



## Feng Chen, Ph.D.

### Professor, Food, Nutrition and Packaging Sciences Department

- Has been at Clemson for 19 years
- Research interests focus on food chemistry, particularly functional food and food flavors.

Dr. Feng Chen obtained his BS from Shanghai Ocean University and MS from Jiangnan University. He was awarded a Ph.D. from Louisiana State University. After finishing his postdoctoral research in LSU, Dr. Chen became a tenure-track assistant professor in the Department of Food Science and Human Nutrition of Clemson University in 2001, and was promoted to associate professor in 2007 and full professor in 2011. Dr. Chen has published 180 SCI papers and 9 book chapters, and edited 2 books. In addition, Dr. Chen has been awarded and licensed 5 US patents and 10 international patents. During the last 10 years, Dr. Chen has hosted 31 international visiting scientists and 10 international exchanging students. He has advised 14 Ph.D. and 13 MS students. Dr. Chen has also been serving as a review panel member for the Chinese National Natural Scientific Foundation (CNSF).

Visit Dr. Chen's [faculty page](#).



*The Sonoco FRESH initiative is a platform designed to research, innovate, and deliver solutions to reduce food waste and promote sustainability.*

**CLEMSON**  
UNIVERSITY