

Curriculum Vitae

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Research Interests:

Chemistry, biochemistry and nutrition of food components, Natural antioxidants, Phytochemicals and phytopharmaceuticals, Nutraceuticals and functional foods, Mechanisms of action of antioxidants at cellular and subcellular levels, Antinutritional factors in plant foods, Food and flavour chemistry, Protein preparations and biopeptides, Seafood processing and utilization of processing by-products, Nutraceutical and food lipids, Lipid biotechnology, Marine science research, Omega-3 fatty acids and seafoods, Lipid oxidation and its prevention, Process-induced chemical and biochemical changes in foods, Aquaculture.

Education:

1977 Ph.D. Physical Organic Chemistry, Department of Chemistry, McGill University, Montréal, Canada.

Thesis Title: *Solvent and Conformational Effects on Molecular Volumes*

1973 B.Sc. (Honours), Department of Chemistry, Shiraz (Pahlavi) University, Shiraz, Iran.

Project Title: *Synthesis of Tetracycline Analogs*

Experience:

2014-2016 Councillor, International Academy of Food Science and Technology

2014- Visiting Professor, Dalian Technical University, Dalian, China

2014- Advisor, Chinese Academy of Agricultural Sciences, Beijing, China

2012- Visiting Professor, Jiangnan University, Wuxi, China

2011- Honorary Professor, Chung Shan Medical University, Taichung, Taiwan

2010-2013 Visiting Professor, King Saud University, Riyadh, Saudi Arabia

2009- Chair Professor, Department of Food Science, National Chung Hsing University, Taichung, Taiwan

2009- Adjunct Professor, Graduate Studies and Nova Scotia Agricultural College, Dalhousi University, Halifax, NS, Canada

2000 Visiting Professor, Department of Chemistry, National University of Singapore, Singapore

1998- University Research Professor, Department of Biochemistry, Memorial University of Newfoundland, St. John's, NL, Canada.

1992- Professor, Department of Biochemistry, Memorial University of Newfoundland, St. John's, NL, Canada.

- 1996 Visiting Professor, Department of Systemic Botany, Aarhus University and International Food Science Centre, Aarhus, Denmark.
- 1996 Visiting Professor, Department of Food Science, Ochanomizu University by Invitation of Japan Society for Promotion of Science, Tokyo, Japan.
- 1994- Aquaculture Committee, Memorial University of Newfoundland, St. John's, NL, Canada.
- 1987-1992 Associate Professor, Department of Biochemistry, Memorial University of Newfoundland, St. John's, NL, Canada.
- 1984-1986 Adjunct Professor of Food Engineering, Department of Chemical Engineering and Applied Chemistry, University of Toronto, Toronto, ON, Canada.
- 1978-1984 Research Associate/Lecturer of Chemistry and Food Engineering, Departments of Chemistry as well as Chemical Engineering and Applied Chemistry, University of Toronto, Toronto, ON, Canada.
- 1976-1978 Postdoctoral Fellow, Department of Chemistry, McGill University, Montréal, QC, Canada.

Awards:

- 2014 International Life Science Institute, North America (ISLI North America) and Institute of Food Technologists; Babcock-Hart Award
- 2014 American Oil Chemists' Society, Stephen S. Chang Award
- 2014 American Oil Chemists' Society, Alton Bailey Award
- 2012 & 2013 Institute of Food Technologists, Nutraceuticals and Functional Foods Division, Outstanding Service and Achievement Award
- 2011 & 2013 Ranked 3rd by the Institute for Scientific Information (ISI) for total citations in Agricultural Science for the decade 2001-2011
- 2010 European Lipid Technology Award, Eurofed Lipid
- 2010 Elected Fellow, American Chemical Society
- 2008 Distinguished Service Award, Agricultural and Food Chemistry Division, American Chemical Society
- 2008 Elected Fellow, American Oil Chemists' Society
- 2008 Outstanding Division Member, Nutraceutical and Functional Food Division, Institute of Food Technologists

- 2007 Advancement of the Application of Agricultural and Food Chemistry Award, American Chemical Society
- 2007 Ranked 4th by the Institute for Scientific Information (ISI) for total citations in Nutrition and Agricultural Science for the decade of 1997-2007
- 2006 Ranked 7th by the Institute for Scientific Information (ISI) for total citations in Food, Nutrition and Agricultural Science for the decade of 1996-2006
- 2006 The Institute for Scientific Information (ISI) Most published author (1st) in the area of Food, Nutrition and Agricultural Science for the decade of 1996-2006
- 2006 Elected Fellow, International Academy of Food Science and Technology
- 2005 Stephen S. Chang Award, Institute of Food Technologists (IFT), awarded to a member of the IFT who has made significant contributions to lipid or flavor science.
- 2005 Elected Fellow, Institute of Food Technologists
- 2002 The Institute for Scientific Information (ISI) most highly cited Recognition Award (top 15) in the discipline of Agriculture, Plant and Animal Sciences for the decade 1991-2001
- 2002 Archer Daniels Midland Award, Protein and Co-product Division of American Oil Chemists' Society, recognizes outstanding papers that report original research in Chemistry/Nutrition and Engineering/Technology fields of protein and co-products, published in AOCS Press publications over the past year.
- 1998- University Research Professor, Memorial University of Newfoundland, St. John's, NL, awarded to those who have demonstrated a consistently high level of scholarship and whose research is of truly international stature.
- 1998 Elected Fellow, Royal Society of Chemistry (UK)
- 1998 Earl P. McFee Award, Atlantic Fisheries Technological Society, in recognition of his exemplary contributions in the area of seafood and the global impact of his research
- 1996 Elected Fellow, Chemical Institute of Canada
- 1996 William J. Eva Award, Canadian Institute of Food Science and Technology, for his contributions to Canadian food science and technology through outstanding research and service to the industry
- 1995-2002 Best Paper Award, AOCS for 1995, 1997, 1998, 1999 and 2002.
- 1994 Elected Fellow, Agricultural and Food Chemistry Division, American Chemical Society

- 1994 Platinum Award, American Chemical Society
- 1993 Elected Fellow, Canadian Institute of Food Science and Technology
- 1975&1976 T. Sterry Hunt Prize for Teaching Excellence, McGill University, Montréal, QC, Canada
- 1973-1976 Max Binz Scholarship, McGill University, Montréal, QC, Canada
- 1973-1978 Scholarship, Ministry of Science and Higher Education of Iran
- 1973 Gold Medal, Shiraz (Pahlavi) University, Shiraz, Iran
- 1970-1973 Scholarship, Shiraz (Pahlavi) University, Shiraz, Iran

Principal Offices Held in Scholarly Societies:

- 2014-2016 Member, International Academy of Food Science and Technology
- 2014 Past Chair, Nutraceuticals and Functional Foods Division of Institute of Food Technologists
- 2013 Chair, Nutraceuticals and Functional Foods Division of Institute of Food Technologists
- 2012-2013 Chair-elect, Nutraceuticals and Functional Food Division of Institute of Food Technologists
- 2008- Executive Committee and Founder of International Society for Nutraceuticals and Functional Foods (ISNFF)
- 2005-2007 Chair, Lipid Oxidation and Quality Division of the American Oil Chemists' Society
- 2004- Chair, Agricultural and Food Chemistry Division of the American Chemical Society
- 2003 Chair, United States Department of Agriculture – Agriculture Research Services review panel on Functional Foods and Phytochemicals
- 2001-2003 Chair, Functional Food and Nutraceutical Division of Institute of Food Technologists
- 2001-2003 Chair, Lipid Oxidation and Quality Division of the American Oil Chemists' Society
- 2001-2002 Chair, Agricultural and Food Chemistry Division of the American Chemical Society
- 2000-2008 Member, Standards Council of Canada
- 2000-2004 Member, Expert Committee on Plant Products, Agriculture and Agri-Food Canada

- 1999-2008 Member, Expert Advisory Panel, Health Canada, Standards of Evidence for Health Claims for Foods
- 1999-2000 Chair, American Chemical Society, Flavor Subdivision of Agricultural and Food Chemistry
- 1999-2000 Chair, American Oil Chemists' Society, Young Scientist Award Committee
- 1997-2000 Member, NSERC Strategic Committee on Biotechnology
- 1997-2000 Executive Committee Member, American Oil Chemists Society, Lipid Oxidation and Quality Division as well as Protein and Co-Product Division
- 1996-1998 President, Canadian Institute of Food Science and Technology, Newfoundland Section
1994- President and/or Executive Committee Member, Atlantic Fisheries Technology Society
- 1994-1995 President, Protein and Co-product Division, American Oil Chemists' Society
- 1992-1995 National Secretary, Canadian Institute of Food Science and Technology
- 1989-1992 National Education Committee Chairman, Canadian Institute of Food Science and Technology
- 1988-89 President, Newfoundland and Labrador, Canadian Institute of Food Science and Technology
- 1988 Chair, Conference in Newfoundland, Atlantic Fisheries Technology Society

Grant Review/Review Committees

- 2015 External evaluator for grant applications for Fondazione Cariplo Granting Agency, Italy
- 2014 External evaluator for grant applications for Coroatian Science Foundation.
- 2013 External evaluator of grant applications of National Science Centre of Poland
- 2012 External evaluator, Shanghai Jiao Tong University, P.R. China
- 2011 Expert advisor, Chile Functional Food evaluation for CREAS (Creation and Continuity Projects), Santiago, Chile
- 2010-2015 Expert Advisory Committee member, US Pharmacopeia, Food Ingredients
- 2009,11,12 Review Panel for the European Community (EC) grant applications
- 2006,08,12 Chair, CFI Review Panel for Nutrition as well as Infrastructure funds
- 2008 Reviewer, Life Sciences, Scientific Foundation of Ireland

- 2008- Reviewer, Danish Agency for Science
- 2008 Program Review, Network Center of Excellence (NCE), Hokaido University, Japan
- 2007 Reviewer, Food and Agricultural Organization of the United Nations (FAO)

Research Grants:

Since joining Memorial University in 1987, nearly \$10,000,000 has been obtained for research support.

Editorial Responsibilities:

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|----------------------|--|-----------|
| Editor-in-Chief: | <i>Journal of Functional Foods</i> | 2008- |
| Editor-in-Chief: | <i>Journal of Food Lipids</i> | 1993-2009 |
| Editor: | <i>Food Chemistry</i> | 2004- |
| Associate Editor | <i>Journal of Food Science</i> | 2008- |
| Editorial Board: | <i>Journal of Food Science</i> | 2003- |
| | <i>International Journal of Food Properties</i> | 2003 |
| | <i>Nutraceuticals and Food</i> | |
| | <i>Current Nutrition and Food Science</i> | 2004- |
| | <i>Inform</i> | 2005-2011 |
| | <i>Journal of Aquatic Food Product Technology</i> | 2009-2011 |
| | <i>Journal of Muscle Foods</i> | 1990-1992 |
| | <i>Journal of Food Bioscience</i> | 2013- |
| | <i>Journal of Food Science and Human Wellness</i> | 2013- |
| Advisory Board: | <i>Journal of Agricultural and Food Chemistry</i> | 2003- |
| | <i>Journal of Traditional and Complementary Medicine</i> | 2011- |
| Advisory Group: | CRC / Taylor and Francis Publishing Company | 1986- |
| Newsletter Editor: | Lipid Oxidation and Quality Division, American Oil Chemists' Society | 2005-2009 |
| Book Series Editor: | Nutraceutical Science and Technology, CRC Publishing Company | 2002- |
| Book Series Edirtor: | Functional Food Science and Technology, Wiley-Blackwell | 2008- |

Regularly reviewing papers for Canadian Inst. Food Sci. Technol. J. (now Food Research International), J. Food Sci., J. Agric. Food Chem., Food Quality, Food Chemistry, J. Food Biochem., J. Muscle Foods and at least 35 other journals.

Publications:**Life-time Summary:**

Peer-reviewed Journal Articles	Book Chapters and Conference Proceedings	Books	Patents
485	279	64	10

a) Peer-reviewed Journal Articles:

Google Scholar, accessed May 30, 2015

(h-index=87; 494 publications listed received 37,350 citations). Placed # 1 in Food Science.

(h-index since 2010= 72; 387 publications listed received 21,814 citations).

ISI Citation, accessed May 30, 2015

(h-index 64; 517 publications found; 16,153 citations) . Average citation per item, 31.24.

485. Alshikh, N., de Camargo, A.C., and Shahidi, F. 2015. Phenolics of selected lentile cultivars: Antioxidant activities and inhibition of low-density lipoprotein and DNA damage. *J. Functional Foods*. In press.
484. Chiou, Y-S., John, J.A., Ho, C-T., Pan, M-H., and Shahidi, F. 2015. Evaluation of chemopreventive effects in colitis-associated colon tumorigenesis and oral toxicity of the lipophylic epigallocatechin gallate-docosahexaenoic acid (EGCG-DHA) . *Food Res. Int.* Submitted.
483. Shahidi, F., and Ambigaipalan, P. 2015. Phenolics and polyphenolics in food, beverages and spices: Antioxidant activities and health effects - A review. *J. Functional Foods*. In press.
482. de Camargo, A.C., Regitano d'Arce, M.A.B., Gallo, C.R., and Shahidi, F. 2015. Gamma-irradiation induced changes in microbiological status, phenolic profile and antioxidant activity of peanut skin. *J. Functional Foods* 12: 129-143.
481. Shahidi, F. and Zhong, Y.J. 2015. Measurement of antioxidant activity. *J. Functional Foods*, In press..
480. Wang, M., Zhang, X., Zhong, Y.J., Perera, N., and Shahidi, F. 2015. Antiglycation activity of lipophilised epigallocatechin gallate (EGCG) derivatives, *Food Chem.* In press..
479. Ambigaipalan, P., Al-Khalifa, A.S., and Shahidi, F. 2015. Antioxidant and angiotensin I converting enzyme (ACE) inhibitory activities of date seed protein hydrolysate prepared using Alcalase, Flavourzyme and Thermolysin. *J. Functional Foods*, 14:133-143.
478. Shahidi, F. and Ambigaipalan, P. 2014. Novel functional food ingredients from marine sources. *Current Opinion Food Sci.* 2: 123-129.
477. Ambigaipalan, P., and Shahidi, F. 2015. Antioxidant potential of date (*Phoenix ducylifer* L.) seed protein hydrolysates in food and biological systems. *Food Biosci.* Submitted.
476. Yeo, J. and Shahidi, F. 2014. A critical evaluation of changes in the ratio of insoluble-bound to soluble phenolics on antioxidant activity of lentils during germination. *J. Agric. Food Chem.* 63:389-381.
475. de Camargo, A.C., Regitano, M.A.B., Telles Biasoto, A.C., and Shahidi, F. 2014. Low molecularweight phenolics of grape juice and winemaking byproducts: Antioxidant activities and inhibition of oxidation of human low density lipoprotein cholesterol and DNA strand breakage. *J. Agric. Food Chem.* 62: 12159-12171.

474. Sekhon-Loodu, S., Catali, A., Kuta, M., Wang, L., Shahidi, F. and Rupasinghe, H.P.V. 2014. Apple flavonols, omega-3 fatty acids rich fish oils lowers blood C-reactive protein in rats with hypercholesterolemic and acute inflammation. *Nutr. Res.* 34: 535-543.
473. de Camargo, A.C., Vidal, C.M.M., Canniatti, Boazaca, S.G., and Shahidi, F. 2014. Fortification of cookies with peanut skin: Effects on the composition, polyphenols, antioxidant properties and sensory quality. *J. Agric. Food Chem.* 62: 11228-11235.
472. Chiou, Y-S., Wu, J.C., Huang, O., Shahidi, F., Wang, Y-J., Ho, C-T., and Pan, M-H. 2014. Metabolic and colonic microbiota transformation may enhance the bioactivities of dietary polyphenols. *J. Functional Foods* 7: 3-25.
471. Orem, A., Yucesan, F.B., Orem, C., Akcan, B., Kural, B.V., Alasalvar, C., and Shahidi, F. 2013. Hazelnut-enriched diet improves cardiovascular risk biomarkers beyond lipid-lowering effect in hypercholesterolemic subjects. *J. Clin. Lipidol.* 7: 123-131.
470. Benjakul, S., Kittiphattanabawon, P., Shahidi, F. and Maqsood, S. 2013. Antioxidant activity and inhibitory activity of lead (*Leucaena leucocephala*) seed extracts against lipid oxidation in model systems. *J. Food Sci. Technol.* 19: 365-376.
469. Wang, J., and Shahidi, F. 2013. Acidolysis of *p*-coumaric acid with omega-3 oils and antioxidant activity of phenolipid products in *in vitro* and biological model systems. *J. Agric. Food Chem.* 62: 454-461.
468. Wang, J., and Shahidi, F. 2013. Antioxidant activity of monooleyl and dioleyl *p*-coumarates in *in vitro* and biological model systems. *Eur. J. Lipid Sci. Technol.* 116: 370-379.
467. Maqsood, S., Benjakul, S., and Shahidi, F. 2013. Emerging role of phenolic compounds as natural food additives in fish and fish products. *Crit. Rev. Food Sci. Nutr.* 53: 162-179.
466. Shahidi, F. and Chandrasekara, A. 2013. Millet grain phenolics and their role in disease risk reduction and health promotion. *J. Functional Foods* 5: 570-581.
465. Sekhon-loodu, S., Warnakulasuriya, S.N., Rupasinghe, H.P.V., and Shahidi, F. 2013. Antioxidant ability of fractionated apple peel phenolics to inhibit fish oil oxidation. *Food Chem.* 140:189-196.
464. Albishi, T., John, J.A., Al-Khalifa, A.S. and Shahidi, F. 2013. Antioxidant, anti-inflammatory and DNA scission inhibitory activities of phenolic compounds in selected onion and potato varieties. *J. Functional Foods* 5: 930-939.
463. Albishi, T., John, J.A., Al-Khalifa, A.S. and Shahidi, F. 2013. Phenolic content and antioxidant activities of selected potato varieties and their processing by-products. *J. Functional Foods* 5: 590-600.
462. Albishi, T., John, J.A., Al-Khalifa, A.S. and Shahidi, F. 2013. Antioxidative phenolic constituents of skins of onion varieties and their activities. *J. Functional Foods* 5: 1191-1203.
461. Tan, Z. and Shahidi, F. 2013. Antioxidant activity of phytosteryl phenolates in different model systems. *Food Chem.* 138:1220-1224.
460. Tan, Z. and Shahidi, F. 2013. Phytosteryl sinapates and vanillates: Chemoenzymatic synthesis and antioxidant activity assessment. *Food Chem.* 138:1438-1447.
459. Kittiphattanabawon, P., Benjakul, S., Visessanguan, W., and Shahidi, F. 2013. Inhibition of angiotensin converting enzyme, human LDL cholesterol and DNA oxidation by hydrolysates from blacktip shark gelatin. *LWT-Food Sci. Technol.* 51:177-182.
458. Zhong, Y. and Shahidi, F. 2012. Lipophilised epigallocatechin gallate (EGCG) derivatives and their antioxidant potential in food and biological systems. *Food Chem.* 131: 22- 30.
457. Tan, Z., and Shahidi, F. 2012. A novel chemoenzymatic synthesis of phytosteryl caffeates and assessment of their antioxidant activity. *Food Chem.* 133:1427-1434.
456. Tan, Z., Shahidi, F., Le, K. and Moghadassian, M. 2012. Enzymatic synthesis of phytosteryl docosahexaenoates and evaluation of their cholesterol lowering effect in Apo-E-deficient mice.

- Food Chem.* 134: 2097-2104.
455. Zhong, Y., Chiou, Y-S., Pan, M-H., and Shahidi, F. 2012. Anti-inflammatory activity of lipophilic epigallocatechin gallate (EGCG) derivatives in LPS-stimulated murine macrophages. *Food Chem.* 134: 742-748.
454. Kittiphattanabawon, P., Benjakul, S., Visessanguan, W., and Shahidi, F. 2012. Use of papaya latex enzymes for the production of gelatin hydrolysate from blacktip shark skin with antioxidant activity and its potential in food model systems. *Food Chem.* 135: 1118-1136.
453. Kittiphattanabawon, P., Benjakul, S., Visessanguan, W., and Shahidi, F. 2012. Cryoprotective effect of gelatin hydrolysate from blacktip shark skin on surimi subjected to different freeze-thaw cycles. *LWT-Food Sci. Technol.* 47: 437-442.
452. Klompong, V., Benjakul, S., Kantachote, D., and Shahidi, F. 2012. Use of protein hydrolysate from yellow stripe travelly (*Selaroides leptolepis*) as microbial media. *Food Bioprocess Technol.* 5: 1317-1327.
451. Kittiphattanabawon, P., Benjakul, S., Visessanguan, W., and Shahidi, F. 2012. Effect of extraction temperature on functional properties and antioxidative activities of gelatin from shark skin. *Food Bioprocess Technol.* 5: 2646-2654.
450. Al-Nouri, D.M., Al-Khlaifa, A.S., and Shahidi, F. 2012. Long-term supplementation of dietary omega-6/omega-3 ratios alters bone marrow fatty acid and biomarkers of bone metabolism in growing rabbits. *J. Functional Foods* 4:584-593.
449. Zhong, Y., Chiou, Y.S., Pan, M.H. and Shahidi, F. 2012. Anti-inflammatory activity of lipophilic epigallocatechin gallate (EGCG) derivatives in LPS-stimulated marine macrophages. *Food Chem.* 134; 742-748.
448. Shahidi, F. 2012. Nutraceuticals, functional foods and dietary supplements in health and disease. *J. Food Drug Anal.* 20: 226-230.
447. Amarowicz, R., Synowiecki, J. and Shahidi, F. 2012. Chemical composition of shells from red (*Strongylocentrotus franciscanus*) and green (*Strongylocentrotus droebachiensis*) sea urchins. *Food Chem.* 133: 723-727.
446. Alvarez-Parrilla, E., de la Rosa, L.A., Amarowicz, R. and Shahidi, F. 2012. Protective effect of fresh and processed Jalapeno and Serrano peppers against food lipid and human LDL cholesterol oxidation. *Food Chem.* 133: 827-834.
445. Tan, Z., and Shahidi, F. 2012. A novel method to chemoenzymatic synthesis of phytosteryl caffeates and evaluation of their antioxidant activity. *Food Chem.* 133: 1423-1434.
444. Zhong, Y., Chiou, Y-S., Pan, M-H., Ho, C-T. and Shahidi, F. 2011. Protective effects of epigallocatechin gallate (EGCG) derivatives on azoxymethane-induced colonic tumorigenesis in mice. *J. Functional Foods* 4,: 323-330.
443. Chandrasekara, A., Naczek, M. and Shahidi, F. 2011. Effect of processing on the antioxidant activity of millet grains. *Food Chem.* 133: 1-9.
442. Zhong, Y. and Shahidi, F. 2011. Antioxidant behavior in bulk oil: limitations of polar paradox theory. *J. Agric. Food Chem.* 59: 3499-3504.
441. Naczek, M., Townsend, M., Zadzernowski, R., and Shahidi, F. 2011. Protein-binding potential of phenolics of mangosteen fruit (*Garcinia mangostana*). *Food Chem.* 128: 292-298.
440. Zhong, Y., Ma, C-M., and Shahidi, F. 2011. Antioxidant and antiviral activities of lipophilic epigallocatechin gallate (EGCG) derivatives. *J. Functional Foods* 4: 87-93.
439. Tan, Z., and Shahidi, F. 2011. Chemoenzymatic synthesis of phytosteryl ferulates and evaluation of their antioxidant activity. *J. Agric. Food Chem.* 59:12375-12383.
438. Tan, Z., and Shahidi, F. 2011. Optimization of enzymatic synthesis of phytosteryl caprylates using response surface methodology. *J. Am. Oil Chem. Soc.* 89: 657-666.

437. Chandrasekara, A., and Shahidi, F. 2011. Bioactivities and antiradical properties of millet grains and hulls. *J. Agric. Food Chem.* 59:9563-9571.
436. Zhong, Y., and Shahidi, F. 2011. Lipophilized epigallocatechin gallate (EGCG) derivatives as novel antioxidants. *J. Agric. Food Chem.* 59: 6526-6533.
435. Chandrasekara, N., and Shahidi, F. 2011. Antioxidative potential of cashew phenolics in food and biological model systems as affected by roasting. *Food Chem.* 129: 1388-1396.
434. Chandrasekara, A. and Shahidi, F. 2011. Inhibitory activities of soluble and bound millet seed phenolics on free radicals and reactive oxygen species. *J. Agric. Food Chem.* 59:428- 436.
433. Alvarez-Perilla, E., de la Rosa, L.A., Amarowicz, R. and Shahidi, F. 2011. Antioxidant activity of fresh and processed Jalapeno and Serrano peppers. *J. Agric. Food Chem.* 59: 152-159.
432. de la Rosa, L.A., Alvarez-Perilla, E., and Shahidi, F. 2011. Phenolic compounds and antioxidant activity of kernels and shells of Mexican Pecan (*Carya illinoensis*). *J. Agric. Food Chem.* 59:3499-3504.
431. Chandrasekara, A. and Shahidi, F. 2011. Antiproliferative potential and DNA scission inhibitory activity of phenolics from whole millet grains. *J. Functional Foods* 3: 159-170.
430. Wang, J. and Shahidi, F. 2011. Effect of enzymatic randomization on positional distribution and stability of seal blubber and menhaden oils. *J. Agric. Food Chem.* 59: 4232-4237.
429. Chandrasekara, N. and Shahidi, F. 2011. Effect of roasting on Phenolic content and antioxidant activities of whole cashew nuts, kernels and testa. *J. Agric. Food Chem.* 59: 5006-5014.
428. Chandrasekara, N., Shahidi, F. 2011. Oxidative stability of cashew oils from raw and roasted nuts. *J. Am. Oil Chem. Soc.* 88: 1197-1202.
427. Shahidi, F. and Chandrasekara, A. 2011. Inhibitory activities of soluble and bound millet seed phenolics on free radicals and reactive oxygen species. *J. Agric. Food Chem.* 59: 428-436.
426. Shahidi, F. and Zhong, Y. 2011. Revisiting the polar paradox theory: A critical overview. *J. Agric. Food Chem.* 59: 3499-3504.
425. Chandrasekara, A. and Shahidi, F. 2011. Determination of antioxidant activity in free and hydrolysed fractions of millet grains and characterization of their Phenolic profiles by HPLC-DAD MSn. *J. Functional Foods* 3: 144-158.
424. Nolinanon, S., Benjakul, S., Kishimura, H., and Shahidi, F. 2011. Functionalities and antioxidant properties of protein hydrolysates from the muscle of ornate threadfin bream and treated with pepsin from skipjack tuna. *Food Chem.* 124: 1354-1364.
423. Shahidi, F. and Zhong, Y. 2010. Novel antioxidants in food quality preservation and health promotion. *Eur. J. Lipid Sci. Technol.* 112: 930-940.
422. Shahidi, F. and Zhong, Y. 2010. Lipid oxidation and improving the oxidative stability. *Chem. Soc. Rev.* 39(11): 4067-4079.
421. Shahidi, F. and Chandrasekara, A. 2010. Hydroxycinnamates and their in vitro and in vivo antioxidant activities. *Phytochem. Rev.* 9: 147-160.
420. Wang, J., Suarez, E., Kralovec, J., and Shahidi, F. 2010. Effect of chemical randomization on positional distribution of omega-3 oil triacylglycerols. *J. Agric. Food Chem.* 58:8842-8847
419. Chandrasekara, A. and Shahidi, F. 2010. The content and contribution of insoluble bound phenolics to the antioxidant capacity of millets. *J. Agric. Food Chem.* 58: 6706-6714
418. Kittiphattanabawon, P., Benjakul, S., Visessanguan, W., Kishimura, H. and Shahidi, F. 2010. Isolation and characterization of collagen from the skin of brown banded bamboo shark (*Chiloscyllium punctatum*). *Food Chem.* 119: 1519-1526.
417. Kittiphattanabawon, P., Benjakul, S., Visessanguan, W. and Shahidi, F. 2010. Isolation and Characterization of Collagen from the Cartilages of Brownbanded Bamboo Shark (*Chiloscyllium punctatum*) and Blacktip Shark (*Carcharhinus limbatus*). *LWT-Food Sci. Technol.* 43: 792-800.

416. Kittiphattanabawon, P., Benjakul, S., Visessanguan, W. and Shahidi, F. 2010. Comparative study of the characteristics of gelatine from the skins of brown banded bamboo shark and blacktip shark as affected by extraction conditions. *Food Hydrocolloids* 24:164-171. 411.
415. Shahidi, F. and Chandrasekara, A. 2010. Hydroxycinnamates and their *in vitro* and *in vivo* antioxidant activities. *Phytochem. Rev.* 9: 147-170.
414. Zhu, Q., Liang, C-P., Cheng, K-W., Peng, X., Lo, C-Y., Shahidi, F., Chen, F. and Ho, C-T. 2009. Trapping effects of green and black tea extracts on peroxidation-driven carbonyl substances of seal blubber oil. *J. Agric. Food Chem.* 57: 1065-1069.
413. Li, S, Pan, M-H., Lo, C-Y., Tan, D., Wang, Y., Shahidi, F. and Ho, C-T. 2009. Chemistry and health effects of polymethoxyflavones and hydroxylated polymethoxyflavones. *J. Functional Foods* 1: 2-12.
412. Kittiphattanabawon, P., Benjakul, S., Wisessanguan, W. and Shahidi, F. 2009. Isolation and preparation of acid and pepsin soluble collagen from the skin of blacktip shark (*Carcharhinus limbatus*). *Eur. Food Res. Technol.* 230:475-483.
411. Huber, G.M., Rupasinghe, H.P.V. and Shahidi, F. 2009. Inhibition of oxidation of omega-3 polyunsaturated fatty acids and fish oil by quercetin glycosides. *Food Chem.* 117: 290-295.
410. Hoffman, A., and Shahidi, F. 2009. Paclitaxel and other taxanes in hazelnut. *J. Functional Foods* 1:33-37.
409. Li, S., Pan, M-H., Lo, C-Y., Tan, D., Wang, Y., Shahidi, F., and Ho, C-T., 2009. Chemistry and health effects of polymethoxyflavones and hydroxylated polymethoxyflavones. *J. Functional Foods* 1:2-12.
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11. Shahidi, F. 1998. *Seal Fishery and Food Product Development*. ScienceTech Publishing Co. St. John's, NL.
10. Shahidi, F. and Cadwallader, K., Editors, 1997. *Flavor and Lipid Chemistry of Seafoods*. American Chemical Society, Washington, DC.
9. Shahidi, F., Editor. 1997. *Antinutrients and Phytochemicals in Foods*. ACS Symposium Series 662, American Chemical Society, Washington, DC.
8. Shahidi, F., Editor. 1997. *Natural Antioxidants: Chemistry, Health Effects and Applications*. American Oil Chemists' Society Press, Champaign, IL.
7. Shahidi, F., Jones, Y. and Kitts, D.D., Editors. 1997. *Seafood Safety and Processing Biotechnology*. Technomic Publishing Co., Inc., Lancaster and Basel.
6. Shahidi, F. and Naczki, M. 1995. *Food Phenolics*. Technomic Publishing Co., Inc., Lancaster and Basel.
5. Sikorski, Z.E., Pan, B.S. and Shahidi, F., Editors. 1994. *Seafood Proteins*. Chapman and Hall Publishing Co., New York, NY.
4. Shahidi, F., Editor. 1994. *Flavour of Meat and Meat Products*. Blackie Academic and Professional/Chapman and Hall Publishing Co., Glasgow.
3. Shahidi, F. and Botta, J.R., Editors. 1994. *Seafoods: Chemistry, Processing Technology and Quality*. Blackie Academic and Professional/Chapman and Hall Publishing Co., Glasgow.

2. Shahidi, F., Editor. 1990. *Canola and Rapeseed: Production, Chemistry, Nutrition and Processing Technology*. Van Nostrand Reinhold Publishing Co., New York, NY.
1. Teranishi, R., Buttery, R.G. and Shahidi, F., Editors. 1989. *Flavor Chemistry: Trends and Developments*. ACS Symposium Series 388. American Chemical Society, Washington, DC. 2nd print, 1991.

d) Patents:

10. Shahidi, F., and Zhong, Y. 2010. Fatty Acid Derivatives of Catechins and Methods of their Use. EU Patent Application, Provisional Patent Filed, April 2010.
9. Shahidi, F., and Zhong, Y. 2010. Fatty Acid Derivatives of Catechins and Methods of their Use. US Patent Application, Provisional Patent Filed, April 2010. 61/322,004.
8. Shahidi, F. and Pegg, R.B. 1998. Powdered Cooked Cured-Meat Pigment which is a non-nitrite meat preservative. Canadian Patent PCT/CA 91/00377, filed.
7. Shahidi, F. and Pegg, R.B. 1995. *Process for preparing a cooked cured-meat pigment*. European Patent 0,554,283,B1, issued 8/30/95.
6. Shahidi, F. and Pegg, R.B. 1995. *Edible muscle food products containing stabilized cooked cured-meat pigment*. US Patent 5,443,852, issued 8/22/95.
5. Shahidi, F. and Pegg, R.B. 1995. *Stabilized cooked cured-meat pigment*. US Patent 5,425,956, issued 6/20/95.
4. Shahidi, F. and Pegg, R. B. 1993. *Powdered cooked cured meat pigment which is a non-nitrite meat preservative*. US Patent 5,230,915, issued 2/27/93.
3. Shahidi, F. 1990. *Preparation of detoxified oilseed protein concentrates*. US patent application.
2. Rubin, L.J., Diosady, L.L., Shahidi, F. and Wood, D.F. 1988. *Meat curing system for simulating producing nitrite cured colour and flavour*. Canadian Patent 1,242,108.
1. Rubin, L.J., Diosady, L.L., Shahidi, F. and Wood, D.F. 1985. *Meat curing compositions and method of use*. US Patent 4, 559, 234.

Conference Organization:

Life-time Summary

Conference Organizer	Conference Co-Organizer	Symposia Organizer	Symposia Co-Organizer	Short Course Organizer	Conference Chair	Symposia Chair	Member of Conference Organizing Committee
6	14	>100*	>50*	30	17	>100*	>20*

* Records not kept for all conference organization so exact numbers can not be given

Partial Listing:

- 2015 Co-organizer of symposia in AOCS, ACS, Pacifichem 2015, and ISNFF 2015
- 2014 Principle Co-organizer of 22 of the 27 symposia and 3 plenary sessions for the International Society for Nutraceuticals and Functional Foods, Istanbul, Turkey. In addition, Co-organised symposia at the IFT (New Orleans, LA), AOCS (San Antonio, TX) and ACS (San Francisco) as well as IUFOST (Montreal, QC).

- 2012 & 2013 Principal Co-organizer of 2012 International Society for Nutraceuticals and Functional Foods (ISNFF), including 27 symposia, Kona, Hawaii
- 2012 Organizer, Prec-conference short course on Omega-3 Oils and Antioxidants in Action, Kona, Hawaii
- 2012 Organizer, Symposium on Functional Food Ingredients, IUFoST meeting in Igaszu Falls, Brazil
- 2012 Co-organizer of 2012 International Flavor Conference, Porto Heli, Greece
- 2012 Organizer of 2012 ISNFF short course on Nutraceuticals, Functional Foods and Dietary Supplements, Porto Heli, Greece
- 2012 Co-organizer, ACS symposium on Metabolism and Bioavailability of Bioactives, San Diego, CA
- 2011 Principal co-organizer of 2011 ISNFF Conference, including 30 symposia, Sapporo, Japan
- 2011 Co-organizer, AOCS symposium on Antioxidants and Oxidation Control, Cincinnati, OH
- 2011 Co-organizer, ACS symposium on Tree Nuts, Anaheim, CA
- 2010 Principal co-organizer of 2010 ISNFF Conference, including 16 symposia, Bali, Indonesia
- 2010 Organizer, Pre-conference short course on Nutraceutical Ingredients, Bali, Indonesia
- 2010 Co-organizer of two symposia in Pacificchem Conference, Honolulu, HI
- 2010 Organizer (Scientific), Atlantic Fisheries Technology Conference, St. John's, NL, Canada
- 2010 Organizer, Pre-conference on Marine Nutraceuticals, ISNFF, St. John's, NL, Canada
- 2010 Organizer of four symposia in American Chemical Society (San Francisco), Institute of Food Technologists (Chicago, IL) and American Oil Chemists' Society (Phoenix, AZ)
- 2009 Organizer of four for American Chemical Society (Washington, DC), Institute of Food Technologists (Anaheim, CA) and American Oil Chemist' Society (Orlando, FL)
- 2009 Co-organizer of the 12th International Flavor Conference, Skiathos, Greece

- 2009 Organizer of an International Forum on Nutraceuticals and Functional Foods, Skiathos, Greece
- 2008- Principia co-organizer of the Meeting of the International Society for Nutraceuticals and Functional Foods., including 17 symposia, Taichung, Taiwan
- 2008- Organizer of a symposium at the American Oil Chemists' Society, Seattle, WA
- 2008- Organizer of a symposium at the Institute of Food Technologists, New Orleans, LA
- 2007 Organizer of 5 symposia at Institute of Food Technologist, Chicago, IL
- 2007 Organizer of one symposium at the American Oil Chemists' Society, Quebec, QC
- 2007- Organizer of one symposium at the American Chemical Society, Boston, MA
- 2006 Organizer of 16 symposia and co-organizer of the 7th International Conference and Exhibition for Nutraceuticals and Functional Foods, Reno, NV
- 2005 Organizer of 18 symposia and co-organizer of the 6th International Conference and Exhibition for Nutraceuticals and Functional Foods, Anaheim, CA
- 2005 Organizer of a symposium at Pacificchem Conference, Honolulu, HI
- 2004 Organizer of 6 symposia in the American Chemical Society (Anaheim, CA and Philadelphia, PA), American Oil Chemists' Society Cincinnati, OH), and Institute of Food Technologist (Las Vegas, NV)
- 2004 Co-organizer, 5th International Conference and Exhibition on Nutraceuticals and Functional Foods (18 symposia), San Francisco, CA
- 2003 Organizer of 7 symposia in the American Chemical Society (New York, NY), American Oil Chemists' Society (Kansas City, MO), and Institute of Food Technologist (Chicago, IL)
- 2003 Co-organizer of the 4th International Conference and Exhibition on Nutraceuticals and Functional Foods, Las Vegas, NV
- 1987-2002 Organizer of many conferences and symposia in Canada and around the world.

Presentations (parcially updated for last 10 years) :

Life-time Summary

Plenary and Keynote Lectures	Invited Lectures	Presentations
55	121	269

a) **Plenary and Keynote Lectures:**

- Keynote lectures unless otherwise marked with (*) for plenary lectures
- 55.* Shahidi, F. 2014. Hydrolysates from seafoods and their processing byproducts. The 2nd East Asian Fish Technologist Association (EAFTA), Shanghai Ocean University, Shanghai, China, November 6- 8.
 - 54.* Shahidi, F. 2014. Food bioactive components: The science, the regulations, and the tunnel vision in the interpretation of research outcomes. Istanbul, Turkey, October 14-17.
 - 53.* Shahidi, F. 2014. Health Potential of Omega-3s: Facts and Falacies. Benefiq 2014. International Rendevou on Health Ingredients. Quebec City, September 23-25.
 - 52.* Shahidi, F. 2014. Bioactive compounds and functional food ingredeients in health: new developments and controversies. IUFoST meeting, Montreal, QC, Canada, Aug 17-21
 - 51.* Shahidi, F. 2014. Novel nutraceuticals and functional food components in health and dsease. 8th International Symposium of Food Science (China). Chengdu, China, July 26-27.
 - 50.* Shahidi, F. 2014. Bioactives from aquatic species and their processing byproducts. 2014 International Conference on Seafood Processing and Safety. National Engineering Research Center of Seafood, Dalian Polytechnic University, Dalian, China, July 17-19.
 - 49.* Shahidi, F. 2014. Functional Foods: An Update. 1er Congreso Internacional de Alimentos - Funcionales Y Nutraceuticos. Monterrey, Mexico, June 11-13.
 - 48.* Shahidi, F., 2014. Novel nutraceuticals ans functional food ingredients in Disease risk reduction. Second International Congress on Resaerch and Innovation in Food Engineering, Science and Techilogy -IICTA 2014. Madellin.Columbia, May 28-30.
 - 47*. Shahidi, F. 2014. Magic elixirs: Lipids, modified lipids and antioxidants. 105th AOCS Meeting and Expo, San Antonio, TX, May 4-7.
 - 46.* Shahidi, F. 2013. Oxidative processes and antioxidants, Taipei, Taiwan, November 5-9.
 45. Shahidi, F. 2013. How to successfully publish your rearsch work and minimize rejection. International Symposium of Food Science and Human Wellness. Guangzhou and Hong Kong, China, August 12-16.
 - 44.* Shahidi, F. 2013. How to add value to processing by-products from aquatic species. International Symposium of Food Science and Human Wellness. Guangzhou and Hong Kong, China, August 12-16.
 43. Shahidi, F. 2013. Omega-3 oils: Novel products, facts and contrversies. Institute of Food Techilogists. Luncheon Speaker for Nutraceuticals and Functional Foods Division. Chicago, IL, July 13-16.
 - 42.* Shahidi, F. 2013. Omega-3 oils as nutraceuticals and functional food ingredients: Novel products, facts and controversies. Food Innovation Asia Conference 2013, Bangkok, Thailand, June 13-14.
 41. Shahidi, F. 2013. Lipids and modification effects on stability and bioactivity. 104th AOCS Annual Meeting and Exhibition, Montreal, QC, Canada, April 28-May 1.
 40. Shahidi, F. 2013. Lipids and modified lipids in food, nutrition and health. 10th International Conference on Food Science and Technology. Wuxi, China. May 30-31.
 39. Shahidi, F. 2012. Oil and phytochemicals from small fruit seeds. Food Innova II, Hangzhou, China, Dec 2012.
 38. Shahidi, F. 2012. Joining of bioactives enhances their beneficial health effects. Kona, HI. Dec 2012
 37. Shahidi, F. 2011. Nutraceuticals and Functional Foods: Their Chemistry amd Role in Health Protection. 26th National Congress of the Italian Chemical Society. Lecce, Italy. September 11-16.

36. Shahidi, F. 2011. Nutrition concerns and recommendations in Canada. Forum on Nutrition and Health, Taichung, Taiwan, June 3-5.
35. Shahidi, F. 2011. Nutraceuticals and functional foods in focus. Forum on Nutrition and Health, Taichung, Taiwan, June 3-5.
34. Shahidi, F. 2011. Nutraceuticals, functional foods and dietary supplements in health and disease. International Conference on Food Factors. November 20-24.
33. Shahidi, F. 2010. Novel antioxidants in food quality preservation and health. Eurofed Lipid, Munich, Germany, November 21-24.
32. Shahidi, F. 2007. Food phenolics, antioxidants and health. International Symposium and Workshop on Functional Foods and Nutraceuticals. Guangzhou, China. March 12 and 13.
31. Shahidi, F. 2007. Nutraceuticals and functional foods in health promotion and disease risk reduction. FiAsia-China, Shanghai, China, March 15-17.
30. Shahidi, F. 2006. Antioxidants: Impact on Food Quality and Human Health. Presented at the 20th Brazilian Congress of Food Science and Technology, Brazil.
29. Shahidi, F. 2006. Functional Foods: An international perspective. Presented at the 20th Brazilian Congress of Food Science and Technology, Brazil.
28. Shahidi, F. 2006. Measurement of antioxidants. Presented at the Latin American Congress on Fats and Oils. Buenos Aires, Argentina.
27. Shahidi, F. 2004. Photochemicals in cereals, pulses and nuts. Presented at the Second International Phytochemicals Symposium. South Korea.
26. Shahidi, F. 2004. Soybean as a multiple source of biomolecules in food and health products. Presented at the Fourth International Soybean Processing and Utilization Conference. Foz do Iguasu, Brazil.
25. Shahidi, F. 2003. Marine oils and bioactive compounds as nutraceuticals and functional food ingredients: Current status and future trends. Presented at the First Joint Trans Atlantic Fisheries Technology Conference. Reykjavik, Iceland.
24. Shahidi, F. 2003. Food phenolics: chemistry and health effects. Presented at the International Workshop in Tokushima on the Potential Health Effects of Dietary Polyphenols. Tokushima, Japan.
23. Shahidi, F. 2003. Marine oils: their chemistry and role in health promotion. Presented at the International Joint Meeting on Food Factors and Free Radicals in Health and Disease. Kyoto, Japan.
22. Shahidi, F. 2003. Functional foods: Their role in health promotion and disease prevention. 12th international Union of Food Science and Technology. Chicago, IL, July 17-20.
- 21.* Shahidi, F. 2003. Nutraceuticals and functional foods in health promotion and disease prevention. Third World Congress on Medicinal and Aromatic Plants for Human Welfare. Chiang Mai, Thailand, Feb. 3-7.
- 20.* Shahidi, F. 2002. Nutraceutical lipids and lipid nutraceuticals. Presented at the 5th International Congress on Essential Fatty Acids and Eicosanoids. Taipai, Taiwan.
- 19.* Shahidi, F. 2002. Nutraceuticals and bioactives from seafood by-products. Presented at the Advances in Seafood By-products Conference. Anchorage, AK.
- 18.* Shahidi, F. 2001. Phytochemicals in oilseeds. Presented at the Third International Phytochemical Conferences, Los Angeles, CA.
- 17.* Shahidi, F. 2001. Marine oils and their application in functional foods and nutraceuticals. Presented at the Int. Food Congress. South Korea.
16. Shahidi, F. 2000. Nutraceuticals 2000 Conference: Understanding, Production, Process and Business Aspects of Nutraceuticals. St. John's, NF, March 6 and 7

15. Shahidi, F. 1999. Oilseeds as a source of natural antioxidants. 2nd International Conference on Food Factors: Chemistry and Health Effects. Kyoto, Japan, December 12-17.
14. Shahidi, F. 1999. Food Application of Marine Lipids, Atlantic Fisheries Technological Conference, Newbern, NC, November 10-14.
13. Shahidi, F. 1999. Plant antioxidants as functional food ingredients. 10th World Congress of Food Science and Technology, Sydney, Australia, October 3-8.
12. Shahidi, F. 1999. Quality preservation of seafoods and marine lipids. 8th Asian Congress of Nitrite. Seoul, South Korea, August 29-September 2, 1999. Shahidi, F. Plant-based bioactives. Canadian Institute of Food Science and Technology Conference, Kelowna, BC, June 6-9.
11. Shahidi, F. Plant-based bioactives. Canadian Institute of Food Science and Technology Conference, Kelowna, BC, June 6-9.
10. Shahidi, F. 1995. Stability of fats and oils. Presented at the Sixth Latin American Oil Chemists' Society Meeting and Exhibition on Fats and Oils Processing. September 25-28, Campinas, Brazil.
9. Shahidi, F. 1995. Discoveries from the sea: current and future food applications of chitin and chitosans. Presented as a keynote lecture at the Scientific Workshop on Chitin/ Chitosans. April 17-19, North Carolina State University, Raleigh, NC, sponsored by the International Commission on Natural Health Products in Cooperation with the American ChitoScience Society.
8. Shahidi, F. 1995. Plant-derived natural antioxidants. Presented at the Second International Conference on the Role of Research on New Product Development. February 28-March 3, Karachi, Pakistan.
7. Shahidi, F. 1995. Novel Products from the sea. Presented at the Second International Conference on the Role of Research on New Product Development. February 28-March 3, Karachi, Pakistan.
6. Shahidi, F. and Wanasundara, U.N. 1995. A novel edible marine oil and its stabilization. Presented in International Chemical Congress of Pacific Basin Societies (PACIFICHEM) Meeting. December 17-22, Honolulu, HI.
5. Shahidi, F., Wanasundara, U.N. and Amarowicz, R. 1995. Control of oxidation of marine oils by natural antioxidants. Presented in International Chemical Congress of Pacific Basin Societies (PACIFICHEM) Meeting. December 17-22, Honolulu, HI
4. Shahidi, F. 1994. Potential benefits and quality characteristics of carcass components of harp seal (*Phoca groenlandica*). Presented at the International Council for the Exploration of the Sea. 1994 Annual Science Conference (Eighty-Second Statutory Meeting). September 22-27, St. John's, NL.
3. Shahidi, F. 1994. Protein concentrates from underutilized aquatic species. Presented at the Eighth International Flavor Conference. July 6-8, Cos Island, Greece.
2. Shahidi, F. 1994. Utilization of underutilized species and marine processing by-products. Presented at the symposium on New Developments in Seafood Science and Technology. May 11-14, Vancouver, BC.
1. Shahidi, F. 1993. Usage of marine underutilized species and processing by-products. The First International Conference on the Impact of Food Research on New Product Development. January 24-26, Karachi, Pakistan.

b) Invited Lectures:

121. Shahidi, F. 2015. Stability and stabilization of omega-3 oils and foods. American Oil Chemists' Society. Orlando, FL, May 3-6.

120. Shahidi, F. 2014. Phenolics as antioxidants in food and natural health products: Fundamentals, limitations and applications. Presented at the Annual meeting and exhibition of the International Society for Nutraceuticals and Functional Foods (ISNFF), Istanbul, Turkey, October 14-17.
119. Shahidi, F. 2014. Authentication and adulteration of edible oils. 248th American Chemical Society National Meeting and Exhibition. San Francisco, CA, August 10-14.
118. Shahidi, F. 2014. Nutraceuticals and functional foods in action: Food and health application. Inner Mongolia University. Hohhot, July 20-24.
117. Shahidi, F. 2014. Oxidation processes, role of antioxidants and legal issues. Annual Meeting and Food Expo of the Institute of Food Technologists (IFT 2014), New Orleans, LA, June 21-24
116. Shahidi, F., 2014. Nutraceuticals and functional foods: Chemistry and health. Bogota University, Bogota, Colombia. May 26.
115. Shahidi, F. 2014. Factors affecting the stability and stabilization of edible oils. 105th AOCS Meeting and Expo, San Antonio, TX. May 4-7.
114. Shahidi, F. 2013. Natural antioxidants: Maximizing effectiveness for shelflife extension. Clean Label Conference, Oak Brook, IL, October 29-30.
113. Shahidi, F. 2013. Antioxidants: Fundamentals, food applications and health effects. Symposium on Functional Foods and Nutraceuticals. Tubitak, Gebze, Turkey, September 13-14.
112. Shahidi, F. 2013. Lipophilic polyphenols and their activities. 246 American Chemical Society National Meeting and Exhibition. Indianapolis, IN, September 8-12.
111. Shahidi, F. 2013. Omega-3 oils: Chemistry and cardioprotection. 246 American Chemical Society National Meeting and Exhibition. Indianapolis, IN, September 8-12.
110. Shahidi, F. 2013. Bioactives from Marine resources, Hat Yai, Thailand, June 2013
109. Shahidi, F. 2013. Novel antioxidants in food and biological systems. Korean Society for Food Science and Technology (KoSFoST), Cheonan, Korea, August 2013
108. Shahidi, F. 2013. Omega 3 Oils: Chemistry, Products and Controversies. Institute of Food Technologists' Nutraceuticals and Functional Foods Luncheon Speaker, July 109. Shahidi, F. 2013. Antioxidants and bioactives in health and nutrition, Bangkok, Thailand, June 2013.
107. Shahidi, F. 2013. Lipids and Modified Lipids and their stability characteristics. American Oil Chemists' Society, Montreal, Canada, April 28-May 1.
- 102-6. Shahidi, F. 2013. A series of lecture in 5 universities in Taiwan.
101. Shahidi, F. 2012. Maximizing the benefits of food bioactive ingredients and processing by-products. 16th World Congress of Food Science and Technology, Foz de Iguacu, Brazil. August 5-9.
100. Shahidi, F. 2012. Functional foods, nutraceuticals and medicinals: Bridging the barriers. 16th World Congress of Food Science and Technology, Foz de Iguacu, Brazil. August 5-9.
99. Shahidi, F. 2012. How to prepare your work and publish it successfully. International Symposium Series, Kasetsart University, Bangkok, Thailand. July 24-27.
98. Shahidi, F. 2012. Omega-3 oils as functional food ingredients and nutraceuticals. International Symposium Series, Kasetsart University, Bangkok, Thailand. July 24-27.
97. Shahidi, F. 2012. Marine bioactives from aquatic species and their processing discards. International Symposium Series, Kasetsart University, Bangkok, Thailand. July 24-27.
96. Shahidi, F. 2012. Antioxidant phenolics and their role in health promotion and disease risk reduction. International Symposium Series, Kasetsart University, Bangkok, Thailand. July 24-27.
95. Shahidi, F. 2011. Novel nutraceuticals and functional food ingredients. Food Biosciences: Promises & Challenges in the Future. Daegu, Korea. June 8-10.
94. Tan, Z. and Shahidi, F. 2010. Enzymatic synthesis of phytosterol esters with omega-3 PUFA from marine sources. Atlantic Fisheries Technology Conference. September 7-10. St. John's,

- NL.
93. Chandrasekara, A. and Shahidi, F. 2010. Antioxidant and antiproliferative activities of millet phenolics. International Chemical Congress of Pacific Basin Societies (Pacifichem 2010). Honolulu, HI, December 15-20.
 92. Shahidi, F., Zhong, Y., and Tan, Z. 2010. Food bioactives and enhancement of their beneficial health effects by structure modification. International Chemical congress of Pacific Basin Societies (Pacifichem 2010), Honolulu, HI. December 15-20.
 91. Shahidi, F. and Chandrasekara, A. 2010. Antioxidant phenolics in cereals. International Chemical Congress of Pacific Basin Societies (Pacifichem 2010). Honolulu, HI. December 15-20.
 90. Wang, J. and Shahidi, F. 2010. Effect of enzymatic randomization on positional distribution and stability of omega-3 oil triacylglycerols. Atlantic Fisheries Technology Conference. September 7-10. St. John's, NL.
 89. Zhong, Y. and Shahidi, F. 2010. Chemistry and health benefits of marine oils and their novel omega-3 derivatives. Pre-conference to Atlantic Fisheries Technology Conference. September 7-10. St. John's, NL.
 88. Shahidi, F. 2010. Seal blubber oil and seal-based products. Pre-conference to Atlantic Fisheries Technology Conference. September 7-10. St. John's, NL.
 87. Chandrasekara, A. and Shahidi, F. 2010. Millet phenolics as scavengers of reactive oxygen species. 15th World Congress of Food Science and Technology, IUFoST. Cape Town, South Africa, August 22-26.
 86. Shahidi, F. 2010. Nutraceuticals and functional foods in focus: Health promotion and disease risk reduction. 15th World Congress of Food Science and Technology, IUFoST. Cape Town, South Africa, August 22-26.
 85. Shahidi, F. 2010. Phenolics and Bioactives of fruit vinegars. American Chemical Society Meeting, San Francisco, CA. March 20-25.
 84. Shahidi, F. 2010. Omega-3 oils and novel products in food, health promotion and health care cost reduction. International Forum and Short Course on Nutraceuticals and Functional Foods, Ghent, Belgium. June 17 and 18.
 83. Shahidi, F. 2010. Dietary phenolic antioxidants and health: Novel modified products and unexpected results. International Forum and Short Course on Nutraceuticals and Functional Foods, Ghent, Belgium. June 17 and 18.
 82. Shahidi, F. and Pegg, R. B. 2008. Natural antioxidants and their effects in elderly. Canadian Federation of Biological Societies 52nd Scientific Meeting, Winnipeg, MA. June 7-10.
 81. Shahidi, F. 2008. Phenolic and Polyphenolics in Food Preservation and Health Position. 14th Meeting of the International Union of Food Science and Technology. Shanghai, PR China, October 19-23.
 80. Shahidi, F. 2008. Bioactives in plant materials as affected by fermentation during vinegar production. 236th American Chemical Society – National Meeting. Philadelphia, PA, August 17-21.
 79. Shahidi, F. 2008. Flavor of muscle foods as affected by their lipid components and processing. 236th American Chemical Society Meeting. Philadelphia, PA, August 17-21.
 78. Shahidi, F. 2008. Specialty and structured lipids and their stability characteristics. 236th American Chemical Society Meeting. Philadelphia, PA, August 17-21.
 77. Shahidi, F. 2008. Omega-3 fatty acids: Chemistry and health effects. Institute of Food Technologists Annual Meeting and Expo. New Orleans, LA, June 28-July 2.
 76. Shahidi, F. and Pegg, R.B. 2008. Natural antioxidants and antioxidant supplements in health

- promotion and disease reduction. Canadian Federation of Biological Sciences Meeting. Winnipeg, MB, June 17-20.
75. Shahidi, F. 2008. Nutraceuticals and specialty lipids: the 3 omegas. 99th Annual Meeting and Expo of the Oil Chemists' Society. Seattle, WA, May 18-21.
 74. Shahidi, F. 2008. Antioxidants: Why they are good for you. Presented at the First Newfoundland Nutritional Genomic Symposia. Health Science Centre, Memorial University of Newfoundland, January 31.
 73. Shahidi, F. 2005. Antioxidants and evaluation of lipid oxidation and phenolics in foods. Second international Congress on Antioxidants Test Methods. Orlando, FL.
 72. Shahidi, F. 2004. Phenolic antioxidants in extracts of food and natural health products. Presented at the First International Congress on Antioxidant Test Methods. Orlando, FL.
 71. Shahidi, F. 2003. Importance of non-triacylglycerols to flavor quality of edible oils. 226th National Meeting of the American Chemical Society. New York, NY, September 7-11.
 70. Shahidi, F. 2003. The need for detection of the total amount of various antioxidants in food samples. Panel member Session F9. Institute of Food Technologists. Chicago, IL, July 12-16.
 69. Shahidi, F. 2003. Analysis and properties of natural antioxidants. Institute of Food Technologists. Chicago, IL, July 12-16.
 68. Shahidi, F. 2003. Marine oils in health and nutrition. American Oil Chemists' Society. Kansas City, MO, May 5-8.
 67. Shahidi, F. 2003. Soy isoflavones and saponins. Practical short course on soyfoods: Ingredients, preparations and utilization. American oil Chemists' Society, Kansas City, MO, May 4.
 66. Shahidi, F. and Senanayake, S.P.J.N. 2001. Seal blubber oil and its long-chain polyunsaturated fatty acids: Processing technologies and application. Presented at the Japanese Society of Fisheries Science. Tokohama, Japan.
 65. Shahidi, F. 2000. Phytochemicals in oilseeds. Presented at the Third International Phytochemical Conference. Pomona, CA.
 64. Shahidi, F. 2000. Metabolism and uptake of dietary carotenoids by Arctic char (*Salvelinus alpinus*). 91st American Oil Chemists' Society Meeting. San Diego, CA, April 25-28.
 63. Shahidi, F. 2000. Antioxidants from Oleaginous seeds. 219th American Chemical Society Meeting, San Francisco, CA, March 26-30.
 62. Shahidi, F. 2000. Marine oils as affected by processing of their Quality preservation by natural antioxidants: An overview. 219th American Chemical Society Meeting. San Francisco, CA, March 26-30.
 61. Shahidi, F. 2000. Plant Phytochemicals. Short course on Functional Foods and Nutraceuticals. College Station, TX, February 20-24.
 60. Shahidi, F. 1999. Effect of dietary carotenoids and lipid levels on the pigmentation of Arctic charr. 10th World Congress of Food Science and Technology, Sydney, Australia, October 3-8.
 59. Shahidi, F. 1999. Plant phytochemicals and natural antioxidants. Short course at the University of Hong Kong, Hong Kong, September 28-30.
 58. Shahidi, F. 1999. Nutraceuticals Marine Sources. Short course at the University of Hong Kong, Hong Kong, September 28-30.
 57. Shahidi, F. and Khan, A. 1999. Autoxidation and photooxidation of borage oil as affected by its minor components. 90th American Oil Chemists' Society, Annual Meeting and Expo, Orlando, FL, May 9-12.
 56. Shahidi, F. Plant-derived antioxidants. Pre-conference workshop on Herbs and Botanicals. Canadian Institute of Food Science and Technology Conference, Kelowna, BC. June 5.

55. Shahidi, F. 1999. Research on Plant Products. Presentation to the Expert Committee on Plant Products of the Agriculture and Agri-Food Canada, Summerland, BC, June 3-4.
54. Shahidi, F. 1999. Polyphenols and flavonoids: chemistry, characteristics and antioxidant activities. Experimental Biology 99, Washington, DC, April 17-21.
53. Shahidi, F. 1999. Seal blubber oil and its nutraceutical products. 217th American Chemical Society National Meeting, Anaheim, CA, March 21-25.
52. Shahidi, F. 1998. Food Phytochemicals: Composition and Analysis. Institute of Food Technologists, Atlanta, GA, Abstract 4-4, June 20-24.
51. Shahidi, F. 1998. Selected headspace aldehydes as markers of lipid oxidation in foods. American Chemical Society, Boston, MA, August 21-25.
50. Shahidi, F. 1997. Seal meat, oil and carcass components: Potential and problems for product development (keynote presentation). International Conference and Exhibition on Sealing. St. John's, NF, November 25-27.
49. Shahidi, F. and Wanasundara, P.K.J.P.D. 1997. Effect of acylation on flax protein functionality. Fifth Chemical Congress of North America. November 11-15, Cancun, Mexico.
48. Shahidi, F. 1997. Indicators for evaluation of lipid oxidation and off-flavor development in food. *The 9th International Flavor Conference*. July 1-4, Limnos, Greece.
47. Shahidi, F. 1997. Lipid-derived flavor of muscle foods. Annual Meeting of the Institute of Food Technologists. June 14-18, Orlando, FL.
46. Shahidi, F. 1997. Functional seafood lipids and protein. Annual Meeting of the American Chemical Society, March 28 - April 2, San Francisco, CA.
45. Shahidi, F., Abou-Gharbia, H.A., Amarowicz, R. and Naczki, M. 1996. Phenolics of unprocessed and processed sesame seed oils. To be presented at Groupe Polyphenols, Eighteenth International Conference on Polyphenols. July 15-18, Bordeaux, France.
44. Shahidi, F. and Wanasundara, U.N. 1995. Oxidation of marine oils and its prevention. World Congress of Fats and Oils. October 1-5, The Hague, The Netherlands.
43. Shahidi, F. 1995. Glucosinolates in cruciferae oilseeds. Presented at the Two-Hundredth and Tenth American Chemical Society Meeting. August 20-24, Chicago, IL.
42. Shahidi, F. 1995. Functional proteins from underutilized fish species. Presented at the Ninth World Congress of Food Science and Technology (IUFoST). July 29-August 4, Budapest, Hungary.
41. Shahidi, F. 1995. Antioxidants from Oilseeds. Presented in the Symposium on "The Role of Nutraceuticals in the Canadian Diet" at the Thirty-Eighth Annual Conference of the Canadian Institute of Food Science and Technology. July 7-11, Halifax, NS.
40. Shahidi, F. Wanasundara, U.N. and Amarowicz, R. 1995. Nutritional aspects of marine lipids and their stabilization by natural antioxidants. Presented in International Chemical Congress of Pacific Basin Societies (PACIFICHEM) Meeting. December 17-22, Honolulu, HI.
39. Shahidi, F. 1994. Mariculture of cod (*Gadus morhua*). Presented at the International Council for the Exploration of the Sea. 1994 Annual Science Conference (Eighty-Second Statutory Meeting). September 22-27, St. John's, NF.
38. Shahidi, F. 1994. Utilization of marine processing discards and underutilized species. Presented at the International Council for the Explorations of the Sea. 1994 Annual Science Conference (Eighty-Second Statutory Meeting). September 22-27, St. John's, NF.
37. Shahidi, F. 1994. Stability and stabilization of canola oil. Presented at the Oils and Fats International Congress 1994. September 5-8, Kuala Lumpur, Malaysia.
36. Synowiecki, J., Han, X.-Q. and Shahidi, F. 1994. Application of chitin-immobilized proteolytic enzymes in food processing operations. Presented at the International Chitin/Chitosan

- Conference. August 14-18, Gdynia, Poland.
35. Shahidi, F., Wanasundara, U. and Amarowicz, R. 1994. Isolation and partial characterization of oilseed phenolics and evaluation of their antioxidant activity. Presented at the Eighth International Flavor Conference. July 6-8, Cos Island, Greece.
 34. Shahidi, F. and Amarowicz, R. 1994. Chromatographic separation of individual tea catechins and evaluation of their antioxidant activity. Presented at the Seventeenth International Conference of Groupe Polyphenols. May 22-27, Palma de Mallorca, Spain.
 33. Shahidi, F. and Wanasundara, W.M.U.N. 1994. Antioxidant activity of canola phenolics. Abstract L7 Page 28, Polyphenols Actualities No. 11 (May), Presented at the Seventeenth International Conference of Groupe Polyphenols. May 22-27, Palma de Mallorca, Spain.
 32. Shahidi, F. 1994. Natural antioxidants: Protein co-products and otherwise. Presented at the Eighty-Fifth American Oil Chemists' Society Annual Meeting. May 8-12, Atlanta, GA.
 31. Shahidi, F. and Dunajski, E. 1993. Some quality characteristics of farmed cod. Third joint meeting of Atlantic Fisheries Technology and Tropical and Subtropical Fisheries Conference. Aug. 29-Sept. 1, Williamsburg, VA.
 30. Shahidi, F. 1993. Process-induced chemical changes in canola glucosinolates. The Two-Hundredth and Sixth ACS National Meeting. August 22-27, Chicago, IL.
 29. Shahidi, F., Onodenaloro, A.C. and Synowiecki, J. 1993. Heat-induced changes of sulfhydryl groups of muscle foods. The Two-Hundredth and Sixth ACS National Meeting. August 22-27, Chicago, IL.
 28. Shahidi, F. 1993. Further utilization of seafood processing discards. The Eighty-Fourth American Oil Chemists' Society Annual Meeting. April 25-29, Anaheim, CA. Inform 4 (4): 517.
 27. Shahidi, F. 1993. Canola Proteins. The Eighty-Fourth American Oil Chemists' Society Annual Meeting. April 25-29, Anaheim, CA. Inform 4(4): 492.
 26. Shahidi, F. 1993. Current status of research on whole carcass of harp seal (*Phoca groenlandica*). Annual meeting of the Canadian Sealers Association. St. John's, NF, March 25-26.
 25. Shahidi, F., Pegg, R.B. and Sen, N. 1993. Novel nitrite-free processed meats. The First International Conference on the Impact of Food Research on New Product Development. January 24-26, Karachi, Pakistan.
 24. Shahidi, F. 1992. Processed meats, poultry and seafoods. Canadian Institute of Food Science and Technology Meeting. May 31-June 3, Ottawa, ON. Presentation to Meat, Poultry and Seafood Interest Group.
 23. Shahidi, F. 1992. Current and novel methods for stability testing of canola oil. The Twentieth ISF World Congress and Eighty-Third AOAC Annual Meeting. May 10-14, Toronto, ON.
 22. Shahidi, F., Naczki, M. and Myhara, R.M. 1992. Extraction of galactosides from legume and oilseed meals. International Food Legume Research Conference II. April 12-16, Cairo, Egypt.
 21. Shahidi, F. 1992. Full utilization of the seal carcass. Lecture to government, industry and academic representatives. Newfoundland Department of Fisheries. March 12, St. John's, NL.
 20. Shahidi, F. 1992. Status and potential for better utilization of fisheries discards in Canada. Aquatech. '92. March 1-3, Halifax, NS.
 19. Shahidi, F. and Synowiecki, J. 1991. Quality and compositional characteristics of Newfoundland shellfish processing discards. The Fifth International Conference on Chitin and Chitosan. October 17-20, Princeton, N.J.
 18. Shahidi, F. 1991. Nutrients of fishery by-products and their potential use in feed and compost formations. Fishery By-product Composting Conference. October 21-23, Madison, WI.
 17. Shahidi, F. 1991. Seafood processing by-products. The Eighth World Congress of Food Science and Technology. September 29-October 4, Toronto, ON.

16. Shahidi, F. 1991. Assessment of lipid oxidation and off-flavour development in meats. The Eighth World Congress of Food Science and Technology. September 29-October 4. Toronto, ON.
15. Shahidi, F. 1991. Nutritional Value of Seal Products and Preparation of Value-added Products Thereof as well as Underutilized and Unutilized Fish Species in Newfoundland Waters. A series of presentations to Industry, Government and Academia Representatives in several locations in Singapore, Taiwan and Hong Kong, June 1991 (by invitation from the Government of Newfoundland and Labrador as a delegation member to East Asia).
14. Shahidi, F. 1991. Prospects for sealing industries in Canada and recent research developments. A series of presentations to Industry, Government and Academia representatives in several locations in Tokyo, Japan, March 1991 (by Invitation from the Canadian Government as a delegation member to Japan).
13. Shahidi, F. 1991. Phenolic compounds of Brassica oilseeds. The Fourth Chemical Congress of North America. August 25-30, New York, NY.
12. Shahidi, F., Wanasundara, P.K.J.P.D., and Hong, C. 1991. Antioxidant activity of phenolic compounds in meat model systems. The Fourth Chemical Congress of North America. August 25-30, New York, NY.
11. Shahidi, F. 1991. Prevention of lipid oxidation in muscle foods by nitrite and nitrite-free compositions. The Fourth Chemical Congress of North America. August 25-30, New York, NY.
10. Shahidi, F. 1991. Effect of ammoniation on the quality of solvent-extracted rapeseed products. The Eighth International Rapeseed Congress. July 9-11, Saskatoon, SK.
9. Shahidi, F. 1991. Quality of Seal Meat and Seal-Based Products. Annual Convention of Canadian Sealers. February 3, Twillingate, NF.
8. Shahidi, F. 1991. Pigmentation and depigmentation of Arctic char. Arctic Char Research Workshop. March 12, St. John's, NF.
7. Shahidi, F. and Naczki, M. 1990. Effect of processing on quality enhancement of rapeseed with particular reference to Hu You 9 Chinese variety. China International Rapeseed Conference. April 24-May 2, Shanghai, P.R. China.
6. Naczki, M. and Shahidi, F. 1989. Chemical composition and chitin content of crustacean offal. Seafood Biotechnology workshop. August 31-Sept. 1, St. John's, NF.
5. Shahidi, F. 1989. Processing of cruciferae oilseeds: Benefits and drawbacks of alkanol-ammonia extraction. Fifth International Conference of Engineering and Food. May 29-June 3, Cologne, Germany.
4. Shahidi, F. 1988. Elimination of antinutritional factors from canola. Presented at the Third Chemical Congress of North America. June 5-11, Toronto, ON.
3. Shahidi, F. 1988. Flavour of cooked meats. Third Chemical Congress of North America. June 5-11, Toronto, ON.
2. Shahidi, F., Naczki, M., Rubin, L.J. and Diosady, L.L. 1987. The alkanol-ammonia-water/ hexane treatment of canola - An overview. The Seventh International Rapeseed Congress. May 11-14, Poznan, Poland.
1. Shahidi, F. 1984. Alternative meat-curing systems. Presentation to the Industry-Government Committee on Nitrites and Nitrosamines. Ottawa, ON.

c) Conference Presentation:

269. de Camardo, A.C., Regitano-d'Arce, M.A.B., Gallo, C.R., and Shahidi, F. 2015. Gamma irradiation effects on phenolic profile and antioxidant activity of peanut skin. 12th International Conference on Engineering and Food (ICEF12). Quebec City, June 14-18.
268. Kiritsakis, A., Iorio, E.L., Shahidi, F., Kiritsakis, K., and Gerassopoulos, D. 2014. Presented at the annual conference and exhibition of the International Society for Nutraceuticals and Functional Foods (ISNFF), Istanbul, Turkey, October 14-17.
267. John, J.A., Al-Khalifa, A.S., and Shahidi, F. 2014. Phenolic compounds and antioxidant activity of seeds and leaves of date palm. International Union of Food Science and Technology Meeting, Montreal, QC. August 17-21.
266. Li, Q., and Shahidi, F. 2014. Compositional characteristics and oxidative stability of selected oils as affected by their minor components. Annual Meeting of the Nutrition Society of Canada, St. John's, NL, June 5-7.
265. Perera, N., Zhong, Y. and Shahidi, F. 2014. Omega-3 and other ester derivatives of epigallocatechin gallate (EGCG) and epigallocatechin (EGC): Preparation and Bioactivities. Annual meeting of the Nutrition Society of Canada, St. John's, NL, June 5-7.
264. Li, Q. and Shahidi, F. Oxidative stability of selected fruit seed oils. 104th AOCS Meeting and Expo, San Antonio, TX, May 4-7.
263. Brown, N., John, J.A., Al-Khalifa, A.S., and Shahidi, F. 2013. Polyphenols and antioxidant potential of mint leaves. International Conference and Exhibition of Nutraceuticals and Functional Foods. Taoyuan, Taiwan, November 5-9.
262. Chandrasekara, A. and Shahidi, F. 2012. Millets as functional food components in preventing noncommunicable diseases. 44th Asia Pacific Academic Consortium for Public Health, Colombo, Sri Lanka. October 13-18.
261. Chandrasekara, A. and Shahidi, F. 2011. Millet polyphenols as natural antioxidants in food and biological systems, 102nd AOCS annual meeting & Expo, Cincinnati, OH. May 1-4.
260. Chandrasekara, A. and Shahidi, F. 2011. Antiproliferative and DNA scission inhibitory activities of decorticated millets, ACS 241, Anaheim, CA. March 27-31.
259. Wang, J. and Shahidi, F. 2011. Effect of enzymatic randomization on positional distribution and stability of marine omega-3 oils. Institute of Food Technologists Annual Meeting and Food Expo. New Orleans, LA. June 11-14.
258. Moghadasian, M.H., Tan, Z., Le, K., Zhao, Z., Nicholson, T., Goh, C., Moghadasian, P., Askarian, F. and Shahidi, F. 2011. New formulations of plant sterols improve cardiovascular health factors in apo E-KO mice. Federation of American Societies for Experimental Biology (FASEB) Summer Research Conferences: Ciliate Molecular Biology, Crete, Greece, July 10 -15.
257. Al-Nouri, D.M., Al-Khalifa, A.S. and Shahidi, F. 2011. Long-term supplementation with different dietary omega-6/ omega-3 ratios alters bone marrow fatty acid profile and biomarkers of bone formation and resorption in growing rabbits. International Conference and Exhibition on Nutraceuticals and Functional Foods, Sapporo, Japan, November 14-17.
256. Shahidi, F., Al-Khalifa, A.S., Albishi, T. and John, J.A. 2011. Phenolic antioxidants in potato and onion peels. International Conference and Exhibition on Nutraceuticals and Functional Foods, Sapporo, Japan, November 14-17.
255. Tan, Z., and Shahidi, F. 2010. Enzymatic synthesis of novel phytosterol caffeates and their antioxidant activity. 101th AOCS Annual Meeting & Expo, Phoenix, AZ. May 16-19.

254. Naczki, M., Cramer-Byng, M., Zadernowski, R., Marangoni, G. and Shahidi, F. 2010. International Chemical Congress of Pacific Basin Societies (Pacifichem 2010). Honolulu, HI. December 15-20.
253. Tan, Z., and Shahidi, F. A novel enzymatic method for synthesis of phytosteryl ferulates and evaluation of their antioxidant activity. 2010 IFT Annual Meeting & Expo, Chicago, IL, July 17 - 20, 2010.
252. Tan, Z., and Shahidi, F. 2010. A novel enzymatic method for synthesis of phytosteryl ferulates and evaluation of their antioxidant activity. IFT Annual Meeting & Expo, Chicago, IL, July 17 - 20.
251. Zhong, Y., Pan, M-H. and Shahidi, F. 2009. Antioxidant and anti-inflammatory activities of EGCG (*Epigallocatechin gallate*) derivatives. IFT Annual Meeting and Food Expo, Anaheim, CA, June 6-9.
250. Zhong, Y. and Shahidi, F. 2009. Fish in a tea pot: Do catechin-omega-3 PUFA esters offer additional benefits? International Conference and Exhibition on Nutraceuticals and Functional Foods (ISNFF), San Francisco, CA. October 31-November 4.
249. Shahidi, F. 2009. The fats of life: Omega-3 oils in health and disease. Pre-conference on Omega-3 and Beyond: Fundamentals, Applications and Health. International Conference and Exhibition on Nutraceuticals and Functional Foods (ISNFF), San Francisco, CA. October 31-November 4.
248. Naczki, M., Cranmer, -Byng, M., Loewen, A., Shahidi, F. and Zadernowski, R. 2009. Radical scavenging activity of phenolic acids as affected by their interaction with proteins. International Conference and Exhibition on Nutraceuticals and Functional Foods (ISNFF), San Francisco, CA. October 31-November 4.
247. Shahidi, F., Zhong, Y., and Tan, Z. 2009. Novel lipids and antioxidant systems. 100th AOCS Annual Meeting & Expo, Orlando, FL, May 3-6.
246. Shahidi, F., Chandrasekara, A., John, J.A., Zhong, Y. and Pegg, R.B. 2008. Control of oxidation of cooked nitrite-free meats with novel ingredients. 54th International Congress of Meat Science and Technology (ICoMST 2008), Cape Town, South Africa, August 10-15.
245. Naczki, M., Johansen, K., Shahidi, F., Marangoni, G., Zadernowski, R. 2008. First Annual Meeting of the International Society for Functional Foods and Nutraceuticals. Taichung, Taiwan, November 3-7.
244. Zhong, Y. and Shahidi, F. 2008. Antioxidant activity of esters of epigallocatechin gallate (EGCG). 14th World Congress of Food Science & Technology, Shanghai, China, October 19-23.
243. Tan, Z. and Shahidi, F. 2008. Optimization of Enzymatic Synthesis of Phytosterol Esters Using Caprylic Acid and Response Surface Methodology. 14th World Congress of Food Science & Technology. Shanghai, China, October 19-23.
242. Shahidi, F., Chandrasekara, A., John, J.A., Zhong, Y. and Pegg, R.B. 2008. Control of oxidation of cooked nitrite-free meats with novel ingredients. 54th International Conference of Meat Science and Technology Meeting. Cape Town, South Africa, August 10-15.
241. Yasmin, A., Rupasinghe, H.P.V., and Shahidi, F. 2008. Characterization of antioxidant properties of dihydrochalcones. Institute of Food Technologists – Annual Meeting and Food Expo. New Orleans, LA, June 28-July 2.
240. Zhong, Y. and Shahidi, F. 2008. Antioxidant activity of epigallocatechin gallate (EGCG) fatty acid esters. IFT Annual Meeting 2008, IFT Annual Meeting – Food Expo. New Orleans, LA, June 28-July 2.
239. Hamam, F., Shahidi, F. and Zhong, Y. 2007. High-Laurate Canola Oil in Production of Structured Lipids. 12th International Rapeseed Conference, Wuhan, China, March 2.

238. Naczk, M., Shahidi, F., Zhong, Y. and Zadernowski, R. 2007. Inhibition of lipoxygenase activity by canola hull phenolic extracts. 12th International Rapeseed Conference, Wuhan, China. March 26-30.
237. Shahidi, F., Cumby, N. and Zhong, Y. 2007. Canola protein hydrolyzates. Presented at the 12th International Rapeseed Conference, Waha, China, March 26-30.
236. Hamam, F. and Shahidi, F. 2006. Synthesis of structured lipids containing medium-chain and omega 3 fatty acids. American Chemical Society Meeting and Exposition. Atlanta, GA.
235. Zhong, Y., Khan, M.A. and Shahidi, F. 2006. Antioxidant Properties of Fresh and Processed Sea Cucumber (*Cucumaria frondosa*). Worldnutra 2006. International Conference and Exhibition on Nutraceuticals and Functional Foods. Reno, NV, November 5-8.
234. Zhong, Y., Lall, S.P. and Shahidi, F. 2006. Effect of oxidized dietary lipid on muscle and liver quality of juvenile Atlantic cod (*Gadus morhua*) and protective role of vitamin E. IFT Annual Meeting 2006. IFT Annual Meeting + FOOD EXPO. Orlando, FL, June 24-28.
233. Madhujith, T. and Shahidi, F. 2006. Inhibition of oxidation of human low density lipoprotein (LDL) using pearled barley. Presented at the Institute of Food Technologists' Conference & Food Expo, Orlando, FL, June 24-28.
232. Madhujith, T. and Shahidi, F. 2006. Antioxidant potential of pearled barley and prevention of *in vitro* oxidation of human LDL. Presented at the Annual Meeting and Exposition of American Chemical Society, Atlanta, GA, March 26-30.
231. Madhujith, T. and Shahidi, F. 2006. Antioxidant potential of barley. Presented at the Aldrich Interdisciplinary Conference, Memorial University of Newfoundland, NL, Canada, March 4-5.
230. Madhujith, T., Shahidi, F. and Izydorczyk, M. 2005. Antioxidant potential of pearled barley using photochemiluminescence. Presented at the Institute of Food Technologists Conference & FoodExpo, New Orleans, LA.
229. Hamam, F., and Shahidi, F. 2005. Synthesis of structured lipids containing medium-chain and omega 3 fatty acids. 20th Annual Meeting Canadian Section of American Oil Chemists' Society/Saskatoon/Canada".
228. Zhong, Y., Lall, Santosh P. and Shahidi, Fereidoon. 2005. Effect of oxidized dietary lipid and vitamin E supplementation on growth, muscle and liver quality of Atlantic cod. AquaNet V: The fifth Annual Scientific Conference and Annual General Meeting of Aquanet. Victoria, BC, October 18-21.
227. Zhong, Y., Lall, Santosh P. and Shahidi, Fereidoon. 2005. Effect of oxidized dietary lipid and vitamin E supplementation on muscle and liver quality of Atlantic cod. The Canadian Section of the AOCS (CAOCS): 20th Annual CAOCS Meeting. Saskatoon, SK, October 2-4.
226. Zhong, Ying, Lall, Santosh P. and Shahidi, F. 2005. Effect of oxidized dietary lipid on growth, muscle and liver quality of Atlantic cod, and the protective role of vitamin E. Aquaculture Canada 2005. 22nd Annual Meeting of the Aquaculture Association of Canada, St. John's, NL, July 3-6.
225. Hamam, F., and Shahidi, F. 2005. Preparation of structured lipids containing medium-chain and omega 3 fatty acids. Advanced Foods and Materials (AFM Net 2005), First Annual Scientific Conference, Toronto, ON, May 9-10.
224. Hamam, F., and Shahidi, F. 2005. Aldrich Interdisciplinary Lecture and Conference for Graduate Students, Memorial University, St. John's, NL, Feb. 21-22.
223. Madhujith, T. and Shahidi, F. 2005. Oxygen radical scavenging capacity (ORAC) and hydroxyl radical scavenging capacity (H-ORAC) of pearled barley. Presented at the Aldrich Interdisciplinary Conference, Memorial University of Newfoundland, St. John's, NL, Canada, February 21-23.

222. Madhujith, T. Shahidi, F. and Izydorczyk, M. 2005. Antioxidant potential of pearled barley using photochemiluminescence. Presented at the Institute of Food Technologists' Conference & FoodExpo, New Orleans, LA, July 16-20.
221. Madhujith, T. and Shahidi, F. 2005. Effect of barley antioxidants on prevention of human low density lipoprotein (hLDL) oxidation. Presented at the Sixth International Conference and Exhibition on Nutraceuticals and Functional Foods, Anaheim, CA, October 16-19.
220. Madhujith, T. and Shahidi, F. 2005. Antioxidant activity of six barley (*Hordeum vulgare* L.) cultivars. Presented at Pacificchem 2005, Honolulu, HI, December 15-20.
219. Alasalvar, C. and Shahidi, F. 2005. Phytochemicals and characteristics of hazelnut and its by-products. Presented at the annual meeting of the Institute of Food Technologists. New Orleans, LA, July 16-20.
218. Shahidi, F. 2005. Proteins hydrolyzates and/or bioactive peptides in nutraceuticals and functional foods. Panel discussion member, Institute of Food Technologists. New Orleans, LA, July 16-20.
217. Heu, M.S., Kim, H-S., Kang, K.T., Oh, H.S. and Shahidi, F. 2005. Preparation and nutritional properties of concentrated salt-fermented sauce (CSFS) and hot-water extracts (HWE) from shrimp processing discards. Presented at the annual meeting of the Institute of Food Technologists. New Orleans, LA, July 16-20.
216. Kim, J.-S., Kim, H.S., Han, B.-W., Park, C.-H. and Shahidi, F. 2005. Nutritional characteristics of low-salted sensoring sauce (LSSS) prepared by mixing of concentrated salt fermented sauce (CSFS) and hot water extracts (HWE) for shrimp processing discards. Presented at the annual meeting of the Institute of Food Technologists. New Orleans, LA, July 16-20.
215. Liyanapathirana, C. and Shahidi, F. 2005. Effect of pearling on antioxidant activity of wheat. Presented at the annual meeting of the Institute of Food Technologists. New Orleans, LA, July 16-20.
214. Hamam, F., and Shahidi, F. 2004. Lipase-assisted acidolysis of high-laurate canola oil with eicosapentaenoic acid. 19th Annual Meeting of the Canadian Section of AOCS, Halifax, NS.
213. Hamam, F., and Shahidi, F. 2004. Structured lipids from single cell oils. Institute for Food Scientists and Technologists (IFT), IFT Annual Meeting, Las Vegas, NV, July 12-16.
212. Hamam, F., and Shahidi, F. 2004. Aldrich Interdisciplinary Lecture and Conference for Graduate Students. Memorial University of Newfoundland, St. John's, NL, February 23-24.
211. Madhujith, T. and Shahidi, F. 2004. Assessing Antioxidant activity of blueberries (*Vaccinum* species) using chemiluminescence. Presented at the Aldrich Interdisciplinary Conference, Memorial University of Newfoundland, NL, February 23-24.
210. Madhujith, T., Amarowicz, R., Naczki, M. and Shahidi, F. 2004. Antioxidant Potential of Pea Beans (*Phaseolus vulgaris* L.) Presented at the Canadian Institute of Food Science & Technology Conference and Exhibition, Guelph, ON, May12-16.
209. Madhujith, T., Khan, M.A., Ho, C-T. and Shahidi, F. 2004. Antioxidant activity of blueberries (*Vaccinum* species) as measured by chemiluminescence. Presented at the Institute of Food Technologists' Conference and FoodExpo, Las Vegas, NV, July 12-16.
208. Amarowicz, R., Pegg, R.B., Troszynska, A. and Shahidi, F. 2003. Assessment of the antioxidant activity of green tea extracts using a meat model system. 226th National Meeting of the American Chemical Society. New York, NY, September 7-11.
207. Madhujith, T. and Shahidi, F. 2003. Antioxidant potential of beans (*Phaseolus vulgaris*). 226th National Meeting of the American Chemical Society. New York, NY, September 7-11.
206. Naczki, M., Amarowicz, R., Zadernowski, R., Pegg, R.B. and Shahidi, F. 2003. Antioxidant capacity of crude phenolic extracts from wild blueberry leaves. 226th National Meeting of the

- American Chemical Society. New York, NY, September 7-11.
205. Liyanapathirana, C., Wall, D. and Shahidi, F. 2003. Antioxidant activity of sesame fractions. 226th National Meeting of the American Chemical Society. New York, NY, September 7-11.
204. Naczki, M., Amarowicz, R., Zadernowski, R. and Shahidi, F. 2003. Antioxidant capacity of crude phenolic extracts from canola hulls. 226th National Meeting of the American Chemical Society. New York, NY, September 7-11.
203. Liyanapathirana, C.M. and Shahidi, F. 2003. Antioxidant activity of sesame fractions. American Chemical Society Meeting. New York, NY, September 7-11.
202. Shahidi, F. and Alasalvar, C. 2003. Compositional characteristics and health aspects of hazelnut. Institute of Food Technologists. Chicago, IL, July 12-16.
201. Khan, M.A., Shahidi, F. and Parrish, C.C. 2003. Nutritional, flavor and microbiological quality changes of cultured Newfoundland blue mussels (*Mytilus edulis*). Institute of Food Technologists. Chicago, IL, July 12-16.
200. Madhujith, T. and Shahidi, F. 2003. *In vitro* inhibition of supercoiled DNA scission and human LDL oxidation by phenolic antioxidants from beans (*Phaseolus vulgaris* L.). Institute of Food Technologists. Chicago, IL, July 12-16.
199. Khan, M.A., Shahidi, F. and Parrish, C.C. 2003. Microbial shelf-life estimation of cultured Newfoundland blue mussels (*Mytilus edulis*) using bacterial counts on two types of agar. Institute of Food Technologists. Chicago, IL, July 12-16.
198. Alasalvar, C., Al-Farsi, M., Quantick, P.C., Wicktorowicz, R. and Shahidi, F. 2003. Effect of MAP storage on antioxidant activity, anthocyanins, phenolics and carotenoids of shredded orange and purple carrots. Institute of Food Technologists. Chicago, IL, July 12-16.
197. Liyanapathirana, C.M. and Shahidi, F. 2003. Antioxidant properties of sesame (*Sesamum indicum*) fractions. Institute of Food Technologists. Chicago, IL, July 12-16.
196. Hamam, F., and Shahidi, F. 2003. Production and Stability of Structured Lipids from Algal Oils and Capric Acid. International Conference on Food Factors/Japan, Dec. 1-4.
195. Alasalvar, C., Arslan, P., Tokgozoglu, L. and Shahidi, F. 2002. The effect of a hazelnut diet on plasma cholesterol and lipoprotein levels. Third International Conference and Exhibition on Nutraceuticals and Functional Foods. San Diego, CA, November 17-20.
194. Alasalvar, C., Shahidi, F., Liyanapathirana, C.M., Wanasundara, U.N., Ohshima, T. Yurttas, H.C. 2002. Nutrients and nutraceutical components of Turkish hazelnuts. Institute of Food Technologist Annual Meeting & Food Exposition, Anaheim, CA, June 15-19.
193. Liyanapathirana, C. M. and Shahidi, F. 2002. Effect of an artificial diet on lipid and lipid soluble components of green sea urchin (*Strongylocentrotus droebachiensis*). The 223rd Spring Conference, Division of Agricultural and Food Chemistry, American Chemical Society, Orlando, FL, April 7-11.
192. Liyanapathirana, C. M. and Shahidi, F. 2002. Effect of an artificial diet on lipid, free amino acid and carotenoid components of green sea urchin gonads. The 223rd Spring Conference, Division of Agricultural and Food Chemistry, American Chemical Society, Orlando, FL, April 7-11.
191. Madhujith, T. and Shahidi, F. 2002. Evaluation of three bean types as source of natural antioxidant. Presented at the Annual Meeting of the Institute of Food Technologists', Anaheim, California, June 15-19.
190. Liyanapathirana, C. M. and Shahidi, F. 2002. Antioxidant activity of hazelnut extracts containing phenolic compounds. Nutraceutical Division, Institute of Food Technologists. Abstract to be presented at the Annual Conference, Anaheim, CA, June 15-19.
189. Liyanapathirana, C. M. and Shahidi, F. 2002. Bread: a rich source of antioxidants. International Division, Institute of Food Technologists. Presented at the Annual Conference, Anaheim, CA, June 15-19.

188. Madhujith, T. and Shahidi, F. 2002. Beans as potential sources of antioxidants for the control of human LDL oxidation. Presented at the Third International Conference and Exhibition on Nutraceuticals and Functional Foods, San Diego, CA, November 17-20.
187. Hamam, F., and Shahidi, F. 2001. Structured lipids from highly unsaturated single cell oils and capric acid. International Conference and Exhibition on Nutraceutical and Functional Foods/ Las Vegas, USA.
186. Liyanapathirana, C.M., Shahidi, F., Whittick, A. and Hooper, R. 2001. Effect of an artificial diet on the lipid constituents of gonads of Newfoundland green sea urchin *Strongylocentrotus droebachiensis*. Institute of Food Technologists Annual Conference. June 23-27, New Orleans, LA.
185. Naczk, M., Amarowicz, R. and Shahidi, F. 2000. Canola/rapeseed hull phenolics as potential free radical scavengers. Presented at the 10th International Flavor Conference, Paros, Greece, July 4-7.
184. Khan, M.A. and Shahidi, F. 2000. Tocopherol and phospholipids enhance the oxidative stability of borage and evening primrose triacylglycerols. Agri-Food 2000 Conference, Winnipeg, AF408 (p. 78).
183. Alasalvar, C., Shahidi, F. and Quantick, P. C. 2000. Food and health applications of marine nutraceuticals: A review. International Conference and Exhibition on Nutraceuticals and Functional Foods, Houston, TX, September 13-17.
182. Liyanapathirana, C.M., Shahidi, F., Whittick, A. and Hooper, R. 2000. Seasonal changes in lipid constituents of gonads of Newfoundland green sea urchin *Strongylocentrotus droebachiensis*. Institute of Food Technologists Annual Conference. Dallas, TX, June 12-15.
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179. Senanayake, S.P.J.N. and Shahidi, F. 2000. Characterization of enzymatically synthesized structured lipids containing γ -linolenic acid and long-chain ω -3 polyunsaturated fatty acids. 91st American Oil Chemists' Society Meeting, San Diego, CA, April 25-28.
178. Naczk, M. and Shahidi, F. 1999. Recovery of canola condensed tannins by acetone-water solvent system. Institute of Food Technologists Annual Meeting, Chicago, IL, July 24-25.
177. Chavan, U.D. and Shahidi, F. 1999. Protein classification of whole and dehulled beach pea seeds in comparison with green and grass peas. Institute of Food Technologists Annual Meeting, Chicago, IL, July 24-25.
176. Wettasinghe, M. and Shahidi, F. 1999. Free radical scavenging and metal chelatin activities of evening primrose and borage antioxidants. Institute of Food Technologists Annual Meeting, Chicago, IL, July 24-28.
175. Khan, A. and Shahidi, F. 1999. Photooxidation of stippend and non-stippend borage and evening primrose oils and their oil-in-water emulsions. Institute of Food Technologists Annual Meeting, Chicago, IL, July 24-28.
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173. Senanayake, S.P.J.N. and Shahidi, F. 1999. Evaluation of the oxidative deterioration of borage and evening primrose oils by NMR spectroscopy. 41st Annual Conference of the Canadian Institute of Food Science and Technology, Kelowna, BC, June 6-9.

172. Senanayake, S.P.J.N. & Shahidi, F. 1999. Oxidative stability of enzymatically modified borage and evening primrose oils. 217th American Chemical Society National Meeting, Anaheim, CA, March 21-25.
171. Cadwallader, K.R. and Shahidi, F. 1999. Identification of odourants in seal blubber oil by direct thermal desorption-gas chromatography-olfactometry. 217th American Oil Chemical Society National Meeting, Anaheim, CA, March 21-25.
170. Senanayake, S.P.J.N. and Shahidi, F. 1998. Changes in lipid composition of borage seeds during germination. Institute of Food Technologists Conference, Atlanta, CA, June 20-24.
169. Senanayake, S.P.J.N. and Shahidi, F. 1998. Incorporation of long-chain omega-3 polyunsaturated fatty acids in specialty oils. 43rd Atlantic Fisheries Technological Conference, Delta Hotel, St. John's, NF, July 25-29.
168. Pegg, R. and Shahidi, F. 1998. Seafoods, nitrites and nitrosamines. 43rd Atlantic Fisheries Technological Conference, St. John's, NF, July 25-29.
167. Onodenaloro, A., Shahidi, F. and Amarowicz, R. 1998. Protein hydrolyzates from shrimp (*Pandalus borealis*) discards and their properties. 43rd Atlantic Fisheries Technological Conference, St. John's, NF, July 25-29.
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165. Shahidi, F. and Wanasundara, U. 1998. Seal oil as a novel nutraceutical. 43rd Atlantic Fisheries Technological Conference, St. John's, NF, July 25-29.
164. Naczki, M. and Shahidi, F. 1998. Insoluble condensed tannins of canola. Institute of Food Technologists, Atlanta, GA, June 20-24.
163. Onodenaloro, A.C., Shahidi, F. and Amarowicz, R. 1998. Preparation and oxidative properties of protein hydrolyzates from shrimp processing discards. Institute of Food Technologists, Atlanta, GA, June 20-24.
162. Senanayake, S.P.J.N. and Shahidi, F. 1998. Changes in lipid composition of borage seeds during germination. Institute of Food Technologists, Atlanta, GA, June 20-24.
161. Khan, M.A. and Shahidi, F. 1998. Oxidative stability of stripped and non-stripped borage and evening primrose oils and oil-in-water emulsions. Institute of Food Technologists, Atlanta, GA, June 20-24.
160. Chavan, U.D., Shahidi, F. and Naczki, M. 1998. Antioxidant activity of phenolic fractions of extracts of hulls of beach pea. Institute of Food Technologists, Atlanta, GA, June 20-24.
159. Wettasinghe, M. and Shahidi, F. 1998. Hydrogen peroxide and hydroxyl radical scavenging properties of extracts of evening primrose meal. Institute of Food Technologists, Atlanta, GA, June 20-24.
158. Shehata, A.A.Y., Abou-Gharbia, H.A., Youssef, M.M. and Shahidi, F. 1998. Lipoxygenols from Egyptian sesame seeds Giza 24 (*Sesamum indicum* L.). Institute of Food Technologists, Atlanta, GA, June 20-24.
157. Shahidi, F., Liu, M. and Pegg, R.B. 1997. Flavor volatiles of cured and uncured seal meat. Fifth Chemical Congress of North America. November 11-15, Cancun, Mexico.
156. Shahidi, F., Wettasinghe, M., Amarowicz, R. and Khan, M. 1997. Antioxidants of evening primrose. Fifth Chemical Congress of North America. November 11-15, Cancun, Mexico.
155. Durnford, E. and Shahidi, F. 1997. Lipid content and fatty acid composition of harp seal milk at different lactation times and different mammary glands, and at different points of expression. *Atlantic Fisheries Technology Conference*. November 7-11, New Port, RI.
154. Spurvey, S. and Shahidi, F. 1997. Optimization of process conditions for the preparation of gamma

- linolenic acid (GLA) concentrates from borage oil. *Canadian Institute of Food Science and Technology*. September 19-24, Montreal, PQ.
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152. Chavan, U.D. and Shahidi, F. 1997. Methanol-ammonia-water/hexane extraction of beach pea and field pea. *Canadian Institute of Food Science and Technology*. September 19-24, Montreal, PQ.
151. Wettasinghe, M., Amarowicz, R. and Shahidi, F. 1997. Natural antioxidants from defatted evening primrose seeds (DEPS). *Canadian Institute of Food Science and Technology*. September 19-24, Montreal, PQ.
150. Fouad, F.M., Mamer, O.R. and Shahidi, F. 1997. Kinetics of thermal modification of butter oil in acetone. *The 9th International Flavor Conference*. July 1-4, Limnos, Greece.
149. Naczka, M., Amarowicz, R. and Shahidi, F. 1997. Role of phenolics in flavor of rapeseed protein products. *The 9th International Flavor Conference*. July 1-4, Limnos, Greece.
148. Shahidi, F. and Wettasinghe, M. 1997. Optimization of extraction of phenolic compounds from borage and primrose meals. Annual Meeting of the American Chemical Society, March 28 - April 2, San Francisco, CA.
147. Naczka, M., Oickle, D. and Shahidi, F. 1996. Effect of tannin and protein concentration of tannin-protein interactions. To be presented at Groupe Polyphenols, Eighteenth International Conference on Polyphenols, July 15-18, Bordeaux, France.
146. Naczka, M., MacDonald, J. and Shahidi, F. 1996. Effect of processing on canola tannins. To be presented at Groupe Polyphenols, Eighteenth International Conference on Polyphenols, July 15-18, Bordeaux, France.
145. Chavan, U.D., Shahidi, F., Bal, A. and McKenzie, D.B. 1996. Polyphenols and nutrients of beach pea plant and seeds. To be presented at Groupe Polyphenols, Eighteenth International Conference on Polyphenols. July 15-18, Bordeaux, France.
144. Durnford, E. and Shahidi, F. 1996. Fatty acid composition of various tissues of grey seal (*Halichoerus grypus*). To be presented at the Thirty-Ninth Annual Conference of the Canadian Institute of Food Science and Technology. August 18-24, Guelph, ON.
143. Onodenaloro, A.C. and Shahidi, F. 1996. Protein hydrolysates and dispersions from lumpfish (*Cyclopterus lumpus*). To be presented at the Thirty-Ninth Annual Conference of the Canadian Institute of Food Science and Technology. August 18-24, Guelph, ON.
142. Pegg, R.B. and Shahidi, F. 1996. A novel titration methodology for monitoring nitric oxide ligation to reduced haemin. To be presented at the Thirty-Ninth Annual Conference of the Canadian Institute of Food Science and Technology. August 18-24, Guelph, ON.
141. Shehata, A.A.Y., Shahidi, F., Abou-Gharbia, H.A. and Youssef, M.M. 1996. Influence of processing on lipid and fatty acid compositions of sesame seed oil as determined by column chromatographic and TLC-FID methodologies. To be presented at the Thirty-Ninth Annual Conference of the Canadian Institute of Food Science and Technology. August 18-24, Guelph, ON.
140. Wanasundara, P.K.J.P.D. and Shahidi, F. 1996. Changes of flaxseed lipids during germination. To be presented at the Thirty-Ninth Annual Conference of the Canadian Institute of Food Science and Technology. August 18-24, Guelph, ON.
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138. Shahidi, F. and Wanasundara, U.N. 1996. Acylglycerol omega-3 concentrates from seal blubber oil. 1996. IFT Annual Meeting and Food Expo, June 22-26, New Orleans, LA.

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134. Wanasundara, U.N. and Shahidi, F. 1996. Antioxidant activity of green tea catechins. Presented in Eighty-Seventh American Oil Chemists' Society Annual Meeting. April 28 - May 01, Indianapolis, IN.
133. Wanasundara, U.N. and Shahidi, F. 1995. Stability of edible oils as reflected in their propanal and hexanal contents. Presented at the Annual Meeting of the Canadian Section of American Oil Chemists' Society. October 15-16, Guelph, ON.
132. Shahidi, F. and Synowiecki, J. 1995. Base extraction of proteins from seal meat and bone residues. Presented at the Forty-First International Congress of Meat Science and Technology. August 20-25, San Antonio, TX.
131. Shahidi, F. and Pegg, R.B. 1995. Further evidence for a mononitrosylhaem complex of the cooked cured meat pigment. Presented at the Forty-First International Congress of Meat Science and Technology. August 20-25, San Antonio, TX.
130. Shahidi, F. and Onodenaloro, A.C. 1995. Protein dispersions and hydrolyzates from shark (*Isurus oxyrinchus*). Presented at the Atlantic Fisheries Technology Conference. August 21-24, Moncton, NB.
129. Shahidi, F. and Wanasundara, P.K.J.P.D. 1995. Cyanogenic glycosides of flaxseed. Presented at the Two-Hundredth and Tenth American Chemical Society Meeting. August 20-24, Chicago, IL.
128. Naczki, M. and Shahidi, F. 1995. Nutritional implications of canola condensed tannins. Presented at the Two-Hundredth and Tenth American Chemical Society Meeting. August 20-24, Chicago, IL.
127. Wanasundara, P.K.J.P.D. and Shahidi, F. 1995. Functional properties of acylated flax proteins. Presented at the Thirty-Eighth Annual Conference of the Canadian Institute of Food Science and Technology. July 7-11, Halifax, NS.
126. Metusalach, M., Brown, J. and Shahidi, F. 1995. Effects of stocking density on proximate composition of reared Arctic char (*Salvelinus alpinus*). Presented at the Thirty-Eighth Annual Conference of the Canadian Institute of Food Science and Technology. July 7-11, Halifax, NS.
125. Shahidi, F. Nitrite-scavenging properties of dietary pea fibre and flax mucilage. Presented at the Thirty-Eighth Annual Conference of the Canadian Institute of Food Science and Technology. July 7-11, Halifax, NS.
124. Wanasundara, U.N. and Shahidi, F. 1995. Stabilization of seal blubber oil with catechins extracted from green tea leaves. Presented at the Thirty-Eighth Annual Conference of the Canadian Institute of Food Science and Technology. July 7-11, Halifax, NS.
123. Pegg, R.B., Gogan, N.J. and Shahidi, F. 1995. Further evidence for a mononitrosylhaem structure for the cooked cured-meat pigment (CCMP). Presented at the Thirty-Eighth Annual Conference of the Canadian Institute of Food Science and Technology. July 7-11, Halifax, NS.
122. Wettasinghe, M. and Shahidi, F. 1995. Oxidative stability of meat model systems as affected by Pan7-salt. Presented at the Thirty-Eighth Annual Conference of the Canadian Institute of Food Science and Technology. July 7-11, Halifax, NS.
121. Abou-Gharbia, H.A., Shahidi, F. and Shehata, A. 1995. Effect of microwave processing on quality characteristics of sesame oil. Presented at the Thirty-Eighth Annual Conference of the Canadian

- Institute of Food Science and Technology. July 7-11, Halifax, NS.
120. Wanasundara, U.N. and Shahidi, F. Classification and fatty acid composition of lipids from the blubber and meat of harp seal (*Phoca groenlandica*). Presented at the Thirty-Eighth Annual Conference of the Canadian Institute of Food Science and Technology. July 7-11, Halifax, NS.
 119. Wanasundara, P.K.J.P.D. and Shahidi, F. 1995. Changes in the nitrogenous compounds of flaxseed during germination. Presented at the Thirty-Eighth Annual Conference of the Canadian Institute of Food Science and Technology. July 7-11, Halifax, NS.
 118. Wettasinghe, M. and Shahidi, F. 1995. Oxidative stability of cooked meats as affected by different salts. Presented at the Annual Meeting of the Institute of Food Technologists. June 3-7, Anaheim, CA.
 117. Abou-Gharbia, H.A., Shahidi, F., Shehata, A.A. and Youssef, M.M. 1995. Oxidative stability of extracted sesame oil from raw and processed seeds. Presented at the Eighty-Sixth Annual Meeting of the American Oil Chemists' Society. May 6-11, San Antonio, TX.
 116. Naczki, M. and Shahidi, F. 1995. Canola phenolics and their nutritional implications. Presented at the Eighty-Sixth Annual Meeting of the American Oil Chemists' Society. May 6-11, San Antonio, TX.
 115. Shahidi, F. and Wanasundara, U.N. 1995. Flavonoids as natural antioxidants for stabilization of seal blubber oil. Presented at the Eighty-Sixth Annual Meeting of the American Oil Chemists' Society. May 6-11, San Antonio, TX.
 114. Amarowicz, R., Naczki, M., Shahidi, F. and Zadernowski, Z. 1995. Technological and nutritional implications of rapeseed phenolics. Presented at the Eighty-Sixth Annual Meeting of the American Oil Chemists' Society. May 6-11, San Antonio, TX.
 113. Wanasundara, P.K.J.P.D. and Shahidi, F. 1995. Protein products from flaxseed. Presented at the Eighty-Sixth Annual Meeting of the American Oil Chemists' Society. May 6-11, San Antonio, TX.
 112. Ho, C-T., Shahidi, F., Chen, C.W. and Wanasundara, U.N. 1995. Flavor of seal blubber oil. Presented in Ninth World Congress of Food Science and Technology (IUFOST), July 29 - August 4, Budapest, Hungary.
 111. Shahidi, F., Wanasundara, U.N. and Amarowicz, R. 1994. Antioxidants: Protein Co-products and Otherwise. Presented in Eighty-Fifth Annual Meeting of American Oil Chemists' Society, May 8-12, Atlanta, GA.
 110. Amarowicz, R., Wanasundara, P.K.J.P.D., Shahidi, F. and Karamac, M. 1994. Antioxidant activity of hydrophilic phenolic fractions of flaxseed. Euro Food Tox IV: Bioactive Substances in Food of Plant Origin. September 22-24, Olsztyn, Poland.
 109. Shahidi, F. and Wanasundara, U. 1994. Stabilization of marine oils by microencapsulation. Presented at the National Meeting of the American Chemical Society. August 22-26, Washington, DC.
 108. Shahidi, F., Synowiecki, J. and Wanasundara, W.M.U.N. 1994. Food utilization of seal blubber oil. Presented at the Oils and Fats International Congress 1994. September 5-8, Kuala Lumpur, Malaysia.
 107. Shahidi, F., Synowiecki, J., Venugopal, V. and Botta, J.R. 1994. Inclusion of seal meat in emulsified products. Presented at the Fortieth International Congress on Meat Science and Technology. August 28-September 2, The Hague, The Netherlands.
 106. Shahidi, F., Pegg, R.B., Gogan, N.J. and DeSilva, S.I. 1994. The cooked cured-meat pigment - ESR studies. Presented at the Fortieth International Congress on Meat Science and Technology. August 28-September 2, The Hague, The Netherlands.
 105. Banoub, J., Gentil, E., Amarowicz, R., Wanasundara, J. and Shahidi, F. 1994. Structural characterization of cyanogenic glycosides by electrospray mass spectrometry. Presented at the

- Seventeenth International Carbohydrate Conference. July 17-21, Ottawa, ON.
104. Shahidi, F. 1994. Extraction of value-added components from shellfish processing discards. Presented at the Eighth International Flavor Conference. July 6-8, Cos Island, Greece.
 103. Amarowicz, R. and Shahidi, F. 1994. Chromatographic separation and purification of green tea catechins. Food, Nutrition and Health Congress. May 30-June 1, Warsaw, Poland.
 102. Wanasundara, P.K.J.P.D. and Shahidi, F. 1994. Flaxseed protein isolates and their acylated derivatives. Presented at the Thirty-Seventh Annual Conference of the Canadian Institute of Food Science and Technology. May 15-18, Vancouver, BC.
 101. Han, X.-Q. and Shahidi, F. 1994. Extraction and immobilization of seal gastric proteases. Presented at the Thirty-Seventh Annual Conference of the Canadian Institute of Food Science and Technology. May 15-18, Vancouver, BC.
 100. Pegg, R.B., Gogan, N.J., DeSilva, S.I. and Shahidi, F. 1994. Meat Pigments: Electron paramagnetic resonance studies. Presented at the Thirty-Seventh Annual Conference of the Canadian Institute of Food Science and Technology. May 15-18, Vancouver, BC.
 99. Wanasundara, W.M.U.N. and Shahidi, F. 1994. Flavonoids as natural antioxidants for stabilization of canola oil. Presented at the Thirty-Seventh Annual Conference of the Canadian Institute of Food Science and Technology. May 15-18, Vancouver, BC.
 98. Shahidi, F. and Venugopal, V. 1994. Protein concentrates from mackerel (*Scomber scumbrus*). Presented at the Thirty-Seventh Annual Conference of the Canadian Institute of Food Science and Technology. May 15-18, Vancouver, BC.
 97. Shahidi, F., Wanasundara, U.N. and Amarowicz, R. 1994. Antioxidants: Protein Co-products and Otherwise. Presented in Eighty-Fifth Annual Meeting of American Oil Chemists' Society, May 8-12, Atlanta, GA.
 96. Shahidi, F., Synowiecki, J. and Han, X.Q. 1993. Marine protein hydrolyzates. Third joint meeting of Atlantic Fisheries Technology and Tropical and Subtropical Fisheries. Aug. 29-Sept. 1, Williamsburg, VA.
 95. Shahidi, F. and Saleemi, Z.O. 1993. Antioxidant activity of oilseed flours and their extracts in meat model systems. The Thirty-Ninth International Congress of Meat Science and Technology. August 1-6, Calgary, Canada.
 94. Shahidi, F., Pegg, R.B. and Sen, N.P. 1993. Volatile N-nitrosamines in nitrite-cured and nitrite-free treated muscle foods. The Thirty-Ninth International Congress of Meat Science and Technology. August 1-6, Calgary, Canada.
 93. Shahidi, F., Synowiecki, J. and Han, X.Q. 1993. Production of protein hydrolyzates from Newfoundland capelin (*Mallotus villosus*). Annual Conference of the Institute of Food Technologists. July 10-14, Chicago, IL.
 92. Shahidi, F., Pegg, R.B. and Saleemi, Z.O. 1993. Hexanal as an indicator of meat flavour deterioration. The Thirty-Sixth Annual Conference of the Canadian Institute of Food Science and Technology. Toronto, ON, June 15-18.
 91. Shahidi, F. and Synowiecki, J. 1993. Amino acid composition of cultured Arctic char (*Salvelinus alpinus*) as affected by feed formulations. The Thirty-Sixth Annual Conference of the Canadian Institute of Food Science and Technology. June 15-18, Toronto, ON.
 90. Onodenalora, A. and Shahidi, F. 1993. Aqueous washing of mechanically deboned chicken meat. The Thirty-Sixth Annual Conference of the Canadian Institute of Food Science and Technology. June 15-18, Toronto, ON.
 89. Wanasundara, J. and Shahidi, F. 1993. Removal of antinutrients from flaxseed meal. The Thirty-Sixth Annual Conference of the Canadian Institute of Food Science and Technology. June 15-18, Toronto, ON.

88. Wanasundara, U., Amarowicz, R. and Shahidi, F. 1993. Stabilization of canola oil by novel extracts from canola meal. The Thirty-Sixth Annual Conference of the Canadian Institute of Food Science and Technology. June 15-18, Toronto, ON.
87. Shahidi, F., Amarowicz, R. and Naczki, M. 1993. Extraction and concentration of omega-3 fatty acids of seal blubber. The Sixth International Congress on Engineering and Food. May 23-27, Makuhari Messe, Chiba, Japan.
86. Shahidi, F., Wanasundara, P.K.J.P.D. and Amarowicz, R. 1993. Solvent extraction of flaxseed. The Sixth International Congress on Engineering and Food. May 23-27, Makuhari Messe, Chiba, Japan.
85. Shahidi, F. and Wanasundara, U. 1993. Application of nuclear magnetic resonance spectroscopy for measurement of oxidative stability of edible oils. The Eighty-Fourth American Oil Chemists' Society Annual Meeting. April 25-29, Anaheim, CA.
84. Shahidi, F., Synowiecki, J. and Amarowicz, R. 1993. Lipid fatty acids of seal meat and blubber. The Two-Hundred and Fifth American Chemical Society National Meeting. March 28-April 2, Denver, CO.
83. Shahidi, F. and Wanasundara, U. 1993. Stability of canola oil. The Two-Hundred and Fifth American Chemical Society National Meeting. March 28-April 2, Denver, CO.
82. Shahidi, F. and Hong, C. 1992. Nitrite-binding properties of dietary fibers. Food and Cancer Prevention '92. September 13-16, Norwich, UK.
81. Shahidi, F. and Pegg, R.B. 1992. Nitrite-free meat curing systems and the N-nitrosamine problem. Food and Cancer Prevention '92. September 13-16, Norwich, UK.
80. Shahidi, F., Synowiecki, J. and Balejko, J. 1992. Utilization of seal meat by-products. The Thirty-Eighth International Congress of Meat Science and Technology. August 23-28, Clermont Ferrand, France.
79. Shahidi, F. and Pegg, R.B. 1992. Application of Colormet in muscle food quality evaluation. The Thirty-Eighth International Congress of Meat Science and Technology. August 23-28, Clermont Ferrand, France.
78. Shahidi, F., Ke, P., Zhao, X., Yang, Z. and Wanasundara, J. 1992. Antioxidant activity of green and black tea in meat model system. The Thirty-Eighth International Congress of Meat Science and Technology. August 23-28, Clermont Ferrand, France.
77. Shahidi, F., Han, X.Q., Synowiecki, J. and Balejko, J. 1992. Enzymatic modification of marine proteins: 1. Male and spent capelin. The Thirty-Seventh Atlantic Fisheries Technological Conference. August 23-26, Percé, QC.
76. Shahidi, F., Naczki, M., Dunajski, E. and Walsh, K. 1992. Omega-3 fatty acids of seal blubber. The Thirty-Seventh Atlantic Fisheries Technological Conference. August 23-26, Percé, QC.
75. Pink, D., Naczki, M. and Shahidi, F. 1992. Second derivative ultraviolet spectrophotometry of phenolic of Brassica oilseeds. The Sixteenth International Conference of Groupe Polyphenols. July 13-16, Lisbon, Portugal.
74. McDonald, K., Naczki, M. and Shahidi, F. 1992. Iron-binding phenolics of canola seeds. The Sixteenth International Conference of Groupe Polyphenols. July 13-16, Lisbon, Portugal.
73. Shahidi, F., Synowiecki, J. and Penney, R.W. 1992. Dietary carotenoids and their uptake by Arctic char. Institute of Food Technologists Annual Meeting. June 20-24, New Orleans, LA.
72. Srivastava, R.K., Brown, J.A. and Shahidi, F. 1992. Influence of egg carotenoids of Atlantic salmon (*Salmo salar*) on embryonic growth and survival. Canadian Institute of Food Science and Technology Meeting. May 31-June 3, Ottawa, ON.
71. Shahidi, F., Synowiecki, J. and Penney, R.W. 1992. Effect of feed carotenoids on growth and pigmentation of Arctic char (*Salvelinus alpinus*, L.). Canadian Institute of Food Science and Technology Annual Meeting. May 31-June 3, Ottawa, ON.

70. Saleemi, Z.O., Pegg, R.B., Wanasundara, P.K.J.P.D. and Shahidi, F. 1992. Application of deheated mustard flour (DMF) in nitrite-free cured meat products. Canadian Institute of Food Science and Technology Annual Meeting. May 31-June 3, Ottawa, ON.
69. Dunajski, E., Chong, X., Pegg, R.B. and Shahidi, F. 1992. Changes in the colour characteristics of harp seal (*Phoca groenlandica*) during post-mortem and heat processing. Canadian Institute of Food Science and Technology Annual Meeting. May 31-June 3, Ottawa, ON.
68. Pink, D., Naczki, M. and Shahidi, F. 1992. Theoretical analysis of ultraviolet spectroscopic studies on the rapeseed phenolic acids. Canadian Institute of Food Science and Technology Annual Meeting. May 31-June 3, Ottawa, ON.
67. Sen, N.P., Synowiecki, J. and Shahidi, F. 1992. Nitrite curing of seal meat. Canadian Institute of Food Science and Technology Annual Meeting. May 31-June 3, Ottawa, ON.
66. Naczki, M. and Shahidi, F. 1992. Quantification of rapeseed tannins by different methods. Canadian Institute of Food Science and Technology Annual Meeting. May 31-June 3, Ottawa, ON.
65. Shahidi, F. and Naczki, M. 1992. Upgrading of canola meal. The Twentieth ISF World Congress and Eighty-Third AOAC Annual Meeting. May 10-14, Toronto, ON.
64. Naczki, M., Shahidi, F. and Sullivan, A. 1992. Condensed tannins of canola: Recovery and quantification. The Twentieth ISF World Congress and Eighty-Third AOAC Annual Meeting. May 10-14, Toronto, ON.
63. Shahidi, F. and Pegg, R.B. 1992. Stabilization of the cooked cured-meat pigment by cyclodextrins. The Sixth International Cyclodextrin Symposium. April 21-24, Chicago, IL.
62. Shahidi, F. and Wanasundara, U.N. 1992. Processed meat, poultry and sea foods. Can. Inst. Food Sci. Technol. Annual Meeting. May 31-June 3, Ottawa, ON.
61. Srivastava, R.K., Brown, J.A. and Shahidi, F. 1991. The carotenoids pigments in eggs of Atlantic salmon (*Salmo salar*) and their significance in early development, growth and survival. The Thirtieth Conference of the Canadian Society of Zoologists. May 8-11, Thunder Bay, ON.
60. Shahidi, F., Synowiecki, J. and Heeley, D. 1991. Quantification of hemoproteins in seal meat and other muscle foods. The Thirty-Seventh International Congress of Meat Science and Technology. September 1-6, Kulmbach, Germany.
59. Shahidi, F., Pegg, R.B. and Shamsuzzaman, K. 1991. Encapsulation of the cooked cured-meat pigment and irradiation of nitrite-free cured products. The Thirty-Seventh International Congress of Meat Science and Technology. September 1-6, Kulmbach, Germany.
58. Naczki, M. and Shahidi, F. 1991. Critical evaluation of quantification methods of rapeseed tannins. The Eighth International Rapeseed Congress. July 9-11, Saskatoon, Canada.
57. Naczki, M. and Shahidi, F. 1991. Phenolic constituents of rapeseed. The Second International Tannin Conference. June 17-21, Michigan, IL.
56. Shahidi, F. and Synowiecki, J. 1991. Carotenoids and chitin of crustacean offals. Canadian Institute of Food Science and Technology Annual Meeting. June 16-19, Montréal, PQ.
55. Dunajski, E., Hong, C. and Shahidi, F. 1991. Quality of farmed cod (*Gadus morhua*). Canadian Institute of Food Science and Technology Annual Meeting. June 16-19, Montréal, PQ.
54. Shahidi, F. and Synowiecki, J. 1991. Fatty acids profile and content of cholesterol and nucleic acids in seal meat. Canadian Institute of Food Science and Technology Annual Meeting. June 16-19, Montréal, PQ.
53. Synowiecki, J., Hall, D. and Shahidi, F. 1991. Amino acids and mineral constituents of snow crab processing discards. Canadian Institute of Food Science and Technology Annual Meeting. June 16-19, Montréal, PQ.
52. Onodenaloro, A.C., Synowiecki, J. and Shahidi, F. 1991. Characteristics of washed mechanically deboned chicken meat (MDCM). Canadian Institute of Food Science and Technology Annual

- Meeting. June 16-19, Montréal, PQ.
51. Shahidi, F. and Pegg, R.B. 1991. Application of the cooked cured-meat pigment (CCMP) to comminuted and solid cuts of meat. Canadian Institute of Food Science and Technology Annual Meeting. June 16-19, Montréal PQ.
 50. Naczk, M., Myhara, R.M. and Shahidi, F. 1991. Removal of flatulence-causing sugars from legumes and oilseeds. Canadian Institute of Food Science and Technology Annual Meeting. June 16-19, Montréal, PQ.
 49. Shahidi, F. and Synowiecki, J. 1990. Seal meat: The ultimate test of surimi technology. Second joint conference of Tropical and Subtropical Fisheries Technology and Atlantic Fisheries Technology Societies. Dec. 2-5, Orlando, FL.
 48. Shahidi, F. and Synowiecki, J. 1990. Nutrient and chemical composition of Atlantic snow crab offals. The Second Joint Conference of Tropical and Subtropical Fisheries Technology and Atlantic Fisheries Technology Societies. Dec. 2-5, Orlando, FL.
 47. Shahidi, F. 1990. The 2-thiobarbituric acid (TBA) methodology for the evaluation of warmed-over flavour and oxidative rancidity of meat products. The Thirty-Sixth International Congress of Meat Science and Technology. August 27-September 1, Havana, Cuba.
 46. Shahidi, F. and Synowiecki, J. 1990. Seal meat: A potential source of muscle food or waste? The Thirty-Sixth International Congress of Meat Science and Technology. August 27-September 1, Havana, Cuba.
 45. Shahidi, F. and Naczk, M. 1990. Contribution of sinapic acid to the phenolic constituents of solvent-extracted cruciferae oilseeds. Groupe Polyphenols 1990 International Conference. July 9-11, Stratsburg, France.
 44. Naczk, M. and Shahidi, F. 1990. Effect of processing on the free and esterified phenolic constituents of cruciferae oilseeds. Institute of Food Technologists Annual Meeting. June 17-20, Anaheim, CA.
 43. Shahidi, F., Naczk, M. and Myhara, M. 1990. Effect of processing on the content of low molecular-weight carbohydrates of glandless cottonseed. Institute of Food Technologists Annual Meeting. June 17-20, Anaheim, CA.
 42. Srivastava, R.K., Brown, J.A. and Shahidi, F. 1990. Egg quality of Arctic char. International Congress of Aquaculture. June 10-17, Halifax, NS.
 41. Shahidi, F., Pegg, R.B. and Hong, C. 1990. Composite non-nitrite meat curing systems. Canadian Institute of Food Science and Technology Annual Meeting. June 3-6, Saskatoon, SK.
 40. Pegg, R.B. and Shahidi, F. 1990. Effects of myoglobin and nitrite or pre-formed cooked cured-meat pigment concentrations on the colour of cooked meats. Canadian Institute of Food Science and Technology Annual Meeting. June 3-6, Saskatoon, SK.
 39. Synowiecki, J. and Shahidi, F. 1990. Nutrient and pigment composition of seal meat. Canadian Institute of Food Science and Technology Annual Meeting. June 3-6, Saskatoon, SK.
 38. Shahidi, F. and Pegg, R.B. 1990. Reactions of malonaldehyde with 2-thiobarbituric acid and sulfanilamide: Spectroscopic studies. Canadian Institute of Food Science and Technology Annual Meeting. June 3-6, Saskatoon, SK.
 37. Naczk, M. and Shahidi, F. 1990. Some chemical and functional characteristics of solvent-extracted soybean meals. Canadian Institute of Food Science and Technology Annual Meeting. June 3-6, Saskatoon, SK.
 36. Naczk, M., Shahidi, F. and Myhara, M. 1990. Extraction of soluble sugars of oilseeds by methanol-ammonia-water. Canadian Institute of Food Science and Technology Annual Meeting. June 3-6, Saskatoon, SK.
 35. Shahidi, F., Murphy, G. and Brooker, J. 1990. Effect of live storage on the depletion of lipids in

- male capelin (*Mallotus villosus*). Canadian Institute of Food Science and Technology Annual Meeting. June 3-6, Saskatoon, SK.
34. Shahidi, F., Murphy, G. and Naczki, M. 1990. Accumulation of lipid in farmed cod (*Gadus morhua*). Seafood 2000 International Conference. May 13-16, Halifax, NS.
 33. Shahidi, F., Synowiecki, J. and Naczki, M. 1990. Utilization of shellfish processing discards. Seafood 2000 International Conference. May 13-16, Halifax, NS.
 32. Synowiecki, J. and Shahidi, F. 1989. Some technological properties of seal meat. Atlantic Fisheries and Technology Conference. August 27-30, St. John's, NF.
 31. Shahidi, F. and Naczki, M. 1989. Solvent extraction of tannins from canola. Institute of Food Technologists Annual Meeting. June 25-29, Chicago, IL.
 30. Shahidi, F. 1989. Validity of the 2-thiobarbituric acid (TBA) test for the evaluation of oxidative rancidity in cured meat product. The Thirty-Fifth International Congress of Meat Science and Technology. August 20-25, Copenhagen, Denmark.
 29. Shahidi, F. 1989. Current status of nitrite-free meat curing system. The Thirty-Fifth International Congress of Meat Science and Technology. August 20-25, Copenhagen, Denmark.
 28. Myhara, R.M., Naczki, M. and Shahidi, F. 1989. Effect of Methanol-Ammonia Processing on the soluble sugars of soybean. Canadian Institute of Food Science and Technology Annual Meeting. June 4-7, Québec City, PQ.
 27. Shahidi, F. and Hong, C. 1989. Effect of natural phenolic compounds on the oxidation of cooked meats. Canadian Institute of Food Science and Technology Annual Meeting. June 4-7, Québec City, PQ.
 26. Pegg, R.B., and Shahidi, F., 1989. Effect of light and storage time on the colour stability of processed meats. Canadian Institute of Food Science and Technology Annual Meeting. June 4-7, Québec City, PQ.
 25. Naczki, M., Banfield, S., Hall, D. and Shahidi, F. 1989. Amino acid compositions and PER values of rapeseed meals as affected by methanol-ammonia. Canadian Institute of Food Science and Technology Annual Meeting. June 4-7, Québec City, PQ.
 24. Shahidi, F. and Pegg, R.B. 1988. Synthesis of cooked cured-meat pigment, dinitrosyl ferrohemochrome and its colour characteristics. Thirty-Fourth International Congress of Meat Science and Technology, Brisbane, Australia. August 29-September 2.
 23. Rubin, F. and Shahidi, F. 1988. Lipid oxidation and the flavour of meat products. The Thirty-Fourth International Congress of Meat Science and Technology. August 29-September 2, Brisbane, Australia.
 22. Shahidi, F. and Naczki, M. 1988. Effect of processing on the phenolic constituents of canola. The 1988 International Conference of Group Polyphenols. August 15-19, St. Catherine, ON.
 21. Shahidi, F. and Brooker, J. 1988. Antioxidant activity of plant phenolics in meats. The 1988 International Conference of Group Polyphenols. August 15-19, St. Catherine, ON.
 20. Shahidi, F., Pegg, R.B. and Brooker, J. 1988. Role of metal ions in autoxidation of cooked meats. Thirty-First Annual Meeting of the Canadian Institute of Food Science and Technology. May 29-June 2, Winnipeg, MB.
 19. Shahidi, F. and Hong, C. 1988. Some benefits of polyphosphates in cooked ground chicken meat. Thirty-First Annual Meeting of the Canadian Institute of Food Science and Technology. May 29-June 2, Winnipeg, MB.
 18. Shahidi, F., 1987. Recent advances in meat-curing technology. Food Processing in Newfoundland and Labrador: Producer to Consumer, November 18-20. INVITED.
 17. Shahidi, F., Gabon, J.E. and Rubin, L.J. 1987. A novel process for the removal of glucosinolates from canola. The Seventh World Congress of Food Science and Technology. September 28 -

- October 2, Singapore.
16. Shahidi, F., Gabon, J.E. and Rubin, L.J. 1987. The effect of methanol-ammonia-water treatment on the degradation of glucosinolates in canola and as isolated compounds. The Seventh International Rapeseed Congress. May 11-14, Poznan, Poland.
 15. Pegg, R. and Shahidi, F. 1987. Single-step preparation of cooked cured-meat pigment and its application to meat. Presented at the Thirtieth Annual Meeting of the Canadian Institute of Food Science Technology. May 17-20, Hamilton, ON.
 14. Shahidi, F., Kassam, N. and Rubin, L.J. 1987. Effect of ammonia-alcohol extraction system on the properties of soy meal. Presented at the Thirtieth Annual Meeting of the Canadian Institute of Food Science and Technology. May 17-20, Hamilton, ON.
 13. Shahidi, F., Gabon, J.E. and Rubin, L.J. 1987. Methanol-ammonia-water treatment of canola and isolated glucosinolates. Thirtieth Annual Meeting of the Canadian Institute of Food Science and Technology. May 17-20, Hamilton, ON.
 12. Gabon, J.E., Kassam, N., Rubin, L.J., and Shahidi, F. 1986. Fate of glucosinolates in CH₃OH/NH₃/H₂O treatment of rapeseed. Twentieth-Ninth Annual Meeting of the Canadian Institute of Food Science and Technology. Calgary, AB.
 11. Shahidi, F., Diosady, L.L., Naczki, M., and Rubin, L.J. 1985. Removal of glucosinolates from high-glucosinolate rapeseed and mustard seed. Twenty-Eighth Annual Meeting of the Canadian Institute of Food Science and Technology. Toronto, ON.
 10. Rubin, L.J., Shahidi, F., Diosady, L.L., and Wood, D.F. 1985. Control of lipid oxidation in cooked meats. Thirty-First Meeting of Meat Research Workers Meeting. Bulgaria.
 9. Shahidi, F., Rubin, L.J., Diosady, L.L. and Wood, D.F. 1984. Alternative meat-curing system. Twenty-Seventh Annual Meeting of the Canadian Institute of Food Science and Technology. Vancouver, BC.
 8. Diosady, L.L., Rubin, L.J., Shahidi, F. and Yun, J.J. 1984. Alternative meat-curing system. Twenty-Seventh Annual Meeting of the Canadian Institute of Food Science and Technology. Vancouver, BC.
 7. Rubin, L.J., Shahidi, F., Diosady, L.L., and Wood, D.F. 1984. Synthesis of dinitrosyl ferro-hemochrome and its characteristics. Thirtieth European Congress of Meat Research Workers Meeting. Ireland.
 6. Shahidi, F., Rubin, L.J. and Diosady, L.L. 1983. Alternative meat-curing systems. II. Control of oxidative rancidity. Twenty-Sixth Annual Meeting of the Canadian Institute of Food Science and Technology. Ottawa, ON.
 5. Rubin, L.J., Shahidi, F., and Diosady, L.L. 1983. Alternative meat-curing systems. I. cooked cured-meat pigment. Twenty-Ninth European Congress of Meat Research Workers Meeting. Italy.
 4. Shahidi, F., Thankachan, C. and Tidwell, T.T. 1982. Reactivity of di-tert-butyl-O-benzene-diperacetate. Sixty-Fifth Annual Meeting of the Canadian Institute of Chemistry. Toronto, ON.
 3. Shahidi, F. and Tidwell, T.T. 1979. Cyclization and bond cleavage reactions of free radicals and peroxides. International Symposium of Physical Organic Chemistry. Toronto, ON.
 2. Shahidi, F., Farrell, P.G., and Edward, J.T. 1977. Partial molar volumes of hydrocarbons in CCl₄. Second American Chemical Society/ Canadian Institute of Chemistry Conference. Montréal, PQ.
 1. Edward, J.T., Farrell, P.G., and Shahidi, F. 1975. Les volumes molaires partial des composés organiques dans l'eau. Forty-Fourth Congress of Association Canadienne-Française pour l'Avancement des Sciences. Sherbrooke, PQ.

Years in Program/ Year Graduated	Name	Title	Comments
2015-	Dr. D. Zhou	Visiting Professor	From Dalian Polytechnic Univ, To begin in July
2013-	Dr. Priyatharini Ambigaipalan	Postdoctoral Fellow	MUN
2009-	Prof. Laura de La Rosa	Visiting Professor	Professor in Mexico
2009-	Prof. Emilio Alvarez-Parrilla	Visiting Professor	Professor in Mexico
2009-	Ms. Juarte Dougalaite	Visiting Scholar	Ph.D. Student in Ireland
2007-	Dr. Jenny Ann John	Res. Assistant/PDF	MUN employee
2005	Dr. Nadia Mahfooz	Visiting Professor	Professor in Egypt
2001-2002	Dr. Min-Soo Heu	Visiting Professor	Profesor in Korea
2001	Dr. S.P.J. Senanayake	Post-doctoral Fellow	Senior scientist; Industry, USA
1999-2000	Mr. M.A. Khan	Research Assistant	Senior scientist; Industry, Canada
1999-2000 2001 2005	Professor S-K. Kim	Visiting Professor	Professor, Director of Marine Station in Korea
1998-2000	Dr. Y.J. Jeon	Post-doctoral Fellow	Professor in Korea
1997-1999	Dr. U.N. Wanasundara	Post-doctoral Fellow	Senior scientist at POSBioscience in Canada
1996-1999	Dr. P.K.J.P.D. Wanasundara	Post-doctoral Fellow	Scientist with Agriculture and Agri-Food Canada
1995-1997	Ms. Yue Hua He	Research Assistant	Pharmaceutical Industry in Vancouver
1993-1997	Dr. R.B. Pegg	Post-doctoral Fellow	Associate Professor, University of Georgia
1991-1998	Dr. R. Amarowicz	Post-doctoral Fellow	Professor at the Polish Academy of Science
1992-1994	Ms. M.X. Liu	Visiting Scholar	Professor In China
1993	Dr. V. Venugopal	Post-doctoral Fellow	Government Emoloyee in India
1991-1992	Prof. X. Zhao	Visiting Scholar	Professor in China
1991-1992	Dr. J. Balejko	Post-doctoral Fellow	Professor in Poland
1991-1993	Ms. X. Chong	Research Assistant	Medical Doctor and Professor at McMaster University
1991	Ms. N. Helbig	Senior Research Assistant	Government of Canada
1990-1992	Mr. Z. Yang	Visiting Scholar	Senior scientist with industry in USA
1990-1991	Dr. E. Dunajski	Post-doctoral Fellow	Retired scientist in Poland
1989-1991 1992, 1993, &1995	Dr. J. Synowiecki	Post-doctoral Fellow	Department head in Poland
1987-1989	Dr. M. Naczk	Research Associate	Professor and former Department head in St. Francis Xavier University, Deceased

Theses Supervised:

a) **Ph.D. Students:**

Years in Program/ Year Graduated	Name	Thesis Title	Comments
2014-	W. Oh	Modification of phenolics	In progress
2014-	T. S.Albishi	Wood Phenolics	In progress, Joint with Dr. J. Banoub
2013-	J. Yeo	Lentile bioactives as affected by processing	In progress
2013-	A. C, de Camargo	Peanut Skin Bioactives as affected by gamma-irradiation	In progress.Joint with Sao Paolo Univ in Brazil
2012	P. Phanatkittiphattanabawon	Protein Hydrolysates	Joint with Thailand
2010	Y. Zhong	Modification of Tea Catechins and their Health Effects	Senior scientist with Cargil in USA
2011	Z. Tan	Modification of Phytosterols and Production of Structured Lipids	Scientist with Ocean Nutrition Canada, now DSM
2011	A. Chandrasekara	Millet Phytochemicals	Lecturer and Department head, actig dean in Sri Lanka,
2007	T. Madhujith	Antioxidants in Barley	Lecturer and department head in Sri Lanka
2007	F. Hamam	Structured Lipids	Assistant professor in Saudi Arabia
2005	C. Liyanapathirana	Phenolics in Cereal Grains and their Biological Effects	Scientist and private business in Canada
2005	M.A. Khan	Algal Food and Bivalve Aquaculture	Industry in Canada
2002	M. Metusalach	Aquaculture Feed and Cultured Species	Professor in Indonesia
2001	N. Senanayake	Lipids of Borage and Evening Primrose	Senior lead scientist with Industry in USA
1999	U. Chavan	Beach Pea Characteristics and Utilization	Professor in India
1999	M. Wettasinghe	Antioxidants from Borage and Evening Primrose	Deceased
1999	A.C. Onodenalore	The Chemistry and Modifications of Seafood Proteins, Flavourants and Antioxidants	Lecturer with Marine Institute of MUN, Canada
1997	H.A.H. Abou Gharbia	Enzyme and Processing	Professor in Egypt

		Effects on Sesame Seed	
1996	P.K.J.P.D. Wanasundara	Flaxseed Proteins	Agriculture and Agri-Food Canada & adjunct prof
1995	W.M.U.N. Wanasundara	Further Processing of Marine Oils	Lead scientist with POS Biosciences in Canada
1994	J. Synowiecki	Marine Processing By-Products	Habilitation Doctorate (D.Sc.), Professor, Technical University of Gdansk, Poland
1993	R.B. Pegg	Development of Nitrite-Free Meat Curing Systems	Associate Professor at U of Georgia, USA
1992	X.Q. Han	Modification of Seafood Proteins and Chemistry of Cold-Adapted Marine Enzymes	Scientist with Kraft Foods, Moved and now owns 3 companies in China and USA

b) Masters Students: (M.Sc unless otherwise indicated)

Years in Program/ Year Graduated	Name	Thesis Title	Comments
2015-	J. Rahman	Phenolic antioxidants or camelina, sofia and chia seeds	In progress
2014-	M. Beheshti Foroutani	Aquaculture food effects and fatty liver incidence	In progress, Joint with Dr.Chris Parrish
2012-	G. Abeywickrama	Phenolics of cranberry genotypes	In progress
2012-2015	M. Ayoub	Antioxidants of berry seed meals	In Saudi Arabia
2012-	N. Al-Shikh	Phenolic antioxidants from selected plants	In progress
2012-2015	N. Perera	Modification of food phenolics and their bioactivities	In progress
2011-	Q. Li	Oil and meal from berry seeds	In progress
2013	T. Albishi	Antioxidants in Potato and Onion Peels	In Saudi Arabia
2012	S. Sekhon-Loodu	Antioxidant, Anti-inflammatory and Hypolipidemic Properties of Apple Flavonols	Joint with Dalhousie Agricultural Campus Employed by Dalhousie
2011	N. Chandrasekara	Lipid Biology and Biotechnology	Professor and Department Head in Sri Lanka
2013	J. Wang	Structural and Modified	Industry in Canada

		Lipids	
2008	V. Klompong	Seafoos Processing By-products	Joint with Thailand Professor, Thaksin University, Thailand
2005	R. Abou-Zaytun	Lipids in DNA breakage	Ph.D student at Dalhousie University
2005	H. Miraliakbari	Antioxidants and Bioactives in Tree nut oils	Medical doctor
2005	Y. Zhong	Nutritional Implications of Dietary Oxidized Oil in Juvenile Cod	Employed by Cargil in USA
2003	F. Hamam	Lipid Biotechnology	Professor in Saudi Arabia
2003	R. Amarowicz	Plant Bioactives	Habilitation doctorate
2003	A. Gomage	Chitosan in Water Purification	Ph.D. Student in Sri Lanka
2002	G. Whiteway	Chitosan Oligomers	Transferred to Chemistry
2003	T. Madhujith	Antioxidants in Beans	Lecturer and Department hear in Sri Lanka
2002	S. Siriwardhana	Antioxidants of Almond	Research Associate at the University of Nebraska, USA
2002	X. Yu	Preparation of concentrates of docosapentaenoic acid and studies on its absorption in an animals	Working in the pharaceutical industry in USA
2001	C. Liyanapathirana,	Effect of Dietary Carotenoids on the Quality of Sea Urchin	Self-employed
2000	J. Kamil	Marine Lipids, their Stability and Characteristics	Lecturer in Sri Lanka
2002	S.A. Spurvey	Lipid Biotechnology of Seal Blubber Oil	Marketing & Sales Manager at Ocean Nutrition Canada, now with Scottsburn
1999	A. Khan	Effects of Stripping on Quality of Medicinal Oils	Industry in Canada
1999	Y.H. Chen	Beach Pea/Grass Pea - Chemistry and Detoxification	Transferred to Auburn University
1999	E. Durnford	Lipid Classes and Subclasses of Tissues of Harp Seal	Lecturer and international liason at Marine Institute, Memorial University
1997	A. Campos	Artemia Biomass in Aquaculture	Industry leader in Brazil
1997	S. Lin	Aquaculture of Arctic char: Effect of lipid	Working with pharmaceutical industry

		content on pigmentation of Arctic char	
1995	M. Wettasinghe	Oxidative Stability and Texture of Meat as Affected by Salts and Haem Pigments	Deceased
1993	X.Q. Han	Marine Enzymes	Industry leader in USA and China
1994	D.M. Power	Tea Tannins	Transferred
1996	M. Metusalach	Effect of Stacking Density on Seafood Quality	Professor in Indonesia
1992	D. Lam	Lipid Oxidation in Seafoods: Development and Prevention	Medical doctor and professor at McMaster University
1993	W.M.U.N. Wanasundara	Stabilization of Canola Oil by Naturally-Occurring Antioxidants	POS Biosciences, Senior scientist
1993	A.C. Onodenalore	Mechanically Deboned Chicken Meat: Products and Properties	Employed by Marine Institute in St. John's
1992	P.K.J.P.D. Wanasundara	Characteristics of Solvent Extracted Flaxseed (<i>Linum u sitatissimum L.</i>) Meals	Agriculture and Agri-Food Canada and U of Saskatchewan
1989	R.B. Pegg	One-Step Preparation of Nitrosyl Ferrohemochrome and its Characteristics	Transferred from M.Sc. to Ph.D.
1986	J.E. Gabon	Fate of Glucosinolates in Rapeseed	Unknown
1986	N. Kassam	Effect of Methanol-Ammonia Treatment of Soybean Protein	College Instructor in Barrie, Ontario
1984	J.J. Yun	Flavour and Oxidative Stability of Meats	Senior scientist with Parmalat
1984	L.A. D'Souza	Meat Flavour Volatiles: A Review of the Composition, Techniques, and Sensory Evaluations	Employed by industry

Government Delegation Activities (examples – not full listing):

Was charged to form the Agricultural and food Chemistry Division of the Canadian Institute of Chemistry. Fouded International Society for Nutraceuticals and Functional Foods and started Journal of Functional Foods.

Was a member of Provincial/Federal Government delegations and Sealing Industry and Academia Delegations to visit interested industries in Japan.

Was a Member of Government, Industry and Academic Delegation to Singapore, Taiwan, Hong Kong and China to present the current status of underutilized fish species and other aquatic species to counterparts in those countries.

Brief Biographical Sketch:

Dr. Shahidi is a University Research Professor, the highest rank the University gives for research, in the Department of Biochemistry at Memorial University of Newfoundland (MUN). He is cross-appointed to the Department of Biology, the Department of Ocean Sciences, and the aquaculture program. He is a Chair Professor at National Chung Hsing University in Taiwan, an Honorary Professor at the Chung Shan Medical University, also in Taiwan, a Visiting Professor at Jiangnan University in China and Dalian Polytechnic University. He was a Distinguished Visiting Professor at King Saud University in Saudi Arabia 2010-2013. He collaborates with many other universities in countries such as Brazil, France, Korea, Japan, Poland, Thailand, Turkey, USA, and elsewhere around the globe. He is also a advisor to Chinese Academy of Agricultural Sciences for special projects on cereals and oilseeds.

Dr. Shahidi has made numerous outstanding and innovative quality contributions to both the basic and applied areas of food and nutraceutical chemistry and technology as well as antioxidant phenolics and health and is the only Canadian on the ISI list of top 15 most highly cited scientists in agricultural sciences. He was first recognized as a most highly cited (top 15) individual and the most productive scientist in the area of food, nutrition and agricultural science for the decade of 1991-2001 and was ranked 3rd in citations for Agricultural Sciences for the decade of 2001-2011, now sixth on the list. He has received numerous awards from different societies and organizations for his pioneering scientific achievements.

Dr. Shahidi's work in these and other areas has led to the publication of over 760 research articles in the form of peer reviewed journals and book chapters. He is also the editor/author of some 64 books and 10 patents. These publications, along with his extensive list of presentations, have led to the advancement of the discipline of food science at both the national and international levels.

Dr. Shahidi has made many noteworthy contributions to the advancement of science, in general, and food science and technology in particular, both from a fundamental and applied viewpoint. He has trained over 50 PhD and MSc students and more than 50 research associates, post-doctoral fellows and assistants as well as visiting professors and scholars and educated the future generation of scientists. His former students, now his colleagues, occupy key positions as faculty members, government workers and industry leaders in over a dozen countries in five continents. This is yet another indication of the influence of his research and the global contributions Dr. Shahidi has made to science.