

CURRICULUM VITAE

Michael L. Dunn, Ph.D.

Professor of Food Science (Current Position)

Department of Nutrition, Dietetics & Food Science
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EDUCATION:

- 1996 Ph.D., Food Science, Cornell Univ, Ithaca, NY (Minors: Microbiology, Marketing)
- 1989 M.S., Food Science, Brigham Young University, Provo, UT
- 1987 B.S., Food Science, Brigham Young University, Provo, UT

Other Training & Certification

- 2016 Preventive Controls for Human Food PCQI Certification, IFT/FSPCA
- 2016 Genesis R&D Food & Nutrition Labeling Training, ESHA Research
- 2006 Statistical Process Control for the Poultry & Food Industry, Univ. of Georgia
- 1999 Finance and Accounting for Nonfinancial Managers, Cornell University
- 1998 Fats, Oils, and Spreads Short Course, Texas A&M
- 1997 Nutraceuticals & Functional Foods Short Course, Texas A&M

PROFESSIONAL EXPERIENCE:

Brigham Young University, Provo, UT

- 2015 – Present Professor, Food Science
- 2008 – 2016 Chair, Department of Nutrition, Dietetics, & Food Science
- 2003 – 2015 Associate Professor, Food Science

International Food Network, Inc. Ithaca, NY

- 2002 – 2003 Managing Partner & Technical Director
- 1999 – 2002 See IFNL below
- 1997 – 1999 Group Leader, Research & Development
- 1995 – 1997 Project Leader, Research & Development
- 1993 – 1995 Senior Food Scientist, Research & Development

International Food Network, Ltd., Reading, England

- 1999 – 2002 Co-Founder & Managing Director

HONORS AND AWARDS:

- 2017-2020 Thomas L. Martin Professorship, BYU College of Life Sciences
- 2016 March of Dimes Agnes Higgins Award (for distinguished achievement in the field of maternal-fetal nutrition).
- 2000, 1996 President's Award, International Food Network

SERVICE AND ADVISORY RESPONSIBILITIES:

Brigham Young University

University Committees/Assignments

- 2017 – 2019 University Awards Committee (Chair last 2 years)
- 2011 – 2014 University Department Chairs Coordinating Council

College Committees/Assignments

- 2019 – Present College of Life Sciences Rank & Status Committee (Chair starting Fall-22)
- 2017 – 2018 College of Life Sciences Career Coordinating Council
- 2005 – 2008 College of Life Sciences Research Committee - member
- 2005 – 2008 College of Life Sciences Curriculum Committee – member

Department Committees/Assignments

- 2022 – Present Food Science Program Coordinator
- 2021 – Present Department Strategic Planning Committee
- 2016 – Present NDFS Student Scholarship Awards Committee
- 2013 – Present Faculty Advisor to Food Science Club
- 2008 – Present Life Sciences Chromatography Research Center – Faculty Coordinator
- 2003 – Present Student Product Development Team Coach
- 2016 – Present Malawi International Development Internship Co-Advisor
- 2008 – 2016 Department Chair, Nutrition, Dietetics & Food Science
- 2005 – 2008 NDFS Curriculum Committee Chair
- 2003 – 2008 NDFS Awards and Scholarships Committee

Western Dairy Research Center

- 2020 – Present BUILD Dairy Annual Meeting Planning Committee
- 2019 – Present BUILD Dairy Advisory Board

Church of Jesus Christ of Latter-day Saints

- 2003-Present Church Welfare and Self-Reliance Services - Production and Distribution Coordinating Committee

Corn Masa Flour Fortification Working Group (Collaboration w/ US Center for Disease Control, Spina Bifida Association, March of Dimes & Others)

- 2010-2016 Technical Advisor and Stability Project Leader

SUSTAIN/USAID Food Aid Quality Enhancement Project, Quality Subcommittee

- 2006-2008 Technical Advisor and Project Leader for Stability & Usage

Institute of Food Technologists

- 2010-present Board Member – Bonneville Section
- 2008- 2016 IFT Council of Food Science Administrators – Member
- 2001-2003 Board Member – British Section

Association of Nutrition Departments and Programs

2013- 2016 Executive Board Member & Secretary

National Institute of Food Technology, Entrepreneurship and Management, Sonapat, Haryana, India

2010 External Program Reviewer

Cornell University, Ithaca, NY – Food Science Department

2002-2003 Member Industry Advisory Council

University of Reading, Reading, England – Department of Food & Biosciences

1999-2002 Member Industrial Advisory Board

University of Massachusetts Amherst - Department of Food Science

1998-1999 Member Industrial Strategic Research Alliance

TEACHING RESPONSIBILITIES:

Brigham Young University:

NDFS 191 (1 Cr) Intro. to Food Science (Winter - 2004, 2014, 2023)
NDFS 250 (3 Cr) Essentials of Food Science (Alt. Spring – 2012-present)
NDFS 251 (1 Cr) Essentials of Food Science Lab (Fall, Winter, Alt. Spring – 2003-present)
NDFS 462 (3 Cr) Food Regulations and Quality Assurance (Fall – 2003-2017, 2023)
NDFS 465 (3 Cr) Food Product Development (Winter – 2003-present)
NDFS 656 (3 Cr) Food Lipids (Alt. Spring or Fall – 2005-present)
NDFS 650 (2 Cr) Graduate Research & Writing (Fall – 2019-present)

RESEARCH FUNDING:

\$493,000 in external funding; \$70,000 in competitive college/university funding

Synergism of SymMax treated water with calcium propionate, a traditional mold inhibitor, in sweetened and unsweetened baked goods. BPS Just Energy Technology, LLC
\$33,525.00. Sep 2019 (Co-PI)

Consumer Attitude Assessment and RSM Evaluation of Natural Stabilizer Efficacy in Ice Creams. Western Dairy Research Center. Apr 2019. \$40,000.00 (PI)

Carbonated Ice Cream Consumer Research and Product Optimization. General Mills, Inc. Nov. 2018. \$15,000 (PI)

Metabolome analysis of acid whey from Greek yogurt produced with probiotic cultures. Western Dairy Research Center. Sep 2018. \$40,000 (PI)

Novel crop utilization. General Mills, Inc. May 2016. \$115,000. (Co-PI)

Effect of acid whey marination on chemical, physical, and sensory properties of beef round. Western Dairy Research Center. Sep 2015. \$36,000 (PI)

Folic acid stability in corn masa flour and related end products. March of Dimes Foundation. Dec 2014 \$42,000. (Co-PI)

Micronutrient Fortification Program for Providers of Soy Milk to Needy Children in Ecuador. Heiner Foundation. Sep 2014. \$11,000 (PI)

Dietary formulations promoting growth of beneficial gut bacteria. Hawley Family Foundation. Jan 2013. \$10,000 (PI)

Microbial Degradation of Folic Acid in Micronutrient Fortified Corn Masa. M.L. Dunn and F.M. Steele. BYU Mentoring Environment Grant. Jan. 2011-Dec 2012. \$20,000 (PI)

Nutritional Enhancement of Complementary Foods for Developing Nations. M.L. Dunn. International Food Network/Sensient Technologies Foundation. Mar 2007. \$20,000 (PI)

Food Aid Quality Enhancement. O.A. Pike, F.M. Steele, L.V. Ogden, and M.L. Dunn. SUSTAIN; Jan 2006 – Dec 2006. \$46,000

Effect of end-user preparation methods on micronutrient delivery of food aid commodities. O.A. Pike, F.M. Steele, L.V. Ogden, and M.L. Dunn. BYU Mentoring Environment Grant; Feb 2005-Dec 2006. \$15,000

Effect of end-user preparation methods on micronutrient delivery of food aid commodities **(Field Study)**. O.A. Pike, F.M. Steele, L.V. Ogden, and M.L. Dunn. College of Biology and Agriculture Student Mentoring Fund; Jun 2005-Dec 2006. \$20,000

Nutrient stability and consumer acceptability of vitamin and mineral fortified nixtamal tortillas. M.L. Dunn. BYU Mentoring Environment Grant; Feb 2005 – Dec 2006. \$15,000.

Technological process development for micronutrient fortification of traditional tortillas. M.L. Dunn. SUSTAIN. May 2004-Dec 2006. \$85,000.

BYU PEER-REVIEWED PUBLICATIONS: (*Indicates student co-author)

1. *Hardy D.M., Pike O. A., Taylor B. J., **Dunn, M. L.** 2022. Effect of process parameters on vitamins and sensory acceptability in micronutrient-fortified soymilk prepared by small-scale batch processing. Food Science & Nutrition. <https://doi.org/10.1002/fsn3.3161>
2. *Allen M.M., Pike, O.A., Kenealey J.D., **Dunn, M.L.** 2021. Metabolomics of Acid Whey Derived from Greek Yogurt. J. Dairy Sci. 104:11401-11412. doi: 10.3168/jds.2021-20442
3. *Watt E.E., **Dunn M.L.**, Steele, F.M., Pike, O.A. 2021. Optimization of oat amylase activity during sprouting to enhance sugar production. Cereal Chemistry 98:784–793. <http://doi.org/10.1002/cche.10421> (Co-PI)

4. *F.S. Bassett, **M.L. Dunn**, O.A. Pike, and L.K. Jefferies. 2021. Physical, nutritional, and sensory properties of spray-dried and oven-roasted cricket (*Acheta domesticus*) powders. *J. Insects as Food and Feed*. <https://doi.org/10.3920/JIFF2020.0107> (Co-PI)
5. *Smith A, **Dunn M.L.**, Eggett D.L., Hartmann K, Jefferies, L.J, Steele F.M. 2018. Inhibition of *Clostridium perfringens* Growth During Extended cooling of Cooked Uncured Roast Turkey and Roast Beef Using a Concentration Buffered Vinegar Product and a Buffered Vinegar Product. *J. Food Protection* 81(3):461-466.
6. Flores A, Arce MA, Boyle CA, Carreon R, Cordero AM, Crider K, **Dunn ML**, Estrada JO, Pelligrini C, Sniezek JE, Struwe S, Tinker S. 2018. Adding Folic Acid to Corn Masa Flour: Partnering to Improve Pregnancy Outcomes and Reduce Health Disparities. *Preventive Medicine* 106:26-30. DOI: 10.1016/j.ypmed.2017.11.003
7. *R. Phillips, O. A. Pike, D.L. Eggett, and **M. L. Dunn**. 2017. Folate Stability in Folic Acid Enriched Corn Masa Flour, Tortillas, and Tortilla Chips Over the Expected Shelf-life. *Cereal Chem.* 94(6):917-921
8. L.K. Jefferies, *J. Loucks, **M.L. Dunn**, F.M. Steele, and D.L. Eggett. 2017. Effect of Monetary Reward and Food Type on Accuracy and Assessment Time of Untrained Sensory Panelists in Triangle Tests. *Food Quality and Preference* 56A: 119-125.
9. *A.R. Sloan, **M.L. Dunn**, L.K. Jefferies, O.A. Pike, *S. N. Nielsen, and F.M. Steele. 2016. Effect of water activity and packaging material on the quality of dehydrated taro (*Colocasia esculenta* (L.) Schott) slices during accelerated storage. *Int. J Food Sci.* DOI: 10.1155/2016/9860139
10. *S.J. Adolphson, **M.L. Dunn**, *S.Nielsen-Barrows, D.L. Eggett, F.M. Steele. 2016. Evaluation of Bacterial Effects on Folic Acid Loss in Fortified, Nixtamalized Corn Masa. *Cereal Chem* 93(5): 508-512. (Co-PI)
11. *J. Fudge, **M.L. Dunn**, O.A. Pike, R.A. Robison, F.M. Steele. 2016. The isolation and identification of *Pantoea dispersa* strain JFS as a non-pathogenic surrogate for *Salmonella* Typhimurium phage type 42 in flour. *Int. J Food Micro* 291: 1-6. (Co-PI)
12. *A.B. Kurzer, **M.L. Dunn**, O.A. Pike, D.L. Eggett, and L.K. Jefferies. 2014. Antioxidant effects on retinyl palmitate stability and isomerization in nonfat dry milk during thermally accelerated storage. *Int. Dairy J.* 35(2): 111-115. (Co-PI)
13. **Michael L. Dunn**, Vijaya Jain, and Barbara P. Klein. 2013. Stability of key micronutrients added to fortified maize flours and corn meal. *Annals of New York Academy of Science*. DOI: 10.1111/nyas.12310 (**Commissioned paper for World Health Organization**).
14. *R.H. Taylor, **M.L. Dunn**, L.V. Ogden, L.K. Jefferies, D.L. Eggett, F.M. Steele. 2013. Conditions associated with *Clostridium sporogenes* growth as a surrogate for *Clostridium botulinum* in nonthermally processed canned butter. *J. Dairy Science* 96(5): 2754-2764.
15. *Adolphson, Stephen J., **Dunn, Michael L.**, Jefferies, Laura K., Steele, Frost M. 2013. Isolation and Characterization of the Microflora of Nixtamalized Corn Masa, *International Journal of Food Microbiology*, doi: 10.1016/j.ijfoodmicro.2013.05.010 (Co-PI)
16. *Devin J. Rose, Lynn V. Ogden, **Michael L. Dunn**, *Rachel G. Jamison, Michelle A. Lloyd, and Oscar A. Pike. 2011. Quality and Sensory Characteristics of Hard Red Wheat after Residential Storage for up to 32 Years. *J Food Sci* 76(1): S8-S13.
17. *Horner TW, **Dunn ML** , Eggett D, Ogden LV. 2011. beta-Galactosidase activity of commercial lactase samples in raw and pasteurized milk at refrigerated temperatures. *Journal of Dairy Science.* 94(7) 3242-3249.

18. *J.S. Chapman, F.M. Steele, D.L. Eggett, N.P. Johnston, **M.L. Dunn**. 2010. Stability of Native Folate and Added Folic Acid Stability in Micronutrient Fortified Corn Masa and Tortillas. *Cereal Chem* 87(5):434-438.
19. L. E. Fleige, W. R. Moore, P. J. Garlick, S. P. Murphy, E. H. Turner, **M. L. Dunn**, B. van Lengerich, F. T. Orthoefer, S. E. Schaefer. 2010. Recommendations for optimization of fortified and blended food aid products from the United States. *Nutrition Reviews* 68(5):290-315.
20. *J.P. Rowe, L.V. Ogden, O.A. Pike, F.M. Steele, and **M.L. Dunn**. 2009. Effect of End-User Preparation Methods on Vitamin Content of Fortified Humanitarian Food-Aid Commodities. *J. Food Composition and Analysis* 22(1): 33-37.
21. *Black, C.T., *Pahulu, H.F., and **Dunn, M.L.** 2009. Effect of Preparation Method on Viscosity and Energy Density of Fortified Humanitarian Food-Aid Commodities. *Int J Food Sci and Nutr* 60:2 (S7):219-228.
22. *Russon, J.K., **Dunn, M.L.** and Steele, F.M. 2009. Optimization of a Convective Air Flow Solar Food Dryer. *Int J Food Eng.* 5(1): 8.
23. *Colyar, J.M., Eggett, D.L., Steele, F.M., **Dunn, M.L.**, Ogden, L.V. 2009. Sensitivity Comparison of Sequential Monadic and Side-by-Side Presentation Protocols in Consumer Acceptance Testing. *J. Food Sci* 74(7): S322-S327.
24. **Dunn, M.L.**, Serna, S.S.O, Sanchez-Hernandez, D. and Griffin, R.W. 2008. Commercial Evaluation of a Continuous Micronutrient Fortification Process for Nixtamal Tortillas. *Cereal Chem* 85(6):746-752.
25. *Richins, A. T., *Burton, K. E., *Pahulu, H. F. Jefferies, L, and **Dunn, M. L.** 2008. Effect of iron source on color and appearance of micronutrient-fortified corn flour tortillas. *Cereal Chem* 85(4): 561-565.
26. *Burton, K.E., Steele, F.M., Jefferies, L., Pike, O.A., and **Dunn, M.L.** 2008. Effect of micronutrient fortification on nutritional and other properties of nixtamal tortillas. *Cereal Chem* 85(1): 70-75.
27. *Rowe, J.P.,* Brodegard, W.C., Pike, O.A., Steele, F.M., and **Dunn, M.L.** 2008. Storage, preparation, and usage of fortified food aid in the diet of Guatemalan, Ugandan, and Malawian beneficiaries: A field study report. *Food and Nutrition Bulletin* 29(3), 213-220.
28. *Rose D.J., Ogden L.V., **Dunn M.L.**, and Pike O.A. 2008. Enhanced lipid stability in whole wheat flour by lipase inactivation and antioxidant retention. *Cereal Chem.* 85(2): 218-223
29. *Merrill, L.I., Pike, O.A, Ogden, L. V. and **Dunn, M.L.** 2008. Oxidative Stability of Conventional and High-Oleic Vegetable Oils with Added Antioxidants. *J Am Oil Chem Soc.* 85(8): 771-776.
30. **M.L. Dunn**, S.O. Serna-Saldivar, and E.H. Turner. 2007. Industrial Approaches to Micronutrient Fortification of Traditional Nixtamal Tortillas. *Cereal Foods World* 52(5): 240-248.
31. *Pahulu, H.F., R.T. Davidson, **M.L. Dunn**, L.V. Ogden, F.M. Steele, and O.A. Pike. 2007. Change in Mutagenicity in White Rice after Accelerated and Long-Term Storage. *J Food Sci* 72(2):C126-C133
32. *Christensen, Z.T., L.V. Ogden, **M.L. Dunn**, and D.L. Eggett. 2006. Multiple Comparison Procedures for Analysis of Ranked Data. *J. Food Sci.*71(2):S132-S143

INVITED BOOK CHAPTERS:

Dunn, M.L. 2013. Fortified Humanitarian Food-Aid Commodities. In, "Handbook of Food Fortification and Health". Vol. 1. Springer, New York. V.R. Preedy, R. Srirajaskanthan, V.B. Patel, Eds., pp. 31-46.

PATENTS/LICENSES

U.S. patent application number 17/251049 was filed with the patent office on 2021-06-17 for carbonated frozen dessert.

Formulation and process for novel "in-game" sports-recovery beverage. Ogden, L.V., Dunn, M.L., Mack, G., Hancock, C., Parker, T.P. 2012. Licensed to Xoom Drinks, Inc.

Unilever N.V.; Unilever PLC; Hindustan Lever Ltd; Banken, T.K.M.; Dunn, M.L.; Palmer, A.E.; Povey, K.J.; Salmon, P.M. 2005. Food Composition. WO2005/023018 [Principal co-developer with Mr. Banken of an acidified, shelf-stable, nutritional beverage composition. This was a culmination of work begun prior to arrival at BYU]

TECHNICAL PRESENTATIONS (22 Invited): (*Indicates student co-author)

Szabo S.D.*, Merrill B.R.*, Jefferies L.K., Kenealey J.D., Pike O.A., and **Dunn M.L.** 2020. A Rapid Spectrophotometric Assay for Quantifying Seed Coat Saponins in Quinoa. Cereals and Grains 2020, AACC International Annual Meeting. (On-Line)

Scott, V.E.*, Pike, O.A., Jefferies, L.K., and **Dunn, M.L.** Stability of Whole Wheat Flour, Rolled Oats, and Brown Rice During Long-Term Storage and Consumer Preparation. Cereals and Grains 2018, AACC International Annual Meeting. London, England

West, V.A.*, Jefferies, L.K., **Dunn, M.L.**, Eggett, D.L., and Pike, O.A. 2018. Stability of Selected B Vitamins in Thermally-Treated Pinto Beans. AACC International Annual Meeting. London, England

Dunn, M.L. 2016. Food Fortification as a Public Health Intervention: Are We There Yet? Agnes Higgins Award Lecture. APHA Annual Meeting. Denver, CO [**Invited Presentation**]

Fudge, J.R.*, **Dunn, M. L.**, and F.M. Steele. 2015. The lethality of a commercial batch heating process on *Pantoea dispersa*, a surrogate for *Salmonella*, in flour. AACC International Annual Meeting. Minneapolis, MN

Dunn, M.L. 2013. Micronutrient Fortification of Fresh Masa. 5th International Congress of Nixtamalization. Monterrey, Mexico. [**Invited Presentation**]

Dunn, M.L. Jain, V., Klein, B.P. 2013. Stability of key micronutrients in fortified maize flours and corn meal. World Health Organization Consultation: Technical considerations for maize flour and corn meal fortification in public health. New York, NY. [**Invited Presentation**]

Dunn, M.L. 2013. Current U.S. Food Trends and Consumer Health. International Forum on Microbiome and Health. Shanghai, China. [**Invited Presentation**]

Dunn, M.L. 2012. Micronutrient Fortification of Foods. Institute of Food Technologists. Bonneville Section. Salt Lake City, UT. [Invited Presentation]

Engstrom, E.E.*, Doblado-Maldonado, A.F.*, Rose, D.J., **Dunn, M.L.** 2012. Changes in lipids and selected B vitamins in whole wheat flour during 1 y of storage. AACC International Annual Meeting. Hollywood, FL

Steele, F.M., Adolphson, S.A.*, **Dunn, M.L.**, Lloyd, M.A. 2012. Microflora of nixtamalized corn

- masa. Institute of Food Technologists. Bonneville Section. Salt Lake City, UT.
- Chapman, J.S.*, Engstrom, E.E.*, Haight, D.L.*, Pang, S.*, **Dunn, M.L.** 2011. Folate content of commercially produced corn and wheat tortillas purchased from retail outlets in the Western United States. American Association of Cereal Chemists International Annual Meeting. Palm Springs, CA.
- Dunn, M.L.** 2011. Soy Fortified Food Aid: Formulation, Usage, and Stability. International Soybean Program 2011 Short Course. Urbana-Champaign, IL. **[Invited Presentation]**
- Dunn, M.L.** 2011. Micronutrient Enrichment of Traditional Staple Foods: A tortilla case study. Global Family Health Conference. BYU/PAHO. Provo, UT. **[Invited Presentation]**
- Dunn, M.L.** 2010. Soy Fortified Food Aid: Formulation, Usage, and Stability. International Soybean Program 2010 Short Course. Urbana-Champaign, IL. **[Invited Presentation]**
- Dunn, M.L.** 2010. Contract Manufacturing for Industry & Academia. University Creamery Managers Association. Provo, UT. **[Invited Presentation]**
- Dunn, M.L.** 2009. A Commercial Process for Micronutrient Fortification of Nixtamal Tortillas. XIV International Symposium on Food Engineering. Queretaro, Mexico. **[Invited Presentation]**
- Dunn, M.L.**, Serna, S.S.O., Sanchez-Hernandez, D., Griffin, R.W. 2008. A Commercial Process for Micronutrient Fortification of Nixtamal Tortillas. AACC International Annual Meeting. Honolulu, HI. **[Invited Presentation]**
- Dunn, M.L.**, Lengerich, B.V. 2008. Technologies for Improvement of Food Aid Commodities. SUSTAIN/USAID Food Aid Conference: Food Aid Product Optimization to Enhance Nutrition. Washington D.C. **[Invited Presentation]**
- Dunn, M.L.**, Black C.T.* 2008. Energy Density and Viscosity of Corn Soy Blend Used for Complementary & Supplementary Feeding. SUSTAIN/USAID Food Aid Conference: Food Aid Product Optimization to Enhance Nutrition. Washington D.C. **[Invited Presentation]**
- Colyar, D.*, **Dunn, M.L.** 2008. Vitamin Stability in Fortified Blended Foods During Preparation & Cooking. SUSTAIN/USAID Food Aid Conference: Food Aid Product Optimization to Enhance Nutrition. Washington D.C. **[Invited Presentation]**
- Dunn, M.L.** 2007. Fortified Blended Foods in Complementary Feeding: Viscosity and Energy Density. SUSTAIN/USAID Food Aid Quality Enhancement Conference. Washington D.C. **[Invited Presentation]**
- Dunn, M.L.**, Serna-Saldivar, S.O. 2007. Proceso Comercial para la Fortificacion de Tortillas de Nixtamal con Micronutrientes (Commercial Process for Micronutrient Fortification of Nixtamal Tortillas). SUSTAIN-INSP Tortilla Fortification Conference. Mexico City, Mexico. **[Invited Presentation]**
- Dunn, M.L.** 2007. Overview of Food Labeling Regulations. Utah Specialty Foods Association. Salt Lake City, Utah. **[Invited Presentation]**
- Johnston, N.P., Jefferies, L.K., Butler, A.*, Vogeler, K.*, **Dunn, M.L.**, Aduviri, G.*, and Bonifacio, A. 2007. The sensory acceptance and ranking of calcium fortified cookies based on the Andean grains quinoa (*Chenopodium quinoa* Willd.), canahua (*Chenopodium pallidicaule* Allen), and amaranth (*Amarantus caudatus*) in the USA and Bolivia. Institute of Food Technologists Annual Meeting. Chicago, IL.
- Johnston, N.P., Jefferies, L.K., Butler, A.*, Vogeler, K.*, **Dunn, M.L.**, Aduviri, G.*, and Bonifacio, A. 2007. The sensory acceptance of cookies made from calcium fortified quinoa (*Chenopodium quinoa* Willd.) in Santa Rosa, Bolivia. Institute of Food Technologists Annual Meeting. Chicago, IL.

- *Rowe, J.P., Ogden, L.V., Pike, O.A., Steele, F.M., and **Dunn, M.L.** 2007. Effect of end-user preparation methods on vitamin content of fortified humanitarian food-aid commodities. Institute of Food Technologists Annual Meeting. Chicago, IL.
- *Rowe, J.P., **Dunn, M.L.†**, Ogden, L.V., Pike, O.A., Steele, F.M., and *Brodegard, W.C. 2006. The typical preparation and role of fortified food aid in the diet of African beneficiaries : A field study. Institute of Food Technologists Annual Meeting. Orlando, FL. †*Senior Author*
- *Burton, K.E., *Brodegard, W.C., **Dunn, M.L.†**, Eggett, D., Ogden, L.V., Pike O.A., and Steele, F.M.. 2006. Effect of micronutrient fortification on nutritional, sensory, and other properties of commercial corn tortillas prepared from nixtamal. Institute of Food Technologists Annual Meeting. Orlando, FL. †*Senior Author*
- Dunn, M.L. 2006.** Laboratory replication of end user preparation methods: Effect on nutritional value of fortified humanitarian food aid commodities. GAO Review of United States Food Aid. Washington, D.C. **[Invited Presentation]**
- Dunn, M.L. 2006.** Overview of governmental and legislative framework underlying U.S. food production/distribution operations. Utah Specialty Food Association. Salt Lake City, UT. **[Invited Presentation]**
- *Burton, K.E. and **Dunn, M.L.** 2005. Micronutrient fortification of nixtamal tortillas (Estudio de la fortificacion de tortillas de nixtamal con micronutrientos). Conference of Tortilla Industry Suppliers. Mexico City, Mexico. **[Invited Presentation]**
- Dunn, M.L. 2005.** Personal views on biotechnology from a Latter-day Saint (Mormon) scientist. 2005 Institute of Food Technologists Annual Meeting. New Orleans, LA. **[Invited Presentation]**
- *Rowe, J.P. and **Dunn, M.L.** 2005. Laboratory replication of end user preparation methods: Effect on nutritional value of fortified humanitarian food aid commodities. SUSTAIN/USAID Food Aid Quality Task Force. Washington, DC. **[Invited Presentation]**
- Dunn, M.L. 2004.** Additives: What's being added to our food and why? Utah Dairy Council Nutrition & Food Science Workshop. Salt Lake City, UT. **[Invited Presentation]**