



## FOR IMMEDIATE RELEASE

June 26, 2003

Contact: [Linda McCandless](#), 315-787-2417

## WOROBO PROMOTED TO ASSOCIATE PROFESSOR AT CORNELL

By John Zakour

GENEVA, NY: Randy Worobo has been appointed associate professor of food science at Cornell University. Worobo, who hails from Alberta, came to Geneva after a year post-doc with the Institut de Biologie Moleculaire et d'Ingenierie Genetique in Poitiers, France, in 1997. His appointment is effective July 1.

"Randy is a very energetic and productive faculty member who has exceeded all our initial expectations," said Cy Lee, chairman of the food science and technology department at Cornell's New York State Agricultural Experiment Station, in Geneva, NY, where Worobo is based. "He has an excellent reputation for outstanding research, and a kind personality. His collegial and collaborative spirit, and the guidance he provides to his students is exceptional."

Worobo's program involves enhancing the safety of fruits and vegetables from farm to finished product, and is split between research and extension. His basic research program focuses on identifying and characterizing antimicrobial peptides, called "bacteriocins," to inhibit bacterial and fungal pathogens and spoilage microorganisms. Worobo's research group investigates potential anti-cancer agents in antimicrobial peptides. Worobo and his team are also involved in the development and use of alternative processing technologies, which include ultraviolet light, for apple cider and fruit juices.

While working at the Experiment Station, Worobo has had 14 peer-reviewed publications, and has mentored seven graduate students, two post docs and two visiting scientists. He has been principle or co-investigator on four USDA grants, two apple grants, two honey grants, and one NYSERDA grant. He won the 2003 CALS Excellence in Undergraduate Mentoring of Independent Research Award, and the 2003 Cornell Tradition Employer Recognition Award. He received his Ph.D. in food microbiology from the Department of Agricultural, Food and Nutritional Science, from the University of Alberta, in 1995.

"I am proudest of the industrial application of the UV processing technology and the advances we have made in our antimicrobial peptide work," Worobo said, when asked about his accomplishments at the Station.

For the future, Worobo hopes to develop an antimicrobial peptide as a pathogen and spoilage microorganism control agent for commercial application in the food industry. He also wants to continue forging a strong relationship with the fruit, vegetable and beverage industries.



Randy Worobo

## ##

Search all **NYSAES** press releases

Search

[Home](#) | [About Us](#) | [Academics](#) | [Commodity & Diagnostic Help](#) | [Departments & Units](#)  
[News & Events](#) | [Public Outreach](#) | [Publications](#) | [Station Life](#)

---

New York State Agricultural Experiment Station, 630 West North Street, Geneva, New York 14456  
Telephone: 315.787.2011



Last Modified: July 7, 2003  
Comments to: [webfeedback](#)

