

Training

2005 Postdoctoral Research Assistant GS-0403-11 Microbiologist	United State Department of Agriculture Agriculture Research Service Food Science Research Unit	Raleigh, NC 27695
1998-2005 Philosophy Doctor in Microbiology	University of Wisconsin-Madison	Madison, WI 53705
1994-1998 Bachelor of Science	University of Puerto Rico-Mayagüez	Mayagüez, PR 00681 Major: Industrial Microbiology

Professional Experience

2006-Present USDA Assistant Professor	North Carolina State University Department of Food Science	Raleigh, NC 27612
2005-Present Category 1 Scientist GS-0403-12 Microbiologist /	United State Department of Agriculture Agriculture Research Service Food Science Research Unit	Raleigh, NC 27612

Publications

- Olsen, MO, and **I.M. Pérez-Díaz**. 2008. Influence of microbial growth on the redox potential of fermented cucumbers. *J. Food Science*. Submitted
- **M. Pérez-Díaz** 2008. Unique gene approach for the design of species specific probes as modeled by *Lactobacillus plantarum* *J. Microbiol. Methods*. Submitted
- **I. M. Pérez-Díaz, and R. F. McFeeters**. 2007. Microbiological preservation of cucumbers for bulk storage by the use of acetic acid and other food preservatives. *J. Food Science In Press*.
- **Pérez-Díaz, I. M.**, and R. F. McFeeters. 2007. Modification of azo dyes by lactic acid bacteria. *J. Food Science*. Submitted
- **Pérez-Díaz, I. M.**, V.D. Truong, A. Webber and R. F. McFeeters. 2007. Microbial Growth and the Effects of Mild Acidification and Preservatives in Refrigerated Sweet Potato Puree. *J. Food Prot.* 71:639-642.
- **Pérez-Díaz, I. M.**, R. E. Kelling, S. Hale, F. Breidt, and R. F. McFeeters. 2007. Lactobacilli and tartrazine as causative agents of red-color spoilage in cucumber pickle products. *J. Food Sci.* 72:M240-M245
- Makarova, K., Y. Wolf, A. Sorokin, E. Kooning, B. Mirkin, I. Grigoriev, Y. Lou, P. Richardson, D. Rohksar, S. M. Lucas, K. Huang, D. M. Goodstein, T. H. Hawkins, V. Plengvidhya, D. Welker, J. Hughes, Y. Goh, A. Benson, K. Baldwin, J.-H. Lee, **I. Díaz-Muñiz**, B. Dosti, V. Smeianov, W. Wechter, R. Barabote, G. Lorca, R. Barrangou, E. Alterman, B. Ganesan, X. Yie, H. Rawsthorne, D. Tamir, C. Parker, A. Slesarev, S. Kozyavkin, F. Breidt, J. Broadbent, R. Hutkins, D. O'Sullivan, J. L. Steele, G. Yuksel, M. Saier, T. R. Klaenhammer, B. Weimer, D. A. Mills. 2006. Comparative genomics of the lactic acid bacteria. *Proc. Nat. Aca. Scie.* 103(42): 15611-15616.
- Breidt, F., R. F. McFeeters, **I. Díaz-Muñiz**. 2006. Fermented Vegetables. In Doyle, M. P., and L. R. Beuchat (eds). *Food Microbiology: Fundamentals and Frontiers*. 3rd ed. Pps. 783-794

- **Díaz-Muñiz, I.,** and J.L. Steele. 2006. Conditions required for citrate utilization during growth of *Lactobacillus casei* in chemically defined medium and Cheddar Cheese Extract. *Antonie van Leeuwenhoek.* 90 (3): 233-243.
- **Díaz-Muñiz, I.,** B. Dattatreya, M. F. Budinich, S. A. Rankin, and J.L. Steele. 2006. *Lactobacillus casei* Metabolic Potential to Utilize Citrate as an Energy Source in Ripening Cheese: A Bioinformatics Approach. *J. Appl. Microbiol.* 101(4): 872-882