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Professional Experience

2014 – Present: Professor, University of Delaware

2010 – 2014: Associate Professor, University of Delaware

2004 – 2010: Assistant Professor, University of Delaware

2003 – 2004: Research Program Manager, Siliker, Inc.

2001 – 2003: Postdoctoral Research Associate, University of Delaware

Education

Ph.D. in Food Science, Pennsylvania State University, 2001

M.S. in Food Science, South China University of Technology, China, 1992

B.S. in Food Science, South China University of Technology, China, 1989

Professional Activities

2008-Present: Editorial Board of Journal of Food Processing and Preservation

2008-Present: Editorial Board of International Journal of Agricultural and Biological Engineering

Peer-reviewed Journal Papers

1. Guo, S., Huang, R., and Chen, H. 2019. Evaluating a combined method of ultraviolet and washing for sanitizing blueberries, tomatoes, strawberries, baby spinach, and lettuce. *J. Food Prot.* In press.
2. DiCaprio, E., Ye, M., Chen, H., and Li, J. 2019. Inactivation of human norovirus and Tulane virus by high pressure processing in simple mediums and strawberry puree. *Front. Sustain. Food Syst.* <https://doi.org/10.3389/fsufs.2019.00026>.
3. Cao, X., Huang, R., and Chen, H. 2019. Evaluation of food safety and quality parameters for shelf life extension of pulsed light treated strawberries. *J. Food Sci.* 84: 1494-1500.
4. Kingsley, D.H., Chen, H., Bassam A. A., and Meade, G.K. 2019. Evaluation of a Male-Specific DNA Coliphage Persistence within Eastern Oysters (*Crassostrea virginica*). *Food and Environmental Virology.* 11:120-125.
5. Huang, R. and Chen, H. 2019. Comparison of water-assisted decontamination systems of pulsed light and ultraviolet for *Salmonella* inactivation on blueberry, tomato, and lettuce. *J. Food Sci.* 00: 1-6.
6. Huang, R. and Chen, H. 2019. Sanitation of tomatoes based on a combined approach of washing process and pulsed light in conjunction with selected disinfectants. *Food Res. Int.* 116: 778-785.
7. Huang, R. and Chen, H. 2018. Evaluation of inactivating *Salmonella* on iceberg lettuce shreds with washing process in combination with pulsed light, ultrasound and chlorine. *Int. J. Food Microbiol.* 285: 144-151.

8. Huang, R., de Vries, D., and Chen, H. 2018. Strategies to enhance fresh produce decontamination using combined treatments of ultraviolet, washing and disinfectants. *Int. J. Food Microbiol.* 283: 37-44.
9. Shao, L., Chen, H. Hicks, D. Wu, W. 2018. Thermal inactivation of human norovirus surrogates in oyster homogenate. *Int. J. Food Microbiol.* 281: 47-53.
10. Lacombe, A., Niemira, B.A., Gurtler, J.B., Kingsley, D., Li, X., and Chen, H. 2018. Surfactant-enhanced organic acid inactivation of Tulane virus, a human norovirus surrogate. *J. Food Prot.* 81: 279-283.
11. Kingsley, D.H., Fay, J.P. Fay, Calci, K., Pouillot, R., Woods, J., Chen, H., Niemira, B.A., Van Doren, J.M. 2017. Evaluation of chlorine treatment levels on inactivation of human norovirus and MS2 bacteriophage during sewage treatment. *Appl. Environ. Microbiol.* 83:e01270-17.
12. Fan, X., Haung, R., Chen, H. 2017. Application of ultraviolet C technology for surface decontamination of fresh produce. *Trends in Food Sci. Technol.* 70: 9-19.
13. Kingsley, D.H., Chen, H., and Meade, G.K. 2017. Persistence of MS-2 bacteriophage within eastern oysters. *Food and Environ. Virology.* <https://doi.org/10.1007/s12560-017-9315-3>
14. Cao, X., Huang, R., and Chen, H. 2017. Evaluation of pulsed light treatments on inactivation of *Salmonella* on blueberries and its impact on shelf-life and quality attributes. *Int. J. Food Microbiol.* 260:17-26.
15. Guo, S., Huang, R., and Chen, H. 2017. Application of water-assisted ultraviolet light in combination of chlorine and hydrogen peroxide to inactivate *Salmonella* on fresh produce. *Int. J. Food Microbiol.* 257: 101-109.
16. Doona, C.J., Feeherry, F.E., Kustin, K., Chen, H., Huang, Y., Ye, X.P. and Setlow, P. 2017. A quasi-chemical model for bacterial spore germination kinetics by high pressure. *Food Engineering Reviews.* doi:10.1007/s12393-016-9155-1.
17. Li, X., Huang, R., and Chen, H. 2017. Evaluation of assays to quantify infectious human norovirus for heat and high pressure inactivation studies using Tulane virus. *Food and Environmental Virology.* doi: 10.1007/s12560-017-9288-2.
18. Sido, R.F., Huang, R., Liu, C., and Chen, H. 2017. High hydrostatic pressure inactivation of murine norovirus and human noroviruses on green onions and in salsa. *Int. J. Food Microbiol.* 242: 1-6.
19. Lacombe, A., Niemira, B.A., Gurtler, J.B., Sites, J., Boyd, G., Kingsley, D., Li, X., and Chen, H. 2017. Nonthermal inactivation of norovirus surrogates on blueberries using atmospheric cold plasma. *Food Microbiol.* 63: 1-5.
20. Huang, Y., Cao, X., and Chen, H. 2017. Pulsed light inactivation of murine norovirus, Tulane virus, *Escherichia coli* O157:H7 and *Salmonella* in suspension and on berry surfaces. *Food Microbiol.* 61: 1-4.
21. Lou, F., DiCaprio, E., Li, X., Dai, X, Ma, Y., Hughes, J., Chen, H., Kingsley, D., Li, J. 2016. Variable high pressure processing sensitivities for GII human noroviruses. *Appl. Environ. Microbiol.* 82: 6037-45.
22. Lingham, T., Ye, M., Chen, H., Chintapenta, L.K., Handy, E., Zhao, J., Wu, C., Ozbay, G. 2016. Effects of high hydrostatic pressure on the physical, microbial, and chemical attributes of oysters (*Crassostrea virginica*). *J. Food Sci.* 81:M1158-66.

23. Xu, W., Chen, H., and Wu. C. 2016. *Salmonella* and *Escherichia coli* O157:H7 inactivation, color and bioactive compounds enhancement on raspberries during frozen storage after decontamination using new formula sanitizer washing or pulsed light. *J. Food Prot.* 79: 1107-1114.
24. Huang, R., Ye, M., Li, X., Ji, L., Karwe, M. and Chen H. 2016. Evaluation of high hydrostatic pressure inactivation of human norovirus on strawberries, blueberries, raspberries and in their purees. *Int. J. Food Microbiol.* 223:17-24.
25. Araud, E., DiCaprio, E., Yang, Z., Li, X., Lou, F., Hughes, J., Chen, H., Li, J., 2015. High-pressure inactivation of rotaviruses: the role of treatment temperature and strain diversity in virus inactivation. *Appl. Environ. Microbiol.* 81: 6669-6678.
26. Lou, F., Ye, M., Ma, Y., Li, X., DiCaprio, E., Chen, H., Krakowka, S., Hughes, J., Kingsley, D., Li, J. 2015. A gnotobiotic pig model to determine human norovirus inactivation by high pressure processing. *Appl. Environ. Microbiol.* 81: 6679-6687.
27. Huang, Y., Sido, R., and Chen, H. 2015. Application of water-assisted pulsed light treatment to decontaminate raspberries and blueberries from *Salmonella*. *Int. J. Food Microbiol.* 208:43-50.
28. Liu, C., Li, X., and Chen, H. 2015. Application of water-assisted ultraviolet light processing on the inactivation of murine norovirus on blueberries. *Int. J. Food Microbiol.* 214:18-23.
29. Liu, C., Huang, Y., and Chen, H. 2015. Inactivation of *Escherichia coli* O157:H7 and *Salmonella* enterica on blueberries in water using ultraviolet light. *J. Food Sci.* 80: M1532-1537.
30. Ye, M., Lingham, T., Huang, Y., Ozbay, G., Ji, L., Karwe, M., and Chen, H. 2015. Effects of high-hydrostatic pressure on inactivation of human norovirus and physical and sensory characteristics of oysters. *J. Food Sci.* 80: M1330-1335.
31. Huang, Y. and Chen, H. 2015. Inactivation of *Escherichia coli* O157:H7, *Salmonella* and human norovirus surrogate on artificially contaminated strawberries and raspberries by water-assisted pulsed light treatment. *Food Res. Int.* 72: 1-7.
32. Li, X., Chen, H. 2015. Evaluation of the porcine gastric mucin binding assay for high pressure inactivation studies using murine norovirus and Tulane virus. *Appl. Environ. Microbiol.* 81: 515-521.
33. Xu, W., Chen, H., and Wu. C. 2015. Application of pulsed light (PL)-surfactant combination on inactivation of *Salmonella* and apparent quality of green onions. *LWT - Food Sci. Technol.* 61: 596-601.
34. Neetoo, H. and Chen, H. 2015. Influence of growth temperatures of *Salmonella* and storage temperatures of alfalfa seeds on heat inactivation of the pathogen during heat treatment. *J. Food Process Preserv.* 39: 1992-2000.
35. Lacombe, A., Niemira, B.A., Gurtler, J.B., Fan, X., Sites, J., Boyd, G., and Chen, H. 2015. Atmospheric cold plasma inactivation of aerobic microorganisms on blueberries and effects on quality attributes. *Food Microbiol.* 46: 479-484.
36. Lou, F., Neetoo, H., Chen, H., and Li, J. 2015. High hydrostatic pressure processing: a promising nonthermal technology to inactivate viruses in high risk foods. *Annual Rev. Food Sci. Technol.* 6: 389-409.
37. Neetoo, H. and Chen, H. 2014. Factors influencing the dry heat sensitivity of *Salmonella enterica* on alfalfa sprouting seeds. *J. Food Safety.* 34: 312-320.

38. Doona, C.J., Ghosh, S., Feeherry, F.E., Ramirez-Peralta, A., Huang, Y., Chen, H., and Setlow, P. 2014. High pressure germination of *Bacillus subtilis* spores with alterations in levels and types of germination proteins. *J. Appl. Microbiol.* 117: 711-720.
39. Huang, R., Li, X., Huang, Y. and Chen H. 2014. Strategies to enhance high pressure inactivation of murine norovirus in strawberry puree and on strawberries. *Int. J. Food Microbiol.* 185: 1-6.
40. Ye, M., Li, X., Kingsley, D. H., Jiang, Xi., and Chen, H. 2014. Inactivation of human norovirus in contaminated oysters and clams by high-hydrostatic pressure. *Appl. Environ. Microbiol.* 80: 2248-2253.
41. Huang, Y. and Chen H. 2014. A novel water-assisted pulsed light processing for decontamination of blueberries. *Food Microbiol.* 40: 1-8.
42. Kingsley, D. H., Li, X., and Chen, H. 2014. Temperature effects for high pressure processing of picornaviruses. *Food and Environ. Virology.* 6: 58-61.
43. Li, X., Chen, H., and Kingsley, D.H. 2013. The influence of temperature, pH, and water immersion on the high hydrostatic pressure inactivation of GI.1 and GII.4 human noroviruses. *Int. J. Food Microbiol.* 167: 138-143.
44. Xu, W., Chen, H., Huang, Y. and Wu. C. 2013. Decontamination of *Escherichia coli* O157:H7 on green onions using pulsed light (PL) and PL-surfactant-sanitizer combinations. *Int. J. Food Microbiol.* 166: 102-108.
45. Li Y., Yang W., Chung S-Y., Chen H., Ye M., Teixeira A., Gregory J.F., Welt B.A., Shriver S. 2013. Effect of pulsed ultraviolet light and high hydrostatic pressure on the antigenicity of almond protein extracts. *Food and Bioprocess Technol.* 6:431–440
46. Ye, M., Huang, Y., Gurtler, J.B., Niemira, B.A., Sites, J.E. and Chen, H. 2013. Effects of pre- or post-processing storage conditions on high-hydrostatic pressure inactivation of *Vibrio parahaemolyticus* and *V. vulnificus* in oysters. *Int. J. Food Microbiol.* 163: 146-152.
47. Li, X.; Ye, M., Neetoo, H.; Golovan, S., and Chen, H. 2013. Pressure inactivation of Tulane virus, a candidate surrogate for human norovirus and its potential application in food industry. *Int. J. Food Microbiol.* 162: 37-42.
48. Huang, Y., Ye, M. and Chen H. 2013. Inactivation of *Escherichia coli* O157:H7 and *Salmonella* spp. in strawberry puree by high hydrostatic pressure with/without subsequent frozen storage. *Int. J. Food Microbiol.* 160: 337-343.
49. Lou, F., Huang, P., Neetoo, H., Gurtler, J.B., Niemira, B.A., Chen, H., Jiang, X. and Li, J. 2012. High-pressure inactivation of human norovirus virus-like particles provides evidence that the capsid of human norovirus is highly pressure resistant. *Appl. Environ. Microbiol.* 78: 5320-5327.
50. Ye, M., Huang, Y., and Chen, H. 2012. Inactivation of *Vibrio parahaemolyticus* and *Vibrio vulnificus* in oysters by high-hydrostatic pressure and mild heat. *Food Micro.* 32: 179-184.
51. Neetoo, H., Lu, Y., Wu, C., Chen, H. 2012. Use of high hydrostatic pressure to inactivate *E. coli* O157:H7 and *Salmonella enterica* internalized within and adhered to pre-harvest contaminated green onions. *Appl. Environ. Microbiol.* 78:2063-2065.
52. Dancho, B. A., Chen, H., and Kingsley, D.H. 2012. Discrimination between infectious and non-infectious human norovirus using porcine gastric mucin. *Int. J. Food Microbiol.* 155: 222-226.
53. Neetoo, H. and Chen, H. 2012. High pressure inactivation of *Salmonella* on Jalapeño and Serrano peppers destined for direct consumption or as ingredients in Mexican salsa and guacamole. *Int. J. Food Microbiol.* 156: 197-203.

54. Huang, Y., Ye, M. and Chen H. 2012. Efficacy of washing with hydrogen peroxide followed by aerosolized antimicrobials as a novel sanitizing process to inactivate *Escherichia coli* O157:H7 on baby spinach. *Int. J. Food Microbiol.* 153:306-313.
55. Juck, G., Neetoo, H., Beswick, E. and Chen, H. 2012. Influence of prior growth conditions, pressure treatment parameters, and recovery conditions on the inactivation and recovery of *Listeria monocytogenes*, *Escherichia coli*, and *Salmonella* Typhimurium in turkey meat. *Int. J. Food Microbiol.* 153:203-211.
56. Lou, F., Neetoo, H., Li, J., Chen, H. and Li, J. 2011. Lack of correlation between virus barosensitivity and the presence of a viral envelope during inactivation of human rotavirus, vesicular stomatitis virus, and avian metapneumovirus by high-pressure processing. *Appl. Environ. Microbiol.* 77: 8538-8547.
57. Ye, M., Huang, Y., Neetoo, H., and Chen, H. 2011. Prior frozen storage enhances the effect of edible coatings against *Listeria monocytogenes* on cold-smoked salmon during subsequent refrigerated storage. *J. Appl. Microbiol.* 111:865-76.
58. Jiang, Z., Neetoo, H. and Chen, H. 2011. Efficacy of freezing, frozen storage and edible antimicrobial coatings used in combination for control of *Listeria monocytogenes* on roasted turkey stored at chiller temperatures. *Food Microbiol.* 28:1394-401.
59. Neetoo, H., Nekoozadeh, S., Jiang, Z., Chen, H. 2011. Application of high hydrostatic pressure to decontaminate green onions from *Salmonella* and *Escherichia coli* O157:H7. *Food Microbiol.* 28:1275-1283.
60. Ye, M., Huang, Y., Neetoo, H., Shearer, A. E.H and Chen, H. 2011. Influence of growth conditions on pressure resistance of *Vibrio parahaemolyticus* in oysters and the optimization of postpressure treatment recovery conditions. *J. Food Prot.* 74:751-758.
61. Huang, Y. and Chen H. 2011. Effect of organic acids, hydrogen peroxide and mild heat on inactivation of *Escherichia coli* O157:H7 on baby spinach. *Food Control.* 22:1178-1183.
62. Lou, F., Neetoo, H., Chen, H. and Li, J. 2011. Inactivation of a human norovirus surrogate by high-pressure processing: effectiveness, mechanism, and potential application in the fresh produce industry. *Appl. Environ. Microbiol.* 77:1862-1871.
63. Jiang, Z., Neetoo, H. and Chen, H. 2011. Control of *Listeria monocytogenes* on cold-smoked salmon using chitosan-based antimicrobial coatings and films. *J. Food Sci.* 76: M22-26.
64. Neetoo, H. and Chen, H. 2011. Individual and combined application of dry heat with high hydrostatic pressure to inactivate *Salmonella* and *Escherichia coli* O157:H7 on alfalfa seeds. *Food Microbiol.* 28:119-127.
65. Juck, G., Neetoo, H. and Chen, H. 2010. Application of an active alginate coating to control the growth of *Listeria monocytogenes* on poached and deli turkey products. *Int. J. Food Microbiol.* 142:302-308.
66. Neetoo, H. and Chen, H. 2010. Inactivation of *Salmonella* and *Escherichia coli* O157:H7 on artificially contaminated alfalfa seeds using high hydrostatic pressure. *Food Microbiol.* 27:332-338.
67. Neetoo, H. and Chen, H. 2010. Pre-soaking of seeds enhances pressure inactivation of *E. coli* O157:H7 and *Salmonella* spp. on crimson clover, red clover, radish and broccoli seeds. *Int. J. Food Microbiol.* 137:274-280.
68. Shearer, A.E.H., Neetoo, H., and Chen, H. 2009. Effect of growth and recovery temperatures on pressure resistance of *Listeria monocytogenes*. *Int. J. Food Microbiol.* 136:359-363.
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70. Neetoo, H., Pizzolato, T., and Chen, H. 2009. Conditions for elimination of *Escherichia coli* O157:H7 on alfalfa seeds through a combination of high hydrostatic pressure and mild heat. *Appl. Environ. Microbiol.* 75:1901-1907.
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73. Kingsley, D.H. and Chen, H. 2009. Influence of pH, salt, and temperature on pressure inactivation of hepatitis A virus. *Int. J. Food Micro.* 130:61-64.
74. Neetoo, H., Ye, M., and Chen, H. 2008. Potential application of high hydrostatic pressure to eliminate *Escherichia coli* O157:H7 on alfalfa sprouted seeds. *Int. J. Food Micro.* 128:348-353.
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78. Kingsley, D.H. and Chen, H. 2008. Aqueous matrix compositions and pH influence virus inactivation by high pressure processing. *J. Food Prot.* 71:1598-1603.
79. Kural, A. and Chen, H. 2008. Conditions for a 5-log reduction of *Vibrio vulnificus* in oysters through high hydrostatic pressure treatment. *Int. J. Food Micro.* 122:180-187.
80. Neetoo, H, Ye, M. Chen, H., Joerger, R.D., Hicks, D.T., Hoover. D.G. 2008. Use of nisin-coated plastic films to control *Listeria monocytogenes* on vacuum-packaged cold-smoked salmon. *Int. J. Food Micro.* 122:8-15.
81. Ye, M., Neetoo, H., and Chen, H. 2008. Control of *Listeria monocytogenes* on ham steaks by antimicrobials incorporated into chitosan-coated plastic films. *Food Micro.* 25:260-268.
82. Neetoo, H., Ye, M., and Chen, H. 2007. Effectiveness and stability of plastic films coated with nisin for inhibition of *Listeria monocytogenes*. *J. Food Prot.* 70:1267-1271.
83. Chen, H. 2007. Temperature-assisted pressure inactivation of *Listeria monocytogenes* in turkey breast meat. *Int. J. Food Micro.* 117:55-60.
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Book Chapters and Proceedings

1. Ye M, Chen H, Kingsley D. Ch. 10, "Inactivating Foodborne Viruses by High Pressure Processing." In: *High Pressure Processing of Foods*, 2nd edition (Doona CJ, Feeherry FE, Kustin K, Eds.). IFT Press/Wiley (Oxford) - *in press*.
2. Chen, H., Neetoo, H., 2014. Sprouts. In: Batt, C.A., Tortorello, M.L. (Eds.), *Encyclopedia of Food Microbiology*, vol 1. Elsevier Ltd, Academic Press, pp. 1000–1003.

3. Neetoo, H. and Chen, H., and Hoover, D.G. 2013. Emerging methods for post-packaging microbial decontamination of food. In *Microbial Decontamination in the Food Industry* (Ali Demirci, eds). Woodhead Publishing Limited. Cambridge, UK. Page 746-787.
4. Neetoo, H., Ye, M. and Chen, H. 2012. High hydrostatic pressure processing. In *Pathogenic Vibrios and Food Safety* (Yi-Cheng Su, eds.). Nova Science Publishers, Inc., Hauppauge, N.Y. Page 273-301.
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6. Hoover, D. G. and Chen, H. 2010. Processing and preservative aids: nisin and other bacteriocins. In *Encyclopedia of Biotechnology in Agriculture and Food* (D. Heldman, A. Bridges, D.G. Hoover, and M. Wheeler, eds.). Marcel Dekker, Inc. New York. Page 549-552.
7. Neetoo, H. and Chen, H. 2010. Antimicrobial packaging. In *Encyclopedia of Biotechnology in Agriculture and Food* (D. Heldman, A. Bridges, D.G. Hoover, and M. Wheeler, eds.). Marcel Dekker, Inc. New York. Page 43-46.
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