

# WES SCHILLING

## Work Address & Phone

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## APPOINTMENTS (70 % Research, 30 % Teaching, 2003-2019)

Interim Head	Department of Poultry Science, Mississippi State University	March 2022-Present
Professor	Department of Food Science, Nutrition, and Health Promotion, Mississippi State University	July 2014-Present
Graduate Faculty	Department of Entomology, Kansas State University	March 2013-Present
Associate Professor	Department of Food Science, Nutrition, and Health Promotion, Mississippi State University	July 2008-June 2014
Visiting Scientist	Johnsonville Sausage LLC, Sabbatical Training	June-October 2012
Assistant Professor	Department of Food Science, Nutrition, and Health Promotion, Mississippi State University	July 2004-June 2008
Assistant Professor	Department of Food Science & Technology Mississippi State University	Aug 2003-June 2004
Instructor/ Post Doc	Department of Food Science & Technology Virginia Polytechnic Institute & State University	2002-2003
Research Assistant	Department of Food Science & Technology Virginia Polytechnic Institute & State University	1997-2002

## EDUCATION HISTORY

Virginia Polytechnic Institute & State University (Virginia Tech)	1999-2002	Ph.D.	Food Science & Technology
Virginia Tech	1999-2002	M.S.	Statistics
Virginia Tech	1997-1999	M.S.	Food Science & Technology
Virginia Tech	1993-1997	B.S.	Food Science & Technology

## ADMINISTRATIVE ROLES

### 1) Undergraduate Coordinator: Food Science, Nutrition and Health Promotion (2004-Present)

**Responsibilities** – Served as academic advisor for food science students (> 100 students); Short- and long-term course scheduling; liaison with other departments on curriculum issues including pre-vet advising; curriculum development; coordinator of the departmental teaching lab; **chair department curriculum committee**; proposal development for the UCCC; oversee internship programs; coordinate and conduct new student advising; approve course substitutions; approve transfer courses; approve directed individual studies; review and update departmental information in student handbook; help faculty advisors with difficult advising issues; represent department at on-campus recruiting events; prepare institutional effectiveness reports

### Major Accomplishments

- Developed Culinology Curriculum with MUW and MSU administrators
- Revised Food processing/business concentration to include additional business classes
- Established an Internship Program as a curriculum requirement
- Participated in the Undergraduate research program for minorities (AGEM)

- Developed a Freshman course for Food Science and Culinology students to help them develop life and problem solving skills that are necessary in college
- 2) **Supervisor of the Garrison Sensory Evaluation Laboratory (2008-present)**  
**Responsibilities** - Supervise use of the laboratory; conduct sensory panels and research projects with the food industry; serve stakeholders through troubleshooting; provide tours to stakeholders; vertical integration of sensory and meat quality research with other units at MSU (Wildlife Fisheries and Aquaculture, Poultry Science, Animal and Dairy Sciences, Agricultural Economics)
- Major Accomplishments**
- >\$400,000 raised through collaboration with food companies
  - >\$700,000 from sensory testing affiliated with USDA extramural funding sources
  - Placed monitors and computers in the laboratory along with Compusense software so that sensory tests and data acquisition are electronic
  - Developed a concept and outline for a Food Industry Service Center based on resources available in the department of Food Science, Nutrition, and Health Promotion
    - Sensory Laboratory, Processing Plant, Chemical Testing, Microbiological Testing, etc.
  - In 2013, students conducting sensory research in this lab were 1<sup>st</sup> and 2<sup>nd</sup> in the Muscle Foods Division poster competition at the International Institute of Food Technologists Meeting
  - In 2014, a student conducting sensory research in this lab was 1<sup>st</sup> in the Muscle Foods Division poster competition at the International Institute of Food Technologists Meeting
  - In 2017, a student conducting sensory research in this lab was 1<sup>st</sup> in the Muscle Foods Division poster competition at the International Institute of Food Technologists Meeting
- 3) **Graduate Coordinator: Department of Food Science, Nutrition, and Health Promotion (2014-2015)**  
**Responsibilities** – Administered the graduate programs of the department (Food Science, Nutrition, and Health Promotion) for 1 year at the request of the Interim Department Head

## **TEAM BUILDING AND INTEGRATION OF PROGRAMS**

As a food scientist, it is essential to work with other agricultural programs to understand how different technology affects the quality, safety, and nutrition of food products as well as their effects on the economic feasibility of producing the product. This makes food science a key component of agricultural research and a key service component for other departments in the College of Agriculture and Life Sciences, and the food and agricultural industries in Mississippi, but also the United States, and the global community. USDA-NIFA is looking for not only a farm to fork model, but a farm to fork to economic impact to human health model. It is crucial for Mississippi State to have this mindset and work to be a leader in basic research, applied research, teaching, and service to meet these needs and be a trailblazer. A list of integrated research projects is below.

### **1) Integrated Poultry Science and Food Science Research at MSU**

- 1) 2004-2010: Collaborate(d) with Yvonne Vizzier Thaxton, J. Paul Thaxton, and Karen Christensen (OK Foods, Fort Smith, Arkansas) to evaluate live animal handling and processing effects on broiler welfare and meat quality.
- 2) 2005-2011: Collaborated with Alex Corzo to evaluate the effects of feeding broilers different diets (ex. Different levels of distillers dried grains with solubles) on broiler meat quality and egg quality. Research collaboration ended since Dr. Corzo left to go to private industry.
- 3) 2012-present: Collaborate with Wei Zhai and Dave Peebles to evaluate the effects of broiler diets on yields, feed conversion ratio, meat composition and meat quality.

- 4) 2012-2017: Collaborated with Taejo Kim, Shekhar Sharma and Rama Nannapaneni on the use of antimicrobials to control pathogens (my role is to evaluate the impact of the antimicrobials on the sensory properties of the broiler meat and meat quality such as color, tenderness, yields and pH).
- 5) 2014- Present: Collaborate with Wei Zhai (Mississippi State University), Surendranath Suman (University of Kentucky) and Anna Dilger (University of Illinois) in the use of proteomics to characterize the biochemical basis of meat quality defects, including woody breast meat, and pale, soft, and exudative broiler breast.
- 6) 2017 – Present: Collaborate with Brian Smith (Hawkins LLC) and Clint Rowe (Perdue Foods) to investigate the effects of using woody breast meat on the quality of processed meat products.

## **2) Integrated Wildlife and Fisheries, Aquaculture, Food Science, and Agricultural Economics Research at MSU**

- 1) 2011-Present: Collaborate with Peter Allen (MSU) and Surendranath Suman (University of Kentucky) to evaluate the impact of the environment (temperature, oxygen partial pressure, and harvesting practices) on the physiology of the live catfish, catfish fillet quality, and protein expression in the blood and meat tissue.
- 2) 2009-2015: Collaborated with Lou D’Abramo, Peter Allen, Juan Silva, and Taejo Kim to evaluate the impact of salt acclimation and marination on the chemical composition and the sensory acceptability of freshwater prawns.
- 3) 2012-2015: Collaborated with Kalyn Coatney and Matt Freeman in Agricultural Economics to determine demand models and willingness to pay for freshwater prawns, salt acclimated freshwater prawns and marinated fresh water prawns.

## **3) Integrated Entomology and Food Science Research with Meat Science Extension Component**

- 1) 2006-2009: Assessment of Methyl Bromide Use, Sanitation, and Aging Processes in the Dry Cured Ham Industry in the Southeastern United States: (Wes Schilling, Benjy Mikel, Dana Hanson (North Carolina State University), and Gregg Rentfrow (University of Kentucky)).
- 2) 2007-2011: Education and Training of Country Cured Ham Producers with respect to pest infestations, fumigation, sanitation, and best practices for pest control (Tom Phillips, (Kansas State University), Wes Schilling, Benjy Mikel, Dana Hanson (North Carolina State University), and Gregg Rentfrow (University of Kentucky)).
- 3) 2007-present: Evaluation of methyl bromide alternatives for their efficacy at controlling pest infestations in dry cured pork (Wes Schilling (MSU), Tom Phillips, (Kansas State University), (MSU), Brian Adam (Oklahoma State University).
- 4) 2012-present: Use of food grade coatings and ham nets with food grade coatings to control mite infestations on dry-cured hams Wes Schilling (MSU), Tom Phillips, (Kansas State University), (MSU), Brian Adam (Oklahoma State University); Charles Freeman (MSU, Human Sciences), Santanu Kundu (MSU, Chemical Engineering), Cathy Black (MSU, Human Sciences); Courtney Crist (MSU)

## **4) Integrated Wildlife, Fisheries, and Aquaculture, Animal and Dairy Sciences, Food Science, and Agricultural Economics**

- 1) 2011-2015: Effects of Feeding Native Warm Season Grasses (that are superior to Bermudagrass as wildlife habitats) on the quality of grain finished, forage finished and marinated beef (Sam Riffell, Holy Boland, Trent Smith, Byron Williams, Wes Schilling).
- 2) 2013-2015: Willingness to pay models for beef produced from native-warm season grass, forage-finished and marinated beef (Matt Freeman, Kalyn Coatney, Wes Schilling).
- 3) 2014-Present Willingness to pay and sensory tests for fresh and processed meat products (Thu Dinh, Kalyn Coatney, Wes Schilling)

## INSTRUCTION

- FNH 4243/6243 Food Composition and Reactions (Food Chemistry, Lecture 2009-2022)
  - 2009 = 4.8 on a 5.0 scale; 2010 = 4.6 on a 5.0 scale; 2012 = 4.7 on a 5.0 scale; 2013 = 4.5 on a 5.0 scale, 2014 = 4.6 on a 5.0 scale, 2015 = 4.8 on a 5.0 point scale; 2016 = 4.5 on a 5.0 scale; 2017 = 4.5 on a 5.0 scale; 2018 = 4.5 on a 5.0 scale; 2019 = 4.6 on a 5.0 scale
- FST/FNH 8163 Flavor and Food Acceptance (2005, 2007, 2009, 2011,2013, 2015, 2021)
  - 2005 = 4.3 on a 5.0 scale; 2007 = 4.0 on a 5.0 scale; 2009 = 4.5 on a 5.0 scale, 2011 = 4.9 on a 5.0 scale; 2013 = 4.8 on a 5.0 scale; 2015 = 4.5 on a 5.0 scale; 2017 = 4.6 on a 5.0 scale; 2019 = 4.8 on a 5.0 scale
- FST/FNH 4241/6241 Applied Food Chemistry (2004-2017)
  - 2004 = 4.4 on a 5.0 scale; 2005= 4.7 on a 5.0 scale; 2008 = 4.4 on a 5.0 scale; 2009 = 4.7 on a 5.0 scale; 2010 = 4.6 on a 5.0 scale, 2012 = 4.8 on a 5.0 point scale; 2013 = 4.5 on a 5.0 scale; 2014 = 4.7 on a 5.0 scale; 2015 = 4.8 on a 5.0 point scale; 2016 = 4.5 on a 5.0 scale; 2017 = 4.6 on a 5.0 scale
- FST/FNH 4114/6114 Analysis of Food Products (2003-2021, odd years)
  - 2003 = 4.6 on a 5.0 scale; 2005 = 4.1 on a 5.0 scale; 2009 = 4.7 on a 5.0 scale; 2011 = 4.8 on a 5.0 scale; 2013 = 4.7 on a 5.0 scale; 2015 = 4.5 on a 5.0 scale; 2017 = 4.5 on a 5.0 scale
- FNH 2011 Career and Success Skills in Food Science (2014-present)
  - 2014= 4.8 on a 5.0 scale; 2015 = 4.7 on a 5.0 scale; 2016 = 4.7 on a 5.0 scale; 2017 = 4.9 on a 5.0 scale
- FNH 4990 Sweet Potato Product Development (2014); 2014 = 4.8 on a 5.0 scale
- Applied Statistics (Directed Individual Study, Fall 2006)
- **Undergraduate Coordinator and Advisor for Food Science Students (July 2004-present, approximately 15-40 students/semester).**
- **Departmental Curriculum Chair (2004-Present, Spearheaded Food Science Minor, Assisted in Culinary Science Program Development, Assisted in Public Health Pre-Vet Program Development)**
- Animal Products Lecture and Laboratory (2003, Virginia Tech)
- Meat Science Substitute Lecturer (2001, 2002, Virginia Tech)
- Animal Products Laboratory (2002, Virginia Tech)
- Meat Science Laboratory (1997, 2000-2002, Virginia Tech)
- Poultry Processing Laboratory (1999, Virginia Tech)
- Food Chemistry Laboratory (1998, Virginia Tech)

## GRADUATE STUDENTS MENTORED (Major Advisor of Students in Bold)

1. **Scott Daigle-MS-Committee Member, Thesis Director (2005 graduate)**
2. Estela Casapia-MS-Committee Member (May 2005 graduate)
3. Alexander Todorovic-MS-Committee Member (2005 graduate)
4. Oleksandr Tokarskyy-MS-Committee Member (2005 graduate)
5. Chad Robertson-MS-Committee Member (2004 graduate)
6. Tommy Rutherford-MS-Statistician (2004 graduate)
7. Christina Collins-MS-Statistician (2005 graduate)
8. **Jonathan Wilbourn-MS- Chair (August 2006 graduate)**
9. Wei-Chun Chen-MS- Committee Member (2006 graduate)
10. **Sovann Kin-MS- Committee Member, PhD chair (2006 MS graduate, 2011 PhD graduate)**
11. John McGillivray-MS- Committee Member (2006 graduate)
12. Chenbo Wang-MS-Committee Member (2006 graduate)
13. Bang Yaun Chen-MS-Committee Member, PhD Committee Member(2006 and 2010 graduate)

14. **Vijay Radhakrishnan- MS-Chair, PhD Chair (May 2007 graduate, 2013 graduate)**
15. Amanda Al-Turk-MS-Committee Member (2007 graduate)
16. Keri Connelly-MS-Committee Member (2007 graduate)
17. **April Gandy-MS -Chair (August 2007 graduate)**
18. **Sandy Pham-MS-Chair, PhD- Chair (2007 graduate, 2016 graduate)**
19. Hyejin Kim-MS-Committee Member (December 2007 graduate)
20. **Vimal Kamadia -PhD-Chair (December 2010 graduate)**
21. Aditya Samala-MS-Committee Member (2008 graduate)
22. **Vamsidhar Battula-MS-Chair (May 2008 graduate)**
23. Jelena Stojanovic-PhD-Committee Member (2008 graduate)
24. **Ramandeep Sekhon-PhD- Chair (December 2009 graduate)**
25. Youkai Lu-PhD-Committee Member (2008 graduate)
26. Saowlee Jongrattananon-MS-Committee Member (2008 graduate)
27. Reginald Johnson-MS-Committee Member (2008 graduate)
28. Ryn McDonald- PhD Committee Member (2008 graduate)
29. Norman Arroyo PhD-Committee Member (2012 graduate)
30. **Reid Lilly- MS Chair (August 2010 Graduate)**
31. **Christine Leick- PhD Co-Chair (2011 Graduate)**
32. Keyla Lopez- MS-Committee Member (2011 graduate)
33. Emily Bradley- MS-Committee Member (2010 graduate)
34. **Monil Desai- MS-Committee Member (2011 graduate, PhD Chair, Fall 2015 graduate)**
35. Gui Cury- MS-Committee Member (2012 Graduate)
36. Courtney Crist- MS-Committee Member (2012 Graduate)
37. Lynn Burney- PhD Committee Member (2010 Graduate)
38. Bob Loar II- PhD Committee Member (2011 Graduate)
39. Lauren Dodds -MS Committee Member (2012 Graduate)
40. Sanaz Salehi- PhD Committee Member (2013 Graduate)
41. Molly Field - MS Committee Member (2012 Graduate)
42. Shannon Lindsay - MS Committee Member (2013 Graduate)
43. Qian Gu - MS-Committee Member (2012 Graduate)
44. Adam Woodyard- MS-Committee Member (2012 Graduate)
45. **Yan Zhao - PhD- Chair (2015 graduate)**
46. **Vikram Kurve- MS – Chair (2013 graduate)**
47. Meng Ying Jiang- MS-Committee Member (2013 Graduate)
48. Pooja Pandare- MS Committee Member (2013 Graduate)
49. Priyanka Jangam- MS Committee Member (2013 Graduate)
50. Andrew Fruge- PhD Committee Member (2014 Graduate)
51. Amanda Pegg –MS Committee Member (2014 Graduate)
52. Yu Chen Liao- PhD Committee Member (2015 Graduate)
53. Barbara Amoah- PhD Committee Member (2016 graduate, Kansas State Univ)
54. Salahe Abbar- PhD Committee Member (2016 graduate, Kansas State Univ)
55. Piumi De Abrew Abeysundara- MS and PhD Committee Member (2013 and 2016 graduate)
56. Yunkyung Lee- MS Committee Member (2014 Graduate)
57. **Michael Ciaramella- PhD- Chair (Fall 2015 graduate)**
58. **Austin Abesinnio- MS- Chair (Fall 2014 graduate)**
59. **Yan Campbell - PhD- Chair (Fall 2017 graduate)**
60. **Saxon Perez-MS-Chair (May 2016 graduate)**
61. **Liz Ivey- MS-Chair (Summer 2016 graduate)**
62. **Carlos Morris- MS-Chair (Fall 2016 graduate)**
63. Maryam Mohmadi – MS- Committee Member (2016 graduate)
64. Lurdes Siberio - PhD Committee Member (Fall 2018 graduate)

65. Matthew McAlister -PhD Committee Member (Fall 2015 graduate)
66. Elizabeth Griswold - MS- Committee Member (2018 Expected Graduation Date)
67. Eric Dzimado- MS Committee Member (2015 graduate)
68. Akua Sebe- MS Committee Member (2015 graduate)
69. **Lee Butler - MS-Chair (Spring 2017 graduate)**
70. Nitin Dhowlaghar- PhD Committee Member (2017 graduate)
71. Shing Young Kim- MS Committee Member (2019 graduate)
72. **Jasmine Hendrix - MS Chair (Fall 2017 graduate), PhD student (2021 expected graduate)**
73. **Hector Portillo – MS Chair (Fall 2017 graduate)**
74. **Anuraj Threedykil PhD Co-Chair (2018 Fall 2018 graduate)**
75. **Xue Zhang PhD- Chair (Fall 2017 graduate)**
76. Li Zhang - PhD Committee Member (2017 graduate)
77. **Soma Mukherjee PhD- Chair (Fall 2017 graduate)**
78. **Kavitha Krishnan MS- Chair (Fall 2018 graduate)**
79. **Michael Byron MS- Chair (Fall 2019 graduate)**
80. Tomi Obe- PhD Committee Member (2020 graduate)
81. Angelica Abdullah MS and PhD Committee Member (2018 graduate; 2021 expected )
82. Pradnata Tapanee PhD Committee Member (2020 graduate)
83. BJ McClenton PhD Committee Member (2018 graduate)
84. Jacqueline Maille MS Committee Member (2019 graduate, Kansas State Univ)
85. **Doug Rogers MS Chair- (2020 graduate)**
86. **Tessa Jarvis MS Chair– (2020 graduate)**
87. Dishnu Sajeev MS- Committee Member (2020 graduate)
88. Ravali Budartha MS- Committee Member (2020 graduate)
89. Al Amin MS - Committee Member (2020 graduate)
90. Eytan Stern MS - Committee Member (2020 graduate)
91. Linan Zhu PhD - Committee Member expected graduation date (2021)
92. **Wenjie Shao PhD- Chair (Current Student, 2021 expected graduation date)**
93. **Morgan Von Staden MS- Chair (Current Student, 2021 expected graduation date)**
94. Qianwen Zhang PhD- Committee member (2021 Expected graduation date)
95. Naomi Manu PhD Committee Member (2021 expected graduation date, Kansas State Univ)
96. **Hunter Hessler MS – Chair (Current student, 2021 expected graduation date)**
97. Anandavalli Varadarajan - PhD Student Committee member (2021 expected graduation date)
98. **Sadie White MS – Chair (Current student, 2022 expected graduation date)**
99. **Virell To MS – Chair (Current student, 2022 expected graduation date)**
100. Diana Wilson MS - Committee Member expected graduation date (2021 )
101. Nicholas Van Pelt MS Committee Member (2022 expected graduation date, Kansas State Univ)
102. Tony Garcia MS - Committee Member expected graduation date (2021)
103. Shangshang Wang PhD - Committee Member expected graduation date (2023)
104. Maria Hidalgo MS - Committee member (2022 Expected graduation date)
105. Jailyn Smith MS - Committee member (2022 Expected graduation date)
106. Hudson Thames PhD - Committee member (2024 Expected graduation data)
107. Diksha Pokral PhD - Committee member (2024 Expected graduation data)
108. Dylan Lesak MS– **Chair (Current student, 2023 expected graduation date)**

**RESEARCH INTERESTS** –Goal to Add Value and Improve Quality and/or Safety of Food Products

- Protein Functionality and Quality of Muscle Foods (Meat/Muscle Foods Processing)
- Sensory Science (Preference Mapping, Consumer Testing, Shelf-Life)
- Evaluating Nutrition Effects on Meat Composition and Meat Quality
- Food Chemistry (Flavor Chemistry)
- Ingredient Technology
- Novel Utilization of Statistical Methods to Add Value to Foods and Optimize Processing Conditions

**GRANT/CONTRACTUAL FUNDING (2004-Current)**

**(Bold text refers to funds going to M.W. Schilling's Laboratory)**

**(Total collaborative grant funding: \$8,672,000 (5,770,000 external, \$1,375,000 internal))**

**(Total grant funding for Schilling's Lab: \$4,037,000 (\$3,404,000 external, \$633,000 internal))**

1. **Schilling, M.W. (\$21,000, Internal Competitive, PI)**, Coggins, P.C., White, C.H. 2005-2006. Utilization of quality methods to predict the consumer acceptability of fluid milk. MAFES-Special Research Initiative. \$24,900. MIS-501080.
2. **Schilling, M.W. (\$15,500, Internal Competitive, PI)**, Martin, J.M., Coggins, P.C., Rogers, R.W. 2005-2006. Utilization of deionized water to combat quality issues in deli ham associated with using pale raw material. MAFES-Special Research Initiative. \$15,500. MIS-501080.
3. **Schilling, M.W. (\$22,000, Internal Competitive, PI)**, Coggins, P.C., Martin, J.M. 2005-2006. Utilizing rice flour and rice starch to add value to low-fat chicken nuggets and frankfurters. MAFES-Alternative Crops. \$25,000. MIS-501080.
4. Marshall, D.L., Andrews, L.S., **Schilling, M.W. (\$50,000, Special Initiative, CO-PI)**. 2004-2007. Seafood and aquaculture harvesting, processing, and marketing in MS. USDA-CSREES. \$251,659 (Initiative). MIS-081440.
5. Marshall, D.L., Andrews, L.S., **Schilling, M.W. (\$50,000, Special Initiative, CO-PI)**. 2005-2007. Seafood and aquaculture harvesting, processing, and marketing in MS. USDA-CSREES. \$249,091 (Initiative). MIS-081460.
6. **Schilling, M.W.** 2005-2006. **(\$2500, External Funds, CO-PI)**. An investigation of the use of the MicroFoss as an indicator of the shelf-life of pasteurized fluid milk. MIS-501080.
7. **Schilling, M.W.** 2005-2006. **(\$3000, External Funds, PI)** Effects of broiler catching methods on breast meat quality. MIS-501080.
8. **Schilling, M.W. (\$22,000, Internal Competitive, PI)**, Fountain, B.J., Coggins, P.C., Martin, J.M. 2006-2007. Production of wheat-free, low-fat chicken nuggets with an emphasis on education pertaining to food quality, nutrition, and health. MAFES-Alternative Crops. \$25,000. MIS-501080.
9. Mikel, W.B., **Schilling, M.W. (\$72,000, External Funds, CO-PI)**, Hanson, D.J., Rentfrow, G. 2006-2007. Evaluation of methyl bromide emissions and potential fumigation alternatives in dry cured ham production. Methyl bromide transitions-USDA. (\$110,000, External Funding).

10. **Schilling, M.W. (\$39,000, Special Initiative, PI)**, Yoon, Y., Martin, J.M., Mikel, W.B. 2006-2007. Effects of sulfuryl fluoride on the chemical composition of dry cured pork. USDA Food Safety Initiative. (\$40,000).
11. **Schilling, M.W. (\$47,000, Special Initiative, PI)**, Yoon, Y., Williams, R.C., Coggins, P.C. 2006-2007. Effects of irradiation source and hydrostatic pressure on chemical composition and *E. coli O157:H7* inactivation in ground beef. USDA Food Safety Initiative. (\$50,000).
12. Coggins, P.C., **Schilling, M.W. (\$4000, Internal Competitive Funds, CO-PI)**. 2006-2007. Development and optimization of a frozen soy concept food. Mississippi Soybean Promotion Board (\$42,497).
13. **Schilling, M.W. (\$2900, External Industry Funds, PI)**. 2006. The effects of a novel stun method on broiler breast meat quality. MOA. Technocatch.
14. **Schilling, M.W. (\$17,941, Internal Competitive Funds, PI)**, Mikel, W.B., Coggins, P.C., Martin, J.M., Williams, J.B. 2007. Relationships between volatile flavor compounds, sensory descriptors, and consumer acceptability of American dry cured ham. MAFES-Special Research Initiative. (\$23,241). MIS-501080.
15. Tidwell, D.K., Coggins, P.C., **Schilling, M.W. (Internal Competitive, CO-PI)**, Silva, J.L. 2007-2008. Development of a whey fruit product. MAFES-Special Research Initiative. (\$19,000).
16. **Schilling, M.W. (\$10,504, External Industry Funds, PI)**. 2007. The effects of a novel stun method on broiler breast meat quality. MOA. Technocatch. (\$10,504).
17. Mikel, W.B., **Schilling, M.W. (\$361,015.80, External Funds, CO-PI)**, Phillips, T., Hanson, D.J., Rentfrow, G. 2007-2010. Evaluation of potential alternatives to methyl bromide fumigation in dry cured ham and aged cheese production. Methyl bromide transitions-USDA. (\$612,199).
18. **Schilling, M.W. (\$12,500, External Industry Funds, PI)**, A.J. Pham, Mikel, W.B., Behrends, J.B. 2008. Determination of volatile flavor compound composition in various sausage raw materials. Johnsonville LLC (\$12,500).
19. **Schilling, M.W. 2008. (\$2,000, Industry Funds, PI)**. Optimal use of phosphate in tumbled catfish fillets. BK Giuliani Corp. (\$2,000).
20. **Schilling, M.W. (\$68,956, Internal Competitive Funds, PI)**, Smith, B., Nannapanenni, R., Behrends, J. 2008. Processing and smoking effects on the quality and safety of enhanced catfish fillets. Mississippi Center for Food Safety and Post-Harvest Technology. (\$68,956).
21. Nannapanenni, R., Yoder, S.F. R., **Schilling, M.W.** 2008. New GRA's Bacteriophage LISTEX P100 for quantitative reduction of *Listeria monocytogenes* loads in aquaculture products and seafood products (Statistical Consultant). (\$48,000).
22. Behrends, J.M., **Schilling, M.W.**, Yoder, S., Schmidt, T., Behrends, S. 2008-2009. Consumer preference of steak surface area in the retail display case from the beef strip loin, ribeye roll, and top sirloin when cut to a constant weight. National Cattlemen's Beef Association - Funded April 1, 2008 - May 31, 2009. (\$59,715).



23. Nannapaneni, R. (40 %)(PI), K. Soni (Co-PI) (40 %), and **M.W. Schilling (20 %)(Co-PI, External Competitive, \$3000, CO-PI)**. 2009-2010. Enhancing microbial safety of fresh soft Queso fresco cheese by GRAS lauric arginate application. DMI 2008 Discovery Program, (\$50,840).
24. **Schilling, M.W. (100 %)** 2008. **GMOA. (\$1900, External Industry Funds, PI)**. Sensory panels conducted for Reed Food Technology. Funded. (\$1900).
25. **Schilling, M.W.** 2008. **(100 %) GMOA. (\$1000, External Industry Funds, PI)**. Sensory panels conducted for Poultry Science Department. Funded. (\$1000).
26. **Schilling, M.W. (40 %)** (**\$77,000, External Industry Funds, PI**), Pham, A.J. (50 %), Williams, J.B. (10%, \$3,000). 2009-2011. Johnsonville. GMOA and Foundation. Relationship between chemical composition and antioxidants on the volatile composition, sensory properties, and consumer acceptability of fresh bratwurst. \$ 80,000
27. **Schilling, M.W. (40 %, \$29,961, Internal Competitive Funds, PI)**, Thaxton, Y.V. (20 %), Christensen, K. (20 %), Radhakrishnan, V. (20 %) 2009. The effects of low atmospheric stunning (LAPS) on the instrumental and sensory quality of broiler breast meat. MAFES-Special Research Initiative. \$29,961.
28. **Schilling, M.W. (50 %, \$4750, External Industry Funds, PI)**, Williams, J.B (50%), Mikel, W.B., 2010. Adding value to chunked and formed and emulsion products using whey protein concentrate. (\$9500). Grande Cheese Company.
29. **Schilling, M.W. (80 %, \$18,000, External Industry Funds, PI)** Williams, J.B. 2010. Determination of the shelf-life and acceptability of bratwursts made with different formulations. (\$18,000). Johnsonville LLC.
30. **Schilling, M.W. (50 %, \$1250, External Industry Funds, PI)**, Williams, J.B.2010. GMOA Production of chunked and formed deli chicken breast (\$2500). Grande Cheese Company.
31. **Schilling, M.W. (40 %, \$47,408.60, Internal Competitive Funds, PI)**, Smith, B.S. Silva, J.L. Kin, S. Kim, T. 2010-2011. Production and optimization of smoked ready-to-eat catfish products including smoked catfish fillets, sausage and fish dip. MAFES Food Safety Initiative \$47,408.60
32. Silva, J.L., Kim, T.J., **Schilling, M.W. (Internal Competitive Funds, CO-PI)**. 2010-2011. Possible sources of yellowing of catfish fillets and possible prevention and controls. MAFES Food Safety Initiative. \$39,152.
33. Silva, J.L., Kim, T.J., **Schilling, M.W. (External Competitive Funds, CO-PI)**. 2009-2014. Evaluating the incidence of microbial pathogens and chemical residues in catfish production as affected by season and reign of production. USDA-ARS \$596,440.
34. **Schilling, M.W. (100 %)** 2010. (**\$1500, External Industry Funds**). Sensory panel conducted for Reed Food Technology. Funded. \$1500.
35. **Schilling, M.W.** 2010. (**\$6500 Industry Funds**). Ohio State University, Sensory Panels conducted for Glory Foods. \$6500.

36. **Schilling, M.W. (100 %)** 2010. (**\$1000, External Industry Funds, PI**). Sensory panel conducted for Reed Food Technology. Funded. \$1000.
37. Hanson, T., Hudson, D., **Schilling, M.W.** 2010 (**\$ 20,013.21 External Funds, CO-PI**). Determining Consumer Awareness and Willingness to Pay for U.S. Farm-Raised Freshwater Prawn: Year 2 Field Studies with Consumers and Chefs. Federal State Marketing Improvement Program, United States Department of Agriculture-Agricultural Marketing Services.
38. Nannapaneni, R. (40 %) (PI), K. Soni (Co-PI) (40 %), Silva, J.L. (10 %), and **M.W. Schilling (10 %)**. 2010. (**\$2000 funding for sensory panels, CO-PI**). Natural biocides with synergistic GRAS antimicrobials for decreasing *Salmonella*, *Listeria monocytogenes*, and total microbial loads to enhance safety and quality of fresh, frozen, and smoked aquaculture food products. MAFES Food Safety Initiative. \$49,660.
39. **Schilling, M.W.**, Phillips, T.W., Mikel, W.B. (**\$10,250 External Funds, PI**). 2010-2011. Alternatives to methyl bromide to control mites on Dry Cured Ham. United States Department of Agriculture through the Southern Region Integrated Pest Management Center. \$20,500.
40. **Schilling, M.W.**, Phillips, T.W., Adam, B. Mikel, W.B. (**\$267,200 External Funds, PI**). 2011-2014. Evaluation of methyl bromide alternatives for their efficacy at controlling pests of dry cured ham and aged cheese products. Methyl bromide transitions-USDA. \$499,971.
41. **Schilling, M.W. (100 %)** 2011. (**\$1500, External Industry Funds**). Sensory panel conducted for Reed Food Technology and Cargill Foods. Funded. \$1500.
42. **Schilling, M.W. (100 %)** 2011. (**\$ 750, External Industry Funds**). Sensory panel conducted for Reed Food Technology. Funded. \$750.
43. **Schilling, M.W. (100 %)** 2011. (**\$900, External Industry Funds**). Sensory panel and chemical analyses conducted for Peco Foods. Funded. \$900.
44. **Schilling, M.W. (100 %)** 2011. (**\$3000, External Industry Funds**). Sensory panels conducted for Johnsonville, LLC. Funded. \$3000.
45. **Schilling, M.W. (100 %)** 2011. (**\$4000**). Sensory panels conducted for Wildlife and Fisheries on Crawfish. Funded. \$4000.
46. **Schilling, M.W.**, Suman, S.P., Smith, B.S., Silva, J.L., Kim, T. 2012. (**\$39,932**). Characterization of protein expression in catfish fillets with red pigmentation. MAFES Food Safety Initiative. \$49,932.
47. **Schilling, M.W.**, Joseph, P., Williams, J.B., Boland, H. 2012. (**\$37,300**). Effects of feeding native warm season grasses on meat composition, quality characteristics and sensory properties of forage and grain finished beef. Special Research Initiative. MAFES. \$37,300
48. Zhai, W., Peebles, E.D. **Schilling, M.W.** 2012-2014. (**\$19,660**). Effects of dietary methionine on meat quality and protein expression in skeletal muscle tissue of broilers. Rhodimet Research Grant, Adisseo, France. \$87,260.

49. **Schilling, M.W.**, Williams, J.B., Boland, H., Freeman, M., Coatney, K, Smith, T. 2013. Determination of enhancement and economic willingness-to-pay models based on flavor profile, sensory and meat quality attributes of native warm season grass fed and grain- or forage-finished beef. MAFES-SRI. (\$48,000).
50. **Schilling, M.W.**, Allen, P., Silva, J., Kim, T. 2013. Determining the relationship between environmental factors, catfish physiology, rigor mortis, and meat quality. MAFES-Food Safety Initiative. (\$49,776.77).
51. **Schilling, M.W. (\$100,000, external industry funds)**, Pham, A.J. Williams, J.B. 2013-2016. Research to gain USDA approval of Mirabella packaging for fresh sausage. \$100,000.
52. **Schilling, M.W (\$100,000, competitive external funds)**, Suman, S., Zhai, W. 2014-2016. Characterization of Protein Expression in pale, soft, and exudative broiler meat. USDA-NIFA (\$149,935).
53. Sharma, C., Nannapaneni, R. **Schilling, M.W.** 2013. Evaluation of antimicrobial activity, shelf-life, and sensory characteristics of catfish protein hydrolysates in catfish and poultry. MAFES-Food Safety Initiative. (\$40,800).
54. Schilling, M.W. 2013 (**\$8500**). Utilization of buffered vinegar to increase the shelf-life of chicken retail cuts packaged in a carbon dioxide atmosphere. Hawkins LLC. (\$8500).
55. Phillips, T.W., **Schilling, M.W. (\$149,132, competitive external funds)**, Adam, B. 2013-2016. Developing IPM with methyl bromide alternatives for protecting southern dry-cured hams. Methyl Bromide Transitions-USDA. (\$499,132).
56. **Schilling, M.W. (\$60,000, external funds)**, Kim, T. 2014-2016. Chemical and microbial Analysis of Mechanically deboned meat. Peco Foods (\$115,000).
57. **Schilling, M.W.**, Kim, T. 2014-2015. Chemical Analysis, Instrumental Analysis, and Sensory Testing of Foods: (Hawkins, D&G Foods, Sanderson Farms, Wayne Farms, Johnsonville): (\$17,500)
58. **Schilling, M.W.** 2014-2018. Advancement. Reed Technology (\$100,000 pledge; \$20,000 per year).
59. **Schilling, M.W.**, Phillips, T.W., Adam, B. Mikel, W.B. (**\$251,448 External Funds, PI**). 2015-2018. Optimization of Food Grade Coatings, Environmental Conditions, and Fumigation of Dry Cured Hams. Methyl bromide transitions-USDA. \$499,998.
60. **Schilling, M.W.**, Kim, T. 2015-2016. (**\$5,000 External Funds, PI**) Utilization of vinegar to control *Listeria monocytogenes* growth in cooked, marinated chicken breast. Hawkins LLC. \$15,500
61. **Schilling, M.W.** 2015. Instrumental shear force evaluation of woody broiler breast meat. Sanderson Farms. \$1500.
62. **Schilling, M.W.**, Kim, T. 2016-2017. Development of clean label pork sausage through the use of antimicrobials and antioxidants. Johnsonville Sausage LLC. \$53,000.

63. **Schilling, M.W.** 2015. Sensory and Instrumental Quality of Broiler Breast Meat from Broilers with Varying Live Body Weights. Wayne Farms. \$18,000.
64. **Schilling, M.W.** 2015-2016. Effect of phosphate replacers on the quality of cooked marinated breast meat and chunked and formed deli ham. \$18,000. **Hawkins**
65. Allen, P.J., **Schilling, M.W. (19,436, Internal Funds, CO-PI)**. 2016. Enhancing product quality in catfish fillets: understanding and reducing incidence of red fillet. Food Safety Initiative. Mississippi State University. \$49,826.
66. **Schilling, M.W.** 2016. (\$5,000 external funding). Effect of using soda ash water in marinated chicken strip quality. Peco Foods. \$5,000.
67. **Schilling, M.W. (PI, \$264,356)**, Zhai, W., Suman, S.P., Dilger, A.C., 2017-2022. (Funded December 2016). Whole proteomic analysis to determine biochemical pathway differences between normal, pale, soft, and exudative and woody breast meat. USDA Foundation Food Quality Program. (\$454,986.00).
68. Freeman, C., **Schilling, M.W. (CO-PI, \$115,300)**, Black, C., Kundu, S., Crist, C.A., Phillips, T.W., Adam, B. 2017-2020. Integration of food grade coatings into ham nets as a means to control ham mite infestations. Methyl bromide transitions - USDA. \$498,387.
69. **Schilling, M.W. (PI, \$43,000)**, Burnett, D., Zhang, X., Campbell, Y., Dinh, T., Cord, C., Crist, C., White, S. 2017-2019. Production of pre-rigor pork with reduced concentrations of sodium chloride. Johnsonville Sausage LLC. \$50,000.
70. Phillips, T.W., **Schilling, M.W. (CO-PI, \$133,052)**, Adam, B. 2018-2021. IPM Methyl Bromide Ham Mite, Methyl bromide transitions - USDA. \$499,000.
71. Cord, C.L., Li, Y., Riaz, M., **Schilling, M.W. (PI, \$10,000)** 2018-2019. Isolation, modification, and processing of plant proteins to optimize functionality in plant-based imitation pork sausage Phase 1. Johnsonville Sausage LLC. \$60,000.
72. **Schilling, M.W. (PI, \$18,000)**. 2018-2019. Ingredient Technology and Product Development. Hawkins, LLC. \$18,000.
73. **Schilling, M.W. (PI, \$20,000)**. 2018-2019. Use of Wooden Breast Meat in Marinated Whole Muscle and Comminuted Poultry Products. Perdue Foods. \$20,000.
74. **Schilling, M.W. 2018**. Peco Foods Excellence Funds. Foundation. \$200,000.
75. **Schilling, M.W. (PI, \$75,000)**. 2019-2020. Multiple Industry Projects. Peco Foods. \$75,000.
76. **Schilling, M.W. (PI, \$24,000)**. 2019. Consumer tests: 6 consumer panels with 100 consumers per panel. Newlyweds Foods. \$24,000.
77. **Schilling, M.W. (PI, \$18,000)**. 2019. Impact of genetic strain on meat quality. Wayne Farms. \$18,000.
78. **Schilling, M.W. (PI, \$10,000)**. 2019. Sensory and shelf-life testing of chicken wings. Wing Stop. \$10,000.

79. Correa, S., Neal, W., Allen, P.J., Dinh, T.T., **Schilling, M.W. (Co-PI, \$34,000)**. 2020-2022. Increasing sustainability of fisheries for resilience of Cambodian communities. Fish Innovation Lab – US AID. **388,914**.
80. Dinh, T.T., **Schilling, M.W. (CO-PI)**, Coatney, K. 2020-2022. Investigating wet-aging effects on water-soluble taste compounds. USDA Foundation Novel Food Processes. (\$199,932).
81. **Schilling, M.W. (\$106,000)**, Gardner, A., Peterson, D.M., Hendrix, J.D., 2020-2022. The integration of food science and health in high schools to promote food science, nutrition, and health academic and career pathways USDA SPECA. \$150,000
82. **Schilling, M.W. (PI, \$34,000)**. 2020. Sensory and shelf-life testing of chicken wings. Wing Stop. \$34,000.
83. **Schilling, M.W. (PI, 32,100)**, White, S.L., Zhang, X., 2020-2021. Validation study for salt processes. **Morton: \$61,110**
84. **Schilling, M.W. (PI. 77,000)**, Zhang, X., Dinh, T.T., Burnett, D.D., Crist, C.A. 2020, Salt Alternatives for the Production of Pre-rigor Pork Bratwurst. Johnsonville LLC. **\$ 89,546**.
85. Jagger, C., **Schilling, M.W. (CO-PI, \$25,000)**. 2020. The integration of food science based instructions in high school courses to increase awareness, interest, and content knowledge in the science of food academic and career pathways. MAFES-Special Research Initiative. **\$50,000**.
86. **Schilling, M.W. (PI, \$144,000)**, Zhang, X., Dinh, T.T., Burnett, D.D., Crist, C.A. 2021-2022. Salt Alternatives for the Production of Pre-rigor Pork Bratwurst. Johnsonville LLC. **\$ 155,000**.
87. Phillips, T.W., **Schilling, M.W. (CO-PI, \$ 230,000)**, Campbell, Y.L., Zhang, X., Vitale, J. 2021-2024. Multi-Tactic Strategies To Manage Arthropod Pests Of Dry-Cured Pork. Methyl bromide transitions - USDA. \$499,000.
88. **Schilling, M.W. 2021**. Advancement. Reed Technology. **\$30,000**.
89. **Schilling, M.W. 2021**. Advancement. Johnsonville. **\$97,500**.

#### **KEY INDUSTRY AND GOVERNMENT RELATIONSHIPS**

- 1) Reed Food Technology
  - a. Sensory Testing
  - b. Product Development and Antimicrobial Testing
  - c. Troubleshooting
- 2) Sanderson Farms
  - a. Meat Quality Testing
  - b. Antimicrobial Testing to meet USDA-FSIS regulations
- 3) Koch Foods
  - a. Meat Quality Testing
  - b. Troubleshooting
- 4) Peco Foods
  - a. Troubleshooting
  - b. Sensory Testing

- 5) Hawkins
  - a. Research Partner
  - b. Sensory Testing
- 6) Johnsonville LLC
  - a. Research Partner
  - b. Consultant
- 7) Edwards and Sons Dry Cured Hams
  - a. Research Partner
  - b. Advisor with Respect to Methyl Bromide
- 8) National Country Ham Association
  - a. Research Partner
  - b. Advisor with Respect to Methyl Bromide
- 9) Environmental Protection Agency
  - a. Advisor with respect to country cured hams
  - b. Technical advisor to the EPA for discussions on dry cured ham with the United Nations
- 10) United States Department of Agriculture
  - a. Advisor with respect to country cured hams
  - b. Technical advisor to the USDA for discussions on dry cured ham with the United Nations

**PEER REVIEWED PUBLICATIONS** (Starting with publication 72, Schilling is the corresponding author when listed last)

1. **Schilling, M.W.**, Marriott, N.G., Acton, J.C. 2001. Effects of modified food starch on the functional properties of boneless cured pork produced from PSE and RFN pork. Proc. 47<sup>th</sup> Intl. Cong. Meat Sci. Tech. Warsaw, Poland. 47:156-157.
2. **Schilling, M.W.**, Claus, J.R., Marriott, N.G., Solomon, M.B., Eigel, W.N., Wang, H. 2002. No effect of hydrodynamic shock wave on protein functionality of beef muscle. Journal of Food Science. 67:335-340.
3. **Schilling, M.W.**, Marriott, N.G., Acton, J.C., Alvarado, C.Z. 2002. Chemical properties of restructured boneless pork produced from PSE and RFN pork utilizing modified food starch, sodium caseinate, and soy protein concentrate. Proc. 48<sup>th</sup> Intl. Cong. Meat Sci. Tech. Rome, Italy. 48:886-887.
4. **Schilling, M.W.**, Mink, L.E., Gochenour, P.S., Marriott, N.G., Alvarado, C.Z. 2003. Utilization of pork collagen for functionality improvement of boneless cured ham manufactured from pale, soft, and exudative pork. Meat Science. 65:547-553.
5. **Schilling, M.W.**, Schilling, J.K., Claus, J.R., Marriott, N.G., Duncan, S.E., Wang, H. 2003. Instrumental texture assessment and consumer acceptability of cooked broiler breasts evaluated using a geometrically uniform-shaped sample. Journal of Muscle Foods. 14:11-23.
6. **Schilling, M.W.**, Marriott, N.G., Acton, J.C., Anderson-Cook, C., Duncan, S.E., Alvarado, C.Z. 2003. Utilization of response surface modeling to evaluate the effects of non-meat adjuncts and combinations of PSE and RFN pork on the texture of boneless cured pork. Journal of Muscle Foods. 14:143-161.
7. **Schilling, M.W.**, Marriott, N.G., Wang, H., Solomon, M.B. 2003. Characteristics of USDA Utility cow beef subjected to blade tenderization and hydrodynamic shock waves. Journal of Muscle Foods. 14:131-142.

8. McCann, T.L., Eifert, J.D., Gennings, C., **Schilling, M.W.**, Carter, W.H. 2003. A predictive model with repeated measures analysis of *Staphylococcus aureus* growth data. Food Microbiology. 20:139-147.
9. Daigle, S.P., **Schilling, M.W.**, Marriott, N.G., Wang, H. 2003. Comparison of tenderness and moisture loss of dry aged beef. Proc. 49<sup>th</sup> Intl. Cong. Meat Sci. Tech. Campinas, Brazil. 153-154.
10. **Schilling, M.W.**, Marriott, N.G., Acton, J.C., Anderson-Cook, C., Alvarado, C.Z., Wang, H. 2004. Utilization of response surface modeling to evaluate the effects of non-meat adjuncts and combinations of PSE and RFN pork on water holding capacity and cooked color in the production of boneless cured pork. Meat Science. 66:371-381.
11. **Schilling, M.W.**, Alvarado, C.Z., Marriott, N.G. 2004. Particle size and non-meat adjunct effects on the protein functionality of boneless cured pork formulated with PSE and RFN raw material. Journal of Muscle Foods. 15:57-68.
12. **Schilling, M.W.**, Daigle, S.P., Alvarado, C.Z., Marriott, N.G., Wang, H. 2004. Pale and normal turkey breast enhancement through the utilization of turkey collagen in a chunked and formed deli roll. Journal of Applied Poultry Research. 13:406-411.
13. **Schilling, M.W.**, Marriott, N.G., Wang, H. 2004. The relationship between CIE L\* and pH at 1 day postmortem in porcine semimembranosus muscles harvested from National Pork Development hogs. Proc. 50th Intl. Cong. Meat Sci. Tech. Helsinki, Finland. Proc. CD Rom Paper 2.49.
14. **Schilling, M.W.**, Daigle, S.P., Alvarado, C.Z., Marriott, N.G., Wang, H. 2005. Effects of collagen addition on the functionality of PSE-like and normal broiler breast meat in a chunked and formed deli roll. A Research Note. Journal of Muscle Foods. 16:46-53.
15. Daigle, S.P., **Schilling, M.W.**, Marriott, N.G., Wang, H., Barbeau, W.E., Williams, R.C. 2005. PSE-like turkey breast enhancement through adjunct incorporation in a chunked and formed deli roll. Meat Science. 69:319-324.
16. Yoon, Y., **Schilling, M.W.**, Bazemore, R. 2005. Utilization of masking techniques to ameliorate agricultural odorants. Food Science Biotechnology. 14:689-693.
17. Casapia, E.C., Coggins, P.C., **Schilling, M.W.**, Yoon, Y., White, C.H. 2006. The relationship between consumer acceptability and descriptive sensory attributes in Cheddar cheese. Journal of Sensory Studies. 21:112-127.
18. Kamadia, V.V., Yoon, Y., **Schilling, M.W.**, Marshall, D.M. 2006. Relationships between odorant concentration and aroma intensity. Journal of Food Science. 71(4):S193-197.
19. White, C.H., Wilson, J.C., **Schilling, M.W.** 2006. An investigation of the use of the MicroFoss as an indicator of the shelf-life of pasteurized fluid milk. Journal of Dairy Science. 89:2459-2464.
20. Robertson, C.B., Andrews, L.S., Marshall, D.L., Coggins, P.C., **Schilling, M.W.**, Martin, R.E., Collette, R. 2006. Effect of X-ray irradiation on reducing the risk of Listeriosis in ready-to-eat vacuum-packaged smoked mullet. Journal of Food Protection. 69:1561-1564.

21. Jackson, V., **Schilling, M.W.**, Coggins, P.C., Martin, J.M. 2006. Utilization of rice starch in the formulation of wheat-free, chicken nuggets. *Journal of Applied Poultry Research*. 15:417-422.
22. Wilbourn, J.A., **Schilling, M.W.**, Martin, J.M., Coggins, P.C., Armstrong, T.A. 2007. Utilization of deionized water and non-meat adjuncts to improve the quality of chunked and formed boneless cured ham formulated with pale, soft, and exudative raw material. *Journal of Muscle Foods*. 18:294-312.
23. **Schilling, M.W.**, Coggins, P.C. 2007. Utilization of agglomerative hierarchical clustering in the analysis of hedonic scaled consumer acceptability data. *Journal of Sensory Studies*. 22:477-491.
24. Rutherford, T.J., Marshall, D.L., Andrews, L.S., Coggins, P.C., **Schilling, M.W.**, Gerrard, P.D. 2007. Combined effect of packaging atmosphere and storage temperature on growth of *Listeria monocytogenes* on ready-to-eat shrimp. *Food Microbiology*. 24:703-710.
25. **Schilling, M.W.**, Radhakrishnan, V., Vizzier-Thaxton, Y., Christensen, K., Thaxton, J.P., Jackson, V. 2008. The effects of chicken catching on broiler breast meat quality. *Meat Science*. 79(1):163-171.
26. Gandy, A.L., **Schilling, M.W.**, Coggins, P.C., White, C.W., Yoon, Y., Kamadia, V.V. 2008. The effect of pasteurization temperature on consumer acceptability, sensory characteristics, volatile compound composition, and shelf-life of fluid milk. *Journal of Dairy Science*. 91:1769-1777.
27. Pham, A.J., **Schilling, M.W.**, Yoon, Y., Kamadia, V.V., Marshall, D.L. 2008. Characterization of fish sauce aroma impact compounds using GC-MS, SPME-Osme-GCO, and Stevens' Power Law exponents. *Journal of Food Science*. 73(4):C268-C274.
28. Battula, V., **Schilling, M.W.**, Vizzier-Thaxton, Y., Behrends, J.B., Williams, J.B., Schmidt, T.B. 2008. The effects of low atmosphere stunning and deboning time on broiler breast meat quality. *Poultry Science*. 87:1202-1210.
29. Dozier, W.A., Corzo, A., Kidd, M.T., **Schilling, M.W.** 2008. Dietary digestible lysine requirement of male and female broilers from 49 to 63 days of age. *Poultry Science*. 87:1385-1391.
30. Pham, A.J., **Schilling, M.W.**, Mikel, W.B., Williams, J.B, Martin, J.M., Coggins, P.C. 2008. Relationships between volatile flavor compounds, sensory descriptors, and consumer acceptability of American dry-cured ham. *Meat Science*. 80:728-737.
31. Coggins, P.C., **Schilling, M.W.**, Kumari, S., Gerrard, P.D. 2008. Development of a semi descriptive language for conventional milk yogurt in the United States. *Journal of Sensory Studies*. 23(5):671-687.
32. **Schilling, M.W.** 2008. Letter to the Editor: A response to the comments of Bendall and Pearce. *Journal of Dairy Science*. 91:4115.
33. Corzo, A., **Schilling, M.W.**, Loar II, R.E., Jackson, V., Kin, S., Radhakrishnan, V. 2009. The effects of feeding distiller dried grains with solubles on broiler meat quality. *Poultry Science*. 88:432-439.



34. **Schilling, M.W.**, Yoon, Y., Tokarsky, O., Pham, A.J., Williams, R.C., Marshall, D.L. 2009. Effects of ionizing irradiation source and hydrostatic pressure on *Escherichia coli* O157:H7 inactivation, chemical composition, and sensory acceptability of ground beef patties. *Meat Science*. 81:705-710.
35. Tokarsky, O., Marshall, D.L., **Schilling, M.W.**, Willeford, K.O. 2009. Comparison of end-point cooking temperature of channel catfish (*Ictalurus punctatus*) fillets. *Journal of Muscle Foods*. 20:325-340.
36. Collins, C.E., Andrews, L.S., Coggins, P.C., **Schilling, M.W.**, Marshall, D.L. 2009. Microbial quality, safety, and sensory acceptability of x-ray treated fresh channel catfish fillets. *Journal of Aquatic Food Product Technology*. 18(4):299-311.
37. Kin, S., **Schilling, M.W.**, Silva, J.L., Smith, B.S., Jackson, V., Kim, T. 2009. Effects of phosphate type on the quality of vacuum tumbled catfish fillets. *Journal of Aquatic Food Product Technology*. 18(4):400-415.
38. Park, S.Y., Yoon, Y., **Schilling, M.W.**, Chin, K.B. 2009. Evaluation of volatile compounds isolated from pork loin (*Longissimus dorsi*) as affected by fiber type of solid-phase microextraction (SPME), preheating and storage time. *Korean Journal of Food Science and Animal Research*. 29(5):579-589.
39. Jackson, V., **Schilling, M.W.**, Falkenberg, S., Schmidt, T.B., Coggins, P.C., Martin, J.M. 2009. Quality Characteristics and storage stability of baked and fried chicken nuggets formulated with wheat and rice flour. *Journal of Food Quality*. 32(6):760-774.
40. Tumlin, K.I, Linares, R., **Schilling, M.W.** 2009. Student motivation and assessment of applied skills in an equine Studies program. *Journal of Applied Learning in Higher Education*. 1:93-108.
41. Schmidt, T.B., **Schilling, M.W.**, Behrends, J.M., Battula, V., Jackson, V., Sekhon, R.K., Lawrence, T.E. 2010. Use of cluster analysis and preference mapping to evaluate consumer acceptability of choice and select bovine *M. Longissimus lumborum* steaks cooked to various endpoint temperatures. *Meat Science*. 84(1):46-53.
42. Sekhon, R.K., **Schilling, M.W.**, Phillips, T.W., Hasan, M.M., Aikens, M.J. Mikel, W.B. 2010. Sulfuryl fluoride fumigation effects on the safety, volatile composition, and sensory quality of dry cured ham. *Meat Science*. 84(3):505-511.
43. Kin, S., **Schilling, M.W.**, Smith, B.S., Silva, J.L., Jackson, V., Kim, T. 2010. Phosphate type affects the quality of injected catfish fillets. *Journal of Food Science*. 75(1):S74-S80.
44. Loar II, R.E., **Schilling, M.W.**, McDaniel, C.D., Coufal, C.D., Rogers, S.F., Karges, K., Corzo, A. 2010. Effect of dietary inclusion level of distillers dried grains with solubles on layer performance, egg characteristics, and consumer acceptability. *Journal of Applied Poultry Research*. 19:30-37.
45. **Schilling, M.W.**, Battula, V., Loar II, R.E., Jackson, V., Kin, S., Corzo, A. 2010. Dietary inclusion level effects of distillers dried grains with solubles on broiler meat quality. *Poultry Science*. 89:752-760.

46. Sekhon, R.K., **Schilling, M.W.**, Phillips, T.W., Hasan, M.M., Aikens, M.J., Nannapaneni, R., Mikel, W.B. 2010. Effects of carbon dioxide and ozone treatments on the volatile composition and sensory quality of dry cured ham. *Journal of Food Science*. 75(5):C452-458.
47. Sekhon, R.K., **Schilling, M.W.**, Phillips, T.W., Hasan, M.M., Aikens, M.J., Corzo, A. Mikel, W.B. 2010. Effects of phosphine and methyl bromide fumigation on the volatile flavor profile and sensory quality of dry cured ham. *Meat Science*. 86(2):411-417.
48. Corzo, A., **Schilling, M.W.**, Loar II, R.E., Barbosa, L.C.G.S., Kidd, M.T. 2010. Responses of Cobb × Cobb 500 broilers to dietary amino acid density regimens. *Journal of Applied Poultry Research*. 19:227-236.
49. Soni, K., Nannapaneni, R., **Schilling, M.W.**, Jackson, V. 2010. Bactericidal activity of GRAS lauric arginate against *Listeria monocytogenes* in milk and queso fresco cheese. *Journal of Dairy Science*. 93:4518-4525.
50. Collins, C.E., **Schilling, M.W.**, Andrews, L.S., Marshall, D.L. 2010. Low dose x-ray treatment of fresh channel catfish fillets does not affect, color, texture, or oxidation. *Journal of Aquatic Food Product Technology*. 19:162-169.
51. Thaxton, Y., Christensen, K., **Schilling, M.W.**, Buhr, J.R., Thaxton, J.P. 2010. A new humane method of stunning broilers using low atmospheric pressure. *Journal of Applied Poultry Research*. 19:341-348.
52. Leick, C.M., Behrends, J.M. Schmidt, T.B., **Schilling, M.W.** 2011. Consumer selection of constant-weight ribeye, top loin, and sirloin steaks. *Meat Science*. 87:66-72.
53. Cannayen, I., Pordesimo, L.O., **Schilling, M.W.**, Columbus, E.P. 2011. Fast and simple measurement of cutting energy requirement of plant stalk and prediction model development. *Industrial Crops and Products*. 33:518-523.
54. Bradley, E.M., Williams, J.B., **Schilling, M.W.**, Coggins, P.C., Crist, C.A., Yoder, S.W., Campano, S.G. 2011. Effects of sodium lactate and acetic acid derivatives on the quality and sensory characteristics of hot-boned pork sausage patties. *Meat Science*. 88:145-150.
55. Lilly, R.A., **Schilling, M.W.**, Corzo, A., Silva, J.L., Martin, J.M. 2011. The effects of dietary amino acid density in broiler feed on carcass characteristics and meat quality. *Journal of Applied Poultry Research*. 20(1):56-67.
56. Lopez, K.P., **Schilling, M.W.**, Corzo, A. 2011. Broiler genetic strain and gender effects on meat characteristics. *Poultry Science*. 90:1105-1111.
57. Kin, S., **Schilling, M.W.**, Smith, B.S., Silva, J.L., Kim, T., Pham, A.J. Campano, S.G. 2011. Potassium acetate and potassium lactate enhance the microbiological and physical properties of marinated catfish fillets. *Journal of Food Science*. 76(4):S242:-S250.
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69. Oladunjoye, A., Soni, K., Nannapaneni, Desai, M., **Schilling, M.W.**, Silva, J.L., Mikel, W.B., Bailey, R.H. 2012. Effect of temperature on *Salmonella Typhimurium* and *Salmonella enteric* biofilm formation and their control by essential oils. Institute of Food Technologists, Las Vegas, NV, June 25-28, 035-69. (Abstract and Poster Presentation)
70. Kurve, V., Joseph, P. Williams, J.B., Boland, H., Riffell, S.K., **Schilling, M.W.** 2012. Meat quality and consumer sensory acceptance of beef from cattle that are fed native warm season grasses during the stocker phase. 8<sup>th</sup> Eastern Native Grass Symposium. Charlottesville, VA. 10.
71. Zhao, Y. Phillips, T.W., Abbar, S., Amoah, B. Mikel, W.B., Schilling, M.W. 2012. Effects of various food-grade coatings on mite mortality and sensory quality of dry cured ham. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, Orlando, FL, November 6<sup>th</sup>-8<sup>th</sup>, 77.
72. Zhao, Y. Phillips, T.W., Aikins, M.J., Mikel, W.B., Schilling, M.W. 2012. Sensory evaluation and pest mortality of dry cured ham fumigation with phosphine in a simulated aging house. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, Orlando, FL, November 6<sup>th</sup>-8<sup>th</sup>, 78.
73. Abbar, S. Schilling, M.W., Phillips, T.W. 2012. Protecting hams from the mite *Tyrophagus putrescentiae* with food-safe approaches. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, Orlando, FL, November 6<sup>th</sup>-8<sup>th</sup>, 44.
74. Amoah, B., Schilling, M.W., Phillips, T.W. 2012. IPM as an alternative for the ham mite, *Tyrophagus putrescentiae*: Monitoring with traps. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, Orlando, FL, November 6<sup>th</sup>-8<sup>th</sup>, 45.
75. Ciaramella, M.A., Allen, P., Joseph, P., D'Abramo, L., Silva, J.L., Kim, T., Kurve, V., Zhao, Y., Desai, M., **Schilling, M.W.** 2013. Effect of salt treatments on survival and consumer acceptability of freshwater prawn, *Macrobrachium rosenbergii*. Institute of Food Technologists Annual Meeting. Chicago, IL. 080-01.
76. Desai, M.A., Joseph, P., Suman, S.P., Silva, J.L., Kim, T., **Schilling, M.W.** 2013 Proteome basis of red color defect in channel catfish (*Ictalurus punctatus*) fillets. Institute of Food Technologists Annual Meeting. Chicago, IL. Graduate Competition Finalist. **2<sup>nd</sup> place presentation.** 085-01.
77. Zhao, Y., Phillips, T.W., Abbar, S., Mikel, W.B., **Schilling, M.W.** 2013 Effects of phosphine fumigation and various food-grade coatings on the safety, flavor, and sensory quality of dry cured ham. Institute of Food Technologists Annual Meeting. Chicago, IL. (Accepted). Graduate Competition Finalist. **1<sup>st</sup> place presentation.** 218-02.
78. Kurve, V., Joseph, P. Williams, J.B., Boland, H., Riffell, S.K., **Schilling, M.W.**, 2013. Meat quality and sensory attributes of beef from cattle that were fed native warm season grass during the stocker phase and finished on grain. Institute of Food Technologists Annual Meeting. Chicago, IL. 170-01

79. Yuceer, Y.K., Pham, A.J., Joseph, P., Kurve, V., Boland, H., **Schilling, M.W.** 2013. Volatile aroma compound composition from loin steaks harvested from forage- and grain-finished beef fed native-warm season grass in the stocker phase. Institute of Food Technologists Annual Meeting. Chicago, IL. 073-10.
80. Perez, S.M., Pham, A.J., Jackson, V., **Schilling, M.W.** 2013. Effect of soy fiber and modified food starch addition on the yields, quality, and consumer acceptability of deep-fat fried chicken nuggets. Institute of Food Technologists Annual Meeting. Chicago, IL. 159-01.
81. Arroyo-Llantin, N., Kim, T., Silva, J.L., **Schilling, M.W.**, Tidwell, D., Brown L. 2013. Drug resistance of *Salmonella* serovars isolated from live and processed fish. Institute of Food Technologists Annual Meeting. Chicago, IL. 198-02.
82. Pham, A.J., Williams, J.B., Tolentino, A.C., Silva, J.L., **Schilling, M.W.** 2013. Changes in the physiochemical, microbial and sensory characteristics of fresh pork sausage containing varying combinations of rosemary (*Rosmarinus officinalis L.*) and green tea (*Camella sinensis L.*) extracts during retail display. Meat Science. 96:453.
83. Pham, A.J., Williams, J.B., Kin, S., Xiong, Y.L. **Schilling, M.W.** 2013. Effects of rosemary (*Rosmarinus officinalis L.*) and green tea (*Camella sinensis L.*) extracts on the keeping quality and shelf-life stability of fresh pork sausage during long-term frozen storage followed by retail display. Meat Science. 96: 447-448.
84. Pham, A.J., Williams, J.B., Perez, S.M., **Schilling, M.W.** 2013. Changes in volatile composition of fresh pork sausage with rosemary *Rosmarinus officinalis L.*) and green tea (*Camella sinensis L.*) extracts during long-term frozen storage followed by retail display. Meat Science 96:446
85. Abbar, S. Zhao, Y., Phillips, T.W., Schilling, M.W. 2013. Chemical alternatives for suppressing the ham mite, *Tyrophagus putrescentiae*. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, San Diego, CA, November 4<sup>th</sup>-6<sup>th</sup>, 36.
86. Amoah, B., Schilling, M.W., Phillips, T.W. 2013. Trapping the ham mite, *tyrophagus putrescentiae*, with a food bait: A monitoring tool for IPM. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, San Diego, CA, November 4<sup>th</sup>-6<sup>th</sup>, 37.
87. Phillips, T.W., Schilling, M.W. 2013. Fumigation alternatives for the ham mite, *Tyrophagus putrescentiae*. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, San Diego, CA, November 4<sup>th</sup>-6<sup>th</sup>, 38.
88. Kurve, V., Joseph, P. Williams, J.B., Boland, H., Riffell, S.K., **Schilling, M.W.** 2013. Meat quality and consumer sensory acceptance of beef from cattle that are fed native warm season grasses during the stocker phase. Meat Science. 96:446-447.
89. Ciaramella, M.A., Allen, P., Joseph, P., D'Abramo, L., Silva, J.L., Kim, T., Kurve, V., Zhao, Y., Desai, M., **Schilling, M.W.** 2013. Salt acclimation of freshwater prawns and its effect on consumer acceptance, Annual Meeting of the American Fisheries Society, Little Rock, AR, September 8-12, 2013.

90. Freeman, M., Coatney, K.T., **Schilling, M.W.**, 2013. Experimental analysis of willingness-to-pay for value-added prawns. North American Association of Fisheries Economists. St. Petersburg, FL, May 2013.
91. Freeman, M., Coatney, K.T., **Schilling, M.W.**, 2013. Experimental analysis of willingness-to-pay for value-added prawns. Southern Economic Association, Tampa, FL, November, 2013.
92. Ciaramella, M., Allen, P.J., **Schilling, M.W.** 2014. Alterations in physiology and quality following cumulative stress events in cultured channel catfish. Graduate Student Research Symposium, Mississippi State University, Mississippi State, MS. February, 2014.
93. Ciaramella, M., Allen, P.J., **Schilling, M.W.** 2014. The effect of cumulative stress on growth and fillet quality in channel catfish. Southeastern Natural Resources Graduate Student Research Symposium, Starkville, MS. March 5, 2014.
94. Ciaramella, M., Allen, P.J., **Schilling, M.W.** 2014. Cumulative stress effects on growth, physiology in fillet quality in channel catfish. American Fisheries Society. MS/TN Chapter Meeting, Chase, TN, March 19<sup>th</sup>, 2014.
95. Desai, M.A., Kurve, V., Soni, K., Smith, B.S., Campano, S.G. **Schilling, M.W.** 2014. Utilization of buffered vinegar to increase the shelf-life of chicken retail cuts packaged in a carbon dioxide atmosphere. Institute of Food Technologists Annual Meeting. New Orleans, LA COMP12-03.
96. Pegg, A. Garcia, A., Kim, T., **Schilling, M.W.**, Marshall, D., Springer, S., Silva, J.L. 2014. Structural differences between Highbush (*Vaccinium Corymbosum*) and Rabbiteye (*V. Ashei*) blueberries. Institute of Food Technologists Annual Meeting. New Orleans, LA. 60-01.
97. Stokes, A.M., Tidwell, D.K., Briley, C.A., Burney, L., **Schilling, M.W.** 2014. Consumer acceptability of gluten-free sweet potato cookies. Journal of the Academy of Nutrition and Dietetics. (Suppl2): A-49.
98. Abbar, S., **Schilling, M.W.**, Phillips, T.W. 2014. Combination of sulfuryl fluoride with heat to control the mold mite, *Tyrophagus putrescentiae* (Shrank) (*Acarina: Acaridae*), a serious pest of country hams. Entomological Society of America Annual Meeting. November, 2014.
99. Zhao, Y., Abbar, S., Phillips, T.W., **Schilling, M.W. (Speaker)**. 2014. Development of food grade coatings to prevent mite infestation on dry cured ham. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, Orlando, FL; November 2014. Conference Proceedings)
100. Lee, Y., Freeman, M., Coatney, K., **Schilling, M.W.**, Collart, A. 2014. Does Experience Overcome Perception Bias for Consumers of Grass-Finished Beef? Association of Environmental and Resource Economists. Southern Association Meetings. November, 2014.
101. Abbar, S., Saglam, O., **Schilling, M.W.**, Phillips, T.W. 2015. Replacing ozone-depleting substances-methyl bromide alternatives to control ham mites. Advancement of Science Annual Meeting (AAAS Meeting). San Jose California; February 15<sup>th</sup>, 2015.

102. Ciaramella, M.A., Allen., P. J., **Schilling, M.W.** 2015. (052) The Effects of Environmental Stress on Consumer Acceptability of Cooked Channel Catfish, *Ictalurus Punctatus*, Fillets. Institute of Food Technologists Annual Meeting. Chicago, IL. July 2015. 49-52.
103. Desai, M., Jackson, V., Suman, S.P., Nair, M.N., Beach, C.M., **Schilling, M.W.** 2015. Proteome basis of pale, soft, and exudative broiler meat from a commercial Processing Plant. International Congress of Meat Science and Technology Conference Proceedings. Clermont-Ferrand France August 23<sup>rd</sup>-28<sup>th</sup>, 4.23.
104. Abbar, S., Amoah, B., Zhao, Y., Campbell, Y.L., **Schilling, M.W.** 2015. Food-safe-coatings to prevent infestations of the ham mite on dry cured hams. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, San Diego, CA. November 2015. Conference Proceedings. 41-1.
105. Amoah, B., Abbar, S., **Schilling, M.W.**, Phillips, T.W. 2015. Ham mite IPM: Monitoring, prevention, and mitigation as MB alternatives. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, San Diego, CA. November 2015. Conference Proceedings. 42-1.
106. Campbell, Y.L., Zhao, Y., Abbar, S., Phillips, T.W., **Schilling, M.W. (Speaker)** 2015. Food grade coating use to prevent ham mite infestations in dry cured ham production. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, San Diego, CA. November 2015. Conference Proceedings. 43-1.
107. Sukumaran, A.T., McCain, A.K., Campbell, Y.L., Kim, T., **Schilling, M.W.**, Dinh, T.T.N. 2016. Effect of pre-rigor deboning and storage on the growth of *Salmonella* and *E. coli* in various stages of beef sausage production. Abstract 122. Reciprocal Meats Conference. San Angelo, TX, June 19-23<sup>rd</sup>. American Meat Science Association.
108. Desai, M., Jackson, V., Zhai, W., Suman, S., Nair, M., Beach, C., **Schilling, M.W.** 2016. Proteome basis of pale, soft, and exudative broiler breast (pectoralis major) meat. Abstract 80. Reciprocal Meats Conference. San Angelo, TX, June 19-23<sup>rd</sup>. American Meat Science Association.
109. Cai, K., Desai, M., Shao, W., Chen, X., Campbell, Y.L., Nair, M., Suman, S.P., **Schilling, M.W.** 2016. Quality characteristics of normal and woody breast meat. Abstract 73. Reciprocal Meats Conference. San Angelo, TX, June 19-23<sup>rd</sup>. American Meat Science Association.
110. Campbell, Y.L., Zhao, Y., Goddard, J., Abbar, S., Phillips, T.W., **Schilling, M.W.** 2016. Application of food grade coatings to prevent mite infestation in dry-cured ham processing facilities. Abstract 51. Reciprocal Meats Conference. San Angelo, TX, June 19-23<sup>rd</sup>. American Meat Science Association.
111. Morris, C.S., Smith, B.S., Campbell, Y.L., **Schilling, M.W.** 2016. Utilization of phosphate alternatives to produce chunked and formed deli ham. Abstract 24. Reciprocal Meats Conference. San Angelo, TX, June 19-23<sup>rd</sup>. American Meat Science Association.
112. Zhang, X., Campbell, Y.L., Goddard, J., Abbar, S., Phillips, T.W., **Schilling, M.W.** 2016. Use of food-grade ingredient treated nets to control ham mites on dry cured ham. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, Orlando, FL; November 2016. Conference Proceedings).

113. Campbell, Y.L., Zhao, Y., Zhang, X., Goddard, J., Abbar, S., Phillips, T.W., **Schilling, M.W.** 2016. Update on use of food grade coatings to control mite infestations. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, Orlando, FL; November 2016. Conference Proceedings).
114. Campbell, Y.L., Zhao, Y., Zhang, X., Goddard, J., Abbar, S., Phillips, T.W., **Schilling, M.W.** 2017. Application of food grade coatings to prevent mite infestation in dry cured ham processing facilities. Institute of Food Technologists Annual Meeting. Las Vegas, NV. June 2017. 1<sup>st</sup> Place Muscle Foods Division Poster competition.
115. Zhang, X., Campbell, Y.L., Phillips, T.W., Abbar, S., Goddard, J., **Schilling, M.W.** 2017. Use of Food-Grade Ingredient Treated Nets on Dry Cured Ham to Control Ham Mite Infestations. Institute of Food Technologists Annual Meeting. Las Vegas, NV. June 2017.
116. Zhang, X., Byron, M.B., Goddard, J., Phillips, T.W. Campbell, Hendrix, J.D., Abbar, S., **Schilling, M.W.** 2017. Application of food-grade ingredients infused nets to control mite infestation on dry cured ham. Reciprocal Meats Conference. College Station, TX, June 2017. American Meat Science Association.
117. Morris, C.S., Portillo, H.A., Smith, B.S., Campano, C.G., Williams, J.B., **Schilling, M.W.** 2017. **Authors:** Utilization of whey protein concentrate and oat fiber as phosphate alternatives in ready-to-eat (RTE) marinated chicken breast. Reciprocal Meats Conference. College Station, TX, June 2017. American Meat Science Association.
118. Hendrix, J.D., Zhang, X., Byron, M., Cord, C.L., Goddard, J., Kim, T., **Schilling, M.W.** 2017. Impact of Relative Humidity and Temperature on Mite Reproduction and Mold Growth on Dry Cured Ham. Reciprocal Meats Conference. College Station, TX, June 2017. American Meat Science Association.
119. Hendrix, J.D., Zhang, X., Byron, M., Krishnan, K., Cord, C.L., Goddard, J., Kim, T., Phillips, T.W. **Schilling, M.W.** 2017. Relative humidity and temperature effects on dry cured ham mite infestations. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, San Diego, CA; November 2017. (Conference Proceedings).
120. Phillips, T.W., Abbar, S., Amoah, B., Maille, J., Campbell, Y., Zhao, Y, Zhang, X., **Schilling, M.W.** 2017. Status of IPM for ham mites: prevention, monitoring, decision-making and control. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, San Diego, CA; November 2017. (Conference Proceedings).
121. Zhang, X., Hendrix, J.D., Byron, M.D., Mukherjee, S., Campbell, Y.L. Zhai, W., **Schilling, M.W.** 2018. Broiler genetic strain and diet on the incidence of woody breast meat. USDA/NIFA AFRI A1341 and A1361, Program Directors Meeting. Boston, MA. June 2018.

122. Hendrix, J.D., Zhang, X., Campbell, Y.L., Zhang, L., Siberio, L., Cord, C.L., Silva, J.L., Goddard, J., Kim, T., Phillips, T.W., **Schilling, M.W.** 2018. The effect of controlling temperature and relative humidity on *Tyrophagus putrescentiae* (Schrank) (Sarcoptiformes: Acaridae) infestations on dry cured hams treated in food grade ingredient infused nets. Reciprocal Meats Conference. Kansas City, MO, June 2018. American Meat Science Association.
123. Zhang, X., Hendrix, J.D., Byron, M.D., Mukherjee, S., Campbell, Y.L. Zhai, W., **Schilling, M.W.** 2018. Broiler genetic strain and diet on the incidence of woody breast meat. Reciprocal Meats Conference. Kansas City, MO, June 2018. American Meat Science Association.
124. Obe, T., Nannapaneni, R., **Schilling, M.W.**, McDaniel, C. Kiess, A. The persistence of Salmonella after completion of sanitization procedures of a poultry processing plant. Poultry Science Association Meeting July 2018.
125. Krishnan, K., To, K.V., Lima, G., Byron, M.D., Zhang, X., Hendrix, J.D., Campbell, Y.L., Shao, W., Cord, C.L., Crist, C.A., Phillips, T.W., **Schilling, M.W.** 2018. Relative humidity and temperature effects on mite infestations on Cheddar cheese. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, Orlando, FL; November 2018 (Conference Proceedings).
126. Maille, J., **Schilling, M.W.**, Edde, P., Phillips, T.W. 2018. Alternative fumigants for key stored product pests: Screening and efficacy studies. Entomological Science Association Meeting, Vancouver, British Columbia, CA, November, 11<sup>th</sup>, 2018.
127. Manu, N., **Schilling, M.W.**, Maille, J., Phillips, T.W. 2018. Developing integrated pest management strategies to control mold mites *Tyrophagus putrescentiae* (Schrank) (Sarcoptiformes: Acaridae). Entomological Science Association Meeting, Vancouver, British Columbia, CA, November, 11<sup>th</sup>, 2018.
128. Von Staden, M.E., Byron, M.D., Jarvis, T.R., Zhang, X., Williams, J.B., Crist, C.S., **Schilling, M.W.** 2019. Impact of woody breast severity on the sensory properties and acceptability of chicken. Reciprocal Meats Conference. Fort Collins, CO, June 2019. American Meat Science Association.
129. Zhang, X., Zhang, L., Hendrix, J.D., Zhai, W., **Schilling, M.W.** 2019. Characterization of caecal microbiota in broilers that differ in genetic strain, nutrition, and development of woody breast. Reciprocal Meats Conference. Fort Collins, CO, June 2019. American Meat Science Association.
130. Zhang, X., Hendrix, J.D., To, K.V., Campbell, Y.L. Von Staden, M.E., Suman, S.P., Li, S., Zhai, W. **Schilling, M.W.** 2019. Quantitative proteomic characterization associated with woody breast meat from broilers fed a standard or an amino acid-reduced diet. Reciprocal Meats Conference. Fort Collins, CO, June 2019. American Meat Science Association.
131. Jarvis, T.R., Byron, M.D., Von Staden, M.E., Crist, C.A., Rowe, C., Smith, B.S., **Schilling, M.W.** 2019. Quality Differences in Wooden Breast Meat Marinated with Commercial Ingredients. Reciprocal Meats Conference. Fort Collins, CO, June 2019. American Meat Science Association.
132. Byron, M.D., Von Staden, M.E., Zhang, X., Crist, C.A., Zhai, W., **Schilling, M.W.** 2019. Impact of Refrigerated Storage Time on the Instrumental Quality Traits of Woody Broiler Breast Meat. Reciprocal Meats Conference. Fort Collins, CO, June 2019. American Meat Science Association.



133. Rogers, W.D., Campbell, Y.L., Shao, W., Manu, N., Phillips, T.W., **Schilling, M.W.** 2019. Use of C8C9C10 fatty acids to control *Tyrophagus putrescentiae* on dry-cured ham. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, San Diego, CA; November 2019. (Conference Proceedings).
134. Manu, N., **Schilling, M.W.**, Phillips, T.W. 2019. The efficacy of selected acaricides against *Tyrophagus putrescentiae* (Shrank) in laboratory trials. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, San Diego, CA; November 2019. (Conference Proceedings).
135. To, K.V., Zhang, X., Shao, W., Hendrix, J.D., Byron, M., Campbell, Y.L., Phillips, T.W., Dinh, T.T., **Schilling, M.W.** 2019. The effects of environmental conditions and dry-cured ham initial water activity on mite infestations. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, San Diego, CA; November 2019. (Conference Proceedings).
136. Campbell, Y.L. Shao, W. Dinh, T.T, **Schilling, M.W.** 2019. Dry cured ham research trial to control mold in aging facilities. Annual International Research Conference on Methyl Bromide Alternatives and Emission Reduction, San Diego, CA; November 2019. (Conference Proceedings).
137. Maille, J.M., Ramadan, G., **Schilling, M.W.**, Edde, P., Phillips, T.W. 2019. Status of alternative fumigants for controlling key stored product pests. Entomology. Entomological Science Association Meeting. St. Louis, MO.
138. Manu, N., Maille, J.M., **Schilling, M.W.** Phillips, T.W. 2019. Potential for an alarm pheromone as a repellent to protect dry-cured hams from the mold mite, *Tyrophagus putrescentiae* (Schränk) (Acari: Acaridae). Entomology. Entomological Science Association Meeting. St. Louis, MO.
139. Maille, J.M., Manu, N., **Schilling, M.W.**, Phillips, T.W. 2019. Going ham! Invertebrate pests of American dry-cured ham facilities. Entomology. Entomological Science Association Meeting. St. Louis, MO.
140. Obe, T. Nannapaneni, R., **Schilling, M.W.**, Zhang, L., Kiess, A. 2020. Mode of persistence and antibiotics resistance of *Salmonella* isolates from poultry processing equipment. International Poultry Scientific Forum. Atlanta, GA. January 2020.
141. Poudel, I., McDaniel, C.D., **Schilling, M.W.**, Adhikari, P. 2020. Effects of split feeding limestone particle size ratios on egg production , egg quality, and eggshell strength of White Leghorn W-36 hens in the late production phase. International Poultry Scientific Forum. Atlanta, GA. January 2020.
142. To, K.V., Zhang, X., Jarvis, T.R., Suman, , S.P., Ki, S., Hendrix, J.D., Zhai, W. , Chen, J., Zhu H., Campbell, Y.L., **Schilling, M.W.** 2020. Effects of genetic strain of broilers on proteome profiles of normal and woody breast meat. International Congress of Meat Science and Technology Conference Proceedings. Orlando, FL. Virtual due to COVID. August 2<sup>nd</sup>-7<sup>th</sup>, 62.
143. Jarvis, T.R., Zhang, X., Rowe, C., Smith, B.S., Crist, C.A., **Schilling, M.W.** 2020. Quality differences in traditional and clean label chicken patties formulated with woody breast meat. International Congress of Meat Science and Technology Conference Proceedings. Orlando, FL. Virtual due to COVID. August 2<sup>nd</sup>-7<sup>th</sup>, 76.

144. Tran, T.T.T. Ton, N.M.N., Nguyen, T.T., Le, V.V.M., Sanjeev, D., **Schilling, M.W.**, Dinh, T.T. 2020. Application of guava leaf extract in fresh pork sausage. International Congress of Meat Science and Technology Conference Proceedings. Orlando, FL. Virtual due to COVID. August 2<sup>nd</sup>-7<sup>th</sup>, 96.
145. Zhang, X., Antonelo, D., Suman, S.P., Chen, J., Zhu, H., Zhai, W., **Schilling, M.W.** 2020. Postmortem proteomic changes in normal and woody broiler breast muscle. . International Congress of Meat Science and Technology Conference Proceedings. Orlando, FL. Virtual due to COVID. August 2<sup>nd</sup>-7<sup>th</sup>, 117.
146. Sajeev, D., Anderson, O., Dahlgren, C., Thames, H., Fancher, C., Sukumaran, A., White, S.W., Feugang, J., Rivers, O., **Schilling, M.W.**, Dinh, T.T. 2020. Effects of 3 % acetic acid on *Salmonella* reduction in pork trimming. International Congress of Meat Science and Technology Conference Proceedings. Orlando, FL. Virtual due to COVID. August 2<sup>nd</sup>-7<sup>th</sup>, 177.
147. Budavarthi, R., Crist, C.A., Crist, B. Williams, J.B., **Schilling, M.W.** 2020. Impact of water hardness on marinated broiler breast yield and quality. Institute of Food Technologists Annual Meeting. Virtual do to COVID. July 2020. 2<sup>nd</sup> Place Muscle Foods Division Poster competition.
148. Zhang, B., Zhang, X., Schilling, M. W., Li, X., Tabler, G. T., Peebles, E. D., Zhai, W. 2021. Effects of Broiler Genetic Strain and Dietary Amino Acid Reduction on Meat Yield and Quality (Part II). *Poultry Science*.
149. Zhang, X., Hendrix, J., Zhai, W., Schilling, M. W. AMSA Exclusive: The effects of genetics and nutrition on the incidence of woody breast meat and proteomic methods to characterize poultry meat quality defects.
150. White, S.A., Campbell, Y.L., Smith, S.W., Freeman, C., Phillips, T.W., **Schilling, M.W.** 2021. Effectiveness of food-grade coatings treated nets after various drying methods at controlling mite growth on dry-cured hams. Abstract 19. 74<sup>th</sup> Annual Reciprocal Meats Conference, Reno, Nevada, American Meat Science Association.
151. Shao, W., Campbell, Y.L., Zhang, X., Hendrix, J.D., Phillips, T.W., **Schilling, M.W.** 2021. Application of food grade coatings to prevent mite infestation in American country cured ham processing. Abstract 28. 74<sup>th</sup> Annual Reciprocal Meats Conference, Reno, Nevada, American Meat Science Association.
152. Wang, S., To, K.V., Dahlgren, C.B., Sajeev, D., Rivera, D., **Schilling, M.W.**, Suman, S.P., Dinh, T.T. 2021. Lean color and oxidative biomarkers in post-rigor longissimus muscle from beef cattle injected with hydrogen peroxide. Abstract 45. 74<sup>th</sup> Annual Reciprocal Meats Conference, Reno, Nevada, American Meat Science Association.
153. Wang, S., To, K.V., Dahlgren, C., Fornes, C., Hessler, H., Zhang, X., Campbell, Y.L. Buseman, B. Bass, P., Colle, M., **Schilling, M.W.**, Dinh, T.T. 20021. Free amino acid content in longissimus lumborum and semimembranosus muscles from electrically stimulated beef carcasses. Abstract 58. 74<sup>th</sup> Annual Reciprocal Meats Conference, Reno, Nevada, American Meat Science Association.
154. Jia, L., Zhang, X., Li, X., Hsu, C.-Y., Schilling, M. W., Kiess, A. S., Peebles, E. D., Zhang, L. 2022. *Effects of dietary bacitracin or Bacillus subtilis on the woody breast myopathy-associated gut microbiota of Eimeria spp. challenged and unchallenged broilers.* 2022 International Poultry Scientific Forum.

## PRESENTATIONS

1. Gandy, A.L., White, C.H., Wilson, J.C, **Schilling, M.W.**, Coggins, P.C. 2005. Use of optical sensor technology to rapidly determine shelf life of pasteurized milk. Magnolia Section, Institute of Food Technologists Section Meeting, March 27<sup>th</sup>, Biloxi, MS. Oral presentation.
2. Casapia, E.C., Coggins, P.C., **Schilling, M.W.** 2005. The relationship between sensory attributes and consumer acceptability of cheddar cheese aged for 2, 4, and 7 Months. **Graduate Student Association Research Symposium, April 8<sup>th</sup>, Starkville, MS.** Poster presentation.
3. Collins, C.E., Andrews, L.S., Coggins, P.C., **Schilling, M.W.**, Marshall, D.L. 2005. Influence of x-ray irradiation on aroma, appearance, and texture of fresh catfish fillets. **Graduate Student Association Research Symposium, April 8<sup>th</sup>, Starkville, MS.** Oral presentation.
4. Gandy, A.L., White, C.H., Wilson, J.C, **Schilling, M.W.**, Coggins, P.C. 2005. Use of optical sensor technology to rapidly determine shelf life of pasteurized milk. **Graduate Student Association Research Symposium, April 8<sup>th</sup>, Starkville, MS.** Oral presentation.
5. Radhakrishnan, V., **Schilling, M.W.**, Vizzier-Thaxton, Y., Thaxton, J.P. 2005. Effects of catching method on the quality of broiler breast meat. **Graduate Student Association Research Symposium, April 8<sup>th</sup>, Starkville, MS.** Oral presentation.
6. Yoon, Y., Fu, S., **Schilling, M.W.**, Bazemore, R. 2005. Strategies for determination and decreasing off-flavor compounds in foods. Korean Institute of Food Science and Technology Annual Meeting. Seoul, South Korea, June 10-15.
7. **Schilling, M.W.**, Pham, A.J., Mikel, W.B., Coggins, P.C., Martin, J.M., Williams, J.B. 2007. Relationships between sensory descriptors, sensory acceptability and volatile flavor compounds of American dry-cured ham. 15th Annual National Country Ham Association Meeting. March 30-31, Memphis, TN.
8. **Schilling, M.W.**, Rentfrow, G., Hanson, D.J., Mikel, W.B. 2007. Methyl bromide use to combat mite infestation in dry-cured ham during production. 15th Annual National Country Ham Association Meeting. March 30-31, Memphis, TN.
9. Amezcuita, A., **Schilling, M.W.**, Phillips, T., Rentfrow, G., Hanson, D.J., Mikel, W.B. 2007. Evaluation of potential alternatives to methyl bromide fumigation in dry cured ham and aged cheese production. 15th Annual National Country Ham Association Meeting. March 30-31, Memphis, TN.
10. **Schilling, M.W.** Meat Chemistry. Marination 101 Short Course. 2007. Mississippi State University. March 28th-30th, Starkville, MS.
11. Coggins, P.C., **Schilling, M.W.**, Pollard, A.N., Radhakrishnan, V. 2007. Sensory Evaluation of Muscle Food Products: Making Sense of It. Marination 101 Short Course. Mississippi State University. March 28th-30th, Starkville, MS.
12. **Schilling, M.W.**, Jackson, V., Pham, A.J., Sekhon, R., Battula, V. Kamadia, V. 2007. Sensory Properties of Meat. Research Chefs Association. Ingredient Functionality Workshop. (August 29-30<sup>th</sup>).

13. **Schilling, M.W.**, Jackson, V., Williams, J.B. 2008. Experiments in Food Science. Annual 4-H Volunteers Workshop. Mississippi State University Extension. (March 1<sup>st</sup> 2008, Starkville, MS).
14. **Schilling, M.W.**, Jackson, V. Sensory Analysis of Muscle Food Products. 2008. Marination 101 Short Course. Mississippi State University. March 24<sup>th</sup>-26<sup>th</sup>, Starkville, MS.
15. **Schilling, M.W.** Advanced Meat Chemistry. Marination 201 Short Course. 2008. Mississippi State University. March 26<sup>th</sup>-28<sup>th</sup>, Starkville, MS.
16. **Schilling, M.W.**, Jackson, V. Advanced Sensory Analysis of Muscle Food Products. 2008. Marination 201 Short Course. Mississippi State University. March 26<sup>th</sup>-28<sup>th</sup>, Starkville, MS.
17. **Schilling, M.W.**, Behrends, J.M., Williams, J.B., Jackson, V. 2008. Flavor Challenges of Sodium Reduction in Processed Meat Products. Invited Concurrent Technical Session. Reciprocal Meats Conference. Gainesville Florida, June 23<sup>rd</sup>. American Meat Science Association.
18. Owens, C.M., **Schilling, M.W.** 2009. Muscle to Meat: Understanding Meat Chemistry and its Role in Marination. International Poultry Expo (Invited Presentation). Meatingplace.com. January, 28<sup>th</sup>, 2009, Atlanta, GA.
19. **Schilling, M.W.**, Jackson, V. Williams, J.B., Kin, S. Pham, A.J., Radhakrishnan, V., Sekhon, R. Battula, V. Lilly., R.A. 2009. Meat Protein Functionality (Lectures and Labs). Culinology Symposium, Mississippi State University, February 6-7, Starkville, MS.
20. **Schilling, M.W.**, Jackson, V. Sensory Analysis of Muscle Food Products. 2009. Marination 101 Short Course. Mississippi State University. April, Starkville, MS. April 16<sup>th</sup>.
21. **Schilling, M.W.**, Mikel, W.B., Phillips, T.W., Hasan, M., Aiken, J.M., Sekhon, R. 2009. Methyl Bromide Update. National Country Ham Association Annual Meeting, April 3<sup>rd</sup>-4<sup>th</sup>, Myrtle, Beach, SC.
22. Kin, S., **Schilling, M.W.**, Smith, B.S., Silva, J.L., Kim, T. 2009. Phosphate Use in Catfish Marination: Sensory Testing and Product Development. Catfish Processors Workshop. September 24<sup>th</sup>. Starkville, MS.
23. **Schilling, M.W.**, Jackson, V., Williams, J.B. 2009. Experiments in Food Science. Annual State 4-H Conference. Mississippi State University Extension. (May 2009, Starkville, MS).
24. **Schilling, M.W.**, Jackson, V., Pham, A.J., Sekhon, R., Battula, V. 2008 and 2009. Fun with Food Science. Mississippi State University Food Camp, Department of Food Science, Nutrition, and Health Promotion (June 23<sup>rd</sup>-June 27<sup>th</sup>).
25. Silva, J.L. D'Abrahamo, L.D., **Schilling, M.W.**, Kim, T. 2009 Sensory Enhancement of Freshwater Prawns - Consumer Panel Test. U.S. Freshwater Prawn Growers Association 9<sup>th</sup> Annual Meeting. December 4<sup>th</sup>-5<sup>th</sup>, Tunica, MS.
26. **Schilling, M.W.** 2010. Functionality of White And Dark Poultry Meat - Putting The Right Muscle Behind Your Product. International Poultry Expo (Invited Presentation). Meatingplace.com. January, 28<sup>th</sup>, 2010, Atlanta, GA.

27. **Schilling, M.W.**, Pham, A.J., 2010. Applications of gas chromatography in flavor analyses of foods. Mississippi University for Women. Invited Lecture. Department of Sciences and Mathematics. March 10<sup>th</sup>.
28. **Schilling, M.W.**, Phillips, T.W., Aikens, J.M., Hasan, M.M., Sekhon, R.K. Mikel, W.B. 2010. Research Update: Evaluating Potential Methyl Bromide Alternatives for their Efficacy against Pest Infestations Common to Dry Cured Ham. National Country Ham Association Annual Meeting, April 16<sup>th</sup>-17<sup>th</sup>, Asheville, NC.
29. **Schilling, M.W.**, Williams, J.B., Pham, A.J., Lilly, R.A., Radhakrishnan, V. 2010. Great Value Natural Oxidant System. Presentation. Johnsonville Sausage LLC, Sheboygan, WI, October 6-8. pp. 1-41.
30. **Schilling, M.W.**, Pham, A.J., Williams, J.B. 2010. Project Update: Relationships between Chemical Composition and Antioxidants on the Volatile Composition, Sensory Properties, and Consumer Acceptability of Fresh Bratwurst. Presentation. Johnsonville Sausage LLC, Sheboygan Falls, WI, October 6-8. pp. 1-41.
31. **Schilling, M.W.**, Mikel, W.B., Phillips, T.W. 2011. Research and Policy Updates: Potential Methyl Bromide Alternatives. Nashville, Country Ham. National Country Ham Association Annual Meeting, April 15<sup>th</sup>-16<sup>th</sup>, Nashville, TN.
32. **Schilling, M.W.** 2012. Meat Chemistry. Marination 101 Short Course. Mississippi State University. March 28th-30th, Starkville, MS. April 24-25, 2012.
33. Zhao, Y., Mikel, W.B., Phillips, T.W., Aikins, M.J., Abbar, S., Amoah, B., **Schilling, M.W.**, 2012. Update on Methyl Bromide Research and the 2014 Critical Use Exemption. National Country Ham Association Annual Meeting, April 19<sup>th</sup>-21<sup>st</sup>, Lexington, KY.
34. **Schilling, M.W.** 2012. Basic Poultry Science Technology. University of Wisconsin Meat Crafters Fresh Meats School. May 22-23, 2012, Madison, WI.
35. **Schilling, M.W.** 2012. Poultry Products and Sausage. University of Wisconsin Meat Crafters Fresh Meats School. May 22-23, 2012, Madison, WI.
36. **Schilling, M.W.**, Desai, M.A. 2012. Sensory Analysis Techniques. University of Wisconsin Meat Crafters Fresh Meats School. May 22-23, 2012, Madison, WI.
37. Pham, A.J., **Schilling, M.W.**, Williams, J.B. 2012. Shelf-life of Fresh Bratwurst After the Addition of Antioxidants: Effect on volatile composition, color, oxidative stability, sensory attributes, and consumer acceptability. Kemin. June 6<sup>th</sup>, 2012. Des Moines, IA.
38. Pham, A.J., **Schilling, M.W.**, Williams, J.B. 2012. Shelf-life of Fresh Bratwurst After the Addition of Antioxidants: Effect on volatile composition, color, oxidative stability, sensory attributes, and consumer acceptability. Johnsonville, LLC. June 18<sup>th</sup>, 2012. Sheboygan Falls, WI.
39. Allen, P., Ciaramella, M., Joseph, P., D'Abramo, L.R., **Schilling, M.W.** 2012. Using salt to improve flavor and maintain survival of freshwater prawns. 12<sup>th</sup> Annual Meeting of the United States Freshwater Prawn Growers Association, November 30-December 1, 2012. Mississippi State University. (Invited Presentation).

40. D'Abramo, L.R., Silva, J.L., Kim, T., Pham, A.J., Ciaramella, M., Allen, P., Joseph, P., Kurve, V., Zhao, Y., Jackson, V.L., Fondren, M.W., **Schilling, M.W.** 2012. Potential strategies for adding value to freshwater prawns. 12<sup>th</sup> Annual Meeting of the United States Freshwater Prawn Growers Association, November 30-December 1, 2012. Mississippi State University. (Invited Presentation).
41. Briley, C., Tidwell, D.K., Silva, J.L., **Schilling, M.W.**, Williams, R.D. 2012. Exploring foods through science, nutrition and health. Recruiting Presentation. Department of Food Science, Nutrition and Health promotion. Presented to 12 Macon County high school students and 3 adults. October 25<sup>th</sup>, 2012.
42. Silva, J.L., Kim, T., Nannapaneni, R., Williams, J.B., Allen, P., Suman, S., **Schilling, M.W.** 2012. Catfish post-harvest processing and products research at Mississippi State University. Winter Meeting of the Mississippi Catfish Growers Association. December 6<sup>th</sup>, 2012. Macon, MS. (Invited Presentation).
43. Coker, C.E., **Schilling, M.W.**, Ely, R.M. 2012. Color and taste: Consumer perceptions of flavor. Proceedings at the Southern Nursery Association Conference, Mobile AL, Jan 18<sup>th</sup>-19<sup>th</sup>, 2012 56:123-126. (Conference Proceedings).
44. Perez, S., Pham, A.J., Jackson, V., **Schilling, M.W.** 2012. Effect of soy fiber and modified food starch addition on the yields, quality, and consumer acceptability of deep-fat fried chicken nuggets. Undergraduate Minority Research Symposium. Mississippi State University, August 1, 2012. (Abstract and Poster).
45. **Schilling, M.W.**, Selby, T. 2012. Oxidation Mechanisms and Oxidation Solutions. Antioxidant Workshop Presentation co-sponsored between Johnsonville LLC and Kemin LLC. Served as Workshop Coordinator. October 19<sup>th</sup>, 2012. Sheboygan Falls, WI.
46. **Schilling, M.W.**, Shircel, S., Hau, B. 2012. Determining Process Capability. Johnsonville LLC Research and Development Quarterly Meeting. September 7<sup>th</sup>, 2012. Sheboygan Falls, WI.
47. Dewey, B., **Schilling, M.W.** 2012. Shelf-Life and Accelerated Shelf-Life Testing Programs and Capabilities. Johnsonville LLC Research and Development Quarterly Meeting. September 7<sup>th</sup>, 2012. Sheboygan Falls, WI.
48. Sontagg, J., Cafferty, J., Wehmeyer, R. **Schilling, M.W.** 2012. Pros and cons of using either trim or ground meat for bone detection and fat determination during x-ray analysis of raw material prior to processing at Meadowside. Johnsonville LLC Research and Development Quarterly Meeting. September 7<sup>th</sup>, 2012. Sheboygan Falls, WI.
49. **Schilling, M.W.**, Jackson, V. 2013. Meat Chemistry. Marination 101 Short Course. Mississippi State University. Starkville, MS. April 24-25, 2013. (Invited Presentation).
50. **Schilling, M.W.**, Cord, C.L., Jackson, V. 2013. Chemistry of Fresh and Frozen Meats Laboratory. Marination 101 Short Course. Mississippi State University. Starkville, MS. April 24-25, 2013.
51. **Schilling, M.W.** 2013. Use of statistical tools to strengthen research efforts; Merging research and business decisions; Adding value through ingredient technology in the meat industry. Kemin KLASS Presentation. Des Moines, Iowa. May 10<sup>th</sup>, 2013. (Invited Presentation).

52. Coker, C.E., Posadas, B., **Schilling, M.W.** 2013. Sensory Evaluation Studies Provide Growers with Market Insight. Oral presentation at the First International Symposium on Horticulture Economics, Marketing and Consumer Research, Portland, Oregon on Aug. 19-21, 2013.
53. **Schilling, M.W.**, Zhao, Y., Campbell, Y., Abessinio, A. Quick Bites. Making Deer and Beef Jerky. Mississippi State University Extension. October 30<sup>th</sup>, 2013.  
<http://prmm.ext.msstate.edu?nodeid=4108>
54. **Schilling, M.W.**, Jackson, V., Williams, J.B. 2013. Experiments in Food Science Workshop/Food Science Career Development Competition. Annual Future Farmers of America Teaching Workshops. Conference. Mississippi State University Extension. (November, 2013, Starkville, MS).
55. **Schilling, M.W.** 2014. Basic Poultry Science Technology. University of Wisconsin Meat Crafters Fresh Meats School. May 22-23, 2014, Madison, WI. (Invited Presentation).
56. **Schilling, M.W.** 2014. Poultry Products and Sausage. University of Wisconsin Meat Crafters Fresh Meats School. May 22-23, 2014, Madison, WI. (Invited Presentation).
57. **Schilling, M.W.**, Desai, M.A. 2014. Sensory Analysis Techniques. University of Wisconsin Meat Crafters Fresh Meats School. May 22-23, 2012, Madison, WI. (Invited Presentation).
58. Zhao, Y., Mikel, W.B., Phillips, T.W., Aikins, M.J., Abbar, S., Amoah, B. Campbell, Y., **Schilling, M.W. (speaker)**. 2014. Update on Methyl Bromide Research and the 2016 Critical Use Exemption. National Country Ham Association Annual Meeting, April 3<sup>rd</sup>-5<sup>th</sup>, Paducah, KY. (Invited Presentation).
59. Phillips, T.W., **Schilling, M.W.** 2014. Controlling mites and other pests of southern dry-cured hams. National Country Ham Association Annual Meeting, April 3<sup>rd</sup>-5<sup>th</sup>, Paducah, KY. (Invited Presentation).
60. Phillips, T.W., **Schilling, M.W.** 2014. Methyl bromide alternatives for pest management of ham mites, *Tyrophagus putrescentiae*. Methyl Bromide Technical Options Committee. Online Presentation to South Africa for their International Meeting. March 31<sup>st</sup>, 2014.
61. **Schilling, M.W.** 2014. Basic Poultry Science Technology. University of Wisconsin Meat Crafters Fresh Meats School. May, 2014, Madison, WI. (Invited Presentation).
62. **Schilling, M.W.** 2014. Poultry Products and Sausage. University of Wisconsin Meat Crafters Fresh Meats School. May, 2014, Madison, WI. (Invited Presentation).
63. **Schilling, M.W.**, Desai, M.A. 2014. Sensory Analysis Techniques. University of Wisconsin Meat Crafters Fresh Meats School. May, 2014, Madison, WI. (Invited Presentation).
64. Zhao, Y., Abbar, S., Phillips, T.W., **Schilling, M.W. (speaker)**. 2014. Controlling mite infestations on dry cured ham. USDA-FSIS online presentation to Washington D.C. to educate USDA-FSIS risk policy on dry cured hams, mite infestations, and potential solutions. November 19<sup>th</sup>, 2014.

65. Abbar, S., Saglam, O., **Schilling, M.W.**, Phillips, T.W. 2015. Replacing ozone depleting substances-methyl bromide alternatives to control ham mites. AAAS Meeting. San Jose, CA, February 15<sup>th</sup>, 2015.
66. Phillips, T.W., **Schilling, M.W.** 2015. IPM Systems for the ham mite, *Tyrophagus putrescentiae*, in response to the phase-out of methyl bromide. Methyl Bromide Technical Options Committee. Online Presentation to Makati Philippines, for their International Meeting. March 25<sup>th</sup>, 2015.
67. Zhao, Y., Abbar, S., Campbell, Y., Phillips, T.W., **Schilling, M.W. (speaker)**. 2015. Tools for preventing and controlling ham mite infestations. National Country Ham Association Annual Meeting, April 23<sup>rd</sup>-25<sup>th</sup>, Raleigh, NC. (Invited Presentation).
68. Ciaramella, M., **Schilling, M.W.**, Allen, P.J. 2016. Aquaculture America 2016. The effects of environmental and handling stress on the physiology and meat quality of channel catfish. World Aquaculture Society, Las Vegas, NV. (February 23<sup>rd</sup>, 2016).
69. **Schilling, M.W.** 2016. Basic Poultry Science Technology. University of Wisconsin Meat Crafters Fresh Meats School. May, 2016, Madison, WI. (Invited Presentation).
70. **Schilling, M.W.** 2016. Poultry Products and Sausage. University of Wisconsin Meat Crafters Fresh Meats School. May, 2016, Madison, WI. (Invited Presentation).
71. **Schilling, M.W.**, Desai, M.A. 2016. Sensory Analysis Techniques. University of Wisconsin Meat Crafters Fresh Meats School. May, 2016, Madison, WI. (Invited Presentation).
72. Campbell, Y.L., Zhao, Y., Abbar, S., Amoah, B., Portillo, H., Zhang, X., Hendrix, J.Y., Phillips, T.W. **Schilling, M.W. (Speaker)** 2016. Ham Mite Research Update. National Country Ham Association Annual Meeting, April 28<sup>th</sup>-30<sup>th</sup>, Knoxville, TN. (Invited Presentation).
73. Soni, B., Hassan, E.B., **Schilling, M.W.**, Mahmoud, B. 2016. Reinventing the food and beverage industry, “Chemical isolation and characterization of cellulose nanofibers to produce bionanocomposite films onto a chitosan matrix for seafood packaging”, OMICS International, New Orleans, LA (May 2016).
74. Nair, M.N., Costa-Lima, B.R.C., **Schilling, M.W. (Speaker)**, Boler, D.D., Suman, S.P. 2016. Pages 1-13. Invited Concurrent Technical Session. Reciprocal Meats Conference. San Angelo, TX, June 19-23<sup>rd</sup>. American Meat Science Association.
75. Chen, X., Wang, X., Cai, K., **Schilling, M.W.**, Zhai, W. 2016. Effects of dietary supplementation of antibiotic, anticoccidial, probiotic, and zinc on meat quality of male broilers. Poultry Science Association Annual Meeting, New Orleans, LA (July 2016).
76. Allen, P.J., **Schilling, M.W.** 2016. Demonstration and tour of catfish aquaculture research at Mississippi State University. 7<sup>th</sup> Annual Catfish Farmers of America Young Farmer Leadership Program, MSU Extension, South Farm Aquaculture Facility (December, 2016),
77. **Schilling, M.W.** 2016. Sensory evaluation and shelf-life of muscle food products. Bertebos Conference, Falkenberg, Sweden. (Invited Presentation) (August 28<sup>th</sup>-30<sup>th</sup>).



78. **Schilling, M.W.**, Suman, S.P., Zhang, X. Nair, M.N., Desai, M.A., Kezhou, C., Ciaramella, M.A., Allen, P.J. 2017. Proteomic approach to characterize biochemistry of meat quality defects. International Congress of Meat Science and Technology: Keynote Speaker Cork, Ireland. August, 2017.
79. Nair, M.N., Costa-Lima, B.R.C., **Schilling, M.W. (Speaker)**, Boler, D.D., Suman, S.P. 2016. Pages 1-13. Invited Concurrent Technical Session. Reciprocal Meats Conference. Kansas City, MO Angelo, TX, June 19-23<sup>rd</sup>. American Meat Science Association.
80. **Schilling, M.W.** 2019. Meat Chemistry. Marination 101 Short Course. Mississippi State University. Spring 2019, Starkville, MS.
81. Hendrix, J.D., Zhang, X., Campbell, Y.L., Zhang, L., Siberio, L., Cord, C.L., Silva, J.L., Goddard, J., Kim, T., Phillips, T.W., **Schilling, M.W.** 2018. The effect of controlling temperature and relative humidity on *Tyrophagus putrescentiae* (Schrank) (Sarcoptiformes: Acaridae) infestations on dry cured hams treated in food grade ingredient infused nets. National Country Ham Association Annual Meeting. April 21, 2018. Nashville, TN. Invited Presentation.
82. Zhang, X, Hendrix, J.D., Suman, S.P., Zhai, W., Allen, P., Nair, M. Desai, M , Cai, K., Ciaramella, M., Dilger, A., **Schilling, M.W. (Speaker)** 2018. Proteomic Approach to Biochemically Characterize Meat Poultry Quality Defects. Invited Concurrent Technical Session. Reciprocal Meats Conference. Kansas City, MO, June. American Meat Science Association.
83. Sindelar, J., Campbell, J. **Schilling, M.W. (Speaker)** 2018. Clean Label Product Ingredients... Their Role in Moving the Meat Industry Forward. Invited Reciprocity Section. Reciprocal Meats Conference. Kansas City, MO, June. American Meat Science Association.
84. Campbell, Y.L., To, K.V., Dinh, T.T., **Schilling, M.W. (Speaker)**. 2018. Sensory Evaluation of Oxidation-Induced Flavor Changes in Meat Products. . Invited Reciprocity Section. Reciprocal Meats Conference. Kansas City, MO, June. American Meat Science Association.
85. Campbell, Y., Hendrix, J.D., Zhang, X., Maille, J., Manu, N., Shao, W., To, K.V., Phillips, T.W., **Schilling, M.W.** 2019. Mite Control on Dry Cured Hams – Research Update. National Country Ham Association Annual Meeting. April 27. 2019, Chattanooga, TN. Invited Presentation.
86. **Schilling, M.W.**, Zhang, X., Von Staden, M.E. 2019. Effects of genetics and nutrition on the incidence of woody breast meat and use of proteome and microbiome analysis to characterize woody breast meat. Woody Breast Symposium. Perdue Foods. Salisbury, MD. July 30, 2019. Invited Presentation.
87. Jarvis, T.R., Byron, M.D., Von Staden, M.E., Crist, C.A., Rowe, C., Smith, B.S., **Schilling, M.W.** 2019. Use of Wooden Breast Meat in Further Processed Products. . Woody Breast Symposium. Perdue Foods. Salisbury, MD. July 30, 2019. Invited Presentation.
88. **Schilling, M.W.** 2019. Meat Chemistry. Marination 101 Short Course. Mississippi State University. Spring 2019, Starkville, MS.
89. **Schilling, M.W.** 2019. Quality Control in Broiler Marination. Peco Foods Quality and Research and Development Group Meeting. Starkville, MS. November 19<sup>th</sup>, 2019.

90. **Schilling, M.W.**, Zhang, X., 2020. Myopathies in Broiler Meat - Use of Proteome, Transcriptome and Microbiome Analyses. International Symposium on Woody Breast Meat: University of Guelph and Perdue Foods. Virtual Presentation, November 12<sup>th</sup>, 2020. Invited Presentation.

#### **AWARDS AND HONORS**

- Team Diversity Award – Division Of Agriculture , Forestry, and Veterinary Medicine (2021)
- Faculty Leadership Program- Office of the Vice President of Research (2019-2020)
- Research Impact Award for Publication Judged to have the Most Impact on Mississippi Agriculture (2019), Mississippi State University.
- Ralph E. Powe Award: Most Outstanding Researcher Award at Mississippi State University (2018)
- Outstanding Graduate Student Mentor, Office of the Graduate School, Mississippi State University (2014)
- Lead21 Class of 2014
- Adjunct Professor: Department of Entomology, Kansas State University (2012-current)
- American Meat Science Association Achievement Award (June 2011)
- MAFES Outstanding Worker Award - Mississippi State University (2010)
- State Pride Award-Mississippi State University (2010, 2011)
- IFT Muscle Foods Division Outstanding Volunteer- Institute of Food Technologists – 2010
  
- Corresponding Author for the paper that was judged to have the Most Impact on Mississippi Agriculture (2010), Mississippi State University.
- Rosalind and Rodney Foil Teamwork Award (2010) - Mississippi Agricultural and Forestry Experiment Station, Mississippi State University
- Gamma Sigma Delta Excellence in Research Award (2009) - Mississippi State University Chapter
- College of Agriculture and Life Sciences at Virginia Tech- Recent Alumnus Award for Food Science and Technology (2009)
- College of Agriculture and Life Sciences/Mississippi Agricultural and Forestry Experiment Station Outstanding Research Award, Office of Research and Econ. Development (2008)
- Research Impact Award for Publication Judged to have the Most Impact on Mississippi Agriculture (2007), Mississippi State University.
- IFT Food Chemistry Division Outstanding Volunteer- Institute of Food Technologists – 2007
- College of Agric. and Life Sci. Excellence in Teaching Award - New Faculty Division – 2005
- Advisor Food Science Club, Most Improved Chapter of the Year (IFTSA) – 2003-2004
- Gamma Sigma Delta Graduate Dissertation Award of Merit (Virginia Tech) – 2003
- Virginia Association of Meat Processors Award – 2002
- Gene and Ina Mae James Graduate Tuition Scholarship – 2001-2002
- Food Science Department, Outstanding Graduate Student Award – 2001
- Carolina/Virginia IFT Junior/Senior Scholarship – 1996 and 1997
- Cross Country/Track Scholarship – 1996 and 1997
- Academic All-Conference (Cross Country) - Atlantic 10 Conference – 1996 and 1997
- Virginia Tech All-Academic Team (Cross Country) – 1994, 1995, 1996, and 1997
- Carolina/Virginia IFT Sophomore Scholarship – 1995
- Virginia Tech Food Science Department, Outstanding Freshman Scholarship – 1994

## PROFESSIONAL ASSOCIATION SERVICE

1. American Meat Science Association – Professional Member (1999-2004, 2006-present)
  - a. Special Initiative (Let-a-Prof) Committee (2004-present)
  - b. Distinguished Research Award Selection Committee (2006-2010)
  - c. Scientific Information Committee (2008-present)
  - d. AMSA Meat Science Journal Committee (2011-present)
  - e. **AMSA Meat Science Journal Committee Chair (2014-2016)**
  - f. **Editorial Board Member Meat and Muscle Biology Journal (2016-Present)**
  - g. **AMSA Board of Directors (2019-2022)**
  - h. **AMSA 74<sup>th</sup> Reciprocal Meats Annual Conference Chair (2021)**
  
2. Institute of Food Technologists (IFT) – Professional Member (1996-present)
  - a. **Newsletter Editor, Food Chemistry Division (2006-2009)**
  - b. **Newsletter Editor, Muscle Foods Division (2007-2011)**
  - c. Abstract Review for Papers submitted to the International Annual Meeting (Muscle Foods and Food Chemistry Divisions 2007, 2008, 2009)
  - d. Graduate Student Research Competition Judge (2007)
  - e. Member-at-large, Muscle Foods Division (2005-2008)
  - f. Symposium Organizer (Food Chemistry Division, IFT Annual Meeting 2008).
  - g. Symposium Moderator for Food Chemistry and Muscle Foods Division Presentations (2007 and 2008)
  - h. **Member of IFT Higher Education Review Board (2012-2017)**
  - i. **Disney IFT Product Development Competition Judge (2013)**
  - j. **Mid South IFT Division President (2018-2019, 2019-2020)**
  
3. Association of American Meat Processors
  - a. National Cured Meat Championships Judge (Charleston, SC, 2013; Mobile, AL, 2019)
4. Mississippi Academy of Sciences
5. Phi Tau Sigma (2004-present)
  - a. Chair Elect - Chapter Affairs Committee (2013-2014)
  - b. Chair- Chapter Affairs Committee (2014-2015)
  - c. Member at Large (2015-2017)Gamma Sigma Delta (2003-present), Treasurer (2007-2008), Vice-President (2008-2009)
6. Associate Editor: Poultry Science (2007-2011, 2012-2018)
7. Ad Hoc Reviewer

*Journal of Muscle Foods, Meat Science, Journal of Food Science, Food Microbiology, Journal of Food Quality, International Journal of Food Science, Journal of Dairy Science, Journal of Applied Poultry Research, Journal of Agricultural and Food Chemistry, LWT Food Science and Technology, Journal of Animal Science, Livestock Science*

## UNIVERSITY SERVICE

- Departmental Curriculum Committee Chair (2004-present)
- **Helped assemble the information that was placed in the bulletin (2009-present) for the food science portion of the undergraduate and graduate bulletins.**
- **Worked with William Gillis and Juan Silva to make recommendations for changes for the Undergraduate curriculum for Food Science Students.**
- Departmental Recruitment Committee Member (2006-2009, 2013-present)
  - Participated in recruitment activities
  - Met with multiple undergraduate students and high school students interested in studying food science
- Departmental Fundraising Committee Member (2006-2008)
- Departmental Scholarship Committee (2011-present, Chair 2017-2019)
- Departmental Space Utilization Committee (2007-2010)
- College of Agriculture and Life Sciences Curriculum Committee Member (Departmental representative (2006-2009, 2013-2014 UCC non-voting member).
- DAVFM Faculty Senate Member (2003- 2009)
  - Parliamentarian (2005-2006)
  - Academic Affairs Committee
- University Health Committee Member (2005-2010)
- Mississippi State University Graduate Council Member (2010-2013)
  - Ad Hoc Committee on the Determination of University Requirements for Graduate Student Committees.
- College of Agricultural And Life Sciences Promotion and Tenure Committee Rep (2011)
- University Committee on Courses and Curricula (2011-2014)
- MAFES Awards Committee (2013-2015)
- William White Scholarship Committee (2013, 2015)
- Departmental Promotion and Tenure Committee (2011-present)
- Chair Department Promotion and Tenure Committee (2014-Summer 2017, Fall 2018 - present)
- Mississippi State University Graduate Council Member (2010-2013)
  - Ad Hoc Committee on the Determination of University Requirements for Graduate Student Committees.
- University Appeals Committee – Graduate School Representative (2015-2019)

## STATISTICAL CONSULTANT

Designed experiments for faculty (greater than 15), analyzed data for faculty and students (greater than 50), demonstrated use of Statistical Analysis Software, and answered statistical questions. Development of statistical analysis sections for faculty to go in research grants, proposals, and journal papers.