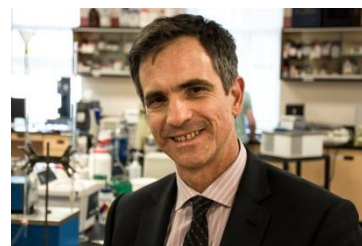


CURRICULUM VITAE

Alejandro G. Marangoni, PhD, FRSC



WORK EXPERIENCE

CANADA RESEARCH CHAIR (NSERC) – TIER I <i>Food, Health and Aging</i> <i>Dept. of Food Science</i> <i>University of Guelph</i>	2011- 2018 <i>Guelph, Ontario</i>
DIRECTEUR DE RECHERCHE <i>Centre National de la Recherche Scientifique</i> <i>Physico-Chimie de Systemes Polyphases</i> <i>UMR CNRS 861, Universite Paris-Sud</i> <i>Centre d'Etudes Pharmaceutiques</i> <i>Chatenay-Malabry Cedex</i>	2005- 2006 <i>Paris, France</i>
CANADA RESEARCH CHAIR (NSERC) – TIER II <i>Food and Soft Materials Science</i> <i>Dept. of Food Science</i> <i>University of Guelph</i>	2001- 2011 <i>Guelph, Ontario</i>
PROFESSOR <i>Dept. of Food Science</i> <i>University of Guelph</i>	2001- PRESENT <i>Guelph, Ontario</i>
ASSOCIATE PROFESSOR <i>Dept. of Food Science</i> <i>University of Guelph</i>	1997- 2001 <i>Guelph, Ontario</i>
ASSISTANT PROFESSOR <i>Dept. of Food Science</i> <i>University of Guelph</i>	1991-1997 <i>Guelph, Ontario</i>
POSTDOCTORAL FELLOW <i>Dept. of Biochemistry</i> <i>University of Guelph</i>	1990-1991 <i>Guelph, Ontario</i>

EDUCATION

DOCTORATE IN FOOD CHEMISTRY <i>University of Guelph</i>	1987-1989 <i>Guelph, Ontario</i>
BACHELORS IN AGRICULTURAL CHEMISTRY <i>McGill University</i>	1983-1986 <i>Montreal, Quebec</i>
INTERNATIONAL BACCALAUREATE <i>Lester B. Pearson College of the Pacific (UWC)</i>	1981-1983 <i>Victoria, British Columbia</i>

TEACHING EXPERIENCE

UNDERGRADUATE COURSES

Food Chemistry I
Food Chemistry II
The Science and History of Chocolate

GRADUATE COURSES

Enzyme Kinetics and Modeling
Advances in Food Chemistry
Structure and Properties of Oleogels
Crystallization and Structure of Fats
The Science and History of Chocolate

PROFESSIONAL SOCIETIES

AMERICAN OIL CHEMISTS' SOCIETY (FELLOW)
INSTITUTE OF FOOD TECHNOLOGISTS (PROFESSIONAL MEMBER)
ROYAL SOCIETY OF CHEMISTRY (FELLOW)
AMERICAN CHEMICAL SOCIETY
AMERICAN INSTITUTE OF PHYSICS

EDITORSHIPS

EDITOR-IN-CHIEF FOOD CHEMISTRY, FUNCTION AND ANALYSIS (ROYAL SOCIETY OF CHEMISTRY – BOOK SERIES)	2016-PRESENT
EDITOR-IN-CHIEF CURRENT OPINION IN FOOD SCIENCE (ELSEVIER)	2013-PRESENT
ASSOCIATE EDITOR, LIPID PHYSICS, THE LIPID LIBRARY (AOCS)	2013-PRESENT
EDITORIAL ADVISORY BOARD, FOOD AND FUNCTION (ROYAL SOCIETY OF CHEMISTRY)	2016-PRESENT
EDITORIAL ADVISORY BOARD FOOD BIOPHYSICS (SPRINGER)	2016-PRESENT
EDITORIAL BOARD MEMBER FOR THE JOURNAL FOOD AND FUNCTION (ROYAL SOCIETY OF CHEMISTRY)	2010-2015
EDITOR-IN-CHIEF FOR FOOD RESEARCH INTERNATIONAL (ELSEVIER)	1998-2012
ASSOCIATE EDITOR OF THE JOURNAL OF THE AMERICAN OIL CHEMISTS' SOCIETY (AOCS)	2005-2012
EDITORIAL BOARD MEMBER OF FOOD RESEARCH INTERNATIONAL (ELSEVIER)	2013-PRESENT
EDITORIAL BOARD MEMBER CYTA THE JOURNAL OF FOOD (TAYLOR AND FRANCIS)	2010-PRESENT
EDITORIAL BOARD MEMBER FOR FOOD DIGESTION (SPRINGER)	2010-PRESENT

EDITORIAL BOARD MEMBER FOR THE JOURNAL OF THE INSTITUTION
OF ENGINEERS (INDIA): SERIES E

2013-PRESENT

AWARDS

2015 KAUFMANN MEDAL AND MEMORIAL LECTURE (INTERNATIONAL SOCIETY FOR FAT RESEARCH)

2015 FELLOW OF THE AMERICAN OIL CHEMISTS' SOCIETY

2014 SUPELCO-NICHOLAS PELICK AWARD (AMERICAN OIL CHEMISTS' SOCIETY)

2014 STEHPEN CHANG AWARD FOR LIPID CHEMISTRY (INSTITUTE OF FOOD TECHNOLOGISTS)

2013 STEPHEN CHANG AWARD (AMERICAN OIL CHEMISTS' SOCIETY)

2012 TEN MOST INFLUENTIAL HISPANIC CANADIANS

2011 CANADA RESEARCH CHAIR (TIER I)

2008 GUELPH PARTNERS FOR INNOVATION "INNOVATOR OF THE YEAR"

2006 CANADA RESEARCH CHAIR RENEWAL (TIER II)

2004 AMERICAN OIL CHEMISTS' SOCIETY T.L. MOUNTS AWARD

2002 E.W.R. STEACIE MEMORIAL FELLOWSHIP (CHEMISTRY)

2002 CANADIAN FOUNDATION FOR INNOVATION CAREER AWARD

2002 ONTARIO INNOVATION TRUST DISTINGUISHED RESEARCHER AWARD (2)

2001 CANADA RESEARCH CHAIR (TIER II)

2000 AMERICAN OIL CHEMISTS' SOCIETY YOUNG SCIENTIST AWARD

1999 PREMIER'S RESEARCH EXCELLENCE AWARD

LANGUAGES

SPANISH AND ENGLISH (FLUENT)

GERMAN (FLUENT-WORKING KNOWLEDGE)

FRENCH (FLUENT-WORKING KNOWLEDGE)

ITALIAN (RUDIMENTARY-WORKING KNOWLEDGE)

ADMINISTRATIVE EXPERIENCE

RESEARCH PROGRAM DIRECTOR OF THE PRODUCT DEVELOPMENT AND ENHANCEMENT OF VALUE CHAINS FOR THE ONTARIO MINISTRY OF AGRICULTURE AND FOOD, 2008-2013.

MEMBER AT LARGE OF THE GOVERNING BOARD OF THE AMERICAN OIL CHEMISTS' SOCIETY, 2008-2012.

MEMBER OF THE NATURAL SCIENCES AND ENGINEERING RESEARCH COUNCIL'S GSC 03 GRANT SELECTION COMMITTEE (1999-2001) AND COMMITTEE CO-CHAIR IN 2002.

RESEARCH GRANTS

MARANGONI, A.G. (2015-2020)

NSERC DISCOVERY \$450,000

Controlled assembly of crystalline triglyceride nanoplatelets

MARANGONI, A.G. (2015)

NSERC ENGAGE \$25,000

Development of a plant-based alternative to Emu oil

MARANGONI, A.G. (2014-2017)

KRAFT R&D (CHICAGO, U.S.A.) \$90,000

Novel strategies for the functional replacement of trans and saturated fats in finished food products

MARANGONI, A.G. (2014-2017)

OMAF FOOD PROGRAM \$ 240,000

Novel strategies for the functional replacement of trans and saturated fats in finished food products

MARANGONI, A.G. (2011-2018)

NSERC CANADA RESEARCH CHAIR (TIER I) \$1,400,000 (\$420,000 operating)

Food, Health and Aging

MARANGONI, A.G. (2010-2015)

NSERC DISCOVERY \$640,000

Nanoscale Structuring of Lipid Organogels

BARBUT, S. AND MARANGONI, A.G. (2012-2015)

OMAF FOOD PROGRAM \$360,000

Forming new composite organogels for fat reduction in complex food systems

BARBUT, S. AND MARANGONI, A.G. (2009-2012)

OMAF FOOD PROGRAM \$285,000

Novel use of organogels to replace traditional animal fat in meat products

MARANGONI, A.G. (2009-2011)

AFMNET DISCOVERY \$640,000

Engineering the oil-binding capacity & rheological properties of nanocrystalline fat networks structured using high shear fields under non-isothermal conditions.

MARANGONI, A.G. (2009)

CADBURY RSSL \$43,587

The mechanism of interaction between Sorbitan Monostearate and a non-tempering fat.

MARANGONI, A.G. (2009-2010)

KRAFT R&D \$89,200

Polymer based strategies to structure liquid oils.

MARANGONI, A.G., IDZIAK, S.J. AND MAZZANTI, G. (2008-2009)

C4 \$50,000

Manufacture of fat, protein and polysaccharide films using a laminar shear machine

BALCOM, B. ET AL. (2009)

NSERC MAJOR RESOURCES SUPPORT PROGRAM \$56,000

Materials science MRI research center

SEETHARAMAN, K., WRIGHT, A.J. AND MARANGONI, A.G. (2008-2010)

OMAF FOOD PROGRAM \$290,000

Understanding the behaviour of oil-water-monoglyceride nanostructures in baked food matrices and evaluating human health benefits following consumption of these products

MARANGONI, A.G. (2008)

FRIESLAND FOODS \$14,000

Laminar Shear Structuring Machine

MARANGONI, A.G. (2007-2008)

AFM NET STAR \$150,000

Market validation initiative for zero-trans fat soy and canola oil baking fats and food spreads

MARANGONI, A.G. (2006-2011)

NSERC CANADA RESEARCH CHAIR (TIER II) \$500,000

Food and Soft Materials Science

MARANGONI, A.G. (2005-2010)

NSERC DISCOVERY \$420,000

Novel strategies for the structuring of liquid oils

MARANGONI, A.G., RUSH, J.W.E., IDZIAK, S.H.J. (2004-2008)

OMAF FOOD PROGRAM \$600,000

The Heart friendly margarine of the future

MARANGONI, A.G. AND OLLIVON, M. (2006-2008)

FRENCH EMBASSY/FRANCE-CANADA RESEARCH FOUNDATION \$10,000

Nanostructuring food components for health

MARANGONI, A.G. (2004)

KRAFT R&D (CHICAGO) USD\$50,000

Triglyceride barrier films

MARANGONI, A.G. (2004)

BARRY CALLEBAUT (BELGIUM) EUROS\$7,000

Structural indicators of mechanical strength in chocolate

MARANGONI, A.G. (2003)

NESTLE R&D (SWITZERLAND) \$40,000

Ultrasonic determination of Solid Fat Content

MASTERFOODS USA \$54,170

Ultrasonic determination of Solid Fat Content

MARANGONI, A.G. (2002-2003)

NSERC \$48,000

Steacie Prize Supplement

MARANGONI, A.G. (2002-2003)

CFI-OIT \$150,000

Steacie Prize Infrastructure

MARANGONI, A.G. (2001-2006)

NSERC CANADA RESEARCH CHAIR (TIER II) \$500,000

Food and Soft Materials Science

MARANGONI, A.G. (2001-2005)

CFI - OIT (CRC) \$291,000

Structure-function relationships in food and soft materials

MARANGONI, A.G. (2001-2005)

NSERC OPERATING \$256,800

The influence of microstructure on the rheological properties of fat crystal networks

MARANGONI, A.G. (2002-2004)

OMAFRA NEW DIRECTIONS \$100,000

The manufacture of novel value added products via targeted nanostructural modification

MARANGONI, A.G. (2002)

NESTLE R&D LAUSANNE \$40,000

The relationship between crystallization and structure in proprietary fats

MARANGONI, A.G. (2002)

DAIRY FARMERS OF ONTARIO \$6,000

Effect of minor components on the crystallization of milkfat

MARANGONI, A.G. (2001)

DAIRY FARMERS OF ONTARIO \$5,000

Crystallization behavior and microstructure of milkfat fractions

LENCKI, R.W., MARANGONI, A.G. (2000)

OMAFRA SPECIAL RESEARCH FUND \$50,000

Value added products from milkfat

YADA, R.Y., MARANGONI, A.G. (2000-2004)

OMAFRA FOOD PROGRAM \$160,000

Factors regulating the processability of Ontario-grown potatoes

MARANGONI, A.G., LENCKI, R.W. (2000-2004)

OMAFRA FOOD PROGRAM \$100,000

Value added products from milkfat

MARANGONI, A.G. (2000)

DAIRY FARMERS OF ONTARIO \$5,000

Influence of minor components on the crystallization behavior of milkfat

- ROUSSEAU, D., GOFF, H.D., MARANGONI, A.G. (2000)
NSERC EQUIPMENT \$34,550
Droplet size analysis for emulsions using pulsed NMR
- YADA, R.Y, COPP. L., AND MARANGONI, A.G. (2000)
ONTARIO POTATO BOARD/AGRICULTURAL ADAPTATION COUNCIL \$8,038
Factors affecting processing quality of stored potatoes
- YADA, R.Y, COPP. L., AND MARANGONI, A.G. (2000)
CANADIAN SNACK FOOD ASSOCIATION \$18,950
Factors affecting processing quality of stored potatoes
- MARANGONI, A.G. (1999)
PREMIER'S RESEARCH EXCELLENCE AWARD \$144,460
Triglyceride structure formation
- MARANGONI, A.G. (1999)
NSERC MULTIDISCIPLINARY NETWORK GROUP PROGRAM \$15,000
Triglyceride structure formation
- YADA, R.Y. AND MARANGONI, A.G. AND LENCKI, R.W. (1999)
OMAFRA FOOD PROCESSING RESEARCH FUND \$57,785
Factors affecting process quality in stored potatoes
- MARANGONI, A.G. AND LENCKI, R.W. (1999)
NSERC EQUIPMENT \$63,500
Dynamic Mechanical Analyzer
- MARANGONI, A.G. AND LENCKI, R.W. (1999)
DAIRY FARMERS OF ONTARIO \$5,000
Ternary phase behavior of milkfat fractions
- MARANGONI, A.G. AND LENCKI, R.W. (1998)
DAIRY FARMERS OF ONTARIO \$13,000
Manufacture of value-added products from milkfat
- COPP, L., MARANGONI, A.G., AND YADA, R.Y. (1998)
AG. SERVICES, INC. \$5,000
Monitoring Process quality of stored potatoes
- MARANGONI, A.G. (1998)
AGRICULTURE AND AGRIFOOD CANADA, SCIENCE HORIZONS \$21,200
Lipase and potato research
- YADA, R.Y, COPP. L., AND MARANGONI, A.G. (1998)
ONTARIO POTATO BOARD/AGRICULTURAL ADAPTATION COUNCIL \$12,200
Factors affecting processing quality of stored potatoes
- YADA, R.Y, COPP. L., AND MARANGONI, A.G. (1998)
CANADIAN SNACK FOOD ASSOCIATION \$18,300
Factors affecting processing quality of stored potatoes
- YADA, R.Y., LENCKI, R.W., MARANGONI, A.G., AND PALIYATH, G. (1998)
NSERC EQUIPMENT GRANT \$22,273
High speed refrigerated bench top centrifuge

MARANGONI, A.G. (1998)

DAIRY FARMERS OF ONTARIO \$5,000

Preservation of butterfat flavors during chemical intersterification.

MARANGONI, A.G. (1997-2001)

NSERC RESEARCH GRANT \$178,332

The relationship between fat rheological properties and the microstructure of the fat crystal network.

MARANGONI, A.G. (1997)

AGRICULTURE AND AGRIFOOD CANADA SCIENCE HORIZONS PROGRAM \$23,000

Miscellaneous fats and oils work

MARANGONI, A.G. (1998)

ONTARIO MILK MARKETING BOARD \$5,000

Preservation of butterfat flavor during chemical interesterification

MARANGONI, A.G. (1997-2000)

OMAFRA FOOD PROGRAM \$37,800

Modification of fat and oil texture

YADA, R.Y., MARANGONI, A.G. (1997)

OMAFRA FOOD PROGRAM \$11,000

Glycoalkaloids in potatoes

YADA, R.Y., MARANGONI, A.G. (1997)

ONTARIO POTATO BOARD/AGRICULTURAL ADAPTATION COUNCIL \$10,000

Factors regulating process quality in potatoes

MARANGONI, A.G., LENCKI, R.W. (1997)

ONTARIO MILK MARKETING BOARD \$5,000

Manufacture of a cholesterol-neutral spreadable butter

YADA, R.Y., MARANGONI, A.G. (1997-2000)

OMAFRA FOOD PROGRAM \$30,000

Factors regulating the processability of Ontario-grown potatoes

YADA, R.Y., MARANGONI, A.G. (1997)

AAFC SCIENCE HORIZONS PROGRAM \$7,500

Factors regulating the processability of Ontario-grown potatoes

MARANGONI, A.G. (1997)

HUMAN RESOURCES CANADA \$1,488

MARANGONI, A.G., LENCKI, R.W. (1996)

ONTARIO MILK MARKETING BOARD \$5,000

Enzymatic generation of butter derived flavors.

YADA, R.Y., MARANGONI, A.G. (1995-1997)

OMAFRA FOOD PROGRAM \$44,000

Factors regulating the processability of Ontario-grown potatoes.

YADA, R.Y., MARANGONI, A.G. (1995-1997)

CANADIAN SNACK FOOD ASSOCIATION \$31,000

Factors regulating process quality of Ontario-grown potatoes.

- YADA, R. Y., MARANGONI, A.G. (1995)
URIF \$25,000
Factors regulating process quality of Ontario-grown potatoes.
- YADA, R. Y., MARANGONI, A.G. (1995-1997)
OMAFRA OFPRP \$45,000
Factors regulating process quality of Ontario-grown potatoes.
- MARANGONI, A.G. (1995-1997)
OMAFRA FOOD PROGRAM \$31,000
Enzymatic interesterification of fats and oils.
- MARANGONI, A.G., LENCKI, R.W., YADA, R.Y. (1995-1997)
OMAFRA OFPRP \$40,000
Use of respiration rates as a quality management tool for fruits and vegetables.
- MARANGONI, A.G., LENCKI, R.W. (1995)
ONTARIO MILK MARKETING BOARD \$4,200
Enzymatic generation of butter derived flavors.
- YADA, R. Y., MARANGONI, A.G., ET AL. (1995)
NSERC EQUIPMENT GRANT (*capillary electrophoresis unit*) \$67,655
- MARANGONI, A.G., LENCKI, R.W., YADA, R.Y. (1995)
NSERC EQUIPMENT GRANT (*diode array spectrophotometer*) \$26,526
- YADA, R. Y., MARANGONI, A.G., ET AL. (1994)
NSERC EQUIPMENT GRANT (*computer system for molecular modeling*) \$69,376
- MARANGONI, A.G., LENCKI, R.W., YADA, R.Y. (1994)
NSERC EQUIPMENT GRANT (*automated protein purification system*) \$14,421
- HILL, A.R., MARANGONI, A.G. (1993-1995)
OMAFRA OFPRP \$49,000
Preparation and utilization of structured milk fat
- MARANGONI, A.G., YADA, R. Y. (1993-1995)
OMAFRA OFPRP \$48,500
Prevention of quality losses in ready-to-eat chilled salad products packaged under partial vacuum atmosphere.
- MARANGONI, A.G., KAKUDA, Y. (1993)
ONTARIO MILK MARKETING BOARD \$5,000
Lipase-catalyzed interesterification of milkfat and butter phospholipids for the production of novel products derived from milk.
- MARANGONI, A.G. (1993-1997)
NSERC RESEARCH GRANT \$60,000
Lipase catalyzed interesterification of triglycerides in biocompatible reverse micelles.
- MARANGONI, A.G., YADA, R. Y. (1992)
ONTARIO MILK MARKETING BOARD \$4,363
Mechanisms of stabilization of the milk fat globule

MARANGONI, A.G., LENCKI, R.W., YADA, R.Y. (1992)
NSERC EQUIPMENT GRANT (*Microcalorimeter*) \$110,000

YADA, R.Y., MARANGONI, A.G., MCKEOWN, A. (1992-1995)
OMAFRA OFPRP \$44,500
Determination factors regulating process quality of potatoes grown in Ontario

MARANGONI, A.G. (1992)
IRAP (OMNIS BIOTECHNOLOGY, INC.) \$5,000
Reverse micelle technology for the enzymatic interesterification of fats and oils important to Canada

MARANGONI, A.G. (1991)
DEPT. FOOD SCIENCE, UNIVERSITY OF GUELPH \$6,000
Start-up grant

PUBLICATIONS

PATENTS – ISSUED (40)

Marangoni, A.G. and Idziak, S.H.J. Spreadable Food Product. US 7,357,957 B2 (April 15, 2008)

Marangoni, A.G. and Idziak, S.H.J. Food Product. Singapore Patent P-No. 134346 (June 30, 2009)

Marangoni, A.G. and Idziak, S.H.J. Food Product. US 7,718,210 B2 (May 18, 2010)

Marangoni, A.G. and Idziak, S.H.J. Food Product. Canadian Patent 2,561,212 (October 5, 2010)

Marangoni, A.G. and Idziak, S.H.J. 2010. Food Product. European Patent 05742581.1-2114 (and seven national phases, U.K., Ireland, Spain, The Netherlands, Germany, France, Italy)

Marangoni, A.G. and Idziak, S.H.J. 2005. Food Product. Brazilian Patent No. 1924 (Pending)

Marangoni, Alejandro Gregorio. Polymer Gelation of Oil (WO2010143066). Publication date 16.12.2010. **Seven** national phases submitted. U.S., Australia and EP granted.
<https://patentscope.wipo.int/search/en/detail.jsf?docId=WO2010143066>

Marangoni, Alejandro Gregorio. Chocolate compositions containing ethylcellulose (WO2010143067). Publication date 16.12.2010. **Six** national phases submitted. Australia granted.
<https://patentscope.wipo.int/search/en/detail.jsf?docId=WO2010143067&recNum=1&maxRec=&office=&prevFilter=&sortOption=&queryString=&tab=PCT+Biblio>

Marangoni, Alejandro. Thixotropic compositions (WO2012071651). Publication date 07.06.2012. Two national phases submitted. U.S. and Canada granted.
<https://patentscope.wipo.int/search/en/detail.jsf?docId=WO2012071651&recNum=43&maxRec=136373&office=&prevFilter=&sortOption=&queryString=%28cancer%29+&tab=PCT+Biblio>

Cattaruzza, A., Radford, S. and Marangoni, Alejandro Gregorio. Dough product comprising ethylcellulose and method of forming said product (WO2012066277 A1). Publication date 16.05.2012. Three national phases submitted. Australia and EP granted. <https://patentscope.wipo.int/search/en/detail.jsf?docId=WO2012066277&recNum=10&docAn=GB2011001597&queryString=grape%20OR%20raisin%20OR%20uvas%20OR%20trauben%20OR%20vitis&maxRec=30871>

Acevedo, N.C. and Marangoni, A.G. 2011. Beta structured roll-in shortening composition. PCT/CA2012/050356, WO/2012/162831 (Published 06.12.2012).

Patent Status: *In Progress in two national phases*

<https://patentscope.wipo.int/search/en/detail.jsf?docId=WO2012162831&recNum=110&maxRec=193361&office=&prevFilter=&sortOption=&queryString=evaporators&tab=PC T+Biblio>

Scott Franklin, Aravind Somanchi, George Rudenko, Riyaz BHAT, Xinhua Zhao, Risha Bond, Walter Rakitsky, Alejandro Marangoni, Diza Braksmayer. Tailored Oils. (PCT/US2013/037261, WO2013158938 A1). (Published 24.10.2013).

Patent Status: *In Progress in five national phases*

<http://www.google.st/patents/WO2013158938A1?cl=de>

Marangoni, A.G. 2012. Composition. PCT/CA2012/000857, WO2014/043778 A1 (Published 27.03.14).

Patent Status: *In Progress*

<http://www.google.com/patents/WO2014043778A1?cl=zh-cn>

PATENTS – PUBLISHED BUT ABANDONED

Maleky, F., Mazzanti, G., Idizak, S.H.J. and Marangoni, A.G. 2008. Apparatus and method for solidifying a material under continuous laminar shear to form an oriented film. U.S. and PCT Patent submission PCT/CA2008/000594. Patent Status: *Withdrawn*.

Rogers, M.A., Wright, A.J. and Marangoni, A.G. 2008. Organogelator. U.S. Provisional Patent Application 61/071761 (May 15, 2008). *Abandoned*.

REFEREED JOURNAL ARTICLES

Plant Biochemistry and Postharvest Biology and Technology (42)

Marangoni, A. and Alli, I. 1988. Composition and properties of seeds and pods of the tree legume *Prosopis juliflora*. *Journal of the Science of Food and Agriculture* 44:99-110.

Marangoni, A., Alli, I. and Kermasha, S. 1988. Composition and properties of seeds of the tree legume *Tamarindus indica*. *Journal of Food Science* 53: 1452-1455.

Marangoni, A. and Stanley, D.W. 1988. Quick-Freeze differential scanning calorimetry and saturation-transfer electron spin resonance spectroscopy: novel techniques for the assessment of phase transitions in biological membranes. *Biochemical and Biophysical Research Communications* 153(1): 104-108.

Jackman, R.L., Yada, R.Y., Marangoni, A.G., Parkin, K.L. and Stanley, D.W. 1988. Chilling injury: a review of quality aspects. *Journal of Food Quality* 11: 253-278.

Parkin, K.L., Marangoni, A.G., Jackman, R.L., Yada, R.Y. and Stanley, D.W. 1989.

Chilling injury: a review of possible mechanisms. *Journal of Food Biochemistry*

13: 127-153.

- Marangoni, A.G., Smith, A.K. and Stanley, D.W. 1989. Microstructural evaluation of chilling injury in mature green tomato fruit. *Canadian Institute of Food Science and Technology Journal* 22: 52-55.
- Marangoni, A.G. and Stanley, D.W. 1989. Phase transitions in the microsomal membranes from chilling-resistant and chilling-sensitive tomato plants and fruit. *Phytochemistry* 28: 2293-2301.
- Marangoni, A.G., Smith, A.K., Yada, R.Y. and Stanley, D.W. 1989. Ultrastructural changes associated with chilling injury in mature green tomato fruit. *Journal of the American Society for Horticultural Science* 114: 958-962.
- Marangoni, A.G., Brown, E.D., Yada, R.Y. and Stanley, D.W. 1989. Tomato peroxidase: Rapid isolation and partial characterization. *Journal of Food Science* 54: 1269-1271.
- Jackman, R.L., A.G. Marangoni and Stanley, D.W. 1990. Measurement of tomato fruit firmness. *Hortscience* 25: 781-783.
- Marangoni, A.G. and Stanley, D.W. 1991. Studies on the long term storage of green tomato fruit. *Journal of Horticultural Science* 66: 81-84.
- Stanley, D.W., R.L. Jackman, A.G. Marangoni. 1989. Letter to the Editor-Genetic engineering of food texture. *Journal of Texture Studies* 20:v-vi.
- Marangoni, A.G., Butuner, Z., Smith, J.L. and Stanley, D.W. 1990. Physical and biochemical changes in the microsomal membranes of tomato fruit associated with acclimation to chilling. *Journal of Plant Physiology* 135:653-661.
- Jackman, R.L., Marangoni, A.G. and Stanley, D.W. 1992. The effects of turgor pressure on puncture and viscoelastic properties of mature green tomato fruit pericarp tissue. *J. Texture Studies* 23: 491-505.
- Marangoni, A.G., Jackman, R.L. and Stanley, D.W. 1995. Chilling-associated softening of tomato fruit is related to increased pectinmethylesterase activity. *J. Food Science* 60: 1277-1281.
- Wismer, W., Marangoni, A.G. and Yada, R.Y. 1995. Low temperature sweetening in tuber crops. *Horticultural Reviews* 17: 201-229.
- O'Donoghue, E., Yada, R.Y. and Marangoni, A.G. 1995. Low temperature sweetening in potatoes; the role of the amyloplast membrane. *J. Plant Physiology* 145: 335-341.
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- O'Donoghue, E.P., Marangoni, A.G. and Yada, R.Y. Role of the amyloplast membrane in low temperature sweetening of potato tubers. Annual Meeting of the American Society of Plant Physiologists/Canadian Society of Plant Physiologists. Minneapolis, Minnesota, U.S.A. July 31-August 4, 1993.
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- Marangoni, A.G. and Narine, S. Microscopic and rheological studies of fat crystal networks. The twelfth international conference on crystal growth (ICCG12). Jerusalem, Israel. July 26-31, 1998.
- McGauley, S., Wright, A.J., Narine, S.S., Lencki, R.W. and Marangoni, A.G. Solvent effects on the crystallization behavior of milkfat fractions. Annual Meeting of the American Oil Chemists' Society. Orlando, FL, U.S.A. May 9-12, 1999.
- Narine, S.S. and Marangoni, A.G. Fractal nature of fat crystal networks: implications for textural changes via processing. Annual Meeting of the American Oil Chemists' Society. Orlando, FL, U.S.A. May 9-12, 1999. ** Narine awarded the Honored Student Award for his research work.
- Wright, A.J. and Marangoni, A.G. The effect of minor components on milkfat crystallization. Annual Meeting of the American Oil Chemists' Society. Orlando, FL, U.S.A. May 9-12, 1999.
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- Copp, L.J., Blenkinsop, R.W., Marangoni, A.G. and Yada, R.Y. The relationship between respiration and chip color during the long-term storage of potato tubers. Annual Meeting of the Potato Association of America. Summerset, N.J., U.S.A. August 1-5, 1999.
- Narine, S.S. and Marangoni, A.G. Relating structure of soft materials to mechanical properties: the fractality of fat crystal networks. Annual Meeting of the Canadian Microscopic Society. University of Guelph, Guelph, ON, Canada. May 26-29, 1999.

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- McGauley, S., Wright, A.J., Narine, S.S., Lencki, R.W. and Marangoni, A.G. Solvent effects on the crystallization behavior of milkfat fractions. Annual Meeting of the Canadian Section of the American Oil Chemists' Society. London, ON, Canada. October 16-17, 1999.
- Wright, A.J. and Marangoni, A.G. The effects of minor components on milkfat crystallization. Annual Meeting of the Canadian Section of the American Oil Chemists' Society. London, ON, Canada. October 16-17, 1999.
- McGauley, S.E. and Marangoni, A.G. Changes in the polymorphic state of cocoa butter during static crystallization and its relationship to microstructure. Annual Meeting of the American Oil Chemists' Society. San Diego, CA, U.S.A. April 25-28, 2000.
- Wright, A.J. and Marangoni, A.G. The effect of minor components on milk fat crystallization and structure. Annual Meeting of the American Oil Chemists' Society. San Diego, CA, U.S.A. April 25-28, 2000. ** Wright awarded the Honored Student Award for her research work.
- Narine, S.S. and Marangoni, A.G. The effects of processing on the texture of plastic fats. Annual Meeting of the American Oil Chemists' Society. San Diego, CA, U.S.A. April 25-28, 2000. ** Narine awarded an Outstanding Paper Presentation Award.
- Blenkinsop, R.W., Copp, L.J., Marangoni, A.G. and Yada, R.Y. Carbohydrate metabolism in cold-stored potato tubers in relation to chip processing quality. Agrifood 2000 - Annual Meeting of the Canadian Institute of Food Science and Technology and the Canadian Society for Horticultural Science. Winnipeg, MB, Canada. July 17-19, 2000. **Blenkinsop awarded the Food Industry Suppliers' Fred Thompson Award for his research work.
- Copp, L.J., Blenkinsop, R.W., Marangoni, A.G., Leung, A., Campos, M. and Yada, R.Y. Assessment of the Maldi-TOF mass spectrometry method for glycoalkaloid determination in potatoes. Agrifood 2000 - Annual Meeting of the Canadian Institute of Food Science and Technology and the Canadian Society for Horticultural Science. Winnipeg, MB, Canada. July 17-19, 2000.
- Copp, L.J., Blenkinsop, R.W., Marangoni, A.G. and Yada, R.Y. Guelph Potato research program: tuber metabolism as affected by low temperature storage, long-term storage and CIPC treatment. New Brunswick Potato Conference and Trade Show. Perth-Andover, NB, Canada, February 7-8, 2001.
- McGauley, S.E. and Marangoni, A.G. Time-temperature state diagram for the relationship between static crystallization behavior, microstructure and rheological properties in cocoa butter. Annual Meeting of the American Oil Chemists' Society. Minneapolis, Minnesota, U.S.A. May 13-16, 2001.
- Wright, A.J. and Marangoni, A.G. Effect of native diglycerides on the crystallization behavior of milkfat: molecular structure considerations. Annual Meeting of the American Oil Chemists' Society. Minneapolis, Minnesota, U.S.A. May 13-16, 2001.
- Marangoni, A.G. Novel uses of milkfat fractions in functional foods. Dairy Research 2001. Dairy Farmers of Ontario Research Day. Woodstock, Ontario, Canada. March 6, 2001.
- Marangoni, A.G. Elasticity of networks of weakly attractive particles. University/Industry opportunities in polymer physics. University of Guelph, Guelph, ON, Canada, April 23-24, 2001.
- Singh, A.P. and Marangoni, A.G. On the nature of the frequency dependence of the elastic modulus in networks of weakly attractive triglyceride particles. University/Industry opportunities in polymer physics. University of Guelph, Guelph, ON, Canada, April 23-24, 2001.
- Gerschenson, L., Rojas, A.M. and Marangoni, A.G. 2001. The effect of ripening stage on raw and processed kiwifruit dynamic rheological behavior. Annual Meeting of the Institute of Food Technologists. New Orleans, LA, U.S.A., June 23-27, 2001.

- Singh, A.P., McClements, J. and Marangoni, A.G. Determination of solid fat content by ultrasonic velocimetry. Annual Meeting of the American Oil Chemists Society. Montreal, QC, Canada, May 5-8, 2002.
- Mazzanti, G., Idziak, S. and Marangoni, A.G. Crystallization of fats under controlled shear. Annual Meeting of the American Oil Chemists' Society. Montreal, QC, Canada, May 5-8, 2002.
- Brunello, N. and Marangoni, A.G. Rheology of cocoa butter in relation to its crystallization behavior and microstructure. Annual Meeting of the American Oil Chemists Society. Montreal, QC, Canada, May 5-8, 2002.
- Avramis, C., Kramer, J.K.G., Marangoni, A.G. and Hill, A.R. Physical and chemical properties of CLA and DHA enriched milk fats. Annual Meeting of the American Oil Chemists' Society. Montreal, QC, Canada, May 5-8, 2002.
- Rogers, M. and Marangoni, A.G. Rheological determination of the fractal dimension of a fat crystal network. Annual Meeting of the American Oil Chemists' Society. Montreal, QC, Canada, May 5-8, 2002.
- Litwinenko, J.W. and Marangoni, A.G. Utilizing polarized light microscopy to characterize the microstructure of fat crystal networks. Annual Meeting of the American Oil Chemists' Society. Montreal, QC, Canada, May 5-8, 2002.
- Litwinenko, J.W. and Marangoni, A.G. The effect of Tween 60 on the microstructure and rheology of a model plastic fat system. Annual Meeting of the American Oil Chemists' Society. Montreal, QC, Canada, May 5-8, 2002.
- Rye, G. and Marangoni, A.G. Effect of mass transfer and heat transfer on physical properties of milkfat. Annual Meeting of the American Oil Chemists' Society. Montreal, QC, Canada, May 5-8, 2002.
- Rye, G. and Marangoni, A.G. Effect of cooling rate solid fat content determination in milk fat. Annual Meeting of the American Oil Chemists' Society. Montreal, QC, Canada, May 5-8, 2002.
- Campos, R.J. and Marangoni, A.G. Effects of processing on the crystallization behavior, polymorphism and microstructure of cocoa butter. Annual Meeting of the American Oil Chemists' Society. Montreal, QC, Canada, May 5-8, 2002.
- Mazzanti, G., Marangoni, A. and Idziak, S. Transient self-assembly of edible fats during crystallization. Annual Meeting of the American Physical Society. Indiana, IN, U.S.A. March 19, 2002. **Featured on Science News, vol. 161 (13), March 30, 2002.
- Mazzanti, G., Welch, S.E., Idziak, S. and Marangoni, A.G. Synchrotron studies on fat crystallization under shear. Annual Meeting of the Canadian Section of the American Oil Chemists' Society. Toronto, ON, Canada, September 29-30, 2002.
- Cisneros, A. and Marangoni, A.G. Crystallization kinetics and structure of milkfat fractions. Annual Meeting of the Canadian Section of the American Oil Chemists' Society. Toronto, ON, Canada, September 29-30, 2002.
- Singh, A.P., McClements, D.J. and Marangoni, A.G. Comparison of ultrasonic and NMR techniques for determination of solid fat content in fats. Annual Meeting of the Canadian Section of the American Oil Chemists' Society. Toronto, ON, Canada, September 29-30, 2002.
- Campos, R.J. and Marangoni, A.G. Effect of liquid shearing on static crystallization behavior of cocoa butter. Annual Meeting of the Canadian Section of the American Oil Chemists' Society. Toronto, ON, Canada, September 29-30, 2002.
- Rye, G. and Marangoni, A.G. Hierarchical investigation of factors influencing the rheological characteristics of milk fat. Annual Meeting of the Society of Rheology. Minneapolis, MN, USA, October 14, 2002.
- Mazzanti, G., Marangoni, A.G., Idziak, S.H.J., Welch, S.E. and Sirota, E. X-ray studies on the crystallization of edible fats under shear. Frontiers for synchrotron research on soft & biomaterials workshop. Tarrytown, N.Y., U.S.A. April 2002.
- Mazzanti, G., Marangoni, A.G., Idziak, S.H.J., Welch, S.E. and Sirota, E. SynchrotronX-ray evidence of shear induced orientation and phase transition acceleration in fats

- crystallized under shear. 5th Canadian Light Source synchrotron users' meeting. Saskatoon, SK, Canada. November 15-17, 2002. **Award for Best Presentation.
- Mazzanti, G., Welch, S.E., Marangoni, A.G., Sirota, E. and Idziak, S.H.J. Shear induced phase transitions in crystallizing edible fats. Annual Meeting of the American Physical Society. Austin, TX, U.S.A. March, 2003.
- Mazzanti, G., Welch, S.E., Marangoni, A.G., Sirota, E. and Idziak, S.H.J. Crystalline orientation by shear in crystallizing edible fats and chocolate. Annual Meeting of the American Physical Society. Austin, TX, U.S.A. March, 2003.
- Mazzanti, G., Welch, S.E., Idziak, S.H.J., Sirota, E. and Marangoni, A.G. The effects of shear on the crystallization behavior of fats. Annual Meeting of the American Oil Chemists' Society. Kansas City, Missouri, USA, May 4-7, 2003.
- Campos, R. and Marangoni, A.G. Crystallization and structure of shear-worked cocoa butter. Annual Meeting of the American Oil Chemists' Society. Kansas City, Missouri, USA, May 4-7, 2003.
- Singh, A., Marangoni, A.G., Bertoli, C. and Rousset, P. By matching Avrami indices it is possible to achieve similar hardnesses in palm-oil based fats. Annual Meeting of the American Oil Chemists' Society. Kansas City, Missouri, USA, May 4-7, 2003.
- Cisneros, A. and Marangoni, A.G. Crystallization kinetics and structure of milkfat fractions. Annual Meeting of the American Oil Chemists' Society. Kansas City, Missouri, USA, May 4-7, 2003.
- Award, T., Rogers, M. and Marangoni, A.G. Scaling behavior of the elastic modulus with SFC in fats. Annual Meeting of the American Oil Chemists' Society. Kansas City, Missouri, USA, May 4-7, 2003.
- Litwinenko, J. and Marangoni, A.G. 3-dimensional imaging of lipid crystallization by wide-field deconvolution microscopy. Annual Meeting of the American Oil Chemists' Society. Kansas City, Missouri, USA, May 4-7, 2003.
- Litwinenko, J. and Marangoni, A.G. Polarized light microscopy and image analysis: turning your kitchen into an imaging laboratory. Annual Meeting of the American Oil Chemists' Society. Kansas City, Missouri, USA, May 4-7, 2003.
- Cisneros, A. and Marangoni, A.G. Crystallization kinetics and structure of milkfat fractions. Annual Meeting of the Institute of Food Technologists. Chicago, IL, USA, July 12-16, 2003.
- Singh, A.P. and Marangoni, A.G. Effects of glycerol on the crystallization behavior, mechanical properties and microstructure of a plastic fat. Annual Meeting of the Institute of Food Technologists. Chicago, IL, USA, July 12-16, 2003.
- Mazzanti, G., Guthrie, S.E., Idziak, H.J., Sirota, E.B. and Marangoni, A.G. The mechanisms behind the shear effects on the crystallization of fats. Annual Meeting of the Institute of Food Technologists. Chicago, IL, USA, July 12-16, 2003.
- Mazzanti, G., Guthrie, S.E., Idziak, H.J., Sirota, E.B. and Marangoni, A.G. Synchrotron X-ray studies on the effects of shear on crystallizing fats. Annual Meeting of the Institute of Food Technologists. Chicago, IL, USA, July 12-16, 2003.
- Mazzanti, G., Guthrie, S.E., Idziak, H.J., Sirota, E.B. and Marangoni, A.G. Shear and crystallization of fats: more than just mixing? Canadian Section of the American Oil Chemists' Society Annual Meeting. Edmonton, AB, Canada, September 29-30, 2003. **Best Oral Presentation and Travel Bursary Award.
- Mazzanti, G., Guthrie, S.E., Idziak, H.J., Sirota, E.B. and Marangoni, A.G. Shear effects during crystallization of bulk fats. International Society for Fat Research (ISF) Meeting, Bordeaux, France, October 9-15, 2003.
- Campos, R. and Marangoni, A.G. Cooling rate effects on the crystallization behavior of milkfat and lard. International Society for Fat Research (ISF) Meeting, Bordeaux, France, October 9-15, 2003.
- Mazzanti, G., Guthrie, S.E., Idziak, H.J., Sirota, E.B. and Marangoni, A.G. Shear crystallization of bulk fats. Nestle Research Center, Lausanne, Switzerland, October 2003.
- Mazzanti, G., Guthrie, S.E., Idziak, H.J., Sirota, E.B. and Marangoni, A.G. Synchrotron

- applications in fat research: an example for other food research applications. Universidad Politecnica de Valencia, Valencia, Spain, October 2003.
- Mazzanti, G., Guthrie, S.E., Idziak, H.J., Sirota, E.B. and Marangoni, A.G. Synchrotron studies on the crystallization of bulk fats. Food Science Seminar Series, Guelph, ON, Canada, December 2003.
- Mazzanti, G., Guthrie, S.E., Idziak, H.J., Sirota, E.B. and Marangoni, A.G. Time-resolved synchrotron studies on the crystallization of milkfat under shear. DFO Board Meeting, Toronto, Canada, February 2004.
- Mazzanti, G., Guthrie, S.E., Sirota, E.B., Marangoni, A.G. and Idziak, S.H.J. Shear induced structures in crystallizing cocoa butter. Annual Meeting of the American Physical Society, Montreal, Canada, March 2004.
- Mazzanti, G., Guthrie, S.E., Sirota, E.B., Marangoni, A.G. and Idziak, S.H.J. Shear induced structures in crystallizing cocoa butter. Annual Meeting of the American Physical Society, Montreal, Canada, March 2004.
- Mazzanti, G., Guthrie, S.E., Idziak, H.J., Sirota, E.B. and Marangoni, A.G. Structure of fat crystals under shear. Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, U.S.A., May 9-12, 2004.
- Tang, D., Singh, A.P., Bertoli, C., Rousset, P. and Marangoni, A.G. Effect of cooling rates on crystallization behavior, microstructure and mechanical properties of palm oil based fats. Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, U.S.A., May 9-12, 2004.
- Campos, R. and Marangoni, A.G. Effects of shear and cooling rate on the chemical composition of cocoa butter nuclei. Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, U.S.A., May 9-12, 2004.
- Martini, S., Marangoni, A.G. and Singh, A.P. In-situ monitoring of SFC during crystallization under shear by pNMR and ultrasonics. Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, U.S.A., May 9-12, 2004.
- Guthrie, S.E., Mazzanti, G., Marangoni, A.G. and Idziak, S.H.J. Structure of Cocoa Butter. Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, U.S.A., May 9-12, 2004.
- Marty, S., Baker, K. and Marangoni, A.G. Light microscopy spectral imaging of chocolate. Microscopical Society of Canada Annual Conference, Wolfville, N.S., Canada, May 11-15, 2004.
- Variation of Ultrasonic Parameters with fat crystallization. Canadian Institute of Food Martini, S., Herrera, M.L. and Marangoni, A. Science and Technology & Agri-Food Canada Joint Conference, Guelph, Ontario, Canada, May 16-19, 2004.
- Marty, S. and Marangoni, A.G. Collaborative study for the calibration of primary standards for direct determination of solid fat content by NMR. Canadian Institute of Food Science and Technology & Agri-Food Canada Joint Conference, Guelph, Ontario, Canada, May 16-19, 2004.
- Idziak, S., Mazzanti, G. and Marangoni, A.G. Structure of fats under shear. Lipid Structural Properties Symposium, Unilever R&D, Colworth, U.K., November 17, 18, 2004.
- Mazzanti, G., Guthrie, S.E., Sirota, E.B., Marangoni, A.G. and Idziak, S.H.J. Crystalline structures of palm oil crystallizing under shear. Structural Properties Symposium, Unilever R&D, Colworth, U.K., November 17, 18, 2004.
- Martini, S., Bertoli, C., Herrera, M.L., Neeson, I. and Marangoni, A.G. Influence of microstructure and solid fat content on the attenuation of ultrasonic waves during fat crystallization. Structural Properties Symposium, Unilever R&D, Colworth, U.K., November 17, 18, 2004.
- Martini, S., Bertoli, C., Herrera, M.L., Neeson, I. and Marangoni, A.G. Monitoring fat crystallization and structure using ultrasonic spectroscopy. Structural Properties Symposium, Unilever R&D, Colworth, U.K., November 17, 18, 2004.
- Tang, D. and Marangoni, A.G. Study of the factors affecting the microstructure of fat crystal networks by computer simulation. Structural Properties Symposium,

- Unilever R&D, Colworth, U.K., November 17, 18, 2004.
- Campos, R. and Marangoni, A.G. Thermal and chemical characterization of cocoa butter seed crystals. Structural Properties Symposium, Unilever R&D, Colworth, U.K., November 17, 18, 2004.
- Tang, D. and Marangoni, A.G. Microstructure of fat crystal networks and their rheology properties. Annual Meeting of the American Oil Chemists' Society, Salt Lake City, Utah, U.S.A., May 1-4, 2005.
- Batte, H. and Marangoni, A. Phase behavior of monostearin oil mixtures. Annual Meeting of the American Oil Chemists' Society, Salt Lake City, Utah, U.S.A., May 1-4, 2005.
- Campos, R. and Marangoni, A. Thermal and chemical characterization of cocoa butter seed crystals. Annual Meeting of the American Oil Chemists' Society, Salt Lake City, Utah, U.S.A., May 1-4, 2005.
- Mazzanti, G., Marangoni, A.G., and Idziak, S. Modelling the crystallization of bulk fats under shear: what have we learned from X-ray diffraction? Annual Meeting of the American Oil Chemists' Society, Salt Lake City, Utah, U.S.A., May 1-4, 2005.
- Idziak, S., Mazzanti, G., Guthrie, S. and Marangoni, A. Synchrotron X-ray diffraction studies on the growth of fat crystals under shear. Annual Meeting of the American Oil Chemists' Society, Salt Lake City, Utah, U.S.A., May 1-4, 2005.
- Guthrie, S., Marangoni, A. and Idziak, S.H.J. Mechanical properties of oriented cocoa butter. Annual Meeting of the American Oil Chemists' Society, Salt Lake City, Utah, U.S.A., May 1-4, 2005.
- Wright, A. and Marangoni, A. Structure and properties of ricinelaidic acid organogels. Annual Meeting of the American Oil Chemists' Society, Salt Lake City, Utah, U.S.A., May 1-4, 2005.
- Martini, S., Piatko, M., Bernet, S., Herrera, M.L. and Marangoni, A.G. In-line monitoring of fats and oils structure using ultrasonic spectroscopy. Annual Meeting of the American Oil Chemists' Society, Salt Lake City, Utah, U.S.A., May 1-4, 2005.
- Marty, S., Dibildox-Alvarado, E., Neves Rodrigues, J., Baker, K. and Marangoni, A.G. Novel technique based on image analysis to study oil migration in confectionery products. Annual Meeting of the American Oil Chemists' Society, Salt Lake City, Utah, U.S.A., May 1-4, 2005.
- Marty, S. and Marangoni, A.G. Cocoa butter origin effects on the process of oil migration in a two fat phases model. 26th World Congress and Exhibition of the International Society for Fat Research, Prague, Czech Republic, September 25-28, 2005.
- Ahmadi, L., Wright, A.J. and Marangoni, A.G. Structure and physical properties of tristearin-triolein rich mixtures. Annual Meeting of the American Oil Chemists' Society, Salt Lake City, Utah, U.S.A., May 1-4, 2005.
- Campos, R. and Marangoni, A.G. Structural relationships of shear-worked cocoa butter. A seminar at the 5th International Symposium on Food Rheology and Structure. ETH, Zurich, Switzerland. February 19-23, 2006.
- Marangoni, A.G., Tang, D. and Singh, A.P. Nonisothermal nucleation of triacylglycerol melts. A seminar at the 5th International Symposium on Food Rheology and Structure. ETH, Zurich, Switzerland. February 19-23, 2006.
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- Campos, R. and Marangoni, A.G. Molecular compositional dynamics and structure of cocoa butter. Annual Meeting of the American Oil Chemists' Society, St. Louis,

- MO, U.S.A. April 30-May 3, 2006.
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- Mazzanti, G., Marangoni, A.G. and Idziak, S.H.J. Layered crystallization in multicomponent lipid systems: thermodynamics, kinetics, diffusion and shear flow. Annual Meeting of the American Oil Chemists' Society, St. Louis, MO, U.S.A. April 30-May 3, 2006.
- Wright, A.J., Batte, H.D. and Marangoni, A.G. Effects of canola oil dilution on anhydrous milk fat crystallization and fractionation behavior. Annual Meeting of the American Oil Chemists' Society, St. Louis, MO, U.S.A. April 30-May 3, 2006.
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- Tang, D. and Marangoni, A.G. Fractal dimensions of fat crystal networks in 3-D and their rheological properties. Annual Meeting of the American Oil Chemists' Society, St. Louis, MO, U.S.A. April 30-May 3, 2006.
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- Ahmadi, L., Wright, A.J. and Marangoni, A.G. Modification of triolein-tristearin rich blends by chemical interesterification; changes in composition and physical properties. Annual Meeting of the American Oil Chemists' Society, St. Louis, MO, U.S.A. April 30-May 3, 2006.
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- Robinson, L., Dekker, M., Wright, A., Graham, T. and Marangoni, A. Development of oral fat tolerance tests to assess metabolic biomarkers in obese men: impact of polyunsaturated to saturated fatty acid ratio. Annual Meeting of the American Oil Chemists' Society, St. Louis, MO, U.S.A. April 30-May 3, 2006. (Poster).
- Tang, D. and Marangoni, A.G. Fractal dimensions and microstructural basis of rheological properties of fat crystal networks. Annual Meeting of the Institute of Food Technologists, Orlando, Florida, U.S.A. June 24-28, 2006. (Poster).
- Rogers, M.A. and Marangoni, A.G. Structure and properties of 12 HSA/canola oil organogels. Annual Meeting of the American Oil Chemists' Society, St. Louis, MO, U.S.A. April 30-May 3, 2006.
- Marty, S., Aurand, T.C. and Marangoni, A.G. Correlation of cocoa butter structure and oil migration process in a two fat phases model. Euro Fed Lipid Congress, Madrid, Spain, October 1-4, 2006.
- Marty, S. and Marangoni, A.G. Oil migration in confectionery products: review and new concepts. American Oil Chemists' Society Annual Meeting, Quebec City, Quebec, Canada, May 13-16, 2007.
- Mazzanti, G., Idziak, S.H.J. and Marangoni, A.G. Synchrotron observations on the effects of shear variations during crystallization of different lipid systems. American Oil Chemists' Society Annual Meeting, Quebec City, Quebec, Canada, May 13-16, 2007.
- Rogers, M.A., Wright, A.J. and Marangoni, A.G. Novel applications of organogels for the food industry modeled using 12-hydroxystearic acid. American Oil Chemists' Society Annual Meeting, Quebec City, Quebec, Canada, May 13-16,

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- Marty, S., Langmaid, S., MacMillan, B., Balcom, B. and Marangoni, A.G. Comparison of two novel techniques in the measurement of oil migration using a two-phase model system. American Oil Chemists' Society Annual Meeting, Quebec City, Quebec, Canada, May 13-16, 2007.
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- Maleky, F. and Marangoni, A.G. A continuous laminar shear crystallizer for structuring edible fats. American Oil Chemists' Society Annual Meeting, Quebec City, Quebec, Canada, May 13-16, 2007.
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- Rogers, M.A., Wright, A.J. and Marangoni, A.G. Engineering the oil binding capacity and crystallinity of organogels. American Oil Chemists' Society Annual Meeting, Seattle, WA, U.S.A., May 13-16, 2008.
- Hughes, N.E., Marangoni, A.G., Rush, J.W.E., Rogers, M.A. and Dupak, K. The physical and functional properties of vegetable oil organogels. American Oil Chemists' Society Annual Meeting, Seattle, WA, U.S.A., May 13-16, 2008.
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- Ahmadi, L. and Marangoni, A.G. Functionality and properties of interesterified high oleic shortening structured with stearic acid. American Oil Chemists' Society Annual Meeting, Seattle, WA, U.S.A., May 13-16, 2008.
- Sanchez-Ortega, E., Herman-Lara, E., Vivar-Vera, M.A., Roche-Urbe, A., Gallegos-Infante, J.A., Marangoni, A.G., and Martinez-Sanchez, C.E. Application of differential scanning calorimetry (DSC) at the characterization of mamey sapote seed (*Pouteria sapota*) oil. III International Congress on Food Science and Biotechnology in Developing Countries. Queretaro, Mexico, October 14-17, 2008.
- Dupak, K.K., Marangoni, A.G., Idziak, S., and Rush, J.W.E. Metabolic effect following acute ingestion of butter, margarine, oil, or solidified oil spread. Canadian Cardiovascular Congress. Toronto, ON, Canada, October 25-29, 2008.
- Ahmadi, L. and Marangoni, A.G. Effects of fat crystal network structure on the physical properties of interesterified and non-interesterified fully hydrogenated canola oil and high oleic sunflower oil mixtures. American Oil Chemists' Society Annual Meeting, Orlando, FLA, U.S.A., May 3-6, 2009.
- Acevedo, N. and Marangoni, A.G. Forays into the nanoscale of fats. American Oil Chemists' Society Annual Meeting, Orlando, FLA, U.S.A., May 3-6, 2009.
- Peyronel, M.F. and Marangoni, A.G. Are van der Waals interactions responsible for the mechanical strength of fats? American Oil Chemists' Society Annual Meeting, Orlando, FLA, U.S.A., May 3-6, 2009.
- Dibildox-Alvarado, E., Marangoni, A.G., and Toro-Vazquez, J.F. Is a liquid structure developed before triglyceride crystallization? Some evidence by anisotropy and rheology measurements. American Oil Chemists' Society Annual Meeting,

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- Rogers, M., Wright, A.J. and Marangoni, A.G. A new food grade organogelator: evolution of lipid structuring. American Oil Chemists' Society Annual Meeting, Orlando, FLA, U.S.A., May 3-6, 2009.
- Idziak, S., Guthrie, S.E., Marangoni, A.G. and Mazzanti, G. Insights into the effects of shear flow on the mechanical and thermal properties of cocoa butter. American Oil Chemists' Society Annual Meeting, Orlando, FLA, U.S.A., May 3-6, 2009.
- Challcombe, C., Huschka, B., Seetharaman, K., and Marangoni, A.G. time-temperature effects on the stability of a monoglyceride-oil-water shortening alternative. American Oil Chemists' Society Annual Meeting, Orlando, FLA, U.S.A., May 3-6, 2009.
- Rietberg, M. and Marangoni, A.G. Polymer gelation of oil. American Oil Chemists' Society Annual Meeting, Orlando, FLA, U.S.A., May 3-6, 2009.
- Zetzl, A., Ollivon, M. and Marangoni, A.G. Coupled X-ray study of the mesomorphic phases of monostearin and stearic acid in water. American Oil Chemists' Society Annual Meeting, Orlando, FLA, U.S.A., May 3-6, 2009.
- Pinhero, R., Pazhekattu, R., Marangoni, A.G., Liu, Q. and Yada, R.Y. Alleviation of low temperature sweetening in potatoes through transformation. Proceedings of the Canadian Society of Plant Physiologists Eastern Regional meeting and Plant Development Workshop, University of Guelph, December 4-5, 2009.
- Marangoni, A., Rietberg, M., Laredo, T. and Kim, D. Polymer Gelation of Oils. Delivery of Functionality in Complex Food Systems, 3rd International Symposium, Wageningen, The Netherlands, October 18-21, 2009.
- Da Pieve, S., Calligaris, S., Nicoli, M.C. and Marangoni, A.G. Effect of shear on the crystallization behavior of monoglyceride organogels. Delivery of Functionality in Complex Food Systems, 3rd International Symposium, Wageningen, The Netherlands, October 18-21, 2009.
- Sanchez-Ortega, E. Herman-Lara, E. Vivar-Vera, M.A., Rocha-Uribe, A. Gallegos-Infante, J.A., Marangoni, A.G., and Martinez-Sanchez, C.E. Characterization and thermal stability of polymorphic forms of mamey sapote (*Pouteria sapota*) seed oil. Annual Meeting of the Institute of Food Technologists. Anaheim/OC, California, June 6-10, 2009.
- Acevedo, N., Peyronel, F., and Marangoni, A.G. Nanoscale particle interactions in crystal networks of edible fats. ISF World Congress, Sydney, Australia, Sept. 27-30, 2009.
- Marangoni, A.G. Thermomechanical method for the determination of the fractal dimension in fat crystal networks. ISF World Congress, Sydney, Australia, Sept. 27-30, 2009.
- Dey, T., and Marangoni, A.G. Structuring edible oils by polymers and surfactants. Crystallization of Lipids, Nucleation to Application. Toronto, ON, Canada, October 3-4, 2010.
- Peyronel, F., and Marangoni, A.G. Can the fractal model be used to calculate the strength of the van der Waals force between fat crystals? Crystallization of Lipids, Nucleation to Application. Toronto, ON, Canada, October 3-4, 2010.
- Acevedo, N., and Marangoni, A.G. Visualization and quantification of nano-crystals in fat crystal networks. Crystallization of Lipids, Nucleation to Application. Toronto, ON, Canada, October 3-4, 2010.
- Co, E., and Marangoni, A.G. The influence of oscillatory shear on the crystallization of 12-HSA fibrils in vegetable oil. Crystallization of Lipids, Nucleation to Application. Toronto, ON, Canada, October 3-4, 2010.
- Maleky, F. and Marangoni, A.G. A continuous laminar shear crystallizer for structuring edible fats and the effect of this process on oil migration and mechanical properties. Crystallization of Lipids, Nucleation to Application. Toronto, ON, Canada, October 3-4, 2010.
- N.C. Acevedo, and Marangoni A.G. Trans-fat Free Fats Based from Fully Hydrogenated

- Stock, Nano-scale Modifications and Functionality. Annual Meeting of the Canadian Section of the American Oil Chemists' Society. Toronto, ON, Canada, October 4-7, 2010.
- Rietberg, M., Dey, T., and Marangoni, A.G. Structure and Rheological Properties of Polymer Organogels. Annual Meeting of the Canadian Section of the American Oil Chemists' Society. Toronto, ON, Canada, October 4-7, 2010.
- Dey, T. and Marangoni, A.G. Structuring edible oils by polymer gelation. Polychar 18 – World Forum on Advanced Materials, Siegen, Germany, April 6-10, 2010.
- Marangoni, A.G. The immobilization of free liquid oil in food products. Annual Meeting of the American Oil Chemists' Society. Phoenix, AZ, U.S.A., May 16-May 19, 2010.
- Laredo, T. and Marangoni, A.G. Molecular interactions responsible for oil gelation as studied by vibrational spectroscopy. Annual Meeting of the American Oil Chemists' Society. Phoenix, AZ, U.S.A., May 16-May 19, 2010.
- Acevedo, N. and Marangoni, A.G. Nanoscale modifications of fat crystal networks. Annual Meeting of the American Oil Chemists' Society. Phoenix, AZ, U.S.A., May 16-May 19, 2010.
- Huschka, B., Challacombe, C., Marangoni, A.G. and Seetharaman, K. Comparison of oil, interesterified soy shortening, and a monoglyceride structured shortening alternative on wheat dough rheological properties and starch pasting. Annual Meeting of the American Oil Chemists' Society. Phoenix, AZ, U.S.A., May 16-May 19, 2010.
- Zetzl, A.K., Marangoni, A.G. and Barbut, S. Edible oil organogels as fat substitutes in comminuted meat products. Annual Meeting of the American Oil Chemists' Society. Phoenix, AZ, U.S.A., May 16-May 19, 2010.
- Peyronel, F. and Marangoni, A.G. The effect of nanoscale van der Waals interactions on the mechanical properties of fats. Annual Meeting of the American Oil Chemists' Society. Phoenix, AZ, U.S.A., May 16-May 19, 2010.
- Co, E. and Marangoni, A.G. Morphological transitions in 12-HSA crystals induced by oscillatory shear. Annual Meeting of the American Oil Chemists' Society. Phoenix, AZ, U.S.A., May 16-May 19, 2010.
- Maleky, F., Marangoni, A.G., Nano-structure and functional properties of Cocoa butter crystallized under Laminar shear. Annual conference of the British Association for Crystal Growth, Manchester, UK, September 5-7, 2010.
- Maleky, F., Marangoni, A.G. Nanoscale Characterization of Polycrystalline Soft Materials. International Chemical Congress of Pacific Basin Societies, (Pacifichem 2010), Honolulu, Hawaii, USA, December 15-20, 2010.
- Acevedo, N. and Marangoni, A.G. Nanocrystals characterization of triglyceride crystal networks under extreme crystallization conditions: high cooling and shear rates. Annual conference of the British Association for Crystal Growth, Manchester, UK, September 5-7, 2010.
- Zetzl, A., Marangoni, A.G. and Barbut, S. Mechanical properties of ethylcellulose oleogels as affected by oil composition, surfactant type and concentration, and polymer molecular weight. Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, USA, May 1-4, 2011.
- Miyazaki, Y., Yoshida, R., and Marangoni, A.G. Rheological characterization of oil-wax gels for cosmetics. Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, USA, May 1-4, 2011.
- Pink, D.A., Quinn, B.E., Peyronel, F., Acevedo, N., and Marangoni, A. The structure of solid nanoplatelets in molecular fluids: theoretical models and computer simulation. Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, USA, May 1-4, 2011.
- Pink, D.A., Peyronel, F., MacDougall, C., Marangoni, A. Hanna, C.B., and Razul, S. Triacylglyceride fluids in confined spaces: fluid structures and interactions on the nanoscale. Annual Meeting of the American Oil Chemists' Society, Cincinnati,

- OH, USA, May 1-4, 2011.
- Acevedo, N., Block, J., and Marangoni, A.G. Influence of shear and cooling rates on the nano- and micro-crystalline morphology of binary mixtures of fully hydrogenated soybean oil and soybean oil. Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, USA, May 1-4, 2011.
- Co, E., and Marangoni, A.G. The crystallization and solidification of an edible oil organogel under the influence of shear and thermal gradients. Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, USA, May 1-4, 2011.
- Maleky, F., and Marangoni, A.G. The role of diffusive path tortuosity on oil migration through cocoa butter. Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, USA, May 1-4, 2011.
- Peyronel, F., Neeson, I., Pink, D., and Marangoni, A.G. OSCAR: an innovative device to measure static permittivities for the quantification of lipid interactions. Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, USA, May 1-4, 2011.
- Campos, R., and Marangoni, A.G. Crystallization of cocoa butter. Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, USA, May 1-4, 2011.
- Stortz, T., and Marangoni, A.G. Ethylcellulose solvent substitution method for preparing heat resistant chocolate. Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, USA, May 1-4, 2011.
- Avedano, G., Peyronel, M.F., Herman, H., Martinez, C.E., and Marangoni, A.G. Mamey Sapote: physical characterization and applications after fractionation. Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, USA, May 1-4, 2011.
- Tulk, H., Pinto, C., McCluskey, J., Goldstein, A., Marangoni, A.G., Seetharaman, K., and Wright, A. Monoacylglycerol gel structure does not influence postprandial lipid and glucose responses but improves lipid profiles in high and low moisture baked products. Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, USA, May 1-4, 2011.
- Gravelle, A., Barbut, S. and Marangoni, A.G. Characterization of the Mechanical Properties of Edible Oil Organogels for Application in Food Systems. 4th Delivery of Functionality Conference, Guelph, ON, August 21-24, 2011.
- Zetzi, A.K., Barbut, S. and Marangoni, A.G. Mechanical Properties of Ethylcellulose Oleogels and Their Potential for Saturated Fat Reduction in Comminuted Meat Products. 4th Delivery of Functionality Conference, Guelph, ON, August 21-24, 2011.
- Peyronel, F., Neeson, I., Pink, D. and Marangoni, A.G. Static relative permittivity of edible oils. 4th Delivery of Functionality Conference, Guelph, ON, August 21-24, 2011.
- Wood, J., Barbut, S. and Marangoni, A.G. Mechanical Properties of Edible Oil Organogels for Application in Emulsified Meat Batters. 4th Delivery of Functionality Conference, Guelph, ON, August 21-24, 2011.
- Stortz, T. and Marangoni, A.G. Formulation of ethylcellulose thixotropic pastes. 4th Delivery of Functionality Conference, Guelph, ON, August 21-24, 2011.
- Stortz, T. and Marangoni, A.G. Ethylcellulose solvent substitution method of preparing heat resistant chocolate. 9th Euro Fed Lipid Congress, Rotterdam, The Netherlands, September 18-21, 2011.
- Acevedo, N., Mara Block, J. and Marangoni, A.G. Processing effects on the nano-crystalline structure and mechanical properties of trans-fat free fats based from fully hydrogenated stocks. 9th Euro Fed Lipid Congress, Rotterdam, The Netherlands, September 18-21, 2011.
- Maleky, G., Marangoni, A.G., McCarthy, K. and McCarthy, M. Effects of matrix nanostructure on oil migration using Magnetic Resonance Imaging Techniques. Annual Meeting of the American Oil Chemists' Society, Long Beach, CA, USA, April 29-May 2, 2012.

- Pink, D.A., Papp-Szabo, E., Razul, M.S., MacDougall, C.J., Peyronel, F., Marangoni, A.G. and Hanna, C.B. Oils in nanospace confinement. Annual Meeting of the American Oil Chemists' Society, Long Beach, CA, USA, April 29-May 2, 2012.
- Stortz, T. and Marangoni, A.G. Thixotropic ethylcellulose oleogels. Annual Meeting of the American Oil Chemists' Society, Long Beach, CA, USA, April 29-May 2, 2012.
- Gravelle, A.J., Barbut, S. and Marangoni, A.G. Development of a response surface to tailor the mechanical properties of edible oil oleogels for a diverse range of applications in food systems. Annual Meeting of the American Oil Chemists' Society, Long Beach, CA, USA, April 29-May 2, 2012.
- Munk, M.B., Andersen, M.L. and Marangoni, A.G. Effect of emulsifiers on micro- and nano-structural changes of shear sensitive emulsions. Annual Meeting of the American Oil Chemists' Society, Long Beach, CA, USA, April 29-May 2, 2012.
- Mirzaee Ghazani, S., Marangoni, A.G. and Garcia-Llatas, G. Minimal refining canola oil: maximizing phytosterols and tocopherols contents and removing pesticides. Annual Meeting of the American Oil Chemists' Society, Long Beach, CA, USA, April 29-May 2, 2012.
- Zetzl, A.K., Marangoni, A.G. and Barbut, S. Imaging the polymer network structure of ethylcellulose oleogels using atomic force and cryo-scanning electron microscopy. Annual Meeting of the American Oil Chemists' Society, Long Beach, CA, USA, April 29-May 2, 2012.
- Acevedo, N.C. and Marangoni, A.G. Phytosterol solubility in lipid vesicles of phosphatidylcholine and its relationship to stability. Annual Meeting of the American Oil Chemists' Society, Long Beach, CA, USA, April 29-May 2, 2012.
- Blake, A. and Marangoni, A.G. A comparative study of waxes as oil-binding materials. Annual Meeting of the American Oil Chemists' Society, Long Beach, CA, USA, April 29-May 2, 2012.
- Peyronel, F., Neeson, I., Pink, D. and Marangoni, A.G. Edible oils and their relative static dielectric values: what is there to learn? Annual Meeting of the American Oil Chemists' Society, Long Beach, CA, USA, April 29-May 2, 2012.
- Gravelle, A., Barbut, S. and Marangoni, A.G. Effects of oxidation on the mechanical properties of canola oil based ethylcellulose oleogels. Annual Meeting of the American Oil Chemists' Society, Long Beach, CA, USA, April 29-May 2, 2012.
- Block, J.M., Mattioni, B., Gandra, K., Barrera-Arellano, D. and Marangoni, A.G. Rheological properties of fats formulated with soybean oil and interesterified soybean fats. Annual Meeting of the American Oil Chemists' Society, Long Beach, CA, USA, April 29-May 2, 2012.
- Block, J.M., Mattioni, B., Gandra, K., Barrera-Arellano, D. and Marangoni, A.G. Polymorphism and microstructure of fats formulated with soybean oil and interesterified soybean fats. Annual Meeting of the American Oil Chemists' Society, Long Beach, CA, USA, April 29-May 2, 2012.
- Pinhero, R.G., Pazhekattu, R., Marangoni, A.G., Liu, Q., Yada, R.Y. 2012 Effect of genetic modification and storage on the physico-chemical properties of potato dry matter and acrylamide content of potato chips. The 8th Canadian Plant Biotechnology Conference, May 14-17, 2012, University of Guelph, Ontario, Canada.
- Gravelle, A. G., Quinton, M., Barbut, S. and Marangoni, A. G. Engineering ethylcellulose oleogel mechanical properties through compositional modifications. 245th National Meeting of the American Chemical Society, New Orleans, LA, USA, April 7-11, 2013.
- Zetzl, A.K., Wood, J., Barbut, S. and Marangoni, A.G. Mechanical properties of ethylcellulose oleogels and their potential for use in meat products. 245th American Chemical Society National Meeting, New Orleans, LA, USA, April 7-

- 11, 2013.
- Marangoni, A.G. Lopez, L., Peyronel, F. Toro Vazquez, J. Microstructure of Gels Made With Monoglycerides and Canola Oil. Annual Meeting of the American Oil Chemists' Society, Montreal, QC, Canada, April 28-May 1, 2013.
- Liu, R., Marangoni, A.G. and Mazzanti, G. Thermodynamic Calculation of Multicomponent Phase Compositions. Annual Meeting of the American Oil Chemists' Society, Montreal, QC, Canada, April 28-May 1, 2013.
- Stortz, T. and Marangoni, A.G. Mechanism of heat resistance in ethylcellulose-stabilized heat resistant chocolate. Annual Meeting of the American Oil Chemists' Society, Montréal, QC, Canada, April 28-May 1, 2013.
- Co, E., Szabo, E., Marangoni, A. and Pink, D. Modelling Edible Oils: Computer Simulation of Nanophase Separation and Binding Energies in Multi-component Oils. Annual Meeting of the American Oil Chemists' Society, Montreal, Quebec, Canada, April 28-May 1, 2013.
- Maleky, F., Marty, S., Marangoni, A.G., "Oil migration through Cocoa Butters of Different Geographical Origins". Annual Meeting of the American Oil Chemists' Society, Montreal, Quebec, Canada, April 28-May 1, 2013.
- Pink, D.A., Papp-Szabo, E., Peyronel, F., Razul, M.S.G., MacDougall, C.J., Marangoni, A.G. and Hanna, C.B. Oils in Nanospace Confinement. Annual Meeting of the American Oil Chemists' Society, Long Beach, CA, USA, April 29-May 2, 2012.
- Acevedo, N. C. and Marangoni, A. G. Functionalization of non-interesterified mixtures of fully hydrogenated fats using shear processing". Annual Meeting of the American Oil Chemists' Society, Montreal, Canada, April 28-May 1, 2013.
- Acevedo, N. C., Block, J. and Marangoni, A. G. "Unsaturated emulsifier-mediated modification of the mechanical strength and oil binding capacity of a model edible fat crystallized under shear". Annual Meeting of the American Oil Chemists' Society, Montreal, Canada, April 28-May 1, 2013.
- Wang, F. and Marangoni, A.G. Nature and Dynamics of the Phase Transition of Monoglyceride-water System: Re-investigate. Annual Meeting of the American Oil Chemists' Society, Montreal, QC, Canada, April 28-May 1, 2013.
- Wang, F. and Marangoni, A.G. Petroleum-Free Structured Emulsion for Cosmetic Applications. Annual Meeting of the American Oil Chemists' Society, Montreal, QC, Canada, April 28-May 1, 2013.
- Zetzl, A.K., Barbut, S. and Marangoni, A.G. Imaging the Polymer Network Structure of Ethylcellulose Oleogels Using Cryo-scanning Electron Microscopy. Annual Meeting of the American Oil Chemists' Society, Montreal, QB, Canada, April 28 - May 1, 2013.
- Gravelle, A. G., Barbut, S. and Marangoni, A. G. Formation of vegetable oil-based ethylcellulose oleogels at the macro- and micro-scale. Annual Meeting of the American Oil Chemists' Society, Montreal, QC, Canada, April 28-May 1, 2013.
- Peyronel, F., Ilavsky, J., Pink, D., Marangoni, A. In-situ 3D structures of pure fatsoils mixtures. Delivery of Functionality in Complex Food Systems, Haifa, Israel. September 30-October 3, 2013.
- Barbut, S., Zetzl, A., Gravelle, A., Wood, J., Marangoni, A. Modifications of Organogels for use in food systems. Delivery of Functionality in Complex Food Systems, Haifa, Israel. September 30-October 3, 2013.
- Quinn, B, Gordon, T., Marangoni, A.G., Peyronel, F., Hanna, C.B., and Pink, D.A. Aggregation in complex triacylglycerol oils: coarse-grained models, nanophase separation and aggregation. Annual Meeting of the American Oil Chemists' Society, San Antonio, TX, USA, May 4-7, 2014.
- Peyronel, F., Marangoni, A.G., and Pink, D.A. Fat mesocrystal networks studied using Ultra-small angle X-ray scattering. Annual Meeting of the American Oil Chemists' Society, San Antonio, TX, USA, May 4-7, 2014.
- Sanchez-Becerril, M., Marangoni, A.G., Perez-Martinez, J.D., and Toro-Vazquez, J.F. The effect of emulsifiers on the physical properties of the Candelilla wax

- organogels. Annual Meeting of the American Oil Chemists' Society, San Antonio, TX, USA, May 4-7, 2014.
- Davidovich-Pinhas, M., Barbut, S. and Marangoni, A.G. Rheology behavior of ethylcellulose/canola oil based oleogels. Annual Meeting of the American Oil Chemists' Society, San Antonio, TX, USA, May 4-7, 2014.
- Ghazani, S.M., Koutchekinia, M., Carney, J.R., Bond, R., Rakitsky, W., and Marangoni, A.G. Structure implications for physical properties of liquid and solid triacylglycerols. Annual Meeting of the American Oil Chemists' Society, San Antonio, TX, USA, May 4-7, 2014.
- Wright, A.J., Tulk, H.M.R., Goldstein, A., Marangoni, A.G., and Seetharaman, K. Impact of structured monoacylglycerol gel shortening on postprandial lipids and glucose following consumption of cakes and cookies. Annual Meeting of the American Oil Chemists' Society, San Antonio, TX, USA, May 4-7, 2014.
- Wang, F., and Marangoni, A.G. Monoglyceride and water system: the sub-alpha phase and the Krafft transition. Annual Meeting of the American Oil Chemists' Society, San Antonio, TX, USA, May 4-7, 2014.
- Stortz, T.A. and Marangoni, A.G. Identification of sucrose-ethylcellulose interactions in a chocolate system. Annual Meeting of the American Oil Chemists' Society, San Antonio, TX, USA, May 4-7, 2014.
- Peyronel, F., Singh, P., Pink, D.A., and Marangoni, A.G. Structural characterization of commercial, palm-based shortenings using ultra-small angle X-ray scattering and its relationship to physical properties. Annual Meeting of the American Oil Chemists' Society, San Antonio, TX, USA, May 4-7, 2014.
- Gravelle, A.J., Barbut, S. and Marangoni, A.G. The role of lipid-protein interactions on the textural properties of comminuted meat products. Annual Meeting of the American Oil Chemists' Society, San Antonio, TX, USA, May 4-7, 2014.
- Blake, A.B. and Marangoni, A.G. A rheological evaluation of structured O/W emulsions for laminating fat applications. Annual Meeting of the American Oil Chemists' Society, San Antonio, TX, USA, May 4-7, 2014.
- Macias-Rodriguez, B. and Marangoni, A.G. Key physical and microstructural properties underlying roll-in shortening functionality. Annual Meeting of the American Oil Chemists' Society, San Antonio, TX, USA, May 4-7, 2014.
- O'Sullivan, C. and Marangoni, A.G. Lipase-catalyzed transesterification of high-stability algal oil with ethyl esters derived from palm stearin and fully hydrogenated soybean oil. Annual Meeting of the American Oil Chemists' Society, San Antonio, TX, USA, May 4-7, 2014.
- Davidovich-Pinhas, M., Barbut, S. and Marangoni, A.G. The gelation of oil using ethylcellulose. Annual Meeting of the Society of Rheology, Philadelphia, PA, USA, October 5-9, 2014.
- Pinhero, R.G., Liu, Q., Sullivan, A., Currie, V., Bizimungu, B., Marangoni, A. and Yada, R.Y. Evaluation of potato varieties for chipping and nutritional qualities. CSPB/SCBV Eastern Regional meeting, University of Guelph, Guelph, ON, Canada, November 28-29, 2014. Page: 39
- Gravelle, A.J., Davidovich-Pinhas, M., Nicholson, R., Barbut, S. and Marangoni, A.G. Synergistic Enhancement of Ethylcellulose Oleogels for Fat Replacement. Annual Meeting of the American Oil Chemists Society, Orlando, Florida, May 3-7, 2015.
- Macias Rodriguez, B. and Marangoni, A.G. Key physical and microstructural properties underlying roll-in shortening functionality. Annual Meeting of the American Oil Chemists' Society, Orlando, Florida, May 3-7, 2015.
- Davidovich-Pinhas, M., Gravelle, A.J., Barbut, S. and Marangoni, A.G. The role of hydrogen bonds in ethyl-cellulose gelation. Annual Meeting of the American Oil Chemists' Society, Orlando, Florida, May 3-7, 2015.
- Blake, A.I.E. and Marangoni, A.G. The effects of shear and cooling rate on the oil binding capacity of oleogels. Annual Meeting of the American Oil Chemists'

- Society, Orlando, Florida, May 3-7, 2015.
- Tanti, R., Barbut, S. and Marangoni, A.G. Oil stabilization in peanut butter using food grade polymers in order to replace hydrogenated vegetable oil. Annual Meeting of the American Oil Chemists' Society, Orlando, Florida, May 3-7, 2015.
- Peyronel, M.F., Marangoni, A.G. and Pink, D.A. Quantifying aggregation of triacylglycerols from angstroms to micrometers in one shot. Annual Meeting of the American Oil Chemists' Society, Orlando, Florida, May 3-7, 2015.
- Wang, F.C. and Marangoni, A.G. Effect of intrinsic and extrinsic factors on the stability of the alpha-gel phase of a GMS-water system. Annual Meeting of the American Oil Chemists' Society, Orlando, Florida, May 3-7, 2015.
- Townsend, B., Quinn, B., MacDonald, A., Gordon, T., Hanna, C., Marangoni, A.G. and Pink, D.A. Modelling the effects of shear on solids fats aggregation in edible oils. Annual Meeting of the American Oil Chemists' Society, Orlando, Florida, May 3-7, 2015.
- Pink, D.A., Quinn, B., Peyronel, F. and Marangoni, A.G. Self-organizing aggregation in complex edible oils. Annual Meeting of the American Oil Chemists' Society, Orlando, Florida, May 3-7, 2015.
- Rong, L., Marangoni, A.G. and Mazzanti, G. Thermodynamic estimates of solid fat content. Annual Meeting of the American Oil Chemists' Society, Orlando, Florida, May 3-7, 2015.
- Ramel, P. and Marangoni, A.G. Preliminary studies on the nanostructure of milk fat. Annual Meeting of the American Oil Chemists' Society, Orlando, Florida, May 3-7, 2015.
- O'Sullivan, C., Davidovich-Pinhas, M., Wright, A.J. and Marangoni, A.G. In-vitro digestibility and beta-carotene release from ethylcellulose oleogels. Annual Meeting of the American Oil Chemists' Society, Orlando, Florida, May 3-7, 2015.
- Nicholson, R., Gravelle, A.J., Barbut, S. and Marangoni, A.G. Novel approaches to maximize gelator efficiency in ethylcellulose. Annual Meeting of the American Oil Chemists' Society, Orlando, Florida, May 3-7, 2015.
- Ghazani, S., O'Sullivan, C., Bond, R., Rakitsky, W. and Marangoni, A.G. Chemical and enzymatic transesterification of high oleic algae oil, high oleic sunflower oil, shea stearin with palm stearin and fully hydrogenated cottonseed oil to synthesize cocoa butter equivalents. Annual Meeting of the American Oil Chemists' Society, Orlando, Florida, May 3-7, 2015.
- Gravelle, A.J., Davidovich-Pinhas, M., Nicholson, R., Barbut, S. and Marangoni, A.G. New strategies for tailoring the mechanical properties of ethylcellulose oleogels for food applications. International Symposium on Food Rheology and Structure, ETH, Zurich, Switzerland, June 7-11, 2015.
- Marangoni, A.G. and Co, E.D. Shake it but don't break it: Structure formation under oscillatory shear. International Symposium on Food Rheology and Structure, ETH, Zurich, Switzerland, June 7-11, 2015.
- Macias Rodriguez, B., Peyronel, F. and Marangoni, A.G. Structural and rheological characterization of laminating shortenings. International Symposium on Food Rheology and Structure, ETH, Zurich, Switzerland, June 7-11, 2015.
- Peyronel, F., Marangoni, A.G. and Pink, D.A. The nano to mesoscale solid structure of solid fats as seen by USAXS: Static versus dynamics results. International Symposium on Food Rheology and Structure, ETH, Zurich, Switzerland, June 7-11, 2015.
- Pink, D.A., Townsend, B., Quinn, B., Macdonald, A., Gordon, T., Hanna, C. and Marangoni, A.G. Modelling shear and solid fat aggregation in edible oils. International Symposium on Food Rheology and Structure, ETH, Zurich, Switzerland, June 7-11, 2015.
- Davidovich-Pinhas, M., Barbut, S. and Marangoni, A.G. The effect of surfactant addition on the rheology behavior of ethylcellulose oleogels. International Symposium

- on Food Rheology and Structure, ETH, Zurich, Switzerland, June 7-11, 2015.
- Gravelle, A., Marangoni, A.G. and Barbut, S. Particle-filled meat protein gels: investigating the role of particle size and protein/filler interactions. . International Symposium on Food Rheology and Structure, ETH, Zurich, Switzerland, June 7-11, 2015.
- O'Sullivan, C., Davidovich-Pinhas, M., Wright, A.J. and Marangoni, A.G. Controlled release of beta-carotene from ethylcellulose oleogel. 6th International Symposium on Delivery of Functionality in Complex Food Systems. Physically inspired approaches from the nanoscale to the microscale. Maison de la Chimie, Paris, France, July 14-17, 2015.
- Davidovich-Pinhas, M. and Marangoni, A.G. New insight into the gelation mechanism of ethylcellulose/canola oil oleogels. 6th International Symposium on Delivery of Functionality in Complex Food Systems. Physically inspired approaches from the nanoscale to the microscale. Maison de la Chimie, Paris, France, July 14-17, 2015.
- Pink, D.A., Peyronel, F., Quinn, B. and Marangoni, A.G. Nano- to – microscale aggregation of CNPs in complex edible oils: multi-headed TAGwood snakes, shearing and oil binding capacity. 6th International Symposium on Delivery of Functionality in Complex Food Systems. Physically inspired approaches from the nanoscale to the microscale. Maison de la Chimie, Paris, France, July 14-17, 2015.
- Marangoni, A.G. and Sibbald, A. An investigation of molecular compound formation between impure binary mixtures of POP and OPO. 6th International Symposium on Delivery of Functionality in Complex Food Systems. Physically inspired approaches from the nanoscale to the microscale. Maison de la Chimie, Paris, France, July 14-17, 2015.
- Ramel, P.R., Peyronel, F. and Marangoni, A.G. Characterization of the crystallization behavior and crystal network formation of milk fat within processed cheese at different length scales. 2nd Food Structure and Functionality Forum Symposium - From Molecules to Functionality, Singex, Singapore, February 28 – March 2, 2016.
- Davidovich-Pinhas, M., Gravelle, A., Barbut, S. and Marangoni, A. Hybrid oleogel made of polymer and crystalline gelators. 16th Food Colloids Conference, Wageningen, The Netherlands, April 10-13, 2016.
- Giacintucci, V., Di Mattia, C., Sacchetti, G., Ghazani, S., Marangoni, A.G. Mechanical properties of extra virgin olive oil based oleogels as affected by minor compounds. 16th Food Colloids Conference, Wageningen, The Netherlands, April 10-13, 2016.
- Marangoni, A.G., Macias-Rodriguez, B., Peyronel, F. Structure-function relationships in roll-in shortening. 16th Food Colloids Conference, Wageningen, The Netherlands, April 10-13, 2016.
- Gravelle, A.J., Barbut, S., Marangoni, A.G. Insights into the mechanism of myofibrillar protein gel stability: Influencing texture and microstructure using a model hydrophilic filler. 16th Food Colloids Conference, Wageningen, The Netherlands, April 10-13, 2016.
- Ramel, P.R.R., Peyronel, F. and Marangoni, A.G. The effect of emulsification and emulsion droplet distance on the nanoscale structure of milk fat. American Oil Chemists Society Annual Meeting, Salt Lake City, Utah, May 1-4, 2016.
- Marangoni, A.G. and Ramel, P.R.R. Microstructure engineering of milk fat by recombination of its fractions. American Oil Chemists Society Annual Meeting, Salt Lake City, Utah, May 1-4, 2016.
- Macias-Rodriguez, B.A., Peyronel, F. and Marangoni, A.G. Structure-function relationship of puff-pastry shortenings. American Oil Chemists Society Annual Meeting, Salt Lake City, Utah, May 1-4, 2016.
- Nicholson, R., Marangoni, A.G., Barbut, S. Ethylcellulose oleogels in cream cheese.

- American Oil Chemists Society Annual Meeting, Salt Lake City, Utah, May 1-4, 2016.
- Ghazani, S.M., Rakitski, W.G., Marangoni, A.G. Enzymatic interesterification and fractionation of palm mid fraction and algal shea stearin to synthesize cocoa butter equivalent. American Oil Chemists Society Annual Meeting, Salt Lake City, Utah, May 1-4, 2016.
- Townsend, B., Callaghan-Patrachar, N., Peyronel, F., Ramadurai, K., Marangoni, A.G., Pink, D.A. Shear-induced aggregate creation and destruction in edible oils: models and computer simulation. American Oil Chemists Society Annual Meeting, Salt Lake City, Utah, May 1-4, 2016.
- Peyronel, F., Pink, D.A., Marangoni, A.G. Which length scales are affected in sheared edible fat systems? American Oil Chemists Society Annual Meeting, Salt Lake City, Utah, May 1-4, 2016.
- Homma, R., Haizhen, Z., Ghazani, S.M., Marangoni, A.G. Oxidative stability of oleogels produced by ethylcellulose and monoglycerides. American Oil Chemists Society Annual Meeting, Salt Lake City, Utah, May 1-4, 2016.
- Wang, F.C., Marangoni, A.G. A comparative study of the rheological and sensory properties of a petroleum-free and a petroleum-based cosmetic cream. American Oil Chemists Society Annual Meeting, Salt Lake City, Utah, May 1-4, 2016.
- List, G.R., Adlof, R.O., Marangoni, A.G. Functional elaidic containing triglycerides: synthesis, physical properties and solution behavior. American Oil Chemists Society Annual Meeting, Salt Lake City, Utah, May 1-4, 2016.
- Gravelle, A.J., Marangoni, A.G. and Barbut, S. Insights into the mechanism of myofibrillar protein gel stability: Influence of size and volume fraction of a model hydrophilic filler on texture and microstructure. 13th International Food Hydrocolloids Conference, Guelph, Canada, May 16-19, 2016.
- Peyronel, F., Quinn, B.E., Ramel, P., Marangoni, A.G., Pink, D.A. Cheese: Ultra-small Angle X-ray scattering and Theoretical Models of Enzyme-driven Aggregation Structures in Milk. 13th International Food Hydrocolloids Conference, Guelph, Canada, May 16-19, 2016.
- Nicholson, R., Marangoni, A.G., Barbut, S. Particle dispersions in whey protein isolate and xanthan gum solutions. 13th International Food Hydrocolloids Conference, Guelph, Canada, May 16-19, 2016.
- Kim, G.Y., Marangoni, A.G. Effects of high behenic acid stabilizer on crystallization behavior and thermal properties triglyceride oils. 13th International Food Hydrocolloids Conference, Guelph, Canada, May 16-19, 2016.
- Mattice, K., Peyronel, F., Marangoni, A.G. The Templating Effect of Protein and Starch Complexes in Bread on Fat Crystallization. 13th International Food Hydrocolloids Conference, Guelph, Canada, May 16-19, 2016.
- Peyronel, F., Marangoni, A., Quinn, B. and Pink, D.A. Side-coated TAGwoods and the Formation of Dense Aggregates of Intertwined TAGwood Snakes. Denver X-ray Conference, 65th Annual Conference on Applications of X-ray Analysis, Chicago, IL, USA, August 1-5, 2016.
- Mattice, K., Marangoni, A.G. Matrix Effect on Fat Crystallization in Laminated Dough Products. 18th World Congress on Food Science and Technology (IUFOST), Dublin, Ireland, August 21-25th, 2016.
- Valoppi, F., Calligaris, S. and Marangoni, A.G. Structure and physical properties of organogel containing peanut oil and saturated even fatty alcohols. Eurofed Lipid Congress, Ghent, Belgium, Sept. 18-21, 2016.

INVITED LECTURES/SEMINARS

- Marangoni, A.G. Lipase catalysis in AOT/isooctane and lecithin/hexane reverse micelles. In "Biocatalysts: enzymatic transformations of fats and oils." A

- symposium at the Annual Conference of the American Oil Chemists' Society. Atlanta, GA., U.S.A. May 7-12, 1994. ** Marangoni awarded an Outstanding Paper Presentation Award.
- Yada, R.Y. and Marangoni, A.G. "Chilling injury in selected horticultural crops." A symposium at the Annual Conference of the Canadian Institute of Food Science and Technology. Vancouver, B.C. May 15-18, 1994.
- Marangoni, A.G. Lipase catalysis in reverse micelles. A seminar in the Department of Chemistry and Biochemistry. University of Guelph, Guelph, Ontario. May 25, 1994.
- Marangoni, A.G. Coleslaw, Tomatoes, Potatoes, Butter and chaos. A seminar in the Department of Food Science, University of British Columbia. Vancouver, British Columbia. March 5, 1995.
- Marangoni, A.G. Physical excursions into Food Science. A seminar in the Department of Biochemistry. Memorial University of Newfoundland. St John's, Newfoundland. January 17, 1997.
- Marangoni, A.G. Physical excursions into Food Systems. A seminar in the Department of Chemical Physics, Application of Modelling Seminar Series. Trent University. Peterborough, Ontario. January 31, 1997.
- Marangoni, A.G., A.R. Hill and D. Rousseau. Chemical and enzymatic interesterification of butterfat-canola oil blends. In "Functional and nutritional attributes of milkfat". A symposium at the Annual Conference of The American Dairy Science Association. Guelph, ON. June 22-25, 1997. Abstract: J. Dairy Science, Vol. 80, Suppl. 1, p. 132, 1997.
- Marangoni, A.G. Reflections on the study of complex systems. An invited seminar at the Department of Food Science, University of Guelph. Guelph, ON. September 15, 1997.
- Willis, W.M. and Marangoni, A.G. Use of inter-esterification in the manufacture of lipids for use as nutritional supplements. In "Nutritional aspects of advances in dietary lipid manufacturing technologies". A symposium at the Annual Conference of the Canadian Institute of Food Science and Technology. Montreal, QUE. Sept. 22, 1997.
- Willis, W.M., Lencki, R.W. and Marangoni, A.G. Lipid modification strategies in the production of nutraceutical fats and oils. In "Product Development and Nutrition". A symposium at the Annual Conference of the Canadian Section of the American Oil Chemists' Society. Toronto, ON. October 5, 1997.
- Marangoni, A.G. The influence of microstructure on the functional properties of foods. A seminar at Kraft's Technology Center, Glenville, IL, U.S.A. February 10, 1998.
- Narine, S.S. and Marangoni, A.G. Structure as a function of processing conditions: altering the elastic properties of fat crystal networks. A seminar at Kraft R&D, Glenville, IL, U.S.A. September 28, 1998.
- Marangoni, A.G. and Narine, S.S. The fractal nature of fat crystal networks. A seminar at the Dept. of Food Science, University of Massachusetts, Amherst, MA. March 31th, 1999.
- Willis, W.M., Lencki, R.W. and Marangoni, A.G. Lipid modification strategies in the production of nutritionally functional fats and oils. A seminar at the University of Toronto, Toronto, ON. April 8th, 1999.
- Marangoni, A.G. and Narine, S.S. The influence of microstructure on the macroscopic rheological properties of soft materials. In 'Food Structure and Functionality'. A seminar at Scanning 99. Chicago, IL. April 11-14, 1999.
- Narine, S.S. and Marangoni, A.G. Fractal nature of fat crystal networks: implications for textural changes via processing. A seminar at the University of Guelph's Food Conference. Guelph, ON, Canada. September 16, 1999.
- Narine, S.S. and Marangoni, A.G. Fractal nature of fat crystal networks: implications for textural changes via processing. A seminar at the 23rd World Congress and

Exhibition of the International Society for Fat Research. Brighton, U.K. October 3-7, 1999.

Narine, S.S. and Marangoni, A.G. Fractal Nature of Fat Crystal Networks: Implications for textural changes via processing. Annual Meeting of the Canadian Section of the American Oil Chemists' Society. London, ON, Canada. October 16-17, 1999.

Lecky, R.W. and Marangoni, A.G. Milkfat fractionation and the properties of milkfat. Annual Meeting of the Canadian Section of the American Oil Chemists' Society. London, ON, Canada. October 16-17, 1999.

Marangoni, A.G. and Narine, S.S. The influence of fat crystal network microstructure on the macroscopic rheological properties of cocoa butter and confections. A seminar at the 3rd International Symposium on Confectionery Science. Pennsylvania State University, Dept. of Food Science and the PMCA. University Park, PA. November 14-16, 1999.

Keynote lecture: Marangoni, A.G. The influence of microstructure on the macroscopic rheological properties of particulate aggregated systems. A seminar at the 2nd International Symposium on Food Rheology and Structure. ETH, Zurich, Switzerland. March 12-16, 2000.

Marangoni, A.G. The influence of microstructure on the macroscopic rheological properties of particulate aggregated systems. A seminar at Nestec Ltd., Lausanne, Switzerland. March 17, 2000.

Plenary Lecture: Marangoni, A.G. The functionality of milkfat fractions in confectionery and plastic fats. A seminar at the 8th International Conference on Engineering and Food. Universidad de las Americas - Puebla, Mexico. April 9-13, 2000.

Young Scientist Award Plenary Lecture: Marangoni, A.G. Factors affecting the hardness of fats. A seminar at the Annual Meeting of the American Oil Chemists' Society. San Diego, CA, U.S.A. April 25-28, 2000.

Plenary Lecture: Marangoni, A.G. and Narine, S.S. The influence of microstructure on the rheological properties of fat crystal networks. AOCS Conference on crystallization and solidification properties of lipids. Toronto, ON, Canada. October 1-4, 2000.

Physics Colloquium: Marangoni, A.G. Lipids, crystals and chocolate - the physics of chocolate structure. A seminar in the Department of Physics at the University of Guelph, Guelph, Ontario, Canada. October 10, 2000.

Marangoni, A.G. The microstructural view of food materials. A seminar at Unilever Research Laboratory, Vlaardingen, The Netherlands. October 16, 2000.

Marangoni, A.G. Structure and rheology of fat crystal networks. A seminar at the symposium 'University/Industry opportunities in polymer physics' at the University of Guelph, Guelph, ON, Canada, April 23-24, 2001.

Marangoni, A.G. and Lencki, R.W. Overview of milkfat fractionation technologies. A seminar at the Annual Meeting of the American Oil Chemists' Society. Minneapolis, Minnesota, U.S.A. May 13-16, 2001.

Narine, S.S. and Marangoni, A.G. Structuring fat crystal networks via processing induced fractionation and polymorphic modification: lard and anhydrous milkfat. A seminar at the Annual Meeting of the American Oil Chemists' Society. Minneapolis, Minnesota, U.S.A. May 13-16, 2001.

Litwinenko, J.W., Rojas, A., Gerschenson, L. and Marangoni, A.G. The relationship between crystallization behavior, microstructure and rheological properties in a commercial shortening. A seminar at PIPOC 2001. Kuala-Lumpur, Malaysia. August 20-22, 2001.

Keynote Lecture: Marangoni, A.G. 2001. Structure and mechanical properties of fat crystal networks. A seminar at PIPOC 2001. Kuala-Lumpur, Malaysia. August 20-22, 2001.

Physics Colloquium: Marangoni, A.G. Structure and Mechanical Properties of Fat

Crystal Network. A lecture in the Department of Physics at the University of Western Ontario, London, Ontario, Canada, October 3, 2001.

Marangoni, A.G. and Lopez Amaya, C. Interfacial binding of *Candida rugosa* lipase to DPPC liposomes. Annual Meeting of the American Oil Chemists' Society. Montreal, QC, Canada, May 5-8, 2002.

Marangoni, A.G. Recent advances in our understanding of the relationship between crystallization behavior, microstructure and rheological properties of fat crystal networks. Annual Meeting of the American Oil Chemists' Society. Montreal, QC, Canada, May 5-8, 2002.

Marangoni, A.G. The relationship between crystallization behavior, microstructure and rheological properties in fat crystal networks. Joint meeting of the Microscopy Society of American and the Canadian Microscopical Society. Quebec City, QC, Canada, August 4-9, 2002.

Litwinenko, J.W. and Marangoni, A.G. The effects of non-polar surfactants on the crystallization behavior of a model plastic fat system. Joint meeting of the Microscopy Society of American and the Canadian Microscopical Society. Quebec City, QC, Canada, August 4-9, 2002.

Physics Colloquium: Marangoni, A.G. The Materials Science of Chocolate. A lecture in the Department of Physics at the University of Waterloo, Waterloo, Ontario, Canada, September 12, 2002.

Keynote Lecture: Marangoni, A.G. Relationship between crystallization behavior, polymorphism and microstructure in statically crystallized cocoa butter. Annual Meeting of the Canadian Section of the American Oil Chemists' Society. Toronto, ON, Canada, September 29-30, 2002.

Marangoni, A.G. The Materials Science of Chocolate. A seminar at the Faculty of Applied Biological Sciences at the University of Gent. Gent, Belgium, December 6th, 2002.

Marangoni, A.G. The Materials Science of Chocolate. A seminar at Unilever Research Laboratory. Vlaardingen, Holland, December 10th, 2002.

Marangoni, A.G. 3D polarized light microscopy of fat crystal networks. Annual Meeting of the Canadian Section of the American Oil Chemists' Society. Edmonton, AB, Canada, September 29-30, 2003.

Keynote Lecture: Marangoni, A.G. The Yield Stress and Elastic Modulus of a Fat and Their Relationship to Structure. Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, U.S.A., May 9-12, 2004.

T.L Mounts Award Lecture: Marangoni, A.G. Structure is the ultimate expression of beauty and complexity in nature. Edible Applications Dinner at the Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, U.S.A., May 9-12, 2004.

Canada Research Chairs Lecture Series: Marangoni, A.G. Chocolate, butter and X-rays: a voyage through the world of edible crystals. A university-wide lecture at the University of Guelph, Guelph, Ontario, Canada, October 22, 2004.

Physics Colloquium: Marangoni, A.G. The structure and mechanical properties of fat crystal networks. A colloquium in the Department of Physics at the University of Guelph, Guelph, Ontario, Canada, November 2, 2004.

Marangoni, A.G. The structure and mechanical properties of fat crystal networks. A seminar at Masterfoods Europe, Slough, U.K., November 16, 2004.

Marangoni, A.G. Recent advances on the structure and function of fat crystal networks. Structural Properties Symposium, Unilever R&D, Colworth, U.K., November 17, 18, 2004.

Marangoni, A.G. The Science of Designing Healthy Fats. A seminar at the Agri-Food Innovation Forum, Toronto, Ontario, Canada, June 19-21, 2005.

Marangoni, A.G. The Materials Science and Health Implications of Fat-Structured Food. A seminar at the University of Paris Sud XI, Faculty of Pharmacy, Centre Nationale de la Recherche Scientifique, Chatenay-Malabry, France, September

19, 2005.

- Marangoni, A.G. The Materials Science and Health Implications of Fat-Structured Food. A seminar in the Department of Chemistry, University of Auckland, Auckland, New Zealand, Sept. 8, 2005.
- Marangoni, A.G. Health and the Food Industry. A seminar at the Faculty of Pharmacy, Universite Paris Sud, Chatenay-Malabry, France, May 15, 2006.
- Marangoni, A.G. La ciencia de materiales en alimentos estructurados a base de grasas y sus implicaciones en la salud. A seminar at the Faculty of Chemistry of the Universidad Autonoma de Queretaro, Queretaro, Mexico, October 18, 2006.
- Marangoni, A.G. La ciencia de materiales en alimentos estructurados a base de grasas y sus implicaciones en la salud. A seminar at the Faculty of Chemical Sciences of the Universidad Autonoma de San Luis Potosi, San Luis Potosi, Mexico, October 17, 2006.
- Keynote Lecture:** Marangoni, A.G. Crystalizacion de azucares y confiteria. A keynote lecture at the XI Simposium Internacional de Ingeniera en Industrias Alimentarias : Enlace 2006 for the Instituto Tecnologico y de Estudios Superiores de Monterrey, Campus Querétaro, Querétaro, Mexico, October 20, 2006.
- Marangoni, A.G. Alternatives to trans fats – research developments and industry opportunities. A lecture at the 14th Annual Spring Conference of Steering Committee of the Food Forum for Industry & Government in S.W. Ontario. Ingersoll, Ontario, Canada, May 2, 2007.
- Marangoni, A.G. Modelling the microstructure of fat crystal networks. Hot Symposium lecture in honor of John de Man. American Oil Chemists' Society Annual Meeting, Quebec City, Quebec, Canada, May 13-16, 2007.
- Marangoni, A.G. Exploiting small-molecule self-assembly properties to create edible supramolecular structures. An invited talk at the Canadian Association of Physicists Annual Congress, Saskatoon, Canada, June 17-20, 2007.
- Marangoni, A.G. Trans, sats, fats and health – a challenge and an opportunity. A seminar during Eurasante (France) visit to the University of Guelph, June 20, 2007.
- Keynote Lecture:** Marangoni, A.G. Exploiting small molecule self-assembly to create edible supramolecular structures. A seminar at the Eurofed Lipid Congress, Gothenburg, Sweden, September 16-19, 2007.
- Marangoni, A.G., Idziak, S.H.J. and Rush, J.W.E. Controlled release of food lipids using monoglyceride gel phases and organogels regulates lipid and insulin metabolism in humans. A seminar at Delivery of Functionality in Complex Food Systems: Physically inspired approaches from nanoscale to microscale. University of Massachusetts, Amherst, MA. U.S.A., October 8-10, 2007.
- Marangoni, A.G. and Tang, D. Modeling the rheological properties of fats: a perspective and recent advances. A seminar at Delivery of Functionality in Complex Food Systems: Physically inspired approaches from nanoscale to microscale. University of Massachusetts, Amherst, MA. U.S.A., October 8-10, 2007.
- Plenary Lecture:** Marangoni, A.G. Novel strategies for structuring liquid oils. A seminar at the XII Latin American Congress on Fats and Oils, Florianopolis, Brazil, November 12-14, 2007.
- Marangoni, A.G. Coagel Case Study. A seminar at Marketing Health Functionality: Export Tactics for U.S. Success. MaRS Landing, Toronto, Canada, December 10, 2007.
- Marangoni, A.G. Continuing efforts to quantify fat microstructure and model its relationship to mechanical properties. Invited lecture in the American Oil Chemists' Society Annual Meeting, Seattle, WA, U.S.A. May 18-21, 2008.
- Marangoni, A.G. and Marty, S. Solubilization-recrystallization model for oil migration through chocolate. Invited lecture in the American Oil Chemists' Society Annual Meeting, Seattle, WA, U.S.A. May 18-21, 2008.
- Marangoni, A.G., Svaikauskas, M.F. and Acevedo, N. The structure and mechanical

properties of plastic fats. Michel Ollivon Memorial Symposium: Physical Chemistry, Biophysics and Applications of Lipids. Faculty of Pharmacy, UMR CNRS 8612, Universite Paris-Sud XI, Chatenay-Malabry, France, Oct. 1-2, 2008.

Marangoni, A.G. Estrutura e Propiedades Fisicas de Oleos y Gorduras. III Simposio Internacional Tendencias e Inovacoes em Tecnologia de Oleos e Gorduras of the SBOG, Campinas, Sao Paulo, Brasil, Nov. 13-14, 2008.

Physics Colloquium: Marangoni, A.G. Edible Nanostructures: the pleasures of chocolate. A colloquium at the Russell Berrie Nanotechnology Institute, Technion, Haifa, Israel, Jan. 7, 2009.

Marangoni, A.G. Saturates, trans, obesity and health – problems and opportunities. Dept. of Biotechnology and Food Engineering, Technion, Haifa, Israel, Jan. 7, 2009.

Marangoni, A.G. Non-conventional strategies to structure liquid oils. Casali Institute of Applied Chemistry, Hebrew University of Jerusalem, Jerusalem, Israel, Jan. 8, 2009.

Marangoni, A.G. Saturates, trans and health – problems and opportunities. Agri-Food Innovation Forum, Toronto, Canada, Feb. 12, 2009.

Plenary Lecture: Marangoni, A.G. Novel strategies for nanostructuring liquid oils into functional fats. 5th International Symposium on Food Structure and Rheology, ETH Zurich, Switzerland, June 15-18, 2009.

Marangoni, A.G. Nanotechnology and Structure of edible fats. Denver X-ray Conference, Denver, U.S.A., July 27-31, 2009.

Plenary Lecture: Marangoni, A.G. Structuring Lipid oils using non-conventional strategies: organogels, crystal hydrates and polymers. ISF World Congress, Sydney, Australia, Sept. 27-30, 2009.

Marangoni, A.G. Structuring liquid oils using non-conventional strategies: organogels, crystal hydrates and polymers. Crystallization of Lipids, Nucleation to Application. Toronto, ON, Canada, October 3-4, 2010.

Marangoni, A.G. Structuring liquid oils using non-conventional strategies: organogels, structured emulsions and polymers. Center for Advanced Nutrition, Logan, Utah, March 18th, 2010.

Marangoni, A.G. Fat Crystal Networks and Functionality. Hiroshima Forum. Hiroshima, Japan, March 24-27, 2010.

Marangoni, A.G. Nanomanipulation of the physical properties of fats and oils. V Simposio Internacional Tendencias e Inovacoes em Tecnologia de Oleos e Gorduras of the SBOG, Campinas, Sao Paulo, Brasil, Sept. 27-29, 2010.

Marangoni A.G. Novel strategies to reduce saturated fat levels in foods by nanostructuring oils. Advancing Food and Health Research Priorities Workshop. The Institute of Nutrition, Metabolism and Diabetes (CIHR). Westin Hotel, Edmonton, AB, Canada, November 3-5, 2010.

Marangoni, A.G. Edible nanostructures – the pleasures of chocolate. Unilever-Royal Society of Chemistry International Symposium on Functional Materials. Beijing University of Chemical Technology, Beijing, China, November 8th, 2010.

Marangoni, A.G. Nanoscale structure and intercrystalline interactions in fat crystal networks. Unilever- Royal Society of Chemistry International Symposium on Functional Materials. Zhejiang University, Hangzhou, China, November 10th, 2010.

Marangoni, A.G. Novel strategies for nanostructuring liquid oils into functional fats. Unilever- Royal Society of Chemistry International Symposium on Functional Materials. East China University of Science and Technology, Shanghai, China, November 11th, 2010.

Marangoni, A.G. How to start your own high tech business – the bottom up approach. 5th Annual AFM Net HQP Professional Development School. Sheraton Toronto Airport Hotel, Toronto, ON. January 27th & 28th, 2011.

- Marangoni, A.G. Fat Polymorphism. Hot Topic Symposium at the Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, USA, May 1-4, 2011.
- Plenary Lecture:** Marangoni, A.G. Edible Nanostructures, the pleasures of chocolate. Denver X-ray conference, Colorado Springs, CO, USA, August 1-5, 2011.
- Marangoni, A.G. and Miyazaki, Y. Crystallization and structure of wax crystal networks. 9th Euro Fed Lipid Congress, Rotterdam, The Netherlands, September 18-21, 2011.
- Marangoni, A.G. Why is milk chocolate softer than dark chocolate. AOCS Symposium on Teaching Lipids, Physics, and Engineering (The Forum). Annual Meeting of the American Oil Chemists' Society, Long Beach, CA, USA, April 29-May 2, 2012.
- Marangoni, A.G. Critical laminar shear-temperature effects on the nano- and mesoscale structure of a model fat and its relationship to oil binding and rheological properties. Faraday Discussion 158: Soft matter approaches to structured foods. Hof van Wageningen, The Netherlands, July 2-4, 2012.
- Marangoni, A.G. Nanostructure and physical properties of fats. Department of Food Science, University of Guelph, Guelph, ON, Canada, October 4, 2012.
- Marangoni, A.G. Nanostructure and physical properties of fats. Lipid Resource and Process Technology Seminar. Aarhus University, Department of Engineering, Aarhus, Denmark, October 12, 2012.
- Marangoni, A.G. Phase behavior and interactions of cocoa butter with milkfat, extenders, substitutes and replacers. Projeto Tematico FASEP, FEQ UNICAMP, Campinas, Brazil, October 15, 2012.
- Marangoni, A.G. SFC prediction of fats from triglyceride composition: the next frontier. Seminário internacional cristalização e processamento de gorduras especiais, FEQ UNICAMP, Campinas, Brazil, October 16, 2012.
- Marangoni, A.G. Nanoscale structure of fat crystal networks. Seminário internacional cristalização e processamento de gorduras especiais, FEQ UNICAMP, Campinas, Brazil, October 16, 2012.
- Marangoni, A.G., Co, E. and Rakitsky, W. Functionality Matching of two Algal Oils with Vastly Different Molecular Compositions. Annual Meeting of the American Oil Chemists' Society, Montreal, QC, Canada, April 28-May 1, 2013.
- Stephen Chang Award Plenary lecture:** Marangoni, A.G. Structure is the Ultimate Expression of the Complexity of Lipids. Annual Meeting of the American Oil Chemists' Society, Montreal, QC, Canada, April 28-May 1, 2013.
- Marangoni, A.G. Crystallization and Structure of Wax Crystal Networks. Food Structure and Functionality – 15 year later. June 23-26, 2013, Stare Jablonki, Poland.
- Marangoni A.G. Entropy-driven engineering of the yield stress of fats. Delivery of Functionality in Complex Food Systems, Haifa, Israel. September 30-October 3, 2013.
- Plenary Lecture:** Marangoni, A.G. Yield stress engineering of edible fats. Novos Horizontes para Ciência e Tecnologia de Óleos e Gorduras, SBOG 20 anos, Florianópolis, Brazil, November 14-16, 2013.
- Plenary Lecture:** Marangoni, A.G. Fats, Oil and Oleogels: Structure and Functionality. Forum on the Physical Properties of Fats and Oils, Tokyo, Japan, November 28, 2013
- Plenary Lecture:** Marangoni, A.G. Recent developments of structure-function interplays in fat technology. Fuji Oil Industrial Seminar, Tsukuba, Japan, November 29, 2013
- Plenary Lecture:** Marangoni, A.G. Fats, Oil and Oleogels: Structure and Functionality. Industrial Seminar at KAO Corporation, Tokyo, Japan, December 2, 2013.
- Marangoni, A.G. Fats, Oil and Oleogels: Structure and Functionality. Hiroshima University, Hiroshima, Japan, December 4, 2013.
- The Supelco/Nicholas Pelick-AOCS Award Lecture:** Marangoni, A.G. An impressionistic approach to deciphering fat structure. Annual Meeting of the

- American Oil Chemists' Society, San Antonio, TX, USA, May 4-7, 2014.
- Marangoni, A.G. Structure is the ultimate expression of the complexity of lipids: an impressionistic approach. Iowa State University, Ames, IA, USA, October 29, 2014.
- Marangoni, A.G. Fats and Oils: Recent developments in our understanding of structure and functionality. University of Massachusetts, Amherst, MA, USA, February 3, 2014.
- Marangoni, A.G. Grasas, Aceites y Oleogel: Desde la Nanoestructura hasta su Funcionalidad. Universidad Autonoma de San Luis Potosi, Mexico. Facultad de Ciencias Quimica, April 14, 2015.
- Plenary Lecture:** Marangoni, A.G. The phase space of fat crystallization. 6th International Symposium on Delivery of Functionality in Complex Food Systems. Physically inspired approaches from the nanoscale to the microscale. Maison de la Chimie, Paris, France, July 14-17, 2015.
- Marangoni, A.G. Fats, oils and oleogels: from nanostructure to functionality. A seminar at the Malaysian Palm Oil Board. Kuala Lumpur, Malaysia, Oct.6-8, 2015.
- Marangoni, A.G. Palm Oil Crystal Networks: Opportunities and Challenges in Food Applications. PIPOC 2015: International Palm Oil Congress. Kuala Lumpur, Malaysia, Oct.6-8, 2015.
- Marangoni A.G. Oleogelation as a new strategy to functionalize high liquid content fats. PIPOC 2015: International Palm Oil Congress. Kuala Lumpur, Malaysia, Oct. 6-8, 2015.
- Plenary Lecture:** Marangoni, A.G. Ingeniería a nanoescala de la estructura y funcionalidad de sistemas de grasa y oleogel. 31st World Congress of the International Society for Fat Research. Rosario, Argentina, Oct. 31-Nov. 4, 2015.
- Kaufmann Memorial Lecture:** Marangoni, A.G. Structure is the ultimate expression of the complexity of lipids: an impressionistic approach. 31st World Congress of the International Society for Fat Research. Rosario, Argentina, Oct. 31-Nov. 4, 2015.
- Plenary Lecture:** Marangoni, A.G. and Stortz, T.A. Ethylcellulose interactions with colloidal particles and its effect on structuring jammed systems. 16th Food Colloids Conference, Wageningen, The Netherlands, April 10-13, 2016.
- Plenary Lecture:** Marangoni, A.G. Functionality and stability of monounsaturated vs. polyunsaturated oils in baking, frying and confectionery. American Oil Chemists Society Annual Meeting, Salt Lake City, Utah, May 1-4, 2016.
- Congress Dinner Lecture:** Wang, F.C., Gravelle, A.J., Nicolson, R., O'Sullivan, C., Peyronel, F., Marangoni, A.G. Perspectives on oil structuring. EAT Division Congress Dinner, American Oil Chemists Society Annual Meeting, Salt Lake City, Utah, May 1-4, 2016.
- Plenary Lecture:** Marangoni, A.G. Polymer Gelation of Oils. 13th International Food Hydrocolloids Conference, Guelph, Canada, May 16-19, 2016.
- Keynote Lecture:** Marangoni, A.G. Hydrophilic hard microspheres used to modulate water binding, food texture and stability. 13th ISOPOW Conference, Lausanne, Switzerland, June 26-29, 2016.
- Keynote Lecture:** Marangoni, A.G. The functionality of monoglyceride structured O/W emulsions in baking applications. Annual Meeting of the Institute of Food Technologists. Chicago, IL, USA, July 17-19, 2016.
- Keynote Lecture:** Marangoni, A.G. Characterization of the Nanoscale in Triglyceride Crystal Networks. 7th Annual Ontario Nano Conference. Guelph, ON, Canada, Nov. 10-11, 2016.

SHORT COURSES

- Marangoni, A.G. Microestructura de tejidos vegetales: efecto del procesamiento y relacion con los cambios de calidad. Relacion microestructura-reologia. (Texture-microstructure relationships in processed fruits and vegetables). A

- short course at the Universidad de Buenos Aires, Facultad de Industrias, Buenos Aires, Argentina. August 4-9, 1997.
- Marangoni, A.G. Microstructural Analysis of Fat Crystal Networks. A short course at the Malaysian Palm Oil Board, Kuala-Lumpus, Malaysia. August 19-20, 2001.
- Marangoni, A.G. Structure and Mechanical Properties of Fat Crystal Networks. A short course at Bunge Alimentos SA, Gaspar, SC, Brazil, Sept. 20-24, 2010.
- Marangoni, A.G. Polar Lipid Self-Assembly Into Supramolecular Structures: The Critical Packing Parameter. Lecithin Functions in Technology and Nutrition Short Course at the 104th Annual Meeting of the American Oil Chemists' Society, Montreal, QC, Canada, April 27, 2013.
- Marangoni, A.G. Phospholipid and Monoglyceride Based Structured Emulsions. Lecithin Functions in Technology and Nutrition Short Course at the 104th Annual Meeting of the American Oil Chemists' Society, Montreal, QC, Canada, April 27, 2013.
- Marangoni, A.G. Curso Teórico Práctico: Nanoestructura y Mesoestructura de Grasas y su Aplicación en Emulsiones Aceite/Agua. Universidad Autonoma de San Luis Potosi, Mexico. Facultad de Ciencias Quimicas, April 14, 15, 2015.
- Marangoni, A.G. Palsgaard Fats and Oils Technological IV Seminar 2015. San Luis Potosi, Mexico, April 13-16, 2015.
- Marangoni, A.G. Dupont-Danisco Margarine & Spread Training Course. Brabrand, Denmark, June 8-11, 2015.
- Marangoni, A.G. Structural properties of lipids and their applications. 31st World Congress of the International Society for Fat Research. Rosario, Argentina, Nov. 1, 2015.

STUDENTS, POST-DOCTORAL FELLOWS, RESEARCH ASSOCIATES, TECHNICIANS

STUDENTS

Mr. Rick Wong, Undergraduate Research Project, Fall, Winter 1993

M.Sc. (32)

- Ms. Teresa Palma, (co-advisor - D.W. Stanley) 1991-1993
- Ms. Eileen O'Donoghue, 1994-1995 (co-advisor, Rick Yada)
- Ms. Patricia Duplessis, (co-advisor - R.Y. Yada) 1993-1996
- Mr. Yih-Cherng Liou, (co-advisor - R.Y. Yada) 1993-1995
- Mr. Jamie Heaton, 1993-1995
- Ms. Wendy Worthing, 1995-1997
- Mr. Nicholas Alessi, 1996
- Ms. Wendy Willis, Spring 1997-Summer 1998
- Ms. Ehlam Moneer, Winter 1998
- Ms. Sara McGauley, Summer 1999-Fall 2001
- Ms. Nadia Brunello, Summer 2000-Fall 2002
- Mr. Geoffrey Rye, Summer 2000-Spring 2003
- Mr. Jerrold Litwinenko**, Summer 2001-Summer 2003.
- Ms. Andrea Cisneros, Fall 2001- Fall 2002
- Ms. Heidi Batte, Fall 2004-Fall 2006
- Ms. Fatimeh Maleky, Spring 2004-Winter 2006
- Ms. Naomi Hughes, Winter 2007-Fall 2008
- Mr. Edmund Co, Fall 2008-Winter 2011
- Mr. Matthew Rietberg, May 2008-Dec 2009
- Ms. Danielle Zulim Botega, Fall 2009-Fall 2011
- Mr. Saeed Mirzaee Ghazani, Fall 2010 – Summer 2012
- Ms. Michaela Haupler, Visiting M.Sc., Winter- Summer 2012

Mr. John Wood, Winter 2011-Winter 2013
Ms. Anitta Sebastian, Fall 2010-Fall 2012
Ms. Chloe O'Sullivan, Fall 2013-Winter 2016
Ms. Alexia Blake, Fall 2013-Winter 2015
Ms. Bethany Townsend, Fall 2014-Summer 2016
Mr. Caspar Winkelmeier, Visiting M.Sc., Fall 2014-Winter 2015.
Ms. Kyrstin Mattice, Fall 2015
Ms. Gayae Kim, Fall 2015
Mr. Brian Tiensa, Fall 2015
Ms. Carolin Blach, Visiting M.Sc., Winter-Fall 2016
Ms. Jasmin Reiner, Visiting M.Sc., Summer-Fall 2016

PH.D. (25)

Ms. Yong Kang, (co-advisor - R.Y. Yada) 1991-1993
Ms. Wendy Wismer, (co-advisor - R.Y. Yada) 1992-1995
Ms. Clara Lopez Amaya, 1993-1996
Mr. Derrick Rousseau, 1994-1997
Mr. Suresh Narine, Fall 1997-2000
Mr. Robert Blenkinshop, 1997-2002
Ms. Amanda Wright, Spring 1998-Fall 2001
Rodrigo Campos, Fall 2000-Winter 2006
Mr. Gianfranco Mazzanti, Fall 2000- Summer 2004
Mr. Dongming Tang, Winter 2004-Summer 2007
Ms. Stephanie Marty, Winter 2004-Spring 2009
Ms. Latifeh Ahmadi, Fall 2004-Summer 2008
Ms. Sarah Guthrie, Fall 2002-Winter 2008
Mr. Michael Rogers, Winter 2005-Summer 2008
Ms. Farnaz Maleky, Spring 2007-Winter 2011
Ms. Elena Dibildox Alvarado, Spring 2007
Mr. Alexander Zetl, Fall 2009-2014
Ms. Terri Stortz, Winter 2011-Summer 2014
Ms. Fan Wang, Summer 2012-Fall 2015
Ms. Fernanda Peyronel, Fall 2011-Winter 2015
Ms. Araceli Lopez, Winter 2012-Summer 2012
Ms. Gilda Avendaño Vasquez, Fall 2011
Ms. Braulio Macias, Fall 2013-
Mr. Pere Ramel, Winter 2015-
Mr. Fabio Valoppi, Visiting Ph.D., Winter 2015-Fall 2015
Ms. Veronica Giancittucci, Visiting Ph.D., Winter 2015-
Mr. Saeed Ghazani, Fall 2014-
Ms. Marisol Cordoba Barragan, Winter 2016-Summer 2016
Mr. Edmund Co, Fall 2016-

POST-DOCTORAL FELLOWS (13)

Dr. Sakiyo Koseki, Fall 1996
Dr. Derick Rousseau, Spring, Fall 1997
Dr. Clara Lopez Amaya, Fall 1998, Winter 1999
Dr. Suresh Narine, Summer 2000
Dr. Clara Lopez Amaya, Summer 2002- Fall 2003
Dr. Tarek Awad, Summer 2002-Summer 2003
Dr. Amanda Wright, Winter 2004-Summer 2005

Dr. Silvana Martini, Winter 2004-Fall 2005
 Dr. Nuria Acevedo, April 2008- July 2012
 Dr. Tania Dey, April 2009-August 2010
 Dr. Thamara Laredo, May 2009-July 2010
 Dr. Jane Mara Block, Fall 2009-Fall 2010
 Dr. Maya Pinhas, Winter 2013-Fall 2014
 Dr. Cendy Wang, March 2016-
 Dr. Arun Moorthy, February 2016-

RESEARCH ASSOCIATES/ASSISTANTS/VISITING SCIENTISTS (15)

Dr. Fernanda Peyronel, Summer 2008-
 Dr. Ana Maria Rojas, Winter 1999
 Dr. Lia Gerschenson, Winter 1999
 Ms. Neena Gandhi, Fall 1999-Summer 2000
 Dr. Anand-Pal Singh, Fall 2000-Fall 2003
 Dr. Ana Maria Rojas, Winter 2001
 Ms. Elena Dibildox-Alvarado, Visiting Scientist, Fall 2003
 Ms. Juliana Neves Rodriguez, Visiting Scientist, Fall 2003
 Mr. Saeed Ghazani, Winter 2013-
 Mr. Yukihiro Miyazaki, Visiting Scientist, Winter 2010-Spring 2011
 Ms. Alexia Blake, Winter-Spring 2011, Winter-Summer 2012
 Mr. Edmund Co, Summer 2011 – Summer 2013
 Dr. David Perez, Visiting Scientist, Winter 2012
 Mr. Rodrigo Benevuto, Fall 2015-Winter 2016
 Mr. Samuele Bolvolat, Fall 2015 –Winter 2016.
 Mr. Andrew Gravelle, Summer 2011-
 Mr. Reed Nicholson, Winter 2015-

TECHNICIANS (51)

Ms. Eileen O'Donoghue, 1992-1994
 Ms. Linda Adam, Summer 1992
 Ms. Donya Stubbs, Summer 1993
 Ms. Sasha Wijsman, Summer 1993
 Ms. Wendy Willis, Summer 1994, Winter 1995
 Ms. Karine Forestiere, Fall, Winter 1994
 Ms. Sylvia Krupp, Summer 1994
 Ms. Leanne Hudson, Fall 1994
 Mr. Nicholas Lainsart, Winter, Summer 1995
 Mr. Nicholas Alessi, Summer, Fall 1995
 Mr. Ian Bell, Winter 1996
 Ms. Kelly Wolfe, Winter, Summer, Fall 1996
 Mr. Shane Hodge, Winter 1996
 Ms. Veronique Foix, Winter, Summer 1996
 Ms. Nicole Lepkowski, Summer, Fall 1996
 Ms. Leslie Copp, Head Technician, 1995-2004
 Ms. Lianne Morsink, Fall, Winter 1996-1997
 Ms. Amanda Wright, Summer 1997
 Mr. Peter Chong, Summer 1997
 Ms. Jennifer Johnstone, Fall 1997
 Ms. Sara McGauley, Summer, Fall 1998
 Ms. Nadia Brunello, Summer 1999

Mr. Rodrigo Campos, Summer 1999
Mr. Jerrold Litwenko, 2000-2001
Mr. Jamie Kramer, Summer 2000
Ms. Lisa Mathiasen, Summer, Fall 2001
Mr. Greg Vallee, Fall 2001, Winter- Fall 2002
Mr. Mike Rogers, Summer, Fall 2002-Winter 2003
Ms. Heidi Batte, Summer 2004
Mr. Thomas Aurand, Summer, Fall 2005, Winter & Fall 2006
Ms. Juliana Petrusa, Summer 2005
Ms. Rachel Boratto, Summer 2005
Ms. Sarah Langmaid, Summer, Fall 2006, Summer 2007- Summer 2008
Mr. Ricky Lam, Summer 2007- Summer 2008
Mr. Edmund Co, Summer 2007 - Summer 2008
Ms. Claude Perrot-Minnot, Spring, Summer 2007
Mr. Yves Maggot, Summer 2007
Ms. Carolyn Challacombe, Summer, Fall 2007
Mr. Alexander Zetzl, Summer, Fall 2008, Spring 2009
Mr. Matthew Renaud, Summer 2009
Ms. Terri Stortz, Summer, Fall 2009
Ms. Cailey de Man, Summer 2008
Mr. Dan Beckerton, Summer 2009
Mr. Dan Glickman, Summer 2009
Mr. Pratham Singh, Summer 2013
Mr. Hugh Colbert, Summer 2015-
Ms. Breanne Scholley, Summer 2015
Ms. Heather Petrick, Summer 2015
Ms. Nicole Jay, Summer 2015
Ms. Karissa Salama-Frakes, Winter 2015-Summer 2015
Mr. Jandru Datu, Summer 2016
Ms. Amanda Lam, Summer 2016

Bold = NSERC Scholars
Underlined = OGS scholars
*MITACS scholars