

**Valentina Trinetta, PhD**

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**EDUCATION**

- **University of Milan** Milan, Italy  
PhD in Food Science and Technology 2006-2009
- **University of Naples** Naples, Italy  
MS in Genetic Biotechnology for food quality and safety 2005-2006
- **University of Pisa** Pisa, Italy  
BS in Food Biotechnology (cum laude) 1999-2005

**EMPLOYMENT HISTORY AND PROFESSIONAL HIGHLIGHTS**

- **Kansas State University** Manhattan, KS, USA  
**Food Science Institute, Animal Science and Industry Department**  
*Assistant Professor in Food Safety and Microbiology* Feb 2016- Present  
Development and validation of antimicrobial intervention processes and technologies for the control of foodborne pathogens in raw and processed products and investigation of presence and distribution of pathogens along the food supply chain.  
Teaching responsibilities include lectures and laboratory in food microbiology and food fermentation at undergraduate and graduate level.
- **ECOLAB Schuman Campus, R&D** Eagan, MN, USA  
*Principal Microbiologist* 2011- 2015  
Development and validation of novel strategies and technologies to improve the sustainability and safety of food products.
- **Purdue University, Food Science Department** West Lafayette, IN, USA  
*Postdoctoral Research Associate* 2009- 2011  
Development and application of ClO<sub>2</sub> gas technology to improve shelf-life of specialty crops. Risk evaluation and assessment of foodborne illness associated with crops.
- **Pennsylvania State University, Food Science Department** State College, PA, USA  
*Research visiting scholar* 2007- 2008  
Development of sustainable alternative solutions to plastic packaging films through the incorporation of active compounds in polymers and evaluation of their antimicrobial activity.
- **University of Milan, Food Science Department** Milan, Italy  
*Graduate Research Assistant* 2005- 2009  
Development of industrial media to increment secondary metabolites production.  
Evaluation of molecular, chemical and physical characteristic of purified metabolites from lactic acid bacteria.

- **Dompé Group Company, Agro-biological Research Group** Lodi, Italy  
*Intern Research Assistant* Summer 2006  
Overview of different techniques for fingerprinting and molecular screening of product lines for growers (corn, wheat, rice, barley, alfalfa, soybeans and sunflower).
- **Italian Food and Beverage Manufacturers and Retailers Association** Lecco, Italy  
*Quality manager and consultant* 2005-2006  
Provide advices, training for employees, develop and improve quality programs in food industries, restaurants and retails.
- **National Institute of Agronomic Research (INRA)** Nantes, France  
*Research visiting scholar* 2003-2004  
Isolation, molecular and biochemical characterization of lactic acid bacteria and their metabolites in dairy products.
- **Public Health Unit and Laboratory** Lecco, Italy  
*Summer Internship* Summer 2002  
Review and audit in food industries, restaurants and retails.

### **TEACHING, OUTREACH AND MENTORING EXPERIENCE**

- **Instructor of Food Microbiology and Food Fermentation classes** 2016-Present  
Kansas State University, Food Science Institute  
Teaching responsibilities include Food Microbiology Lecture (FDSCI 600), Food Microbiology Laboratory and Food Fermentation.
- **Customer Relations at ECOLAB** 2011-2015  
Assisting with food safety and sanitation audits: food, dairy, meat and poultry processors. Assisting with sanitation, operational sanitation and environmental control for RTE environments, bakery and poultry processing facilities.
- **Guest Lectures** Fall 2009, 2010, 2011  
Purdue University, Department of Food Science  
Guest Lecturer for the undergraduate class Food Microbiology (FS 362)
- **Instructor Assistant for Workshop** Spring 2009, 2010, 2011  
Purdue University, Department of Food Science  
Aseptic Processing and Packaging” Workshop.
- **Advising and Mentorship**  
Undergraduate/Graduate students in Food Science major, Kansas State  
Undergraduate/Graduate students in Food Science major, Purdue University
- **Teaching Assistant**  
Teaching Assistant for Industrial Microbiology, University of Milan Fall 2006, 2008

## **PUBLICATIONS**

### ***Peer Reviewed***

- McDaniel A, Tonyali B, Yucel U, **Trinetta V**. Formulation and development of lipid nanoemulsion - doped antifungal packaging films to control postharvest disease. *In preparation for Food Research International*.
- McDaniel A, Tonyali B, Eleni P, Coffey B, Yucel U, **Trinetta V**. Postharvest packaging treatments to improve quality, safety and storage life of small berries locally grown in Kansas. *In preparation for Food Research International*.
- Tonyali B, McDaniel A, **Trinetta V**, Yucel U. Electron paramagnetic resonance investigation of the heat effect on *Escherichia coli* membrane mobility. *In preparation for LWT- Food Science and Technology*.
- Tonyali B, McDaniel A, **Trinetta V**, Yucel U. Evaluation of kinetic release of from active antimicrobial film formulations. *In preparation for Food Research International*.
- Magossi G, Bai J, Cernicchiaro N, Jones C, Porter E, **Trinetta V**. Seasonal presence of *Salmonella* spp., *Salmonella* Typhimurium and its moonophasic variant serotype I 4,[5],12:i:- in selected United States feed mills. Accepted by *Foodborne Pathogens and Disease*. **2019**.
- Lomonaco S, Magossi G, Sanchez-Leon M, Miller D, Kastanis G, Tallent S, Allard M, Brown E, **Trinetta V**. Draft genome sequences of 57 *Salmonella enterica* strains from selected United States swine feed mills. *Microbiology Research Announcement*. **2018**. 7 (17) e01191-18
- Magossi G, Cernicchiaro N, Dritz S, Houser T, Woodworth J, Jones C, **Trinetta V**. Presence and distribution of *Salmonella* spp. in feed mill environments in United States. *Microbiology Open*. **2018**. E711. doi.org/10.1002/mbo3.711.
- Vipham JL, Chaves BD, **Trinetta V**. Mind the gaps: how can food safety gaps be addressed in developing nation? *Animal Frontiers*. **2018**. 8 (4) 16-25.
- Trinetta V**, SE Gragg, Yucel U. The Very Real Impact of the Food Safety Modernization Act: A Roundtable Symposium Addressing FSMA's Effect on Academia and Industry. *Food Protection Trends*, **2018**. 38 (4) 304-307.
- Kagambèga A, Thibodeau A, **Trinetta V**, Soro DK, Sama FN, Bako E, Bouda CS, N'Diaye AW, Fravallo P, Barro N. *Salmonella* spp. and *Campylobacter* spp. in poultry feces and carcasses in Ouagadougou, Burkina Faso. *Food Science and Nutrition*, **2018**. 6 :1601–1606.
- Bai J, **Trinetta V**, Shi X, Noll LW, Magossi G, Zheng W, Porter EP, Cernicchiaro N, Renter DG, Nagaraja TG. Comparison data of a two-target real-time PCR assay with and without an internal control in detecting *Salmonella enterica* from cattle lymph nodes. *Data in Brief*, **2018**. doi.org/10.1016/j.dib.2018.04.051.
- Morsy MK, Elsabagh R, **Trinetta V**. Evaluation of novel synergistic antimicrobial activity of nisin, lysozyme, EDTA nanoparticles, and/or ZnO nanoparticles to control foodborne pathogens on minced beef. *Food Control*, **2018**. 92, 249-254.

- Bai J, **Trinetta V**, Shi X, Magossi G, Porter E, Cernicchiaro N, Renter DG, Nagaraja TG. A multiplex Real-Time PCR assay, based on *invA* and *pagC* genes for the detection and quantification of *Salmonella* species in cattle feces, lymph nodes and environmental samples. *Microbiology Methods*, **2018**. 148, 110-116.
- Trinetta V**, Morgan M, Coupland J, Yucel U. Versatile antimicrobial delivery system for essential oils on pathogen and spoilage microorganisms in fruit juices. *Journal of Food Science*, **2017**. 82 (2) 471-476.
- Trinetta V**, Mertz E, Boudnaruk P. Efficacy of an enzyme-based floor cleaner containing N,N-bis (3aminopropyl)laurylamine against foodborne pathogens on different flooring types found in foodservice environments. *Food Protection Trends*, **2015**. 35, (2), 106-112.
- Pleitner AM, **Trinetta V**, Morgan MT, Linton RL, Oliver HF. Transcriptional and phenotypic responses of *Listeria monocytogenes* to chlorine dioxide. *Applied and Environmental Microbiology*, **2014**. 80 (9), 2951-2963.
- Trinetta V**, Morgan M, Linton R. Use of chlorine dioxide gas for the postharvest control of *Alternaria alternata* and *Stemphylium vesicarium* on Roma tomatoes. *Journal of the Science of Food and Agriculture*, **2013**. 93, 3330-3333.
- Trinetta V**, Linton R, Morgan M. High-concentration-short time chlorine dioxide gas application for the specialty crops industry: the case of Roma tomatoes (*Lycopersicon esculentum*), cantaloupes (*Cucumis melo ssp. melo var. cantaloupensis*) and strawberries (*Fragaria x ananassa*). *Food Microbiology*, **2013**. 34, 296-302.
- Narayan A, Weber N, Richtsmerier P, **Trinetta V**, Nelson D. Postdoctoral needs and concerns: Purdue University and beyond. *The POSTDOCKET*, **2012**. 10 (4): 5-6.
- Trinetta V**, Morleo A, Sessa F, Iametti S, Bonomi F, Ferranti P. Purified sakacin A shows a dual mechanism of action against *Listeria* spp: proton motive force dissipation and cell wall break down. *FEMS, Microbiology Letters*, **2012**. 334, 143-149.
- Trinetta V**, Vaid R, Xu Q, Linton R, Morgan M. Inactivation of *Listeria monocytogenes* on Ready-to-Eat food processing equipment by chlorine dioxide gas. *Food Control*, **2012**. 26, 357-362.
- Trinetta V**, Cutter C, Floros J. Effects of Ingredient Composition on Optical and Mechanical Properties of Pullulan Film for Food-packaging Applications. *LWT- Food Science and Technology Journal*, **2011**. 44, 2296-2301.
- Trinetta V**, Vaidya N, Linton R, Morgan M. A comparative study for the effectiveness of chlorine dioxide gas, ozone gas and e-beam irradiation treatments for inactivation of pathogens inoculated on tomato, cantaloupe and lettuce seeds. *International Journal of Food Microbiology*, **2011**, 146: 203-206.
- Trinetta V**, Vaidya N, Linton R, Morgan M. Evaluation of Chlorine Dioxide Gas Residues on Selected Food Produce. *Journal of Food Science*, **2011**. 76, 1, T11-T15.

**Trinetta V**, Morgan M, Linton R. Use of high-concentration-short-time chlorine dioxide gas treatments for the inactivation of *Salmonella enterica* spp. inoculated onto Roma tomatoes. *Food Microbiology*, **2010**. 27: 1009-1015.

**Trinetta V**, Floros JD, Cutter CN. Sakacin A-containing pullulan film: an active packaging system to control epidemic clones of *Listeria monocytogenes* in ready-to-eat food. *Journal of Food Safety*, **2010**. 30:366-381.

**Trinetta V**. Bacteriocins as food preservatives: the case of sakacin A. PhD thesis dissertation, **2009**. College of Agriculture, Graduate School, University of Milan.

**Trinetta V**, Rollini M, Limbo S, Manzoni M. Influence of temperature and sakacin A concentration on survival of *Listeria* cultures. *Annals of Microbiology*, **2008**. 58:633-639.

Rollini M, Trinetta V, Musatti A, Manzoni M. Influence of substrate on  $\beta$ -galactosidase production by *Kluyveromyces* strains. *Annals of Microbiology*, **2008**. 58: 705-710.

**Trinetta V**, Rollini M, Manzoni. Formulation of an inexpensive culture medium for sakacin A production by *L. sakei*. *Process Biochemistry*, **2008**. 43: 1275-1280.

Batdorj B, **Trinetta V**, Dalgalarondo M, Prevost H, Dousset X, Ivanova I, Haertle T, Chobert J-M. Isolation, taxonomic identification and hydrogen peroxide production by *Lactobacillus delbrueckii* subsp. *lactis*T31, isolated from Mongolian yoghurt: Inhibitory activity on food-borne pathogens. *Journal of Applied Microbiology*, **2007**. 103: 584-93.

### ***Book chapters and other publications***

**Trinetta V**. The Application of Edible and Active Pullulan Coatings on Foods. Reference Module in Food Science. Elsevier, pp. 1–6. doi: <http://dx.doi.org/10.1016/B978-0-08-100596-5.21129-3>, **2018**.

**Trinetta V**. Biodegradable Packaging. Reference Module in Food Sciences. Elsevier, pp. 1–2. doi: <http://dx.doi.org/10.1016/B978-0-08-100596-5.03351-5>, **2016**.

**Trinetta V**. Application of Packaging Systems for Different Food Products. Reference Module in Food Sciences. Elsevier, pp. 1–1. doi: <http://dx.doi.org/10.1016/B978-0-08-100596-5.03377-1>, **2016**.

**Trinetta V**, Cutter CN. Smart Pullulan for active packaging applications. In “Antimicrobial Food Packaging”. J Barros Velazquez (ed). Elsevier, USA, **2015**.

Danyluk MD, Fatica MK, Grewal PK, McEgan R, Valadez AM, Schneider KR and **Trinetta V**. Fruits and Vegetables. In “Compendium of methods for the microbiological examination of Foods”. 5th Edition. APHA Publication, USA, **2013**.

**Trinetta V**, Morgan M, Linton R. Chapter 18: Chlorine dioxide for food decontamination. In “Food decontamination: novel methods and applications”. A Demirci (ed). Woodhead Publishing, UK, **2012**.

### ***Patents***

U.S. Provisional Patent Application 62/694,609 filed on July 6, **2018** for Lipid Nanoemulsion-doped antimicrobial packaging films.

### **MEETING PRESENTATIONS**

**Trinetta V**. From feed to fork, between block chain and genomics: is this the future of food safety? CoNFoMa (Convergence of (nano)Technology and Food Manufacturing) Symposium, September **2018** (Invited Oral Presentation).

Magossi G, **Trinetta V**. Presence and seasonal prevalence of *Salmonella* spp., *Salmonella* Typhimurium and its monophasic variant I 4,5,12:i:- in United States swine feed mills. IAFP, Annual Meeting, Salt Lake City UT, July **2018** (Oral Presentation).

Kufahl T, Magossi G, McDaniel A, Yucel U, Jones C, **Trinetta V**. Effects of different moisture and temperature on *Salmonella* survival in poultry fat. IAFP, Annual Meeting, Salt Lake City UT, July **2018** (Poster Presentation).

Magossi G, Cernicchiaro N, **Trinetta V**. Evaluation of user-friendly tools to support food microbiology practical laboratory classes. IAFP, Annual Meeting, Salt Lake City UT, July **2018** (Poster Presentation).

Mc Daniel A, Tonyali B, Yucel U, **Trinetta V**. Use of Lipid Nanoemulsion-Doped Anti-Fungal Packaging Films to Control Postharvest Disease in Small Fruits. IAFP, Annual Meeting, Salt Lake City UT, July **2018** (Poster Presentation).

Tonyali B, McDaniel A, **Trinetta V**, Yucel U. Electron paramagnetic resonance investigation of the heat effect on *Escherichia coli* membrane mobility. IFT, Annual Meeting, Chicago IL (USA), July **2018** (Poster Presentation).

G Magossi, N Chernicchiaro, S Dritz, T Houser, J Woodworth, C Jones, **Trinetta V**. Investigation of the presence of *Salmonella* spp. in United States Feed Mills. IAFP, Annual Meeting, Tampa FL, July **2017** (Poster Presentation).

U Yucel, **Trinetta V**. Versatile antimicrobial delivery system to improve food safety. IFT, Annual Meeting, Las Vegas NV (USA), June **2017** (Invited Oral Presentation).

**Trinetta V**. Sustainability in the Food Industry. IFT, Annual Meeting, Chicago IL (USA), July **2015** (Invited Oral Presentation).



**Trinetta V**, White B, Valenstein J. Discrimination of Non-O157 Shiga-Toxin producing *Escherichia coli* serotypes after various sanitizer treatments by Fourier Transform Infrared (FT-IR) Spectroscopy. IFT, Annual Meeting, Chicago IL (USA), July **2015** (Poster Presentation).

**Trinetta V**. Best practices and antimicrobial strategies for produce safety in food retail environments. Ecolab East Cost Food Safety Symposium, Charlotte NC (USA), September **2014** (Invited Oral Presentation).

**Trinetta V**, Bodnaruk P. Effects of different sanitizers on the toxin production of Non-O157 Shiga toxin-producing *Escherichia coli* Serotypes. IAFP, Annual Meeting, Indianapolis IN (USA), August **2014** (Poster Presentation).

**Trinetta V**, B White, J Valenstein, Bodnaruk P. Discrimination of stress and unstressed Non-O157 Shiga toxin-producing *Escherichia coli* Serotypes by Fourier transform infrared (FT-IR) spectroscopy. IAFP, Annual Meeting, Indianapolis IN (USA), August **2014** (Poster Presentation).

Plentner AM, **Trinetta V**, Morgan M, Linton R, Oliver HF. In-depth analysis of Chlorine dioxide exposure on *Listeria monocytogenes*. IAFP, Annual Meeting, Charlotte, NC (USA), July **2013** (Poster presentation).

**Trinetta V**, Bodnaruk P. Peroxyacetic acid effects on the growth and toxin production of Non-O157 Shiga toxin-producing *Escherichia coli* Serotypes. IFT Annual Conference Meeting, Chicago, IL (USA), July **2013** (Poster Presentation).

**Trinetta V**, Valenstein J, Coburn N, Mertz E. Influence of attachment time and floor morphology on floor sanitizers. IFT Annual Conference Meeting, Chicago, IL (USA), July **2013** (Invited Oral Presentation).

Plentner AM, **Trinetta V**, Morgan M, Linton R, Oliver HF. Transcriptome profile of *Listeria monocytogenes* exposed to sublethal chlorine dioxide. IAFP, Annual Meeting, Providence, RI (USA), July **2012** (Oral presentation).

**Trinetta V**, Linton R, Morgan M. The Use of Chlorine Dioxide and Ozone as an Antimicrobial Agent for produce. IFT Annual Conference Meeting, Las Vegas, NV (USA), June **2012** (Invited Oral presentation).

**Trinetta V**, Yucel U, Morgan M, Coupland J. Versatile antimicrobial delivery system for essential oils on pathogen and spoilage microorganisms in fruit juice. IFT Annual Conference Meeting, Las Vegas, NV (USA), June **2012** (Poster presentation).

**Trinetta V**, Morgan M, Linton R. Evaluation of Chlorine Dioxide Gas Residues on Selected Food Produce. IICCS Annual Meeting, Providence, RD (USA), October **2011** (Invited Oral presentation).

**Trinetta V**, Morgan M, Linton R. The use of chlorine dioxide gas to control *Alternaria alternata* and *Stephylium vesicarium* on Roma tomato. IAFP Annual Meeting, Milwaukee, Mi, WI (USA), August **2011** (Poster presentation).

**Trinetta V**, Linton R, Morgan M, Sadler G. Antimicrobial activity of non-migratory bioactive polymers against *Listeria monocytogenes* and *Escherichia coli* O157:H7. IFT Annual Conference Meeting New Orleans, LA (USA), June **2011** (Poster presentation).

**Trinetta V**, Morgan M, Linton R. Inactivation of food-borne pathogens by high-concentration-shorttime chlorine dioxide gas treatments on specialty crops. IFT Annual Conference Meeting New Orleans, LA (USA), June **2011** (Poster presentation).

Narayan A, Weber N, Richtsmeier P, **Trinetta V**, Nelson D. Postdoctoral perceptions at Purdue University: Survey Results and Analysis. NPA (National Postdoc Association) Annual Meeting, Bethesda MA (USA), March **2011** (Competitive presentation).

**Trinetta V**, N Weber, C Perrett. Purdue Postdoctoral Association. First Annual Conference for PreTenured Women. Purdue University, IN (USA), September **2010** (Oral presentation).

**Trinetta V**, Linton R, Morgan M. Prevention of berries spoilage by chlorine dioxide gas treatments. IUFOST International Meeting, Cape Town (South Africa), August **2010** (Poster presentation).

**Trinetta V**, Morgan M, Linton R. Inactivation of *Salmonella* on Roma tomatoes by high-concentration short-time chlorine dioxide gas treatment. IAFP Annual Meeting, Anaheim, CA (USA), August **2010** (Competitive presentation).

**Trinetta V**, Linton R, Sadler G, Morgan M. Evaluation of UV immobilized antimicrobial compounds on packaging surfaces. IFT Annual Conference Meeting. Chicago, IN (USA), July **2010** (Poster presentation).

**Trinetta V**, Linton R, Applegate BM, Keener KM, Morgan M. Comparison between E-beam irradiation and Ozone treatment for pathogens inactivation on seeds. IFT Annual Conference Meeting. Chicago, IN (USA), July **2010** (Poster presentation).

**Trinetta V**, CN Cutter, JD Floros. Sakacin A-containing pullulan films: development of an antimicrobial bio-packaging system. IFT Annual Conference Meeting. Anaheim, CA (USA), July **2009** (Oral presentation).

**Trinetta V**, Cutter CN, Floros JD. Development of sakacin A-containing pullulan films for active antimicrobial packaging. IAFP's Fourth European Symposium on Food Safety. Lisbon (Portugal), November **2008** (Poster presentation).

**Trinetta V**, Cutter CN, Floros JD. Incorporation of sakacin A into edible films to control *Listeria monocytogenes* in ready-to-eat foods. 3rd Shelf Life International Meeting. Naples (Italy) **2008** (Competitive presentation).

Marengo M, Iametti S, Bonomi F, Piergiovanni L, **Trinetta V**, Mascheroni E. Immobilized antimicrobial proteins as a tool for food protection. 4th Central European Congress on Food, 6th Croatian congress of food Technologist, Biotechnologist and Nutritionists. Cavtat (Croatia), May **2008** (Oral presentation).



Mascheroni E, Mora L, **Trinetta V**, Piergiovanni L. Diffusion kinetics evaluation of propolis from PLA film. 8° CISETA. Milan (Italy), May **2007** (Poster presentation).

**Trinetta V**, Rollini M, Manzoni M, Limbo S. Anti- *Listeria* activity of sakacin A, bacteriocin suitable for active packaging biopolymers. 8° CISETA. Milan (Italy), May **2007** (Poster presentation).

Batdorj B, **Trinetta V**, Dalgalarondo M, Prevost H, Dousset X, Ivanova I, Chobert J-M, Haertle T. Isolation and characterization of hydrogen peroxide-producing *Lactobacillus delbrueckii* subsp. lactis T31, isolated from Mongolian yogurt. Study of its growth inhibition activity on food-borne pathogens. 14ème colloque du Club des Bactéries Lactiques. Paris (France), May **2006** (Competitive presentation).

### **AWARDED GRANTS PROPOSAL/EXTRAMURAL FUNDINGS FOR RESEARCH ACTIVITIES**

(Served as PI or co-PI on 24 competitive grant proposals that totaled \$13,194,459, \$1,083,689 have been awarded)

**V Trinetta**, C Jones, T Nagaraja, R Phebus, J Woodworth. Understanding Ecology and Distribution of *Escherichia Coli* O157:H7 and Non-O157:H7 STEC in US Swine Feed Mills. National Pork Board, 2018-2019.

Phebus R, Gragg S, O'Quinn T, **Trinetta V**, Vipham J. Validation of Post-harvest Antimicrobial Interventions to Control *Salmonella* and Shiga Toxin-producing *Escherichia coli* (STEC) on Market Hog Carcass Surfaces and Pork Products. Foundation for Meat and Poultry Research and Education, 2018-2019.

**V Trinetta**, B Coffey, L Nwadike, E Pliakoni, U Yucel. Effective packaging practices to control postharvest disease in small fruit crops. USDA, 2017-2019.

L Nwadike, C Rivard, S Gragg, J Ellis, **V Trinetta**, T Eaton. Strengthening food safety education and outreach for Kansas and Missouri fruit and vegetable producers. USDA Food Safety Outreach Program, 2017-2019.

C Jones, J Woodworth, **V Trinetta**, C Paulk, S Dritz, R Rowland, M Niederwerder. Validation of a low-cost tool for Senecavirus A detection and surveillance of viral prevalence in United States feed mills. Swine Health Information Center, 2017-2018.

**V Trinetta**, C Jones, G Aldrich. Assessing Factors Affecting *salmonella* in poultry fat. Fats and Proteins Research Foundation, 2017-2018.

U Yucel, S Smith, **V Trinetta**. Vet-LIRN Cooperative Agreement Program to Develop and Validate Testing Methods for Food Irradiation Specific Markers in Animal Feeds and Treats (U18). FDA Center for Veterinary Medicine, 2016-2021.

**V Trinetta**, N Cernicchiaro, S Dritz, T Houser, C Jones, J Woodworth. From feed to meat: investigation of the prevalence and distribution of *Salmonella enterica* serotype I 4,[5], 12:i: - a pathogen of interest in pork. National Pork Board, 2016-2018.

## **FELLOWSHIPS, SCHOLARSHIPS AND OTHER HONORS**

<b>Leadership Team IFT Travel Grant</b>	
Institute of Food Technology	2017
<b>Outstanding Division Member</b>	
Institute of Food Technology, Food Microbiology Division	2017
<b>Leadership Team IFT Travel Grant</b>	
Institute of Food Technology	2016
<b>Outstanding Service Award</b>	
Institute of Food Technology, Food Packaging Division	2014-2015
<b>Leadership Team IFT Travel Grant</b>	
Institute of Food Technology	2014
<b>Co-President and Co-Founder Award</b>	
Purdue Postdoctoral Association, Purdue University	2011
<b>IAFP Development Scientist Finalists</b>	
International Association for Food Protection 2010 Annual Meeting	2011
<b>NPA Travel Award</b>	
8th Annual Meeting of the National Postdoctoral Association	2010
<b>Graduate Research Fellowship</b>	
University of Milan, College of Agriculture	2006-2009
<b>Cum Laude Graduation Honors</b>	
University of Pisa	2005
<b>Undergraduate Research Scholarship</b>	
Research aboard Program, University of Pisa	2005
<b>Erasmus Scholarship</b>	
Study aboard Program, University of Pisa	2004

## **PROFESSIONAL DEVELOPMENT**

<b>Biosafety Level III high-containment training</b>	2017
KSU Biosecurity Research Institute	
<b>FSPCA Preventive Controls for Human Food</b>	2016
KSU Research and Extension	
<b>Lean Six Sigma Training</b>	2014
ECOLAB	
<b>Implementing SQF Systems in Food Manufacturing Operations</b>	2012
ECOLAB	

<b>Food Safety Institute Advance HACCP (2 days) training</b>	2011
ECOLAB Food Safety Institute	
<b>Leadership and Professional Development Seminar</b>	2011
Purdue University	
<b>Food Protection and Defense Workshop</b>	2010
Purdue University	
<b>Better Process Control School</b>	2009
Purdue University	
<b>HACCP 3-day training course</b>	2008
Pennsylvania State University	
<b>Statistical Analysis for biological data</b>	2007
University of Turin	
<b>Techniques of Microbiology Proteomic</b>	2006
University of Turin	

### **PROFESSIONAL SERVICES AND LEADERSHIP HIGHLIGHTS**

<b>Appointed to the National Advisory Committee on Microbiological Criteria for Food</b>	
USDA/FDA	2018-2020
<b>Appointed member of the Scientific Program Advisory Panel</b>	
IFT	2018-2020
<b>Leadership Team member of the IFT Food Microbiology Division</b>	
Division Chair	2016-2017
Division Secretary	2014-2016
<b>Leadership Team member of the IFT Food Packaging Division</b>	
Division Chair	2013-2014
<b>Scientific Subpanel Committee Member</b>	
IFT Food Microbiology Division	
IFT Food Packaging Division	
<b>Editorial Board Member</b>	
Journal of Food Protection Trends	2014-2018
Journal of Food Protection	2015-2017
Food Science Module, Food Packaging Section	2014-2016
<b>Outreach/Social Media Coordinator</b>	2012- 2015
Henrici Society for Microbiologists	
<b>Co-President and Co-Founder of the Purdue Postdoctoral Association</b>	2010
Purdue University	
<b>Ad Hoc Reviewer</b>	
Research Panels	
Center for Produce Safety (UC Davis) Competition	
Kuwait Institute for Scientific Research Competition	
The Natural Sciences and Engineering Research Council of Canada (NSERC) Competition	
Small business (SBIR) USDA NIFA Competition	

Peer-review Journals

Critical Reviews in Food Science and Nutrition  
Food Microbiology  
Food Research International  
Journal Food Microbiology  
Journal of Agricultural and Food Chemistry  
Journal of Food Science  
International Journal of Food Microbiology  
LWT- Food Science and Technology

**PROFESSIONAL ASSOCIATION MEMBERSHIPS**

Henrici Society for Microbiologists, member since 2012  
Italian Scientists and Scholars of North American Foundations (ISSNAF), member since 2012  
American Society of Microbiology (ASM), member since 2010  
International Union of Food Science and Technology (IUFoST), member since 2010  
Institute of Food Technologist (IFT), member since 2009  
National Postdoctoral Association (NPA), member since 2009  
Purdue Postdoctoral Association (PPDA), member since 2009  
International Association for Food Protection (IAFP), member since 2008