

Dr. Charles Kyeyune Muyanja is a Professor of Food Science, Department of Food Technology and Nutrition (FTN). He has been a faculty member since 1992. Dr. Muyanja teaches a number of undergraduate and graduate courses and is heavily involved in research. His primary research interest areas are Food Safety- Improving safety and quality of foods produced by small & medium scale industries for compliance with food safety standards; Microbiology of foods; Fermentation Technology- improvement of safety and quality of traditional fermented. His other interests include Personal Mastery and soft skills and Facilitation of learning process (adult learning). In addition, Dr. Muyanja has extensive consulting experience, and has worked with a number of entities and projects in various consulting roles. Dr. Muyanja received his Ph.D. in 2002, from the Norwegian University of Life Sciences, Norway in 2002. Prior to pursuing his doctorate, he earned a M.Sc. in Food Science and Technology (Meat and Fish Technology) from the Norwegian University of Life Sciences, Norway in 1996 and a B.Sc. in Food Science and Technology, Sokoine University of Agriculture, Tanzania in 1992.

List of Selected Publications

1. Tamale Andrew, Ejobi Francis, Muyanja Charles, Irene Naigaga, Nakavuma Jessica, Ocaido Micheal, Kato Charles Drago & Sente Celsus 2016 Mercury concentration in muscle, bellyfat and liver from *Oreochromis niloticus* and *Lates niloticus* consumed in Lake Albert fishing communities in Uganda. *Cogent Food and Agriculture* Vol 2, issue 1 2016
2. Tamale Andrew, Ejobi Francis, Muyanja Charles, Irene Naigaga, Nakavuma Jesca, Ocaido Micheal, Katuhoire Anne, Amulen Deborah, and Fatih Yildiz 2016 Perceptions about mercury and lead in fish consumed in Lake Albert fishing communities Uganda. *Cogent Food and Agriculture*, Vol 2 issue 1 2016
3. Tamale Andrew, Ejobi Francis, Muyanja Charles, Irene Naigaga, Nakavuma Jesca, Ocaido Micheal, Kato Drago, Sente Celsus, Amulen Deborah & Wilson Rumbelha 2016 Risk estimates for children and pregnant women exposed to mercury-contaminated *Oreochromis niloticus* and *Lates niloticus* in Lake Albert Uganda *Cogent Food and Agriculture* Vol 2 issue 1 2016

4. Muyanja Charles, Kyambadde David and Namugumya Brenda. 2014 Effect of Pretreatments and Drying Methods on Chemical Composition and Sensory Evaluation of Oyster Mushroom (*Pluerotus Oestreatus*) Powder and Soup Journal of Food Processing and Preservation 38 (2014) 457–465
5. J. K. Asimwe, B. Quilty, C. K. Muyanja and K. G. McGuigan 2013 Field comparison of solar water disinfection (SODIS) efficacy between glass polyethylene terephalate (PET) plastic bottles under sub-Saharan weather conditions Journal of Water and Health 11.4
6. R. Nalwanga B. Quilty, C. Muyanja , P. Fernandez- Iban~ez K.G. McGuigan 2014 Evaluation of solar disinfection of *E. coli* under Sub-Saharan field conditions using a 25L borosilicate glass batch reactor fitted with a compound parabolic collector Solar Energy 100, 195-202
7. James. Higenyi¹, John. David. Kabasa, Charles. Muyanja 2014 Evaluation of microbial and sensory quality of raw and processed poultry sausages from native poultry in Uganda, International Journal of Science, Technology and Society; 2(2): 18-27
8. James. Higenyi¹, John. David. Kabasa¹, Charles. Muyanja 2014 Social and quality attributes influencing consumption of native poultry in eastern Uganda Animal and Veterinary Sciences 2014; 2(2): 42-48
9. James. Higenyi¹, John. David. Kabasa, Charles. Muyanja 2014 Social factors and quality attributes influencing preference for production of local poultry in Butaleja and Tororo, eastern Uganda. Animal and Veterinary Sciences 2(1): 10-17
10. C. M. B K. Muyanja, J.A. Narvhus and T. Langsrud 2012 Organic Acids and Volatile Organic Compounds Produced During Traditional and Starter Culture Fermentation of Bushera, a Ugandan Fermented Cereal Beverage. Food Biotechnology 26: 1-28
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11. Abel Atukwase ; Charles Muyanja ; Archileo N. Kaaya 2012, Potential for Fumonisin Production by the Strains of *Gibberella fujikuroi* Species Complex Isolated from Maize Produced in Uganda Journal of Biological Sciences 225-231

12. Charles Muyanja, Leontina Nayiga, Namugumya Brenda and George Nasinyama 2011 Practices, Knowledge and risk factors of street food vendors in Uganda. Food Control, 22.1551-1558
13. Mugampoza D, Muyanja CMBK, Ogwok P , ML Serunjogi and Nasinyama GW 2011 Occurrence of *Listeria Monocytogenes* In Bulk Raw Milk and Traditionally Fermented Dairy Products In Uganda African Journal of Agriculture Nutrition and Development. Vol 11(2), pg 4610-4622 (Corresponding Author)
14. BS Namugumya and C Muyanja 2011, Contribution of street foods to the dietary needs of street food vendors in Kampala, Jinja and Masaka districts, Uganda Public Health Nutrition, Cambridge University Journal, pg 1-9 (Corresponding Author)
15. Charles Muyanja, Sean Birungi, Martin Ahimbisibwe, James Semanda, Brenda S Namugumya 2010 Traditional Processing, Microbial and Physico-Chemical Changes During Fermentation Of Malwa African Journal of Agriculture Nutrition and Development. Vol 10, 4124- 4138
16. Brenda S. Namugumya and Muyanja.C.M.B.K, 2009 Traditional Processing, Microbial and Chemical Changes during Fermentation of Kwete, a Ugandan Fermented maize based Beverage African Journal of Agriculture Nutrition and Development. Vol 9 1046-1057(Corresponding Author)
17. Ivan M. Mukisa, Charles M.B.K. Muyanja, Yusuf B. Byaruhanga, R.B. Schüller, Thor Langsrud and Judith A. Narvhus, 2012 Gamma irradiation of sorghum flour:
18. Effects on microbial inactivation, amylase activity, fermentability, viscosity and starch granule structure. Radiation Physics and Chemistry. 81: 345-351,
19. D Ongeng, C Muyanja, J Ryckeboer 2011 Rhizosphere effect on survival of *Escherichia coli* O157: H7 and *Salmonella enterica* serovar Typhimurium in manure-amended soil during cabbage (*Brassica oleracea*) cultivation under tropical field conditions in sub- Sahara Africa International Journal of Food microbiology 149(2) 133-142
20. D. Ongeng, C. Muyanja A.H. Geeraerd, D. Springael J. Ryckeboer 2011 Survival of *Escherichia coli* O157:H7 and *Salmonella enterica* serovar Typhimurium in manure and manure-amended soil under tropical climatic conditions in Sub-Saharan Africa Journal of Applied Microbiology, Vol. 110, pg 1007-1022

D. Ongeng, C. Muyanja J. Ryckeboer, D. Springael, A.H. Geeraerd 2011 Kinetic model-based prediction of the persistence of Salmonella enterica serovar Typhimurium under tropical agricultural field conditions. Journal of Applied Microbiology, Vol. 110, pg 995-1006.

21. Duncan Ongeng, Charles Muyanja, Jaak Ryckeboer, Annemie Helena Geeraerd and Dirk Springael 2011. Development and validation of a culture-based method suitable for monitoring environmental survival of Escherichia coli O157:H7 and Salmonella enterica serovar Typhimurium in developing countries Annals of Microbiology DOI: 10.1007/s13213-011-0199-4
22. Ongeng D, Vasquez GA, Muyanja C, Ryckeboer J, Geeraerd AH, Springael D. 2011 Transfer and internalisation of Escherichia coli O157:H7 and Salmonella enterica serovar Typhimurium in cabbage cultivated on contaminated manure-amended soil under tropical field conditions in Sub-Saharan Africa. International journal of Food Microbiology, Vol 145 (1) pg 301-310

Selected Accomplishments

1. Local Coordinator: Enhancing capacity for Agricultural Research and training at Gulu University (ECART) 2012-
2. 2015, Netherlands Initiative Capacity Development For Higher Education (NICHE)
3. 2011 Collaborator: Enhancing Sustainable Productivity and Utilization of Chickpea In The Banana Farming Systems in South Western Uganda, Sponsored By McKnight Foundation 2011 Collaborator: Water is Life funded by Irish Aid/HEA
4. 2008 Principal Investigator: Enhancing the Food Security of the Peri-Urban and Urban Poor through Improvements of the Quality, Safety and Economics of Street-Vended Foods in selected districts in Uganda. Funded by NORAD,
5. 2008 On-going; Senior researcher/collaborator, Agro-processing; Technology for Agricultural Modernization Project, Irrigation, CEDAT, Makerere University Funded by Uganda Government
6. 2007 Microbiology, fermentation and improvement in production of Malwa, a Ugandan indigenous fermented millet beverage Funded by AICAD. Supported three undergraduate project research

7. 2007 PI: On the quality of eggs produced at Makerere University Agricultural Research Institute Farm, Kabanyolo Funded SIDA/SAREC
8. 2007 PI: Effect of Different Drying Methods on the Nutritional Quality of Moringa Leaves & its Powder, Funded SIDA/SAREC