

**MARVIN L. MONCADA, PHD. CFS.**  
**Assistant Professor of Plant Food Processing**  
**Department of Food, Bioprocessing and Nutrition Sciences**  
**Plants for Human Health Institute**  
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**ASSISTANT PROFESSOR PLANT FOOD PROCESSING ✦ PLANT BASED ✦ ENTREPRENEURSHIP**  
*Technical Skills ✦ Experiment Design/Execution ✦ Ingredient Technology*

Highly knowledgeable, resourceful, multilingual food processing and extension specialist highly recognized for analytical and technical skills in food ingredients technology, food entrepreneurship, project management, and food product development. Extensive educational and hands-on research experience with numerous techniques while excelling in team-oriented environments that expect a high level of dedication and project management. Possess a passion for food engineering along with strong critical thinking and entrepreneurship skills; exceptional oral and written communication skills with experience presenting at numerous conferences and authoring manuscripts in prestigious journals. Exceptional academic qualifications, including a Doctor of Philosophy degree in Food Science and Nutrition (2014) and a Master of Science degree in Food Science and Nutrition (2011) from Louisiana State University (LSU).

**CORE COMPETENCIES**

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| <ul style="list-style-type: none"> <li>▪ Organizational Management</li> <li>▪ Formulation/Food Processing</li> <li>▪ Shelf life/stability testing</li> <li>▪ Good Manufacturing Practices</li> <li>▪ Food Entrepreneurship</li> </ul> | <ul style="list-style-type: none"> <li>▪ Experimental Design</li> <li>▪ Process Optimization</li> <li>▪ Ingredient Technology</li> <li>▪ Research and Development</li> <li>▪ Manuscript/Report Writing</li> </ul> | <ul style="list-style-type: none"> <li>▪ Pilot Plant Research</li> <li>▪ Project Management</li> <li>▪ HACCP</li> <li>▪ Student / Training</li> <li>▪ Technical Expertise</li> </ul> |
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**EDUCATION**

<b>Zamorano University (Honduras)</b>	Food Technology and Engineering	B.S., 2005
<b>Louisiana State University</b>	Food Science and Nutrition	M.S., 2011
<b>Louisiana State University</b>	Food Science and Nutrition	Ph.D., 2014

**PROFESSIONAL EXPERIENCE**

- **North Carolina State University ✦ Kannapolis, NC ✦ February 2020-present**  
Assistant Professor of Plant Food Processing
- **Louisiana State University ✦ Baton Rouge, LA ✦ 2014 – February 2020**  
R&D Food Scientist/Plant Manager
- **Louisiana State University ✦ Baton Rouge, LA ✦ 2008 – 2014**  
Graduate Research/Teaching Assistant, Dairy Foods Technology: 2008 – 2014
- **University of Minnesota ✦ Saint Paul, MN ✦ 2007 – 2008**  
Internship at Dairy Farm Holstein Day break, Gaylord MN  
Internship at Veterinary Diagnostic Laboratory, Saint Paul, MN
- **The Zamorano Panamerican Agricultural School ✦ 2002 – 2005**  
Trainee Panamerican Agricultural School El Zamorano, Honduras

**REFERRED SCIENTIFIC ARTICLES**

1. **Moncada, M.** K. Aryana, M. Keenan, R. Martin, F. Greenway, N. Dhurandhar. 2009. Influence of resistant starch on the characteristics of fat free plain yogurt. Abstract # W77. Journal of Dairy Science. Vol. 92. E-Supplement. 1 pp. 407-408.

2. **M. Moncada** and K. Aryana. 2010. Effect of mild sonication on the growth of *Streptococcus thermophilus*. Abstract # W62. Journal of Dairy Science. Vol. 93. E-Supplement. 1 pp. 604.
3. **M. Moncada** and K. Aryana. 2011. Effect of low sonication intensities on the growth of *Streptococcus thermophilus* ST-M5 subjected to different temperatures. Abstract # T83. Journal of Dairy Science, Vol. 94. E Supplement 1. pp. 293.
4. **M. Moncada** and K. Aryana. 2011. Low sonication intensity influences on the protease activity of *Lactobacillus delbrueckii* ssp. *bulgaricus* LB-12 at different temperatures. Abstract # T84. Journal of Dairy Science, Vol. 94. E Supplement 1. pp. 293-294.
5. **M. Moncada** and K. Aryana. 2011. Influence of low sonication intensities at different temperatures on the bile tolerance of *Streptococcus thermophilus* ST-M5. Abstract # T85. Journal of Dairy Science, Vol. 94. E Supplement 1. pp. 294.
6. **M. Moncada** and K. Aryana. 2012. Bile tolerance of *Lactobacillus delbrueckii* ssp. *bulgaricus* LB-12 subjected to mild sonication intensities at different temperatures. Abstract # W 84. Journal of Dairy Science, Vol. 95. E Supplement 2. pp. 529-530.
7. **M. Moncada** and K. Aryana. 2012. Protease activity of *Streptococcus thermophilus* ST-M5 subjected to mild sonication intensities at different temperatures. Abstract # W 87. Journal of Dairy Science, Vol. 95. E Supplement 2. pp. 530-531.
8. **M. Moncada**, K. Aryana, C. Astete and C. Sabliov. 2013. Production of sodium chloride nanoparticles by nanospray drying method. Abstract # T230. Journal of Dairy Science, Vol. 91. E Supplement 2. pp. 76-81.
9. M. Moncada, C. Sabliov, C. Astete and K. Aryana. 2014. Influence of submicronization of sodium chloride on the sensory characteristics of surface salted cheese crackers. Abstract # 999. Journal of Dairy Science. Vol. 97, E-Suppl. 1. pp. 499.
10. **M. Moncada**, C. Sabliov, C. Astete and K. Aryana. 2014. Submicronization of sodium chloride and its effect on the physico-chemical and microbiological characteristics of surface salted cheese crackers. Abstract # 1000. Journal of Dairy Science, Vol. 97. E Supplement 1. pp. 499.
11. Yahiah Abojnah<sup>1</sup>, Nahed Khatabi, Said Gnan, **Marvin Moncada**. 2015. Evaluation of microbial quality of raw goat and ewe's milk produced in Sabrata, Libya. Abstract # T144. Journal of Dairy Science, Vol. 98, E Supplement 2. pp. 363.
12. **Marvin Moncada** and John Russin. 2018. Louisiana State University Agricultural Center Food Incubator: A successful model for small business economic development. Book of abstracts at the 13th International scientific conference for biotechnology and quality of raw materials and foodstuffs. 17<sup>th</sup>-19<sup>th</sup> September, Smolenice Castle, Slovak Republic.
13. Ricardo Aleman, Joan King, **Marvin Moncada**, Anita Morris, and Witoon Prinyawiwatkul. 2021. Chemical Characterization, Thermal, Functional and Rheological Properties of Flour from Frontiere Rice. IFT-Food Chemistry Division Posters.
14. Ricardo Aleman, Joan King, **Marvin Moncada**, Anita Morris, Gabriella Paz, and Witoon Prinyawiwatkul. 2021. High Protein Brown Rice Flour, Tapioca Flour & Potato Starch in the Development of Gluten-Free Cupcakes. IFT-Food Chemistry Division Posters.

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#### SELECTED PEER-REVIEWED ARTICLES

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1. **Moncada, M.** and Aryana, K. 2012. Influence of mild sonication conditions on the characteristics of *Streptococcus thermophilus* ST-M5. Advances in Microbiology. Vol. 2 No. 1, pp 8-16.
2. **Moncada, M.** Aryana, K. and Boeneke, C. 2012. Effect of mild sonication conditions on the attributes of *Lactobacillus bulgaricus* LB-12. Advances in Microbiology, Vol. 2 No. 2, pp. 104-111.
3. **Moncada, M.** Aryana, K. Zhimin, Xu and Boeneke, C. 2012. Comparative study of microbial counts and volatile compounds of whole milk processed by Sonication and high temperature and short time (HTST) pasteurization. Milk International Journal, Vol. 67 No. 4, pp. 432-434.

4. K. Mis-Solval, L.A. Espinoza-Rodezno, **M. Moncada**, J. D. Bankston, S. Sathivel. 2014. Evaluation of chitosan nanoparticles as a glazing material for cryogenically frozen shrimp. *Journal of Food science and Technology*. Vol. 57 No. 1, pp. 1-9.
5. **M. Moncada**, C. Sabliov, C. Astete, D. Olson, C. Boeneke and K. Aryana. 2015. Nano spray-dried sodium chloride and its effects on the microbiological and sensory characteristics of surface-salted cheese crackers. *Journal of Dairy Science*. Vol. 98 No. 9, pp. 5946-5954.
6. Chouljenko, A. A. Chotiko, F. Bonilla, **M. Moncada**, V. Reyes, and S. Sathivel. 2017. Effects of vacuum tumbling with chitosan nanoparticles on the quality characteristics of cryogenically frozen shrimp. *Journal of Food science and Technology*. Vol. 75 No. 1, pp. 114-123.
7. **Moncada, M. L.**, C. E. Astete, C. M. Sabliov, D. W. Olson, C. A. Boeneke, K. J. Aryana. 2017. Influence of Nano-Spray Dried Sodium Chloride on the Physicochemical Characteristics of Surface-Salted Cheese Crackers. *Food and Nutrition Sciences*, 2017, 8, 267-276.
8. Emily Mouton, Olga Cueva, **Marvin Moncada**, Brad Trammell, Ingrid Osorio, Charles Boeneke and Kayanush Aryana. 2019. Functional Dairy Foods Offer Health Benefits. *Louisiana Agriculture Magazine*. Vol 62, N0 4. Pag 22-23.
9. Ricardo S. Aleman; Gabriella Paz; Anita Morris; Witoon Prinyawiwatkul; **Marvin Moncada**, and Joan King. 2021. High protein brown rice flour, tapioca flour & potato starch in the development of gluten-free cupcakes. Submitted to *Journal of Food Science and Technology*.

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#### ACADEMIC AND PROFESSIONAL HONORS

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- 3rd place, Louisiana Gulf Coast Section IFT: Student Poster Competition. 2013
- 1st place, IFT-Food Engineering Division: Graduate research poster competition. 2012
- LSU Chapter of Gamma Sigma Delta Graduate Student Merit Honor Roll Award. 2012
- 5th place, IFT-Dairy Foods Division: Graduate research oral competition. 2011
- 4th place, IFT-Dairy Foods Division: Graduate research oral competition. 2010

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#### MENTORSHIP

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- Paul You (PhD student)
- Caitlin Grell (Summer Intern student from the University of Lynchburg in Lynchburg, VA)

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#### WORKSHOPS/TRAINING

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- Preventive controls for human Food-Oct 19-20, 2020 (12 participants)
- Food Ingredient Technology-Zamorano Guest Speaker-Nov 14, 2020 (55 attendees)
- Preventive controls for human Food-Campbell Snacks from Nov 30-Dec 11, 2020 (17 participants)
- Novel Food Ingredients Technology Transforms Challenges into New Opportunities for the Sustainable Food Industry-Guest Speaker at Food Science & Technology UGA. February 15, 2021 (40 Attendees)
- Prepared and organized a one-day workshop on Alternative Proteins. March 08, 2021 (27 attendees).
- Multipurpose Mobile Microwave Food Processing Facility as an alternative to Develop Value-Added Products and Reduce Food Losses. LSUAgCenter/Mendel University Food Symposium. Importance of Regional Food Supply during COVID-19 (150 Attendees)-March 15-19, 2021
- Innovation in alternative proteins. North Carolina Food Safety and Defense Task Force and Wake AHEC Symposium of Innovations in food and food safety 2021 (165 Attendees)-May 11-12, 2021.
- Preventive controls for human Food-May 24-27, 2021 (15 participants)

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#### RESEARCH GRANTS AND AWARDS

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- Continuous support by external research grants over \$150K as PI and Co-PI.