

JONATHAN C. ALLEN

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a. Professional Preparation (*List undergrad & grad educ & postdoc training in same order & format as below*)

| | | | |
|---|---------------------------|-------|------------|
| Williams College, Williamstown, MA | (Biology, Environ. Stud.) | B.A. | 1970-74 |
| College of the Atlantic, Bar Harbor, ME | (exchange) | | 1972-73 |
| Brown University, Providence, R.I. | | | 1975-76 |
| University of Georgia, Athens | (Animal Nutrition) | Ph.D. | 1977-1980 |
| University of Colorado Health Sciences Center, Denver. | | | |
| Research Associate, Department of Physiology, | | | 10/80-2/84 |
| Dartmouth Medical School, Hanover, N.H. | | | |
| Postdoctoral Fellow, Departments of Anatomy and Physiology, | | | 2/84-8/86 |

b. Appointments (*List academic & professional appts in reverse chronological order*)

1994 -present- North Carolina State University, Raleigh, NC. Coordinator, Interdepartmental Nutrition Program,
1998 – present - North Carolina State University, Raleigh, NC. Professor, Director of Graduate Programs, Department of Food Bioprocessing and Nutrition Science;
1993-1998 North Carolina State University, Associate Professor, Department of Food Science
1989 - 1993 North Carolina State University Assistant Professor, Department of Food Science
1986-1989 Louisiana State University, Baton Rouge, LA. Assistant Professor, Department of Dairy Science,
1983 University of Colorado Health Sciences Center, Denver. Course Instructor, Physiology, Child Health Associate Program, Department of Pediatrics
1977-80 University of Georgia, Athens. Graduate Research and Teaching Assistant, Department of Animal and Dairy Science.
1975-77 Brown University, Providence, R.I. Research Assistant II, Department of Physiology.

c. Professional Scholarly Activities

Produced textbook for NTR/FS 401/501 course with 55 enrolled graduate students as coauthor:
Allen, J.C. (editor and co author) 2014. *Advanced Nutrition and Metabolism: What is the Quest?* N.C. State University Press. ISBN 978-1-4534-0370-9. 356pp.; Coauthor: Chapter 1. The Common Goal of Nutritionists: Contributing to Appropriate Intake of Nutrients; Chapter 5. Excretion: How do animals get rid of excess or unneeded molecules? Chapter 6. Storage and Body Structures Associated with Vitamins and Minerals. If intake is not constant, is there storage of this nutrient? Chapter 7. Storage and Body Structure: Macronutrients. If intake is not constant, is there storage of this nutrient? Does the stored form have other functions?
Coauthored 36 abstracts of oral and poster presentations with graduate students since 2007
Academic advisor for 47 Master of Food Science/Nutrition Graduate students since 2007
Developed Distance Education option and Professional Science Masters accreditation for Nutrition program 2008-2010
Developed and added to teaching load 3 new courses since 2007 (FS/ANS 324, Milk and Dairy Products NTR/FS 401-501, Advanced Nutrition and Metabolism, NTR 708 Energy Metabolism)

d. Honors and awards (*In reverse chronological order*)

Gilbert A. Leveille Award, Institute of Food Technologists and American Society of Nutrition, 2012.

IFT Dairy Foods Division – Chair-Elect 2008-09, Chair 2009-10, Past-Chair 2010-11;

IFT Dairy Foods Division Outstanding Volunteer, 2010;

Babcock-Hart Award, Institute of Food Technologists, 2005;

Certified Nutrition Specialist, 1994-present;

Sigma Xi, NCSU (1993); Phi Tau Sigma, NCSU;

National Research Service Award (NIH), Dartmouth;

Graduate Teaching and Research Assistantships, Univ. Ga.;

Gamma Sigma Delta, Honor Society of Agriculture, Univ. Ga.;

e. Collaborators & Grants (*In reverse chronological order*)

Teaching Assistance in Dairy Products and The Dairy Enterprise System. NC Dairy Foundation. 1/1/2015-12/15/2018. \$136,000.

Increasing the Supply of Donor Milk: A Transdisciplinary Approach. NC State University CALS Dean's Enrichment Grants. (A.D. Fogleman, P.I.) 7/1/2014-6/30/2016. \$149,021.

Doctoral research and fellowship in Nutrition, BHEARD Malawi, USAID, 8/2014-8/2018. \$203,590.

Fortification of sweet potato flour. NCDA/USDA 2012 Specialty Crop Block Grant Program. 1/1/2013-12/30/2014. \$78000.

UILTCB Malawi. USAID/Michigan State University. 8/1/2012-9/30/2014. \$128,412.

Establishing a Transdisciplinary Graduate Training Program in Functional Foods, Bioactive Food Components & Human Health. (Jack Odle, P.I. & 24 co-investigators) USDA. 2010-2014. \$1,100,000. 2012-13 advisee of Odle & Allen: Maryanne Perrin.

Sweet Potato Cultivar Affects Glycemic Index. North Carolina SweetPotato Commission, 3/1/2011-2/28/2012, \$15,000; (3/1/2012-2/28/2013, \$19,515.)

Defining the Scope of Formaldehyde Contamination of Commercial Fish Imported from Various Countries, Appealing Products. Inc. Various Contracts.

Grand Challenges in Biomanufacturing. BTEC Graduate Fellowship Support Application for Academic Year 2009-2011 in support of K. Maloney. Sweet Potato Protein Processing. \$36000.

Malawi Students in Food Science. (J. C. Allen and P. Arasu) Michigan State University and U.S. AID. 8/1/2009-12/31/2011. \$219,713.

Proposal of Planning Development and Implementation for Professional Science Master's (PSM) Program: Master of Nutrition. (J.C. Allen and P.R. Ferket) NCSU Professional Science Master (Sloan Foundation) 3/15/2009-6/15/2009. \$16,500.

Proposal for E-Learning/ Online Initiative: Master of Nutrition. (J. C. Allen and P. Ferket) UNC-General Administration. 5/2008-6/2009 \$42,156.

Isolation of sweet potato components that reduce glycemic response. NC Sweet Potato Commission \$25000, 3/1/2008-2/28/2010.

Components of Sweet Potato that lower blood glucose. N.C. Agricultural Foundation. 8/15/2006- 8/14/2008 \$39,694.

f). Publications (no page limit)

This should be a chronological list of **all** publications in the past seven years (2007 – current). It should include refereed journal publication, books, book chapters, extension publications, and other scholarly works (No Abstracts). Progress from newest to oldest and include those in press. All authors should be listed in the same order as they appear on each paper cited, along with the title and complete reference.

- Viazis S., Farkas, B. E., and **Allen J. C.** 2007. Effects of high pressure processing on total immunoglobulin A and lysozyme activity in human milk. *J. Human Lactation*. 23(3): 253-261.
- Sauls, D. L., Bell C. W., Arnold E. K., **Allen J. C.**, Hoffman M. 2007. Pro-thrombotic and pro-oxidant effects of diet-induced hyperhomocysteinemia. *Thrombosis Research*. 120: 117-126.
- Allen, J. C.** and Watkins R. 2007. In vitro digestibility of polyol hydrogenated starch hydrolysates. *International Journal of Food Science Technology and Nutrition*. 1(2): 199-212.
- Asghar, A., Anjum, F. M, **Allen, J. C.** and Daubert, C. R. 2009. Effect of modified whey protein concentrates on empirical and fundamental dynamic mechanical properties of frozen dough. *Food Hydrocolloids*. 23(7): 1687-1692.
- Asghar, A., Anjum, F. M, **Allen, J. C.**, Rasool, G., and Sheikh, M.A. 2009. Effect of modified whey protein concentrates on instrumental texture analysis of frozen dough. *Pakistan Journal of Nutrition* 8 (2): 189-193.
- Asghar, A., Anjum, F.M., and **Allen, J.C.** (2011) 'Utilization of dairy byproduct proteins, surfactants, and enzymes in frozen dough', *Critical Reviews in Food Science and Nutrition*, 51: 4, 374 — 382. To link to this Article: DOI: 10.1080/10408391003605482. URL: <http://dx.doi.org/10.1080/10408391003605482>
- Allen, J. C.** 2012. “Minerals” In: *Food Chemistry: Principles and Applications*, Third Edition, edited by Y. H. Hui, Ph.D., Science Technology System, West Sacramento, California ©2012.
- Allen J.C.**, Corbitt A.D., Maloney K.P., Butt M.S., Truong V.D. 2012. Glycemic index of sweet potato as affected by cooking methods. *The Open Nutrition Journal*, 6: 1-11. <http://benthamopen.com/tonutrj/openaccess2.htm>
- Maloney, K. P., Truong, V.-D., **Allen, J.C.** 2012. Chemical optimization of protein extraction from sweetpotato (*Ipomoea batatas*) peel. *Journal of Food Science*. 77(11):E308-E312.
- Fogleman, A. D., Cohen R. S., Sakamoto P., **Allen J. C.** 2012. Effect of added calcium, phosphorus, and infant formula on calcium and phosphorus bioaccessibility in preterm donor human milk. *Journal of Pediatric Gastroenterology and Nutrition*. 55(4):390-397, doi: 10.1097/MPG.0b013e318254ec07
- Fogleman, A. D., Cohen R. S., Sakamoto P., **Allen J. C.** 2012. Addition of calcium and phosphorus to preterm donor human milk and the impact on protein, fat, and calcium digestibility in-vitro. *Infant, Child and Adolescent Nutrition*, 4(4):199-206
- Liu, Y., Shaw J-J, Swaisgood, H. E. and **Allen J. C.** 2013. Bioavailability of oil-based and β -lactoglobulin-complexed vitamin A in a rat model,” *ISRN Nutrition*, vol. 2013, Article ID 270580, 8 pages, doi:10.5402/2013/270580 (<http://dx.doi.org/10.5402/2013/270580>)
- Perrin, M. T., Fogleman, A. D., **Allen J.C.** 2013, A review of the nutritive and immunoprotective quality of human milk beyond one year postpartum: Are lactation-duration based donor exclusions justified? *Journal of Human Lactation*, 29(3): 341-349. DOI 10.1177/0890334413487432.

<http://jhl.sagepub.com/cgi/content/abstract/0890334413487432v1>

Maloney, K. P., Truong V.-D, and **Allen J. C.** 2014. Susceptibility of sweetpotato (*Ipomoea batatas*) peel proteins to digestive enzymes. Food Science and Nutrition, DOI - 10.1002/fsn3.110. <http://onlinelibrary.wiley.com/doi/10.1002/fsn3.110/full>.

Perrin, M, Goodell, L. S.; **Allen, J.C.**, Fogleman, A. 2014. A mixed-methods observational study of human milk sharing communities on facebook. Breastfeeding Medicine. DOI: 10.1089/bfm.2013.0114

<http://online.liebertpub.com/prox.lib.ncsu.edu/doi/pdfplus/10.1089/bfm.2013.0114>.

Allen J.C., Issa J.Y. and Cai W. 2014. Calcium content, in vitro digestibility, and bioaccessibility in leaves of spinach (*Spinacia oleracea*), sweet potato (*Ipomea batatas*), and drumstick tree (*Moringa oleifera*) F1000Research 2014, 3:65 (doi: 10.12688/f1000research.3527) : <http://f1000research.com/articles/3-65/v1#sthash.qYF0c5M8.dpuf>

Lovett M.D., **Allen J.C.** 2014. Calcium chloride and vitamin D bioavailability from fortified sports drinks in Wistar rats. International Journal of Food Science and Nutrition. 1(1):1-7.

Manavi K.R., Alston-Mills B., Thompson, M.P., and **Allen J.C.** 2014. Effect of serum cotinine on vitamin D serum concentrations among American females with different ethnic backgrounds. Anticancer Research. <http://ar.iarjournals.org> In Press.