

Condensed Professional Dossier of

Daniel Y. C. Fung, M.S.P.H., Ph.D.

**Fellow of Institute of Food Technologists
Fellow of American Society for Microbiology
Fellow of International Academy of Food Science and Technology
Fellow of Institute of Food Science and Technology (UK)
Distinguished Professor, Universitat Autònoma de Barcelona, Spain
Kansas State University
Manhattan, Kansas 66506, U.S.A.**



TITLE: Emeritus Professor of Food Science
Emeritus Professor of Animal Sciences and Industry
Ancillary Professor of Biology
University Distinguished Professor, Universitat Autònoma de Barcelona, Spain

DEGREES:

Ph.D.	Iowa State University, Ames, Iowa.	1969
M.S.P.H.	University of North Carolina, Chapel Hill, N.C.	1967
B.A.	International Christian University, Tokyo, Japan	1965

PROFESSIONAL APPOINTMENT (40% Teaching and 60% Research, at KSU)

1985-2014	Professor	Kansas State University
2002-2019	University Distinguished Professor (Rapid Workshop)	Universitat Autònoma de Barcelona
1979-1987	Chair, Food Science Graduate Program	Kansas State University
1981-1985	Associate Professor	Kansas State University
1978-1981	Assistant Professor	Kansas State University
1969-1978	Assistant Professor/Assistant Director for Administration	Pennsylvania State University

COURSES AND ADVISEMENT

A. Courses Taught at Kansas State University since 1978

Food Science 600	Microbiology of Food
Food Science 607	Food Microbiology
Food Science 713	Rapid Methods and Automation in Microbiology
Food Science 811	Food Fermentation
Food Science 915	Food Toxicology
Food Science 890, 990	Food Science Seminar

Taught more than 20,000 undergraduate, graduate, distance and non-traditional students since 1969.

B. Graduate Students

- Member of the Graduate Faculty at Pennsylvania State University (1969-1978) and Kansas State University (1978-2014).
- Major Research Professor: Completed 85 M.S. students and 36 Ph.D. students.
- Completed another 81 M.S. and 40 Ph.D. students as a committee member.
- Member of Ph.D. degree candidate and M.S. degree candidate committees in several departments regularly.

MAJOR PROGRAM DEVELOPMENT

- Initiator and Workshop Director of the series International Workshop on Rapid Methods and Automation in Microbiology: Annually from 1981 to 2010. More than 4,500 scientists from 60 countries came to the Workshop. <www.dce.k-state.edu/conf/rapidmethods>.
- Initiator of the Focus on Food Science Symposium Series at Kansas State University. Symposia I, II, III, IV, V, VI,

and VII occurred in 1979, 1980, 1981, 1982, 1983, 1985, and 1987, respectively.

3. Initiator and coordinator for KSU Excellence in Food Science Day, which lasted for 20 years.
4. Chair of KSU Food Science Seminar Series, 1980-2010.

MAJOR INTERNATIONAL LECTURES AND WORKSHOPS

1. Made a round-the-world lecture tour in Autumn 1988 covering U.S.A., Australia, New Zealand, Singapore, Finland, and France.
2. Guest Scholar to the Food Industry Research, Development Institute, Hsinchu, Taiwan, December 1979-January 1980. Conducted Workshop, March 1990, 1991, 1992, and 1993.
3. Visiting Professor of National University of Singapore, 1989.
4. Invited as Symposium Chair of the Sixth International Congress of Rapid Methods and Automation in Microbiology and Immunology, Helsinki, Finland, June, 1990.
5. Lecture tour through Norway, Sweden, Finland, and Iceland, June, 1990.
6. Lecture tours in Canada. Toronto and Quebec, 1991; Guelph, Toronto, and St. John's, 1992.
7. Lecture tour in Thailand, Hong Kong, Taiwan, Korea, Canada, France, Brazil, and Mexico, 1992.
8. Workshops in Taiwan, Mississippi, Calgary, Toronto, and Brazil, 1993.
9. Workshops in Bogota, Colombia, Monterrey, Mexico, Puerto Rico, Brazil, France, and Thailand, 1994.
10. Lecture tour in Brazil (Porto Alegre, Sao Paulo, Rio de Janeiro, and Recife), 1995.
11. Invited lecturer at Pasteur Institute in Paris on the occasion of commemoration of 100th year of Pasteur's death.
12. Conducted Rapid Methods workshops in Mexico (Monterrey Tech), Brazil (Univ. of Sao Paulo), Hungary (Horticulture and Food Univ.), and Zimbabwe (Univ. of Zimbabwe), 1996. These activities greatly enhance knowledge about Rapid Methods around the world.
13. Conducted Rapid Methods workshops in Mexico (Monterrey Tech.) and Chile in 1997. Presented papers in The Netherlands, 1997.
14. Lecture tour in Far East (Taiwan, Singapore, and Thailand) and France, 1998.
15. Lecture tour in Hong Kong, The Philippines, Argentina, and Israel, 1999.
16. Lecture tour in Singapore, Thailand, Hong Kong, Norway, Ireland, Peru, Canada, and Germany, 2000.
17. Lecture and workshop tour in Wuhan, Hong Kong, Korea, Canada, Hungary, Germany, Singapore, Costa Rica, and Japan, 2001.
18. Lecture and workshop in Germany, France, Spain, and Norway, 2002.
19. Lecture and workshop in China, Belgium, Grand Cayman Islands, Spain, and Mexico, 2003.
20. Lecture and workshop in Spain and China, 2004.
21. Invited keynote speaker in conferences in U.S.A., Egypt, Brazil, and Spain, 2005.
22. Invited speaker and presenter in conferences and meetings, 2006-2015. U.S.A.: Kansas, Hawaii, Washington, D.C., Las Vegas, Orlando, Boston, Fayetteville, Kansas City, Chicago, and San Francisco. International: Canada, Mexico, France, Spain, China, Turkey, Hong Kong, Shanghai, etc.
23. Presented lectures, workshops, symposia, conferences, and site visits since 1973 in the countries mentioned above and other ones: Colombia, Uruguay, Austria, Czechoslovakia, Denmark, England, Greece, Italy, Poland, Scotland, Switzerland, United Arab Emirates, etc.

PROFESSIONAL SOCIETIES AND ACTIVITIES

1. American Society for Microbiology (ASM). Food Microbiology Division chair, 1990-1991. Attend annual meetings regularly since 1966. Member for 46 years. Chaired several scientific sessions and invited to participate in 4 symposia. Appointed Chairman of Membership Committee of the American Academy of Microbiology, 1988. Group III representative of ASM, working with 5,000 microbiologists per year in this 40,000 member organization, 1992-1996.
2. Institute of Food Technologists (IFT). Attend annual meetings regularly since 1967. Member for 44 years. Short course presenter, 1986. Appointed Committee member of the IFT Food Microbiology Division 1974-1980. Organizer of a symposium for 1987 annual meeting, Dallas, Texas. Appointed Editorial Board member of *Journal of Food Science*, 1986. IFT Scientific Lecturer, 1987-1990. Appointed member of the IFT International Relations Committee, 1991-1993. Chair, IFT International Division, 1993-1994; Chair, IFT International Relations Committee, 1993-1994. Executive Committee Member of IFT, 1995-1998 of this 29,000 member organization. IFT Fellows Newsletter editor since 1997.
3. International Association for Food Protection (IAFP). Attend annual meetings regularly since 1972. Member for 40 years. Chaired 1 symposium. Appointed Editorial Board member of *Journal of Food Protection*.
4. The Society of the Sigma Xi (Life member). Secretary of local section 1985-1987. President 1987-1988. Represented Sigma Xi in the Centennial Meeting in Washington, D.C., 1986.
5. Gamma Sigma Delta, the honor society of Agriculture. President 1988-1989.
6. American Society for Microbiology, Allegheny Branch since 1969.

7. Institute of Food Technologists, Kansas City Branch, Chairman 1983-1984, 1989-1990, and 1990-1991.
8. National Environmental Health Association (NEHA). Appointed Editorial Board member of *Journal of Environmental Health*, 1981.
9. School of Public Health, University of North Carolina, Alumni Assoc. (Life member).
10. Program committee of national IFT meeting, 1989-1991.
11. Chinese American Microbiology Society: President, 1998-1999; Secretary 1999-2008. Outstanding Life Time Service Award of this organization.
12. KSU Phi Tau Sigma Chapter, President, 1991-1992. President of Phi Tau Sigma Honorary Society, 1997-1998 and 1998-1999.
13. Phi Kappa Phi.
14. Honor Member of National Golden Key Honor Society.
15. Director of Detection Center, National Alliance for Food Safety and Security, 2004-2006.
16. Editor of *Journal of Rapid Methods and Automation in Microbiology*, 1992-2009.

GRANTS AND AWARDS

1. Recipient of several commercial grants for research, 1970-2014.
2. Recipient of Agriculture Experiment Station research grants at Pennsylvania and Kansas, 1970-2012.
3. Recipient of a National Science Foundation Grant, 1981-1984. (\$29,000)
4. Recipient of FACULTY SERVICE AWARD given by the National University Continuing Education Association, April, 1983.
5. Received UNIVERSITY MEDALLION from President of University of Helsinki, 1984.
6. Co-Director of a \$259,938 grant from USDA for National Needs graduate fellowships, 1984-1988.
7. PROFESSIONAL ACHIEVEMENT AWARD, Chinese American Food Society, 1985. Editor of the 25th Anniversary of the Founding of CHINESE AMERICAN FOOD SOCIETY.
8. FELLOW of American Academy of Microbiology, 1985.
9. HONORARY MEMBER of Golden Key National Honor Society, 1986.
10. OUTSTANDING SCHOLAR AWARD, Phi Kappa Phi, 1987.
11. Appointed SCIENTIFIC ADVISOR to Taiwan's Drug and Food Bureau, 1987-1998.
12. SENIOR RESEARCHER OF THE FOOD SAFETY CONSORTIUM, 1989-2014. (\$100,000/year, more than \$2 million)
13. Appointed SCIENTIFIC ADVISOR to Taiwan's Pig Research Institute, 1991-1995.
14. OUTSTANDING FOOD SCIENTIST AWARD, Phi Tau Sigma, 1992.
15. DISTINGUISHED FACULTY AWARD, Gamma Sigma Delta, 1993.
16. OUTSTANDING SCIENTIST AWARD, Sigma Xi, 1993.
17. DISTINGUISHED SERVICE TO AGRICULTURE AWARD (\$1,000 and plaque), International Gamma Sigma Delta, 1993.
18. FELLOW of Institute of Food Technologists, 1995.
19. OUTSTANDING VISITING PROFESSOR, University of Sao Paulo, 1996.
20. DISTINGUISHED SERVICE AWARD, Chinese American Food Society, 1997.
21. Harold Macy OUTSTANDING FOOD SCIENCE AND TECHNOLOGY AWARD (\$1,600 and plaque), 1997.
22. IFT INTERNATIONAL AWARD (\$3,000 and plaque), Orlando, FL, 1997.
23. FELLOW of International Academy of Food Science and Technology, 1998. (IAFoST, Inaugural Class)
24. KTEC Industrial grant, \$100,000, 1998-1999.
25. USDA Rural America HACCP grant, Team member. \$400,000, 1999.
26. BUILDERS AWARD, College of Agriculture, Kansas State University for outstanding service in teaching research and service in agriculture.
27. NATIONAL CATTLEMEN'S BEEF ASSOCIATION research grant, \$40,000, 2000.
28. CALIFORNIA PRUNE BOARD research grant, \$50,000, 2000.
29. Appointed MERCK SCIENTIFIC ADVISORY BOARD member, 2000-2002.
30. Appointed UMEDIK FOOD TECHNOLOGY ADVISORY BOARD CHAIR, 2001-2002.
31. WAKSMAN OUTSTANDING EDUCATOR AWARD, Society for Industrial Microbiology, 2001.
32. FELLOW of Institute of Food Science and Technology (UK), 2001.
33. INVITED RESEARCH PROPOSAL REVIEWER PANEL for USDA, 2001.
34. INVITED RESEARCH PROPOSAL REVIEWER PANEL for the US National Academies, 2001.
35. HIGHLY QUALIFIED VISITING PROFESSOR, International Graduate School of Catalonia, 2003.
36. NATIONAL ACADEMY OF SCIENCES COMMITTEE on indicators fecal contamination in water, 2003.
37. WORLD HEALTH ORGANIZATION/EPA COMMITTEE on transmission of zoonoses in water, 2003.
38. DISTINGUISHED SERVICE AWARD, IFT, Food Microbiology Division, 2004.
39. CITATION OF EXCELLENCE AND MEDALLION RECIPIENT for being the Director for 25 years of International Rapid Methods and Automation in Microbiology Workshops, from US Food and Drug Administration (FDA), 2005. Silver Medallion Recipient.
40. KSU College of Agriculture Excellence in Graduate Teaching Award, 2005.
41. Founder of the KSU International Workshop on Rapid Methods and Automation in Microbiology Award, given by

- Director, Center for Food Safety and Applied Nutrition, FDA, 2005.
42. Citation of Excellence and Medallion Recipient for conducting 25 years of KSU International Workshop, Vice Provost, KSU Continuing Education Division and a panel of Distinguished Scientists, June, 2005.
 43. Carl R. Fellers Award for a distinguished career in Food Science and Technology (\$3,000 and plaque), IFT, June, 2006.
 44. UNIVERSITY DISTINGUISHED PROFESSOR, Universitat Autònoma de Barcelona, Spain, since 2006.
 45. KSU Professorial Performance Award, 2007.
 46. INAUGURAL OUTSTANDING EDUCATOR IN FOOD SAFETY AWARD, given at IAFP International Meeting in Orlando, FL, July, 2007.
 47. Miniaturized Dr. Fung Statue, 2007, presented by Marta Capellas and Josep Yuste, Directors of the Spanish Barcelona Rapid Food Microbiology Workshop since 2002.
 48. Distinguished Service Award as Past President, Secretary, and Treasurer, 2000-2009, Chinese American Microbiology Society, 2009.
 49. Recipient of the Gold Medallion at the XXXth Kansas State University International Workshop on Rapid Methods and Automation in Microbiology in 2010 as the Initiator, Promoter, and Director of the Workshop since 1981.
 50. Delegate to 15th International Union of Food Science and Technology World Congress as a Fellow International Academy of Food Science and Technology in Cape Town, South Africa, August, 2010.
 51. Gold Plaque Award in 2011 for being a University Distinguished Professor at Universitat Autònoma de Barcelona, Spain in presenting lectures and demonstrations in the laboratory sessions at the Rapid Methods Workshop series since 2002, created and directed by Professors Marta Capellas and Josep Yuste.
 52. Grocery Manufacturers Association (GMA) Food Safety Award given at IAFP International Meeting in Providence, RI, August, 2012. (\$1,500 plus plaque)

PUBLICATIONS

1. More than 800 articles of many formats are published in *Journal of Food Science*, *Journal of Food Protection*, *Applied and Environmental Microbiology*, *Journal of Rapid Methods and Automation in Microbiology*, *Canadian Journal of Microbiology*, etc.; abstracts and presentations in international meetings, conferences, and symposia around the world. Journal article titles and publication records are listed in a separate section.
2. Books:
 - Fung, D.Y.C. 2012. **Food Microbiology Text Book**. Food Science Institute/ASI, Manhattan, KS.
 - Fung, D.Y.C. 2012. **Food Fermentation Text Book**. Food Science Institute/ASI, Manhattan, KS.
 - Fung, D.Y.C. 1980-2010. **Handbook and Laboratory Manuals of Rapid Methods and Automation in Microbiology**. Kansas State University, Manhattan, KS. 900 pp. CD in 2010.
 - Fung, D.Y.C. 2009. **Fung Editor's Corners**, ed. Yuste, J. and M. Capellas. Universitat Autònoma de Barcelona, Spain. With 62 "Corners of Wisdom" written by D.Y.C. Fung, sandwiched between the first scientific article and the last scientific article of the Journal authored by Dr. Fung and colleagues in 1992 and 2009, respectively.
 - Bourgeois, C.M., J.Y. Levau, and D.Y.C. Fung, editors. (English) 1995. **Microbiological Control for Foods and Agricultural Products**. VCH, NY. 542 pp.
 - Fung, D.Y.C. and R.E. Matthews. 1991. **Instrumental Methods for Quality Assurance in Foods**. Marcel Dekker, NY. 310 pp.
 - Erickson, L.E. and D.Y.C. Fung. 1988. **Handbook on Anaerobic Fermentations**. Marcel Dekker, NY. 850 pp.
3. Science Communicator for IFT, appeared on National and International TV, radio, newspapers, periodicals.

US PATENTS Issued to Dr. Daniel Y. C. Fung and his team at Kansas State University

- a) United States Patent 5,187,070. Assay for motile facultative anaerobic pathogens. Fung *et al.*
- b) United States Patent 5,405,773. Assay for motile facultative anaerobic pathogens. Fung *et al.*
- c) United States Patent 5,486,567. Enzymatic methods for accelerating fermentation. Fung.

Updated on December 1, 2019

Scientific Publications of

Daniel Y. C. Fung, M.S.P.H., Ph.D.

**Emeritus Professor (Fung's new KSU title) of Food Science and Animal Sciences and Industry
Kansas State University
Manhattan, Kansas 66506, U.S.A.
Email: dfung@k-state.edu**

1. Mah, R.A., D.Y.C. Fung and S.A. Morse. 1967. Nutritional requirements of *Staphylococcus aureus* S-6. *Appl. Microbiol.* 15:866-870.
2. Fung, D.Y.C. and A.A. Kraft. 1968. Microtiter method for the evaluation of viable cells in bacterial cultures. *Appl. Microbiol.* 16:1036-1039.
3. Fung, D.Y.C. and A.A. Kraft. 1968. Dye-diffusion test for semi-quantitative staphylocoagulase assay. *Appl. Microbiol.* 16:1608-1609.
4. Baldock, J.D., D.Y.C. Fung and H.W. Walker. 1968. A rapid technique for study of heat destruction of bacterial spores. *Appl. Microbiol.* 16:1627-1628.
5. Fung, D.Y.C. and W.S. LaGrange. 1969. Microtiter method for bacterial evaluation of milk. *J. Milk Food Technol.* 32:144-146.
6. Fung, D.Y.C. and A.A. Kraft. 1969. Rapid Evaluation of viable cell counts using the microtiter system and MPN technique. *J. Milk Food Technol.* 32:408-409.
7. Fung, D.Y.C. and A.A. Kraft. 1970. A rapid and simple method for the detection and isolation of *Salmonella* from mixed cultures and poultry products. *Poultry Science.* 49:46-54.
8. Fung, D.Y.C. and R.D. Miller. 1970. Rapid procedure for the detection of acid and gas production by bacterial cultures. *Appl. Microbiol.* 20:527-528.
9. Fung, D.Y.C. and J. Wagner. 1971. Capillary tube assay for detection of staphylococcal enterotoxins A, B, and C. *Appl. Microbiol.* 21:559-561.
10. Fung, D.Y.C. and R.D. Miller. 1972. Miniaturized techniques for IMViC tests. *J. Milk Food Technol.* 35:328-329.
11. Fung, D.Y.C. 1972. Experimental enterotoxin B production in fish protein concentrate. *J. Milk Food Technol.* 35:577-582.
12. Fung, D.Y.C. and P.A. Hartman. 1972. Rapid characterization of bacteria, with emphasis on *Staphylococcus aureus*. *Can. J. of Microbiol.* 18:1623-1627.
13. Ting, M.N. and D.Y.C. Fung. 1972. A chemically defined medium for growth and sporulation of *Clostridium perfringens*. *Appl. Microbiol.* 24:755-759.
14. VandenBosch, L.L., D.Y.C. Fung and M. Widomski. 1973. Optimum temperature for enterotoxin production by *Staphylococcus aureus* S-6 and 137 in liquid media. *Appl. Microbiol.* 25:498-500.
15. Fung, D.Y.C. and R.D. Miller. 1973. Effects of dyes on bacterial growth. *Appl. Microbiol.* 25:793-799.
16. Miller, R.D. and D.Y.C. Fung. 1973. Amino acid requirements for the production of enterotoxin B by *Staphylococcus aureus* S-6 in a chemically defined medium. *Appl. Microbiol.* 25:800-806.
17. Fung, D.Y.C. 1973. Polyvalent antiserum agar system for the detection of staphylococcal enterotoxins A, B, C, and/or E. *Appl. Microbiol.* 26:638-639.
18. Fung, D.Y.C. and D.T. Petrishko. 1973. Capillary tube catalase test. *Appl. Microbiol.* 26:631-632.
19. Fung, D.Y.C. 1973. Capillary agar tube system for the detection of staphylococcal enterotoxins in foods. *Staphylococci in Foods Conference Proceeding.* March 18-20, 1973. The Pennsylvania State University, University Park, PA. pp. 205-218.
20. Fung, D.Y.C., D.H. Steinberg, R.D. Miller, M.J. Kurantnick and T.F. Murphy. 1973. Thermal inactivation of staphylococcal enterotoxins B and C. *Appl. Microbiol.* 26:938-942.
21. Fung, D.Y.C. and P.A. Hartman. 1975. Miniaturized microbiological techniques for rapid characterization of bacteria. Heden, C.G., and T. Illeni, eds. *New Approaches to the Identification of Microorganisms.* John Wiley and Son, New York. Chapter 21.
22. Fung, D.Y.C. 1975. Miniaturisierte Mikrobiologische Methoden zur Charakterisierung von Bakterien. *Arch. Lebensmittelhygiene.* 26:18-20.
23. Fung, D.Y.C. 1975. Halbautomatisierte of techniken zur zahlung lebender bakterien und ein automatisiertes of farbeverfahren. *Arch. Lebensmittel- hygiene.* 26:27-29.
24. Culkin, K.A. and D.Y.C. Fung. 1975. Destruction of *Salmonella typhimurium* and *Escherichia coli* in microwave cooked soups. *J. Milk Food Technol.* 38:8-15.

Note a: The numbering system is for internal data retrieval and does not necessarily indicate chronological appearance of publications. Some papers are in various stages of the publication process.

Note b: Abstracts (more than 450) in professional meetings not included in this list.

Publication Numbers 1-41 were annotated under the University of North Carolina, Iowa State University, or Pennsylvania State University.

25. Fung, D.Y.C. and L.L. VandenBosch. 1975. Growth, repair and enterotoxigenesis of lyophilization-injured *Staphylococcus aureus* S-6. J. Milk Food Technol. 38:212-218.
26. Fung, D.Y.C. 1975. Evaluation of an automatic Gram staining machine. J. Milk Food Technol. 38:262-263.
27. Fung, D.Y.C., R. Donahue, J.P. Jensen, W.W. Ulmann, W.J. Hausler, Jr. and W.S. LaGrange. 1976. A collaborative study of the microtiter count method and standard plate count method on viable cell count of raw milk. J. Milk Food Technol. 39:24-26.
28. Fung, D.Y.C., C.A. Reichert and R.D. Medwid. 1976. Use of micro-slide technique to measure staphylococcal enterotoxin B. J. Milk Food Technol. 39:486-489.
29. Reichert, C.A. and D.Y.C. Fung. 1976. Thermal inactivation and subsequent reactivations of staphylococcal enterotoxin B in selected liquid foods. J. Milk Food Technol. 39:516-520.
30. Miller, R.D. and D.Y.C. Fung. 1976. The occurrence of cell-associated enterotoxin B in *Staphylococcus aureus*. Can. J. Microbiol. 22:1215-1221.
31. Klein, H. and D.Y.C. Fung. 1976. Identification and quantification of fecal coliform using violet red bile agar at elevated temperature. J. Milk Food Technol. 39:768-770.
32. Fung, D.Y.C. 1976. New methods for pathogens. American Meat Science Association Reciprocal Meat Conference Proceeding. 29:284-299.
33. Fung, D.Y.C. 1976. Miniaturized microbiological techniques. Second International Symposium on Rapid Methods and Automation Proceeding. Sept. 19-26, 1976, Cambridge University, Cambridge, England. pp. 169-172.
34. Fung, D.Y.C. 1976. Rapid Methods and Automation in Microbiology. p. 169. H.H. Johnson, S.W.B. Newsom, Ed. Learned Information Ltd., Oxford, UK.
35. Miller, R.D. and D.Y.C. Fung. 1977. Synthesis of enterotoxin B by non-growing *Staphylococcus aureus* 4916. Can. J. Microbiol. 23:369-377.
36. Fung, D.Y.C. and M. Neimeic. 1977. Acriflavine violet red bile agar for the isolation of *Klebsiella*. Lab Health Sci. 14:273-278.
37. Cox, N.A., F. McHan and D.Y.C. Fung. 1977. Commercially available mini-kits for the identification of *Enterobacteriaceae*: A review. J. Food Prot. 40:866-872.
38. McNulty, J., J. Petrell, D.Y.C. Fung and N. Moshenin. 1977. The effect of high pressure compact on microbial growth. J. Food Prot. 40:689-692.
39. Fung, D.Y.C., S. Taylor and J. Kahan. 1977. Effect of BHA and BHT on growth and toxigenesis of *Aspergillus flavus*. J. Food Safety. 1:39-51.
40. Dalmacio, I.F. and D.Y.C. Fung. 1977. Microbiology of high moisture corn treated with "cold flow" ammonia. Kalikasan, Philippines. J. Biology. 6:203-216.
41. Goldschmidt, M.C. and D.Y.C. Fung. 1978. New methods for microbiological food analysis. J. Food Prot. 41:201-219.

THE FOLLOWING ARTICLES WERE ANNOTATED UNDER KANSAS STATE UNIVERSITY.

42. Brazis, A.R., H. Behney, W.S. LaGrange and D.Y.C. Fung. 1978. Simplified techniques for viable counts of milk in Standard Methods for the Examination of Dairy Products, 14th Ed., American Public Health Assoc., Inc., Washington, D.C. Chapter 21.
43. Fung, D.Y.C. and H.M. Wehr. 1979. Rapid methods and automation for food microbiological analysis: Introductory Remarks. Food Technol. 32:53.
44. Goldschmidt, M.C. and D.Y.C. Fung. 1979. Automated and new instrumentation for microbiological analysis. Food Technol. 32:63-70.
45. Fung, D.Y.C., C.L. Kastner, M.C. Hunt, M.E. Dikeman and D. Kropf. 1980. Mesophilic and psychrotrophic populations on hot-boned and conventionally processed beef. J. Food Prot. 43:547-550.
46. Fung, D.Y.C., C.Y. Lee and C.L. Kastner. 1980. Adhesive tape method for estimation of microbial load on meat surfaces. J. Food Prot. 43:295-297.
47. Fung, D.Y.C. and F.E. Cunningham. 1980. Effects of microwave cooking on microorganisms in foods. J. Food Prot. 43:641-650.
48. Fung, D.Y.C. 1980. Teaching automation and rapid methods in food microbiology. J. Food Prot. 43:733-735.
49. Fung, D.Y.C., C.L. Kastner, C.Y. Lee, M.C. Hunt, M.E. Dikeman and D.H. Kropf. 1980. Recent developments in microbiological studies on hot-boned beef. C. C. Tsen, ed. Recent Advances in Food Sci. and Technol. Vol. II, p. 341-355.
50. Fung, D.Y.C., C.Y. Lee, C.L. Kastner, M.E. Dikeman, M.C. Hunt, D. Kropf and M. Lyon. 1980. Hot processing--potential for application in the beef processing industry. Study III; hot processed beef--microbiological characteristics. 1980. Kansas State University Cattlemen's Day Report.
51. Erickson, D.B., J.H. McCoy, J.B. Riley, D.S. Chung, P.G. Nason, D.M. Allen, M.E. Dikeman, D.Y.C. Fung, M.C. Hunt, C.L. Kastner and D.H. Kropf. 1980. Hot processing: economic feasibility of hot processing beef carcasses. Bulletin 639. Agricultural Experiment Station, Kansas State University, Manhattan, Kansas 66506.
52. Lahellec, C., D.Y.C. Fung, and F.E. Cunningham. 1981. Effects of sorbate and selected antioxidants on enterotoxigenic strains of *Staphylococcus aureus*. J. Food Prot. 44:531-534.
53. Fung, D.Y.C. and C.M. Lee. 1981. Double-tube anaerobic bacterial cultivation system. Food Science. 7:209-213.
54. Fung, D.Y.C., C.L. Kastner, C.Y. Lee, M.C. Hunt, M.E. Dikeman and D.H. Kropf. 1981. Initial chilling rate effects on bacterial growth on hot-boned beef. J. Food Prot. 44:539-544.
55. Fung, D.Y.C. and N.A. Cox. 1981. Rapid identification systems in the food industry: Present and future. J. Food Prot.

56. Cross, G.A. and D.Y.C. Fung. 1982. Microwave cooking and nutrition. *J. Environ. Health.* 44(4):188-193.
57. Cross, G.A. and D.Y.C. Fung. 1982. The effect of microwaves on nutrient value of foods. CRC Press. *Food Science and Nutrition.* 16:355-381.
58. Bassette, R., D.Y.C. Fung, H. Roberts and G. Ward. 1982. Quality of retail milk in Manhattan, Kansas. *J. Food Prot.* 45:135-138.
59. Fung, D.Y.C. 1982. Overview of developments in miniaturized microbiological techniques. In Tilton, R.C., ed. *Rapid Methods and Automation in Microbiology.* Amer. Soc. Microbiol., Washington, D.C. 187-188.
60. Lee, C.Y. and D.Y.C. Fung. 1982. Miniaturized methods and computer analysis in meat microbiology. In Tilton, R.C., Ed. *Rapid Methods and Automation in Microbiology.* Amer. Soc. Microbiol., Washington, D.C. 191-193.
61. Cox, N.A., J.S. Bailey, J.E. Thompson and D.Y.C. Fung. 1982. Adaptation of commercial systems for rapid identification of bacteria in foods. In Tilton, R.C., Ed. *Rapid Methods and Automation in Microbiology.* Amer. Soc. Microbiol., Washington, D.C. 194-198.
62. Lee, C.Y., D.Y.C. Fung and C.L. Kastner. 1982. Computer-assisted identification of bacteria on hot-boned and conventionally processed beef. *J. Food Science.* 47:363-367.
63. Wu, M.H. and D.Y.C. Fung. 1982. Prediction and characterization of normal and vat failed cottage cheese. *J. Food Science.* 47:418-422.
64. Fung, D.Y.C. 1982. Application fees at U.S. Universities. *Nat. Assoc. Colleges and Teachers of Agricult.* 26:13-14.
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