

## Experts Available for Interview



**Elizabeth Pivonka, Ph.D, RD**

Elizabeth Pivonka is President of the **Produce for Better Health Foundation**, a nonprofit foundation devoted to increasing consumption of fruits and vegetables. Dr. Pivonka has been integrally involved with the Foundation's efforts since it was incorporated in 1991. She guides the Foundation's efforts to work through industry members and government partners to advance the overall effort of increasing fruit and vegetable consumption. Dr. Pivonka is a Registered Dietitian, and holds a doctorate in food and nutrition science.

**A nationally recognized expert on nutrition and the role fruits and vegetables can play to promote better health**, Dr. Pivonka regularly interfaces with policy makers, legislators, regulators, academia and industry on nutrition policy and programs, and is widely quoted in consumer media. Her work has been published in leading professional nutrition science journals, and she co-authored *5 A Day: The Better Health Cookbook*, published in 2001 by Prevention magazine publisher Rodale Press.

Always promoting the **"All Forms Count"** message, Dr. Pivonka has been recognized as the 2001 Marketer of the Year by the produce industry's leading publication, Vance Publishing's *The Packer*. Kansas State University selected her as their 2005 Alumni Fellow for the College of Human Ecology.



**Bob Durst, Researcher**

Bob Durst was the lead researcher on the **"Nutritional Content of Fresh and Canned Peaches"** study and article that was published in the *Journal of the Science of Food and Agriculture* in 2013.

With a Bachelor of Science in chemistry from California Institute of Technology and a Master of Science in biochemistry from **Oregon State University**, Durst's current area of work is in the field of analytical chemistry with extensive experience in the application of this knowledge to the problems of the fruit and juice industry.

Durst is currently a Senior Faculty Research Assistant in the Linus Pauling Institute at OSU. In this position, he works on a variety of fruits and juices to determine their chemical composition. This information is then applied to improve quality, determine authenticity, or assess nutritional characteristics and possible health benefits. Previously, Durst held a similar position in the Food Science and Technology Department at OSU for over 20 years.

In addition to his position at OSU, Durst is also a principal at Simple Organic Solutions LLC, a consulting group that assists industry with meeting the USDA National Organic Program regulations as well as other natural and organic labeling requirements. Durst has worked with the organic industry as a technical expert in the area of processing for over 15 years.

