

Katherine Thompson-Witrick

Asst. Professor, Food Science and Human Nutrition Department
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EDUCATION

PhD 2012 Food Science and Technology, Virginia Polytechnic Institute and State University,
Blacksburg, VA
BA 2005 Food Science and Technology, University of Georgia, Athens, GA

PROFESSIONAL EXPERIENCE

2020–Present Assistant Professor, Department of Food Science and Nutrition, the University of
Florida, Gainesville, FL
2017-2020 Assistant Professor, Fermentation Science Institute and Department of Animal Science,
Food and Nutrition, Southern Illinois University, Carbondale, IL.
2014-2016 Quality Control Technician, SweetWater Brewing Company, Atlanta, GA.
2014-2014 Contracted Faculty Research Assistant, University of Maryland/United States
Department of Agricultural (USDA), Beltsville, MD.
2013-2014 Post-Doctoral Researcher, Department of Food Science and Technology, Virginia
Polytechnic Institute and State University, Blacksburg, VA.
2009-2012 Graduate Research Assistant, Department of Food Science and Technology, Virginia
Polytechnic Institute and State University (VA Tech), Blacksburg, VA.
2008-2008 Intern, Persimmon Creek Vineyards, Clayton, GA.
2007-2008 Research Assistant, Department of Food Science and Technology, University of Georgia,
Athens, GA.
2006-2008 Student Assistant, Department of Food Science and Technology, University of Georgia,
Athens, GA.

RESEARCH EMPHASIS

Looking at the impact ingredient manipulation has on the physical, chemical, and sensory characteristics
of fermented beverages.

TEACHING RESPONSIBILITIES

Courses taught: FRM 460: Sensory Analysis of Fermented Products (3 credits, majors), FRM 100:
Introduction to Fermentation (3 credits, gen ed), FRM 180: Chemistry of Brewing Laboratory (1 credits,
majors), FOS 4311c: Food Chemistry (4 credits, majors).
Student Mentoring (2017 to present): Chaired/co-chaired 4 MS student (1 completed, advisory committee
member for 4 graduate students, mentored 8 undergraduate students.

PROFESSIONAL SERVICE & AFFILIATIONS

Pink Boots Society (2018 – present): Scholarship Administrator (2021 – present)
American Society of Brewing Chemist (ASBC): 2011 – present
Institute of Food Technologist (IFT): Member 2006 - present
North American Colleges & Teachers of Agriculture (NACTA), 2020-Present

RESEARCH SUPPORT:

- 2021 IFAS Equipment Grant, Procurement of LC-MS to build capacity for research, extension, and educational activities. IFAS Equipment Grant. (219,022)
- 2021 IFAS Equipment Grant, Procurement of LC-MS to build capacity for research, extension, and educational activities. IFAS Equipment Grant. (47,200)
- 2021 Undergraduate Research Scholars Program (University of Florida). 2021 - 2022 (500).
- 2019 College of Agricultural Seed Grant, "S GIS and Databank Analysis of North American Grown [Malted] Barley," (PI, \$3,900)
- 2019 College of Agricultural Seed Grant, "Developing a Saluki Brand Bratwurst" (Co-PI, \$5,000)
- 2019 Undergraduate Research Assistantship, Animal Science, Food, and Nutrition, "Assessing the impact of malt metabolites on yeast preferences" (PI, \$4,160)
- 2019 REACH, "Milk matrixes impact on the flavor of traditional produced kefir" (PI, \$2,700)
- 2018: ILDACS Specialty Crop Block Grant, "New Market Opportunities for Farmers in Illinois: Hops" (Co-PI, \$28,200)
- 2017 Innovation Grant, College of Agricultural (SIU)., "Determining the Attributes of the Optimal Barbecue hog" (Co-PI, \$7,400)

RECENT REFEREED PUBLICATIONS (Past 4 years)

- Budner, D., Carr, J., Serafini, B., Tucker, S., Dieckman-Meyer, E., and **Thompson-Witrick, K.** *Statistically significant differences between aroma profiles of beer brewed from sorghum and malt. Beverages.* 7 (3), 56 **2021** <https://doi.org/10.3390/beverages7030056>
- Thompson-Witrick, K.**, Pitts, E., Nemenyi, J. and Budner, D. *The impact packaging has on flavor stability of wine. Beverages.* **7(2) 2021**
- Thompson-Witrick, K.** and Pitts, E. *Bicarbonate inhibition on the volatile compounds produced by *Brettanomyces bruxellensis*. Journal of the American Society of Brewing Chemist.* **2021. Accepted**
- Guadalupe-Daqui, M., Chen, M., **Thompson-Witrick, K.** and MacIntosh, A. *Yeast morphology assessment through automated image analysis during fermentation. Fermentation.* 7 (2) **2021.** <https://doi.org/10.3390/fermentation7020044>
- Pitts, E. and **Thompson-Witrick, K.** *Brewery Packaging in a Post-Covid Environment. Beverages.* 7(1) 14 **2021** doi.org/10.3390/beverages7010014
- Francis, J., **K. Witrick,** and E. Perry. *Palatability of horse treats: Comparing the preferences of horses and humans. J of Equine Vet Sci.* 99 (April) 103357 **2021** doi.org/10.1016/j.jevs.2020.103357 Dahir, N. A., Feugang, J. M., **Witrick, K.**, Park, S. B., and AbuGhazaleh, A. *Impact of ultrasound processing on some milk-borne microorganisms and the components of camel milk. Emirates Journal of Food and Agricultural* 32(4) 245 – 252 **2020** [doi 10.9755/ejfa.2020.v32.i4.2088](https://doi.org/10.9755/ejfa.2020.v32.i4.2088)
- Dahir, N. A., Feugang, J. M., **Witrick, K. T.**, Park, S. B., and AbuGhazaleh, A. *The effect of different ultraviolet (UV-C) light exposure times on microbial reduction and the components of camel milk. Food Science and Technology International* 1-13 **2020** DOI: 10.1177/1082013220935230
- Thompson-Witrick, K.** and Pitts, E. *Nitrogen content of craft malts and its impact on ester production in beer. Journal of the American Society of Brewing Chemist.* 78 (3) **2020** [doi. 10.1080/03610470.2020.1778432](https://doi.org/10.1080/03610470.2020.1778432)

Witrick, K, Pitts, E. and O’Keefe, S. *Analysis of lambic beer volatiles during aging using gas chromatography mass spectrometry (GCMS) and gas chromatography olfactometry (GCO).*

Beverages. 6 (2) **2020** doi 10.3390/beverages6020031

Witrick, K., Das, K., Fisher, D., Chei, T., and Choudhary, R. *Physiochemical and Sensory Characteristics of Made-In-Transit Yogurt.* International Journal of Food Science and Nutrition Engineering. **2019**

Das, K., Choudhary, R. and **Witrick, K.,** *Effects of new technology on the current manufacturing process of yogurt- to increase the overall marketability of yogurt.* LWT – Food Science and Technology. 108 (July) p. 69 - 80 **2019**

Griffin LE, **Thompson-Witrick, K,** Klotz,C, Dorenkott, MR, Goodrich, KM, Fundaro, G., McMillan, RP., Hulver, MW, Ponder, MA, Neilson, AP. *Alterations to metabolically active bacteria in the mucosa of the small intestine predict anti-obesity and anti-diabetic activities of grape seed extract in mice,* Food and Function **2017**

Thompson-Witrick, K, Duncan, S., Hurley, E., and O’Keefe, S. *Acid and Volatiles of Commercially Available Lambic Beers.* Beverages. **2017.**