

ZACHARY REED

Now:

Sr. Associate – Meat Scientist
Ingredion – Englewood, CO



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Zachary Reed currently works at Ingredion, a starch ingredient company, and is based in Englewood CO. At Ingredion he leads the Meat and Fish Global Expertise Team (GET) bringing together global research in meat and fish applications. He previously worked for Corbion (Purac) in Lenexa, KS for 3 years where he ran the meat lab research for the use of lactates for food safety in meat applications. Right out of graduate school he worked for Oscar Mayer in the Meat Science Research Group for two and a half years. Current areas of research emphasis include: processed meat extension via ingredient addition such as starches, proteins, hydrocolloids, and fibers.

Then:

Ph.D. Food Science and
Technology
2005-2010
Oregon State University



Zach completed his Ph.D. in Food Science and Technology at Oregon State University in 2010. Dr. Jae W. Park served as advisor. Dissertation title: IMMUNOLOGICAL AND PHYSIOCHEMICAL CHARACTERIZATION OF FISH MYOSINS