

Curriculum Vitae

of

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Professor

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College of Agricultural and Life Sciences

The University of Vermont

Curriculum Vitae
of
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Education Background

1982 B.S. Animal Science, Northeast Agricultural University (NEAU), Harbin, China
1985 M.S. Dairy Technology, Thesis: Studies on Physico-chemical Composition and Characteristics of Goats Milk, NEAU, Harbin, China
1990 Ph.D. Food Chemistry, Thesis: Heat-induced Modifications of Milk Proteins, National University of Ireland at Cork (UCC), Ireland

Employment

2008-Present	<i>Full Professor</i>	Department of Nutrition and Food Sciences, University of Vermont (UVM), Burlington VT 05405
1999-2007	<i>Associate Professor</i>	The University of Vermont
1997-1998	<i>Res. Assistant Professor</i>	Department of Nutrition and Food Sciences, UVM
1993-1996	<i>Research Associate</i>	Department of Animal and Food Sciences, UVM
1992-1993	<i>Professor & Vice Chair</i>	Department of Food Science, NEAU, Harbin, China
1991-1992	<i>Associate Professor</i>	Department of Food Science, NEAU, Harbin, China
1990-1991	<i>Assistant Professor</i>	Department of Food Science, NEAU, Harbin, China
1989-1990	<i>Postdoctoral Associate</i>	Department of Food Chemistry, UCC, Ireland
1987-1989	<i>Teaching Assistant</i>	Department of Food Chemistry, UCC, Ireland
1985-1987	<i>Lecturer</i>	Department of Food Science, NEAU, Harbin, China

Teaching Experience

1. **Courses:**

- NFS 205 Functional Foods-Principles and Technology (2000-)
- NFS 295 Functional Foods-Labs (2010-)
- NFS 295 Food Composition and Analysis (2018)
- NFS 095 China-US Perspectives on Agricultural Entrepreneurship: Dairy- A case study (08, 10)

2. Short courses/Seminars:

- Infant formula chemistry and technology (1992), Xiamen, China
- Mozzarella cheese and fermented dairy foods (1996), Beijing, China
- Overview of American dairy industry (1997), Harbin, China
- Cheese making (1998), Burlington, VT USA
- Ice cream and yogurt production (1999), Skopje, Macedonia
- Milk quality control (1999), Beijing, China
- Milk chemistry and yogurt technology (2000), Orich, Macedonia
- Prebiotics and probiotics (2000), Beijing, China
- Component interactions in infant formulas (2000), Harbin, China
- Trends in dairy industry of America (2001), Yingchuan, China
- Functional Foods (2001), Beijing, China
- Health benefits of soy products (2002), Beijing, China
- Pre- and probiotics (2002), Harbin, China
- Overview of American Dairy Industry (2002), Chengdu, China
- Infant formula formulation and quality control (2002), Shijiazhuang, China
- Membrane processing technology (2003). Beijing, China
- Research activities in food science at UVM (2004), NEAU, Harbin, Chin
- Functional dairy products (2005), Beijing, China
- Aspects of functional foods research in America (2006), Huhhott, China
- Advanced Dairy Chemistry (2007), Shanghai Wyeth, China
- Functional dairy foods (2008), Wandashan Dairy, Harbin, China
- American dairy industry-what china could learn from it (2009), Mengnu Dairy, Huhhot, China
- Functional foods and whey based environmentally safe products (2010), China Agricultural University
- Whey based environmentally safe products (2011), Heilongjiang Agricultural University, China
- Differences between American and Chinese dairy industries (2012), Jilin University
- Oats based functional foods and their health benefits (2013), Jilin University
- Biochemical, functional and nutritional properties of whey proteins (2014), China Agriculture Academy, Beijing.
- Recent advance in infant formula formulation (2015), Beijing Shanyuan Foods
- Functional foods research at UVM (2016), China Oil and Foodstuffs Co., Beijing
- Premature infant formula chemistry and formulation (2017), Beijing Sanyuan Foods
- Goat milk chemistry and new products development (2018), Feihe Dairy, Beijing
- Outlines of infant formula clinical trial in the US. (2019), Feihe Dairy, Beijing

Supervising graduate student

- Faculty Member of Graduate College, University of Vermont

-College of Food Science, Northeast Agricultural University

Member of Committees

- CALs Hatch Committee (2007-2015)
- CALs Honors Committee (2003-2005)
- CALs International Committee (2001-2005)
- University International Advisory Committee
- International Committee of American Dairy Science Association
- Vermont Dairy Industry Advisory

Extension and new product development

- Consulting Services:
- 1997. Abenaki Natural Beverage, Inc VT
 - 1998. Friendly Dairy, Inc., NY
 - 1998. Custom Control, VT
 - 1999. Beijing Dairy Co-op, P.R. China
 - 1999. Land O'Lakes (USAID MAMA Program), Macedonia
 - 1999. Adell Corporation, WI
 - 2000. Land O'Lakes (USAID MAMA Program), Macedonia
 - 2001. Land O'Lakes (USAID MAMA Program), Macedonia
 - 2002. Wyeth Nutritionals, Inc.
 - 2003 Beiya Dairy, Inc., China
 - 2003 Beijing Shanyuan Foods, China
 - 2004 Beiya Dairy, Inc. China
 - 2004. Wyeth Nutritionals, USA
 - 2005. Wyeth Nutritionals, USA
 - 2005. Beiya Dairy, Inc. China
 - 2005. Yinluo Dairy Group, China
 - 2005. Oak Knoll Dairy, LLC. VT
 - 2005. PBM Nutritional Products, Inc. USA
 - 2006. Millborne Dairy, LLC, Whiting, VT
 - 2007. CGL, LLC. Boston MA
 - 2007. Woodstock Water Buffalo Company, VT
 - 2008. Does' Leap LLC. VT
 - 2008. Oakknoll Dairy, VT
 - 2009. Stering Technolgies, S. Dakota
 - 2010. Wandashan Dairy, China
 - 2011. Oakknoll Dairy, VT
 - 2012. Prospect Avenue Partners, VT
 - 2013. Wandashan Dairy, Harbin, China
 - 2015. Smith & Salmon, Inc., VT
 - 2016. FoodScience Cooperation, Essex Junction, VT
 - 2017. Feihe Dairy, Beijing, China
 - 2018. FoodScience Cooperation, Williston, VT
 - 2019

As the principal investigator, the following products have been developed:

- Two milk-based infant formulas (1990-1992)

- Two milk-based nutritional supplement products (1993)
- Cream liquor product (1993)
- Non-fat Cream Cheese (1996)
- Two natural fruit beverages (1997)
- Probiotic yogurt cheese (1998)-Licensed to VT Quality Dairies, LLC
- Probiotic drinking yogurt (1998) licensed to Lyberte yogurt Canada
- Symbiotic yogurt beverage (2001) transferred to an US company
- Probiotic Fromage Blanc cheese (2002) transferred to VT Cheese Co.
- Oats-based symbiotic beverage (2003)
- Environmentally safe wood finish containing whey proteins licensed to two companies (2003 & 2004)
- Symbiotic oats yogurt (2004)
- Symbiotic goat's milk beverage (2005) transferred to an US company
- Symbiotic yogurt drinks (06) and transferred to a company in VT
- Symbiotic non-lactose yogurt (07) transferred to GCL LLC (Boston)
- Symbiotic goat's milk yogurt (08) Oakknoll Dairy (VT)
- Low fat functional goat's milk yogurt (2012) Oakknoll Dairy (VT)
- Maple tap water beverage (2013) Big Barn Grazers (VT)
- Infant formula for premature and low birth weight babies (2014),
Wandashan Dairy

- Whey protein encapsulated Diindomethane for FoodScience Coop (2017)
- Whey protein encapsulated CBD for Cannabis Science and Education Institute (2019)

Research Interests

Whey protein based natural nano materials
 Functional foods design and development
 Whey protein based microencapsulation of probiotics
 Whey utilization and environmentally safe products
 Pre- and probiotics
 Milk-, soy, and oats-based functional foods
 Component interactions in infant formula & nutritional products
 Chemistry and technology of cheese and fermented dairy products
 Alternative treatments of milk and apple cider
 Functional and nutritional properties of milk proteins
 Goat's milk chemistry and processing technology
 Egg chemistry and processing
 Buffalo and yak milk chemistry and processing

Professional Membership

Institute of Food Technologists (IFT)
 American Society for Nutritional Sciences (ASNS)
 American Dairy Science Association (ADSA)
 American Chemical Society (ACS)

Professional services

Member of Editorial Board of
 Functional Food and Biomedicine,
 Journal of Probiotics and Health
 Journal of Food, Nutrition and Dietetics
 International Journal of Biotechnology Research
 and Practice

Ad Hoc Reviewer of Journal of Food Hydrocolloids
 Ad Hoc Reviewer of Journal of Dairy Research (UK)
 Ad Hoc Reviewer of International Dairy Journal
 Ad Hoc Reviewer of Journal of Dairy Science
 Ad Hoc Reviewer of Journal of Food Science
 Ad Hoc Reviewer of Journal of Applied Polymer Science
 Ad Hoc Reviewer of Journal of the Science of Food and Agriculture (UK)
 Ad Hoc Reviewer of Journal of Agricultural and Food Chemistry
 Ad Hoc Reviewer of Journal of Food Science and Technology (Swiss)
 Ad Hoc Reviewer of Journal of Applied Microbiology
 Ad Hoc Reviewer of Journal of Food Biochemistry
 Ad Hoc Reviewer of Carbohydrate Polymers
 Member of China Animal Products Processing Association (90-95)
 Reviewer of Journal of China Dairy Industry (90-93)
 Member of Editorial Board of Journal of Northeast Agricultural College (91-95)
 Invited Judge for IFT Graduate Student Paper Competition of 1996
 Invited Judge for American Cheese Association Cheese Competition of 1999

Honors and Awards

1991 Excellent Paper Award of China Animal Products Processing Association
 1992 Fok Ying Tung Young Teacher Award (Fok Y.T. Education Foundation, HK)
 1993 Achievement Award in Higher Education Granted by the State Council of China
 1996 The US Permanent Residency Awarded Under the Category of Outstanding
 Professor or Researcher

Technical Advisor for the Mayor of Harbin City (91-94)
 Technical Advisor for VV Food and Beverage Co. Ltd. (2000-2003)
 Technical Advisor Beiya Dairy Co., Ltd. (2003-)
 Member of International Who is Who (2001)
 Member of United Who's Who in Sci. and Engineering (2003, 2004)
 Member of Scientific Advisory Panel, DMI/National Milk Producers Federation. (2003)
 Chief Scientist of Beiya Dairy Inc., Daqing, China (2003-2007)
 Scientific Advisor to the City of Qiqihar, Heilongjiang Province, China
 Who's Who in Science and Engineering (05, 06, 07)
 Foreign Expert member of Spring Project of China Ministry of Education
 Adjunct Chief Scientist, Key Laboratory of Dairy Biochemistry at Inner Mongolia
 Agricultural University, Ministry of Education, China (2006-2011)

PUBLICATIONS

Patents

- Guo, M.R.** et al. 2019. A method for manufacturing reduced goaty flavor goat milk yogurt. Patent No. ZL 2016 1 0920176.8
- Guo, M.R.** et al. 2019. A new natural agent for flavor management of goat milk yogurt. Patent No. ZL 2016 1 0920136.3
- Guo, M.R.,** et al 2018. Preparation of symbiotic corn-based yoghurt-like product. Patent No. ZL 2015 10368670.3.
- Guo, M.R.,** et al 2016. Whey protein polymerization reactor design and manufacture. Patent No. ZL 201521097379.9.
- Guo, M.R.,** et al. 2015. Preparation of mineral containing whey protein nanoparticles. Patent No. ZL201410255375.2.
- Guo, M.R.,** et al. 2015. Manufacture method of yogurt containing ginsenosides. Patent No. ZL201410117630.7.
- Guo, M. R.,** et al. 2015. Polymerized whey protein based microencapsulation of ginsenosides and the method for the same. Patent No. 201410109127.7
- Guo, M.R.,** et al. 2014. Use of polymerized whey proteins for manufacture of Greek yogurt. Patent No. ZL201310636242.5.
- Guo, M. R.,** et al. 2014. Whey protein polymerization and its application in yogurt making as a thickening agent. ZL. 201210196810.X.
- Guo, M. R.** et al. 2013. Oat based symbiotic foods and the method of manufacturing the same. ZL 201110346090.6
- Guo, M. R.** et al. 2012. Whey protein-based environmentally safe wood adhesives and methods of producing and using the same. Publication No. 2012-0183794-A1.
- Guo, M.R.** et al. 2011. Wood finishes and methods for their production. Canadian Patent CA2493192A1
- Guo M. R.,** et al. 2009. Environmentally safe wood finish coating systems using proteins and water-based resins as binding materials: US Patent No. 7556862.
- Lou, C.Y., Bao, Z.X., **Guo, M.R.** 1996. Infant formula manufacturing technology. China Patent No. CN1129524
- Huang, M. and **Guo, M.R.** 1994. Instant Milk Powder Manufacture by using Multi-disk Centrifugal Atomizer Spray Drying. China Patent No. CN2163519
- Guo, M.R.** Symboitic beverage/drink w/o carbonation and popsicles: Pending US 2006/0141097 A1 Environmentally safe wood adhesives containing whey proteins: Pending

Books

- Goat Milk Chemistry and Products Manufacturing Technology, Guo, M.R., May, 2020. Nova Science Publishers, Hauppauge, NY, 11788 USA
- Whey protein production, Chemistry, Functionality and Application. **Guo, M.R.** April, 2019. John Wiley & Sons Limited, Hoboken, NJ.
- Human Milk Biochemistry and Infant Formula Manufacturing Technology. **Guo, M. R.** 2014. Elsevier Academic Press/Woodhead Publishing Ltd., Oxford, UK.
- Functional Foods: principles and technology. **Guo, M.R.** 2009. Woodhead Publishing, Ltd., Oxford, UK
- Functional Foods-Principles and Technology. **Guo, M.R.** 2007. CTI Publications Inc.,

- MD, USA
- Functional Food Technology. **Guo, M. R.** 2011. China Light Industry Publishing House, Beijing, China
- Handbook of Dairy Science and Technology. Zhang, H. P. and Zhang, L.B. (eds), **M.R. Guo** (Chief Reviewer). 2005. China Light Industry Publishing House, Beijing, China.
- Goat's Milk and Goat's Milk Product Technology. **Guo, M.R.** and Luo, C. X. 1992. Heilongjiang Science & Technology Publishing House, Harbin, P. R. China.
- Milk and Dairy Product Technology. Luo, C. X. and **Guo, M.R.** 1992. China Agricultural Science Publishing House, Beijing, P. R. China.
- Milk and Dairy Product Technology Laboratory Manual. **Guo, M.R.**, Sun, Z.H. and Cheng, T. 1992. Northeast Agricultural University Press, Harbin, P.R. China.

Book Chapters

- Guo, M. R. and** Wang, Guorong. 2015. Whey, In: The Oxford Companion to Cheese. Oxford University Press, New York, NY, USA
- Guo, M.R.** 2015. Modified milks. In: Food Sciences. Online Database. Elsevier, Oxford, UK
- Guo, M.R.** 2011. Modified milks. In: Encyclopedia of Dairy Sciences. H. Roginski, P.F. Fox, and J. Fuguay, eds. Academic Press, London (In press).
- Guo, M.R.** and G. H. Hendricks. 2010. Improving buffalo milk. In: Improving the Safety and Quality of Milk. Mansl Griffiths, ed. pp 402-416. Woodhead Publishing Limited, London.
- Hendricks, G.H. and **M.R. Guo.** 2006. Significance of milk fat in infant formulae. In: Advances in Dairy Chemistry-2: Lipids, P.F. Fox and P.L. McSweeney, eds. pp467-479. Elsevier Press, Boca Raton, FL.
- Silk, T.M., **M. R. Guo**, Y. Park and G. Haenlein. 2006. Yak Milk. In: Y. Park and G. Haenlein (eds), Handbook of milk of non-bovine mammals. pp345-353. Blackwell Publishing, Ames, Iowa.
- Park, Y. and **M. R. Guo.** 2006. Goat's milk products. In: Y. Park and G. Haenlein (eds), Handbook of milk of non-bovine mammals. pp59-106. Blackwell Publishing, Ames, Iowa.
- Guo, M.R.** 2003. Goat milk. In: Encyclopedia of Food Sciences and Nutrition. pp2944-2949. B. Caballero, L. Trugo, and P. Finglas, eds. Academic Press, London.
- Guo, M.R.** and Smith, C.R. 2002. Modified milks. In: Encyclopedia of Dairy Sciences. H. Roginski, P.F. Fox, and J. Fuguay, eds. pp.1646-1650. Academic Press, London.
- Guo, M. R.** and Kindstedt, P.S. 2001. Carnitine and its Applications in the Formulations of Infant Formula and Functional Foods. In: Advances in the Healthy Foods of China. Yu, S.Y. (ed), pp. 464-473, People's Medical Publishing House, Beijing, China.
- Zhang, L.W., **Guo, M.R.** and Kindstedt, P.S. 2001. Functional Aspects of Fermented Dairy Products by Lactobacillus and Bafidobacteria. In: Advances in the Healthy Foods of China. Yu, S.Y. (ed), pp. 696-705, People's Medical Publishing House, Beijing, China.
- Zhang, L.W., **Guo, M.R.** and Kindstedt, P.S. 2001. Chemistry and Utilization of Bovine Colostrum. In: Advances in the Healthy Foods of China. Yu, S.Y. (ed), pp. 552-564, People's Medical Publishing House, Beijing, China.
- Guo, M. R.** and Kindstedt, Paul S. 1996. New Nutritive Additives: Taurine and Carnitine. In: The Handbook of Chinese Nutraceutical Foods. Yu, S.Y. (ed), pp54-58, Heilongjiang Science & Technology Publishing House, Harbin, P.R. China.

- Guo, M. R.**, Kindstedt, Paul S. and Hseish, A. 1996. FDA Regulations of Health Claims for Food Labeling. In: *The Handbook of Chinese Nutraceutical Foods*. Yu, S.Y. (ed), pp173-181, Heilongjiang Science & Technology Publishing House, Harbin, P.R. China.
- Guo, M. R.** 1986. Microbiology of Milk and Milk Products. In: *Animal Products Processing Technology*. Heilongjiang Sci. & Tech. Publishing House, Luo, C.X. (ed), pp18-29.

Peer Reviewed Papers

- Sun, Y.X., C.N. Wang, and M.R. Guo. 2019. Characterization of milk fat globule membrane proteome in colostrum and mature milk of Xinong Saanen goat. *J. Dairy Science* (in press).
- Ban, Q.F., Cheng, J.J., Jiang, Y.Q. and M.R. Guo. 2019. Effects of symbiotic yogurt using monk fruit extract as sweetener on glucose regulation and gut microbiota in type 2 diabetes mellitus rats. *J. Dairy Science* (in press).
- Wang, X.P. and M.R. Guo. 2019. Purification and structural characterization of polysaccharides isolated from *Auricularia cornea* var. *Li*. *Carbohydrate Polymers* (in press).
- Wang, C., Zhou, X. H. Zhou, H. Wang, X. Sun and **M. R. Guo**. 2019. Interactions between β -Lactoglobulin and 3,3'-Diindolylmethane in Model System. *Molecules* 2019, 24(11), 2151; doi:10.3390/molecules24112151
- Sun Y. X., Wang C. N., Sun X. M., and **Guo M. R.**, 2019. Proteomic analysis on whey proteins in colostrum and mature milk of Xinong Saanen goat. *Journal of Dairy Science*. In press.
- Fang T. Q., Shen X., Hou J. C., and **Guo M. R.**, 2019. Effects of polymerized whey protein prepared directly from cheese whey as fat replacer on physicochemical, texture, microstructure and sensory properties of low-fat set yogurt. *LWT-Food Science and Technology*. 115, 108268.
- Kuerman M., Bao Y. H., Guo Y., and **Guo M. R.**, 2019. Effects of prebiotic carbohydrates on the growth promotion and cholesterol-lowering abilities of compound probiotics in vitro. *LWT - Food Science and Technology*. In press. doi: 10.1016/j.lwt.2019.108703.
- Sun Y. X., Wang C. N., Sun X. M., and **Guo M. R.**, 2019. Protein digestion properties of Xinong Saanen goat colostrum and mature milk using in vitro digestion model. 2019. *Journal of the Science of Food and Agriculture*. <https://doi.org/10.1002/jsfa.9852>
- Abbas H., Wang, C. N., Sun X. M. Adam. K., and **Guo M. R.**, 2019. Preparation and Characterization of Whey Protein Isolate–DIM Nanoparticles. *International Journal of Molecular Sciences*. 20, 3917; doi:10.3390/ijms20163917.
- Wang C. N., Wang H., Sun X. M., Sun Y. X., and **Guo M. R.**, 2019. Heat-induced interactions between whey protein and inulin and changes in physicochemical and antioxidative properties of the complexes. *International Journal of Molecular Sciences*. 20, 4089; doi:10.3390/ijms20174089
- Fang T. Q., and **Guo M. R.**, 2019. Physicochemical, texture properties and microstructure of yogurt using polymerized whey protein directly prepared from cheese whey as thickening agent. *Journal of Dairy Science*. doi:10.3168/jds.2018-16188.
- Wang H., Wang, C.N. and **M.R. Guo**. 2019. Effects of addition of strawberry juice pre- or post-fermentation on physicochemical and sensory properties of fermented goat milk. *J. Dairy Science*, 102:4978-4988.
- Shen X. Fang T.Q., Zheng J. and **M.R. Guo**. 2019. Physicochemical properties and cellular uptake of astaxanthin-loaded emulsion stabilized by whey protein. *Molecules*, doi:10.3390/molecules24040727.
- Khan, A., Wang, C.N., Sun X. M. Adam. K. and **M.R. Guo**. 2019. Physicochemical and microstructural

- properties of polymerized whey protein encapsulated 3,3'-Diindolylmethane nanoparticles. 24, 702; doi:10.3390/molecules24040702.
- Yang R.S., Wang C.N., Ye H.Q., Gao F., Zhang T.H. and **M.R. Guo**. 2019. Effects of feeding hyperlipidemia rats with symbiotic oat-based frozen yogurt on serum triglycerides and cholesterol. *Food Science & Nutrition*, doi:10.1002/fsn3.949.
- Sun Y.X., Wang, C.N., Sun X. M. and **M.R. Guo**. 2019. Comparative proteomics of whey and milk fat globule membrane proteins of Guanzhong goat and Holstein cow mature milk. *Journal of Food Science*. 84(2):244-253.
- Wang C., Wang, C.N., Gao F., Xu Y. Y. and **M.R. Guo**. 2018. Effects of polymerized whey protein on goaty flavor and texture properties of fermented goat milk in comparison with beta-cyclodextrin. *J. Dairy Research*, 85:465-471.
- Wang, G.R., N. Liu, and M.R. Guo. 2018. Use of whey protein as a natural polymer for tissue adhesive: preliminary formulation and evaluation in vitro. *Polymers* 10, 843; doi:10.3390/polym 10080843.
- Wang, M., C.N. Wang, and **M.R. Guo**. 2018. Effects of polymerized whey protein-based microencapsulation on survivability of *Lactobacillus acidophilus* LA-5 and physicochemical properties of yoghurt. *Journal of Microencapsulation*. 10.1080/02652048.2018.1538266.
- Sun, X. M., Wang, C. N. and Guo M. R. 2018. Interactions between whey protein or polymerized whey protein and soybean lecithin in model system. *J. Dairy Science*. 101:9680-9692.
- Wang, C.N., X. F. Zhang, H. Wang and **M. R. Guo**. 2018. Effects of amidated low methoxyl pectin on physicochemical and structural properties of polymerized whey proteins. *Cyta-Journal of Food*. In Press.
- Guo**, M.R., H. Wang and C. N. Wang. 2018. Interactions between whey protein and inulin in a model system. *Journal of Food Science and Technology*. 10.1007/s13197-018-3331-7.
- Wang, C., C.N. Wang, Y. Y. Xu and **M. R. Guo**. 2018. Effects of polymerized whey protein on goaty flavor and texture properties of fermented goat milk in comparison with β -cyclodextrin. *J. Dairy Research*, 85:465-471.
- Sun, X. M., Wang, C. N., Wang, H. and **Guo M. R.** 2018. Effects of processing on structure and thermal properties of powdered preterm infant formula. *Journal of Food Science*. <https://doi.org/10.1111/1750-3841.14162>.
- Liu, D. R., Cheng, J. J., Zhao, C. H. and Guo, M. R. 2018. Effect of sodium triphosphate on particle size of heat-induced whey protein concentrate aggregates. *Food Science & Nutrition*. DOI: 10.1002/fsn3.665.
- Shao, S. N., Shen, X., and Guo, M. R. 2018. Zinc-loaded whey protein nanoparticles prepared by enzymatic cross-linking and desolvation. *International journal of food science and technology*. <https://doi.org/10.1111/ijfs.13809>.
- Ma, S., Wang, C.N., and M.R. Guo. 2018. Effect of ultrasound treatment on antioxidant activity and structure of β -lactoglobulin using the Box-Behnken design (BBD). *Cyta - Journal of Food*. DOI:10.1080/19476337.2018.1441909.
- Shen, X., C. H. Zhao, J. Lu, M.R. Guo. 2018. Physicochemical properties of whey protein stabilized astaxanthin nanodispersion and its transport via Caco-2 monolayer. *J. of Agricultural and Food Chemistry*. DOI:10.1021/acs.jafc.7b05284.
- Zhao, C., Shen, X., and **M.R. Guo**. 2018. Stability of lutein encapsulated whey protein nano-emulsion during storage. *Plos One*. (in press).
- Shao, S. N., Shen, X., and Guo, M. R. 2018. Zinc-loaded whey protein nanoparticles prepared

- by enzymatic cross-linking and desolvation. *International J. Food Science and Technology*. 53(9):2205-2211.
- Wang, X.B., Wang, C.N., Zhang, Y.C., Liu, T.T., **M.R. Guo**. 2018. Effects of gamma radiation on microbial, physicochemical and structural properties of whey protein model system. *J. Dairy Science*. DOI:10.3168/jds.2017-14085
- Ma S., C. N. Wang, **M. R. Guo**. 2018. Changes in structure and antioxidant activity of β -lactoglobulin by ultrasound and enzymatic treatment. *Ultrasonics Sonochemistry*, 2018 (43):227-236.
- Wang, C. N., Liang S. X., Wang H. and **Guo M. R.** 2017. Physicochemical properties and probiotic survivability of symbiotic oat-based beverage. *Food Science and Biotechnology*. doi :10.1007/s10068-017-0290-0.
- Liu, D. R, Cheng, J. J., Zhao, C. H., and **M. R. Guo**. 2017. Effect of sodium triphosphate on particle size of heat-induced whey protein concentrate aggregates. *Journal of Food Processing and Preservation*. 2017;e13501. <https://doi.org/10.1111/jfpp.13501>.
- Wang, H., Wang, C. N., Wang, M., and **M. R. Guo**. 2017. Chemical, physicochemical and microstructural properties, and probiotic survivability of fermented goat milk using polymerized whey protein and starter culture Kefir Mild 01. *Journal of Food Science*, 82:2650-2658.
- Wang, C. N., Zheng, H. J., Liu, T. T., Wang, D. W. and **M. R. Guo**. 2017. Physicochemical properties and probiotic survivability of symbiotic corn-based yogurt-like product. *Journal of Food Science*, 82 (3):
- Shen, X. and **M. R. Guo**. 2017. Effects of high intensity ultrasound on acid-induced gelation properties of whey protein gel. *Ultrasonics Sonochemistry*, 39:810-815.
- Ma S., Shi, C., Wang, C.N., **M. R. Guo**. 2017. Effects of ultrasound treatment on physicochemical properties and antimicrobial activities of whey protein-totarol nanoparticles. *J. Food Protection*. doi:10.4315/0362-028X.JFP-17-078.
- Wang, M., Gao, F., T. Zhang, and **M.R. Guo**. 2017. Microencapsulation of ginsenosides using polymerized whey protein as wall material and its application in probiotic fermented milk. *International J. of Food Science and Technology*, doi:10.1111/ijfs.13365.
- Shen, X., Huang, Y., **M.R. Guo**, 2017. Effect of ultrasound treatment on physicochemical and Emulsifying properties of whey proteins pre- and post thermal aggregation. *Food Hydrocolloids*, 52:381-388.
- Shen, X., S.N., Shao, and **M.R. Guo**. 2017. Ultrasound-induced changes in physical and functional properties of whey proteins. *International J. of Food Science and Technology* 52:381-388.
- Guo, M. R.** and Wang G. R. 2016. Milk protein polymer and its application in environmentally safe adhesives, A Review. *Polymers*, 8(9), 324 doi:10.3390/polym8090324
- Jiang, Y. J., Z. Zheng, **M.R. Guo**. 2016. Microencapsulation of *Lactobacillus acidophilus* NCFM using polymerized whey proteins as wall material. *International J. Food Sciences and Nutrition*. 6(27)670-677.
- Xie, S. Y., J. Cheng, and **M.R. Guo**. 2016. Physicochemical, texture properties and the microstructure of set yogurt using whey protein-sodium tripolyphosphate aggregates as thickening agent. *Journal of Food Science and Agriculture*, <https://doi.org/10.1002/jsfa.8110>.
- Guo, M. R.** and Wang, G. 2016. Whey protein polymerization and its applications in environmentally safe adhesives: A Review. *International Journal of Dairy Technology*

- 69:481–488.
- Zhang T.H., S. Wang, J. Zheng, F. Gao, S. Ahmad and **M.R. Guo**. 2016. Microencapsulation of lactobacillus acidophilus (la-5), its evaluation and application in the yoghurt. *Pakistan J. of Agricultural Sciences*, DOI: 10.21162/PAKJAS/16.3978
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- Guo, M.R.**, Kindstedt, P.S. Politis, I., Li, Z. and Cheng, T. 1994. Alcohol Stability of Caprine Milk. 89th ADSA Annual Meeting. Minneapolis, MN, July 11-15, 1994.
- Guo, M.R.**, Kindstedt, P.S., Fox, P.S. and Flynn, A. Susceptibility of β -Lactoglobulin and Casein to Proteolysis by Pepsin and Trypsin. 1994. 89th ADSA Annual Meeting, Minneapolis, MN, July 11-15, 1994.
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3. Evaluation of Moisture Expelled by Centrifugation. 1994. 89th ADSA Annual Meeting. Minneapolis, MN, July 11-15, 1994.
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- Guo, M.R.** and Luo, C.X. 1990. Investigation of Mineral Content in Goats' Milk During Lactation. XXIII International Dairy Congress. Montreal, Canada, October 8-12, 1990.
- Guo, M. R.** and Luo, C.X. Bioactive Sequences in Milk Proteins. 1991. The 1st Young Scientists Symposium on Animal Products Processing, Nanjing, P.R. China, May 19-23, 1991.
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- Guo, M.R.**, Fox, P.F., Flynn, A. and Mohammad, K.S. 1988. Heat-induced Changes in Sodium Caseinate. Proc. of the Hannah Research Institute Casein Conference, Ayr, UK, May 24-26, 1988.
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Research grants and contracts

Whey protein encapsulated diindomethane 2018-2019. FoodScience Coop M.R. Guo. PI.	\$75,000.
Whey Protein emulsified powdered CBD development 2019. Cannabis Science and education Institute, M.R. Guo. PI.	\$60,000
Infant formula clinical trial 2017-2019. Feihe Dairy M. R. Guo, PI.	\$80,000.
Whey protein based tissue adhesives 2018-2019. USDA-NIFA Hatch M. R. Guo, PI.	\$40,000.
Maple sap based sports drink development 2016-2017. Smith & Salmon, Inc. Burlington, VT. M. R. Guo, PI.	\$16,000.
Organic maple sap beverage development and shelf-life studies 2015-2016. Vermont Maple Sugar Producers, M.R. Guo, PI	\$9,000.
Development and characterization of whey protein based tissue adhesive 2014-2017. USDA-NIFA Hatch, M.R. Guo, PI.	\$64,500.

Development of flavored maple sap water beverages 2012-2013. Prospect Avenue Partners, M.R. Guo, PI.	\$9,600.
Whey protein based natural nanopolymer materials for food packaging. 2011-2014. USDA Hatch. M.R. Guo, PI.	\$63,000.
Whey protein based adhesives for Skate Board manufacturing. 2011. UVM Innovation Funds, M.R. Guo, PI.	\$10,000.
Develop whey protein based environmentally safe adhesives. 2010-2012. USDA NIFA, M.R. Guo, PI.	\$232,667.
Microencapsulation of probiotic lactobacilli using polymerized whey protein. 2009-2011. USDA Hatch, M.R. Guo, PI.	\$41,000.
Whey protein based environmentally safe wood adhesives. 2009-2011. USDA CSREES, M.R. Guo, PI.	\$186,000.
Physicochemical properties and survivability of symbiotic Oat-based functional food Beverages. 2008-2010. USDA CSREES. M. R. Guo, PI.	\$79,000.
Scale-up studies and market testing for soy-based coffee creamer. 2008-2009. UVM Ag Innovation Funds. M.R. Guo, P.I.	\$50,700.
Development of goat's milk Kefir. 2008. Does' Leap Farm. M.R. Guo, PI.	\$4,000.
Development of oats-based functional foods. 2006-2009. USDA-Hatch.. M.R. Guo, PI.	\$30,000.
Environmentally safe whey-based biodegradable plastics and adhesive products. 2007-2008. USDA-CSREES M. R. Guo, PI.	\$183,000.
Develop low fat symbiotic buffalo milk yogurt 2007. Woodstock Water Buffalo Company. M.R. Guo, PI	\$22,000.
Goat milk infant formula development and its marketing. 2007-2008. USDA-NRI, Seed Grant, Park, Y. PI. M.R. Guo, Co-PI	\$100,000.
Development, research & marketing of environmentally safe whey-based floor finish. 2006-2007. Vermont Department of Forest, Parks & Recreation. M.R. Guo, Co-PI	\$100,000.
Conduct Branding Analysis for environmentally friendly wood finish. 2006-2007. Vermont Department of Forest, Parks & Recreation. M.R. Guo, Co-PI	\$50,000.
Evaluation and validation of Biacore Q instrument for analyses of B2 and pantothenic acid in infant formulas. 2006. M.R. Guo, PI Biacore Inc. NJ.	\$12,000.

Effects of ultrasound treatments on microbiological & microstrutural properties of Shelf-life stable milk and milk-based beverages. 2006-2007. VDPC/NEDPB. **M.R. Guo**, PI. \$50,000.

Develop biodegradable plastic using cheese whey. \$290,000.2006-2008. USDA **M.R. Guo**, PI.

Evaluation of functional properties of whey protein products for infant formula Formulation. 2006-2007. Wyeth Nutritionals, USA. J.J. Cheng PI, M.R. GUO, Co-PI. \$23, 000.

Evaluation on functionalities of ingredients for infant formula manufacturing. 2004-2005. Wyeth Nutritionals, USA. J. J. Cheng, PI and **M.R. Guo**, Co-PI \$22,000

Development of environmentally safe products from cheese whey 2005-2008. USDA **M.R. Guo, PI**. And Fengqi Zhao, Co-PI. \$259,000.

Formulation of whey-based environmentally safe products for pests control. 2005-2008. USDA **M.R. Guo, PI** \$129,500.

Development, evaluation and safety of entomopathogen for control of arthropod pests. 2004-2007. USDA Hatch, M. Brownbridge, PI, **M.R. Guo**, M. Skinner, **Co-PIs**. \$93,000.

Marketing and development of organic soy products. 2003-2005. USDA. **M. R. Guo**, PI. \$200,000.

Develop environmentally safe snow/ice melting products from cheese whey. 2003-2006. USDA. **M.R. Guo**, PI. \$240,000.

Functionality and survivability of probiotics in carbonated symbiotic milk beverage. 2003-2004. VDPC/NEDPB. **M.R. Guo**, PI. \$50,000.

Develop a symbiotic Fromage Blanc. 2003. Vermont Butter and Cheese. **M.R.Guo**, PI. \$4,500.

Development of an environmentally friendly ice-melting product using acid whey. 2002-2005. USDA **M.R. Guo**, PI. \$240,000.

Ultrasonic treatment of milk and apple cider: A potential processing alternative. 2002-2004. USDA Hatch, **M.R. Guo**, PI. T. Silk, Co-PI \$30,000.

Physiochemical characteristics of buffalo milk and its probiotic products development. 2002-2003. Starhill Dairy, Inc. VT. **M.R. Guo**, PI \$16,750.

Development of a probiotic Fromage Blanc containing *L. Acidophilus*. 2002. Vermont Butter and Cheese Company, Inc., **M. R. Guo**, PI. \$10,000.

Develop an environmentally friendly wood finish coating system using whey protein. as a primary binding material. 2001-2004. USDA, **M.R. Guo**, PI. \$233,000.

Develop a nutritional supplement product for pregnant women in developing countries. Fr20,000. 2002-2003. Nestle Nutrition Scholarship. S. Gokavi, PI, M.R. Guo (Host)	
Functionality and component interactions of milk-based prebiotic nutritional beverage. \$46,900. 2002. VDPC, M.R. Guo , PI	
Developing an environment friendly whey protein-based wood finish coating. 2000-2002. USDA. H. Chen, M.R. Guo	\$159,035.
Validation of Biacore technology for quantifying folic acid, B12, and biotin in Wyeth nutritional products. 2001. Wyeth Nutritionals, Inc. M.R. Guo , PI.	\$29,780.
Development of an environmental friendly ice-melting product (II). Helix/EPSCoR 2001. M.R. Guo , PI.	\$2,000.
Improved solubility and absorption of trace elements in milk-based infant formula. 2000-2002. USDA Hatch Grant. M.R. Guo , PI. B. Tyzbir Co-PI.	\$38,000.
Solubility and distribution of trace elements in milk-based infant formula. 1999-00 Vermont AES Hatch Grant. M.R. Guo , PI; B. Tyzbir Co-PI.	\$20,000.
Seasonal changes in nitrogen distribution and mineral profile of goat's milk. 1999 Vermont AES Hatch Grant. M.R. Guo , PI.	\$4,300.
Development of Yogurt cheese prototypes. 1998. New England Dairy Promotion Council. M.R. Guo , Unofficial PI.	\$40,000.
Development and manufacture of natural fruit beverages. 1997. Abenaki Natural Beverage, Inc., VT. M.R. Guo , PI.	\$10,000.
Application of a new nonfat cream cheese base for the development of reduced fat and nonfat cream cheese. 1997. Vermont Dairy Promotion Council. M.R. Guo , Unofficial PI.	\$25,000.
Research on natural whey-sweetened and calcium-fortified fruit juice beverages. 1997. Vermont Dairy Promotion Council. M.R. Guo , Unofficial PI.	\$25,000.
Changes in chemical composition of goat's milk. 1997. Vermont Butter and Cheese Co. Websterville, VT. M.R. Guo , PI.	\$7,000.