

Dr. Ivan Muzira Mukisa is a Senior Lecturer in the Department of Food Technology and Nutrition (FTN). He has been a faculty member since 2004. Dr. Mukisa teaches a number of undergraduate and graduate courses and is heavily involved in research. His primary research interest areas are Microbiology of food fermentations, especially traditional fermented foods and Improving the processing, safety and stability of local foods and beverages. His other research interests include Functional foods and probiotics. Dr. Mukisa received his Ph.D. in Microbiology from the Norwegian University of Life Sciences, Norway in 2012. Prior to pursuing his doctorate, he earned a M.Sc. in Food Technology from Katholieke University Leuven and Gent University, Belgium in 2007 and a B.Sc. in Food Science and Technology from Makerere University in 2002.

### **List of Selected Publications**

1. Mukisa, I. M., Porcellato, D., Byaruhanga, Y. B., Muyanja, C. M. B. K., Rudi, K., Langsrud, T. & Narvhus, J. A. 2012. The dominant microbial community associated with fermentation of Obushera (sorghum and millet beverages) determined by culture- dependent and culture-independent methods. *International Journal of Food Microbiology*. 160 (1): 1-10.
2. Mukisa, I. M., Byaruhanga, Y. B., Muyanja, C. M. B. K., Aijuka, M., Schüller R. B., Sahlstrøm, S., Langsrud, T. & Narvhus, J. A. 2012. Influence of co-fermentation by amyolytic *Lactobacillus plantarum* MNC 21 and *Lactococcus lactis* MNC 24 on the fermentation process and rheology of sorghum porridge. *Applied and Environmental Microbiology*. 78 (15): 5220–5228.
3. Mukisa, I. M., Muyanja, C. M. B. K., Byaruhanga, Y. B., Langsrud, T. & Narvhus, J. A. Physicochemical properties, sugars, organic acids and volatile organic compounds of different types of Obushera during natural fermentation. *African Journal of Food, Agriculture, Nutrition and Development*. 2012, 12 (6): 6655 – 6685.
4. Mukisa, I.M. and R. Kyoshabire. Microbiological, physico-chemical and sensorial quality of small scale produced stirred yoghurt on the market in Kampala city, Uganda. *Nutrition and Food Science*. 2010, 40 (4), 409-418.

5. Mukisa, I. M., Nsiimire, D. G., Byaruhanga, Y. B., Muyanja, C. M. B. K., Langsrud, T. & Narvhus, J. A. (2010). Obushera: Descriptive Sensory Profiling and Consumer Acceptability *Journal of Sensory Studies*. 2010 (25), 190-214.
6. Munyaka, A. W., Verlinde, P., Mukisa, I. M., Oey, I., Van Loey, A. & Hendrickx, M. Influence of Thermal Processing on Hydrolysis and Stability of Folate Poly-—-glutamates in Broccoli (*Brassica oleracea* var. *italica*), Carrot (*Daucuscarota*) and Tomato (*Lycopersiconesculentum*). *Journal of Agricultural and Food Chemistry*. 2010, 58, 4230–4240.