

# PHILIPUS PANGLOLI

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## EDUCATION

- 1999 Ph.D., Food Science and Technology, The University of Tennessee, Knoxville
- 1993 M.S., Food Science and Technology, The University of Tennessee, Knoxville
- 1982 B.S. (Ir.) Agricultural Products Technology, Bogor Agricultural University, Indonesia

## WORK EXPERIENCE

### **Food Safety Center of Excellence, The University of Tennessee, Knoxville**

#### **July 2002 – present**

- Supervise a research project on a multistate risk assessment on *Salmonella*, *E.coli* O157:H7, *Campylobacter* and *Listeria monocytogenes* on dairy, beef cattle, swine, and poultry farms in five geographical regions (Tennessee, North Carolina, Alabama, California and Washington State).
- Supervise laboratory for detection, identification, and characterization of foodborne pathogens using bacteriological analytical methods and RiboPrinter®.

#### **July 2000 – June 2002**

- Conducted research/studies on the evaluation of the FDA Bacteriological Analytical Manual (BAM) methods for detection of *Salmonella spp.* and *E. coli* O157: H7 in animal and environmental samples.
- Conducted studies on the occurrence of *Salmonella spp.* and *E. coli* O157: H7 on dairy, poultry and swine farms using multi-specialized methods found in the previous studies.

### **Department of Food Science and Technology, The University of Tennessee, Knoxville**

#### **January - June 2000**

- Supervised flavor analysis of various food products using solid phase micro extraction (SPME) and GC-FID/MS.

#### **1997 – 1999, Research Assistant**

- Analyzed fatty acids of foods using GC-FID, flavor of snack foods using SPME and GC-FID/MS and pesticides of various vegetables using GC-MS.
- Analyzed conjugated dienoic acids and color of frying oils using an UV-VIS spectrophotometer.
- Designed and conducted a research on the effects of different oils/blends on the flavor and stability of potato chips and performance of frying oils.

### **Agency for the Assessment and Application of Technology, Republic of Indonesia**

#### **1984 – 1990 and 1993 – 1996, Research Scientist**

- Designed and conducted research and product development in carbohydrate-based foods (noodles, breads, cookies, crackers etc.) and starch modification.
- Conducted quality control and developed a monitoring system for foods produced by street vendors.
- Planned and conducted training of rural population in Indonesia in food processing.

## PUBLICATIONS:

***Professional Meeting/Journals in the last 7 years:***

**Pangoli, P.**, Jackson, F., Stevens, J.H., Doane, C.A., Richards, H., Mount, J.R., Oliver, S.P., and Draughon, F.A. 2004. Enumeration of aerobic microorganisms, total coliform, and fecal Streptococcus in animal and environmental samples. Paper No. P062 presented at the International Association for Food Protection (IAFP) Annual Meeting, Phoenix, AZ, August 8-11, 2004.

Doane, C.A., Richards, H., **Pangoli, P.**, Mount, J.R., and Draughon, F.A. 2004. Occurrence of *Escherichia coli* O157:H7 in multiple farm environments across the United States. Paper No. P129 presented at the IAFP Annual Meeting, Phoenix, AZ, August 8-11, 2004.

Rodriguez, A., Richards, H., **Pangoli, P.**, Mount, J.R., and Draughon, F.A. 2004. Multistate study to determine the presence of *Salmonella* in poultry and dairy cattle fecal swabs and environmental samples. Paper No. P045 presented at the IAFP Annual Meeting, Phoenix, AZ, August 8-11, 2004.

Taylor, W.J., Richards, H., **Pangoli, P.**, Oliver, S.P., Golden, D.A., Huang, M., and Draughon, F.A. 2004. Occurrence and resistance to antibiotics of thermophilic *Campylobacter* spp. in farm animals. Paper No. P133 presented at the IAFP Annual Meeting, Phoenix, AZ, August 8-11, 2004.

Rasmussen, D., Mount, J.R., Zivanovic, S., New, J., Richards, H., Pangoli, P., and Draughon, F.A. 2004. Five state epidemiological survey for four farm animal type for *Listeria monocytogenes*. Paper No. P120 presented at the IAFP Annual Meeting, Phoenix, AZ, August 8-11, 2004.

**Pangoli, P.**, Jackson, F., Stevens, J.H., Richards, H., Mount, J.R., Oliver, S.P., and Draughon, F.A. 2004. Enumeration of aerobic microorganisms, coliform, and *Escherichia coli* in animal and environmental farm samples using conventional plating and SimPlate® methods. Paper No. 114D-22 presented at the Institute of Food Technologists (IFT) Annual Meeting, Las Vegas, NV, July 12 – 16, 2004.

Rodriguez, A., Richards, H., **Pangoli, P.**, Mount, J.R., and Draughon, F.A. 2004. Multistate study to determine the presence of *Salmonella* in swine and cattle beef fecal swabs and environmental samples. Paper No. 67E-32 presented at the Institute of Food Technologists (IFT) Annual Meeting, Las Vegas, NV, July 12 – 16, 2004.

**Pangoli, P.**, Dje, Y., Oliver, S.P., Mathew, A., Golden, D.A., Taylor, W.J. and Draughon, F.A. 2003. Evaluation of methods for recovery of *Salmonella* from dairy cattle, poultry and swine farms. *J. Food Prot.* 66 (11): 1987-1995.

**Pangoli, P.**, Doane, C.A., Ahmed, O., Golden, D.A., and Draughon, F.A. 2003. Evaluation and development of methods for recovery of *E. coli* O157:H7 from artificially contaminated chicken litter. Paper No. P061 presented at the International Association for Food Protection (IAFP) Annual Meeting, New Orleans, LA, August 10-13, 2003.

**Pangoli, P.**, Dje, Y., Taylor, W.J., Golden, D.A., Oliver, S.P., and Draughon, F.A. 2003. Evaluation of methods for recovery of *Salmonella* spp. from dairy environmental samples. Paper No. P092 presented at the IAFP Annual Meeting, New Orleans, LA, August 10-13, 2003.

Lamar, K.D., **Pangoli, P.**, Golden, D.A., Oliver, S.P., and Draughon, F.A. 2003. Geographic information system and epidemiological associations among foodborne pathogens at the farm. Paper No. P141 presented at the IAFP Annual Meeting, New Orleans, LA, August 10-13, 2003.

**Pangoli, P.**; Draughon, F.A.; Golden, D.A.; Mathew, A. G.; and Ahmed, O. 2002. A comparison and development of isolation protocols for recovery of *E. coli* O157:H7 from swine feces. Paper No. P128 presented at the IAFP Annual Meeting, San Diego, CA, June 30 - July 3, 2002.

**Pangoli, P.**; Draughon, F.A.; Mathew, A.G.; and Ahmed, O. 2002. Evaluation of methods for recovery of *Salmonella* from swine feces. Paper No. P123 presented at the International Association for Food Protection (IAFP) Annual Meeting, San Diego, CA, June 30 - July 3, 2002.

**Pangloli, P.;** Melton, S.L.; Collins, J.L.; Penfield, M.P.; and Saxton, A.M. 2002. Flavor and storage stability of potato chips fried in cottonseed and sunflower oils and palm olein/sunflower oil blends. *J. Food Sci.* 67: 97-103

**Pangloli, P.;** Draughon, A.; Oliver, S.; Golden, D.; and Dje, Y. 2001. Recovery of *Salmonella* from dairy cattle and their environment. Paper No. P136 presented at the International Association for Food Protection (IAFP) Annual Meeting, Minneapolis, MN, August 5-8, 2001.

**Pangloli, P.;** Draughon, A.; Oliver, S.; Golden, D.; and Dje, Y. 2001. *Escherichia coli* O157:H7 in dairy cows and their environment. Paper No. P137 presented at the International Association for Food Protection (IAFP) Annual Meeting, Minneapolis, MN, August 5-8, 2001.

Lamar, K.D.; Draughon, A.; **Pangloli, P.;** Oliver, P.; and Golden, D. 2001. GIS and epidemiology of *Salmonella* on dairy farms. Paper No. 138 presented at the International Association for Food Protection (IAFP) Annual Meeting, Minneapolis, MN, August 5-8, 2001.

**Pangloli, P.;** Melton, S.L.; Collins, J.L.; Penfield, M.P.; and Saxton, A.M. 2000. Flavor and storage stability of potato chips fried in cottonseed and sunflower oils and palm olein oil blends with sunflower oil. Paper No. 14B-38 presented at IFT Annual Meeting, Dallas, TX, June 10-14.

Shao, C.T.; **Pangloli, P.;** Melton, S.L.; Collins, J.L.; and Saxton, A.M. 2000. SPME volatiles, viscosity and degradation measurements of cottonseed oil, sunflower oil, and 20 and 40% palm olein oil blends with sunflower oil during frying of potato slices. Paper No. 14B-36 presented at IFT Annual Meeting, Dallas, TX, June 10-14.

**Pangloli, P.;** Collins, J.L.; and Penfield, M.P. 2000. Storage conditions affect quality of noodles with added soy flour and sweetpotato. *Int. J. Food Sci. Technol.* 35: 235-242.

Collins, J.L. and **Pangloli, P.** 1997. Chemical, physical and sensory attributes of noodles with added sweetpotato and soy flour. *J. Food Sci.* 62: 622-625.