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# DR. MARCOS X. SÁNCHEZ-PLATA

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## EDUCATION 2001 - 2004

University of Nebraska-Lincoln. Lincoln, NE

### **Department of Food Science and Technology**

*Doctor of Philosophy (PhD) in Food Science and Technology.* August, 2004

## 2001 - 2003

University of Nebraska-Lincoln. Lincoln, NE

### **College of Business Administration**

*Master of Business Administration (MBA), Major Agribusiness.* December 2003

## 1998 - 2000

University of Nebraska-Lincoln. Lincoln, NE

### **Department of Food Science and Technology**

*Master of Science (MS) in Food Science and Technology. Minor in Animal Science.* December 2000

## 1991-1997

Central University of Ecuador. Quito, Ecuador

### **Department of Chemical Sciences**

*Pharmaceutical Biochemist (Bioq.), Major in Food Biochemistry.* December 1997

## EXPERIENCE

### **2004- Present**

Texas A&M University, College Station, TX

### **Department of Poultry Science. Food Science Program**

#### Assistant Professor

Research interests include the integration of food safety programs from farm-to-table in the poultry and egg processing industry; as well as the quality and safety implications of new processing technologies (equipment, packaging methods) and antimicrobial interventions (chemical, physical, biological) in poultry and egg processing operations. Facilities include a fully equipped quality and microbiology laboratory complex and a microbial challenge testing pilot plant for commercial validation of antimicrobial interventions. Other interests include the quality improvement of processed poultry and poultry products and the development of new poultry-based products with value-added functionality to enhance quality and nutritional characteristics.

#### Teaching Duties

Instructor (Conventional and Web-based) of Poultry Processing and Products, Poultry Processing and Distribution Technology, Integrated Food Safety Programs from Farm to Table in Poultry Processing and related Food Safety courses at graduate and undergraduate levels.

Training provider in Poultry Processing and Products and HACCP implementation certified by the International HACCP Alliance.

#### Guest Lecturer

Invited speaker Asociación Mexicana de Especialistas en Nutrición Animal, Puerto Vallarta, México, 10/2005

Invited speaker VII Semana Nacional Alimentaria, Pamplona, Colombia, 10/2005

Invited speaker I Congreso de Ciencias Bioquímicas y Farmacéuticas, Quito, Ecuador, 05/2005

Invited speaker VIII Congreso Latinoamericano de Microbiología (ICMSF), Bogota, Colombia, 05/2005

## **2003- Present**

The Food Consortium (TFC)

### **Training and Consulting Services**

#### President/ Director

Bi-lingual international training and consulting in food science, technology and food safety programs in food production. Workshops held include:

Integration of Food Safety Programs from Farm-to-table in Poultry Processing, Implementation of HACCP programs (International HACCP Alliance Certification) in the meat and poultry industry, Advanced HACCP, HACCP Pre-requisites, Cleaning and Disinfection, Bioterrorism and Risk Assessment, Food Service Safety (*ServSafe*®), Food Allergens. Countries served as of January 2006: USA, Ecuador, Colombia and Mexico.

## **2001 - 2004**

University of Nebraska-Lincoln. Lincoln, NE

### **Department of Food Science and Technology**

#### Graduate Research Assistant

Development of pathogen modeling programs to predict pathogenic growth in cooked meat and poultry processed products during cooling regimes and cooling deviations.

Development of growth profiles for the outgrowth of *Clostridium perfringens* spores artificially inoculated in processed beef, turkey and pork as affected by dynamic cooling simulations.

Evaluation of the efficacy of antimicrobial ingredients, including citrates, lactates and diacetates, to inhibit the outgrowth of *C. perfringens* and *Listeria monocytogenes* in cooked meat and poultry processed products.

Microbial validation of critical control points and antimicrobial interventions to support HACCP plans for fresh meat slaughtering operations, poultry slaughtering, egg products and ready-to-eat meats.

Validation of commercial and home-cooking methods for the destruction of *Listeria monocytogenes* in artificially inoculated hot-dogs stored at refrigeration temperatures.

Study of the effects of vegetarian diets formulated with soy oil in the quality characteristics of broilers.

Adaptation of microbiological techniques for detection and enumeration of the pathogens *Salmonella* spp. and *Campylobacter* spp. in poultry products, ceca extracts and farm samples.

Collaboration on a study to determine the microbiological, quality and sensory effects of electronic beam irradiation in vacuum and non-vacuum packaged chicken breasts.

Evaluation of critical control points to reduce pathogen contamination of broilers from farm-to-table.

Assessment of environmental parameters and farm practices to control the incidence of pathogens in broilers at the farm and their effects in pathogenic loads during processing.

Collaboration with a broiler processing facility in the implementation, monitoring and reassessment of quality control and HACCP plans.

Consulting services, poultry processing and a processed meats operation, Colombia and Ecuador.

**PhD Dissertation Title:** *“Germination and Outgrowth of Clostridium perfringens spores during chilling of thermally processed ready-to-eat meat products.”*

#### Teaching Experience

Teaching Assistant Food Microbiology course: preparation of lectures, presentations and website.

Guest Lecturer Science of Food course (300 students) two campuses.

Teaching Assistant Bioprocessing of Foods course: organized laboratory practices, lectures and website.

Organized and co-conducted industry training workshops in Food Safety and HACCP implementation in Ecuador and Colombia.

Served as a simultaneous translator, English-Spanish-English for training workshops in Latin America.

Guest lecturer, Central University of Ecuador and Escuela Superior Politécnica del Litoral.

Invited speaker at the Pharmaceutical Biochemists Professional Society Lecture Series in Quito, Ecuador Invited speaker at the Third Latin American Meat Conference, INTAL, Medellin, Colombia.

Lecturer Food Microbiology Workshop for Extension Specialists.

Collaborated in the organization of the Nebraska FFA Food Science Contest (2000, 2001, 2002).

#### MBA Graduate Student

“Wild card” 15th San Diego State University International Student Business Plan Competition, 2003.  
Second Place, Alice Dittman All-College Business Plan Competition, 2003. *“The Food Consortium”*  
Development of a business plan for a bilingual distance education program in food science and technology for Latin American students and industry professionals.  
Developed marketing plans for a poultry slaughtering facility and an industrial equipment supplier.  
Marketing internship at the Food Marketing Institute Exposition, Chicago, 2002.  
Organizing Committee Member of United Nations “World Food Day” Conference in Nebraska, 2002.

Central University of Ecuador. Quito, Ecuador  
**Department of Chemical Sciences**

Guest Professor

Development of Spanish web-based food science courses and workshop training materials  
Development and coordination of an exchange internship research program for recently graduated students in food science from Ecuador.

**2002**

University of Nebraska-Lincoln. Lincoln, NE

**Food Processing Center.**

Product Development Assistant

Product development and marketing consulting for food processors.  
Extraction and purification of a concentrated protein product derived from wheat flour.  
Evaluation of functional properties and food applications of a wheat protein derivate.  
Evaluation of a chemical antimicrobial for the control of bacteria and molds in an extruded rice product.  
Sensory and functional evaluation of whole wheat flour and its applications in food formulations.

**1998-2000**

University of Nebraska-Lincoln, Lincoln, NE

**Department of Food Science and Technology**

Graduate Research Assistant

Evaluated the impact of the chilling process in the microbiological quality and antibiotic resistance profile of pathogens in poultry. Validated washing processing variables for poultry processing operation to fulfill USDA inspection requirements. Assisted graduate students in maintaining live animals and gather data in a nutrition research project for egg layers.

**MS Thesis Title:** *“Microbial Comparison of Air-Chilling and Immersion-Chilling in Poultry Processing.”*

Teaching Experience

Teaching Assistant Eggs and Egg Products course: organized laboratory practices and graded reports.

Manager Ice Cream Fundraising

Generated the largest profit to date for the university’s Food Science Club.

University of Nebraska-Lincoln, Lincoln, NE

**Environmental Health and Safety**

Environmental Health and Safety Assistant

Developed and maintained databases to tract occupational accidents for university employees.  
Performed environmental testing for air quality in the workplace at UNL.

**1997**

Carnasa® National Meats. Puenbo, Ecuador

**Quality Assurance and Production Department**

Assistant to the Plant Manager (Internship)

Determined set up times and optimal manufacturing times to improve plant efficiency.  
Assisted Plant Manager in supervising personnel during the manufacturing, cooking and packaging of processed meat and poultry products

### **1997**

INH National Institute of Hygiene. Quito, Ecuador

#### **Food Chemistry and Toxicology Laboratories**

##### *Food Chemistry and Toxicology Assistant (Internship)*

Performed food analysis on commercial food products to grant sanitary permits to authorize distribution and sales in the country.

### **1996**

INP National Institute of Fisheries. Guayaquil, Ecuador

#### **Food Chemistry and Microbiology Laboratories**

##### *Food Chemistry and Microbiology Assistant (Internship)*

Microbial and chemical analysis of seafood including: shrimp, tuna and lobster products, to grant certification for export.

## **HONORS AND AWARDS**

General Mills Inc, James Ford Bell Graduate Fellowship, IFT, 2003  
Richard H. Larson Fellowship, University of Nebraska-Lincoln, 2003  
Food Science Club Recognition Award, 2003  
Inez & Frank Mussehl, Research in Poultry Fellowship, Nebraska Poultry Industries, 2002  
Widaman Trust Distinguished Graduate Assistant Award, Agricultural Research Division, IANR 2002  
General Mills Inc, James Ford Bell Graduate Fellowship, IFT, 2002  
Bukey Memorial Fellowship, University of Nebraska-Lincoln, 2002  
Maude-Hammond-Fling Combined Major Fellowship, University of Nebraska-Lincoln, 2001  
Twila Herman Claybaugh Human Resources & Family Sciences Fellowship, 2001  
Institute of Food Technologists Major Graduate Fellowship, 2001  
Victor W. Henningsen Sr. Graduate Student Fellowship in Food Sciences, 2000  
Ruth Keller Memorial Graduate Student Poultry Research Scholarship, Nebraska Poultry Industries, 2000  
Phi Beta Delta, Alpha Phi Chapter, Honor Society for International Scholars, 2000, 2002  
Phi Tau Sigma, Honor Society of Food Scientists, 2000  
FUNDACYT/ LASPAU Inter-American Development Bank Fund Scholarship, 1998  
NOVARTIS Prize to the Best Graduate. Class of 1997  
Award Medal to the Best Graduate of the Central University of Ecuador. Class of 1997  
Departmental Award to the Best Student of the College of Biochemistry and Pharmacy. Class of 1997  
Highest Grades Award, Major in Food Biochemistry. Class of 1997

## **MEMBERSHIPS AND AFFILIATIONS**

Society for Applied Microbiology  
Institute of Food Technologists IFT  
Poultry Science Association PSA  
International Association for Food Protection IAFP  
Ecuadorian Society of Food Chemists  
Biochemists Professional Society, Quito, Ecuador  
Institute of Food Technologists Student Association IFTSA  
Phi Beta Delta, Honor Society for International Scholars  
Phi Tau Sigma, Food Science Honor Society  
University of Nebraska Alumni Association

## SPECIALIZED TRAINING

International HACCP Alliance's Train the Trainer Course

Official *Salmonella* Isolation and Identification Workshop, National Poultry Improvement Plan, Georgia Poultry Laboratory, USDA

Implementing your Company's HACCP Plan, Meat and Poultry HACCP, University of Nebraska

Certificate of HACCP Course Completion, Seafood HACCP Alliance–Association of Food and Drug Officials (AFDO)

Getting Started as a Successful Grant Writer and Academician Workshop, UNL Office of Research & Graduate Studies.

FDA/ NSTA Science and Our Food Supply Workshop

Building Air Quality Course, U.S. Environmental Protection Agency

Total Quality, Total Quality Management, Saber Global Learning Co.

Mycotoxigenic Molds: Identification and Control, Universidad Agraria del Ecuador.

**Software:** Microsoft Office, Publisher, Front Page, Adobe Photoshop

**Training Courses:** TQM, ISO 9000, ISO 14000, Microsoft Access

## PUBLICATIONS

### Refereed publications:

**Sánchez, M.X.**, Amezcuita, A, Blankenship, E., Burson, D. Juneja, V. and Thippareddi, H. 2005. *Development of a Predictive Model for Growth of Clostridium perfringens in Roast Beef During Cooling and Inhibition of Spore Germination and Outgrowth by Salts of Organic Acids.* Journal of Food Protection Vol. 68, No.12: 2594-2605.

Fluckey W., **Sánchez M.X.**, McKee S.R., Smith D., Pendleton E. and Brashears M.M., 2003. *Establishment of a microbiological profile for an air-chilling poultry operation in the United States.* Journal of Food Protection Vol. 66, No. 2: 272-279.

**Sánchez M.X.**, Fluckey W. M., Brashears M.M., McKee S.R. 2002. *Microbial profile and antibiotic susceptibility of Campylobacter spp and Salmonella spp in broilers processed in air-chill and immersion-chill environments.* Journal of Food Protection Vol. 65, No. 6: 948-956.

Brashears, M. M., Burson, D. E, Dormedy, E. S., Vavak, L., McKee, S. R., Fluckey, W. and **Sánchez, M.X.** 2001, *HACCP Implementation and Validation in Small and Very Small Meat and poultry Processing Plants in Nebraska.* Dairy, Food and Environmental Sanitation Vol. 21, No. 1: 20-28.

### Book Chapters:

**Sánchez, M.X.**, Thippareddi, H. 2005. *Thermal Processing of Meat Products.* In *Thermal Food Processing: New Technologies and Quality Issues.* Edited by Da-Wen Sun.

### Refereed publications (In review):

**Sánchez, M.X.**, Amezcuita, A. and Thippareddi, H. 2005. *Predictive Model for Growth of Clostridium perfringens in Cured and Uncured Roast Beef During Exponential Cooling.* In preparation.

**Sánchez, M.X.**, Amezcuita, A. and Thippareddi, H. 2005. *Predictive Model for Growth of Clostridium perfringens in Cured and Uncured Pork During Exponential Cooling.* In preparation.

**Sánchez, M.X.**, Amezcuita, A. and Thippareddi, H. 2005. *Predictive Model for Growth of Clostridium perfringens in Cured and Uncured Turkey During Exponential Cooling.* In preparation.

**Sánchez, M.X.**, Amezcuita, A. and Thippareddi, H. 2005. *Clostridium perfringens in processed ready-to-eat meat and poultry products. Use of predictive modeling to determine growth during stabilization..* In preparation.

**Sánchez, M.X.**, and Thippareddi, H. 2005. *Evaluation of microwave cooking methods for reduction of Listeria monocytogenes in artificially inoculated hot-dogs.* In preparation.

**Sánchez, M.X.**, Vargas, A.M. and Thippareddi, H. 2005. *Evaluation of home-cooking methods for reduction of Listeria monocytogenes in artificially inoculated hot-dogs.* In preparation.

### Other publications:

**Sánchez, M.X.** 2003. *Comparación de métodos de enfriamiento de pollos en la industria*. Revista Catalizador. Biochemists Professional Society Publication, Quito, Ecuador.

**Sánchez, M.X.** 2003. *Inocuidad Alimentaria En Línea*. Revista Desafío. Fundacyt, Quito, Ecuador.

**Sánchez M.X.** *Microbial Comparison of Air-Chilling and Immersion-Chilling in Poultry Processing*. 2000. Master Degree Thesis. University of Nebraska-Lincoln. Dept. of Food Science and Technology.

**M. X. Sánchez**, W. Fluckey, M. Brashears, E. Wallner-Pendleton, S. McKee. 2000. *Microbial Characteristics of Immersion-Chilled Broilers and Air-Chilled Broilers*. Extension Publication University of Nebraska-Lincoln Poultry Journal, September 2000. Lincoln, NE.

## EXTRA-CURRICULAR

FAO - World Food Day, Organizing Committee Member, Lincoln, NE 2002

IFTSA Global Relations Committee Student Chair, 2002-2003

Moderator and Organizer IFT-IAFP Joint Symposium, Food Protection Meeting, 2002

Internship at the Food Marketing Institute Supermarket Industry Convention, Chicago, 2002

Treasurer Agribusiness MBA Club, 2002-2003

IFTSA Strategic Planning Committee Representative, 2002

Annual Meeting Committee Student Chair of IFT, 2001-2002

IFTSA Task Force Member. Student-Exhibitor Interactions and IFT Fun Run Task Forces, 2002

Panelist, Latin America Graduate Students Panel, Institute of Agriculture and Natural Resources, 2002

Operations Chair of IFT Student Association, 2001-2002

Coordinator, Food Science & Technology Department. Five Year Comprehensive Review Lunch, 2001

Executive Committee Member of the IFT Student Association. North Central Area Rep., 2000-2001

Co-Founder & Executive Committee Member of the Latin-American Student Organization of UNL, 2000

Co-founder of UNL International Association for Food Protection (IAFP) Student Organization, 2001

President of the Food Science Club, Department of Food Science and Technology at UNL, 2001

Nebraska Chapter Chair of IFT Student Association, 2001

## GRANTS

MALRC. *Evaluation of Quality Protein Maize in Poultry Nutrition and its Effects on the Functional Properties of Poultry Meat*. \$10,000. September, 2005

MALRC. *Approaches to Enhance the Dietary Functionality of Eggs and Poultry Meat Products by Evaluating Product Applications and Preservation Strategies to Minimize Deterioration of Functional Components*. \$12,000. September, 2005

US Poultry and Egg. *Effects of Low Refrigeration Temperature Storage on Quality Characteristics of Shell Eggs*. \$33,279.63. September, 2005

Extended Education and Outreach Course/ Program Development grants. *International Graduate Program in Food Science and Technology*. \$60,000. February, 2004.

New Media Center Mini-Grant. *Bilingual Web-Based Food Science and Technology Interactive Courses*. \$2,500. August, 2002.

## PRESENTATIONS/ ABSTRACTS

- Sánchez M.X. *Influencia de la Nutrición en la Calidad de la Carne de Aves*. XII Congreso Bienal, Asociación Mexicana de Especialistas en Nutrición Animal, October, 2005, Puerto Vallarta, México.
- Sánchez M.X. *Calidad e Inocuidad en el Procesamiento de Aves*. VII Semana Nacional Alimentaria, Universidad de Pamplona, October, 2005, Pamplona, Colombia.
- Sánchez M.X. *Antimicrobianos y Desinfectantes*. I Congreso de Ciencias Bioquímicas y Farmacéuticas, May, 2005, Quito, Ecuador.
- Sánchez M.X. *Integración de Programas de Inocuidad de la Granja a la Mesa*. VIII Congreso Latinoamericano de Microbiología (ICMSF), May, 2005, Bogotá, Colombia.
- Sánchez M.X., A. Amezquita and H. Thippareddi. *Predictive model for growth of Clostridium perfringens in cured and uncured injected pork during exponential cooling*. International Congress of Meat Science and Technology, August, 2005. Baltimore, Maryland.
- Sánchez M.X., A. Amezquita and H. Thippareddi. *Performance evaluation of a predictive model for growth of Clostridium perfringens in cured and uncured injected turkey during exponential cooling*. Poultry Science Association Annual Meeting, July-August 2005. Auburn, Alabama.
- Sánchez M.X., A. Amezquita and H. Thippareddi. *Predictive model for growth of Clostridium perfringens in cured and uncured roast beef during exponential cooling*. Institute of Food Technologists Annual Meeting, July, 2005. New Orleans, Louisiana.
- Sánchez M.X., A. Amezquita and H. Thippareddi. *Predictive model for growth of Clostridium perfringens in cured and uncured injected turkey during exponential cooling*. International Poultry Scientific Forum, January 2005. Atlanta, Georgia.
- Sánchez M.X. and H. Thippareddi. *Inhibition of Clostridium perfringens Spore Germination and Outgrowth by Salts of Organic Acids in Roast Beef During Chilling and Refrigerated Storage*. International Association for Food Protection (IAFP) Annual Meeting, August, 2004. Phoenix, Arizona.
- Sánchez M.X., A. M. Vargas and H. Thippareddi. *Evaluation of Home-preparation Methods for Reduction of Listeria Monocytogenes on Artificially Inoculated Frankfurters*. International Association for Food Protection (IAFP) Annual Meeting, August, 2004. Phoenix, Arizona.
- Sánchez M.X. *The Critical Control Points of HACCP. Validation and Verification*. Third Latin American Meat Conference, INTAL, September, 2003. Medellín, Colombia (*In Spanish*)
- Sánchez M.X. *Mechanically Separated Meat: Functional Properties and Applications*. Third Latin American Meat Conference, INTAL, September, 2003. Medellín, Colombia (*In Spanish*)
- Sánchez M.X. *Poultry Processing: Issues of quality and safety*. Alimentos FRIKO S.A. September, 2003. Medellín, Colombia (*In Spanish*)
- Sánchez M.X. *Resistencia a Antibióticos en Bacterias Asociadas con Alimentos*. Ecuadorian Society of Food Chemists. Biochemists Professional Society Lecture Series. June 2003. Quito, Ecuador (*In Spanish*)
- Sánchez M.X., Burson, D., Thippareddi, H., Rupnow, J. and Baumert, R. *Advanced Course in Food Safety and HACCP Plans*. Escuela Superior Politécnica del Litoral, June, 2003. Guayaquil, Ecuador (*In Spanish*)
- Sánchez M.X., Burson, D., Thippareddi, H., Rupnow, J. and Baumert, R. *Advanced Course in Food Safety and HACCP Plans*. Ecuadorian Society of Food Chemists. Biochemists Professional Society. May, 2003. Quito, Ecuador (*In Spanish*)
- Sánchez M.X. *Poultry Processing Update*. Ecuadorian Society of Food Chemists. Biochemists Professional Society Lecture Series. December 2002. Quito, Ecuador (*In Spanish*)
- Sánchez M.X. *Poultry Processing Update*. Escuela Superior Politécnica del Litoral Lecture Series. December 2002. Guayaquil, Ecuador (*In Spanish*)

- Sánchez M.X. *Who drives who in the food industry?. The interdependence of food science and food marketing.* Food Science and Technology Departmental Seminar Presentation, MBA Agribusiness Seminar. Food Industry Complex, October 2002. Lincoln, Nebraska.
- Fluckey W. M., Sánchez M.X., Brashears M.M., McKee S.R. and Wallner-Pendleton E. *Microbiological Profile of Air Chilled Chickens from Farm to Table.* International Association for Food Protection (IAFP) Annual Meeting, August, 2002. San Diego, California.
- Sánchez M.X. *Antibiotic Resistance of Bacteria Associated with Animal Products.* International Association for Food Protection Student Group, Nebraska Chapter, March, 2002. Lincoln, Nebraska.
- Fluckey W. M., Sánchez M.X., Tamayo M., Aguilar, A. Brashears M.M., Wallner-Pendleton E., McKee S.R. and Smith D. R. *In Plant Microbial Profile of Air Chilled Chickens Broilers.* Poultry Science Association Annual Meeting, July, 2001. Indianapolis, Indiana.
- Sánchez M.X., Fluckey W. M., Brashears M.M., Wallner-Pendleton E., Tamayo M., Aguilar, A. and McKee S.R. *Impact of Farm Management Practices on the Microbial Profile of Processed Broilers.* Poultry Science Association Annual Meeting, July, 2001. Indianapolis, Indiana.
- Sánchez M.X. *Poultry Research Update,* Department of Food Science and Technology, University of Nebraska-Lincoln. Nebraska Poultry Industries Annual Meeting, March, 2001. Columbus, Nebraska.
- Sánchez, M. X., Fluckey, W. M., Brashears, M. M. and McKee, S. R. 2001. *Antibiotic Resistance Patterns of Campylobacter spp. Isolated from Broilers Processed in Air and Immersion Chill Processing Facilities.* Institute of Agriculture and Natural Resources, Nebraska Issues Symposium: Managing Nebraska's Animal and Agronomic Resources: Impacts on the Environment and Public Health. March 2001. Lincoln, Nebraska.
- Sánchez M.X., Brashears M.M., McKee S.R. 2001. *Effect of Farm Practices and Poultry Processing in the Development of Antibiotic Resistant Campylobacter spp.* Food Science and Technology Departmental Seminar Presentation, Food Industry Complex, February 2001. Lincoln, Nebraska.
- Sánchez M.X. *Comparación Microbiológica de Pollos de Engorde Procesados Mediante el Enfriamiento con Aire y con Agua.* Central University of Ecuador, Department of Pharmaceutical Biochemistry, December, 2000. Quito, Ecuador (In Spanish)
- Sánchez M.X. *Microbial Comparison of Air-Chilling and Immersion-Chilling in Poultry Processing.* Master Degree Thesis Defense, UNL. Department of Food Science and Technology, November 2000. Lincoln, Nebraska.
- Sánchez, M. X., Fluckey, W. M., Brashears, M. M. and McKee, S. R. 2000. *Antibiotic Resistance Pattern of Campylobacter spp. Isolated from Broilers Processed in Air and Immersion Chill Processing Facilities.* International Association for Food Protection (IAFP) Annual Meeting, August, 2000. Atlanta, Georgia.
- M. X. Sánchez, W. M. Fluckey, M. M. Brashears, E. Wallner-Pendleton, S. R. McKee. 2000. *Antimicrobial resistance patterns of Campylobacter spp. isolated from air-chilled and immersion-chilled chicken broilers.* IFT Aksarben Section, Graduate Research Paper Competition, April 2000. Lincoln, Nebraska.
- Sánchez M.X., Brashears M.M., McKee S.R. 2000. *Microbiological approach to air-chilling in poultry processing: A farm to table study.* Food Science and Technology Departmental Seminar Presentation, Food Industry Complex, March 2000. Lincoln, Nebraska.
- Sánchez M.X., Brashears M.M., McKee S.R. 1999. *A Microbiological Approach to Air-Chilling in Poultry Processing as a Potential Replacement for the Traditional Immersion-Chilling.* Food Science and Technology Departmental Seminar Presentation, Food Industry Complex, October 1999. Lincoln, Nebraska.
- Sánchez M.X., Brashears M.M., McKee S.R. 1999. *Microbial Quality Comparison of Commercially Processed Immersion-Chilled and Air-Chilled Broilers.* Poultry Science Association Annual Meeting, August, 1999. Springdale, Arkansas.