

Staff Publications 1989-2016

The results of collaborative research conducted by the Institute for Food Safety and Health, including the IFSH National Center for Food Safety and Technology (NCFST), are reported in scientific journals, disseminated through presentations at professional conferences, or published as monographs.

Literature citations are provided here for publications authored or co-authored by IFSH, NCFST/IIT, FDA CFSAN Division of Food Processing, Science and Technology staff, and external collaborators from 1989-2016 (.pdf).

Publications and Patents 2016 (To Date)

[Burton-Freeman, B., Sandhu, A., Edirisinghe, I. 2016. Chapter 35: Anthocyanins In: Nutraceuticals: Efficacy, Safety and Toxicity Gupta, R.C. \(eds\). Elsevier publication, 2016.](#)

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[Joseph, S.V., Edirisinghe, I., Burton-Freeman, B. 2016. Fruit Polyphenols: A Review of Anti-inflammatory Effects in Humans. *Critical Reviews in Food Science and Nutrition*. 56\(3\):419-44.](#)

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