

RESUME

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EDUCATION:

University of Toronto, Ontario, Canada	B.A. Food Chemistry
University of Toronto, Ontario, Canada	M.A. Food Chemistry
University of Massachusetts, Amherst, MA	Ph.D. Food Science & Technology
University of Massachusetts, Amherst, MA	Post-Doctoral Fellow - Food Science & Technology

HONORS:

- . Prince of Wales Gold Medal (1960) Awarded to the top graduating senior at Victoria College, University of Toronto.
- . National Research Council of Canada Scholarship (1961).
- . IFT - General Foods Fellowship (1964).
- . University of Massachusetts Distinguished Teacher Award (1972). (Three awards presented per year on a University-wide basis from among 1500 faculty).
- . William V. Cruess Award for Excellence in Teaching - presented by the Institute of Food Technologists, 1976.
- . Distinguished Food Scientist Award - co-recipient with F.J. Francis, presented by the New York Section of the IFT, 1978.
- . Elected to Fellow of the Institute of Food Technologists, 1979.
- . Recipient of the Third Annual Ethel Austin Martin Visiting Professorship in Human Nutrition at South Dakota State University, January 1983.
- . Recipient of the Lectureship Award from the Philadelphia Section of the IFT for "Dedicated Service and Outstanding Contributions to Food Science and Technology", 1983.
- . Recipient of the 1984 Babcock Hart Award, presented by the Institute of Food Technologists "to honor a person who has distinguished himself/herself by research contributions to food technology which have resulted in improved public health through some aspect of nutrition or more nutritious foods".
- . Named the F.W. Tanner Lecturer by the Chicago Section of the Institute of Food Technologists, 1985.
- . Donald K. Tressler Award for Outstanding Contributions to Food Science and Technology and their Communication to both Scientific Peers and the Public. Presented by the Institute of Food Technologists 1986.
- . Named the Ethel Austin Martin Distinguished Lecturer for 1986. South Dakota State University.
- . Elected to an Honorary Fellow of the Australian Institute of Food Science and Technology. 1987.
- . Recipient of the 1989 Nicholas Appert Award presented by the Institute of Food Technologists to honor a person for preeminence in and contributions to the field of food technology.
- . Elected to President of Phi Tau Sigma, the National Food Science Honors Society, 1992.
- . Recipient of the 1993 Charles A. Black Award for scientific accomplishment and communication presented by the Council for Agricultural Science and Technology (CAST).

- . Named the G. Malcolm Trout Visiting Scholar at Michigan State University, 1993.
- . Named the 1993 Centennial Visiting Professor by the Tokyo University of Fisheries.
- . Recipient of the Carl R. Fellers Award for bringing honor and recognition to the profession of Food Science. Presented by the Institute of Food Technologists, 1995.
- . Named a Fellow of the American College of Nutrition, 1996.
- . Named the Ernest Newberry Memorial Lecturer for the 14th International SAAFoST Congress in Pretoria, South Africa, 1997.
- . Named a member of the IFT Chief Research Officer's Food Council, 1997-present.
- . Inducted as an Honorary Member in "L'Association Internationale Nicolas Appert", 1999.
- . Member of the Institute of Medicine, National Academies, Food and Nutrition Board, 1994-2000.Reappointed 2007-2013.
- . Elected Chair of the Board of Trustees of ILSINA (2001-present).
- . University of Massachusetts endowed the F.M. Clydesdale Professorship (2001) with funds raised by the Food Science Alumni and friends of the Department.
- . Reappointed for a third time as Chair of NAS, IOM, Food Forum through December 31, 2002.
- . Named a University of Massachusetts Distinguished Professor by the Board of Trustees, May, 2003.
- . Designated a National Associate of the National Academy of Sciences, December, 2003.
- . Named Chair of the IFT Expert Committee on Functional Foods (2004-05)
- . Appointed to the HHS/USDA 2005 Dietary Guidelines Committee
- . Appointed to an NIH Advisory Panel, 2005
- . Elected, as a Fellow, to the International Academy of Food Science and Technology, 2006
- . Awarded a University Leadership in Action Grant, 2006
- . Appointed to the Keystone Food and Nutrition Roundtable, 2007
- . Recipient of the Distinguished Faculty Award by the University of Massachusetts Alumni Association, 2007
- . Appointed to the National Academy Inst of Medicine Food and Nutrition Board 2007-2013.
- . Awarded the Sterling B. Hendricks Memorial Lectureship sponsored by ARS/USDA and presented at the American Chemical Society meeting in Philadelphia, August 19, 2008
- . Appointed as a subject matter expert (consultant)for the CFSAN subcommittee for FDA's Science Board on research priorities, 2009-present
- . Elected a Fellow of the American Society of Nutrition, ASN, 2010

HONORARY SOCIETIES:

Sigma Xi, Phi Kappa Phi, Phi Tau Sigma. (President, 1992)
President University of Massachusetts Chapter of Sigma X, 1986-1987.

PROFESSIONAL SOCIETIES:

American College of Nutrition (Fellow)
Institute of Food Technologists (Fellow)
American Society of Nutrition (Fellow)
American Chemical Society
American Association for the Advancement of Science
International Association for Food Protection
International Academy of Food Science and Technology (Fellow)

ACADEMIC EXPERIENCE:

Distinguished University Professor and Director of the Food Science Policy Alliance 2008-present

Distinguished University Professor and Head May 2003 - 2008.

Professor and Head July 1, 1989 - May 2003. Department of Food Science.

Director of the University of Massachusetts Amherst Food Science Strategic Research Alliance 1996 - present

Director of the University of Massachusetts Amherst Food Science Strategic Policy Alliance, 2004-present.

Chair Search Committee for Dean of the Isenberg School of Management, 2005-2007

Chair Chancellor's Inaugural Academic Events Planning Committee 2002, 2003.

Chair Provost's Committee on Revenue Development, 2001

Co-chair of the University Life Sciences Steering Committee 1996 - 1998.

Acting Head - Sept. 1988-June 30, 1989. Department of Food Science and Nutrition, University of Massachusetts.

Adjunct Professor - Sept. 1, 1988 - 1993. Department of Human Nutrition, Universite Laval, Quebec, Canada.

Professor - September 1976 to September, 1988, Department of Food Science and Nutrition, University of Massachusetts.

Visiting Food Scientist - January 1976 to July 1976. Department of Food Science Technology, University of California, Davis, California.

Associate Professor - February 1972 to September 1976, Department of Food Science and Nutrition, University of Massachusetts.

Assistant Professor - April 1967 to February 1972, Department of Food Science, University of Massachusetts.

Post Doctoral Appointment - 1966-67, Department of Food Science, University of Massachusetts.

Research Associate - 1962-66, Department of Food Science, University of Massachusetts.

Instructor - 1961-62, Department of Food Chemistry, University of Toronto, Toronto, Canada.

Research Associate - 1960-61, Department of Food Chemistry, University of Toronto, Toronto, Canada.

INDUSTRIAL AND GOVERNMENT EXPERIENCE:

Chemist, Canadian Industries Limited, Paint Research and Development
Laboratories Carried out product development of automotive and retail
paints. Followed this by conducting storage studies, stability tests and
complete quality testing of products developed which were deemed to have
a marketable value.

Physiological Chemist, Defense Research Medical Laboratories, Canadian
Department of National Defense. Investigated the effect of high pressure
oxygen on the metabolic pathways of gamma-amino butyric acid in rats.

SELECTED PROFESSIONAL EXPERIENCE IN ACADEMICS:

a. Research:

Director of research grants in color and appearance of foods and the
chemical changes involved in processing, with emphasis on minerals,
pigments, and dietary fiber. Have graduated over 20 Ph.D. candidates and
a similar number of M.S. candidates.

b. Teaching:

Food Science 590A Food Science Policy (Grad/Undregrad)
Food Science and Nutrition FS&N 850, Colorimetry and Appearance
(graduate course).
FS&N 860, Pigment Chemistry (graduate course).
FS&N 101, The Struggle for Food (average enrollment is 250 students
per semester). Total overall responsibility, teach 50%.
FS&N 391A, Senior Seminar in Product Development.
FS&N 385, Special Problems in Food Science.
FS&N 872, Graduate seminar.
Organized short courses in Food Color Measurement and Thermal
Processing as well as Symposia.

c. Administration and Counseling (Selected Responsibilities):

Director and Coordinator of the Undergraduate resident instruction
program in the Department of Food Science during the 1970's.
Past Chairman of the College of Food and Natural Resources Educational
Policies Committee.
Past Member of the College of Food and Natural Resources Educational
Policies Committee.
Have served as both a member and chairman of the Food Science
Personnel Committee which makes recommendations on salary, promotion
and tenure.
Overall responsibility for counseling undergraduate majors in Food
Science during the 1980's.
Past Chairman of the Food Science Undergraduate-Faculty Liaison
Committee.
Past member of the Food Science Graduate-Faculty Liaison Committee.
Actively involved with University summer student and parent
counseling program.
Past Chairman of the Food Science Undergraduate Curriculum Committee.
Member of the University Standing Advisory Committee to the Center for
Instructional Resources and Improvement.
Chairman of the University Distinguished Teacher Award Committee (1974).
Member of the Search Committee for a Director of the University Center
for Instructional Resources and Improvement (1974).
Member of the Search Committee for a Dean of the College of Food and
Natural Resources (1976).
Member of the Search Committee for a Department Head in the Department
of Food Science and Nutrition (1978).
Chairman of the Food Science and Nutrition Departmental Research
Coordination Committee (1979).

Past Member of the Food Science and Nutrition Graduate Policies Committee in Food Science and Nutrition.

Invited participant in a University Workshop sponsored by the Provost and Vice Chancellor for Deans and Department Heads on Working with the Media, 1985 and on University Outreach in 1996.

Member of the University Employee Assistance Program Board, 1982-1986.

Member of the College of Food and Natural Resources Committee on Teaching Improvement 1989-1991.

Member, University Life Sciences Steering Committee, 1995-present.

Co-Chair, University Life Sciences Steering Committee, 1996-1998.

Member, University Committee on Science and Technology Advancement, 1996-present.

Chair, University Committee on Revenue Development, 2001.

Member of the University Search Committee for a CFNR Development Officer, 2002.

Chair of the University Affairs Inauguration Committee for Chancellor Lombardi, 2003

University Homecoming Weekend Academic Planning Committee, 2004

Search Committee for the Provost and Senior Vice Chancellor, 2004

University Task Force on the Journalism/Communications Departments Merger, 2004

Served as a faculty leader at Commencement, 2004

Chaired the University Committee to evaluate Dean Thomas O'Brien of ISOM, 2005

Member of the Provost's First Fall Convocation planning and selection group, 2005

Faculty leader during Commencement, 2005

Chaired the Search Committee for the Dean of ISOM, 2006, 2007

PROFESSIONAL SOCIETY OFFICES:

- . Past Chairman of the Education Committee of the North East Section of the Institute of Food Technologists.
- . Inter-Society Color Council Delegate to the National Institute of Food Technologists.
- . Chairman of the IFT Communications Committee on Food Safety and Nutrition from its inception in 1972 to 1978.
- . Member of the IFT Sub-committee on Nutrition Education (1973).
- . Member of the Graduate Jury Awards Committee of the IFT (1975-76).
- . Member of the IFT Committee on Graduate Education (1974).
- . Member of the North East Section IFT Professional Relations Committee (1974-76).
- . Nominated to the Board of Directors of the Inter-Society Color Council of America (1976).
- . Member of the William V. Cruess Awards Committee of the IFT (1976-79).
- . Member of the Program Committee of the IFT (1976-79).
- . Chairman of the Program Committee for the 1981 Annual Meeting of IFT.
- . Member of the IFT Communications Committee on Food Safety and Nutrition. 1972 to present.
- . Chairman of the Expert Panel on Scientific Affairs of the IFT, 1986 to 1994.
- . Elected to Membership on the IFT Executive Committee 1987-90.
- . Member of the IFT Policy Board of the Office of Scientific Public Affairs. 1986-1993.
- . Elected to the IFT Council (1989-92).

- . Elected as a member and Secretary of the Board of Trustees of the North American Division of the International Life Sciences Institute (1990-present). Elected to Chair of the Board, 2001-2003.
- . Elected as a member of the Board of Trustees of the International Life Sciences Institute (1990-present).
- . Scientific Advisor to the Food Nutrition and Safety Committee of the International Life Sciences Institute - Nutrition Foundation (1986-1990).
- . Chair of the Scientific Advisors of the Food Nutrition and Safety Committee of the International Life Sciences Institute (1990-present).
- . Member of the IFT Consumer Task Force, 2001-2002.
- . Member of the IFT Committee on Science, Communications and Government Relations, 2000-2003
- . Member of the American Dietetic Association Task Force on National Health, Food and Nutrition Policy, 2001-2002.
- . Chair IFT Expert Committee on Functional Foods (2004-05)
- . Member FDA Evaluation Committee, 2009 - present
- . Member IFT Food and Nutrition Science Solutions 2007-present

EDITORIAL BOARDS:

Editor of Critical Reviews in Food Science and Nutrition, CRC Press.
Past Editor of the CRC Book Series in Food Science and Nutrition.
Member of the Editorial Board of in Nutraceuticals World.
Associate Editor of the Encyclopedia of Food Science and Nutrition, John Wiley and Sons.
Member of the Editorial Board of Trends in Food Science and Technology, Elsevier Publishing Company.
Past Member of the Editorial Board of the Journal of Food Protection.
Member of the Editorial Board of Food Research International.
Member of the Editorial Board of Ciencia y Tecnologia Alimentaria.

PUBLICATIONS:

375 Technical Publications (see attached).
 20 Books and Monographs
 250 Invited Presentations to technical societies, industrial groups
 consumer groups, radio and TV (past 20 years).

GRANTS AND DEVELOPMENT:

Have been a co-principal investigator or principle investigator of grants from NIH, USDA, the Department of Defense, Industry, Trade Associations, Institutes and Foundations, as well as participating in regional Hatch projects over the past 35 years.

Over the last 5 years Grants have included: Coca Cola Foundation, PI, Food Science/Policy Consumer Acceptance 98-02, \$95,500. USDA, CoPI with 5 others and a PI, Seafood Safety 99-08, \$1,700,000. Strategic Research Alliance, Director 98-08, \$1,650,000.

Since 1989, during my tenure as Department Head we received over \$2.8 million in non endowment gifts and over \$7.5 million in endowment gifts for a total of over \$10 million dollars.

Total gifts increased 300 times from FY 1990 to FY 2008. Endowment giving increased from zero to over \$7.5 million and non endowment gifts increased 200 times

CONSULTANTSHIPS (selected)

Have acted and am acting as a consultant to several major U.S. and multinational food companies.

Serve on or chair Scientific and Technical Advisory Boards and Committees for a number of major food companies, government agencies and the National Academies.

Served as a consultant to the University of Florida Agricultural Research and Education Center, Lake Alfred, Florida, in color chemistry to the National Science Foundation as a member of overview committees and to the National Academies and FDA.

Consulted for the Institute of Nutrition, University of North Carolina, Chapel Hill, North Carolina and Purdue University, Harvard University and Tufts in the area of curriculum design.

APPOINTMENTS AND PRESENTATIONS (selected)

Appointed as a [subject matter expert\(consultant\)for the CFSAN subcommittee for FDA's Science Board on research priorities, 2009-present](#)

Appointed to the National Academy Inst of Medicine Food and Nutrition Board (for a second time) 2007-2010

Appointed to the Keystone Round Table on Food Nutrition and Health 2006

Appointed to an NIH Advisory Panel,2005.

Appointed to the committee to review and establish the 2005 Dietary Guidelines for Americans by the Department of Health and Human Services.

Appointed to the National Academy, IOM Committee on the Use of Dietary Reference Intakes on Nutrition Labeling, 2002-2003.

Appointed as a special consultant to FDA 1998-2002.

Elected Chair of the Board of Trustees of ILSI-NA 2001-2003.

Appointed to Chair the Food Forum of the Food and Nutrition Board of the Institute of Medicine National Academy of Science, 1996-1999. Reappointed 1999-2001. Reappointed 2001-2002.

Elected to the Board of the IFIC Foundation 1996-present.

Chaired the FDA Working Panel to evaluate Olestra, November 14-17, 1995.

Appointment to the Food Advisory Committee of the Food and Drug Administration, 1994-1998. Reappointed as an ad hoc non voting member, 1999-present.

Appointed to the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences 1994-1997. Reappointed 1997-2000.

Appointed to the Keystone Committee on National Policy Dialogue on Food, Nutrition and Health 1993-1996.

Appointed to the National Academy of Sciences, Institute of Medicine Committee on Research Opportunities in Nutrition and Food Science 1990-1993.

Appointed to the Oversight Committee of the Designer Foods Program, in the National Cancer Institute, 1991.

Appointed to the Expert Panel on "Emerging Issues in Food Safety and Quality During the Next Decade". This was a panel of the Life Sciences Research Office of the Federation of American Societies for Experimental Biology to advise the Food and Drug Administration for the 1990's. (1989)

Appointed to the United States Senate Select Committee on Nutrition and Human Needs as a member of the panel on Nutrition and the Consumer. (1974).

Appointed to the National Academy of Sciences - National Research Council Board on Agriculture Committee "Scientific and Regulatory Issues Underlying Pesticide Use Patterns and Agricultural Innovations". 1985-87.

Appointed to the National Academy of Sciences - National Research Council General Committee on the DOD Food Program. 1974-77. 1978-81.

Appointed to the National Academy of Sciences - National Research Council Committee on Food Service Systems. 1974-77. Reappointed 1978-81.

Appointed to the Committee on General Nutrition Education of the Pennsylvania State University Nutrition Education Conference Workshop. 1974.

Elected to the Board of Governors of Food Update of the Food and Drug Law Institute, (1984-87).

Appointed to the Board of Advisors of Brigham Young University Ezra Taft Benson Agricultural Institute, (1983-1991).

Invited to present a paper at the 4th International Congress of Food Science and Technology, Madrid, Spain. 1974.

Invited to present papers at the Gordon Research Conference on Food and Nutrition, in 1974 and 1975.

Invited to testify at the Federal Trade Commission Hearings on Food Advertising, in 1976 and 1977.

Invited to submit testimony to Subcommittees on both the House and Senate on several occasions.

Invited to present an address to the Royal Canadian Institute (Canada's oldest scientific society), 1979.

Invited to present the Annual Lecture to the British Nutrition Foundation, London, England. (1979).

Invited to present a paper at the 6th Annual Congress of the International

Nutritional Anemia Consultative Group in Santiago, Chile, 1981, sponsored by AID.

Invited to present a paper to a joint meeting of the British Nutrition Foundation and the Soc. Chem. Ind. London, England, 1986.

Keynote speaker at the annual meeting of the Australian IFST, 1987. Albury, Australia.

Ellen Park, 14th Annual Memorial Lecture. Univ. of Toronto, 1987.

Invited to present one of four Plenary Papers at the Opening Session of the 50th Anniversary Annual Meeting of the Institute of Food Technologists, Chicago, IL, 1989.

Invited as the Foreign Speaker to present the main lecture at the 50th Anniversary of the Finnish Meat Research Institute in Hameenlinna, Finland. August, 1990.

Invited to present a Plenary Paper at the 8th World Congress of Food Science and Technology, Toronto, Canada, October 1991.

Invited to present a paper at the International Congress of Nutrition in Adelaide, Australia, October 1993.

Invited to present the Centennial Lecture at the Tokyo University of Fisheries, 1993.

Invited to present a paper at the Unilever Research Center, Celebratory Symposium at Colworth House, Bedford, England. 1995.

Invited to present a paper at the 16th International Congress of Nutrition in Montreal Canada, 1997.

Invited to present the Ernest Newbury Memorial Lecture at the 14th South African Institute of Food Science and Technology International Congress, Pretoria, South Africa, 1997.

Invited to present the opening address at the Celebratory Scientific Symposium, of 25th Anniversary" Euro R&D Center, CPC Europe 35th Anniversary" Institute for Research and Development, CPC Germany, 1997.

Invited to present a paper on Research Priorities for Functional Foods to the USDA Advisory Committee, March 13, 2000.

Organized and Chaired a Symposium on Food Science and Health: Towards a National Rational Health Policy, Amherst, MA, November 7, 8, 2001.

Organized and Chaired a Symposium on Future Directions in Food Safety Research sponsored by the Food forum of the Institute of Medicine, National Academy of Science, Washington, DC, February 27, 2002.

Invited to moderate a session on Metabonomics in a Symposium on Food, Nutrition and Health sponsored by the Food Forum of the Institute of Medicine, National Academies of Science, Washington, DC, May 6, 2003.

OUTREACH:

Initiated, organized and served as Director of the University of Massachusetts Food Science Strategic Research Alliance which has 25 member Companies.

Intiated, organized and direct the UMass Food Science Policy Alliance

Formalized the utilization of our Pilot Plant by State Industries.

Began a series of seminars which led to an off campus MS program at Company Headquarters within the State.

Began a certification program for scientific personnel in a Connecticut Company.

Actively involved in teaching short courses to industry as a means of updating current techniques.

Informal counseling to several major food industries, on regulatory issues, health, nutrition and technology.

Worked in close cooperation with the State Food Industry and with local groups and organizations.

PERSONAL PUBLICATIONS

Original Research:

Wood, J.D., W.J. Watson and F.M. Clydesdale. 1963. Gamma-Amino-butyric Acid and Oxygen Poisoning. *Journal of Neurochemistry*, 10:625-633.

Clydesdale, F.M. and C.H. Podlesney, Jr. 1968. A Computer Program for the Interconversion of Color Data. *Color Engineering*, 6(3):55-56.

Clydesdale, F.M. and F.J. Francis. 1968. A study of chlorophyll changes in thermally processed spinach as influenced by enzyme conversion and pH adjustment. *Food Technol.*, 22(6):135-138.

Clydesdale, F.M. and F.J. Francis. 1969. Color Measurement in Foods: Correlation of Raw, Transformed and Reduced Data with Visual Ratings for Spinach Puree. *Food Sci.*, 34:349-352.

Clydesdale, F.M. and C.H. Podlesny, Jr. 1968. Addition to a Computer Program for the Interconversion of Color Data. *Color Engineering*, (6),24.

Lin, Yi-Do, F.M. Clydesdale and F.J. Francis. 1970. Organic Acid Profiles of Thermally Processed Spinach. *J. Food Sci.*, 35:641-644.

Huang, I-Lo, F.J. Francis and F.M. Clydesdale. 1970. Colorimetry of Foods: Color measurement of squash using the Kubelka-Munk concept. *J. Food Sci.*, 35:315-317.

Huang, I-Lo, F.J. Francis and F.M. Clydesdale. 1970. Colorimetry of Foods: Carrot puree. *J. Food Sci.*, 35:771-773.

Fleischmann, D.L., F.M. Clydesdale and F.J. Francis. 1970. Effect of magnesium carbonate and sodium phosphate on the extraction of chlorophyll-like pigments after thermal processing of spinach puree. *J. Milk and Food Technol.*, 33:456-459.

Lin, Yi-Do, F.M. Clydesdale and F.J. Francis. 1971. Organic Acid Profiles of Thermally Processed, Stored Spinach Puree. *J. Food Sci.*, 36:240-242.

Clydesdale, F.M., D.L. Fleischmann and F.J. Francis. 1970. Maintenance of Color in Processed Green Vegetables. *Food Product Development*, 4(5):127-138.

Clydesdale, F.M., A.W. Goodman and F.J. Francis. 1971. The effect of a phosphate buffer and magnesium carbonate of quality attributes of cooked green vegetables. *J. Milk and Food Technol.*, 34:78-81.

Clydesdale, F.M., Y.D. Lin and F.J. Francis. 1972. Formation of 2-pyrrolidone-5-carboxylic acid from glutamine during processing and storage of spinach puree. *J. Food Sci.*, 37:45-47.

Lin, Y.D., F.M. Clydesdale and F.J. Francis. 1972. A simplified method for the analysis of glutamine. *J. Food Sci.*, 37:488-489.

Ehmann, E.P., R.A. Ageloff and F.M. Clydesdale. 1972. A multipurpose colorimetric computer program. *Food Product Development*, 6:111-112.

Gullett, E.A., F.J. Francis and F.M. Clydesdale. 1972. Colorimetry of Foods: 5. An orange beverage - Tang. *Can. Inst. Fd. Sci. Tech. J.*, 5(1):32-36.

Gullett, E.A., F.J. Francis and F.M. Clydesdale. 1972. Colorimetry of Foods: 4. Orange Juice. *J. Food Sci.*, 37:389-393.

Driver, M., F.J. Francis and F.M. Clydesdale. 1976. Colorimetry of Dry Breakfast-Type Cereals. *J. Food Sci.*, 41:1353-1356.

Bibeau, T.C., F.M. Clydesdale and F.M. Sawyer. 1974. Glutamine as a predictive measurement in the quality assessment of carrot puree. *J. Food Sci.*, 2:365-367.

Johnson, L., F.M. Clydesdale and F.J. Francis. 1976. The use of colorimetric data to predict chemical and visual changes in solution. 4th International Congress of Food Science and Technology. Vol. II:150-159.

Chu, N.T., F.M. Clydesdale and F.J. Francis. 1973. Isolation and identification of some fluorescent phenolic compounds in cranberries. *J. Food Sci.*, 38:1038-1042.

Eagerman, B.A., F.M. Clydesdale and F.J. Francis. 1973. Comparison of color scales for dark colored beverages. *J. Food Sci.*, 38:1051-1055.

Eagerman, B.A., F.M. Clydesdale and F.J. Francis. 1973. Development of new transmission color scales for dark colored beverages. *J. Food Sci.*, 38:1056-1059.

Bibeau, T.C. and F.M. Clydesdale. 1975. Organic acid profiles of thermally processed carrot puree. *J. Milk and Food Technol.*, 38(9):518-520.

Chu, N.T. and F.M. Clydesdale. 1976. Decomposition of organic acids during processing and storage. *J. Milk and Food Technol.*, 39:477-480.

Chu, N. T. and F.M. Clydesdale. 1976. Reactions between amino acids and organic acids. Reaction of tryptophan and alpha-ketoglutaric acid. *J. Food Sci.*, 41:895-898.

Chu, N.T. and F.M. Clydesdale. 1976. Reactions between amino acids and organic acids. Reaction of tryptophan and pyruvic acid. *J. Food Sci.*, 41:891-894.

Chu, N. and F.M. Clydesdale. 1975. The effect of concentration, thermal processing, and storage temperature on the interaction between alpha-ketoglutaric acid and tryptophan. *J. Milk and Food Technol.* 38(10):573-580.

Johnson, J., F.M. Clydesdale and F.J. Francis. 1975. Use of expanded color scales to predict chemical and visual changes in solutions. *J. Food Sci.*, 41:74-77.

Bibeau, T.C. and F.M. Clydesdale, 1976. Variations in organic acid profiles of thermally processed green beans of different varieties *Phaseolus vulgaris* L. *J. Milk and Food Technol.*, 39:536-538.

Bibeau, T.C. and F.M. Clydesdale. 1978. Thermal Stability of Subsidiary Dyes Associated with FD&C Yellow No. 6. *J. Food Sci.*, 43(2):521-523.

- Eagerman, B.A., F.M. Clydesdale and F.J. Francis. 1977. Determination of fresh meat color by objective methods. *J. Food Sci.*, 42:707-710.
- Anderson, N.E. and F.M. Clydesdale. 1978. Estimation of tryptophan content by spectrophotometric methods: Analysis of the interaction between alpha-ketoglutaric acid and tryptophan. *J. Food Protection*. 41(3):163-167.
- Anderson, N.E. and F.M. Clydesdale. 1978. Analysis of tryptophan utilizing its reaction with alpha-ketoglutaric acid. *J. Food Sci.*, 43:1595-1599.
- Eagerman, B.A., F.M. Clydesdale and F.J. Francis. 1978. A rapid method for following changes in myoglobin in beef muscle. *J. Food Sci.*, 43:468-469.
- Main, J.H., F.M. Clydesdale and F.J. Francis. 1978. Spray drying anthocyanin concentrates for use as food colorants. *J. Food Sci.*, 43:1693-1694.
- Bibeau, T.C. and F.M. Clydesdale. 1978. Thermal Stability of Subsidiary dyes in Red #2. *Can. J. Food Sci. and Technol.*, 11(4):173-176.
- Lee, K. and F.M. Clydesdale. 1979. Quantitative determination of the elemental, ferrous, ferric, soluble and complexed iron in foods. *J. Food Sci.*, 44:540-554.
- Kostyla, A.S. and F.M. Clydesdale. 1979. Psychophysical relationships between color, flavor, aroma, sourness and sweetness in a red cherry flavored beverage. Presented at IFT meeting, Dallas, 1978.
- Clydesdale, F.M., J.H. Main, F.J. Francis and R.H. Damon. 1978. Concord grape pigments as colorants for beverages and desserts. *J. Food Sci.*, 43:1687-1692, 1697.
- Clydesdale, F.M., J.H. Main and F.J. Francis. 1978. Cranberry pigments as colorants for beverages and gelatin desserts. *J. Food Prot.*, 42:196-201.
- Clydesdale, F.M., J.H. Main and F.J. Francis. 1978. Roselle, Hibiscus Sabdariffa L, anthocyanins as colorants for beverages and gelatin desserts. *J. Food Prot.*, 42:204-207.
- Clydesdale, F.M., J.H. Main and F.J. Francis. 1978. Effect of anthocyanin preparations as colorants on hygroscopicity of dry pack food products. *J. Food Prot.* 42:225-227.
- Camire, A. and F.M. Clydesdale. 1979. Analysis of anthocyanins by HPLC. *J. Food Sci.*, 44:926-927.
- Metivier, R.P., F.J. Francis, and F.M. Clydesdale. 1980. Solvent extraction of anthocyanins from wine pomace. *J. Food Sci.*, 45:1099-110.
- Camire, A.L., F.M. Clydesdale and F.J. Francis. 1980. Effect of Cinnamic Acid on Anthocyanin Stability in Cranberry Juice. *J. Food Prot.*, 43(1):36-37.
- Lee, K. and F.M. Clydesdale. 1980. Chemical changes of iron in food and drying processes. *J. Food Sci.*, 45:711-715.
- Anderson, N.E. and F.M. Clydesdale. 1980. An analysis of the dietary fiber content of a standard wheat bran. *J. Food Sci.*, 45:336-340.

- Anderson, N.E. and F.M. Clydesdale. 1980. Effects of processing on the dietary fiber content of wheat bran, pureed green beans, and carrots. *J. Food Sci.*, 45:1533-1537.
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