

# Rodrigo Tarté

## CONTACT INFORMATION

215D Meats Laboratory      Phone: (515) 294-8415  
914 Stange Rd.              Fax: (515) 294-5066  
Iowa State University      Email: [rtarte@iastate.edu](mailto:rtarte@iastate.edu)  
Ames, IA 50011-1001      <https://faculty.sites.iastate.edu/rtarte/>

## EDUCATION

Ph.D. Food Science and Technology; Meat Science. Iowa State University, 1996  
M.S. Food Technology. Iowa State University, 1990  
B.S. Food Technology and Science. Iowa State University, 1987

## ACADEMIC AND PROFESSIONAL EXPERIENCE

2015–Present Iowa State University, Ames, IA  
Associate Professor, Dept. of Animal Science, 2022–Present  
Assistant Professor, Dept. of Animal Science, 2015–2022  
Director of Certificate Programs in Meat Science, 2018–Present

2012–2015 John Morrell Food Group (Smithfield Foods), Lisle, IL  
Director, Research & Development

2011–2012 Creta Farms USA, Lombard, IL  
Director of Research & Development

1999–2011 Kraft Foods/Oscar Mayer, Madison, WI  
Sr. Associate Principal Scientist/Associate Principal Scientist/Sr. Scientist,  
Research & Development

1996–1999 Rica Rondo S.A., Cali, Colombia  
Director of Research & Development

1987–1995 Iowa State University, Ames, IA  
Graduate Research Assistant, Dept. of Food Science & Human Nutrition,

## RESEARCH FOCUS AREAS

Processed and value-added meat and meat products, with emphasis on:

- (1) Development and application of technologies to enable product innovation and increase product value.
- (2) Advancement of the scientific understanding of technological challenges related to product safety, quality, healthfulness, affordability, and consumer acceptance.
- (3) Development of practical solutions to the aforementioned technological challenges.

## TEACHING RESPONSIBILITIES

Foods of Animal Origin (Animal Science 270)  
Science and Technology of Value-Added Meat Products (Animal Science 460/560)

Advanced Meat Processing Principles and Technology (Animal Science 571)  
Integrated Food Science (Food Science and Human Nutrition 511; team taught)

### **PROFESSIONAL SERVICE HIGHLIGHTS**

*Meat Science* journal (Elsevier): Editorial Board Member, 2020–present.

Phi Tau Sigma, Honor Society of Food Science and Technology: President, 2021–2022; Chair, Program Committee, 2020–21; Board of Directors, 2018–20; Chair, Membership & Qualifications Committee, 2016–17.

American Meat Science Association: Board of Directors, 2010–2012; Advisor, Student Board of Directors, 2013–15; Chair, Membership Committee, 2013–14; Chair, Scientific Information Committee, 2005–2008.

Institute of Food Technologists. Chair, Muscle Foods Division, 2007–2008.

### **PROFESSIONAL AFFILIATIONS**

American Meat Science Association

American Society of Animal Science

Council for Agricultural Science and Technology

Institute of Food Technologists

International Association for Food Protection

Phi Tau Sigma, The Honor Society of Food Science and Technology

### **AWARDS AND HONORS**

Early Advisor Award – College of Agriculture and Life Sciences, Iowa State University – 2021

Alumni Impact Award – Dept. of Food Science and Human Nutrition, Iowa State Univ. – 2014

Inducted into Phi Tau Sigma, The Honor Society of Food Science and Technology – 2013

Meat Processing Award – American Meat Science Association – 2013

Cold Cuts Impact Award – Kraft Foods/Oscar Mayer – 2010, 2002

Li'l Oscar Award – Kraft Foods/Oscar Mayer – 2009

Outstanding Leadership Recognition – Muscle Foods Division, Inst. Food Technologists – 2008

Above and Beyond the Call of Duty Award – Kraft Foods – 2006, 2004

Innovation Excellence Award – Kraft Foods/Oscar Mayer – 2004

Inducted into Sigma Xi, The Scientific Research Society – 1992

Inducted into Gamma Sigma Delta, The Honor Society of Agriculture – 1989

### **RECENT SCHOLARLY WORKS**

#### **Refereed Journal Articles**

Kibler ND, Acevedo NC, Cho K, Zuber-McQuillen EA, Carvajal YB, **Tarté R**. 2022. Novel biphasic gels can mimic and replace animal fat in fully-cooked coarse-ground sausage. *Meat Sci.* 194:108984. <https://doi.org/10.1016/j.meatsci.2022.108984>.

Cruzen SM, Cetin-Karaca H, **Tarté R**, Sebranek JG, Dickson JS. 2022. Survival of *Clostridium perfringens*, *Staphylococcus aureus* and *Salmonella enterica* in alternatively cured ham during

cooking and process deviations. LWT-Food Sci Technol. <https://doi.org/10.1016/j.lwt.2022.113347>.

Cruzen SM, Cetin-Karaca H, **Tarté R**, Sebranek JG, Dickson JS. 2022. Survival of *Clostridium perfringens*, *Staphylococcus aureus* and *Salmonella enterica* in alternatively cured bacon during cooking and process deviations. Meat Sci. 184:108687. <https://doi.org/10.1016/j.meatsci.2021.108687>

**Tarté R**. 2021. Leveraging meat flavor understanding for product success. Meat Musc Biol. 5(3):7, 1–6. <https://doi.org/10.22175/mmb.13045>.

Powell MJ, Prusa KJ, Sebranek JG, **Tarté R**. 2021. Effect of citrus fiber addition on quality attributes of fully-cooked deli-style turkey breast. Meat Musc Biol. 5(1):35, 1–8. <https://doi.org/10.22175/mmb.12283>.

Lee YS, **Tarté R**, Acevedo NC. 2021. Synergistic effects of starch nanoparticles and chitin nanofibers on the stability of oil-in-water Pickering emulsions. Food Chem. <https://doi.org/10.1016/j.foodchem.2021.130301>.

Miller DK, Yoder LE, Lonergan SM, Sebranek JG, **Tarté R**. 2021. Compositional differences among types of mechanically separated chicken and chicken breast meat, and their influence on physicochemical attributes of frankfurter-type sausages. Meat Musc Biol. 5(1):33, 1–10. <https://doi.org/10.22175/mmb.12294>.

Lee YS, **Tarté R**, Acevedo, NC. 2021. Curcumin encapsulation in Pickering emulsions co-stabilized by starch nanoparticles and chitin nanofibers. RSC Adv. 11:16275–16284. <https://doi.org/10.1039/d1ra01622a>.

**Tarté R**, Paulus JS, Acevedo NC, Prusa KJ, Lee SL. 2020. High-oleic and conventional soybean oil oleogels structured with rice bran wax as alternatives to pork fat in mechanically separated chicken-based bologna sausage. LWT-Food Sci Technol. 131:109659. <https://doi.org/10.1016/j.lwt.2020.109659>.

Ruther BL, Dickson JS, Prusa KJ, **Tarté R**, Sebranek JG. 2020. Effects of processing method and non-meat binding ingredients on batter stability, yield and texture of frankfurters. J Food Process Preserv. 44:14626. <https://doi.org/10.1111/jfpp.14626>.

Cropp MS, Dickson JS, **Tarté R**, Sebranek JG. 2020. Use of nitrite-embedded packaging film for color stability of alternatively-cured, fully cooked bologna. Meat Musc Biol. 4(1):10379. <https://doi.org/10.22175/mmb.10379>.

Miller DK, Acevedo NA, Lonergan SM, Sebranek JG, **Tarté R**. 2020. Rheological characteristics of mechanically separated chicken and chicken breast trim myofibril solutions during thermal gelation. Food Chem. 307:125557. <https://doi.org/10.1016/j.foodchem.2019.125557>.

Powell MJ, Sebranek JG, Prusa KJ, **Tarté R**. 2019. Evaluation of citrus fiber as a natural replacer of sodium phosphate in alternatively-cured all-pork Bologna sausage. Meat Sci. 157:107883. <https://doi.org/10.1016/j.meatsci.2019.107883>.

Wolfer TL, Acevedo NC, Prusa KJ, Sebranek JG, **Tarté R**. 2018. Replacement of pork fat in frankfurter-type sausages by soybean oil oleogels structured with rice bran wax. Meat Sci. 145:352–362. <https://doi.org/10.1016/j.meatsci.2018.07.012>

Powell MJ, Yuan C, Dzikamunhenga RS, **Tarté R**, Huff-Lonergan E, Lonergan SM, O'Connor AM. 2017. A systematic review and meta-analysis of tenderness metrics in control groups used in comparative nutrition experiments. *Trans Anim Sci.* 1:261–273. <https://doi.org/10.2527/tas2017.0031>.

Usinger EL, Larson EM, Niebuhr SM, Fedler CA, Prusa KJ, Dickson JS, **Tarté R**, Sebranek JG. 2016. Can supplemental nitrate in cured meats be used as a means of increasing residual and dietary nitrate and subsequent potential for physiological nitric oxide without affecting product properties? *Meat Sci.* 121:324–332. <https://doi.org/10.1016/j.meatsci.2016.06.022>.

Myers MA, Sebranek JG, Dickson JS, Shaw AM, **Tarté R**, Adams KR, Niebuhr S. 2016. Implications of decreased nitrite concentrations on *Clostridium perfringens* outgrowth during cooling of ready-to-eat meats. *J Food Prot.* 79:153–156. <https://doi.org/10.4315/0362-028X.JFP-15-301>.

### **Selected Conference Abstracts and Proceedings**

Stowater JA, Prusa KJ, Reeve LM, **Tarté R**, Green DLC, Zuber-McQuillen EA, Johnson LG, Stalder KJ, Steadham EM, Huff-Lonergan EJ, Lonergan SM. 2022. Fresh pork loin lipid determination using CEM Oracle and Soxhlet methodology. 75th Reciprocal Meat Conference; 2022 Jun 12–15; Des Moines, IA [poster].

Cho K, **Tarté R**, Acevedo NC. 2022. Characterization of the mechanical properties, freeze-thaw stability, and oxidative stability of edible, high-lipid rice bran wax-gelatin biphasic gels. American Oil Chemists' Society Annual Meeting; 2022 May 3; online [oral presentation].

**Tarté R**. 2021. Leveraging meat flavor understanding for product success. *Meat Musc Biol.* 5(3):7, 1–6. <https://doi.org/10.22175/mmb.13045>. 71st Reciprocal Meat Conference of the American Meat Science Association; 2021, Aug 15–18, Reno, NV [peer-reviewed invited paper].

Kibler ND, Acevedo NC, Cho K, Zuber EA, Carvajal YB, **Tarté R**. 2021. Total replacement of animal fat in coarse-ground pork sausages by novel biphasic gels containing high-oleic soybean oil. 74th Reciprocal Meat Conference; 2021 Aug 15–18; Reno, NV [poster].

Gregg CR, Koltés DA, **Tarté R**. 2020. Effect of freezing condition and wooden breast severity on cooked chicken quality. Abstract No. 294. Poultry Science Association Annual Meeting; 2020 Jul 20–22; online [poster].

Lee YS, **Tarté R**, Acevedo NA. 2020. Synergetic effects of ChFs/SNPs on the stability of 10% o/w Pickering emulsions. American Oil Chemists' Society Annual Meeting; 2020 Jun 29–Jul 3; online [poster].

Paulus JS, Acevedo NC, Sebranek JG, Prusa KJ, Dickson JS, **Tarté R**. 2019. Utilization of conventional and high oleic soybean oil oleogels structured with rice bran wax to replace pork fat in mechanically separated chicken-based bologna sausage. *Meat Musc Biol.* 3(2):53. <https://doi.org/10.22175/mmb2019.0053>. 72nd Reciprocal Meat Conference; 2019 Jun 23–26; Fort Collins/Loveland, CO [poster].

Miller DK, Yoder LE, Lonergan SM, Acevedo NC, Sebranek JG, **Tarté R**. 2018. Processing characteristics and rheological properties of mechanically separated chicken and chicken breast meat. *Meat Musc Biol.* 2(2):59. <https://doi.org/10.221751/rmc2018.051>. 71st Reciprocal Meat Conference; 2018 Jun 24–27; Kansas City, MO [poster].

## Books and Book Chapters

**Tarté R.** 2011. Meat protein ingredients. In: Philips GO, Williams PA, editors. Handbook of food proteins. Cambridge (UK): Woodhead Publishing. p. 56–91.

**Tarté R.** 2009. Meat-derived protein ingredients. In: Tarté R, editor. Ingredients in meat products: properties, functionality, and applications. New York (NY): Springer Science + Business Media. p. 145–171.

**Tarté R,** editor. 2009. Ingredients in meat products: properties, functionality and applications. New York (NY): Springer Science + Business Media.

**Tarté R,** Amundson CM. 2006. Protein interactions in muscle foods. In: Gaonkar AG, McPherson A, editors. Ingredient interactions: effects on food quality. 2nd ed. Boca Raton (FL): CRC Press. p. 195–283.

## Selected Invited Talks

*Use of nonmeat ingredients to optimize quality and cost of meat products.* Webinar “Science and Innovation China – Overseas Intellectual Program Road Show – (veterinary medicine session), Tai'an.” Chinese Association for Science and Technology and Shandong Agricultural University, Tai'an, China; 2021 Nov 16. [online]

*Fat reduction options for meat products* [delivered in Spanish: Opciones para reducción de sodio en productos cárnicos]. Webinar. U.S. Meat Export Federation; 2021 Nov 10. [online]

*Oil structuring as a strategy to modify the fatty acid profile of meat products* [delivered in Spanish: Estructuración de aceites como estrategia para modificar el perfil de ácidos grasos en productos cárnicos]. Asociación Mexicana de Ciencia y Tecnología de la Carne (AMEXITEC) [Mexican Association of Meat Science and Technology]. Virtual forum “New approaches in meat product development” (keynote talk); 2021 Oct 20. [online]

*Replacing animal fats in meat products using high oleic soybean oil.* Soy Nutrition Institute Meeting, Denver, CO; 2021 Sep 1. [online]

*Leveraging meat flavor understanding for product success.* 73rd Reciprocal Meat Conference, Reno, NV; 2021 Aug 16.

*Natural ingredients in meat curing: history, application in meat products, and regulatory approval requirements in USA.* International webinar “Compostos vegetais como alternativas para a cura natural de produtos cárneos” [“Vegetable compounds for naturally cured meat products”]. Centro de Tecnologia de Carnes, Instituto de Tecnologia de Alimentos (ITAL) [Meat Technology Center, Food Technology Institute], Campinas, Brazil; 2021 Jul 7. [online]

*Sodium reduction options for meat products* [delivered in Spanish: Opciones para reducción de sodio en productos cárnicos]. Webinar. U.S. Meat Export Federation; 2021 June 23. [online]

*Meat alternatives: what's the beef?* 100th National Block & Bridle Convention, Ames, IA; 2021 Apr 10.

*Alternative proteins: present state and future outlook.* National Institute for Animal Agriculture (NIAA) National Conference, Des Moines, IA; 2019, Apr 10.

*Guide to functional ingredients.* Education session “Functional Ingredients in Meat and Poultry Processing,” sponsored by Meat & Poultry Research & Education Foundation [NAMI]. International Production & Processing Expo (IPPE), Atlanta, GA; 2019 Feb 14.

*Developing the developer: How to be RTE (ready-to-employ) on day one.* 71st Reciprocal Meat Conference, Kansas City, MO; 2018 Jun 27.

*Emerging technologies to ensure food safety and quality* [presented in Spanish: Tecnologías emergentes para asegurar la inocuidad y calidad de los alimentos]. 71st Reciprocal Meat Conference, Kansas City, MO; 2018 Jun 26.

*The importance of accurate labeling in meat products* [presented in Spanish: La importancia del correcto etiquetado en los productos cárnicos]. 6to. Foro Internacional de Alimentos Sanos [6th International Symposium on Healthy Foods]. San Luis Potosí, S.L.P., Mexico; 2018 May 30.

*Implications of the use of conventional and alternative additives in meat production* [presented in Spanish: Implicaciones del uso de aditivos convencionales y alternativos en la producción cárnica]. 6to. Foro Internacional de Alimentos Sanos [6th International Symposium on Healthy Foods]. San Luis Potosí, S.L.P., Mexico; 2018 May 29.

*Applied formulation approaches for food product development.* Online webcast. Institute of Food Technologists, Muscle Foods Division; 2017 Aug 10.

*Cured meat additives and alternatives.* Educational session “Wait! Where is clean label going?” School Nutrition Association (SNA) Annual National Conference, Atlanta, GA; 2017 Jul 9.

*New trends in non-meat ingredients* [presented in Spanish: Nuevas tendencias en ingredientes no cárnicos]. Reciprocal Meat Conference, College Station, TX; 2017 Jun 20.

*Nutrition and quality in processed meats: Can they co-exist?* International Symposium on Food Nutrition and Health. Dalian Polytechnic University, Dalian, China; 2017 May 28.

*Application of nonmeat proteins in meat products.* 2nd Seminário Internacional de Ciência, Tecnologia e Inovações para a Indústria de Carnes [2nd International Seminar on Science, Technology and Innovation for the Meat Industry]. Curitiba, PR, Brazil; 2015 Apr 29.