VAN-DEN TRUONG

USDA Professor Emeritus, FBNS, NCSU, Raleigh, NC, *E-mail: den_truong@ncsu.edu*

Brief Bio: Dr. Van-Den Truong was a Research Leader, USDA-ARS Food Science Research Unit and USDA Professor, Department of Food, Bioprocessing and Nutrition Sciences, North Carolina State University (NCSU). He served for 38 years as a researcher, teacher, and consultant for the food industry and international organizations, with 26 years at NCSU. Dr. Truong has authored or co-authored 261 publications and abstracts/presentations with students and colleagues in food science, engineering, nutrition, and plant breeding. He was inventor/co-inventor of 3 US and 8 foreign patents. He led the USDA-ARS sweetpotato research program (2003-2018) encompassing food science and plant science as an integrated approach to improving nutritional values and processing technologies with a goal of increasing the utilization of this highly nutritious vegetable. Dr. Truong worked closely with the sweetpotato industry and food companies to identify relevant research areas and transfer the developed technologies for commercial development. One of the significant achievements was the transfer to commercialization of microwave-assisted processing technology for aseptic sweetpotato purees to a North Carolina start-up company. This plant was the first in the world to use a continuous flow microwave sterilization system for shelf-stable, low acid foods. The Institute of Food Technologists and USDA-ARS recognized the team accomplishment with the 2009 Food Technology Industrial Achievement Award and 2009 Technology Transfer Award. Dr. Truong also received the 2018 National Research Impact Award by the National Sweetpotato Collaborators Group (a subset of the American Society of Horticultural Science), in recognition of exceptional achievement and outstanding contributions to the sweetpotato industry.

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a. Professional Preparation:

B. S.	(1973)	Food Technology, National Institute of Agriculture, Saigon
M. S.	(1976)	Food Science, University of the Philippines at Los Banos
Ph. D.	(1980)	Food Science, University of the Philippines at Los Banos
Postdoc.	(1993-1997)	Food Science, North Carolina State University

b. Appointments:

01/2019-present	USDA Professor Emeritus, Department of Food, Bioprocessing & Nutrition Sciences, North Carolina State University, Raleigh, NC
2003-2018	Research Leader (2011-2018, retired in January 2019), Research Food Technologist (2003-2011), USDA-Agricultural Research Service (ARS), Food Science Research Unit, Raleigh, NC
2003-2018	USDA Professor (2010-2018), Associate Professor (2007-2010), Assistant Professor (2003-2007), Department of Food, Bioprocessing & Nutrition Sciences, NC State University, Raleigh, NC
2001-2003	Research Assistant Professor, Department of Food Science, NC State University, Raleigh, NC
1997-2001	Research Engineer and Manager, Food Rheology Laboratory, Department of Food Science, NC State University, Raleigh, NC
1992-1997	Visiting Scientist and Postdoctoral Research Associate, USDA-ARS, Department of Food Science, NC State University, Raleigh, NC

1983-1992 Associate Professor & Head, Food Science Section (1987-1992), Assistant Professor (1983-1987), Department of Agricultural Chemistry and Food Science, Visayas State College of Agriculture, Leyte, Philippines

1981-1983 Senior Science Research Specialist, National Institutes of Biotechnology and Applied Microbiology, Los Banos, Philippines

1980-1981 Postdoctoral Research Associate, Biochemistry Laboratory, Institute of Plant Breeding, University of the Philippines, Los Banos

c. Professional Scholarly Activities:

Research efforts have resulted in 111 publications, 3 United States and 8 foreign patents, and 150 presentations with undergraduate, graduate students and colleagues at scientific and industrial meetings.

Volunteer Consultant, USAID funded program entitled Farmer-to-Farmer, Catholic Relief Service, Timor Leste (Pacific Islands Region), provided technical assistance to local volunteers for training farmers groups on processing of root crops for value-added products, January 11- February 04, 2022.

Organized the Expert Convening on "New Roots, New Foods: Sweetpotato Processing Opportunities in Africa", and had a presentation on "Innovations in sweetpotato processing in the United States", sponsored by USAID, International Potato Center, USDA-ARS and NC State University, Raleigh, NC, June 30, 2017.

Participated in development of the Bill & Melinda Gates Foundation funded research entitled "Breeding root-tuber-banana products for end user preferences in Africa" (RTBfoods project), collaborative research program among the international research institutes, CIP, CIAT and CIRAD, 2017-2022.

Leadership Team Member, IFT Fruit & Vegetable Products Division, 2016-2017 and Food Chemistry Division, 2016-2018. Judge for the Graduate Research Poster Competition, Food Chemistry, IFT 2006 and 2007. Juror, IFT Annual Awards, Carl R. Fellers Award Jury, 2014-2017.

Member, Advisory Committee, International Conference on Food Properties, Kuala Lumpur, Malaysia, Jan. 24-26, 2014. Member, Scientific Committee, 8th International CIGR Technical Symposium on Advanced Food Processing and Quality Management, Guangzhou, China, November 3-7, 2013.

Organized a Research Reporting and Brainstorming Meeting for Pickle Companies, co-sponsored by Pickle Packers International and ARS-Food Science Research Unit, Raleigh, January 17-18, 2012.

Hosted a technical meeting on sweetpotato chemistry, postharvest handling, and French fry quality, co-sponsored by USDA-ARS-Food science Research Unit, Department of Horticultural Science and NC Sweetpotato Commission, for participants from: 1) Frito Lay-North America, May 14-15, 2009, 2) JR Simplot Co., July 13, 2010, and 3) Con Agra Foods, March 30, 2012.

Reviewer for 18 peer-reviewed journals on food science and technology, horticultural science, industrial crops and products, and bioresource technology, 2000-present.

Committee Chair, Postharvest, Nutrition & Marketing, Annual Meetings, National Sweetpotato Collaborators Group, 2007-2009.

Invited lecturer in the Acidified Foods GMP School for approximately 30 people/year who supervise commercial processing of acidified foods. 2003-2015.

Provided technical consultations to the Bright Harvest Sweetpotato Co. (Arkansas), June 16-20, 2003, to conduct pilot testing for commercialization of frozen sweetpotato casseroles.

Provided technical support on rheological measurements and textural analysis on various food products for various food companies (Hershey Chocolate Co., Philadelphia, ATS Rheosystems, New Jersey, Kraft Foods Corp., Chicago), 1998-2000.

Head, Food Science and Technology Section, Department of Agricultural Chemistry and Food Science, Visayas State University, Philippines, 1983-92. The Food Science & Technology Program was then developed into the Dept. of Food Science in 1997, and MS degree program was offered since 2002.

Team member in Philippine-Japan Project entitled "Post-harvest Biochemistry of Tropical Food Materials" and conducted research on root crop starch characterization in collaboration with Dr. Tomonori Nagahama, Kagoshima University, Japan, 1989-1992. Invited presentations on "New developments in processing sweetpotatoes for food" at Department of Agricultural Chemistry, Kagoshima University, Nagoya University, Tokyo University, and various sweetpotato processing factories in Kagoshima and Kawagoe, Japan, November. 1989.

Leader of an R & D team composed of Food Technologists, Engineers and Socio-Economists to undertake interdisciplinary research projects on root crop processing, funded by the International Potato Center (CIP), 1989-1992, and served as team member in an Integrated Program on Breeding, Production and Utilization of Root Crops supported by the Canadian International Development Research Center (IDRC), 1989-1992.

Co-Chair, Organizing Committee, International Workshop on Cassava and Sweetpotato Processing and Marketing, funded by the International Potato Center (CIP) and Centro International de Agriculture Tropical (CIAT), Visayas State University, Leyte, Philippines, 1991.

Consultant, San Miguel Corporation, Manila, Philippines, to transfer the developed sweetpotato beverage for pilot scale production and market testing, 1991-1992.

Consultant for FAO and IDRC for project development missions in the Philippines and Vietnam to develop Root Crop R & D Programs, 1989, 1990, and Experts Meeting on Development of a Source Book on Processing and Marketing of Roots and Tubers, International Potato Center (CIP)-United Nations Development Programs (UNDP), Bangkok, Thailand, Nov. 1988.

Teaching & Student Mentoring:

Developed and taught a graduate course on Food Carbohydrates: chemistry, physical properties and applications, North Carolina State University, Spring 2002, and undergraduate courses on food chemistry, food analysis, food processing, food science capstone course, Visayas State University, 1986-1992.

Guest lecturer on starch analysis (2001-2011), food texture and measurements (1998-2001), carbohydrate chemistry (2003-2005) in several food science courses (food analysis, food quality, food chemistry) and sweetpotato production/utilization in a course on world population and food prospects, NC State Science, Technology & Society Program (2009-2011).

Advised 12 M.S. students, 5 Ph. D. students, 1 visiting Ph.D. student from the University of Ghana, Africa, hosted 3 visiting scientists. Provided lab training/research mentoring for 20 undergraduate students majoring in food science, food chemistry and biochemistry. Served as member of advisory committee for 14 Ph.D. and 21 M.S. students in the Food Science and Nutrition Programs, NCSU, 2001-2019.

Graduate Students, NC State University (Degree, Chair/Co-Chair, Program, Student Names, Years):

Doctorates:

Chair/Co-chair (5):

Sarah Chilungo, Food Science, 2015- 2019
Xiao (Carrie) Qiu, Food Sci., 2015- 2019
Laurie Steed, Food Science, 2007- 2010
Prabhat Kumar, Food Science, 2007 – 2009
Victor Amankwaah, Plant Breeding-Genetics, 2016-2019

Committee member (14):

Ana Zuleta Correa, Bio & Agric. Eng., 2016-2018
Sofia Feng, Food Sci.&Nutrition, 2015-2018
Michael Lloyd, Food Science, 2012-2016
Xiaomeng (Echo) Li, Food Sci., 2011-2014
Joscelin Diaz, Bio & Agric. Eng., 2010-2013
Wanida Lewis, Food Science, 2009-2012
Steven Todd, Plant Breeding-Genetics, 2008-2013
Chellani Harthorn, Food Sci., 2009 – 2012
Katie Patterson, Nutrition, 2008- 2011
Christina Stam, Food Science, 2006–2008
Montreka Dansby, Food Science, 2004 – 2007
Greg Gharst, Food Science, 2004-2007
Junhua Zhang, Food Science, 2002-2005
Lisa Barrangou, Food Science, 2001-2004

Masters:

Chair/Co-chair (12):

Morgan Caudill, Food Science, 2016-2017
Ai Sato, Food Science, 2014-2016

Nivedita Sudharsan, 2015-2016 (non-thesis)
Yvette Pascua, Food Science, 2009-2011
Christine Yen, Food Science, 2008-2010
Laurie Steed, Food Science, 2005-2007
Choong Teow, Food Science, 2003-2005
E. Nshimiyimana, Food Science, 2009-2011
Craig Koskiniemi, Food Science, 2008-2010
Gloria Botwe, FoodSci.,2009-2010 (non-thesis)
Tiffany Brinley, Food Science, 2004-2006
Julie Grabowski, Food Science, 2003-2005

Committee member (21):

Angelina Schiano, Food Science, 2017-2018
Mitchell Schumann, Hort. Science, 2013-2015
William Leatherwood, Animal Sci., 2012- 2014
Sun Wen, Nutrition, 2010-2012
Norimah Jumat, Hort. Science, 2010-2011
Yvette Thibault, Food Science, 2009-11
Nicole Hill, Bio & Agric. Eng., 2008-2010
Alexis Corbitt, Nutrition, 2006-2007
Joy Simpson, Food Science, 2004-2006
Melissa Flunke, Food Science, 2003-2005
Hannah Strasser, Food Science, 2016-2017
Sofia Feng, Nutrition, 2012-2015
Rini Basyamfar, Nutrition, 2012-2014
Magaret Schneider, Food Science,2010-2012
Lisa Moller, Food Science, 2009-2011
Thomas Fuller, Food Science, 2009-2011
Katie Patterson, Nutrition, 2007-2008
Tiffany Peters, Nutrition, 2006-2007
Rashmi Muruvada, Food Science, 2003-2005
Rodney Green, Food Science, 2003-2004
Katherine Cleary, Food Science, 2003-2004

d. Honors and Awards:

2018 National Research Impact Award, in recognition of exceptional achievement and outstanding contributions to the Sweetpotato Industry, National Sweetpotato Collaborators Group (a subset of the American Society of Horticultural Science), Annual Meeting, Wilmington, NC, January 19-21, 2018.

2010 Achievement Recognition on Significant Contribution to the Sweetpotato Industry, National Sweetpotato Collaborators Group, Annual Meeting, Orlando, Florida, February 6-7, 2010.

2009 IFT Food Technology Industrial Achievement Award for development and commercialization of a process for continuous flow microwave sterilization and aseptic packaging of low acid foods. Awarded by the Institute of Food Technologists (IFT), Annual Meeting & Food Expo, Anaheim, California, June 6-10, 2009.

2009 USDA-ARS Superior Efforts in Technology Transfer Award for transferring a novel microwave heating process for producing large containers of aseptic shelf-stable vegetable and fruit purees, USDA-ARS, Beltsville, MD.

2009 USDA-ARS-South Atlantic Area Technology Transfer Award for development and transfer of technology on processing and aseptic packaging of fruit and vegetable purees, Athens, Georgia, 2009.

Best Paper Award for the paper on rheological and sensory properties of reduced-fat cheeses, co-authored with M. A. Drake and C. R. Daubert. Given by the American Oil Chemists' Society, 91st Annual Meeting, San Diego, California, April 25-28, 2000.

Donald L. Plucknett Best Paper Award in Root Crop R&D, the Eighth Symposium of the International Society for Tropical Root Crops, Bangkok, Thailand, October 31-November 5, 1988.

Outstanding Research Award (Food and Feed Category), National Technology Week Awards, Philippine Department of Science and Technology, Manila, July 12, 1991.

Awarded travel grants by the International Research Development Centre (IDRC, Canada) for study missions to a) the Centro International de Agriculture Tropical (CIAT) and the IDRC-funded projects on cassava processing and agro-industrial development in Colombia, 1990; b) University of Guelph, University of Manitoba and University of Saskatchewan, Canada, to visit the Departments of Food Science, Engineering and Biotechnology, 1991.

Philippine Department of Agriculture, G. S. Khush Distinction Award given to the Food Technology Section, VISCA, (which the incumbent spearheaded) for technology development and transfer, 1990.

Achievement Award for Research, given by the Crop Science Society of the Philippines, 5th Annual Scientific Conference, Iloilo City, Philippines, April 26-29, 1989.

Professional Societies:

Institute of Food Technologists (IFT), Professional Member, 1989-2018; Emeritus Member, 2019-present
Phi Tau Sigma Honor Society of Food Science and Technology, 2001-present
President, Phi Tau Sigma – North Carolina State University Chapter, 2014
American Association of Cereal Chemists, 2001-2003
American Chemical Society, 2004-2018; Emeritus Member, 2019-present

e. Collaborators & Grants:

Yencho GC, Pecota K, Schultheis J, **Truong, VD**. "Development and evaluation of sweetpotato varieties for improved chip processing", research grant from Pepsico Inc., 2016-2020, $1,227,739/ARS $251,908.

Allen J, Simunovic J and **Truong, VD**. "Sweetpotato chip processing technologies and nutrition values" funded by the North Carolina Agricultural Foundation, 2018-2020, $67,234.

Truong VD. "Extraction and characterization of food proteins from sweetpotato leaves", a part of research grant from USDA-Small Business Innovation Research Program (Phase I) to LeafPro LLC, Wilson, NC, for the company's project entitled "Leaf Rubisco and Whole Leaf Proteins as Functional Ingredients in Foods" 2018-2019, $13,600.

Yencho GC, Pecota K, Schultheis J, **Truong VD**. "Development and evaluation of sweetpotato varieties for improved chip processing", research grant from Pepsico Inc., 2016-2020, $1,227,739/ARS $251,908.

Allen J, Simunovic J and **Truong, VD**. "Sweetpotato chip processing technologies and nutrition values" funded by the North Carolina Agricultural Foundation, 2018-2020, $67,234.

Allen J and **Truong VD**. "Glycemic responses to sweet potato products (fries, chips, and flours)." North Carolina Sweet Potato Commission. 5/1/2016-4/30/2017. $49,420. (extended for year 2 – 3/1/17 to 2/28/18, $49,375).

Yencho GC, Pecota KV, **Truong VD**. "Variety development and postharvest research to improve processing quality of sweetpotato frozen products", research grant from ConAgra Foods Inc., 2007-2015, $270,000/ARS $70,200; 2016-2018, $120,000/ARS $31,598).

Yencho GC, Pecota K, Schultheis J, **Truong VD.** "Rapid development and commercialization of sweetpotato varieties for food processing", research grant from McCain Foods, 2013-2018, $1,402,278/ARS $177,056.

Allen J and **Truong VD**. Grant for Ph.D. student research and fellowship in Food Science (carotene in sweetpotatoes) at NC State University, Borlaug Higher Education for Agricultural Research and Development (BHEARD), USAID-Malawi, Africa, 8/2014-8/2018. $128,412.

Lila MA, Yencho GC, **Truong VD**. "Validation of health-relevant traits from sweetpotatoes and versatile new sweetpotato functional food ingredients", funded by North Carolina Sweetpotato Commission, 2012-2014, $15,000.

Paul C. Bethke, USDA-ARS Madison, WI, Yencho GC, **Truong VD**. "Improved breeding and variety evaluation methods to reduce acrylamide content and increase quality in processed potato products", research grant from USDA-Specialty Crop Research Initiative, 2011-2015, $3,941,259, NCSU/ARS Raleigh $194,116/$62,500.

Allen J and **Truong VD**. "Fortification of sweet potato flour.", research grant from NCDA/USDA Specialty Crop Block Grant Program, 1/1/2013-12/30/2014. $78,000.

Allen J and **Truong VD**. "Sweet Potato Cultivar Affects Glycemic Index." research grant from North Carolina Sweetpotato Commission, 3/1/2011-2/28/2013, $34,515.

Yencho GC, Pecota KV, **Truong VD.** "Development and commercialization of purple sweetpotatoes for natural colorant market, research grant from a botanical extraction company, Avoca Inc., on 2011-2014, $347,162/ARS $65,441.

Schultheis J, **Truong VD**, Yencho GC, Boyette M. "Development of sweet potato technologies for the food processing industry in removing impediments to create value-added processing", funded by the Golden LEAF Foundation, Inc., North Carolina to $405,000/ARS $192,489, 2008-2011.

Allen J and **Truong VD**. "Isolation of sweet potato components that reduce glycemic response". NC Sweet Potato Commission $25,000, 3/1/2008-2/28/2010.

Truong VD, Yencho GC "Evaluation of biochemical changes in sweetpotatoes during long-term storage as related to fried-chip quality", research grant with Frito Lay North America, Inc., 2007-2010, $170,265.

Allen J, **Truong VD**. "Identification and stability of sweetpotato components that lower blood sugar", research grant with North Carolina Agricultural Foundation, Inc., 2006-2008, $39,694.

Simunovic, J. **Truong VD** and Swartzel, K. "Development of a Process for Continuous Flow Thermal Sterilization of Value-Added Purple and Yellow Sweetpotato Cubes, funded by North Carolina Agricultural Foundation, Inc., 2006-2009, $54,000.

Allen, J., **Truong, VD.** and Butt, M. "Role of Sweetpotato in Lowering Blood Sugars", funded by North Carolina Sweetpotato Commission, Inc., 2005-2006, $9,880; extended to 2007, $11,820 additional fund.

Sosinski, B., Yencho, G. C. and **Truong, VD**. "Development of Adapted High Anthocyanin Sweetpotatoes for North Carolina", funded by the Golden LEAF Foundation, Inc., 2004-2005, $125,000.

Truong, VD, Simunovic, J. and Daubert, C. R. Spray-dried Sweetpotato Powders: Drying Conditions and Product Functionalities, research grant with North Carolina Agricultural Foundation, Inc., 2004-2005, $42,000.

Truong, VD. "Technical Feasibility of Processing of Sweetpotato Powders by Spray-Drying", research grant with North Carolina Sweetpotato Commission, Inc., 2003-2004, $10,800.

Truong, VD. and Simunovic, J. "Sweetpotato Puree: Continuous Thermal Treatment and Packaging in Flexible Packages", research grant with North Carolina Sweetpotato Commission, 2002-2003, $9,800.

Hassen, A., Simunovic, J. and **Truong, VD**. "Microwave Heating for Shelf-life Extension of Whipping Cream, Sour Cream and Cottage Cheese", research grant with North Carolina Agricultural Foundation, Inc., 2002-2004, $37,000.

Daubert, C. R. and **Truong, VD**. "Development of Instrumental Methods for Textural Characterization of Cheeses, research grant with Kraft Foods Company, 2000-2001, $15,000.

USDA-ARS Projects

Lead Scientist, USDA-CRIS project entitled "Preservation and Utilization of Vegetables to Produce Safe, High-Quality Products and Reduce Waste (**Truong, V. D**., Breidt, F. Johanningsmeier, J. D. and Perez-Diaz, I.), In-house Appropriated, 2015-2019.

Co-PI on USDA-Small Business Innovation Research Program (SBIR) funded project entitled "Sweetpotato Leaf rubisco and whole leaf proteins as functional ingredients in foods." LeafPro LLC, Wilson, NC, 6/2018-2/2019, $100,000. (ARS-CRADA: $13,600 for a study on extraction and characterization of food proteins from sweetpotato leaves), 2018-2019.

Lead Scientist, (2011-2015), Co-PI (2009-2011), USDA-CRIS project entitled "Improved Processes for the Preservation and Utilization of Vegetables, Including Cucumber, Sweetpotato, Cabbage, and Peppers to Produce Safe, High-Quality Products with Reduced Energy Use and Waste (McFeeters, R. F., **Truong, V. D.**, Breidt, F. Johanningsmeier, J. D. and Perez-Diaz, I.), In-house Appropriated, 2010-2015.

Co-PI on USDA-CRIS project entitled "Improved Processes for Cucumbers, Cabbage, Sweetpotatoes, and Peppers to Make High-Quality, Nutritious, Safe Products and Reduce Pollution" (McFeeters, R. F., Breidt, F. and **Truong, V.D.**). Wrote the project components on sweetpotatoes (processing technologies and phytochemicals) for this CRIS project. The proposal received a perfect score during the review by the USDA Office of Scientific Quality Review for implementation, In-house Appropriated, 2004-2009.

Collaborator on 1890 Capacity Building Grants Program, USDA-Cooperative State Research, Education and Extension Service to develop Multi-Institutional Laboratory Partnership for Food Engineering Teaching, Training, Outreach & Transfer (Vaughan, B. T., Tuskegee University, Alabama), $299,696, 2005-2008.

Funding from USDA-ARS to purchase laboratory/pilot plant equipment, 2003-2018 (Total = $799,062), for the unit's research program on processing technologies and phytochemicals in sweetpotatoes, cucumbers and other vegetables: twin-screw extruder ($135,000), accelerated solvent extractor ($43,000), freeze-dryer ($42,000), fluorescence/absorbance multi-plate reader ($45,000), HPLC unit ($34,000), thermal conductivity meter ($5,000), plastic cup sealer ($4,500), Windhexe vortex dehydrator an ($33,000), autoclave ($50.000), Flow cytometer ($40,000), centrifuge ($19,000), HPLC ($55,000), Ultra-HPLC ($118,000), 2015-LC/MS ($95,000), 2016-freezer, deep-fat fryer, hot extraction unit for fat analysis ($32,499), 2017-HPLC-Decade II Electrochemical Detector, System Gel Imaging System ($48,063).

f. Special Invitations

Truong, V.D. Historical perspective: Innovation in sweetpotato research and development. Invited presentations, Goodness Grows in the Carolinas – A Symposium Focusing on Advances in Sweetpotato Research and Processing through Public and Private Partnership, USDA-ARS Food Science and Market Quality & Handling Research Unit, Raleigh, and NC Sweetpotato Commission, Virtual, April 14, 2021.

Truong, V.D. Sweetpotato processing and utilization in the United States. Invited presentation, Kirishima Roots Project (Japan)-In Search of the Root of the Sweetpotatoes, R&D Meeting with North Carolina Sweetpotato Commission and North Carolina State University, February 19, 2018.

Truong, V.D. Innovations in sweetpotato processing in the United States. Invited Presentation, "New Roots, New Foods: Sweetpotato Processing Opportunities in Africa" organized by USAID, International Potato Center, USDA-ARS and NC State University, Raleigh, NC, June 30, 2017.

Truong, V.D. Member, Panel-Grantsmanship Fundamentals Class by Webinar to ARS Scientists (Bob MacDonald, Coordinator, Partnerships and Grants, USDA-ARS-National Programs), October 26, 2017.

Truong, V.D. Sweetpotato chemical constituents and value-added products. Invited Presentation, Sweetpotato Research Symposium, NC Research Campus, Kannapolis, NC, April 6, 2017.

Truong, V.D. Recent developments in sweetpotato processing and utilization. Invited Presentation, Philippine Root Crop Research Center, Visayas State University, Leyte, Philippines, June 27, 2016.

Truong, V.D. Sweetpotatoes for extruded snacks. Invited Discussion, General Mills, Minneapolis, MN, October 24, 2013.

Truong, V.D. Biochemical changes in sweetpotato during long-term storage and quality of French fries, Invited Presentation, McCain Food Headquarters, Lisle, Chicago, December 14, 2012.

Truong, V.D. Biochemical changes in sweetpotatoes during storage and implications for processing of value-added products. Sweetpotato Symposium, Potato Association of America, Annual Meeting, Wilmington, NC, August 14-18, 2011.

Truong, V.D. Invited to write book chapters on: 1) "Sweetpotato Purees and Dehydrated Forms as Functional Food Ingredients" in "Sweetpotato in Food, Feed and Industry" edited by R. Ray and K. Tomlins, Nova Science Publishers, NY, 2010, 2) "Sweetpotatoes" in "Handbook of Vegetables and Vegetable Processing" edited by Y. H. Hui et al. Wiley-Blackwell, New Jersey, 2011, and 3) "Sweetpotato production, processing and nutritional quality. In: Siddiq, M. & Uebersax, M.A, editors. Handbook of Vegetables and Vegetable Processing. Wiley-Blackwell Publishing Co., Ames, Iowa, published in 2018.

Truong, V.D. Sweetpotatoes for the food processing industries. Invited Presentation, Potato Quality Advisory Board Meeting, Frito Lay North America Inc., Plano, TX. July 2008.

Truong, V.D. Recent development on value-added sweetpotato products. Sweetpotato Field Day. NC State University and NC Sweetpotato Commission, Kinston, NC. October 2006.

Truong, V.D. New developments in sweetpotato processing technologies. Annual Meeting of the NC Sweetpotato Commission, Wilson, NC. January 2005.

Truong, V.D. Aseptic processing of sweetpotato purees. Annual Meeting of the USDA-Japan Scientific Collaboration Program, Tokyo. October 25-30, 2005.

Truong, V.D. Processing technologies, nutritional benefits and utilization of sweetpotatoes. Invited Presentation, R & D. World Headquarters, Campbell Soup Company, Camden, NJ. October 2003.

Truong, V.D. Book chapters on "Evaluation of Sweetpotato Varieties for Food Uses in the Tropics" and "Physiochemical Properties and Utilization of Starches from Tropical Root Crops" in Post-harvest Biochemistry of Plant Food Materials in the Tropics, Japan Scientific Societies Press, Tokyo, 1994.

Truong, V.D. Development of novel processing strategies for sweetpotatoes in the Philippines. International Potato Center (CIP). Lima, Peru. 1991.

Truong, V.D. Sweetpotato beverages: product development and technology transfer. International Symposium on Sweetpotato Technology for the 21st Century, Tuskegee University, Alabama, 1991.

Truong, V.D. Transfer of sweetpotato processing technologies: some experiences and key factors. Workshop on Processing, Marketing and Utilization of Root and Tuber Crops in Africa. International Institute for Tropical Agriculture (IITA), Ibadan, Nigeria. 1991.

Truong, V.D. Key Elements affecting the commercialization of the research results: researcher's outlook. Southeast Asian Regional Workshop on Commercialization of Research Results. IDRC and SEARCA, Los Banos, Philippines. 1991.

Truong, V.D. New developments in processing sweetpotatoes for food. Kagoshima University, Department of Agricultural Chemistry, Nagoya University, Tokyo University, and various sweetpotato processing factories in Kagoshima and Kawagoe, Japan, November. 1989.

Truong, V.D. as a paid consultant for FAO and IDRC for project development missions in the Philippines and Vietnam to develop Root Crop R & D Programs, 1989, 1990, and Experts Meeting on Development of a Source Book on Processing and Marketing of Roots and Tubers, International Potato Center (CIP)-United Nations Development Programs (UNDP), Bangkok, Thailand, Nov. 1988.

Truong, V.D. Invited to present a paper on "A Consumer-Oriented Approach for Development of Processed Sweetpotato Food Products," Inaugural Planning Workshop on the Users' Perspectives With Agricultural Research and Development (UPWARD), Baguio, Philippines, 1990.

Truong, V.D. Invited to serve as a paid specialist on Post-harvest Technology for the CIP-IDRC missions to Vietnam to document the root crop post-production practices, assess research capabilities of agricultural research institutions, identify research needs and develop R&D Root Crop Program, April 1-10, 1989, and August 10-24, 1990.

Truong, V.D. Invited Speaker for seminar on "New Developments in Processing Sweetpotatoes for Food" to Kagoshima University, Department of Agricultural Chemistry. Visited Nagoya University, Tokyo University, and sweetpotato processing factories in Kagoshima & Kawagoe, Japan, November 6-15, 1989.

Truong, V.D. Invited Resource Person, Panel of the Experts Meeting on Development of a Source Book on Processing and Marketing of Roots and Tubers: An Integrated Approach, Joint Activity of CIAT-International Potato Center-United Nations Development Programs, Bangkok, Thailand, Nov. 7-9, 1988.

Truong, V.D. Invited to present two papers on "Formulation, Consumer Acceptability and Nutrient Content of Non-Alcoholic Beverages from Sweetpotatoes" and "Development of Small-Scale Technology for Dehydrated Sweetpotato Cubes for Traditional Food Preparations," Eighth Symposium of the International Society for Root and Tuber Crops, Bangkok, Thailand, 1988.

Truong, V.D. Invited to present a paper on "Sweetpotato Research and Development in the Philippines," Workshop on Sweetpotato Improvement in Asia, Trivandrum, India, 1988.

Truong, V.D. Invited to present a paper on "New Developments in Processing Sweetpotatoes for Foods," International Symposium on Sweetpotato Research and Development, sponsored by IDRC-SEARCA, Los Banos, Philippines, 1987.

Truong, V.D. Invited to serve as a paid Consultant for the Philippine Council for Agricultural Resources Research and Development (PCARRD)-USAID National Food Processing Program, May 1984.

g. United States/International Patents (11)

1. Simunovic J., Swartzel K.R., **Truong V.D.**, Cartwright G.D., Sandeep K.P, Parrott D.L., Coronel P. 2017. Methods and apparatuses for thermal treatment of foods and other biomaterials, and products obtained thereby. Patent No. 9,615,593 B2, issued April 11, 2017.
2. Simunovic J., Swartzel K.R., **Truong V.D.**, Cartwright G.D., Coronel P., Sandeep K.P, Parrott D.L. 2014. Methods and apparatuses for thermal treatment of foods and other biomaterials, and products obtained thereby. US Patent No. 8,742,305 B2, 2014, issued June 03, 2014.
3. Simunovic, J., K.R. Swartzel, V.D. Truong, G. Cartwright, P. Coronel, D. Parrott & K.P. Sandeep. 2013. Methods and apparatus for thermal treatment of foods and other biomaterials, and products obtained thereby. European Patent No. 1809565 granted on August 3, 2016.
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92. Palomar, M. K., Bulayog, E. F. and **Truong, V. D.** 1989. Sweetpotato research and development in the Philippines. In CIP. Improvement of Sweetpotato (*Ipomoea batatas*) in Asia. Report of the Workshop on Sweetpotato Improvement in Asia, October 24-28, 1988, Trivandrum, India, p. 79-86. (Conference Proceedings)
93. **Truong, V. D.** Soybeans: chemistry and technology (in Vietnamese). In Le, D. D. (ed.). Quality of Agricultural Produce Series. Agricultural Publishing Center, Hanoi, Vietnam, p. 1-95. (Book Chapter)
94. **Truong, V. D.** and Cerna, P. F. 1988. Effects of traditional processing methods on the cyanide and nutrient contents of cassava flour. Phil. J. Food Sci. Technol. 12: 11-15.
95. **Truong, V. D.** 1988. Processing and utilization of cassava. In PCARRD, State-of-the-Art: Cassava Research and Abstract Bibliography, Los Banos, Philippines, p. 55-68. (Book Chapter)
96. **Truong, V. D.**, Biermann, C. and Marlett, J. A. Simple sugars, oligosaccharides and starch concentrations in raw and cooked sweet potato. J. Agric. Food Chem. 34: 421-425. 1986.
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98. **Truong, V. D.**, Fementira, G. B. and Libot, A. P. Studies on the processing of a dehydrated food product from young coconut endosperm. Phil. J. Coc. Stud. 11: 31-39. 1986.
99. **Truong, V. D.** and Alabastro, E. F. 1986. Pre-packing of fresh Chinese cabbage (*Brassica cheninsis* L.). Phil. J. Food Sci. Technol. 10: 88-92.
100. **Truong**, **V. D.** 1986. Processing of sweetpotato for food and industrial uses. In Philippine Council for Agricultural Resources Research and Development (PCARRD). State-of-the-Art: Sweetpotato Research, Los Banos, Philippines, p. 38-47. (Book Chapter)
101. **Truong, V. D.**, Raymundo, L. C. and Mendoza, E. M. T. 1984. Chemical and biochemical changes in germinating winged bean (*Psophocarpus tetragonolobus* (L.) DC) seeds. Phil. Agric. 67: 319-328.
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105. **Truong, V. D.**, Laguran, L. B., Abilay, R. M. and Mendoza, E. M. T. Screening for cowpea genotypes low in lipoxygenase. Phil. Agric. 65: 153-158. 1982.
106. **Truong, V. D.** and Mendoza. E. M. T. 1982. Purification and characterization of two lipoxygenase isoenzymes from cowpea (*Vigna unguiculata* (L). Walp.). J. Agric. Food Chem. 30: 54-60.
107. **Truong, V. D.**, Raymundo, L. C. and Mendoza. E. M. T. 1982. Winged bean lipoxygenase. Part I: Isolation and purification. Food Chem. 8: 187-201.
108. **Truong, V. D.**, Raymundo, L. C. and Mendoza. E. M. T. 1982. Winged bean lipoxygenase. Part II: Physicochemical properties. Food Chem. 8: 277-289.
109. **Truong, V. D.**, Raymundo, L. C. and Mendoza. E. M. T. 1982. Some products of winged bean lipoxygenase-catalyzed reaction: A note. Food Chem. 8: 307-312.
110. Mendoza, E. M. T., **Truong, V. D.** and Hernandez, V. S. 1980. Biochemical assessment of cowpea proteins and other constituents. Phil. Biochem. Soc. Bull. 3:38-53.
111. **Truong, V. D.**, Raymundo, L. C. and Mendoza. E. M. T. 1979. Cowpea lipoxygenase: Physicochemical characterization. Phil. Biochem. Soc. Bull. 2: 1-12.

h. Abstracts/Presentations at Scientific Meetings (150)

1. **Truong, V.D.** Historical perspective: Innovation in sweetpotato research and development. Goodness Grows in the Carolinas – A Symposium Focusing on Advances in Sweetpotato Research and Processing through Public and Private Partnership, organized by USDA-ARS Food Science and Market Quality & Handling Research Unit, Raleigh, NC and North Carolina Sweetpotato Commission, Virtual, April 14, 2021.
2. Amankwaah, V.A., Oloka, B.M., da Silva Pereira, G., Olukolu, B.A., Ibrahem, R., Pecota, K., Mollinari, M., Williamson, S., Zhang, X., Carey, E., **Truong, V.D.**, Zeng, Z.B. and Yencho, G.C. QTL mapping for sugar components and α- and β-amylase activity in sweetpotato at harvest and during post-harvest storage. National Sweetpotato Collaborators Annual Meeting, Nashville, TN, January 24-25, 2020.
3. Amankwaah, V.A., da Silva Pereira, G., Mollinari, M., Olukolu, B.A., Williamson, S., Zhang, X., **Truong, V.D.**, Carey, E., Zeng, Z.B. and Yencho, G.C. Identification of QTL for Storage Root α-and β-Amylase Activity in Sweetpotato at Harvest and during Post-Harvest Storage. Plant and Animal Genome XXVIII Conference, January 11-15, 2020.
4. Allen J.C., Chilungo S., **Truong V.D.** Optimization of processing for vitamin A yield from orange-fleshed sweet potato products in Africa. IFT20 Annual Meeting-Online, Chicago IL, USA July 13, 2020 through 2021. Poster Session 7 - Nutrition.
5. Amankwaah, V.A., Williamson, S., Pecota, K., Adlink, M., Link, N.T., Olokulo, B., **Truong, V.D.**, Carey, E., and Yencho, G.C. Evaluation of alpha- and beta-amylase activity in relation to starch, sugars and beta-carotene in biparental mapping sweetpotato population. African Potato Association Meeting, Rwanda, August 25-29, 2019.
6. Amankwaah, V.A., Oloka, B.M., Williamson, S., Ibrahem, R., Zhang, X., Pecota, K., Link, N.T., Reynolds, R., **Truong, V.D.**, Carey, E., and Yencho, G.C. Changes in Sweetpotato Root Nutritional Quality in a Segregating Genetic Mapping Population at Harvest and during Post- Harvest Storage. Sweetpotato Processing, Marketing and Utilization: Community of Practice Meeting, International Potato Center (CIP-Kenya), Uganda, Africa, April 9-11, 2019.
7. **Truong, V.D.** 15 Years of Sweetpotato Research and Development at the USDA-ARS Food Science Research Unit. Annual Meeting, National Sweetpotato Collaborators Group, Wilmington, NC, January 19-21, 2018.
8. Caudill, M., **Truong, V.D.** and Simunovic, J. Small Scale Processing of Sweetpotato-Fruit Mixed Purees with High Phytonutrients using a Continuous Flow Microwave System. Annual Meeting, National Sweetpotato Collaborators Group, Wilmington, NC, January 19-21, 2018. *1st place, MS Students Oral Presentation Competition.*
9. Qiu, Xiao, Reynolds, R., **Truong, V.D.**, Johanningsmeier, S.D., Pecota, K.P. and Yencho, C.G.

Browning and Acrylamide in Sweetpotato Fried Chips from Various Genotypes: Effects of Curing and Long-Term Storage. Annual Meeting, National Sweetpotato Collaborators Group, Wilmington, NC, January 19-21, 2018.

10. Feng, S., Allen, J. and **Truong, V.D**. Glycemic index of products derived from sweetpotatoes: chips, fries, flour and juice; compared to their analog white potato products. Annual Meeting, National Sweetpotato Collaborators Group, Wilmington, NC, January 19-21, 2018.
11. Chilungo, S., Muzhingi, T., Mbogo, D., **Truong, V.D.**, and Allen, J. Effect of storage and packaging materials on color and carotenoid content of orange-fleshed sweetpotato flours. Sweetpotato Processing, Marketing and Utilization: Community of Practice Meeting, International Potato Center (CIP-Kenya), Blantyre, Malawi, Africa, April 23– 25, 2018.
12. Qiu, Xiao, Reynolds, R., **Truong, V.D.**, Johanningsmeier, S.D., Pecota, K.P., Yencho, G.C. and Osborne, J.A. Free amino acids and sugars in fifteen sweetpotato genotypes: effects of storage and relationship with acrylamide formation in fried chips. IFT Annual Meeting, Chicago, IL, July 15-18, 2018. *Awarded 3rd place in the Fruit & Vegetable Products Division Poster Competition.*
13. Amankwaah, V.A., Williamson, S., Ibrahem, R., Zhang, X., Pecota, K., Adkins, M., Reynolds, R., **Truong, V.D.**, Carey, E., and Yencho, G.C. Comparison of nutritional quality traits between raw and baked sweetpotato in the TB mapping population. The 18th Triennial Symposium, International Society for Tropical Root Crops, Cali, Colombia, October 22-25, 2018.
14. Caudill, M., Stoforos, G.N., Simunovic, J. and **Truong, V.D**. Thermal Processing of Ionic Solutions at Different Viscosities Using a Modular 2450 MHz Continuous Flow Microwave System. Presented at the Life Sciences Technology Conference, International Society for Pharmaceutical Engineers (ISPE), Raleigh, NC, March 13, 2017, and Annual Meeting and Expo of the International Society for Pharmaceutical Engineers (ISPE), San Diego, CA, October 29-November 01, 2017.
15. Caudill, M., Stoforos, G.N., Simunovic, J. and **Truong, V.D**. Thermal Processing of Fruit and Vegetable Purees using a Modular 2450 MHz Continuous Flow Microwave System. IFT Annual Meeting, Las Vegas, June 25-28, 2017.
16. Truong, V.D. and Simunovic, J. Innovations in sweetpotato processing in the United States", Expert Convening on "New Roots, New Foods: Sweetpotato Processing Opportunities in Africa", sponsored by USAID, International Potato Center, USDA-ARS, NC State University, Raleigh, NC, June 30, 2017.
17. Qiu, Xiao, Reynolds, R., **Truong, V.D.**, Johanningsmeier, S.D., Pecota, K.P. and Yencho, G.C. Effects of sweetpotato genotypes and long-term storage on non-enzymatic browning and acrylamide formation in fried chips. IFT Annual Meeting, Las Vegas, June 25-28, 2017.
18. Sato A., **Truong V.D.**, Reynolds R., Johanningsmeier, S.D., Pecota, K.V. and Yencho G.C. Sweetpotato Genotypes and Textural Characteristics of French Fries. Presented at the Annual Meeting of the National Sweetpotato Collaborators Group, Mobile, Alabama, February 3-4, 2017.
19. Amankwaah V.A., Oloka, B.M., Ibrahem, R., Williamson, S., Machacek, J., Pecota, K.P., Olukolu, B., **Truong, V.D.** and Yencho, G.C. Evaluation of dry matter, starch, sugar, β-carotene content and amylase activities in the Tanzania x Beauregard mapping population. Presented at the Annual Meeting of the National Sweetpotato Collaborators Group, Mobile, Alabama, February 3-4, 2017.
20. **Truong, V.D.** Sweetpotato chemical constituents, processing technologies and value-added products. Presented at Sweetpotato Research Forum, North Carolina Research Campus, Kannapolis, NC, April 06, 2017.
21. **Truong, V.D.** Innovations in sweetpotato processing in the United States. Presented at the Expert Convening on "New Roots, New Foods: Sweetpotato Processing Opportunities in Africa" organized by USAID, International Potato Center, USDA-ARS and NC State University, Raleigh, NC, June 30, 2017.
22. Sato A., **Truong, V.D**, Reynolds R., Pecota K.V., Yencho G.C. Chemical constituents of sweetpotato genotypes in relation to textural characteristics of sweetpotato French fries. IFT Annual Meeting, Chicago, IL, July 16-19, 2016. *Awarded 1st place in the Fruit & Vegetable Products Division Poster Competition.*

23. Qiu, Xiao, Reynolds, R., **Truong, V.D**., Johanningsmeier, S.D., Pecota, K.P. and Yencho, G.C. Non-enzymatic browning and acrylamide formation in fried chips as affected by sweetpotato genotypes and curing process. IFT Annual Meeting, Chicago, IL, July 16-19, 2016.
24. Caudill, M., **Truong, V.D.** and Simunovic, J. Effects of Acidification of Sweetpotato-Based Products in Regards to Dielectric Properties for Microwave Processing. IFT Annual Meeting, Chicago, IL, July 16-19, 2016.
25. Feng, Y., Reynolds R. and **Truong, V.D.** Saponins in leaves of sweetpotato varieties grown in North Carolina: an exploratory study. Presented at the Annual Meeting of the National Sweetpotato Collaborators Group, San Antonio, TX, February 5-6, 2016.
26. Truong, V.D., Reynolds R., Pecota K.P., Yencho, G.C. Correlation of HPLC and spectrophotometric methods for anthocyanin quantification in purple-fleshed sweetpotato genotypes. IFT Annual Meeting, Chicago, IL, Chicago, IL, July 11-14, 2015.
27. Grace, M.H., Truong, A.N., **Truong, V.D.,** Raskin, I. and Lila, M.A. Alternative uses for colored-fleshed sweetpotato in polyphenolic- and protein-enriched food ingredients. Presented at the Annual Meeting of the National Sweetpotato Collaborators Group, Nashville, TN, January 24-25, 2015.
28. Pecota, K.P., Reeber, M., Schultheis, J., **Truong, V.D.** 20 Years of trait development at the NCSU sweetpotato breeding program. Presented at the Annual Meeting of the National Sweetpotato Collaborators Group, Nashville, TN, January 24-25, 2015.
29. Botwel, G., Reynolds, R., Thompson, R. and **Truong, V.D.** Reducing sugar and free amino group levels in stored sweetpotatoes as related to non-enzymatic browning in fried chips. IFT Annual Meeting, New Orleans, June 21-24, 2014.
30. Truong, A.N., Thor, Y., Simunovic, J., Harris, K., **Truong, V.D**. Process for pigmented juice extraction and co-product recovery from sweetpotatoes. Presented at the Annual Meeting of the National Sweetpotato Collaborators Group, Dallas, January 31-February 01, 2014.
31. **Truong V.D.**, Pascua Y.T., Reynolds R., Thompson R.L., Palazoglu K., Mogol B., Gokmen V. Reduction of Acrylamide Formation in Sweetpotato French Fries by Common Processing Treatments. Presented at the Annual Meeting of the National Sweetpotato Collaborators Group, Dallas, January 31-February 01, 2014.
32. Adedipe, O., Johanningsmeier, S.D., **Truong, V.D**., Douches, D., Coombs, J., Clough, M. and Yencho, G.C. Near infrared spectroscopy method for quantification of acrylamide in processed potato products. The 98th Annual Meeting of the Potato Association of America, Spokane, WA. July 27-31, 2014.
33. Adedipe, O., Johanningsmeier, S.D., Yencho, G.C. and **Truong, V.D.** Development of a near infrared (NIR) model for prediction of acrylamide content in French-fried potatoes. The 248th National meetings and Exposition of the American Chemical Society (ACS), San Francisco, CA. August 10-14, 2014.
34. **Truong V.D.**, Pascua Y.T., Reynolds R., Thompson R.L., Palazoglu K., Mogol B., Gokmen V. Processing treatments for low acrylamide formation in sweetpotato French fries. IFT Annual Meeting, Chicago, July 13-16, 2013.
35. Thor, Y., Truong, A.N., Simunovic, J., Thompson, R. and **Truong, V.D.** Effect of acidification and pasteurization on carotenoids in orange-fleshed sweetpotato juice. IFT Annual Meeting, Chicago, July 13-16, 2013.
36. Feng S., **Truong, V.D.**, Allen, J.C. Nutrient fortification in sweet potato flour. IFT Annual Meeting, Chicago, July 13-16, 2013.
37. Allen, J.C., Wen, S., **Truong, V.D.** Sweet potato cultivar flesh color and compositional effects on glycemic index. Presented at the Experimental Biology Annual Meeting, Boston, April 20-24, 2013. The FASEB Journal. 2013; 27:1079.24.
38. Adedipe, O., Yencho, G.C., Johanningsmeier, S.D., and **Truong, V.D.** Near Infrared spectroscopy (NIRS) method for screening acrylamide content in processed potatoes (Solanum Tuberosum). Presented at US Potato Board National Chip Program meeting, Chicago, IL, December 10-11, 2013.

39. Todd, S., **Truong, V.D.**, Pecota, K.P., Yencho, G.C. Combining ability of sweetpotatoes for traits of industrial importance. Annual Meeting of the National Sweetpotato Collaborators Group, Birmingham, Alabama, February 4-5, 2012.
40. Truong, A.N. and **Truong, V.D.** Control of enzymatic oxidation during processing of purple-fleshed sweetpotatoes for anthocyanin-rich extracts and starch recovery. Presented at the Undergraduate Research Symposium, NC State University, April 12, 2011.
41. Truong, A.N., Simunovic, J. and **Truong, V.D.** Process development for producing pasteurized anthocyanin-rich juice and recovering starch from purple-fleshed sweetpotatoes. IFT Annual Meeting, Las Vegas, Nevada, June 25-28, 2012.
42. **Truong, V.D.**, Thompson, R., Simunovic, J., Cartwright, G., Coronel, P., Kumar, P., Sandeep, K.P., Swartzel, K.R. Carotenoids and tocopherols in sweetpotatoes subjected to pureeing and continuous flow microwave sterilization. IFT Annual Meeting, Las Vegas, Nevada, June 25-28, 2012.
43. **Truong, V.D.**, Pascua, Y.T., Reynolds, R., Thompson, R.L., Dean, L.O., Boyette, M.D., Schultheis, J.R., Yencho, G.C. and Kimber, J. Long-term storage of sweetpotatoes as related to French fry processing quality. Annual Meeting, National Sweetpotato Collaborators Group, Orange Beach, AL, January 22-23, 2011.
44. **Truong, V.D.,** Rong, R., Pascua, Y.T., Thompson, R. L., Schultheis, J. R., Yencho, G. C., Boyette, M. D. and Kimber, J. Storage of sweetpotatoes for French fry processing. Sweetpotato Educational Meeting Opportunity, NC Sweetpotato Commission, Wilson County, NC, Feb. 10, 2011.
45. Truong, A. N. and **Truong, V. D.** Control of enzymatic oxidation during processing of purple-fleshed sweetpotatoes for anthocyanin-rich extracts and starch recovery. Undergraduate Research Symposium, NC State University, Raleigh, April 12, 2011.
46. **Truong, V.D.**, Pascua, Y.T., Reynolds, R., Thompson, R.L., Dean, L.O., Boyette, M.D., Schultheis, J.R., Yencho, G.C. and Kimber, J. Chemical changes in sweetpotatoes during long-term storage as related to French fry processing quality. IFT Annual Meeting, New Orleans, June 11-14, 2011.
47. **Truong, V. D.**, Rong, R., Pascua, Y.T., Thompson, R. L., Schultheis, J. R., Yencho, G. C., Boyette, M. D. and Kimber, J. Chemical changes in sweet potatoes during long-term storage as related to French fry processing quality. IFT Annual Meeting, New Orleans, June 11-14, 2011.
48. Truong, A. N. and **Truong, V. D.** Effect of acidification on polyphenol oxidase activity, total phenolics, and anthocyanins in juice processed from purple-fleshed sweet potatoes. IFT Annual Meeting, New Orleans, June 11-14, 2011.
49. Maloney, K.P., Allen, J.C., and **Truong, V.D.** Chemical optimization of a process for extracting protein from sweet potato peel. IFT Annual Meeting, New Orleans, June 11-14, 2011.
50. Steed, L.E., **Truong, V.D.**, Simunovic, J., Sandeep, K.P. and Swartzel, K.R. Development of pretreatments to increase texture retention of sweet potato particulates for microwave-assisted aseptic processing. IFT Annual Meeting, New Orleans, June 11-14, 2011.
51. Nshimiyimana, E., Fuller, G.T., **Truong, V.D.**, Sandeep, K.P. and Lanier, T.C. Application of Windhexe ®; Dehydration technology for producing beta-carotene rich flours from sweet potatoes. IFT Annual Meeting, New Orleans, June 11-14, 2011. (Awarded 2nd place, Graduate Students' Poster Competition).
52. Pascua, Y.T., Simunovic, J., Sandeep, K.P., Perez-Diaz, I.M. and **Truong, V.D.** Quality and consumer acceptance of continuous flow microwave processed tomato salsa. IFT Annual Meeting, New Orleans, June 11-14, 2011. (4th place, Graduate Students' Poster Compitiotion).
53. **Truong, V.D.** Biochemical changes in sweetpotatoes during storage and implications for processing of value-added products. Sweetpotato Symposium, Potato Association of America, Annual Meeting, Wilmington, NC, August 14-18, 2011.
54. Maloney, K.P., Allen, J. C., **Truong, V.D.** and Gilleskie, G. Protein Extraction from Sweet Potato Peel. BTEC Symposium, NC State University, Raleigh, October 14, 2010.
55. **Truong, V.D.** and Thompson, R.L. 2010. Carotenoids and tocopherols in sweetpotatoes. Annual Meeting, National Sweetpotato Collaborators Group, Florida, Feb. 6-7, 2010.
56. Steed, L.E., **Truong, V.D**., Simunovic, J., Sandeep, K.P., Swartzel, K.R. 2010. Texture and Color of

Sweetpotato Cubes Subjected to Continuous Flow Microwave Processing. IFT Annual Meeting, Chicago

57. Thibault,Y., Simunovic, J., Sandeep, K.P., Cartwright, C.D., Swartzel, K.R. and **Truong, V.D**. 2010. Continuous flow microwave sterilization and aseptic packaging of diced Roma tomatoes. IFT Annual Meeting, Chicago.
58. Yen, C-Y, Ozdemir, I. Amezquita, A., Kelly, B. R., **Truong, V. D**., Simunovic, J. 2010. Testing of enzymatic time-temperature integrator implants for evaluation and validation of thermal sterilization under non-isothermal treatment conditions. IFT Annual Meeting, Chicago.
59. **Truong**, **V.D.**, Thompson, R.L., McFeeters, R.F., Simunovic, J., Cartwright, G.D., Coronel, P., Kumar, P., Sandeep, K.P. and Swartzel, K.R. 2010. Carotenoids and tocopherols in sweetpotato purees: effects of continuous flow microwave processing and aseptic packaging. IFT Annual Meeting, Chicago.
60. **Truong, V.D.**, Thompson, R.L., McFeeters, R.F., Dean, L., Pecota, K. and Yencho, G.C. Characterization of anthocyanins and anthocyanidins in purple-fleshed sweet potatoes by HPLC-DAD and LC-ESI/MS-MS, IFT Annual Meeting, Anaheim. 2009.
61. Kumar, P., Simunovic, J., **Truong, V.D.**, Swartzel, K.R., Cartwright, G., Sandeep. K.P. Temperature distributions and dielectric properties of vegetable purees under continuous flow microwave heating. IFT Annual Meeting, Anaheim. 2009.
62. Koskiniemi, C.B., **Truong, V.D.**, McFeeters, R.F., Simunovic, J. Effects of acid and salt on the dielectric properties of acidified vegetables. IFT Annual Meeting, Anaheim. 2009.
63. Yen, C-Y, Ozdemir, I., Amézquita, A., Kelly, R.M., **Truong, V.D.** and Simunovic, J. Development of enzymatic time-temperature Integrators (TTI) implants for design, evaluation and validation of thermal sterilization of foods and biomaterials. IFT Annual Meeting, Anaheim. 2009.
64. Stam, C.N., Smiley, R.D., Simunovic, J., **Truong, V.D.**, Sandeep, K.P. and Jaykus, L.A. Immobilized Bacillus spores for use as biological indicators in validating continuous flow microwave aseptic processing of a multiphase food product. IFT Annual Meeting, Anaheim. 2009.
65. Kumar, P., Sandeep, K.P., Alavi, S., **Truong, V.D.**, Gorga, R.E. Synthesis of Soy Protein Isolate-Montmorillonite Nanocomposite for Bio-Degradable Films Using Melt Extrusion. IFT Annual Meeting, Anaheim. 2009.
66. **Truong, V.D.**, Hu, Z., Thompson, R.L., Pecota, K. and Yencho, G.C. Analysis of anthocyanins in purple-fleshed sweetpotatoes, national Sweetpotato Collaborators Group, Annual Meeting, Atlanta. 2009.
67. Simunovic, J., Coronel, P., **Truong, V.D.**, Cartwright, G.D., Swartzel. K.R. and Sandeep, K.P. Development and commercialization of microwave-assisted aseptic processing and packaging of vegetable purees. IFT Annual Meeting, New Orleans. 2008.
68. Steed, L.E., **Truong, V.D.**, Sandeep, K.P., Kumar, P., Simunovic, J., Cartwright, G.D. and Swartzel. K.R. Nutraceutical content and quality of purple-fleshed sweetpotato puree as affected by canning and microwave-assisted aseptic processing. IFT Annual Meeting, New Orleans. 2008.
69. Patterson, K.W., Allen, J.C. and **Truong, V.D.** Amylase inhibition as a potential mechanism for the low glycemic response to sweet potatoes. IFT Annual Meeting, New Orleans. 2008.
70. Coronel, P., Simunovic, J., **Truong, V.D.**, Swartzel, K.R. Method and system for monitoring and measurement of color degradation of food materials under sterilization temperatures. IFT Annual Meeting, New Orleans. 2008.
71. Simunovic, J., Coronel, P., Swartzel, K.R. and **Truong, V.D.** Rapid microwave heating for preservation of fruit pulps and homogenates: dielectric properties and heating characteristics of berries. IFT Annual Meeting, New Orleans. 2008.
72. Coronel, P., Simunovic, J., Swartzel, K.R. and **Truong, V.D.** Potential for minimization of color degradation of aseptically processed banana purees by continuous flow microwave sterilization. IFT Annual Meeting, New Orleans. 2008.

73. Hill, E.N., Chinn, M.S., Yencho, C.G. and **Truong, V.D.** Design of processing conditions for converting purple-fleshed sweetpotatoes to fermentable sugars. Undergraduate Research Poster, Annual Conference, Institute of Biological Engineering, UNC Chapel Hill. March 2008.
74. Amezquita, A., Ozdemir, I., Yen, C-Y., Simunovic, J., **Truong, V.D.** and Kelly, R. 2008. Hyperthermophilic enzymes as candidates for sterilization time-temperature integrators. 5th International Thermal Processing Conference, CCFRA, January 25-26, 2008, Campden, UK.
75. **Truong, V.D.**, Simunovic, J., Coronel, P., Kumar, P., Steed, L.E., Sandeep, K.P., Cartwright, G. D. and Swartzel. K. R. Recent development in processing of sweetpotato puree for functional food ingredient. National Sweetpotato Collaborators Group, Annual Meeting, Asheville, North Carolina. January 2008.
76. **Truong, V.D.** Sweetpotatoes in the food processing industry. Potato Quality Technical Advisory Board Meeting, Frito Lay North America Inc., Plano, TX, July 30-31, 2008.
77. Amezquita, A., Ozdemir, I., Yen, C-Y., Simunovic, J., **Truong, V.D.** and Kelly, R. 2008. Hyperthermophilic enzymes as candidates for sterilization time-temperature integrators. 5th International Thermal Processing Conference, CCFRA, Campden UK. January 2008.
78. Sandeep K.P., Simunovic, J., Swartzel, K.R., **Truong, V.D.**, Cartwright, Jaykus, L-A., Lanier, T., Farkas, B., Hansen, A., Sanders, T., Drake, M.A. Continuous flow microwave processing. The NC-1023 Meeting, Penn State. October 2007.
79. Steed, L.E., **Truong, V.D.**, Kumar, P., Simunovic, J., Cartwright, G.D. and Swartzel, K.R. Microwave-assisted aseptic processing and packaging of purple-fleshed sweetpotato puree for functional foods. IFT Annual Meeting, Chicago. 2007.
80. Brinley, T.A., Stam, C. N., **Truong, V.D.**, Coronel, P., Kumar, P., Simunovic, J., Sandeep, K.P., Cartwright, G.D., Swartzel, K.R., and Jaykus, L.A. Feasibility of utilizing bio-indicators for testing microbial inactivation in sweetpotato purees processed with a continuous flow microwave system. IFT Annual Meeting, Chicago. 2007.
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