



Curriculum Vitae

Faculty Name: Lea Ann Kinman **Work Address:** P.O. Box 519; MS 2008
 Prairie View, TX 77446

Position Title: Research Associate Professor

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Education:	Degree and Area of Study	Institution Name	Degree Date
	PhD – Food Science	Oklahoma State University	2010
	M.S. – Agricultural Sciences	Texas A&M University-Commerce	2001
	B.S. – Animal Science	Oklahoma Panhandle State University	1999
	A.S. – Animal Science	Eastern Oklahoma State College	1997

Teaching Experience	Position Title	Institution Name	Position Dates (Beginning and End)
	Professor – Meat Science (ANSC 3352-P01)	Prairie View A&M University	2022-present
	Professor – Transition to University Studies (ANSC 1100)	Tarleton State University	2014-2022
	Professor – Barbeque Science (ANSC 1202)	Tarleton State University	2014-2022
	Professor – Meat Science (ANSC 3421)	Tarleton State University	2014-2022
	Professor – Internship (ANSC 4086/5399)	Tarleton State University	2014-2022
	Professor – Senior Seminar (ANSC 4185)	Tarleton State University	2014-2022
	Professor – Research and Writing in Animal Science (ANSC 4300)	Tarleton State University	2014-2022
	Professor – Beef Cattle Production (ANSC 4303)	Tarleton State University	2014-2022
	Professor – Food Quality Assurance (ANSC 4314/5314)	Tarleton State University	2014-2022
	Professor – Animal Science Industry Tours (ANSC 4361)	Tarleton State University	2014-2022
	Professor – Value-Added Processed Meats (ANSC 4338/5338)	Tarleton State University	2014-2022

Lecturer – Fundamentals of Food Preparation (FSHN 111)	Iowa State University	2013-2014
Lecturer – Food Ingredient Interactions and Formulations (FSHN 411)	Iowa State University	2103-2014
Lecturer – Food Quality Assurance (FSHN 405)	Iowa State University	2013-2014
Instructor – Animal Foods Technology (ANS 251)	Oregon State University	2010-2011
Instructor – Advanced Animal Foods Technology (ANS 351)	Oregon State University	2010-2011

Professional Publications:

Johnson, J.A., J.A. Heller, W.F. Owsley, A.M. Cassens, and **L.A. Kinman**. 2022. Physical effects of carrot fiber as a binder in cooked chicken sausages. *J. Anim. Sci.* Vol 100 E-Suppl. 1:24-25.

Franke, G., J. Dias, **L.A. Kinman**, and A.M. Cassens. 2022. Effects of sous vide cooking on the tenderness of beef loins from different USDA quality grades. *J. Anim. Sci.* Vol 100 E-Suppl. 1:25

Jacobson, K.J., **L.A. Kinman**, W.F. Owsley, J.P. Muir, and W.B. Smith. 2021. Nutritive value variation and In Vitro digestibility of hempseed meal. *Animals.* 11:3481.

Carrell, R.C., W.B. Smith, **L.A. Kinman**, V.R.G. Mercandante, N. Dias, and D.A. Roper. 2022. Cattle stress and pregnancy responses when imposing different restraint methods for conducting fixed time artificial insemination. *Animal Reproduction Sci.* 225:106672.

Venzor, L.G., W.B. Smith, J.N. Waddell, and **L.A. Kinman**. 2019. Effectiveness of naturally sourced mixed tocopherols as an antioxidant when compared to BHA and BHT in fresh pork sausage. *J. Anim. Sci.* Vol 97 E-Suppl. 1:41-42.

Kinman, L.A., M.M. Garcia, J. Speshock, R.M. Harp. 2018. Presence of pathogenic bacteria in ground beef during consumer thawing and food-handling habits. *J. Food Microbiol.* 2:12-14.

Holmes, E.G., J.N. Waddell, R.M. Harp, and **L.A. Kinman**. 2018. Texture profile analysis and consumer acceptability of goat sausages made with beef fat from various anatomical locations. *Sheep and Goat Research Journal.* 33:11-14.

Jimenez, E.M., A.D. Thomas, C. Maki, S.E. Elmore, R.B. Harvey, T. Phillips, **L.A. Kinman**, and H.A. Ramirez Ramirez. 2016. Excretion of fumonisin B1 by dairy cows supplemented with calcium montmorillonite clay during a mycotoxin challenge. *J. Dairy Sci.* Vol 99 E-Suppl. 1:646.

Thomas, A.D., C. Maki, E.M. Jimenez, S.E. Elmore, **L.A. Kinman**, A. Romoser, R.B. Harvey, T. Phillips, and H.A. Ramirez Ramirez. 2016. Lactation performance and nutrient digestibility by dairy cows supplemented with calcium montmorillonite clay during an aflatoxin feeding challenge. *J. Dairy Sci.* Vol 99 E-Suppl 1:645.

Kinman, L.A., G.G. Holton, C.J. Richards, J.B. Morgan, C.R. Krehbiel, R.B. Hicks, J.W. Dillwith, and D.L. VanOverbeke. 2011. Impact of feeding various levels of wet and dry distillers grains to yearling steers on palatability, fatty acid profile and retail case life of longissimus muscle. *J. Anim. Sci.* 89:179-184.

Sullivan, M.M., D.L. VanOverbeke, **L.A. Kinman**, C.R. Krehbiel, G.G. Hilton, and J.B. Morgan. 2009. Comparison of the Biobullet versus traditional pharmaceutical injection techniques on injection-site tissue damage and tenderness in beef subprimals. *J. Anim. Sci.* 87:716-722.

Shook, J.N., D.L. VanOverbeke, **L.A. Kinman**, C.R. Krehbiel, B.P. Holland, M.N. Streeter, D.A. Yates, and G.G. Hilton. 2009. Effects of zilpaterol hydrochloride and zilpaterol hydrochloride withdrawal times on beef carcass cutability, composition, and tenderness. *J. Anim. Sci.* 87:3677-3685.

**Additional
Trainings/Skills:**

HACCP Certified - 2009