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Holds a B.Sc. in Chemical Engineering and M.Sc. and D.Sc. in Food Engineering and Biotechnology from the Technion, Israel Institute of Technology in Haifa. He joined the University of Massachusetts at Amherst in 1975 and retired in 2015. He had taught food processing, unit operations and physical properties courses until and after his retirement.

His research interests include food rheology and texture, glass transition, brittle foods mechanical properties and testing, powder technology, and mathematical modeling of microbial populations dynamics, chemical degradation and spoilage kinetics, shelf life, risk assessment and moisture sorption.

He has been an invited speaker at numerous conferences and seminars, and a lecturer in academic and industrial short courses.

He has been on the editorial board of journals and books, a publication referee for numerous journals and a reviewer of research proposals and academic programs for many institutions worldwide.

He is a member of the International Academy of Food Science and Technology, a recipient of an Institute of Food Technologists's Research and Development Award and of a Life Achievement Award granted by the International Association for Engineering and Food.