

Dallas G. Hoover, Professor, Department of Animal & Food Sciences,
University of Delaware, 017 Townsend Hall, Newark, DE 19716-2150.
Tel: 302/831-8772; Email: dgh@udel.edu; Fax: 302/831-2822.

Education:

Ph.D. Food Science with Biochemistry minor, University of Minnesota, 1981.

M.S. Biological Sciences, University of Delaware, 1977.

B.S. Biology, Elizabethtown College, 1973.

Previous Professional Positions:

1984-95 Assistant Professor/Associate Professor, University of Delaware.

1983-84 Postdoctoral Associate, Department of Agronomy, Cornell University.

1981-82 Visiting Assistant Professor, Dept. Nutrition & Food Science, Drexel Univ.

Current editorial boards: *Journal of Food Science* (associate editor), *Applied and Environmental Microbiology*, *Food Biotechnology*, *Innovative Food Science & Emerging Technologies*, *International Dairy Journal*, *Journal of Food Protection*, *Journal of Food Safety*, and *LWT – Food Science and Technology*.

Publications (since 2001):

Black, E.P., P. Setlow, A.D. Hocking, C.M. Stewart, A.L. Kelly and D.G. Hoover. 2007. Response of spores to high-pressure processing. *Comp. Rev. Food Sci. Food Safety* 6(4):103-119.

Black, E.P., J. Wei, S. Adluri, D.E. Cortezzo, K. Koziol-Dube, D.G. Hoover and P. Setlow. 2007. Analysis of factors influencing the rate of germination of spores of *Bacillus subtilis* by very high pressure. *J. Appl. Microbiol.* 102:65-76.

Vepachedu, V.R., K. Hirneisen, D.G. Hoover and P. Setlow. 2007. Studies of the release of small molecules during pressure germination of spores of *Bacillus subtilis*. *Lett. Appl. Microbiol.* 45(3):342-348.

Grove, S.F., A. Lee, T. Lewis, C.M. Stewart, H. Chen, and D.G. Hoover. 2006. Inactivation of foodborne viruses of significance by high pressure and other processes. *J. Food Prot.* 69: 957-968.

Guan, D., R.D. Joerger, K.E. Kniel, K.R. Calci, D.T. Hicks, L.F. Pivarnik and D.G. Hoover. 2006. Effect of high hydrostatic pressure on four genotypes of F-specific RNA bacteriophages (f2, GA, Q β and SP). *J. Appl. Microbiol.* 102: 51-56.

Guan, D., H. Chen, E.Y. Ting, and D.G. Hoover. 2006. Inactivation of *Staphylococcus aureus* and *Escherichia coli* O157:H7 under isothermal-endpoint pressure conditions. *J. Food Engin.* 77(3):620-627.

Guan, D., K. Kniel, K.R. Calci, and D.G. Hoover. 2006. Response of four types of coliphages to high hydrostatic pressure. *Food Microbiol.* 23(6): 546-551.

Hoover, D.G., D. Guan and H. Chen. 2006. High hydrostatic pressure processing. *In: Advances in Microbial Food Safety*, V.K. Juneja (ed.), Chapter 10, ACS Publications, New York.

Black, E., K. Koziol-Dube, D. Guan, D. Cortezzo, D.G. Hoover, and P. Setlow. 2005. Studies on the triggering of germination of *Bacillus subtilis* spores by action of high hydrostatic pressure on nutrient germinant receptors. *Appl. Environ. Microbiol.* 71: 5879-5887.

Chen, H., D. Guan and D.G. Hoover. 2005. Sensitivity of foodborne pathogens to high hydrostatic pressure. *J. Food Prot.* 69(1): 130-137.

Chen, H., D.G. Hoover, and D.H. Kingsley. 2005. Temperature and treatment time influence high hydrostatic pressure inactivation of feline calicivirus, a norovirus surrogate. *J. Food Prot.* 68(11): 2389-2394.

Guan, D., H. Chen, and D.G. Hoover. 2005. Inactivation of *Salmonella* Typhimurium DT 104 in UHT whole milk using high hydrostatic pressure. *Intl. J. Food Microbiol.* 104(2):145-153.

Kingsley, D.H., D. Guan, and D.G. Hoover. 2005. Hydrostatic pressure inactivation of hepatitis A virus in strawberry purees and sliced green onions. *J. Food Prot.* 68(8):1748-1751.

Solomon, E.B., and D.G. Hoover. 2004. Inactivation of *Campylobacter jejuni* by high hydrostatic pressure. *Lett. Appl. Microbiol.* 38(6): 505-509.

Chen, H., and D.G. Hoover. 2004. Use of Weibull model to describe and predict pressure inactivation of *Listeria monocytogenes* Scott A in whole milk. *Innov. Sci. Emerg. Technol.* 5(3): 269-276.

Chen, H., R.D. Joerger, D.H. Kingsley, and D.G. Hoover. 2004. Pressure inactivation kinetics of phage ϕ CI 857. *J. Food Protect.* 67(3): 505-511.

Hoover, D.G., and H. Chen. 2004. Bacteriocins with potential for use in foods. *In Antimicrobials in Foods*, 3rd edition (P.M. Davidson & A.L. Branen, eds.) Marcel Dekker, Inc., New York.

Kingsley, D.H., H. Chen, and D.G. Hoover. 2004. Hydrostatic pressure application to selected picornavirus. *Virus Res.* 102:221-224.

Chen, H., and D.G. Hoover. 2003. Modeling the combined effect of high hydrostatic pressure and mild heat on the inactivation kinetics of *Listeria monocytogenes* Scott A in whole milk. *Innovat. Food Sci. Emerg. Technol.* 4:25-34.

Chen, H., and D.G. Hoover. 2003. Pressure inactivation kinetics of *Yersinia enterocolitica* ATCC 35669. *Int. J. Food Microbiol.* 87(1-2):161-171.

Chen, H., and D.G. Hoover. 2003. Bacteriocins and their food applications. *Comp. Rev. Food Sci. Food Safety* 2(3): 81-100.

Hoover, D.G. 2003. Remarks on food safety in dealing with genetically modified foods. *Richmond J. Law Technol.* 10(2):7, at <http://law.richmond.edu/jolt/article7.pdf>.

Kingsley, D.H., D.G. Hoover, E. Papafragkou, and G.P. Richards. 2002. Inactivation of hepatitis A virus and a calicivirus by high hydrostatic pressure. *J. Food Protect.* 65(10):1605-1609.

Paidhungat, M., B. Setlow, W.B. Daniels, D.G. Hoover, E. Papafragkou, and P. Setlow. 2002. Mechanisms of induction of germination of *Bacillus subtilis* spores by high pressure. *Appl. Environ. Microbiol.* 68(6):3172-3175.

IFT Expert Report: Emerging microbiological food safety issues: Implications for control in the 21st Century. 2002. With others, on IFT website www.ift.org.

Hoover, D.G. 2001. Microbial inactivation by high hydrostatic pressure. *In Inactivation of foodborne microorganisms*. J.N. Sofos & V.K. Juneja, eds. Marcel Dekker, Inc., New York. pp. 419-449.