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EDUCATIONAL BACKGROUND

1976 B.S. Biology. Davidson College, Davidson, NC.
1980 M.S. Biology. Minor: Environmental Health. East Carolina University, Greenville, NC.
1989 Ph.D. Food Science. Minor: Civil (Environmental) Engineering. NC State University.
Major Professor: Tyre C. Lanier. Dissertation: Leaching of soluble nitrogenous components from Atlantic menhaden muscle in surimi manufacture.

WORK RESPONSIBILITIES AND MAJOR ACCOMPLISHMENTS

Department Extension Leader (2009-2016), Dept. of Food, Bioprocessing and Nutrition Sciences

Responsible for the development of a productive team relationship with Department Head in programmatic, budgetary, personnel and resource management of department extension programs.

- Provided leadership to establish the NC Entrepreneur Initiative for Food (ei4f) Program for small food business owners and entrepreneurs in classification of foods, evaluation of process controls and development of value-added products.
- Awarded five-year FDA cooperative grant to help establish an integrated food safety system for uniform national standards in acidified foods, aseptic process and fill, low acid canned foods and shellfish patrol evaluation by training and certification of federal, state, local, territorial and tribal public health authorities.
- Provided leadership to establish the Ayden Food Commercialization Center for farmers, small food manufacturers and entrepreneurs in a seven county region of eastern North Carolina.

Professor (2005-2016), Associate Professor (1999-2005), Assistant Professor (1994-1999), Dept. of Food, Bioprocessing and Nutrition Sciences

Responsible for the development and delivery of extension education and training programs as well as applied research in seafood science and technology to benefit the North Carolina seafood and aquaculture industries and consumers.

- Served as co-Editor-in-Chief for Journal of Aquatic Food Product Technology™, Taylor and Francis Group; established the journal's 1st Impact Factor and increased number of issues published from four to 10 annually.
- Co-founder of the Trans-Atlantic Fisheries Technology Conference (TAFT), a three-year rotational meeting of the Atlantic Fisheries Technology Conference, Seafood Science and Technology Society of the Americas and West European Fish Technologists Association.
- Served on National Seafood HACCP Alliance for Education and Training, Marine Bio-Technologies Center of Innovation (MBCOI), and North Carolina Food Safety and Defense Task Force.

Director (1999-2006), NC State University Center for Marine Sciences and Technology

Responsible for operating budget, staffing and services in support of faculty, staff and students assigned to work at the marine science facility; fostering integrated programs in marine sciences within NCSU and building strong community partnerships with other state and federal organizations having similar interests in the area of marine sciences.

- Provided leadership to help establish the Marine Science and Education Partnership (MSEP); a ten-member institutional partnership shown in 2004 to be directly responsible for over 3, 000 jobs and \$127 million dollars to the local economy.
- Provided leadership to help establish an inter-institutional partnership for a high speed, broadband network to deliver internet access, video-conferencing and data management.
- Acquired property and warehouse for storage of field equipment, research vessels and gear; negotiated long-term lease agreement with Carteret Community College for construction of a CMAST visiting scientists/student housing facility (dormitory).

Extension Associate & Seafood Technology Specialist (1986-1994), NC Sea Grant Program

Responsible for development and delivery of extension education programs in support of North Carolina's coastal fishing industries and oversight for the NCSU Seafood Laboratory at Morehead City.

- Secured recurring state funds to expand the applied research capabilities at the NCSU Seafood Laboratory; established two professional staff positions, a laboratory research specialist and a communications specialist.
- Awarded three-year grant from the National Coastal Resources Research and Development Institute in Portland, Oregon for a commercial-scale cryogenic freezing demonstration project at Carolina's Pride Seafood in Plymouth, NC.
- Implemented statewide education and training program for seafood Hazard Analysis and Critical Control Point (HACCP) implementation and Sanitation Standard Operating Procedures (SSOPs).

PROFESSIONAL HONORS AND AWARDS

Leadership and Service Recognition Award, North Carolina Federation of Cooperative Extension Associations, 2016.

This award is given for an exemplary work ethic and dedication to the purpose and objectives of Federation and contributions within Cooperative Extension and the person's individual association.

Lifetime Achievement Award, Atlantic Fisheries Technology Conference and the Seafood Science and Technology Society of the Americas, 2016.

This award is given in recognition of a distinguished career in the field of seafood science and technology with respect to the overall contributions to the profession.

Carl R. Feller Award, Institute of Food Technologists and Phi Tau Sigma, 2015.

This award honors a member of IFT and Phi Tau Sigma who has brought honor and recognition to the profession through a distinguished career displaying exemplary leadership, service and communication skills that enhance the effectiveness of all food scientists in serving society.

Institute of Food Technologists' Aquatic Food Products Division Service Award, 2012

This IFT award recognizes the outstanding contributions by a division member in professional service to the field of seafood science and technology.

Epsilon Sigma Phi Visionary Leadership Award for Xi Chapter, 2011

This award recognizes Extension professionals whose accomplishments resulted in leading Extension forward in new directions by providing visionary leadership in a significant new opportunity to implement program organizational changes necessary for success.

Institute of Food Technologists Fellow, 2010

IFT Fellow is conferred on individuals with outstanding and extraordinary qualifications and experience by their peers for contributions to the field of food science and technology.

Earl P. McFee Award, 46th Atlantic Fisheries Technology Conference, 2001

Earl P. McFee Award is a unique professional distinction conferred on a person with outstanding and extraordinary qualifications and experience with respect to the overall contributions to the field of seafood science and technology and is open to industry, government and academia worldwide.

Extension Education Award, NC Association of Cooperative Extension Specialists, 2001

Extension Education Award recognizes teamwork by members (David Green, Donn Ward, Barry Nash, Greg Bolton, and Joyce Taylor) for their leadership and outstanding accomplishments in the North Carolina Seafood Science and Technology Program.

Academy of Outstanding Faculty Engaged in Extension and Engagement, 2000

AOFEEE is a University-wide recognition program established by the NC State University Vice-Chancellor for Extension and Engagement to recognize excellence in working with constituencies outside traditional classroom and research settings.

Outstanding Extension Service Award, North Carolina State University, 1992

Outstanding Extension Service Award recognized outstanding program achievements in working with seafood processing industries in cryogenic freezing technology and value-added products.

PROFESSIONAL MEMBERSHIPS AND HONORARY SOCIETIES

Association of Analytical Chemists International. Member, 1992-1999.

Atlantic Fisheries Technological Conference. Executive Committee, 1988-2016, Annual Conference Chair, 1999, 2003, 2008, 2012, 2016. Earl P. McFee Award Jury, 2002-04.

Epsilon Sigma Phi- XI Chapter, Member, 1991-2016. Membership Committee Co-chair, 1996-97. Vice-President, 1998. President, 1999. Advisor, 2000.

Institute of Food Technologists. 1984-present. Seafood Products Div. Member, 1989-present. Councilor, 2005-2006. Executive Committee, 1992-94. Chair-elect, 1996-97 & 2008-09, Chair, 1997-98 & 2009-10, Past-chair, 1998-99. Extension Div. Member, 1995-present. Executive Committee, 1999-01. Membership Committee Chair, 2001. Dogwood Section. Member, 1985-present. President-elect, 2016, Executive Committee, 1990-94, 1996-98. Suppliers' Night Chair, 1991. Councilor, 1998-01.

International Association for Food Protection. 2003-2012, Seafood Safety and Quality Professional Development Group, Food Hygiene and Sanitation Professional Development Group.

Marine Biotechnology Center of Innovation (MB COI). Project management team, 2010-2012.

National Fisheries Institute. Associate Member, 1992-2016. Traceability Team, 2009-10.

National Seafood HACCP Alliance for Education and Training. Supervisory HACCP instructor, 1997-present; steering committee member, 2001-2014; editorial committee member, 2008-2014; train-the-trainers committee member, 2009-2014.

North Carolina Association of Cooperative Extension Specialists, Life Time Member. President-elect, 2013-2014; President, 2014-2015, Past-President 2015-2016.

North Carolina Fisheries Association, Inc. Associate Member, 1987-2009.

Phi Tau Sigma. Life Time Member.

Sigma Xi. Associate Member, 1980-1993. Full Member, 1994-2016.

Trans-Atlantic Fisheries Technological Conference, program committee, 2003, 2006, 2009, 2012, 2015.

Tropical & Subtropical Seafood Science & Technology Society of the Americas. Executive Committee Member, 1990-2009. Annual Conference Chair, 1991, 1999, 2008.

West European Fish Technologists Association. 2006-2016. Ex-officio, core committee.

PROFESSIONAL ADVISORY AND CONSULTANCIES

Journal of Aquatic Food Product Technology™ (Taylor & Francis Group, Oxfordshire, UK), served as Co-Editor-in-Chief (2007-2016), Associate Editor (1995-2001) and Board Member (2016-present).

Ad hoc reviewer, Lebensmittel-Wissenschaft und-Technologie (Food Science and Technology), J. Food Science; Food Technology; Trends in Food Sci. & Tech.; Int. J. Food Science and Technology; J. Agriculture and Food Chemistry; Food Chemistry; J. Food Quality, J. Food Protection, Bioresource Technology, Food Microbiology, J. Aquatic Food Product Technology.

Ad hoc reviewer, National Science and Engineering Research Council of Canada (NSERC) Strategic Project Grants, 2008. USDC-NOAA, Florida Sea Grant, pre-proposal review panel, 2005, 2007, 2009. Full proposal review panel, 2009. USDA-CSREES review panel, Department of Food Science and Technology at Oregon State University, 2003. USDC-NOAA National Sea Grant review panel, Virginia Graduate Marine Science Consortium, 2000.

Ad hoc reviewer, USDA/CSREES National Research Initiative Competitive Grant Program; USDA/CSREES Special Research Grants Program; USDA/SBIR Program, Western Regional Aquaculture Center; USDC-NOAA National Coastal Resources Research and Development Institute; USDC-NOAA Chesapeake Bay Office; U.S.-Israel Binational Agriculture Research and Development Fund (BARD); USDC-NOAA Saltonstall-Kennedy Fund; Oregon State Agricultural Research Station; USDC-NOAA National Sea Grant College Program; Alaska Sea Grant Program; Florida Sea Grant Program; Virginia Graduate Marine Science Consortium; Mississippi-Alabama Sea Grant Consortium; North Carolina Sea Grant Program; Michigan Sea Grant Program; Delaware Sea Grant Program; Georgia Sea Grant Program, Rhode Island Sea Grant Program, Oregon Sea Grant Program; Woods Hole Oceanographic Institute Sea Grant Program.

Consultancies, Stellar Foods in Bacolod, Philippines (2002); Agricultural Cooperative Development International and Volunteers in Overseas Cooperative Assistance (ACDI/VOCA) program with Ocean Fish Company in Saratov, Russia (2004); Hubei Academy of Agricultural Sciences in Wuhan, China (2008, 2015).

JOURNAL ARTICLES

1. Park, J.W., Lanier, T.C., and Green, D.P. 1988. Cryoprotective effects of sugar or polyols and/or phosphate on Alaska pollack surimi. J. Food Science. 53:1-3.
2. Green, D.P. 1992. Shellfish: A Guide to Oysters, Mussels, Scallops, Clams and Similar Products for the Commercial User. Ian Dorr. Van Nostrand Reinhold, 1991. Food Technology. 46(6):204.
3. Boyd, L.C., Green, D.P. and LePors, L.A. 1992. Quality changes of pond-raised hybrid striped bass during chillpack and refrigerated storage. J. Food Science. 57:59-62.
4. Boyd, L.C., Green, D.P., Giesbrecht, F.B. and King, M.F. 1993. Inhibition of oxidative rancidity in frozen cooked fish flakes by tert-butylhydroquinone and rosemary extract. J. Science Food Agric. 61:87-93.
5. Henry, L.K., Boyd, L.C. and Green, D.P. 1995. The effects of cryoprotectants on the sensory properties of frozen blue crab meat (*Callinectes sapidus*). J. Science Food Agriculture. 69:21-26.
6. Henry, L.K., Boyd, L.C. and Green, D.P. 1995. Cryoprotectants improve physical and chemical properties of frozen blue crab meat (*Callinectes sapidus*). J. Science Food Agriculture. 69:15-20.
7. Gates, K.W., Huang, Y.W., Parker, A.H. and Green, D.P. 1996. Quality characteristics of crab meat held at 0 and 4 °C in tamper-evident containers. J. Food Protection. 59(3):299-305.
8. Green, D.P. 1998. Seafood Safety, Processing and Biotechnology. F. Shahidi, Y. Jones, D. Kitts. Eds. Technomic Publishing Co. 266 pp. J. Food Biochemistry, Vol. 22(4):351-352.
9. Johnson, J.A., Jr., Green, D.P. and Martin, R.E. 1998. Industry perspectives: the hard blue crab fishery - Atlantic and Gulf. The Blue Crab Fishery of North America: Research, Conservation and Management Symposium, April 18-19, 1996. Baltimore, Maryland. J. Shellfish Res. 17(2):1-4.

10. Requena, D.D., Hale, S.A., Green, D.P., McClure, W.F., and Farkas, B.E. 1999. Detection of discoloration in thermally processed blue crab meat. *J. Sci. Food and Agric.* 79(5):786-791.
11. Green, D.P. and Lanier, T.C. 1999. Comparison of conventional and counter current leaching processes of surimi manufacture. *J. Aquatic Food Product Technology.* 8(1):45-58.
12. Dombroski, C.S., Jaykus, L.A., Green, D.P. and B.E. Farkas. 1999. Use of a mutant strain for evaluating processing strategies to inactivate *Vibrio vulnificus* in oysters. *J. Food Protection.* 62(6):592-600.
13. Dombroski, C.S., Jaykus, L.A., and Green, D.P. 1999. Occurrence and control of *Vibrio vulnificus* in shellfish. *J. Aquatic Food Product Technology.* 8(4):11-26.
14. Ellis, P.C., Pivarnik, L.F., Thiam, M., Berger, L.; Field, S., Green, D.P., Hewes, D., Lemerise, D., Lyttle, C., Maciel, J., Soper, K. 2000. Determination of volatile bases in seafood using the ammonia ion selective electrode: Collaborative Study. *J. AOAC Intern.* 83(4):933-943.
15. Grabowski, J.H., Powers, S.P., Peterson, C.H., Powers, M.J., Green, D.P. 2001. Consumer ratings of non-native (*Crassostrea gigas* and *Crassostrea ariakensis*) vs. native (*Crassostrea virginica*) oysters. *J. Shellfish Resarch* 22(1):21-30.
16. Balmer-Hanchey, E., Jaykus, L.A., Green, D.P., and McClellan-Green, P.D. 2003. Marine biotoxins and seafood safety. *J. Aquatic Food Product Technology.* 12(1):29-54.
17. Goeller, L.M., Amato, P.M., Farkas, B.E., Green, D.P., Lanier, T.C., and Kong, C.S. 2004. Optimizing of incorporation of low molecular-weight cryoprotectants into intact fish muscle. *Journal of Food Science* 69(4):164-171.
18. Allen, D.G., Green, D.P., Bolton, G.E., Jaykus, L.A., Cope, W.G. 2005. Detection and identification of histamine-producing bacteria associated with harvesting and processing mahimahi and yellowfin tuna. *J. Food Protection.* 68(8): 1676-1682.
19. Drake, S.L., Elhanafi, D., Bang, W., Drake, M.A., Green, D.P., Jaykus, L.A. 2006. Validation of a green florescent protein labeled strain of *Vibrio vulnificus* for use in the evaluation of post-harvest strategies for handling of raw oysters. *Applied Environmental Microbiology.* 72:7205-7211.
20. Nielsen, D., Green, D. 2007. Developing a quality index grading tool for hybrid striped bass (*Morone saxatilis x Morone chrysops*) based on the Quality Index Method. *International Journal of Food Science and Technology.* 42(1):86-94.
21. Bjornsdottir, K. Bolton, G.E., McClellan-Green, P.D., Jaykus, L.A., Green, D.P. 2009. Detection of Gram-negative histamine-producing bacteria in fish: a comparative study. *J. Food Protection,* 72(9):1987-91.
22. Bjornsdottir, K. Bolton, G.E., Jaykus, L.A., McClellan-Green, P.D., Green, D.P. 2010. Development of molecular-based methods for determination of high histamine producing bacteria. *International Journal of Food Microbiology,* 139:161-167.
23. Bjornsdottir-Butler, K., Green, D.P., Bolton, G.E., McClellan-Green, P.D. 2015. Control of histamine-producing bacteria and histamine formation in fish muscle by tri-sodium phosphate. *J. Food Science,* 80(6): M1253-1258.

JOURNAL EDITORIALS

1. Green, D.P. 2008. Special kudos and some exciting news. *J. Aquatic Food Product Technology.* Vol 17(1): 1-3.
2. Green, D.P. 2008. Scientific reviews – evaluating the science in the journal. *J. Aquatic Food Product Technology.* Vol 17(3): 213-214.
3. Green, D.P. 2009. Beyond fish oils and omega-3s. *J. Aquatic Food Product Technology.* Vol 18 (1-2): 1
4. Green, D.P. 2009. The food safety control system revolution. *J. Aquatic Food Product Technology.* Vol 18(4): 295-296.
5. Green, D.P. 2010. Sustainable food supply chains. *J. Aquatic Food Product Technology.* Vol 19(2): 55-56.

6. Green, D.P. 2011. Genetically-modified salmon nears US FDA approval as food. *J. Aquatic Food Product Technology*. Vol 20(1): 1.
7. Green, 2011. Aquatic foods journal value proposition. *J. Aquatic Food Product Technology*. Vol 20(3): 271-271.
8. Green, D.P. 2012. Happy New Year and best wishes for 2012. *J. Aquatic Food Product Technology*. Vol 21(1): 1-2.
9. Green, D.P. 2012. Accelerators of innovation and discovery. *J. Aquatic Food Product Technology*. Vol 21(3): 187.
10. Green, D.P. 2012. A status report on manuscript submissions in the *Journal of Aquatic Food Product Technology*. *J. Aquatic Food Product Technology*. Vol 21(5): 401-402.
11. Green, D.P. 2013. Trends in *Journal of Aquatic Food Product Technology*. *J. Aquatic Food Product Technology*. Vol 22(2): 111.
12. Green, D.P. 2013. Automation in seafood processing. *J. Aquatic Food Product Technology*. Vol 22(4): 337-338.
13. Green, D.P. 2013. The US imported seafood safety program. *J. Aquatic Food Product Technology*. Vol 22(6): 541-542.
14. Green, D.P. 2014. Journal growth continues upward trend. *J. Aquatic Food Product Technology*. Vol 23(2): 101.
15. Green, D.P. 2014. The future of seafood science and technology in North America. *J. Aquatic Food Product Technology*. Vol 23(5): 421-422.
16. Green, D.P. 2015. Setting the global content in discovery and transformation of seafood products. *J. Aquatic Food Product Technology*. Vol 24(2): 99-100.
17. Green, D.P. 2015. Recognizing JAFPT contributors and reviewers. *J. Aquatic Food Product Technology*. Vol 24(4): 313-314.
18. Green, D.P. 2015. Ensuring a safe and sustainable U.S. seafood supply. *J. Aquatic Food Product Technology*. Vol 24(6): 545.
19. Green, D.P. 2015. 2015 Publisher's report on the *Journal of Aquatic Food Product Technology*. *J. Aquatic Food Product Technology*. Vol 24(8): 731.
20. Green, D.P. 2016. Genetically-engineered salmon approved for food by US FDA. *J. Aquatic Food Product Technology*. Vol 25(2): 145-146.
21. Børresen, T., Green, D.P. 2016. Twenty-five year anniversary edition of the *Journal of Aquatic Food Product Technology*. *J. Aquatic Food Product Technology*. Vol 25(4): 457.

PROCEEDINGS JOURNAL ARTICLES

1. Chao, A.C., Tzou, L. and Green, D.P. 1984. Modeling of ultrafiltration for treating Ann. Ind. Waste Conf., Purdue Univ., West Lafayette, IN. p. 555-563.
2. Green, D.P., Tzou, L., Chao, A.C. and Lanier, T.C. 1984. Strategies for handling soluble wastes generated during minced fish (surimi) production. Proc. 39th Ann. Industrial Waste Conf., Purdue Univ. West Lafayette, IN. p. 565-572.
3. Green, D.P. and Lanier, T.C. 1985. Fish as the "soybean of the sea." Proc. International Symposium on Engineered Seafood Including Surimi. Nov. 1985, Seattle, WA. R.E. Martin, ed. National Fisheries Institute, Arlington, VA. p. 42-52.
4. Green, D.P. 1998. Waste stream recovery and uses. Proc. Fatty Fish Utilization: Upgrading From Feed to Food. Dec. 10-11, 1987, Raleigh, NC. UNC Sea Grant College Publication, UNC-SG-88-04, 357-368.
5. Boyd, L.C., Green, D.P. and LePoors, L.A. 1990. Chillpack and refrigerated studies on pond-raised hybrid striped bass. Proc. 14th Ann. Tropical and Subtropical Fisheries Tech. Conf., Oct. 1-4, 1989, Atlanta, GA. Florida Sea Grant Program. SGR-101:112-117.

6. Boyd, L.C., Henry, L.K. and Green, D.P. 1992. Application and effects of lactic acid and cryoprotectants on the storage stability of frozen crab cores and crab meat. Proc. 16th Ann. Tropical and Subtropical Fisheries Tech. Conf., Sept. 29-Oct. 1, 1991, Raleigh, NC. Florida Sea Grant Program, SGR-110:160-169.
7. Bebout, L.E. and Green, D.P. 1992. Comparison of manual versus automated brine systems for blue crab meat recovery. Proc. 16th Ann. Tropical and Subtropical Fisheries Tech. Conf., Sept. 29-Oct. 1, 1991, Raleigh, NC. Florida Sea Grant Program. SGR-10:273-285.
8. Maibaum, J., Green, D.P., Boyd, L.C. and Otwell, W.S. 1993. Extending shelf life of fresh blue crab meat with lactates. Proc. 17th Ann. Tropical and Subtropical Fish. Tech. Conf., Nov. 4-6, 1992, Merida, Mexico. Florida Sea Grant Program. SGR-113:185-196.
9. Green, D.P. 1993. Extended shelf life of refrigerated seafood products. Proc. 17th Annual Tropical and Subtropical Fish. Conf., Nov. 4-6, 1992, Merida, Mexico. Florida Sea Grant Program. SGR-113, pp. 197-206.
10. Green, D.P. and Korhonen, R. 1994. Moisture content of North Carolina bay, calico and sea scallop meats at harvest, processing and retail. Proc. 3rd Joint Meeting of the Atlantic Fisheries Tech. Conf. and Tropical and Subtropical Fisheries Tech. Conf., Sept. 29-Oct. 1, 1993, Williamsburg, Va. Florida Sea Grant Program. SGR-114:344-351.
11. Gates, K.W., Huang, Y. and Green, D.P. 1995. Microbiological and sensory characteristics of fresh blue crab meat held in tamper-evident containers. Proc. 19th Annual Tropical and Subtropical Fisheries Tech. Conf., Sept. 11-14, 1994, New Orleans, LA. Florida Sea Grant Prog. SGR-115:91-104.
12. Green, D.P., Ferruzzi, M. and Fulcher, B. 1995. Evaluation of cooling rates for atmospheric steamed blue crab meat. Proc. 19th Annual Tropical and Subtropical Fisheries Tech. Conf., Sept. 11-14, 1994, New Orleans, LA. Florida Sea Grant Program. SGR-115:105-114.
13. Dunlap, J., K. Keener and D.P. Green. 2002. Aluminum container corrosion in pasteurized blue crab meat. Proc. 26th Annual Seafood Science and Technology Conference. October 9-11, Orlando, Florida. Florida Sea Grant Program, <http://www.sst.ifas.ufl.edu>, 10 pp.
14. Bolton, G., W. Mobley and D.P. Green. 2002. Sanitary Audit of the heat shock process for shell oysters. Proc. 26th Annual Seafood Science and Technology Conference. October 9-11, Orlando, Florida. Florida Sea Grant Program, <http://www.sst.ifas.ufl.edu>, 6 pp.
15. Nielsen, D., D. Green, G. Bolton, R. Hodson and J. Nielsen. 2003. Hybrid Striped Bass, A QIM Method for a Major U.S. Aquaculture Species. Trans-Atlantic Fisheries Technological Conference, June 10-14, Reykjavik, Iceland. ISBN 9979-74-005-01, pp.157-159.
16. Green, D.P. 2006. Fish freshness and deterioration. International Symposium on Seafood Quality, June 12-13, ANFACO-CECOPESCA, Vigo, Spain. VG-572-2006, pp. 125-130.
17. Green, D.P. 2009. Trends in Aquaculture Quality Assurance and Traceability. North Carolina Aquaculture Development Conference, January 29-30, Atlantic Beach, NC. <http://www.ncaquaculture.org/2009presentations.htm>

BOOKS AND BOOK CHAPTERS

1. Green, D.P. 2010. Sensory evaluation of fish freshness and eating qualities. In: Handbook of Seafood, Safety and Health Applications. C. Alasalvar, F. Shahidi, K. Miyashita, U. Wanasundara (Eds.), Wiley-Blackwell, Oxford, UK. pp 29-38.
2. DeVlieger, D., Gall, K., Garrido, V., Green, D., Hicks, D., Kraemer, D., Latt, T., Lum, K., Otwell, S., Pivarnik, L., Rippen, T., Ruzicka, K., Snellman, E., Tom, P., Zimmerman, D. 2011. *HACCP: Hazard Analysis and Critical Control Point Training Curriculum*, (5th Ed.) Florida Sea Grant, SGR127. 238 pp.

PUBLISHED RESEARCH ABSTRACTS

1. Green, D. and Miller, V.J. 1976. Descriptive analysis of territorial behavior in the dwarf cichlid, *Apistogramma ramirezi*. J. Elisha Mitchell Scientific Society. 92(2):77.
2. Green, D.P., Kane, B., Crotts, E. and Jeffries, D. 1980. Environmental effects on the sanitary quality of *Rangia cuneata* in Albemarle Sound, North Carolina. J. Elisha Mitchell Sci. Soc., Vol. 96.
3. Green, D.P., Akahane, T. and Lanier, T.A. 1984. Maximization of washing efficiency in surimi manufacture. 44th Ann. Meeting Inst. Food Tech., Anaheim, CA.
4. Green, D.P., Lanier, T.C., Chao, A.C. and Akahane, T. 1985. Batch washing of minced fish under lateral and reverse flow processing techniques. 25th Ann. Atlantic Fisheries Tech. Conf., Boston, MA.
5. Green, D.P. and Lanier, T.C. 1987. Washing effects on soluble protein content of dark and ordinary muscle from Atlantic menhaden. 12th Ann. Conf. Tropical and Subtropical Fisheries Tech. Conf., Nov. 9-11, Orlando, FL. Florida Sea Grant College Program, SGR-92.
6. Green, D.P. and Lanier, T.C. 1989. Characterization, recovery and potential uses for proteins from surimi process water. Battelle Int. Sym. on Solid/Liquid Separation: Waste Management and Productivity Enhancement. H.S Muralidhara, ed. Battelle Press, Columbus, Ohio.
7. Boyd, L.C. and Green, D.P. 1990. Quality assessment of hybrid striped bass during frozen storage. 2nd Joint Atlantic Fisheries Tech. Conf. and the Tropical and Subtropical Fisheries Tech. Conf., Dec 3-5, Orlando, FL. Florida Sea Grant College Program, SGR-105.
8. Henry, L.K., Green, D.P. and Boyd, L.C. 1990. Preliminary assessment of frozen blue crab meat with and without cryoprotectants added. 2nd Joint Atlantic Fisheries Tech. Conf. and Trop. & Subtrop. Fisheries Tech. Conf., Dec. 2-5, Orlando, FL. Florida Sea Grant Prog., SGR-105.
9. Green, D.P., Boyd, L.C., Otwell, W.S. and Adams, C.M. 1990. Freezing of blue crab meat, a review. 2nd Joint Atlantic Fish. Tech. Conf. and the Tropical and Subtropical Fish. Tech. Conf., Dec. 2-5, Orlando, FL. Florida Sea Grant Prog., SGR-105.
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11. Henry, L.K., Boyd, L.C. and Green, D.P. 1991. Effects of cryoprotectants on the physical, chemical and sensory properties of frozen blue crab (*Callinectes sapidus*) meat. 52nd Ann. Inst. Food Tech. Meeting, Dallas, TX.
12. Green, D.P., Carawan, R.E., Seiden, S., Johnson, J. and Richardson, S. 1991. Waste reduction in mechanical blue crab claw processing operations. 16th Ann. Tropical and Subtropical Fisheries Tech. Conf. Sept. 29- Oct. 3, Raleigh, NC.
13. Green, D.P., Maibaum, J.R., Boyd, L.C. and Otwell, W.S. 1993. Lactates extend shelf life of fresh blue crab meat. 54th Ann. Inst. Food Tech., July 10-14, Chicago, IL.
14. Gates, K.W., Parker, A.H., Green, D.P., Huang, Y.W. and Lovett, L.R. 1995. Storage characteristics of cryogenically and blast frozen blue crab meat held in improved packaging for ten months of storage - a preliminary report. 20th Annual Conf. of the Seafood Science and Tech. Soc., Nov. 5-8, Humacau, Puerto Rico.
15. Gates, K.W., Parker, A.H., Green, D.P., Huang, Y.W. and Lovett, L.R. 1996. Storage characteristics of cryogenically and blast frozen blue crab meat held in vacuum and modified atmosphere packages. 57th Ann. Inst. Food Tech., June 22-26, New Orleans, LA.
16. Gates, K.W., Parker, A.H., Green, D.P. and Huang, Y.W. 1996. Storage characteristics of cryogenically and blast frozen blue crab meat held in vacuum and modified atmosphere packages. 3rd Joint Meeting of the Seafood Sci. and Tech. Conf. and Atlantic Fisheries Tech. Conf., Nov. 3-6, Clearwater Beach, FL.
17. Clark, B.P., Hale, S.A., and Green, D.P. 1996. A distributed data acquisition system for seafood HACCP monitoring. 3rd Joint Meeting of the Seafood Science and Tech. Conf. and Atlantic Fisheries Tech. Conf., Nov. 3-6, Clearwater Beach, FL.

18. Green, D.P., Martin, R.E. and Lee, R.C. 1996. HACCP implications of microbial levels in seafood batter operations. 3rd Joint Meeting of the Seafood Science and Tech. Conf. and Atlantic Fisheries Tech. Conf., Nov. 3-6, Clearwater Beach, FL.
19. McClellan-Green, P.D., Noga, E.J., Baden, D., Jaykus, L.A., and Green, D.P. 1997. Cytotoxicity of a putative toxin from the *Pfiesteria piscicida* dinoflagellate. Society of Toxicology Ann. Meeting. March 11-13, Cincinnati, Ohio. Toxicol. Appl. Pharmacol. 36(1):156, Supplement.
20. Gates, K.W., Parker, A.H., Green, D.P., Huang, Y.W. and Lovett, L.R. 1997. Storage characteristics of cryogenically and blast frozen crab meat held in vacuum and modified atmosphere packages. Institute of Food Tech. Ann. Meeting, June 14-18, Orlando, FL.
21. Reguena, D.C., Hale, S.A., and Green, D.P. 1997. Development of a spectral library of thermally processed blue crab meat for the determination of discoloration and causative agents. Institute of Food Tech. Ann. Meeting, June 14-18, Orlando, FL.
22. Green, D.P., Bennett, T., Battle, J., Ramsey, M., Young, L. and Straiko, M. 1997. Building interdisciplinary teamwork through undergraduate research studies in Food Science. Institute of Food Tech. Ann. Meeting, June 14-18, Orlando, FL.
23. Wright, M., Green, D.P., Noga, E.J., Jaykus, L.A., and McClellan-Green, P.D. 1997. Screening fish for the presence of marine toxins in edible tissues. National Institute of Environmental Health Sciences Workshop on Hazardous Marine/Freshwater Microbes and Toxins, Aug. 26-27, Research Triangle Park, NC.
24. McClellan-Green, P.D., Noga, E.J., Baden, D., Jaykus, L.A. and Green, D.P. 1997. Morphological and cytological effects of *Pfiesteria piscicida* toxin(s). National Institute of Environmental Health Sciences Workshop on Hazardous Marine/Freshwater Microbes and Toxins, Aug. 26-27, Research Triangle Park, NC.
25. Dombroski, C.S., Jaykus, L.A., and Green, D.P. 1997. Development of a model indicator strain for the evaluation of processing strategies to inactivate *Vibrio vulnificus* from raw shell oysters. 22nd Annual Seafood Science and Tech. Conf., Oct. 3-5, Biloxi, MS.
26. Green, D.P., Jaykus, L.A., Noga, E.J., and McClellan-Green, P.D. 1997. Toxicity and safety evaluation of seafood harvested in close proximity to naturally occurring fish kills. 22nd Annual Seafood Science and Tech. Conf., Oct. 3-5, Biloxi, MS.
27. Green, D.P. Building interdisciplinary teamwork through undergraduate research study. 1997. The Galaxy Summit - National Conference Cooperative Extension Educators, Oct. 12-16, Cincinnati, OH.
28. Green, D.P., Jaykus, L.A., Noga, E.J., and McClellan-Green, P.D. 1997. Toxicity and safety evaluation of seafood harvested in close proximity to naturally occurring fish kills. 42nd Atlantic Fisheries Technological Conference, Nov. 8-11, Newport, RI.
29. Requena, D.C., Hale, S.A., McClure, W.F., and Green, D.P. 1997. Application of visible and near infrared spectroscopy in determination of color and proximal composition of blue crab meat (*Callinectes sapidus*). American Institute of Chem. Engineering Ann. Meeting, Nov. 11-14, Los Angeles, CA.
30. McClellan-Green, P.D., Green, D.P., Jaykus, L.A., Noga, E.J., Baden, D. 1997. An in vitro cell bioassay for detection of *Pfiesteria piscicida* toxins. Soc. Env. Tox. & Chem., Nov. 16-20, San Francisco, CA.
31. Requena, D.D., Hale, S.A., Green, D.P., McClure, W.F., and Farkas, B.E. 1998. VIS-NIR multivariate spectroscopic prediction of composition and color of blue crab meat. Inst. Food Tech. Ann. Meeting, June 20-24, Atlanta, GA.
32. Dombroski, C.S., Jaykus, L.A., Green, D.P., and Farkas, B.E. 1998. Development of a model indicator strain for the evaluation of processing strategies to inactivate *Vibrio vulnificus* from raw shell oysters. Institute of Food Tech. Ann. Meeting, June 20-24, Atlanta, GA.
33. Green, D.P., Balmer, E.L. and McClellan-Green, P.D. 1998. *Pfiesteria*: A New Threat to Public Health? The Marine Technology Society Annual Conference, Nov. 15-19, Baltimore, MD.

34. Balmer, E., Green, D.P., McClellan-Green, P. and Jaykus, L.A. 1998. Comparison of methods to extract cytotoxic compounds from fish muscle for detection by cell bioassay. 23rd Annual Conference Tropical and Subtropical Seafood Science and Technology Society of the Americas, November 4-7, St. Croix, U.S. Virgin Islands.
35. Andonie, H.A., Green, D.P. and Nash, J.B. 1999. Use of cold-binding agents in the manufacture of restructured shrimp products. Institute of Food Tech. Ann. Meeting, July 24-28, Chicago, IL.
36. Balmer, E, Green, D.P., McClellan-Green, P. and Jaykus, L.A. 1999. Comparison of methods to extract cytotoxic compounds from fish muscle for detection using cell bioassay. Institute of Food Tech. Ann. Meeting, July 24-28, Chicago, IL.
37. Baker, K.H., Lanier, T.C. and Green, D.P. 2002. Cold restructuring of seafoods using transglutaminase mediated binding. Institute of Food Tech. Ann. Meeting, June 10-14, Dallas, TX.
38. Dolan, M.C., Bennett, B., Medina-Bolivar, F., Applewhite, L.D. and Green, D.P. 2002. Species identification of pasteurized crabmeat by a discriminating PCR-based diagnostic. Institute of Food Tech. Ann. Meeting, June 15-18, Anaheim, Calif.
39. Drake, S.L., W. Bang, L.A. Jaykus, M.A. Drake, D.P. Green and D. Elhanafi. 2003. Evaluation of growth and survival characteristics of *Vibrio vulnificus* expressing green fluorescent protein. Institute of Food Tech. Ann. Meeting, July 12-16, Chicago, IL.
40. Green, D.P. 2003. Scombrototoxin control and prevention of histamine fish poisoning. International Association for Food Protection. August 10-13, New Orleans, LA.
41. Drake, S.L., Jaykus, L.A., Drake, M.A. and Green, D.P. 2003. Comparison in the recovery of *Vibrio vulnificus* under different microbial stresses with the use of sodium pyruvate. Proc. 28th Annual Seafood Science and Technology Conference. October 9-11, Biloxi, Mississippi.
42. Drake, S.L., Jaykus, L.A., Drake, M.A. and Green, D.P. 2004. Using a green fluorescent protein strain of *Vibrio vulnificus* to evaluate the microbial stress in the oyster matrix. Institute of Food Technologists Annual Meeting, June 13-16, Las Vegas, Nevada.
43. Allen, D.G., Green, D.P., Bolton, G., Jaykus, L.A. and Cope, G. 2004. Detection and identification of histamine-producing bacteria associated with harvesting and processing of mahi-mahi and yellowfin tuna in North Carolina. Intern. Assoc. for Food Protection. August 8-11, Phoenix, AR.
44. Drake, S.L., Jaykus, L.A., Drake, M.A. and Green, D.P. 2004. Comparison of the recovery of *Vibrio vulnificus* under different microbial stresses with the use of sodium pyruvate. Ann. Meeting International Assoc. Food Protection, August 8-11, Phoenix, AZ.
45. Gall, K. and Green, D.P. 2004. National Sea Grant training and education project on histamine controls for fishermen to prevent scombroid (histamine) poisoning. 49th Atlantic Fisheries Technology Conference, Sept. 26-29, Halifax, Nova Scotia.
46. Green, D.P., Flick, G.J., and Rippen, T.E. 2004. Development of scombrototoxin control procedures for commercial Atlantic fish species. 49th Atlantic Fisheries Technology Conference, Sept. 26-29, Halifax, Nova Scotia.
47. Nielsen, D., Green, D.P. 2005. Evaluating the shelf life of hybrid striped bass using the Quality Index Method. 50th Atlantic Fisheries Technology Conference, Nov. 6-9, Norfolk, Virginia.
48. Bolton, G.E., Björnsdóttir, K., Nielsen, D., Petersen, A., Green, D.P. 2006. Quality changes in yellowfin tuna and mahi-mahi fillets processed with high hydrostatic pressure. 2nd Trans-Atlantic Fisheries Conference.
49. Stallworth, M., Björnsdóttir, K., Bolton, G., Green, D. 2007. Histamine-producing bacteria in yellowfin tuna and mahi-mahi from North Carolina and Hawaii. 31st Seafood Science and Technology Society of the Americas, Nov. 5-9, Punta Cana, Dominican Republic.
50. Bolton, G., Nielsen, D., Björnsdóttir, K., Green, D. 2007. Effects of high hydrostatic pressures on microbiological, chemical and sensory quality of yellowfin tuna and mahi-mahi fillets. 52nd Atlantic Fisheries Technology Conference, Nov. 4-7. Portland, Maine.

51. Björnsdóttir, K., G. Bolton, and D.P. Green. 2008. Detection and enumeration of histamine-producing bacteria in scombroid fish. 38th Annual West European Fish Technologists Association, Sept. 16-19, Florence, Italy. <http://digital.casalini.it/9788884537461>.
52. Björnsdóttir, K., Bolton, G., Green, D.P. 2008. A comparative study for the detection of histamine producing bacteria in fish by culture, potentiometric and molecular-based methods. International Association for Food Protection Annual Meeting, Aug. 3-6, Columbus, OH.
53. Bolton, G.E., Björnsdóttir, K. Nielsen, D. Green, D.P. 2009. Effect of high hydrostatic pressure on histamine-forming bacteria in yellowfin tuna and mahi-mahi skinless portions. Institute of Food Technologists Annual Meeting, June 6-9, Anaheim, Calif.
54. Björnsdóttir, K., Bolton, G.E., Jaykus, L.a., McClellan-Green, P.D., Green, D.P. 2009. Colony lift hybridization method for enumeration of histamine-producing bacteria in scombroid fish. 3rd Trans-Atlantic Fisheries Technology Conference, Sept. 15-18, Copenhagen, Denmark.
55. Björnsdóttir-Butler, K., Bolton, G.E., Green, D.P. 2010. Effect of pH and phosphate treatment on bacterial growth and histamine production in Mahi-mahi and Yellowfin Tuna. Institute of Food Technologists Annual Meeting, July 17-21, Chicago, Illinois.
56. Yiwen, T., Lanier, T.C., Green, D.P. 2015. Replacement of surimi in seafood by raw crabmeat in restructured crab products. 5th Trans-Atlantic Fisheries Technology Conference, October 12-15, Nantes, France.

INVITED PRESENTATIONS

1. North Carolina Blue Crab Industry Update. National Blue Crab Industry Association, New Bern, NC. 1986.
2. How Safe Is Your Food. NC Food Protection Short Course. Raleigh, NC. 1986.
3. Fish Oils and Omega-3 Fatty Acids Update. NC Health Promotion and Wellness Fair. Raleigh, N.C. 1987.
4. Menhaden and Omega-3 Fatty Acids. Interstate Seafood Seminar. Virginia Beach, VA. 1987.
5. Seafood Technology. N.C. Div. Marketing State Conference. Raleigh, N.C. 1988.
6. Processing and markets for aquaculture products. NC Aquaculture Development Conference. New Bern, N.C. 1989.
7. Waste Minimization in the Seafood Industry. MissTap, Mississippi State University. Hattiesburg, MS. 1991.
8. Freezing Blue Crab Meat In-shell. National Blue Crab Industry Association. Orlando, FL. 1991.
9. Development of Production and Distribution of Frozen Intermediate Blue Crab Products. National Coastal Resources Institute Forum. Washington, D.C. 1992.
10. Freezing of Crab Intermediate Products. International Lobster Dealers and Pound Operators Conference. Portland, MA. 1992.
11. U.S. FDA Seminar, Atlanta District. Crisis Management and Being Prepared. New Bern, N.C. 1993.
12. Use of Lactates in Blue Crab Meat. National Blue Crab Industry Association Meeting. Baltimore, Maryland. 1994.
13. Determining crab meat quality and freshness. National Blue Crab Industry Association Meeting. Baltimore, Maryland. 1996.
14. Industry Perspectives: The Hard Blue Crab Fishery - Atlantic & Gulf. NMFS Symposium: The Blue Crab Fishery of North America: Research, Conservation and Management. Baltimore, MD. 1996.
15. Generic HACCP Models. National Blue Crab Industry Association Annual Meeting. 1997.
16. HACCP Impacts on Industry. Gulf and South Atlantic States Shellfish Conference. 1997. Atlantic Beach, NC.
17. Measurement and Control of Quality. NC Aquaculture Development Conference. 1997. New Bern, NC.

18. *Pfiesteria*: A New Threat to Public Health. The Marine Technology Society Annual Conference? 1998. Baltimore, Maryland.
19. How HACCP Regulations Affected Commercial Fish Farming Operations. NC Aquaculture Development Conference. Feb, 2000. New Bern, NC.
20. Proposal to establish a trans-Atlantic conference and research network based on common interests. West European Fish Technologists Association. 19-22 June 2000, Tórshavn, Faroe Islands, Denmark.
21. Tackling the trace back challenge: regulatory policy and programs around the world. National Fisheries Institute. Jan. 31-Feb. 3, 2005. Orlando, Florida.
22. Science-based strategies for histamine control: the need for a holistic approach. Oceans and Human Health Symposium. International Association for Food Protection. Aug. 15-17, 2005. Baltimore, MD.
23. Fish and shellfish: prevention and detection of foodborne pathogens. International Food Safety Congress. Oct. 12-14, 2005. Monterrey, Mexico.
24. Fish Freshness and Deterioration. International Symposium on Seafood Quality. June, 12-13, 2006. ANFACO-CECOPESCA, Vigo. Spain.
25. Histamine toxicity, scombroid fish poisoning, and HACCP control measures – are they adequate to reduce food safety concerns? Oct. 2, 2006. College of Charleston, Seminar Series, Department of Biology, Charleston, SC.
26. Developing traceability systems in the seafood supply, chain. Seafood in Perspective, Technology Conference. National Fisheries Institute, Jan. 29- Feb. 1, 2007. Orlando, Florida.
27. Detection and Enumeration of Histamine-producing Bacteria in Scombroid Fish. West European Fish Technologists Association, Florence, Italy. Sept. 16, 2008.
28. Flavors of Freshwater Fish: Review of Mechanisms in Uptake and Removal of Geosmin and 2-Methyl-iso-borneol. Hubei Academy of Agricultural Sciences (HAAS), Wuhan, China. May 27, 2008.
29. Trends in Aquaculture Quality Assurance and Traceability. North Carolina Aquaculture Development Conference, Atlantic Beach, NC. Jan. 29-30, 2009.
30. Detection and control of histamine poisoning from fish. NC State University Department of Environmental and Molecular Toxicology, Raleigh, NC. Nov 10, 2009.
31. Public health control of scombrototoxin fish poisoning. University of North Carolina Institute of Marine Science, Morehead City, NC. Nov 8, 2011.
32. Novel Ways for Reducing Fish Processing Waste. Hubei Academy of Agricultural Sciences, Institute of Agro-Processing and Nuclear-Agricultural Technology. Wuhan, China. 2/7-14, 2015.
33. Discovery and Transformation of Seafood Products. Hubei Academy of Agricultural Sciences, Institute of Agro-Processing and Nuclear-Agricultural Technology. Wuhan, China. 2/7-14, 2015.
34. Seafood Processing Innovation and Entrepreneurism: Challenges and Developments. 5th Trans-Atlantic Fisheries Technology Conference, Nantes, France. 10/12-15, 2015.
35. Marine Bio-Technologies Center of Innovation: Supporting the Blue Economy. 7th Les Rendez-vous de Concarneau: Where Industry Meets Science. Concarneau, France. 10/15-16, 2015.

RESEARCH CONTRACTS AND GRANTS

1. NC Pollution Prevention Program: Waste reduction in a seafood processing plant. Pls, Carawan, R., Green, D.P. (1986-87) \$5,000.
2. NC Division of Community Assistance: Feasibility study, development of a seafood processing plan for Dare County. PI, Green, D.P. (1987-88) \$6,300.
3. NC Sea Grant Program: Protein recovery and water reuse in surimi manufacture. Lanier, T.C., Green, D.P. (1990-91) \$117,317.
4. NC Agricultural Foundation: Improving processing and utilization resources available to North Carolina aquaculture production and marketing personnel. PI, Green, D.P. (1990) \$5,000.

5. NC Pollution Prevention Program: Waste reduction in mechanical blue crab claw processing operations. PI, Green, D.P. (1990-01) \$13,300.
6. National Coastal Resources Institute: Commercial-scale development of production and distribution of frozen intermediate blue crab products. PI, Green, D.P. (1990-92) \$117,740.
7. NC Biotechnology Center: 1991 Seafood environmental summit. PI, Green, D.P. (1991) \$2,500.
8. N.C. Dept. of Environment and Natural Resources: Seafood environmental summit and pollution prevention short course for seafood processors. PI, Green, D.P. (1991-92) \$15,000.
9. NC Sea Grant Program. Survey of bay, calico and sea scallop meats for moisture content at harvest, processing and retail. PI, Green, D.P. (1993) \$4,114.
10. National Coastal Resources Institute: Commercial-scale development of production and distribution of frozen intermediate blue crab products. PI, Green, D.P. (1993-94) \$40,363.
11. NC Sea Grant Program: Feasibility of detecting discoloration and off-flavors in thermally processed blue crab meat using spectroscopy techniques. Hale, S.A., Green, D.P. (1994-95) \$4,990.
12. USDA-CSREES Hatch Project NC05794. Tamper-evident packaging of fresh and pasteurized seafood products. (1994) \$3,960.
13. NC Sea Grant Program: Development of marine industries and processing systems: seafood science and technology advisory services. Green, D.P., Ward, D.R. (1978-2002) \$2,121,700.
14. National Fisheries Institute. HACCP study of time and temperature abuse in batter operations. PI, Green, D.P. (1995) \$5,000.
15. Washington Crab Company, Inc.: Automating process and record-keeping requirements under the U.S. FDA HACCP program. PI, Green, D.P. (1995-96) \$5,300.
16. USDA-CSREES Hatch Project NC06392. Innovative seafood processing, handling and packaging techniques for improved profitability. PI, Green, D.P. (1995-98) \$9,750.
17. NC Sea Grant Program: Process engineering of a "pasteurized" raw oyster for institutional users. PIs, Farkas, B.E., Jaykus, L.A., Green, D.P. (1996-98) \$32,300.
18. NC Sea Grant Program. Human health risks associated with incidental exposure of fish to *Pfiesteria piscicida*. PIs, Green, D.P., McClellan-Green, P.D. (1996) \$19,000.
19. NC Sea Grant Program: Reengineering the handling of fresh (cooked) crab claws for improved meat qualities and new product development. Green, D.P., Hale, S.A. (1996-98) \$29,396.
20. Goodtimes, Inc. Third-party Hazard Analysis Critical Control Point (HACCP) audits and self-help manual. PI, Green, D.P. (1997-98) \$5,000.
21. Wanchese Fish Company, Inc. Utilization of scallop roe in the manufacture of value-added seafood products. PIs, Nash, J.B., Green, D.P. (1998-99) \$21,500.
22. NCSU Instructional Grant Program. Aquatic Foods, the Coastal Ocean. PIs, Green, D.P., Copeland, B.J. (1998) \$2,300.
23. NC Agricultural Research Service. Cell-based assay for the detection of naturally incurred toxins in fish muscle tissue. Green, D.P., McClellan-Green, P.D. (1998-99) \$15,000.
24. NC Sea Grant Program: A retail seafood quality and seafood improvement program: transferring technology through the Sea Grant marine extension network. PI, Green, D.P. (1999-2002) \$11,511.
25. NC Sea Grant Program: Comparative sensory evaluation between meats processed from American blue crab (*Callinectes sapidus*) and imported product from Asia and Mexico. PIs, Green, D.P., Nash, J.B., Bolton, G.E. (2000-01) \$6,000.
26. NC Sea Grant Fishery Resource Grant Program: Technical feasibility study on utilization of Atlantic blue crab by-products. PI, Green, D.P. (2000-04) \$22,216.
27. NC Sea Grant Fishery Resource Grants Program: Improved handling of hybrid striped bass using sodium chlorite. PI, Green, D.P. (2000-03) \$16,996.

28. USDA/CSREES National Food Safety Initiative: Development of model scombrotoxin control procedures for commercial Atlantic fish species. PI, Green, D.P. (2000-04) \$96,044 of \$404,000 prime to Virginia Tech University.
29. NC Sea Grant Program: Development of marine industries and processing systems: seafood science and technology program. PI, Green, D.P. (2002-06) \$281,210.
30. NCSU Distance Education Learning Technology Program. Food Safety Certificate Program. Green, D.P. (2001) \$39,861.
31. NC Sea Grant Fishery Resource Grants Program. Development of a process control strategy for pasteurized blue crab meat. PI, Green, D.P. (2001) \$39,200.
32. NCSU College of Agriculture and Life Sciences Small Equipment Grant. Compound microscope with image analysis system. PIs, Buckel, J., McClellan-Green, P.D., Green, D.P. (2001) \$10,000.
33. NC Sea Grant Fishery Resource Grants Program: Value-added crabmeat products for the retail and internet market. PI, Green, D.P. (2001-04) \$22,010.
34. NC Sea Grant Program: Development of a process control strategy for quality improvement in blue crab processing. PIs, Keener, K.M., Green, D.P. (2001-02) \$38,900.
35. NC Dept. Environmental and Natural Resources: Jumping run creek bacterial source tracking demonstration project, part one. PIs, Green, D., Line, D. (2001-04) \$331,346.
36. NC Dept. Environmental and Natural Resources: Jumping run creek bacterial source tracking demonstration project, part two. PIs, Green, D., Line, D. (2001-04) \$101,948.
37. US Dept. Agriculture: Monitoring and TMDL modeling techniques to assess bacterial loading in estuarine environments and improve management programs. PIs, Green, D.P., Line, D.E. (2001-06) \$390,000.
38. NC Sea Grant Program: Characterizing the stress response of *Vibrio vulnificus* to sublethal stresses during oyster handling and processing. PIs, Jaykus, L.A., Drake, M.A., Green, D.P. (2002-04) \$46,988.
39. National Sea Grant Fisheries Extension Enhancement Program. Training and education in support of effective controls of scombroid (histamine) poisoning. PIs, Green, D.P., Nash, J.B. (2002-2004) \$14,603 of \$148,486 prime to Maryland Sea Grant Program.
40. USDA-CSREES Integrated Research, Education and Extension Competitive Grants Program: Application of high hydrostatic pressures to improve the safety of scombroid fish through the reduction of histamine forming bacteria. PI, Green, D.P. (2002-06) \$102,280 of \$585,980 prime to Virginia Tech University.
41. Fresher Than Fresh, Inc.: On-going verification of a US Food and Drug approved HACCP plan for modified atmospheric packaging of fresh fish. PIs, Nash, J. B., Green, D.P. (2004-07). \$15,132.
42. NC Sea Grant Program. Seafood traceability: a comparative study of the European Union and the United States systems for addressing consumer concerns. PI, Green, D.P. (2004-05). \$7,500.
43. NC Sea Grant Program: Establishing a trained sensory panel for use in the evaluation of seafood and value-added product development. Nielsen, D., Green, D.P. (2004-05). \$3,800.
44. USDA-CSREES Integrated Research, Education and Extension Grants Program. An internet training program on sanitation, good manufacturing and hygienic practices for food processors, wholesalers and warehouses. PIs, Nash, J.B., Green, D.P. (2005-09) \$8,970 of \$444,655 prime to Cornell Univ.
45. NCSU College of Agriculture and Life Sciences Small Equipment Grant. Minolta Corporation Chroma Meter CR-400 and data Processor DP-400. PI, Green, D.P. (2005). \$3,675.
46. National Fisheries Institute. Seafood traceability: a study of the United States and European Union legal requirements and application systems. PI, Green, D.P. (2005-06). \$10,000.
47. NC Sea Grant Program: Enhancing quality of wild-caught shrimp in batch-process handling. PIs, Nash, J.B., Hines, R.J., Green, D.P. (2005-08). \$6,748.
48. USDA-CSREES Hatch Project NC06888. Use of novel technologies for the control of toxigenic histamine-producing bacteria in fish. (2006-11). \$0

49. NC Sea Grant Program: Assisting coastal processors add value to North Carolina seafood. PIs, Nash, J.B., Green, D.P. (2006-08). \$8,117.
50. NCSU Internationalization Seed Grant. American-Danish collaboration for the advancement of trans-Atlantic fisheries research and academic exchanges in the North Atlantic region. PI, Green, D.P. (2006). \$4,000.
51. NC Fishery Resource Grants Program. Producing farmed hybrid striped bass for year round markets. PIs, Green, D.P., Nash, J.B. (2006) \$19,643.
52. NC Sea Grant Program: Development of marine industries and processing systems: seafood science and technology program. PIs, Green, D.P., Ward, D.R. (2006-10) \$321,310.
53. NC Fishery Resource Grant Program: Producing farmed hybrid striped bass for year round markets. PIs, Green, D.P., Daniels, H.V., Frinsko, M.O, Nielsen, D. (2006-09) \$19,643.
54. NC Fishery Resource Grant Program: A Total Quality System (TQS) for grading, traceability and marketing North Carolina seafood. PIs, Green, D.P., Green, Nash, J.B. (2007 -10) \$31,238.
55. National Fisheries Institute: A rapid method to quantify toxigenic histamine-producing bacteria in fish. PI, Green, D.P. (2008-09) \$19,521.
56. NC Biotechnology Center: 8th International Joint Meeting of the Seafood Science and Technology Society and Atlantic Fisheries Technology Conference, including the 1st Annual North Carolina Marine Biotechnology Symposium. PI, Green, D.P. (2008) \$7,500.
57. NC Sea Grant Program: Mini-grant proposal. Develop an industry blueprint on commercializing value-added seafood and a consumer's guide to home seafood preparation. PIs Nash, J.B., Green, D.P. ((2008-09) \$5,000.
58. NC Sea Grant Program: Mariner's menu online, Blogging new recipes to meet consumer demand for North Carolina seafood. PIs Green, D.P., Chapman, B., Nash, J.B. (2009-11) \$16,360.
59. NC Sea Grant Program: Development of marine industries and processing systems: seafood science and technology program. PI. Green, D.P. (2010-11) \$79,754.
60. Virginia Tech University: Assessing the shelf-life of value-added blue crab products. PIs, Thigpen, J., Nash, J.B., Green, D.P. (2010-12) \$5,478.
61. NC Sea Grant: Fishery Resource Grant Program. Validation of microwave cooking instructions for not-ready-to-eat seafood. Co-PIs, Green, D.P., Sandeep, K.P. (2010-12) \$23,500.
62. NC Dept. Agriculture and Consumer Services: Development of a North Carolina food industry recognition program. PI, Green, D.P. (2010-11) \$25,000.
63. USDA National Institute for Food and Agriculture: Building capacity to control viral foodborne disease: a translational, multi-disciplinary approach. Co-PIs Jaykus, L.A., Chapman, B., Velev, O.D.; Green, D.P., Phister, T.G. (2011-17) \$24,810,181.
64. NC Biotechnology Center: Stewards of the Future, Research on Ocean Health and Sustainability of Coastal Communities. Co-PIs, Green, D.P., Schultz, T.S. (2012-16) \$20,000.
65. NC Biotechnology Center: 2nd Marine Biotechnology and Seafood Symposium. PI, Green, D.P. (2016) \$4,712.
66. US Dept. Health and Human Services, Food and Drug Administration: Building a stronger bridge in acidified food products training and certification. PD, Green, D. Co-PIs Arritt, F., Harris, G., Jaykus, J.A., Sandeep, K.P., Stevenson, C.D. (2011-17) \$2,081,229.
67. US Food and Drug Administration: FDA Training & Pilot Processing Laboratory Facility Services for Food Processing Technology Courses. Co-PIs Sandeep, K.P., Green, D., Arritt, F. (2014-18) \$332,622.
68. USDA-NIFA, University of Florida (Prime): Southern Training, Education, Extension, Outreach, and Technical Assistance Center to Enhance Produce Safety. Co-PIs Rodriguez-Gutierrez, E., Chapman, B., Green, D.P., Gunter, C., Levine, J. F., Stevenson, C.D., Ducharme, D., Jaykus, L.A., Baros, J.R., Boys, K., Simmons, C. (2015-18) \$65,770.

69. Golden Leaf Foundation: Meeting North Carolina's Food Safety Regulatory Training and Outreach Needs under the FDA Food Safety Modernization Act (FSMA) Preventive Controls and Produce Safety Rules. Pls Simmons, O., Daubert, C., Green, D.P., Dole, J.M. (2016-19) \$200,000.

COURSES TAUGHT

- FS322 Muscle Foods and Eggs (Fall 1995 – 2006) Lecture and fish lab. 3 credits.
FS491x Aquatic Foods: the Coastal Ocean (Summer 1996) 3 credits.
ZO586 Aquaculture (Spring 2000-2006) Lecture alternate years. 3 credits.
FS354 Food Sanitation (2009-2011) Distance education course. 3 credits.

MENTORING AND ADVISING STUDENTS

Post-doctoral Associates

1. Durita Nielsen, Ph.D. (2004-06) Danish Institute for Fisheries Research, Lyngby, Denmark. Sensory evaluation of fresh water hybrid striped bass using the quality index method (QIM).

Graduate Students (*Chair/Co-chair)

1. Leola Henry, M.S. Food Science (1991). The effects of cryoprotectants on the physical, chemical and sensory properties of cryogenically frozen blue crab (*Callinectes sapidus*) meat.
2. *Carol Dombroski, M.S. Food Science (1998). Characterization and use of a nalidixic acid Resistant strain of *Vibrio vulnificus* for evaluation of freeze and thermal inactivation in raw oysters.
3. Bryan Clark. M.S. Bio.l & Agric. Engineering (1998). Design of a commercial scale retort for improved thermal processing of the Atlantic blue crab utilizing vacuum injection of steam.
4. Dina Requena. Ph.D. Bio. & Agric. Engineering (1998). VIS/NIR multivariate spectroscopic quality determination of blue crab meat.
5. *Kim Baker. M.S. Food Science (1999). Cold restructuring of meats by transglutaminase mediated protein binding.
6. Lia Goeller. M.S. Food Science (2000). Incorporation of low molecular weight cryoprotectants into intact muscle.
7. *Erica Balmer-Hanchey. Dept. Food Science (2001). Cytotoxic responses of extracts from water and fish exposed to *Pfiesteria*, a recently discovered dinoflagellate.
8. Stephanie Drake. M.S. Food Science (2004). Characterization of the response of *Vibrio vulnificus* to sub-lethal stresses during oyster handling and processing.
9. *D. Grey Allen. M.S. Food Science (2004). Control of histamine production in mahimahi (*Coryphaena hippurus*) and yellowfin tuna (*Thunnus albacares*).
10. *Arni Vitus Petersen. M.S. Seafood Research, Danish Technical University (2005). Trace back in the U.S. seafood industry: a first step in cold-chain traceability.
11. *Kristin Bjornsdottir. Ph.D. Food Science (2009). Prevalence and characterization of toxigenic histamine-producing bacteria in vacuum packed fresh fish.
12. Abdallah Al-dakheelallah M.S. Food Science (2011) Process validation of a heat-shock process for the control of *Vibrio vulnificus* in Gulf oysters.
13. Edem Mensah. M.S. Food Science (2013). Desalination of tuna after excessive salt uptake from brine freezing.
14. Kelly O'Neal. Ph.D. Environmental & Molecular Toxicology (2014). Use of passive sampling to measure bioavailability of chemical contaminants in surface water and soil.
15. Yifen Thor, M.S. Food Science (2015). Replacement of surimi with raw crab meat in restructured crab products.
16. Nobles, Curry. M.S. Food Science (2016) Processing factors affecting commercially produced pork bacon.

Undergraduate Students

Corrine LaBlanc, NCSU Food Science, 2016; Johanna Woods, NCSU Marine, Earth and Atmospheric Sciences, 2016; Holly Modlin, ECU Biology, 2014. Ryan Dowdy, NCSU Food Science, 2013; Brandon Eudy, NCSU Chemistry, 2013. Katrina Conner, NCSU Food Science, 2011. Kirk Smith, NCSU Food Science, 2008. Matt Stallworth, NCSU Biological Sciences, 2007. Laurel Childress, NCSU Marine, Earth and Atmospheric Sciences, 2005, 2004. Mary Catherine Brake, NCSU Zoology, 2001. Hector Andonie, NCSU Food Science, 1998. Megan Wright, Allegheny College, Biology, 1997. Juan Batlle, Duke, Biology, 1996. Melinda Ramsey, Duke, Biology, 1996. Mike Straiko, Allegheny College, Biology, 1996. Laura Young, Duke, Biology, 1996. Scott Vota, Allegheny College, Biology, 1995. Heavin Bortz, Duke, Biology, 1995. Randy Lee, NCSU Food Science, 1995. Mario Ferruzzi Duke, Biochemistry, 1994.

High School Interns

Mari Hawkins. West Carteret High School, 2008. Cameron Giblin. West Carteret High School, 2008. Kayla Norman. West Carteret High School, 2007. Matthew Gildner. NC School of Science & Math, 2006. Matthew Stallworth, West Carteret High School, 2004. Casey Amspacher, East Carteret High School, 2002. Mary Catherine Brake, East Carteret High School, 1999.

EXTENSION EDUCATION & TRAINING PROGRAMS

Food Safety & Foodborne Disease Prevention

Seafood HACCP Alliance for Education and Training

- Hazard Analysis and Critical Control Point (HACCP) Training Curriculum.
This is a companion document to the Fish and Fishery Products Hazards and Control Guidance (FDA Hazards Guide), SGR-129, 4th Edition, 2011
- Sanitation Control Procedures (SCPs) for Processing Fish and Fishery Products.

Preventive Controls for Human Food,

Food Manufacturing & Entrepreneurship

Good Manufacturing Practices (GMPs)

WORKSHOPS, SHORT COURSES, DEMONSTRATIONS

- 1986 NC Cooperative Extension Service Annual Conference, Eat Right for Life Update. Gave presentation on fish oils and omega-3 fatty acids.
- 1987 NC Fisheries Association, Tuna Quality: On-board Handling Workshop. Organized program and gave presentation on tuna quality and those factors affecting quality.
- 1988 NC Blue Crab Meat Pasteurization Workshop. Organized program and gave presentation on pasteurized crab meat products.
- 1989 NC Fisheries Association workshop. Organized program on seafood sanitation/Good Manufacturing Practices and gave presentation addressing N.C. industry concerns and needs.
- 1990 NC Cooperative Extension Service, Northeast District. Organized introduction to aquaculture seminar series and gave presentation on seafood processing.
- 1990 NC Crayfish Industry Workshop. Organized program and gave presentation on regulations and processing.
- 1991 NC CES, State 4-H Congress. Served as judge and delivered a fish and seafood utilization demonstration.

- 1991 NC Fisheries Association Workshop. Organized workshop on the FDA *Listeria monocytogenes* surveillance program. Gave presentation on thermal pasteurization procedures and reporting requirements.
- 1991 Pollution Prevention Short Course. Organized one-day program and gave presentation on seafood residuals as fertilizers, feeds and foods.
- 1991 Seafood Environmental Summit. Organized one-day program and gave presentation on solving environmental and food safety issues.
- 1993 NC Seafood Quality and Safety Workshop for Environmental Health Specialists. Participated in regional in-service training, gave presentation on seafood-borne toxins, contaminants and foodborne illnesses.
- 1994 NC Cooperative Extension Service. Participated in regional in-service training, gave presentation on seafood technology.
- 1994 Florida HACCP Training Workshop for Industry & Regulators. Gave presentations on identifying critical control points and setting critical limits.
- 1994 Florida Blue Crab Processors Workshop. Gave presentations on can seam evaluation and monitoring records in sanitation programs.
- 1994-06 Centralized Initial Training, NC Division of Environmental Health. Annual CIT training in food science and technology has been provided for county environmental health specialists.
- 1994-06 Seafood Quality and Safety Workshop (14) for Environmental Health Specialists were offered with over 400 participants receiving CEUs from the UNC School of Public Health.
- 1995 NC Cooperative Extension Service, Craven County Center. Organized workshop on improved profitability for small hybrid bass growers.
- 1995-06 ServSafe workshops (26) were delivered with county health sanitarians for restaurant managers; presented supplemental materials on seafood safety and quality.
- 1996-98 NC Cooperative Extension Service Annual Conference, Food Safety Luncheon (3). Participated in department program for questions and answers on current food safety issues.
- 1997-06 Sanitation Control Procedures workshops (8) were given with 95 participants receiving certificates from the Association of Food and Drug Officials.
- 1997-16 National Seafood HACCP Alliance Education and Training Workshops. Organized 61 events with 1151 participants receiving certificates from the Association of Food and Drug Officials.
- 1997 NC 4-H Marine Science Adventure. Conducted hands-on activities in blue crab processing for youth.
- 1998 NC Fisheries Association Crab Processors' Committee. Organized workshop on process monitoring, record keeping and FDA policies on decomposition for crab meat.
- 1998 NC Seafood Processors' Annual Forum. Organized industry program for NC seafood processors and dealers.
- 1999 NC 4-H Food Quality and Food Safety Fellows Symposium. From 1995 to 1999, presentation was given on seafood safety and quality during summer fellows program.
- 2001 Food Safety Agent Training, NC Cooperative Extension Service. In-service training was provided for county field faculty with commercial hands-on experiences.
- 2003-05 Leadership Carteret, Carteret County Chamber of Commerce. Seminar series was delivered for local business and community leaders in Carteret County.
- 2007 North Carolina Aquaculture Development Conference. Provided CMAST tour and gave presentation to participants on value-added product development for aquaculture.
- 2007 National Fisheries Institute "*Seafood in Perspective Technical Conference.*" Served on organizing committee, chaired session and gave presentation.
- 2007 CMAST seminar series. Gave presentation *Practical Guide to Seafood Traceability.*

- 2007 NC CES Carteret County-ServSafe Workshop. Participated in workshop; a presentation was given on *“Managing Seafood Safety in Food Service and Retail Establishments.”*
- 2007 UNC Seafood Quality and Safety for Environmental Health Specialists. Gave presentation on *“Seafood-borne parasites as potential pathogens of humans.”*
- 2008 Organized and hosted 8th Joint Meeting of the Seafood Science and Technology Society and Atlantic Fisheries Technology Conference, including the 1st North Carolina Marine Biotechnology Symposium; a three-day event with 50 oral and poster presentations.
- 2008 North Carolina Aquaculture Development Conference. Provided CMAST tour and update on two FRG funded hybrid striped bass studies on fish purging and traceability.
- 2008 UNC Seafood Quality and Safety Workshop for Environmental Health Specialists, 2008. Gave presentation on *“Seafood-borne parasites as potential pathogens of humans.”*
- 2008 Carteret County Environmental Health ServSafe Workshop. Gave presentation on *“Managing Seafood Safety in Food Service and Retail Establishments.”*
- 2008 Carteret County Leadership for Educators workshop. Gave presentation on *“Seafood quality and safety issues”* during summer program.
- 2008-16 Carteret County Marine Science Academy. Participated in 9 summer programs with 450 middle school students and teachers in 7th, 8th and 9th grades attending.
- 2009 3rd Trans-Atlantic Fisheries Technology Conference, September 15-18 in Copenhagen, Denmark. Organized as co-chair for the, with over 200 participants from 35 countries.
- 2009-10 NC Dairy High Temperature Short Time (HTST) milk pasteurization workshop. Organized two events with 30 industry and regulatory personnel attending.
- 2010-16 HACCP Training. Reynolds America Inc. Organized and gave presentations during 14 workshops with 173 individuals receiving CEUs through NC State University.
- 2015 US:NZ Science Workshop: Oral processing and design of foods for consumers. Local arrangements committee coordinator. Scientific exchange event with 60 participants.
- 2015-16 FD152 Food Processing and Technology Short Course. Gave presentations on acidified and fermented foods, salting and curing and plant utilities at 8 events with 300 attendees.

EXTENSION PUBLICATIONS AND NON-REFERRED ARTICLES

1. Green, D.P. 1982. Proper thawing and tempering for frozen foods. The Refrigeration Research Foundation. Bethesda, MD. No. 81-1. 20pp.
2. Carawan, R.E., Green, D.P., Thomas, F.B. and Thomas, S.D. 1986. Reduction in waste load from a seafood processing plant. Publication AG, Raleigh: NC Cooperative Extension Service. 105 pp
3. Green, D.P. and Thomas, F.B. 1990. Feasibility Study: Development of a Seafood Processing Plan for Dare County, North Carolina. N.C. Cooperative Extension Report. 18pp.
4. Green, D.P. 1990. Toward a more perfect seafood inspection program. Environs, the Marine Biomedical Center Newsletter, Duke Univ. Marine Lab., Beaufort, N.C. 13:2.
5. Green, D.P. 1991. Commercial development of frozen intermediate blue crab products. National Coastal Resources Institute News, 6:3.
6. Green, D.P., Carawan, R.E. and Johnson, J. 1991. Waste Reduction in Mechanical Blue Crab Claw Processing Operations. N.C. Cooperative Extension Report. 40pp.
7. Ward, D.R., Taylor, J. and Green, D.P. 1991. Seafood Safety: Questions and Answers. Publication AG-453. Raleigh: North Carolina Cooperative Extension Service. 8 pp.
8. Hart, K. and Green, D.P. eds. 1992. Proceedings of the 1991 Seafood Environmental Summit, Oct. 1-3, 1991. Raleigh, N.C. UNC Sea Grant Program, UNC-SG-92-06. 132 pp.
9. Green, D.P. 1992. Shellfish: A Guide to Oysters, Mussels, Scallops, Clams and Similar Products for the Commercial User. Ian Dorr. Van Nostrand Reinhold, 1991. In: Food Tech. 46(6):204.
10. Green, D.P. 1993. Personnel and Plant Hygiene for Fishery Products. UNC-SG-93-03.

11. Green, D.P. 1993. Managing Crisis: Being Prepared. UNC Sea Grant Program, Raleigh, NC. UNC-BP-93-02.
12. Ward, D.R., Carawan, R.E., Carroll, D.E., Curtis, P.A., Green, D.P., Pilkington, D.H., Rushing, J.E., Turner, L.G., Young, C.T. 1995. North Carolina Food Processing Industry: Opportunities and Challenges. North Carolina Cooperative Extension Service Report No. 2/95-3M-SAF. 18pp.
13. Green, D.P. 1995. The Processors' Guide to Frozen Blue Crab Products. National Coastal Resources Research & Development Institute. Final Project No. ST28.90-5630-04, 200p.
14. Green, D.P. and Kemp, S. eds. 1995. Seafood Current, North Carolina Seafood Processing and Marketing Newsletter. UNC Sea Grant Program, Raleigh, N.C.
15. Green, D.P. 1996. Mandatory HACCP Inspection: What is required? NC Fisheries Association, Inc. TradeWinds. Vol. 2. No. 7. 2 pp.
16. Rushing, J.E., Curtis, P.A., Fraser, A.M., Green, D.P., Pilkington, D.H., and Ward, D.R. 1996. Basic Food Microbiology. FSE96-02. 4pp.
17. Rushing, J.E., Curtis, P.A., Green, D.P., Fraser, A.M., Pilkington, D.H., Turner, L.G. and Ward, D.R. 1996. Who Will Regulate My Food Business? FSE96-03. 2 pp.
18. Ward, D., Green, D. and Coffey, L.C. 1996. Understanding HACCP Principles for Seafood. Food Science Serial Publication FSR96-02. 2pp.
19. Ward, D.R., Green, D.P. and Coffey, L.C. 1996. Understanding HACCP Principles for Seafood. NC Food Processing Magazine. 2 pp
20. Coffey, L.C. And Green, D.P. eds. 1997. Sea Notes. A bi-monthly newsletter for North Carolina seafood processing interests. NCSU Seafood Laboratory. Morehead City, NC.
21. Coffey, L.C. and Green, D.P. 1997. Canning Fresh Tuna. FSR97-16. 2pp.
22. Green, D.P. 1998. 42nd Atlantic Fisheries Technological Conference: A Review. Institute of Food Technologists Seafood Products Division newsletter. 16(2): 6-15.
23. McClellan-Green, P.D., Jaykus, L.A. and Green, D.P. 1998. Consumer health risks due to incidental exposure of fish to *Pfiesteria piscicida*. In: Research on Toxic Algae: *Pfiesteria*-like Organisms. North Carolina Sea Grant Program, UNC-SG-98-02.
24. Nash, B. and Green, D. 1998. Hazard Analysis and Critical Control Point: A Self-guide to HACCP inspection for small seafood dealers, packers and processors. NC Sea Grant Publication UNC-SG-98-05. 18pp.
25. Nash, B. and Green, D.P. 1999. Hazard analysis and critical control point: model safety plans for small seafood dealers, packers and processors. North Carolina Sea Grant College Program UNC-SG-99-01. 70 pp.
26. Seafood Science and Technology Theme Team. 2002. Ensuring global competitiveness of the U.S. seafood industry: a National Sea Grant Initiative. Texas A&M University Sea Grant Program, TAMU-020604, 21 pp.
27. Green, D.P. 2003. 1st Trans-Atlantic Fisheries Technology Conference, Reykjavik, Iceland. IFT Aquatic Food Products Div. newsletter. 21(2): 6-20.
28. Green, D.P. 2003. NFI Seafood Technology Innovations Conf., "Achieving superior product safety & quality through technology." IFT Aquatic Food Products Div. newsletter. 21(1):20-21.
29. Petersen, A. and Green, D. 2006. Traceability in Aquaculture: Bar Codes, RFID Systems Quickly Transfer Data. Global Aquaculture Advocate. 9(4):34, 36-37.
30. Petersen, A. and Green, D. 2006. Seafood traceability: a practical guide for the U.S. seafood industry. NC Sea Grant, UNC-SG-06-04. 28 pp.
31. Green, D. and Tom, P. 2006. Measuring, maintaining freshness in aquaculture products. Global Aquaculture Advocate. 9(5): 40, 42.
32. Green, D.P. 2007. North Carolina Seafood and You: A Good Match for Your Health. 20th Annual North Carolina Seafood Festival.

33. Green, D.P. 2008. Water Activity: One Measure of Shelf Life Control and Sensory Assessment for Aquaculture Producers. Seafood Currents newsletter, Vol. 1, No. 3 & 4.
34. Green, D.P. 2008. Pre-harvest Conditions, Handling Affect Sensory Quality of Freshwater Fish. Global Aquaculture Advocate, September/October. pp. 61-62.
35. Nash, B., Green, D. Bath. B. 2009. Quality Counts: A Consumer's Guide to Selecting North Carolina Seafood. NC Sea Grant, UNC-SG-08-01. Poster.
36. Green, D.P. 2009. Mariner's Menu blog. Contributions on seafood quality and safety to educate and engage the public regarding utilization of NC seafood. Go to <http://www.mariners-menu.org>
37. Björnsdóttir-Butler, K., Green, D.P. 2010. Analysis of histamine-producing bacteria in fish. Food Engineering & Ingredients - Lab International. Special Issue, June. pp.10-14.
38. Hazard Analysis and Critical Control Point Training Curriculum, SGR-127, 5th Edition, 2011

OTHER FEATURE ARTICLES AND EXHIBITS

- 1992 Development of production and distribution of frozen intermediate blue crab products. National Coastal Resources Institute Congressional Briefing. Poster display at Capital Building, Washington, D.C.
- 1998 Pfiesteria and Seafood Safety. National Sea Grant *Pfiesteria* research media briefing. Oral presentation at National Press Club, September 22.
- 2002 Seafood Star: Lab director brings industry, academia together. Joanne Friedrick. Seafood Business magazine, February, p. 34.
- 2005 On the cutting edge of seafood. Donna Florio, Southern Living magazine. May, pp. 18-19, 21.
- 2007 Green, D.P. Wrightsville Beach magazine. Feature article on marine biotechnology as part of an invited roundtable discussion at the North Carolina Aquarium - Fort Fisher, August, 2007.
- 2008 Green, D.P. Small Business of the Year - Spotlight. Business NC Magazine, Dec. 2008, page 20.
- 2008 Green, D.P. Environmental Factors Lead to Shrimp Decline: Questions and Answers. In "Can the Shrimp Industry Survive in the Carolinas?" The News and Observer, Sunday 14 September 2008. Section E, pages 1-2.
- 2009 Green, D.P. Food Safety. NCDENR Environmental Health, Open Net program. Feb 10, 2009.
2010. Green, D.P. Germ Warfare: Oyster Industry, FDA battle Vibrios. National Provisioner, Jan 6.
- 2010 Green, D.P. Analyzing for Histamine in Seafood. Food Technology, Feb 2010, pp. 66-70.

PROFESSIONAL SERVICE ON-CAMPUS

Department of Food, Bioprocessing and Nutrition Sciences. Department Extension Leader, 2009-2016. Faculty Advancement Committee, 2013-2015. Faculty Search Committees; 2011, 2012 Chair.

Department Head Nomination Committee, 2005; Industry Advisory Council, 1996-02; Ph.D. Qualifying Examinations Committee, 1996-99; Curriculum Committee, 1998-99; Honors and Awards Committee, 1998-99; Projects/Ann. Progress Reports and Reviews Committee, 1995-96 & 2008-09; Open House Committee, 1995-96; Faculty Retreat Committee Chair, 1994-95 & 2009-10.

College of Agriculture and Life Sciences. Search Committee Member, Associate Dean and Director North Carolina Cooperative Extension Service; Departmental Voting Faculty Review Committee Member, Department of Youth, Family and Community Services; Member, Marine Resources Faculty, 2002-2016; Center for Marine Sciences & Technology (CMAST) Planning Committee, 1995-98; Served on Long Range Planning Committee, 1994.

NC State University. Academy of Outstanding Faculty Engaged in Extension Executive Committee, 2011-2013. Lifelong Faculty Involvement Standing Committee, 2007-10. Marine Sciences Faculty member, 2000-present, Marine Sciences Council member, 1995-98. Served on Park Scholars review committee, 1992-93.

UNC Office of President. Marine Sciences Task Force, 2006. Marine Sciences Advisory Council, 2001 to present. Search committee member, Interim Director for the UNC Coastal Studies Institute, 2003. Duke University/UNC Marine Sciences Collaborative Committee, 2001 to present.

PROFESSIONAL SERVICE OFF-CAMPUS

1995 Carteret County Board of Commissioners, Seafood Processing Task Force.

1996 International Consultant. Thermal pasteurization of crabmeat. Stellar Foods, Inc., Bacolod, Negros Occidental, Republic of the Philippines.

2000 Carteret County Board of Commissioners, Beach Preservation Task Force

2002 Carteret County Board of Education. Public School System Tech. Advisory Committee.

2003 Scientific Program Co-chair, 1st Trans-Atlantic Fisheries Technological Conference. 10-14 June, 2003 Founding Member. NC Marine Science and Education Partnership (MSEP), a 10-member association of public and private universities, colleges, state and federal agencies and private businesses concerned with sustainability of coastal resources and communities.

2004 International Consultant (ACDI-VOCA). Value-added processing and personal hygiene. Ocean Fish Processing Company. Saratov, Russia.

2005 Morehead City Town Council. Bicycle Plan Committee member.

2006 Association of Food and Drug Officials, supervisory HACCP instructor since 1997.

2006 National Seafood HACCP Alliance for Education and Training, steering committee 2001-present; editorial committee, 2008-present; Train-the-trainers committee.

2006 National Fisheries Institute's 2007 Innovations Conference, Steering Committee & Chair

2008 National Fisheries Institute's 2009 Innovations Conference, Steering Committee.

2009 National Fisheries Institute, Seafood Traceability Task Force.

2009 Member, NC Biotechnology Center, Growing NC AgBiotech Landscape, Advisory Committee; Marine Biotechnology Action Team (MBAT); and Marine Biotechnology Center of Innovation Core Team.

2009 Member, NC Division of Environmental Health Centralized Intern Training Advisory Committee.

2009-6 Member, NC Food Safety and Defense Task Force, Annual Meeting Planning Committee

2014-6 Member, Town of Ayden Regional Food Commercialization Center Planning Committee