

CURRICULUM VITAE
Bradley J. Taylor, Ph.D.

Associate Professor of Food Science (current position)

Department of Nutrition, Dietetics & Food Science
Brigham Young University
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Provo, UT 84602 USA
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EDUCATION:

2004 Ph.D., Nutrition and Food Science, Utah State University, Logan UT
1999 B.Sc., Food Science, *Cum Laude*, Brigham Young University, Provo, UT

Additional Training

2018 Food Labels (Institute of Food Technologists Short Course)
2017 Effective Teaching Workshop, New Faculty Teaching Fellowship (BYU Center for Teaching and Learning)
2016 Zenger Folkman Extraordinary Leader Program™
2014 Leadership 360° - The Journey of Not Knowing®
2012 Center for Creative Leadership – Leadership Development Program (LDP)®
2008 Microencapsulation in Food Applications (Institute of Food Technologists Short Course)
2008 Manager Development Program (Bristol-Myers Squibb)
2007 Novel/Non-thermal Processing Technologies (Institute of Food Technologists Short Course)
2006 Aseptic Processing and Packaging Systems: Critical Control Points (Tetra Pak®)
2005 Management Skills for New Managers (American Management Association)

LANGUAGE PROFICIENCY: English (Native), Spanish (Moderate Proficiency), Polish (Moderate Proficiency)

PROFESSIONAL EXPERIENCE:

Brigham Young University, Provo, UT

2017 – Present Associate Professor, Food Science

WhiteWave Foods (now Danone North America), Broomfield, CO

2015 – 2017 Sr. Director, Research Sciences and Regulatory Affairs

Bristol-Myers Squibb / Mead Johnson Nutrition (now Reckitt Benckiser Group), Evansville, IN and Mexico City, MÉXICO

2013 – 2015 Assoc. Director, Product Development Children's & Specialties, Global Research and Development
2010 – 2013 Assoc. Director, Product Development, Latin America Region, Global Research and Development
2006 – 2010 Principal Product Development Scientist, Global Research and Development

National Food Processors / Food Products Association (now Grocery Manufacturers Association), Washington, DC

2005 – 2006 Executive Director, FPA Research & Education Foundation
2005 Technical Business Manager, Food Processors Institute
2004 Assoc. Microbiologist, Center for the Development of Research Policy & New Technologies

Center for Microbe Detection and Physiology, Utah State University, Logan, UT

2001 – 2004 Research Scientist – Surface Chemistry and Microbiology

Nestle USA, Frozen Foods Division, Springville, UT

1999 Quality Assurance Technician, Microbiology

SOCIETY MEMBERSHIPS:

Institute of Food Technologists
International Association for Food Protection

HONORS AND AWARDS:

- 2015 Mead Johnson Global R&D Management Award – Operational Excellence
- 2014 Mead Johnson Global R&D Management Award – Scientific Collaboration Excellence
- 2013 Mead Johnson Global R&D Management Award – Nutrition for Prematurity
- 2008 Mead Johnson Excellence in Action – U.S. launch of Nutramigen® LIPIL® with Enflora™ LGG®
- 2008 Mead Johnson Global R&D Management Award – Technology Scouting
- 2008 Mead Johnson Global R&D Management Award – Significant Technical Contribution Resulting in *Lactobacillus rhamnosus* GG Ingredient Qualification Enabling US launch and Heath Canada Novel Ingredient Notification
- 2007 Mead Johnson Global R&D Management Award – Technical Leadership Resulting in Advanced Launch of Next Step™ LIPIL® Ready-to-Drink
- 2004 Utah State University Researcher of the Year – College of Agriculture
- 2002 Western Regional Champion – Institute of Food Technologists Student Association College Bowl
- 2000 Utah State University – Department of Nutrition and Food Science Ghandi Fellowship
- 1999 Western Regional Champion – Institute of Food Technologists Student Association College Bowl

SERVICE AND ADVISORY RESPONSIBILITIES:

Brigham Young University

- 2017 – Present Nutrition, Dietetics, and Food Science Department Seminar Committee
- 2017 – Present Nutrition, Dietetics, and Food Science Department Graduate Studies Committee
- 2004 – 2016 Industry Advisory Council Nutrition, Dietetics, and Food Science Department

Institute of Food Technologists

- 2018 – Present Secretary, Bonneville Section (Salt Lake City, Utah)
- 2017 – Present Annual Meeting Scientific Program Advisory Panel
- 2006 Western Regional Student Association College Bowl Judge

Mead Johnson Nutrition

- 2013 – 2015 Global Technology Roadmapping Team
- 2011 – 2015 Pediatric Nutrition Institute Technical Advisory Committee
- 2012 – 2013 México Operations Committee and Leadership Team
- 2010 – 2013 International Temporary Assignment (expatriate) LatAm Regional Headquarters

Institute for Food Safety and Health (formerly National Center for Food Safety & Technology)

- 2008 – 2009 Technical Advisory Committee

Foreign Better Process Control School - US FDA and Louisiana State University

- 2005 – 2006 Program Manager (Kiev, Ukraine)

USDA Cooperative State Research, Education, and Extension Service (CSREES)

- 2005 – 2006 Small Business Innovation Research and National Integrated Food Safety Initiative Food Science panel member and ad hoc reviewer

Food Processors Institute and International HACCP Alliance

- 2005 Board Member

TEACHING RESPONSIBILITIES:

Brigham Young University:

- NDFS 250 (3 Cr) Essentials of Food Science
- NDFS 363 (2 Cr) Commodity Processing II: Dairy, Fruits, Vegetables, and Confections
- NDFS 462 (3 Cr) Food Regulations and Quality Assurance
- NDFS 631R (2 Cr) Selected Topics in Food Science
- NDFS 652 (3 Cr) Carbohydrates and Their Reactions in Foods

Other courses and lectures as assigned

RESEARCH FUNDING:

Phase One: Thermal resistance of *Listeria monocytogenes* in low-moisture foods (LMF); \$5000 Grocery Manufacturers Association. Awarded December 2017.

Genetic interactions resulting in exceptional desiccation and thermal resistance of *Cronobacter ssp.* in low-moisture food (LMF) matrices; \$48,500 Build Dairy/Western Dairy Center. Awarded January 2018 (distributed over two years).

Sporeformer presence and control in a milk fractionation process; \$35,000 Build Dairy/Western Dairy Center. Awarded June 2018 (distributed over two years).

PEER-REVIEWED PUBLICATIONS:

1. Podolak, R.H., P.H. Elliott, **B.J. Taylor**, A.H. Khurana, and D.G. Black. 2009. Destruction of *Alicyclobacillus acidoterrestris* spores in apple juice on stainless steel surfaces by chemical disinfectants. *Journal of Food Protection*, Vol. 72, 510–514.
2. Khurana, A.H., G.C. Awuah, E.R. Enache, and **B.J. Taylor**. 2006. Efficacy of select acidulants in pureed green beans inoculated with *Escherichia coli* O157:H7, Salmonella, and *Listeria monocytogenes*. *Journal of Food Protection*. Vol. 69, 1865-1869.
3. Bunch, T.D., R.C. Evans, S. Wang, C.P. Brenndand, D.R. Whittier, and **B.J. Taylor**. 2004. Lamb growth rates, feed efficiency, carcass evaluation, cholesterol level and sensory evaluation of various hair x wool sheep crosses. *Small Ruminant Research*. Vol. 52, 239-245.
4. **Taylor, B.J.** and M.K. Walsh. 2002. Development and sensory analysis of a textured whey protein meatless patty. *Journal of Food Science*. Vol. 67(4), 1555-1558.

PATENTS

1. Ao, Zihua, Juan M. Gonzalez, **Bradley J. Taylor**. 2013. Compositions Comprising Maltotriose And Methods Of Using Same To Inhibit Damage Caused By Dehydration Processes. U.S. Patent 20,130,089,638, filed October 11, 2011, and issued April 11, 2013.
2. Alvey, John, Juan M. Gonzalez, **Bradley J. Taylor**, Kristin L. Morris, Joshua C. Anthony, Hugh N. Tucker, Eduard K. Poels. 2011. Formulations and Methods for Nutrient Delivery. WO2011106482 A1 PCT/U.S. Patent 2,011,026,000, filed February 24, 2011, and issued September 1, 2011.

TECHNICAL AND INVITED PRESENTATIONS:

Mentored BYU student authors/presenters designated in blue bolded text

Oral Presentation: “*Cronobacter sakazakii* genes contributing to persistence in low-moisture dairy matrices” **K. Hartmann, B. Taylor**, J. Griffiths, F. Steele. 2018 Intermountain, Rio Grande, and Rocky Mountain TriBranch American Society for Microbiology Meeting. Durango, CO.

Poster Presentation: “Thermal resistance of *Listeria monocytogenes* in low-moisture foods (LMF) using a dry inoculation procedure” A. Kataoka, **B. Taylor**, E. Enache, R. Podolak and **A. Quinn**. 2018 Annual Meeting of the International Association for Food Protection. Salt Lake City, UT.

Poster Presentation: “Effect of relative humidity on water activity determination of a low-moisture infant formula powder” J.E. Ortiz, L.N. Wisener, R.P. Batema, **B.J. Taylor**. 2009 Annual Meeting of the Institute of Food Technologists, Anaheim, CA.

Invited Presentation: “Becoming a technical leader in the food industry” **B.J. Taylor**. October 2008 Regional IFT meeting, West Lafayette, IN.

Invited Panelist: “Global challenges of delivering safe and nutritious food” 2008 National Center for Food Safety & Technology Annual Meeting. Oak Brook, IL.

Invited Presentation: “Real time detection of microbes to improve food safety” B.C. Weimer, P. Desai, M.K. Walsh, **B.J. Taylor**, and G. Rompato. 2008 International Food Safety Conference, Beijing, China.

Poster Presentation: "Destruction of *Alicyclobacillus acidoterrestris* spores in apple juice on stainless steel surfaces by chemical disinfectants" R.H. Podolak, P.H. Elliott, **B.J. Taylor** and A.H. Khurana. 2008 Food Safety Summit, Washington D.C.

Invited Presentation: "Experiences with existing food safety and public health training & education programs" **B.J. Taylor**. 2005 Food Safety Institute of the Americas, Miami, FL.

Poster Presentation: "*Escherichia coli* O157:H7 capture with GM1 containing liposomes verified by surface ELISA" **B.J. Taylor**, M.K. Walsh, and B.C. Weimer. 2003 National Meeting of the Institute of Food Technologists, Chicago, IL.

Poster Presentation: "Sensory analysis of whey protein patties" **B.J. Taylor** and M.K. Walsh. 2001 National Meeting of the Institute of Food Technologists, New Orleans, LA.

TRADE ASSOCIATION PUBLICATION REVIEW COMMITTEES:

GMA Canned Foods: Principles of Thermal Process Control, Acidification and Container Closure Evaluation, 8th Edition, 2015. Print. ISBN 978-0-937774-23-6.

GMA Canned Foods: Principles of Thermal Process Control, Acidification and Container Closure Evaluation, 7th Edition, 2007. Print. ISBN 978-0-937774-58-8.

GMA HACCP Manual: A Systematic Approach to Food Safety, 4th Edition, 2006. Print. ISBN 0-9785977-0-2.

BOOK CHAPTER:

Gravani, R.B., L.M. Weddig, **B.J. Taylor**, and D.T. Bernard. "HACCP Training." HACCP A Systematic Approach to Food Safety. A Comprehensive Manual for Developing and Implementing a Hazard Analysis and Critical Control Point Plan. 4th Ed. Food Products Association. Washington D.C. 2006. 121-124. Print.

PRESS RELEASES AND MEDIA:

The Romaine Lettuce Recall. Top of Mind with Julie Rose. KBYU Radio. A live in-studio expert interview. Originally aired Dec.18, 2018. <https://www.byuradio.org/episode/d0796f97-4947-41c8-9689-07b1b46a7551?playhead=1086&autoplay=true>

BYU students invent carbonated ice cream — combining two of Utah's favorites into one. Daily Herald. Sept 2018. https://www.heraldextra.com/news/local/education/college/byu/byu-students-invent-carbonated-ice-cream-combining-two-of-utah/article_8238941e-48cb-5ae3-b538-fbc63b964794.html

Students scoop \$10,000 for carbonated ice cream. Daily Universe. Sept 2018. <https://universe.byu.edu/2018/09/18/byu-students-develop-carbonated-ice-cream-1/>

Pediatric Science Galleries Provide Glimpse into Research, Discoveries. 2014. <http://www.meadjohnson.com/journal/pediatric-science-galleries-provide-glimpse-research-discoveries>

New Study Compares Nutramigen® LGG® Infant Formula to Other Infant Formulas for Cow's Milk Allergy. 2013. <http://www.meadjohnson.com/journal/new-study-compares-nutramigen%C2%AE-lgg%C2%AE-infant-formula-other-infant-formulas-cow%E2%80%99s-milk-allergy>

New Journal of Pediatrics Study Shows Strong Benefits Provided by Nutramigen® LGG® Infant Formula in the Management of Cow's Milk Allergy. 2013. <http://www.meadjohnson.com/news/press-releases/new-journal-pediatrics-study-shows-strong-benefits-provided-nutramigen%C2%AE-lgg%C2%AE>

Pediatrics Publishes Study on Benefits and Safety of Mead Johnson's Enfamil® Human Milk Fortifier Acidified Liquid. 2012. <http://www.meadjohnson.com/journal/pediatrics-publishes-study-benefits-and-safety-mead-johnson%E2%80%99s-enfamil%C2%AE-human-milk-fortifier>

Advancing Our Efforts in Latin America. 2011. <http://www.meadjohnson.com/journal/advancing-our-efforts-latin-america>

No Whey! USU students create award-winning snack food. Salt Lake Tribune, July 2000.

New food solutions from extrusion. Prepared Foods. July 2000.

USU team puts food to the test. Utah Statesman. May 2002.

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