

Bruce Harte, Ph.D. 141 Packaging Building East Lansing, MI 48824 harte@msu.edu (517) 355-4555		POSITION TITLE Professor	
EDUCATION/TRAINING			
INSTITUTION AND LOCATION	DEGREE (if applicable)	YEAR(s)	FIELD OF STUDY
Michigan State University, East Lansing, MI	BS	1968	Food Science
Michigan State University, East Lansing, MI	MS	1974	Food Science
Michigan State University, East Lansing, MI	Ph.D.	1979	Food Science

Positions

April 1, 2004 - Present	Professor - School of Packaging, and Adjunct Professor, Food Science & Human Nutrition - Michigan State University
1993 – April 1, 2004	Director and Professor – School of Packaging, and Adjunct Professor, Food Science & Human Nutrition – Michigan State University
1990 – 1993	Professor - School of Packaging, and Adjunct Professor, Food Science & Human Nutrition – Michigan State University
1984 – 1990	Associate Professor - School of Packaging – and Adjunct Professor, Food Science & Human Nutrition, Michigan State University
1979 – 1984	Assistant Professor - School of Packaging – Michigan State University
1975 – 1979	Graduate Research Assistant – Food Science & Human Nutrition – Michigan State University
1974 – 1975	Food Chemist – Fred Sanders Company, Detroit, Michigan
1972 – 1974	Graduate Research Assistant – Food Science & Human Nutrition – Michigan State University

Dr. Bruce R. Harte is Professor at the School of Packaging, Michigan State University, and an Adjunct Professor in the Department of Food Science and Human Nutrition. He has been a member of the packaging faculty since January, 1979, and was Director of the School 1993 – April 1, 2004. He was Acting Director of the School of Packaging from January 1, 1986 – June 30, 1986, and was Associate Director of the School's Center for Food and Pharmaceutical Packaging Research from its inception in 1987 – 2007. Dr. Harte was an executive board member of the International Association of Packaging Research Institutes from 1993 – 2003. Dr. Harte was selected to the Packaging Hall of Fame in 2004 and in 2010 was made a Distinguished Professor of Michigan State University.

Some major School of Packaging initiatives which took place during his time as Director include:

- Development of two overseas study programs for Packaging students, Packaging in Japan and Packaging in Spain
- Development of the World's first Packaging PhD in 1996.
- Development of an on-line curriculum in packaging including the World's first on line Master degree, in 2001
- WORLD PAK 2002, Dr. Harte was chair of the organizing committee which drew almost 500 people from 24 countries for a six day conference which is still the most successful IAPRI conference ever held
- Major upgrades to the laboratories, infrastructure and instrumentation of the packaging laboratories
- Addition of several faculty members to the School

Dr. Harte's research interests include product/package interaction and compatibility, product stability and quality maintenance, barrier packaging, active packaging, material science applications to packaging including bio-based materials, and product-process-package system development. Much of his work has been cross disciplinary with Food Science and Human Nutrition, Horticulture, and Bio-systems engineering. Dr. Harte has had substantial interaction with the packaging and manufacturing industries, both in the U.S. and internationally.

PUBLICATIONS

Effect of Process Parameters on Formation of Volatile Acids and Free Fatty Acids in Quick-Ripened Blue Cheese. 1977. B.R. Harte and C.M. Stine. Journal of Dairy Science, 60:1266-1272.

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Partition Distribution of Aroma Volatiles from Orange Juice into Selected Polymeric Sealant Films. T. Imai, B.R. Harte,* and J. Giacini. *Journal of Food Science*, 55:158. 1990.

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BOOKS

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An Overview of Food Component Interaction During Processing and Storage. J.I. Gray, B.R. Harte. Published in Food Product-Package Compatibility, Technomic Publishing Company, Lancaster, PA. 1987.

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Sorption of d-limonene by Sealant Films and Effect on Mechanical Properties. K. Hirose, B.R. Harte, J. Giacini, J. Miltz, and C. Stine. Published in Food and Packaging Interactions. ACS Symposium Series 365. American Chemical Society, Washington, DC. 1988.

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Packaging of Juices Using Polymeric Barrier Containers. J. Miltz, C. Mannheim, B.R. Harte. Book chapter in the ACS Symposium Series book, Barrier Polymers and Structures, edited by W. Koros. 1990.

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HONORS/AWARDS

Alpha Zeta – Kedzie Chapter, 1988. Distinguished Teaching Award

Alpha Zeta – Kedzie Chapter, 1994. Distinguished Faculty Service Award

Institute of Food Technologists, Food Packaging Division. Reister-Davis Award for Outstanding Achievement in Food Packaging, 2001

National Institute of Packaging, Handling, and Logistics Engineers. The John C. Wilford Memorial Award for Outstanding Achievement in Packaging, 2001

Institute of Packaging Professionals. Selected as a "Fellow" in Recognition of Outstanding Professional Achievement and Service to the Field of Packaging, 2001

MSU, School of Packaging Alumni Association Hall of Fame - 2003

MSU, Department of Food Science and Human Nutrition, outstanding alumni - 2004

Selected to the Packaging Hall of Fame for lifetime achievement- 2006

MSU, College of Education for lifetime achievement in education, the Crystal Apple Award 2007

MSU, Selected as a University Distinguished Professor, 2010