

Robert M. Kerr
Food & Agricultural Products Center

NEWS RELEASE

Adding Value to Oklahoma

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FAPC-OSU faculty receives award for oils research

(Stillwater, Okla. – March 8, 2011) An Oklahoma State University and Robert M. Kerr Food & Agricultural Products Center faculty member will receive the Timothy L. Mounts Award at the 2011 American Oil Chemists' Society (AOCS) Annual Meeting and Expo in Cincinnati, Ohio.

Nurhan Dunford, FAPC oil/oilseed specialist and OSU biosystems and agricultural engineering associate professor, will be recognized for her work in edible oils research on behalf of the AOCS Edible Applications Technology Division.

"It is a great honor to receive this award," Dunford said. "This award distinguishes excellence in research relating to the science and technology of edible oils."

Scientists and industry leaders will gather at the AOCS Expo in May for more than 650 technical presentations and a tradeshow of more than 85 companies.

"This is a great opportunity to network and share my work conducted at the FAPC," Dunford said. "I will be surrounded by my colleagues from across the world."

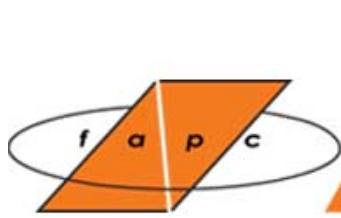
Mounts was a well-known scientist and leader in the field of oil research.

"When I was working on my Ph.D., Mounts was the research leader at the United States Department of Agriculture National Labs in Peoria, Ill.," Dunford said. "He led my dream lab."

To be eligible for the award, scientists must be in mid-career and engaged in edible oil research. Research accomplishments, current *Curriculum Vitae*, publications and patents were evaluated for award selection.

Dunford's research interests include functional foods, nutraceuticals, food processing, biomass to biofuel conversion, process development for recovery of health beneficial compounds from wheat milling industry byproduct, recovery of antioxidants from pomegranate, and process development for stabilization and shelf-life extension of specialty oils.

"The objective of my research at OSU is the enhancement of nutritional and economic value of plant-based materials and oils/oilseeds through innovative processing," Dunford said. "My research mainly focuses on green processing, value-added product development, waste minimization, and recovery of biologically active, high value components from the agricultural material processing industry waste streams and byproducts."



Dunford precedes individuals such as Albert J. Dijkstra of France who was recognized for his endeavors in fats and oil processing.

“It is a great honor to follow the previously awarded researchers,” Dunford said. “Dijkstra is very well known in his field.”

Roy Escoubas, FAPC director, said the center has a responsibility to the food oils and oilseed industries of Oklahoma to accomplish value-added applied research.

“Dr. Dunford has done excellent work in innovative processing,” Escoubas said. “I am very pleased with her work and proud for her in receiving this very prestigious award.”

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