

## Dr. Beth Mason

Industrial Research Fellow Bio-Products

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### Professional Profile

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- Over 25 years of experience in a wide range of industrial settings, in the field of by-product valorization
- Experience in all sectors including public, private, corporate and academic spheres.
- Success in building and operating a bio-products processing and transportation company
- Research experience in fermentation, bio-actives extractions, biochemistry and microbiology.
- Management of bio-products group, funding and research activities

### Education

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- Ph.D. (Doctor of Philosophy) in Animal nutrition & physiology, 1991  
University of Alberta, Edmonton, Alberta, Canada
- M.Sc. (Master of Science) in Animal Nutrition 1988  
University of Alberta, Edmonton, Alberta, Canada
- B.Sc. (Bachelor of Science) in Agriculture (Hons) 1986  
University of Edinburgh, Edinburgh, Scotland

### Career Summary

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- ✚ Industrial Research Fellow in Bio-products, Verschuren Center for Sustainability in Energy & the Environment, *Cape Breton University*, Sydney NS 2014 – present
- ✚ Manager Technical Services, Sales and Product development, Dairy Derivatives. *Saputo Foods Ltd.*, BC, Canada 2006 – 2014
- ✚ President and owner of a by-product feed & transport business. *Diverse By-Products Ltd.*, Abbotsford, BC. Canada. 1998 – 2009

- ✚ Owner & operator of livestock production facility, Abbotsford, BC  
*Fen Hog Farm*, BC, Canada 1994 – 2005
  
- ✚ Provincial Pork Industry Specialist , ***B.C. Ministry of Agriculture***,  
Abbotsford, BC. Canada 1993 – 1995
  
- ✚ Research/Development coordinator & nutritionist, ***Calmar Feed Mill***,  
Calmar, Alberta, Canada. 1991 - 1993
  
- ✚ Sessional lecturer , ***Nova Scotia Agricultural College***, Truro,  
NS, Canada 1989

#### Select Refereed Publications

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Parashar, A., Yiqiong, J., Mason, B., Chae, M., and Bressler, D.C. 2016. Incorporation of wheypermeate, a dairy effluent, in ethanol fermentation to provide a zero waste solution for the Dairy Industry. *J. Dairy Science* 99; Issue 3; 1859-1867. Received “Editors Choice” March 2016.

Yiqiong, J., Parashar, A., Mason, B., and Bressler, D.C. 2016. Simultaneous hydrolysis of whey lactose and co-fermentation with wheat for ethanol production. *Bioresource technology*. (in press. October 2016).

Rajendan, S.R.C.K., Mason, B., and Udenigwe, C.C. 2016. Peptidomics of peptic digest of select potato tuber proteins; post translational modifications and limited cleavage specificity. *J. Agric. And Food Chem.* (accepted March 2016.) DOI.10.1021/acs.jafc.6b00418).

Ejike, C.E.C.C, Collins, S.A., Balasuriya, N., Swanson, A.K., Mason, B., and Udenigwe, C.C. 2016. Prospects of microalgae proteins in producing peptide based functional foods for promoting cardiovascular health. *Trends in Food Science and Technology* 2016 (accepted TIFFS-2016-34)