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Syed Rizvi

# Syed Rizvi



## Professor

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Syed Rizvi is professor of food process engineering in the Department of Food Science and also holds the title of International Professor in the college. He is interested in engineering and processing aspects of food science and value addition for global markets. He has published over 150 technical papers, co-authored/edited six books and holds six patents. Currently he is also associated with the Department of State advising the Bureau of Economics, Energy and Agricultural Affairs on use of science in diplomacy.

## Research Focus

Physical, chemical and engineering aspects of food and related biomaterials. International developments

## Teaching Focus

Processing and engineering aspects of food and related biomaterials and international developments to both undergraduate and graduate students

## Awards and Honors

- Stanley Watson Award (2012) American Association of Cereal Chemists International

## Selected Publications

### Journal Publications

- Sikin, A. M., Zoellner, C., & Rizvi, S. S. (2013). Current Intervention Strategies for the Microbial Safety of Sprouts.. *Journal of Food Protection*. 76:2099-2123.
- Paraman, I., Wagner, M. E., & Rizvi, S. S. (2012). Micronutrient and protein-fortified whole grain puffed rice made by supercritical fluid extrusion. *Journal of Agricultural and Food Chemistry*. 60:11188-11194.
- Manoi, K., & Rizvi, S. S. (2010). Physicochemical characteristics of phosphorylated cross-linked starch produced by reactive supercritical fluid extrusion. *Carbohydrate Polymers*. 81:687-694.

### Book

- Rizvi, S. S. (2010). Separation, extraction and concentration processes in the food, beverage and nutraceutical industries.. p. 665 Syed S.H. Rizvi (ed.), Woodhead Publishing, Oxford, U.K.

## Presentations and Activities

- Food Processing: A powerful tool for economic empowerment and nutritional adequacy. December 2012. Allahabad University. Allahabad, India.
- High pressure extrusion processing with supercritical fluid. October 2012. American Association of Cereal Chemists International. Hollywood, FL.

## Departments

- Food Science

## Concentrations

- Food Processing, Food Engineering, International Food Science
- Food Engineering
- International Development
- Food Processing

## Graduate Fields

- Food Science and Technology
- International Agriculture and Rural Development

## Education

- MEng  
University of Toronto  
1988
  - Doctorate  
Ohio State University  
1976
  - Master of Science  
Panjab University  
1970
  - Bachelor of Science  
Panjab University  
1968
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