

# BIOGRAPHICAL SKETCH

## HERMAN ERICK LUTTERODT

### PERSONAL DATA

**Address:** Department of Food Science and Technology, Kwame Nkrumah University of Science & Technology, Kumasi, Ghana

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**Date of birth:** 24<sup>th</sup> October, 1980

### EDUCATION

2007 to 2012: PhD Food Science. University of Maryland, College Park, USA

2000 to 2004: BSc Nutrition and Food Science. University of Ghana, Legon, Ghana

### EMPLOYMENT

2020-date: Senior Lecturer. Kwame Nkrumah University of Science & Technology. Ghana.

2013-2020: Lecturer. Kwame Nkrumah University Science & Technology. Ghana.

2007-2011: Graduate Teaching Associate. University of Maryland. USA

2006-2007: Assistant Scientific Officer. Ghana Standards Authority. Ghana.

### RESEARCH PROFILE

IRCID iD: 0000-0001-7015-7597. Total citation = 825, h-index = 11, i10 = 12 (Google scholar, June 2021) and a total 32 publications in peer reviewed scientific journals including two book chapters.

Scientific research has focussed on nutraceutical and functional food chemistry, with particular emphasis on the utilization of agro waste materials in functional food development. Current research includes developing functional food products from local underutilized crops and edible insects to address food and nutrition insecurity. Have expertise in designing, installing, and evaluating food quality management systems.

### Teaching Experience

2013-Present (KNUST) FTECH 154: Basic Biochemistry; FTECH 263: Food Chemistry; FTECH 264: Food Commodities Systems and Technology; FTECH 383: Food Additives; FTECH 489: Quality Assurance and Legislation; NUT 562: Nutraceuticals and Functional Foods; FQM 571: Food Quality Management Systems; NFSC 230/FTECH 491: Nutrition-Sensitive Food Systems (taught in collaboration with partners at UMD). With collaborators we mentored virtually 10 UMD and 15 KNUST students to conduct research in urban, peri-urban, and rural settings in Ghana, complete data analysis, and present findings.

**Mentoring:** Mentored over 20 undergraduate and graduate students a year for the last four years (total of 100 students) in experiential and project-based learning activities.

2007 – 2011 (UMD) NFSC 100: Elements of Nutrition; NFSC 112: Food – Science and Technology; NFSC 421: Food Chemistry

### RELEVANT TASKS AND ACHIEVEMENTS

- Principal Investigator. Exploring leguminous seeds as an alternative protein source for innovative food solutions. Nestle S.A. (Total budget of \$17,500). 03/2021-date.
- Co-PI. Nutrition-Sensitive Food Systems. Global Classrooms Initiative. UMD (Budget of \$10,000). 08/2020-12/2023.
- Lead Consultant. West Africa Food Markets Pilot Program. Developing fortified cassava and cereal based food products and assessing market opportunities. DFID (Total budget of £16,000.00). 11/2018-03/2019.

- Co-Investigator. Underlying causes of poor dietary intake, nutritional status and birth outcomes in pregnant adolescents and adults. Nestle Foundation (Total budget of US\$ 73,840.00). 01/2018-date.
- Technical Committee Member. Sub-Committee on Non-Alcoholic Beverages. Contributing to the development of technical specifications for Bissap drink and tigernut milk. Ghana Standards Authority. 2018-date.
- Principal Investigator. Canning palm weevil larvae project. Funded by Aspire Food Group (Total budget of US\$ 28,000.00). 2017-date.
- Technical Consultant. Aspire Food Group. Food product development, business development, general food industry networking and advising. 2016-2019.
- Coordinator of Post-graduate Programs. Department of Food Science and Technology. Kwame Nkrumah University of Science and Technology. 2015-2019.
- Chairman. Food Analysis Laboratory Committee (Overseeing the set-up and management of a two hundred- and fifty-thousand-dollar analytical lab). Department of Food Science and Technology. KNUST. 2016-2019.
- Principal Investigator. Building Stronger Universities (BSU) II Pilot Studies (Total budget of US\$ 10,000.00). 2015-2017.

#### RELEVANT PEER-REVIEWED PUBLICATIONS (Past three years)

- Mantey, A.A., Annan, R.A., Lutterodt, H., Twumasi, P. 2021. Iron status predicts cognitive test performance of primary school children from Kumasi, Ghana. *PLoS ONE* 16(5): e0251335. <https://doi.org/10.1371/journal.pone.0251335>.
- Gyimah, L.A., Annan, R.A., Apprey, C., Edusei, A., Aduku, N.E., Asamoah-Boakye, O., Azanu, W., **Lutterodt, H.** 2021. Dietary diversity and its correlates among pregnant adolescent girls in Ghana. *Plos One* 16 (3), e0247979.
- Parker, M., Zobrist, S., **Lutterodt, H.**, Asiedu, C.R., Donahue, C., Edick, C., Mansen, K., Pelto, G., Milani, P., Soor, S., Laar, A., Engmann, C. 2020. Edible insects to fortify the Ghanaian infant and young child complementary diet. *Maternal and Child Nutrition. BMC Nutr* 6, 7. <https://doi.org/10.1186/s40795-020-0331-6>.
- Ayensu, J., Annan, R.A., **Lutterodt, H.**, Edusei, A., Loh, S.P. 2020. Prevalence of anaemia and low intake of dietary nutrients in pregnant women living in rural and urban areas in the Ashanti region of Ghana. *PLOS ONE*. 15(1): e0226026.
- Ayensu, J., **Lutterodt, H.**, Annan, R.A., Edusei, A., Peng, S. 2019. Nutritional composition and acceptability of biscuits fortified with palm weevil larvae (*Rhynchophorus phoenicis Fabricius*) and orange-fleshed sweet potato among pregnant women. *Food science & nutrition* 7 (5), 1807-1815.
- Ayensu, J., Annan, R.A., Edusei, A., **Lutterodt, H.** 2018. Beyond nutrients, health effects of entomophagy: a systematic review. *Nutrition and Food Science*. 49(1): 2-17.
- Marengo, M., Amoah, I., Carpen, A., Benedetti, S., Zanoletti, M., Buratti, S., **Lutterodt, H.**, Johnson, P.N.T., Manful, J., Marti, A., Bonomi, F., Iametti, S. 2018. Enriching gluten-free rice pasta with soybean and sweet potato flours. *Journal of Food Science and Technology*. 55(7): 2641–2648.
- Yeboah-Awudzi, M., **Lutterodt, H.**, Kyereh, E., Reyes, V., Sathivel, S., Manful, J., and King, J. 2018. Effect of bambara groundnut supplementation on the physicochemical properties of rice flour and crackers. *Journal of Food Science and Technology*. 55(9): 3556–3563.
- Siaw, M.O., Ofosu, I.W., **Lutterodt, H.**, Ankar-Brewoo, G.M. 2018. Acrylamide exposure and risks in most frequently consumed foods in a total diet study. *American Journal of Food Science and Technology*. Vol 6(4):123-127.