

# Beth Rice Bradley, PhD

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## EDUCATION

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### University of Vermont

- Doctor of Philosophy; Animal, Nutrition and Food Sciences 2011
- Master of Science; Nutrition and Food Sciences 2005
- Bachelor of Science; Nutrition and Food Sciences and Dietetics 2003

## PROFESSIONAL EXPERIENCE

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### Owner; Foodsense, LLC. since 2015

- Develop strategies to advance nutrition research, translation and outreach in the global marketplace
- Develop and manage public-private partnerships between stakeholders in industry, government and academia
- Recent clients include National Dairy Council; Egg Nutrition Center; Eat Well Global, Inc.; Foodminds; United States Dairy Export Council

### Lecturer; Department of Nutrition and Food Sciences, University of Vermont since 2015

- NFS 043: Fundamentals of Nutrition, 250+ undergraduate students (2018 – 2020)
- NFS 291: Teaching Assistantship, 8 – 10 undergraduate students (2018 – 2020)
- NFS 243: Advanced Nutrition, 50+ undergraduate and graduate students (2019 – present)

### Director; Scientific Affairs, Dairy Management, Inc. 2013-2014

- Led cross-functional teams to translate research findings to industry, academic, government and health professional audiences
- Managed research partnerships related to dairy nutrition and product research
- Fostered integration among key partners and stakeholders to streamline processes across business units

### Manager; Scientific Affairs, Dairy Management, Inc. 2010-2013

- Developed scientific reviews and symposia for presentation and publication to scientific audiences
- Assisted in the development and maintenance of long-term research partnerships
- Assured the scientific accuracy of nutrition-related communications materials

### Graduate Research Assistant; Animal Science, University of Vermont 2007-2008

- Designed and executed studies investigating the effects of *trans*-fatty acids on the development of atherosclerosis in Hartley guinea pigs
- Analyzed, presented and published results
- Trained undergraduate students in laboratory techniques

**Technician; Quality Assurance, Ben and Jerry's Homemade Holdings, Inc.** 2005-2007

- Performed routine microbiological safety testing of processing environments
- Assured quality of ingredients
- Communicated results with production managers to prevent safety and quality degradation

**Intern; Nutrition Policy, The Snelling Center for Government** 2004-2005

- Assisted the Office of Vermont Health Access in assessment of short- and long-term outcomes following bariatric surgery
- Aided in the development of an infrastructure to support patient health-education initiatives within Medicaid
- Conducted interviews across state lines to inform planning for the Office of Vermont Health Access

**Graduate Research Assistant; Nutrition and Food Sciences, University of Vermont** 2003-2005

- Developed and evaluated novel functional food products and technologies
- Designed research studies to test food function, quality and shelf life
- Analyzed, presented and published results

## LEADERSHIP, APPOINTMENTS and SERVICE

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### *Nutrients*, MDPI Open Access Publishing

- **Guest editor;** Special Edition: Dairy Products and Human Health 2016

### **Nutrition Translation-From Bench to Consumer, Research Interest Section, American Society for Nutrition**

- Past-chair 2015-2016
- Chair 2014-2015
- Chair-elect 2013-2014
- Secretary 2011-2013

### **Institute of Food Technologists**

- **Chair;** Protein Enhancement Track, Wellness Conference Advisory Panel 2013-2014
- **Member (invited);** Food, Health & Wellness Implementation Taskforce 2013-2014
- **Chair;** Food, Health & Nutrition Subpanel, Annual Meeting Scientific Programming Advisory Committee 2012-2013

### **The Conrad Foundation**

- **Mentor and Judge;** The Spirit of Innovation Challenge 2011-2012

### **The University of Vermont and State Agricultural College**

- Trustee 2007-2009
- Advisor to the College of Agriculture and Life Sciences Representatives 2005-2008

## SCIENTIFIC SYMPOSIA

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**Chair.** 2015. **Nutrition translation: nutrition science for public policy, practice and the consumer.** Mini-symposium at the American Society for Nutrition Annual Meeting held in conjunction with Experimental Biology

**Co-chair. 2014. Insights and perspectives to reduce the risk of cardiovascular disease.** Symposium at the American Society for Nutrition Annual Meeting held in conjunction with Experimental Biology

**Chair. 2013. Understanding and communicating nutrition science to the public.** Mini-symposium at the American Society for Nutrition Annual Meeting held in conjunction with Experimental Biology

**Co-chair. 2012. Emerging biomarkers for cardiovascular disease: beyond LDL cholesterol.** Symposium at the American Society for Nutrition Annual Meeting held in conjunction with Experimental Biology

**Chair. 2012. Nutrition translation – translation of nutrition science to public health.** Mini-symposium at the American Society for Nutrition Annual Meeting held in conjunction with Experimental Biology

## PRESENTATIONS

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**Rice Bradley, B. H. 2021. Scientific Affairs.** Department of Animal Science Graduate Seminar, University of Vermont. Burlington, VT. (*Invited*).

**Rice, B. H. 2013. Dairy consumption: effects on nutrient status and risk of chronic disease.** European Milk Federation, European Union Roadshow: Milk, Nutritious by Nature. Presented in Copenhagen, Denmark; Brussels, Belgium; and The Hague, The Netherlands (*Invited*).

**Rice, B.H. 2012. Executive in the classroom: Tips for success.** Purdue University, West Lafayette, Indiana (*Invited*).

**Rice, B. H.\*, Kraft, J., and Lock, A. L. 2010. Ovariectomy does not alter the effects of *trans*-fatty acids from different sources on coronary heart disease risk factors in female Hartley guinea pigs.** University of Vermont, Student Research Conference, Burlington, VT.

**Lock, A. L.\*, Tyburczy, C., Kraft, J., Rice, B. H., and Bauman, D. E. 2007. *trans*-Fatty acids: U. S. project. Keynote presentation.** International Dairy Federation, World Dairy Summit, Dublin, Ireland (*Invited*).

*\* denotes speaker*

## PEER-REVIEWED ABSTRACTS

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**Kraft, J., Preseault, C., Rice, B. H., and Lock, A. L. Partially hydrogenated vegetable oils from different sources have divergent effects on lipoprotein metabolism in male F<sub>1</sub>B hamsters.** *Fed. Am. Soc. Exp. Biol. J.* 2010. 24(meeting abstract supplement);336.6.

**Rice, B. H., Kraft J., Destailats, F., Bauman, D. E., and Lock, A. L. Effect of *trans*-fatty acid source on indicators of coronary heart disease risk in male Hartley guinea pigs.** *Fed. Am. Soc. Exp. Biol. J.* 2009. 23(meeting abstract supplement);721.10.

**Rice, B. H., Kraft, J., Destailats, F., Bauman, D. E., and Lock, A. L. Effect of *trans*-fatty acids on plasma lipoproteins in guinea pigs.** National Institutional Development Award Symposium for Biomedical Excellence, Washington D. C. 2008.

**Rice, B. H., Kraft, J., Preseault, C., Buck, S., Destailats, F., Bauman, D. E., and Lock, A. L. Effect of natural *vs.* industrial sources of *trans*-fatty acids on risk factors of coronary heart disease in guinea pigs.** 6<sup>th</sup> European Federation of Lipids Congress, Athens, Greece. 2008.

**Lock, A. L., Preseault, C., Rice, B. H., and Kraft, J. Bioactive fatty acids in the cow.** Vermont Agricultural Legislative Reception, Montpelier, VT. 2008.

**Pinkham T., Gokavi, S., Goodman, V., Rice, B. H., and Guo, M. Development of symbiotic soy milk yogurt beverage.** International Conference of Food Safety and Technology VI. Guangzhou, China. 2005. (Book of Abstracts);54.

**Rice, B. H., Gokavi, S., and Guo, M. Development of a symbiotic yogurt-like product using whey protein isolate as a gelling agent.** Institute of Food Technologists Annual Meeting and Food Exposition, New Orleans, LA. 2005.

## PEER-REVIEWED PUBLICATIONS

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**Rice Bradley, B.H. Dietary fat and risk for type 2 diabetes: a review of recent research.** *Curr. Nutr. Rep.* 2018. Sept; DOI 10.1007/s13668-018-0244-z. (*invited review*)

**Rice Bradley, B. and O'Sullivan, T. (Eds). Dairy Products.** *Nutrients*. 2018. ISBN: 978-3-03897-369-0 (PDF)

**Whitsett-Morrow, D. and Rice B. (Eds). Dairy nutrition: an engine for economic growth.** *Food Nutr. Bull.* 2018. 39(S2).

**Astrup, A., Rice Bradley, B.H., Brenna, J.T., Delplanque, B., Ferry, M., Torres-Gonzalez, M. Regular-fat dairy and human health: a synopsis of symposia presented in Europe and North America (2014-2015).** *Nutrients*. 2016. 8(8). Pii: E463. doi: 10.3390/nu8080463.

**Litwin, N.S., Rice Bradley, B.H., Miller, G.D. Dairy proteins in nutrition and food science: functional ingredients in the current global marketplace.** *J. Food Sci.* 2015. 80(S1): A1.

**Baer, D.J., Rice Bradley, B.H., Kris-Etherton, P., Mente, A. and de Oliveira Otto, M. Insights and perspectives on dietary modifications to reduce the risk of cardiovascular disease.** *Adv. Nutr.* 2014. Sep; 5(5): 553-5.

**Rice, B.H. Dairy and cardiovascular disease.** *Curr. Nutr. Rep.* 2014. March; DOI 10.107/s13668-014-0076-4. (*invited review*)

**Rice, B. H., Quann, E. E., and Miller, G. D. Meeting and exceeding dairy recommendations: effects on nutrient intakes and chronic disease risk.** *Nutr. Rev.* 2013. Apr; 71(4): 209-23.

**Rice, B. H., Kraft, J., Destailats, F., Bauman, D. E., and Lock, A. L. Ruminant-produced *trans*-fatty acids raise plasma HDL particle concentrations in intact and ovariectomized female Hartley guinea pigs.** *J. Nutr.* 2012. Sep; 142(9): 1679-83.

**Rice, B. H., Cifelli, C. J., Pikosky, M. A., and Miller, G. D. Dairy components and risk factors for cardiometabolic syndrome: recent evidence and opportunities for future research.** *Adv. Nutr.* 2011. 2(9);396-407.

**Rice, B. H., Kraft, J., Destailats, F., Bauman, D. E., and Lock, A. L. Ruminant-produced *trans*-fatty acids raise plasma total and small HDL particle concentrations in male Hartley guinea pigs.** *J. Nutr.* 2010. 140(12);2173-2179.

Lock, A. L., Kraft, J., **Rice, B. H.,** and Bauman, D. E. **Biosynthesis and biological activity of rumenic acid: a natural CLA isomer.** Pages 195 – 230 in *trans*-Fatty Acids in Human Nutrition – Second Edition. F. Destailats, J.-L. Sébédio, F. Dionisi, and J.-M. Chardigny, Ed. The Oily Press, Bridgewater, U. K. 2009. (*invited review*).