

CURRICULUM VITAE: STEVEN C. RICKE

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OFFICE

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EDUCATION

B.S., Agriculture, University of Illinois, 1979
M.S., Ruminant Nutrition, University of Illinois, 1982
Ph.D., co-major: Bacteriology and Animal Science, Univ. of Wisconsin, 1989

PROFESSIONAL AND ACADEMIC APPOINTMENTS

- Graduate Research and Teaching Assistant, University of Illinois, Animal Science Dept., 1979-1981.
- Graduate Research Assistant, University of Wisconsin, Bacteriology and Meat and Animal Science Departments, 1981-1988.
- Research Associate, North Carolina State University, USDA-ARS and Department of Microbiology, 1989-1992.
- Assistant Professor, Texas A&M University, Department of Poultry Science, 1992-1998.
- Associate Professor, Texas A&M University, Department of Poultry Science, 1998-2004.
- Professor, Texas A&M University, Department of Poultry Science, 2004-2005.
- Professor, University of Arkansas, Food Science Dept., 2005-2020.
- Professor, University of Wisconsin, Dept. of Animal and Dairy Sciences, 2020-Present.
- Graduate Nutrition Faculty - TAMU, 1993-2005
- Institute of Molecular Pathogenesis-TAMU, 1993-2005.
- Graduate Food Science and Technology Faculty - TAMU, 1995-2005.
- Institute of Food Science and Engineering-Center of Food Safety Core Faculty-TAMU, 1995-2005.
- Associate Professor, Texas A&M University, College of Veterinary Medicine, Department of Veterinary Pathobiology, 2001-2004; Professor, 2004-2005
- Graduate Molecular and Environmental Plant Sciences Faculty - TAMU, 2002-2005.
- Center for Food Safety Director, University of Arkansas, 2005-2020.
- Faculty member, UA Cellular and Molecular Biology, 2006-2020.
- Director- Meat Science & Animal Biologics Discovery Prog., Univ. of Wisconsin, 2020-Present

Curriculum Vitae-S.C. Ricke

PROFESSIONAL MEMBERSHIPS

American Association for the Advancement of Science
American Society for Microbiology
International Association of Food Protection
Poultry Science Association
Sigma Xi

HONORS

- National Feed Ingredients Scholarship, 1982.
- Distinguished Fellow, 19th International Workshop on Rapid Methods and Automation in Microbiology, Kansas State University, Manhattan, KS, 1999.
- Poultry Science Association National Research Award, 1999.
- Alumnus Fellow, 20th Anniversary Gala Workshop on Rapid Methods and Automation in Microbiology, Kansas State University, Manhattan, KS, 2000.
- Texas Agricultural Experiment Station (TAES) 2002 Faculty Fellow
- Donald “Buddy” Wray Endowed Chair for Food Safety, University of Arkansas, 2005 - 2020.
- American Egg Board Research Award, Poultry Science Association -2006.
- Department of Food Science - University of Arkansas Outstanding Research Award-2010
- Division of Agriculture - University of Arkansas John White Outstanding Research Award-2012
- International Scholar, Kyung Hee University, Suwon, South Korea, 2013
- Arkansas Association for Food Protection Fellow Award - 2015
- American Society for Microbiology Distinguished Lecturer, 2015-2017
- William C. Frazier Lecture Memorial Lectureship in Food Microbiology, Univ. of Wisconsin Food Research Institute, May 17, 2017
- Poultry Science Association Fellow Award-2017
- International Association for Food Protection Fellow Award – 2019
- Poultry Science Association Evonik Award for Achievement in Poultry Science – 2019
- University of Wisconsin – College of Agricultural and Life Sciences Distinguished Alumnus Award – 2019
- Poultry Science Association National Chicken Council Broiler Research Award -2020

PROFESSIONAL SERVICE

- Editor-in-Chief for Agriculture, Food and Analytical Bacteriology (AFAB), 2011-2015.
- Editorial board for the Journal of Probiotics & Health, (2013-2015).
Associate Editor for OA Alternative Medicine (2013-Present)
- Editor-in-Chief for Bioresource Technology, 2003-2010.
- Editor-Bioresource Technology, 1996-2002.
- Editor–Special issue in Anaerobe Volume 15, Number 1-2 Feb./Apr., 2009: Foodborne and Gastrointestinal Pathogen Ecology and Control in the Intestinal Tract.
- Section Editor-Poultry Science: Processing, Products, and Food Safety (2011-2016).
- Section Editor, Symposium: Current and Future Prospects for Induced Molting in Layer Hens, Poultry Science, 2002 Annual Meeting.

Curriculum Vitae-S.C. Ricke

- Section Editor, Symposium: Current applications, future prospects, and alternatives for the use of antimicrobials in poultry production, Poultry Science, 2002 Annual Meeting.
- Associate Editor, Poultry Science-Environment and Health Section, 2000-2002.
- Editorial board, Journal of Applied Poultry Research, 1998-2008.
- Editorial board, Bioresource Technology, 1995
- Editorial board, Journal of Food Protection, 1996-2001.
- Editorial board, Journal of Rapid Methods and Automation in Microbiology, 1998-2009.
- Editorial board, Journal of Food Safety, 2010-2018.
- Appointed Faculty Senator, Texas A&M University, 1998.
- Elected Faculty Senator, Texas A&M University, 1998-2001.
- FDA Science Board-advisory subcommittee for the Center for Food Safety and Applied Nutrition: Subchairman-Antimicrobial Resistance and Tolerance Panel, 1999.
- Poultry Science Program Committee Extension/Instruction Section Chair, 2004 Annual Meeting.
- Co-chair, Current and Future Prospects for Natural and Organic Poultry, Poultry Science Association Annual Meeting, Niagara Falls, Ontario, Canada, July 20, 2008.
- Co-chair, Planning Committee for American Dairy Science Association 16th DISCOVER Conference on Direct Fed Microbials/Prebiotics for Animals, 2009
- Member of the Institute of Medicine of the National Academies Committee on Review of Use of Process Indicators in FSIS Public Health Risk-Based Inspection System, 2008-2009.
- Member of the National Research Council of the National Academies Standing Committee on Use of Public Health Data in FSIS Food Safety Programs, 2008-2010.
- Member of the United Egg Producers Food Safety Scientific Advisory Council, 2010-Present.
- Co-Founder and President-Elect of newly created Arkansas Association for Food Protection (AAFP) - Branch affiliate of the International Association of Food Protection (IAFP), 2009-2010.
- President - AAFP, 2010-2011.
- Academic Director - AAFP, 2012-2020.
- Chairman - Long Ranging Planning Committee for Poultry Science Association Publications, 2016-2018.

COURSES TAUGHT (*denotes courses developed by S.C. Ricke)

Graduate:

- Gastrointestinal Microbiology (NUTR/POSC 689)*, Texas A&M Univ., 1993-94
- Anaerobic Microbiology (NUTR/POSC 689)*, Texas A&M Univ., 1996, 1998
- Poultry Science Graduate Seminar (POSC 681), Texas A&M Univ., 1997-98
- Fermentation and Gastrointestinal Microbiology (NUTR/POSC 614)*, Texas A&M Univ., 1999-2004.
- Food Safety Microbiology (POSC 689-Distance Education Course)*, Texas A&M Univ., 2004-2005.

Undergraduate:

- Introduction to Food Science (FSTC 201), Texas A&M Univ., 1992-94
- Poultry Science Senior Undergraduate Seminar (POSC 481), Texas A&M Univ., 1995-96

Curriculum Vitae-S.C. Ricke

Advanced Food Microbiology (FSTC/POSC 489)*, Texas A&M Univ., 1994

Advanced Food Microbiology (POSC 429)*, Texas A&M Univ., 1997-2005.

Total Publications: 13 books; 406 peer refereed research articles; 125 peer refereed review papers, 94 book chapters; 243 invited talks; 167 proceedings and symposia; 343 research presentations.

BOOKS

- 1) Ricke, S.C. and F.T. Jones (Eds), 2010. *Perspectives on Food Safety Issues of Food Animal Derived Foods*, University of Arkansas Press, Fayetteville, AR, 362 pp.
- 2) Kwon, Y.M. and S.C. Ricke (Eds), 2011. *High-Throughput Next Generation Sequencing: Methods and Applications*. Methods in Molecular Microbiology 733 - Springer Protocols, Humana Press, New York, NY 308 pp.
- 3) Pandey, A., C. Larroche, S.C. Ricke, C.-G. Dussap, and E. Gnansounou (Eds.) 2011. *Biofuels: Alternative Feedstocks and Conversion Processes*, First Edition. Academic Press, Elsevier, Amsterdam, The Netherlands. 629 pp.
- 4) Ricke, S.C., E.J. Van Loo, M.G. Johnson and C.A. O'Bryan (Eds.), 2012. *Organic Meat Production and Processing*. Wiley Scientific/IFT, New York, NY 444 pp.
- 5) Callaway, T.R. and S.C. Ricke (Eds.), 2012. *Direct Fed Microbials/Prebiotics for Animals: Science and Mechanisms of Action*, Springer Science, New York, NY, 206 pp.
- 6) Ricke, S.C., J.R. Donaldson, and C.A. Phillips (Eds.) 2015. *Food Safety: Emerging Issues, Technologies and Systems*. Academic Press, Elsevier, Inc., Oxford, UK, 449 pp.
- 7) Ricke, S.C. and R.K. Gast (Eds.). 2016. *Producing Safe Eggs-The Microbial Ecology of Salmonella*. Elsevier, Inc., San Diego, CA. 436 pp.
- 8) Ricke, S.C. (Ed.) 2017. *Achieving Sustainable Production of Poultry Meat- Volume 1 Safety, Quality and Sustainability*. Burleigh Dodd Publishing, Cambridge, UK. 480 pp.
- 9) Ricke, S.C., G.G. Atungulu, S.H. Park, and C.E. Rainwater (Eds.) 2017. *Food and Feed Safety Systems and Analysis*. Elsevier Inc., San Diego, CA 406 pp.
- 10) Venkitanarayanan, K., S. Thakur, and S.C. Ricke (Eds.) 2019. *Food Safety in Poultry Meat Production*, Springer Science, New York, NY. 301 pp.

Curriculum Vitae-S.C. Ricke

11) Pandey, A., C. Larroche, C.-G. Dussap, E. Gnansounou, S.K. Khanal, and S. Ricke. (Eds.) 2019. *Biofuels: Alternative Feedstocks and Conversion Processes for the Production of Liquid and Gaseous Biofuels*. Second Edition. Academic Press, Elsevier, London, UK. 867 pp.

12) Ricke, S.C., S.H. Park, and M.L. Davis. (Eds.) 2019. *Microbial Transposon Mutagenesis: Protocols and Applications. Methods and Applications*. Humana Press. Springer Science, New York, NY 183 pp.

13) Ricke, S.C. (Ed.) 2020. *Improving Gut Health in Poultry*. Burleigh Dodd Publishing, Cambridge, UK. 522 pp.

PEER REFEREED RESEARCH PAPERS (*denotes S.C. Ricke as major professor of student; **bold** denotes Ricke as corresponding author)

- 1) Berger L.L., S.C. Ricke and G.C. Fahey, Jr. 1981. Comparison of two forms and two levels of lasalocid with monensin of feedlot cattle performance. *J. Anim. Sci.* 53:1440-1445.
- 2) Ricke, S.C., P.J. van der Aar, G.C. Fahey, Jr. and L.L. Berger. 1982. Influence of dietary fibers on performance and fermentation characteristics of gut contents from growing chicks. *Poultry Sci.* 61:1335-1343.
- 3) van der Aar, P.J., G.C. Fahey, Jr., S.C. Ricke, S.E. Allen and L.L. Berger. 1983. Effects of dietary fibers on mineral status of chicks. *J. Nutr.* 113: 653-661.
- 4) Ricke, S.C., L.L. Berger, P.J. van der Aar and G.C. Fahey, Jr. 1984. Effects of lasalocid and monensin on nutrient digestion, metabolism and rumen characteristics of sheep. *J. Anim. Sci.* 58:194-202.
- 5) Dafwang, I.I., S.C. Ricke, D.M. Schaefer, P.G. Brotz, M.L. Sunde and D.J. Pringle 1987. Evaluation of some commercial media for the cultivation and enumeration of *Clostridium perfringens* from chick intestine. *Poultry Sci.* 66: 652-658.
- 6) Ricke, S.C., D.M. Schaefer, M.E. Cook and K.H. Kang. 1988. Differentiation of ruminal bacterial species by enzyme-linked immunosorbent assay using egg yolk antibodies from immunized chicken hens. *Appl. Environ. Microbiol.* 54:596-599.
- 7) Patterson, P.H., S.C. Ricke, M.L. Sunde, and D.M. Schaefer. 1990. Hatching eggs sanitized with chlorine dioxide foam: Egg hatchability and bactericidal properties. *Avian Dis.* 34: 1-6.
- 8) **Ricke, S.C.** and D.M. Schaefer. 1990. An ascorbate - reduced medium for nitrogen metabolism studies with *Selenomonas ruminantium*. *J. Microbiol. Methods* 11: 219-227.
- 9) Ricke, S.C. and D. M. Schaefer. 1990. Characterization of egg yolk antibodies for detection and quantitation of rumen selenomonads using an enzyme - linked immunosorbent assay. *Appl. Environ. Microbiol.* 56: 2795-2800.
- 10) Ricke, S.C. and D.M. Schaefer. 1991. Growth inhibition of the rumen bacterium *Selenomonas ruminantium* by ammonium salts. *Appl. Microbiol. Biotechnol.* 36: 394-399.
- 11) Jones, B.A., R.E. Muck and S.C. Ricke. 1991. Selection and application of *Streptococcus bovis* as a silage inoculant. *Appl. Environ. Microbiol.* 57: 3000-3005.
- 12) Nisbet, D.J., S.C. Ricke, C.M. Scanlan, D.E. Corrier, A.G. Hollister, and J.R. DeLoach. 1994.

Curriculum Vitae-S.C. Ricke

- Inoculation of broiler chicks with a continuous-flow derived bacterial culture facilitates early native cecal bacterial colonization and increases resistance to *Salmonella typhimurium*. J. Food Prot. 57: 12-15.
- 13) Bianchi, A., **S.C. Ricke**, A.L. Cartwright and F.A. Gardner. 1994. A peroxidase catalyzed chemical dip for the reduction of *Salmonella* on chicken breast skin. J. Food Prot. 57: 301-304, 326.
 - 14) Pillai, S.D., S.C. Ricke, D.J. Nisbet, D.E. Corrier, and J.R. DeLoach. 1994. A rapid method for screening for *Salmonella typhimurium* in a chicken cecal consortium using gene amplification. Avian Dis. 38: 598-604.
 - 15) Ha, S.D.*, **S.C. Ricke**, D. J. Nisbet, D. E. Corrier and J.R. DeLoach. 1994. Serine utilization as a potential competition mechanism between *Salmonella* and a chicken cecal bacterium. J. Food Prot. 57: 1074-1079.
 - 16) **Ricke, S.C.**, D.M. Schaefer, and T.S. Chang. 1994. Influence of methylamine on anaerobic rumen bacterial growth and plant fiber digestion. Bioresource Technol. 50: 253-257.
 - 17) Ha, S.D.*, **S.C. Ricke**, J.B. Carey, and J.H. Denton. 1995. Recovery and origin of subsurface microbiological contamination from an acrylic latex coating in a simulated poultry processing plant environment. J. Appl. Poultry Res. 4:1-6.
 - 18) Ha, S.D.*, **S.C. Ricke**, J.B. Carey, and J.H. Denton. 1995. Comparison of interior coatings for the control of surface microbiological contamination in a simulated poultry processing plant environment. J. Appl. Poultry Res. 4:7-12.
 - 19) Ha, S.D.*, S.D. Pillai, and **S.C. Ricke**. 1995. Growth response of *Salmonella* spp. to cycloheximide amendment in media. J. Rapid Methods Automation Microbiol. 4: 77-85.
 - 20) **Ricke, S.C.**, S.D. Pillai, K.W. Widmer, and S.D. Ha*. 1995. Survival of *Salmonella typhimurium* in the presence of clinoptilolite compounds in soil microcosms and a liquid matrix microcosm. Bioresource Technol. 53: 1-6.
 - 21) Ha, S.D.*, S.D. Pillai, K.G. Maciorowski*, and **S.C. Ricke**. 1995. Cycloheximide as a media amendment for enumerating bacterial populations in animal feeds. J. Rapid Methods Automation Microbiol. 4: 95-105.
 - 22) Fan, Y.-Y.*, **S.C. Ricke**, C.M. Scanlan, D. J. Nisbet, A.A. Vargas-Moskola, D.E. Corrier, and J.R. DeLoach. 1995. Use of a differential rumen fluid-based carbohydrate agar media for culturing lactose selected cecal bacteria from chickens. J. Food Prot. 58: 361-367.
 - 23) Ha, S.D.*, D.J. Nisbet, D.E. Corrier, J.R. DeLoach and **S.C. Ricke**. 1995. Comparison of *Salmonella typhimurium* and selected facultative cecal bacteria survivability after specific amino acid-limited batch growth. J. Food Prot. 58: 1335-1339.
 - 24) **Ricke, S.C.** and D.M. Schaefer. 1996. Glucose fermentation and growth of *Selenomonas sputigena* on a minimal medium. J. Rapid Methods Automation Microbiol. 4: 173-181.
 - 25) Kuo, F.-L., J.B. Carey, S.C. Ricke, and S.D. Ha*. 1996. Peroxidase catalyzed chemical dip, egg shell surface contamination, and hatching. J. Appl. Poultry Res. 5: 6-13.
 - 26) Norton, R.A., S.C. Ricke, J.N. Beasley, J.K. Skeeles and F.D. Clark. 1996. A survey of sixty turkey flocks exhibiting hepatic foci taken at time of processing. Avian Dis. 40: 466-472.
 - 27) Pillai, S.D., K.W. Widmer, S.E. Dowd, and S.C. Ricke. 1996. Occurrence of airborne bacterial

Curriculum Vitae-S.C. Ricke

- pathogens and indicator organisms during land application of sewage sludge. Appl. Environ. Microbiol. 62: 296-299.
- 28) Coque, T.M., J.F. Tomayko, S.C. Ricke, P.C. Okhyusen, and B.E. Murray. 1996. Vancomycin-resistant enterococci from nosocomial, community, and animal sources in the United States. Antimicrob. Agents Chemother. 40: 2605-2609.
- 29) Pillai, S.D., E.C. Rubio and S.C. Ricke. 1996. Prevalence of fluoroquinolone-resistant *Escherichia coli* in agricultural and municipal waste water streams. Bioresource Technol. 58: 57-60.
- 30) Dafwang, I.I., M.L. Sunde, M.E. Cook, D.M. Schaefer, S.C. Ricke and D.J. Pringle. 1996. Effect of antibiotics and water quality on the growth, intestinal characteristics and bacterial population of broilers chicks. Nigerian J. Anim. Prod. 23: 116-123.
- 31) Nisbet, D.J., D.E. Corrier, S.C. Ricke, M.E. Hume, J.A. Byrd II, and J.R. DeLoach. 1996. Maintenance of the biological efficacy in chicks of a cecal competitive-exclusion culture against *Salmonella* by continuous-flow fermentation. J. Food Prot. 59: 1279-1283.
- 32) Premakumar, R., S. Jacobitz, S.C. Ricke, and P.E. Bishop. 1996. Phenotypic characterization of a tungsten-tolerant mutant of *Azotobacter vinelandii*. J. Bacteriol. 178: 691-696.
- 33) Ricke, S.C. and D.M. Schaefer. 1996. Growth and fermentation responses of *Selenomonas ruminantium* to limiting and non-limiting concentrations of ammonium chloride. Appl. Microbiol. Biotechnol. 46: 169-175.
- 34) Ricke, S.C. and D.M. Schaefer. 1996. Nitrogen-limited growth response of ruminal bacterium *Selenomonas ruminantium* strain D to methylamine addition in a minimal medium. J. Rapid Methods Automation Microbiol. 4: 297-306.
- 35) Nisbet, D.J., D.E. Corrier, S.C. Ricke, M.E. Hume, J.A. Byrd II, and J.R. DeLoach. 1996. Cecal propionic acid as a biological indicator of the early establishment of a microbial ecosystem inhibitory to *Salmonella* in chicks. Anaerobe 2: 345-350.
- 36) Kuo, F.-L., J.B. Carey, and S.C. Ricke. 1997. UV irradiation of shell eggs: Effect on populations of aerobes, molds, and inoculated *Salmonella typhimurium*. J. Food Prot. 60: 639-643.
- 37) Ramirez Pineros, M. A., W. C. Ellis, G. Wu, and S. C. Ricke. 1997. Effects of diphenyliodinium chloride on hydrolysis of H₃ ¹⁴C-casein and leucine metabolism by rumen microorganisms. Anim. Feed Sci. Technol. 65: 139-149.
- 38) Ramirez Pineros, M. A., W. C. Ellis, G. Wu, and S. C. Ricke. 1997. Effects of protease inhibitors on degradation of H₃ [¹⁴C]-casein by ruminal microorganisms. Anim. Feed Sci. Technol. 64: 113-126.
- 39) Ha, S.D.*, F.T. Jones, Y.M. Kwon*, and S.C. Ricke. 1997. Survival of an unirradiated *Salmonella typhimurium* marker strain inoculated in poultry feeds after irradiation. J. Rapid Methods Automation Microbiol. 5: 47-59.
- 40) Kwon, Y.M.*, D.P. Kreig, F.-L. Kuo, J.B. Carey, and S.C. Ricke. 1997. Biocidal activity of a peroxidase-catalyzed sanitizer against selected bacteria on inert carriers and egg shells. J. Food Safety 16: 243-254.
- 41) Ha, S.D.*, K.G. Maciorowski*, and S.C. Ricke. 1997. Ethyl alcohol reduction of *Salmonella typhimurium* in poultry feed. J. Rapid Methods Automation Microbiol. 5: 75-85.

Curriculum Vitae-S.C. Ricke

- 42) Maciorowski, K.G.*, N.D. Turner, J.R. Lupton, R.S. Chapkin, C.L. Shermer, S.D. Ha*, and **S.C. Ricke**. 1997. Diet and carcinogen alter fecal microbial populations of rats. *J. Nutr.* 127: 449-457.
- 43) Kuo, F.-L., S.C. Ricke, and J.B. Carey. 1997. Shell egg sanitation- UV radiation and egg to effectively reduce populations of aerobes, yeasts, and molds. *J. Food Prot.* 60: 694-697.
- 44) **Ricke, S.C.**, D.J. Nisbet, and K.G. Maciorowski*. 1997. Batch culture growth response of a poultry *Salmonella typhimurium* isolate to ammonium salts. *Bioresource Technol.* 60: 107-111.
- 45) Kuo, F.-L., Y.M. Kwon*, J.B. Carey, B.M. Hargis, D.P. Krieg, and **S.C. Ricke**. 1997. Reduction of *Salmonella* contamination on chicken egg shells by a peroxidase-catalyzed sanitizer. *J. Food Sci.* 62: 873-874, 884.
- 46) Pillai, S.D., K.W. Widmer, K.G. Maciorowski* and **S.C. Ricke**. 1997. Antibiotic resistance profiles of *Escherichia coli* isolated from rural and urban environments. *J. Environ. Sci. Health, Part A* 32: 1665-1675.
- 47) Ha, S.D.*, K.G. Maciorowski*, Y.M. Kwon*, and **S.C. Ricke**. 1997. Indigenous poultry feed microflora response to ethyl alcohol addition. *J. Rapid Methods Automation Microbiol.* 5: 309-319.
- 48) Kwon, Y.M.*, J.R. Salinas, J.A. Durant*, D.J. Nisbet, and **S.C. Ricke**. 1997. Volatile fatty acid sensitivity of a poultry *Veillonella* isolate from a continuous flow probiotic culture. *J. Food Safety* 17: 59-67.
- 49) Durant, J.A.*, C.R. Young, D.J. Nisbet, L.H. Stanker, and **S.C. Ricke**. 1997. Detection and quantification of poultry probiotic bacteria in mixed culture using monoclonal antibodies in an enzyme-linked immunosorbent assay. *Int. J. Food Microbiol.* 38: 181-189.
- 50) Durant, J.A.*, D.J. Nisbet, and **S.C. Ricke**. 1997. Comparison of batch culture growth and fermentation of a poultry *Veillonella* isolate and selected *Veillonella* species grown in a defined minimal media. *Anaerobe* 3: 391-397.
- 51) Vartak, D.R., C.R. Engler, M.J. McFarland, and S.C. Ricke. 1997. Attached-film media performance in psychrophilic anaerobic treatment of dairy cattle wastewater. *Bioresource Technol.* 62: 79-84.
- 52) Shermer, C.L., K.G. Maciorowski*, C.A. Bailey, F.M. Byers and **S.C. Ricke**. 1998. Caecal metabolites and microbial populations in chickens consuming diets containing a mined humate compound. *J. Sci. Food Agric.* 77: 479-486.
- 53) Kwon, Y.M.*, S.D. Ha*, and **S.C. Ricke**. 1998. Growth response of a *Salmonella typhimurium* poultry isolate to propionic acid in aerobic and anaerobic growth conditions. *J. Food Safety* 18: 139-149.
- 54) McKee, S.R., Y.M. Kwon*, J.B. Carey, A.R. Sams, and **S.C. Ricke**. 1998. Comparison of a peroxidase-catalyzed sanitizer with other egg sanitizers using a laboratory-scale sprayer. *J. Food Safety* 18: 173-183.
- 55) Vartak, D.R., C.R. Engler, S.C. Ricke, M.J. McFarland and F.M. Byers. 1998. Mesophilic performance of attached-film reactors subject to low temperature stress. *Trans. ASAE* 41: 1463-1468.

Curriculum Vitae-S.C. Ricke

- 56) Maciorowski, K.G.*, J. Peña, S.D. Pillai, and **S.C. Ricke**. 1998. Application of gene amplification in conjunction with a hybridization sensor for rapid detection of *Salmonella* spp. and fecal indicators in animal feeds. J. Rapid. Meth. Automation Microbiol. 6: 225-238.
- 57) Kwon, Y.M.* and **S.C. Ricke**. 1998. Induction of acid resistance of *Salmonella typhimurium* by exposure to short-chain fatty acids. Appl. Environ. Microbiol. 64: 3458-3463.
- 58) Ha*, S.D., K.G. Maciorowski*, F.T. Jones, Y.M. Kwon*, and **S.C. Ricke**. 1998. Survivability of indigenous feed microflora and a *Salmonella typhimurium* marker strain in poultry feed treated with buffered propionic acid. Anim. Feed Sci. Technol. 75: 145-155.
- 59) Ha*, S.D., K.G. Maciorowski*, Y.M. Kwon*, F.T. Jones, and **S.C. Ricke**. 1998. Indigenous feed microflora and *Salmonella typhimurium* marker strain survival in poultry feed with varying levels of protein. Anim. Feed Sci. Technol. 76: 23-33.
- 60) **Ricke, S.C.** and D.M. Schaefer. 1998. Combination of dithiothreitol and sulfide as reductants in nitrogen-free minimal media for growth of anaerobic ruminal bacteria and *Prevotella ruminicola* strain B₁₄ on ammonia. J. Rapid. Meth. Automation Microbiol. 6: 277-287.
- 61) Kwon, Y.M.* and **S.C. Ricke**. 1998. Survival of a *Salmonella typhimurium* poultry isolate in the presence of propionic acid under aerobic and anaerobic conditions. Anaerobe 4: 251-256.
- 62) Peña, J., S.C. Ricke, C.L. Shermer, T. Gibbs and S.D. Pillai. 1999. A gene amplification - hybridization sensor based methodology to rapidly screen aerosol samples for specific bacterial gene sequences. J. Environ. Sci. Health, A34: 529-556.
- 63) Vartak, D.R., C.R. Engler, S.C. Ricke, and M.J. McFarland. 1999. Low temperature anaerobic response to organic loading rate and bioaugmentation. J. Environ. Sci. Health, Part A34:567-583.
- 64) Norton, R.A., F.J. Hoerr, F.D. Clark, and S.C. Ricke. 1999. Ascarid associated hepatic foci in turkeys. Avian Dis. 43:29-38.
- 65) Ferrer, A., F.M. Byers, B. Sulbarán de Ferrer, B.E. Dale, and **S.C. Ricke**. 1999. Increasing nutrient availability of feather meal for ruminants and nonruminants. J. Sci. Food Agric. 79: 828-832.
- 66) Maciorowski, K.G.*, **S.C. Ricke**, and S.G. Birkhold. 1999. Consumer poultry meat handling and safety education in three urban Texas cities. Poultry Sci. 78: 833-840.
- 67) Durant, J.A.*, D.E. Corrier, J.A. Byrd, L.H. Stanker, and **S.C. Ricke**. 1999. Feed deprivation affects crop environment and modulates *Salmonella enteritidis* colonization and invasion of Leghorn hens. Appl. Environ. Microbiol. 65: 1919-1923.
- 68) Kwon, Y.M.* and **S.C. Ricke**. 1999. *Salmonella typhimurium* poultry isolate growth response to propionic acid and sodium propionate under aerobic and anaerobic conditions. Int. Biodeterioration and Biodegradation 43: 161-165.
- 69) Maciorowski, K.G.*, **S.C. Ricke**, and S.G. Birkhold. 1999. Consumer food safety awareness and acceptance of irradiated raw poultry in three Texas cities. Dairy Food Environ. Sanit. 19: 18-28.
- 70) Kwon, Y.M.*, C.L. Woodward, J. Peña, D.E. Corrier, S.D. Pillai, and **S.C. Ricke**. 1999. Comparison of methods for processing litter and air filter matrices from poultry houses to optimize polymerase chain reaction detection of *Salmonella typhimurium*. J. Rapid

Curriculum Vitae-S.C. Ricke

- Methods Automation Microbiol. 7: 103-111.
- 71) Erickson, A.M.*, I.B. Zabala Díaz* and **S.C. Ricke**. 1999. Antibiotic amendment for suppression of indigenous microflora in feed sources for an *Escherichia coli* auxotroph lysine assay. J. Appl. Bacteriol. 87: 125-130.
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BOOK CHAPTERS

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Curriculum Vitae-S.C. Ricke

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- 73) Callaway, T.R., J.A. Carroll, J.D. Arthington, T.S. Edrington, S.C. Ricke, P.G. Crandall, K.J. Genovese, R.C. Anderson, N. Krueger, and D.J. Nisbet. 2010. Dietary orange peel and pulp can reduce *Salmonella* and *E. coli* O157:H7 populations in the intestinal tract of sheep. Beef Industry Food Safety Conference, Dallas, TX, Mar. 3-5.
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- 83) Scott, E., I. Hanning, L. Devareddy, W. Gilbert, and S. Ricke, 2010. Dietary supplements shift microbial profiles in obese rat models. Enhancing Food Protection from Farm to Fork – 2nd Arkansas Association for Food Protection, Tyson Food Headquarters, Springdale, AR, Sept. 28-29.
- 84) Wideman, N.E., D. Biswas, A. Muthaiyan, J.M. Lingbeck, C.A. O'Bryan, P.G. Crandall and S.C. Ricke, 2010. Inhibitory effect of blueberry extracts on foodborne bacterial pathogens and influence on probiotics growth and survival. Enhancing Food Protection from Farm to Fork – 2nd Arkansas Association for Food Protection, Tyson Food Headquarters, Springdale, AR, Sept. 28-29.
- 85) Park, S.H.*, I. Hanning, R. Jarquin*, P. Moore, Jr., D.J. Donoghue, A.M. Donoghue, and S.C. Ricke, 2010. Simultaneous detection and quantification of *Escherichia coli* O157:H7, *Salmonella* and *Campylobacter* in water samples using PCR methods. Enhancing Food Protection from Farm to Fork – 2nd Arkansas Association for Food Protection, Tyson Food Headquarters, Springdale, AR, Sept. 28-29.
- 86) Clement, A., I. B. Hanning, E.E. Scott, S. J. Pendleton, S.H. Park*, C.A. O'Bryan, C.N. Owens, P.G. Crandall, and S.C. Ricke, 2010. Plum marinade effects on chicken breast

Curriculum Vitae-S.C. Ricke

- meat are comparable to alkaline phosphate marinade. 2nd Arkansas Association for Food Protection, Tyson Food Headquarters, Springdale, AR, Sept. 28-29.
- 87) Clement, A., I.B. Hanning, S. H. Park, S.N. Melendez, S. J. Pendleton, E.E. Scott, A. N. Wooming, G. Almeida, and S.C. Ricke, 2010. Year long assessment of whole carcass chickens exposed to different processing treatments and rearing conditions reveal differences in microbiological quality. Enhancing Food Protection from Farm to Fork – 2nd Arkansas Association for Food Protection, Tyson Food Headquarters, Springdale, AR, Sept. 28-29.
- 88) Crandall, P.G., C.A. O'Bryan, C. Compadre, S.C. Ricke, and N.M. Parrish. 2010. Response of *Mycobacterium tuberculosis* strains to all natural antimicrobials. Arkansas Biosciences Institute Fall Research Symposium, Little Rock, AR, Sept. 28-29.
- 89) Ravichandran, M., N.S. Hettiarachchy, S.C. Ricke and S.P. Singh. 2011. Antimicrobial effects of nanoparticle mediated delivery of phenolic compounds in combination with ethylenediamine tetraacetic acid on *Listeria monocytogenes*, *Escherichia coli* O157:H7 and *Salmonella* Typhimurium in broth and chicken meat system. Ozark Food Processors Association poster competition, April, Springdale, Ark.
- 90) Perumalla, A.V.S., N.S. Hettiarachchy and S.C. Ricke 2011. Effect of reducing potassium lactate and sodium diacetate and incorporating green tea extract, grape seed extract, nisin and EDTA combinations on inhibiting *Listeria monocytogenes* inoculated in hotdog model system. Ozark Food Processors Association poster competition, April 2011, Springdale, Ark.
- 91) Caputo V., M. Canavari, R.M. Nayga, E. J. Van Loo*, S. C. Ricke. 2011. Organic food consumption in Italy: an attitude-based segmentation analysis. 27^{ème} Congrès de l'Association Française du Marketing. Brussels, Belgium. May 18-20.
- 92) Gibson, K., O.K. Koo, P.G. Crandall, and S.C. Ricke, 2011. Observational assessments within a mock retail deli environment with application of a fluorescing compound for visualization of cross contamination. Enhancing the Safety of the Food Supply from Local to Global - 3rd Arkansas Association for Food Protection, Tyson Food Headquarters, Springdale, AR, Sept. 13-14.
- 93) Masuku, S., E. Martin, B. Dinseh, O.K. Koo, K. Gibson, C.A. O'Bryan, P.G. Crandall, and S.C. Ricke, 2011. An assessment of the efficiency of three cloth types and one sanitizer on hard surface areas in a deli environment. Enhancing the Safety of the Food Supply from Local to Global - 3rd Arkansas Association for Food Protection, Tyson Food Headquarters, Springdale, AR, Sept. 13-14.
- 94) Dinseh, B., E. Van Loo*, P.G. Crandall, J. Shabatura, S.C. Ricke and J. Carrier, 2011. Are there all natural antimicrobials that are effective against *Listeria monocytogenes*? Enhancing the Safety of the Food Supply from Local to Global - 3rd Arkansas Association for Food Protection, Tyson Food Headquarters, Springdale, AR, Sept. 13-14.
- 95) Jarvis, N. E. D. Babu, C.A. O'Bryan, P.G. Crandall, C.M. Owens, J.-F. Meullenet, S.C. Ricke, and A.R. Clement. 2011. Using dried plum products to replace phosphates in chicken marinades. Enhancing the Safety of the Food Supply from Local to Global - 3rd

Curriculum Vitae-S.C. Ricke

- Arkansas Association for Food Protection, Tyson Food Headquarters, Springdale, AR, Sept. 13-14.
- 96) Kalpana, K., B. Dinesh, P.G. Crandall, S.C. Ricke, and F.W. Pohlman. 2011. Effect of malic acid treatments applied using conventional and electrostatic spray methods on the microbial and color characteristics of ground beef. Enhancing the Safety of the Food Supply from Local to Global - 3rd Arkansas Association for Food Protection, Tyson Food Headquarters, Springdale, AR, Sept. 13-14.
- 97) Atkinson, F.D., G. Almeida, O.K. Koo, S. Milillo, S. Ricke. 2012. Identification of *Listeria* Genomic Island 1 in *Listeria* species. Curtis L. Parker Student Research Symposium Morehouse School of Medicine, Atlanta, GA., Feb. 7-8.
- 98) Calo, J.R.*, O.K. Koo, and S.C. Ricke. 2012. *Salmonella* Typhimurium growth responses from poultry *Salmonella* isolates. 5th Annual Graduate Student Research Symposium, Arkansas Union, University of Arkansas, Fayetteville, AR, Feb. 10.
- 99) Massey, L.M., N.S. Hettiarachchy, E.M. Martin, and S.C. Ricke. 2012. The application of electrostatic spray with organic acids and plant extracts to reduce *Salmonella* Typhimurium on cantaloupe cubes. Ozark Food Processors Association, Springdale, AR Apr. 3-4.
- 100) Ganesh, V., N.S. Hettiarachchy, C.L. Griffis, E.M. Martin, S.C. Ricke, and G.R. Huff. 2012. A comparative study of electrostatic spraying of food grade organic and inorganic acids with natural grape seed extract for decontamination of *Escherichia coli* O157:H7 on spinach. Ozark Food Processors Association, Springdale, AR Apr. 3-4.
- 101) Ravichandran, M., N.S. Hettiarachchy, S. Ricke, and S. Singh. 2012. Enhancement Of antimicrobial effects Of nanoparticle mediated delivery of phenolic compounds In combination with nisin on *Listeria monocytogenes*, *Escherichia coli* O157:H7 And *Salmonella* Typhimurium in broth and chicken meat system. Ozark Food Processors Association, Springdale, AR Apr. 3-4.
- 102) Park, S.H.*, M. Munro, I. Hanning, W. Gilbert, L. Devareddy and S.C. Ricke. 2012. Evaluation of gastrointestinal microflora in obese mice by adding fresh or aged blackberry powders using DGGE. Ozark Food Processors Association, Springdale, AR Apr. 3-4.
- 103) Ndahetuye, J.B., O. K. Koo, C.A. O'Bryan, S.C. Ricke, and P.G. Crandall. 2012. Effect of lactic acid bacteria on the attachment of *Listeria monocytogenes* to deli slicer contact surface. Ozark Food Processors Association, Springdale, AR Apr. 3-4.
- 104) Babu, D. P.G. Crandall, S.C. Ricke, and C.L. Johnson. 2012. Efficacy of organic antimicrobials inhibiting the growth of spoilage bacteria and *Listeria monocytogenes* on chicken skin. Conference on Research and Regulatory Aspects of Food Safety at the FDA's Jefferson Laboratories, National Center for Toxicological Research and Arkansas Regional Laboratory, Jefferson, AR, Apr. 11, 2012.
- 105) Davis, M.L., P.G. Crandall, C.A. O'Bryan, and S.C. Ricke, 2012. Processing locally grown poultry and livestock in a safe and affordable manner. Conference on Research and Regulatory Aspects of Food Safety at the FDA's Jefferson Laboratories, National Center for Toxicological Research and Arkansas Regional Laboratory, Jefferson, AR, Apr. 11.

Curriculum Vitae-S.C. Ricke

- 106) Mudoh, J.E., G. Almeida, K.E. Gibson, and S.C. Ricke 2012. Characterization of *Campylobacter*-specific bacteriophage isolated from pasture raised poultry, REU-NSF Program, University of Arkansas, Fayetteville, AR, July 16, 2012.
- 107) Ricke, S.C. ‡, P. G. Crandall, B. Umberson, and C. A. O'Bryan. 2012. Needs assessment for rapid microbiological method training. 4th Arkansas Association for Food Protection Annual Educational Conference, UA Global Campus Conference Center, Fayetteville, AR, Sept. 11-12.
- 108) Park, S.H.* and S.C. Ricke. 2013. Development of multiplex PCR for simultaneous detection of *Salmonella* serovar Enteritidis, Heidelberg, and Typhimurium isolated from chicken carcass and farm. From Abstract to Contract - Graduate Student Research and Creative Expression Competition. Graduate School, Mullins Library, University of Arkansas, Feb. 8.
- 109) Buser, M.D., B.D. Adam, T.J. Bowser, B.E. Mayfield, J.P. Thomas, P.G. Crandall, and S.C. Ricke. 2013. Concept of a stakeholder-driven whole-chain traceability system for beef cattle. American Society of Agricultural and Biological Engineers Meeting- Oklahoma Section, Stillwater, OK, Feb. 22.
- 110) Park, S.H.* and S.C. Ricke. 2013. A rapid molecular approach for detecting multiple *Salmonella* serovars in the same assay. Ozark Food Processors Association, Convention Center, Holiday Inn, Springdale, AR, Apr. 2.
- 111) Nayak, R., Johnson, K., S. H. Park, B. Shaheen, J. Han, S. Foley, J. Deck, B. Kenney, and S.C. Ricke. 2013. Pathogenic strains of multi-drug resistant *Salmonella* can colonize preharvest poultry production environment in the absence of selective antimicrobial pressure. 3rd Annual Foods and Veterinary Medicine Science and Research Conference, White Oaks, MD, Aug. 27-28.
- 112) Martin, E., S.C. Ricke, K. Gibson, G. Almeida, J. Adams, and D. J. Carrier. 2013. Extraction and characterization of essential oil from pine needles for potential antimicrobial applications. 5th Annual Arkansas Association for Food Protection Educational Conference -Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 10-11.
- 113) Almeida, G., E. Martin, S.C. Ricke, J. Adams, D.J. Carrier, and K. E. Gibson. 2013. Inhibition of susceptible and resistant *Staphylococcus aureus* by antimicrobial compounds present in pine essential oils. 5th Annual Arkansas Association for Food Protection Educational Conference -Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 10-11.
- 114) Almeida, G., S.C. Ricke, P.G. Crandall, and K. E. Gibson. 2013. Evaluation of the antimicrobial activity of essential oils from pine and citrus, alone and in combination, against *Campylobacter* spp. 5th Annual Arkansas Association for Food Protection Educational Conference - Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 10-11.
- 115) Wages, J.A.*, T.W. Wages, B.J. Bench, S.H. Park*, and S.C. Ricke. 2013. Advanced quantitative analysis of metabolites in poultry samples using gas chromatography-mass spectrometry. 5th Annual Arkansas Association for Food Protection Educational

Curriculum Vitae-S.C. Ricke

- Conference - Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 10-11.
- 116) Rubinelli, P.M. and S.C. Ricke. 2013. Methods on detecting non-O157 shiga toxin-producing *Escherichia coli* in food. 5th Annual Arkansas Association for Food Protection Educational Conference - Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 10-11.
- 117) Hemminger, C.L., P. M. Rubinelli, C.A. O'Bryan, P.G. Crandall, and S.C. Ricke. 2013. The efficacy of a commercial antimicrobial, Preserv-8, for inhibiting *Salmonella* in feed. 5th Annual Arkansas Association for Food Protection Educational Conference - Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 10-11.
- 118) Calo, J.R.* and S. C. Ricke. 2013. Antimicrobial activity of essential oils against several *Salmonella* Heidelberg strains. 5th Annual Arkansas Association for Food Protection Educational Conference - Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 10-11.
- 119) Calo, J.R.* and S. C. Ricke. 2013. *Salmonella* spp. growth rate comparisons in enrichment and non-enrichment media methods. 5th Annual Arkansas Association for Food Protection Educational Conference - Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 10-11.
- 120) Rubinelli, P.M., C.A. Baker*, and S. C. Ricke. 2013. Evaluation of different antigen preparation methods for detection of anti-*Salmonella* IgY antibodies in chicken serum. 5th Annual Arkansas Association for Food Protection Educational Conference - Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 10-11.
- 121) Park S.H.*, K. Gibson, and S.C. Ricke. 2013. Assessment of gastrointestinal microflora in pasture flock raised chickens fed with two commercial prebiotics. 5th Annual Arkansas Association for Food Protection Educational Conference - Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 10-11.
- 122) Park S.H.*, S.I. Lee*, and S.C. Ricke. 2013. Development of multiplex PCR for simultaneous detection of six non-O157 shiga-toxin producing *Escherichia coli* (STEC) strains. 5th Annual Arkansas Association for Food Protection Educational Conference - Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 10-11.
- 123) Jarvis, N.A., C.A. O'Bryan, M. Johnson, S.C. Ricke, and P.G. Crandall. 2013. Effect of carnitine concentrations on the growth of *L. monocytogenes* in a defined medium. 5th Annual Arkansas Association for Food Protection Educational Conference - Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 10-11.
- 124) Jarvis, N.A., C.A. O'Bryan, M. Johnson, S.C. Ricke, and P.G. Crandall. 2013. Adhesion to and invasion of chicken macrophage line HD11 by *Listeria monocytogenes*. 5th Annual Arkansas Association for Food Protection Educational Conference - Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 10-11.

Curriculum Vitae-S.C. Ricke

- 125) Jarvis, N.A., C.A. O'Bryan, M. Johnson, S.C. Ricke, and P.G. Crandall. 2013. Minimal and defined media for the study of *Listeria monocytogenes*' metabolism and physiology. 5th Annual Arkansas Association for Food Protection Educational Conference - Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 10-11.
- 126) Wright, M.L., J. J. Wewalwela, S.H. Park*, S.C. Ricke, M.A. Williams, and J.R. Donaldson. 2013. Identification of associative nitrogen fixing bacteria in perennial feedstock grasses using *nif* genes. Amer. Soc. Microbiol. South Central Branch–Texas Branch Joint Meeting. New Orleans, LA, Oct. 31-Nov. 2.
- 127) Frederick, B.N., N.A. Jarvis, C.A. O'Bryan, S.C. Ricke, and P.G. Crandall. 2014. Growth kinetics of pastured poultry *Listeria* spp. isolates. University of Arkansas Department of Food Science Undergraduate Research Competition, April 3.
- 128) Adam, B.D., M.D. Buser, B. Mayfield, J. Thomas, A. Kumar, K. Palepu, P. Crandall, and S. Ricke. 2014. Whole-chain traceability in beef production – Information sharing from farm to fork and back again. Invited Presentation at the Southern Animal Health Association/National Association of State Meat and Food Inspection Directors - Eastern Region Meeting in Oklahoma City, Oklahoma, June 3.
- 129) Park, S.H. and S.C. Ricke. 2014. Construction of *Salmonella* Kentucky mutant library using a transposon mutagenesis system. South Central American Society Branch Meeting, Fayetteville, AR, Sept. 12-13.
- 130) Baker, C.*, S.H. Park, J.R. Calo*, and S.C. Ricke. 2014. Comparison of *Salmonella* serovar growth response in selective and non-selective enrichment media. South Central American Society Branch Meeting, Fayetteville, AR, Sept. 12-13.
- 131) Rubinelli, P. and S.C. Ricke. 2014. Evaluation of bran from different rice cultivars as inhibitors of *Salmonella* in an *in vitro* mixed culture system with chicken hindgut microflora. South Central American Society Branch Meeting, Fayetteville, AR, Sept. 12-13.
- 132) Lee, S.I.*, S. H. Park and S.C. Ricke. 2014. Assessment of gastrointestinal microflora shifts and investigation of integron class 1 gene prevalence in conventional flock raised chickens fed with commercial prebiotics. 6th Annual Arkansas Association for Food Protection Educational Conference - Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 11-13.
- 133) Roto, S.*, C.A. Baker*, M. Miller, and S.C. Ricke. 2014. Evaluation of two antibody sera against recent *Salmonella enterica* outbreak serovars with flow cytometry. 6th Annual Arkansas Association for Food Protection Educational Conference - Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 11-13.
- 134) Roto, S.*, S. I. Lee*, S. H. Park, and S.C. Ricke. 2014. Investigation of microflora population and *Salmonella* prevalence isolated from ceca of chickens fed XPC. 6th Annual Arkansas Association for Food Protection Educational Conference - Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 11-13.
- 135) Sakul, R., K.E. Gibson, J. Adams, G. Almeida, E.M. Martin, D.J. Carrier, and S.C. Ricke. 2014. Determination of partition coefficients of essential oil from *Pinus teada* L.

Curriculum Vitae-S.C. Ricke

- extracts using centrifugal partition chromatography. 6th Annual Arkansas Association for Food Protection Educational Conference - Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 11-13.
- 136) Baker, C.A.*, S.H. Park, P. Rubinelli, S. Roto*, and S.C. Ricke. 2014. An internal standard approach for the detection and enumeration of shiga toxin-producing *Escherichia coli* (STEC) by quantitative PCR (qPCR). From Abstract to Contract - Graduate Student Research and Creative Expression Competition. Graduate School, Mullins Library, University of Arkansas, Nov. 14.
- 137) Harris, J., J. A. Thornton, S. H. Park, S.J. White, D. McClung, J. Wilson, A. K. Olivier, S. C. Ricke, and J.R. Donaldson. 2015. Analyzing the influence of oxygen deprivation has on the capability of *Listeria monocytogenes* to induce listeriosis in gerbils. South Central American Society Branch Meeting, Hattiesburg, MS, Sept. 18-19.
- 138) Roto, S.M.*, S.H. Park, Z. Shi*, S.I., Lee*, and S.C. Ricke. 2015. Broiler GIT microbiome response to diet containing Original-XPC and maturity analyzed via an Illumina MiSeq platform. 7th Annual Arkansas Association for Food Protection Educational Conference - Current Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 8-10.
- 139) Shi, Z.*, S.H. Park, and S.C. Ricke. 2015. Trans-cinnamaldehyde essential oil minimum inhibition concentrations of eight methicillin-resistant *Staphylococcus aureus* (MRSA) mutant strains. 7th Annual Arkansas Association for Food Protection Educational Conference - Current Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 8-10.
- 140) Shi, Z.*, C.A. Baker*, S.I., Lee*, S.H. Park, and S.C. Ricke. 2015. Comparison of peracetic acid sanitizer effectiveness with and without BSA on *Salmonella* Heidelberg removal from plastic coupons. 7th Annual Arkansas Association for Food Protection Educational Conference - Current Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 8-10.
- 141) Lee, S.I*, S.H. Park, and S.C. Ricke. 2015. Microbial population assessment of a commercial yeast-based prebiotic fed broiler chickens via an Illumina MiSeq platform and bird performance comparison. 7th Annual Arkansas Association for Food Protection Educational Conference - Current Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 8-10.
- 142) Kaldhorne, P.R.*, P.M. Rubinelli, C.A. Baker*, and S.C. Ricke. 2015. Quantification of short chain fatty acids produced by *Salmonella* under anaerobic condition. 7th Annual Arkansas Association for Food Protection Educational Conference - Current Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 8-10.
- 143) Di, J., C. Rainwater, S.C. Ricke and D. Thompson. 2015. An interdisciplinary effort to address modern security issues: Arkansas Security Research and Education (ASCENT) Institute. 7th Annual Arkansas Association for Food Protection Educational Conference - Current Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 8-10.
- 144) Rubinelli, P.M., S.H. Park, and S.C. Ricke. 2015. Regulated expression of virulence gene *mviN* provides colonization control of *Salmonella* in poultry and development as a

Curriculum Vitae-S.C. Ricke

- vector for *Campylobacter* subunit vaccines. In: Arkansas Biosciences Institute Fall Research Symposium, University of Arkansas, Fayetteville, AR, Oct. 6.
- 145) Gavron, N.A., J.V. Stokes, S.H. Park, S.C. Ricke, J.K. Lee, K.J. Graham, S. Cannalioto, and A.S. Varela-Stokes. 2016. Refining approaches to assess microbiota and low-profile pathogens in the tick vector, *Amblyomma maculatum*. Meril-NIH National Veterinary Scholars Symposium. July 28-21. The Ohio State University College of Veterinary Medicine.
- 146) Yearkey, K., J. Hacker, C. Rainwater, and S.C. Ricke. 2016. An illustration of machine learning for the identification of bacteria through DNA sequencing data. 8th Annual Arkansas Association for Food Protection Educational Conference, Chancellor Hotel, Fayetteville, AR, Sept. 13-15.
- 147) Kaldhove, P.R.*, J. Han, R. Nayak, S.L. Foley, and S.C. Ricke. 2016. Evaluation of the genetics and functionality of Incompatibility1 (IncI1) plasmids from *Salmonella enterica*. 8th Annual Arkansas Association for Food Protection Educational Conference, Chancellor Hotel, Fayetteville, AR, Sept. 13-15.
- 148) Kaldhove, P.R.*, J. Deck, B.K. Khajanchi, R. Nayak, S.L. Foley, and S.C. Ricke. 2016. Virulence assessment of *Salmonella enterica* containing incompatibility group 1 (IncI1) plasmids. for Food 8th Annual Arkansas Association Protection Educational Conference, Chancellor Hotel, Fayetteville, AR, Sept. 13-15.
- 149) Baxter, M., S.C. Ricke, J.D. Latorre, B. M. Hargis, S. Bickler, S. H. Park, S. Dridi, R. Merino, and G. Tellez. 2016. Evaluating the effect of corn and/or rye based diets on gut health, bone strength and body weight in broiler chickens. 8th Annual Arkansas Association for Food Protection Educational Conference, Chancellor Hotel, Fayetteville, AR, Sept. 13-15.
- 150) Baxter, M., J.D. Latorre, N. Anthony, S. Dridi, D.A. Koltes, S.C. Ricke, S. Park, E.S. Greene, R. Merino, S. Bickler, B.M. Hargis, and G. Tellez. 2016 Nutritional rehabilitation responses in two genetic lines of chickens. Symposium on Gut Health in Production of Food Animals, St Louis, MO., Nov. 14-16.
- 151) Lankford, S., S. Ricke, and D.R. Thompson. 2017. Simulating foodborne pathogens in poultry production and processing to defend against intentional contamination, Arkansas Academy of Science (AAoS) 10th Annual Meeting, University of Central Arkansas, Conway, AR., Apr 7.
- 152) Yang, Y., J.D. Latorre, Y. Kwon, P.M. Ray, X.H. Velasco, B.M. Hargis, G.I. Tellez, and S.C. Ricke. 2017. *Salmonella* excludes *Salmonella* in poultry: Confirming an old paradigm using conventional and barcode-tagged isogenic strains. 9th Annual Arkansas Association Protection Educational Conference, Holiday Inn, Springdale, AR., Sept. 19-21.
- 153) Wages, J.A.*, S.A. Kim, S.H. Park, S.C. Ricke, E. Oxford, R.O. Apple, and B.J. Bench. 2017. The application of next generation sequencing to evaluate the microbial ecology in commercial poultry processing environments. 9th Annual Arkansas Association Protection Educational Conference, Holiday Inn, Springdale, AR., Sept. 19-21.

Curriculum Vitae-S.C. Ricke

- 154) Atchley, J.A., S.A. Kim, C. Knueven, L.R. Meyer, and S.C. Ricke. 2017. Assessment of sodium bisulfate as a potential antimicrobial against *Salmonella* Typhimurium on chicken breast meat. 9th Annual Arkansas Association Protection Educational Conference, Holiday Inn, Springdale, AR., Sept. 19-21.
- 155) Micciche, A.C.*, H. O. Pavlidis, and S.C. Ricke. 2017. A preliminary overview of commercialized probiotics for food animal application, research directions and future commercial trends. 9th Annual Arkansas Association Protection Educational Conference, Holiday Inn, Springdale, AR., Sept. 19-21.
- 156) Bodie, A.*, S.A. Kim, J. Atchely, C. Knueven and S.C. Ricke. 2017. Potential antimicrobials for controlling *Listeria monocytogenes* in hotdogs. 9th Annual Arkansas Association Protection Educational Conference, Holiday Inn, Springdale, AR., Sept. 19-21.
- 157) Micciche, A.C.*, P. M. Rubinelli, Z. Shi*, and S. C. Ricke. 2017. Comparison of DNA Extraction methods for qPCR Detection of pathogenic *Campylobacter* strains. 9th Annual Arkansas Association Protection Educational Conference, Holiday Inn, Springdale, AR., Sept. 19-21.
- 158) Kim, S.A., P. Rubinelli, S.H. Park, T. Gaydos, J. Corley, R. Raspoet, and S.C. Ricke. 2017. Evaluation of Actisaf and Safmannan effects on gastrointestinal microbiota in cecal and ileum contents of chicken broiler. Symposium on Gut Health in Production of Food Animals, Nov. 13-15, St. Louis, MO.
- 159) Kaldhone P.R.*, B.K. Khajanchi, J. Han J., S.C. Ricke, and S.L. Foley. 2017. Virulence evaluation of Incompatibility group 1 (IncI1) plasmids containing *Salmonella enterica*. South Central Branch Meeting of ASM, Little Rock, AR.
- 160) Dittoe, D.K.*, K. M. Feye, B. Peyton, D. Worlie, M. Draper and S. C. Ricke. 2018. The addition of Viriditec™ to peracetic acid as an antimicrobial spray increases air quality while maintaining pathogen reduction on whole carcasses. 10th Annual Arkansas Association Protection Educational Conference, Fayetteville Town Center, Fayetteville, AR., Sept. 18-20.
- 161) Olson, E., A. Micciche*, S. Ricke and A. Ghosh. 2018. Understanding the characteristics of bacterial isolates obtained from commercial poultry feed using whole genome sequencing approach. 10th Annual Arkansas Association Protection Educational Conference, Fayetteville Town Center, Fayetteville, AR., Sept. 18-20.
- 162) Olson, E., A. Micciche*, S. Ricke, and A. Ghosh. 2019. Characterization of bacterial isolates obtained from commercial poultry feed using whole genome sequence analysis. 16th annual Capitol Graduate Research Summit, Capitol Graduate Research, Topeka, KS February 26, 2019.
- 163) Bodie, A.*, D. Dittoe*, K. Feye, C. Knueven, and S.C. Ricke. 2019. Comparison of bisulfate of soda and sodium lactate on refrigerated organic frankfurters over three weeks for controlling *Listeria monocytogenes*. 11th Annual Arkansas Association Protection Educational Conference, Fayetteville Town Center, Fayetteville, AR., Sept. 18-20.
- 164) Bodie, A.*, K. Feye, A. Englishbey, T. Stephens, and S.C. Ricke. 2019. PCR Detection efficacy of *Campylobacter* utilizing various media types. 11th Annual Arkansas

Curriculum Vitae-S.C. Ricke

Association Protection Educational Conference, Fayetteville Town Center, Fayetteville, AR., Sept. 17-18.

- 165) Dittoe, D.K*, K.M. Feye, C. Oval, C.J. Knueven, and S.C. Ricke. 2019. Influence of organic and inorganic acids as used for poultry part dips on the emergence of spoilage organisms during a shelf-life study. 11th Annual Arkansas Association Protection Educational Conference, Fayetteville Town Center, Fayetteville, AR., Sept. 18-20.
- 166) Cardoso Dal Pont, G., M. Kogut, B. Mallmann, K. Feye, C. M. Owens, S. Ricke, and C. N. Coon. 2019. Is the regulation of intestinal inflammation defective in high breast yield strain? Symposium on Gut Health in Production of Food Animals, Hilton St. Louis at the Ballpark, St. Louis, MO, Nov. 5, 2019.
- 167) Austin, C.B., M.C. Golden, J.J. Sindelar, S.C. Ricke and K.A. Glass. 2021. Inhibition of *Clostridium perfringens* during cooling of model uncured poultry products using combinations of lactate, diacetate, and propionate. Food Research Institute 2021 Spring Meeting May 18, 2021 Virtual Meeting.

INVITED TALKS

- 1) "Growth Response of Rumen Bacteria to Nonlimiting Ammonia Concentrations", U.S. Dairy Forage Research Center-USDA/ARS, University of Wisconsin, Madison, WI, July 14, 1987.
- 2) "Growth and Metabolic Response of *Selenomonas ruminantium* in Limiting and Non-limiting Ammonia Nitrogen", Animal Science Dept., University of Kentucky, Lexington, KY., Nov. 14, 1989.
- 3) "Isolation and Cloning of the ORF(s) Containing a Tungstate-tolerance Mutation in *Azotobacter vinelandii*", Biology Dept., South Dakota State University, Brookings, SD, Oct. 21, 1991.
- 4) "Characterization and Cloning of the Genomic Region Containing a Tungstate-Tolerant Mutation in *Azotobacter vinelandii*", Faculty Lounge, Kleberg Center, Department of Poultry Science, Texas A&M University, June 4, 1992.
- 5) "Growth and Metabolic Response of *Selenomonas ruminantium* in Limiting and Non-limiting Ammonia Nitrogen", Graduate Faculty of Nutrition, TAMU, Nov. 17, 1992.
- 6) "Environmental Aspects of Microbial Populations in the Chicken Gastrointestinal Tract", Food Science Dept., University of Arkansas, Fayetteville, AR, April 19, 1993.
- 7) "Regulation of Alternative Nitrogenases in *Azotobacter vinelandii*", Dept. of Medical Microbiology and Immunology and the Institute for Molecular Pathogenesis and Therapeutics, College of Medicine, TAMU, May 11, 1993.
- 8) "Control and Incidence of *Salmonella* in Poultry", Southwest Texas State University, San Marcos, TX, April 18, 1994.
- 9) "In vivo Occurrence of *Salmonella* in the Poultry Industry", Texas A&M University Research Center, Weslaco, TX, July 18, 1994.
- 10) "Incidence and Control of *Salmonella* in Poultry Production", Agricultural Canada Research Station, Lethbridge, Alberta, Canada, August 21, 1995.
- 11) "Microbiology of Animal Waste Systems", Water Quality and Environmental Research in the

Curriculum Vitae-S.C. Ricke

- Rio Grande Basin, Agricultural Program Conference, Texas A&M University, College Station, TX, January 9, 1996.
- 12) "Estimation of Lysine Concentrations with an *Escherichia coli* Lysine Auxotroph Mutant", IAMS Company, Lewisburg, OH, Dec. 1, 1997.
 - 13) "*Salmonella* Response to Environmental Stresses Encountered in Food Animal Production", Food and Drug Administration-Office of Research Center for Veterinary Medicine, Laurel, MD, Aug. 21, 1998.
 - 14) "Development and Optimization of a Rapid Method for Assessment of Protein Quality", IAMS Company, Lewisburg, OH, Mar. 13, 1999.
 - 15) "Microbiological Assays for Amino Acids Availability: Current and Future Prospects", IAMS Company, Lewisburg, OH, Mar. 13, 1999.
 - 16) "Rapid Detection of Microbes in Poultry Food and Feed", Distinguished Fellow Lecture, 19th International Workshop on Rapid Methods and Automation in Microbiology, Kansas State University, Manhattan, KS, July 9, 1999.
 - 17) "Rapid Microbiological Assay for Lysine Bioavailability in Poultry Feeds", Alumnus Fellow Lecture, 20th Anniversary Gala Symposium on Rapid Methods and Automation in Microbiology, Kansas State University, Manhattan, KS, July 7, 2000.
 - 18) "Minimizing *Salmonella* spp. Colonization and Invasion in Laying Hens", Applied Microbiology Session, American Society for Microbiology-Texas Branch Meeting, Corpus Christi, TX, Nov. 10, 2000.
 - 19) "Measurement and Application of Microbial Growth Response in Poultry Microbiology", Poultry Science Center, University of Arkansas, Fayetteville, AR, Dec. 11, 2000.
 - 20) "*Salmonella* Stress Response to Environmental Signals Encountered in Poultry Production", Poultry Science Center, University of Arkansas, Fayetteville, AR, Dec. 12, 2000.
 - 21) "*Salmonella* Incidence in Laying Hens During Molt", Dept. of Pathobiology, Texas A&M University, Room 210 Veterinary Medical Sciences Building, Apr. 3, 2001.
 - 22) "*Salmonella* Stress Response to Environmental Signals Encountered in Poultry Production: Molted Layer Hens", Kemin Industries, Inc., Des Moines, Iowa, May 17, 2001.
 - 23) "Dietary Alternatives for Optimizing Egg Production in Laying Hens", Pilgrim's Pride Corporation, Pittsburg, TX, June 6, 2001.
 - 24) "Alternative Dietary Strategies for Optimizing Egg Production in Laying Hens", USDA/ARS Southern Plains Area Food Safety Meeting, Southern Plains Agricultural Research Center, College Station, TX, June 12, 2001.
 - 25) "Research Strategies for the Development of Probiotic Cultures to Prevent Foodborne Pathogen Colonization in Poultry", Society for Industrial Microbiology and Biotechnology, St. Louis, MO, Aug. 1, 2001.
 - 26) "Microbiological Assays for Amino Acid Bioavailability: Current and Future Prospects", Animal Nutrition Seminar, University of Illinois- Dept. of Animal Science, Urbana, IL, Sept. 5, 2001.
 - 27) "Alternatives to Antibiotics", 26th Annual Poultry Service Industry Workshop, The Banff Centre, Alberta, Canada, Oct. 4, 2001.
 - 28) "The State of Maturity of the Probiotics Industry", 26th Annual Poultry Service Industry Workshop, The Banff Centre, Banff, Alberta, Canada, Oct. 4, 2001.

Curriculum Vitae-S.C. Ricke

- 29) “Bioassays for Amino Acid Bioavailability in Animal Feeds”, Association of American Feed Control Officials (AAFCO) Mini-Symposium on Environmental Nutrition, Austin, TX, Jan. 20, 2002.
- 30) “Minimizing *Salmonella* sp. Colonization and Invasion in Laying Hens - The Importance and Potential Role for a Solid Matrix in the Gastrointestinal Tract”, Louisiana State University Food Science, Graduate Seminar, Baton Rouge, LA, Feb. 15, 2002.
- 31) “*Salmonella* Virulence Response to Environmental Signals Encountered in Food Animal Production”, Centre of Microbial and Plant Genetics, University of Leuven, Heverlee, Belgium, Apr. 3, 2002.
- 32) “An Animal Model for *Salmonella* Infection: Laying Hens During Molt”, Centre of Microbial and Plant Genetics, University of Leuven, Heverlee, Belgium, Apr. 3, 2002.
- 33) “Rapid Microbial Bioassays for Amino Acid Bioavailability Assessment in Animal Feeds: Current and future prospects”, Centre of Microbial and Plant Genetics, University of Leuven, Heverlee, Belgium, Apr. 3, 2002.
- 34) “Alternatives to Antibiotics: Organic Acids and Antimicrobials” 91st Poultry Science Annual Meeting - Symposium: Current Applications, Future Prospects and Alternatives for the Use of Antimicrobials in Poultry Production, University of Delaware, Newark, DE., Aug. 13, 2002.
- 35) “Molting and Foodborne *Salmonella* Establishment-Gastrointestinal Tract Ecology”, 91st Poultry Science Annual Meeting - Symposium: Current and Future Prospects for Induced Molting in Layer Hens, University of Delaware, Newark, DE., Aug. 14, 2002.
- 36) “Assessment of Organic Acids to Control Foodborne Pathogens: Current Issues and Future Prospects” 22nd University of Wisconsin - River Falls Food Microbiology Symposium and Workshop, University of Wisconsin, River Falls, WI, Oct. 15, 2002.
- 37) “Development of Whole Cell Sensors for Assessing Nutrient Availability in Foods and Feeds” Biotechnology Program, University of Wisconsin, River Falls, WI, Oct. 16, 2002.
- 38) “Biotechnology Research on Whole Cell Sensors for Assessing Nutrient Availability in Foods and Feeds” Maize Research Institute Zemun Polje, Belgrade, Yugoslavia, Nov. 13, 2002.
- 39) “Research Approaches for Studying Foodborne Pathogens and Pathogenesis” University of Novi Sad - The Faculty of Agriculture, Novi Sad, Yugoslavia, Nov. 14, 2002.
- 40) “Biotechnology Research at Texas A&M: Whole Cell Sensors for Assessing Nutrient Availability in Foods and Feeds” Bio-Technical Institute, University of Montenegro, Podgorica, Montenegro, Nov. 16, 2002.
- 41) “Food Safety Research at Texas A&M: Foodborne Pathogens and Pathogenesis” University of Belgrade - The Faculty of Veterinary Medicine, Belgrade, Yugoslavia, Nov. 18, 2002.
- 42) “Reducing Incidence of Foodborne Pathogens with Organic Acids: Current Issues and Future Prospects” Texas Science Partnership, Institute of Food Science and Engineering, Texas A&M University, Mar. 26, 2003.
- 43) “Preharvest Food Safety and the Ecology of Foodborne *Salmonella*”, USDA/ARS Southern Plains Area Food Safety Meeting, Southern Plains Agricultural Research Center, College Station, TX, May 29, 2003.
- 44) “Pathogenesis and Ecology of Foodborne *Salmonella*”, Serbia-Montenegro-TAMU

Curriculum Vitae-S.C. Ricke

- Conference, Kleberg Center, College Station, TX, Sept. 9, 2003.
- 45) "Alternatives to antibiotic use-natural food and feed amendment" Poultry Science Society Annual Meetings - Symposium: Antibiotics in Animal Feeds: Are There Viable Alternatives?, St. Louis, MO, July, 26, 2004.
 - 46) "Development of rapid methods for assessing nutrient bioavailability" Poultry Science Society Annual Meetings - Symposium: Current and Future Prospects for Animal Management for Environmental Impact Reduction, St. Louis, MO, July 28, 2004.
 - 47) "Noninvasive Evaluation of Nutrients" Petfood Forum - 2005, Chicago, IL, Apr, 13, 2005.
 - 48) "Developing a Poultry Science Academic Program" Poultry Science Dept., North Carolina State University, Raleigh, NC, Apr., 26, 2005.
 - 49) "Stress and Virulence Genetics of Foodborne *Salmonella*" Dept. of Biotechnology, University of Food Technologies, Plovdiv, Bulgaria, May, 25, 2005.
 - 50) "Biological Control of Foodborne *Salmonella*" Biovet, Pechtera, Bulgaria, May, 26, 2005.
 - 51) "Developing a Food Safety Microbiology Program" University of Arkansas, Fayetteville, AR, July, 11, 2005.
 - 52) "Dietary Strategies for Reducing *Salmonella* Enteritidis Colonization in Molting Hens" The Third Biannual Food and Feed Safety Training/Workshop. USDA-ARS Food and Feed Safety Research Unit, College Station, TX, Oct. 19, 2005.
 - 53) "Perspectives on Future Food Microbiology Needs - Potential Roles for the Food Safety Center" Dept. of Food Science, University of Arkansas, Fayetteville, AR, Feb. 6, 2006.
 - 54) "Research Developments in Food Safety and Microbiology" Novozymes North America, Inc., Franklinton, NC, Feb., 16, 2006.
 - 55) "New Efforts in the Center for Food Safety" Annual Ozark Food Processors Association Convention - 100th Anniversary, Springdale, AR, Mar. 29, 2006.
 - 56) "Development of a Food Safety Center: Current Perceptions and Future Goals" Annual National Agricultural Biosecurity Alliance - Kansas State University, Manhattan, KS, Apr. 21, 2006.
 - 57) "Emerging Foodborne *Salmonella* Issues in Poultry Production" Animal Science Department-Iowa State University, Ames, IA, Apr. 28, 2006.
 - 58) "Ecology and Pathogenesis of Foodborne *Salmonella* in Egg Laying Hens" Food Safety Consortium Symposium, University of Arkansas, Fayetteville, AR, Oct. 2, 2006.
 - 59) "*Salmonella* Fermentation and Colonization Ecology in the Avian Gastrointestinal Tract" Texas Branch Meeting of the American Society for Microbiology, University of Texas Medical Branch, Galveston, TX, Nov. 17, 2006.
 - 60) "Susceptibility of Laying Hens to Infection by *Salmonella* Enteritidis" Arkansas Veterinary Medical Association Winter Meeting - 100th Anniversary, Double Tree Hotel, Little Rock, AR, Feb. 9, 2007.
 - 61) "Control of *Salmonella* Enteritidis Infection in Laying Hens" Cobb-Vantress Incorporated, Siloam Springs, AR, May 17, 2007.
 - 62) "The Center for Food Safety at the University of Arkansas: Current Programs and Future Goals" University of Arkansas Faculty Leadership Program, Fayetteville, AR, July 18, 2007.
 - 63) "Rapid Noninvasive Methods for Evaluation of Amino Acid Availability in Poultry Diets"

Curriculum Vitae-S.C. Ricke

- Pennsylvania Poultry Sales and Service Conference, Lancaster, PA, Sept. 18, 2007.
- 64) "Alternative Molt Diets for Control of *Salmonella* Enteritidis Infection in Laying Hens" Pennsylvania Poultry Sales and Service Conference, Lancaster, PA, Sept. 19, 2007.
- 65) "Development of Whole Cell Biosensors for Assessing Lysine Availability in Foods and Feeds" Pennsylvania State University - Poultry Science Dept., University Park, PA, Sept. 21, 2007.
- 66) "Microbial Ecology of *Salmonella* in Feed Deprived Molted Birds" Gut Microbiology Journal Club, Food Science Dept., Purdue University, West Lafayette, IN, Oct. 31, 2007.
- 67) "Current and Future Activities at the University of Arkansas Center for Food Safety", BISC Seminar, Biological Sciences Dept., University of Arkansas, Fayetteville, AR, Mar. 27, 2008.
- 68) "Antimicrobial Strategies for Organic and Conventional Foods", Symposium: Organic Foods: Perceptions vs. Reality Today and Tomorrow, IFT Annual Meeting + Food Expo, New Orleans, LA, June 29, 2008.
- 69) "Antimicrobials for Foodborne Pathogen Reduction in Organic and Natural Poultry Production", Symposium: Current and Future Prospects for Natural and Organic Poultry, Poultry Science Association Annual Meeting, Niagara Falls, Ontario, Canada, July 20, 2008.
- 70) "Bacterial Source Identification – Merging Food Science and Water Resources", 2009 Annual Research and Watershed Conference, University of Arkansas, Fayetteville, AR, Apr. 14, 2009.
- 71) "Current Status and Future Prospects of Direct Fed Microbials and Prebiotics", 2009 16th ADSA Discover Conference on Food Animal Agriculture – Direct Fed Microbials/Prebiotics for Animals: Science and Mechanisms of Action, Brown County Inn, Nashville, IN, Apr. 20, 2009.
- 72) "Gastrointestinal Ecology and Control of *Salmonella* Infection in Laying Hens", 2009 International Nutrition Conference – Dynamics in Animal Nutrition: Schothorst Feed Research B.V., Conference Center Woudschoten, Woudenbergseweg 54, 3707 HX Zeist, The Netherlands, May 13, 2009.
- 73) "Background and Vision as U.S. MARC Center Director", U.S. MARC Research Center, Clay Center, NE, May 19, 2009.
- 74) "Current Concepts and Issues for Food Safety in Pasture-Raised Poultry", Symposium: Organic Poultry and Red Meats - Microbiology Considerations: What Do We Know, What More Do We Need to Know and How Do We Get There? IFT Annual Meeting + Food Expo, Anaheim, CA, June 9, 2009.
- 75) "Current and Future Poultry Research at the Center for Food Safety" Cobb-Vantress Incorporated, Siloam Springs, AR, July 28, 2009.
- 76) "Application of Food-Borne Pathogen Genomics in Food Safety Research" 2009 Southern Regional AHS/CARET Meeting, Tyson Center of Excellence for Poultry Science Auditorium, Fayetteville, AR, Aug. 2, 2009.
- 77) "*Salmonella*: Ecology and Pathogenesis" Arkansas State University, Arkansas Biosciences Institute Bldg, Jonesboro, AR, Oct. 5, 2009.
- 78) "*Salmonella* Pathogenesis, Genetics and Physiology" 2009 Kemin's 5th Annual Petfood

Curriculum Vitae-S.C. Ricke

- Symposium – Food Safety in Petfoods and Petfood Ingredients, Renaissance Grand & Suites Hotel, St. Louis, MO, Oct. 7, 2009.
- 79) “Frequency and Characteristics of Foodborne Pathogens in Free-Range and Organic Poultry” Retail Food Safety – A Catalyst for Change, Arkansas Association for Food Protection, Tyson Food Headquarters, Springdale, AR, Oct. 9, 2009.
- 80) “Current Status and Future Directions for the Center for Food Safety” Food Science Dept., University of Arkansas, Fayetteville, AR, Oct. 19, 2009.
- 81) “Issues and Future Direction for Food Safety Research in Food Animals” Dept. of Biological Engineering, Massachusetts Institute of Technology, Cambridge, MA, Apr. 19, 2010.
- 82) “Natural Microbial Methionine Sources for Organic Poultry Feed” National Organic Standards Board, Heidrick Ag History Center, 1962 Hays Lane, Woodland, CA, Apr. 27, 2010.
- 83) “Rationale and Development of a Review Journal for a Bioresource Technology Audience” Editors Meeting, Elsevier Ltd., The Boulevard, Langford Lane, Kidlington, Oxford, UK, June 22, 2010.
- 84) “Institute of Food Science & Engineering” Food Safety Special Research Grants Directors Meeting, International Association for Food Protection Annual Meeting, Anaheim, CA, July 31, 2010.
- 85) “Food Safety Consortium – University of Arkansas” Food Safety Special Research Grants Directors Meeting International Association for Food Protection Annual Meeting, Anaheim, CA, July 31, 2010.
- 86) “Food Safety Consortium – Current Perspectives” University of Arkansas Agriculture Division- Food Safety Consortium Grant Project Report to U.S. Senate Staffer, Food Science Dept., University of Arkansas, Fayetteville, AR, Aug. 9, 2010.
- 87) “Current Perspectives on Foodborne Pathogen *Salmonella*” Enhancing Food Protection from Farm to Fork, 2nd Arkansas Association for Food Protection, Tyson Food Headquarters, Springdale, AR, Sept. 28, 2010.
- 88) “Arkansas Association for Food Protection Annual Educational Conference and Meeting” S1033 Annual Meeting, Multistate Food Safety Regional Project, Estes Park, CO, Oct. 7, 2010.
- 89) “Food Safety Research at the University of Arkansas” S1033 Annual Meeting, Multistate Food Safety Regional Project, Estes Park, CO, Oct. 7, 2010.
- 90) “UA Center for Food Safety Role and Vision for NW Arkansas” Walmart Food Safety Core Group, Food Science Dept., University of Arkansas, Fayetteville, AR, Oct. 12, 2010.
- 91) “Limiting *Salmonella* Enteritidis During Molt: Dietary Strategies”, Poultry Diagnostic and Research Center, University of Georgia, Athens, GA, Nov. 1, 2010.
- 92) “*Salmonella* and the Food Production Environment” Center for Food Safety, University of Georgia, Griffin, GA, Nov. 1, 2010.
- 93) “USDA Food Safety Tri-State Consortium Special Project” UA-OSU Agricultural Traceability Team Meeting, Agricultural Hall Conference Room 106, Oklahoma State University, Stillwater, OK, Nov. 12, 2010.
- 94) “Building a Food Safety Stakeholder Alliance” Division of Agriculture/Walton College Food Safety Initiative, Food Science Dept., University of Arkansas, Fayetteville, AR, May 13, 2011.

Curriculum Vitae-S.C. Ricke

- 95) “University of Arkansas 2011 Food Safety Research Summary” Division of Agriculture/Walton College Food Safety Initiative, S1033 Annual Meeting, Multistate Food Safety Regional Project, Pauline Whitaker Arena, University of Arkansas, Fayetteville, AR, Sept. 12, 2011.
- 96) “*Salmonella* and Foodborne Pathogenesis” Dept. of Animal & Avian Sciences, University of Maryland, College Park, MD, Sept. 21, 2011.
- 97) “Foodborne Pathogen *Salmonella* and Food Production Ecology” Dept. of Animal Sciences, University of Manitoba, Winnipeg, Manitoba, Canada, Sept. 27, 2011.
- 98) “*Salmonella* as a Foodborne Pathogen” Dept. of Food Science, University of Arkansas, Fayetteville, AR, Oct. 3, 2011.
- 99) “*Salmonella* and Antibiotic Resistance” Arkansas Poultry Processors Workshop, Holiday Inn, Springdale, AR, Oct. 5, 2011.
- 100) “Vision for the UT Food Science & Technology Department” Food Science & Technology Dept., University of Tennessee, Knoxville, TN, Dec. 15, 2011.
- 101) “What is Food Safety?” Becky Lowe’s 3rd Grade Class, Shiloh Christian School, Springdale, AR, Jan. 18, 2012.
- 102) “UA Center for Food Safety Role and Vision for Vivione Biosciences” Dept. of Food Science, University of Arkansas, Fayetteville, AR, Apr. 4, 2012.
- 103) “UA Center for Food Safety – Foodborne Pathogen Research Strategy” Conference on Research and Regulatory Aspects of Food Safety at the FDA's Jefferson Laboratories, National Center for Toxicological Research and Arkansas Regional Laboratory, Jefferson, AR, Apr. 11, 2012.
- 104) “Food Industry Perceptions on Rapid Detection Methods” Vivione Biosciences, Dept. of Food Science, University of Arkansas, Fayetteville, AR, June 14, 2012.
- 105) “Overview of UA Center for Food Safety Research Program” Albemarle Corporation, 451 Florida Street, Baton Rouge, LA, June 18, 2012.
- 106) “Development of Novel Strategies for Controlling *Salmonella* in Poultry Production”, Keynote Symposium – Tomorrow’s Poultry: Sustainability and Safety, Poultry Science Association Annual Meeting, Athens, GA, July 9, 2012.
- 107) “Application of Genomics and Metabolite Analysis to Assess Gastrointestinal Ecology in Alternative Poultry Production Systems”, Symposium - Next Generation Sequencing Tools: Applications for Food Safety and Poultry Production, Poultry Science Association Annual Meeting, Athens, GA, July 10, 2012.
- 108) “Antimicrobials for *Salmonella* in Dog Food”, Anitox, Lawrenceville, GA, July 11, 2012.
- 109) “*Campylobacter* in Pasture Flock Poultry”, REU-NSF program, University of Arkansas, Fayetteville, AR, July 16, 2012.
- 110) “Current Perspectives on Antibiotic Resistance in *Salmonella*”, Poultry Processing & Safety Workshop, Extension Food Science Training Facility, University of Georgia, Athens, GA, July 25, 2012.
- 111) “Research Strategies to Assess Gastrointestinal Ecology Responses to Prebiotics”, Diamond V Research and Innovation Center, Cedar Rapids, Iowa, Oct. 16, 2012.

Curriculum Vitae-S.C. Ricke

- 112) “*Salmonella* and Food Safety – Current Issues and Research Strategies”, Hot Topics in Food Microbiology Conference, Campden BRI, Chipping Campden Glos, UK, Nov. 14, 2012.
- 113) “Vision for the Food Science Department at Purdue University”, Purdue Memorial Union, Purdue University, West Lafayette, IN Jan. 29, 2013.
- 114) “Molecular Strategies for Understanding *Salmonella* in Food Systems”, CEMB 5911, 132 CHEM, University of Arkansas, Fayetteville, AR, Mar. 4, 2013.
- 115) “Foodborne *Salmonella* - Concepts and Research Approaches”, Dept. of Basic Sciences, College of Veterinary Medicine, Mississippi State University, Starkville, MS, Apr. 8, 2013.
- 116) “Department of Food Science – Food Safety”, Dept. of Food Science External Review, University of Arkansas, Fayetteville, AR, May 29, 2013.
- 117) “Research Programs at the UA-Center for Food Safety”, KPL, 910 Clopper Road, Gaithersburg, MD, June 17, 2013.
- 118) “*Salmonella*: Example of Academia, Industry, and Government Collaboration to Improve Food Safety”, *Defining Research Needs and Opportunities* - Livestock Feed and Pet Food Safety Research Round Table, Kansas State University, Manhattan, KS. Aug. 13, 2013.
- 119) “*Salmonella* and Food Production – Concepts and Research Approaches”, Dept. of Food Science and BioTechnology, Institute of Life Science & Resources, Kyung Hee University, Seochun 1, Yongin 446-701, Suwon, South Korea, Aug. 20, 2013.
- 120) “Research Overview UA-Center for Food Safety”, Dept. of Food Science and BioTechnology, Institute of Life Science & Resources, Kyung Hee University, Seochun 1, Yongin 446-701, Suwon, South Korea, Aug. 20, 2013.
- 121) “Current Research Activities at the UA-Center for Food Safety”, Safety, Distribution and Marketing Group, Korean Food Research Institute, 1201-62, Anyangpangyo-ro, Bundang-gu, Seongnam-si, Gyeongnam-do, South Korea, Aug. 23, 2013.
- 122) “Foodborne Pathogen Research Strategy at the UA Center for Food Safety”, School of Food Science & Technology, College of Natural Science, Chung-Ang University, 4726 Seodong-daero, Daedeok-Myeon, Ansung-Si, Kyunggido, South Korea, Aug. 26, 2013.
- 123) “Research Programs at the UA Center for Food Safety”, Food Safety Evaluation Dept., Food Microbiology Division, Ministry of Food and Drug Safety, Osong Health Technology Administration Complex, Osongsaengmyeong 2-ro, Osong-eup, Cheongwon-gun, Chungcheongbuk-do, South Korea, Aug. 27, 2013.
- 124) “Strategic Plan for UA-CFS and Kyung Hee University Partnership”, Dept. of Food Science and BioTechnology, Institute of Life Science & Resources, Kyung Hee University, Seochun 1, Yongin 446-701, Suwon, South Korea, Aug. 28, 2013.
- 125) “Emerging and Re-Emerging Strains: Ecology and Impact of Appearances”, The Second International Seminar on Avian Salmonellosis, Latin American Poultry Association and the National Federation of Poultry Farmers of Colombia, Medellin, Colombia, Sept. 4, 2013.

Curriculum Vitae-S.C. Ricke

- 126) “Strategies for Optimizing *Salmonella* Control”, 5th Annual Arkansas Association for Food Protection Educational Conference - Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 11, 2013.
- 127) “Current and Future Prospects for *Salmonella* – Control in Poultry Production, Dept. of Agricultural, Food and Nutritional Science, Agriculture/Forestry Centre, University of Alberta, Edmonton, Alberta, Canada, Nov. 8, 2013.
- 128) “Current Research Perspectives on Foodborne *Salmonella* in Food Production Systems”, College of Food Science & Nutritional Engineering, East Campus, China Agricultural University, No. 17 Quinghua Donglu, Hai Dian District, Beijing, P.R. China, Nov. 14, 2013.
- 129) “Application of Genomics and Metabolite Analysis to Assess Poultry Gastrointestinal Ecology Response to Prebiotics”, College of Food Science & Nutritional Engineering, East Campus, China Agricultural University, No. 17 Quinghua Donglu, Hai Dian District, Beijing, P.R. China, Nov. 14, 2013.
- 130) “Development of Rapid Methods for Assessing Amino Acid Availability in Cereal Grains”, Academy of State Administration of Grain, No. 11 Baiwanzhuang Street, Beijing, P.R. China, Nov. 15, 2013.
- 131) “Current Research on High Fiber and Rice Bran in Animal Production Systems”, Academy of State Administration of Grain, No. 11 Baiwanzhuang Street, Beijing, P.R. China, Nov. 15, 2013.
- 132) “Genomics and Metabolite Analysis of Poultry Gastrointestinal Ecology Response to Prebiotics”, Academy of State Administration of Grain, No. 11 Baiwanzhuang Street, Beijing, P.R. China, Nov. 15, 2013.
- 133) “Food Safety-What is It and Why Should You Care?”, Food Science Orientation – FDSC 1011, Arkansas Union Theatre 0424, University of Arkansas, Fayetteville, AR, Dec. 3, 2013.
- 134) “Programs and Opportunities in the UA Center for Food Safety”, Discussion Group - Bio-Inspired Functional Surfaces Focus of the EPSCoR Proposal, Nano 112N & 112S, University of Arkansas, Fayetteville, AR, Dec. 19, 2013.
- 135) “New Research Strategies for Developing Effective *Salmonella* Interventions in Ground Poultry”, International Production & Processing Expo, Georgia World Congress Center, Atlanta, GA, Jan. 29, 2014.
- 136) “Potential Contribution of *Salmonella* Cross Contamination from Egg Packaging”, Tyson Foods Inc., Food Safety and Research Laboratory, 3609 Johnson Road, Springdale, AR, Feb. 18, 2014.
- 137) “Potential Applications of UA Center for Food Safety Research Programs”, Jones-Hamilton Co., Biomass Bldg. Conference Room, University of Arkansas, Fayetteville, AR, Mar. 10, 2014.
- 138) “Gastrointestinal Microflora and Prebiotics: Molecular and Metabolite Response in Poultry”, Aquaculture Research Institute, Hagerman Fish Culture Experiment Station, 3059F National Fish Hatchery Road, Hagerman, ID, Mar. 18, 2014.

Curriculum Vitae-S.C. Ricke

- 139) “Whole Cell-based Biosensors for Rapid Assessment of Amino Acid Bioavailability in Poultry Feeds”, Aquaculture Research Institute, Hagerman Fish Culture Experiment Station, 3059F National Fish Hatchery Road, Hagerman, ID, Mar. 18, 2014.
- 140) “Pasture Flock and Conventional Poultry Response to Yeast Cell Wall-Based Prebiotics”, Leiber Co., Biomass Bldg. Conference Room, University of Arkansas, Fayetteville, AR, Apr. 3, 2014.
- 141) “Current U.S. Research Perspectives on Foodborne *Salmonella*”, Park Campus, Sunley Management Centre, The University of Northampton, Northampton, UK, May 12, 2014.
- 142) “*Campylobacter* in the United States: Issues and Future Directions”, Faccenda Foods, Hortonwood 60 Telford, Shropshire, UK, May 13, 2014.
- 143) “*Salmonella* and Food Safety: Current and Future Strategies”, Institute of Food Science & Technology Golden Jubilee Conference: “*The Fantastic Future of Food: Celebrating the Past, Looking to the Future*”, Holiday Inn - London Kensington Forum, London, UK, May 14, 2014.
- 144) “Animal Gut Microflora Responses to Inclusion of Rice Bran Varieties”, Food and Feed Safety Research Unit, Agricultural Research Service/USDA, 2881 F&B Road, College Station, TX, July 11, 2014.
- 145) “Use of Probiotics and Prebiotics as Growth Promoting Alternatives in Nonconventional Poultry Diets”, Poultry Science Association 103rd Annual Meeting Symposium: “*Organic Poultry Production with Natural Feed Supplements as Antimicrobials*”, Holiday Inn, Corpus Christi, TX, July 16, 2014.
- 146) “Arkansas Research Strategies for Foodborne *Salmonella*”, Life Science Technologies, Thermal Fisher Scientific 2130 Woodward Street, Austin, TX, July 18, 2014.
- 147) “Developments in *Campylobacter*”, Life Science Technologies, Thermal Fisher Scientific 2130 Woodward Street, Austin, TX, July 18, 2014.
- 148) “UA Center for Food Safety Synopsis on Research Programs”, Life Science Technologies, Thermal Fisher Scientific 2130 Woodward Street, Austin, TX, July 18, 2014.
- 149) “Microbial Ecology of *Listeria monocytogenes* Attachment to Food Environmental Surfaces” South Central American Society Branch Meeting, Fayetteville, AR, Sept. 12, 2014.
- 150) “*Salmonella* and Microbial Contamination in Egg Production and Processing” 6th Annual Arkansas Association for Food Protection Educational Conference - Exploration of Emerging Issues in Food Safety, Chancellor Hotel, Fayetteville, AR, Sept. 12, 2014.
- 151) “Understanding *Salmonella* in Poultry and Corresponding Research Strategies” Dept. of Microbiology & Molecular Genetics – Special Seminar, Dr. S. Jerome & Judith D. Tamkin Student Lecture Hall, Room F108, University of California – Irvine Campus, Irvine, CA, Oct. 16, 2014.
- 152) “Food Safety and Reusable Packaging” Produce Marketing Association International Fresh Summit Exposition and Trade Show, Anaheim, CA, Oct. 17, 2014.
- 153) “Foodborne Pathogens and Reusable Packaging” Produce Marketing Association International Fresh Summit Exposition and Trade Show, Anaheim, CA, Oct. 18, 2014.
- 154) “*Salmonella*– Current Research and New Directions”, Hot Topics in Food Microbiology Conference, Campden BRI, Chipping Campden Glos, UK, Oct. 28, 2014.

Curriculum Vitae-S.C. Ricke

- 155) “Reusable Packaging and Food Safety” Pack Expo-Advanced Processing and Packaging, Chicago, IL, Nov. 3, 2014.
- 156) “Foodborne Pathogen Attachment to Reusable Packaging Material” Pack Expo-Advanced Processing and Packaging, Chicago, IL, Nov. 3, 2014.
- 157) “DGGE Assessment of Microbial Populations in Prebiotic Broilers”, Diamond V Research and Innovation Center, Cedar Rapids, Iowa, Nov. 11, 2014.
- 158) “Recent Research in Foodborne *Salmonella* Poultry Research”, AMI/USPoultry: Meat and Poultry Research Conference, International Production & Processing Expo, Georgia World Congress Center, Atlanta, GA, Jan. 28, 2015.
- 159) “Foodborne *Salmonella* in Poultry Processing”, The Poultry Federation Food Safety Conference, Hilton Branson Convention Center, Branson, MO, Mar. 17, 2015.
- 160) “Implementing Molecular Research Strategies for Controlling Foodborne *Salmonella*”, USDA-ARS MARC Research Center, Clay Center, NE, May 1, 2015.
- 161) “Molecular Approaches for Assessing *Salmonella* in Food Production Systems”, Dept. of Biological Sciences, Mississippi State University, Starkville, MS, June 30, 2015.
- 162) “Experimental Approaches for Understanding Foodborne *Salmonella* Incidence in Poultry Production”, Halpin Invited Lecture - Dept. of Animal Sciences, University of Wisconsin, Madison, WI, Sept. 22, 2015.
- 163) “*Salmonella* in the Food Production Warzone – Strategies for Research”, Keynote Lecture – Western New York American Society for Microbiology Branch Meeting, University of Buffalo Center for Tomorrow, Buffalo, NY, Oct. 27, 2015.
- 164) “Research Programs at the UA Center for Food Safety”, Lacuna Technologies, LLC, Tremont, IL, Nov. 12, 2015.
- 165) “Developing Research Strategies for Controlling *Salmonella* in Food Production Systems”, Keynote Lecture –American Society for Microbiology Washington D.C. Branch and Capitol Area Food Protection Joint Fall Meeting, USDA National Agricultural Library, 10301 Baltimore Avenue, Baltimore, MD, Nov. 19, 2015.
- 166) “Application of Genetic Sequencing: Poultry Production and Processing Microbiomes”, The Poultry Federation Food Safety Conference, Hilton Branson Convention Center, Branson, MO, Mar. 8, 2016.
- 167) “Research Programs at the UA Center for Food Safety”, Corbion, 7905 Quivira Road, Lenexa, KS, Mar. 21, 2016.
- 168) “*Salmonella* Antibiotic Resistance and Prebiotics as Alternatives”, University of Connecticut, Dept. of Molecular and Cell Biology, MCB 2610 Fundamentals of Microbiology, Torrey Life Sciences Bldg., Room 154, 91 North Eagleville Rd., Storrs, CT, April 11, 2016.
- 169) “Pathogenic *Salmonella* Food Production Systems – How Do They Get There and How to Keep Them Out?”, Keynote Lecture – Connecticut Valley American Society for Microbiology Branch Meeting, GPA Community Commons, Manchester Community College, Manchester, CT, Apr. 11, 2016.
- 170) “*Salmonella* Antibiotic Resistance Issues and the Potential for Prebiotics in Poultry”, University of Connecticut, Dept. of Molecular and Cell Biology, MCB 2610

Curriculum Vitae-S.C. Ricke

Fundamentals of Microbiology, Torrey Life Sciences Bldg., Room 154, 91 North Eagleville Rd., Storrs, CT, April 12, 2016.

- 171) “Research Strategies for Minimizing Foodborne *Salmonella* in Poultry Production”, Mississippi State University, Dept. of Poultry Science, Mississippi State University, MS, April 18, 2016.
- 172) “Current Research Perspectives for Controlling Foodborne *Salmonella* on Food Production System Environments”, 59th Annual Meeting Puerto Rico Society of Microbiologists – American Society for Microbiology – Local Branch, Industrial Microbiology – From the Lab Bench to the Production Line and Beyond, Verdanza Hotel, 8020 Tartak Street, Isla Verde Carolina, Puerto Rico, May 26, 2016.
- 173) “Stacking the Deck in the Gut - Current Status and Future Prospects of Prebiotics”, 59th Annual Meeting Puerto Rico Society of Microbiologists – American Society for Microbiology – Local Branch, Industrial Microbiology – From the Lab Bench to the Production Line and Beyond, Verdanza Hotel, 8020 Tartak Street, Isla Verde Carolina, Puerto Rico, May 27, 2016.
- 174) “Signature Microbiome Communities in Poultry Processing – Application of New Generation Sequencing”, 105th Poultry Science Annual Meeting Symposium: *Salmonella* and *Campylobacter* Control During Poultry Processing: Advances and Regulatory Compliance in the New Millennium, Hilton New Orleans Riverside, New Orleans, LA, July 13, 2016.
- 175) “University of Arkansas Center for Food Safety – Current Programs”, BNSF Railway, 3001 Lou Menk Drive, Fort Worth, TX, Aug. 31, 2016.
- 176) “The Avian Microbiome and Prebiotic Supplementation” 8th Annual Arkansas Association for Food Protection Educational Conference, Chancellor Hotel, Fayetteville, AR, Sept. 14, 2016.
- 177) “*Salmonella* in Food Animal Production – Research Strategies for Understanding a Persistent Pathogen”, Dept. of Animal Science, University of Minnesota, Twin Cities Campus, St. Paul, MN, Sept. 19, 2016.
- 178) “The Future of Livestock Nutrition and Alternatives to Antibiotics”, 77th Minnesota Nutrition Conference – Successful Outcomes Amidst New Antibiotics Regulations, Prior Lake, MN, Sept. 21, 2016.
- 179) “Research Activities at the University of Arkansas Center for Food Safety”, Target Corporate Headquarters – Food Safety Group, 1000 Nicollet Mall, Minneapolis, MN, Sept. 22, 2016.
- 180) “Keeping Organic and Non-Organic Foods Safe from Foodborne *Salmonella*”, Southern California American Society for Microbiology Branch 80th Annual Meeting, Hyatt Regency La Jolla at Aventine, San Diego, CA, Oct. 29, 2016.
- 181) “Keynote: Insights and Research Strategies for Understanding *Salmonella* Ecology in Food Production”, Southeastern and Kentucky/Tennessee American Society for Microbiology Branch 102nd Annual Meeting, Science and Technology Building, University of North Alabama, Florence, AL, Nov. 11, 2016.
- 182) “Overview of the UA-Center for Food Safety *Salmonella* Research Program”, American Feed Industry Association, 2101 Wilson Blvd., Suite 916, Arlington, VA, Dec. 12, 2016.

Curriculum Vitae-S.C. Ricke

- 183) “Prebiotics and Related Feed Additives Impact on the Gut Microbiome”, USDA-ARS, U.S. National Poultry Research Center – Egg Safety and Quality Research Unit, Richard B. Russell Research Center, 2nd Floor Conference Room, 950 College Station Road, Athens, GA, Feb. 4, 2017.
- 184) “Keynote: *Salmonella* in Food Production and Molecular Approaches for Understanding Its Ecology”, Joint Meeting of the Missouri and Missouri Valley Branches of the American Society for Microbiology, Missouri State University, Springfield, MO, Mar. 18, 2017.
- 185) “Alternatives to Antibiotics”, Technical Symposium - 6th Annual Poultry Nutrition & Milling Seminar, Alabama Feed & Grain Association, Bridge Street Town Centre, Huntsville, AL, Apr. 12, 2017.
- 186) “*Salmonella* in Food Production: How Does It Get There and How to Get It Out”, Northeast Branch of the American Society for Microbiology, Forefront Center for Meetings & Conferences, 404 Wyman St., Waltham, MA, May 1, 2017.
- 187) “Foodborne *Salmonella* in Poultry and Food Production: Research Strategies”, William C. Frazier Lecture, Food Research Institute – Spring Meeting, Pyle Center – University of Wisconsin, Madison, WI, May 17, 2017.
- 188) “Prospects for Prebiotics in Animal Production”, Vita Plus Corporation, 2514 Fish Hatchery Road, Madison, WI, May 18, 2017.
- 189) “Microbiome Associated with *Salmonella* in Poultry”, Symposium - A Paradigm Shift in Understanding and Controlling *Salmonella* of the Future, International Association for Food Protection Annual Meeting, Tampa, FL, July 12, 2017.
- 190) “Publishing Literature Review Papers: Approaches and Potential Career Impact”, Publishing Workshop – Successful Publishing in Poultry Science Journals, Poultry Science Association Annual Meeting, Orlando, FL, July 18, 2017.
- 191) “Alternatives to Antibiotics: Prebiotics – Novel Sources and Potential Application”, New Developments in Pre-harvest Food Safety, 9th Arkansas Association for Food Protection Annual Meeting, Holiday Inn, Springdale, AR, Sept. 20, 2017.
- 192) “*Campylobacter* in Food Production and Processing: Impact of Microbiome Sequencing on Detection”, New Developments in Post-Harvest & Retail Food Safety, 9th Arkansas Association for Food Protection Annual Meeting, Holiday Inn, Springdale, AR, Sept. 20, 2017.
- 193) “The Complexity of *Salmonella* Presence in Food Production Systems”, 202 Schrenk Hall, Microbiology Class, Biological Sciences, Missouri University of Science and Technology, Rolla, MO, Sept. 25, 2017.
- 194) “The Evolving Concept of Prebiotics: What We Can Learn from The Chicken Microbiome”, 139 Schrenk Hall, Biology Seminar, Biological Sciences, Missouri University of Science and Technology, Rolla, MO, Sept. 25, 2017.
- 195) “Optimal Development of Prebiotics for the Poultry Gastrointestinal Tract”, Argentina Association of Veterinary Specialists on Poultry Science, Courtyard Marriott, 600 East Van Asche Drive, Fayetteville, AR, Oct. 3, 2017.
- 196) “*Salmonella* and Current Food Research Approaches”, Dept. of Food Science and Technology, Oregon State University, Corvallis, OR, Nov. 6, 2017.

Curriculum Vitae-S.C. Ricke

- 197) “Prebiotics and Food Safety Applications”, Dept. of Food Science and BioTechnology, Institute of Life Science & Resources, Kyung Hee University, Seochun 1, Yongin 446-701, Suwon, South Korea, Nov. 9, 2017.
- 198) “*Salmonella* Vaccines and the Microbiome in Poultry - A New Food Safety Paradigm”, The Korean Society of Food Hygiene and Safety, The K Hotel, Seoul, South Korea, Nov. 10, 2017.
- 199) “*Salmonella* and Its Association with Animal Food”, 2018 IPPE Food Production Education Program, Hall B, Rooms B304/305, Zell Miller Conference Center, Georgia World Congress Center, Atlanta, GA, Jan. 31, 2018.
- 200) “Prebiotics and the Avian Microbiome Cecal Model”, Dept. of Animal and Dairy Science, Edgar L. Rhodes Center for Animal and Dairy Science, University of Georgia, Athens, GA, Feb.1, 2018.
- 201) “Probiotics in Animal Production – Historical and Current Perspectives”, Centers for Disease Control and Prevention, 1600 Clifton Road, Atlanta, GA, Feb. 2, 2018.
- 202) “Food Safety Teachable Moments on Foodborne *Salmonella* Antibiotic Resistance”, Department of Biology, College of Arts and Sciences, Pittsburg State University, Pittsburg, KS, Feb. 20, 2018.
- 203) “Prebiotics and the Avian Microbiome – Research Strategies and Applications”, Dept. of Pathology, Bacteriology, and Avian Diseases, Faculty of Veterinary Medicine - Merelbeke, Ghent University, Ghent, Belgium, Mar. 7, 2018.
- 204) “Accuracy of *Campylobacter* Isolate Cultural Identification Based on Microbiome Sequencing”, 21st Euro-Global Summit on Food and Beverages, Berlin, Germany, Mar. 9, 2018.
- 205) “Review of Existing In - Feed Solutions to Reduce Antibiotic Dependence on Farm”, Symposium on Interventions to Reduce Antibiotic Resistance and Antibiotic Use in Animal Production, International Association of Food Protection - European Symposium on Food Safety, Stockholm, Sweden, Apr. 26, 2018.
- 206) “Developments in Microbiome Assessment of Food Processing Microbial Communities”, Symposium on Developments and Novel Applications of Microbiome Research for Pre- and Post-Harvest Food Safety and Quality, International Association of Food Protection – Annual Meeting, Salt Lake City, UT, July 10, 2018.
- 207) “Potential Applications of Microbiome Sequencing in Dry Feed and Foods”, Ardent Mills, 1875 Lawrence Street, Suite 1500, Denver, CO, July 13, 2018.
- 208) “Application of Microbiome Analyses in Poultry Processing”, Symposium: Current and Future Directions for Next Generation Sequencing of Poultry Microbiomes, 107th Poultry Science Association Annual Meeting, San Antonio Marriott Rivercenter, San Antonio, TX, July 24, 2018.
- 209) “Application of Pre/Probiotics to Improve Animal Health and Reduce Foodborne Pathogens in Pastured Poultry”, Symposium: Alternative Poultry Production Practices – What Are The Impacts on Management, Animal Health, Product Quality and Food Safety?, 107th Poultry Science Association Annual Meeting, San Antonio Marriott Rivercenter, San Antonio, TX, July 24, 2018.

Curriculum Vitae-S.C. Ricke

- 210) “Microbiome and Metabolome Analyses for Feed Additives in Poultry”, Future Directions for Molecular Detection, Next Generation Sequencing and Microbiomes in Food Safety, 10th Arkansas Association for Food Protection Annual Meeting, Fayetteville Town Center, Fayetteville, AR, Sept. 19, 2018.
- 211) “Microbiome Mapping and Poultry Processing”, Food Safety Traceability, Sampling Logistics, Data Analytics and Cyber Security, Arkansas Association for Food Protection Annual Meeting, Fayetteville Town Center, Fayetteville, AR, Sept. 20, 2018.
- 212) “Using the Microbiome to Interpret Microbial Ecology in Processing Systems”, National Institute for Microbial Forensics and Food and Agricultural Biosecurity, Oklahoma State University, Stillwater, OK, Oct. 5, 2018.
- 213) “Microbial Community Assessment in Poultry Production”, Dept. of Animal & Food Sciences and Robert M. Kerr Food & Agricultural Products Center, Oklahoma State University, Stillwater, OK, Oct. 5, 2018.
- 214) “Food Production and Microbiome Applications”, Arkansas Bioinformatics Consortium 5th Annual Meeting, Fred Smith Conference Center, Jackson T. Stephens Spine and Neuroscience Institute, University of Arkansas Medical School, Little Rock, AR, Feb. 25, 2019.
- 215) “Application of Microbiome Sequencing in Food Processing Environments”, 16th Annual Conference of the Midsouth Computational Biology & Bioinformatics Society, McBios Informatics for Precision Medicine, UAB Informatics Institute. Hilton Birmingham at University of Alabama, Birmingham, AL, Mar. 29, 2019.
- 216) “What is an Ideal Feed Additive for Broilers and How Can We Assess This? Keynote Presentation, 6th International Conference on Poultry Intestinal Health, Auditorium Del Massino Via Massimiliano Massino, 1 00144, Rome, Italy, Apr. 5, 2019.
- 217) “The Microbiome, Host Immunity, and Pathogen Control”, Gut Harmony Program, Jefe Nutrition Inc., 5020 Jefe Ave., Saint-Hyacinthe, Quebec, Canada, Apr. 25, 2019.
- 218) “Effects of Intestinal Pathogens Microorganisms on Intestinal Health in Broiler Chickens”, Kemin Total Nutrition Conference - Monogastric Animal Forum, Shanghai Fuyue Hotel, No. 208 Rongyue Rd., Songjiang District, Shanghai, China, May 8, 2019.
- 219) “Poultry Microbiome Profiles from Farm to Fork”, Symposium – Food Microbiome Transfer to Dynamics from Farm to Processing – What can Metagenomics Add to the Picture? International Association for Food Protection Annual Meeting, Louisville, KY, July 22, 2019.
- 220) “Current and Next Generation Quantitative Methods for Raw Poultry”, Symposium – Challenges and Promises of Using Quantitative Data for Controlling *Salmonella* in Poultry”, International Association for Food Protection Annual Meeting, Louisville, KY, July 23, 2019.
- 221) “*Campylobacter* Interventions and the Gastrointestinal Tract Microbiome”, *Campylobacter*, *Helicobacter*, and Related Organisms Conference- 2019, ICC Belfast, 2 Lanyon Place, Belfast, UK. Sept. 11, 2019.

Curriculum Vitae-S.C. Ricke

- 222) “Food Safety Application for Microbiome Analyses”, Microbiome Workshop, Don Tyson Agriculture Experiment Station Bldg, University of Arkansas, Fayetteville, AR. Sept. 16, 2019.
- 223) “Microbiome and Metabolomic Analysis for Feed Additives in Poultry”, The Root Nexus of Animal Health: Gut Health, Nutrition and the Microbiome, 11th Arkansas Association for Food Protection Annual Meeting, Fayetteville Town Center, Fayetteville, AR, Sept. 17, 2019.
- 224) “Poultry Production and *Campylobacter* Ecology: Microbiome Analyses as an Approach”, Department of Biology, College of Arts and Sciences, Pittsburg State University, Pittsburg, KS, Sept. 27, 2019.
- 225) “Microbiome Applications for Food Animal Production: Strategies and Insights”, 274 Animal Sciences Bldg., Department of Animal Sciences, College of Agricultural and Life Sciences, University of Wisconsin, Madison, WI, Oct. 17, 2019.
- 226) “Food Production Microbial Ecology and Microbiome Outcomes”, Department of Food Science and Nutrition, College of Food, Agricultural and Natural Resource Sciences, University of Minnesota, St. Paul, MN, Oct. 29, 2019.
- 227) “The Poultry Gut Microbiome and Its Interaction with Foodborne Pathogens”, Room 144, Department of Chemistry, Analytical Chemistry - Fall 2019 Seminar, University of Arkansas, Fayetteville, AR, Nov. 1, 2019.
- 228) “Optimizing Feed Additives in Poultry Using Microbiome Analyses”, Symposium on Gut Health in Production of Food Animals, Hilton St. Louis at the Ballpark, St. Louis, MO, Nov. 5, 2019.
- 229) “Exploring Microbiome Analysis to Elucidate Foodborne Pathogens Ecology”, Evonik Corporation: The Poultry Intestinal Microbiome: Current Challenges and Perspectives, Embassy Suites Northwest Arkansas, 3303 Pinnacle Hills Parkway, Rogers, AR, Nov. 8, 2019.
- 230) “Advances in Prebiotics as Feed Additives”, Seminar 2: Advances in Nutrition for Feed Formulation, Feed Additives Americas 2019 Conference, InterContinental, Doral Miami, Miami, FL, Nov. 15, 2019.
- 231) “Vision for the Meat Science & Animal Biologics Discovery Program”, 205 Babcock Hall, University of Wisconsin, Madison, WI, Feb. 10, 2020.
- 232) “Meat Science & Animal Biologics Discovery Program - Operations and Management Strategies” 274 Animal Sciences, University of Wisconsin, Madison, WI, Feb. 11, 2020.
- 233) “Delivery of Bioinformatics in Poultry Processing” Poultry Science Annual Virtual Meeting, Online, July 20, 2020.
- 234) “Metabolism of the Microbiome” Symposium – The Future of the Poultry Gut-Health Nexus: Improving Food Safety. International Association for Food Protection Annual Virtual Meeting, Online, Oct. 26-28, 2020.
- 235) “Pathogen Risks in Animal Feed and Diet Acidification as a Preventative Control” Feedstuffs Webinar – Diet Acidification in Swine Nutrition. Virtual Meeting, Online, Nov. 10, 2020.

Curriculum Vitae-S.C. Ricke

- 236) “Food Safety Research Prospects for the Meat Science & Animal Biologics Discovery Program” Wisconsin Association for Food Protection Virtual Meeting, Online, Nov. 12, 2020.
- 237) “The Future of the Meat Science & Animal Biologics Discovery Program” Demeter, Online, Feb. 17, 2021.
- 238) “Applications of Microbiome Analytics” The Poultry Federation Food Safety Conference. Online, Mar. 31, 2021.”
- 239) “Understanding the Role of the Microbiota in Animal Agriculture” Breakout 11: Animal Microbiome Consortial (AMC): Best Practices and Opportunities for Advancement. In the Joint Conference of the Massive Analysis and QC (MAQC) Society and the Midsouth Computational Biology and Bioinformatics Society. Online, Apr. 27, 2021.
- 240) “Alternatives to Livestock Antibiotics: Advances in Microbial Approaches” Centers for Disease Control and Prevention, National Institute for Occupational Safety and Health, Health Effects Laboratory Division 1095, Willowdale Road, Morgantown, WV 26505. Online, May 12, 2021.
- 241) “Microbiome Mapping of Meat Products During Processing: What Does the Data Mean?” Food Research Institute Spring 2021 meeting. Online, May 18, 2021.
- 242) “Coming Back to Wisconsin – The Long and Winding Journey” Animal and Dairy Sciences Dept. – Climate and Diversity Seminar Series. Online, May 21, 2021.
- 243) “Role of Microbiome on Food Safety” Watt Poultry Feed Strategy Webinar Series, Sponsored by Cargill. Managing the Poultry Microbiome to Optimize Performance – Part 2. Online, May 25, 2021.

ABSTRACTS (* denotes S.C. Ricke as major professor of student):

- 1) Berger, L.L. and S.C. Ricke. 1980. Comparison of lasalocid and monensin for feedlot cattle. J. Anim. Sci. 51(Suppl. 1): 345-346.
- 2) Ricke, S.C., P.J. van der Aar, G.C. Fahey, Jr. and L.L. Berger. 1981. Influence of dietary fibers on performance and fermentation characteristics of gut contents from growing chicks. J. Anim. Sci. 53 (Suppl. 1): 260.
- 3) Ricke, S.C., L.L. Berger and G.C. Fahey, Jr. 1981. Effect of lasalocid and monensin on dry matter digestibility and nitrogen retention in lambs. J. Anim. Sci. 53 (Suppl. 1): 426.
- 4) Allen, S.E., P.J. van der Aar, G.C. Fahey, Jr., S.C. Ricke and L.L. Berger. 1982. Effects of dietary fiber on mineral availability on chicks. J. Anim. Sci. 55 (Suppl. 1):260.
- 5) Ricke, S.C., L.L. Berger, P.J. van der Aar and G.C. Fahey, Jr. 1983. Effect of lasalocid and monensin on rumen on rumen fermentation characteristics of sheep. J. Anim. Sci. 57 (Suppl. 1):114.
- 6) Ricke, S.C. and D.M. Schaefer. 1984. Influence of methylamine on growth of ammonia - limited cultures of *Bacteroides amylophilus* H18. J. Anim. Sci. 59 (Suppl. 1):408-409.
- 7) Odle, J., D.M. Schaefer, S.C. Ricke and T. R. Pohanka. 1984. Effect of dietary urea concentration on performance and nutrient digestibility by beef steers. J. Anim. Sci. 59 (Suppl. 1):405.
- 8) Vatthauer, R.J., S.C. Ricke, D.M. Schaefer, D.R. Peschel and W.H. Paulson. 1985. Effect of

Curriculum Vitae-S.C. Ricke

- implants and rumensin on forage fed steer calves. J. Anim. Sci. 61 (Suppl. 1):124-125.
- 9) Ricke, S.C., M.E. Cook and D.M. Schaefer. 1985. Differentiation of rumen micro-organisms by enzyme - linked immunosorbent assay using egg yolk antibodies from immunized hens. J. Anim. Sci. 61 (Suppl. 1):123-124.
- 10) Ricke, S.C., M.E. Cook, D.M. Schaefer and K.H. Kang. 1986. Production and specificity of egg yolk antibodies over time from hens immunized to rumen bacteria. J. Anim. Sci. 63 (Suppl. 1):411-412.
- 11) Patterson, P.H., S.C. Ricke, M.L. Sunde and D.M. Schaefer. 1987. A comparison of chlorine dioxide (ClO₂) and formaldehyde fumigation (FF) for sanitizing hatching eggs: Bactericidal potency with pure strains of aerobic bacteria. Poultry Sci. 66 (Suppl. 1):156.
- 12) Ricke, S.C., D.M. Schaefer, K.K. Scheller and M.E. Cook. 1988. Differentiation of rumen selenomonad strains by enzyme-linked immunosorbent assay using egg yolk antibodies from immunized hens. J. Anim. Sci. 66 (Suppl. 1):489-490.
- 13) Ricke, S.C. and D.M. Schaefer. 1989. Fermentation response of *Selenomonas ruminantium* HD4 grown in continuous culture in semi - defined medium containing high concentrations of ammonium chloride. J. Anim. Sci. (Suppl. 1):513-514.
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Curriculum Vitae-S.C. Ricke

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- 218) Clement, A.R., C.A. O'Bryan, P.G. Crandall, C.M.Owens, J.-F. Meullenet, and S.C. Ricke. 2011. Dried plum products can substitute for phosphate in chicken marinade. Institute of Food Technologists Annual Meeting and Food Expo, New Orleans, LA.
- 219) McDaniel, J.A., F.W. Pohlman, A.H.Brown, S.C. Ricke, S.R. Milillo, P.N. Dias Morse, L.N. Mehall, A. Mohan, T. Rojas, and K.L. Beers. 2011. Effect of electrostatic spray application of cetylpyridium chloride, hydrochloric/citric acid mixture, potassium lactate, trisodium phosphate, or water on *Longissimus lumborum* sub-primal and steak levels on product microbial and color properties. Institute of Food Technologists Annual Meeting and Food Expo, New Orleans, LA.
- 220) McDaniel, J.A., F.W. Pohlman, A.H.Brown, S.C. Ricke, S.R. Milillo, P.N. Dias Morse, L.N. Mehall, A. Mohan, T. Rojas, and K.L. Beers. 2011. Evaluation of product safety enhancement through antimicrobial electrostatic spray applications on *Longissimus lumborum* at the sub-primal level on product microbial and its impact on meat color characteristics. Institute of Food Technologists Annual Meeting and Food Expo, New Orleans, LA.
- 221) Pittman, C., S. Pendleton, B. Bisha, L.D. Goodridge, P.G. Crandall, and S.C. Ricke. 2011. Validation of citrus essential oils to control foodborne pathogens on beef carcasses. Institute of Food Technologists Annual Meeting and Food Expo, New Orleans, LA.

Curriculum Vitae-S.C. Ricke

- 222) Van Loo, E.J., J. Ivey, P. Crandall, S.C. Ricke, R.P. Story, and J. Shabatura. 2011. Commercial liquid smoke as antimicrobial for *Staphylococcus aureus*. Institute of Food Technologists Annual Meeting and Food Expo, New Orleans, LA.
- 223) Muthaiyan, A., D. Biswas, N. Wideman, and S.C. Ricke. 2011. Survival and virulence of *Salmonella* Typhimurium exposed to fresh produce extracts. Amer. Soc. Microbiol. General 111th Annual Meeting, New Orleans, LA.
- 224) Muthaiyan, A., O. Hernandez-Hernandez, F.J. Moreno, M.L. Sanz, and S.C. Ricke. 2011. Hydrolyzed casein macropeptide conjugated galactooligosaccharides as prebiotics to *Lactobacillus* strains. Amer. Soc. Microbiol. General 111th Annual Meeting, New Orleans, LA.
- 225) Hernandez-Hernandez, O., A. Muthaiyan, F.J. Moreno, A. Montilla, M.L. Sanz, and S.C. Ricke. 2011. Effect of lactulose derived galactooligosaccharides on the growth, bile and low pH tolerance of *Lactobacillus* strains. Amer. Soc. Microbiol. General 111th Annual Meeting, New Orleans, LA.
- 226) Biswas, D., A. Muthaiyan, N.E. Wideman, J.M. Lingbeck, and S.C. Ricke. 2011. Blueberry juice alters the interactions between the common foodborne pathogens and intestinal epithelial cells. Amer. Soc. Microbiol. General 111th Annual Meeting, New Orleans, LA.
- 227) Milillo, S.R., J.C. Stout, I. Hanning, E.D. Fortes, H.C. den Bakker, M. Wiedemann, and S.C. Ricke. 2011. Isolation and characterization of *Listeria* from pasture-reared chickens and their environment. Amer. Soc. Microbiol. General 111th Annual Meeting, New Orleans, LA.
- 228) Park, S.*, I. Hanning, G. Almeida, R. Harquin*, A. Woo-Ming, and S.C. Ricke. 2011. Assessment of *Salmonella* Typhimurium survival in poultry feeds using real-time reverse transcription PCR at regulatory virulence gene (*hilA*). Amer. Soc. Microbiol. General 111th Annual Meeting, New Orleans, LA.
- 229) Fleck, S.M., I. Hanning, D. Gilmore, and S.C. Ricke. 2011. A comparison of *Staphylococcus aureus* isolated from poultry and healthy humans. Amer. Soc. Microbiol. General 111th Annual Meeting, New Orleans, LA.
- 230) Saengkerdsub, S.*, J.M. Lingbeck, D. Biswas, I. Saengkerdsub, S. Park, H.H. Wilkinson, A. Muthaiyan, and S.C. Ricke. 2011. Isolation of methionine-producing microorganisms and quantification of methionine production for organic poultry feed. Amer. Soc. Microbiol. General 111th Annual Meeting, New Orleans, LA.
- 231) Saengkerdsub, S.*, J.M. Lingbeck, and S.C. Ricke. 2011. Contributions of the pro-regions to secretion of heterologous proteins by *Bacillus megaterium*. Amer. Soc. Microbiol. General 111th Annual Meeting, New Orleans, LA.
- 232) Clement, A.R., I.B. Hanning, R. Nayak, B. Shaheen, S.H. Park, G. Almeida, S.J. Pendleton, E. E. Scott, S.C. Ricke. 2011. Characterization of *Salmonella* isolates present on whole carcass chickens exposed to different processing treatments and rearing conditions reveal differences in microbiological quality. Amer. Soc. Microbiol. General 111th Annual Meeting, New Orleans, LA.
- 233) Hanning, I., G. Almeida, A. Woo-Ming, D. Biswas, A. Clement, S. Park*, S. Pendleton, E. E. Scott, R. Jarquin, and S. C. Ricke. 2011. Deletions in the *lysA* and *hilA* genes in

Curriculum Vitae-S.C. Ricke

- Salmonella* Typhimurium result in reduced colonization of a chicken model. Amer. Soc. Microbiol. General 111th Annual Meeting, New Orleans, LA.
- 234) Biswas, D. S.H. Park*, and S.C. Ricke. 2011. Interaction of *Salmonella* Typhimurium and bacteriophage on cellular immunity. Amer. Soc. Microbiol. General 111th Annual Meeting, New Orleans, LA.
- 235) Koo, O.-K., C.A. O'Bryan, J. B. Ndahetuye, P.G. Crandall, and S.C. Ricke. 2011. Antimicrobial activity of lactic acid bacteria against *Listeria monocytogenes* on ready-to-eat meat. International Association of Food Protection Annual Meeting, Milwaukee, WI.
- 236) Koo, O.-K., E.M. Martin, R.S. Story, D. Lindsay, P.G. Crandall, and S.C. Ricke. 2011. A comparison of cleaning fabrics for bacterial removal from food contact surfaces. International Association of Food Protection Annual Meeting, Milwaukee, WI.
- 237) Ndahetuye, J.B., Koo, O.-K., C.A. O'Bryan, P.G. Crandall, and S.C. Ricke. 2011. Characterization of lactic acid bacteria on biofilm formation. International Association of Food Protection Annual Meeting, Milwaukee, WI.
- 238) Van Loo, E.J., D. Lindsay, P.G. Crandall, S.C. Ricke, and J. Shabatura. 2011. Organic pecan shells as a source for antimicrobials. International Association of Food Protection Annual Meeting, Milwaukee, WI.
- 239) Gibson, K.E., P.G. Crandall, and S.C. Ricke. 2011. Removal of viruses from stainless steel and formica food contact surfaces using various cleaning cloths. International Association of Food Protection Annual Meeting, Milwaukee, WI.
- 240) Milillo, S.R., R.S. Story, and S.C. Ricke. 2011. Antimicrobial effect of three lactic acid bacteria against *Listeria monocytogenes*. International Association of Food Protection Annual Meeting, Milwaukee, WI.
- 241) Pendleton, S.J., P.G. Crandall, S.C. Ricke, L. Goodridge, and C.A. O'Bryan. 2011. Inhibition of *Escherichia coli* O157:H7 beef product isolates by cold pressed terpeneless Valencia orange oil at various temperatures. International Association of Food Protection Annual Meeting, Milwaukee, WI.
- 242) Lindsay, D.S., E.M. Martin, C.A. O'Bryan, P.G. Crandall, S.C. Ricke, L. Goodridge, and J.A. Marcy. 2011. The use of a bread proofer in deli environments to aid in the thermal inactivation of *Listeria monocytogenes* on deli slicers. International Association of Food Protection Annual Meeting, Milwaukee, WI.
- 243) Van Loo, E.J., E.G. Killeen, S.C. Ricke, and G.J. Thoma. 2011. Initial life cycle assessment for conventional broiler production on the farm: carbon footprint. Poultry Science Association Annual Meeting. July 16-19, 2011, St. Louis, Missouri.
- 244) Van Loo, E. J., W. Alali, S. Welander, S.C. Ricke, and P.G. Crandall. 2011. Pastured poultry in Georgia: Survey of growers' and consumers' perspective. Poultry Science Association Annual Meeting. July 16-19, 2011, St. Louis, Missouri.
- 245) Hanning, I., A. Clement, S. Milillo, S. H. Park*, E. Scott, S. Pendleton and S.C. Ricke. 2011. Performance assessment of three prebiotic feed supplements in pasture flock broilers. Poultry Science Association Annual Meeting. July 16-19, 2011, St. Louis, Missouri.
- 246) Mohan, A., S.R. Milillo, F.W. Pohlman, S.C. Ricke, P.N. Dias-Morse, J.A. McDaniel, C.A. O'Bryan, A. Makowski, and P.G. Crandall. 2011. The impact of peroxyacetic acid and

Curriculum Vitae-S.C. Ricke

- other novel organic acids as single antimicrobial interventions for the control of *Escherichia coli* O157:H7 in inoculated beef trimmings as measured by traditional plate count and LITMUS RAPID-B rapid enumeration. Reciprocal Meat Conference. Kansas State University, Manhattan, KS.
- 247) Mohan, A., F.W. Pohlman, S.C. Ricke, P.N. Dias-Morse, S.R. Milillo, J.A. McDaniel, C.A. O'Bryan, A. Makowski, and P.G. Crandall. 2011. Effects of novel organic acids and ethoxylated glycerol against *E. coli* O157:H7 as antimicrobial interventions for inoculated beef trimmings. Reciprocal Meat Conference. Kansas State University, Manhattan, KS.
- 248) Park S.H*, I. Hanning, A. Perrott, E. Alm, S. Pendleton and S.C. Ricke. 2012. The gastrointestinal microflora profiles in poultry are modified by supplementing feed with prebiotics. XXIV World's Poultry Congress, Bahia Convention Center, Salvador - Bahia – Brazil, Aug. 5-9.
- 249) Gibson, K. E., I. Mojica, B. Putman, and S. C. Ricke. 2012. Presence of fecal indicator bacteria and pathogenic microorganisms at recreational beaches in Beaver Lake in Northwest Arkansas. Amer. Soc. Microbiol. General 112th Annual Meeting, San Francisco, CA, June 16-19.
- 250) Park, S.*, M. Munro, I. Hanning, W. Gilbert, L. Devareddy, and S.C. Ricke. 2012. Different gastrointestinal microflora of obese mice by adding fresh or aged blackberry powders to feed. Amer. Soc. Microbiol. General 112th Annual Meeting, San Francisco, CA, June 16-19.
- 251) Schielack III, V., M.D. Buser, B. Adam, S.C. Ricke, and P.G. Crandall. 2012. Concept of a stakeholder-driven whole-chain traceability system for agricultural products. ASABE Annual International Meeting, Dallas, TX, July 29-Aug.1.
- 252) Koo, O.K., M. Munro, S.A. Sirsat, A.Muthaiyan, and S.C. Ricke. 2012. The physiological and genetical responses on *Salmonella* Typhimurium exposed to sublethal thermal stress. Institute of Food Technologists Annual Meeting and Food Expo, Las Vegas, NV.
- 253) Koo, O.K., A.W. Mertz, S.A. Sirsat, J. Neal, S. C. Ricke and P. G. Crandall. 2012. Microbial ecology of deli meat slicers. Institute of Food Technologists Annual Meeting and Food Expo, Las Vegas, NV.
- 254) Gibson, K., O. Koo, C.A. O'Bryan, S. Ricke, and P.G. Crandall. 2012. Observational assessment and relative quantification of cross-contamination within a mock retail deli environment. Institute of Food Technologists Annual Meeting and Food Expo, Las Vegas, NV.
- 255) Jarvis, N., C.A. O'Bryan, D. Babu, P.G. Crandall, C.M. Owens, and S. C. Ricke. 2012. Dried plum products' effects on water holding capacity in marinated chicken breast fillets compared to phosphate. Institute of Food Technologists Annual Meeting and Food Expo, Las Vegas, NV.
- 256) Kalpana, K., F.W. Pohlman, S.C. Ricke, P.N. Dias-Morse, and D. Babu. 2012. Effect of octanoic acid treatments applied using conventional and electrostatic spray methods on microbial and color characteristics of ground beef. Institute of Food Technologists Annual Meeting and Food Expo, Las Vegas, NV.

Curriculum Vitae-S.C. Ricke

- 257) Ravichandran, M., N.S. Hettiarachchy, S. Ricke, and S. Singh. 2012. Enhancement of antimicrobial effects of nanoparticle mediated delivery of phenolic compounds in combination with nisin on *Listeria monocytogenes*, *Escherichia coli* O157:H7 and *Salmonella* Typhimurium In broth and chicken meat system. Institute of Food Technologists Annual Meeting and Food Expo, Las Vegas, NV.
- 258) Massey, L.M., N.S. Hettiarachchy, E.M. Martin, and S.C. Ricke. 2012. The application of electrostatic spray with organic acids and plant extracts to reduce *Salmonella* Typhimurium on cantaloupe cubes. Institute of Food Technologists Annual Meeting and Food Expo, Las Vegas, NV.
- 259) Masuku, S.M., D. Babu, E.M. Martin, O.K. Koo, C.A. O'Bryan, P.G. Crandall, and S.C. Ricke. 2012. Decontamination efficacy of blended cellulose/cotton cloths and silver dihydrogen citrate on food contact surfaces. Institute of Food Technologists Annual Meeting and Food Expo, Las Vegas, NV.
- 260) Ricke, S.C. 2012. Development of novel strategies for controlling *Salmonella* in poultry production. Keynote Symposium, Poultry Science Association Annual Meeting, Athens, GA.
- 261) Ricke, S.C. S.H. Park, I. Hanning, A. Perrott, B.J. Bench, and E. Alm 2012. Application of genomics and metabolite analysis to assess gastrointestinal ecology in alternative poultry production systems. Symposium - Next generation sequencing tools: Applications for food safety and poultry production, Poultry Science Association Annual Meeting, Athens, GA.
- 262) Min B.J., O.-K. Koo, N. Jarvis, P. Crandall, S. Ricke, O.-S. Lee. 2013. In vitro fermentation of various pectin substrates by human fecal microbiota. EB (Experimental Biology) Annual Meeting, Boston, MA. April 20-24.
- 263) Johnson, K., S. H. Park, B. Shaheen, J. Han, S. Foley, J. Deck, B. Kenney, S.C. Ricke and R. Nayak. 2013. Drug-resistant and virulent *Salmonella* serovars can colonize preharvest poultry facilities in the absence of selective antimicrobial pressure. International Association of Food Protection Annual Meeting Charlotte, NC. July 28-31.
- 264) Park, S.H.* and S.C. Ricke. 2013. Simultaneous detection and quantification of *Salmonella* Enterica Serovar Enteritidis, Heidelberg, and Typhimurium isolated from chicken carcass and farm. Amer. Soc. Microbiol. General 113th Annual Meeting, Denver, CO, May 18-21.
- 265) Dawoud, T., T. Jiang, S.C. Ricke, and Y.M. Kwon. 2013. Identification of *Salmonella* Typhimurium genes essential for cold temperature survival on a chicken carcass using a Tn-seq method. Amer. Soc. Microbiol. General 113th Annual Meeting, Denver, CO, May 18-21.
- 266) Jarvis, N., K.E. Gibson, M.L. Davis, C.A. O'Bryan, G. Kostandini, W. Alali, S.C. Ricke, P. G. Crandall. 2013. Assessment of inputs and outputs of mobile poultry processing units to determine feasibility and sustainability. Institute of Food Technologists Annual Meeting and Food Expo., Chicago, IL July 13-16.
- 267) Babu, D., S. Masuku, E. Martin, P. Crandall, C. O'Bryan and S.C. Ricke. 2013. Lethality of moist heat and silver dihydrogen citrate sanitizer combinations in *Listeria* strains

Curriculum Vitae-S.C. Ricke

- adhered to components of a deli slicer. International Assoc. Food Prot. Annual Meeting, Charlotte, NC July 28-31.
- 268) Babu, D., P. Crandall, C. Johnson, C. O'Bryan, and S.C. Ricke. 2013. Efficacy of pecan shell extracted organic antimicrobials inhibiting the growth of *Listeria* spp. and *Listeria monocytogenes*. International Assoc. Food Prot. Annual Meeting, Charlotte, NC July 28-31.
- 269) Martin, E., S.C. Ricke, K. Gibson, G. Almeida, D.J. Carrier, and J. Adams. 2014. Extraction and characterization of essential oil from pine needles for potential antimicrobial applications. 36th Symposium on Biotechnology for Fuels and Chemicals, Society for Industrial Microbiology and Biotechnology, Clearwater, FL, April 28-May 1.
- 270) Mertz, A.W., R. Morawicki, P. Crandall, and S. Ricke. 2014. The biofilm forming characteristics of *L. monocytogenes* and *L. innocua* that facilitate persistent contamination of food processing equipment. Institute of Food Technologists Annual Meeting and Food Expo., New Orleans, LA, June 21-24.
- 271) Lingbeck, J.M., P. Cordero, C.A. O'Bryan, M.G Johnson, S.C. Ricke and P.G. Crandall. 2014. Reduction of *L. monocytogenes* on ready to eat turkey breast by liquid smoke application. Institute of Food Technologists Annual Meeting and Food Expo., New Orleans, LA, June 21-24.
- 272) Lingbeck, J.M., P. Cordero, C.A. O'Bryan, Michael G Johnson, S.C. Ricke and P.G. Crandall. 2014. Effects of smoking and marination on extending the shelf life and sensory qualities of cooked chicken breasts. Institute of Food Technologists Annual Meeting and Food Expo., New Orleans, LA, June 21-24.
- 273) Martin, E., G. Almeida, S.C. Ricke, K. Gibson, J. Adams, and D.J. Carrier. 2014. Characterization and variation of essential oil from *Pinus taeda* L. and antimicrobial effects against antibiotic resistant *Staphylococcus aureus*. ASABE – American Society of Agricultural and Biological Engineers. Annual International Meeting, Montreal, QC, Canada, July 13-16.
- 274) Park, S.H.*, T. Dawoud, Y. M. Kwon and S.C. Ricke. 2014. Development of *Salmonella* Heidelberg mutant library using a transposon mutagenesis system. International Assoc. Food Prot. Annual Meeting, Indianapolis, IN Aug. 3-6.
- 275) Shi, Z.*, S.H. Park*, N. Jarvis, J. Donaldson, P. Crandall, and S.C. Ricke. 2014. Antibiotic susceptibility of *Listeria* species isolated from conventional, pasture flock raised chickens and environments. International Assoc. Food Prot. Annual Meeting, Indianapolis, IN Aug. 3-6.
- 276) Rubinelli, P., S. H. Park*, M. Miller, D. Caldwell, S. Ramsaroop, K. Beers, P. Cook, and S. Ricke. 2014. Development of a potential internal standard approach for comparing Flow Cytometry-Based (FCB) pathogen detection system (Rapid-B Pathogen Detection System, Vivione Biosciences) and quantitative PCR for enumeration of foodborne pathogenic *Escherichia coli*. International Assoc. Food Prot. Annual Meeting, Indianapolis, IN Aug. 3-6.
- 277) Beers, K., J. Ferguson, M. Miller, D. Caldwell, S. Ramsaroop, P. Rubinelli, S. H. Park*, P. Cook, and S. Ricke. 2014. Rapid detection of Non-O157 STEC *E. coli* using a flow cytometry-based pathogen detection system (Rapid-B Pathogen Detection System,

Curriculum Vitae-S.C. Ricke

- Vivione Biosciences). International Assoc. Food Prot. Annual Meeting, Indianapolis, IN Aug. 3-6.
- 278) Jarvis N.A, C.A. O'Bryan, M.G. Johnson, S.C. Ricke and P.G. Crandall. 2014. Rapid growth differences of two strains of *Listeria monocytogenes* in defined medium using glucose as the sole carbon source. International Assoc. Food Prot. Annual Meeting, Indianapolis, IN Aug. 3-6.
- 279) Park, S.H.*, S. I. Lee*, C. A. Baker*, and S.C. Ricke. 2014. Development of multiplex PCR for simultaneous detection of pathogenic *Escherichia coli* strains and select virulence gene. Poultry Science Association Annual Meeting, Corpus Christi, TX July, 14-17.
- 280) Lee, S.I.*, S.H. Park*, and S.C. Ricke. 2014. Assessment of gastrointestinal microflora shifts in conventional flock raised chickens fed with commercial prebiotics. Poultry Science Association Annual Meeting, Corpus Christi, TX July, 14-17.
- 281) Jarvis, N.A., J.R. Donaldson, C.A. O'Bryan, S.C. Ricke, and P.G. Crandall. 2014. The interactions of the intracellular pathogen *Listeria monocytogenes* with the chicken macrophage-like cell line HD11. Poultry Science Association Annual Meeting, Corpus Christi, TX July, 14-17.
- 282) Roto, S.*, S.I. Lee*, P. Rubinelli, S. H. Park, and S. Ricke. 2015. Cecal *Salmonella* and indigenous microflora response to original XPCTM-fed broilers. International Poultry Scientific Forum, Atlanta, GA, Jan. 26-27th.
- 283) Roto, S.*, C. Baker*, P. Kaldone, M. Miller, and S. Ricke. 2015. Evaluation of two antibody sera against *Salmonella* serovars that exhibit a broad range of surface antigens via flow cytometry. International Poultry Scientific Forum, Atlanta, GA, Jan. 26-27th.
- 284) Jones, M., X. Gu, N. Stebbins, P.G. Crandall, S.C. Ricke, and S.O. Lee. 2015. Effects of soybean pectin on blood glucose and insulin response in healthy men. Experimental Biology Annual Meeting, Boston, MA., Mar. 27th-Apr. 1st.
- 285) Park, S.H., F.G. Carbonero, and S.C. Ricke. 2015. Evaluation of microbial populations in chicken ceca raised on pasture flock fed with commercial prebiotics via sequencing (Illumina MiSeq). International Assoc. of Food Protection Annual Meeting, Portland, OR.
- 286) Baker, C.A.*, S.H. Park, and S.C. Ricke. 2015. Quantification and comparison of *Salmonella* Typhimurium and Heidelberg biofilm formation on plastic coupons. International Assoc. of Food Protection Annual Meeting, Portland, OR.
- 287) Roto, S.*, S.H. Park, and S.C. Ricke. 2015. Analysis of the gut microbiome response of broilers fed with Original-XPCTM and salinomycin via an Illumina MiSeq platform. Poultry Science Association Annual Meeting, Louisville, KY, July 27-29th.
- 288) Rubinelli, P.M., S.I. Lee*, S.H. Park, D. Korver and S.C. Ricke. 2015. Impact of different prebiotics on a *Salmonella* Enteritidis marker strain in rooster *in vitro* cecal incubations and on *in vivo* microbiota from layer hen cecal contents. Poultry Science Association Annual Meeting, Louisville, KY, July 27-29th.
- 289) Rubinelli, P.M. and S.C. Ricke. 2015. Effect of sodium bisulfate and a sodium bisulfate/tannin mixture on *Salmonella* Typhimurium marker strain survival in

Curriculum Vitae-S.C. Ricke

- adapted and unadapted anaerobic *in vitro* mixed cultures. Poultry Science Association Annual Meeting, Louisville, KY, July 27-29th.
- 290) Rubinelli, P.M. and S.C. Ricke. 2015. Original XPCTM decreases *Salmonella* Typhimurium and Enteritidis populations and alters fermentation acid profiles in chicken *in vitro* cecal incubations. Poultry Science Association Annual Meeting, Louisville, KY, July 27-29th.
- 291) Roto, S.*, P. Rubinelli, S. H. Park, and S.C. Ricke. 2016. Effect of original- XPCTM on the cecal microbiome of broilers influencing the survival of *Salmonella* in an anaerobic *in vitro* mixed culture assay-fed broilers. International Poultry Scientific Forum, Atlanta, GA, Jan. 26-27th.
- 292) Wages, J.*, J. Handley*, S. H. Park, and S.C. Ricke. 2016. Comparison of indicator microbial populations occurring during multiple stages of commercial poultry carcass processing by conventional plating method and next generation sequencing. International Poultry Scientific Forum, Atlanta, GA, Jan. 26-27th.
- 293) Rubinelli, P.M., S.M. Roto*, S.H. Park, and S.C. Ricke. 2016. Effect of feeding original XPCTM on *Salmonella* populations in the cecum (hindgut) of experimentally *Salmonella*-challenged 6 week-old broiler chickens. International Poultry Scientific Forum, Atlanta, GA, Jan. 26-27th.
- 294) Park, S.H., S.I. Lee*, and S.C. Ricke. 2016. In-depth analysis of broiler chicken gut microbiome responses over time fed a commercial yeast-based prebiotic. Amer. Soc. Microbiol. General Annual Meeting, Boston, MA, June 16-20.
- 295) Roto, S.M.*, P.M. Rubinelli, S. H. Park, and S.C. Ricke. 2016. Effects of Original XPCTM and broiler maturity on *Salmonella* survival and cecal microbiome modulation utilizing an anaerobic *in vitro* mixed culture assay. Poultry Science Association Annual Meeting, New Orleans, LA, July 11th -14th.
- 296) Kim, S.A., S.H. Park, S.I. Lee*, and S.C. Ricke. 2016. Assessment of different microbial populations on chicken carcasses at various first processing steps using a next generation sequencing approach. Poultry Science Association Annual Meeting, New Orleans, LA, July 11th -14th.
- 297) Kim, S.A., S.H. Park, and S.C. Ricke. 2016. Development of a rapid method to quantify *Salmonella* Typhimurium using a combination of MPN and qPCR with a shortened enrichment time. International Assoc. Food Prot. Annual Meeting, St. Louis, MO, July 31st- Aug. 3rd.
- 298) Park, S.H., S.A. Kim, S.I. Lee*, P. Rubinelli, S. Roto*, Z. Shi*, C. Owens-Hanning, and S.C. Ricke. 2016. Evaluation of antimicrobial effects on pathogen reduction on chicken carcass during first processing. International Assoc. Food Prot. Annual Meeting, St. Louis, MO, July 31st- Aug. 3rd.
- 299) Clark, J., P. Crandall, N. Jarvis, C. O'Bryan, and S. Ricke. 2016. Comparing growth kinetics of *Listeria* spp. isolates from pastured poultry to varied sources. International Assoc. Food Prot. Annual Meeting, St. Louis, MO, July 31st- Aug. 3rd.
- 300) Baxter, M., B. Hargis, J.D. Latorre, S. Ricke, S.H. Park, S. Dridi, L. Greene, S. Bickler, R. Merino, and M. Tellez. 2017. Evaluating the effect of corn and/or rye based diets

Curriculum Vitae-S.C. Ricke

- on gut health, bone strength and body weight in modern broiler chickens. International Poultry Scientific Forum, Atlanta, GA, Jan. 30-31st.
- 301) Ricke, S., S.I. Lee*, S.H. Park, K. Hiett, H. Sellers, and M. Rothrock. 2017. Microbial population analysis of broilers in different flock and embryonic ages from GI, yolk and egg wash via Illumina Miseq and QIIME pipeline. International Poultry Scientific Forum, Atlanta, GA, Jan. 30-31st.
- 302) Ricke, S., S.I. Lee*, S.H. Park, S. Roto*, P. Rubinelli, H. Pavlidis, and D. McIntyre. 2017. Impact of incubation time and addition of original-XPC on the microbiota in an in vitro broiler cecal bioassay. International Poultry Scientific Forum, Atlanta, GA, Jan. 30-31st.
- 303) Rubinelli, P., S.H. Park, H. Pavlidis, D. McIntyre, and S. Ricke. 2017. Inhibition of *Campylobacter jejuni* by original XPCTM in an anaerobic mixed fecal in vitro culture system. International Poultry Scientific Forum, Atlanta, GA, Jan. 30-31st.
- 304) Park, S.H., S.A. Kim, P. Rubinelli, C.A. Baker*, and S.C. Ricke. 2017. Effect of *Salmonella* vaccine strains on broiler chicken cecal microbiota. International Assoc. Food Prot. Annual Meeting, Tampa, FL July, 9-12.
- 305) Kim, S.A., S.H. Park, S.I. Lee*, and S.C. Ricke. 2017. A novel *Salmonella* Typhimurium quantification approach in a mixed cell culture spiked in chicken breast. International Assoc. Food Prot. Annual Meeting, Tampa, FL July, 9-12.
- 306) Shi, Z.*, P.M. Rubinelli, and S.C. Ricke. 2017. Poultry serovar *Salmonella* biofilm formation at the air-liquid interface in media of differing compositions and environmental incubation conditions. Poultry Science Association Annual Meeting, Orlando, FL, July 16th -20th.
- 307) Kim, S.A., S.H. Park, A.D. Wolfenden, B.M. Hargis, H.O. Pavlidis, D.R. McIntyre, and S.C. Ricke. 2017. Characterization of mixed bacterial populations in chicken ceca recovered from colonies on *Campylobacter* selective commercial media using 16S rRNA next generation sequencing. Poultry Science Association Annual Meeting, Orlando, FL, July 16th -20th.
- 308) Baxter, M., J.D. Latorre, S.H., S. Ricke, X. Sun, B. Hargis and G. Tellez. 2017. Relationship between the microbiome in different sections of the gastrointestinal tract of broiler chickens fed a corn versus a rye based diets. Poultry Science Association Annual Meeting, Orlando, FL, July 16th -20th.
- 309) Kim, S.A., S.H. Park, P.M. Rubinelli, and S.C. Ricke. 2017. Ability of rice brans to control *Salmonella* Typhimurium in chicken ceca and effects on cecal microbiota. The Korean Society of Food Hygiene and Safety Seoul, South Korea, Nov. 9th-10th.
- 310) Bodie, A.*, S.A. Kim, D. Dittoe*, L. Meyer, C. Knueven, and S. Ricke. 2018. Potential antimicrobials combinations controlling *Listeria monocytogenes* in hotdogs. International Assoc. Food Prot. Annual Meeting, Salt Lake City, UT July, 8 -11th.
- 311) Dittoe, D.K.*, J.A. Atchley, K. M. Feye, C. J. Knueven, and S.C. Ricke. 2018. Effect of sodium bisulfate salt on mitigating the presence of an antibiotic resistant strain of *Salmonella* Enteritidis on chicken drum sticks. Poultry Science Association Annual Meeting, San Antonio, TX, July 22nd – 26th.

Curriculum Vitae-S.C. Ricke

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- 317) Feye, K.M. and S.C. Ricke. 2018. The quantification of viable *E. coli* as a poultry processing indicator organism by flow cytometry. Poultry Science Association Annual Meeting, San Antonio, TX, July 22nd – 26th.
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- 319) Feye, K.M., B. Mallman, D. Dittoe*, B. Booher, J. Jendza, G. Tellez-Isaias, C. Owens, M. Kidd, and S. Ricke. 2019. The effects of supplementation of Amasil NA in the diets of Cobb700 broilers from D0 to D14 on ileal digestability. International Poultry Scientific Forum, Atlanta, GA, Feb. 11-12th.
- 320) Feye, K.M., B. Mallmann, J.P. Caldas-Cueva, D. Dittoe*, J. Jendza, G. Tellez-Isaias, C. Owens, M. Kidd, and S. Ricke. 2019. Comparison of Cobb700 broiler performance when fed diets containing organic acid feed amendments from d 0 to d 42. International Poultry Scientific Forum, Atlanta, GA, Feb. 11-12th.
- 321) Jendza, J., J.P. Caldas-Cueva, K.M. Feye, B.A. Mallman, D.K. Dittoe*, B. Bonher, G. Tellez, C.M. Owens, M. Kidd, and S.C. Ricke. 2019. Differential effects of formaldehyde, formic acid, and mono-glycerides on carcass and meat quality traits of Cobb 700 broilers. International Poultry Scientific Forum, Atlanta, GA, Feb. 11-12th.

Curriculum Vitae-S.C. Ricke

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- 323) Tellez-Isaias, G., B. Hargis, P. Rubinelli, S. I. Lee*, S. Bickler, R. Merino-Guzman, S.H. Park, S. Ricke, and K. Feye. 2019. Diet mediated changes in fecal microbiome of broiler chickens consuming a rye and corn based diet. International Poultry Scientific Forum, Atlanta, GA, Feb. 11-12th.
- 324) Kaldhone, P.*, A. Carlton, B. Khajanchi, Y. Sanad, J. Han, J. Deck, S. Ricke, and S. Foley. 2019. Virulence evaluation of *Salmonella enterica* isolates containing incompatibility group I1 (IncI1) plasmids from food animal and human sources. Society of Toxicology General Meeting, Baltimore, MD, Mar. 11-14th.
- 325) Dittoe, D.K.*, K. M. Feye, J. Jendza, A.W. Lattin, G. Tellez, C.M. Owens, M.T. Kidd, and S.C. Ricke. 2019. The dietary inclusion of formalin, formic acid, and 1-monoglycerides of short and medium chain fatty acids on gut morphology and body weight of Cobb 700 broilers. Poultry Science Association Annual Meeting, Montreal, Québec, Canada, July 15th – 18th.
- 326) Dittoe, D.K.*, K. M. Feye, Z. Shi*, J.L. Woitte, and S.C. Ricke. 2019. Determining the efficacy of acidified sodium chlorite for the reduction of inoculated *Salmonella* and *Campylobacter* on skin-on, bone-in chicken thighs. Poultry Science Association Annual Meeting, Montreal, Québec, Canada, July 15th – 18th.
- 327) Wages, J.A.*, K.M. Feye, B.J. Bench, and S.C. Ricke. 2019. Next generation sequencing of subsamples used for traditional microbiological analysis of *Campylobacter* in broiler carcass rinsates collected with neutralizing buffered peptone water or buffered peptone water. Poultry Science Association Annual Meeting, Montreal, Québec, Canada, July 15th – 18th.
- 328) Feye, K.M., M.F.A. Baxter, J. Jendza, G. Tellez-Isaias, C.M. Owens, M. Kidd, and S.C. Ricke. 2019. The effects of Amasil NA, SILO Health 104L, and formaldehyde on the gut permeability of d 42 Cobb 700 broilers. Poultry Science Association Annual Meeting, Montreal, Québec, Canada, July 15th – 18th.
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- 330) Swaggerty, C.L., K.M. Feye, M.H. Kogut, S.C. Ricke, A. Piva, and E. Grilli. 2020. Feeding broilers a diet supplemented with a blend of organic acids and botanicals alters the microbial ecology in jejunal segments. International Poultry Scientific Forum, Atlanta, GA, Jan. 27-28.
- 331) Feye, K.M., D.K. Dittoe, C.M. Owens, and S.C. Ricke. 2020. Different sources of PAA may exhibit different antimicrobial effects. International Poultry Scientific Forum, Atlanta, GA, Jan. 27-28.
- 332) Feye, K.M., C. Bortoluzzi, A. Menconi, S. Ricke, and M. Kogut. 2020. Microbiota analysis of commercial broiler flocks treated with antibiotic growth promoter or the direct-

Curriculum Vitae-S.C. Ricke

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- 333) Feye, K.M., D.K. Dittoe, C. Oval, C.J. Knueven, and S.C. Ricke. 2020. Influence of organic and inorganic acids as used for poultry part dips on the emergence of spoilage organisms during a shelf-life study. International Poultry Scientific Forum, Atlanta, GA, Jan. 27-28.
- 334) Clark, K.M., J.P. Holt, L.E. Anderson, D.K. Dittoe, and S.C. Ricke. 2020. Characterizing sow microbiome and drinking water quality at different production locations. Animal Science Association Annual Virtual Meeting, Online, July 19th – 23rd.
- 335) Wythe, L.A., K.M. Feye, D.K. Dittoe, and S. Ricke. 2020. The effects of yeast fermentate prebiotic feed additive on the lactic acid producing bacteria in an in vitro microaerophilic cecal culture model. Poultry Science Association Annual Virtual Meeting, Online, July 20th – 22nd.
- 336) Dittoe, D.K., K. M. Feye, and S. Ricke. 2020. *Salmonella* and *Campylobacter* influence the microbiota response of skin-on, bone-in chicken thighs treated with different antimicrobials. Poultry Science Association Annual Virtual Meeting, Online, July 20th – 22nd.
- 337) Olson, E.G., L.A. Wythe, D.K. Dittoe, K.M. Feye, and S. Ricke Application of Amplon® in combination with peroxyacetic acid for the reduction of *Salmonella* Typhimurium and *S. Reading* on skin-on, bone-in tom turkey drumsticks. Poultry Science Association Annual Virtual Meeting, Online, July 20th – 22nd.
- 338) Olson, E.G., L.A. Wythe, D.K. Dittoe, K.M. Feye, and S. Ricke Application of cetylpyridinium chloride (CPC) on poultry skin for the reduction of nalidixic resistant *Salmonella* Typhimurium and *S. Infantis* on chicken skin. Poultry Science Association Annual Virtual Meeting, Online, July 20th – 22nd.
- 339) Wythe, L.A., E.G. Olsen, K.M. Feye, D.K. Dittoe, and S. Ricke. 2020. The effects of cetylpyridinium chloride for the reduction of *Salmonella* *Infantis* on skin- on, bone-in chicken thighs. Poultry Science Association Annual Virtual Meeting, Online, July 20th – 22nd.
- 340) Bodie, A., P. Rubinelli, A. Englishbey, S. Forgey, T. Stephens, and S. Ricke. 2020. Comparison of media for the detection of *Campylobacter jejuni* using a commercial RT-PCR system. Poultry Science Association Annual Virtual Meeting, Online, July 20th – 22nd.
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- 342) Bodie, A.R., D.K. Dittoe, S.F. Applegate, T.P. Stephens, and S.C. Ricke. 2021. Determination of detection limits of a commercial RT-PCR for *Campylobacter jejuni* in poultry rinsates. International Assoc. Food Prot. Annual Meeting, Phoenix, AZ, July 18th-21st.
- 343) Austin, C., M. Golden, J.J. Sindelar, S. Ricke and K. Glass. 2021. Inhibition of *Clostridium perfringens* during cooling of model uncured poultry products Using combinations

Curriculum Vitae-S.C. Ricke

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