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EDUCATION

Ph.D. 1986-1990 Ph.D. (Animal Science – Growth and Development; Minor - Biochemistry), Oregon State University, Corvallis, OR

B.S. 1981-1984 B.A. (Biological Sciences), Hastings College, Hastings, NE

PROFESSIONAL EXPERIENCE

1994-1998 Assistant Professor – Nutritional Biochemistry and Physiology, Division of Animal and Veterinary Sciences, West Virginia University, Morgantown, WV.

1998-2000 Assistant Professor – Nutritional Biochemistry and Physiology, Undergraduate Biochemistry Program Coordinator, Division of Animal and Veterinary Sciences, West Virginia University, Morgantown, WV.

2000-2002 Associate Professor – Nutritional Biochemistry and Physiology, Undergraduate Biochemistry Program Coordinator, Division of Animal and Veterinary Sciences, Executive Member Genetics/Developmental Biology Program, West Virginia University, Morgantown, WV X/XX-

2002-2009 Associate Professor, Meat Science and Muscle Biology Program, Department of Animal Sciences, University of Illinois, Urbana-Champaign.

2009-2011 Professor, Meat Science and Muscle Biology Program, Department of Animal Sciences, University of Illinois, Urbana-Champaign.

2011-2012 Professor and Head, Department of Animal Sciences, Oregon State University, Corvallis, OR

2012-Present Professor and Head, Department of Animal and Rangeland Sciences, Oregon State University, Corvallis, OR

PROFESSIONAL ACTIVITIES

Fellowships

- UCLA Work Fellowship, UCLA Symposia on Obesity, Oregon State University (1989).
- Postdoctoral Fellowship, U.S. Department of Agriculture, Research Physiologist, Meats Research Program, Roman L. Hruska U.S. Meat Animal Research Center, (1990-1993

Honor Societies

- Gamma Sigma Delta (Oregon State University, 1989).
- Gamma Sigma Delta (West Virginia University, 1995).
- Invited Lectures and Invited Conference Presentations (since date of last promotion)
- Offices Held in Professional Societies
- Planning/Host Committee, American Meat Science Association, Reciprocal Meats Conference, 2006.
- American Meat Science Association, Reciprocal Meats Conference. Chair, Meat Biotechnology-Applications in Pork Quality Session. 2006.
- Planning Committee, MWASAS Career Fair. 2006.
- Secretary, NC-1131 Committee. 2006.
- Chair/Host, NC-1131 meeting. 2007.
- Chair, NC-1131 Project Rewrite Committee. 2008-2009.
- MWASAS Outstanding Young Researcher Award Selection Committee, 2006, 2007, 2009.

HONORS & AWARDS

- Graduate Student Research Award, Amer. Inst. of Nutr. (Procter and Gamble), 1989.
- Selected as an outstanding professor 1994-95, by the Panhellenic Council.
- Selected as 1 of 10 professors from WVU to attend the WV Great Teachers Conf. 1996.
- Award of Excellence, Research presentation. 1996. Nat. Poultry Science Assoc. Meeting.
- Nominated as the Outstanding Professor, College of Agriculture and Forestry. 1997.

- Recipient of the Outstanding Professor, College of Agriculture and Forestry. 1998.
- Nominated as WVU Foundation Professor of the Year, West Virginia University. 1999.
- Nominated as the Outstanding Researcher, College of Agriculture and Forestry. 1999.
- Outstanding Researcher Division of Animal and Veterinary Sciences. 1999.
- Gamma Sigma Delta Officer. 1999-2002.
- Highlighted Researcher for WVU Research: President's State of the University Address. 2000.
- West Virginia University Research Cabinet. 2000-2002.
- President's Cabinet on Safety and Health, WVU. 2001-2002.
- Davis-Michael Scholars Program Oversight Committee, Dean's Appointment, 2001-2002.
- West Virginia University Faculty Senator, 2001-2002.
- ACOP/ESCOP Leadership Development Program (Class 10, 2000-2001).
- NRICGP Grants Review Panel. 2002.
- Incomplete List of Teachers Ranked as Excellent by Their Students, 2003, 2005, 2006, 2007, 2008.
- University Liaison, UIUC-Kafkas University, Turkey Collaboration, 2004- present.
- ACES Global Academy Scholar, 2007.
- ACES Global Academy Fellow, 2007-present.
- Director of Professional Science Master's Program at Illinois, 2010-present.
- Food Systems Leadership Institute Fellow (2013-2015)

GRANTS RECEIVED

Grants Received (PI on grants unless indicated otherwise) (since 2000
~$6.3 million received of which $2.6 million as PI)

Investigator	Agency and Title	Duration	Total Costs
Mateus-Pinilla, N., J. Killefer, J. Novakofski, and J. Diffendorfer	USGS Fish and Wildlife Service - Illinois Department of Natural Resources, "Wildlife and Chronic Wasting Disease Surveillance"	2004-07	$450,000
Beever, J., L. Berger, D. Faulkner, D. Kessler, J. Killefer, J. Loor, D. Parrett, S. Rodrigues-Zas, and N. Merchen	CFAR, "Integrated genomic biology in beef cattle"	2006-2010	$240,000
Mateus-Pinilla, N., J. Diffendorfer, **J. Killefer**, M. Kinsel, J. Andrews, and J. Novakofski	Fish and Wildlife Service-IDNR (Federal Aid Program), "Wildlife and chronic wasting disease surveillance"	2007-2008	$247,006
Killefer, J. and F.K. McKeith	Pfizer, Pork carcass and meat quality evaluation	2008	$146,138
Beever J., L. Berger, D. Faulkner, J. Killefer, D. Parret, and S., Rodriguez-Zas	USDA NRI "Identification of QTL influencing feed efficieincy, product yield and meat quality traits in beef cattle"	2010	$490,000
Killefer, J. and F.K. McKeith	Elanco, Fresh Meat and further Processing Characteristics of Ham and Shoulder Muscles from Finishing Pigs Fed Ractopamine Hydrochloride Paylean	2009-2011	$217,500
Killefer, J. and F.K. McKeith	Pfizer, Evaluation of Improvest in the US Swine Industry	2009-2011	$150,000

PUBLICATIONS (last 4 years)

- Boler, D.D, Holmer, S.F., Duncan, D.A., Carr, S.N., Ritter, M.J., Stites, C.R., Petry, D.B. Hinson, R.B., Allee, G.L., McKeith, F.K., and Killefer, J. (2011). Fresh meat and further processing characteristics of ham muscles from finishing pigs fed Ractopamine hydrochloride (Paylean®). Journal of Animal Science. 89(1):210-220.
- Lowe, B.K., Clark, D.L., Boler, D.D., Eggert, J.M., Newcom, D.W., Dilger, A.C., McKeith, F.K., and Killefer, J. (2011). Characterization of loin shape in Duroc and Duroc composite finishing gilts. Meat Science. 87(2)146-150.
- Souza, C.M, Boler, D.D., Clark, D.L., Holmer, S.F., Kutzler, L.W., Summerfield, J.W., Cannon, J.E., McKeith, F.K., and Killefer, J. (2011). The effects of high pressure processing on pork quality, shelf life, palatability, and further processed products. Meat Science. 87(4):419-427.
- Boler, D.D., Kutzler, L.W., Meeuwse, D.M., King, V.L., McKeith, F.K., and Killefer, J. (2011). Effects of increasing lysine levels on carcass composition and cutting yields of immunologically castrated males pigs. Journal of Animal Science 89 (7):2189-2199.
- Boler, D.D., Clark, D.L., Baer, A.A., Meeuwse, D.M., King, V.L., McKeith, F.K., and Killefer, J. (2011). Effects of increasing lysine levels on further processed product characteristics of immunologically castrated male pigs. Journal of Animal Science 89(7):2200-2209.
- Kutzler, L.W., Holmer, S.F., Boler, D.D., Carr, S.N., Ritter, M.J., McKeith, F.K., and Killefer, J. (2011). Comparison of varying doses and durations of Ractopamine on late finishing pig carcass characteristics and meat quality. Journal of Animal Science 89(7):2176-2188.
- Holmer, S.F., McFarlane, B.J., McKeith, F.K., and Killefer, J. 2011. The effect of processing techniques and brine formulations on the development of surface sheen in enhanced beef strip loin steaks. Meat Science 88(1):151-157.
- Clark, D. L., D. D. Boler, L. W. Kutzler, K. A. Jones, F. K. McKeith, J. Killefer, T. R. Carr, and A. C. Dilger (2011). Muscle gene expression associated with marbling in beef cattle. Animal Biotechnology. 22(2):51-63.
- Tavarez, M.A., D.D. Boler, K.N. Bess, J. Zhao, R.J. Harrell, A.C. Dilger, F.K. McKeith, and J. Killefer. (2011). Effects of antioxidant inclusion and oil quality on broiler performance, meat quality and lipid oxidation. Journal of Poultry Science 90(4):922-930.
- Boler, D.D., Fernandez-Dueñas, D.M., Kutzler, L.W., Zhao, J., Harrell, R.J., Campion, D.R., McKeith, F.K., Killefer, J. and A.C. Dilger (2012). Effects of oxidized corn oil and a synthetic antioxidant blend on performance, oxidative status of tissues, and fresh meat quality in finishing barrows. Journal of Animal Science 90(13): 5159-5169.
- Souza, C.M, Boler, D.D., Clark, D.L. Kutzler, L.W., Holmer, S.F. Summerfield, J.W., Cannon, J.E., McKeith, F.K., and Killefer, J. (2012). Varying the temperature of the liquid used for high-pressure processing of prerigor pork: Effects on fresh pork quality, myofibrillar protein solubility, and frankfurter textural properties. Journal of Food Science. 77(1):S54-S61.
- Tavarez, M.A., D.D. Boler, S.N. Carr, M.J. Ritter, D.B. Petry, C.M. Souza, J. Killefer, F.K. McKeith, and A.C. Dilger. (2012). Fresh meat quality and further processing characteristics of shoulders from finishing pigs fed ractopamine hydrochloride (Paylean). Journal of Animal Science 90 (13):5122-5134.
- Boler, D.D., A.L. Shrek, D.B. Faulkner, J. Killefer, F.K. McKeith, J.W. Homm, and J.A. Scanga. (2012). Effect of ractopamine hydrochloride (Optaflexx) dose on live animal performance, carcass characteristics and tenderness in early weaned beef steers. Meat Science 92 (4): 458-463.
- Boler, D.D., Killefer, J., Meeuwse, D.M., King, V.L., McKeith, F.K., and Dilger, A.C. (2012). Effects of slaughter time post-second injection on carcass cutting yields and bacon characteristics of immunologically castrated male pigs. Journal of Animal Science. 90(1):334-344.
- Cheng, D.M., Kutzler, L.W. Boler, D.D., Drnevich, J., Killefer, J., and. Lila, M.A. (2013). Continuous infusion of 20-hydroxyecdysone increased mass of triceps brachii in C57BL/6 Mice. Phytotherapy Research 27:107-111.
- Bess, K.N., Boler, D.D., Tavarez, M.A., Johnson, H.K., McKeith, F.K., Killefer, J. and Dilger, A.C. (2013). Texture, lipid oxidation and sensory characteristics of ground pork patties prepared with commercially available salts. LWT-Food Science and Technology. 50(2):408-413.

- Cheng, D.M., Kutzler, L.W. Boler, D.D., Drnevich, J., Killefer, J., and. Lila, M.A. (2013). Continuous infusion of 20-hydroxyecdysone increased mass of triceps brachii in C57BL/6 Mice. Phytotherapy Research 27:107-111.
- Lee, J.W., D.Y. Kil, B.D. Keever, J. Killefer, F.K. McKeith, R.C. Sulabo, and H.H. Stein (2013). Carcass fat quality of pigs is not improved by adding corn germ, beef tallow, palm kernel oil, or glycerol to finishing diets containing distillers dried grains with solubles. Journal of Animal Science 91(5):2426-2437.
- Boler, D.D., Puls, C.L., Clark, D.L., Ellis, M., Schroeder, A.L., Matzat, P.D., Killefer, J., McKeith, F.K., and Dilger, A.C. 2014. Effects of immunological castration (Improvest) on changes in dressing percentage and charcass characteristics of finishing pigs. Journal of Animal Science 92: 359-368.
- Puls, C. L.; Rojo, A.; Ellis, M.; Boler, D. D.; McKeith, F. K.; Killefer, J.; Gaines, A. M.; Matzat, P. D.; Schroeder, A. L. 2014. Growth performance of immunologically castrated (with Improvest) barrows (with or without ractopamine) compared to gilt, physically.

PUBLICATIONS related to project

- Carr, S.N., J.P Gooding, P.J. Rincker, D.N. Hamilton, M. Ellis, J. Killefer, and F.K. McKeith. 2005. A survey of pork quality of downer pigs. J. Muscle Foods. 16:298-305
- Carr, S.N., D.J. Ivers, D.B. Anderson, D.J. Jones, D.H. Mowrey, M.B. England, J. Killefer, P.J. Rincker, and F.K. McKeith. 2005. The effects of ractopamine hydrochloride on lean carcass yields and pork quality characteristics. J. Anim. Sci. 83:2886-2893.
- Scramlin, S.M., S.N. Carr, C.W. Parks, D.M. Fernandez-Duenas, C.M. Leick, F.K. McKeith, and J. Killefer. 2008. Effect of ractopamine level, gender, and duration of ractopamine on belly and bacon quality traits. Meat Science 80(4):1218-1221.
- Fernandez-Duenas, D.M, A.J. Myers, S.M. Scramlin, C.W. Parks, S.N. Carr, J. Killefer, and F.K. McKeith. 2008. Carcass, meat quality, and sensory characteristics in heavy weight pigs fed ractopamine (Paylean). J. Anim. Science. 86(12):3544-50.
- Boler, D.D., S.R. Gabriel, H.Yang, R. Blsbaugh, D.C. Mahan, M.S. Brewer, F.K. McKeith, and J. Killefer. 2009. Effect of different dietary levels of natural-source vitamin E in grow-finish pigs on pork quality and shelf life. Meat Science, 83(4):723-730.
- Rincker, P.J., J. Killefer, M. Ellis, M. S. Brewer, and F. K. McKeith. 2009. The effect of ractopamine and IMF content on sensory attributes of pork from pigs of similar genetics. J. Muscle Foods 20:79-88.
- Carr, S.N., D.N. Hamilton, K.D. Miller, A.L. Schroeder, D. Fernandez-Duenas, J. Killefer, M. Ellis, and F.K. McKeith. 2009. The effect of ractopamine hydrochloride (Paylean) on lean carcass yields and pork quality characteristics of heavy weight pigs fed normal and amino acid fortified diets. Meat Science 81:533-539.
- Boler,D.D., A.C. Dilger, B.S. Bidner, S.N. Carr, J. M. Eggert, J.W. Day, M. Ellis, F.K. McKeith and J. Killefer. 2010. Ultimate ph explains variation in pork quality traits**.** J. Muscle Foods 21(1): 119-130.
- Dilger, A.C., P.J. Rincker, J.M. Eggert, F.K. McKeith, and J. Killefer. 2010. Pork tenderness and postmortem tenderization: Correlations with meat quality traits and the impact of sire line. J. Muscle Foods 21(3):529-544.
- Boler, D.D, Holmer, S.F., Duncan, D.A., Carr, S.N., Ritter, M.J., Stites, C.R., Petry, D.B. Hinson, R.B., Allee, G.L., McKeith, F.K., and Killefer, J. (2011). Fresh meat and further processing characteristics of ham muscles from finishing pigs fed Ractopamine hydrochloride (Paylean®). Journal of Animal Science. 89(1):210-220.
- Kutzler, L.W., Holmer, S.F., Boler, D.D., Carr, S.N., Ritter, M.J., McKeith, F.K., and Killefer, J. (2011). Comparison of varying doses and durations of Ractopamine on late finishing pig carcass characteristics and meat quality. Journal of Animal Science 89(7):2176-2188.
- * 86. Tavarez, M.A., D.D. Boler, K.N. Bess, J. Zhao, R.J. Harrell, A.C. Dilger, F.K. McKeith, and J. Killefer. (2011). Effects of antioxidant inclusion and oil quality on broiler performance, meat quality and lipid oxidation. Journal of Poultry Science 90(4):922-930.
- * 95 Lee, J.W., D.Y. Kil, B.D. Keever, J. Killefer, F.K. McKeith, R.C. Sulabo, and H.H. Stein (2013). Carcass fat quality of pigs is not improved by adding corn germ, beef tallow, palm kernel oil, or glycerol to finishing diets containing distillers dried grains with solubles. Journal of Animal Science 91(5):2426-2437.