

## 2002 *CURRICULUM VITAE*



**NAME:** Chang Yong (Cy) LEE  
**DEPARTMENT:** Food Science and Technology  
**TITLE:** Professor and Chairman  
**CAMPUS ADDRESS:** Box 15 Kennedy Hall, FS&T Geneva Station.  
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## **BACKGROUND**

### **EDUCATION**

<b><u>Year</u></b>	<b><u>Degree</u></b>	<b><u>Institution</u></b>
1964-1967	Ph.D.	Utah State University
1963-1964	Ph.D. Graduate Courses	Cornell University
1959-1961	M.S.	Chung-Ang University
1955-1959	B.S.	Chung-Ang University (Korea)

### **ACADEMIC RANKS (year achieved)**

**Professor:** 1982  
**Associate Professor:** 1974  
**Assistant Professor:** 1969

### **PRIMARY DEPARTMENTAL PROGRAM AREA**

Department Chair: Administrative work  
Phytochemicals and antioxidant/anticancer activities of fruits and vegetables  
Processing quality measurement of fruits, vegetables and their products

Enzyme chemistry of fruits and vegetables  
Nutritional aspects of processing fruits and vegetables

### **AREAS OF EXPERTISE (key words)**

Flavonoids, Antioxidants, Nutrients, Enzymatic Browning, Processing of Fruits and Vegetables,  
Physiology of Fresh Fruits and Vegetables

### **PROFESSIONAL EXPERIENCE**

<b><u>Year</u></b>	<b><u>Experience</u></b>
2002	Department Chair, Food Science & Technology, Cornell University
2000-2001	Visiting Professor, Graduate School of Biotechnology, Korea University, Seoul, Korea
2000	External Examiner, Faculty of Food Science and Biotechnology, Malaysia Putra University, Serdang, Malaysia
1982-Present	Professor, Cornell University
1991	Visiting Prof. Beijing Vegetable Research Center, China
1988	Advisor, Beijing Vegetable Research Center, China
1975	Visiting Scientist, Korea Institute of Science & Technology, Seoul, Korea
1974-1982	Associate Prof. Cornell University
1969-1974	Assistant Prof. Cornell University
1967-1969	Research Associate, Cornell University
1964-1967	Research Assistant, Utah State University
1960-1962	Teaching Assistant, Chung-Ang University
1959-1962	Chemist, National Industrial Research Institute

### **SABBATICALS AND STUDY LEAVES (year, project, location)**

2000-2001	Nutraceutical properties of fruits and beverages, and coating of biodegradable polymers on fresh-cut fruits Graduate School of Biotechnology, Korea University, Seoul, Korea
1991-1992	Lecture on Food Chemistry and research on antioxidants and flavor compounds Ecole Nationale Supérieure des Industries Agricoles et Alimentaire (ENSIA), Massy, France
1984-1985	Visiting Scientist, Centre de Recherches D'Avignon, Institut National de la Recherche Agronomique(INRA), Avignon, France
1975-1976	Regional agriculture research projects review for Brazil's Department of Agriculture (EMBRAPA) in Brasilia, Brazil Interamerican Institute of Agricultural Science-OSA Advisor

### **HONORS AND AWARDS (past and current year)**

1957	The University President's Scholarship Award, Chung-Ang University, Korea
1958	The Director's Award, National Industrial Research Institute, Korea
1967	Selected as Outstanding Foreign Student, Utah State University
1974	Institute of Food Technologists Travel Award to IV International Congress of Food Science & Technology, Spain
1974	Cornell's College of Agriculture and Life Sciences International Travel Award
1975	American Institute of Nutrition Travel Award to Xth International Congress of Nutrition, Kyoto, Japan
1991	Fellow of American Chemical Society's Division of Agricultural and Food Chemistry

- 1994 Platinum Award, Division of Agricultural and Food Chemistry, ACS, Washington, DC
- 1996 Fellow of Institute of Food Technologists, Chicago
- 1998 Fellow of the Korean Academy of Science and Technology
- 1999 Distinguished Service Award, Korean Society of Food Science & Technology
- 2001 U.S. Department of Agriculture Secretary's Group Honor Award for Excellence
- 2001 USDA Cooperative State Research, Education, and Extension Service Administrator's Certificate of Appreciation
- 2002 Certificate of Appreciation from Governor of Geochang-gun, Korea
- 2002 Certificate of Appreciation from Chairman of National Policy Committee, the National Assembly of Republic of Korea
- 2002 Plaque of Appreciation from President of Korea Food Research Institute, Seoul, Korea

## REPRESENTATIVE ACADEMIC RESPONSIBILITIES

### CURRENT ADMINISTRATIVE RESPONSIBILITIES

2002-2005 Department Chair, Food Science & Technology

### RESEARCH RESPONSIBILITIES

- **Active Grants/Contracts/Gifts (format according to provided sample)**

6236306 (Lee) USDA Regional Postharvest Quality and Safety in Fresh-cut Vegetables and Fruits	10/01/99 – 09/30/2004 Received \$3,000	10 %
6238812 (Reissig, Robinson, & Lee) Park Foundation Development of Environmentally Sound, Profitable System for Production and marketing of Value-added Processing Apple Products	07/01/99-06/30/2002 \$725,000	10%
623508 (Brown & Lee) USDA Regional Multidisciplinary Evaluation of New Apple Cultivars	10/01/99-09/30/04 Received \$3,000	5%
6236579 (Lee) USDA Regional Postharvest Physiology of Fruit	10/01/99-09/30/04 Received \$5,000	10%
6238496 (Liu & Lee) NYS Apple Research Development & Programs Antioxidant and Anticancer Activities of Various NY Apple Cultivars and Apple Products	07/01/01-06/30/02 \$17,000	5%
6238495 (Lee) Kraft Nutraceutical function of various foods	01/15/01-01/16/02 \$20,000	5%
6233325 (Lee) Cadbury Schweppes Polyphenol phytochemicals in apples	11/1/02-02/25/03 \$15,000	5%

- **Pending Grants/Contracts/Gifts (format according to provided sample)**

XXXXX (Lee) 07/01/03-06/30/04  
 NYS Apple Research & Development Programs \$18,000  
 Antioxidant and Anticancer Activities of Phytochemicals in Apples

XXXXX (Lee) 07/01/03-06/30/04  
 NYS Cabbage Research & Development Programs \$15,000  
 Polyphenolic Phytochemicals and Their Bioactivities in Cabbage

XXXXXX (Lee & Aldwinckle) 07/01/03-06/30/04  
 Federal Formula Fund \$20,000  
 Raising the Level of Cancer-Preventive Activity of Apples by Increasing their Content of the Phenylpropanoid, Quercetin

• **Current Postdoctoral Associates (list names)**

Dr. Hae Yeon Moon 2002/3  
 Dr. Ock-Kyung Chun 2002/3

• **Past Postdoctoral Associates (list names and dates)**

Dr. Jong R. Jung, Korea 1974  
 Dr. Hyo S. Shin, Korea 1978  
 Mr. Jeon K. Kim, Korea 1984  
 Dr. Wieslaw Oleszek, Poland 1987  
 Ms. Veronique Kagan, France 1987  
 Dr. Stanislaw Burda, Poland 1988  
 Dr. Jan Oszmianski, Poland 1989  
 Dr. Stefan Martyniuk, Poland 1990  
 Dr. Dong M. Kim, Korea 1991  
 Professor Peigen Zhou, China 1992  
 Dr Hong S. Cheigh, Korea 1992  
 Dr. Meejeong Kim, Korea 1992  
 Dr. Yang-Kyun Park, Korea 1993  
 Dr. Gui-Chu Lee, Korea 1995  
 Dr. Byeong-Seon Jeon, Korea 1996  
 Dr. Kwang Deug Moon, Korea 1998  
 Dr. Seokmin Son, Purdue University 1998  
 Ms. Elia Nora Aquino-Bolanos, Mexico 1999  
 Dr. Seung Weon Jeong, 2001

• **Other Current Research Professionals Supervised (list names)**

Mr. Jae-Taek Han, CALS' BK21 student 2002/3

**TEACHING AND ADVISING RESPONSIBILITIES (current year)**

• **Administrative Leadership (positions related to teaching/education/advising)**

Faculty-In-Residence                      2002-2005  
Department Chair                            2002-2005  
Academic advice and administrative help for graduate students (over 15 students) in the department

- **Courses Taught (course number and name)**

Food Science 418 (Food Chemistry)

- **Honors Program Committees**

## EXTENSION RESPONSIBILITIES

- **Current Program Work Team/Program Committee Participation**

Assist and participate in the extension activities of department faculty members:  
    Martin Farms, AK Family Foods Inc., IFP-North America Co.,  
Manage and coordinate department facility (Fruit and Vegetable Processing Pilot Plant,  
    Cornell Vinification & Brewing Technology Laboratory, & Food Venture Center)  
    for growers, processors, and consumers.  
Assist and coordinate IR-4 program

## GRADUATE FIELD MEMBERSHIPS

Food Science and Technology Field

## GRADUATE MAJORS

- **Current (names and expected date of degree)**

Dae-Ok Kim	2003	PhD	
Yoon Jung Park	2006	PhD	
Ki Wong Lee	2003	PhD	Cornell CALS-SNU CALS BK21 Student in Korea
Elia Nora Aquino Bolanos	2002	PhD	University Autonomous of Queretaro, Mexico

- **Total Completed (names and dates)**

Anantharaman Jayaraman	1973	PhD
Adekunle T. Ogunlesi	1978	MS
Chares Aworh	1978	PhD
Roberto Barranco	1979	MFS
Kimberly Warner Wissemann	1980	MS
Charles G. Edwards	1985	MS
Tadaaki Wakayama	1985	MS
M. Yvette CoSeteng	1987	MS
Diane M. Barrett	1989	PhD
Liming Chen	1989	MS
Gurbus Gunes	1997	MS
Jane Friedrich	1998	MS

Cathy Kobayashi	1999	MS
Li-Fei Wang	2000	PhD

## GRADUATE MINORS

- **Current (names and expected date of degree)**
- **Total Completed (names and dates)**

## REPRESENTATIVE PROFESSIONAL ACTIVITIES

### PROFESSIONAL SOCIETIES

American Chemical Society  
Institute of Food Technologists  
American Association for the Advancement of Science  
American Society of Enologists  
Korean Scientists and Engineers Association  
Sigma Xi  
Phi Tau Sigma Honorary Society  
Gamma Sigma Delta Honorary Society  
Groupe Polyphenols

### PROFESSIONAL HONORARIES

Chairman, IFT-Western New York Section	1976-1977
President, Korean Scientists & Engineers Association Upstate New York Chapter	1976-1977
President, Geneva Sigma Xi	1979-1980
USDA's ad hoc reviewer for the Department's Small Business Innovation Research Program of the National Research Initiative Competitive Grants Office	1990-Pres.
Jury Member of Doctoral Thesis, University of Paris-VII, Paris, France	1992
Jury Member of Doctoral Thesis, University of Paris-XII, Paris, France	1992
Jury Member of Doctoral Thesis, University of Montpellier II, Montpellier, France	1994
Jury Member of IFT International Award	1994-1998
Jury Member of IFT Bobcock-Hart Award	1996-1999
Chair, IFT's International Award Jury	1997-1998
Honorary Scientist, The Rural Development Administration of the Republic of Korea	2002-2005

### EDITORIAL BOARDS

Board Member of Editors of the Journal of Food Science	1987-1990
Advisory Board Member for the CRC Critical Reviews in Food Science and Nutrition	1987-Pres.
IFT Publication Committee Member	1999-2002
Member of Editorial Board, Journal of Food Science & Biotechnology	1998-Pres.
Editorial Board Member of Journal of Food Science & Nutrition	1999-2002
Honorary Editorial Board Members, Applied Biotechnology, Food Science and Policy	2002-

**COMMITTEE ASSIGNMENTS**

- **International/National:**

Technical Committee, Northeastern Regional Agricultural Experiment Stations USDA Project NE-116	1969-1995
Executive Committee, Institute of Food Technologists-Western New York Section	1973-1976
Executive Committee, Geneva Sigma Xi	1977-1979
IFT's National Committee of Membership and Professional Affairs	1982-1985
Secretary, Northeastern Regional Agricultural Experiment Stations, USDA Project NE-116 Technical Committee	1983-1985
Chairman, Northeastern Regional Agricultural Experiment Stations, USDA Project NE-116 Technical Committee	1985-1987
IFT's Fruits & Vegetables STG Nomination Committee	1988-1989
U.S. National Correspondent-Conseil d' Administration d' Groupe Polyphenols, France	1990-Present
IFT's Fruits & Vegetables STG Nomination Committee	1990-1991
Ad Hoc Review Committee of Association of Korean Scientists and Engineers in America, Washington, DC	1994
Scientific Committee Member for International Conference on Polyphenols, Germany.	1999-2000
IFT Hot Topics Subcommittee	2002-2005
IFT Fellow's Affair Committee	2002-2005

- **State/Local:**

- **University:**

Faculty Council of Representatives, Cornell University	1983-1985
Faculty Council of Representatives, Cornell University	1985-1987
Faculty Fellow, Cornell University	1988-Pres.
Faculty Associate Member of East Asia Program	1990-Pres.
University Appeals Committee	1999-2001
Faculty-In-Residence, Class of 1918 Hall	2002-2005

**College:**

Ad Hoc Committee of Promotion, College of Agriculture and Life Sciences	1990
College of Agriculture and Life Sciences Policy Committee Member	1997
Special Committee Member of CALS and SNU BK21 Project	2001-

- **Department:**

Chairman, Department Seminar Committee, Geneva Station	1974-1975
Library Committee, Geneva Station	1974-1979
Seminar Committee, Food Science & Technology Graduate Field	1976-1977
Curriculum Committee, Food Science, Cornell University	1988-1998
Scholarship Committee-Institute of Food Science	1989-1998
Advisory Member of Department Chairman Search Committee	1988-1989
Chairman, Search Committee for Director of Analytical Lab.	1990
Admission Committee of Food Sci. & Tech. Graduate Field	1994-1997
Search Committee Member of Food Chemistry Professor	1997
Chairman, Search Committee for Microbiology Professor	1997

Search Committee Member of Food Engineering Professor	1998
Search Committee Member of Dairy Products Professor	2000
Department Seminar Chair	2001-2002
Pilot Plant Oversight Committee	2002
Department Advisory Committee	2002

## **REPRESENTATIVE PROFESSIONAL CONTRIBUTIONS**

### **CONFERENCES/WORKSHOPS/IN-SERVICE PARTICIPATION (please provide detail)**

Organizer of International Conference on Enzymatic Browning and Its Prevention, American Chemical Society, Washington, DC	1994
Session Chair, International Conference on Bee Products, Tel Aviv, Israel	1996
Session Chair, International Conference on Polyphenols, Bordeaux, France	1996
Session Chair, International Conference on Polyphenols, Lille, France	1998

### **RECENT INVITED PRESENTATIONS (please provide detail)**

Invited Lecture: Bioactivity of Phenolic Compounds VI <sup>th</sup> International Symposium on Nutraceutical Activities of Phenolic Compounds from Plants. Mokpo National University, Korea. 2001	
Invited Lecture: Why Koreans Should not Follow a Western Diet Colloquium – Biotechnology Group of Korean Academy of Science & Technology, Korea, 2001	
Plenary Lecture: Future Foods: East Meets West 11 <sup>th</sup> World Congress of International Union of Food Science and Technology, Seoul, Korea, 2001	
Invited Lecture: Western Diet and Chronic Diseases International Symposium on Recent Advances in Life Science and Biotechnology Korean Academy of Science and Technology, Korea, 2001.	
Invited Lecture: Dietary Phytochemicals and their Implication on Chronic Diseases International Symposium on Function and Utilization of Biofoods Research Center for Industrial Development of Biofood Materials, Korea , 2001	
Invited Lecture: Postharvest Physiology of Apples, Korea Food Research Institute, 2002 American Food Policy, Korea Food Research Institute, 2002 Apple Storage Technology, Geochang-gun, Kyungbuk Province, Korea, 2002	

### **RESEARCH PANELS (please provide detail)**

### **CONSULTING (please provide detail)**

Wiley & Sons Publishing Co. Editorial consulting since 1999

### **RESOURCE FOR MEDIA (i.e., called upon as an expert for electronic or print media)**

Interview with several local and national newspapers and health magazines  
National and international TV and radio media interviews  
American Association of Advancement of Science, "Science Update" program –National

Radio Syndicate on “Apples and Cancer.” Official airdate: March 1, 2002

**RESEARCH AND EXTENSION PUBLICATIONS (full reference—list most current first)**

**LIST OF PUBLICATION**

**SCIENTIFIC REFEREED PAPERS:**

Choi, W. Y., Park, H. J., Ahn, D. J., Lee, J. and Lee, C. Y. Wettability of chitosan coating solution on Fuji apple skin. *Journal of Food Science* 67:2668-2672, **2002**.

Kim, D. O., Lee, K. W., Lee, H. J. and Lee, C. Y. Vitamin C equivalent antioxidant capacity (VCEAC) of phenolic phytochemicals. *Journal of Agricultural and Food Chemistry* 50:3713-3717, **2002**.

Lee, Ki Won and Lee, C. Y. Vitamins, diet, and cancer prevention. (letter). *American Journal of Clinical Nutrition* 75:1122-1123, **2002**.

Lee, C. Y., Lee, C. H. and Kwon, T. W. Future of Foods: Harmonization of eastern and western food systems. *The World of Food Science* Vol 3, No 1. (An Online Food Science and Technology, IUFOST-IFT). [www.worldfoodscience.org](http://www.worldfoodscience.org), May 6, **2002**.

Liu, M., Li, X. Q., Weber, C., Lee, C. Y., Brown, J. and Liu, R. H. Antioxidant and Lee, K. W., Lee, H. J. and Lee, C. Y. Antioxidant activity of black tea vs. green tea. (letter) *Journal of Nutrition* 132(4): 785, **2002**.

Lee, K. W., Lee, H. J., Kang, K. S., Lee, C. Y. Preventive effects of vitamin C on carcinogenesis. *The Lancet* 359:172, **2002**.

Hwang, T. Y., Son, S. M., Lee, C. Y., Moon, K. D. Quality changes of fresh-cut packaged Fuji apples during storage. *Korean Journal of Food Science & Technology*. 33(4): 469-473, 2001.

Son, S. M., Moon, K. D. and Lee, C. Y. Inhibitory effects of various antibrowning agents on apple slices. *Food Chemistry* 73(1): 23-30, 2001.

Son, S. M., Moon, K. D., Lee, C. Y. Rhubarb juice as a natural antibrowning agent. *Journal of Food Science* 65:1285-1289, 2000.

Wang, L. F., Kim, D. M., and Lee, C. Y. Effects of heat processing and storage on flavanols and sensory quality of green tea beverage. *Journal of Agricultural and Food Chemistry* 48(9): 4227-4232, 2000.

Lee, C. Y. Book review “Fruit and Vegetable Quality: An Integrated View” Ed. by R. L. Shewfelt & B. Bruckner, Technomic Publishing Co. *Journal of Texture Studies* 31(3): 356-359, 2000.

Eberhardt, M. V., Lee, C. Y. and Liu, R. H. Antioxidant activity of fresh apples. *Nature* 405:903-904, June 22, 2000.

Son, S. K., Moon, K. D. and Lee, C. Y. Kinetic study of oxalic acid inhibition on Enzymatic browning. *Journal of Agricultural and Food Chemistry*. 48(6): 2071-2074, 2000.

Jeon, B. S. and Lee, C. Y. Shelf-life extension of American ginseng by controlled atmosphere and modified atmosphere packaging. *Journal of Food Science* 64(2):328-331, 1999.

Spittstoesser, D. F., C. Y. Lee, and J. J. Churey . Control of Alicyclobacillus in the juice industry. *Dairy, Food,*

and Environmental Sanitation 18(9):585-587, 1998.

Gunes, G., D. F. Splittstoesser, and C. Y. Lee. Microbial quality of fresh potatoes: effect of minimal processing. *J. Food Protection* 60 (7): 863-866, 1997.

Lee, C. Y. Onions in the U.S. and processing experiences learned from New York State onions. Proceedings of the International Symposium on the Utilization and Processing of Onions. Mokpo National University, Korea. pp 16-42. November 6-7, 1997.

Gunes, G. and C. Y. Lee, Color of minimally processed potatoes as affected by modified atmosphere packaging and antibrowning agents 62 (3): 572-575 & 582, 1997.

Lee, G. C. and C. Y. Lee. Inhibitory effect of caramelization products on enzymatic browning. *Food Chemistry* 60 (2): 231-235, 1997.

Lee, C. Y. Inhibition of enzymatic browning by sugar-amine Maillard reaction products. Proceedings of 18th International Conference Groupe Polyphenols. Bordeaux, France pp495-496. 1996.

Lee, C. Y. Substitution of honey for sulfur dioxide in grape juice processing. *American Bee Journal* 136:872-873. 1996.

Park, Y-K. and C. Y. Lee, Identification of isorhamnetin-4'-glucoside in onions. *Journal of Agricultural and Food Chemistry* 44:34-36, 1996.

Kim, D. M., K. H. Kim, N. L. Smith, and C. Y. Lee, Changes in flesh color and PPO activity by apple cultivars. *Journal of Foods and Biotechnology (Korea)* 4:222-225. 1995.

Um, S. H., H. G. Kim, H. S. Cheigh and C. Y. Lee. Antioxidative characteristics of dihydroxyphenylalanine, melanin and enzymatic browning reaction products of tyrosine in a model system. *Journal of Korean Society of Food and Nutrition* 24(3):409-414. 1995.

McLellan, M. R., R. W. Kime, C. Y. Lee and T. M. Long. Effect of honey as an antibrowning agent in light raisin processing. *Journal of Food Processing and Preservation* 19(1): 1-8, 1995.

Park, Y. K. and C. Y. Lee. Analysis of major flavonoids in onions. Proceedings of 17th International Conference on Polyphenols. Ed. R. Brouillard, A. Jay and A. Scalbert. p 265-257, 1994.

Kim, M. J., N. L. Smith and C. Y. Lee. Effect of carotene on enzymatic browning of chlorogenic acid and tyrosine. Proceedings of 17th International Conference on Polyphenols. Ed. R. Brouillard, M. Jay and A. Scalbert. p 167-168. 1994.

Splittstoesser, D. F., J. J. Churey and C. Y. Lee. Growth characteristics of aciduric sporeforming Bacilli isolated from fruit juices. *Journal of Food Protection* 57(12): 1080-1083, 1994.

Lee, C. Y. Ultrafiltration in wine and other beverage production. Proceedings of International Symposium on Current Status and Technical Advances in Brewing Industry, pp 77-87, Seoul, Korea. 1994.

Kim, D. M., N. L. Smith and C. Y. Lee. Effect of heat treatment on firmness of apples and apple slices. *Journal of Food Processing and Preservation* 18(1):1-8, 1994.

Lee, C. Y., N. L. Smith, D. M. Kim, C. De Lagarde, P. Yang, I. H. Kim, J. H. Hotchkiss and D. L. Downing. Quality enhancement of minimally processed apple slices and fresh apples by browning inhibitors and heat shock treatment. Proceedings of the 6th International Controlled Atmosphere Research Conference. Ithaca, NY. Vol. 1, pp 193-200. 1993.

Cheigh, H. S., J. S. Lee and C. Y. Lee. Antioxidative characteristics of Melanoidin related products fractionated

from fermented soybean sauce. *Journal of Korean Society of Food and Nutrition* 22(5):570-575, 1993.

Kim, D., N. L. Smith and C. Y. Lee. Quality of minimally processed apple slices from selected cultivars. *Journal of Food Science* 58(5):1115-1117 & 1175. 1993.

Cheigh, H. S. and C. Y. Lee. Antioxidative and antimutagenic characteristics of melanoidin related products. *Journal of Korean Society of Food and Nutrition* 22(2):246-252. 1993.

Kim, D., N. L. Smith and C. Y. Lee. Apple cultivar variations in response to heat treatment and minimal processing. *Journal of Food Science* 58(5):1111-1114 & 1124. 1993.

Prost, C., C. Y. Lee, P. Giampaoli and H. Richard. Extraction of cookie aroma compounds from aqueous and dough model system. *Journal of Food Science* 58(3):586-588 & 608. 1993.

Zhou, P., N. L. Smith and C. Y. Lee. Potential purification and some properties of Monroe apple peel polyphenol oxidase. *Journal of Agriculture and Food Chemistry* 41:532-536. 1993.

Clydesdale, F. M., C.-T. Ho, C. Y. Lee, N. I. Mondy and R. L. Shewfelt. The effects of postharvest treatment and chemical interactions on the bioavailability of ascorbic acid, thiamin, vitamin A, carotenoids, and minerals. *Critical Reviews in Food Science and Nutrition*. 30(6):599-638. 1991.

Barrett, D. M., C. Y. Lee and F. W. Liu. Changes in "Delicious" apple browning and softening during controlled atmosphere storage. *Journal of Food Quality* 14:443-453. 1991.

Kime, R. W., M. R. McLellan and C. Y. Lee. Ultra-filtration of honey for mead production. *American Bee Journal* 131(8):517-521. 1991.

Barrett, D. M., C. Y. Lee and F. W. Liu. Changes in the activity and subcellular distribution of PPO in "Delicious" apples during controlled atmosphere storage. *Journal of Food Biochemistry* 15:185-199. 1991.

Oszmianski, J. and C. Y. Lee. Enzymatic oxidation of phloretin glucoside in model system. *Journal of Agricultural and Food Chemistry*. 39:1050-1052. 1991.

Kime, R. W., M. R. McLellan and C. Y. Lee. An improved method of mead production. *American Bee Journal* 131:394-395. 1991.

Lee, C. Y. and J. Oszmianski. Recent advances in enzymatic browning reaction in relation to polyphenol compounds. *Proceedings of International Conference on Science & Technology-1990. The Korean Federation of Science & Technology Societies*. pp 474-478. 1990.

Oszmianski, J. and C. Y. Lee. Inhibition of polyphenoloxidase activity and browning by honey. *Journal of Agricultural and Food Chemistry*. 38:1892-1895. 1990.

Oszmianski, J. and C. Y. Lee. Isolation and HPLC determination of phenolic compounds in red grapes. *American Journal of Enology and Viticulture*. 41(3):204-206. 1990.

Lee, C. Y., R. W. Kime and B. Gavitt. The use of honey in wine making. *American Bee Journal*. 130(8):535-536. 1990.

Lee, C. Y., N. L. Smith, B. A. Underwood and R. A. Morse. Honey protein from different bee species in relation to apple juice clarification activity. *American Bee Journal*. 130(7):478-479. 1990.

Oszmianski, J. and C. Y. Lee. Enzymatic oxidative reaction of catechin and chlorogenic acid in a model system. *Journal of Agricultural and Food Chemistry* 38: 1202-1204. 1990.

Burda, S., W. Oleszek, and C. Y. Lee. Phenolic compounds and their changes in apple during maturation and cold

storage. *Journal of Agricultural and Food Chemistry*. 38: 945-948. 1990.

Oszmianski, J and C. Y. Lee. Inhibitory effect of phenolics on carotene bleaching in vegetables. *Journal of Agricultural and Food Chemistry*. 38: 688-690. 1990.

Lee, C. Y. and A. W. Jaworski. Identification of some phenolics in white grapes. *American Journal of Enology and Viticulture*. 41(1): 87-89. 1990.

Lee, C. Y. and J. Oszminanski. Recent advances in enzymatic browning reaction in relation to polyphenol compounds. *Proceedings of International Conference on Science & Technology-1990. The Korean Federation of Science & Technology Societies*. pp 474-478. 1990.

Lee, C. Y., V. Kagan, A. W. Jaworski, and S. K. Brown. Enzymatic browning in relation to phenolic compounds and polyphenoloxidase activity among various peach cultivars. *Journal of Agricultural and Food Chemistry*. 38:99-191. 1990.

Oleszek, W., C. Y. Lee and K. R. Price. Apple phenolics and their contribution to enzymatic browning reactions. *Acta Societatis Botanicorum Poloniae* 58(20): 273-283, 1990.

Lee, C. Y., N. L. Smith and D. E. Hawbecker. An improved blanching technique for frozen sweet corn on-the-cob. *Proceedings International Conference on Technical Innovations in Freezing and Refrigeration of Fruits and Vegetables*. pp. 85-90. July 9-12, 1989. University of California, Davis, California.

Lee, C. Y. and A. W. Jaworski. Major phenolic compounds in ripening white grapes. *American Journal of Enology and Viticulture* 40(1):43-46. 1989.

Lee, C. Y., N. L. Smith and D. E. Hawbecker. Enzyme activity and quality of frozen green beans as affected by blanching and storage. *Journal of Food Quality* 11(4):279-287. 1989.

Lee, C. Y. and A. W. Jaworski. Relationship between phenolic compounds and browning of white grapes. *Proceedings of 14th International Conference of the Groupe Polyphenols*. 14:349-350. 1988.

Lee, C. Y. and A. W. Jaworski. Phenolics and browning potential of white grapes grown in New York. *American Journal of Enology and Viticulture* 39(4):337-340. 1988.

Dickson, M. H., C. Y. Lee and A. E. Blamble. Orange-curd high carotene cauliflower inbreds, NY156, NY163, and NY165. *HortScience* 23(4):778-779. 1988.

Oleszek, W., C. Y. Lee, A. W. Jaworski, and K. R. Price. Identification of some phenolic compounds in apples. *Journal of Agricultural and Food Chemistry*. 36:430-432. 1988.

Lee, C. Y. and A. Jaworski. Phenolic compounds in white grapes grown in New York. *American Journal of Enology and Viticulture*. 338:277-281. 1987.

Wakayama, D. and C. Y. Lee. Phenolic groups responsible for clarification of apple juice by honey. *Journal of Science of Food and Agriculture*. 40:275-281. 1987.

Wakayama, D. and C. Y. Lee. Factors influencing the clarification of apple juice with honey. *Food Chemistry*. 25:111-116. 1987.

Halpin, B. E. and C. Y. Lee. Effect of blanching on enzyme activity and quality changes in green peas. *Journal of Food Science*. 52(4):1002-1005. 1987.

Coseteng, M. Y. and C. Y. Lee. Changes in apple polyphenoloxidase and polyphenol concentrations in relation to degree of browning. *Journal of Food Science*. 52(4):985-989. 1987.

Jaworski, A. and C. Y. Lee. Fractionation and HPLC determination of grape phenolics. *Journal of Agricultural and Food Chemistry*. 35:257-259. 1987.

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**PROFESSIONAL OVERVIEW AND OBJECTIVES**  
**(One paragraph, not to exceed one-half page, single-spaced)**

Numerous research projects (and teachings) related to biochemistry and processing of fruits and vegetables have been carried out during the last thirty three years. The major projects include sugar chemistry, nitrate, nitrite, and other nitrogen compounds in processing vegetables, cryofreezing and texture of vegetables, dry-caustic peeling of carrots and beets, identification of aroma compounds and fusel oils in processing vegetables and alcohol products, processing effects on vitamins, amino acids, and minerals in vegetables, stability of provitamin A carotenoids in fruits and vegetables, enzymatic browning reactions and phenolic compounds, utilization of honey protein as a clarifying agent, antibrowning agents for wine, juice and fruits, and identification of flavonoids and their antioxidant activities in fruits. Recently, lightly processed fruits and vegetables in relation to shelf life extension have been studied. During the last five years, phytochemicals along antioxidant vitamins in fruits, vegetables, and beverages in relation to their antioxidant and anticancer activities have been the major interest of my research. I have been teaching for many years on various subjects related to fruits and vegetables, processing effects on nutrients of fruits and vegetables, biochemistry of fruits and vegetables, and phytochemicals.

Even though many efforts have been made in cancer chemotherapy over the past several decades, many cancers still remain uncured and the death rates of cancer in the USA are still rising. Therefore, the most powerful weapon against cancer is prevention. Cancer preventive effects of various fruits and vegetables may come from the combined effect of phenolic acids, flavonoids, and other identified compounds. The modulation of gap junctional intercellular communication (GJIC), cell proliferation, and inflammation are known to be essential for maintaining the homeostatic balance in multicellular organisms. Since uncontrolled cell proliferation results in cancer, inhibition of GJIC, cell proliferation, and inflammation are strongly associated with the carcinogenic process, particularly to the promotion and progression stages. Since many recent studies indicated that compounds in food, particularly plant foods with antioxidant or antiinflammatory properties can inhibit tumor promotion and progression in experimental model systems, we will continue working on phytochemical constituents, their synergistic effects, measurement of antioxidant activity and understanding anticancer mechanism in relation to gap junction intercellular communication.