

## Srinivasan Damodaran

Srinivasan Damodaran is a Professor of Food Chemistry in the Department of Food Science at the University of Wisconsin-Madison. Dr. Damodaran received his Ph.D. degree (1981) in food chemistry from Cornell University, Ithaca, New York. He joined the University of Wisconsin-Madison in 1984 as a faculty in the Department of Food Science.

His research is primarily in the area of Food Protein Chemistry, with an emphasis on the physicochemical and colloidal/interfacial properties of food proteins. He is the author/co-author of 11 patents and over 150 research publications. He is the lead editor of three books:

1. Fennema's Food Chemistry, 4th Edition; CRC Press, 2008 (with K. Parkin and O. Fennema).
2. Food Proteins and Their Applications, Marcel Dekker Inc.; 1997 (with A. Paraf),
3. Food Proteins and Lipids, Plenum Press, 1997

He is a Fellow of the American Chemical Society - Division of Agricultural and Food Chemistry, and a member of the Institute of Food Technologists, American Association for the Advancement of Science, the Sigma Xi honor society, and the Phi Tau Sigma Honor Society. He is on the editorial board of Food Biophysics.