

Clay King, PhD
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Food Product Development Laboratory
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CURRICULUM VITA

EDUCATION

Ph.D.	1980-1985	Food Science and Technology, Texas A&M University
M.B.A	1968-70	Harvard Graduate School of Business Administration Major emphasis in marketing and finance
B.S.	1962-67	Oklahoma University, Chemistry/Mathematics

RESEARCH INTERESTS

We do research in food oils, especially frying oils, in order to increase the sensory and nutritional quality, which especially includes use of oils without trans fatty acids. Our Product Development Laboratory contains a product development area where we work with various food companies assisting them in developing new products. Our analytical labs are used to objectively evaluate the various attributes of foods and food systems. Our sensory evaluation facilities are used to determine consumer ratings of new products and also to develop descriptive sensory panels, which help to describe in detail various attributes of new products.

SELECTED PUBLICATIONS

Press Releases/Newspaper Articles:

“It’s a bubblin’ feud - oil, that is” Denton Record Chronicle. 23 Nov. 2004.

“The better of two oils?” Dallas Morning News. 23 Nov. 2004

“May the best fried turkey win” DallasNews.com, 23 Nov 2004

Book Chapters:

O’Brien, Richard D., Lynn A. Jones, C. Clay King, Phillip J. Wakely & Peter J. Wan. *Bailey’s Industrial Oil & Fat Products*, Ch.1, 6th Edition, 2003.

Jacoby, Denise, King, C., “Sensory Evaluation in Food Development and Production.” *Snack Food Processing*. Edited by L.W. Rooney and E.W. Chapter 21, Technomic Press, Lancaster, PA. 2001.

Jones and C. King. "Cottonseed Oil". *L. Bailey's Industrial Oil and Fats*. Vol. 2, Ch. 4, 5th Edition, 1996.

Journal Articles:

Adams, R. E., Hseuh A., Alford, B., King C., Mo, H., Wildman, R., Conjugated linolenic acid supplementation does not reduce visceral adipose tissue in middle-aged men engaged in a resistance-training program. *Journal of the International Society of Sports Nutrition*. Vol. 3, No 2, 2006.

Radcliffe, J., King, C., Czajka-Narins, C., Imrhan, V. "Serum and liver lipids in rats fed diets containing corn oil, cottonseed oil, or a mixture of corn and cottonseed oil." *Plant Foods for Human Nutrition*. Kluwer Academic Publishers. Netherlands. March, 2000.

Yoon, H., Bednar, C., Czajka-Narins, D., King, C. Effect of preparation methods on total fat content, moisture content, and sensory characteristics of breaded chicken nuggets and beef steak fingers. *Family and Consumer Sciences Research Journal*. 28: (1) 18-27. 1999.

Vandeber, A.D., Weber, C.G., Gorman, M.A., Smith, R.D., King, C.C. and Liepa, G.U. The effect of dietary omega -3, -6, and -9 fatty acid supplements on serum fatty acid concentrations in renal dialysis patients: Implications for immune response. *Journal of Renal Nutrition*, Vol. 5, No. 4, October, 1995.

B.K. Garritson, A. Nikaein, G.N. Peters, M.A. Gorman, C. C. King, and G.U. Liepa. Effects of Major Dietary Modifications on Immune System in Breast Cancer Patients. *Cancer Practice*. Vol. 3, No. 4, 1995.

Published Abstracts:

P. Ramesham and C. C. King. Development of par-frying procedure for French fries on a pilot scale using trans-free oils. *AOCS Annual Meeting*. Quebec City, Canada. May 2007.

W. Monganga and C. C. King. Effect on non-hydrogenated cottonseed oil on the frying and storage stability of high-oleic canola oil and the flavor quality of fried potato chips. *AOCS Annual Meeting*. Quebec City, Canada. May 2007.

C. Norman, H. Sangha, and C.C. King. Blending of new generation, non-transgenic high-oleic, low-linolenic canola oil, with a traditional frying oil, cottonseed oil. *AOCS Annual Meeting*. Quebec City, Canada. May 2007.

Kier, M.S., Radcliffe, J.D., King, C.C., & Calabro, K.S. Comparison of the effect of using cottonseed oil versus soybean oil (SBO) on the acceptability of baked products. *Journal of the American Dietetic Association*. 2006; 96 (Suppl): A-57.

