

DR. EVA ALMENAR

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EDUCATION

- **Ph.D. in Food Science and Technology**, Institute of Agrochemistry and Food Technology (IATA-CSIC) (Packaging Laboratory) and University of Valencia, Valencia, Spain (2005).
- **Diploma in Packaging Science and Technology**, Packaging, Transport and Logistics Research Institute (ITENE), Valencia, Spain (2000).
- **Certificate in Advanced Studies in Food Science and Technology**, University of Valencia, Spain (2000).
- **B.S. in Food Science and Technology**, University of Valencia, Valencia, Spain (1999).
- **B.S. in Biology (Biochemistry)**, University of Valencia, Valencia, Spain (1997).

PROFESSIONAL EXPERIENCE

- **Professor**, School of Packaging, Michigan State University, MI, USA (Jul/21-Present).
- **Associate Professor**, School of Packaging, Michigan State University, MI, USA (Jul/15-Jul/21).
- **Assistant Professor**, School of Packaging, Michigan State University, MI, USA (Aug/08-Jul/15).
- **Visiting Research Associate**, School of Packaging, Michigan State University, MI, USA (Oct/07-Aug/08).
- **Postdoctoral Research Associate**, School of Packaging, Michigan State University, MI, USA (Oct/05-Sep/07).
- **Teaching Assistant**, Universidad Politécnica de Valencia, Valencia, Spain (2004-05).
- **Intern**, DANNON, S.A., Valencia, Spain (1998-99).
- **Undergraduate Assistant**, Dept. of Genetics, University of Valencia, Valencia, Spain (1997-98).

AWARDS, NOMINATIONS, AND HONORS

- “2023 Food Packaging Award in honor of Don Riester, Rees Davis, and Aaron Brody” nomination, Institute of Food Technologists (IFT) (January/23).
- “Outstanding Service Award” winner, Food Packaging Division of the Institute of Food Technologists (IFT) (Jul/20).
- “Outstanding Volunteer Award” winner, Food Packaging Division of the Institute of Food Technologists (IFT) (Jun/19).
- “IFT19 Division Leader Travel Award” winner, Institute of Food Technologists (IFT) (Apr/19).
- “Outstanding Faculty Award” winner, Michigan State University Senior Class Council (Mar/19).

- Invited by the Rockefeller foundation to attend a convening on “Transformational Innovations to Extend Shelf Life & Reduce Post-Harvest Food Loss” held in Bellagio (Italy) (Apr/17).
- Featured Institute of Food Technologists (IFT) member for the 2017 March issue of Food Technology magazine <http://www.ift.org/Food-Technology/Face-to-Face/meet-eva-almenar.aspx>
- Award in gratitude of service as 2015-2016 IFT division chair (Jul/16).
- “Outstanding Faculty Award” nomination, Michigan State University Senior Class Council (Feb/11).
- Purdue pre-tenure fellowship (Aug/10).
- Foundation Alfonso Martin Escudero post-doctoral fellowship (Oct/05-Sep/07).
- Spanish Ministry of Science and Technology AGL scholarship (Research Project AGL 2003-07326-C02-01) (Jul/04-May/05).
- Spanish Ministry of Science and Technology travel fellowships (Jul-Sep/02; Jun-Aug/03).
- Spanish Ministry of Science and Technology FPI scholarship (Research Project ALL 1999-0901) (Jul/00-Jun/04).

PROFESSIONAL ASSIGNMENTS

- Session chair at the 10th Shelf-life International Meeting (X SLIM 2022). Bogota, Colombia (Nov/22).
- Judge for the poster competition at the 10th Shelf-life International Meeting (X SLIM 2022). Bogota, Colombia (Nov/22).
- Chair of the IFT Student Food Packaging Development Competition (2020 to present). Led the efforts of grant proposal writing for the competition to have three cash awards.
- Judge for the food packaging oral competition at FIRST Annual Meeting (Jul/21).
- Judge for the packaging innovation competition: “Food waste repackaged” organized by the Sustainable Packaging Coalition (Sep/21). <https://dashboard.sustainablepackaging.org/events/6033be9577eea2773f942b57/judges> (Accessed on April/21).
- Leader of the efforts of the S-294 multistate research project members to organize the first S-294 conference to be hosted in 2023.
- Leader of the efforts of the IFT Food Packaging Division to launch an international student food packaging development competition in 2020 (2019-2020).
- Session chair at the IV International Conference on Fresh-cut Produce, Taian, Shandong, China (Aug/19).
- Member of the MSU research delegation invited to Somaiya Vidyavihar (SVV) University for an MSU-SVV research partnership (May/19).
- Member of the Journal of Food Protection editorial board (2019 to present).
- Organizer and moderator of the 2018 IFT Food Packaging Symposium: “How e-commerce is changing the food packaging landscape” (Jul/18).
- Plaque of appreciation for presentation at BakingTech 2018 (Feb/18).

- Past-chair (2022-2016), chair (2016-2013), vice-chair (2013-2012), and secretary (2012-2011) of the NIFA-USDA Multi-state Research Project S-294: Postharvest quality and safety of fresh-cut vegetables and fruits.
- Past-chair (2017-2016), co-chair (2016-2015), and chair-elect (2015-2014) of the Food Packaging Division of the Institute of Food Technologists (IFT).
- Co-moderator at the hot-topic symposium: “Farming in the future” of the 2017 Institute of Food Technologists (IFT) annual meeting (Jun/17).
- Co-organizer and co-moderator of the 2016 IFT Food Packaging Symposium: “Maximizing freshness and reducing waste of packaged food using shelf-life simulations: basic principles and case studies” (Jul/16).
- Co-organizer and co-moderator of the 2015 IFT Food Packaging Symposium: “Packaging materials to enhance food quality and safety: methods, approaches and case studies” (Jul/15).
- Judge for the food packaging oral competition at several IFT Annual Meetings (Jun/14; Jul/15; Jul/16; Jun/17; Jul/18; Jul/20).
- Judge for the selection of posters for the food packaging poster competition at the 2020 IFT Annual Meeting.
- Reviewer of research paper abstracts for the IFT Annual Meetings held from 2015 to 2022.
- Receiver of a certificate of appreciation for valuable contribution in the peer review of manuscripts from ACS publications (Dec/11).

PROFESSIONAL MEMBERSHIPS

2006 - 2010, 2013 - present	Institute of Food Technologists (IFT)
2009 - present	International Association of Packaging Research Institutes (IAPRI)
2019 - present	International Society for Horticultural Science (ISHS)
2021 - present	International Fruit & Vegetable Juice Association (IFU)
2023 – present	International Fresh Produce Association (IFPA)

TEACHING

I have developed classroom and laboratory teaching materials for graduate and undergraduate students in large and small groups that I have delivered in in-person and synchronous and asynchronous online classes covering a breadth of topic areas. In addition to academic courses, I have developed teaching materials for basic trainings, short courses, and certificate programs offered to industry professionals, growers, and government employees covering topics which include food packaging, active packaging, packaging materials, packaging technologies, and adequate storage/packaging for fresh products like apples and blueberries.

TEACHING MATERIAL DEVELOPMENT

ACADEMIC COURSES

New Developments:

- PKG 491-730 (fall semesters from 2010 to 2017)/PKG 456 (fall semesters from 2018 to present): Packaging and shelf life of perishables (online undergraduate/graduate course). Development of Class Learning Outcomes (CLOs) and their correlation with Competence Programmatic Learning Outcomes (CPLOs). Development of two rubrics for student learning assessment.
- PKG 891-732: Packaging and distribution of the perishable product (online graduate course; co-developed and co-taught).

Revisions:

- PKG 323: Plastics Packaging (undergraduate course; on campus). Revision of course content and development of 4 laboratories and a teaching assistant training outline.
- PKG 455: Food Packaging (undergraduate and graduate course; on campus (2013-2019; SS20 (half semester); SS22 (2/3 semester)); online (SS20 (half semester); SS21: SS22 (2/3 semester)). Revision of course content and development of 6.5 in-person laboratories and 7 online laboratories. Development of Class Learning Outcomes (CLOs) and their correlation with Competency Programmatic Learning Outcomes (CPLOs). Development of seven rubrics for student learning assessment.

PROFESSIONAL SHORT COURSES, BASIC TRAININGS, AND CERTIFICATE PROGRAMS:**New short courses and basic trainings:**

- “La vida util de los arandanos y su envasado”. La Cosecha (The Harvest) 2020: Expanding the Success and Sustainability of Farming for Beginning Latino Farmers. Education and training for first- and next-generation Latino/a farmers in Michigan (Off-campus basic training (South Heaven; September 09, 2021 and September 16, 2022)). Development of workshop using a grower pre-assessment survey questionnaire. A grower post-assessment survey questionnaire was used for workshop assessment. Workshop assessment was used to improve the workshop sessions and to design a new section the following year. Sessions had a variety of visuals including animations, photos, and videos. A total of 8 activities (both individual and group activities) were created to be performed by the growers during the workshops. The 2021 pre-and post-assessment survey questionnaires were modified to collect data in 2022.
- “Active packaging course” (On campus short course; Nov 14-15, 2019). Development of lectures and hands-on laboratory sessions on three different types of active packaging: antimicrobial packaging, antioxidant packaging, and ethylene-removing packaging.
- “Food packaging basics for the U.S. Army Natick Soldier System Center” (Off-campus short course; Feb 6-7, 2017). Development of lectures and case studies/assignments.
- “Smart packaging techniques for shelf-life enhancement and retention of bioactive compounds”. Sponsored by National Agricultural Innovation Project (NAIP), Indian Council of Agricultural Research (ICAR) (Off-campus basic Training; Oct 17-21, 2011). Development of lectures.

Lectures for short courses:

- “Conventional and advanced packaging technologies to extend food shelf life”. VIPP (On campus short course; Jul 25, 2018).
- “Materials in food packaging”. VIPP (On campus short course; Jul 24, 2018).
- “Case study: “Food product deterioration, packaging, and the environment: sensory evaluations”. Food Packaging Basics (On campus short course: March 08, 2022) (design of three different sensory evaluations including questionnaire development).
- Case study: “Packaging design based on food product needs”. Food Packaging Basics (On campus short course: March 08, 2022).
- “Case studies”. Food Packaging Basics (On campus short course: Nov 13, 2018; March 8-9, 2022).
- “Packaging trends”. Food Packaging Basics (On campus short course; Nov 16, 2016; Nov 15, 2017; Nov 13, 2018; Nov 12, 2019; March 08, 2022).
- “Advanced packaging”. Food Packaging Basics (On campus short course; Nov 16, 2016; Nov 15, 2017; Nov 13, 2018; Nov 12, 2019; March 08, 2022).
- “Conventional packaging”. Food Packaging Basics (On campus short course; Nov 15, 2016; Nov 15, 2017; Nov 13, 2018; Nov 12, 2019; March 08, 2022).
- “Materials in food packaging”. Food Packaging Basics (On campus short course; Nov 15, 2016; Nov 14, 2017; Nov 13, 2018; Nov 11, 2019; March 08, 2022).
- “Introduction”. Food Packaging Basics (On campus short course; Nov 15, 2016; Nov 14, 2017; Nov 13, 2018; Nov 11, 2019; March 08, 2022).
- “Global food safety and packaging”. International Food Safety short course (On campus short course: July 19, 2015; July 21, 2016; July 18, 2017; July 27, 2018; July 30, 2019; July 26, 2022; online short course: November 12, 2020; July 28, 2021).
- “Modified atmosphere packaging”. Food Packaging Basics (On campus short course; Oct 25, 2013; Oct 22, 2014; Nov 11, 2015).
- “New packaging approaches with impact on in-package gas compositions”. 2012 American Society for Horticultural Science Annual Conference (Off-campus workshop; Aug 3, 2012).
- “Extensión de la vida útil de los arándanos mediante el uso de envases”. Buenas Prácticas Agrícolas (GAP) para la Producción de Arándanos (Blueberries). Food Safety Risk Management Tools for Spanish-Speaking Audiences (Off-campus Certificate Program; Jun 23, 2011).
- “Introduction to fresh product packaging: materials, properties and types”. Introduction to Food Preservation and Safety for Masco Corporation – Research and Development Personnel (On campus Workshop; Jun 16, 2011).
- “Materials II: plastics in packaging”. Principles of packaging for industry newcomers (On campus short course; Sep 14, 2010)
- “Adequate storage and packaging technologies for apples”. GAP for Food Safety preparedness for 3rd party audits in apple production (Off-campus Certificate Program; Apr 26, 2010).
- “Postharvest physiological disorders and diseases of apples”. GAP for Food Safety preparedness for 3rd party audits in apple production (Off-campus Certificate Program; Mar 22, 2010).
- “Postharvest blueberry shelf-life extension using packaging technologies”. Risk Management Tools for Food Safety; Good Agricultural Practices (GAP) for Blueberry

Production (Off-campus Certificate Program: Mar 27, 2009; Feb 26, 2010; Mar 4, 2011; May 27, 2011).

COURSES TAUGHT (IN-PERSON AND ONLINE)

- PKG 499: Undergraduate research (in-person undergraduate course) (SS19; SS20).
- PKG 455: Food packaging (in-person undergraduate/graduate course: SS13; SS14; SS15; SS16; SS17; SS18; SS19; SS20 (half semester); SS22 (2/3 semester), SS23 and online undergraduate/graduate course: SS20 (half semester); SS21; SS22 (1/3 semester)).
- PKG 456: Packaging and shelf life of perishable food (online undergraduate/graduate course) (FS18; FS19; FS20; FS21; FS22).
- PKG 491-730: Packaging and shelf life of perishables (online undergraduate/graduate course) (FS10, FS11, FS12, FS13, FS14; FS15; FS17).
- PKG 323: Plastics packaging (in-person undergraduate course) (SS08, FS08, SS09, FS09, SS10, FS10, SS12, FS12, FS13, FS14; FS15; FS21).
- PKG 490: Directed studies in packaging (in-person undergraduate course) (SS09, SS11, FS13; SS15; SS16).
- PKG 890: Independent study in packaging (in-person graduate course) (SS10, SS11; SS16; SS23).
- PKG 891-732: Packaging and distribution of the perishable product (online graduate course) (FS09).

GUEST LECTURER

- PKG 101: Principles of packaging (in-person undergraduate course) (SS18).
- PKG 102: Introductory Packaging Seminar (in-person undergraduate course) (SS17).
- PKG 485: Packaging Development (in-person undergraduate course) (SS15, SF15, SS16; SS17; FS17; SS18; FS18; SS19; FS19; SS20).
- FSC 470: Food Product Development (in-person undergraduate course) (SS13; SS14; SS15; SS16; SS17; SS18; SS19; SS20).
- FSC/HNF 475: Global Food Systems and Health (in-person undergraduate course) (SS23).
- HNF 406: Sociocultural Aspects of Food (in-person undergraduate course) (SS13).
- HB 489: Hospitality Business (in-person undergraduate course) (SS19).
- Manejo en poscosecha de materias primas agrícolas (graduate in-person course offered by the Universidad Nacional de Colombia, Bogota, Colombia) (FS 22).

RESEARCH

RESEARCH AREAS OF INTEREST

- My main research interest is in the field of fresh produce packaging with a current focus on the development of packaging made from renewable feedstock including agrowaste containing or not active compounds (antimicrobial, scavenge, antioxidant, and temperature-sensitivity materials) for produce shelf-life extension.

EXPERTISE

- Extension of the shelf life of food products using varied packaging technologies including modified atmosphere packaging (continuous and microperforated films), active packaging, and edible films.
- Development and validation of packaging alternatives/concepts for food products predominantly using plastics packaging (bio-based and petroleum-based materials).
- Formulation and processing of new packaging materials made from renewable feedstock including agrowaste and their commercial applications including characterization and validation.
- Studies of physicochemical, microbiological and sensorial changes caused by product/package interactions.
- Evaluation of consumer and industry attitudes toward packaged food and packaging formats.
- Encapsulation and controlled release of compounds that affect food shelf life.
- E-commerce food packaging.

RESEARCH TEAM

CURRENT AS ADVISOR: Major advisor: 1 Ph.D. student, 4 M.S. students and 1 undergraduate student. Committee member: 1 Ph.D. student.

COMPLETED AS ADVISOR: Major advisor: 14 graduate students, 10 research associates, 17 visiting scholars, 70 undergraduate students, and 1 high school student. Committee member: 8 M.S. students and 4 Ph.D. students. I have had the pleasure to host visiting scholars from different countries (Brazil, Japan, China, Germany, Spain, India, England, Saudi Arabia, Italy, and Mexico) and from various professions and disciplines (R&D personnel at companies and research institutes, principal scientists, Assistant and Associate professors, and M.S. and Ph.D. students). They have contributed to strengthening my research program with their knowledge, teamwork, and collegiality. I have also had the pleasure to work with passionate and enthusiastic postdoctoral fellows from Spain, India, Africa and Thailand who have also contributed to strengthening my program with their knowledge and contribution to the career development of other team members.

Supervised theses:

1. Spruit, Dylan. "An in depth look at e-commerce food packaging: information on current packaging and its challenges as well as a comparison with novel packaging". M.S. thesis, Defense to be determined.
2. Sawant, Prमित. "Development and characterization of trays made of polylactic acid/orange peel composite by direct blending and masterbatch processes for food packaging applications". M.S. thesis, August 25, 2021.
3. Fehlberg, Jack. "The use of waste from orange juicing for food packaging applications." M.S. thesis, August 5, 2019.
4. Awalgaonkar, Gauri. "Development of active packaging trays with ethylene removing capability." M.S. thesis, July 27, 2018.
5. Wilson, Chris. "Influences of modified atmosphere packaging and drip absorbents on the quality, safety, and acceptability of fresh-cut cantaloupe." M.S. thesis, May 5, 2017.
6. Page, Natalie. "Interactions between sanitizers and packaging gas compositions and their effects on the growth of spoilage microorganisms and salmonella on fresh-cut onions (*Allium cepa* L.)." M.S. thesis, August 18, 2014.

7. Pranata, Maruscha. "Effects of storage temperature and relative humidity on the properties of egg white protein-based films obtained through extrusion and calendaring processes." M.S. thesis, June 27, 2014.
8. Zhong, Xueying. "The effect of steamable bag microwaving and steamable bag design on nutritional preservation and physical quality of frozen broccoli." M.S. thesis, April 24, 2014.
9. Gartner, Hunter. "Development and characterization of a bio-based antimicrobial multi-layered packaging material containing polylactic acid, chitosan, and grapefruit seed extract." M.S. thesis, April 22, 2014.
10. Adzaly, Noor Zainah. "Development of a novel sausage casing made from chitosan and its performance under traditional sausage manufacturing conditions." M.S. thesis, December 13, 2013.
11. Lee, RenSun. "Effects of glycerol and water activity on the processing and properties of egg white-based bioplastics." M.S. thesis, September 6, 2012.
12. Humes, Amanda. "Development of a retail package system for fresh peeled onions." M.S. thesis, December 17, 2010 (co-supervised with Dr. B. Harte).
13. Kadam, Ashish. "Influence of the sanitation treatment and packaging systems on shelf life of freshly diced yellow onions." M.S. thesis, August 30, 2010 (co-supervised with Dr. B. Harte).
14. Joo, MinJung. "Improvement of active packaging materials based on poly(lactic) carrying encapsulated antimicrobial volatiles." M.S. thesis July 13, 2010.
15. Samsudin, Hayati. "Development of equilibrium modified atmosphere bio-based packaging systems for blueberries." M.S. thesis, April 16, 2010 (co-supervised with Dr. R. Auras).

Selected awards (team members):

- Korey Fennel. Graduate student. 3rd place award winner of the 2022 IFT FIRST Food Packaging Division oral competition (July/22).
- Jack Fehlberg. Graduate student. Award winner of the International Fruit and Vegetable Juice Association (IFU) Student Excellence Award 2019 (May/19).
- Argus C. da Rocha Neto. Visiting PhD student (1-year bridge program). Awarded with an Honorable Mention in 2019 for his thesis being ranked among the top 3 by the CAPES (Coordination for Improvement of the Higher Education Personnel) foundation by the Ministry of Education in Brazil.
- Linh Dao. Undergraduate student. Award Winner in the poster category of Environmental Science & Natural Resources-Section 1 for the 2016 University Undergraduate Research and Art Forum (UURAF) (April/16).
- Natalie Page. Graduate student. 3rd place award winner of the 2013 IFT Food Microbiology Division (Food Safety & Defense) poster competition (July/13).
- Sara Sobon, Dereck Johnson, A. Miller, Rita Morse. Undergraduate students. Mentor of the Grand Prize Award Winners for the Science and Engineering Division of the 2011 University Undergraduate Research and Art Forum (UURAF) (July/11).
- Sara Sobon, Dereck Johnson, A. Miller, Rita Morse. Undergraduate students. Award Winners in the oral category of Health, Food, and Wellness for the 2011 University Undergraduate Research and Art Forum (UURAF) (April/11).

PUBLICATIONS

PATENTS

1. Almenar, E.; Adzaly, Z.; Villalobos-Carvajal (P), R.; Kang, I. Development of a novel sausage casing made of chitosan (Invention disclosure number: TEC 2014-0070 (02/03/14)).
2. Almenar, E.; Koutsimanis, G.; Harte, J. Development of a biodegradable film for fresh produce packaging with the capability to adjust the gas exchange rate to temperature changes (Invention disclosure number: TEC 2013-0082 (01/25/13)).
3. Almenar, E.; Lee J.; Beaudry, R.; Harte, B.; Ryser, E.; Harte, J; Siddiq, M. Collagen as feedstock to create bio-based films for rapid release and controlled delivery of physiologically bioactive molecules to enhance quality, safety, and nutritional value of minimally processed fresh produce and of other food products (Invention disclosure number: TEC 2011-0068 (02/22/11)).
4. Almenar, E.; Marks, B.; Jeong, S.; Ryser, E.; Benyathiar, P. Low-energy X-ray (1<MeV) to irradiate poly(lactic acid), PLA, and other polymers without compromising the material integrity. (Invention disclosure number: TEC2010-0079).
5. Almenar, E.; Auras, R.; Samsudin, H.; Harte, B.; Rubino, M.; Harte, J. Microperforated poly(lactic acid) packaging systems and method of preparation thereof. (Invention disclosure number: TEC 2009-0023 XPT; U.S. Provisional patent application Serial #: 61/122,192, December/15/08; USA2010/01511661 (June 17, 2010).
6. Almenar, E.; Auras, R.; Harte, B.; Rubino, M. β -cyclodextrins as nucleating agents for polylactide (PLA). (U.S Patent No. 12/201,452, August 8, 2008). 20090060860 β -cyclodextrins as nucleating agents for polylactide (PLA) (03/05/2009).
7. Almenar, E.; Auras, R.; Harte, B.; Rubino, M. New alternatives to avoid fungal growth in food systems. (Invention disclosure number: 06-073; Provisional patent application # 60,598-013). WO/2700/103336 Microencapsulation of volatile compounds into cyclodextrins (2007/09/13). Microencapsulation of volatile compounds into cyclodextrins: A new technology to reduce postharvest losses. Pub. No.: US 2007/0207981A1 (Sep.6/2007).

BOOK CHAPTERS

4. Almenar, E.; Pascall, M.; DeGruson, M.; Duguma, H. 2023. Sustainable Food Packaging. Encyclopedia of Food Safety. 2nd Edition (planned publication date: September). Currently it is one of the 2023 online Reference Modules in Food Science by Elsevier (<https://doi.org/10.1016/B978-0-12-822521-9.00096-4>).
5. Almenar, E. 2020. Chapter 11: Innovations in packaging technologies for produce. Part 1: Basic Principles of CA/MA and Future Trends. In: Controlled and Modified Atmospheres for Fresh and Fresh-Cut Produce. Eds. M.I. Gil and R.M. Beaudry. Elsevier, Philadelphia, PA (USA). Pp: 211-264 (<https://www.sciencedirect.com/science/article/pii/B9780128045992000120>).
6. Almenar, E.; Siddiq, M., *Merkel, C.* 2012. Chapter 44: Packaging for processed food and the environment. In: Handbook of Food Process Design, Eds. M.S. Rahman, J. Ahmed, Wiley- Blackwell Publishing Limited, Oxford (United Kingdom). Pp: 1369-1405 (<https://doi.org/10.1002/9781444398274.ch44>).

7. Almenar, E.; Auras, R. 2010. Permeation, sorption, and diffusion in poly(lactic acid). In: Poly(lactic acid): Synthesis, Structure, Properties and Applications, Eds. R Auras, L-T Lim, S E M Selke, H Tsuji, Wiley and Sons, New York (USA). Pp. 155-179 (<https://doi.org/10.1002/9780470649848.ch12>).
8. Almenar, E.; Hernández-Muñoz, P., Lagarón, J.M., Catalá, R., Gavara, R. 2006. Advances in packaging technologies for fresh fruit and vegetables. In: Advances in Postharvest Technologies of Horticultural Crops. Benkeblia Nouredine and Shiomi Norio, Eds. Editorial: Research Signpost Publisher, Kerala (India). Pp. 87-112 (<https://www.taylorfrancis.com/books/e/9781315366395/chapters/10.1201/b19992-18>).

ARTICLES IN PEER-REVIEWED JOURNALS

PUBLISHED

1. Auras, R.; Bix, L.; Xu, D.; Weir, C.; Daum, M.; Almenar, E.; Brann, A.; Iwaszkiewicz, R.; Kamdem, D.P.; Mahmoudi, M.; Marshall, J.; Mohiuddin, M.; Rabnawaz, M.; Joodaky, A.; Lee, E. 2023. Mapping class learning outcomes of the core curriculum to university learning goals at Michigan State University's School of Packaging. Packaging Technology and Science, (<https://doi.org/10.1002/pts.2712>)
2. Fehlberg, J.; McKay, S.; Matuana, L.M.; Almenar, E. 2023. Use of orange juice processing waste to produce films using blown film extrusion for food packaging, 341, 111337 (<https://doi.org/10.1016/j.jfoodeng.2022.111337>)
3. Almenar, E. 2021. Recent advances in fresh-cut produce packaging. Acta Horticulturae, 1319: 13-26 (<https://doi.org/10.17660/ActaHortic.2021.1319.2>).
4. Spruit, D.; Almenar, E. 2021. First market study in e-commerce food packaging: resources, performance, and trends. Food Packaging and Shelf life, 29: 100698 (<https://doi.org/10.1016/j.fpsl.2021.100698>).
5. McKay, S.; Sawant, P.; Fehlberg, J.; Almenar, E. 2021. Antimicrobial activity of orange juice processing waste in powder form and its suitability to produce antimicrobial packaging. Waste Management, 120: 230-239 (<https://doi.org/10.1016/j.wasman.2020.11.048>).
6. Awalgaonkar, G.; Beaudry, R.; Almenar, E. 2020. Ethylene-removing packaging: basis for development and latest advances. Comprehensive Reviews in Food Science and Food Safety, 19(6): 3980-4007 (<http://dx.doi.org/10.1111/1541-4337.12636>).
7. Fehlberg, J.; Lee, C-L.; Matuana, L.; Almenar, E. 2020. Orange peel waste from juicing as raw material for plastic composites intended for use in food packaging. Journal of Applied Polymer Science, 137(26), 48841 (<https://doi.org/10.1002/app.48841>).
8. Pranata, M. P.; González-Buesa, J. (P); Chopra, S. (P); Kim, K.; Pietri, Y.; Ng, P.K.W.; Matuana, L.M.; Almenar, E. 2019. Egg white protein film production through extrusion and calendering processes and its suitability for food packaging applications. Food and Bioprocess Technology, 12(4): 714-727 (<https://doi.org/10.1007/s11947-019-2248-0>).
9. da Rocha Neto, A.C.; Beaudry, R.; Maraschin, M.; Di Piero, R.M.; Almenar, E. 2019. Double-bottom antimicrobial packaging for apple shelf-life extension. Food Chemistry, 279: 371-388 (<https://doi.org/10.1016/j.foodchem.2018.12.021>).

10. Jayeola, V.; Jeong, S.; Almenar, E.; Marks, B.; Vorst, K.; Brown, W.; Ryser, E. 2019. Predicting the growth of *Listeria monocytogenes* and *Salmonella typhimurium* in diced celery, onions, and tomatoes during simulated commercial transport, retail storage, and display. *Journal of Food Protection*, 82 (2): 287-300 (<https://doi.org/10.4315/0362-028X.JFP-18-277>).
11. Wilson, C.T.; Harte, J.; Almenar, E. 2018. Effect of sachet presence on consumer product perception and active packaging acceptability - a study of fresh-cut cantaloupe. *LWT- Food Science and Technology*, 92: 531-539 (<http://dx.doi.org/10.1016/j.lwt.2017.05.018>).
12. da Rocha Neto, A.C.; da Rocha, A. B. d O.; Maraschin, M.; Di Piero, R.M.; Almenar, E. 2018. Factors affecting the entrapment efficiency of β -cyclodextrins and their effects on the formation of inclusion complexes containing essential oils. *Food Hydrocolloids*, 77: 509-523 (<https://doi.org/10.1016/j.foodhyd.2017.10.029>).
13. Zhong, X.Y.; Siddiq, M.; Sogi, D.S.; Harte, B.; Dolan, K.D.; Almenar, E. 2017. Effect of microwave steamable bag design on the preservation of ascorbic acid and antioxidant capacity and on the physical properties of cooked frozen vegetables: A case study on broccoli (*Brassica oleracea*). *LWT- Food Science and Technology*, 83: 165-171 (<http://dx.doi.org/10.1016/j.lwt.2017.05.018>).
14. Chopra, S. (P); Dhumal, S. (P); Abeli, P.; Beaudry, R.; Almenar, E. 2017. Metal-organic frameworks have utility in sorption and release of ethylene and 1-methylcyclopropene in fresh produce packaging. *Postharvest Biology and Technology*, 130: 48-55 (<https://doi.org/10.1016/j.postharvbio.2017.04.001>).
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COMMUNICATIONS

INVITED COMMUNICATIONS (KEYNOTE & PLENARY SESSIONS)

1. "Turning agricultural waste into packages for food." The 10th Shelf-life International Meeting (X SLIM 2022). November 29, 2022. Bogota, Colombia. (<https://slim.gsica.net/#speaker>)
2. "Plastics for food packaging 101." The 41st Annual Refrigerated Foods Association Conference & Exhibition. February 21, 2022. Amelia island, FL, USA. (<https://www.refrigeratedfrozenfood.com/articles/101058-recap-rfas-41st-annual-conference-and-exhibition>; <https://foodindustryexecutive.com/2022/03/rave-reviews-for-rfas-41st-annual-conference-exhibition/>)
3. "Consecuencias de la interaccion entre envase y alimento." Webinar organized by el Centro Roberto Garza Sada Arte, Arquitectura, y Diseño with University of Monterrey (UDEM), Nuevo Leon, Mexico. June 23, 2021.
4. "Active food packaging: fundamentals and emerging concepts." Trends in Food Packaging: an international webinar. Webinar organized by the ICAR-Indian National Dairy Research Institute (ICAR-NDRI), Karnal, India. March 5, 2021.
5. "New Packaging materials for fresh-cut produce." The IV International Conference on Fresh-cut Produce. August 14, 2019. Taian, Shandong, China. (http://www.fresh-cut2019.com/pics_info.asp?ArticleId=611)
6. "Introduction to the research program of Prof. Eva Almenar." MSU-SVV partnership workshop. May 20, 2018. Mumbai, India.
7. "Sustainable packaging alternatives to reduce food waste." Food Waste and Sustainability: Strategies to Improve Food Safety, Food Security, and Nutrition. September 27, 2018. Burr Ridge, IL, USA. (<https://www.eventbrite.com/e/food-waste-and-sustainability-strategies-to-improve-food-safety-food-security-and-nutrition-registration-43484140234#>)
8. "Novel packaging for baked goods." BakingTech 2018. February 26, 2018. Chicago, IL, USA. (<https://www.asbe.org/bakingtech2018/schedule-of-events/>)
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10. "Materiales y tecnologías para envasado de alimentos y bebidas: Aplicaciones innovadoras." Food Pack Summit 2017. September 27, 2017. Mexico City, Mexico. (http://foodtechnologysummit.com/conferencia_pack/aplicaciones-innovadoras/)

11. "Trends in food packaging." Spring 2017 seminar program at the Southern Illinois University chemistry department. March 10, 2017. Carbondale, IL, USA (<http://chem.siu.edu/seminar-program/>)
12. "Changes in flexible packaging in a challenging market." 2016 UBE Change and Challenge: Ideas and inspiration for new products and business. Have you ever considered the possibilities of flexible packaging structure? November 08, 2016. Chicago, IL, USA.
13. "Trends in modified atmosphere packaging." New Technology Forum – Innovation in Packaging at the SPE ANTEC 2016. May 23, 2016. Indianapolis, IN, USA.
14. "New packaging trends and their impact on in-package atmospheres: effect on food quality and safety." Process Expo 2015. September 16, 2015. Chicago, IL, USA.
15. "Study on the shelf life of fresh potatoes as affected by packaging." Volm Companies' sales meeting. April 30, 2014. Sun Valley, ID, USA.
16. "Applications of bio-based materials in food packaging." Process Expo 2013. November 4, 2013. Chicago, IL, USA.
17. "Nuevas tendencias en empaques para productos perecederos." II International Conference on Postharvest Quality Management of Horticultural Products of Interest for Tropic Regions (II Conferencia Internacional en Manejo Poscosecha y Calidad de productos Hortícolas de Interés en el Trópico). November 3, 2011. Bogotá, Colombia.
18. "Application of corn-based plastic materials, such as poly(lactic acid), PLA, to fresh produce packaging." 2010 Gordon Research Conference on Postharvest Physiology. July 1, 2010. Tilton, NH, USA.
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INTERVIEWS WITH MAGAZINE WRITERS

1. Duff, Mike. 2022. "Produce Packaging Pivoting" (Interview date: 09 27 22) Produce Business magazine November digital issue (producebusiness.com), released on November 9, 2022. Available at <https://www.producebusiness.com/produce-packaging-pivoting/> (accessed on December 29, 2022).
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ORAL PRESENTATIONS

1. Tatem, I., Duguma, H.T., Almenar, E. 2022. Comparison of the shelf life of tomatoes with clamshell and polylactic acid/orange peel powder packages. 2022 MSU SROP (Summer Research Opportunities Program). July 25, 2022 (Virtual).
2. Duguma, H.T., Fehlberg, J., Macke, P., Cho, S., Almenar, E. 2022. Orange peel powder as a filler for plastic films for food packaging applications: a case study in bread. 2022 IFT FIRST Annual Event and Expo. June 29, 2022 (Virtual oral competition).
3. Fennel, K., Fehlberg, J., Singh, S., Cho, S., Almenar, E. 2022. Consumer behavior towards packaging made of agricultural waste for food. 2022 IFT FIRST Annual Event and Expo. June 29, 2022 (Virtual oral competition. Awarded 3rd place).
4. Fennel, K.; Fehlberg, J; Singh, S.; Cho, S.; Almenar, E. Consumer behavior towards packaging made of agricultural waste for food. 2021 MSU SROP (Summer Research Opportunities Program). July 27, 2021 (Virtual).
5. Spruit, D.; Almenar, E. Project E-COMMFOOD. Phase 1:E-commerce food packaging market study. 2019 Food Packaging Basics. November 13, 2019. East Lansing, MI, USA.
6. Spruit, D.; Almenar, E.; Peters, A.; Salva, S. Project E-COMMFOOD. Phase 1:E-commerce food packaging market study. ISTA. The omni-channel packaging strategies conference 2019. October 2, 2019. Chicago, IL, USA.
7. Fehlberg, J.; Almenar, E. Use of Orange Juicing Waste for Development of Food Packaging Films. IFU Juice Conference 2019. May 27-30, 2019. Playa Del Carmen, Mexico (IFU Student Excellence Award 2019).
8. Mckay, S.; Almenar, E. 2019. Antimicrobial Analysis of a Linear Low-Density Polyethylene (LLDPE) Composite Containing Orange Peel Waste. The 2019 University Undergraduate Research and Arts Forum (UURAF). April 5, 2019. MSU, East Lansing, MI, USA. (Category: Environmental Science and Natural Resources).
9. Le, J.; Almenar, E. 2019. Experimentation of Material Development Processes for Incorporating Spent Coffee Grounds into Plastics for Packaging Applications. The 2019 University Undergraduate Research and Arts Forum (UURAF). April 5, 2019. MSU, East Lansing, MI, USA. (Category: Food Science and Human Nutrition).

10. Almenar, E. Technical hurdles and best practices for 2018 e-Commerce food packaging as seen by Mondelēz International” prepared by Ms. Kerri Clark (Associate Director, People Planning and Strategy, Global Packaging, Mondelēz International, USA). 2018 IFT Food Packaging Symposium. July 17, 2018. Chicago, IL, USA.
11. Lopez, K.; Fehlberg, J.A.; Oglesby, M.B.; Ryser, E.; Harte, J.; Cho, S.; Rubino, M.; Almenar, E. Development of a novel antimicrobial pouch made of polyethylene terephthalate coated with a UV-curable formulation containing 2-(E)-hexenal and its effects on blueberry shelf life. Institute of Food Technologists Annual Meeting and Food Expo (IFT 2017). June 28, 2017. Las Vegas, NV, USA. (ePoster format. The format for an ePoster is a 15-minute research presentation followed immediately by 5 minutes of questions with a small seated audience).
12. Almenar, E. Shelf-life prediction of packaged foods. 1st Food Aid Packaging Solutions Workshop Series. A USAID, USDA, and MSU Collaborative effort. May 24, 2017. East Lansing, MI, USA.
13. Almenar, E. An overview of shelf life simulation of packaged food: methodologies, experimental designs, equations, and data analysis techniques. 2016 IFT Food Packaging Symposium. July 18, 2016. Chicago, IL, USA.
14. Croshon, H.; Gonzalez-Buesa, J. (P); Almenar, E. Development, characterization, and validation of new plastics made from natural resources. 2015 Mid-Michigan Symposium for Undergraduate Research Experiences (Mid-SURE). July 22, 2015. East Lansing, MI, USA.
15. Almenar, E. Extending the shelf life of food using active packaging based on water regulation– A case study. 2015 IFT Food Packaging Symposium. July 12, 2015. Chicago, IL, USA.
16. González-Buesa, J. (P); Page, N.; Kaminski, C.; Ryser, E.; Beaudry, R.; Almenar, E. Interactions between atmospheres and sanitizers and their effect on the quality and safety of packaged fresh-cut celery (*Apium graveolens* L.). American Society for Horticultural Science Annual Meeting (ASHS). July 28-31, 2014. Orlando, Florida, USA.
17. Adzaly, N.Z.; Jackson, A.; Villalobos-Carvajal, R. (P); Kang, I.; Almenar, E. Development of a novel casing made of chitosan and its performance under traditional sausage manufacturing conditions. Shelf Life International Meeting (SLIM). June 11-13, 2014. Brunswick, New Jersey, USA (presented by Hayati Samsudin).
18. Jackson, A.; Adzaly, N.Z.; Almenar, E.; Ryser, E.; Harte, J. Antimicrobial properties of a novel sausage casing. MSU Sumer research opportunity program. July 24, 2013. East Lansing, MI, USA.
19. Gartner, H.; Page, N.; Harte, J.; González-Buesa, J. (P); Almenar, E. Evaluation of packaged celery sticks using quantitative descriptive sensory analysis. International Controlled and Modified Atmosphere Research Conference (CAMA 2013). June, 3-7, 2013. Trani, Italy.
20. Page, N.; Curlew, S.; Afrifah, K. (P); Wu, C.; Ryser, E.; Beaudry, R.; Almenar, E. Exploring novel packaging technologies on escherichia coli growth in baby spinach. International Controlled and Modified Atmosphere Research Conference (CAMA 2013). June, 3-7, 2013. Trani, Italy.
21. González-Buesa, J. (P); Page, N.; Kaminski, C.; Ryser, E.; Beaudry, R.; Almenar, E. Comparison of initial in-package gas composition and material on the safety and

- quality of fresh-cut celery (*Apium graveolens* L.). International Controlled and Modified Atmosphere Research Conference (CAMA 2013). June, 3-7, 2013. Trani, Italy.
22. Kaminski, C.; Page, N.; Almenar, E.; Ryser, E. Effects of packaging atmosphere and size on the growth of *listeria monocytogenes* on fresh-cut celery sticks during refrigerated storage. Annual Meeting of the International Association of Food Protection (IAFP 2013). July 31, 2013. North Carolina, USA.
 23. Lee, R.; Ryser, E.; Fulbright, D.; Almenar, E. 2012. Effect of rigid containers on the shelf life of shell-on fresh chestnuts at retail temperatures. American Society for Horticultural Science Annual Meeting. July 31-August 3, 2012. Miami, Florida, USA.
 24. Sobon, S.; Johnson, D.; Miller, A.; Morse, R.; Almenar, E. 2011. A new marketing approach for minimally processed onions. The 2011 University Undergraduate Research and Arts Forum (UURAF). April, 8, 2011. MSU, East Lansing, MI, USA (Award winners in the category: Health, Food, and Wellness).
 25. Koutsimanis, G.; Harte, J.; Bix, L.; Harte, B.; Whiting, M.; McFerson, J.; Almenar, E. 2010. Measuring supply chain trends in the packaging of stem-free fresh sweet cherries a sustainable approach in package design, product characteristics and expectations. American Society for Horticultural Science Annual Meeting (ASHS). August, 2-5, 2010. Palm Desert, California, USA.
 26. Smolarski, J.; Joo, M.J.; Almenar, E. 2010. Effect of packaging design and materials on the aroma profile of 'Chester' blackberries under retail conditions. American Society for Horticultural Science Annual meeting (ASHS). August, 2-5, 2010. Palm Desert, California, USA.
 27. Benyathiar, P.; Almenar, E.; Auras, R.; Harte, J.; Harte, B. Ryser, E. 2010. A microperforated pouch made of poly(lactic acid) for fresh-cut green lettuce. Institute of Food Technologists Annual Meeting and Food Expo (IFT). July, 18-20, 2010. Chicago, IL, USA. (Oral competition (Fruits and Vegetables Division: Food Packaging Division)).
 28. Benyathiar, P.; Almenar, E.; Auras, R.; Ryser, E.; Harte, J.; Harte, B. An environmentally friendly alternative to the widespread petroleum-based flexible pouches for ready-to-eat green leaves. Institute of Food Technologists Annual Meeting and Food Expo (IFT). June, 6-10, 2009. Anaheim, CA, USA. (Student Oral Professional Development: Fruit and Vegetables Products)).
 29. Lee, R.S.; Almenar, E.; Auras, R.; Harte, J.; Harte, B.; Rubino, M. Characterization of the poly(lactic acid) sheet during and after exposure to main aroma compounds of food. International Symposium on Polymers and the Environment: Emerging Technology and Science. (BEPS 2009). June, 16-19. Chicago, IL, USA.
 30. Legowo, A.; Almenar, E. Blending of PVOH with enzymatically modified starch to reduce water attack. International Symposium on Polymers and the Environment: Emerging Technology and Science. (BEPS 2009). June, 16-19. Chicago, IL, USA.
 31. Almenar, E. Application of poly(lactic acid) to fresh produce packaging. Conference of food Engineering (CoFE 2009). April, 5-9. Ohio, USA.
 32. Almenar, E.; Samsudin, H.; Auras, R.; Harte, B.; Harte, J.; Rubino, M. Environmentally friendly microperforated containers for improving postharvest berry shelf life. American Society for Horticultural Science Annual Meeting 2009 (ASHS 2009). July 25-28. Mississippi, Missouri, USA.
 33. Joo, M.J.; Samsudin, H.; Almenar, E.; Auras, R.; Harte, J.; Harte, B. Shelf life study of blackberry fruits in an eco-friendly container (ASHS 2009). American Society for Horticultural Science Annual Meeting 2009. July, 25-28. Mississippi, Missouri, USA.

34. Nguyen, T.; Almenar, E. Aloe vera-Chitosan Blend as a new edible coating for improving the shelf-life of strawberry (*Fragaria x ananassa*) during refrigerated storage. The 2009 University Undergraduate Research and Arts Forum (UURAF 2009). MSU, East Lansing, MI, USA.
35. Huber, L.; Winger, B.; Almenar, E. Development and characterization of bio-based antimicrobial films based on polylactic acid combined with salts. The 2009 University Undergraduate Research and Arts Forum (UURAF 2009). MSU, East Lansing, MI, USA.
36. Almenar, E.; Samsudin, H.; Auras, R.; Rubino, M.; Harte, B. Bio-based containers and 2E-hexenal: commercial and environmental benefits to prolong blueberries shelf life. American Society for Horticultural Science Annual Meeting (ASHS 2008). Orlando, Florida, USA.
37. Almenar, E.; Samsudin, H.; Auras, R.; Rubino, M.; Harte, B. Production and Mass Transfer Determination of Biodegradable Active Films. BioEnvironmental Polymer Society 14th Annual Meeting (BEPS 2007). International Symposium on Polymers and the Environment: Emerging Technology and Science. Vancouver, Washington, USA.
38. Almenar, E.; Auras, R.; Rubino, M.; Harte, B. Extended preservation of small fruits by release of 2E-hexenal from poly(lactide) films. American Society for Horticultural Science Annual Meeting (ASHS 2007). Scottsdale, Arizona, USA.
39. Almenar, E.; Auras, R.; Rubino, M.; Harte, B. Encapsulation of naturally occurring antifungal compounds into β -cyclodextrins: A new technology for reducing postharvest losses. American Society for Horticultural Science Annual Meeting (ASHS 2006). July, 26-29. New Orleans, USA.
40. Almenar, E.; Auras, R.; Rubino, M.; Harte, B. Application of environmentally friendly antimicrobial packaging films to avoid postharvest fungal growth. International Degradable Plastic Symposium: Status of Biobased and Synthetic Polymer Technology (BEPS 2006). Chicago, IL, USA.
41. Almenar, E., Cava, D.; Del Valle, V.; Lagarón, J.M.; Catalá, R.; Gavara, R. Mass transport across polymeric pore films. IX Simposio Latinoamericano de Polímeros. VII Congreso Iberoamericano de polímeros (SLAP 2004). Valencia, Spain.
42. Cava, D.; Lagarón, J.M.; Almenar, E.; Catalá, R.; Gavara, R. Caracterización mediante FT-IR de las propiedades de transporte de masa de compuestos de bajo peso molecular a través de películas poliméricas. IX Simposio Latinoamericano de Polímeros. VII Congreso Iberoamericano de polímeros (SLAP 2004). Valencia, Spain.
43. Almenar, E., Cava, D.; Del Valle, V.; Lagarón, J.M.; Catalá, R.; Gavara, R. Mass transport across polymeric pore films. II Congress of Young Researchers on Polymers (JIP 2004). Zarautz, Spain.
44. Cava, D.; Lagarón, J.M.; Almenar, E.; Catalá, R.; Gavara, R. Caracterización de las propiedades de transporte de componentes de aromas alimentarios en films poliméricos mediante técnicas FT-IR. II Congress of Young Researchers on Polymers (JIP 2004). Zarautz, Spain.
45. López-Rubio, A.; Hernández-Muñoz, P.; Almenar, E.; Lagarón, J.M.; Catalá, R.; Gavara, R.; Pascall, M.A. Effect of high pressure treatments on the properties of food packaging materials. International Conference Engineering and Food (ICEF9 2003). Montpellier, France.

POSTERS

1. Duguma, H., Tatem, I., Holmes, F., Sawant, P., Beaudry, R., Almenar, E. 2022. Shelf-life extension of cherry tomatoes using novel sustainable packaging. Fresh Produce Research Center at the International Fresh Produce Association Show. October 27, 2022. Orlando, Florida, USA. (Invited poster presented by E. Almenar).
2. Tatem, I., Duguma, H.T., Almenar, E. 2022. Comparison of the shelf life of tomatoes with clamshell and polylactic acid/orange peel powder packages. Mid-Michigan Symposium for Undergraduate Research Experiences (Mid-SURE 2022). July 27, 2022. Virtual.
3. Fennel, K.; Fehlberg, J.; Singh, S.; Cho, S.; Almenar, E. Consumer behavior towards packaging made of agricultural waste for food. IFT FIRST Annual Event and Expo. July 11, 2022. Chicago, IL, USA.
4. Duguma, H.; Fehlberg, J.; Macke, P.; Cho, S.; Almenar, E. Orange peel powder as a filler for plastic films for food packaging applications: a case study in bread. IFT FIRST Annual Event and Expo. July 11, 2022. Chicago, IL, USA.
5. Fennel, K.; Fehlberg, J.; Singh, S.; Cho, S.; Almenar, E. Consumer behavior towards packaging made of agricultural waste for food. The 2021 Mid-Michigan Symposium for Undergraduate Research Experiences (Mid-SURE). Virtual. (<https://www.youtube.com/watch?v=tsTh1-OHNa4&t=153s>)
6. Fehlberg, J.; Lee, Chun-Lung, Matuana, L.M.; Almenar, E. Converting agricultural waste into packages. The 2018 United Fresh University Showcase. June 25, 2018. Chicago, Illinois, USA.
7. Spruit, D.; Almenar, E. Step isotherm research considering porous materials for water adsorption/desorption analysis. The 2017 Mid-Michigan Symposium for Undergraduate Research Experiences (Mid-SURE). July 26, 2017. East Lansing, Michigan, USA.
8. Awalgaonkar, G., Almenar, E. Impact of temperature and relative humidity on the ethylene sorption capacity of selected scavengers. The 2017 United Fresh Convention. June 14, 2017. Chicago, Illinois, USA.
9. Lopez, K., Fehlberg, J. A., Oglesby, M.B., Lee, C-L., Ryser, E., Harte, J., Cho, S., Rubino, M., Almenar, E. Novel antimicrobial pouch to extend produce shelf life: a case study on blueberries. The 2017 United Fresh Convention. June 14, 2017. Chicago, Illinois, USA (presented by Eva Almenar).
10. da Rocha Neto, A.C.; Di Piero, R. M.; Marachin, M.; Almenar, E. Determination of Factors Affecting the Entrapment Efficiency of β -cyclodextrins and Their Effects on the Formation of Inclusion Complexes Containing Essential Oils. Institute of Food Technologists Annual Meeting and Food Expo (IFT 2016). July 19, 2016. Chicago, Illinois, USA.
11. Chopra, S. (P); Dhumal, S. (P); Abeli, P.; Ryser, E.; Beaudry, R.; Almenar, E. Moisture regulation to control microbial growth on packaged produce. The 2016 United Fresh Convention. June 21, 2016. Chicago, Illinois, USA (presented by Eva Almenar).
12. Wilson, C.; Green, M.; Kim, K.; Costigan, M.; Camêlo Guimarães, G.H.; González-Buesa, J. (P); Almenar, E. Viability of protein-based packages for blueberries retailed in vending machines. The 2016 United Fresh Convention. June 21, 2016. Chicago, Illinois, USA.
13. Dao, L.; Hernández-Muñoz, P.; Almenar, E. 2016. Developing and characterizing gels with antimicrobial capacity for food packaging applications. The 2016 University Undergraduate Research and Arts Forum (UURAF 2016). April 8, 2016. East Lansing,

- MI, USA (Award Winner in the poster category of Environmental Science & Natural Resources-Section 1 for the 2016 University Undergraduate Research and Art Forum (UURAF) at MSU).
14. Ryser, E. T.; Marks, B. P.; Almenar Rosaleny, E. M.; Dolan, K. D.; Beaudry, R. M.; Rubino, M.; Jeong, S.; Harte, J. B.; Vorst, K. L.; Schaffner, D. W.; Wojtala, G.; Scharff, R. An integrated approach to enhance the microbial safety of fresh-cut fruits and vegetables during processing, packaging and distribution. Poster presented at USDA Project Director's Meeting, International Association for Food Protection. July 25, 2015. Portland, OR, USA.
 15. Croshon, H.; Gonzalez-Buesa, J. (P); Almenar, E. Development, characterization, and validation of new plastics made from natural resources. 2015 Mid-Michigan Symposium for Undergraduate Research Experiences (Mid-SURE). July 22, 2015. East Lansing, MI, USA.
 16. Dhingra, D. (P); Chopra, S. (P); Ryser, E.; Almenar, E. Microbial quality and safety of diced tomatoes as affected by sanitation and packaging atmosphere during storage at 7 °C.. United Fresh 2015 Convention. June 09, 2015. Chicago, Illinois, USA (presented by Eva Almenar).
 17. González-Buesa, J. (P); Pokryfki, M.L.; Anthes C.; Almenar, E. Development of a novel film made from natural resources for produce packaging. United Fresh 2015 Convention. June 09, 2015. Chicago, Illinois, USA (presented by Eva Almenar).
 18. Vanderschaaf, N.; Szczygiel, E.; Yaganza E-S. (P); Harte, J.; Almenar, E. Sensory and physico-chemical quality of diced tomatoes as affected by different in-package gas compositions. United Fresh 2015 Convention. June 09, 2015. Chicago, Illinois, USA (presented by Eva Almenar).
 19. Dhingra, D. (P); Chopra, S. (P); Ryser, E.; Almenar, E. Microbial quality and safety of diced tomatoes as affected by sanitation and packaging atmosphere during storage at 7 °C. Institute of Food Technologists Annual Meeting and Food Expo (IFT 2015). July 13, 2015. Chicago, Illinois, USA.
 20. Scollon, A.; Page, N.; Almenar, E.; Ryser, E. Effect of sanitizer and in-package atmosphere on *Listeria monocytogenes* growth in diced yellow onions. Annual Meeting of the International Association of Food Protection (IAFP14). August 3-6, 2014. Indianapolis, Indiana, USA.
 21. González-Buesa, J. (P); Page, N.; Kaminski, C.; Ryser, E.; Beaudry, R.; Almenar, E. 2014. Safety and quality of fresh-cut celery as affected by different sanitizers and atmospheres. United Fresh 2014 Convention. June 11, 2014. Chicago, Illinois, USA (presented by Eva Almenar).
 22. Page, N.; González-Buesa, J. (P); Huston, E.; Curlew, S.; Ryser, E.; Almenar, E. 2014. Interactions between sanitizing treatments and packaging gas compositions and their effects on the growth of spoilage microorganisms and *Salmonella* on fresh-cut onions. United Fresh 2014 Convention. June 11, 2014. Chicago, Illinois, USA (presented by Eva Almenar).
 23. González-Buesa, J. (P); Schwalm, J.; Almenar, E. Suitability of a novel bio-based material for packaging food products. Shelf Life International Meeting (SLIM). June 11-13, 2014. Brunswick, New Jersey, USA (presented by Hayati Samsudin).
 24. Jackson, A.; Adzaly, Z.; Page, N.; Almenar, E.; Ryser, E.; Harte, J. 2013. Antimicrobial properties of a novel sausage casing. MSU Symposium for Undergraduate Research Experience. July 24, 2013. East Lansing, MI, USA.

25. González-Buesa, J. (P); Page, N.; Beaudry, R.; Almenar, E. 2013. Impact of in-package gas compositions on the color and texture of fresh-cut celery. United Fresh 2013 Convention. May 14, 2013. San Diego, California, USA (presented by Eva Almenar).
26. Gartner, H.; González-Buesa, J. (P); Page, N.; Harte, J.; Almenar, E. Development of a novel sensory method to evaluate the texture changes in fresh-cut and whole produce. United Fresh 2013 Convention. May 14, 2013. San Diego, California, USA (presented by Eva Almenar).
27. Gartner, H.; Page, N.; Harte, J.; Almenar, E. Development of a novel descriptive sensory analysis method to evaluate the texture changes in fresh-cut celery sticks. Institute of Food Technologists Annual Meeting and Food Expo (IFT 2013). July 14-16, 2013. Chicago, Illinois, USA.
28. Page, N.; Curlew, S.; Afrifah, K. (P); Ryser, E.; Beaudry, R.; Almenar, E. The effect of different packaging technologies on *Escherichia coli* growth in baby spinach. Institute of Food Technologists Annual Meeting and Food Expo (IFT 2013). July 14-16, 2013. Chicago, Illinois, USA. (Poster competition (Food Microbiology Division: Food Safety & Defense Posters)).
29. Koutsimanis, G.; Gartner, H.; Harte, J.; Almenar, E. Shelf-life extension of fresh sweet cherries using a microperforated biodegradable packaging system. Institute of Food Technologists Annual Meeting and Food Expo (IFT 2013). July 14-16, 2013. Chicago, Illinois, USA. (Fruits and Vegetables Division: Food Processing and Packaging Posters) (presented by Hunter Gartner).
30. Balaguer, M.P.; Fajardo, P.; Gavara, R.; Almenar, E.; Hernández-Muñoz, P. 2012. Active packaging of cheese with bioplastics based on wheat proteins and natural antimicrobials. Institute of Food Technologists Annual Meeting and Food Expo (IFT 2013). July 14-16, 2013. Chicago, Illinois, USA. (Food Packaging Division: Food Processing & Packaging Posters) (presented by Pilar Hernández-Muñoz).
31. Rai, D.R. (P); Almenar, E.; Joo, M.J. Estimation of controlled release of 2E-hexanal under varying relative humidity conditions for food packaging application. 21st Indian Convention of Food Scientists and Technologists. January 20-21, 2012. Pune, Maharashtra, India.
32. Balaguer, M.P.; Gartner, H.; Gavara, R.; Almenar, E.; Hernández-Muñoz, P. Effectiveness of wheat gluten-based films containing naturally occurring cinnamaldehyde and natamycin against the growth of main postharvest fungi. United Fresh 2012 Convention. May 1, 2012. Dallas, Texas, USA (presented by Eva Almenar).
33. Lee, R.; Ryser, E.; Fulbright, D.; Almenar, E. 2012. Effect of rigid containers on the shelf life of shell-on chestnuts under retail storage conditions. United Fresh 2012 Convention. May 1, 2012. Dallas, Texas, USA (presented by Eva Almenar).
34. Ryser, E.; Mark, B.; Almenar, E.; Dolan, K.; Vorst, K.; Wojtala, G.; Schaffner, D.; Scharff, R.; Beaudry, R.; Rubino, M.; Jeong, S.; Siddiq, M.; Harte, J. Minimizing microbial food safety hazards of fresh and fresh-cut fruits and vegetable. United Fresh 2012 Convention. May 1, 2012. Dallas, Texas, USA (presented by Eva Almenar).
35. Almenar, E.; Humes, A.; Lee, R.; Sobon, S.; Johnson, D.; Morse, R.; Sidiqq, M.; Harte, J.; Ryser, E.; Harte, B. 2011. A new marketing approach for minimally processed onions. United Fresh 2011 Convention. May 3, 2011. New Orleans, LA, USA.

36. Balaguer, M.P.; Almenar, E.; Gavara, R.; Hernández-Muñoz, P. Antifungal activity of biopolymers made from wheat gluten containing naturally occurring cinnamaldehyde and natamycin. American Society for Horticultural Science Annual Meeting (ASHS 2011). September 25-28, 2011. Waikoloa, Hawaii, USA (presented by Randy Beaudry).
37. Koutsimanis, G.; Harte, J.; Bix, L.; Almenar, E. Impact of storage conditions and package design on the shelf life of stem-free cherries. The Washington State Horticultural Association's 54th IFTA Annual Conference & Intensive Workshop: Sustainable Innovation (IFTA 2011). February 26, 2011. Pasco, WA, USA (presented by Matthew Whiting).
38. Harte, J.; Gartner, H.; Almenar, E.; Samsudin, H. Using antioxidant combinations to improve the quality of intermediate moisture eggs under accelerated storage. Institute of Food Technologists Annual Meeting and Food Expo (IFT 2011). New Orleans, LA, USA (Division: Sensory Science).
39. Koutsimanis, G.; Harte, J.; Bix, L.; Almenar, E. Impact of storage conditions and package design on the shelf life of stem-free cherries. The Washington State Horticultural Association's 106th Annual Meeting (WSHA 2010). December 6-8, 2011. Portland, WA, USA (presented by Matthew Whiting).
40. Koutsimanis, G.; Harte, J.; Bix, L.; Almenar, E. A new retail package for fresh sweet cherries. The 2010 Great Lakes Fruit, Vegetable & Farm Market EXPO. December 6-8, 2011. Grand Rapids, MI, USA.
41. Smolarski, J.; Joo, M.J.; Almenar, E. Effect of packaging on the evolution of the aroma profile of blackberry fruit during commercialization. The 2010 University Undergraduate Research and Arts Forum (UURAF 2010). April 16, 2010. East Lansing, MI, USA.
42. Lewandowski, N.; Joo, M.J.; Almenar, E. Effects of package design and material on anthocyanin content of blackberries. The 2010 University Undergraduate Research and Arts Forum (UURAF 2010). April 16, 2010. East Lansing, MI, USA.
43. Koutsimanis, G.; Harte, J.; Bix, L.; Harte, B.; Whiting, M.; McFerson, J.; Almenar, E. Measuring supply chain trends in the packaging of stem-free fresh sweet cherries: a sustainable approach in package design, product characteristics and expectations. United Fresh Convention. April 23, 2010. Las Vegas, Nevada, USA (presented by Eva Almenar).
44. Joo, M.J.; Auras, R.; Harte, J.; Almenar, E. 2010. Comparative shelf life study of blackberry fruit in bio-based and petroleum-based containers under retail storage conditions. United Fresh Convention. April 23, 2010. Las Vegas, Nevada, USA (presented by Eva Almenar).
45. Joo, M.J.; Nayaran, R.; Auras, R.; Almenar, E. Bends of poly(lactic acid) and modified starch. Global Plastic Environmental Conference (GPEC 2010). March 8-10, 2010. Orlando, Florida, USA.
46. Humes, A.; Harte, B.; Almenar, E.; Harte, J.; Siddiq, S.; Novak, D. Development of a package system for fresh peeled onions for retailed markets. ANR Week Luncheon Reception. March 9, 2010. East Lansing, Michigan, USA.
47. Joo, M.J.; Auras, R.; Harte, J.; Almenar, E. Comparative study of blackberry fruit in bio-based and petroleum-based containers under retail storage conditions. Institute of Food Technologists Annual Meeting and Food Expo (IFT 2010). July 18-20, 2010. Chicago, IL, USA. (Fruits and Vegetables Division: Food Packaging Division).

48. Benyathiar, P.; Almenar, E.; Auras, R.; Harte, J.; Harte, B. Ryser, E. 2010. A microperforated pouch made of poly(lactic acid) for fresh-cut green lettuce. Institute of Food Technologists Annual Meeting and Food Expo (IFT 2010). July 18-20, 2010. Chicago, IL, USA. (Fruits and Vegetables Division: Food Packaging Division).
49. Humes, A.; Harte, B.; Almenar, E.; Siddiq, M.; Harte, J. Development of a packaging system for fresh peeled onions in retail markets. Institute of Food Technologists Annual Meeting and Food Expo (IFT 2010). July 18-20, 2010. Chicago, IL, USA. (Fruits and Vegetables Division: Food Packaging Division).
50. Whiting, M.D.; Dhingra, A.; Oraguzie, N.; Zhang, Q.; Allard, R.; Bryan, V.; Almenar, E.; Grant, J.; Harte, J.; Long, L.; Pierce, F.; Ross, C.; Seavert, C. A total systems approach to developing a sustainable stem-free sweet cherry production, processing, and marketing system. 6th International Cherry Symposium. November 16-19, 2010. Renaca, Chile.
51. Whiting, M.D.; Dhingra, A.; Oraguzie, N.; Zhang, Q.; Allard, R.; Bryan, V.; Almenar, E.; Grant, J.; Harte, J.; Long, L.; Pierce, F.; Ross, C.; Seavert, C. A total systems approach to developing a sustainable stem-free sweet cherry production, processing, and marketing system. Washington State Hort. Association Annual Meeting. December 6-8, 2010. Yakima, Washington, USA.
52. Whiting, M.D.; Dhingra, A.; Oraguzie, N.; Zhang, Q.; Allard, R.; Bryan, V.; Almenar, E.; Grant, J.; Harte, J.; Long, L.; Pierce, F.; Ross, C.; Seavert, C. A total systems approach to developing a sustainable stem-free sweet cherry production, processing, and marketing system. Cherry Institute meeting. January, 2010. Yakima, Washington, USA.
53. Benyathiar, P.; Almenar, E.; Auras, R.; Ryser, E.; Harte, J.; Siddiq, M.; Harte, B. An environmentally friendly alternative to the widespread petroleum-based flexible pouches for ready-to-eat green leaves. Institute of Food Technologists Annual Meeting and Food Expo (IFT 2009). June, 6-10. Anaheim, CA, USA. (Fruits and Vegetables Division: Safety and Quality).
54. Joo, M.J.; Samsudin, H.; Almenar, E.; Auras, R.; Harte, J.; Harte, B. Evaluation of biodegradable antimicrobial packaging films for highbush blueberries. Institute of Food Technologists Annual Meeting and Food Expo (IFT 2009). June, 6-10. Anaheim, CA, USA. (Fruits and Vegetables Division: Food Packaging Division).
55. Samsudin, H.; Almenar, E.; Auras, R.; Harte, B.; Harte, J.; Rubino, M. Microperforated PLA: a new environmentally friendly technology to improve blueberry shelf life. Institute of Food Technologists Annual Meeting and Food Expo (IFT 2009). June, 6-10. Anaheim, CA, USA. (Fruits and Vegetables Division: Safety and Quality).
56. Patnarain, B.; Almenar, E.; Auras, R.; Ryser, E.; Harte, J.; Siddiq, M.; Harte, B. A sustainable package for fresh-cut green salad. The United Fresh Convention 2009. April, 21-24. Las Vegas, Nevada, USA (presented by Eva Almenar).
57. Samsudin, H.; Almenar, E.; Auras, R.; Harte, B.; Harte, J.; Rubino, M. Microperforated PLA: a new environmentally friendly technology to improve blueberry shelf life. Graduate Academy Conference 2009 (GAC 2009). Michigan State University. East Lansing, MI, USA.
58. Patnarain, B.; Almenar, E.; Auras, R.; Ryser, E.; Harte, J.; Siddiq, M.; Harte, B. Bioplastic containers for fresh-cut green salad. Graduate Academy Conference 2009 (GAC 2009). Michigan State University. East Lansing, MI, USA.

59. Lee, R.S.; Almenar, E.; Auras, R.; Harte, J.; Harte, B.; Rubino, M. Characterization of the poly(lactic acid) sheet during and after exposure to main aroma compounds of food. Graduate Academy Conference 2009 (GAC 2009). Michigan State University. East Lansing, MI, USA.
60. Legowo, A.; Almenar, E. A relationship between an enzymatic modified starch and water. The 2009 University Undergraduate Research and Arts Forum (UURAF 2009). MSU, East Lansing, MI, USA.
61. Benyathiar, P.; Almenar, E.; Auras, R.; Harte, J.; Siddiq, M.; Harte, B. Sustainable Food Package for Fresh-cut Green Salad. Packaging Executives Forum-II. Jan/2009, East Lansing, MI, USA.
62. Almenar, E.; Samsudin, H.; Auras, R.; Rubino, M.; Harte, B. Development and characterization of a biodegradable active film. Packaging Executives Forum-II. Jan/2009, East Lansing, MI, USA.
63. Almenar, E.; Samsudin, H.; Auras, R.; Harte, B.; Rubino, M. Biodegradable packaging with 2E-Hexenal: an improvement of blueberry marketable quality with less environmental impact. IFT 2008 Annual Meeting & Food Exposition. New Orleans, LA, USA.
64. Samsudin, H.; Almenar, E.; Auras, R.; Harte, B.; Rubino, M. Innovative Container to prolonging the shelf life of blueberry fruit. IFT 2008 Annual Meeting & Food Exposition. New Orleans, LA, USA.
65. Almenar, E.; Hernández-Muñoz, P.; Gavara, R. Evolution of aroma volatiles in coated strawberries under refrigerated storage. American Society for Horticultural Science Annual Meeting (ASHS 2008). Orlando, Florida, USA.
66. Almenar, E.; Samsudin, H.; Auras, R.; Rubino, M.; Harte, B. PLA and 2E-hexenal: commercial and environmental benefits to prolong blueberries shelf life. Packaging Executives Forum-I. Jan/2008, East Lansing, MI, USA.
67. Almenar, E.; Samsudin, H.; Auras, R.; Rubino, M.; Harte, B. Development and characterization of a biodegradable active film. 23rd IAPRI Symposium on Packaging (IAPRI 2007). Windsor, England (presented by Rafael Auras).
68. Almenar, E.; Auras, R.; Rubino, M.; Harte, B. PLA- β CD-2E-hexenal: A friendly environmental antimicrobial film to prolong blueberry fruit shelf life. IFT 2007 Annual Meeting & Food Exposition. Chicago, IL, USA.
69. Almenar, E., Wharton, P., Auras, R., Rubino, M. and Harte, B. Release of acetaldehyde from beta-cyclodextrins to prevent spoilage of fresh produce due to postharvest diseases. 2007 APS/SON Joint Meeting. July, 28-August, 1. San Diego, CA, USA.
70. Almenar, E.; Hernández-Muñoz, P.; López-Carballo, G.; González, L.; Lagarón, J.M.; Catalá, R.; Gavara, R. Effects of temperature on the fungicidal effectiveness of three natural compounds against *Botrytis cinerea*. 1st International Conference on Environmental Industrial and Applied Microbiology (BioMicroWorld 2005). Badajoz, Spain.
71. Almenar, E.; López-Rubio, A.; Del Valle, V.; Gavara, R.; Catalá, R.; Lagarón, J.M. Study and development of an equilibrium modified atmosphere packaging system for wild strawberries. 3^o International Symposium on Food Packaging: Ensuring the Safety, Quality and Traceability of Foods (ILSI Europe-2004). Barcelona, Spain.
72. Hernández-Muñoz, P.; López-Rubio, A.; Almenar, E.; Langarón, J.M.; Gavara, R. Polymerized gliadins from wheat gluten as food packaging biomaterials. 3^o

International Symposium on Food Packaging: Ensuring the Safety, Quality and Traceability of Foods (ILSI Europe 2004). Barcelona, Spain.

73. Hernández-Muñoz, P.; Almenar, E.; Cava, D.; Lagarón, J.M; Catalá, R.; Gavara, R. Effects of the chemical nature of the plasticizer on the mechanical and water barrier properties of cysteine treated gliadin films. 12th IAPRI World Conference on Packaging (IAPRI 2004), Stockholm, Sweden.
74. Del Valle, V.; Almenar, E.; Sebastián, R.; Catalá, R.; Gavara, R. Segments on mandarin package in MAP. III Ibero American Congress on Food Engineering (CIBIA 2001). Valencia, Spain.
75. Galdeano, P.; Del Valle, V.; Almenar, E.; Sebastián, R.; Catalá, R.; Gavara, R. Cloves of garlic package in MAP. III Ibero American Congress on Food Engineering (CIBIA 2001). Valencia, Spain.

GOVERNANCE AND SERVICE ACTIVITIES

DEPARTMENT SERVICE

- Member of faculty search committee (Wood and Cellulosic-based Packaging; tenure track position; rank of assistant professor; November/2021- May/2022)
- Member of the search committee for the Director of the School of Packaging (tenure track position; rank of professor; October/18-July/19).
- Chair of the search committee for the Academic Advising Specialist of the School of Packaging (full-time position in the continuing system; May/18- July/18).
- Member of faculty search committee (Toxicology of Packaging Materials; tenure track position; rank of assistant professor; October/2015- August/2016 and toxicology and safety of food packaging; tenure track position; rank of assistant professor; October/16-May/17).
- Member of faculty search committee (Polymer Chemist; tenure track position; rank of assistant professor; August/15-July/16).
- Chair and member of the School of Packaging Advisory committee (Chair: August/20-August/21; August/16-August/17; member: August/15-August/16; August/18-August/20; August/22-present).
- Chair and member of the School of Packaging Curriculum committee (Chair: August/14-August/15; August/21-August/22; member: May/09-April/10; September/11-August/12; August/13-August/14; August/17-August/18; August/20-August/21).
- Chair of the School of Packaging Undergraduate Research committee (May/15-August/16).
- Chair and member of the School of Packaging Reappointment and Promotion committee (Chair: August/21-November/21, Member: October/19-November/19; September/22-August/23).
- Mentor of undergraduate participants in the School of Packaging Undergraduate Research Program (FS15; SuS16; FS16; SuS17; FS18; SS19; SS20; Su22).
- Member of the School of Packaging Ad hoc Curriculum Committee, (October 1, 2014 - February 6, 2015).
- Member of the School of Packaging Graduate committee (May/10-April/11).
- Member of the School of Packaging Research committee (May/10-April/11).
- Member of the School of Packaging Graduate affairs committee (May/10-April/11).

COLLEGE SERVICE

- Member of the multi-state research project “S-294 Multi-State Project on Postharvest Quality and safety in Fresh Cut Vegetables and Fruits” representing Michigan State University AgBioResearch (2009-present).
- Member of the CANR’s Global Strategy Advisory Committee (March/18-September/18).
- Mentor of undergraduate participants in the College of Agriculture and Natural Resources Undergraduate Research Program (2010, 2011, 2014, 2016, 2018).
- Ex-officio of the Teaching and Academic Policy Committee (August/15-August/17).
- Mentor of undergraduate and high-school participants in the COHORT (College-High School Research Teams) Program (2016).
- Panelist of the Global Food Security and Systems at the 2016 World Food Prize Michigan Youth Institute (May 12, 2016).
- Member of the Evaluating Faculty Mentoring in the College of Agriculture and Natural Resources Committee (09/21/15 & 10/21/15).

UNIVERSITY SERVICE

- Member of the University Committee on Undergraduate Education (August/15-August/2017).
- Mentor of MSU Summer Research Opportunities Program (SROP) participants (May 27-July 27, 2013, May 18-July 23, 2015, May 11-July 28, 2021; May 16-July 28, 2022) (<http://www.grad.msu.edu/SROP>).
- Student recruiter for The Michigan State University College Assistance Migrant Scholars Program (MSU CAMP) (March 22, 2012).
- Mentor of undergraduates with an Honors College’s professional assistantship (2010, 2011, 2013-20, 2022-present).
- Judge for the University Undergraduate Conference and Art Forum (UURAF), Michigan State University, East Lansing, MI, USA (2009, 2010, 2011, 2016).
- Judge for the Graduate Academic Conference (GAC), Michigan State University, East Lansing, MI, USA (2009).
- Created and offered the Grandparents University Sessions: With or Without Packaging: Which Cereals Do You Like More? Session I (June, 2009) and Session II (July, 2009).

PROFESSIONAL SERVICE

- Reviewer of peer-reviewed journals (107 manuscripts).
- Reviewer of book chapters (1 book chapter).
- Journal of Food Protection editorial board (2019-present).
- Reviewer of research project proposals (4 proposals).
- Reviewer of papers for conferences proceedings (2).
- Reviewer of technical research paper abstracts for the Institute of Food Technologists Annual Meeting (2015-present).
- Judge for the food packaging oral competition at different IFT Annual Meetings (2014-present).
- Selection of posters for the food packaging poster competition at the 2020 IFT Annual Meeting.

- Organizer and moderator of one of the 2018 IFT Food Packaging Symposium.
- Co-organizer and co-moderator of several IFT Food Packaging Symposia (2015-217).
- Advisory board for research projects (2016-present).

OUTREACH AND EXTENSION/PUBLIC SERVICE

COMMUNICATIONS: PRESENTATIONS TO LAY AUDIENCES

- Almenar, E.; Bai, J., Plotto, A., Zoffoli, J.P. Quality enhancement of berries with environmentally friendly packaging. Presented to USHBC and USABC in Spring Forward 2022: USHBC Blueberry Innovation and Technology Committee. March 3, 2022. Virtual. The meeting was held in Tampa, FI, USA.
- Almenar, E. Introduction to the Research Program of Prof. Almenar. Presented to the SoP Industry Advisory Board. December 17, 2020. East Lansing, Michigan, USA.
- Almenar, E. Research update at the annual S-294 meeting (2020-2015).
- Almenar, E. Food packaging trends. Presented to members of the International Packaging Institute. September 13, 2017. East Lansing, Michigan, USA.
- Almenar, E. and rest of S-294 members. A Research Briefing of the S-294 Multi-State Research Project on Quality and Safety of Fresh-Cut Vegetables & Fruits. Presented at the United Fresh Produce Association Food Safety and Technology Council meeting. June 9th, 2015. Chicago, Illinois, USA.
- Almenar, E. Introduction to the fresh produce packaging research group to the MI tree fruit commission. January 15, 2015. Traverse City, Michigan, USA.
- Almenar, E. Introduction to the fresh produce packaging research group to the U.S. Department of Commerce, SABIT Program, Fruit and Vegetable Processing and Packaging (19 fruit and vegetable processing and packaging professionals from Eurasia). September 10, 2013. East Lansing, Michigan, USA.
- Almenar, E. Development of a biodegradable film to provide extended shelf life, increased safety and sustainability for the produce industries. March 30, 2013. Clarksville, Michigan, USA.
- Almenar, E. Introduction to the School of Packaging and to the fresh produce packaging research group. Visit to Lincoln University. February 13, 2013. Oxford, Pennsylvania, USA.
- Almenar, E. Effect of rigid containers on the shelf life of shell-on chestnuts under retail storage conditions. 2012 Midwest Nut Producers Council. February 25, 2012. Clarksville, Michigan, USA.
- Almenar, E. Extensión de la vida útil de los arándanos mediante el uso de envases. Buenas Prácticas Agrícolas (GAP) para la Producción de Arándanos (Blueberries). Food Safety Risk Management Tools for Spanish-Speaking Audiences (Certificate program). June, 2011. Fennville, Michigan, USA.
- Almenar, E. Bio-based packaging alternatives for the commercialization of fresh chestnuts. 2011 Midwest Nut Producers Council. March 12, 2011. Clarksville, Michigan, USA.
- Almenar, E. Postharvest Shelf life Extension using Packaging Technologies. Risk Management Tools for Food Safety; Good Agricultural Practices (GAP) for Blueberry Production (Certificate Program 2011). May, 2011. Fennville, Michigan, USA.

- Almenar, E. Postharvest Shelf-life Extension using Packaging Technologies. Risk Management Tools for Food Safety; Good Agricultural Practices (GAP) for Blueberry Production (Certificate Program 2011). March, 2011. Fennville, Michigan, USA.
- Almenar, E. “Shelf-stable packaging”. Midwest Chestnut Farm Conference 2010. August 21, 2010. Jackson, Michigan, USA.
- Almenar, E. Adequate Storage and Packaging Technologies for Apples. GAP for Food Safety preparedness for 3rd party audits in apple production (Certificate Program 2010). April 28, 2010. Fennville, Michigan, USA.
- Almenar, E. Postharvest Physiological Disorders and Diseases of Apples. GAP for Food Safety preparedness for 3rd party audits in apple production (Certificate Program 2010). April 28, 2010. Fennville, Michigan, USA.
- Almenar, E. Postharvest Shelf-life Extension using Packaging Technologies. Good Agricultural Practices (GAP) for Food Safety in Blueberry Production (Certificate Program 2010). February 25, 2010. Fennville, Michigan, USA.
- Almenar, E. Postharvest Shelf life Extension using Packaging Technologies. Good Agricultural Practices (GAP) for Food Safety in Blueberry Production (Certificate Program 2009). April, 2009. Fennville, Michigan, USA.

PUBLICATIONS: BROCHURES/HANDOUTS

- Koutsimanis, G.; Harte, J.; Beaudry, R.; Harte, B.; Almenar, E. 2012. Developing a bio-based packaging system for fresh, sweet cherries in WSU IAREC Cherry Field Day Handout (*release: Jun/2012*).
- Koutsimanis, G.; Harte, J.; Bix, L.; Harte, B.; Behe, B.; Gette, K., Almenar, E. 2011. An update on developing a bio-based packaging system for fresh, sweet cherries in WSU IAREC Cherry Field Day Handout (*release: Jun/2011*).
- Koutsimanis, G.; Harte, J.; Bix, L.; Harte, B.; Whiting, M.; McFerson, J.; Almenar, E. 2010. Measuring supply chain trends in the packaging of stem-free fresh sweet cherries: a sustainable approach in package design, product characteristics and expectations in WSU IAREC Cherry Field Day Handout (*release: Jun/2010*).
- Almenar, E.; and Auras, R. 2009. Biodegradable packaging-MSU studies show excellent results for blackberries (*release: Sept/2009*).

SHOWCASES

- University showcase at the 2018 United Fresh Convention. Chicago, Illinois, USA. June 25-26, 2018.
- Showcase at Our Table, part of the Food@MSU initiative, to highlight food-related activities at Michigan State University. East Lansing, MI, USA. June 19, 2018.

TANKS

- The International Fresh Produce Association Biotechnology Food Waste Reduction Think Tank. Virtual. July 26, 2022. (Invited speaker)

GROWER/PRIVATE COMPANY ADVISING

During the last eleven years, I have helped growers and private industry with the commercialization of different perishables, the validation of current packaging systems, the development and validation of packaging alternatives/concepts for new markets for crops, and methodologies for the characterization of materials (~ 72 total). As a result,

better packaging concepts are available in the market and the quality and safety of the fresh produce is being improved.

LANGUAGE PROFICIENCY

Multilingual in Spanish (native), Català (native) and English.