CURRICULUM VITAE

Valentina Trinetta, Ph.D
School of Health Science
Food and Nutrition
Kansas State University
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EDUCATION

Kansas State University — Manhattan, KS, USA
Master of Science, Public Health — In progress

University of Milan — Milan, Italy
Ph.D., Food Science and Technology — 2006 - 2009
Dissertation Title: Bacteriocins as food preservatives: the case of sakacin A.

University of Naples — Naples, Italy
Master of Science, Genetic Food Biotechnology — 2005 - 2006
Master's Thesis Title: Application of real-time qPCR for food authenticity testing in dairy products

University of Pisa — Pisa, Italy
Bachelor of Science, Food Biotechnology, Cum Laude — 1999 – 2005

EXPERIENCE

Kansas State University, Department of Food, Nutrition, Dietetics and Health — *Manhattan, KS, USA*
Associate Professor in Food Safety and Public Health — August 2024-Present
Director of the "Food as Medicine" Initiative — August 2024-Present

- Research: protect consumer health and prevent foodborne illnesses:
  - understanding the ecology of microbial communities in food premises by characterizing genotypically and phenotypically resistance and persistence
  - studying the mechanisms by which pathogens can be inactivated
  - exploring through microbial fermentation new products with enhanced value, gut health benefits and functional properties.
- Teaching: newly developed class in "Food Safety and Public Health"
- Administration: lead and coordinate research initiatives focused on advancing food safety and nutrition security within the "Food as Medicine" initiative, while also creating academic opportunities for students through innovative classes and credentials.

Kansas State University, Office of Student Success
Office for the Advancement of Women in Science and Engineering
Faculty Associate — Spring 2023

- Represent KAWSE Office on and off campus, develop and oversee five major events with 60 – 150 participants, manage two full time staff members, and two student workers.
- Engage students across Kansas ranging from middle school to undergraduate students in workshops, summer camps, student shadowing experiences and lectures that promote interest and careers in science, engineering and math.
- Administer 10 ADVANCE grants, up to $20,000 each, and ADVANCE lectureship series, ensuring opportunities for networking and professional development for women in STEM fields.

Kansas State University, Animal Sciences and Industry Department — *Manhattan, KS, USA*
Associate Professor, Food Safety and Microbiology — July 2021–July 2024
Assistant Professor, Food Safety and Microbiology — February 2016–June 2021

- Research: Development and validation of antimicrobial intervention processes and technologies for the control of foodborne pathogens in raw and processed products and investigation of ecology and distribution of pathogens along the food supply chain nationally and internationally.
    - Contribute to the development of repeatable protocols to growth biofilms using the Center for Diseases and Control (CDC) Biofilm Reactor in foodborne biofilm growth.
    - Explore the use of alternative substrate for food fermentation to study of microbial community dynamic and profile changes.
    - Contribute significantly to the understanding of transmission in pork models and the role of feed as a vector.
    - Serve a four-year term as an appointed member of the National Advisory Committee on the Microbiological Criteria for Foods (NACMF).
    - Author a chapter on fruits and vegetables in the 5th edition of the Compendium of Methods for the Microbiological Examination of Foods, the standard reference of food microbiology methods.
- Teaching: lectures and laboratory in food microbiology and food fermentation at undergraduate and graduate level.
    - I teach 3 courses every academic year, totaling 350 students in my courses over seven years.
- Leadership: Office for the Advancement of Women in Science and Engineering Faculty Associate

ECOLAB Inc.
Research and Development Center — *Eagan, MN, USA*
Principal Microbiologist — 2011–2015

- Development and validation of novel antimicrobial solutions, to improve the sustainability and safety of food products.
- Present findings and relevant products to potential customers, increasing client understanding and driving sales.
- Present research via publications and conferences
- Participate in compliance studies for testing the disinfectant, germicidal, and/or antimicrobial efficacy of products for the US Environmental Protection Agency (EPA) approval.
- Assist with food safety and sanitation audits: food, dairy, meat and poultry processors including, operational sanitation and environmental control for RTE environments, bakery and poultry processing facilities.

Purdue University, *Department of Food Science* — *West Lafayette, IN, USA*
Postdoctoral Research Associate — 2009–2011

- Development and application of ClO_2 gas technology to improve shelf-life of specialty crops. Risk evaluation and assessment of foodborne illness associated with crops.

Pennsylvania State University, *Department of Food Science* — *State College, PA, USA*
Visiting Research Scholar — 2007–2008

- Development of alternative solutions to plastic packaging films through the incorporation of antimicrobial compounds molecules in bio-based polymers.

University of Milan
Department of Food Science — *Milan, Italy*
Graduate Research Assistant — 2005–2009

- Development of industrial media to increase secondary metabolites production.
- Evaluation of molecular, chemical and physical characteristic lactic acid bacteria metabolites.

Dompé Group Company — *Lodi, Italy*
Intern Research Assistant — Summer 2006

- Overview of different techniques for fingerprinting and molecular screening of product lines for growers (corn, wheat, rice, barley, alfalfa, soybeans and sunflower).

Italian Food and Beverage Manufacturers Association — *Lecco, Italy*
Quality Manager and Consultant — 2005 - 2006

- Provide advice and training for employees involved in food retail.
- Develop quality and safety programs.

National Institute of Agronomic Research (INRA)
Biopolymers Interactions Assemblies Department — *Nantes, France*
Research Visiting Scholar — 2003 - 2004

- Isolation, molecular and biochemical characterization of lactic acid bacteria and their metabolites in dairy products.
- Safety and quality Microbiological analysis of food products available for consumers in food retailers.

TEACHING, OUTREACH & MENTORING EXPERIENCE

Kansas State University

Instructor for Food Safety & Public Health Courses August 2024-Present

- FNDH 750: Public Health and Food Safety
  Lecture-based class presenting principles of microbiology as they pertain to public health and food safety, including contamination risks, foodborne and waterborne illnesses, sanitation, food handling and regulatory frameworks

Instructor for Food Microbiology and Food Fermentation Courses 2016–August 2024

- FDSCI 600: Food Microbiology Lecture
  Lecture-based class presenting the importance of useful microorganisms as well as control strategies for spoilage and pathogenic bacteria.
- FDSCI 601: Food Microbiology Laboratory
  Students learn about classic and modern methodologies for microbial isolation and detection in food products.
- FDSCI 810: Food Fermentation
  Graduate-level hybrid class of lab and lectures where students learn the chemical, biochemical, physical and microbiological aspects of food fermentation.

Faculty Advisor

- Serve as academic mentor and career adviser to 30 undergraduate and 20 graduate students in food science and public health.

Federal University of Viçosa (Brazil)

Invited guest instructor for School of Advanced Studies in "Global Challenges for Animal and Human Health March 2024

- Understanding microbial communities for food safety and quality
- The role of *Salmonella* from feed to fork

Purdue University

Guest Lecturer/ Instructor Assistant 2009 - 2011

- Food Science: Food Microbiology 362
- Aseptic Processing and Packaging Workshop

University of Milan

Teaching Assistant for Industrial Microbiology 2006, 2008

GRANTS

Total Extramural fundings secured as PI > $2.5 million

CURRENT FUNDING

2025-2026
Developing and Implementing Food is Medicine Training Module for Family and Consumer Science Extension Agents and SNAP Educators: A Needs-Based Approach
Kansas State University, College of Health and Human Science, Reser Family Community Innovation Grant
*Amount: **$30,000***

2024-2025
A modeling approach to estimate the effect of weather conditions on cleaning and disinfection strategies to reduce the risk of Escherichia coli***, Porcine Epidemic Diarrhea Virus (PEDV), and Rotavirus contamination in trucks and trailers for swine transportation***
National Pork Board Checkoff
Principal Investigator
Amount: ***$148,200***

2024-2025
Utilization of sorghum DDFS for manufacturing biodiverse film materials in the food supply chain
Kansas Grain Sorghum Commission
Co-Principal Investigator
Amount***: $55,000***

2021-2026
Novel sanitation approaches to control Listeria ***biofilms in the organic produce industry***
US Department of Agriculture: NIFA
Principal Investigator
Amount: $1,500,670

2021-2026
Utilizing Pre-Harvest Enumeration and Risk Factors to Predict Ground Turkey Test Results
US Department of Agriculture: NIFA
Co-Principal Investigator
Amount: ***$589,800***

2021-2026
Effect of Natural and Controlled Fermentation on the Functional Properties of Sorghum
USDA Research, Education and Economics: Agricultural Research Service
Principal Investigator
Amount: $589,980

2020-2025
Trade-Facilitating Agricultural System and Technology (T-FAST) project
USDA Food for Progress Program
Co-Principal Investigator
Amount: ***$204,586***

AWARDS, HONORS, & FELLOWSHIPS

Roots of Research Award — 2025
Kansas State University

KAWSE Award, Advancement of Women in Science and engineering — 2024
Kansas State University

Edward Buss Genetic Award, College of Health and Human Sciences — 2024
Kansas State University

Outstanding Research Award, Gamma Sigma Delta 2023
Kansas State University

Outstanding Contribution, National Advisory Committee on Microbiological Criteria for Food 2023
USDA

Exceptional Leadership, Office of the Advancement of Women in STEM 2023
Kansas State University

Teaching Excellence Honoree, College of Agriculture 2022
Kansas State University

Distinguished Woman Award, K-State ADVANCE 2018, 2019, 2020, 2021
Kansas State University Office for the Advancement of Women in Science and Engineering

Outstanding Advisor Award, Gamma Sigma Delta
Kansas State University Eta Chapter 2020

National Excellence in Multistate Research Award, Experiment Station Section 2019
Board on Agriculture Assembly, APLU, Enhancing Microbial Food Safety by Risk Analysis (S1077)
APLU & NIFA

Excellence in Multistate Research Award 2019
Southern Association of Agricultural Experiment Station Directors' Enhancing Microbial Food Safety by Risk Analysis (S1077) SAAESD

Leadership Team IFT Travel Award 2014, 2016, 2017
Institute of Food Technology

Outstanding Division Member 2017
Institute of Food Technology, Food Microbiology Division

Outstanding Service Award 2014-2015
Institute of Food Technology, Food Packaging Division

Co-President and Co-Founder Award 2011
Purdue Postdoctoral Association, Purdue University

NPA Travel Award 2010
8th Annual Meeting of the National Postdoctoral Association

Graduate Research Fellowship 2006-2009
University of Milan, College of Agriculture

Erasmus and Undergraduate Research Scholarship 2004-2005
Research abroad Program, University of Pisa

PROFESSIONAL DEVELOPMENT

Leading from the middle
HERS Leadership Institute
2024

Introduction to Genomics and Bioinformatics
Kansas State University
2020

Biosafety Level III high-containment training
KSU Biosecurity Research Institute
2017

FSPCA Preventive Controls for Human Food
KSU Research and Extension
2016

Lean Six Sigma Training
ECOLAB
2014

Implementing SQF Systems in Food Manufacturing Operations
ECOLAB Food Safety Institute
2012

Food Safety Institute Advance HACCP (2 days) training
ECOLAB Food Safety Institute
2012

Leadership and Professional Development Seminar
Purdue University
2011

Food Protection and Defense Workshop
Purdue University
2010

Better Process Control School
Purdue University
2009

HACCP 3-day training course
Pennsylvania State University
2008

Statistical Analysis for biological data
University of Turin
2007

PUBLICATIONS

PEER-REVIEWED ARTICLES

Stewart S, Chalamalasetti S, Ruiz-Llacsahuanga B, Critzer F, Bhullar M, Nwadike L, Yucel U, Trinetta V. 2025. The effect of commercial sanitizers on *Listeria monocytogenes* (planktonic and biofilm forms) experimentally inoculated materials commonly used during tree-fruit harvesting. Accepted for publication by *Letter of Applied Microbiology*.

Ivers C, Abou Elias CL, Yucel U, Jones C, Trinetta V. 2025. The influence of cleaning and sanitizing on the microbial presence in transportation tankers used for rendering fat transportation. Accepted for publication by *Food Protection Trends*.

Cullinan S, Mahida M, Raad R, Ingmundson K, Bryan A, Critzer F, Trinetta V, Bastos L, Hardeman R, Moore J, Schwan C, 2025. Determining Critical Food Safety Factors for Safely Homebrewing Kombucha: A Study on Microbial Survivability. Accepted for publication by *Food Protection Trends*.

Cullinan, Sitara, Mallika Mahida, Faith Critzer, Valentina Trinetta, Leonardo Bastos, Rebecca Hardeman, Jessica Moore, Carla L. Schwan. 2025. Determining Critical Food Safety Factors for Safely Homebrewing Kombucha: A Study on Microbial Survivability. *J. Food Prot. Trends.* doi.org/10.4315/FPT-24-009

Ivers C, Kaya E, Yucel U, Boyle D, Trinetta V, 2024. Evaluation of *Salmonella* biofilm attachment and hydrophobicity characteristics on food contact surfaces. B*MC Microbiology* 24, 387 (2024). https://doi.org/10.1186/s12866-024-03556-2

Ivers C, Chalamalasetti S, Ruiz-Llacsahuanga B, Critzer F, Bhullar M, Nwadike L, Yucel U, Trinetta V, 2024. Evaluation of Commercially Available Sanitizers Efficacy to Control Salmonella (Sessile and Biofilm Forms) on Harvesting Bins and Picking Bags. *Journal of Food Protection,* Volume 87, Issue 12, 100394, ISSN 0362-028X, https://doi.org/10.1016/j.jfp.2024.100394.

Hay V, Vipham J, Bello NM, Boyle DL, Gragg S, Trinetta V, 2024. Efficacy of cleaning and sanitizing methods in reducing Salmonella on banana leaves and bamboo baskets, common surfaces found in Cambodian fresh food market. Food Protection Trends, 44,6, p 420-428. https://doi.org/10.4315/FPT-24-020.

Fashenpour E, Vargas DA, Betancourt-Barszcz GK, Blandon S, Sanchez-Plata MX, Brashears MM, Miller MF, Kang Q, Trinetta V, Vipham V, Phebus RK, Gragg S. 2024. *Salmonella* Prevalence and Quantification in Market Hog Lymph Nodes and Tonsils in Several Regions and Seasons of the United States. *Journal of Food Protection*, Volume 87, Issue 10, 100357, ISSN 0362-028X, https://doi.org/10.1016/j.jfp.2024.100357.

Li K, Yucel U, Trinetta V. 2023. The Effects of Different Types of Sorghum varieties on the microbial fermentation dynamics of Huangjiu (Chinese-wine-rice). Journal *of Food Technology and Preservation*. 7(6): 201.

Nelson CE, Aramouni FM, Goering MJ, Bortoluzzi EM, Knapp LA, Herrera-Ibata DM, Li KW, Jermoumi R, Hooker JA, Sturek J, Byrd JP, Wu H, Trinetta V, Alloosh M, Sturek M, Jaberi-Douraki M, Hulbert LE. 2023. Adult Ossabaw Pigs Prefer Fermented Sorghum Team over Isocaloric Sweetened Water. *Animals*, 13, 3253.

Harrison O, Jones C, Trinetta V. 2023. Understanding the environmental presence of *Salmonella* spp. in finishing pigs at commercial swine farms in Kansas. *Letters of Applied* Microbiology. 1;76 (6):ovad065

Manville E., Nwadike L, Trinetta V. 2023. The Combined Effect of Sanitizers and UV-C Light on *Listeria monocytogenes* Biofilms Growth and Survivability on Produce Harvesting Materials. *Food Protection Trends*. 43 (5), 376-382

Pozuelo Bonilla K., Vega D., Maher J., Najar-Villareal F., Kang Q., Trinetta V., O'Quinn T.G., Phebus R.K., Gragg S.E. 2023. Validation of commercial antimicrobial intervention technologies to control Salmonella on skin-on market hog carcasses and chilled pork wholesale cuts. *Food Control Journal*. 151, 109829.

Schwan CL, Bastos LM, Young S, Domesle K, Ge B, Hsu CH, Li C, Strain E, Vipham J, Jones C, Amachawadi R, Nagaraja TG, Trinetta V. Genotypic and Phenotypic Characterization of Antimicrobial and Heavy Metal Tolerance in *Salmonella enterica* and *Escherichia coli* Isolates from

Swine Feed Mills. *Journal of Food Protection.* 2023 Aug;86(8):100113. doi: 10.1016/j.jfp.2023.100113. Epub 2023 Jun 7. PMID: 37290750.

Kiprotich SS, Altom E, Mason R, Trinetta V, Aldrich G. 2023 Application of encapsulated and dry-plated food acidulants to control *Salmonella enterica* in raw meat-based diets for dogs. Accepted *Journal of Food Protection. 86 (5), 10077*

E. Manville, MS Bhullar, L. Nwadike, A. Mustapha, Trinetta V. 2023. Characterization of *Escherichia coli* Isolates from Produce Irrigation Water in Kansas and Missouri by Whole-Genome Sequencing. *Food Protection Trends. 43 (4): 329-342.*

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

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

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

Trinetta V, Mendez EA, Hoffmann M, Zheng J. 2022. Whole-Genome sequences of two *Listeria monocytogenes* biofilm formers. *Microbiology Resource Announcement*, 11, e01062-21.

Mendez E, Tande B, Vipham J, Trinetta V. 2022 Preliminary investigation of the effect of chemical sanitizers and UV-C light on *Listeria monocytogenes* biofilm survivability. *Food Protection Trends*. 42, 278–283.

Haley, O.C., Y. Zhao, J.M. Mahe, S.E. Gragg**,** V. Trinetta, M. Bhullar, and L. Nwadike. 2022. Comparative assessment of the microbial quality of agricultural water on Kansas and Missouri fresh produce farms. *Food Protection Trends*. 42:186-193.

Schawn CL, Molitor A, Hok L, Ebner P, Vipham JL, Trinetta V. 2021. Quantitative and qualitative assessments of Enterobacteriaceae, Coliforms and generic *Escherichia coli* on fresh vegetables sold in Cambodian fresh produce distribution centers. *Food Protection Trends*, 42, 107-112. DOI: 10.4315/FPT-21-023

K.C. Pozuelo, D. Vega, K. Habib, F. Najar-Villarreal, Q. Kang, V. Trinetta, T.G. O'Quinn, R.K. Phebus, and S.E. Gragg. 2021. Validation of post-harvest antimicrobial interventions to control Shiga toxin-producing Escherichia coli (STEC) on market hog carcass surfaces. *International J. Food Microbiology* 358 (2021) 109421.

Schwan C, Lomonaco S, Bastos L, Cook P, Maher J, Trinetta V, Bhullar M, Phebus R, Gragg S, Kastner J, Vipham J. 2021. Genotypic and phenotypic characterization of antimicrobial resistance profiles in non-typhoidal Salmonella enterica strains isolated from Cambodian informal markets. *Frontiers in Microbiology,* section Food Microbiology.

Morsy M, Abdelmonem M, Trinetta V. Effect of antimicrobial washes, essential oil vapor phase and antimicrobial pullulan coating reducing Escherichia coli O157:H7 and Salmonella Typhimurium on strawberries. *Food Protection Trends*, 2021. 41, (5), 464-475.

Molitor A, Yucel U, Vipham J, Jones C, Trinetta V. Effects of moisture and temperature on *Salmonella* survivability in beef tallow, white grease, and chicken rendered fat. *Translational Animal Science*, 2021.

Trinetta V, McDaniel A, Batziakas KG, Yucel U, Nwadike L, Pliakoni E. Antifungal packaging film to maintain quality and control postharvest diseases in strawberries. *Antibiotics*, 2020.

Schwan C, Trinetta V, Baleky M, Cook P, Phebus R, Gragg S, Kastner J, Vipham J, Lomonaco S. Draft genome sequences of 81 S*almonella enterica* Strains from Informal Markets in Cambodia". *Microbiology Resource Announcements*, 2020.

Mendez E, Walker DK, Vipham J, Trinetta V. The use of a CDC biofilm reactor to grow multi-strain *Listeria monocytogenes* biofilm. *Food Microbiology*, 2020.

Magossi G, Lambertini E, Noll L, Bai J, Jones C, Nagaraja TG, Phebus R, Woodworth J, Trinetta V. Potential risk-factors affecting *Salmonella* spp. and *Escherichia coli* occurrence and distribution in Midwestern United States swine feed mills. *Journal of Applied Microbiology*, 2020.

Tonyali B, McDaniel A, Amamcharla J, Trinetta V, Yucel U. Evaluation of kinetics of cinnamaldehyde, thymol, and eugenol from active packaging films. *Food Packaging and Shelf-Life*, 2020. 24, 100484.

Coffey B, Trinetta V, Nwadike L, Yucel U. Producer Willingness to Pay for Enhanced Packaging to Prevent Post-Harvest Decay of Strawberries. *Journal of Applied Farm Economics,* 2020. 3 (1), 31-41.

Mendez E, Jones C, Trinetta V. Engaging undergraduate students about the importance of food safety and food microbiology research. *Food Protection Trends*, 2020. 40 (3), 164-170.

Trinetta V, Magossi G, Allard MW, Tallent SM, Brown EW, Lomonaco S. Characterization of *Salmonella enterica* isolates from selected US swine feed mills by Whole-Genome Sequencing. *Foodborne Pathogens and Disease*, 2020. 17 (2), 126-136.

Ney SP, Petrovan V, Stewart SC, Davis S, Niederwerder MC, Trinetta V, Dritz SS, Woodworth JC, Rowland B, Paulk CB, Jones CK*. PSI-7 Prevalence and distribution of Senecavirus A in United States swine feed mills, *Journal of Animal Science*, 2019. 97 (2), 243–244.

McDaniel A, Tonyali B, Yucel U, Trinetta V*. Formulation and development of lipid nanoparticle antifungal packaging films to control postharvest disease. *Journal of Agriculture and Food Research*, 2019. 1, 10013.

Tonyali B, McDaniel A, Trinetta V, Yucel U. Evaluation of heating effects on the morphology and membrane structure of *Escherichia coli* using electron paramagnetic resonance spectroscopy. *Biophysical chemistry*, 2019. 252, 106191.

Trinetta V, McDaniel A, Magossi G, Yucel U, Jones C. Effects of different moisture and temperature levels on *Salmonella* survival in poultry fat. *Translational Animal Science,* 2019. 3 (4), 1369-1374.

Magossi G, Bai J, Cernicchiaro N, Jones C, Porter E, Trinetta V. Seasonal presence of *Salmonella* spp., *Salmonella* Typhimurium and its monophasic variant serotype I 4,[5],12:i:-in selected United States feed mills. *Foodborne Pathogens and Disease*, 2019. 16 (4) 276- 281.

Lomonaco S, Magossi G, Sanchez-Leon M, Miller D, Kastanis G, Tallent S, Allard M, Brown E, Trinetta V. Draft genome sequences of 57 *Salmonella* enterica strains from selected United States swine feed mills. *Microbiology Research Announcement,* 2018. 7 (17) e01191-18

Magossi G, Cernicchiaro N, Dritz S, Houser T, Woodworth J, Jones C, Trinetta V. Presence and distribution of *Salmonella* spp.in feed mill environments in United States. *Microbiology Open*, 2018. 8 (5) e00711.

Vipham JL, Chaves BD, Trinetta V. Mind the gaps: how can food safety gaps be addressed in developing nation? *Animal Frontiers*, 2018. 8 (4) 16-25.

Trinetta V, SE Gragg, Yucel U. The Very Real Impact of the Food Safety Modernization Act: A Roundtable Symposium Addressing FSMA's Effect on Academia and Industry. *Food Protection Trends*, 2018. 38 (4) 304-307.

Kagambèga A, Thibodeau A, Trinetta V, Soro DK, Sama FN, Bako E, Bouda CS, N'Diaye AW, Fravalo P, Barro N. *Salmonella* spp. and *Campylobacter* spp. in poultry feces and carcasses in Ouagadougou, Burkina Faso. *Food Science and Nutrition*, 2018. 6 :1601–1606.

Bai J, Trinetta V, Shi X, Noll LW, Magossi G, Zheng W, Porter EP, Cernicchiaro N, Renter DG, Nagaraja TG. Comparison data of a two-target real-time PCR assay with and without an internal control in detecting *Salmonella enterica* from cattle lymph nodes. *Data in Brief*, 2018. doi.org/10.1016/j.dib.2018.04.051.

Morsy MK, Elsabagh R, Trinetta V. Evaluation of novel synergistic antimicrobial activity of nisin, lysozyme, EDTA nanoparticles, and/or ZnO nanoparticles to control foodborne pathogens on minced beef. *Food Control*, 2018. 92, 249-254.

Bai J, Trinetta V, Shi X, Magossi G, Porter E, Cernicchiaro N, Renter DG, Nagaraja TG. A multiplex Real-Time PCR assay, based on *invA* and *pagC* genes for the detection and quantification of *Salmonella* species in cattle feces, lymph nodes and environmental samples. *Microbiology Methods*, 2018. 148, 110-116.

Trinetta V, Morgan M, Coupland J, Yucel U. Versatile antimicrobial delivery system for essential oils on pathogen and spoilage microorganisms in fruit juices. *Journal of Food Science*, 2017. 82 (2) 471-476.

Trinetta V, Mertz E, Boudnaruk P. Efficacy of an enzyme-based floor cleaner containing N,N-bis (3aminopropyl)laurylamine against foodborne pathogens on different flooring types found in foodservice environments. *Food Protection Trends*, 2015. 35, (2), 106-112.

Pleitner AM, Trinetta V, Morgan MT, Linton RL, Oliver HF. Transcriptional and phenotypic responses of *Listeria monocytogenes* to chlorine dioxide. *Applied and Environmental Microbiology*, 2014. 80 (9), 2951-2963.

Trinetta V, Morgan M, Linton R. Use of chlorine dioxide gas for the postharvest control of *Alternaria alternata* and *Stemphylium vesicarium* on Roma tomatoes. *Journal of the Science of Food and Agriculture*, 2013. 93, 3330-3333.

Trinetta V, Linton R, Morgan M. High-concentration-short time chlorine dioxide gas application for the specialty crops industry: the case of Roma tomatoes (*Lycopersicon esculentum*), cantaloupes (*Cucumis melo ssp. melo var. cantaloupensis)* and strawberries (*Fragaria x ananassa*). *Food Microbiology*, 2013. 34, 296-302.

Trinetta V, Morleo A, Sessa F, Iametti S, Bonomi F, Ferranti P. Purified sakacin A shows a dual mechanism of action against *Listeria* spp: proton motive force dissipation and cell wall break down. *FEMS, Microbiology Letters*, 2012. 334, 143-149.

Trinetta V, Vaid R, Xu Q, Linton R, Morgan M. Inactivation of *Listeria monocytogenes* on Ready-to-Eat food processing equipment by chlorine dioxide gas. *Food Control*, 2012. 26, 357-362.

Trinetta V, Cutter C, Floros J. Effects of Ingredient Composition on Optical and Mechanical Properties of Pullulan Film for Food-packaging Applications. *LWT- Food Science and Technology Journal*, 2011. 44, 2296-2301.

Trinetta V, Vaidya N, Linton R, Morgan M. A comparative study for the effectiveness of chlorine dioxide gas, ozone gas and e-beam irradiation treatments for inactivation of pathogens inoculated on tomato, cantaloupe and lettuce seeds. *International Journal of Food Microbiology*, 2011, 146: 203-206.

Trinetta V, Vaidya N, Linton R, Morgan M. Evaluation of Chlorine Dioxide Gas Residues on Selected Food Produce. *Journal of Food Science*, 2011. 76, 1, T11-T15.

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

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

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

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

Batdorj B, Trinetta V, Dalgalarrondo M, Prevost H, Dousset X ,Ivanova I, Haertle T, Chobert J-M. Isolation, taxonomic identification and hydrogen peroxide production by Lactobacillus delbrueckii subsp. lactisT31, isolated from Mongolian yoghurt: Inhibitory activity on food-borne pathogens. *Journal of Applied Microbiology*, 2007. 103: 584-93.

BOOK CHAPTERS AND OTHER PUBLICATIONS

Trinetta V, Cutter CN. Smart Pullulan for active packaging applications. In "Antimicrobial Food Packaging". J Barros Velazquez (ed). Elsevier, USA, 2025.

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

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

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

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

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

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

TECHNICAL PRESENTATIONS

Trinetta V." *Listeria monocytogenes* biofilms in food premises optimizing cleaning and sanitation practices:", FEMS, Federation of European Microbiological Society, July 2025, Italy (Invited Oral Presentation)

Trinetta V." Decision-making tools for optimizing cleaning and sanitation practices to control *Listeria monocytogenes* biofilms in food premises", Georgia Association for Food Protection Annual Meeting, March 2025, Atlanta, USA (Invited Oral Presentation)

Trinetta V." The use of science-based decision tools to select cleaning and sanitation practices to control *L. monocytogenes* biofilms in food premises", IAFP Latino, November 2024, Santos, Brazil (Invited Oral Presentation)

Elais C, Yucel U, Coward J, Amama P, Trinetta V. Antimicrobial Efficacy of TiO2 against *Listeria*, *Salmonella,* and *E. coli* in Microgreen Systems. Presented at Annual Meeting IAFP, July 2024, Long Beach, CA (Technical Presentation)

Stewart S, Critzer F, Bhullar M, Yucel U, Trinetta V. A Validation Study for the Tree Fruit Industry: the Use of Silver Dihydrogen Citrate (SDC) and Chlorine Dioxide Gas (ClO2) to Control *Escherichia coli* and *Listeria* on Picking Bags and Storage Bins. Presented at Annual Meeting IAFP, July 2024, Long Beach, CA (Technical Presentation)

Lopez V, Yucel U, Aramouni F, Trinetta V. Microbial and Metagenomic Analysis of Novel Sorghum Kombucha Beverages. Presented at Annual Meeting IAFP, July 2024, Long Beach, CA (Technical Presentation)

Denniz A and Trinetta V. Formation and Control of *Listeria monocytogenes* Biofilms on Various Food Processing Surfaces. Presented at Annual Meeting IAFP, July 2024, Long Beach, CA (Invited Oral Presentation)

Uysal U, Zillinger F, Aramouni F, Trinetta V, Yucel U. Effect of Sorghum Grains in Kombucha Fermentation. American Chemical Society Fall 2024 Meeting – Elevating Chemistry, August 2024, Denver, CO (Technical Presentation)

Ruiz-Llacsahuanga B, Trinetta V, Bhullar M, Yucel U, Critzer F. Effectiveness of Novel Sanitizers and Ultraviolet (UV-C) Light to Control for *Listeria monocytogenes* in the Organic Fresh Produce Industry. Presented at the European Symposium IAFP, May 2024, Geneva, Switzerland (Technical Presentation)

V Trinetta. The influence of cleaning and sanitizing on the microbial ecology of trucks and tanks in the rendering, transportation, and pet food industry. Pet Food Institute Meeting, Washington DC. December 2023 (Invited Oral Presentation).

V Trinetta. Understanding microbial communities for Food Safety and Food Quality. Departmental Seminar, Food Science Department, University of Nebraska-Lincoln. October 2023 (Invited Oral Presentation).

V Trinetta. Selecting the right sanitizer… what does the science say? IAFP Annual Meeting. July 2023 (Invited Oral Presentation).

S Stewart, M. Bhullar, F. Critzer, L. Nwadike, V. Trinetta, and U. Yucel. Efficacy of Chlorine, Chlorine Dioxide, Peroxyacetic Acid, Steam and Silver-Dihydrogen Citrate in Controlling *Escherichia coli* Biofilms on Harvesting Bins and Picking Bags. IAFP Annual Meeting, July 2023 (Technical Poster Presentation).

C. Ivers, M. Bhullar, F. Critzer, L. Nwadike, V. Trinetta, and U. Yucel. Efficacy of commercially available sanitizers to control *Salmonella* biofilms on harvesting bins and picking bags. IAFP Annual Meeting, July 2023 (Technical Poster Presentation).

M. Mahida, S. Cullinan, K. Ingmundson, V. Trinetta, F. Critzer, C. Schwan. Validation of a Kombucha Recipe: the integration of teaching and Extension. IAFP Annual Meeting, July 2023 (Technical Poster Presentation).

Erin Fashenpour, David A. Vargas, Gabriela K. Betancourt-Barszcz, Sabrina E. Blandon, Marcos X. Sanchez-Plata, Mindy M. Brashears, Markus F. Miller, Qing Kang, Valentina Trinetta, Jessie Vipham, Randall K. Phebus, Sara E. Gragg. Investigation of *Salmonella* Prevalence and Quantification in Market Hog Lymph Nodes. IAFP Annual Meeting, July 2023 (Technical Poster Presentation).

S. Cullinan, M. Mahida, K. Ingmundson, F. Critzer, V. Trinetta, L. Bastos, C. Schwan. Validation of a Kombucha Tea Recipe for Home Food Preservers. IAFP Annual Meeting, July 2023 (Technical Poster Presentation).

Rawane Raad, Faith Critzer, Colton Ivers, Valentina Trinetta. The formation of *Salmonella* spp. biofilms in drip tape commonly used for irrigation of produce. IAFP Annual Meeting, July 2023 (Technical Poster Presentation).

Aysu Deniz, Alexus Markley, Deanna Scheff, Valentina Trinetta *Salmonella* contamination of stored grains: the role of insects. IFT Annual Meeting, July 2023 (Technical Poster Presentation).

Vannith Hay, Trinetta V, Nora Bello, Jessie Vipham. Effect of cleaning and sanitation on Salmonella and E. coli experimentally inoculated on banana leaves and bamboo baskets. IFT Annual Meeting, July 2023 (Technical Poster Presentation).

Li, Trinetta, Yucel, Aramouni. Effect of Sorghum Varieties on Huangjiu (Chinese-rice-wine) Fermentation Dynamics. IFT Annual Meeting, July 2023 (Technical Poster Presentation).

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

PATENTS

U.S. Provisional Patent Application US2022/035444 filed on June 29, 2022 for Biodegradable Films from DDGS

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

MEMBERSHIPS

Phi Tau Sigma Honor Society of Food Science and Technology, member since 2020
Gamma Sigma Delta, Honor Society of Agriculture, KSU Eta Chapter, member since 2017
American Society of Microbiology (ASM), member since 2010
International Union of Food Science and Technology (IUFoST), member since 2010
Institute of Food Technologist (IFT), member since 2009
International Association for Food Protection (IAFP), member since 2008

PROFESSIONAL SERVICE

IFT Women Resource Group – Membership Committee Chair	2025-2026
KSU University Library Committee Chair	2023-2026
Vice-Chair for Multistate Project "Enhancing Microbial Food Safety by Risk Analysis "	2023-2025
Food Protection Committee on the Control of Foodborne Illnesses	2023-2026
Kansas City-IFT Member at Large	2023-2024
Food Protection Trends Management Committee	2022-2028
IFT Award and Fellow Jury	2020-2023
Food Protection Journal Management Committee	2020-2025
Kansas City-IFT President	2020-2021
Appointed by US Secretary of Agriculture as a member of National Advisory Committee on Microbiological Criteria for Foods (NACMCF)	2018-2023
Appointed member of the IFT Scientific Program Advisory Panel	2018-2020
IFT Food Microbiology Division Chair	2016-2017
IFT Food Microbiology Division Secretary	2014-2016
IFT Food Packaging Division Chair	2013-2014

Editorial Board Member

Journal of Food Science	2020-2025
Food Protection Trends	2014-2026
Journal of Food Protection	2015-2025
Food Science Module, Food Packaging Section	2014-2016

Ad Hoc Reviewer

Research Panels

- Higher Education Challenge (HEC) USDA NIFA Grants Program
- Food Safety USDA NIFA Grants Program
- Center for Produce Safety (UC Davis) Competition
- The Natural Sciences and Engineering Research Council of Canada (NSERC) Competition
- Small business (SBIR) USDA NIFA Competition

Peer-review Journals

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