

Jon Wilkin  
SAS-EFS-Food & Drink  
Email: J515670@abertay.ac.uk



## Research interests

Current research projects include the removal of fish pin bones from salmon and trout; re-use of waste in the food industry and sustainable reformulation / new product development. Sustainability and the reuse of waste products is an important part of the food industry and adding value to these are a potential area that is underutilised within Scotland. I have a background in lipid oxidation in stored peanuts and peanut products; and characterisation of peanut oil bodies (storage organelles within the oil seed); as well as working with over 80 companies within Scotland on a host of different product development opportunities.

## Employment

### Senior Lecturer

SAS-EFS-Food & Drink  
Abertay University  
17 Oct 2011 → present

## Research output

### Optimisation of concentration of *Undaria pinnatifida* (Wakame) and *Himathalia elongate* (Sea Spaghetti) varieties to effect digestibility, texture and consumer attribute preference

Wilkin, J. D., Ross, K., Alric, T., Hooper, M., Grigor, J. V. & Seang-Chu, B., 14 Sep 2021, In: Journal of Aquatic Food Product Technology. 30, 8, p. 932-943 12 p.

### The relationship between tendency to attend to detail, sensory sensitivity, and affective response to food cues: a registered report

Wagner, J., Grigor, J., Abdullah, A., Cannon, P., Wilkin, J., Robertson, P. & Szymkowiak, A., 1 Aug 2021, In: International Journal of Psychophysiology. 166, p. 50-60 11 p.

### Application of gas chromatography mass spectrometry (GC-MS)-based metabolomics for the study of fermented cereal and legume foods: a review

Adebo, O. A., Oyeyinka, S. A., Adebisi, J. A., Feng, X., Wilkin, J. D., Kewuyemi, Y. O., Abrahams, A. M. & Tugizimana, F., 1 Apr 2021, In: International Journal of Food Science and Technology. 56, 4, p. 1514-1534 21 p.

### Delivering success in practical-based reformulation for health

Wilkin, J. D., 13 Nov 2019, *Reformulation as a strategy for developing healthier food products: challenges, recent developments and future prospects*. Raikos, V. & Ranawana, V. (eds.). Cham: Springer, p. 151-183 33 p.

### Evaluation of Salmon (*Salmo salar*) and Rainbow Trout (*Oncorhynchus mykiss*) pin bones using textural analysis and micro X-ray computational tomography

Schroeder, S., Savage, A., Grigor, J. M., Sturrock, K., Cassidy, P., Topfl, S. & Wilkin, J. D., 1 Jul 2019, In: Journal of Food Science and Technology. 56, 7, p. 3313-3319 7 p.

### The effect of collagenase, water and calcium chloride on the removal of *Salmo salar* (salmon) and *Oncorhynchus mykiss* (trout) pin bones

Schroeder, S., Grigor, J. M., Stathopoulos, C. E., Savage, A., Cassidy, P., Toepfl, S. & Wilkin, J. D., 31 Dec 2018, In: Aquaculture International. 26, 6, p. 1353-1363 11 p.

### Impact of rapeseed press-cake on Maillard reaction in a cookie model system

Troise, A. D., Wilkin, J. D. & Fiore, A., 15 Mar 2018, In: Food Chemistry. 243, p. 365-372 8 p.

**Impact of fiber and protein derived from rapeseed press-cake on Maillard Reaction in a cookie model system**

Wilkin, J., Zenker, H., Tsang, C., Troise, A. D., Zhelev, N. & Fiore, A., Aug 2016, In: Journal of Experimental Food Chemistry. 2, 3 (Suppl.), p. 71-71 1 p.

**Effect of sucrose on thermal and pH stability of Clitoria ternatea extract**

Chu, B-S., Wilkin, J. D., House, M., Roleska, M. & Lemos, M. A., 28 Jan 2016, In: International Journal of Food Processing Technology. 3, 1, p. 11-17 7 p.

**Storage stability of whole and nibbed, conventional and high oleic peanuts (*Arachis hypogaea* L.)**

Wilkin, J. D., Ashton, I. P., Fielding, L. M. & Tatham, A. S., Jan 2014, In: Food and Bioprocess Technology. 7, 1, p. 105–113 9 p.

## Prizes

**Building Skills Through Knowledge Exchange Award**

Wilkin, Jon (Recipient), 2017

**IFST Nomination for the Emerging Leaders Network**

Wilkin, Jon (Recipient), 14 Feb 2019

**Innovation of the Year**

Wilkin, Jon (Recipient), 21 Feb 2017

**Represents IFST at the IFT Emerging Leaders Network**

Wilkin, Jon (Recipient), 31 May 2019

## Awards

**Student project DYW**

Wilkin, J.

19/02/21 → 30/09/21

## Projects