

Alejandro Echeverry, Ph.D

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SUMMARY OF QUALIFICATIONS

EDUCATIONAL BACKGROUND

YEAR	DEGREE	LOCATION
2007	PH.D. IN ANIMAL SCIENCES	TEXAS TECH UNIVERSITY (LUBBOCK, TEXAS, USA)
2004	M.S. IN FOOD SCIENCES	TEXAS TECH UNIVERSITY (LUBBOCK, TEXAS, USA)
2000	B.S. IN FOOD ENGINEERING	CORPORACIÓN UNIVERSITARIA LASALLISTA (MEDELLÍN, COLOMBIA)

PUBLICATIONS (AS OF 03-20-2014)

TYPE		TOTAL	
BOOK CHAPTERS		2	
REFEREED JOURNAL ARTICLES		18	
CURRENT ARTICLES IN PREPARATION OR UNDER REVIEW		21	
POSTERS		65	
ABSTRACTS & PROCEEDINGS		27	
TECHNICAL PRESENTATIONS & INVITED LECTURES		32	
CITATIONS		TOTAL	H-INDEX
HTTP://APPS.WEBOFKNOWLEDGE.COM		90	6
GOOGLE SCHOLAR CITATIONS		148	7
SCOPUS CITATIONS		98	6

ADVISING*

DESCRIPTION	TOTAL
UNDERGRADUATE MENTEES	17
GRADUATE MENTEES SUPERVISOR	34
GRADUATE COMMITTEES – AD HOC & EX OFFICIO	2
GRADUATE COMMITTEES	3

* Winner of the 2013 Outstanding Faculty mentor, TTU

GRANTS & PROPOSALS

As Principal Investigator or Co-PI	Amount
Proposals & Grants - Funded	\$378,366.48
Travel Grants - Funded	\$47,374.78
Sub-Total	\$425,741.26
Pending - 2013	\$509,154.00
Total	\$934,895.26

TEACHING EXPERIENCE

Class Workshop	Number of Students or Attendees
TTU – FDSC 3301/5301 Food Microbiology 2007-2013 (On a need basis)	~120
TTU – FDSC 3309/5309 Food Safety 2007 – 2013 (On a need basis)	~120
TTU – FDSC 3305 Principles of Food Engineering (Class starting Spring 2014)	19
Shrimp HACCP & Food Safety – Honduras 2013	35
Meat HACCP & Food Safety – Panama 2013	61
Meat HACCP & Food Safety – Nicaragua 2013	39
Meat HACCP & Food Safety – Dominican Republic 2013	63
Pathogen Implementation Workshop – Colombia 2013	96
Meat HACCP & Food Safety – Honduras 2011	32
HACCP Implementation Workshop – Cuernavaca Mexico, 2011	36
HACCP Implementation Workshop – Veracruz, Mexico, 2009	23
HACCP Implementation Workshop – Puebla, Mexico, 2009	28
Introduction to HACCP – Ft Worth, TX, 2008	35
Total	708

Thirteen years of international experience in food industry and research, including meat packing and RTE operations, as well as quality assurance, HACCP and food safety management training for English and Spanish speakers, in-plant validation studies, validation of interventions, food microbiology techniques and biosecurity protocols. Expertise and experience in different food matrices and processes (Beef, pork, poultry, RTE meats, bread, shrimp, leafy greens, microwaves, etc.).

EDUCATIONAL BACKGROUND

2005-2007 | [Texas Tech University](#) (Lubbock, Texas)

Department of Animal and Food Sciences

Doctor of Philosophy (Ph.D.) in Animal Science / Food Microbiology, Dec 2007

Dissertation title: “Development and validation of intervention strategies to control *Escherichia coli* O157:H7 and *Salmonella* spp. in needle tenderized and injected beef”

Dissertation written under the direction of Professor Mindy M. Brashears

2002-2004 | [Texas Tech University](#) (Lubbock, Texas)

Department of Animal and Food Sciences

Master of Science (M.S.) in Food Technology / Food Microbiology, Dec 2004

Master’s thesis title: “Survival and distribution of *Escherichia coli* O157 in bovine manure”

Thesis written under the direction of Professor Mindy M. Brashears

1995-2000 | [Corporacion Universitaria Lasallista](#) (Medellín, Colombia)

Department of Engineering

Bachelor of Science (B.S.) in Food Engineering

Bachelor of Science thesis title: “Development of different seasonings and tomato-based ketchup and dressings for Industrias Alimenticias LAM Ltda”

1980-1994 | [Deutsche Schule Medellín](#) (Medellín, Colombia)

LANGUAGES

English, Spanish (Native Speaker), German (*Großes Sprachdiplom I & II*)

EMPLOYMENT AND EXPERIENCE

2010 – Present | Research Assistant Professor in Food Microbiology

Appointment: 100% Research

Texas Tech University (Lubbock, Texas)

Department of Animal and Food Sciences, Food Microbiology & Safety Program, College of Agricultural Sciences and Natural Resources under the supervision of Dr. Mindy M. Brashears.

Validation of interventions at plant level, industry support with HACCP plans and implementation and validation of CCP’s as well as Good Manufacturing Practices and Personnel training. Assessment of laboratory needs in food analysis laboratories. International training in the areas of food safety; *Salmonella*, *E. coli* O157:H7 and Shiga Toxin *E. coli* (STEC) prevalence studies in meat sold at retail in Mexico, Costa Rica, Nicaragua and Honduras; identification and comparison of antibiotic resistance patterns in *Salmonella* among cattle populations. In addition to research activities, I have been educating a variety of individuals in food safety and food microbiology topics, and currently am teaching Principles of Food Engineering to undergraduate students in Food Science and Human Nutrition.

2007 – 2009 | Post Doctoral Research Associate in Food Microbiology

Texas Tech University (Lubbock, Texas)

Department of Animal and Food Sciences, Food Microbiology & Safety Program, College of Agricultural Sciences and Natural Resources under the supervision of Dr. Mindy M. Brashears.

Research interests include the quality and safety implications of new meat processing technologies & ingredients and the use of antimicrobial interventions and lactic acid bacteria in fresh meat and RTE products. Current and future projects include determination of the prevalence of *Salmonella* and *E. coli* O157:H7 in fresh beef and pork products in multiple retail outlets in major cities in Mexico, studies on the shelf life properties of ground beef obtained from carcasses and trimmings treated with lactic acid bacteria, the application of Geographical Information Systems (GIS) and spatial data for surveillance, monitoring, and identification of risk factors associated with *E. coli* O157:H7 and *Salmonella* in food animal populations and the validation and modeling of cooking parameters of mechanically tenderized steaks and frozen hamburgers patties using an integrated lethality approach. Other duties include the supervision of graduate students, the coordination, experimental design, preparation, execution, and assistance of research protocols used by graduate students in a variety of projects in the food safety area as well as composing written reports and analysis of the different studies conducted in the food microbiology and pathogen challenge laboratories.

2002 – 2007 | Graduate Research Assistant

Texas Tech University (Lubbock, Texas)

Department of Animal and Food Sciences, Food Microbiology & Safety Program, College of Agricultural Sciences and Natural Resources under the supervision of Dr. Mindy M. Brashears.

Research included Pre-harvest food safety, strategies for reduction of *E. coli* O157:H7 and *Salmonella* shedding in cattle, use of microwaves for sterilization of *Salmonella* enteritidis in eggs, use of microwaves for inhibition of mold in white bread for military ready-to-eat (RTE)rations, strategies for reduction of *E. coli* O157:H7 and *Salmonella* in fresh meat and RTE products, assistance with translation and training of HACCP online workshop course for Spanish-speaking students, assistance in food validation and intervention studies in the Pathogen Processing Laboratory, aseptic Microbiological samples collection, and preparation of microbiological media and supplies.

Other duties included Teaching Assistance in the Food Microbiology (FDT 5301) & Food Safety (FDT 5309) courses: preparation and development original lectures and presentation materials, preparation of media and supplies needed for the experiments. Served as a simultaneous translator, English-Spanish-English for HACCP training workshops with representatives of Latin American Industry.

2000 – 2001 | Restaurant Manager

KFC Francoper (Medellin, Colombia)

Ensured daily efficient and profitable operations, planned and coordinated daily activities, handled daily money transactions, trained employees in GMP's and SSOP's, daily inventory

control, monitor for sanitation, quality and presentation, ensured employees' adherence to the company standards, recruited, hired, supervised and scheduled of up to 25 employees, handled customer feedback/complaints

1998 – 1999 | Quality Control Supervisor

Industrias Alimenticias Lam, Ltda (Medellin, Colombia)

Created, developed and implemented all sanitation and pre-requisite programs for a HACCP plan, education and continuous training of Employees in Good Manufacturing Practices and Sanitation Standard Operating Procedures, development and maintenance of quality assurance manuals, daily inventory control, daily verification of cleaning and sanitation procedures for food quality, collected samples for microbial analysis.

1998 – 1999 | Consulting Services

Industria de Alimentos Zenu SA (Medellin, Colombia)

Literature review and composing of white papers on the effects of consumption of nitrites, liquid smoke and other additives in human health and their use in processed and RTE meats.

MEMBERSHIPS AND AFFILIATIONS

American Society for Microbiology (2006-2009) ([ASM](#))

International Association for Food Protection (2003 – Present) ([IAFP](#))

Professional Development Groups (PDG):

- Food Law PDG
- Meat and Poultry Safety and Quality PDG
- Retail Food Safety and Quality PDG
- Student PDG
- International Food Protection Issues PDG

Institute of Food Technologists (2003 – Present) ([IFT](#))

Divisions:

- [Food Microbiology Division](#)
- [Quality Assurance Division](#)
- [Food Laws and Regulations Division](#)
- [IFT Longhorn Section](#)

American Meat Science Association (2007 – Present) ([AMSA](#))

American Biological Safety Association (2006 – 2008) ([ABSA](#))

Gamma Sigma Delta, The National Honor Society of Agriculture (2007 – Present) ([GSD](#))

American Society for Quality (2005-2007) ([ASQ](#))

American Association for the Advancement of Science (2008-2012) ([AAAS](#))

BOOK CHAPTERS:

1. Claudia Narvaez-Bravo, **Alejandro Echeverry**. 2008. *Aspectos importantes sobre la inocuidad de la carne de res ("Important aspects and facts on the safety of fresh beef meat")*. En Desarrollo sostenible en la ganaderia de doble proposito. Ediciones Astro Data, S.A. Maracaibo, Venezuela. Capitulo LXXVI: 898-910. ISBN: 978-980-6863-05-7. Accesible at: http://www.avpa.ula.ve/libro_desarrollosost/pdf/capitulo_76.pdf
2. Angela Laury, **Alejandro Echeverry**, Mindy M. Brashears. 2009. Fate of *Escherichia coli* O157:H7 in meat. In *Safety of Meat and Processed Meats, Food Microbiology and Food Safety series*. Chapter 2, pp 31-53 (Toldra, F. ed.). Springer Science, New York, New York. ISBN: 978-0-387-89025-8. Information: [Springer](http://www.springer.com/food+science/book/978-0-387-89025-8) or <http://www.springer.com/food+science/book/978-0-387-89025-8>

PEER REVIEW ARTICLES:

§ INDICATES ARTICLES IN WHICH THE AUTHOR IS A P.I OR CO-P.I.

IN PREPARATION | SUBMITTED & UNDER REVIEW

- 1) Qingli Zhang, Kendra Nightingale, J. Chance Brooks, David C. Campos, **Alejandro Echeverry**, Abdollah Khodammohammadi, Mindy Brashears. 2013. Antimicrobial activity of lactic acid bacteria against *Listeria monocytogenes* as influenced by temperature, incubation period and culture medium. (*Submitted to the Journal of the Science of Food and Agriculture - Under Review*).
- 2) Martha Maradiaga, Markus F. Miller, Leslie Thompson, Ansen Pond, Sara E. Gragg, **Alejandro Echeverry**, Lyda G. Garcia, Guy H. Loneragan, and Mindy M. Brashears. 2013. *Salmonella* in Retail Beef and Produce from Honduras and Mexico. (*Submitted to the International Journal of Food Microbiology – Under Review*).
- 3) Graysen Ortega, Mark Miller Alexandra Calle, Katelyn Ortega, **Alejandro Echeverry§**, and Mindy M. Brashears. 2013. Prevalence of *E. coli* non-O157:H7 STEC in Beef in Mexico. (*In preparation, to be submitted to the International Journal of Food Microbiology*).
- 4) Claudia Narv ez-Bravo, Markus F. Miller, Argenis Rodas-Gonz alez, M. Todd Brashears, **Alejandro Echeverry**, Mueen Aslam, and Mindy M. Brashears. 2013. Virulence characterization and molecular sub-typing of *Escherichia coli* O157:H7 isolates from fecal samples and beef carcasses in Mexico. (*Submitted to the International Journal of Food Microbiology - Under Review*).
- 5) Sunkara, K., Chaney, W. E., **Echeverry, A.**, Miller, M. F., Guillen, L. and M. M.

- Brashears. 2013. Reduction of “Big 6” non-O157 STEC on Hot Beef Sub-Primals using 5% Lactic Acid and Hot (180 F) Water Washes Under Simulated Industry Conditions. (*In preparation, to be submitted to the Journal of Food Protection*).
- 6) Jasti, Nanditha, Evan Chaney, **Alejandro Echeverry**§, Guy H. Loneragan, and Mindy M. Brashears. 2013. Efficacy of Lactic Acid, Hot Water, and Acidified Sodium Chlorite for the Reduction of Non-O157 Shiga Toxin-producing *Escherichia coli* (STEC) Utilizing a Hot Carcass Model and a Chilled Subprimal with *Escherichia coli* O157:H7 as an Indicator. (*In preparation, to be submitted to Meat Science*).
 - 7) Shanna N. Ward, M. F. Miller, **Alejandro Echeverry**, Lyda G. Garcia, Guy Loneragan, Ansen Pond, Tanya Jackson, Leslie Thompson, Sam Jackson, , J. Chance Brooks, Rosa R. Porras, Gilberto O. Cervera, and M. M. Brashears. 2013. Baseline of *Salmonella* spp. on inspected and non-federally inspected whole muscle beef steak purchased in the meat markets of Mexico. (*In preparation, to be submitted to Meat Science*).
 - 8) Shanna N. Ward, M. F. Miller, **Alejandro Echeverry**, Lyda G. Garcia, Guy Loneragan, Ansen Pond, Tanya Jackson, Leslie Thompson, Sam Jackson, , J. Chance Brooks, Rosa R. Porras, Gilberto O. Cervera, and M. M. Brashears. 2013. Comparing the reduction of *Salmonella* spp. using lactic acid and potassium lactate dips on non federally inspected whole muscle beef steaks purchased in the meat markets of Mexico. (*In preparation, to be submitted to Meat Science*).
 - 9) Ruiz, H., M.F. Miller, S. Gragg, G.H. Loneragan, L.G. Garcia, R. R. Porras, G. O. Cervera, **A. Echeverry**§, and M.M. Brashears 2013. *Salmonella* prevalence in beef lymph nodes and feces from cattle harvested at five Mexican abattoirs. (*In preparation, to be submitted to Meat Science*).
 - 10) Ruiz, H., M.F. Miller, S. Gragg, G.H. Loneragan, L.G. Garcia, R. R. Porras, G. O. Cervera, **A. Echeverry**§, and M.M. Brashears 2013. *Salmonella* presence in lymph nodes and tonsils of swine harvested in Cancun and Merida, Mexico. (*In preparation, to be submitted to Meat Science*).
 - 11) YenTe Liao , J Brooks , Jennifer Martin , **Alejandro Echeverry**§, Guy Loneragan, and Mindy M. Brashears. 2013. Spray Intervention Treatments and Cooking to reduce *E. coli* O157:H7 and Non-O157 STEC on the Surface of Beef Subprimals, Non-Intact Steaks and Internal Meat Samples. (*Submitted to the Journal of Food Protection - Under Review*).
 - 12) Liao, Y.T., A. Ulmer, **A. Echeverry**, M. Binkley, D. Henroid, R. Lacey, and M.M. Brashears. 2013. Evaluation of Hygienic Practices and Efficacy of an Educational Hand Washing Intervention among Restaurants in Lubbock, TX and San Francisco, CA. (*Submitted to Food Protection Trends – Under review*).
 - 13) Ansen Pond, **Alejandro Echeverry**§, Mark F. Miller, Guy H. Loneragan, Maria Salud Rubio Lozano, Adrian Chavez, Nelson O. Huerta-Leidenz, Jhon Rupnow, M. Todd Brashears, Mindy M. Brashears. 2013. *Salmonella* and *E. coli* O157:H7 prevalence and generic *E. coli* quantitative baseline in raw pork and beef at retail outlets in Mexico.

(Submitted to the Journal of Food Protection - Under Review).

- 14) Sunkara, Praveena, Guy H. Loneragan, Markus F. Miller, **Alejandro Echeverry**, Enusha Karunasena and Mindy M. Brashears. 2013. Identification and Antibiotic Resistance Profiles of Cattle and Beef Associated *Salmonella* Serotypes isolated from Mexico and the United States. (Submitted to the Journal of Food Protection - Under Review).
- 15) A. Laury, S. Gragg, A. Brown, M. Alvarado, P. Sunkara, C. Bravo, **A. Echeverry**, E. Karunasena, and M. M. Brashears. 2013. Use of lactic acid bacteria as a pre-harvest intervention against *Escherichia coli* O157:H7 on spinach plants. (Submitted to the Journal of Food Protection – Under review).
- 16) Hawkins, A., M.T. Brashears, **A. Echeverry**, L.D. Thompson, L.G. Garcia, L. Lemons, A. Pond, and M. M. Brashears. 2013. Organizational climate and food safety training change employee behaviors and pathogen loads in non-TIF beef packing plants in Mexico. 2013. (In preparation, to be submitted to the International Journal of Food Microbiology).
- 17) Yen Te Liao, J. Chance Brooks, Jennifer N. Martin, **Alejandro Echeverry**, Guy H. Loneragan, and Mindy M. Brashears. 2013. Evaluation of multiple interventions against *Escherichia coli* O157:H7 or Non-O157 Shiga Toxin-Producing *Escherichia coli* for Beef Subprimal and Mechanically Tenderized Steaks. (In preparation, to be submitted to Food Control).
- 18) Manuel V. Alvarado, Angela Laury, J. Chance Brooks, **Alejandro Echeverry**, Mindy M. Brashears. 2009. Inhibition growth of *Escherichia coli* and *Salmonella* in ground beef using modified atmosphere packaging systems (In Preparation).
- 19) William E. Chaney, **Alejandro Echeverry**, Enusha Karunasena, Chance J. Brooks, Michael San Francisco, and Mindy M. Brashears. 2013. Influence of modified Atmosphere Packaging (MAP) on *Escherichia coli* O157:H7 growth, survival, shiga-toxin production and biofilm production (In preparation).
- 20) J. A. Collins, J. C. Brooks, M. M. Brashears, **A. Echeverry** and M. F. Miller. 2013. Sensory properties of needle tenderized and injected beef after treatment with interventions strategies to control food-borne pathogens. (In Preparation).

PUBLISHED & ACCEPTED – 2014

- 1) Yen Te Liao, Mark F Miller, Guy H. Loneragan, J. Chance Brooks, **Alejandro Echeverry**, and Mindy M. Brashears. 2014. Non-O157 Shiga -Toxin Producing *Escherichia coli* (STEC) in U.S. Retail Ground Beef. *Journal of Food Protection* (Accepted).

PUBLISHED & ACCEPTED – 2013

- 2) Rubio L. Maria Salud, Martínez B. Jose Fernando, Hernández C. Rigoberto, Bonilla C.

Cynthia, Méndez M. Ruben Danilo, Núñez E. Jose Fernando, **Alejandro Echeverry** and Mindy M. Brashears. 2013. Detection of *Listeria monocytogenes*, *Salmonella* and *Yersinia enterocolitica* in beef at points of sale in Mexico. *Revista Mexicana de Ciencias Pecuarias*. 4 (1):107-115. Available at: <http://www.tecnicapecuaria.org.mx/trabajos/201301104033.pdf>

- 3) Claudia Narvaez-Bravo , Mark F. Miller , Tanya Jackson , Sam Jackson , Argenis Rodas-Gonzalez , Kevin R. Pond , **Alejandro Echeverry** and Mindy M. Brashears. 2013. *Salmonella* and *E. coli* O157:H7 Prevalence in Cattle and on Carcasses in a Vertically Integrated Feedlot and Harvest Plant in Mexico. *J Food Prot.* Vol.76 (5):786-795. ([Link](#))
- 4) Byron D. Chaves, Martha Maradiaga, M. Alexandra Calle, Leslie Thompson, Samuel P. Jackson, Tanya Jackson, Marcus F. Miller, Lyda G. Garcia, **Alejandro Echeverry**, Henry Ruiz, and Mindy M. Brashears. 2013. Evaluation of process control to prevent contamination of beef with non-O157 Shiga toxin-producing *Escherichia coli* (STEC) in U.S. export abattoirs in Honduras and Nicaragua. *Food Protection Trends*. Vol. 33 (4):224-230. ([Link](#))
- 5) Gragg SE, Loneragan GH, Nightingale KK, Brichta-Harhay DM, Ruiz H, Elder JR, Garcia LG, Miller MF, **Echeverry A**, Ramírez Porras RG, Brashears MM. 2013. Substantial Within-Animal Diversity of *Salmonella* Recovered from Lymph Nodes, Feces and Hides of Cattle at Slaughter. *Appl. Environm. Microbiol.* Vol. 79(15):4744-4750. ([Link](#))
- 6) Cassandra Chancey, Jennifer Martin, **Alejandro Echeverry**, Sam Jackson, Leslie Thompson , Mindy Brashears, and J. Chance Brooks. 2013. Survivability of *Escherichia coli* O157:H7 in needle-tenderized beef steaks subjected to lactic acid application and cooking under simulated industry conditions. *Journal of Food Protection*. Vol 76 (10): 1778-1783. ([Link](#)).
- 7) Porter, H., Brashears, T., Brashears, M., Irlbeck, E., Newsome, S., Winterholler-Trojan, S., **Echeverry, A.**, McKenney, C., Loneragan, S. 2013. Determining the problems, impacts and potential solutions for the agricultural industry of Belize: A needs assessment. *Journal of International Agricultural and Extension Education*. Vol. 20 (2):122 – 124. ([Link](#))

PUBLISHED – 2012

- 8) Vipham, Jessie L.; Brashears, Mindy M.; Loneragan, Guy H.; **Echeverry, Alejandro**; Brooks, J. Chance; Chaney, W. Evan; Miller, Mark F. 2012. *Salmonella* and *Campylobacter* Baseline in Retail Ground Beef and Whole-Muscle Cuts Purchased during 2010 in the United States. *J Food Prot.* Dec; 75(12): 2110-2115. DOI: <http://dx.doi.org/10.4315/0362-028X.JFP-12-077>
- 9) Wolf MJ, Miller MF, Parks AR, Loneragan GH, Garmyn AJ, Thompson LD, **Echeverry A**, Brashears MM. 2012. Validation Comparing the Effectiveness of a Lactic Acid Dip

with a Lactic Acid Spray for Reducing Escherichia coli O157:H7, Salmonella, and Non-O157 Shiga Toxigenic Escherichia coli on Beef Trim and Ground Beef. *J Food Prot.* Nov; 75(11):1968-73. DOI: <http://dx.doi.org/10.4315/0362-028X.JFP-12-038>

- 10) Brashears MM, Garmyn AJ, Brooks JC, Harris D, Loneragan G, **Echeverry A**, Jackson TE, Mehaffey JM, Miller MF. 2012. Microbial quality of condensation in fresh and ready-to-eat processing facilities. *Meat Sci.* Mar;90(3):728-32. DOI: <http://dx.doi.org/10.1016/j.meatsci.2011.11.003>

PUBLISHED – 2011

- 11) Brown, A., J.C. Brooks, E. Karunasena, **A. Echeverry**, A. Laury, and M.M. Brashears. 2011. Inhibition of Escherichia coli O157:H7 and Clostridium sporogenes in Spinach Packaged in Modified Atmospheres After Treatment with Chlorine and Lactic Acid Bacteria. *J. Food Sci.* 76(6):M427-M432.

PUBLISHED – 2010

- 12) **Echeverry**, J. C. Brooks, M. F. Miller, J. A. Collins, G. H. Loneragan, and M. M. Brashears. 2010. Validation Of Lactic Acid Bacteria, Lactic Acid, And Acidified Sodium Chlorite As Decontaminating Interventions To Control Escherichia coli O157:H7 And Salmonella Typhimurium DT 104 In Mechanically Tenderized And Brine Enhanced (Non - Intact) Beef At The Purveyor. *Journal of Food Protection.* Vol. 73 (12): 2169-2179.

PUBLISHED – 2009

- 13) Laury, AM., M. V. Alvarado, G. Nace, C. Z. Alvarado, J. C. Brooks, **A. Echeverry**, and M. M. Brashears. 2009. Validation of a Lactic Acid– and Citric Acid–Based Antimicrobial Product for the Reduction of *Escherichia coli* O157:H7 and *Salmonella* on Beef Tips and Whole Chicken Carcasses. *Journal of Food Protection.* Vol. 72 (10): 2208-2211.
- 14) **Echeverry, A.**, J. C. Brooks, M. F. Miller, J.A. Collins, G. H. Loneragan, and M. M. Brashears. 2009. Validation of Intervention Strategies to Control *Escherichia coli* O157:H7 and *Salmonella* Typhimurium DT 104 in Mechanically Tenderized and Brine Enhanced Beef. *Journal of Food Protection.* Vol. 72 (8): 1616-1623.
- 15) Fluckey, W.M., M. M. Brashears, R. D. Warner, G. H. Loneragan, and **A. Echeverry**. 2009. Diversity and Susceptibility of *Enterococcus* Isolated from Cattle before and after Harvest. *Journal of Food Protection.* Vol. 72 (4):766-774.

PUBLISHED – 2008

- 16) D.G. Lakins, **A. Echeverry**, C.Z. Alvarado, M.M. Brashears, and J.C. Brooks. 2008. Quality of and Mold Growth on White Enriched Bread for Military Rations Following directional Microwave treatment. *Journal of Food Science*. Vol. 73 (3): M99 - M103.

PUBLISHED – 2007

- 17) T. C. Lowrance, G. H. Loneragan, D. J. Kunze, T. M. Platt, S. E. Ives, H. M. Scott, B. Norby, **A. Echeverry**, M. M. Brashears. 2007. Changes in antimicrobial susceptibility in a population of *Escherichia coli* isolated from feedlot cattle administered ceftiofur crystalline-free acid. *American Journal of Veterinary Research*. Vol. 68 (5): 501-507.

PUBLISHED – 2006

- 18) **Echeverry A**, G. H. Loneragan, M. M. Brashears. 2006. Survival Of *Escherichia coli* O157:H7 In Bovine Feces Over Time Under Various Temperature Conditions. *Journal of Food Protection*. Vol. 69 (12): 2851-2855.

PUBLISHED – 2005

- 19) **Echeverry**, G. H. Loneragan, M. M. Brashears, B. A. Wagner. 2005. Effect of intensity of fecal pat sampling on estimates of *Escherichia coli* O157. *American Journal of Veterinary Research*. Vol. 66 (12): 2023 – 2027.

POSTERS PRESENTED

POSTERS – 2014

- 1) Pond, N., L. Guillen, A. Echeverry, K. Knightingale, J. Chance Brooks, G. H. Loneragan, and M. M. Brashears. 2014. Environmental Mitigation of *Escherichia coli* O157:H7, Non-O157 Shiga-Toxigenic *E. coli* (STEC) with *Lactobacillus acidophilus* NP51 in Fecal and Soil Samples. Presented at the 2014 Beef Industry Safety Summit (BIFSCO). March 4-6, Hyatt Regency Hotel DFW, Dallas, Texas.
- 2) S. Pokharel, J. C. Brooks, J. N. Martin, **A. Echeverry**, A. Parks, B. Corliss, M. M. Brashears. 2014. The Risk and Thermal Susceptibility of Non O157 and O157:H7 Shiga toxin Producing *Escherichia coli* in Non - Intact Beef Products Intended for Food Service or Retail.

Presented at the 2014 Beef Industry Safety Summit (BIFSCO). March 4-6, Hyatt Regency Hotel DFW, Dallas, Texas.

- 3) Katelyn Ortega, Jessie Vipham, Lacey Guillen, **Alejandro Echeverry**, Marie Bugarel, and Mindy M. Brashears. 2014. Prevalence of *Campylobacter* in Retail Ground Beef During Spring in Lubbock, Texas. Presented at the 2014 Beef Industry Safety Summit (BIFSCO). March 4-6, Hyatt Regency Hotel DFW, Dallas, Texas.
- 4) Siroj Pokharel, J Chance Brooks, Jennifer N. Martin, **Alejandro Echeverry**, Amy Parks, Blaine Corliss, and Mindy M. Brashears. 2014. Internalization of Shiga-Toxin Producing *Escherichia coli* in beef products as influenced by vacuum marination. Presented at the Bob Albin graduate and undergraduate student poster competition, March 28th. Department of Animal and Food Sciences, Texas Tech University.
- 5) Castelli, E. M., D. Campos, Q. Zhang, **A. Echeverry**, and M. M Brashears. 2014. Inhibition of *Listeria monocytogenes* on alfalfa sprouts using Lactiguard[®] cultures. Presented at the Bob Albin graduate and undergraduate student poster competition, March 28th. Department of Animal and Food Sciences, Texas Tech University.
- 6) Blaine Corliss, J Chance Brooks, Jennifer N. Martin, **Alejandro Echeverry**, Amy Parks, Siroj Pokharel, and Mindy M. Brashears. 2014. Internalization and post cooking survival of non-O157 and O157:H7 Shiga-toxin producing *Escherichia coli* in blade tenderized beef steaks. Presented at the Bob Albin graduate and undergraduate student poster competition, March 28th. Department of Animal and Food Sciences, Texas Tech University.
- 7) Chaves, B., **A. Echeverry**, L. G. Garcia, M.F. Miller, and M. M. Brashears. 2014. Seasonal prevalence and serogroup distribution of non-O157 Shiga Toxigenic *E. coli* (STEC) in U.S. export abattoirs in Costa Rica. Presented at the Bob Albin graduate and undergraduate student poster competition, March 28th. Department of Animal and Food Sciences, Texas Tech University.

POSTERS – 2013

- 8) Ortega, Graysen; Ortega, Katelyn; Calle, Alexandra; **Echeverry, Alejandro**; Brashears, Mindy. 2013 Prevalence of *E. coli* non-O157:h7 STEC in beef in Mexico. Presented at the Texas Tech University Undergraduate Research Competition. April 22-25, 2013. Lubbock, Texas. Poster 77. Available at: http://www.depts.ttu.edu/undergraduateresearch/urc/files/abstract_full-revised.pdf
- 9) Liao, Y. T., G. H. Loneragan, J. C. Brooks, **A. Echeverry**, M. F. Miller, and M. M. Brashears. 2013. Establishment of non-O157 shiga toxin-producing *Escherichia Coli* (STEC) baseline of retail ground beef in the United States. In: Abstracts from the 2013 American Meat Science Association Reciprocal Meat Conference. June 23-26, 2013. Auburn University, Auburn, AL.
- 10) Ruiz, H., M. F. Miller, L. D. Thompson, L. G. Garcia, C. Brooks, G. H. Loneragan, **A. Echeverry**, M. M. Brashears, and G. O. Cervera. 2013. Salmonella presence in lymph nodes and tonsils of swine harvested in Cancun and Merida, Mexico. In: Abstracts from the 2013 American Meat Science Association Reciprocal Meat Conference. June 23-26, 2013. Auburn University, Auburn, AL.

- 11) Ruiz, H., M.F. Miller, S. Gragg, G.H. Loneragan, L.G. Garcia, G. O. Cervera, **A. Echeverry**, and M.M. Brashears . 2013. *Salmonella* prevalence in beef lymph nodes and feces from cattle harvested at five Mexican abattoirs. In: Abstracts from the 2013 American Meat Science Association Reciprocal Meat Conference. June 23-26, 2013. Auburn University, Auburn, AL
- 12) Chaves, B.D., M. Maradiaga, M.A. Calle, L. Thompson, S.P. Jackson, T. Jackson, M.F. Miller, L.G. Garcia, **A. Echeverry**, H. Ruiz, and M.M. Brashears. 2013. Evaluation of process control to prevent contamination of beef with non-0157 shiga toxin-producing *Escherichia Coli* (STEC) in U.S. export abattoirs in Honduras and Nicaragua. In: Abstracts from the 2013 American Meat Science Association Reciprocal Meat Conference. June 23-26, 2013. Auburn University, Auburn, AL.
- 13) Martha Maradiaga, Markus Miller, **Alejandro Echeverry**, Lyda Garcia, Sara Gragg, Henry Ruiz, Alexandra Calle, Mindy Brashear. 2013. Prevalence of *Salmonella* on Beef Hides and Carcasses at an Abattoir in Merida, Mexico. Poster P1-45. Presented at the 102nd annual meeting of the International Association for Food Protection, Charlotte, North Carolina. July 25 – July 28.
- 14) Byron Chaves, Lyda Garcia, **Alejandro Echeverry**, Markus Miller, Mindy Brashears. 2013. Evaluation of Process Control to Prevent Contamination of Beef with Non-O157 Shiga Toxin-producing *Escherichia coli* (STEC) in U.S. Export Abattoirs in Costa Rica. Poster P1-47. Presented at the 102nd annual meeting of the International Association for Food Protection, Charlotte, North Carolina. July 25 – July 28.
- 15) Graysen Ortega, Mark Miller, Alexandra Calle, Katelyn Ortega, **Alejandro Echeverry**, Mindy Brashears. 2013. Prevalence of *Escherichia coli* Non-O157:H7 STEC in Beef in Mexico. Poster P1-53. Presented at the 102nd annual meeting of the International Association for Food Protection, Charlotte, North Carolina. July 25 – July 28.
- 16) Nanditha Jasti, W. Evan Chaney, **Alejandro Echeverry**, Guy Loneragan, Kendra Nightingale, Mindy Brashears. 2013. Efficacy of Lactic Acid, Hot Water, and Acidified Sodium Chlorite for the Reduction of Non-O157 ShigaToxin-producing *Escherichia coli* (STEC) Utilizing a Hot Carcass Model and *Escherichia coli* O157:H7 as an Indicator. Poster P2-68. Presented at the 102nd annual meeting of the International Association for Food Protection, Charlotte, North Carolina. July 25 – July 28.
- 17) Nanditha Jasti, W. Evan Chaney, **Alejandro Echeverry**, Guy Loneragan, Kendra Nightingale, Mindy Brashears. 2013. Efficacy of Lactic Acid, Hot Water, and Acidified Sodium Chlorite for the Reduction of Non-O157 Shiga Toxin-producing *Escherichia coli* (STEC) Utilizing Chilled Beef Subprimals and *Escherichia coli* O157:H7 as an Indicator. Poster P2-69. Presented at the 102nd annual meeting of the International Association for Food Protection, Charlotte, North Carolina. July 25 – July 28.
- 18) Martha Maradiaga, Markus Miller, Leslie Thompson, **Alejandro Echeverry**, Lyda Garcia, Mindy Brashears, Sara Gragg, Alexandra Calle, Ansen Pond, Shanna Ward. 2013. Baseline of *Salmonella* Prevalence in Retail Beef and Produce from Honduras and Mexico. Poster P3-142. Presented at the 102nd annual meeting of the International Association for Food Protection, Charlotte, North Carolina. July 25 – July 28.

- 19) Henry Ruiz, Mark F. Miller, Leslie D. Thompson, J. Chance Brooks, Guy H. Loneragan, **Alejandro Echeverry**, Gilberto O. Cervera, and Mindy M. Brashears. 2013. Prevalence of *Salmonella* in Lymph Nodes of Swine Harvested in Mexico. Presented at the 2013 Beef Industry Safety Summit (BIFSCO). March 13-15, Dallas, Texas.
- 20) Brashears, M.T., S. Morales, S. Trojan, S., **A. Echeverry**, and M.M. Brashears. 2013. An Evaluation of the Needs of Stakeholders within the Bahamian Food Production – Consumption Continuum. American Association for Agricultural Education National Research Conference, April 27-May 1, Miami, FL.

POSTERS – 2012

- 21) Martha Maradiaga, M.F. Miller, Leslie Thompson, A. Calle, A. Pond, S. Ward, **Alejandro Echeverry**, Lyda Garcia, and Mindy M. Brashears. 2012. Baseline study of Salmonella prevalence in Retail Beef and Produce in Honduras and Mexico. Poster 035-15, Food Microbiology Division: Food Microbiology Posters. Presented at the Institute of Food Technologists (IFT) 2012 Annual Meeting & Food Expo, Hilton Hotel, Las Vegas, Nevada, June 26-28.
- 22) Ortega; G., A. Calle, **A. Echeverry**, and M.M. Brashears. 2012. Detection of *Salmonella* and *Escherichia coli* O157:H7 (*stx* and *eae* genes) at different concentrations of viable and nonviable cells through the BAX® System from Dupont Qualicon. Presented at the Institute of Food Technologists (IFT) 2012 Annual Meeting & Food Expo, Hilton Hotel, Las Vegas, Nevada, June 26-28.
- 23) C. Narvaez-Bravo, M F Miller, A Rodas-González, A Calle, T Brashears, **A Echeverry**, M Aslam, M M Brashears. 2012. Virulence characterization of *Escherichia coli* O157:H7 isolated from fecal samples and beef carcasses in Mexico. Poster L13. Presented at the 58th International Congress of Meat Science and Technology (ICOMST). August 13-17, Montreal, Canada.
- 24) Sara E. Gragg, Guy. H. Loneragan, Kendra K. Nightingale, Jacob R. Elder, Henry Ruiz, Mark F. Miller, **Alejandro Echeverry** and Mindy M. Brashears. 2012. Prevalence and Characterization of *Salmonella* Recovered from Lymph Nodes and Feces of Cattle at Harvest in Mexican Slaughter Facilities. Presented at the 2012 Beef Industry Safety (BIFSCO) Summit. March 7-9, Tampa, Florida.
- 25) W. Evan Chaney, Yen-Te Liao, Max J. Wolf, Amy R. Parks, Jennifer Martin, Andrea J. Garmyn, **Alejandro Echeverry**, Leslie D. Thompson, Mark F. Miller, J. Chance Brooks, Guy H. Loneragan, Mindy M. Brashears. 2012. *Escherichia coli* O157:H7 and non-O157 STEC Survival and Reduction on Intact Beef Subprimals and Non-intact Beef Steaks by Intervention and Cooking Processes. Presented at the 2012 Beef Industry Safety (BIFSCO) Summit. March 7-9, Tampa, Florida.
- 26) S. Gragg, G. Loneragan, K. Nightingale, J. Elder, H. Ruiz, M. Miller, **A. Echeverry**, and M. Brashears. 2012. Prevalence and Characterization of *Salmonella* Recovered from Lymph Nodes and Feces of Cattle at Harvest in Mexican Slaughter Facilities. Poster 75. Presented at

the 65th Reciprocal Meat Conference, Fargo, North Dakota. North Dakota State University, June 16-20.

- 27) Liao, Y.T., J.C. Brooks, J.N. Martin, **A. Echeverry**, G.H. Loneragan, and M.M. Brashears. 2012. P1-92. Spray Intervention Treatments and Cooking to reduce *Escherichia coli* O157:H7 and Non-O157 STECs on the Surface of Beef Subprimals, and within Needle-Tenderized Steaks. Presented at the 101st annual meeting of the International Association for Food Protection, Providence, Rhode Island. July 21 – July 25.
- 28) Hartzog-Hawkins, **A. Echeverry**, M.T. Brashears, L. D. Thompson, M.F. Miller, J. Zamora, L. G. Garcia, C. Narvaez, L. Lemons, M. Shaw, A. Pond, H. Ruiz, M. Maradiaga, A. Calle and M.M. Brashears. 2012. P1-144. Organizational Climate and Food Safety Training Change Employee Behaviors and Pathogen Loads in Non-inspected Beef Packing Plants in Mexico. Presented at the 101st annual meeting of the International Association for Food Protection, Providence, Rhode Island. July 21 – July 25.
- 29) Lemons, L., M.T. Brashears, A. Hartzog, **A. Echeverry**, L. Thompson, M.F. Miller, L. Garcia, and M.M. Brashears. 2012. P1-146. A Comparison of Food Safety Climate at Municipal and Private Beef Slaughter Plants in Mexico. Presented at the 101st annual meeting of the International Association for Food Protection, Providence, Rhode Island. July 21 – July 25.
- 30) Gragg, S., K. Nightingale, J. Elder, H. Ruiz, G.H. Loneragan, M.F. Miller, **A. Echeverry**, and M.M. Brashears. 2012. P2-15. Characterization of *Salmonella* Isolated from the Lymph Nodes and Feces of Cattle Presented for Harvest at a Slaughter Facility in Mexico. Presented at the 101st annual meeting of the International Association for Food Protection, Providence, Rhode Island. July 21 – July 25.
- 31) Ward, S., M.F. Miller, **A. Echeverry**, L. Garcia, G.H. Loneragan, A. Pond, T. Jackson, L. Thompson, S. Jackson, J.C. Brooks, R. G. Ramirez Porras, G. Cervera, and M.M. Brashears. 2012. P3-109. Reduction of *Salmonella* Using Lactic Acid and Potassium Lactate on Non-federally Inspected Whole Muscle Beef Steaks Purchased in Meat Markets of Mexico. Presented at the 101st annual meeting of the International Association for Food Protection, Providence, Rhode Island. July 21 – July 25.

POSTERS - 2011

- 32) Ansen R. Pond, Mark F. Miller, Tanya Jackson, **Alejandro Echeverry**, Emile Randazzo and Mindy Brashears. 2011. Validation of Lactic Acid Interventions on the Reduction of *Escherichia coli* Biotype I, Coliforms and Total Aerobic Bacteria on Chilled Beef Products Processed at a Commercial US Slaughter Facility. Presented at the 100th annual meeting of the International Association for Food Protection, Milwaukee, WI. July 31 – August 3. Poster P1-36.
- 33) Claudia Narvaez Bravo, Mark F. Miller, Tanya Jackson, Sam Jackson, Argenis Rodas Gonzalez, Kevin Pond, **Alejandro Echeverry** and Mindy Brashears. 2011. Determination of Risk Factors Associated with *Salmonella* and *Escherichia coli* O157 Prevalence on Carcasses

- in a Mexican Slaughter Plant. Presented at the 100th annual meeting of the International Association for Food Protection, Milwaukee, WI. July 31 – August 3. Poster P1-46.
- 34) Claudia Narvaez Bravo, Mark F. Miller, Sam Jackson, Tanya Jackson, Argenis Rodas Gonzalez, **Alejandro Echeverry**, Kevin Pond and Mindy Brashears. 2011. Comparison of *Salmonella* and *Escherichia coli* O157 Prevalence on Beef Carcasses Harvested in Mexico under Two Different Production Procedures under TIF Regulations. Presented at the 100th annual meeting of the International Association for Food Protection, Milwaukee, WI. July 31 – August 3. Poster P1-47.
- 35) Jessie L. Vipham, Mark F. Miller, Guy Loneragan, **Alejandro Echeverry**, Chance J. Brooks, W. Evan Chaney and Mindy Brashears. 2011. *Salmonella*, *Campylobacter* and Putative Non-O157 Shiga Toxin-producing *Escherichia coli* (STEC) in Ground Beef and Whole Muscle Beef Cuts in the United States. Presented at the 100th annual meeting of the International Association for Food Protection, Milwaukee, WI. July 31 – August 3. Poster P1-48.
- 36) Jennifer Martin, Mindy Brashears, Cassandra Chancey, **Alejandro Echeverry**, Sam Jackson, Leslie D. Thompson and Chance J. Brooks. 2011. Reduction of *Escherichia coli* O157:H7 in Needle-tenderized Beef Strip Steaks Using Lactic Acid and Cooking. Presented at the 100th annual meeting of the International Association for Food Protection, Milwaukee, WI. July 31 – August 3. Poster P1-59.
- 37) Ansen R. Pond, **Alejandro Echeverry**, Tanya Jackson, Mindy Brashears, Mark F. Miller, Guy Loneragan, Todd M. Brashears, Rosa R. Porras and Gilberto O. Cervera. 2011. *Salmonella* and *Escherichia coli* O157:H7 Prevalence on Beef Carcasses in a Non-TIF Harvest Plant in the Mexican Yucatan. Presented at the 100th annual meeting of the International Association for Food Protection, Milwaukee, WI. July 31 – August 3. Poster P2-113.
- 38) Jennifer Spraberry, Todd M. Brashears, **Alejandro Echeverry**, Mark Russell and Mindy Brashears. 2011. An Exploratory Comparison of Knowledge Levels of Diverse Populations within a Food Safety Workshop. Presented at the 100th annual meeting of the International Association for Food Protection, Milwaukee, WI. July 31 – August 3. Poster P3-83
- 39) Yen Te Liao, Ann Ulmer, **Alejandro Echeverry**, Rachel Lacey, Margaret Binkley, Dan Henroid and Mindy Brashears. 2011. Evaluation of Hygienic Practices and Efficacy of an Educational Hand-washing Intervention among Restaurants in Lubbock and San Francisco. Presented at the 100th annual meeting of the International Association for Food Protection, Milwaukee, WI. July 31 – August 3. Poster P3-91
- 40) Jennifer N. Martin, Mindy M. Brashears, Cassandra Chancey, **Alejandro Echeverry**, Samuel P. Jackson, Leslie D. Thompson and J Chance Brooks. 2011. Reduction of *Escherichia coli* O157:H7 in mechanically tenderized beef strip steaks using lactic acid and cooking. Presented at the Annual Beef Industry Food Safety Council (BIFSCO) Summit, Dallas, Texas, March 2-4.
- 41) J. L. Vipham, M. F. Miller, G. H. Loneragan, **A. Echeverry**, J. C. Brooks, W. E. Chaney, and M. M. Brashears. 2011. *Salmonella*, *Campylobacter*, and putative non-O157 shiga toxin-producing *Escherichia coli* (stec) prevalence in ground beef and whole muscle beef cuts at

retail in the United States. Presented at the 64th Reciprocal Meat Conference, Manhattan, Kansas. Kansas State University, June 18-22. Poster 102.

- 42) S. N. Ward, **A. Echeverry**, M. M. Brashears, A. Pond, L. Garcia, T. Jackson, L. G. Thompson, K. Pond, G. Loneragan, J. C. Brooks, and M. F. Miller. 2011. Effects of lactic acid on *Salmonella* levels on non-federally-inspected whole muscle beef steaks purchased in meat markets of Mexico. Presented at the 64th Reciprocal Meat Conference, Manhattan, Kansas. Kansas State University, June 18-22. Poster 104.
- 43) T. R. Brown, M. M. Brashears, C. Chancey, J. N. Martin, **A. Echeverry**, S. P. Jackson, L. D. Thompson, and J. C. Brooks. 2011. Influence of lactic acid spray applied in a cold environment and vacuum packaged storage on the presence of *Escherichia coli* O157:H7 on beef strip loins. Presented at the 64th Reciprocal Meat Conference, Manhattan, Kansas. Kansas State University, June 18-22. Poster 105.
- 44) A. Pond, M. F. Miller, **A. Echeverry**, G. Loneragan, and M. M. Brashears. 2011. *Salmonella* and *E. coli* O157:H7 prevalence on beef carcasses in a non-TIF harvest plant in Cuautla, Mexico. Presented at the 64th Reciprocal Meat Conference, Manhattan, Kansas. Kansas State University, June 18-22. Poster 107.

POSTERS - 2010

- 45) **Alejandro Echeverry**, Ansen Pond, Claudia Narváez-Bravo, Mark F. Miller, Tanya Jackson, Angela Laury, Kevin Pond, Guy H. Loneragan, Todd Brashears, Nelson Huerta-Leidenz y Mindy M. Brashears. 2010. Prevalence of Salmonella in Beef and Pork in Mexican Retail Markets: Its Relationship with Observations taken at Different Slaughter and supplier Plants and its Impact on Final Product Safety [*In Spanish: Prevalencia de Salmonella en Carne de Res y Cerdo en Mercados Minoristas Mexicanos: Su Relacion con Observaciones en Diferentes Plantas de Sacrificio Suplidoras e Impacto en la Inocuidad del Producto Final*]. Presented at the 10th National Congress of Food Science and Technology ACTA, XVI Latin American Seminar of Food Science and Technology ALACCTA and 2nd Latin American symposium on food safety (IAFP), September 21st - 24th, Bogota, Colombia.
- 46) Claudia Narváez-Bravo, **Alejandro Echeverry**, Argenis Rodas-González, Mark Miller, Tanya Jackson, Kevin Pond, Angela Laury, Evan Chaney, Todd Brashears, Guy H. Loneragan, y Mindy M. Brashears. 2010. Seasonal prevalence of Salmonella and *E. coli* O157:H7 in beef cattle and its impact on different stages of Beef in a slaughterhouse in Mexico [*In Spanish: Prevalencia Estacional De Salmonella Y E. coli O157:H7 En Ganado De Engorde Y Su Impacto En Diferentes Etapas Del Procesamiento De Carne De Res En Una Planta De Faenado En México*]. Presented at the 10th National Congress of Food Science and Technology ACTA, XVI Latin American Seminar of Food Science and Technology ALACCTA and 2nd Latin American symposium on food safety (IAFP), September 21st - 24th, Bogota, Colombia.
- 47) Sunkara Praveena, **Alejandro Echeverry**, Guy H. Loneragan, Mark Miller, Ansen Pond, Enusha Karunasena y Mindy M. Brashears. 2010. Antibiotic Resistance Profiles in *Salmonella* serotypes isolated from samples of Beef and Pork obtained from Retail Establishments in

Mexico [In Spanish: *Perfiles De Resistencia A Los Antibióticos En Serotipos De Salmonella Aislados De Muestras De Carne De Res Y De Cerdo En Establecimientos De Venta Al Público En México*]. Presented at the 10th National Congress of Food Science and Technology ACTA, XVI Latin American Seminar of Food Science and Technology ALACCTA and 2nd Latin American symposium on food safety (IAFP), September 21st - 24th, Bogota, Colombia.

- 48) **Echeverry, A.**, T. Jackson, A. Laury, S. Gragg, A. Brown, W. E. Chaney, L. Yen-Te, M. F. Miller, and M. M. Brashears. 2010. Validation of Lactic Acid as an Antimicrobial Intervention in a Beef Processing Plant. Presented at the 63rd Reciprocal Meat Conference (RMC), June 19 -23, Lubbock, Texas.
- 49) **Echeverry, A.**, T. Jackson, A. Laury, S. Gragg, A. Brown, W. E. Chaney, L. Yen-Te, M. F. Miller, and M. M. Brashears. 2010. Validation of a hot water wash as a Carcass Intervention in a Beef Processing Plant. Presented at the 63rd Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 19 -23, Lubbock, Texas.
- 50) Pond, A. R., C. Gardner, W. E. Chaney, **A. Echeverry**, A. Laury, and M. M. Brashears. 2010. Validation of beefside on the reduction of *Salmonella* and *Escherichia coli* O157:H7 on a beef carcasses calf model. Presented at the 63rd Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 19 -23, Lubbock, Texas.
- 51) Sunkara, P., G. H. Loneragan, M. F. Miller, **A. Echeverry**, E. Karunasena, and M. M. Brashears. 2010. Comparison of antibiotic resistance profiles of cattle associated *Salmonella* serotypes in United States and Mexico. Presented at the 63rd Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 19 -23, Lubbock, Texas.
- 52) Praveena Sunkara, Guy Loneragan, Mark Miller, **Alejandro Echeverry**, E. Karunasena, and Mindy Brashears. 2010. Antibiotic Resistance Profiles of Cattle Associated *Salmonella* Serotypes in United States and Mexico. Presented at the 97th Annual Meeting of the International Association for Food Protection (IAFP), August 1- 4, Anaheim, California.
- 53) Alison L. Brown, Enusha Karunasena, J. Chance Brooks, **Alejandro Echeverry**, and Mindy M. Brashears. 2010. Inhibition of *Escherichia coli* O157:H7 and *Clostridium sporogenes* in spinach packaged in modified atmospheres after treatment with chlorine and lactic acid. Presented at the 97th Annual Meeting of the International Association for Food Protection (IAFP), August 1- 4, Anaheim, California.
- 54) Claudia Narvaez-Bravo, Mark Miller, **Alejandro Echeverry**, Kevin Pond, and Mindy Brashears. 2010. *Salmonella* and *E. coli* O157:H7 prevalence in cattle and on carcasses in a vertically integrated feedlot and harvest plant in Mexico. Presented at the 97th Annual Meeting of the International Association for Food Protection (IAFP), August 1- 4, Anaheim, California.
- 55) Ansen Pond, , Mark Miller, **Alejandro Echeverry**, Guy Loneragan, Maria Salud Rubio, Adrian Chavez, and Mindy Brashears. 2010. *Salmonella* and Pathogenic *E. coli* Prevalence and Generic *E. coli* Quantitative Baselines in Raw Pork and Beef at Retail Outlets in Mexico. Presented at the 97th Annual Meeting of the International Association for Food Protection (IAFP), August 1- 4, Anaheim, California.

- 56) Laury, A, **A. Echeverry**, M. Alvarado, S. Gragg, A. Brown, C. Narvaez, P. Sunkara, and M. M. Brashears. 2010. Electrostatically sprayed lactic acid bacteria as a pre-harvest intervention strategy for reduction of *Escherichia coli* O157:H7 on spinach plant. Presented at the 97th Annual Meeting of the International Association for Food Protection (IAFP), August 1- 4, Anaheim, California.
- 57) W. Evan Chaney, **Alejandro Echeverry**, Henry Ruiz, Mark F. Miller, Mindy M. Brashears. 2010. Efficacy of Brine Chilling on the Reduction of *Escherichia coli* O157:H7 and *Salmonella* on Hot Beef Carcass Surfaces. Presented at the 97th Annual Meeting of the International Association for Food Protection (IAFP), August 1- 4, Anaheim, California.

POSTERS - 2009

- 58) Laury, A.M., M.V. Alvarado, J.C. Brooks, **A. Echeverry**, and M. M. Brashears. 2009. Inhibition of Growth of *Escherichia coli* O157:H7 and *Salmonella* in ground beef using modified atmosphere packaging systems. Presented at the 96th Annual Meeting of the International Association for Food Protection (IAFP), July 12 - 15, Grapevine, Texas
- 59) Chaney, William E., Enusha Karunasena, **Alejandro Echeverry** and Mindy M. Brashears. 2009. Influence of Modified Atmosphere Packaging (MAP) on *Escherichia coli* O157:H7 Growth and Virulence: Effects on Shiga Toxin and Biofilm Production. Presented at the 96th Annual Meeting of the International Association for Food Protection (IAFP), July 12 - 15, Grapevine, Texas.
- 60) Pond, Ansen, **Alejandro Echeverry**, Markus F. Miller, J. C. Brooks and Mindy M. Brashears. 2009. Validation of dosage and shelf-life properties of beef products treated with bovine meat cultures. Presented at the 62nd Reciprocal Meat Conference (RMC), June 21-24, Rogers, Arkansas.
- 61) J. N. Martin, J. C. Brooks, A. Pond, **A. Echeverry**, R. A. Bowling, and M. M. Brashears. 2009. Shelf life properties of ground beef from carcasses and trimmings treated with lactic acid bacteria. Presented at the 62nd Reciprocal Meat Conference (RMC), June 21-24, Rogers, Arkansas.

POSTERS - 2008

- 62) **Alejandro Echeverry**, J. Chance Brooks, M. F. Miller, J. A. Collins and Mindy M. Brashears. 2008. Validation of intervention strategies to control *Escherichia coli* O157:H7 and *Salmonella* Typhimurium DT 104 in injected beef at the retail level. Presented at the 95th Annual Meeting of the International Association for Food Protection (IAFP), August 2 -6, Columbus, Ohio. Poster P2-46: Meat and Poultry, Microbial Food Spoilage, Beverage and Dairy poster Session.
- 63) **Alejandro Echeverry**, J. Chance Brooks, M.F. Miller, J.A. Collins and Mindy M. Brashears. 2008. Validation of intervention strategies to control *Escherichia coli* O157:H7 and *Salmonella* Typhimurium DT 104 in beef subjected to blade tenderization at the purveyor.

Presented at the 61st Reciprocal Meat Conference at the University of Florida. Gainesville, Florida, June 22-25 2008.

- 64) J. A. Collins, J. C. Brooks, M. M. Brashears, **A. Echeverry** and M. F. Miller. 2008. Sensory Properties of Needle Tenderized and Injected Beef After Treatment with Interventions Strategies to Control Food-Borne Pathogens. Presented at the 61st Reciprocal Meat Conference at the University of Florida. Gainesville, Florida, June 22-25 2008.
- 65) **Alejandro Echeverry**, J. Chance Brooks, M.F. Miller, J.A. Collins, Mindy M. Brashears, A. Laury y C. Narvaez. 2008. Intervenciones para controlar *Escherichia coli* O157:H7 y *Salmonella* Typhimurium DT104 en carne inyectada con salmuera en locales de venta al menudeo. Presented at the 1st Latin American Symposium on Food Safety. Campinas, Brazil, May 26-28, 2008.
- 66) **Alejandro Echeverry**, J. Chance Brooks, M.F. Miller, J.A. Collins, Mindy M. Brashears, A. Laury y C. Narvaez. 2008. Intervenciones para control de *Escherichia coli* O157:H7 y *Salmonella* Typhimurium DT 104 en carne sometida a ablandamiento mecánico. Presented at the 1st Latin American Symposium on Food Safety. Campinas, Brazil, May 26-28, 2008

POSTERS - 2007

- 67) Mindy Brashears, Mark Miller, Chance Brooks, Deidrea Harris, Guy Loneragan, **Alejandro Echeverry**, Tanya E. Jackson and John Michael Mehaffey. 2007. *Microbial Risk Factors Associated With Condensation In Ready-To-Eat Processing Facilities*. Presented at the 94th Annual Meeting of the International Association for Food Protection (IAFP). Lake Buena Vista, FL, July 8-11, 2007. Poster 32, Session 4: Beverages and water, antimicrobials, sanitation and non-microbial food safety.
- 68) **Echeverry, A.**, D.G. Lakins, C.Z. Alvarado, M.M. Brashears, and J.C. Brooks. 2007. *Quality and Mold Growth Effects Following Microwave Commercial Sterilization on White Enriched Bread for Military Rations*. Presented at the 94th Annual Meeting of the International Association for Food Protection (IAFP). Lake Buena Vista, FL, July 8-11, 2007. Poster 73, Session 5: Food Defense, pathogens, and general microbial.
- 69) **Echeverry, A.**, T.C. Lowrance, G.H. Loneragan, M.M. Brashears, M.S. Brown, D.J. Kunze, T.M. Platt, S. Ives, H.M. Scott, and B. Norby. 2007. *Ceftiofur Crystalline Free Acid Administration reduces Susceptibility of Generic E. coli in Cattle*. Presented at the 94th Annual Meeting of the International Association for Food Protection (IAFP). Lake Buena Vista, FL, July 8-11, 2007. Poster 31, Session 2: Meat and Poultry.

POSTERS - 2006

- 70) **Echeverry, A.**, L. A. Branham, G. H. Loneragan, M. M. Brashears. 2006. *Detection of Escherichia coli O157 in Bovine Fecal Pats by a Multiple Sampling Strategy*. Presented at the

11th International Symposium on Veterinary Epidemiology and Economics (ISVEE). Cairns, Australia, August 6-11 2006: 424. Poster 325 Theme 7-S5 Food Safety & Zoonotic Issues.

POSTERS - 2005

- 71) **Echeverry, A.**, L. A. Branham, G. H. Loneragan, M. M. Brashears. 2005. *Fecal Pat Sampling and Homogenation for Detection of Escherichia coli O157*. Presented at the 92nd Annual Meeting of the International Association for Food Protection (IAFP). Baltimore, MA, August 14-17 2005. Poster P2-10 - Risk Assessment and Antimicrobials Session.

POSTERS - 2004

- 72) **A. Echeverry**, G. H. Loneragan, M. M. Brashears, B. A. Wagner. 2004. *Potential Non-Uniform Distribution of E. coli O157:H7 in Feces and Underestimation of Prevalence*. Presented at the 91st Annual Meeting of the International Association for Food Protection (IAFP). Phoenix, AZ. August 8-11 2004. Poster 099 – Risk Assessment Session.

TECHNICAL SESSIONS & INVITED LECTURES

TECHNICAL SESSIONS & INVITED LECTURES – 2014

- 1) Pond, N., L. Guillen, **A. Echeverry**, K. Knightingale, J. Chance Brooks, G. H. Loneragan, and M. M. Brashears. 2014. Environmental Mitigation of Escherichia coli O157:H7, Non-O157 Shiga-Toxigenic E. coli (STEC) with Lactobacillus acidophilus NP51 in Fecal and Soil Samples. Presented at the 2014 Beef Industry Safety Summit (BIFSCO). March 4-6, Hyatt Regency Hotel DFW, Dallas, Texas.
- 2) S. Pokharel, J. C. Brooks, J. N. Martin, **A. Echeverry**, A. Parks, B. Corliss, M. M. Brashears. 2014. The Risk and Thermal Susceptibility of Non O157 and O157:H7 Shiga toxin Producing Escherichia coli in Non -Intact Beef Products Intended for Food Service or Retail. Presented at the 2014 Beef Industry Safety Summit (BIFSCO). March 4-6, Hyatt Regency Hotel DFW, Dallas, Texas.

TECHNICAL SESSIONS & INVITED LECTURES – 2013

- 3) Byron Chaves, Lyda Garcia, **Alejandro Echeverry**, Markus Miller, Mindy Brashears. 2013. Prevalence of *Salmonella enterica*, *Escherichia coli* O157:H7 and Non-O157 Shiga

Toxin-producing *Escherichia coli* in Beef Cuts Sold at Retail Markets in Costa Rica. Presented at the 102nd annual meeting of the International Association for Food Protection, Charlotte, North Carolina. July 25 – July 28.

- 4) **Alejandro Echeverry**, W. Evan Chaney, Guy H. Loneragan, J. Chance Brooks, Kendra Nightingale and Mindy M. Brashears. 2013. Post Harvest Pathogen Reduction Session: *Escherichia coli* O157:H7 as an Indicator for Efficacy of Antimicrobial Interventions to Control non-O157 Shiga Toxin Producing *E. coli* (STEC). Presented at the 2013 Beef Industry Safety Summit (BIFSCO). March 13-15, Dallas, Texas.
- 5) **Alejandro Echeverry**, Mindy M. Brashears. 2013. Beef Safety: Mechanically Tenderized and Needle Enhanced Products and Foodborne Pathogens. Presented at the 2013 Beef Industry Safety Summit (BIFSCO). March 13-15, Dallas, Texas.
- 6) **Alejandro Echeverry**. 2013. El Sistema de Control de Alimentos y Productos Cárnicos en EEUU: Exigencias y Regulaciones. Jornada de Sensibilización para la aplicación de programas de reducción de patógenos y control de contaminantes en productos cárnicos. [*In English: “The Food and meat products control system in the U.S.: Requirements and Regulations for exporters”*]. Presented at the “Application awareness program for reduction of pathogens and control of pollutants in meat products”. Medellin, Monteria, Bucaramanga, and Bogota, Colombia, September 16th-19th. Workshop conducted with the support of the Productive Transformation Program (PTP) of the Colombian Ministry of Commerce, Industry and Tourism.
- 7) **Alejandro Echeverry**. 2013. Diseño e Implementación de un Programa de Reducción de Patógenos y Residuos – Importancia de la Línea de Referencia. Jornada de Sensibilización para la aplicación de programas de reducción de patógenos y control de contaminantes en productos cárnicos. [*In English: “Design and Implementation of a Pathogen Reduction and residues Program Baseline”*]. Presented at the “Application awareness program for reduction of pathogens and control of pollutants in meat products”. Medellin, Monteria, Bucaramanga, and Bogota, Colombia, September 16th-19th. Workshop conducted with the support of the Productive Transformation Program (PTP) of the Colombian Ministry of Commerce, Industry and Tourism.
- 8) **Alejandro Echeverry**. 2013. Beneficios De La Implementación De Un Programa De Reducción De Patógenos (*E. coli* y *Salmonella*) y Línea Base de Referencia. Jornada de Sensibilización para la aplicación de programas de reducción de patógenos y control de contaminantes en productos cárnicos. [*In English: “Benefits of Implementing a Pathogen Reduction Program (E. coli and Salmonella) and Reference Baselines”*]. Presented at the “Application awareness program for reduction of pathogens and control of pollutants in meat products”. Medellin, Monteria, Bucaramanga, and Bogota, Colombia, September 16th-19th. Workshop conducted with the support of the Productive Transformation Program (PTP) of the Colombian Ministry of Commerce, Industry and Tourism.
- 9) **Alejandro Echeverry**, Mindy Brashears, Todd Brashears, Sara Trojan. 2013. Training Programs for Producers, Processors and Regulatory Agencies in Latin America and the Caribbean. Presented in Nassau, Bahamas, October 23rd at the InterAmerican Institute for Cooperation in Agriculture (IICA) Bahamas Needs Assessment Meeting.

- 10) Mindy Brashears, Todd Brashears, Sara Trojan, **Alejandro Echeverry**. 2013. Food Safety and Security Research Needs of Mutual Interest to U.S., Latin America and the Caribbean: A Team Approach. Presented in Nassau, Bahamas, October 23rd at the InterAmerican Institute for Cooperation in Agriculture (IICA) Bahamas Needs Assessment Workshop.

TECHNICAL SESSIONS & INVITED LECTURES - 2012

- 11) **Alejandro Echeverry**. 2012. Inocuidad de Carne de Res: Factores y Controles Durante el Procesamiento. 1er. Congreso Internacional Multi e Interdisciplinario de Ingenierías. Instituto Tecnológico Superior de Cintalapa Chiapas, Mexico. Octubre 17-19, 2012. More information available at: <http://www.tecdecintalapa.edu.mx/media/convocatorias/PROGRAMA.pdf>
- 12) **Alejandro Echeverry** and Mindy M. Brashears. 2012. Comparación de Cargas Patogénicas en Plantas de Sacrificio TIF y No-TIF en México [Comparison of pathogenic loads from TIF and non-TIF slaughterplants in Mexico]. 5° Congreso Internacional del Caribe y 3° Congreso Latinoamericano “sobre Inocuidad, Calidad y Funcionalidad de los Alimentos en la Industria y Servicios de Alimentación”. Mazatlan, Sinaloa, México, October 29 – November 2nd. More information available at: http://www.ehedg.org/uploads/Congress_Mazatlan_Final_Report_121207.pdf and at http://www.globalharmonization.net/sites/globalharmonization.net/files/GHI_Newsletter_2013_Issue8FV1.pdf
- 13) **Alejandro Echeverry**. 2012. Biosecurity: Don't Mess with Hamburger or Anthrax in Texas. Presented at the 22nd Annual meeting of the Society of Environmental Journalist. Lubbock, Texas. October 17-21. Available at: <http://www.sej.org/initiatives/sej-annual-conferences/AC2012-agenda-saturday>
- 14) Chaney, W.E., Y.T. Liao, M.J. Wolf, A.R. Parks, J. Martin, A.J. Garmyn, **A. Echeverry**, L.D. Thompson, M.F. Miller, J.C. Brooks, G.H. Loneragan, and M.M. Brashears. 2012. Escherichia coli O157:H7 and non-O157 STEC Survival and Reduction on Intact Beef Subprimal and Non-intact Beef Trim and Steaks by Intervention and Cooking Processes. Beef Safety Summit, March 6-9, Tampa, FL.
- 15) Gragg, S.E., G.H. Loneragan, K.K. Nightingale, J.R. Elder, H. Ruiz, M.F. Miller, **A. Echeverry**, and M.M. Brashears. 2012. Prevalence and Characterization of *Salmonella* Recovered from Lymph Nodes and Feces of Cattle at Harvest in Mexican Slaughter Facilities. Beef Safety Summit, March 6-9, Tampa, FL.
- 16) Brashears, M.M., **Echeverry, A.** 2012. International Center for Food Industry Excellence: Research and Graduate School Opportunities. Presented at Universidad Nacional Autonoma de Honduras (UNAH). Tegucigalpa, Honduras. April 2012.
- 17) Brashears, M.M., **Echeverry, A.** 2012. International Center for Food Industry Excellence: Research and Graduate School Opportunities – Capacity Building Initiatives in Latin America [In Spanish: Iniciativas de Construcción de Capacidad y Asistencia Técnica en

Latinoamérica]. Presented at Universidad Nacional Autonoma de Honduras (UNAH). Tegucigalpa, Honduras. April 2012

TECHNICAL SESSIONS & INVITED LECTURES - 2011

- 18) **Echeverry, A.** 2011. Good Manufacturing practices (GMPs) and Hazard Analysis and Critical Control Points (HACCP) Workshop. Implementation for slaughter plants in the state of Morelos, Mexico [In Spanish: Implementación de buenas practicas de manufactura (BPM) y manejo del sistema de analisis de peligros y puntos críticos de control (HACCP) en establecimientos de sacrificio en el estado de morelos]. Workshop presented in partnership with the Mexican Meat Council (Comecarne). Cuernavaca, Morelos, Mexico. February 22-23. More information available at: <http://comecarne.org/industria/implementacion-de-buenas-practic-as-en-la-manufactura/>
- 19) **Alejandro Echeverry** and Mindy M. Brashears. 2011. Buenas Practicas de Manufactura durante el Procesamiento de Carnes – I & II: Auditorias del FSIS. Curso de Auditorias de Inocuidad e Inspeccion Oficial en Plantas Carnicas [*Good Manufacturing Practices during meat processing – I & II: Audits by the Food Safety and Inspection Service. Official Food Safety and Inspection Audits in Slaughter Plants*]. Hotel Princess Hilton, San Pedro Sula, Honduras, February 27th to March 4th, 2011.
- 20) **Alejandro Echeverry** and Mindy M. Brashears. 2011. Buenas Practicas de Manufactura durante el Procesamiento de Carnes – I & II: Auditorias del FSIS. Curso de Auditorias de Inocuidad e Inspeccion Oficial en Plantas Carnicas [*Good Manufacturing Practices during meat processing – I & II: Audits by the Food Safety and Inspection Service. Official Food Safety and Inspection Audits in Slaughter Plants*]. Hotel Princess Hilton, San Pedro Sula, Honduras, February 27th to March 4th, 2011. Workshop presented in partnership with the Interamerican Institute for Cooperation in Agriculture (IICA) and the Foreign Agricultural Service (FAS) of the USDA.
- 21) **Alejandro Echeverry** and Mindy M. Brashears. 2011. Buenas Practicas de Manufactura durante el Procesamiento de Carnes – III & IV: Procedimientos Operativos Estandar y Verificacion del Plan HACCP. Curso de Auditorias de Inocuidad e Inspeccion Oficial en Plantas Carnicas [*Good Manufacturing Practices during meat processing – III & IV: Standard Operation Procedures and HACCP verification. Official Food Safety and Inspection Audits in Slaughter Plants*]. Hotel Princess Hilton, San Pedro Sula, Honduras, February 27th to March 4th, 2011. Workshop presented in partnership with the Interamerican Institute for Cooperation in Agriculture (IICA) and the Foreign Agricultural Service (FAS) of the USDA.
- 22) **Alejandro Echeverry**, Todd Brashears, and Mindy M. Brashears. 2011. APEC Laboratory Capacity Assessment Results - Overview and Assessment of Findings . APEC FSCF PTIN Regional Laboratory Capacity Building Workshop. Bangkok, Thailand, August 25 – 26. Pathumwan Princess Hotel. More information available at: http://fscf-ptin.apec.org/docs/events/workshop-on-laboratory-capacity-building/Agenda_-_APEC_Lab_Capacity_Building_-_FINAL.pdf

- 23) **Alejandro Echeverry**, Todd Brashears, and Mindy M. Brashears. 2011. APEC Laboratory Capacity Assessment Results - Laboratory Assessment: Summary of Preliminary Survey Results. APEC FSCF PTIN Regional Laboratory Capacity Building Workshop. Bangkok, Thailand, August 25 – 26. Pathumwan Princess Hotel. More information available at: [http://fscf-ptin.apec.org/docs/events/workshop-on-laboratory-capacity-building/Agenda - APEC Lab Capacity Building - FINAL.pdf](http://fscf-ptin.apec.org/docs/events/workshop-on-laboratory-capacity-building/Agenda_-_APEC_Lab_Capacity_Building_-_FINAL.pdf)
- 24) **Alejandro Echeverry**. 2011. Controles Anti microbiológicos En Plantas De Sacrificio Y Operaciones De Deshuese [Antimicrobial controls in slaughter and processing plants]. Asociación colombiana de ciencia y tecnología de alimentos (ACTA), asociación latinoamericana de ciencia y tecnología de alimentos (ALACCTA), IV Congreso Latinoamericano y del Caribe de Calidad e Higiene de los Alimentos, III Simposio Internacional de Inocuidad de Alimentos (SINDA) Bogotá, Colombia, September 21 – 23. More information available at: <http://www.acta.org.co/SINDA/Files/Programa%20SINDA2011.pdf>
- 25) **Alejandro Echeverry** and Mindy M Brashears. 2011. Comparación de Cargas Patogénicas en Plantas de Sacrificio TIF y No-TIF en México [Comparison of pathogenic loads from TIF and non-TIF slaughterplants in Mexico]. 4^o Congreso Internacional del Caribe y 2^o Congreso Latinoamericano “sobre Inocuidad, Calidad y Funcionalidad de los Alimentos en la Industria y Servicios de Alimentación”. Cancún, Q. Roo, México, Octubre 24 – 28. More information available at: [http://someicca.com.mx/documentos/Programa Preliminar Septiembre.pdf](http://someicca.com.mx/documentos/Programa_Preliminar_Septiembre.pdf)
- 26) **Alejandro Echeverry**, Mindy M. Brashears. 2011. Food Safety Capacity Building Initiatives in Latin America. 1st Food Safety Trade and Commerce conference. Miami, FL, December 2-3. Courtyard Marriott Hotel. More information available at: <http://www.iica.int/Esp/Programas/agronegocios/Lists/Eventos/Attachments/7/Brochure%20STConference%20English%20Final.pdf>

TECHNICAL SESSIONS & INVITED LECTURES - 2010

- 27) **Alejandro Echeverry** and Mindy M. Brashears. 2010. *Inocuidad de alimentos: Aproximacion Sistemática para el control de patógenos & Intervenciones antimicrobianas en la planta de procesamiento avícola* Food Safety, a systems approach - Antimicrobial Interventions in the Poultry processing environment. Presented at the VIII Symposium de Procesamiento e Inocuidad Avícola, ANECA. Querétaro, Mexico, October 28-29, 2010
- 28) **Alejandro Echeverry** and Todd Brashears. 2010. *Estudio acerca del nivel educativo del personal involucrado en el sistema HACCP* - Evaluation of Participants' Knowledge scores in an International HACCP Workshop. Presented at the VIII Symposium de Procesamiento e Inocuidad Avícola, ANECA. Querétaro, Mexico, October 28-29, 2010
- 29) **Alejandro Echeverry**, M.F. Miller. and Mindy M. Brashears. 2010. Safety of Meat Products: Interventions and Controls in the United States and Mexico. Presented at the 63rd Reciprocal Meat Conference (RMC), June 19 -23, Lubbock, Texas

TECHNICAL SESSIONS & INVITED LECTURES - 2009

- 30) **Alejandro Echeverry**, M. F. Miller, M. S. Rubio, and Mindy M. Brashears. 2009. Study on *Salmonella*, Pathogenic *E. coli* Prevalence and Generic *E. coli* Quantitative Baselines in Raw Pork and Beef at Retail Outlets in Mexico - Microbial profiles of beef and pork products in Mexican markets. Presented at the Coloquio Nacional en Ciencia y Tecnologia de la Carne 2009. Universidad Autonoma Metropolitana Iztapalapa. Noviembre 5 - 6, Mexico City, Mexico.
- 31) **Alejandro Echeverry**, Mindy M. Brashears, M. F. Miller. 2009. Application of Glo Germ[®] to live animals and transfer to carcass during the slaughter process. Presented at the 1st Pre-Harvest Food Safety Workshop. International Center for Food Industry Excellence, Texas. Tech University, June 17-18, 2009. Lubbock, TX. Available online at: <http://www.beefusa.org/uDocs/Pre-harvest%20D%20-%20Miller.pdf> or at: <http://www.beefusa.org/prodcattlemen%E2%80%99college.aspx>

TECHNICAL SESSIONS & INVITED LECTURES - 2008

- 32) **Alejandro Echeverry**, J. Chance Brooks, M. F. Miller, J. A. Collins and Mindy M. Brashears. 2008. Validation of intervention strategies to control *Escherichia coli* O157:H7 and *Salmonella* Typhimurium DT 104 in moisture enhanced beef. Presented at the 95th Annual Meeting of the International Association for Food Protection (IAFP), August 2 -6, Columbus, Ohio. Technical Session 3 - Toxicology, Seafood and Meat and Poultry.
- 33) **Alejandro Echeverry**, J. Chance Brooks, M. F. Miller, J. A. Collins and Mindy M. Brashears. 2008. Validation of intervention strategies to control *Escherichia coli* O157:H7 and *Salmonella* Typhimurium DT 104 in beef subjected to mechanical tenderization in a simulated packer setting. Presented at the 61st Reciprocal Meat Conference at the University of Florida. Gainesville, Florida, June 22-25 2008.
- 34) **Alejandro Echeverry**, Mindy M. Brashears. 2008. Meat Safety and HACCP implementation in the United States. Presented at the “*Espacio Industria Cárnica: Innovación Tecnológica Centro Asturiano*” (Meat Industry – Technological Innovation). Concejo Mexicano de la Carne, November 12. Comecarne, Mexico City, D.F., Mexico.

TECHNICAL SESSIONS & INVITED LECTURES - 2004

- 35) **Alejandro Echeverry**, G. H. Loneragan, M. M. Brashears. 2004. Survival of *Escherichia coli* O157:H7 in Manure under Different Storage Conditions. Presented at the 91st Annual Meeting of the International Association for Food Protection (IAFP). Phoenix, AZ. August 8-11 2004. Technical Session 068 – Pathogens.

TECHNICAL SESSIONS & INVITED LECTURES - 2003

- 36) Loneragan, G. H., M. M. Brashears, **A. Echeverry**, B. A. Wagner. 2003. Potential non-uniform distribution of *E. coli* O157 in feces and underestimation of prevalence. 84th Annual Meeting of the Conference of Research Workers in Animal Diseases (CRWAD), November 9-11, Chicago, IL. Proceedings.

ABSTRACTS AND PROCEEDINGS

- 1) Ruiz, H., M. F. Miller, L. D. Thompson, L. G. Garcia, C. Brooks, G. H. Loneragan, **A. Echeverry**, M. M. Brashears, and G. O. Cervera. 2014. Salmonella presence in lymph nodes and tonsils of swine harvested in Cancun and Merida, Mexico. *Meat Science*. Vol 98 (1):488.
- 2) Ruiz, H., M.F. Miller, S. Gragg, G.H. Loneragan, L.G. Garcia, G. O. Cervera, **A. Echeverry**, and M.M. Brashears . 2014. *Salmonella* prevalence in beef lymph nodes and feces from cattle harvested at five Mexican abattoirs. *Meat Science*. Vol 98 (1):489-490.
- 3) B.D. Chaves, M. Maradiaga, M.A. Calle, L. Thompson, S.P. Jackson, T. Jackson, M.F. Miller, L.G. Garcia, **A. Echeverry**, H. Ruiz, M.M. Brashears. 2014. Evaluation of process control to prevent contamination of beef with non-O157 Shiga toxin-producing *Escherichia coli* (STEC) in U.S. export abattoirs in Honduras and Nicaragua. *Meat Science*. Vol 98 (1):489.
- 4) Y.T. Liao, G.H. Loneragan, J.C. Brooks, **A. Echeverry**, M.F. Miller, M.M. Brashears. 2014. Establishment of non-O157 Shiga Toxin-Producing *Escherichia coli* (STEC) baseline of retail ground beef in the United States. *Meat Science*. Vol 98 (1):484.
- 5) Liao, Y.T., J.C. Brooks, J.N. Martin, **A. Echeverry**, G.H. Loneragan, and M.M. Brashears. 2012. Spray Intervention Treatments and Cooking to reduce *Escherichia coli* O157:H7 and Non-O157 STECs on the Surface of Beef Subprimals, and within Needle-Tenderized Steaks. *Journal of Food Protection*. Supplement A, Vol. 75:91.
- 6) Hartzog-Hawkins, **A. Echeverry**, M.T. Brashears, L. D. Thompson, M.F. Miller, J. Zamora, L. G. Garcia, C. Narvaez, L. Lemons, M. Shaw, A. Pond, H. Ruiz, M. Maradiaga, A. Calle and M.M. Brashears. 2012. Organizational Climate and Food Safety Training Change Employee Behaviors and Pathogen Loads in Non-inspected Beef Packing Plants in Mexico. *Journal of Food Protection*. Supplement A, Vol. 75:144.
- 7) Lemons, L., M.T. Brashears, A. Hartzog, **A. Echeverry**, L. Thompson, M.F. Miller, L. Garcia, and M.M. Brashears. 2012. A Comparison of Food Safety Climate at Municipal and Private Beef Slaughter Plants in Mexico. *Journal of Food Protection*. Supplement A, Vol. 75:108.
- 8) Gragg, S., K. Nightingale, J. Elder, H. Ruiz, G.H. Loneragan, M.F. Miller, **A. Echeverry**, and M.M. Brashears. 2012. Characterization of *Salmonella* Isolated from the Lymph Nodes and Feces of Cattle Presented for Harvest at a Slaughter Facility in Mexico. *Journal of Food Protection*. Supplement A, Vol. 75:123.
- 9) Ward, S., M.F. Miller, **A. Echeverry**, L. Garcia, G.H. Loneragan, A. Pond, T. Jackson, L. Thompson, S. Jackson, J.C. Brooks, R. G. Ramirez Porrás, G. Cervera, and M.M. Brashears. 2012. Reduction of *Salmonella* Using Lactic Acid and Potassium Lactate on Non-federally Inspected Whole Muscle Beef Steaks Purchased in Meat Markets of Mexico. *Journal of Food*

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- 10) Ansen R. Pond, Mark F. Miller, Tanya Jackson, **Alejandro Echeverry**, Emile Randazzo and Mindy Brashears. 2011. Validation of Lactic Acid Interventions on the Reduction of *Escherichia coli* Biotype I, Coliforms and Total Aerobic Bacteria on Chilled Beef Products Processed at a Commercial US Slaughter Facility. *Journal of Food Protection*. Supplement A, Vol. 74:72.
- 11) Claudia Narvaez Bravo, Mark F. Miller, Tanya Jackson, Sam Jackson, Argenis Rodas Gonzalez, Kevin Pond, **Alejandro Echeverry** and Mindy Brashears. 2011. Determination of Risk Factors Associated with *Salmonella* and *Escherichia coli* O157 Prevalence on Carcasses in a Mexican Slaughter Plant. *Journal of Food Protection*. Supplement A, Vol. 74:75
- 12) Claudia Narvaez Bravo, Mark F. Miller, Sam Jackson, Tanya Jackson, Argenis Rodas Gonzalez, **Alejandro Echeverry**, Kevin Pond and Mindy Brashears. 2011. Comparison of *Salmonella* and *Escherichia coli* O157 Prevalence on Beef Carcasses Harvested in Mexico under Two Different Production Procedures under TIF Regulations. *Journal of Food Protection*. Supplement A, Vol. 74:75.
- 13) Jessie L. Vipham, Mark F. Miller, Guy Loneragan, **Alejandro Echeverry**, Chance J. Brooks, W. Evan Chaney and Mindy Brashears. 2011. *Salmonella*, *Campylobacter* and Putative Non-O157 Shiga Toxin-producing *Escherichia coli* (STEC) in Ground Beef and Whole Muscle Beef Cuts in the United States. *Journal of Food Protection*. Supplement A, Vol. 74:75.
- 14) Jennifer Martin, Mindy Brashears, Cassandra Chancey, **Alejandro Echeverry**, Sam Jackson, Leslie D. Thompson and Chance J. Brooks. 2011. Reduction of *Escherichia coli* O157:H7 in Needle-tenderized Beef Strip Steaks Using Lactic Acid and Cooking. *Journal of Food Protection*. Supplement A, Vol. 74:78-79.
- 15) Ansen R. Pond, **Alejandro Echeverry**, Tanya Jackson, Mindy Brashears, Mark F. Miller, Guy Loneragan, Todd M. Brashears, Rosa R. Porras and Gilberto O. Cervera. 2011. *Salmonella* and *Escherichia coli* O157:H7 Prevalence on Beef Carcasses in a Non-TIF Harvest Plant in the Mexican Yucatan. *Journal of Food Protection*. Supplement A, Vol. 74:147.
- 16) Jennifer Spraberry, Todd M. Brashears, **Alejandro Echeverry**, Mark Russell and Mindy Brashears. 2011. An Exploratory Comparison of Knowledge Levels of Diverse Populations within a Food Safety Workshop. *Journal of Food Protection*. Supplement A, Vol. 74:189.
- 17) Yen Te Liao, Ann Ulmer, **Alejandro Echeverry**, Rachel Lacey, Margaret Binkley, Dan Henroid and Mindy Brashears. 2011. Evaluation of Hygienic Practices and Efficacy of an Educational Hand-washing Intervention among Restaurants in Lubbock and San Francisco. *Journal of Food Protection*. Supplement A, Vol. 74:192.
- 18) William E Chaney, Mark Miller, **Alejandro Echeverry**, Henry Ruiz and Mindy M. Brashears. 2010. Efficacy of brine spray chilling on the reduction of *Escherichia coli* O157:H7 and *Salmonella* on hot beef carcass surfaces. *Journal of Food Protection*. Supplement A, Vol. 73:178.
- 19) Praveena Sunkara, Guy H. Loneragan, Markus Miller, **Alejandro Echeverry**, and Mindy M. Brashears. 2010. Antibiotic resistance profiles of cattle associated *Salmonella* serotypes in Mexico. *Journal of Food Protection*. Supplement A, Vol. 73:59.

- 20) Alison L. Brown, Enusha Karunasena, Chance Brooks, **Alejandro Echeverry**, and Mindy M. Brashears. 2010. Inhibition of *Escherichia coli* O157:H7 and Clostridium sporogenes in spinach packaged in modified atmospheres after treatment with chlorine and lactic acid bacteria. *Journal of Food Protection*. Supplement A, Vol. 73:168.
- 21) Angela Laury, **Alejandro Echeverry**, Manuel Alvarado, Sara E. Gragg, Alison Brown, Claudia A. Narvaez, Praveena Sunkara, and Mindy M. Brashears. 2010. Electrostatically sprayed lactic acid bacteria as a pre harvest intervention strategy for reduction of *Escherichia coli* on spinach. *Journal of Food Protection*. Supplement A, Vol. 73:169.
- 22) Ansen Pond, Mark Miller, **Alejandro Echeverry**, Guy Loneragan, Maria Rubio, Adrian Chavez, Nelson Huerta, John Rupnow, Todd Brashears and Mindy Brashears. 2010. *Salmonella* and pathogenic *Escherichia coli* prevalence and generic *Escherichia coli* quantitative baselines in raw pork and beef at retail outlets in Mexico. *Journal of Food Protection*. Supplement A, Vol. 73:175-176.
- 23) Claudia Narvaez Bravo, Markus F Miller, **Alejandro Echeverry**, Tanya Jackson, Kevin Pond, and Mindy Brashears. 2010. *Salmonella* and *Escherichia coli* O157:H7 prevalence in cattle and on carcasses in a vertically integrated feedlot and harvest plant in Mexico. *Journal of Food Protection*. Supplement A, Vol. 73:177.
- 24) Manuel V. Alvarado, Angela Laury, J. Chance Brooks, **Alejandro Echeverry**, Mindy M. Brashears. 2009. Inhibition growth of *Escherichia coli* and *Salmonella* in ground beef using modified atmosphere packaging systems. *Journal of Food Protection*. Supplement A, Vol 72:66.
- 25) William E. Chaney, **Alejandro Echeverry**, Enusha Karunasena, Chance J. Brooks, Michael San Francisco, and Mindy M. Brashears. 2009. Influence of modified Atmosphere Packaging (MAP) on *Escherichia coli* O157:H7 growth, survival, shiga-toxin production and biofilm production. *Journal of Food Protection*. Supplement A, Vol 72:86-87.
- 26) D. Lakins, **E. Echeverry**, C. Alvarado, M. Brashears and L. Thompson. 2006. *Destruction of Salmonella enteritidis and quality of table shell eggs using microwave commercial sterilization*. Poultry Science Association. 85:100 (Suppl 1.) (Abstr)
- 27) L. Flowers, M. Costello, P. M. Gray, D. Kang, M. M. Brashears, **A. Echeverry**, J. E. Mann, W. R. Henning, E. W. Mills, and C. N. Cutter. 2003. A Microbiological Profile Of Red Meat Carcasses Processed In Very Small Establishments In Three Geographical Regions Of The United States - 2003. Proceedings of the 56th Reciprocal Meat Conference.

EXTENSION

A. Echeverry, M. M. Brashears. December 2004. *Escherichia coli* O157:H7. Texas Tech University, Department of Animal and Food Sciences. Publication for “*The International Center for Food Industry Excellence*”

TECHNICAL ARTICLES – TRADE MAGAZINES

- A. **Echeverry**. 2011. Control microbiológico durante el proceso de ablandamiento mecánico e inyección de la carne. Carnetec. Enero-Marzo: 48-52. Available at www.meatingplace.com

GRANTS

GRANTS FUNDED

	Title	Authors	Year	Total
1	The Risk and Thermal Susceptibility of Non-O157 and O157:H7 Shiga-toxin Producing <i>Escherichia coli</i> in Non-intact Beef Products Intended for Food Service or Retail. National Cattleman's Beef Association.	Mindy Brashears, Chance Brooks, and Alejandro Echeverry	2013	\$148,452.48
2	<i>E. coli</i> O157:H7 as an Indicator for the "Big 6" STECs, National Cattlemen's Beef Association	Mindy Brashears, J. Chance Brooks, Alejandro Echeverry, Lacey Guillen, and Guy Loneragan	2012	\$50,000.00
3	Establishment of a non-O157 Shiga toxin Producing <i>E. coli</i> (STEC) baseline. National Cattlemen's Beef Association.	Mindy M. Brashears, Alejandro Echeverry, Guy Loneragan, Markus F Miller	2012	\$40,000.00
4	Mitigation of <i>Salmonella</i> in Lymph nodes using a pre-harvest intervention. American Meat Institute Foundation.	Mindy M Brashears, Brooks, JC; Echeverry A; Loneragan, GH; Miller, MF; Nightingale, KK	2011	\$89,914.00
5	Study on <i>Salmonella</i> and Pathogenic <i>E. coli</i> Prevalence and Generic <i>E. coli</i> Quantitative Baselines in Raw Pork and Beef at Retail Outlets in Mexico. U.S. Meat Export Federation (USMEF)	M. M. Brashears, M. Miller, Alejandro Echeverry, Texas Tech University and G. H. Loneragan, West Texas A&M; Maria Salud Rubio, UNAM	2009	\$50,000.00
			Total	\$378,366.48

TRAVEL GRANTS

	Title	Authors	Year	Total
1	Need assesment of Bahamian agriculture. InterAmerican Institute for Cooperation in Agriculture (IICA)	Mindy M. Brashears, Todd Brashears, Alejandro Echeverry, Sara Trojan	2013	\$10,819.60
2	Application awareness program for reduction of pathogens and control of pollutants in meat products in Colombia. Productive Transformation Program (PTP) of the Colombian Ministry of Commerce, Industry and Tourism.	Alejandro Echeverry, Janeth Luna	2013	\$5,576.38
3	Official Nicaraguan Meat Inspectors training in HACCP. Interamerican Institute for Cooperation in Agriculture (IICA).	Alejandro Echeverry, Alexandra Calle	2013	\$3,284.00
4	Official Panamanian Meat Inspectors training in HACCP. Interamerican Institute for Cooperation in Agriculture (IICA).	Mindy M. Brashears, M. F. Miller, Alejandro Echeverry	2013	\$4,894.80
5	Official Dominican Republic Meat Inspectors training in HACCP. Interamerican Institute for Cooperation in Agriculture (IICA).	Mindy M. Brashears, M. F. Miller, Alejandro Echeverry, Margarita Cabrera, Leslie Thompson, Sam Jackson	2013	\$10,200.00
6	HACCP Workshop for the Honduran Shrimp Industry. Granjas Marinas	Mindy Brashears, M. F. Miller, Alejandro Echeverry, Lyda Garcia	2013	\$10,300.00
7	Ante Mortem and Post Mortem Inspection & HACCP training for the Official Honduran Meat Inspectors	Alejandro Echeverry,	2011	\$2,300.00
Total				\$47,374.78

GRANTS PENDING

Title	Authors	Year	Total
1 White paper on human illness caused by Campylobacter from all food and non-food sources. American Meat Institute Foundation	Mindy M. Brashears, Lacey Guillen, Alejandro Echeverry, and Amy R. Parks	2013	\$13,000.00
2 Mitigating the internalization of shiga-toxin producing Escherichia coli in marinated beef. American Meat Institute Foundation.	J Chance Brooks, Mindy M. Brashears, Alejandro Echeverry, Jennifer N. Martin, Lacey Guillen, Amy R. Parks	2013	\$77,634.00
3 Determination of D-values and heat susceptibility of STECs in ground beef. American Meat Institute Foundation	Alejandro Echeverry, Mindy M. Brashears, J. Chance Brooks, Lacey Guillen, Jennifer Martin	2013	\$66,720.00
4 Methods for Effectively Controlling Shiga Toxin-Producing Escherichia coli (STEC) during the Production of Non-intact Beef Products using lactic acid bacteria. AMIF.	Alejandro Echeverry, Mindy M. Brashears, J. Chance Brooks, Lacey Guillen, Jennifer Martin	2013	\$85,000.00
5 Internalization and thermal tolerance of Salmonella Typhimurium, Heidelberg, and Enteritidis in marinated beef. American Meat Institute Foundation	J Chance Brooks, Mindy M. Brashears, Alejandro Echeverry, Jennifer N. Martin, Lacey Guillen, Amy R. Parks.	2013	\$70,000.00
6 Phenotypic characterization of Shiga toxin producing Escherichia coli (STEC) for the development of differential assays for detection and enumeration in beef. AMIF	Mindy M. Brashears, Guy H. Loneragan, Alejandro Echeverry, Kendra Nightingale, Patrice Arbault, Alexandra Calle	2013	\$65,000.00
7 Enhancing the viability of the Honduran cattle industry through an integrated approach. Honduran Beef Cattle Industry.	Mindy M Brashears, Mark F Miller, Todd Brashears, Alejandro Echeverry, Sara Trojan	2013	\$66,800.00
8 Comparing the Effectiveness of a Lactic Acid Dip with a Lactic Acid Spray for reduction of STECs on Beef Trim and Ground Beef . American Meat Institute Foundation	J Chance Brooks, Mindy M. Brashears, Alejandro Echeverry, Jennifer N. Martin, Lacey Guillen, Amy R. Parks	2013	\$65,000.00
Total			\$509,154.00

GRANTS – NOT FUNDED

	Title	Authors	Year	Total
1	Control of Shiga toxin producing <i>Escherichia coli</i> O157 and non-O157 from carcass contact surfaces during slaughtering process. American Meat Institute Foundation.	Mindy M. Brashears, Alejandro Echeverry, Alexandra Calle	2013	\$55,000.00
2	Determination of D-values and heat susceptibility of STECs in ground beef. American Meat Institute Foundation.	Alejandro Echeverry, Mindy M. Brashears, J. Chance Brooks, Lacey Guillen, Jennifer Martin	2012	\$66,720.00
3	Post-harvest treatment of pork trim to reduce the prevalence of <i>Salmonella</i> including multi-drug resistant <i>Salmonella</i> . American Meat Institute Foundation	Mindy M. Brashears, Chance Brooks, Alejandro Echeverry, Lacey Guillen, Qingli Zhang, Jennifer Martin.	2012	\$75,000.00
4	Factors influencing thermal resistance of shiga-toxin producing <i>Escherichia coli</i> in mechanically tenderized beef steaks. American Meat Institute Foundation.	J Chance Brooks, Mindy M. Brashears, Alejandro Echeverry, Jennifer N. Martin	2012	\$65,348.00
5	Migration and survivability of non-O157 STEC in marinated beef. American Meat Institute Foundation.	J Chance Brooks, Mindy M. Brashears, Alejandro Echeverry, Jennifer N. Martin	2012	\$55,000.00
6	The use of common beef post-harvest interventions to reduce <i>Salmonella</i> and multi-drug resistant <i>Salmonella</i> on pork carcasses. American Meat Institute Foundation.	Mindy M. Brashears, J. Chance Brooks, Alejandro Echeverry, Lacey Guillen, Jennifer N. Martin	2012	\$50,000.00

GRANTS – NOT FUNDED (CONTINUED)

7	Overcoming barriers to implementation of pre-harvest food safety practices in beef production systems. United States Department of Agriculture – National Institute of Food and Agriculture (USDA-NIFA).	Mindy Brashears, Todd Brashears, Guy H. Loneragan, Markus F. Miller, Kevin R. Pond, Ryan Rathmann, Alejandro Echeverry	2011	\$595,000.00
8	Building a collaborative network for optimization and validation of methodologies and interventions to reduce shiga toxin producing <i>Escherichia coli</i> (STEC) in the food supply. United States Department of Agriculture – National Institute of Food and Agriculture (USDA-NIFA)	Mindy Brashears, Chance Brooks, Todd Brashears, Markus F. Miller, Guy H. Loneragan, Kendra Knightingale, Alejandro Echeverry	2011	\$600,000.00
9	Comprehensive Systems-Based Approaches To Reduce STEC - Associated Illnesses: A Risk-Informed, Integrated Farm-To-Fork Initiative. United States Department of Agriculture, National Institute of Food and Agriculture (USDA/NIFA).	G. H. Loneragan, H. Morgan Scott, Yrjo, T. Grohn, Richard E. Isaacson and another 43 P.Is	2011	\$25,000,000.00
10	Survivability of <i>E. coli</i> O157:H7 and non-O157 STEC (O26, O111, and O145) in Mechanical Tenderized Beef Steaks after Lactic Acid treatments and Cooking Managed under Simulated Industry Conditions. American Meat Institute	J. C. Brooks, Mindy M. Brashears, A. Laury, and A. Echeverry	2010	\$95,000.00
11	Survivability of <i>E. coli</i> O157:H7 and non-O157 STEC (O26, O111, and O145) in Mechanical Tenderized Beef Managed under Simulated Industry Conditions after treatment with Lactic Acid. American Meat Institute.	J. C. Brooks, Mindy M. Brashears, A. Laury, and A. Echeverry.	2010	\$80,000.00

GRANTS – NOT FUNDED (CONTINUED)

12	Use of Directional Microwaves to Control <i>Salmonella</i> post-processing in Peanut Butter. Texas Peanut Producers Board (TPPB).	Alejandro Echeverry , M. M. Brashears, J. C. Brooks,	2010	\$65,000.00
13	Development and Evaluation of Educational Tools to Foster a Comprehensive Food Safety Culture in Small and Very Small Beef Processing Plants. National Research Initiative Competitive Grants Program (NRICGP), Division of Nutrition, Food Safety and Health (United States Department of Agriculture).	M. M. Brashears, T. Brashears, M. Miller, J. C. Brooks, Alejandro Echeverry, and G. H. Loneragan,	2009	
14	Use of Directional Microwaves to Control <i>Salmonella</i> post-processing in Peanut Butter. ILSI North America Technical Committee on Food Microbiology.	Alejandro Echeverry, Mindy M. Brashears	2009	\$150,000.00
15	An integrated approach on the effects of cumulative cooking temperatures on the safety of mechanically tenderized beef steaks and hamburger patties. American Meat Institute Foundation (AMIF).	Alejandro Echeverry, Dr. Mindy M. Brashears, Dr. Pawan Takhar, and Dr Chance Brooks	2008	
16	Multi-hurdle intervention strategies to assure the microbial food safety and quality of Fruits and Vegetables. National Research Initiative Competitive Grants Program (NRICGP)(United States Department of Agriculture).	Alejandro Echeverry, and Mindy M. Brashears	2007	
17	Development Of Viscous Antimicrobial Interventions To Enhance Pathogen Inactivation And Shelf-Life Extension In Poultry Processing. American Meat Institute Foundation (AMIF).	M. X. Sánchez-Plata, J. C. Grunlan, M. M. Brashears, and A. Echeverry	2007	
Total				\$26,952,068.00

AWARDS AND HONORS

- 2013 – Winner – Texas Tech University Outstanding Undergraduate Faculty Mentor Award. Center for Active Learning and Undergraduate Engagement (CALUE).
- 2013 – Nominated – Texas Tech University President’s Excellence in Diversity and Equity Award
- 2013 – Nominated – 40 under 40 Award
- 2007- 2008. Helen DeVitt Jones Graduate Fellowship recipient (\$3500).
- 2006. 3rd Place Bob Albin Graduate Student Research Award – Texas Tech University (\$100).
- 2002 - 2007. Competitive Animal and Food Sciences Graduate Student Scholarship – Texas Tech University (\$1000 on a semester basis).
- 2002 – 2007. Animal and Food Sciences Graduate Research Assistantship

WORKSHOPS CONDUCTED

- 1) **Alejandro Echeverry**, Mindy M. Brashears, Mark F. Miller, Lyda G. Garcia. 2013. HACCP implementation and management in aquaculture industry. Workshop conducted at “Grupo Granjas Marinas | Empacadora San Lorenzo”, San Lorenzo, Honduras, August 5-7, 2013.
- 2) **Alejandro Echeverry**, Mindy M. Brashears, Mark F. Miller, Marcos X. Sanchez Plata. 2013. Official Ante-mortem and Post-mortem Inspection, Good Manufacturing Practices during Beef Production and Processing, Prerequisite Programs and HACCP”. Workshop conducted in Santo Domingo, Dominican Republic, June 10-14, 2013, in conjunction with the Inter American Institute for Cooperation in Agriculture (IICA). ([Link](#), [Link2](#))
- 3) **Alejandro Echeverry**, Mindy M. Brashears, Mark F. Miller, Marcos X. Sanchez Plata. 2013. Official Ante-mortem and Post-mortem Inspection, Good Manufacturing Practices during Beef Production and Processing, Prerequisite Programs and HACCP”. Workshop conducted in Santiago, Panama, September 23-27, 2013, in conjunction with the Inter American Institute for Cooperation in Agriculture (IICA) and the Foreign Agricultural Service (FAS/FSIS). ([Link 1](#))
- 4) **Alejandro Echeverry**, Alexandra Calle. 2013. HACCP implementation and Management”. Workshop conducted in Managua, Nicaragua, June 10-14, 2013, in conjunction with the Inter American Institute for Cooperation in Agriculture. ([Link 1](#), [Link 2](#))
- 5) **Alejandro Echeverry**, Janeth Luna. 2013. Jornada de Sensibilización para la aplicación de programas de reducción de patógenos y control de contaminantes en productos cárnicos. [In English: “Application awareness program for reduction of pathogens and control of pollutants in meat products”]. Medellin, Monteria, Bucaramanga, and Bogota,

Colombia, September 16th-19th. Workshop conducted with the support of the Productive Transformation Program (PTP) of the Colombian Ministry of Commerce, Industry and Tourism. ([Link 1](#))

REVIEWER & EDITORIAL BOARDS

- 2009 -Present. Reviewer, Meat Science Journal
- 2009- Present. Member, Meat Science Journal Committee
- 2008- Present. Reviewer, Journal of Food Protection
- 2008- Present: Reviewer, Journal of Food Science - Food Microbiology & Safety

ADVISING | COMMITTEES | FACULTY GROUPS

GRADUATE COMMITTEES SERVED - NOT MAJOR ADVISOR:

1. Siroj Pokharel, Ph.D. 2014.
2. Martha Maradiaga. Ph.D Student. 2013.
3. Nanditha Jasti. Ph.D Student. 2013.
4. Martha Maradiaga, M.S.. 2012. “Baseline of *Salmonella* prevalence in retail beef and produce from Honduras and México”.

GRADUATE COMMITTEES ON – AD HOC | EX OFFICIO:

1. Ashely Hartzog-Hawkins, M.S. 2012 “Organizational climate and food safety training change employee behaviors and pathogen loads in non-TIF beef packing plants in México”.
2. Cassandra Chancey. M.S. 2010. “Survivability of *E. coli* O157:H7 in Needle Tenderized Beef Steaks during Lactic Acid Application and Cooking”.

UNDERGRADUATE MENTEES | SUPERVISOR:

- | | |
|----------------------------|------------------------------------|
| 1. Graysen Ortega | 10. Mathew Smith |
| 2. Katelyn Ortega | 11. Ana Rosibel Gomez |
| 3. Erin Castelli | 12. Carla Millares Forno |
| 4. David Campos | 13. Esau Salgado |
| 5. Ashleigh Willems | 14. Gerson Andres Flores |
| 6. Katelyn Faulk | 15. Luis Llumitasig |
| 7. Matt Hardin | 16. Johana Khaterin Torres Yaselga |
| 8. Cesar Augusto Sepulveda | 17. Logan Jackson |
| 9. Estevan Kiernan | |

GRADUATE MENTEES | SUPERVISOR:

1. Abdollah Khodammohammadi MS
2. Alexandra Calle PhD
3. Alison Brown MS
4. Amy Parks PhD
5. Andrea Krieg PhD
6. Angela M. Laury (Shaw) PhD
7. Ansen Pond PhD
8. Ashley Hartzog MS
9. Ashley Rosenberg Lembke MS
10. Byron Chaves PhD
11. Cassandra Chancey MS
12. Claudia Narvaez Bravo PhD
13. Cody Gardner MS
14. Diana Ayala PhD
15. Hannah Ezell MS
16. Henry Ruiz MS
17. Jennifer Spraberry MS
18. Jessie Vipham PhD
19. Kris Sunkara MS
20. Manuel Alvarado PhD
21. Martha Maradiaga PhD
22. Max Wolf MS
23. Melissa K. Hughes (Edwards) MS
24. Nanditha Jasti MS
25. Siroj Phokarel MS
26. Nathan Pond MS
27. Praveena Sunkara MS
28. Samwel Rao PhD
29. Sara E. Gragg PhD
30. Shanna E. Ward MS
31. Sundeep Yanamala MS
32. Suneet Takhar PhD
33. W. Evan Chaney PhD
34. Yen Te Liao PhD

PROFESSIONAL DEVELOPMENT | ADDITIONAL QUALIFICATIONS & CONFERENCES ATTENDED

- 2013 Beef Industry Safety Summit (BIFSCO). March 13-15, Dallas, Texas
- 102nd Annual Meeting of the International Association for Food Protection, Charlotte, North Carolina. July 25 – July 28
- 66th Annual Meeting of the American Meat Science Association (Auburn University, Auburn, AL, June 16-19).
- Annual Meeting and Food Expo of the Institute of Food Technologists (Chicago, IL, USA, 2013)
- 2013 Annual National Cattleman's Beef Association BIFSCO Meeting (Dallas, TX, March 2013)
- 101st Annual Meeting of the International Association for Food Protection, Providence, Rhode Island (USA)
- 2012 Annual National Cattleman's Beef Association BIFSCO Meeting (Tampa, FL, USA, 2012)
- 65th Annual Meeting of the American Meat Science Association (Fargo, ND, USA, 2012)
- Annual Meeting and Food Expo of the Institute of Food Technologists (Las Vegas, NV, USA, 2012)
- Attended the 56th Annual Convention and Suppliers' Showcase of the Southwest Meat Association Annual Meeting (San Antonio, USA, 2012)

- Attended the 1st International Multi-Interdisciplinary Engineer Congress (Cintalapa, Chiapas, Mexico, 2012)
- Attended the 5th International Congress and 3rd Latin-American Congress of Food Safety Quality and Food Functionality in the food industry (Mazatlan, Mexico, 2012)
- *Official Food Safety and Inspection Audits in Slaughter Plants*. Hotel Princess Hilton, San Pedro Sula, Honduras, February 27th to March 4th, 2011.
- VIII Simposium de Procesamiento e Inocuidad Avícola, ANECA. Querétaro, Mexico, October 28-29, 2010
- 10th National Congress of Food Science and Technology ACTA, XVI Latin American Seminar of Food Science and Technology ALACCCTA and 2nd Latin American symposium on food safety (IAFP), September 21st - 24th, Bogota, Colombia.
- 63rd Reciprocal Meat Conference (RMC), June 19 -23, Lubbock, Texas
- 97th Annual Meeting of the International Association for Food Protection (IAFP), August 1-4, Anaheim, California
- Workshop – Resucing the burden of STEC-Induced Hemolytic Uremic Syndrome in Argentina. Argentinian Beed Promotion Institute (IPCVA), Buenos Aires, Argentina. April 28-30, 2010.
- 2009 Beef Industry Food Safety Council (BIFSCo) Summit, March 6-8, 2009 (Dallas, TX)
- Service Plus – Quality Service & Professional Development Course. Texas Tech University, October 15, 2009.
- XVI Ciclo Internacional de Conferencias en Avicultura, Colegio de Posgraduados Campus Cordoba, September 18-19, 2009 (Veracruz, Mexico).
- 96th Annual Meeting of the International Association for Food Protection (IAFP), July 12-15, 2009 (Grapevine, Texas).
- United States Department of Agriculture-Cooperative State Research, Education & Extension Service Project Directors Meeting, July 11, 2009 (Grapevine, Texas).
- 62nd Reciprocal Meat Conference – American Meat Science Association, June 21 -24, 2009 (Rogers, Arkansas).
- Pre-Harvest Food Safety Workshop. International Center for Food Industry Excellence, Texas Tech University, June 17-18, 2009. Lubbock, TX
- 7th International Symposium on Shiga Toxin (Verocytotoxin) – Producing Escherichia coli Infections (VTEC). May 10 -13, 2009, Buenos Aires, Argentina
- 95th Annual Meeting of the International Association for Food Protection (IAFP), August 2 -6, 2008 (Columbus, Ohio)
- 2008 IFT Annual Meeting & Food Expo, June 27th – July 2nd (New Orleans, LA)
- 61st Reciprocal Meat Conference – American Meat Science Association, June 22 -25, 2008 (Gainesville, FL)
- 1st IAFP Latin American Symposium on Food Safety. May 24-28, 2008 (Campinas, Brazil)
- 2008 Beef Industry Food Safety Council (BIFSCo) Summit, March 5-7, 2008 (Dallas, TX)
- Workplace Violence Prevention for Employees with substantial public contact. Texas Tech University, Lubbock, Texas, USA (2008)

- Laboratory Safety Essentials for working with laboratory animals. Texas Tech University Health Sciences Center and Animal Care and Use Committee (ACUC), Lubbock, Texas, USA (2007)
- Laboratory Safety Essentials (Handling and storage of biohazardous materials and chemicals, biosafety levels and hazard recognition). Texas Tech University, Lubbock, Texas, USA (2007)
- 51st Annual Southwest Meat Association Convention & Suppliers' Showcase. July 18-21, 2007 (Bastrop, Texas)
- 94th Annual Meeting of the International Association for Food Protection (IAFP), July 8-11, 2007 (Orlando, FL)
- 60st Reciprocal Meat Conference – American Meat Science Association, June 17-20, 2007 (Brookings, SD)
- Listeria Control Workshop. Texas Tech University, Lubbock, Texas, USA (2007)
- 1st International Conference for Food Safety and Quality workshop. San Francisco, California, USA (2006).
- Poultry 101 Workshop. Texas Tech University, Lubbock, Texas, USA (2006)
- 50th Annual Southwest Meat Association Convention & Suppliers' Showcase. August 13 - 16, 2006 (San Antonio, Texas)
- Advanced HACCP workshop for meat processors. Texas Tech University, Lubbock, Texas, USA (2006).
- Animal Care and Use – Texas Tech University
- XI International Symposium on Veterinary Epidemiology and Economics (ISVEE). August 6-11, 2006 (Cairns, Australia)
- 49th Annual Southwest Meat Association Convention and Suppliers' Showcase. 2005 (Frisco, Texas)
- National Cattlemen's Beef Association (NCBA) Summer conference. July 26-30, 2005 (Denver, Colorado)
- From the surface up: Food safety workshop. Clemson University, Myrtle Beach, South Carolina, USA (2005)
- 92th Annual Meeting of the International Association for Food Protection (IAFP), August 14-17, 2005 (Baltimore, Maryland)
- 51st International Congress of Meat Science and Technology (ICOMST). August 7-12, 2005 (Baltimore, Maryland)
- IFT Longhorn Section Suppliers' Night and College Bowl Competition. March 24-26, 2005 (Dallas, Texas)
- 2nd Annual Southwest Meat Science Conference, September 16 – 17, 2004. West Texas A&M University (Canyon, Texas)
- 91st Annual Meeting of the International Association for Food Protection (IAFP), August 8-11, 2004 (Phoenix, Arizona)
- ServSafe[®] certified. National Restaurant Association Educational Foundation (NRAEF, 2003).

- 90th Annual Meeting of the International Association for Food Protection (IAFP), August 10-13, 2003 (New Orleans, LA)
- Certificate of HACCP Implementation and Management, International HACCP Alliance (2002).
- Environmental Management and ISO 14000 for the Food Industry. Corporacion Universitaria Lasallista, Medellín, Colombia (2000)
- HACCP and Total Quality Systems for the Food Industry Workshop. Corporacion Universitaria Lasallista, Medellín, Colombia (1999)
- Total Quality Management and ISO 9000 Systems for the Food Industry. Corporacion Universitaria Lasallista, Medellín, Colombia (1999)
- Packaging and Logistics for the Food Industry. SENA, Medellin, Colombia (1999)
- Biotechnology application in the food and beverage industry – Symposium. Universidad de Caldas, Manizales, Colombia (1998)
- Application of new technologies in the food Industry – 1st International Symposium. EAFIT University, Medellin, Colombia (1998)

SKILLS AND SPECIALIZED TRAINING

Immunomagnetic Separation (Dynal[®] IMS)
 Automatic Q-Counter[®]
 Real-time PCR (BAX[®] System)

SOFTWARE

Microsoft Office, SAS (Statistical Analysis Software), Publisher, Front Page

VOLUNTEER WORK | COMMUNITY SERVICE

2005 - Present. American Society for Microbiology Volunteer Translators Network
 2002 – 2008. Food Technology Club.
 2002 – Present. Texas Tech University - Future Farmers of America Food Science Event Career Development Contest (Judge Product Development)
 2009-Present. Texas Tech University-
 2008. 80TH Future Farmers of America Convention Judge (Corpus Christi, TX)
 2010. 82ND Future Farmers of America Convention Judge (Corpus Christi, TX)
 2012. 84TH Future Farmers of America Convention Judge (Corpus Christi, TX)
 2013. 85th Future Farmers of America Convention Judge (Dallas, TX)

WEBSITES

- <http://echeverryalejandro.googlepages.com>
- <http://www.depts.ttu.edu/foodsafety/faculty.php>
- <http://www.depts.ttu.edu/provost/facultybios/2010/echeverrya.php>