Champaign, IL – September 15, 2015 - Susan Duncan, PhD, professor in the Virginia Tech Department of Food Science and Technology (FST), assumed the role of president of the American Dairy Science Association® (ADSA®) during the 2015 Joint Annual Meeting (JAM) held July 12 to 16 in Orlando, Florida. She will serve as president of the association for one year. Dr. Duncan served as vice president of the organization for the past year and as director from the Dairy Foods Division of the organization prior to that.

Duncan received her PhD in Food Science and Technology from The University of Tennessee, Knoxville, in 1989. Previously, she earned an MS in Human Nutrition and Foods from Indiana University of Pennsylvania and a BS from The Ohio State University in Food Technology. Dr. Duncan began her professional academic career as an assistant professor in the Virginia Tech Department of Food Science and Technology (FST), working in the area of value-added dairy foods, in 1990. She rose through the faculty ranks, achieving full professor in 2004.

Dr. Duncan’s research program, which has generated funding of over $12.2M and resulted in publication of over 100 research papers, focuses on chemical and sensory quality of foods and beverages with emphasis on dairy foods. Her research is multidisciplinary in nature, in order to best incorporate the basic science and engineering expertise needed for improving and developing value-added dairy and functional foods and the packaging materials for these products. She served as director of the Macromolecular Interfaces with Life Sciences (MILES) program at Virginia Tech, a National Science Foundation (NSF) Integrated Graduate Education and Research Training program, from 2004 to 2011. This graduate training program brought together over 25 faculty and 35 PhD students from 12 departments across five colleges at Virginia Tech to study the interactions of natural and synthetic macromolecules for applications in biological systems. She also has served as co-principal investigator on an NSF project that studied the effect of water chemistry on plumbing materials and sensory quality of water. She is currently a co-director for an interdisciplinary graduate training program at Virginia Tech focusing on water for health, with an emphasis on the effects of water chemistry on food quality and sensory characteristics and processing. She has been an invited speaker on food packaging materials protection for maintaining milk quality and the role of sensory evaluation in water quality at several national and international meetings.

Dr. Duncan was recognized by ADSA with the ADSA Foundation Scholar Award in 1998. She has served on numerous ADSA committees, including the ADSA Education Committee, ADSA Futures Committee, ADSA Centennial Planning and Budget Committee, and selection committee for various ADSA national awards. She is active in the Institute of Food Technologists as well and holds membership in the American Chemical Society.

Duncan recognizes ADSA as a community of exceptional scientists and educators with a passion for dairy, from the cow to the cup [of milk]. She states “ADSA strengthens the dairy industry through discovery. Our members are a rich resource of knowledge, which guides decisions and best practices of farmers, processors and the agriculture industry... but we can do more.” Her goal is to guide ADSA
toward an even broader sphere of influence, creating an impact that is recognized by people around the world. Duncan thinks “everyone deserves the opportunity to drink milk daily.”

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**About the American Dairy Science Association**

Founded in 1906, the American Dairy Science Association® (ADSA®) [www.adsa.org](http://www.adsa.org) is an international organization of educators, scientists, and industry representatives who are committed to advancing the dairy industry with a keen awareness of the vital role the dairy sciences play in fulfilling the economic, nutritive, and health requirements of the world's population. ADSA publishes the Journal of Dairy Science®, the top-ranked, peer reviewed dairy and animal science journal in the world.

The organization provides scientific leadership and technical support to sustain and grow the global dairy industry through the generation, dissemination, and exchange of information and services. Members of ADSA have discovered new methods and technologies that have revolutionized the dairy industry, helping provide consumers with a safe, affordable supply of nutritious dairy products.