016. Innovation versus Regulation. https://youtu.be/QRES1VdWfHw

- **Print**– Jung, John (2007) *Chinese Laundries: Tickets to Survival on Gold Mountain*, pages 176-182. [ISBN 978-1-4303-2979-4] is a biographical account of Lee's childhood as being raised in a Chinese laundry is a common theme of this post-war generation. http://go.osu.edu/vzB
- **Blog**– Cooking With Ideas: Food Scientist Interviewed: Ken Lee from The Ohio State University. A 2010 interview by Finger Lakes Blogger Susan Henking. http://go.osu.edu/vy9