

CURRICULUM VITAE

Washington State University
Pullman WA 99164

NAME: Fellman, John Keegan

DATE: August 13, 2001

RANK OR TITLE: Associate Professor of Postharvest Physiology

DEPARTMENT: Horticulture and Landscape Architecture

OFFICE LOCATION: Johnson Hall room 51

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DATE AND PLACE OF BIRTH: November 26, 1952, St. Louis, Missouri

DATE OF PRESENT RANK OR TITLE: July 1, 1995

EDUCATION BEYOND HIGH SCHOOL:

Ph.D. Biochemistry, 1982, University of Idaho
Graduate Training in Biochemistry, 1974-77, Clemson University
B.S. Pre-medicine, 1974, Clemson University

EXPERIENCE:

In Educational Institutions Since Receipt of Bachelor's Degree:

Research and Teaching:

Associate Professor of Postharvest Physiology, 1995-present, Washington State University. Principal duties include research (75%) directed toward investigations of postharvest phenomena in perishable commodities; undergraduate and graduate instruction (25%).

Associate Professor of Postharvest Physiology, 1993-1995, University of Idaho.

Assistant Professor of Postharvest Physiology, 1988-1993, University of Idaho.

Visiting Assistant Professor and Visiting Horticulturist, Washington State University, 1990-1995.

Postdoctoral Research Associate in Plant Biochemistry, 1983-85, Washington State University. Principal duties included biochemical research on polyol-synthesizing plants.

Postdoctoral Research Associate in Atmospheric Analytical Chemistry, 1983, University of Idaho.

Research duties on development and validation of analytical methods to measure trace amounts of atmospheric sulfur compounds.

Postdoctoral Research Associate in Food Chemistry, 1981-82, University of Idaho. Research on development and validation of instrumental analytical methods for water-soluble vitamins in foods.

Graduate Research Assistant, 1979-81, University of Idaho

Graduate Instructional Assistant, 1977-79, University of Idaho

Graduate Teaching Assistant, 1975-77, Clemson University

Other Employment:

Research Chemist, Tree Fruit Research Laboratory, 1987-88, USDA/ARS Wenatchee, WA. Duties involved design, conceptualization, and implementation of biochemical research on stored apples, pears and cherries.

Research Associate - Postharvest Physiology, 1985-87, USDA/ARS Wenatchee, WA

Courses taught:

Washington State University:

Horticulture 503, Advanced topics in Horticulture, Fall Semester 1995,1996, Spring 1999,2001

Horticulture 418/518, Postharvest Biology and Technology Fall Semester 1993-present,

Horticulture 311, Pomology Fall Semester 1989.

Other contact hours in Horticulture 700 and 800, Dissertation/Thesis Research

Selected Publications:

Journal (Refereed):

1. Baritelle, A.L., G.M. Hyde, J.K. Fellman and J. Varith 2001. Using 1-MCP to inhibit the influence of ripening on impact properties of pear and apple tissue. *Postharvest Biol. Technol.* 23:153-160
2. Rudell, D.R., Mattinson, D.S., Mattheis, J.P. and Fellman, J.K. 2000. The progression of ethylene production and respiration in the tissues of ripening 'Fuji' apple fruit. *HortScience* 35:1300-1303.
3. Wyllie, S.G., and J.K. Fellman. 2000. Formation of branched-chain esters in bananas (*Musa sapientum* L.). *J. Agr. Food Chem.* 48:3493-3496.
4. Fellman, J.K., Miller, T.W., Mattinson, D.S., and Mattheis, J.P. 2000. Factors that influence biosynthesis of volatile flavor compounds in apple fruits. *HortScience* 35:1026-1033.
5. Fan, X., J.P. Mattheis, and J.K. Fellman 1998. A role for jasmonates in climacteric fruit ripening. *Planta* 204:444-449.
6. Miller, T.W. Fellman, J.K. Mattheis, J.P. Mattinson, D.S. 1998. Factors that influence volatile ester biosynthesis in 'Delicious' apples. *Acta Hort.* 464:195-200.
7. Mattheis, J.P. Buchanan, D.A. Fellman, J.K. 1998. Volatiles emitted by 'Royal Gala' apples following sequential atmosphere storage. *Acta Hort.* 464:201-205.
8. Mattheis, J.P. Buchanan, D.A. Fellman, J.K. 1998. Volatile compounds emitted by 'Gala' apples following dynamic atmosphere storage. *J. Amer. Soc. Hort. Sci.* 123: 426-432.
9. Fan, X.T. Mattheis, J.P. Fellman, J.K. 1998. Responses of apples to postharvest jasmonate treatments. *J. Amer. Soc. Hort. Sci.* 123: 421-425
10. Mattheis, J.P., D.A. Buchanan and J.K. Fellman. 1997. Volatile constituents of bing sweet cherry fruit following controlled atmosphere storage. *J. Agric. Food Chem.* 45:212-216.
11. Fan, X., J.P. Mattheis, J.K. Fellman and M.E. Patterson. 1997. Effect of methyl jasmonate on ethylene and volatile production by Summerred apples depends on fruit developmental stage. *J. Agric. Food Chem.* 45:208-211
12. Fan, X., J.P. Mattheis, and J. K. Fellman. 1996. Inhibition of apple fruit ACC oxidase activity and respiration by acetylsalicylic acid. *J. Plant Physiol.* 149:469-471.
13. Fan, X., J.P. Mattheis, M.E. Patterson and J.K. Fellman. 1995. Changes in amylose and starch content in 'Fuji' apples during maturation. *HortScience* 30:104-105.
14. Mattheis, J.P., D.A. Buchanan and J.K. Fellman. 1995. Volatile compound production by 'Bisbee Delicious' apples after sequential atmosphere storage. *J. Agric. Food Chem.* 43:194-199.

Proceedings:

1. F Fellman, J.K. 2000. Flavor chemistry and "taste-life" of Red Delicious Apples. *Proc. Mich. St. Univ. CA and Warehouse Storage Clinic* 4:85.
2. Fellman, J.K., J.H. Thorngate, and D.L. Barney 1998. Identification of western huckleberry flavor components. 1997 *Proc. Northwest Ctr. Small Fruits Res.* 6:62
3. Fellman, J.K. 1998. Chemical and sensory correlations of flavor components in red raspberries. 1997 *Proc. Northwest Ctr. Small Fruits Res.* 6:63