

Valentina Trinetta, Ph.D

Department of Animal Sciences and Industry, Food Science Institute, Kansas State University

EDUCATION

- University of Milan Milan, Italy
PhD in Food Science and Technology 2006-2009
- University of Naples Naples, Italy
MS in Genetic Biotechnology 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
Animal Sciences and Industry Department
Associate Professor in Food Safety and Microbiology July 2021- Present
Assistant Professor in Food Safety and Microbiology Feb 2016- June 2021
Development and validation of antimicrobial intervention processes and technologies for the control of foodborne pathogens in raw and processed products and investigation of ecology and distribution of pathogens along the food supply chain nationally and internationally.
Teaching responsibilities include lectures and laboratory in food microbiology and food fermentation at undergraduate and graduate level.
- ECOLAB Inc. R&D Eagan, MN, USA
Research and Development Center 2011- 2015
Principal Microbiologist
Development and validation of novel technologies to improve the sustainability and safety of food products.
- Purdue University West Lafayette, IN, USA
Food Science Department 2009- 2011
Postdoctoral Research Associate
Development and application of ClO₂ gas technology to improve shelf-life of specialty crops. Risk evaluation and assessment of foodborne illness associated with crops.
- Pennsylvania State University State College, PA, USA
Food Science Department 2007- 2008
Research visiting scholar
Development of alternative solutions to plastic packaging films through the incorporation of antimicrobial compounds molecules in bio-based polymers.
- University of Milan Milan, Italy
Food Science Department 2005- 2009
Graduate Research Assistant
Development of industrial media to increment secondary metabolites production.
Evaluation of molecular, chemical and physical characteristic lactic acid bacteria metabolites.
- Dompé Group Company Lodi, Italy
Agro-biological Research Group Summer 2006
Intern Research Assistant
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 involved in food retailers and develop quality and safety programs.
- National Institute of Agronomic Research (INRA) Nantes, France
Biopolymers Interactions Assemblies Department 2003-2004
Research visiting scholar
Isolation, molecular and biochemical characterization of lactic acid bacteria and their metabolites in dairy products.
- Public Health Laboratory Lecco, Italy
Intern Summer 2002
Microbiological analysis of food products.

TEACHING, OUTREACH AND MENTORING EXPERIENCE

- Instructor for Food Microbiology and Food Fermentation classes 2016-Present
Kansas State University
Teaching responsibilities include Food Microbiology Lecture (FDSCI 600), Food Microbiology Laboratory (FDSCI 601), and Food Fermentation (FDSCI 810).
- Advising and Mentorship 2016-Present
Undergraduate/Graduate students in Food Science major, Kansas State University
- 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 Lecturer for the undergraduate class Food Microbiology (FS 362) 2009, 2010, 2011
Purdue University, Department of Food Science
- Instructor Assistant for Aseptic Processing and Packaging Workshop 2009, 2010, 2011
Purdue University, Department of Food Science
- Teaching Assistant for Industrial Microbiology Fall 2006, 2008
Department of Industrial Microbiology, University of Milan

PUBLICATIONS

Peer Reviewed Articles

Harrison O, Gebhardt JT, Paulk CB, Plattner BL, Woodworth JC, Rensing S, Jones CK, Trinetta V. 2022. Inoculation of weaned pigs by feed, water, and airborne transmission of *Salmonella enterica* Serotype 4,[5],12:i: *Journal of Food Protection*. 85 (4): 693–700.

Harrison O, Rensing S, Jones CK, Trinetta V. 2022. *Salmonella enterica* 4,[5],12:i:- an emerging threat for the swine feed and pork production industry. *Journal of Food Protection*, 85 (4): 660–663.

Habib, K., J. Drouillard, V. De Aguiar Veloso, G. Huynh, V. Trinetta, S. E. Gragg. 2022. The Use of probiotic *Megasphaera elsdenii* as a pre-harvest intervention to reduce *Salmonella* in finishing beef cattle: An in vitro model. *Microorganisms*. 10:1400.

- Trinetta V, Mendez EA, Hoffmann M, Zheng J. 2022. Whole-Genome sequences of two *Listeria monocytogenes* biofilm formers. *Microbiology Resource Announcement*, 11, e01062-21
- Mendez E, Tande B, Vipham J, Trinetta V. 2022 Preliminary investigation of the effect of chemical sanitizers and UV-C light on *Listeria monocytogenes* biofilm survivability. *Food Protection Trends*. 42, 278–283
- Haley, O.C., Y. Zhao, J.M. Mahe, S.E. Gragg, V. Trinetta, M. Bhullar, and L. Nwadike. 2022. Comparative assessment of the microbial quality of agricultural water on Kansas and Missouri fresh produce farms. *Food Protection Trends*. 42:186-193.
- Schawn CL, Molitor A, Hok L, Ebner P, Vipham JL, Trinetta V. 2021. Quantitative and qualitative assessments of Enterobacteriaceae, Coliforms and generic *Escherichia coli* on fresh vegetables sold in Cambodian fresh produce distribution centers. *Food Protection Trends*, 42, 107-112. DOI: 10.4315/FPT-21-023
- K.C. Pozuelo, D. Vega, K. Habib, F. Najar-Villarreal, Q. Kang, V. Trinetta, T.G. O’Quinn, R.K. Phebus, and S.E. Gragg. 2021. Validation of post-harvest antimicrobial interventions to control Shiga toxin-producing *Escherichia coli* (STEC) on market hog carcass surfaces. *International J. Food Microbiology* 358 (2021) 109421. <https://doi.org/10.1016/j.ijfoodmicro.2021.109421>
- Schwan C, Lomonaco S, Bastos L, Cook P, Maher J, Trinetta V, Bhullar M, Phebus R, Gragg S, Kastner J, Vipham J. Genotypic and phenotypic characterization of antimicrobial resistance profiles in non-typhoidal *Salmonella enterica* strains isolated from Cambodian informal markets. *Frontiers in Microbiology*, section Food Microbiology, 2021. <https://doi.org/10.3389/fmicb.2021.711472>
- Morsy M, Abdelmonem M, Trinetta V. Effect of antimicrobial washes, essential oil vapor phase and antimicrobial pullulan coating reducing *Escherichia coli* O157:H7 and *Salmonella* Typhimurium on strawberries. *Food Protection Trends*, 2021. 41, (5), 464-475.
- Molitor A, Yucel U, Vipham J, Jones C, Trinetta V. Effects of moisture and temperature on *Salmonella* survivability in beef tallow, white grease, and chicken rendered fat. *Translational Animal Science*, 2021. <https://doi.org/10.1093/tas/txab110>
- Trinetta V^{#*}, McDaniel A, Batziakas KG, Yucel U, Nwadike L, Pliakoni E. Antifungal packaging film to maintain quality and control postharvest diseases in strawberries. *Antibiotics*, 2020. <https://doi.org/10.3390/antibiotics9090618>
- Schwan C, Trinetta V, Baleky M, Cook P, Phebus R, Gragg S, Kastner J, Vipham J, Lomonaco S. Draft genome sequences of 81 *Salmonella enterica* Strains from Informal Markets in Cambodia”. *Microbiology Resource Announcements*, 2020. <https://doi.org/10.1128/MRA.00773-20>
- Mendez E, Walker DK, Vipham J, Trinetta V. The use of a CDC biofilm reactor to grow multi-strain *Listeria monocytogenes* biofilm. *Food Microbiology*, 2020. <https://doi.org/10.1016/j.fm.2020.103592>
- Magossi G, Lambertini E, Noll L, Bai J, Jones C, Nagaraja TG, Phebus R, Woodworth J, Trinetta V. Potential risk-factors affecting *Salmonella* spp. and *Escherichia coli* occurrence and distribution in Midwestern United States swine feed mills. *Journal of Applied Microbiology*, 2020. <https://doi.org/10.1111/jam.14758>

- Tonyali B, McDaniel A, Amamcharla J, Trinetta V, Yucel U. Evaluation of kinetics of cinnamaldehyde, thymol, and eugenol from active packaging films. *Food Packaging and Shelf-Life*, 2020. 24, 100484.
- Coffey B, Trinetta V, Nwadike L, Yucel U. Producer Willingness to Pay for Enhanced Packaging to Prevent Post-Harvest Decay of Strawberries. *Journal of Applied Farm Economics*, 2020. 3 (1), 31-41.
- Mendez E, Jones C, Trinetta V. Engaging undergraduate students about the importance of food safety and food microbiology research. *Food Protection Trends*, 2020. 40 (3), 164-170.
- Trinetta V, Magossi G, Allard MW, Tallent SM, Brown EW, Lomonaco S. Characterization of *Salmonella enterica* isolates from selected US swine feed mills by Whole-Genome Sequencing. *Foodborne Pathogens and Disease*, 2020. 17 (2), 126-136.
- Ney SP, Petrovan V, Stewart SC, Davis S, Niederwerder MC, Trinetta V, Dritz SS, Woodworth JC, Rowland B, Paulk CB, Jones CK*. PSI-7 Prevalence and distribution of Senecavirus A in United States swine feed mills, *Journal of Animal Science*, 2019. 97 (2), 243–244.
- McDaniel A, Tonyali B, Yucel U, Trinetta V*. Formulation and development of lipid nanoparticle antifungal packaging films to control postharvest disease. *Journal of Agriculture and Food Research*, 2019. 1, 10013.
- Tonyali B, McDaniel A, Trinetta V, Yucel U. Evaluation of heating effects on the morphology and membrane structure of *Escherichia coli* using electron paramagnetic resonance spectroscopy. *Biophysical chemistry*, 2019. 252, 106191.
- Trinetta V, McDaniel A, Magossi G, Yucel U, Jones C. Effects of different moisture and temperature levels on *Salmonella* survival in poultry fat. *Translational Animal Science*, 2019. 3 (4), 1369-1374.
- Magossi G, Bai J, Cernicchiaro N, Jones C, Porter E, Trinetta V. Seasonal presence of *Salmonella* spp., *Salmonella* Typhimurium and its monophasic variant serotype I 4,[5],12:i:- in selected United States feed mills. *Foodborne Pathogens and Disease*, 2019. 16 (4) 276- 281.
- 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. 8 (5) e00711.
- 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.
- 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, 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.

TECHICAL PRESENTATIONS

Manville E, Trinetta V. Evaluation of *Listeria Monocytogenes* biofilms Attachment and Formation on Different Surfaces Using a CDC Biofilm Reactor. IAFP Annual Meeting, July 2022 (Invited Oral Presentation)

Marvin E, Trinetta V. Characterization of *Escherichia coli* Isolates from Produce Irrigation Water in Kansas and Missouri By Whole-Genome Sequencing. IAFP Annual Meeting, July 2022 (Technical Poster Presentation)

Trinetta V. Understanding *Listeria monocytogenes* Adhesion and Biofilm Formation on Different Surfaces and the Effect of Interventions on Biofilm Survivability. IAFP – Florida Section Annual Meeting, April 2022. (Invited Oral Presentation).

Kaya E, Trinetta V, Yucel E. Effect of High Oleic Acetyl Triacylglycerol (acetyl-TAG) on Functional Properties of Biodegradable Sorghum DDGS Packaging Film. AOAC Annual Meeting, April 2022.

Trinetta V. From feed to fork: between blockchain and moder genomic. Monthly meeting of the Henrici Society of Microbiologists, March 2022 (Invited Oral Presentation).

Harrison, O.L., J.T. Gebhardt, C.B. Paulk, B.L. Plattner, J.C. Woodworth, S. Rensing, C.K. Jones, V. Trinetta. 2022. Inoculation of weaned pigs by feed, water, and airborne transmission of *Salmonella enterica* serotype 4,[5],12:i:-. American Association of Swine Veterinarians Annual Meeting, February 2022 (Technical Poster Presentation).

Mayo M, Trinetta V, Yucel U. antimicrobial activity of cinnamaldehyde and lauric arginate emulsions combined with different organic acids as fresh produce wash-water treatments. IFT, Annual Meeting, July 2021 (Technical Poster Presentation).

Mayo M, Trinetta V, Yucel U. Combination of lauric arginate nanovesicles and organic acids against Shiga toxin-producing *Escherichia coli* (STECs) on fresh spinach. IFT, Annual Meeting, July 2021 (Technical Poster Presentation).

Kaya E, Bean S, Trinetta V, Yucel U. Development and characterization of biodegradable sorghum DDGS films. IFT, Annual Meeting, July 2021 (Technical Poster Presentation).

Harrison O, Gebhardt J, Paulk CB, Woodworth J, Rensing J, Jones C, Trinetta V. Understanding the environmental prevalence of *Salmonella* spp. in finishing pigs at commercial swine farms. IAFP, Annual Meeting, July 2021 (Technical Poster Presentation).

Manville E, Rhine K, Mendez E, Trinetta V. Understanding bacteria adhesion and biofilm formation on different surfaces using a Center for Disease Control and Prevention (CDC) Biofilm Reactor. IAFP, Annual Meeting, July 2021 (Technical Poster Presentation).

Molitor A, Schwan C, Hok L, Ebner P, Trinetta V, Vipham J. Quantitative and qualitative assessments on Enterobacteriaceae, Coliforms and generic *Escherichia coli* (*E. coli*) on fresh vegetables sold in Cambodian Fresh Produce Distribution Centers. IAFP, Annual Meeting, July 2021 (Technical Poster Presentation).

Trinetta V. The future of food safety between block chain and genomics: Big Data Safe Food Conference, Purdue University, October 2020 (Invited Oral Presentation).

Magossi G, Trinetta V. Phenotypic Testing and Comparative Genomics of Antibiotic and Heavy Metal Resistance of *Salmonella Enterica* and *Escherichia coli* isolates from US Swine Feed Mills. IAFP, Annual Meeting, July 2020 (Invited Oral Presentation).

Magossi G, Domesle K, Young S, Hsu C-H, Li C, Strain E, Ge B, Jones C, Trinetta V. From feed to fork: characterization of *Salmonella* spp. and *Escherichia coli* from selected swine feed mills and their relatedness to historic isolates from the pork production chain. IAFP, Annual Meeting, July 2020 (Technical Poster Presentation).

Mendez E, Zheng J, Trinetta V. The effect of sequential antimicrobial treatments on *Listeria* biofilm-forming ability and survival. IAFP, Annual Meeting, July 2020 (Technical Poster Presentation).

Molitor A, Yucel U, Vipham J, Jones C, Trinetta V. Salmonella survivability in rendered fats challenge with different levels of moisture and temperature. IAFP, Annual Meeting, July 2020 (Technical Poster Presentation).

Trinetta V, Yucel U. Use of lipid nanoemulsion-doped anti-fungal packaging films to control postharvest disease in small fruits. ACS Spring 2020 National Meeting and Expo, March 2020 (Invited Oral Presentation).

Mendez E, Tande B, Trinetta V. Synergistic effect of UV light and sanitizers on the survival of *Listeria monocytogenes* biofilms. IAFP, Annual Meeting, Louisville KY, July 2019 (Technical Poster Presentation).

Mendez E, Jones C, Trinetta V. Engaging undergraduate students into the importance of food microbiology and safety. IAFP, Annual Meeting, Louisville KY, July 2019 (Technical Poster Presentation).

Magossi G, Jones C, Nagaraja TG, Phebus R, Woodworth J, Lambertini E, Trinetta V. Prevalence of *Salmonella* and *Escherichia coli* in Selected United States Swine Feed Mills and Assessment of Potential Contamination Risk Factors. IAFP, Annual Meeting, Louisville KY, July 2019 (Technical Poster Presentation).

McDaniel A, Chiebao HP, Pliakoni ED, Nwadike L, Yucel U, Trinetta V. Effective pack practices: use of antifungal packaging films with cinnamaldehyde nanoemulsions to control postharvest diseases in strawberries. IAFP, Annual Meeting, Louisville KY, July 2019 (Technical Poster Presentation).

Magossi G, Trinetta V, Allard MW, Tallent SM, Brown EW, Lomonaco S. Characterization of *Salmonella enterica* isolates from selected United States swine feed mills by Whole-Genome-Sequencing. IAFP, Annual Meeting, Louisville KY, July 2019 (Technical Poster Presentation).

Tonyali B, McDaniel M, Trinetta V, Yucel U. Investigation of Kinetic Release and Crystallization Characteristics of Packaging Films Loaded with Essential Oils. IFT, Annual Meeting, New Orleans LA, June 2019 (Technical Poster Presentation).

Tonyali B, McDaniel M, Trinetta V, Yucel U. EPR spectroscopy analysis of irradiated sweet potato treat extracts. IFT, Annual Meeting, New Orleans LA, June 2019 (Technical Poster Presentation).

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 (Invited 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 (Technical 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 (Technical 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 (Technical 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 (Technical 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 (Technical 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 (Technical 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 (Technical 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 (Technical 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 (Technical 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 (Technical 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 (Technical Poster presentation).

Trinetta V, Morgan M, Linton R. Evaluation of Chlorine Dioxide Gas Residues on Selected Food Produce. IICCS Annual Meeting, Providence, RI (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, WI (USA), August 2011 (Technical 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 (Technical 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 (Technical Poster 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 (Technical 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, IL (USA), July 2010 (Technical 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, IL (USA), July 2010 (Technical 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. IAFFP's Fourth European Symposium on Food Safety. Lisbon (Portugal), November 2008 (Technical 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).

CURRENT AWARDED GRANTS PROPOSAL/EXTRAMURAL FUNDINGS FOR RESEARCH ACTIVITIES

Served as PI or co-PI on 54 competitive grant proposals that totaled \$18,432,390; \$3,098,616 have been awarded since 2016.

AWARDS, FELLOWSHIPS, SCHOLARSHIPS AND OTHER HONORS

• Teaching Excellence Honoree KSU- College of Agriculture	2022
• K- State ADVANCE Award- Distinguish Woman KAWSE	2021
• Outstanding Advisor Award K-State Eta, Chapter of Gamma Sigma Delta	2020
• K- State ADVANCE Award- Distinguish Woman KAWSE	2020
• K- State ADVANCE Award- Distinguish Woman KAWSE	2019
• K- State ADVANCE Award- Distinguish Woman KAWSE	2018
• National Excellence in Multistate Research Award, Experiment Station Section, Board on Agriculture Assembly, APLU, Enhancing Microbial Food Safety by Risk Analysis (S1077) APLU & NIFA	2019
• Southern Association of Agricultural Experiment Station Directors' Excellence in Multistate Research Award, Enhancing Microbial Food Safety by Risk Analysis (S1077) SAAESD	2019
• Leadership Team IFT Travel Grant Institute of Food Technology	2017
• Outstanding Division Member Institute of Food Technology, Food Microbiology Division	2017
• Leadership Team IFT Travel Grant Institute of Food Technology	2016
• Outstanding Service Award Institute of Food Technology, Food Packaging Division	2014-2015

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

PROFESSIONAL DEVELOPMENT

- Introduction to Genomics and Bioinformatics (Biol 734)
Kansas State University 2020
- Biosafety Level III high-containment training
KSU Biosecurity Research Institute 2017
- FSPCA Preventive Controls for Human Food
KSU Research and Extension 2016
- Lean Six Sigma Training
ECOLAB 2014
- Implementing SQF Systems in Food Manufacturing Operations
ECOLAB Food Safety Institute 2012
- Food Safety Institute Advance HACCP (2 days) training
ECOLAB Food Safety Institute 2011
- Leadership and Professional Development Seminar
Purdue University 2011
- Food Protection and Defense Workshop
Purdue University 2010
- Better Process Control School
Purdue University 2009
- HACCP 3-day training course
Pennsylvania State University 2008
- Statistical Analysis for biological data
University of Turin 2007
- Techniques of Microbiology Proteomic
University of Turin 2006

PROFESSIONAL SERVICES AND LEADERSHIP HIGHLIGHTS

- Secretary for Multistate Project “Enhancing Microbial Food Safety by Risk Analysis “ 2021-2023
- Award and Fellow Jury- IFT 2020-2023
- Kansas City-IFT President 2020-2021

Food Protection Journal Management Committee	2020-2023
Appointed member of NACMCF*	2018-2022
Appointed member of the IFT Scientific Program Advisory Panel	2018-2020
IFT Food Microbiology Division Chair	2016-2017
IFT Food Microbiology Division Secretary	2014-2016
IFT Food Packaging Division Chair	2013-2014

*NACMCF: National Advisory Committee on Microbiological Criteria for Foods

Editorial Board Member	
Journal of Food Science	2020-2025
Journal of Food Protection Trends	2014-2022
Journal of Food Protection	2015-2019
Food Science Module, Food Packaging Section	2014-2016

Ad Hoc Reviewer

Research Panels

- Higher Education Challenge (HEC) USDA NIFA Grants Program
- Food Safety USDA NIFA Grants Program
- 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

- 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
- International Association for Food Protection (IAFP), member since 2008