Dennis J. D'Amico

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Current position: Associate Professor, Department of Animal Science, University of Connecticut

EDUCATION

Doctor of Philosophy, Animal, Nutrition and Food Sciences. University of Vermont, Burlington, VT. 2008

Major Field of Study: Food Microbiology. Advisor: Dr. Catherine Donnelly.

Dissertation: Incidence, ecology and fate of target foodborne pathogens in the cheesemaking continuum

Master of Science, Nutrition and Food Sciences, University of Vermont. Burlington, VT. 2004

Major Field of Study: Food Microbiology/Technology. Advisor: Dr. Mingruo Guo.

Thesis: Effects of ultrasound on the microbiological and microstructural properties of milk and apple cider.

Bachelor of Science, Cum Laude, Nutrition and Food Sciences, University of Vermont**,** Burlington, VT. 2002

PROFESSIONAL EXPERIENCE

Associate Professor (50% research, 25% teaching, 25% extension) 2019-present

Department of Animal Science, University of Connecticut. Storrs, CT.

Assistant Professor (50% research, 25% teaching, 25% extension) 2013-2019

Department of Animal Science, University of Connecticut. Storrs, CT.

Senior Research Scientist 2008-2013

Department of Nutrition and Food Sciences (NFS), University of Vermont. Burlington, VT.

Collaborated with industry and research colleagues to design, develop, implement and evaluate research protocols, methodologies and complex food science experiments

Senior Scientist and Lecturer 2008-2013

Vermont Institute for Artisan Cheese (VIAC). Burlington, VT. *The nation`s first comprehensive center providing education, research, technical services to the artisan cheese industry.*

Developed, supported and delivered workshops to provide producers with technical and scientific knowledge necessary to ensure the consistent production of safe, high quality dairy products.

Led technology transfer program providing technical expertise and laboratory testing services to the specialty cheese industry including microbiological and compositional analyses.

Graduate Teaching Assistant. NFS, University of Vermont. Burlington, VT. 2002-2008

Intern. United States Department of Agriculture, Farm Service Agency. Colchester, VT. 2005

Worked with various agricultural lenders, governmental entities and cheesemakers to identify capitol and credit needs to identify and facilitate access to available funds.

MENTORING EXPERIENCE

Graduate Faculty Advisor: M.S. and Ph.D. 2013-present

University of Connecticut.

Fields of Study: Animal Science (ANSC) and Molecular and Cell Biology (MCB)

- Major Advisor:
  - MS: complete - 6; in progress - 1
  - Ph. D: complete - 2; in progress - 1
- Associate Advisor
  - MS: complete - 6; in progress - 1
  - Ph. D.: complete - 2; in progress - 1

Undergraduate Research Mentor. University of Connecticut.

45 undergraduate research students and interns

TEACHING EXPERIENCE

Instructor. University of Connecticut

ANSC 3641/5640: Animal Food Products: Dairy Technology. This course covers the production and processing of milk and milk-products from a food science perspective with a focus on the technological aspects of the transformation of milk into various food products. It is taught at the junior/senior and graduate level.

ANSC 3642W: Scientific Writing in Dairy Technology. This is a writing intensive course integrated with course content in ANSC 3641 to teach students the process of scientific writing.

Lecturer. Vermont Institute for Artisan Cheese (VIAC), Burlington, VT. 2008-2013

Workshops: Essential Hygiene Practices and Programs; Advanced Risk Reduction Programs

Guest Lecturer. University of Vermont, Burlington, VT. 2002-2013

Food Microbiology; What's Brewing in Food Science (introductory food science); Food Safety and Public Policy

Graduate Teaching Assistant. University of Vermont, Burlington, VT. 2002-2008

Food Microbiology; Principles of Food Science and Technology; Functional Foods; Lifecycle Nutrition; Advanced Nutrition

Sponsoring Scientist:

CT Science & Engineering Fair 2016

Vermont State Science & Math Fair. 2004 and 2009

HELiX / EPSCoR High School Outreach Program. 2003

HONORS AND AWARDS

1. NY Farmers Medal 2020
2. National Excellence in Multistate Research Award, Experiment Station Section, Board on Agriculture Assembly, APLU, Enhancing Microbial Food Safety by Risk Analysis (S1077) 2019
3. Southern Association of Agricultural Experiment Station Directors' Excellence in Multistate Research Award, Enhancing Microbial Food Safety by Risk Analysis (S1077) 2019
4. Above and Beyond Award. American Cheese Society. 2016
5. Young Scientist Award- Educator. American Society for Animal Science/American Dairy Science Association. Northeast Section. 2016
6. Outstanding Leadership, Collaboration, and Education, Outreach/Public Engagement. Innovation center for US Dairy. 2013
7. New Achiever Alumni Award. University of Vermont College of Agriculture and Life Sciences 2011
8. Developing Scientist Award. International Association of Food Protection 2006
9. Graduate Student Teaching Award of Merit. North American Colleges and Teachers of Agriculture 2004
10. Ruben and Rose Mattus Scholarship for Undergraduate Research 2002

PUBLICATIONS

Key: *- corresponding author; *italics*- graduate student; underline- undergraduate student

Peer reviewed articles

1. *Sun, L.,* and **D'Amico, D.J**. 2021. Composition, Succession, and Source Tracking of Microbial Communities Throughout the Traditional Production of a Farmstead Cheese. mSystems. https://journals.asm.org/doi/10.1128/mSystems.00830-21
2. *Aljasir, S.F,* and **D. D'Amico**. 2021. Effect of pre-exposure to protective bacterial cultures in food on *Listeria monocytogenes* virulence. LWT Food Sci. Technol. 112373
3. *Aljasir, S.F,* and **D. D'Amico**. 2021. Dairy-associated protective cultures as probiotics to protect against *Listeria monocytogenes* infection. Food Res. Int. 110699
4. Dutta, M., Yamamoto, J., **D'Amico, D**., Stubbs, T., Chapman, B. and Stevenson, C.D., 2021. Development and Evaluation of an Online Food Safety Course for Artisan Cheesemakers in the United States. *Food Protection Trends*, 41:284-292.
5. *Sun, L.,* Atkinson, K, Zhu, M., and **D'Amico, D.J**., 2021. Antimicrobial effects of a bioactive glycolipid on spore-forming spoilage bacteria in milk. *Journal of Dairy Science.* 104:4002-4011. doi: 10.3168/jds.2020-19769. Epub 2021 Feb 13.
6. *Robinson, B.R.* and **D'Amico, D.J**., 2020. Hydrogen peroxide treatments for the control of *Listeria monocytogenes* on high-moisture soft cheese. *International Dairy Journal*, p.104931. https://doi.org/10.1016/j.idairyj.2020.104931
7. *Sun, L.,* Forauer, E.C*., Brown, S.R.* and **D'Amico, D.J**., 2020. Application of bioactive glycolipids to control *Listeria monocytogenes* biofilms and as post-lethality contaminants in milk and cheese. *Food Microbiology*, p.103683. https://doi.org/10.1016/j.fm.2020.103683
8. *Aljasir, S.F,* and **D. D'Amico**. 2020. The effect of protective cultures on *Staphylococcus aureus* growth and enterotoxin production. *Food Microbiology*. 91:103541. https://doi.org/10.1016/j.fm.2020.103541
9. *Gensler, C.A., Brown, S.R.B., Aljasir, S.F,* and **D. D'Amico**. 2020. Compatibility of commercially produced protective cultures with common cheesemaking cultures and their antagonistic effect on foodborne pathogens. *J Food Prot.* 83:1010–1019. doi: 10.4315/JFP-19-614.
10. *Aljasir, S.F., Gensler, C., Sun, L.* and **D'Amico, D.J.,** 2020. The efficacy of individual and combined commercial protective cultures against *Listeria monocytogenes, Salmonella,* O157 and non-O157 shiga toxin-producing *Escherichia coli* in growth medium and raw milk. *Food Control,* 109: p.106924. https://doi.org/10.1016/j.foodcont.2019.106924
11. *Brown, S.R.B.,* E. C. Forauer, and **D. J. D'Amico***. 2018. Effect of modified atmosphere packaging on the growth of spoilage microorganisms and *Listeria monocytogenes* on fresh cheese. *Journal of Dairy Science*. 101:7768-7779. https://doi.org/10.3168/jds.2017-14217
12. *Brown, S.R.B., Kozak, S.M*., and **D. J. D'Amico***. 2018. Applications of Edible Coatings Formulated with Antimicrobials Inhibit *Listeria monocytogenes* Growth on Queso Fresco. *Frontiers in Sustainable Food Systems*. doi:10.3389/fsufs.2018.00001
13. *Kozak, S.M.,* Y. Bobak, and **D.J. D'Amico***. 2018. Efficacy of antimicrobials applied individually and in combination for controlling *Listeria monocytogenes* as surface contaminants on Queso Fresco. *Journal of Food Protection.* 81(1):46-53. doi:10.4315/0362-028X.JFP-17-279
14. *Kozak, S.M.,* Y. Bobak, and **D.J. D'Amico***. 2018. Control of *Listeria monocytogenes* in whole milk using antimicrobials applied individually and in combination. *Journal of Dairy Science*. 101:1–12. doi:10.3168/jds.2017-13648.
15. *Brown, S. R. B.,* N.C. Millán-Borrero, J.C. Carbonella, A.J.P. Micheletti and **D.J. D'Amico***. 2017. Acidification of model cheese brines to control *Listeria monocytogenes. Journal of Food Protection*. 81(1):79-83. doi:10.4315/0362-028X.JFP-17-325

16. *Kozak, S.M*., K.M. Margison, and **D.J. D'Amico***. 2017. Synergistic antimicrobial combinations inhibit and inactivate *Listeria monocytogenes* in neutral and acidic broth systems. *Journal of Food Protection*. 80:1266-1272. doi:10.4315/0362-028X.JFP-17-035
17. **D'Amico. D.J.*** 2017. Recommendations and Outcomes from the First Artisan Cheese Food Safety Forum. *Food Protection Trends.* 37:332–339
18. Trmčić , A., R. Ralyea , L. Meunier-Goddik , C. Donnelly, K. Glass, **D. D'Amico**, E. Meredith, M. Kehler, N. Tranchina, C. McCue, M. Wiedmann. 2016. Consensus categorization of cheese based on water activity and pH – a rational approach to systemizing cheese diversity. *Journal of Dairy Science* 100:841–847. https://doi.org/10.3168/jds.2016-11621
19. Sauders, B.D., and **D.J. D'Amico*.** 2016**.** *Listeria monocytogenes* cross-contamination of cheese: risk throughout the food supply chain. Epidemiology and Infection, 144:2693-2697. http://dx.doi.org/10.1017/S0950268816001503
20. Nyarko, E., **D.J. D'Amico**, B. Koeritzer, P. Mach, W. Xia and C.W. Donnelly**.** 2014**.** Delivery of selective agents via time-delayed release tablets improves recovery of *Listeria monocytogenes* injured by acid and nitrite. *Journal of Food Protection*. 77: 772-780. DOI: 10.4315/0362-028X.JFP-13-315
21. **D`Amico, D.J.*** M.J. Druart and C.W. Donnelly. 2014. Comparing the Behavior of Multi-Drug Resistant and Pan-susceptible *Salmonella* During the Production and Aging of a Gouda Cheese Manufactured from Raw Milk. *Journal of Food Protection* 77: 903-913. doi:10.4315/0362-028X.JFP-13-515
22. **D'Amico, Dennis*.** 2014. Adventitious Microbes Can Affect the Safety and Quality of Cheese. Microbe. 9(3).
23. **D'Amico, Dennis*.** 2014. Microbiological Quality and Safety Issues in Cheesemaking. *Microbiology Spectrum* 2(1). doi:10.1128/microbiolspec. CM-0011-2012.
24. **D`Amico, D.J.*** and C.W. Donnelly. 2011. Characterization of *Staphylococcus aureus* strains isolated from raw milk utilized in small-scale artisan cheese production. *Journal of Food Protection.* 74:1353-1358. doi:10.4315/0362-028X.JFP-10-533
25. **D`Amico, D.J.*** and C.W. Donnelly. 2011. FDA's Domestic and Imported Cheese Compliance Program Results: January 1, 2004-December 31, 2006. *Food Protection Trends.* 31:216-226.
26. **D`Amico, D.J.***, M.J. Druart and C.W. Donnelly. 2010. Behavior of *Escherichia coli* O157:H7 during the manufacture and aging of Gouda and stirred-curd Cheddar Cheeses manufactured from raw milk. *Journal of Food Protection.* 73:2217-2224.
27. **D`Amico, D.J.*** and C.W. Donnelly. 2010. Microbiological quality of raw milk utilized for small scale artisan cheese production: Impact of farm practices and characteristics. *Journal of Dairy Science*. 93:134–147. doi: 10.3168/jds.2009-2426
28. **D`Amico, D.J.*** and C.W. Donnelly. 2009. Detection, isolation and incidence of *Listeria* spp., including *Listeria monocytogenes*, from small scale artisan cheese processing environments: A methods comparison. *Journal of Food Protection*. 72:2499–2507.
29. **D`Amico, D.J.** and C.W. Donnelly*. 2008. Enhanced Detection of *Listeria* spp. in Farmstead Cheese Processing Environments Through Dual Primary Enrichment, PCR and Molecular Subtyping. *Journal of Food Protection*. 71: 2239-2248.
30. **D`Amico, D.J.**., E. Groves and C.W. Donnelly*. 2008. Low Incidence of Foodborne Pathogens of Concern in Raw Milk Utilized for Farmstead Cheese Production. *Journal of Food Protection*. 71:1580-1589.
31. **D`Amico, D.J.** M. Druart, and C.W. Donnelly*. 2008. 60-Day Aging Requirement Does Not Ensure the Safety of Surface-Mold-Ripened Soft Cheeses Manufactured from Raw or Pasteurized Milk When *Listeria monocytogenes* Is Introduced as a Post-processing Contaminant. *Journal of Food Protection*. 71: 1563-1571.
32. **D`Amico, D.J.**, Silk, T.M., Wu, J., and M. Guo*. 2007. Inactivation of Microorganisms in Milk and Apple Cider Treated with Ultrasound. *Journal of Food Protection*. 69:556–563.

Books

1. **D'Amico, D.J**., and E.T. Ryser. Editors. *Listeria*, Listeriosis, and Food Safety. In preparation.
2. Jordan, K., S. Forsythe, and **D.J. D'Amico***. Pathogens in Milk and Milk Products. *In* Standard Methods for the Examination of Dairy Products. 18th ed. *Eds* Wehr, H.M., J. Kornacki, and E. Ryser. American Public Health Association. Accepted.
3. **D'Amico, D.J.*,** and C.W. Donnelly. 2017. Growth and Survival of Microbial Pathogens in Cheese. *In* Cheese: Chemistry, Physics & Microbiology. 4th Edition. Academic Press. ISBN: 9780124170124
4. **D'Amico, D***. 2016. Contributions *In* The Oxford Companion to Cheese: Codex Alimentarious; General Agreement on Tariffs and Trade and the World Trade Organization; Hygiene; Salmonella; Standards of Identity; United States Department of Agriculture; and Equivalence. Oxford University Press. New York, NY. ISBN: 9780199330881
5. **D'Amico, Dennis***. 2014. Microbiological Quality and Safety Issues in Cheesemaking. *In* Cheese and Microbes (pp. 251–309 (59)). Eds. C. Donnelly. American Society for Microbiology.

Other publications

- American Cheese Society. Best Practices Guide for Cheesemakers. Available at: http://www.cheesesociety.org/events-education/best-practices-guide-for-cheesemakers/
- Microbes Make the Cheese. 2015. Report on an American Academy of Microbiology Colloquium held in Washington, DC, in June 2014. Ed. Jeffrey Fox. American Academy of Microbiology. Washington, DC.
- **D'Amico, Dennis***. 2016. Artisan Cheese Food Safety Forum: 2015 Conference Summary. *Food Protection Trends*. May/June: 226-228.

INVITED PRESENTATIONS AND COLLIQUIA

1. Overview of the US Artisan and Specialty Cheese Industry and Current Food Safety Concerns. Presented at the 2022 New England Dairy Conference.
2. Food safety for artisan cheesemakers. Presented at the 2022 Symposia of the Dairy Sheep Association of North America.
3. Safety of Dairy Products: Where the Risks Lie. Presented at the 2021 Connecticut Environmental Health Association Yankee Conference. Fall 2021.
4. Practical Tools and Solutions for Developing and Implementing Your Food Safety Plan. Presented at the 2021 annual conference of the American Cheese Society. Summer 2021.
5. Of Cheese and Microbes. Michigan State University Food Science and Human Nutrition Department Seminar Series. Fall 2019.
6. Antimicrobial strategies for the control of *Listeria monocytogenes* on high moisture cheese. 2019. Annual Meeting of the International Association for Food Protection.
7. Overview of Cheese Industry and Safety: Regulatory Concerns and Initiatives. 2019. Annual Meeting of the National Association of Dairy Regulatory Officials.
8. Raw Milk Cheese Food Safety Plan Design. Presented at the 2019 annual conference of the American Cheese Society. Richmond, VA.
9. Enhancing Dairy Food Safety and Quality Through Research and Education. Penn State Food Science Department Seminar Series. Spring 2019.
10. *Listeria monocytogenes* in the dairy plant and the impact of molecular sub-typing. 2018. Tech Talk. Land O' Lakes.
11. Interventions to control *Listeria monocytogenes* in dairy products. 2017. 52nd Annual American Society for Microbiology Region I Meeting.
12. *Listeria* and the dairy processing environment. 2016. Wisconsin Association for Food Protection Fall Workshop and Annual Business Meeting.

13. Pathogen Behavior in Cheese Deep Dive session presented at the 2016 annual conference of the American Cheese Society. Des Moines, IA.
14. The L-word- *Listeria.* Presented at the 2016 annual conference of the American Cheese Society. Des Moines, IA.
15. Food Safety: A Conversation. Deep Dive session presented at the 2015 annual conference of the American Cheese Society. Providence, RI.
16. Managing *Listeria monocytogenes* in artisan and farmstead cheese production. Presented at the 2014 annual Science of Artisan Cheese conference. Somerset, UK.
17. Pathogen Control for Cheesemakers Utilizing Unpasteurized Milk. Presented at the 2014 International Association for Food Protection annual meeting. Indianapolis, Indiana.
18. FSMA Updates. Presented at the 2014 annual conference of the American Cheese Society. Sacramento, California.
19. Aging Artisan Cheese on Wood. 2014. Presented at the annual meeting of the National Association of Dairy Regulatory Officials. Kansas City, Missouri.
20. Challenges and Opportunities for the New England Dairy Industry. Presented at the New England Dairy Conference. Vernon, CT.
21. American Academy of Microbiology. Colloquium: The Microbiology of Cheese. Washington, D.C.
22. The Food Safety Modernization Act: What It Means for Your Cheese Plant. Presented at the 2013 annual conference of the American Cheese Society. Madison, Wisconsin.
23. On-farm testing: An aid to good practices. Presented at the 2012 annual conference of the American Cheese Society. Raleigh, North Carolina.
24. Food Safety Challenges and Initiatives for Artisan Cheese making. Presented at the Dairy Professional Development Group meeting at the 2012 Annual Meeting of the International Association for Food Protection, Providence, Rhode Island.
25. Safety, Quality, and the Future of Raw Milk Cheese in the United States. Presented at the 2012 Annual meeting of the Institute of Food Technologists. Las Vegas, Nevada.
26. Safety of Raw Milk Cheese: Beyond Arbitrary Aging. Presented at the Food and Nutrition Program Seminar Series, Food Directorate Health Canada. Ottawa, Ontario, Canada.
27. Food Safety and Farmstead Cheese making. Presented at the 17th Annual Great Lakes Dairy Sheep Symposium. 2011. Petaluma, California.
28. Controlling Pathogens in Cheese Production. Presented at the 2011 Annual Meeting of the American Cheese Society. Montreal, Quebec, Canada.
29. Raw Milk Cheese in the U.S.- the 60-Day Rule and Risk Reduction. Presented at the 2011 Annual Meeting of the International Association for Food Protection, Milwaukee, Wisconsin.
30. Managing Vegetative Pathogens in Raw Milk Cheeses. 2011. Presented at the 2011 University of Wisconsin, Madison Food Research Institute Spring Meeting.
31. Of Grass and Fermentation: The marriage of beer and cheese. Presented at the 2007 Annual meeting of the American Cheese Society.
32. Diversified Agriculture: Business Structures and Financial Needs of Vermont Specialty Cheese Producers. Presented at the 2005 Agricultural Credit Forum "Equity in Enterprise for Farm Needs"

ABSTRACTS AND PRESENTATIONS

Key: *italics*- graduate student; <u>underlined</u>- undergraduate student

1. *Aljasir, S.*, and **D. D'Amico.** 2022. Exposure to Protective Culture *Hafnia alvei* Attenuates *Salmonella* Virulence in Food and Intestinal Models.
2. *Everhart, E., S. Carson*, and **D. D'Amico**. 2022. Commercial Bacteriophage Preparations for the Control of *Listeria monocytogenes* in Raw and Pasteurized Milk.

3. Worth, A., *E. Everhart,* and **D. D'Amico**. 2022. Effect of a Commercial Bacteriophage Preparation Against Dairy-Relevant Salmonella Enterica Serovars in Raw and Pasteurized Milk.
4. *Aljasir, S*., and **D. D'Amico.** 2021. Probiotic Potential of Protective Bacterial Cultures*.* World Microbe Forum 2021.
5. *Aljasir, S*., and **D. D'Amico.** 2021. Pre-Exposure to Protective Bacterial Cultures in Food Attenuates *Listeria monocytogenes* virulence. J Food Prot. 84 (sp1): 50. https://doi.org/10.4315/0362-028X-84.sp1.1
6. *Sun, L.,* Atkinson, K, Zhu, M., and **D'Amico, D.J**., 2021. Antimicrobial Effects of a Bioactive Glycolipid on Spore-Forming Spoilage Bacteria in Milk. J Food Prot. 84 (sp1): 80. https://doi.org/10.4315/0362-028X-84.sp1.1
7. *Sun, L.,* Forauer, E.C*., Brown, S.R.* and **D'Amico, D.J**., 2021. Application of a Natural Bioactive Glycolipid to Control Listeria Monocytogenes Biofilms and As Post-Lethality Contaminants in Milk. J Food Prot. 84 (sp1): 80. https://doi.org/10.4315/0362-028X-84.sp1.1
8. *Aljasir, S*., and **D. D'Amico.** 2020. Protective Cultures Inhibit *Staphylococcus aureus* Growth and Enterotoxin Production. J Food Prot 83 (sp1): 60. https://doi.org/10.4315/0362-028X-83.sp1.1
9. *Sun, L.* and **D. D'Amico**. 2020. Different ecological process structures microbiomes on cheese interior and rind. American Society for Microbiology Microbe 2020.
10. *Robinson, B*. and **D. D'Amico.** 2020. Antimicrobial Activity of Hydrogen Peroxide, With and Without Neutralization, Against *Listeria monocytogenes* on the Surface of High-moisture Cheese. J Food Prot 83 (sp1): 53. https://doi.org/10.4315/0362-028X-83.sp1.1
11. *Brown, S. R. B*., and **D. D'Amico.** 2020. Effects of Commercially Available Antimicrobials on the Inhibition and Inactivation of *Listeria monocytogenes* biofilms. J Food Prot 83 (sp1): 43. https://doi.org/10.4315/0362-028X-83.sp1.1
12. *Brown, S. R. B*., and **D. D'Amico.** 2020. Effect of Sub-Inhibitory Concentrations of Antimicrobials on *Listeria monocytogenes* motility and Its Ability to Adhere to and Invade Caco-2 Cells. J Food Prot 83 (sp1): 210. https://doi.org/10.4315/0362-028X-83.sp1.1
13. **D'Amico, D***.,* and *S. R. B. Brown.* 2019. Interventions to control *Listeria monocytogenes* as a surface contaminant on high moisture cheese. ADSA 2019*.*
14. *Aljasir, S*., *Gensler, C.,* and **D. D'Amico**. 2019. Determining the Effect of Individual or Combined Protective Cultures on the Growth of *Listeria monocytogenes* and Shiga Toxin-Producing *Escherichia coli* in Raw Milk. Journal of Food Protection. 82 (suppl.):243.
15. *Gensler, C*, and **D. D'Amico**. 2019. Evaluation of Commercially Available Protective Cultures to Control *Listeria monocytogenes* and Shiga-Toxin Producing *Escherichia coli* in Soft, Surface-Mold Ripened Raw Milk Cheese. Journal of Food Protection. 82 (suppl.):59.
16. *Sun, L.* and **D. D'Amico**. 2019. Source Tracking and Succession of Microbial Communities during the Production of a Farmstead Cheese. Journal of Food Protection. 82 (suppl.):247.
17. *Brown, S. R. B*., E. Forauer , and **D. D'Amico**. 2018. The Effect of Modified Atmosphere Packaging Conditions on Microbial Contaminants in Queso Fresco. Journal of Food Protection. 81 (suppl.):272
18. Forauer, E., *S. R. B. Brown*, and **D. D'Amico**. 2018. Surface Application of a Novel Glycolipid to *Control Listeria monocytogenes* on Queso Fresco. Journal of Food Protection. 81 (suppl.):272
19. *Gensler, C*., and **D. D'Amico**. 2018. Determining the Efficacy of Protective Cultures for the Control of *Listeria monocytogenes* and Non-O157 Shiga Toxin-producing *Escherichia coli* in Raw Milk for Cheesemaking. Journal of Food Protection. 81 (suppl.):63
20. *Sun, L*., and **D. D'Amico**. 2018. Antimicrobial Activity of Commercial Protective Cultures against *Listeria monocytogenes* and *Escherichia coli* O157:H7. Journal of Food Protection. 81 (suppl.):37
21. *Barnes, S. R*., N.C. Millán-Borrero, J.C. Carbonella, A.J.P. Micheletti and **D.J. D'Amico**. 2017. Acidification Treatments for The Control of Listeria monocytogenes in Model Cheese Brines. *Journal of Food Protection*. 80 (suppl.):225

22. *Barnes, S. R.*, *S.M. Kozak* and **D.J. D'Amico**. 2017. Application of Edible Coatings Formulated with Antimicrobials to Control Listeria monocytogenes on Fresh Cheese. *Journal of Food Protection*. 80 (suppl.):55
23. *Kozak, S.M.*, Y. Bobak, and **D.J. D'Amico**. 2017. Efficacy of individual and combinatory antimicrobial dip treatments for the control of Listeria monocytogenes as surface contaminants on fresh cheese. *Journal of Food Protection*. 80 (suppl.):57
24. *Barnes, S. R.*, and **D.J. D'Amico**. Survival and Growth of *Listeria monocytogenes* on Queso Fresco Cheese Stored Under Modified Atmospheres. 2016. ADSA/ASAS Joint Annual Meeting. Abstract 15659.
25. *Barnes, S. R.*, and **D.J. D'Amico**. 2016. Evaluating the Efficacy of Commercially Produced Protective Cultures for Controlling *Listeria monocytogenes* in Broth, Milk, and High Moisture Cheese. *Journal of Food Protection*. 79 (suppl.):192.
26. *Kozak, S.M.*, K.M. Margison, and **D.J. D'Amico**. 2016. Synergistic Antimicrobial Combinations in the Inhibition and Inactivation of *Listeria monocytogenes* in a Neutral Broth System and Whole Milk. *Journal of Food Protection*. 79 (suppl.):252.
27. *Kozak, S.M*. and **D.J. D'Amico**. 2016. Identification of Synergistic Antimicrobial Combinations to Control *Listeria monocytogenes* in an Acidified Broth System. American Society for Microbiology Microbe. June 17 - 20, 2016
28. Heckman, J., J. Kornacki, J. Farber, and T. Beals. 2016. Debate: Raw Milk Sales and Consumption – An Amicable Exchange of Experts. Organizers: **D'Amico D.J.** (moderator), and J. Gurtler. *Journal of Food Protection*. 79 (suppl.):24.
29. **D'Amico, D.J.** Practices and Programs to Ensure the Safety of Artisan Cheese. 2016. ADSA Multidisciplinary and International Leadership Keynote (MILK) Symposium: Marketing milk for entrepreneurial and big business value. *Journal of Animal Science* 94, 442-442
30. **D'Amico, D**., D. Sommer, O. Cerf, and O. Nsofor. 2014. Pathogenic Lethality Characteristics of Cheese Made from Unpasteurized Milk. *Journal of Food Protection*. 77 (suppl.):194.
31. **D`Amico, D.J.** and C.W. Donnelly. 2014. Microbiological Assessment and Intervention to Mitigate Environmental Contamination and *Listeria monocytogenes* Risk in Artisan Cheese Facilities. *Journal of Food Protection*. 77 (suppl.):189-190.
32. **D`Amico, D.J.**, M. Druart, and C.W. Donnelly. Comparing the Behavior of Multi-Drug Resistant and Pan-susceptible *Salmonella* During the Manufacture and Aging of a Semi-hard Cheese Manufactured from Raw Milk. Presented at the 2012 Annual Meeting of the International Association for Food Protection, Providence, Rhode Island.
33. Nyarko, E., **D.J. D'Amico**, B. Koeritzer, P. Mach, W. Xia and C.W. Donnelly**.** Comparative Evaluation of an Enrichment Media with a Time-release Selective Agent Tablet for Recovering Nitrite-stressed *Listeria monocytogenes.* Presented at the 2012 Annual Meeting of the International Association for Food Protection, Providence, Rhode Island.
34. **D`Amico, D.J.**, M.J. Druart, J.E. Groves and C.W. Donnelly. 2011. Development of Comprehensive Risk Reduction Protocols to Enhance the Microbiological Quality and Safety of Artisan Cheeses. *Journal of Food Protection*. 74 (suppl.):194.
35. Heggum, C., **D.J. D`Amico,** and H. Paxson**.** 2011. Raw Milk Cheese - The Ancient Battle of Good vs. Evil? *Journal of Food Protection*. 74 (suppl.):13.
36. **D`Amico, D.J.** and C.W. Donnelly. Characterization of *Staphylococcus aureus* Strains Isolated from Raw Milk Intended for Artisan Cheesemaking. Presented at the 2010 Annual Meeting of the International Association for Food Protection, Anaheim, California.
37. **D`Amico, D.J.**, M. Druart, and C.W. Donnelly. Behavior of *Escherichia coli* O157:H7 during the Manufacture and Aging of Raw Milk Gouda and Stirred-curd Cheddar Cheeses. Presented at the 2010 Annual Meeting of the International Association for Food Protection, Anaheim, California.

38. **D`Amico, D.J.** and C.W. Donnelly. Post-processing environmental contamination of surface-ripened soft cheese during affinage. Presented at the 2010 International Symposium on Problems of Listeriosis, Porto, Portugal.
39. **D`Amico, D.J.** and C.W. Donnelly. Microbiological quality of raw milk utilized for small scale artisan cheese production. Presented at the 2009 Annual Meeting of the American Dairy Science Association, Montreal, Quebec, Canada.
40. **D`Amico, D.J.** and C.W. Donnelly. Prevalence of Target Pathogens in Farmstead Raw Milk Destined for Cheesemaking. Presented at the 2007 Annual Meeting of the International Association for Food Protection, Orlando, Florida.
41. **D`Amico, D.J.** and C.W. Donnelly. Diversity of *Listeria monocytogenes* Ribotypes Isolated from Farmstead Cheese Processing Facilities. Presented at the 2007 Annual Meeting of the International Association for Food Protection, Orlando, Florida.
42. **D`Amico, D.J.** and C.W. Donnelly. Characterization and ecology of *Listeria* sp. isolated from farmstead cheese processing facilities. Presented at the 2006 International Symposium on Problems of Listeriosis, Savannah, Georgia.
43. Smart, C.J., **D.J. D'Amico** and C.W. Donnelly. Comparative evaluation of enrichment media to optimize the performance of the BAX® system for low level *Listeria* detection. Presented at the 2006 International Symposium on Problems of Listeriosis, Savannah, Georgia.
44. **D'Amico, D.J.,** M. Druart, and C.W. Donnelly. The 60-day aging requirement does not ensure the safety of soft ripened cheese when *Listeria monocytogenes* are introduced as post processing contaminants. Presented at the 2006 Annual Meeting of the International Association for Food Protection, Calgary, Canada.
45. Druart, M., **D.J. D`Amico**, and C.W. Donnelly. Validation of Heat Acid Coagulated Fresh Hispanic Cheese Manufacture Process to Achieve a 5-log Reduction of *Listeria monocytogenes* and *Escherichia coli* O157:H7. Presented at the 2006 annual meeting of the International Association of Food Protection, Calgary, Canada.
46. **D'Amico, D.J.** Diversified Agriculture: Business Structures and Financial Needs of Vermont Specialty Cheese Producers. Presented at the Agricultural Credit Forum "Equity in Enterprise for Farm Needs" on September 30, 2005.
47. **D'Amico, D.J.,** T. M. Silk, G. Hendricks, and M. Guo. 2003. Effect of ultrasound treatment on the natural flora and microstructure of milk. Presented at the 2003 annual meeting of the Institute of Food Technologists, Chicago, Ill.

EXTENSION AND OUTREACH

- Technical Assistance and Training for Dairy Processors to Enhance Microbiological Quality and Safety
- Hygiene and Food Safety for Artisan Cheesemaking. Full day regional training workshops presented across the US with more than 500 attendees since August 2012.
- National Dairy Food Safety Plan Coaching Workshops. Regional workshops presented across the US.
- Food Safety Basics for Artisan Cheesemakers. Online Course. 775+ participants and 250+ completions.

SERVICE

University of Connecticut

Search Committee- Associate Dean for Extension	2022-present
CAHNR Commencement Committee	2022
Search Committee- Department Head Animal Science	2021-2022
Search Committee- Department Head Animal Science	2021
Search Committee- Associate Dean for Diversity and Extension	2021-2022
ANSC Faculty Advisory Committee	2018-present
Chair of Search Committee- Assistant Professor of Food Science	2018

Director of Graduate Studies, Dept. of Animal Science 2015-present
Advisory Committee for Extension and Outreach 2015-present
Extension Evaluator Search Committee 2015
Faculty Advisor: Animal Science Creamery 2013-present

Editorial Board Service

Frontiers in Food Microbiology 2022-present
Food Protection Trends 2018-present
Journal of Food Protection 2012-present
Frontiers in Sustainable Food Systems 2017-present

Ad hoc reviewer:

PLoS ONE
Journal of Dairy Science
Journal of Food Science
Foodborne Pathogens and Disease
International Journal of Food Microbiology
Food Microbiology
Food Control
Journal of the Science of Food and Agriculture

National Conference of Interstate Milk Shippers

Scientific Advisory Committee 2021-present

American Cheese Society

Chair Regulatory and Academic Committee 2012-2019
Board of Directors 2014-2020

International Association for Food Protection (IAFP)

Food Protection Trends Management Committee 2018-2021
IAFP Dairy Professional Development Group 2011-present
IAFP Raw Milk Subcommittee Co-Chair 2013-2016
IAFP Developing Scientist Committee 2011-2013, 2020-present

American Public Health Association

Technical Committee for the 18th edition of Standard Methods for the Examination of Dairy Products
Liaison for Chapters: Coliform and Other Indicator Bacteria; and Test for Groups of Microorganisms

Oldways Cheese Coalition

Academic Advisory Committee 2014-present

Institute of Food Technologists (IFT)

Nutmeg Section of the Institute of Food Technologists
Chair of Scholarship & Awards Committee 2015-present

Artisan Food Safety Advisory Team 2015-present

Vermont Cheese Council Task Force 2008-2013

OTHER PROFESSIONAL MEMBERSHIPS (current and previous)

American Society for Microbiology (ASM)
American Dairy Science Association (ADSA)
Worldwide Traditional Cheese Association (WwTCa)
Dairy Practices Council (DPC)

CURRENT AND PREVIOUS FUNDING

As Principal Investigator/Project Director

1. **Application of Commercial Bacteriophages for the Control of Pathogens in Raw Milk and Raw Milk Cheese.**
   USDA National Institute for Food and Agriculture. 07/01/21-06/30/23
2. **Characterizing the microbial composition of a novel American farmstead cheese.** Walker (George) Milk Research Fund. 01/01/21-12/31/21
3. **Mold Inhibition Challenge Study.**
   Lanxess Corp. 11/01/20-02/15/20
4. **Commercial bacteriophage preparations to control pathogens in milk and dairy products.** Walker (George) Milk Research Fund. 01/01/20-12/31/21.
5. **Evaluating the Antimicrobial Activity of a Novel Glycolipid.**
   Lanxess Corp. 1/01/19-12/31/19.
6. **Optimizing the Application of Hydrogen Peroxide to Control *Listeria monocytogenes* Contamination on the Surface of High-Moisture Cheese.**
   National Dairy Council. 11/01/18-6/30/20
7. **Impact of Protective Cultures on the Growth of *Staphylococcus aureus* in Milk and the Production of Enterotoxins.**
   Walker (George) Milk Research Fund. 01/01/19-12/31/20.
8. **S1077: Enhancing Microbial Food Safety by Risk Analysis.** Storrs Agricultural Experiment Station Multistate Project. 10/01/2019 to 09/30/2022.
9. **S1077: Enhancing Microbial Food Safety by Risk Analysis.** Storrs Agricultural Experiment Station Multistate Project. 10/01/2018 to 09/30/2019.
10. **Biocontrol of Foodborne Pathogens in Raw Milk for Cheesemaking using Novel Bacterial Antagonists.**
    George Walker Milk Research Fund. 01/01/18-6/30/18
11. **Determining the efficacy of glycolipids to control *Listeria monocytogenes* in Queso Fresco.**
    Dairy Management Inc. 4/1/17-12/31/19
12. **Determining the Efficacy of Commercial Protective Cultures for the Control of *Salmonella* and Shiga-Toxin Producing *Escherichia coli* in Raw Milk for Cheesemaking.**
    George Walker Milk Research Fund. 01/01/17-12/31/18
13. **Developing protective culture-based approaches to enhance the safety of raw milk cheese.**
    USDA National Institute for Food and Agriculture. 7/1/17-6/31/20
14. **S1056: Enhancing Microbial Food Safety by Risk Analysis.**
    Storrs Agricultural Experiment Station Multistate Project. 03/01/2013 to 09/30/2018.
15. **Efficacy of Protective Cultures to Control *Listeria monocytogenes* in Milk and Cheese**
    George Walker Milk Research Fund. Duration: 01/01/16-12/31/16.
16. **U.S. Artisan and Specialty Cheese Industry Census.**
    American Cheese Education Foundation. 1/1/16-12/31/16
17. **Achieving Risk Reduction Through Identification of Research, Education and Technology Needs Of Artisan and Farmstead Cheesemakers**
    USDA National Institute for Food and Agriculture. 2/01/15-1/31/16
18. **Enhanced surveillance and control of *Listeria monocytogenes* and *Escherichia coli* in dairy processing facilities**
    George Walker Milk Research Fund. 1/1/15-12/31/16

19. **Utilization of GRAS compounds as antimicrobial dip and coating treatments for controlling *Listeria monocytogenes* on high moisture cheese**
    Dairy Management Inc. 8/25/14-12/31/17
20. **Technical Assistance and Training for Small Scale Cheese Makers to Enhance the Microbiological Quality and Safety of Artisan Cheeses**
    USDA Rural Development. 07/01/14-06/30/16

As Co-Principal Investigator

1. **In-vivo study of blocking of absorption of gliadin peptides by bovine colostrum in the human intestine.**
   Milky Way Life Sciences. 1/1/21-12/31/21
2. **Expanding Social Practice Art: Exploring Intersections of Food and Data.** Scholarship and Collaboration in Humanities and Arts Research (SCHARP) Development Award. 2/1/19-2/1/20
3. **National Dairy Food Safety Plan Coaching Workshop**.
   USDA National Institute for Food and Agriculture. 10/1/17-9/31/20
4. **Understanding nutrition through biomics**
   Foundation for Food and Agriculture Research. 11/6/16-11/05/19
5. **Development, Implementation, and Evaluation of an Online Food Safety Course for Artisan and Farmstead Cheesemakers**
   Dairy Management Inc. 01/04/16-12/31/18
6. **Investigating the beneficial role of low-fat cheese and cheese starter cultures in the prevention of inflammatory bowel disease in a mouse colitis model.**
   USDA National Institute for Food and Agriculture. 11/6/15-11/5/17
7. **Equipping small dairy processors with the knowledge and skills necessary to comply with the Food and Drug Administration Preventive Controls Rule for Human Food**
   North Carolina Dairy Foundation. 01/01/16-6/31/19
8. **Development and evaluation of a *Listeria* monitoring and controls virtual reality simulator for small dairy processors**
   North Carolina Dairy Foundation. 01/01/16-6/31/19