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Dr. Proctor has more than 15 years of research experience in lipid chemistry and lipid/surface interaction. He is an authority on adsorbent oil interactions and has created novel adsorbents from inexpensive materials. He is now applying this expertise to research involving lipid chemistry and lipid interactions at surfaces and interfaces in food systems.

Dr. Proctor's research findings have been published in more than 50 scientific journal articles. He is currently working with various companies to address opportunities and challenges to increase corporate profitability.

Dr. Proctor is Associate Editor of the Journal of American Oil Chemists Society and serves in various divisions of the American Oil Chemists Society.

Visit the web site at www.uark.edu/depts/ifse/

Institute of Food Science and Engineering

Food Science Building
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Justin R. Morris, PhD, Director

To serve the food industry, the University of Arkansas system, through the Division of Agriculture and the Dale Bumpers College of Agricultural, Food and Life Sciences, established the Institute of Food Science and Engineering. The Institute is composed of interactive technology centers that provide research and extension support for value-added processing of agricultural products. The Center for Food Processing and Engineering was activated in 1995, and the Center for Food Safety and Quality was activated in January 1997.

The Institute mission is to provide technical advances in food processing and packaging that foster safe, efficient and environmentally responsible systems. This mission relates to the public's need for safe, affordable, nutritious food products and to the need for economic growth in the agricultural production and processing sector.

The Institute promotes value-added research alliances of food processing companies and the University. Alliances are encouraged by the simple mechanism of the Institute providing matching funds for an industry research grant and devoting appropriate expertise and facilities to the project. This mechanism encourages the industry to take advantage of the University's research and extension expertise and resources; it allows the industry sponsor to focus attention on a specific problem, and prompts the Institute to assemble an interdisciplinary research team. This demand-driven approach assures that University resources are applied to projects that have a direct, positive impact on processed foods.
Lipid and Surface Chemistry Program

Commitment to Excellence

The program is designed to provide extensive knowledge in theoretical and practical aspects of lipid chemistry and flavor changes, interactions on food surfaces and interactions during processing.

The Lipid and Surface Chemistry Program at the Department of Food Science, University of Arkansas, is the only one of its kind providing a platform for academic research and related industrial activities in this field.

How can your company benefit from our program?

Product Information
Obtain detailed surface, structural and chemical information on your products and others.

Product Improvement
Relate product characteristics to performance and optimize selected characteristics.

New Product Development
Develop new products from your existing raw material sources.

Troubleshooting
Address technical problems requiring resources outside your company.

New Applications
Perform simple and in-depth studies for new product applications.

Development of Novel Technology
Develop new methods for more accurate and efficient measurement of lipid food quality. Adapt existing technology to address specific challenges and food stability problems.