

Alyson E. Mitchell, PhD

Professor Food Science & Technology

Master Advisor, Food Science & Technology UG major

Co-director Food Safety and Measurement Facility

Research

Investigating chemical reactions and changes in composition that occur in fruits, vegetables and nuts as a result of breeding, pre- and post-harvest processes and developing mass spectral approaches for identifying and quantifying target and nontarget secondary plant metabolites for authentication, safety and biological relevance. Identifying strategies and processing innovations for retaining and optimizing levels of beneficial compounds in finished food products, and for decreasing the formation of toxic compounds (e.g. acrylamide, advanced lipid oxidation products, etc.) in finished foods. Additional investigations include characterizing the food-matrix interaction and how this influences and bioavailability and metabolism of bioactives.

<u>Institution and Location</u>		<u>Degree</u>	<u>Year</u>	<u>Field of Study</u>
University of California Davis	PhD	1996		Pharmacology & Toxicology
University of California Davis	B.S.	1990		Environmental Toxicology

Professional Experience

2016-present	UC Davis Site Director for the Center for Advanced Packaging and Processing
2014-present	Faculty co-director of the Honey and Pollination Center, UC Davis
2014-present	Master Advisor for Food Science & Technology major at UC Davis
2010-2016	John Kinsella Endowed Chair in Food and Nutrition, Department of Food Science and Technology, University of California, Davis
2010-present	Co-director of the Food Safety & Measurement Facility, UC Davis
2009-present	Professor and Food Chemist, Department of Food Science and Technology, University of California, Davis
2004-2009	Associate Professor and Food Chemist, Food Science and Technology, University of California, Davis
2000-2004	Assistant Professor and Food Chemist, Department of Food Science, University of California, Davis
1999-2000	Adjunct Assistant Professor, Department of Environmental Toxicology, University of California, Davis
1996-1999	Postdoctoral Research Fellow, Department of Nutrition, University of California, Davis
1992-1996	Research Assistant, Facility for Advanced Instrumentation, University of California, Davis
1991-1992	Research Assistant, Department of Environmental Toxicology, University of California, Davis

Professional Organization Affiliations

American Chemical Society (ACS)- Division of Agricultural and Food Chemistry; Alternate Councilor, Division Chair, Communication Committee, Strategic Planning Committee, division E-newsletter editor, Subdivision Chair (2007-present)

Institute of Food Technologists (IFT); Member (2003-2007); Department liaison for IFT Higher Education Review Board approval of the UC Davis Food Science major (2014-present); IFT College Bowl judge (2015)

Awards and Fellowships

- 2015 Fellow Award, Agricultural and Food Chemistry Division of the American Chemical Society
- 2014 Distinguished Service Award, Agricultural and Food Chemistry Division of the American Chemical Society
- 2010-2016 John Kinsella Endowed Chair in Food and Nutrition, University of California
- 2004 Visiting Scientist Award for the TransTasman Project. Victorian Department of Primary Industries, Victoria, Australia & Crop and Food Research, New Zealand.
- 2003 Visiting Scientist Award for the TransTasman Project. Victorian Department of Primary Industries, Victoria, Australia & Crop and Food Research, New Zealand.
- 1996 Outstanding Graduate Student Presentation, Northern California Chapter of the Society of Environmental Toxicology and Chemistry, Sacramento, CA, 1996
- 1995 First Place in Graduate Student Presentations in *In Vitro* Studies, International Society for the Study of Xenobiotics, Seattle, WA, 1995
- 1991 Departmental Citation for Outstanding Undergraduate Accomplishment in Environmental Toxicology, University of California, Davis, CA, 1991

Patents

- 2013 U.S. Patent #61/816,500 - **Method of Debittering Olives**. Mitchell, A. E. and Melliou, E.
- 1998 U.S. Patent #5,767,147 - **Inhibition of Glutathione Transferase by Haloenol Lactones**. Zheng, J., Mitchell, A. E., Jones, A. D., and B. D. Hammock.

Courses Taught (UC Davis)

- FST103 - Physical and Chemical Methods for Food Analysis
FST128 - Food Toxicology
FST10 - Food, Folklore and Health

Selected Publications (2006-2016)

- 2016 Rogel-Castillo, C., Boulton, R., Opastpongkarn, A., Huang, G., and Mitchell, A. E. Use of near-infrared spectroscopy and chemometrics for the non-destructive identification of concealed damage in raw almonds (*Prunus dulcis*). *Journal of Agricultural and Food Chemistry*. DOI: 10.1021/acs.jafc.6b01828
- 2015 Rogel-Castillo, C., Zuskov, D., Chan, B, L., Lee, J., Huang, G., and A. E. Mitchell. The Effect of Temperature and Moisture on the Development of Concealed Damage in Raw Almonds (*Prunus dulcis*). *J. Agric. Food Chem.* DOI: 10.1021/acs.jafc.5b03121.
- 2015 Melliou, E., Zwegenbaum, J., and A. E. Mitchell. Ultrahigh-High Pressure Liquid Chromatography Triple-Quadrupole Tandem Mass Spectrometry Quantitation for Polyphenols and Secoiridoids in California-Style Black Ripe Olives and Dry Salt-Cured Olives. *J. Agric. Food Chem.*, 63, 2400-2405.
- 2015 Guchu, E., J. Lee, Ebeler S. E., and A. E. Mitchell. Polyphenol composition in pre- and post fermentation products of *Vitis vinifera* L. cv. Grenache noir. *LWT – Food Science & Technology*, 60 (1), pp 552–562 [doi:10.1016/j.lwt.2014.09.019].
- 2014 Lee, J., Xiao, L., Zhang, G., Ebeler, S., and A. E. Mitchell. The Influence of Storage on Volatile Profiles in Roasted Almonds (*Prunus dulcis*). *J. Agric. Food Chem.*, 62 (46), 11236–11245.
- 2014 Xiao, L., Lee, J., Zhang, G., Ebeler, S., Wickramasinghe, Y., Seiber, J., and A. E. Mitchell. HS-SPME GC/MS Characterization of Volatiles in Raw and Dry-Roasted Almonds (*Prunus dulcis*). *Food Chemistry*, 151; pp 31-39.
- 2014 Suthawan Charoenprasert and Alyson Mitchell. August 13, 2014. Influence of California-Style Black Ripe Olive Processing on the Formation of Acrylamide. *Journal of Agricultural and Food Chemistry* DOI: 10.1021/jf50228291.
- 2013 Helene Hopfer,*Jenny Nelson, Alyson E. Mitchell, Hildegard Heymann and Susan E. Ebeler. April 25, 2013. Profiling the trace metal composition of wine as a function of storage temperature and packaging type. *J. Anal. At. Spectrom.*, 28, 1288
- 2013 Lee, J., Zhang, G., Wood, E., Castillo, C. R., and A. E. Mitchell. Quantification of Amygdalin in Non-Bitter, Semi-Bitter and Bitter Almonds (*Prunus dulcis*) by UHPLC-(ESI)QqQ MS/MS. *Journal of Agricultural and Food Chemistry* [DOI: 10.1021/jf402295u].
- 2013 Lee, J-H., Zweigenbaum, J. A., and A. E. Mitchell. Non-targeted unknown LC(ESI)-Q/TOF MS Approaches For Food Verification in *In Physical Methods in Food Analysis*; Eds Tunick, M., et al.; ACS Symposium Series; American Chemical Society: Washington, DC, 2013. Chapter 2, pp 17–29.[DOI:10.1021/bk-2013-1138.ch002] *ACS Symposium Series*, Vol. 1138.
- 2012 Koh, E., Kaffka, S., and A. E. Mitchell. A long-term comparison of the influence of organic and conventional crop management practices on the content of the glycoalkaloid

- alpha-tomatine in tomatoes. *Journal of the Science of Food and Agriculture* [doi: 10.1002/jsfa.5951]; 93(7):1537-42.
- 2012 Lee, J., Ebeler, S. E., Zweigenbaum, J. A., and A. E. Mitchell. UHPLC-(ESI)QTOF MS Profiling of quercetin metabolites in humans post consumption of apple peel and onion powder-enriched applesauce. *Journal of Agricultural and Food Chemistry* [DOI: 10.1021/jf302637t]; 60, 8510-8520.
- 2012 Charoenprasert, S., and A. E. Mitchell. A Review: Factors influencing phenolic compounds in table olives (*Olea europaea*). *Journal of Agricultural and Food Chemistry* [dx.doi.org/10.1021/jf3017699]; 60(29):7081-95.
- 2012 Lee, J and A. E. Mitchell. Pharmacokinetics of Quercetin Absorption from Apples and Onions in Healthy Humans. *Journal of Agricultural and Food Chemistry* [dx.doi.org/10.1021/jf3001857]; 60, 3874–3881.
- 2012 Koh, E., Charoenprasert, S., and A. E. Mitchell. Effect of Organic and Conventional Cropping Systems on Ascorbic Acid, Vitamin C, Flavonoids, Nitrate, and Oxalate in 27 Varieties of Spinach (*Spinacia oleracea* L.). *Journal of Agricultural and Food Chemistry* [DOI: /10.1021/jf300051]; 60, 3144–3150.
- 2011 Koh, E. and A. E. Mitchell. Characterization of urinary isoflavone metabolites excreted after the consumption of soy flour or soybean paste using LC-(ESI)MS/MS. *Journal of Food Biochemistry*. [DOI: 10.1111/j.1745-4514.2010.00469.x]; 35; 1474-1485.
- 2011 Zhang, G., Huang, G., Xiao, L., Mitchell, A. E. Determination of Advanced Glycation Endproducts by LC-MS/MS in Raw and Roasted Almonds (*Prunus dulcis*). *J. Agric. Food Chem.*, 59, 12037-12046. DOI: 10.1021/jf202515k.
- 2011 Mitchell, A. E., Koh, E., Charoenprasert, W. Aug 2011. Influence of industrial tomato paste processing on ascorbic acid, flavonoid and carotenoid disposition in paste and processing co-product and their stability over one-year storage. *Journal of the Science of Food and Agriculture* DOI: 10.1002/jsfa.4580.
- 2011 Zhang, G., Huang, G., Xiao, L., Mitchell, A. E. Influence of precursor content, varietal selection, roasting time and temperature, and storage, temperature on acrylamide formation in almonds (*Prunus dulcis*). *Journal of Agricultural and Food Chemistry* 59 (15): 8225–8232. DOI: 10.1021/jf201595q.
- 2011 Lee, J-H., Mitchell, A. E. Quercetin and Isorhamnetin Glycosides in Onion (*Allium cepa* L.): Varietal Comparison, Physical Distribution, Coproduct Evaluation, and Long-Term Storage Stability. *Journal of Agricultural and Food Chemistry* 59(3): 857–863. DOI: 10.1021/jf1033587.
- 2009 Koh, E., K.M.S. Wimalasiri, A.W. Chassy, A.E. Mitchell. Content of ascorbic acid, quercetin, kaempferol and total phenolics in commercial broccoli. *Journal of Food Composition and Analysis* 22: 637-643.
- 2008 Hiemori, M., Koh, E., and Mitchell, A. E. Feb. 2008. Influence of Cooking on Anthocyanins in Black Rice (*Oryza sativa* L. japonica var. SBR). *Journal of Agricultural and Food Chemistry* 57(5):1908-1914. DOI: 10.1021/jf803153z.
- 2008 Mitchell, A. E., Meyers, K. J., Koh, E. *Organic Fruit & Vegetables* in Improving the health-promoting properties of fruit and vegetable products. F.T.. Barberán, M.I. Gil, eds. Woodhead Publishing.
- 2008 Koh, E., Wimalasiri, K. M. S., Renaud, E. N. C., Mitchell, A. E. A Comparison of Flavonoids, Carotenoids and Vitamin C in Commercial Organic and Conventional Marinara Pasta Sauce. *Journal of the Science of Food and Agriculture* 88(2): 344-354.

- 2007 Koh, E. and A. E. Mitchell. Urinary Isoflavone Excretion in Korean Adults: Comparisons of Fermented Soybean Paste and Unfermented Soy Flour. *Journal of the Science of Food and Agriculture* 87: 2112-2120..
- 2007 Mitchell, A. E., Hong, Y. J., Koh, E., Barrett, D. M., Diaz, J., Bryant, D. E., Denison, R. F. and S. Kaffka. A ten-year comparison of the influence of organic and conventional crop management practices on the content of flavonoids and carotenoids in tomatoes. *Journal of Agricultural and Food Chemistry* 55(15): 6154-6159.
- 2006 Chassy, A. W., Bui, L., Renaud, E. N. C., Van Horn, M. and A. E. Mitchell. A three-year comparison of the content of antioxidant microconstituents and several quality characteristics in organic and conventionally managed tomatoes and bell peppers. *Journal of Agricultural and Food Chemistry* 2006, 54(21):8244-8252.
- 2006 Nunez, V., C. Gomez-Cordoves, B. Bartolome, H. Yun-Jeong and A.E. Mitchell. Non-galloylated and galloylated proanthocyanidin oligomers in grape seeds from *Vitis vinifera* L. cv. Graciano, Tempranillo and Cabernet Sauvignon. *Journal of the Science of Food and Agriculture* 86(6):915-921.
- 2006 Hong, Y.J., F.A. Tomas-Barberan, A. Kader, and A.E. Mitchell. The flavonoid glycosides and procyanidin composition of Deglet Noor dates (*Phoenix dactylifera*). *Journal of Agricultural and Food Chemistry* 54(6) 2405-2411..

Select Invited presentations and abstracts (2006-2016)

- 2016 A.E. Mitchell. Understanding Flavor in California Almonds. 251th American Chemical Society, San Diego, CA March 16, 2016.
- 2015 A.E. Mitchell. Distinguishing the botanical origin of honey for authentication using head-space solid-phase microextraction (HS-SPME) gas chromatography mass spectrometry (GC/MS) and multivariate analysis. Pacificchem, Honolulu HA, Dec 17, 2015.
- 2015 A.E. Mitchell. Influence of California-style black ripe olive processing methods on acrylamide formation. Invited presentation. 250th American Chemical Society, Boston MA August 16, 2015.
- 2015 A.E. Mitchell. Phenolic acid profiles of Fuji, Golden Delicious, Granny Smith, and Pink Lady apples. Invited presentation, 250th American Chemical Society, Boston MA August 16, 2015.
- 2015 J. Zweigenbaum, E. Melliou, A.E. Mitchell. Comparison of polyphenolics and secoiridoids in California-style black ripe olives and dry salt-cured olives using UHPLC/MS/MS. Invited presentation, 250th American Chemical Society, Boston, MA. August 16, 2015.
- 2015 Johnson R., A.E. Mitchell. 2015. A Novel Method for Debittering Table Olives. Poster presentation. 249th ACS National Meeting, March 15, 2014, Denver, Co.
- 2014 Rogel-Castillo, C., and A.E. Mitchell. A multivariate calibration model for the detection of concealed damage in almonds (*Prunus dulcis*). Poster presentation. The Almond Conference Almond Quality Workshop, Dec 9th, 2014, Sacramento CA.
- 2014 Franklin, L., and A.E. Mitchell. Rancidity and Flavor in Almonds. Poster presentation. The Almond Conference Almond Quality Workshop, Dec 9th, 2014, Sacramento CA.

- 2014 Mitchell, A. E. The Chemistry of Rancidity in Almonds. Invited presentation. The Almond Conference Almond Quality Workshop, Dec 9th, 2014, Sacramento CA.
- 2014 Mitchell, A. E. Multi-platform identification of chemical markers related to concealed damage and rancidity development in almonds. Invited presentation. 2014 Annual Conference & Exhibition International Society for Nutraceuticals and Functional Foods (ISNFF) Nuts, dried fruits, and health October 14-17, Istanbul, Turkey.
- 2014 Mitchell A. E. UHPLC-QTOF MS Approaches for Chemical Verification of Concealed Damage in Raw Almonds. Invited presentation. 248th ACS National Meeting, August 11, 2014, San Francisco, CA.
- 2014 Mitchell, A. E. Novel Approaches for Food Verification & Authentication. Invited presentation. AOAC Regional Meeting, Food Adulteration and Authentication, UC Davis Robert Mondovi Institute, Feb 19th 2014.
- 2013 Mitchell, A. E. The Chemistry of a Hangover. Invited Presentation, 245st American Chemical Society. New Orleans, LO, April 9, 2013.
- 2013 Mitchell, A. E., Ebeler, S., Zhan, G., Xia, L. Influence of Storage on Volatiles in Almonds. Poster presentation. Annual Conference of the Almond Board of California, Sacramento, CA, Dec 11, 2013.
- 2013 Zhang, G., Huang, G., Xiao, L., Seiber, J. and A. E. Mitchell. Annual Conference of the Almond Board of California, Sacramento, CA, Dec 11, 2013.
- 2013 Mitchell, A. E. Targeted Unknown UHPLC(ESI+)-Q/TOF MS Approaches for Probing Relationships between Flavonoid Food Matrix Composition & Metabolism. Invited presentation. State Key Laboratory of Food Science & Technology, Jiangnan University, China. Nov 7, 2013.
- 2012 Mitchell, A. E. Probing Food Reaction Chemistry with MS. The Asilomar Conference on Mass Spectrometry in Food Safety and Quality. Invited presentation, American Society for Mass Spectrometry, Asilomar, CA. Oct 8, 2012.
- 2012 Mitchell, A. E. Targeted unknown UHPLC(ESI+)-Q/TOFMS analysis of quercetin metabolites in plasma. Invited presentation, Conference on Small Molecule Science, Providence, Rhode Island. Sept 10-12, 2012.
- 2012 Mitchell, A. E. Targeted unknown LC(ESI+)-Q/TOFMS approaches for food verification. Invited Presentation, 244th American Chemical Society. Philadelphia, PA. August 22, 2012.
- 2012 Lee, J., Zweigenbaum, J., and A.E. Mitchell. UHPLC-Q/TOF MS Profiling of Flavonoid Metabolite in Human Plasma. Invited presentation, 60th American Society of Mass Spectrometry Conference on Mass Spectrometry and Allied Topics, Vancouver, Canada. May 2012.
- 2012 Lee, J., and Mitchell A. E. The Influence of Different Dietary Sources of Quercetin on Quercetin Metabolite Profiles. Invited Presentation, 243rd American Chemical Society. San Diego, CA, April 2012.
- 2011 Mitchell, A. E. Mass spectral approaches for food verification. 25th Association of Official Analytical Chemist Annual Meeting & Exposition. Invited presentation New Orleans, LO. September 21, 2011.
- 2011 Mitchell, A. E. Solid-phase microextraction (HS-SPME) gas chromatography mass spectrometry (GC/MS) approaches for monitoring early rancidity development in roasted almonds. Invited Presentation, 242st American Chemical Society. Denver, CO August 2011.

- 2011 Mitchell, A. E. Analytical Chemistry for Natural Color Evaluation. Invited Presentation, Mars Science & Technology Workshop on Natural Color. Davis, CA June 2011.
- 2011 Mitchell, A. E. Influence of roasting and varietal selection on advanced glycation end-product (AGE) formation in almonds. Invited Presentation, 241st American Chemical Society. Anaheim, CA April 2011.
- 2011 Mitchell A. E. A New Paradigm in Food: The Intersection of Chemistry, Advance Processing and Health. Invited Presentation, National Center for Food Safety & Technology, March 2011.
- 2010 Lee, J., and Mitchell A. E. Varietal screening on quercetin of onions (*Allium cepa* L.) and onion waste materials for authentication for in food fortification. Abstract, American Chemical Society, San Francisco, CA March 2010.
- 2010 Gong, Z., Huang, G., and Mitchell A. E. Mitigating Acrylamide Formation in California Roasted Almonds. Invited Presentation, American Chemical Society, San Francisco, CA March 2010.
- 2010 Mitchell, A. E. Organic Foods: Interpreting Science & Understanding Facts related to Human Health. Invited Presentation, American Chemical Society, San Francisco, CA March 2010.
- 2009 Mitchell A. E. The influence of agricultural farming practices and commercial processing on the nutritional density and value of fruits and vegetables. Invited Presentation, III International Symposium on Human Health Effects of Fruits and Vegetables, Avignon, France, Oct 2009.
- 2009 Mitchell A. E. Phytochemical density and value of fruits and vegetables. Invited presentation, University of Minnesota Healthy Foods, Healthy Lives Institute, MI Sept 2009.
- 2009 Koh, E., and Mitchell A. E. Evaluation of Industrial Processing and Storage on Ascorbic acid, Flavonoids and Carotenoids in Tomatoes. Abstract, American Chemical Society, Salt Lake, UT March 2009.
- 2009 Lee J., and Mitchell A. E. Quercetin glycoside composition in onions (*Allium cepa* L. Chief, Denali, Sequoia and Cowboy). Abstract, American Chemical Society, Salt Lake, UT March 2009.
- 2009 Mitchell A. E. Nutrient-Dense Foods: Phytochemicals and Health Benefits.
- 2008 Mitchell, A.E. Food Sustainability: The influence of agriculture and processing on the nutritional value of organic and conventional foods. Invited Presentation , The New Zealand Institute of Food Science & Technology Annual conference, Rotorua, NZ. June 25, 2008.
- 2008 Mitchell, A.E. Science, Sustainability, International Organics Outlook: The influence of agriculture and processing on the nutritional composition of tomato fruit. Invited Presentation, Nutracon, Anaheim, CA. March 13, 2008.
- 2008 Mitchell, A.E. The Roots of Food Quality: The influence of agriculture and processing on the nutritional value of organic and conventional tomatoes. Invited Presentation, 28th Annual Ecological Farming Conference, Pacific Grove, CA. Jan 26, 2008.
- 2007 Mitchell, A.E. Agriculture's influence on polyphenol composition: a comparison of flavonoids in organic & conventionally grown tomatoes. Invited Presentation, 3rd International Conference on Polyphenols and Health, Kyoto, Japan. November 27, 2007.
- 2007 Mitchell, A.E. A Comparison of the Antioxidant Components in commercial Organic and Conventional Marinara Pasta Sauce. Invited Presentation, 234th American Chemical Society National Meeting, American Chemical Society, Boston, MA. August 22, 2007.

- 2007 Mitchell, A. E. Urinary Isoflavone Excretion: A comparison of Fermented and Unfermented Soy Products. Invited Presentation, 234th American Chemical Society National Meeting, American Chemical Society, Boston, MA. Aug. 21, 2007.
- 2007 Meyers, K. J.; Mitchell, A. E. An Exploratory Study of the Nutritional Composition of Tanoak (*Lithocarpus densiflorus*) Acorns After Phosphonate Treatment. Abstract, Institute of Food Technologists Annual Meeting and Food Expo. Chicago IL. July 2007.
- 2006 Mitchell, A.E. Nov 14, 2006. Micronutrient Quality of Organic and Conventional Produce and Processed Tomatoes. Invited Presentation, Food Research Institute, Madison WI. Nov 14, 2006.
- 2006 Mitchell, A.E. Advances & Challenges in Flavonoid Metabolite Analysis. Invited Presentation, 6th International Phytochemical Conference, Pomona, CA. Oct 17, 2006.
- 2006 Mitchell, A. E. Micronutrient Quality of Tomatoes. Invited Presentation, Seeds
- 2006 Froyen, E.B., F. Steinberg, J. Rudolf and A.E. Mitchell. Genistein and daidzein modulate the activities of kidney and small intestinal quinone reductase and UDP-glucuronosyltransferase biotransformation enzymes in Swiss Webster mice. Abstract Experimental Biology, San Francisco, C.A. April.
- 2006 Rudolf, J.L. S.A. Burns, E. Froyen, F.M. Steinberg, A.E. Mitchell. Gender- and isozyme-specific manner of glutathione S-transferase induction. Abstract Experimental Biology, San Francisco, CA. April.
- 2006 Koh, E., Y.J. Hong, and A.E Mitchell. Profiling urinary isoflavone metabolites after the consumption of fermented or unfermented soy products in human. Abstract Experimental Biology, San Francisco, CA. April.
- 2006 Mitchell, A.E. The influence of conventional and organic agricultural practices on phytonutrients in tomatoes and peppers. Invited presentation, Southern California IFT, Anaheim, CA. Feb.
- 2006 Mitchell, A.E. A Comparison of the Nutrient and Phytochemical Content of Organic and Conventional Tomatoes and Peppers. Invited Presentation, Fourth Biennial Organic Seed Growers Conference, The Organic Seed Alliance, Portland, Oregon. Jan.
- 2005 Meyers, K. and A.E. Mitchell. The Effect of Potassium Phosphite Treatment on the Nutritional Composition of Tanoak (*Lithocarpus densiflorus*) Acorns. Abstract 6th International Conference on Food Science and Technology.
- 2005 Rudolf, J.L., S.A. Burns, E. Froyen, F.M. Steinberg, and A.E. Mitchell. Effect of Dietary Flavone, Isoflavones and Lycopene on Regulation of Glutathione S-transferases. Abstract 6th International Conference on Food Science and Technology. Guangzhou, China. Nov.
- 2005 Mitchell, A. E. The Bioavailability and Metabolism of Quercetin. Invited Presentation 6th International Conference on Food Science and Technology. Guangzhou, China. Nov.
- 2005 Mitchell, A.E. A comparison of glutathione conjugates of quercetin in human urine and murine hepatocyte suspensions. Invited presentation, Second International Conference on Polyphenols and Health, Davis, CA. Oct.
- 2005 Mitchell, A. E. Plant Flavonoids and Health. Invited Presentation. Second Annual Invitational Leadership Forum, Flavor, Quality and American Menus, Davis, CA. Sept.
- 2005 Mitchell, A. E. Metabolic profiling of flavonoid metabolites as potential biomarkers of absorption and biotransformation capacity. Invited Presentation IFT Annual Meeting. New Orleans, LA. July.