



Name: Michelle Danyluk

Title and department: Assistant Professor,
Food Science and Human Nutrition

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Education:

B.Sc. Biological Sciences - Specialization in Microbiology, University of Alberta, 2000

M.S. Food Microbiology, University of Georgia, 2002

Ph.D. Food Science – Specialization in Microbiology, University of California – Davis, 2006

Research Interests (with focus on Tropical Agriculture)

Research focuses on microbial food safety and quality, emphasizing the microbiology of fruit juices, fresh and fresh cut fruits and vegetables, and tree nuts.

5 Most significant publications

Danyluk, M.D., M.T. Brandl, and L.J. Harris. Migration of *Salmonella* Enteritidis PT 30 through almond hulls and shells. *J. Food Prot.* *In Press.*

Danyluk, M.D., M. Nozawa-Inoue, K.R. Hristova, K.M. Scow, B. Lampinen and L.J. Harris. Survival and growth of *Salmonella* Enteritidis PT 30 in almond orchard soils. *J. Appl. Microbiol.* *In Press.*

Uesugi, A.R., **M.D. Danyluk,** R.E. Mandrell, and L.J. Harris. 2007. Isolation of *Salmonella* Enteritidis PT 30 from a single almond orchard over a 6-year period. *J. Food Prot.* 70: 1784-1789.

Danyluk, M.D., T.M. Jones, S.J. Abd, F. Schlitt-Dittrich, M. Jacobs, and L.J. Harris. 2007 Prevalence and amounts of *Salmonella* found on raw California almonds. *J. Food Prot.* 70:820-827.

Danyluk, M.D., L.J. Harris, and D.W. Schaffner. 2006. Monte Carlo simulations assessing the risk of salmonellosis from consumption of almonds. *J. Food Prot.* 69:1594-1599.

Extramural support during past 5 years

Western Institute for Food Safety and Security

Quantitative microbial risk assessment of pre-harvest risk factors for lettuce and leafy greens

Almond Board of California

Determining the movement of Salmonella through almond shells and evaluating the distribution of salmonella on shells and kernels following the inoculation of in-shell almonds.

Citrus Research Board

Quantitative microbial risk assessment of citrus processing.

Citrus Research Initiative

Fruit surface and juice microbiology, juice quality and sand presence on oranges harvested mechanically with the OXBO Pick-Up machine

Teaching Interests (with focus on Tropical Agriculture)

Guest lectures in regards to food safety and quality, Good Agricultural Practices, HACCP, microbial risk assessments

Extension/Outreach Interests (with focus on Tropical Agriculture)

Extension Specialist for citrus processing issues - work with processors and packers to enhance quality, safety and value of fresh, fresh-cut and processed produce products. Especially GAPs, GMPs and HACCP

International Activities (with focus on Tropical Agriculture)

NA