

CURRICULUM VITAE

CLARE HASLER-LEWIS

89883 Ocean Drive
Warrenton, OR 97146
Mobile: (530) 379-5893
Email: clare@olivinolife.com

EDUCATION

MBA	2003	Gies College of Business, University of Illinois
Post-Doctoral Fellow	1990–1992	Laboratory of Cellular Carcinogenesis and Tumor Promotion, National Cancer Institute, National Institutes of Health
Ph.D. (Dual)	1990	Human Nutrition/Environmental Toxicology, Michigan State University
M.S.	1984	Nutrition Science, The Pennsylvania State University
B.S.	1981	Human Nutrition, Michigan State University

BOARD APPOINTMENTS

2016–Present	Board of Directors, OlivinoLife, Inc. (www.olivinolife.com)
2016–Present	Board of Directors, California CareForce (www.californiacareforce.org)
2009–2017	Board of Executives, Robert Mondavi Institute for Wine and Food Science, University of California, Davis (https://rmi.ucdavis.edu)
2005–2015	Board of Directors, Chiquita Brand International, Inc. (NYSE: CQB); Chair, Food Safety, Sustainability and Technology Committee (2006-2015); Member, Nominating & Governance Committee (2009-2015); Member, Compensation and Organization Development Committee (2005-2008)

PROFESSIONAL APPOINTMENTS

2016–Present	CEO, OlivinoLife, Inc.
2004–2017	Founding Executive Director, Robert Mondavi Institute for Wine and Food Science, University of California, Davis
1997–2004	Adjunct Assistant Professor of Pharmacognosy, Department of Medicinal Chemistry and Pharmacognosy, University of Illinois at Chicago
1997–2004	Assistant Professor, Department of Food Science and Human Nutrition, University of Illinois at Urbana-Champaign
1992–1997	Visiting Assistant Professor, Department of Human Nutrition and Dietetics, University of Illinois at Chicago
1992–1997	Visiting Assistant Professor, Department of Medicinal Chemistry and Pharmacognosy, University of Illinois at Chicago
1992–1997	Visiting Assistant Professor, Department of Food Science and Human Nutrition, University of Illinois at Urbana-Champaign
1992–2004	Founding Executive Director, Functional Foods for Health Program, University of Illinois at Urbana-Champaign and University of Illinois at Chicago

LEADERSHIP TRAINING

2009-2010	Leadership California, California Issues & Trends Program (www.leadershipcalifornia.org/)
2007	Executive Leadership and Management Institute, Western Association of College and University Business Officers, Stanford University
2007	Compensation Committees: New Challenges, New Solutions, Harvard University
1999	Experiment Station Committee on Organization and Policy/Academic Committee on Organization and Policy (ESCOP/ACOP) Leadership Development Program
1998–1999	Co-Leader, Strategic Research Initiative on Food Safety and Functional Foods, Council for Food and Agricultural Research, University of Illinois Extension

PROFESSIONAL ASSOCIATIONS

National Association of Corporate Board Directors
 WomenCorporateDirectors (WCD)
 American Association for the Advancement of Science
 American Society for Nutritional Sciences
 Institute of Food Technologists
 Penn State Alumni Association (Lifetime Member)
 Michigan State University Alumni Association
 University of Illinois College of Business Alumni Association
 Sigma Xi, the Scientific Research Society
 Cal Aggie Alumni Association (Lifetime Member)
 Gamma Sigma Delta, The Honor Society of Agriculture

PROFESSIONAL AWARDS AND RECOGNITION

Authored Wall Street Journal Article, “The Future of Agriculture” for 125th anniversary edition,
The Future of Everything
 President’s Award, Council for Agricultural Science and Technology (CAST)
 Featured Speaker, University of California, Davis, Fall Convocation
 Office of Administration Collaboration Award, University of California, Davis
 Outstanding Alumni Award in Nutrition, Michigan State University, Department of Food Science
 and Human Nutrition
 Institute of Food Technologists, Distinguished Lecturer
 List of Instructors Rated as Excellent by their Students, University of Illinois at Urbana-Champaign
 Recognition of Service Award, American Dietetic Association
 Meritorious Service Award, United Soybean Board
 “Top 25 Food Influential” (Mover and Shaker Award), *Self Magazine*
 Friend of Agriculture Award, Illinois Soybean Association
 Emerging Leaders Award, Michigan State University, College of Human Ecology

EDITORIAL ACTIVITIES

2019-Present	Editorial Board, <i>International Journal of Food and Nutrition Open Access</i>
2017-Present	Editorial Board, <i>The Open Food Science Journal</i>
2012–2014	Editorial Board, <i>ISRN Nutrition</i>
2007–2009	Editorial Advisor, <i>Simply Wine Today</i>
2006–2011	Advisory Editor, <i>Food Science and Technology Bulletin: Functional Foods</i>
2004–2009	Editorial Board, <i>Clinical Nutrition Insight</i> (formerly <i>Nutrition & the M.D.</i>)
2002–2004	Associate Editor, <i>Applied Biotechnology, Food Science and Policy</i>
2002–2006	Editorial Board, <i>Current Topics in Nutraceutical Research</i>
2000–2005	Editorial Board, <i>Ingredients, Health & Nutrition</i>
1999–2001	Editorial Board, <i>Journal of Food Science, Food Chemistry & Toxicology Section</i>
1998–2006	Editorial Board, <i>Journal of the American Nutraceutical Association</i>
1998–Present	Editorial Board, <i>Taste for Life</i>
1997–Present	Editorial Board, <i>Journal of Medicinal Food</i>
1996–2007	Editorial Board, <i>Journal of Nutraceuticals, Functional and Medical Foods</i>

ADVISORY BOARD ACTIVITIES

2015–2019	Food and Agriculture Innovation Council, Greater Sacramento Economic Council
2015–Present	AgShift (https://www.agshift.com/), Advisory Board
2007–2011	Reliv, Scientific Advisory Board

2005–2013	Guiding Stars Licensing Company, Scientific Advisory Panel
2005–2006	Internal Advisory Board, UC Davis Cancer Center's Disparities, Outreach Research & Education
2004–2011	Almond Board of California, Nutrition Committee
2003–2008	Cranberry Marketing Institute, Scientific Advisory Board
2003–2007	Publicis Dialog Nutrition Research Center, Scientific Advisory Board
2002–Present	International Mushroom Council, Research Advisory Panel
2002–2007	Dietary Supplement Health and Information Bureau, Scientific Advisory Board
2001–2008	Nature Made Vitamins, Women's Wellness Advisor
2001–2007	Sherbrooke Capital, Scientific Advisory Board
2001–2002	Nutripharma, Scientific Advisory Board
2000–Present	American Council on Science and Health, Board of Scientific Advisors
2000–2001	NutritionGrocer.com, Scientific Advisory Board
1999–2001	Campbell Soup Company, Scientific Advisory Board
1998–2002	Centrum Center for Nutrition Science, Scientific Advisory Board
1998–2001	AgeWave/LifeSpring, Scientific Advisory Board

OTHER PROFESSIONAL ACTIVITIES

2004–Present	Expert Panel Member, Generally Recognized as Safe (GRAS) Status Determination (numerous food safety dossiers), Burdock Group Consultants
1998–Present	Expert Resource, International Food Information Council (IFIC) Foundation Media Guide on Functional Foods

RESEARCH PUBLICATIONS

1. Feeney MJ, J Dwyer, CM **Hasler**, et al. Mushrooms and health proceedings. *Journal of Nutrition* 44: 1128S-36S, 2014.
2. Fischer L, L Sutherland, L Kaley, T Fox, **CM Hasler**, J Nobel, M Kantor, J Blumberg. Development and implementation of the Guiding Stars® nutrition guidance program. *American Journal of Health Promotion* 26: e55-63, 2011.
3. **Hasler CM**. Health claims in the United States: An aid to the public or a source of confusion? *Journal of Nutrition* 138: 1S-5S 2008.
4. Wansink B, S Sonka, **CM Hasler**. Front-label health claims: when less is more. *Food Policy* 29: 659-667, 2004.
5. Rah JH, **CM Hasler**, JE Painter, KM Chapman-Novakofski: Applying the theory of planned behavior to women's behavioral attitudes on and consumption of soy products. *Journal of Nutrition Education and Behavior* 36: 238-244, 2004.
6. De Mejia, EG, T Bradford, **C Hasler**: The anticarcinogenic potential of soybean lectin and lunasin. *Nutrition Reviews* 61: 239-246.
7. Pelletier S, S Kundrat, **CM Hasler**: Functional food consumption trends in Illinois: Positive effects of an educational program. *Journal of the American Dietetic Association*, 102:1297-1299, 2002.
8. Teixeira SM, SM Potter, R Weigel, S Hannum, JW Erdman, Jr., **CM Hasler**: Effects of feeding 4 levels of soy protein for 3 and 6 weeks on blood lipids and apolipoproteins in mildly hypercholesterolemic men: *American Journal of Clinical Nutrition* 71: 1077-1084, 2000.
9. Wool DL, AG Kanfer, J Michaels, S Thompson, **CM Hasler**: Evaluating the relevance of a web based "ask an expert" feature: Stratsoy and soy and human health queries: *Journal of Applied Communications* 84: 7-22, 2000.
10. Arjmandi, BH, R Birnbaum, NV Goyal, MJ Getlinger, S Juma, L Alekel, **CM Hasler**, BW Hollis, JL Drum, SC Kukreja: The bone modulating effect of soy protein in ovarian hormone deficiency is related to its isoflavone content. *American Journal of Clinical Nutrition* 68:1364S-1368S, 1998.
11. Getlinger, MJ, BH Arjmandi, NV Goyal, L Alekel, **CM Hasler**, BL Drum, SC Kukreja: The role of soy protein with normal or reduced isoflavone content in reversing ovarian hormone deficiency induced bone loss in rats. *American Journal of Clinical Nutrition* 68: 1358S-1363S, 1998.

12. **Hasler, CM**: Narrowing the gap between food and drugs. *Cereal Foods World* 42: 462-463, 1997.
 13. Hayashi, T, **CM Hasler**, SY Oh, BV Madhukar, CC Chang, JE Trosko: A human kidney epithelial cell culture as an *in vitro* model to study chemical modulation of intercellular communication. *In Vitro Toxicology* 9: 3-17, 1996.
 14. **Hasler, CM**, G Acs, PM Blumberg: Specific binding to protein kinase C by ingenol and its induction of biological responses. *Cancer Research* 52: 202-208, 1992.
 15. **Hasler, CM**, JE Trosko, MR Bennink: Incorporation of n-3 fatty acids into cell phospholipids inhibits gap junctional intercellular communication. *Lipids* 26:788-792, 1991.
 16. Madhukar, BV, CC Chang, **CM Hasler**, D de Feyter, SY Oh, B Lockwood, JE Trosko: Characterization of an *in vitro* human kidney epithelial system to study gap junctional intercellular communication. *In Vitro Toxicology* 4: 630-640, 1991.
 17. **Hasler, CM**, MR Bennink, JE Trosko: Inhibition of gap junction-mediated intercellular communication by α -linolenate. *American Journal of Physiology* 216 (Cell Physiol. 30): C161-C168, 1991.
 18. **Hasler, CM**, MA Frick, MR Bennink, JE Trosko: TPA-induced inhibition of gap junctional intercellular communication does not involve free radical production. *Toxicology and Applied Pharmacology* 103: 389398, 1990.
 19. **Hasler, CM**, H Rothenbacher, DJ Mela, PM Kris-Etherton: Exercise attenuates diet-induced arteriosclerosis in the adult rat. *Journal of Nutrition* 117: 986-993, 1987.
 20. **Hasler, CM**, H Rothenbacher, DJ Mela, PM Kris-Etherton: The effect of exercise and hyperlipemic diet on aortic histopathology in the rat. *Atherosclerosis* 52: 279-286, 1984.
-

INVITED REVIEWS, POSITION PAPERS, LAY PUBLICATIONS, LETTERS TO EDITORS, BOOK FOREWORDS, EDITORIALS

1. **CM Hasler**: Exploring the health benefits of wine. *Food Technology*, 63: 21-25, 2009.
2. **CM Hasler**, A Brown: Position of the American Dietetic Association: Functional foods. *Journal of the American Dietetic Association* 109: 735-746, 2009.
3. Tapsell, L, P Nestel, K Inge, Fazio, **CM Hasler**, S Bowerman: Herbs and Spices—An integral part of the daily diet. A Position Paper compiled by leading nutrition experts from Australia and the United States in conjunction with the National Centre of Excellence in Functional Foods (NCEFF), Australia, August 2006.
4. **CM Hasler**, A Bloch, C Thomson: Position of the American Dietetic Association: Functional foods. *Journal of the American Dietetic Association* 104: 814-826, 2004.
5. **Hasler, CM**: Functional foods: Benefits, concerns, and challenges—A position paper from the American Council on Science and Health. *Journal of Nutrition* 132: 3772-3781, 2002.
6. **Hasler, CM**: The cardiovascular effects of soy products. *Journal of Cardiovascular Nursing* 16 (4): 5063, 2002.
7. **Hasler, CM**, A Moag-Stahlberg, D Webb: Guidance for dietitians on how best to evaluate the safety efficacy and quality of nutraceuticals, functional foods and their ingredients. *Journal of the American Dietetic Association* 101: 733-736, 2001.
8. **Hasler, CM**, S Kundrat, D Wool: Functional foods and cardiovascular disease: *Current Atherosclerosis Reports* 2: 467-475, 2000.
9. **Hasler, CM**: The changing face of functional foods: *Journal of the American College of Nutrition*, 19(5): 499S-506S, 2000.
10. Unnevehr, LJ, **CM Hasler**: Health claims and labeling regulation: How will consumers learn about functional foods? *AgBioforum* 3(1): 262-265, 2000.
11. Teixeira, SR, S Hannum, JW Erdman, Jr., SM Potter, **CM Hasler**: There is still more to learn about soy (letter to the editor). *American Journal of Clinical Nutrition* 72: 1588-1589, 2000.
12. **Hasler, CM**, JB Blumberg: Introduction. Symposium on phytochemicals: biochemistry and physiology. *Journal of Nutrition* 129: 756S-757S, 1999.
13. Thomson, C, A Bloch, **CM Hasler**: Position of the American Dietetic Association: functional foods. *Journal of the American Dietetic Association* 99: 1278-1285, 1999.

14. **Hasler, CM:** Strain-independent variation of phytoestrogen content in soybeans mitigates significance of variation in genetically modified varieties (letter to the editor). *Journal of Medicinal Food* (letter to the editor) 2: 279-280, 1999.
15. **Hasler, CM:** Probiotics and prebiotics: where are we today? (Foreword). *British Journal of Nutrition* 80: S195, 1998.
16. **Hasler, CM, SC Finn:** Soy: Just a hill of beans? *Journal of Women's Health* 7: 519-521, 1998.
17. Unnevehr, L, MR Ward, **CM Hasler:** Regulating health claims on food products: The balance between consumer choice and consumer protection. *Choices: First Quarter* (March): 26-30, 1998.
18. **Hasler, CM:** A new look at an ancient concept. *Chemistry & Industry*, Feb 2nd (No.3): 84-89, 1998.
19. **Hasler, CM:** Scientific status summary. Functional foods: their role in disease prevention and health promotion. *Food Technology* 52: 63-70, 1998.
20. **Hasler, CM:** Functional foods: the western perspective. *Nutrition Reviews* 54: S6-S10, 1996.

BOOKS EDITED

1. **Hasler, Clare M:** *Regulation of Functional Foods and Nutraceuticals: A Global Perspective*, Iowa State Press/Institute of Food Technologists Press, 2005.

BOOK CHAPTERS

1. **Hasler, CM, S Kundrat:** Soy isoflavones as functional ingredients in women's health. In: *Phytoestrogens and Health*. Sarwar G, G Gilani, J Anderson (Eds.), AOCS Press, Champaign, IL, Chapter 2, pp. 32-50, 2002.
2. **Hasler, CM:** Functional foods. In: *Present Knowledge in Nutrition*, 8th Edition. Bowman, B, R Russell (Eds.), ILSI Press, Washington, D.C., Chapter 64, pp. 740-749, 2001.
3. **Hasler, CM:** Eggs as a functional food: technology update. In: *Egg Nutrition and Biotechnology*. Sim JS, S Nakai, W Guenter (Eds.), CAB International, Wallingford, U.K, Chapter 19, pp. 243-251, 2000.
4. **Hasler, CM:** Plants as medicine: The role of phytochemicals in optimal health. In: *Phytochemicals and Phytopharmaceuticals*. Shahidi F, S-T. Ho (Eds.). AOCS Press, Champaign, IL, Chapter 1, pp. 1-12, 2000.
5. **Hasler, CM:** Foreword. In: *Functional Foods: Biochemical & Processing Aspects*. Mazza G (Ed.), Technomic Publishing Inc., pp. xi-xiv, 1998.
6. **Hasler, CM:** Phytochemicals: biochemical markers of ingestion, absorption and metabolism using flaxseed as a model. In: *Nutraceuticals--Designer Foods III: Garlic, Soy and Licorice*. Lachance PA (Ed.), Food & Nutrition Press, Inc., pp. 39-43, 1997.
7. **Hasler, CM, M Cullum:** Functional foods in chiropractic. In: *Advances in Chiropractic*. Vol. 4. MosbyYear Book, Inc.: pp. 601-637, 1996.
8. **Hasler, CM, RL Huston, EM Caudill:** The impact of the Nutrition Labeling and Education Act on functional foods. In: *Nutrition Labeling Handbook*. Shapiro R (Ed.), Marcel Dekker, Inc., pp. 471-493, 1995.
9. Trosko, JE, BV Madhukar, **CM Hasler, CC Chang:** Modulated intercellular communication: consequence of extracellular molecules triggering intracellular communication. In: *Eicosanoids and Other Bioactive Lipids in Cancer and Radiation Injury*. Honn, KV, LJ Marnett, S Nigam, TL Walden, Jr., (Eds.), Kluwer Academic Publishers, Boston, pp. 285-295, 1991.

BULLETINS, REPORTS, CONFERENCE PROCEEDINGS

1. Hodgins ME, Fitzpatrick F, Newton I, Bailey R, **Hasler C, Mellentin J:** *Strategic Analysis of GeoMarket Penetration for Canadian Functional Foods and Nutraceutical Products and Ingredients*. February 2004.
2. Childs N, **CM Hasler, L Pike, F Shahidi, B Watkins, ME Camire:** Nutraceuticals for Health Promotion and Disease Prevention. *Council for Agricultural Science and Technology Issue Paper*. Number 24, October 2003.
3. **Hasler CM:** Where do functional foods fit in the diet? National Agricultural Biotechnology Council (NABC) Report 14 on *Foods for Health*, 2002.
4. **Hasler, CM** (Editor): Functional foods: Trends in global market, scientific and regulatory development. *University of Illinois Functional Foods for Health Program*, 2001.

5. **Hasler, CM:** Public health implications of the soy protein health claim. *Soy Connection* 8 (No. 1), winter 1999-2000: 1-3.
6. **Hasler, CM:** Functional foods for health. *The Quest* (University of Illinois Cooperative Extension Service Bulletin, Knox County Unit), p. 2, March 1997.
7. **Hasler, CM, D Nice, R Witwer:** Bioactive ingredients for grain-based products. *Teltech Technology Dossier Service. Teltech Resource Network Corporation*, September 1996.
8. **Hasler, CM:** Oat beta-glucan, coronary heart disease risk, and health claims. *Scan's PULSE*, American Dietetic Association Publication for Sports, Cardiovascular, and Wellness Nutritionists. Vol. 15 (No.4):1-4, Fall 1996.
9. **Hasler, CM:** Soybeans and human health. *International Soybean Program (INSTOY) Soybean Processing and Utilization Course*, 1996.
10. **Hasler, CM, RS Witwer:** The application of bioactive ingredients in cold, non-carbonated, non-dairy beverages. *Teltech Technology Dossier Service, Teltech Resource Network Corporation*, May 1996.
11. **Hasler, CM:** Phytoestrogens and breast cancer. *Y-ME Hotline* 56: 1-2, March/April 1996.
12. **Hasler, CM:** Soybeans and human health. *Proceedings of the Twenty-Fifth Soybean Seed Research Conference*, pp. 61-67, 1995.
13. **Hasler, CM:** Phytochemicals in disease prevention. *Nutri-News*, Mosby Year Book, Inc.: 1-4, 1995.
14. **Hasler, CM:** Scientists debate method for identifying human carcinogens. *Illinois Research* 35, Fall: 10, 1993.
15. **Hasler, CM:** New weapon in the war against chronic disease. *Illinois Research* 35, Spring/Summer: 21-23, 1993.

INVITED LECTURES AND PRESENTATIONS

(Selected presentations since 2000; does not include local, regional or numerous industry-related presentations. Dr. Hasler has given hundreds of presentations around the world since 1992).

International [selected]:

- Kookmin University International Symposium on Fermentation Fusion Science and Technology: “*The Robert Mondavi Institute for Wine and Food Science at the University of California, Davis: Leading the World in Sustainable Fermentation Technology.*” Seoul, Korea, October 27, 2011 (**Plenary Speaker**).
- Canadian Nutrition Congress: “*Health Claims in the US: Public Health Boon or a Tower of Babel?*” Winnipeg, Canada, June 21, 2007.
- Agricultural University of Copenhagen: “*Successful Co-operation in Clusters—for the Benefits of Enterprises, Knowledge Institutes and Customers.*” Copenhagen, Denmark, September 24, 2006.
- Guelph Food Technology Center: “*Global Product Trends in Functional Foods.*” Toronto, Ontario, Canada, April 18, 2006 (**Keynote Speaker**).
- BASF: “*An Overview of Health and Nutrition Trends.*” Speyer, Germany, September 15, 2005 (**Keynote Speaker**).
- Richardson Centre for Nutraceutical and Functional Foods: “*Global Trends in Functional Foods and Nutraceuticals Research.*” Winnipeg, Canada, May 28, 2003 (**Keynote Speaker**).
- International Life Sciences Institute (ILSI) Southeast Asia Symposium on Functional Foods: “*Functional Food Science—Global Overview.*” Beijing, China, November 25, 2002.
- Agricultural Biotechnology International Conference: “*Active Molecules from Plants: Naturally Existing Phytochemical.*” Saskatoon, Canada, September 16, 2002.
- Nutraceuticals and Functional Foods Institute, Laval University: “*Functional Foods: Then, Now and the Future.*” Quebec, Canada, January 28, 2002 (**Keynote Speaker**).
- University of the West Indies, Department of Chemistry: “*Functional Foods: Trends in Global Scientific and Regulatory Development,*” Kingston, Jamaica, December 12, 2001.
- Swedish Center of Excellence and Innovation in Functional Foods, Functional Foods—Where Academy and Market Meet: “*Functional Foods: Then, Now and the Future.*” Göteborg, Sweden, May 3, 2001 (**Keynote Speaker**).

- American Overseas Dietetic Association Annual Conference: "*Functional Foods Now: Current Science.*" Alicante, Spain, March 23, 2001.
- Soy and Health Symposium 2000: "*Soybeans--A Global Trend: From Traditional to Functional Food.*" Manila, Philippines, November 17, 2000.
- New Zealand Nutrition Foundation: "*Soy as a Functional Food for Heart Health.*" Auckland, New Zealand, October 10, 2000.
- South East Asia Soyfood Symposium 2000: "*Soybeans--From Traditional to Functional Food, a Global Trend.*" Bangkok, Thailand, September 4, 2000.

National [selected]:

- Research Chef's Association Annual Conference & Culinary Expo: "*Trends, Nutrition Science and the Future of Product Development.*" Phoenix, AZ, March 19, 2010 (**Keynote Speaker**).
- Keystone Section, Institute of Food Technologists: "Functional Foods and Nutraceuticals in Promoting a Healthy Heart." Harrisburg, PA, March 26, 2009.
- Minnesota Section, Institute of Food Technologists: "*Wine: The Nectar of the Gods is also a Functional Beverage in Health Promotion and Disease Prevention.*" Minneapolis, MN, September 15, 2008.
- South Dakota Nutrition Seminar 2008: "*Wine: 'Nectar of the Gods' is also a Functional Beverage in Health Promotion & Disease Prevention.*" South Dakota State University, Brookings, SD, March 10, 2008.
- Rocky Mountain Section, Institute of Food Technologists: "*Health Claims in the US: Public Health Boon or a Tower of Babel?*" Golden, CO, February 28, 2008.
- Michigan State University Department of Food Science and Human Nutrition: "*Functional Foods and Beverages in Promoting a Healthy Heart.*" East Lansing, MI, March 28, 2007 (**Outstanding Alumni Award Lecture**).
- New Jersey Section, Institute of Food Technologists: "*Functional Foods for a Healthy Heart.*" New Brunswick, NJ, March 13, 2007.
- Puget Sound Section, Institute of Food Technologists: "*Wine: The Nectar of the Gods is also a Functional Beverage in Health Promotion and Disease Prevention.*" Seattle, WA, February 27, 2007.
- Rocky Mountain Section, Institute of Food Technologists: "*Functional Foods and Nutraceuticals in Promoting a Healthy Heart.*" Westminster, CO, October 26, 2006.
- Lake Erie Section, Institute of Food Technologists: "*Wine as a Functional Food for Heart Health.*" Cleveland, OH, January 17, 2007.
- Worldnutra 2007—International Conference on Nutraceuticals & Functional Foods: "*Calcium, Vitamin D and Bone Health: Lessons from the Women's Health Initiative.*" Reno, NV, November 6, 2006.
- American Association of Candy Technologists: "*What are Consumers telling us?*" Davis, CA, October 20, 2006.
- Long Island Section, Institute of Food Technologists: "*Nectar of the Gods: Wine as a Functional Beverage in Disease Prevention and Health Promotion.*" Mineola, NY, June 5, 2006.
- Oregon Section, Institute of Food Technologists: "*Nectar of the Gods: Wine as a Functional Beverage in Disease Prevention and Health Promotion.*" Salem, OR, May 10, 2006.
- The Procter & Gamble Company: "*Functional Foods and Nutraceuticals in Health and Wellness.*" Cincinnati, OH, February 7, 2006.
- Chicago Section, Institute of Food Technologists: "*Nectar of the Gods: Wine as a Functional Beverage in Disease Prevention and Health Promotion.*" Chicago, IL, October 10, 2005.
- Colgate-Palmolive: "*Bioactive Ingredients in Health & Wellness.*" New Brunswick, NJ, September 13, 2005.
- Institute of Food Technologists Annual Meeting & Food Expo: "*Wine: Enjoying the Health Benefits from Grape Fermentation.*" New Orleans, LA, July 19, 2005.
- Florida Dietetic Association: "*Functional Foods: Opportunities and Challenges.*" Fort Meyers, FL, July 11, 2005.
- California League of Food Processors: "*Functional Foods and the Robert Mondavi Institute for Wine and Food Science at UC Davis.*" Sacramento, CA, February 1, 2005.
- California Tomato Growers Association: "*Tomatoes as a Functional Food in Disease Prevention and Optimal Health.*" Modesto, CA, January 19, 2005.
- Southern California Food Industry Conference (SFICS): "*Functional Foods Overview and Current Research.*" Orange, CA, January 12, 2005.
- Worldnutra 2004: "*Recent Research Implications on Health: Soy or Wine?*" San Francisco, CA, November 8, 2004.

- American Nutraceutical Association: *"The Role of Soy in Preventing Chronic Disease: Review and Guidelines for the Clinical Procedure."* Memphis, TN, October 23, 2004.
- Nutrition Council of California Indian Clinics: *"Functional Foods in Reducing Risk of Heart Disease and Diabetes."* Sacramento, CA, June 16, 2004.
- Western Arts Leadership Institute, *"Wine, Food Sciences and Quality of Life – Realizing a Vision at UC Davis."* Squaw Creek, CA, May 17, 2004.
- Northern California Section, Institute of Food Technologists, *"Hot Topics in Health and Nutrition."* Oakland, CA, May 4, 2004.
- Eastern Kentucky University: *"Functional Foods."* Richmond, KY, March 3, 2004.
- University of Las Vegas: *"Wine and a Heart Healthy Lifestyle."* Las Vegas, NV, April 29, 2004.
- New Jersey Dietetic Association: *"Functional Foods: Challenges and Opportunities for Evaluating Emerging Science."* Whippany, NJ, May 13, 2003.
- Louisiana Dietetic Association: *"Functional Foods: Challenges and Opportunities for Evaluating Emerging Science."* Baton Rouge, LA, April 24, 2003.
- Food and Drug Administration Grand Rounds Workshop on Functional Foods: *"Academic Research Trends in Functional Foods."* Washington, DC, April 8, 2003.
- Texas Dietetic Association: *"Functional Foods: Challenges and Opportunities for Evaluating Emerging Science."* Houston, TX, April 4, 2003.
- Soyfoods 2003: *"Marketing Soy to Health Professionals."* Miami, FL, February 26, 2003.
- Soyfoods 2003: *"Public Health Implications of Dietary Supplement Health Claims—Soy Protein."* Chicago, IL, July 11, 2003.
- 4th Annual Alternative & Complementary Medical Therapies: *"Phytochemicals in Chronic Disease Prevention—Stopping Cancer with Food."* Chicago, IL, December 15, 2002.
- American Dietetic Association 85th Annual Meeting: *"Bioavailability and Biotransformation of Isoflavones: An Alternative to HRT?"* Philadelphia, PA, October 22, 2002.
- Penn State College of Medicine: *"Functional Foods in Cancer Chemoprevention: Fantasy or Reality?"* State College, PA, June 19, 2002.
- Foods for Health 14th Annual National Conference, National Agricultural Biotechnology Council (NACB): *"Where Do Functional Foods Fit in the Diet?"* University of Minnesota, Minneapolis, MN, May 20, 2002.
- American Dietetic Association 84th Annual Meeting, Nutrition in Complementary Care Practice Group: *"Soy for Your Heart, Your Bones & Weight Management,"* St. Louis, MO, October 21, 2001.
- Penn State College of Medicine: *"Functional Foods in Cancer Chemoprevention: Fantasy or Reality?"* Hershey, PA, May 31, 2001.
- National Research Council Public Workshop, Opportunities in Agriculture: A Vision for USDA's Food and Agricultural Research in the 21st Century: *"Functional Foods: Impact on Health and Society."* Washington, D.C., May 22, 2001.
- Society of Toxicology: *"From Dietary Supplements to Drugs: Indole-3-Carbinol & Phenethyl Isothiocyanate."* San Francisco, CA, March 26, 2001, **Session Co-Chair.**
- St. Louis Section, Institute of Food Technologists: *"Functional Foods: Consumer, Regulatory, Market and Research Update."* St. Louis, MO, February 6, 2001.
- Penn State College of Medicine: *"Functional Foods in Cancer Chemoprevention: Fantasy or Reality."* Harrisburg, PA, June 1, 2000.
- Rachel Schemmel Endowed Lecture in Clinical Nutrition, Michigan Dietetic Association: *"Functional Foods."* Grand Rapids, MI, May 11, 2000.
- University of North Carolina Public Health Nutrition Update Conference: *"Functional Foods."* Chapel Hill, NC, April 28, 2000.
- Simmons School for the Health Sciences: *"Functional Foods."* Boston, MA, April 4, 2000.

THESES/GRADUATE STUDENTS DIRECTED

Mandy Wieczkoriewiz: *“The Effects of Soy Protein Consumption on Blood Lipids in Hypercholesterolemic African-American Women.”* M.S. Thesis, 2003.

Veronita Ruseli: *Effect of Soy on Blood Pressure in African-American Women.”* M.S. (non-thesis), 2003.

Suzanne Pelletier: *“Evaluation of the Educational Program “Keeping Your Heart Healthy with Functional Foods” With Cardiac Rehabilitation Patients.”* M.S. Thesis, 2002.

Amie Bell: *Effect of Prune Concentrate on Mammary and Colon Carcinogenesis.”* M.S. Thesis, 2002.

Lulu Kurman: *“Effect of Prune Fiber on Blood Lipids in Human Subjects.”* M.S. Thesis, 2000.

Deborah Wool: *“Evaluation of the Use of the StratSoy ‘Ask an Expert’ Website by Consumers.”* M.S. Thesis, 1999.

GRADUATE STUDENT EXAMINING COMMITTEES

Dr. Hasler participated on approximately 30 MS and PhD examining committees between 1997 and 2003 while on the faculty at the University of Illinois at Urbana-Champaign.

MEDIA RELATIONS ACTIVITIES

Dr. Hasler has participated in numerous radio, print and television interviews, including being featured on CNN, Lifetime and Dateline NBC’s feature story, *Foods of the Future* on December 31, 1999.