



Anthony Pometto III, Ph.D.
**Professor, Food, Nutrition, and Packaging Science
Department**

Research Interests:

- Development of novel bioreactors and genetically modified microorganisms for the production of organic acids and alcohols.
- Isolation, characterization and lab-pilot scale microbial fermentations for production of unique enzymes and products for the food industry.
- Evaluation and characterization of the biodegradation of degradable plastic microbial bioconversion of food industrial wastes.
- Bioremediation of contaminated soil and water systems.
- Development of new microbial products and/or scale-up protocol for industry.
- Discovery and characterization of natural antimicrobials and prebiotics.

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



The mission of the Sonoco FRESH initiative is to develop innovative solutions by engaging the collective intellectual capital and purposeful collaboration of experts from academia, industry and thought leaders across the entire food value chain.