

CURRICULUM VITAE

BIODATA

Full Name: Otu Okogeri
Gender: Male
Marital Status: Married (with four children)
Date of Birth: 27th May, 1962
Place of Birth: Afikpo, Ebonyi State
State of Origin: Ebonyi State
Nationality: Nigerian
Religion: Christianity
Mailing Address: Department of Food Science and Tech
Ebonyi State University
PMB 053, Abakaliki, Nigeria.
Phone Number: +234 703 722 8100
Email: doc.otu@gmail.com

EDUCATION

Ph.D. in Food Chemistry, University of Ioannina, Greece (2002)

Dissertation: Identification and characterization of the antioxidant fraction of virgin olive oil.

M.Sc. in Chemical Technology, University of Ioannina, Greece (1997)

Thesis: Influence of packaging materials on oxidative stability of sunflower oil.

B.Sc. in Chemical Engineering, National Technical University of Athens, Greece (1994)

Thesis: Production of surface active agent using agricultural products as raw materials.

CONTINUING EDUCATION

Diploma: Lipid Oxidation and Antioxidants, American Oil Chemists Society, Salt Lake City, USA (April 2005).

Diploma: Practical Introduction to Near IR Spectroscopy, Eastern Analytical, New Jersey, USA (November 2005).

Diploma: Margarine and Shortening Manufacture, Texas A&M University, Texas, USA (April 2006)

Diploma: Developing New Products for a Changing Marketplace, Institute of Food Technologists, New Jersey, USA (April 2007).

Diploma: Sensory Evaluation, Rutgers, The state University of New Jersey, USA (June 2007).

CAREER HIGHLIGHT

- Senior Lecturer. Department of Food science and Technology, EBSU, Abakaliki. 2008-present.
- Senior Research Chemist. ConAgra Foods, Nebraska, USA (2004-2008).
- Visiting Research Scientist. Consejo Superio de Investigaciones Cientificas, Seville, Spain, 2001.
- Graduate Assistant. Department of Food chemistry, university of Ioannina, Greece, 1998-2002.
- Laboratory Assistant. Food Chemistry Laboratory, University of Ioannina, Greece, 1995-2000.

CURRENT TEACHING RESPONSIBILITIES

Undergraduate

- Introduction to Food Science and Technology (FST 102)
- Food chemistry I (FST 333)
- Food Chemistry II – Physical and Colloidal Chemistry (FST 334)
- Oil and Fat technology (FST 452)
- Food Biotechnology (FST 525)
- Seminar (FST 585)
- Research Project (559)

Postgraduate

- Application of Computer in FST (FST 704)
- Food Analysis and Instrumentation (FST 733)
- Advances in Fat and Oil Technology (FST 737)
- Advanced Food Packaging (FST 808)
- Advances Fat and Oil Technology (FST 830)
- Advanced Food Chemistry II (FST 832)
- Advanced Food Analytical Techniques and Instrumentation (FST 833)
- Research Techniques in FST (FST 913)

CURRENT SUPERVISORY RESPONSIBILITIES

- Supervisor of eleven undergraduate research projects
- Supervisor of three PGD research
- Supervisor of four MSc research
- Supervisor of one PhD research

OTHER RESPONSIBILITIES

- Head of Department, Food Science and Technology
- Undergraduate Academic advisor

RESEARCH INTERESTS

- Revitalization of Ebonyi State oil palm sector
- Palm oil processing and quality assurance
- New sources of natural antioxidant
- Oilseed handling and processing from the perspective of nutrition
- Application of modern analytical techniques to lipid research
- All aspects of fat and oil research.

COMPUTER SKILLS

- Wireless Technology
- Web Page Programming (ASP.NET)
- Programming in BASIC and FORTRAN
- Laboratory Automated Software
- Applications in the Microsoft Office Suite

LANGUAGE SKILLS

- **Igbo** – Native language
- **English** – Speak fluently and read/write with high proficiency
- **Greek** – Speak fluently and read/write with high proficiency
- **Spanish** – Speak, read and write with basic competence

AFFILIATION

- Institute of Food Technologists (IFT) (member since 1998)
- American Chemical Society (ACS) (member since 2001)

- American Oil Chemists' Society (AOCS) (member since 2004)
- Association of Official Analytical Chemists (AOAC International) (member since 2005)
- Nigerian Institute of Food Technologists (NIFST) (member since 2017)

PEER REVIEW

Current peer reviewer for the following journals:

- European Journal of Lipid Science and technology
- Food Research International
- Journal of Food Research
- Advanced Research Journal of Food Science and technology

JOURNAL PUBLICATIONS

1. **Otu Okogeri** (2016). Improving the frying stability of peanut oil through blending with palm kernel oil. *Journal of Food Research*; 5(1): 82-87.
2. **Otu Okogeri** (2016). Antioxidant potential of African peer seed during oxidation of soybean oil. *European journal of Biotechnology and biosciences*; 4(6): 30-33.
3. **Otu Okogeri** and Onu Rita (2016). Nutritional and phytochemical properties of three neglected fruit seeds from Ebonyi State. *International Journal of Food Science and nutrition*; 1(3): 42-44.
4. **Otu Okogeri** and Chioma H. Oti (2016). Influence of cooking methods on quality characteristics of oil extracted from Atlantic Mackerel. *Canadian Journal of agriculture and Crops*; 1(1): 30-35.
5. **Otu Okogeri** and Uchenna-Onu Ukamaka (2016). Changes occurring in quality indices during storage of adulterated red palm oil. *International Journal of food Science and nutrition*; 1(3): 1-5.
6. **Otu Okogeri** and Blessing Okoro (2014). Storage stability and sensory attributes of crude palm oil adulterated with red dye. *European Journal of Agriculture and forestry Research*; 2(1): 10-16.
7. **Otu Okogeri** (2013). Adulteration of crude palm oil with red dye from the leaf sheath of sorghum bicolor. *Food science and Quality Management*; Vol. 17: 1-6.
8. **Otu Okogeri** and Tasioula-Margari Maria (2002). Changes occurring in phenolic compounds and α -tocopherol of virgin olive oil during storage. *Journal of agricultural and Food chemistry*; 50(5): 1077-1080.

9. Tasioula-Margari Maria and **Okogeri O.** (2001). Isolation and characterization of virgin olive oil phenolic compounds by HPLC/UV and GC-MS. *Journal of Food science*; 66(4): 530-534.
10. Tasioula-Margari M. and **Okogeri O.** (2001). Simultaneous determination of phenolic compounds and tocopherols in virgin olive oil using HPLC and UV detection. *Food chemistry*; 74: 377-381.
11. Christian Dauwe, Guenter Reinhold and **Otu Okogeri** (2001). Size exclusion chromatography in olive oil quality control. *American Laboratory*; 33(25): 22-24.
12. **Okogeri Otu** and Akrida-dermetzi K. (1996). Products of alcoholic fermentation arising from the use of agricultural raw materials. *Chimika Chronika (Chemical chronicle)*; Vol. 10:589-591 (in Greek).

CONFERENCE PAPER

With Proceedings

13. Okogeri O. and Isu G.A. Potential of mbembe seed extract as inhibitor of lipid oxidation. 4th Regional Food Science and Technology Summit/Annual General Meeting. Awka, 6th- 7th June, **2018**.
14. Otu Okogeri and Ukamaka Uchenna Onu. Effect of red dye on the storage stability and sensory characteristics of crude palm oil. The 59th Annual General Meeting of the Association of Deans of Agriculture in Nigerian universities (ADAN). Ebonyi State university; June, 15-18, **2015**. *Proceedings* pp. 170-175.
15. Okogeri O., Mgbebu P.O. and Nwadimma O.F.. Quality characteristics of palm oil obtained from open markets in Ebonyi State. Nigerian Institute of Food science and technology, 34th Annual conference, Port Harcourt, Nigeria. October 18-22, **2010**, *Proceedings* pp. 236-237.
16. Okogeri O., Mgbebu P.O. and Akpa C.T.. Frying performance of palm oil obtained by traditional technique. Nigerian Institute of Food science and technology, 33rd Annual conference, Yola, Nigeria. October 12-19, **2009**. *Proceedings* pp. 326-327.
17. Okogeri Otu, Miliou Frangiska and Tasioula-Margari Maria. Extraction method for simultaneous HPLC determination of virgin olive oil phenolic compounds and tocopherols. International conference on instrumental Methods of Analysis – Modern Trends and Applications. Ioannina, Greece; September 5-8, **2001**, *Proceedings* pp. 95-99.
18. Okogeri Otu and Tasioula-Margari Maria. The influence of storage conditions on changes in virgin olive oil's phenolic compounds and a-tocopherol. 6th Greece-Cyprus Conference on Chemistry, Rhodes, Greece, 2-5 September, 1999. *Proceedings*, pp. 266-269.

19. Okogeri Otu and Tasioula-Margari Maria. Changes in olive oil's antioxidants during storage. 4th Macedonian Conference on Nutrition and Dietetics, Thessaloniki, Greece. 28-28 May, 1999. Proceedings, pp. 67-80.
20. Okogeri Otu and Tasioula-Margari Maria. Stability of refined sunflower oil packaged in PET bottles. 6th Conference of Food Technologists and 3rd Conference of Food industry and Public Health. Thessaloniki, Greece, 19-21 November, 1998. Proceedings, pp. 116-120.

With Abstract

21. Okogeri O. and Nwaneke I.C. Improving the frying performance of peanut oil through blending with palm kernel oil. 29th European Federation of Food Science and Technology Conference, Athens, Greece, November 10-12, **2015**.
22. Okogeri O. and Nwani O.L. Adulteration of crude palm oil. 11th Euro Fed Lipid Congress, Antalya, Turkey, October 27-30, **2013**.
23. Okogeri O. and Otika N.F. Quality parameters of crude palm oil obtained by traditional processing techniques. 9th Euro Fed Lipid Congress, Rotterdam, The Netherlands, **2011**: Poster abstracts, *Eur. J. Lipid Sci. Technol.*, 113 S1, 117.
24. Otu Okogeri, Kay Jensen, Indarpal Singh, and Jack Cappozzo. Antioxidant profiles of natural extracts and activity of extracts during oxidation of sunflower oil. AOAC International Meeting and Exposition, Orange County, California, USA. September **2007**, Poster No. 62.
25. Otu Okogeri, Indarpal Singh, and Jack Cappozzo. Studies on the relationship between total polar substances and headspace compounds formed in thermally oxidized oil blends. Institute of Food Technologists (IFT) Annual Meeting. Chicago, Illinois, USA. July **2007**. Poster No. 38.
26. Indarpal Singh, Matt Hetzler, Otu Okogeri and Jack Cappozzo. Determination of Vitamin B5 in food products by LC-TOFMS. AOAC International Meeting and Exposition, Matteson, Illinois, USA. May 21-23, **2007**. Poster No. 22.
27. Otu Okogeri, Matt Hetzler, Indarpal Singh, and Jack Cappozzo. Headspace volatiles and polar compounds formed in thermally oxidized trans-free oil blends. AOAC International Meeting and Exposition, Minneapolis, Minnesota, USA. September 17-21, **2006**. Poster No. 68.
28. Matt Hetzler, Otu Okogeri, Indarpal Singh and Jack Cappozzo. Selection of SPME fibre for the analysis of volatile aldehydes in thermally oxidized oils. AOAC International Meeting and Exposition, Madison, Wisconsin, USA. May 22-25, **2006**.
29. Okogeri O.I. and Tasioula-Margari M. Phenolic compounds of Lianolia virgin olive oil and their alteration during storage. IFT Annual Meeting. New Orleans, Louisiana, USA. June 23-27, **2001**. Abstract No. 30A-26.
30. Okogeri Otu, Guenter Reinhold, and Christian Dauwe. GPC technique for monitoring virgin olive oil quality. IFT Annual Meeting. New Orleans, Louisiana, USA. June 23-27, **2001**. Abstract No. 88B-13.

31. Okogeri O.I. and Tasioula-Margari M. Evaluation of Lianolia variety virgin olive oil phenolic compounds by HPLC/UV, HPLC/MS and GC/MS. IFT Annual Meeting. Dallas, Texas, USA. June 10-14, **2000**. Abstract No. 51G-10. Book of Abstracts, p.113.
32. Okogeri Otu and Tasioula-Margari maria. Effect of storage on the levels of virgin olive oil antioxidants. 4th International Conference on Nutrition and Fitness: Plan of Action for the 21st Century. Ancient Olympia, Greece. May 25-29, **2000**.
33. Okogeri Otu and Tasioula-Margari Maria. Quality indices of virgin olive oil of Lianolias variety. International Conference: The olive tree, time past and time future. Andros, Greece. 28 June-3 July, **1999**. Book of Abstracts, pp. 23-24.

Scholarly Book

34. **Otu Okogeri** (2014). Fats and Oils: Chemistry and Processing. Celebration Press, Abakaliki, Nigeria (267 pages)

Monograph

35. **O.I. Okogeri** and M. Tasioula-Margari (2001). Quality Characteristics and Storage Stability of Virgin Olive Oil. In: A.H. Spanier, F. Shahidi, T.H. Parliament, C. Mussinan, C-T. Ho, and E.T. Contis (Eds.). Food Flavors and Chemistry: Advances of the New Millennium (pp. 492-496). *The Royal Society of Chemistry*, Cambridge, UK.

References

Available upon request.