



Julie Northcutt, Ph.D.

**Associate Professor, Food, Nutrition, and Packaging
Science Department**

- Has been at Clemson since 2008.
- Research interests include innovative food processing technologies and the quality and microbiology of fresh produce, poultry meat and eggs.

Dr. Julie Northcutt has 97 Refereed Scientific Journal Articles in-print; 7 Book Chapters (one chapter as 2nd edition); 1 Cooperative Extension Policy Manual; 95 Published Proceedings/Trade-Journal/Bulletins (14 International); and 115 Published Abstracts.

She is currently collaborating with Drs. Paul Dawson (Clemson University, FNPS) and Bridget Trogden (Clemson University, Associate Dean for Engagement & General Education) on a USDA grant that integrates Cooperative Extension Service experiences into the food science undergraduate curriculum. She is also collaborating with Drs. Paul Dawson, Tim Hanks (Furman University, Department Chair of Chemistry), William Pennington (Clemson University, Department Chair of Chemistry) and Richard Hodinka (University of SC, School of Medicine Greenville) on the rapid identification of microorganisms, viruses (including SARS CoV-2 which causes COVID-19) and viral antibodies using platforms based upon polydiacetylenes (PDAs).

Visit Dr. Northcutt'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.