

Yeonhwa Park

Professor and F.J. Francis Endowed Chair
Department of Food Science
University of Massachusetts
Phone: (413) 545-1018, Fax: (413) 545-1262
e-mail: ypark@foodsci.umass.edu

Education:

B.S.	Seoul National University, Korea	1984-1988	Pharmacy
M.S.	Seoul National University, Korea	1988-1990	Pharmacy (Analytical Chemistry/ Natural Product Chemistry)
Ph.D.	University of Wisconsin-Madison	1990-1996	Food Sciences (Food Safety) (Minor: Environmental Toxicology)

Professional Experience:

1988-1990	Research Assistant , Natural Products Research Institute, College of Pharmacy, Seoul National University, Korea.
1989-1990	Teaching Assistant (Natural Products Chemistry), Natural Products Research Institute, Seoul National University, Korea.
1990-1996	Research Assistant , Food Research Institute, University of Wisconsin-Madison
1996-June 2001	Research Associate , Food Research Institute, University of Wisconsin-Madison
July 2001-June 2002	Assistant Scientist , Department of Biochemistry, University of Wisconsin-Madison
July 2002-July 2004	Assistant Scientist , Food Research Institute, University of Wisconsin-Madison
Aug. 2004-Aug. 2010	Assistant Professor, F.J. Francis Endowed Chair , Department of Food Science, University of Massachusetts
Sept. 2010-Aug. 2016	Associate Professor, F.J. Francis Endowed Chair , Department of Food Science, University of Massachusetts
Sept. 2016-present	Professor, F.J. Francis Endowed Chair , Department of Food Science, University of Massachusetts
June 2019- May 2020	Adjunct Faculty , Department of Food Science & Biotechnology, KyungHee University Korea

Awards and Honors:

- 2017 & 2018 Clarivate Highly Cited Researcher (Agriculture)
- 2015 Faculty Convocation Award, University of Massachusetts
- 2015 Timothy Mounts Award, American Oil Chemists' Society
- 2014 Thomson Reuters Highly Cited Researcher (Agriculture)
- 2014 ASN's Korean Nutrition Society Award
- Two papers selected as the Most-Cited Papers of 2009-2011 in the Critical Review of Food Science and Nutrition
- The Most-Cited Paper of 2008 published in the Journal of Food Science (Review section)
- 2008 Armstrong Fund for Science Award at UMass
- ILSI 2007 Future Leader Award
- Outstanding Division Volunteer Award 2007, 2008, & 2011 IFT Food Chemistry Division
- American Oil Chemists' Society 2003 Young Scientist Research Award
- 2nd place FRI 2004 Annual Meeting poster competition
- Travel Award, April 2002, Department of Biochemistry, University of Wisconsin-Madison

Professional Membership

- American Chemical Society
- American Oil Chemists' Society
- American Society for Nutrition
- Korean-American Scientists and Engineers Association
- Society of Toxicology

Current members

Graduate students

Ph.D.

Sida Li (International student from China)
 Yiren Yue (International student from China)
 Zhenyu Zhang (International student from China)

M.S.

Nikolas Rodriguez
 Zhuojia Qian (International student from China)

Visiting Scientists

Visiting Prof. Young Seung Lee

Department of Food Science and Nutrition, Dankook University, KOREA (S)

Visiting Prof. Gyo-Nam Kim

Department of Bioconvergence, Kyungnam University, KOREA (S)

Publications (since 2004)

Accepted

1. R. Farias-Pereira, Z. Zhang, C.-S. Park, D. Kim, K.-H. Kim, and **Y. Park**, Butein Inhibits Lipogenesis in *Caenorhabditis elegans*, *Biofactors*
2. J. Bai, R. Farias-Pereira, Y. Zhang, M. Jang, **Y. Park**, and K.-H. Kim, *C. elegans* ACAT regulates lipolysis and its-related lifespan in fasting through modulation of the genes in lipolysis and insulin/IGF-1 signaling, *Biofactors*
3. J. Zhang, M. Freund, M. D. Culler, R. Yang, P. B. Chen, **Y. Park**, E. A. Decker, and G. Zhang, How to Stabilize ω -3 Polyunsaturated Fatty Acids (PUFAs) in an Animal Feeding Study? – Effects of Temperature, Oxygen Level, Antioxidant on Oxidative Stability of ω -3 PUFAs in a Mouse Diet, *J. Ag. Food Chem.*

2020

4. W. Qi, J. M. Clark, A. R. Timme-Laragy, and **Y. Park** (2020) Per- and Polyfluoroalkyl Substances (PFAS) and Obesity, Type 2 Diabetes and Non-Alcoholic Fatty Liver Disease: A Review of Epidemiologic Findings, *Tox. Env. Chem.* **102**: 1-36.
5. P. B. Chen, L. Young, J. H. Kim, W. Qi, J. M. Clark, and **Y. Park** (2020) Conjugated Linoleic Acid (CLA) Regulates Female Reproduction via Sex Pheromone Regulation Without Affecting Larval Development in *Drosophila melanogaster*, *Food Life* **2020(1)**: e2.
6. J. S. Yang, J. Tongson, K.-H. Kim, and **Y. Park** (2020) Piceatannol Attenuates Fat Accumulation and Oxidative Stress in Steatosis-Induced HepG2 Cells, *Current Res. Food Sci.* **3**: 92-99.
7. R. Farias-Pereira, J. Savarese, Y. Yue, S.-H. Lee, and **Y. Park** (2020) Fat-Lowering Effects of Isorhamnetin via NHR-49-Dependent pathway in *Caenorhabditis elegans*, *Curr. Res. Food Sci.* **2**: 70-76.
8. R. Farias-Pereira, E. Kim, and **Y. Park** (2020) Cafestol Increases Fat Oxidation and Energy Expenditure in *Caenorhabditis elegans* via DAF-12-Dependent Pathway, *Food Chem.* **307**: 125537.

2019

9. J. Zhang, X. Chen, R. Yang, Q. Ma, W. Qi, K. Z. Sanidad, **Y. Park**, D. Kim, E. A. Decker and G. Zhang (2019) Thermally Processed Oil Exaggerates Colonic Inflammation and Colitis-Associated Colon Tumorigenesis in Mice, *Cancer Prev. Res.* **12**: 741-750.
10. P. B. Chen, J. H. Kim, L. Young, J. M. Clark, and **Y. Park** (2019) Epigallocatechin gallate (EGCG) Alters Body Fat and Lean Mass Through Sex-Dependent Metabolic Mechanisms in *Drosophila melanogaster*, *Int. J. Food Sci. Nutr.* **70**: 959-969.
11. R. Farias-Pereira, C.-S. Park, and **Y. Park** (2019) Mechanisms of Action of Coffee Bioactive Components on Lipid Metabolism, *Food Sci. Biotech.* **28**: 1287-1296.
12. L. Yuan, J. Lin, Y. Xu, Y. Peng, J. M. Clark, R. Gao, **Y. Park**, and Q. Sun (2019) Deltamethrin Promotes Adipogenesis via AMPK α and ER Stress-Mediated Pathway in 3T3-L1 Adipocytes and *Caenorhabditis elegans*, *Food Chem. Tox.* **139**: 110791.
13. Y. Peng, Q. Sun, and **Y. Park** (2019) The Bioactive Effects of Chicoric Acid as a Functional Food Ingredient, *J. Med. Food* **22**: 645-652.
14. Y. Peng, Q. Sun, R. Gao, and **Y. Park** (2019) AAK-2 and SKN-1 Are Involved in Chicoric Acid-Induced Lifespan Extension in *Caenorhabditis elegans*, *J. Ag. Food Chem.* **67**: 9178-9186.
15. Y. Yue, P. Shen, A. L. Chang, W. Qi, K.-H. Kim, and **Y. Park** (2019) *trans*-Trismethoxy Resveratrol Decreased Fat Accumulation Dependent on *fat-6* and *fat-7* in *Caenorhabditis elegans*, *Food Func.* **10**: 4966-4974.
16. W. Qi, J. M. Clark, and **Y. Park** (2019) Ivermectin Decreased Triglyceride Accumulation by Inhibiting Differentiation of 3T3-L1 Preadipocytes, *Food Chem. Tox.* **131**: 110576.
17. Y. Peng, Q. Sun, and **Y. Park**, (2019) Chicoric Acid Promotes Glucose Uptake and Akt Phosphorylation via AMPK-Activated Protein Kinase α -Dependent Pathway, *J. Func. Food* **59**: 8-15.
18. Y. Yue, P. Shen, Y. Xu, and **Y. Park** (2019) *p*-Coumaric Acid Improves Oxidative and Osmosis Stress Responses in *Caenorhabditis elegans*, *J. Sci. Food and Ag.* **99**: 1190-1197.
19. J. S. Yang, W. Qi, S. Choi, J. M. Clark, D. Kim, and **Y. Park** (2019) Permethrin and Ivermectin Modulate Lipid Metabolism in Steatosis-Induced HepG2 Hepatocyte, *Food Chem. Tox.* **125**: 595-604. PMID: [PMC6527113](https://pubmed.ncbi.nlm.nih.gov/31111113/)
20. P. Shen, R. Zhang, D. J. McClements, and **Y. Park** (2019) Nanoemulsion-Based Delivery Systems for Testing Nutraceutical Efficacy Using *Caenorhabditis elegans*: Demonstration of Curcumin Bioaccumulation and Body-Fat Reduction, *Food Res. Int.* **120**: 157-160.

2018

21. Y. Xu and **Y. Park** (2018) Application of *Caenorhabditis elegans* for Research on Endoplasmic Reticulum Stress, *Prev. Nutr. Food Sci.* **23**: 275-281.
22. P. B. Chen, J. H. Kim, D. Kim, J. M. Clark, and **Y. Park** (2018) Conjugated Linoleic Acid (CLA) Regulates Body Composition and Locomotor Activity in Sex-Dependent Manners in *Drosophila melanogaster*, *Lipids* **53**: 825-834.
23. J. Liu, Y. Peng, Y. Yue, P. Shen, and **Y. Park** (2018) Epigallocatechin-3-Gallate Reduces Fat Accumulation in *Caenorhabditis elegans*, *Prev. Nutr. Food Sci.* **23**: 214-219.
24. J. S. Yang, and **Y. Park** (2018) Insecticide Exposure and Development of Non-Alcoholic Fatty Liver Disease, *J. Ag. Food Chem.* **66**: 10132-10138.

25. J. S. Yang, S. Symington, J. M. Clark, and **Y. Park** (2018) Permethrin, a Pyrethroid Insecticide, Regulates ERK1/2 Activation Through Membrane Depolarization-Mediated Pathway in HepG2 Hepatocytes, *Food Chem. Tox.* **121**: 387-395. PMID:[PMC6235143](https://pubmed.ncbi.nlm.nih.gov/30000000/)
26. W. Qi, J. M. Clark, A. R. Timme-Laragy, and **Y. Park** (2018) Perfluorobutanesulfonic Acid (PFBS) Potentiates Adipogenesis of 3T3-L1 Adipocytes, *Food Chem. Tox.* **120**: 340-345. PMID:[PMC6169790](https://pubmed.ncbi.nlm.nih.gov/30000000/)
27. R. Farias-Pereira, J. Oshiro, K.-H. Kim, and **Y. Park** (2018) Green Coffee Bean Extract and 5-*O*-Caffeoylquinic Acid Regulate Fat Metabolism in *Caenorhabditis elegans*, *J. Func. Foods.* **48**: 586-593.
28. W. Wang, J. Yang, J. Zhang, Y. Wang, S. H. Hwang, W. Qi, D. Wan, D. Kim, J. Sun, K. Sanidad, H. Yang, **Y. Park**, J.-Y. Liu, X. Zhao, X. Zheng, Z. Liu, B.D. Hammock, and G. Zhang (2018) Lipidomic Profiling Reveals Soluble Epoxide Hydrolase as a Therapeutic Target of Obesity-Induced Colonic Inflammation, *Proc. Nat. Acad. Sci. USA.* **115**: 5283-5288.
29. F. Etemadi, A. V. Barker, M. Hashemi, O. R. Zandvakili, and **Y. Park** (2018) Nutrient Accumulation in Faba Bean Varieties, *Comm. Soil Sci. Plant Anal.* **49**: 2064-2073.
30. P. B. Chen, S.-H. Yang, and **Y. Park** (2018) Adaptations of Skeletal Muscle Mitochondria to Obesity, Exercise, and Polyunsaturated Fatty Acids, *Lipids* **53**: 271-278.
31. P. Shen, Y. Yue, J. Zheng, and **Y. Park** (2018) *Caenorhabditis elegans*: A Convenient *In Vivo* Model for Assessing the Impact of Food Bioactive Components on Obesity, Aging, and Alzheimer's Disease, *Ann. Rev. Food Sci. Tech.* **9**: 1-22.
32. P. Shen, Y. Yue, and **Y. Park** (2018) A Living Model for Obesity and Aging Research: *Caenorhabditis elegans*, *Crit. Rev. Food Sci. Nutr.* **58**: 741-754.
33. Z. Ma, A. Garrido-Maestu, C. Lee, J. Chon, D. Jeong, Y. Yue, K. Sung, Y. **Park**, and K.C. Jeong (2018) Comprehensive *In Vitro* and *In Vivo* Evaluation of Chitosan Microparticles for Risk Assessments Using Epithelial Cells and *Caenorhabditis elegans*, *J. Hazard. Mat.* **342**: 248-256.
34. X. Xiao, Q. Sun, Y. Kim, S.-H. Yang, W. Qi, D. Kim, K. S. Yoon, J. M. Clark, and **Y. Park** (2018) Exposure to Permethrin Promotes High Fat Diet-Induced Weight Gain and Insulin Resistance Male C57BL/6J Mice, *Food Chem. Tox.* **111**: 405-416. PMID: [PMC5756676](https://pubmed.ncbi.nlm.nih.gov/30000000/)
35. P. Shen, Y. Yue, J. C. Kershaw, O. Wang, K.-H. Kim, D. J. McClements, and **Y. Park** (2018) Effects of Conjugated Linoleic Acid (CLA) on Fat Accumulation, Activity, and Proteomics Analysis in *Caenorhabditis elegans*, *Food Chem.* **249**: 193-201.

2017

36. Q. Sun, J. M. Clark, and **Y. Park** (2017) Environmental Pollutants and Type 2 Diabetes: A Review of Human Studies, *Tox. Env. Chem.* **99**: 1283-1303.
37. P. Shen, Y. Yue, K.-H. Kim, and **Y. Park** (2017) Piceatannol Reduces Fat Accumulation in *Caenorhabditis elegans*, *J. Med. Food* **20**: 887-894.
38. R. Zhang, W. Wu, Z. Shang, **Y. Park**, L. He, X. Baoshan, and D. J. McClements (2017) Effect of the Composition and Structure of Excipient Emulsion on the Bioaccessibility of Pesticides Residue in Agricultural Products, *J. Ag. Food Chem.* **65**: 9128-9218.

39. J. Kim, M. Y. Park, Y. Kim, K. S. Yoon, J. M. Clark, **Y. Park**, and K.-Y. Whang (2017) 4,4'-Dichlorodiphenyltrichloroethane (DDT) and 4,4'-Dichlorodipenyldichloroethylene (DDE) Inhibit Myogenesis in C2C12 Myoblasts, *J. Sci. Food Ag.* **97**: 5176-5185.
40. Q. Sun, Y. Peng, W. Qi, J. M. Clark, and **Y. Park** (2017) Permethrin-Induced Insulin Resistance is Dependent on Extracellular Signal-Regulated Kinase -1 (ERK), but Not AMP-Activated Protein Kinase (AMPK) in C2C12 Myotubes, *Food Chem. Tox.* **109**: 95-101.
41. X. Xiao, J. M. Clark, and **Y. Park** (2017) Permethrin Potentiates Adipogenesis via Intracellular Calcium and Endoplasmic Reticulum Stress-Mediated Mechanisms in 3T3-L1 Adipocytes, *Food Chem. Tox.* **109**: 123-129.
42. Q. Sun, W. Qi, X. Xiao, S.-H. Yang, D. Kim, K. S. Yoon, J. M. Clark, and **Y. Park** (2017) Imidacloprid Promotes High Fat Diet-Induced Adiposity in Female C57BL/6J Mice and Enhance Adipogenesis in 3T3-L1 Adipocytes via AMPK α -Mediated Pathway, *J. Ag. Food Chem.* **65**: 6572-6581. PMID:PMC5576855
43. X. Xiao, Y. Kim, D. Kim, K. S. Yoon, J. M. Clark, and **Y. Park** (2017) Permethrin Alters Glucose Metabolism in Conjunction with High Fat Diet by Potentiating Insulin Resistance and Decreases Voluntary Activities in Female C57BL/6J Mice, *Food Chem. Tox.* **108**: 161-170. PMID:[PMC5588858](#)
44. E. Jahanzad, A. V. Barker, M. Hashemi, A. Sadeghpour, T. Eaton, and **Y. Park** (2017) Improving Yield and Mineral Nutrient Concentration of Potato Tubers Through Cover Cropping, *Field Crops Res.* **212**: 45-51.
45. J. Lee, Y. Yue, **Y. Park**, and S.-H. Lee (2017) 3,3'-Diindolylmethane Suppresses Adipogenesis via AMPK-Dependent Mechanism in 3T3-L1 Adipocytes and *Caenorhabditis elegans*, *J. Med. Food* **20**: 646-652.
46. W. Wang, J. Yang, Y. Nimiya, K. S. S. Lee, K. Sanidad, W. Qi, E. Sukamtoh, **Y. Park**, Z. Liu, and G. Zhang (2017) ω -3 Polyunsaturated Fatty Acids and Their Cytochrome P540-Derived Metabolites Suppress Colorectal Tumor Development in Mice, *J. Nutr. Biochem.* **48**: 29-35.
47. P. Shen, Y. Yue, Q. Sun, N. Kasireddy, K.-H. Kim, and **Y. Park** (2017) Piceatannol Extends the Lifespan of *Caenorhabditis elegans* Via DAF-16, *Biofactors*, **43**: 379-387.
48. X. Xiao, J. M. Clark, and **Y. Park** (2017) Potential Contribution of Insecticide Exposure and Development of Obesity and Type 2 Diabetes, *Food Chem. Tox.* **105**: 456-474.
49. S. J. Hur, H. S. Kim, Y. Y. Bahk, and **Y. Park** (2017) Overview of Conjugated Linoleic Acid Formation and Accumulation in Animal Products, *Livestock Sci.* **195**: 105-111.
50. L. Salvia-Trujillo, B. Fumiaki, **Y. Park**, and D. J. McClements (2017) Influence of Lipid Droplet Size on the Oral Bioavailability of Vitamin D2 Encapsulated in Emulsions: An In Vitro and In Vivo Study, *Food Func.* **8**: 767-777.
51. Z. Zhang, R. Zhang, Q. Sun, **Y. Park**, and D. J. McClements (2017) Confocal Fluorescence Mapping of pH Profile Inside Hydrogel Beads (Microgels) with Controllable Internal pH Values, *Food Hydrocolloids* **65**: 198-205.
52. P. Shen, T.-H. Hsieh, Y. Yue, Q. Sun, J. M. Clark, and **Y. Park** (2017) Deltamethrin Increases the Fat Accumulation in 3T3-L1 Adipocytes and *Caenorhabditis elegans*, *Food Chem. Tox.* **101**: 149-156.
53. W. Wang, J. Yang, W. Qi, H. Yang, C. Wang, B. Tan, B. D. Hammock, **Y. Park**, D. Kim, and G. Zhang (2017) Lipidomic Profiling of High-Fat Diet-Induced Obesity in Mice: Importance of Cytochrome P450-Derived Fatty Acid Epoxides, *Obesity* **25**: 132-140.

54. Q. Sun, X. Xiao, Y. Kim, D. Kim, K. S. Yoon, J. M. Clark, and **Y. Park** (2016) Imidacloprid Promotes High Fat Diet-Induced Adiposity and Insulin Resistance in Male C57BL/6J Mice, *J. Ag. Food Chem.* **64**: 9293-9306. PMID:PMC5325319
55. J. Kim, M. Y. Park, H. K. Kim, **Y. Park**, and K.-Y. Whang (2016) Cortisone and Dexamethasone Inhibit C2C12 Myogenesis by Modulating AKT and mTor Signaling Pathway, *Biosci. Biotech. Biochem.* **80**: 2093-2099. DOI: 10.1080/09168451.2016.1210502
56. Y. Kim and **Y. Park** (2016) Conjugated Linoleic Acid (CLA) Promotes Endurance Capacity Via Peroxisome Proliferator-Activated Receptor δ -Mediated Mechanism in Mice, *J. Nutr. Biochem.* **38**: 125-133.
57. Y. Kim, D. J. Good, and **Y. Park** (2016) Conjugated Linoleic Acid (CLA) Improves Muscle Metabolism via Stimulating Mitochondrial Biogenesis Signaling in Genetically Induced Inactive Adult-Onset Obese Mice, *Eur. J. Lipid Sci. Tech.* **118**: 1305-1316.
58. H. M. Abdulla, P. Akabari, B. Paulose, D. Schnell, W. Qi, **Y. Park**, A. Pareek, and O. P. Dhankher (2016) Transcriptome Profiling of *Camelina sativa* to Identify Genes Involved in Triacylglycerol Biosynthesis and Accumulation in the Developing Seeds, *Biotech. Biofuels.* **9**: 136.
59. J. Kim, Q. Sun, Y. Yue, K. S. Yoon, K.-Y. Whang, J. M. Clark, and **Y. Park** (2016) 4,4'-Dichlorodiphenyltrichloroethane (DDT) and 4,4'-Dichlorodiphenyldichloroethylene (DDE) Promote Adipogenesis in 3T3-L1 Adipocyte Cell Culture, *Pesticide Biochem. Phys.* **131**: 40-45.
60. Q. Sun, W. Qi, J. J. Yang, K. S. Yoon, J. M. Clark, and **Y. Park** (2016) Fipronil Promotes Adipogenesis Via AMPK α -Mediated Pathway in 3T3-L1 Adipocytes, *Food Chem. Toxic.* **92**: 217-223.
61. Q. Sun, Y. Yue, P. Shen, J. J. Yang, and **Y. Park** (2016) Cranberry Bioactives Decrease Fat Accumulation in *C. elegans*, *J. Med. Food.* **19**: 427-433.
62. J. H. Kim, Y. Kim, Y. J. Kim and **Y. Park** (2016) Conjugated Linoleic Acid-Potential Health Benefits as a Functional Food Ingredient, *Ann. Rev. Food Sci. Tech.* **7**:221-244.
63. L. Cui, H. T. Cho, D. J. McClements, E. A. Decker, and **Y. Park** (2016) Effects of salts on oxidative stability of lipids in oil-in-water emulsion, *Food Chem.* **197**: 1130-1135.
64. D. Colmenares, Q. Sun, P. Shen, Y. Yue, D. J. McClements, and **Y. Park** (2016) Delivery of Dietary Triglycerides to *Caenorhabditis elegans* Using Lipid Nanoparticles: Nanoemulsion-Based Delivery Systems, *Food Chem.* **202**: 451-457.
65. Y. Kim, J. Kim, K.-Y. Whang, and **Y. Park** (2016) Impact of Conjugated Linoleic Acid (CLA) on Skeletal Muscle Metabolism, *Lipids* **51**: 159-178.

2015

66. Y. Kim, D. Kim, D. J. Good, and **Y. Park** (2015) Effects of Post-Weaning Administration of Conjugated Linoleic Acid on Development of Obesity in Nescient Basic Helix-Loop-Helix 2 Knockout Mice, *J. Ag. Food Chem.* **63**: 5212-5223.
67. L. Salvia-Trujillo, Q. Sun, B.-H. Um, **Y. Park**, and D. J. McClements (2015) In Vitro and In Vivo Study of Fucoxanthin Bioavailability From Nanoemulsion-Based Delivery Systems: Impact of Lipid Carrier type, *J. Func. Foods* **17**: 293-304.
68. J. H. Kim, Y. J. Kim, and **Y. Park** (2015) Conjugated Linoleic Acid and Postmenopausal Women's Health, *J. Food Sci.* **80**:R1137-R1143.

69. Y. Kim and **Y. Park** (2015) Conjugated Linoleic Acid (CLA) Stimulates Mitochondrial Biogenesis Signaling by the Upregulation of Peroxisome Proliferator-Activated Receptor- γ Coactivator 1 α in C2C12 Cells, *Lipids* **50**: 329-338.
70. J. Wong, Y. Kim, YH. Park, S.-H. Lee, S. J. Baek, and **Y. Park** (2015) Isomer Specificity of Conjugated Linoleic Acid on Suppression of Osteosarcomas, *J. Nature Sci.* **1**: e67.
71. X. Xiao, J. Kim, Q. Sun, D. Kim, C.-S. Park, T.-S. Lu, and **Y. Park** (2015) Preventive Effects of Cranberry Products on Experimental Colitis Induced by Dextran Sulfate Sodium in Mice, *Food Chem.* **167**: 438-446.
72. K.-J. Kim, J. Lee, **Y. Park**, and S.-H. Lee (2015) ATF3 Mediates Anti-Cancer Activity of *trans*-10, *cis*-12-Conjugated Linoleic Acid in Human Colon Cancer Cells, *Biomol. Therap.* **23**: 134-140.

2014

73. J. Kim, YH Park, K. S. Yoon, J. M. Clark, and **Y. Park** (2014) Permethrin alters adipogenesis in 3T3-L1 adipocytes and causes insulin resistance in C2C12 myotubes, *J. Biochem. Mol. Tox.* **28**:418-424.
74. M. Lahlou, R. Kanneganti, L. J. Massingill, G. A. Broderic, **Y. Park**, M. W. Pariza, J. D. Ferguson, and Z. Wu (2014) Grazing Increases the Concentration of Conjugated Linoleic Acid in Milk of Dairy Cows, *Animal: Int. J. Animal Biosci.* **8**:1091-1200.
75. J. Kim, YH. Park, and **Y. Park** (2014) *trans*-10,*cis*-12 Conjugated Linoleic Acid Promotes Osteoblastogenesis via SMAD Mediated Mechanism in Bone Marrow Mesenchymal Stem Cells, *J. Func. Foods* **8**:367-376. PMID: PMC4095819
76. H. T. Cho, L. Salvia-Trujillo, J. Kim, **Y. Park**, H. Xiao, and D. J. McClements (2014) Influence of Droplet Size and Composition on Bioavailability of Long Chain Fatty Acids and Coenzyme Q10: An *In Vivo* Study, *Food Chem.* **156**:117-122.

2013

77. J. Kim, YH. Park, K. S. Yoon, J. M. Clark, and **Y. Park** (2013) Imidacloprid, a neonicotinoid insecticide, induces insulin resistance, *J. Toxicol. Sci.* **38**: 655-660.
78. YH. Park, Y. Kim, K. S. Yoon, J. Kim, J. M. Clark, J. Lee, and **Y. Park** (2013) A Neonicotinoid Insecticide, Imidacloprid, Potentiates Lipid Accumulation in 3T3-L1 Adipocytes, *J. Agric. Food Chem.* **61**:255-259.
79. YH. Park, J. Kim, A. G. Scrimgeour, M. L. Condlin, D. Kim and **Y. Park** (2013) Conjugated Linoleic Acid and Calcium Co-Supplementation Improves Bone Health in Ovariectomized Mice, *Food Chem.* **140**:280-288. PMID: PMC3625250
80. J. H. Kim, YH. Park, D. Kim, D. J. Good, and **Y. Park** (2013) Dietary Conjugated Nonadecadienoic Acid Prevents Adult-Onset Obesity in Nescient Basic Helix-Loop-Helix 2 Knockout Mice, *J. Nutr. Biochem.* **24**:556-566.
81. J. Kim, YH. Park, S.-H. Lee, and **Y. Park** (2013) *trans*-10,*cis*-12 Conjugated Linoleic Acid Promotes Bone Formation by Inhibiting Adipogenesis by Peroxisome Proliferator Activated Receptor- γ Dependent Mechanisms and by Directly Enhancing Osteoblastogenesis From Bone Marrow Mesenchymal Stem Cells, *J. Nutr. Biochem.* **24**:672-679. PMID: PMC3482420

2012

82. J. H. Kim, D. Gilliard, D. J. Good, and **Y. Park** (2012) Preventive Effects of Conjugated Linoleic Acid on Obesity by Improved Physical Activity in Nescient Basic Helix-Loop-Helix 2 Knockout Mice During Growth Period, *Food Function* **3**:1280-1285.

83. Y. Li, J. Kim, **Y. Park**, and D. J. McClements (2012) Modulation of Lipid Digestibility using Structured Emulsion-Based Delivery Systems: Comparison of *in vivo* and *in vitro* Measurements, *Food Function* **3**:528-536.
84. J. H. Kim, J. Kim, and **Y. Park** (2012) trans-10,cis-12 Conjugated Linoleic Acid Enhances Endurance Capacity by Increasing Fatty Acid Oxidation and Reducing Glycogen Utilization in Mice, *Lipids* **47**: 855-863.
85. J. H. Kim, YH. Park, D. Kim, and **Y. Park** (2012) Dietary Influences on Physical Activity and Energy Expenditure in C57BL/6J Mice, *J. Food Sci.* **77**:H63-H68.
86. A. Dilzer, and **Y. Park** (2012) Implication of Conjugated Linoleic Acid (CLA) in Human Health, *Crit. Rev. Food Sci. Nutr.* **52**: 488-513.
87. YH. Park, and **Y. Park** (2012) Conjugated Fatty Acids Increase Energy Expenditure by Increasing Voluntary Movement in Mice, *Food Chem.* **133**: 400-409.

2011

88. YH. Park, M. Terk, and **Y. Park** (2011) Interaction between Dietary Conjugated Linoleic Acid (CLA) and Calcium Supplementation on Bone and Fat Mass, *J. Bone Miner. Meta.* **29**: 268-278.
89. K.-H. Kim, and **Y. Park** (2011) Food Components with Anti-Obesity Effects, *Ann. Rev. Food Sci. Tech.* **2**: 237-257.

2010

90. YH. Park, and **Y. Park** (2010) Conjugated Nonadecadienoic Acid is More Potent Than Conjugated Linoleic Acid on Body Fat Reduction, *J. Nutr. Biochem.* **21**: 764-773.
91. E. A. Decker, and **Y. Park** (2010) Healthier meat products as functional food, *Meat Science* **86**: 49-55.
92. **Y. Park**, K. J. Albright, J. M. Storkson, W. Liu, and M. W. Pariza (2010) Effects of Dietary Conjugated Linoleic Acid (CLA) on Spontaneously Hypertensive Rats, *J. Functional Foods* **2**: 54-59.

2009

93. **Y. Park** (2009) Conjugated Linoleic Acid (CLA): Good or bad *trans* fat? *J. Food Comp. Anal.* **22S**: S4-S12.
94. **Y. Park**, and M. W. Pariza (2009) Bioactivities and Potential Mechanisms of Action for Conjugated Fatty Acids, *Food Sci. Biotech.* **18**: 586-593.
95. D. J. McClements, E. A. Decker, **Y. Park**, and J. Weiss (2009) Structural Design Principles for Delivery of Bioactive Components in Nutraceuticals and Functional Foods, *Crit. Rev. Food Sci. Nutr.* **49**: 577-606.
96. S. J. Hur, F. Whitcomb, S. Rhee, YH. Park, D. J. Good, and **Y. Park** (2009) Effects of *trans*-10,*cis*-12 Conjugated Linoleic Acid on Body Composition in Genetically Obese Mice, *J. Med. Food* **12**: 56-63.
97. D. J. McClements, E. A. Decker, and **Y. Park** (2009) Controlling Lipid Bioavailability through Physicochemical and Structural Approaches, *Crit. Rev. Food Sci. Nutr.* **49**: 48-67.

2008

98. YH. Park, M. W. Pariza, and **Y. Park** (2008) Co-supplementation of Dietary Calcium and Conjugated Linoleic Acid (CLA) Improves Bone Mass in Mice, *J. Food Sci.* **73**: C556-C560.
99. D. J. McClements, E. A. Decker, **Y. Park**, and J. Weiss (2008) Designing food structure to control stability, digestion, release and absorption of lipophilic food components, *Food Biophysics* **3**: 219-228.

100. S. Mahadevan, YH. Park, and **Y. Park** (2008) Modulation of Cholesterol Metabolism by *Ginkgo biloba* L. Nuts and their Extract, *Food Res. Int.* **41**: 89-95.
101. S. Mahadevan, and **Y. Park** (2008) Multifaceted Therapeutic Benefits of *Ginkgo biloba* L.: Chemistry, Efficacy, Safety and Uses, *J. Food Sci.* **73**: R14-19.

2007

102. **Y. Park**, K. J. Albright, J. M. Storkson, W. Liu, YH. Park, and M. W. Pariza (2007) Influence of Stearidonic Acid on Lipoprotein Secretion and Fatty Acid Composition in HepG2 Cells, *J. Food Lipids* **14**: 366-376.
103. **Y. Park**, K. J. Albright, J. M. Storkson, W. Liu, and M. W. Pariza (2007) Conjugated Linoleic Acid (CLA) Prevents Body Fat and Weight Gain in an Animal Model, *J. Food Sci.* **72**: S612-S617.
104. S. J. Hur and **Y. Park** (2007) Effects of Conjugated Linoleic Acid on Bone Formation and Rheumatoid Arthritis, *Eur. J. Pharmacol.* **568**: 16-24.
105. G. Y. Park, S. Mun, YH. Park, S. Rhee, E. A. Decker, J. Weiss, D. J. McClements, and **Y. Park** (2007) Influence of Encapsulation of Emulsified Lipids with Chitosan on their *In Vivo* Digestibility, *Food Chem.* **104**: 761-767.
106. **Y. Park**, M. Yang, J. M. Storkson, K. J. Albright, W. Liu, M. E. Cook, and M. W. Pariza (2007) Effects of Conjugated Linoleic Acid (CLA) Isomers on Serum Tumor Necrosis Factor- α Concentration in Mice, *J. Food Biochem.* **31**: 252-265.
107. **Y. Park**, and M. W. Pariza (2007) Mechanisms of Body Fat Modulation by Conjugated Linoleic Acid (CLA), *Food Res. Int.* **40**: 311-323.
108. **Y. Park**, Y. L. Ha, and M. W. Pariza (2007) π -Complex Formation of Conjugated Linoleic Acid (CLA) with Iron, *Food Chem.* **100**: 972-976.

2006

109. G. Li, D. Butz, B. Dong, **Y. Park**, M. W. Pariza, and M. E. Cook (2006) Selective Conjugated Fatty Acids Inhibit Guinea Pig Platelet Aggregation, *Eur. J. Pharmacol.* **545**: 93-99.
110. G. Li, B. Dong, D. E. Butz, **Y. Park**, M. W. Pariza, and M. E. Cook (2006) NF- κ B Independent Inhibition of Lipopolysaccharide-Induced Cyclooxygenase by a Conjugated Linoleic Acid Cognate, *Biochim. Biophys. Acta* **1761**: 969-972.
111. S.-H. Lee, K. Yamaguchi, J.-S. Kim, T. E. Eling, **Y. Park**, and S. J. Baek (2006) Conjugated Linoleic Acid Stimulates an Anti-Tumorigenic Protein NAG-1 in an Isomer Specific Manner, *Carcinogenesis* **27**: 972-981.
112. S. Mun, E. A. Decker, **Y. Park**, J. Weiss, and D. J. McClements (2006) Influence of Interfacial Composition on In Vitro Digestibility of Emulsified Lipids: Potential Mechanisms for Chitosan's Ability to Inhibit Fat Absorption, *Food Biophysics* **1**: 21-29.

2005

113. **Y. Park**, K. J. Albright, and M. W. Pariza (2005) Effects of Conjugated Linoleic Acid on Long Term Feeding in Fischer 344 Rats, *Food Chem. Tox.* **43**: 1273-1279.
114. J. M. Storkson, **Y. Park**, M. E. Cook, and M. W. Pariza (2005), Effects of *trans*-10,*cis*-12 Conjugated Linoleic Acid (CLA) on Cognates on Apolipoprotein B Secretion in HepG2 Cells, *Nutr. Res.* **25**: 387-399.

115. **Y. Park**, J. M. Storkson, K. J. Albright, W. Liu, and M. W. Pariza (2005) Biological Activities of Conjugated Fatty Acids: Conjugated Eicosadienoic (conj. 20:2 $\Delta^{c11,t13/t12,c14}$), Eicosatrienoic (conj. 20:3 $\Delta^{c8,t12,c14}$), and Heneicosadienoic (conj. 21:2 $\Delta^{c12,t14/c13,t15}$) Acids and Other Metabolites of Conjugated Linoleic Acid, *Biochim. Biophys. Acta* **1687**: 120-129.

Invited Chapters

1. P. B. Chen and **Y. Park** (2018) Chapter 25: Conjugated Linoleic Acid in Human Health: Effects on Weight Control, In: *Nutrition in The Prevention and Treatment of Abdominal Obesity*, 2nd Ed., Editor: R. R. Watson, Academic Press, San Diego, pp. 355-382.
2. S. J. Huh and **Y. Park** (2017) Chapter 26: Conjugated Linoleic Acid, In: *Food Lipids: Chemistry, Nutrition, and Biotechnology*, 4th Ed. Editor: C. Akoh, CRC Press, Taylor & Francis Group, Boca Raton, FL.
3. **Y. Park** and Yan Wu (2014) Chapter 3: Health Benefits of Conjugated Fatty Acids, In: *Conjugated Linoleic Acids and Conjugated Vegetable Oils*, pp94-116, Editors: B. Sels and A. Philippaerts, RSC.
4. **Y. Park** (2014) Chapter 37: Conjugated Linoleic Acid in Human Health: Effects on Weight Control, In: *Nutrition in The Prevention and Treatment of Abdominal Obesity*, pp 429-446, Editor: R. R. Watson, Elsevier.
5. YH. Park and **Y. Park** (2012) Chapter 22: Conjugated Fatty Acids as a Prevention Tool for Obesity and Osteoporosis, In: *Emerging Trends in Dietary Components for Preventing and Combating Diseases*, pp393-405, Editors: B. S. Patil, G. K. Jayaprakasha, K. N. C. Murthy, N. P. Seeram, ACS Book.
6. J. H. Kim, J. Kim, YH. Park, and **Y. Park** (2010) Conjugated Linoleic Acid's Bioactivities and Action Mechanism on Obesity and Osteoporosis Prevention, *Food Sci. Ind.* **43**: 65-75 (Korean).
7. D. J. McClements, E. A. Decker, and **Y. Park** (2007) Physicochemical Basis of Lipid Digestion, In: *Understanding and Controlling the Microstructure of Complex Foods*, D. J. McClements, Editor, CRC Press LLC, Boca Raton, FL.
8. **Y. Park**, H. Yang, J. M. Storkson, K. J. Albright, W. Liu, R. C. Lindsay and M. W. Pariza (2005) Controlling Acrylamide in French Fry and Potato Chip Models and a Mathematical Model of Acrylamide Formation, In: *Chemistry and Safety of Acrylamide in Food*, M. Friedman and D. S. Mottram, Editors, Springer, New York, 2005; pp. 343-356.
9. M. W. Pariza, **Y. Park**, X. Xu, J. Ntambi, and K. Kang (2003), Speculation on the Mechanisms of Action of Conjugated Linoleic Acid, In: *Advances in Conjugated Linoleic Acid Research*, Volume 2, J.-L. Sebedio ed. AOCS Press.
10. M. W. Pariza and **Y. Park** (2000), Conjugated Linoleic Acid, Lipid Metabolism, and Adipocytes, In: *Adipocyte Biology and Hormone Signaling*, J. M. Ntambi ed., pp159-164, IOS Press, Inc., Burke, VA.
11. **Y. Park** and M. W. Pariza (1998), 18. Conjugated Linoleic Acid (CLA): Is it a Nutrient?, In: *Progress in Pharmaceutical Analysis I*, M. K. Park ed., pp 395-416, Pharmaceutical Society of Korea, Seoul, Korea.

Book

1. *School Meals: Building Blocks for Healthy Children*, Committee on Nutrition Standards for National School Lunch and Breakfast Programs, Food and Nutrition Board, Institute of Medicine of the National Academies, The National Academies Press, 2009, Washington, D.C.

Abstracts of Contributed Presentations (Since 2004)

2020

1. R. Farias-Pereira, Z. Zhang, C.-S. Park, K.-H. Kim, and **Y. Park**, Butein inhibits lipogenesis in *Caenorhabditis elegans*, ACS 2020 Spring National Meeting and Exposition, <https://doi.org/10.1021/scimeetings.0c01020>

2019

2. **Y. Park**, Bioactive Lipids, AOCS Annual Meeting and Exposition, 2019.
3. R. Farias-Pereira, J. Savarese, Y. Yue, S.-H. Lee, and **Y. Park**, Isorhamnetin Increases Fat Oxidation in *Caenorhabditis elegans* Dependent on NHR-49, ACS 2019 Spring National Meeting and Exposition.
4. R. Zhang, P. Shen, D. J. McClements, and **Y. Park**, Enhancing the Bioaccumulation of Curcumin in *Caenorhabditis elegans* by Using Nanoemulsion-Based Delivery Systems, AOCS Annual Meeting and Exposition, 2019.
5. R. Farias-Pereira, and **Y. Park**, Cafestol Increases Fat Oxidation and Energy Expenditure in *Caenorhabditis elegans* via DAF-12-dependent Pathway, Nutrition 2019.
6. W. Qi, J. M. Clark, A. R. Timme-Laragy, and **Y. Park**, Perfluorobutanesulfonic Acid (PFBS) Promotes Fat Accumulation in HepG2 Hepatocytes, *In: The Toxicologist: Supplement to Toxicological Sciences*, Society of Toxicology, Abstract no. 1232.
7. **Y. Park**, Y. Peng, and Q. Sun, Chicoric acid promotes glucose uptake and extends lifespan, the 2019 Korean Society of Food Science and Nutrition International Symposium and Annual Meeting, Oct. 2019.

2018

8. **Y. Park**, What We Learned From the Small Animals: Conjugated Linoleic Acid (CLA) and Body Fat Regulation', Presentation at 2018 Korean Society of Food Science and Technology International Symposium and Annual Meeting, Busan, June 2018.
9. **Y. Park**, R. Farias-Pereira, Y. Peng, J. Liu, Y. Yue, and P. Shen, Anti-obesity effects of green coffee bean and green tea in *Caenorhabditis elegans*', ACS 2018 Fall National Meeting and Exposition.
10. **Y. Park**, P. Shen, Y. Yue, Y. Peng, Y. Xu, and K.-H. Kim, Food Bioactives that can extend lifespan in *Caenorhabditis elegans*', ACS 2018 Fall National Meeting and Exposition.
11. P. B. Chen, J. H. Kim, J. M. Clark, and **Y. Park** (2018) Conjugated Linoleic Acid Regulates Body Composition and Locomotor Activity in Sex-Dependent Manners in *Drosophila melanogaster*, ACS 2018 Spring Annual Meeting and Exposition.
12. S.-H. Yang, W. Qi, S. Choi, J. M. Clark, and **Y. Park** (2018) Permethrin and Ivermectin Modulate Lipid Metabolism in Steatosis-Induced HepG2 Hepatocytes, ACS 2018 Spring Annual Meeting and Exposition.
13. **Y. Park**, P. Shen, Y. Yue, O. Wang, and D. J. McClements (2018) Conjugated Linoleic Acid Delivered as Nanoemulsion Reduced Fat accumulation and Increased Activity in *Caenorhabditis elegans*, AOCS Annual Meeting and Exposition, 2018.
14. R. Zhang, D. J. McClements, L. He, Z. Zhang, W. Wu, **Y. Park**, and B. Xing (2018) Effects of the Composition and Structure of Excipient Emulsion on the Bioaccessibility of Pesticide Residue in Agricultural Products, AOCS Annual Meeting and Exposition, 2018.
15. P. B. Chen, J. H. Kim, L. Young, J. M. Clark, and **Y. Park** (2018) Epigallocatechin Gallate (EGCG) Promotes Lean Phenotype Through Sex-Dependent Mechanism in *Drosophila melanogaster*, IFT Annual Meeting and Food Expo, 2018.
16. R. Farias-Pereira and **Y. Park** (2018) Fat-Lowering Effects of Green Coffee Bean Extract and 3-O-Caffeoylquinic Acid are Dependent on SBP-1 and DAF-16 in *Caenorhabditis elegans*, Nutrition 2018.

17. S.-H. Yang, J. Tongson, K.-H. Kim and **Y. Park** (2018) Piceatannol Attenuates Fat Accumulation in Steatosis-Induced HepG2 Cells, *Nutrition* 2018.
18. X. Guo, J. M. K. I. Oshiro, P. Shen, O. Wang, **Y. Park**, and K.-H. Kim (2018) Piceatannol Modulates Proteomic Profile of Proteasome and Its Activity, *Nutrition* 2018.
19. W. Qi, J. M. Clark, A. R. Timme-Laragy, and Y. Park (2018) Perfluorobutanesulfonic Acid (PFBS) Potentiates Adipogenesis of 3T3-L1 Adipocytes, *In: The Toxicologist: Supplement to Toxicological Sciences*, **162 (1)**, Society of Toxicology, Abstract no. 3422.
20. **Y. Park**, R. Farias-Pereira, Y. Peng, J. Liu, Y. Yue, and P. Shen (2018) Anti-obesity effects of green coffee bean and green tea in *Caenorhabditis elegans*, ACS Annual Meeting in Fall, 2018.
21. **Y. Park**, P. Shen, Y. Yue, Y. Peng, Y. Xu, K.-H. Kim (2018) Food Bioactives that can extend lifespan in *Caenorhabditis elegans*, ACS Annual Meeting in Fall, 2018.

2017

22. **Y. Park**, Application of *Caenorhabditis elegans* in Food and Nutrition Research, Presentation at 2018 International Symposium and Annual Meeting of the Korean Society of Food Science and Nutrition, Gyeongju, Korea, November 2017.
23. J. Oshiro, P. Shen, O. Wang, **Y. Park** and K.-H. Kim (2017) Impact of Piceatannol and Resveratrol on the Proteomic Profile of *Caenorhabditis elegans*, *FASEB J.* **31**: 793.3
24. Q. Sun, W. Qi, X. Xiao, S.-H. Yang, D. Kim, K. S. Yoon, J. M. Clark, and **Y. Park** (2017) Exposure to Imidacloprid Promotes Obesity in Female C57BL/6J Mice, *In: The Toxicologist: Supplement to Toxicological Sciences*, **156 (1)**, Society of Toxicology, Abstract no. 2651.
25. S.-H. Yang, W. Qi, J. M. Clark, and **Y. Park** (2017) Permethrin Regulates Intracellular Calcium and Induces Oxidative Stress and ERK1/2 Activation in HepG2 Cells, *In: The Toxicologist: Supplement to Toxicological Sciences*, **156 (1)**, Society of Toxicology, Abstract no. 2655.
26. J. Lee, Y. Yue, **Y. Park**, and S.-H. Lee (2017) Anti-Adipogenic Effect of 3,3'-diindolylmethane in 3T3-L1 Preadipocytes and *Caenorhabditis elegans*, *In: The Toxicologist: Supplement to Toxicological Sciences*, **156 (1)**, Society of Toxicology, Abstract no. 1175.
27. J. Wang, Y. Yue, P. Shen, K.-H. Kim, and **Y. Park** (2017) Methylglyoxal Influences Development and Life span in *Caenorhabditis elegans*, *In: The Toxicologist: Supplement to Toxicological Sciences*, **156 (1)**, Society of Toxicology, Abstract no. 2561.
28. J. Liu, Y. Yue, P. Shen, and **Y. Park** (2017) Epigallocatechin-3-Gallate Reduces Fat Accumulation in *Caenorhabditis elegans* via *aak-2* mediated mechanism, *In: The Toxicologist: Supplement to Toxicological Sciences*, **156 (1)**, Society of Toxicology, Abstract no. 2564.
29. X. Xiao, S.-H. Yang, W. Qi, Q. Sun, D. Kim, K. S. Yoon, J. M. Clark, and **Y. Park** (2017) Permethrin Promotes Adipogenesis via Calcium- and ER Stress-Mediated Mechanisms in 3T3-L1 Adipocytes, *In: The Toxicologist: Supplement to Toxicological Sciences*, **156 (1)**, Society of Toxicology, Abstract no. 2661.
30. Y. Yue, P. Shen, A. L. Chang, and **Y. Park** (2017) Inhibition of Fat Accumulation by *trans*-Trismethoxy Resveratrol in *Caenorhabditis elegans*, *In: The Toxicologist: Late-breaking Supplement to Toxicological Sciences*, Society of Toxicology, Abstract no. 3302.
31. W. Qi, J. M. Clark, and **Y. Park** (2017) Ivermectin Inhibits Adipogenesis of 3T3-L1 Preadipocytes, *In: The Toxicologist: Late-breaking Supplement to Toxicological Sciences*, **156 (1)**, Society of Toxicology, Abstract no. 3492.

32. Y. Peng, Q. Sun, and **Y. Park** (2017) Chicoric Acid Promotes Glucose Uptake via AMP-Activated Protein Kinase α -Dependent Pathway in C2C12 Myotubes, *In: The Toxicologist: Late-breaking Supplement to Toxicological Sciences*, **156** (1), Society of Toxicology, Abstract no. 3303.
33. **Y. Park** (2017) Application of *Caenorhabditis elegans* in Food Bioactive Research on Obesity, US-Korea Conference, Washington DC, August 2017.

2016

34. P. Shen, Q. Sun, Y. Yue, Z. Gao, J. Yang, H. Xiao, J. M. Clark, and **Y. Park** (2016) Physiological Responses in *Caenorhabditis elegans* Exposed to Deltamethrin, *In: The Toxicologist: Supplement to Toxicological Sciences*, **150** (1), Society of Toxicology, Abstract no. 2881.
35. Q. Sun, X. Xiao, Y. Kim, D. Kim, K. S. Yoon, J. M. Clark, and **Y. Park** (2016) Exposure to Imidacloprid Promotes Obesity and Type 2 Diabetes in C57BL/6J Mice, *In: The Toxicologist: Supplement to Toxicological Sciences*, **150** (1), Society of Toxicology, Abstract no. 2588.
36. X. Xiao, Q. Sun, Y. Kim, D. Kim, K. S. Yoon, J. M. Clark, and **Y. Park** (2016) Exposure to Permethrin Increases Body Fat Mass and Alters Glucose Metabolism in Response to High Fat Diet in Male C57BL/6J Mice, *In: The Toxicologist: Supplement to Toxicological Sciences*, **150** (1), Society of Toxicology, Abstract no. 2889.
37. Z. Ma, C. Lee, D. Jeong, K. Sung, **Y. Park**, and K. Jeong (2016) Evaluation of Toxicity of Chitosan Nanoparticles with intestinal Epithelial Cell and *Caenorhabditis elegans*, International Association of Food Protection Annual Meeting.

2015

38. **Y. Park** (2015) Conjugated Linoleic Acid and Muscle Metabolism, *Eur. Fed. Lipids*.
39. X. Xiao, Y. Kim, D. Kim, K. S. Yoon, J. M. Clark, and **Y. Park** (2015) Exposure to permethrin alters glucose metabolism in response to high fat diet in female C57BL/6J mice, *In: The Toxicologist: Supplement to Toxicological Sciences*, **144** (1), Society of Toxicology, Abstract no. 2154.
40. A. Rutherford, Y. Kim, F. Beppu, and **Y. Park** (2015) Effects of Imidacloprid on Myogenesis in C2C12 Myoblasts, *FASEB J.* **29**: Suppl. 612.5.
41. P. Shen, Q. Sun, and **Y. Park** (2015) Strawberry and Raspberry Phenolics Reduce Fat Accumulation in *Caenorhabditis elegans*, *FASEB J.* **29**: Suppl. 608.18.
42. Q. Sun, P. Shen, J. Yang, and **Y. Park** (2015) Cranberry Phenolic Compounds Decrease Fat Accumulation in *Caenorhabditis elegans*, *FASEB J.* **29**: Suppl. 608.16.
43. X. Xiao, Y. Kim, D. Kim, K. S. Yoon, J. M. Clark, and **Y. Park** (2015) A pyrethroid pesticide, permethrin, alters lipid metabolism and voluntary activities in mice, *FASEB J.* **29**: Suppl. 776.2.
44. Y. Kim, D. Good, and **Y. Park** (2015) Effects of Early Administration of Conjugated Linoleic Acid on Development of Obesity in Nescient Basic Helix-Loop-Helix 2 Knockout Mice, *FASEB J.* **29**: Suppl. 608.19.
45. Y. Kim, D. Good, and **Y. Park** (2015) Conjugated linoleic acid increases voluntary activity and muscle mass via mitochondrial biogenesis in adult onset inactivity-induced obese mice, the AOCS Annual Meeting.
46. D. J. McClements, H. Xiao, **Y. Park**, L. Saliva-Trujillo, M. Yao, R. Zhang, Z. Zhang, L. Zhou (2015) Designing Excipient Foods to Enhance Bioavailability of Nutraceuticals in Fruits and Vegetables, Delivery of Functionality in Complex Foods Systems, Paris, France.

2014

47. J. Kim, YH. Park, K. S. Yoon, J. M. Clark, and **Y. Park** (2014) Permethrin, a Pyrethroid Insecticide, Impairs Insulin-Stimulated Glucose Uptake in C2C12 Myotubes, *FASEB J.* **28**: Suppl. 1142.7.
48. J. Kim, Y. Kim, A. Rutherford, K. S. Yoon, J. M. Clark, and **Y. Park** (2014) Effects of Dichlorodiphenyltrichloroethane (DDT) on Myogenesis in C2C12 Cells, *FASEB J.* **28**: Suppl. 1142.14.
49. Y. Kim, D. J. Good, C.-S. Park, and **Y. Park** (2014) Molecular Mechanisms of Conjugated Linoleic Acid (CLA) on Muscle Metabolism in Adult Onset Inactivity-Induced Obese Mice, Suppl. 1045.46.
50. Y. Kim and **Y. Park** (2014) Conjugated Linoleic Acid (CLA) Promotes Endurance Capacity via SIRT1 and AMPK Mediated Mechanisms, *FASEB J.* **28**: Suppl. 37.3.
51. J. Zheng, H.S. DDY, C. Gao, F. Greenway, R. Martin, M. Keenan, J. Burton, W. Johnson, F. Enright, P. Shen, and **Y. Park** (2014) Imidacloprid Decreased Lifespan and Increased Intestinal Fat Deposition in *C. elegans*, *FASEB J.* **28**: Suppl. 1029.8
52. T.-H. Hsieh, J. Xu, Y.-C.Hsieh, E-J. Kao, Y. Wu, K. Lim, T. Kong, **Y. Park**, and T. Lu (2014) Conjugated Linoleic Acid May Decrease Arterial Calcification via Induction of Heat Shock Proteins, *FASEB J.* **28**: Suppl. 1158.7.

2013

53. X. Xiao, J. Kim, and **Y. Park** (2013) Preventive Effects of Cranberry Products on Animal Model of Colitis, Experimental Biology 2013, *FASEB J.* **27**: Suppl. 1b398.
54. J. Kim, YH. Park, K. S. Yoon, J. M. Clark, and **Y. Park** (2013) Organochlorine Insecticides Potentiate Adipogenesis in 3T3-L1 Adipocytes, Experimental Biology 2013. *FASEB J.* **27**: Suppl. 1071.4.
55. J. Kim, YH. Park, K. S. Yoon, J. M. Clark, and **Y. Park** (2013) Permethrin, a Pyrethroid Insecticide, Potentiates Adipogenesis in 3T3-L1 Adipocytes, Experimental Biology 2013. *FASEB J.* **27**: Suppl. 1071.1.
56. J. Kim, YH. Park, K. S. Yoon, J. M. Clark, and **Y. Park** (2013) Imidacloprid Induces Insulin Resistance by Protein Kinase B (AKT) Mediated Mechanism, Experimental Biology 2013, *FASEB J.* **27**: Suppl. 1169.16.
57. Y. Kim and **Y. Park** (2013) Conjugated Linoleic Acid (CLA) Activates PGC-1alpha via AMPK and SIRT1 in C2C12 Myotubes, Experimental Biology 2013, *FASEB J.* **27**: Suppl. 637.25.

2012

58. A. Oechsle, J. Weiss, J. Kim, and **Y. Park** (2012) Effects of trans Fatty Acids on Adipogenesis in Murine Bone Marrow Mesenchymal Stem Cells and 3T3-L1 Adipocytes, Institute of Food Technologists Annual Meeting & Expo.
59. J. H. Kim, D. Gilliard, J. Kim, D. J. Good, and **Y. Park** (2012) Dietary CLA Prevents Obesity with Increases in Voluntary Physical Activity during Growth Period in Younger Genetically Obese Mice, Institute of Food Technologists Annual Meeting & Expo.
60. J. H. Kim, H. Lee, and **Y. Park** (2012) Isomer-Specific Effects of CLA with Exercise Training on Endurance Capacity and Energy Metabolism during Exercise in Mice, Institute of Food Technologists Annual Meeting & Expo.
61. H.-S. Lee, YH. Park, and **Y. Park** (2012) Synergistic Effects of Conjugated Fatty Acids and the Anticancer Drug Doxorubicin on Human Cancer Cell Lines, Institute of Food Technologists Annual Meeting & Expo.
62. **Y. Park**, YH. Park, J. H. Kim, J. Kim, & H. Lee (2012) CLA's Role in Biochemical Processes, the American Chemical Society Annual Meeting.

2011

63. YH. Park, Y. Kim, J. Lee, and **Y. Park** (2011) Inhibitory Effect of t10,c12 Conjugated Linoleic Acid (CLA) Isomer on Clozapine Induced Adipogenesis in 3T3-L1 cells, Experimental Biology 2011, *FASEB J.*, **25**: lb288.
64. YH. Park, A. G. Scrimgeour, L. J. Marchitelli, and **Y. Park** (2011) Effect of Calcium and Conjugated Linoleic Acid (CLA) Co-supplementation on Morphometric Characteristics of Mouse Femur, Experimental Biology 2011, *FASEB J.*, **25**: 538.12.
65. J. Kim, YH. Park, S.-H. Lee, and **Y. Park** (2011) *trans*-10,*cis*-12 Conjugated Linoleic Acid (CLA) Inhibits Adipogenesis from Mouse Mesenchymal Stem Cell via PPAR- γ Mediated Pathway, Experimental Biology 2011, *FASEB J.*, **25**: 775.16.
66. J. H. Kim, YH. Park, **Y. Park** (2011) Influences of Diet on Voluntary Movement and Energy Expenditure in Mice, Experimental Biology 2011, *FASEB J.*, **25**: 766.10.
67. K. S. Yoon, Y. Kim, J. Lee, YH. Park and **Y. Park** (2011) Neonicotinoid Insecticide Imidacloprid Impairs Lipid Metabolism in 3T3-L1 Cells, Experimental Biology 2011, *FASEB J.*, **25**: lb300.
68. Y. Kim, S. Seo, Y. Choi, YH. Park, **Y. Park**, and J. Lee (2011) Effect of Procyanidin Fractions from Defatted Grape Seed Meal on Adipogenesis in 3T3-L1 Cells, Experimental Biology 2011, *FASEB J.*, **25**: lb306.
69. **Y. Park**, J. Kim, S.-H. Lee, and YH. Park (2011) Improving Bone Health using Bioactive Lipids, the Annual Meeting and Expo for Korean Society of Food Science and Technology, Daegu, Korea.

2010

70. YH. Park, J. Wong, B. H. Kim, and **Y. Park** (2010) Time-Dependent Comparison of Conjugated Linoleic Acid (CLA) and Conjugated Nonadecadienoic Acid (CNA) on Lipid Metabolism in Mice, Experimental Biology 2010, *FASEB J.*, **24**: 541.22.
71. YH. Park, and **Y. Park** (2010) Effects of Conjugated Linoleic Acid (CLA) on Calcium Homeostasis in Ovariectomized Mice, Experimental Biology 2010, *FASEB J.*, **24**: lb377.
72. J. Y. Wong, YH. Park, S.-H. Lee, S. J. Baek, and **Y. Park** (2010) *trans*-10,*cis*-12 CLA Suppresses Osteosarcoma Cells via Phosphoinositide 3-Kinase Pathway, Experimental Biology 2010, *FASEB J.*, **24**: lb381.
73. **Y. Park** (2010) Developing Food Targeted Children, Wellness 10 by Institute of Food Technologists.
74. **Y. Park** (2010) Application of Bioactive Lipids in Produce Development, Product Development Division at the Annual Meeting and Expo for Korean Society of Food Science and Technology, Incheon, Korea.
75. **Y. Park**, & YH. Park (2010) Conjugated Fatty Acids as a Prevention Tool for Obesity and Osteoporosis, ACS Fall 2010 National Meeting & Exposition.
76. N. Sanchez-Rodriguez, YH. Park, and **Y. Park** (2010) Effect of Conjugated Linoleic Acid (CLA) on Tumor Suppression in Human Prostate Cancer Cells (DU-145), Society for Advancement of Chicanos and Native Americans in Science (SACNAS) National Conference.

2009

77. **Y. Park** (2009) Current Status of Meat-Based Bioactive Compounds, 2009 Institute of Food Technologists Annual Meeting & Expo.
78. **Y. Park**, S. Rhee, M. Terk, Y. Park, B. H. Kim, K. Han, and S.-H. Lee (2009) Conjugated Linoleic Acid (CLA) Improves Osteogenesis in Murine Mesenchymal Bone Marrow Stem Cells, 2009 Institute of Food Technologists Annual Meeting & Expo.

79. YH. Park, S. Rhee, and **Y. Park** (2009) Comparison of Conjugated Linoleic Acid (CLA) and Conjugated Nonadecadienoic Acid (CNA) with Regard to Lipid Metabolism in Mice, Experimental Biology 09, New Orleans, LA, *FASEB J.* **23**:717.30.
80. J. Wong, YH. Park, and **Y. Park** (2009) Effect of Conjugated Linoleic Acid (CLA) on Tumor Suppression in Canine Osteosarcoma Cells, Experimental Biology 09, New Orleans, LA, *FASEB J.* **23**:LB501.
81. **Y. Park**, YH. Park, M. Terk, B. Y. Kim, and S. H. Lee (2009) Influence of Conjugated Linoleic Acid (CLA) on Differentiation of Murine Mesenchymal Bone Marrow Stem Cells, Abstract for the Food Science and Technology symposium at the US-Korea Conference on Science, Technology, and Entrepreneurship.

2008

82. **Y. Park** (2008) Overview of Functional Foods in US: Acceptance, Efficacy, Mechanisms, and Adverse Effects, the Annual Meeting for the Korean Society of Food Hygiene and Safety, Seoul, Korea.
83. **Y. Park** (2008) Keynote Speaker: Conjugated Linoleic Acid: Good or Bad Trans Fat? 32nd National Nutrient Databank Conference: Nutrient Databases without Borders, Ottawa, Ontario, Canada.
84. **Y. Park** (2008) Conjugated Linoleic Acid (CLA): A good fat? Korean-American Scientists and Engineers Association- New England Symposium, Harvard University, March 2008.
85. J. Weiss, E. A. Decker, D. J. McClements, **Y. Park**, and H. Xiao (2008) Creation of a Food Science Graduate Training Program in Food and Health with Emphasis on Ingredient Delivery Systems and Food Policy, ISEKI Food 2008 Conference, Sept. 2008.
86. S. J. Hur, F. W. Whitcomb, S. Rhee, YH. Park, D. J. Good, and **Y. Park** (2008) trans-10,cis-12 Conjugated Linoleic Acid (CLA) Reduces Body Fat in Genetically Obese mice, 2008 Institute of Food Technologists Annual Meeting & Expo, New Orleans, LA.
87. **Y. Park**, YH. Park, S. Rhee (2008) Conjugated Nonadecadienoic Acid (CNA) Shares Similar Molecular Mechanisms With Conjugated Linoleic Acid (CLA), Experimental Biology 08, San Diego, CA; *FASEB J.* **22**:700.37.

2007

88. **Y. Park** (2007) ω -3 Fatty Acids and Immune Response Disorders, the 3rd International Workshop on Developing Functional Foods with Omega-3 Fatty Acids.
89. **Y. Park**, YH. Park and S. Rhee (2007) Effectiveness of Conjugated Fatty Acids on Body Compositional Modification, Food Science and Technology symposium at the US-Korea Conference on Science, Technology, and Entrepreneurship.
90. **Y. Park**, YH. Park, S. Rhee (2007) Effectiveness of Conjugated Fatty Acids on Body Compositional Modification, Abstract for the Food Science and Technology symposium at the US-Korea Conference on Science, Technology, and Entrepreneurship.
91. **Y. Park**, YH. Park, S. Rhee, and M. Terk (2007) Effects of Conjugated Fatty Acids on Bone Mass and Obesity, II International Congress on Conjugated Linoleic Acid (CLA): From Experimental Models to Human Application, Sardinia, Italy.
92. M. Terk, G.-Y. Park, S. Rhee, YH. Park, and **Y. Park** (2007) Synergistic and Isomeric Effects of Conjugated Linoleic Acid on Body Ash, 2007 Institute of Food Technologists Annual Meeting & Expo, Chicago, IL.
93. S. Mahadevan, YH. Park, and **Y. Park** (2007) Modulation of Cholesterol by *Ginkgo biloba* L. Nuts and its Extracts: In Vitro and In Vivo Studies, 2007 Institute of Food Technologists Annual Meeting & Expo, Chicago, IL.

2006

94. **Y. Park** (2006) Mechanisms of Body Compositional Modulation by Conjugated Linoleic Acid (CLA), Abstract for the Food Science and Technology symposium at the US-Korea Conference on Science, Technology, and Entrepreneurship.
95. **Y. Park** (2006) Conjugated Linoleic Acid and Cancer, Abstract for the Dietary Lipids and Cancer Symposium at the 97th AOCS Annual Meeting & Expo.
96. **Y. Park** (2006) Conjugated Linoleic Acid (CLA) and Mechanisms of Body Compositional Modulation, for the Health Benefits of Lipids Symposium at the American Chemical Society, Spring Meeting.
97. Y.H. Park, S. Rhee, G. Y. Park, and **Y. Park** (2006) Interaction between Dietary Conjugated Linoleic Acid (CLA) and Calcium on Body Composition, Abstract for the Food Science and Technology symposium at the US-Korea Conference on Science, Technology, and Entrepreneurship.
98. **Y. Park**, YH. Park, SY. Rhee, and G. K. Park (2006) Effect of Interaction between Dietary Conjugated Linoleic Acid (CLA) and Calcium on Body Composition, *FASEB J.* **20**:A570.

2005

99. **Y. Park** (2005) Anti-Obesity Mechanism of Conjugated Linoleic Acid (CLA), for Product Development Division at the Annual Meeting and Expo for Korean Society of Food Science and Technology, Seoul, Korea.
100. **Y. Park**, K. J. Albright, J. M. Storkson, W. Liu, and M.W. Pariza (2005) Conjugated Linoleic Acid (CLA) Prevents Fat Mass Gain Following Weight Loss in Mice, Institute of Food Technologists Annual Meeting.
101. **Y. Park**, S.-H. Lee, J. M. Storkson, W. Liu, and M. W. Pariza (2005) Conjugated Linoleic and Conjugated Nonadecadienoic Acids (CLA & CNA) Inhibit Adipocytic Differentiation of Mouse Bone Marrow Stem Cells, *FASEB J.* **19**: A58.
102. K. J. Albright, **Y. Park**, J. M. Storkson, W. Liu, and M. W. Pariza (2005) Controlling Strategies for Acrylamide Reduction in Bakery Products, Abstract for Food Research Institute 2005 Annual Meeting.

Patents

1. M. E. Cook, **Y. Park**, and M. W. Pariza: Method for reducing body fat in animals (US Patent No. 5,554,646)
2. M. E. Cook, **Y. Park**, and M. W. Pariza: Method for controlling body fat and/or body weight in animals and pharmaceutical compounds for use therein comprising 20-carbon conjugated unsaturated fatty acids (US Patent No. 5,855,917 and European Patent No. 97952278.6-1216)
3. M. E. Cook, M. W. Pariza, **Y. Park**, and G. Li: Conjugated nonadecadienoic acid compositions (US Patent No. 6,908,946).
4. M. W. Pariza, and **Y. Park**: Animal fat control (US Patent No. 7,365,099).
5. D. J. McClements, E.A. Decker, X. Hang, and **Y. Park**, 2008, Delivery systems based on nanolaminated dietary fiber coating of encapsulated bioactive compounds (disclosure).

Grants

As Principal Investigator

1. USDA CSREES MAS00919, Title: Investigating Conditions and Mechanisms by Which Conjugated Linoleic Acid Improves Bone Mass, PI: Y. Park, \$120,000, Oct. 2004 – Sept. 2009.

2. American Heart Association, Scientist Development Grant, Title: Prevention of Cardiovascular Diseases Using Conjugated Nonadecadienoic Acid in an Anti-Obesity Approach, PI: Y. Park, \$260,000, Jan. 2006 – Dec. 2009.
3. Stiebs Pomegranate Products, Title: Fatty Acid Analysis of Pomegranate Seed oil, PI: Y. Park, \$5,500, April 2005 – May 2006.
4. Faculty Research Grant, Healey Endowment Grant, University of Massachusetts, Title: Mechanism of Body Fat Reduction by Conjugated Fatty Acid, PI: Y. Park, \$20,000, Feb. 2006 - May 2007.
5. ILSI North America, Future Leader Award, Title: Controlling Obesity with Conjugated Fatty Acids, PI: Y. Park, \$30,000, Feb. 2007 – Jan. 2009.
6. Faculty Grant for Teaching, Center for Teaching, University of Massachusetts, Title: Enhancing the Learning Outcome of Emerging Food Science Topics, PI: Y. Park, \$1,200, Fall semester 2007.
7. Armstrong Grant for Science, University of Massachusetts, Title: Molecular Mechanism of Bone Formation by Conjugated Linoleic Acid in Bone Marrow Stem Cells, PI: Y. Park, \$30,000, July 2008-June 2010.
8. NIH NCCAM, Title: Synergistic Effects of Conjugated Linoleic Acid and Calcium on Bone Mass, PI: Y. Park, \$407,415, Sept. 2008-May 2011.
9. NIH NCCAM, Revision, Title: Synergistic Effects of Conjugated Linoleic Acid and Calcium on Bone Mass, PI: Y. Park, \$151,870, Sept. 2009-May 2011.
10. USDA Special Grant, Title: Bioactive Foods Research for Health and Food Safety, MA, PI: **Y. Park**, Co-PIs: H. Xiao, S. R. Nugen, J. Goddard, D. J. McClements, E. A. Decker, K. Shetty, R. E. Levine, R. G. Labbe, and L. McLandsborough, \$488,601, April 2010-March 2012.
11. Center for Agriculture, UMass, Title: Food-Based Approach for Prevention of Childhood Obesity, PI: **Y. Park**
12. Wisconsin Cranberry Board, Title: Application of Cranberry for Inflammatory Bowel Disease, PI: **Y. Park**, \$25,000, Nov. 1, 2012-Oct. 31, 2013.
13. NIH NIEHS, Title: Role of Permethrin in Development of Obesity and Type 2 Diabetes, PI: **Y. Park**, Co-PI: B. Braun and J. Clark, \$416,403, Dec. 2013-Nov. 2015.
14. NIH NIEHS, Title: Role of Imidacloprid in Development of Obesity and Type 2 Diabetes, PI: **Y. Park**, Co-PI: B. Braun and J. Clark, \$415,361, Sept. 2014-Aug. 2016.
15. Shimadzu Scientific Instruments, Title: Shimadzu Equipment Grant for UMass Food Science, PI: **Y. Park**, Co-PI: E. A. Decker, D. J. McClements, H. Xiao, L. He, and G. Zhang, \$92,500, May 2015.

As Co-Principal Investigator

16. UMass Presidents' Science and Technology Initiative Fund, Title: Strategic Alliance for Food-Based Solutions to Health and Wellness, PI: J. Weiss & D. J. McClements, and Co-PIs: E. A. Decker & **Y. Park**, Total award \$100,000, Oct. 2005 - Sept. 2006.
17. USDA, Seafood Safety Grant 6, PI: R. E. Levine, Co-PIs: F. Clydesdale, E.A. Decker, H. Hultin, R. Labbe, D. J. McClements, L. M. McLandsborough, K. Shetty, **Y. Park**, and J. Weiss, \$406,508, July 2005 to June 2007.
18. USDA, Seafood Safety Grant 7, PI: R. E. Levine, Co-PIs: F. Clydesdale, E.A. Decker, H. Hultin, R. Labbe, D. J. McClements, L. M. McLandsborough, K. Shetty, **Y. Park**, and J. Weiss, \$423,293, July 2006 to July 2007.

19. USDA, Seafood Safety Grant 8, PI: R. E. Levine, Co-PIs: F. Clydesdale, E.A. Decker, H. Hultin, R. Labbe, D. J. McClements, L. M. McLandsborough, K. Shetty, **Y. Park**, and J. Weiss \$453,000, July 2007 to June 2008.
20. USDA National Research Initiative Competitive Grants Program, Design of Nano-Laminated Coatings to Control Bioavailability of Lipophilic Food Components, PI: D. J. McClements, Co-PIs: E. A. Decker, **Y. Park**, and J. Weiss, \$362,000, 2008-2011.
21. CVIP Technology Development Funds, UMass, Colon-Specific Delivery Systems Based on Nanolaminated Dietary Fiber Coating of Encapsulated Bioactive Compounds, PI: H. Xiao, Co-PIs: D. J. McClements, E. A. Decker, and **Y. Park**, \$20,000, 2009-2010.
22. USDA National Needs Fellowship, Title: Food Science Graduate Training in Food and Health with Emphasis on Ingredient Delivery Systems and Food Policy, PI: H. Xiao, Co-PIs, E. Decker, D. J. McClements, **Y. Park**, P. Dubin, R. Vachet, and R. Shao, \$234,000, Jan. 2010-Dec. 2014.
23. USDA, Title: prevention of colon cancer by combinations of dietary components, PI: H. Xiao, Co-PI: **Y. Park**
24. Center for Agriculture, UMass, Title: Use of bioactive food components to modulate vitamin D receptor function, PI: R. Wood, Co-PIs: Y.-C. Kim, **Y. Park**
25. USDA, Title: Potential Adverse Effects of Consuming Edible Nanoemulsion: Enhanced Pesticide Uptake, PI: McClements, Co-PIs: **Y. Park**, H. Xiao, \$444,550
26. NIH, Title: Toxicant disruption of receptor-mediated endocytosis in oogenesis and later life metabolic dysfunction, PI: Timme-Laragy, Co-PIs: **Y. Park**, J. M. Clark, \$1,979,112
27. NIH Supplementary Grant, Title: Toxicant disruption of receptor-mediated endocytosis in oogenesis and later life metabolic dysfunction, PI: Timme-Laragy, Co-PIs: **Y. Park**, J. M. Clark, \$153,711

Teaching and Mentoring Activities

Description of Courses

FS270 (previously FS290A) Biology of Food in Human Health: Designed for sophomores and juniors with basic biology background, this course offers basic knowledge of human physiology and pathology, such as circulatory, immune, inflammatory, endocrinology, pulmonary, urinary, neural, and digestive systems. In addition, special topics include cancer, antioxidants, obesity, and dietary supplements to interpret the link between food components and diseases. The goal of this course is to help students analyze current food trends and evaluate the health benefits of food components in human health.

FS797E Bioactive Food Components: Designed for graduate level students with biology and chemistry backgrounds, this course offers basic knowledge of human physiology and pathogenesis. This course will analyze current functional food trends and evaluate their mechanisms of action for human consumption. Students will work on a project which includes selecting a topic to analyze and measuring the significance of current scientific information related with bioactive food components.

FS797G Functional Foods: Doctoral seminar series discussing current trends in Functional Foods. Specific topics include probiotics, antimicrobial food components, foods that can prevent osteoporosis, obesity, cardiovascular diseases, or inflammatory diseases. Student present and discuss current research papers and recommend future research directions.

Honors 391D Foods that Prevent Diseases: Designed for undergraduates in Commonwealth College Honors program. This course offers broad information of the role of food and nutrients on health, including cardiovascular diseases, cancer, bone health, as well as obesity. This course will explore potentially innovative approaches to this issue through understanding food, the food supply, and social and environmental modifications. Students will work on a project,

which involves using variety of knowledge, such as food science, nutrition, medicine, marketing, regulation, and consumer interest and needs, on new food product development.

Thesis Supervision as Major Advisor - Completed

Ph.D. in Food Science

- Yoo Kim (2011-2015), “Effects of Conjugated Linoleic Acid (CLA) on Skeletal Muscle Metabolism”
- Xiao Xiao (2011-2017), “Effects of Permethrin, A Pyrethroid Insecticide, on Glucose and Lipid Metabolism”
- Peiyi Shen (2013-2017), “A Living Model for Obesity and Aging Research: *Caenorhabditis elegans*”
- Quancai Sun (2012-2017), “Effects of Imidacloprid, A Neonicotinoid Insecticide, on Lipid and Glucose Metabolism”
- Phoebe Chen (2014-2018), “Applications of *Drosophila melanogaster* in Food Science Research”
- Jason Suzhao Yang (2014-2018), “Modulation of Hepatic Lipid Metabolism by Insecticides and Food Bioactives”
- Ye Peng (2015-2019), “The Bioactive Effects of Chicoric Aid as a Functional Food Ingredient”
- Weipeng Qi (2014-2019), “Effect of Ivermectin and Perfluorobutanesulfonic Acid on Lipid Accumulation”
- Renalison Farias-Pereira (2015-2020), “Coffee Bioactives Regulate Lipid Metabolism in *Caenorhabditis elegans*”
- Yiren Yue (2014-2020), “Use *Caenorhabditis elegans* as the in vivo Model to Study Food Bioactives and Environmental Pollutants”

M. S. of Food Science

- Swetha Mahadevan, “Modulation of Cholesterol Metabolism by Ginkgo biloba L. Nuts and its Extracts: In Vivo and In Vitro Studies”, Jan. 2007.
- Michael Terk, “The Effects of Dietary Calcium and Conjugated Linoleic Acid on Bone Health”, August 2007.
- Faith Whitcomb, “Effects of t10,c12 Conjugated Linoleic Acid, Natural Fats and Hydrogenated Fats on Factors Effecting Health, Metabolism, and Physical Activity”, Oct. 2007.
- Siyeon Rhee, M. S. (Non-thesis degree), March 2009.
- Janice Wong, M.S., “The Effects of Conjugated Linoleic Acid Isomers on Tumor Suppression”, May 2010.
- Anja Oechsle (German exchange student, 2010-2011), “Effects of trans Fatty Acids on Adipogenesis in Murine Bone Marrow Mesenchymal Stem Cells”
- Alison Dilzer, M.S. (non-thesis degree), May 2010.
- Natalia Sanchez-Rodriguez, M.S. (non-thesis degree), May 2012
- Yan Wu, M.S. (non-thesis) Dec. 2013
- Alex Floyd, M.S. (non-thesis), Dec. 2013
- Ian Coupal, M.S. (non-thesis), Aug. 2014
- Daniel Colmenares, M. S., Aug. 2015, “Development of nanoemulsion-based delivery systems for evaluation of triglycerides bioactivity in *Caenorhabditis elegans*”
- Tsung-Hsiu Hsieh, M. S., May 2016, “Deltamethrin, a Pyrethroid Insecticide, Potentiates Lipid Accumulation in 3T3-L1 Adipocytes”
- Jinning Liu, M. S., May 2017, “Epigallocatechin-3-Gallate Reduces Fat Accumulation in *Caenorhabditis elegans*”
- Jiaying Wang, M. S., May 2017, “Methylglyoxal Influences Development of *Caenorhabditis elegans* via Heterochronic Pathway”
- Yuejia Xu, M. S., Feb. 2019, “Deltamethrin Induces ER Stress and Increases Proteotoxicity in *Caenorhabditis elegans*”
- Lynnea Young, M. S., May 2020, “Green Coffee Bean Extract Reduces Fat Accumulation in *Drosophila melanogaster*”

B.S. Honors Thesis

- Vanessa Klimcza, Spring 2006
- Daniel Sheroff, Spring 2010
- Amanda Rutherford, Spring 2015
- Amanda Chang, Spring 2017
- Stephanie Cho, Spring 2018

Supervision as Major Advisor - in progress

Ph.D.

- Yiren Yue (Ph.D. candidate)
- Sida Li
- Zhenyu Zhang

M.S.

- Zhoujia Qian
- Nikolas Rodriguez

Students' Achievements

- Michael Terk (MS, 2007)
 - The Crabtree Scholarship, UMass (2006-2007)
- Yoo Kim (Ph.D. 2015)
 - The Charm Scholarship, Department of Food Science, UMass (2011-2014)
 - 2014 Korean-American Scientists and Engineers Association Graduate Student Scholarship
 - Finalist for ASN's Emerging Leaders in Nutrition Science, EB meeting 2015
 - UMass Graduate School Travel Grant, 2015
 - 1st place for 2015 Francis Scholarship Competition, Department of Food Science, UMass
 - 1st place Student Poster Award for 2015 AOCS Health and Nutrition Division
- Xiao Xiao (Ph.D. expected to graduate in 2017)
 - 1st place for Hultin Scholarship Competition, Department of Food Science, UMass 2013
 - Burdock Group Travel Award, the Food Safety Specialty Section, the Society of Toxicology 2015
 - Jean Lu Student Scholarship Award, the Society of Toxicology 2016
 - UMass Graduate School Travel Grant, 2016
- Peiyi Shen (Ph.D. expected to graduate in 2017)
 - 2nd place for 2016 Hultin Scholarship Competition, Department of Food Science, UMass
 - Graduate Student Travel Award, the Society of Toxicology 2016
 - UMass Graduate School Travel Grant, 2016
- Quancai Sun (Ph.D. expected to graduate in 2017)
 - Finalist for ASN's Emerging Leaders in Nutrition Science, EB meeting 2015
 - UMass Graduate School Travel Grant, 2015
 - Graduate Student Travel Award, the Society of Toxicology 2017
 - 2nd place for 2017 Hultin Scholarship Competition, Department of Food Science, UMass
- Daniel Colmenares (M.S. 2015)
 - Finalist for 2015 Francis Scholarship Competition, Department of Food Science, UMass
- Amanda Rutherford (B.S. 2015)
 - One of 5 undergraduate students selected as the Rising Researchers in Fall 2014 at the UMass
- Amanda Chang (B.S. 2017)
 - Honors College Research Assistant Fellowship, Fall 2015
- Jinning Liu (M.S. 2017)
 - UMass Graduate School Travel Grant, 2017
- Jiaying Wang (M.S. 2017)
 - UMass Graduate School Travel Grant, 2017
- Phoebe Chen (Ph.D. 2018)
 - 3rd Place for Agricultural and Food Chemistry Division Withycombe-Charalambous Graduate Student Competition at the 255th ACS National Meeting 2018
 - NE IFT Graduate Scholarship, 2018
 - 3rd Place for the IFT18 Nutraceutical & Functional Foods Division Student Research Paper Poster Competition
 - UMass Graduate School travel grant, 2018
 - Outstanding Student Award from Chinese American Food Society (CAFS)

- Jason Szuhao Yang (Ph.D. 2018)
 - UMass Graduate school travel grant, 2018
- Yiren Yue (Ph.D. candidate 2019)
 - Runner up for 2018 3MT (3 Minute Thesis) competition at UMass, Amherst
 - Runner up for 2019 Hultin Scholarship Competition, Department of Food Science, UMass
- Stephanie Cho (B.S. 2018)
 - Honors Dean's Award
 - ASBMB Honor Society
- Weipeng Qi (Ph.D. 2019)
 - Society of Toxicology Graduate Student Travel Support 2019
 - UMass Graduate School travel grant, 2019
- Ye Peng (Ph.D. 2019)
 - Salmon Scholarship, UMass Food Science (2015-2018)
 - 1st place for 2019 Francis Scholarship Competition, Department of Food Science, UMass
- Renalison Farias-Pereira
 - Third place at 2018 Ocean Spray Student Product Development Competition
 - UMass Graduate School travel grant, 2019
 - Emerging Leader Finalist and Travel Grant Awardee by the Dietary Bioactive Components RIS, Nutrition 2019

Current activities within Professional Organizations

- Associate Editor, 'Food and Chemical Toxicology'
- Associate Editor, 'Current Research in Food Science'
- Editor, 'Journal of Nutrition and Health'
- Editor, 'Preventive Nutrition and Food Science'