

## Name and Title

Stanley John Kays  
Professor Emeritus, Department of Horticulture  
University of Georgia  
Athens, GA 30602-7273

## Personal Details

Date of Birth: 3 February 1945  
Nationality: United States

## Education

1968	Oklahoma State University	Horticulture	B.S.
1969	Michigan State University	Horticulture	M.S.
1971	Michigan State University	Hort. (Vegetable Crops)	Ph.D.
1971	Texas A & M University	Biology	Post-doctoral research
1972	University College of North Wales, Bangor, U.K.	Plant Biology	Post-doctoral research
1985	University of Cambridge, Cambridge, England	Applied Biology	Sabbatical research

## Honors

Phi Kappa Phi; NSF Traineeship, 1968-1971; Dean's List; Sigma Xi; Alpha Zeta; Phi Beta Delta; Gamma Sigma Delta; Who's Who In Science In America; Danforth Award; Allis-Chalmers Scholarship; Mu Alpha Theta; Visiting Scholar, Wolfson College, University of Cambridge; American Society Hort. Sci. Gourley Research Award; Outstanding Vegetable Crops paper, Fla. St. Hort. Soc.; L.H. Ware Distinguished Research Award, Southern Reg. Amer. Soc. Hort. Sci.; Honorary Scientist, RDA South Korea; Chairperson Root & Tuber Crops Section, Int. Soc. Hort. Sci.; Outstanding Alumni, OSU; Scientific Advisor, RDA, South Korea; Editorial Board, Kasetsart Natural Sci., Thailand.

## Major Research Interests

Flavor and insect resistance chemistry, developmental physiology of vegetable crops, postharvest physiology of horticultural products, phytoremediation of interior air.

## Professional Experience

1971	Post-doctoral Research, Department of Biology, Texas A & M University, College Station, Texas.
1971-72	Post-doctoral Research, School of Plant Biology, University College of North Wales, U.K.
1973-76	Assistant Professor, Vegetable Crops, The University of Georgia, Coastal Plain Experiment Station, Tifton, Georgia.
1976-77	Associate Professor, Vegetable Crops, University of Arkansas, Dept. of Horticultural Food Science, Fayetteville, Arkansas.
1977-84	Associate Professor, Vegetable Crops and Postharvest Physiology, The University of Georgia, Athens, Georgia
1984-2011	Professor, Vegetable Crops and Postharvest Physiology, UGA.
2011-	Professor Emeritus, The University of Georgia, Athens, GA

### Books

- Kays, S.J. 2011. *Cultivated Vegetables of the World: A Multilingual Onomasticon*. Wageningen Academic, Wageningen, The Netherlands, 828p.
- Kays, S.J. and S.F. Nottingham. 2007. *Biology and Chemistry of Jerusalem Artichoke: (Helianthus tuberosus L.)*. Taylor and Francis, Boca Raton, FL, 478p.
- Kays, S.J., and R.E. Paull. 2004. *Postharvest Biology*. Exon Press, Athens, GA, 568p.
- Kays, S.J., and J.C. Silva Dias. 1996. *Cultivated Vegetables of the World: Latin Binomial, Common Name in 15 Languages, Edible Part, and Method of Preparation*. Exon Press, Athens, 170p.
- Kays, S.J. 1991. *Postharvest Physiology of Perishable Plant Products*. Van Nostrand Reinhold, New York, 532p. (second printing 1997).

### Books Edited

- Posudin, Y.I. 2004. *Physics with Fundamentals of Biophysics*. Agrarna Nauka, Kiev, Ukraine, 195p.
- Posudin, Y.I. and N.P. Massjuk. 2010. *Photomovement of Dunaliella Teod*. Vieweg+Teubner, Wiesbaden, Germany, 225p.
- Posudin, Y.I. 2015. *Sergei Chakhotin – His Contributions to Social Psychology and Biophysics*. Artmedia, Kiev. 119p.

### Publications

215. Starr, C.K., D.D. Wilson and S.J. Kays. 2018. Behavioral repertory of *Cylas formicarius* (Fabr.) (Coleoptera: Brentidae) adults. *Coleopterist Bull.* (in press)
214. Starr, C.K., D.D. Wilson and S.J. Kays. 2016. Composition of the oviposition plug of *Cylas formicarius* (Coleoptera: Curculionidae) in host sweetpotatoes. *J. Entomological Sci.* 51(3): 250-251.
213. Posudin, Y.I., K.H.S. Peiris and S.J. Kays. 2015. Non-destructive detection of food adulteration to guarantee human health and safety. *Ukrainian Food J.* 4(2):207-260, 344, 353.
212. Thomas, C.K., K.J. Kim and S.J. Kays. 2015. Phytoremediation of indoor air. *HortScience* 50(5):765-768.
211. Kim, K.J., H.H. Jung, H.W. Seo, J.A. Lee and S.J. Kays. 2014. Volatile toluene and xylene removal efficiency of foliage plants as affected by top to root zone size. *HortScience* 49:230-234.
210. Cho, Sungeun, Edwin Nuijten, R.L. Shewfelte and S.J. Kays. 2013. Aroma chemistry of African *Oryza glaberrima* and *Oryza sativa* rice and their interspecific hybrids. *J Sci Food Agric.* (wileyonlinelibrary.com) DOI 10.1002/jsfa.6329
209. Cho, Sungeun Stanley J. Kays. 2013. Aroma-active compounds of wild rice (*Zizania palustris* L.). *Food Res. Int.* 54:1463-1470.
208. Zhang, H., S.V. Pennisi, S.J. Kays and M.Y. Habteselassie. 2013. Isolation and identification of volatile organic compounds-metabolizing bacteria from rhizospheres of two indoor plants. *Water Air Soil Pollution* 224:1648, 14p.

207. Kim, Kwang Jin, Eun Ha Yoo, and S.J. Kays. 2012. Decay kinetics of toluene phytoremediation stimulation. *HortScience* 47:1195–1198.
206. Kays, S.J. 2011. Phytoremediation of indoor air – Current state of the art. pp. 3-21, In: *The Value Creation of Plants for Future Urban Agriculture*, J.K. Kim (ed.), Nat. Inst. Hort. Herbal Science, RDA, Suwon, Korea.
205. Kim, K.J., E.H. Yoo, M.I. Jeong, J.S. Song, S.Y. Lee, and S.J. Kays. 2011. Changes in the phytoremediation potential of indoor plants with exposure to toluene. *HortScience* 46: 1646-1649.
204. Chun, S.-C., M.H. Yoo, Y.S. Moon, M.H. Shin, K.-C. Son, I.-M. Chung and S.J. Kays. 2010. Effect of bacterial population from rhizosphere of various foliage plants on removal of indoor volatile organic compounds. *Kor. J. Hort. Sci. Technol.* 28:476-483.
203. Kim, K.J., M.I. Jeong, D.W. Lee, J.S. Song, H.D. Kim, E.H. Yoo, S.J. Jeong, S.Y. Lee, S.J. Kays, Y.W. Lim, and H.H. Kim. 2010. Variation in formaldehyde removal efficiency among indoor plant species. *HortScience* 45:1489-1495.
202. Yang, D.S., K.S. Lee, S.J. Kays. 2010. Characterization and discrimination of premium-quality, waxy, and black-pigmented rice based on odor-active compounds. *J. Sci. Food Agri.* 90:2595-2601.
201. Li, Changying, G.W. Krewer, Pingsheng Ji, H. Schermd, S.J. Kays. 2010. Gas sensor array for blueberry fruit disease detection and classification. *Postharvest Biology Technol.* 55:144-149.
200. Seo, M.W., D.S. Yang, S.J. Kays, J.-H. Kim, J.H. Woo, and K.W. Park. 2009. Effects of nutrient solution electrical conductivity and sulfur, magnesium, and phosphorus concentration on sesquiterpene lactones in hydroponically grown lettuce (*Lactuca sativa* L.). *Scientia Hort.* 122:369-374.
199. Yoon, J.-W., K.C. Son, D.S. Yang and S.J. Kays. 2009. Removal of tobacco smoke under light and dark conditions as affected by foliage plants. *Kor. J. Hort. Sci. Technol.* 27:312-318.
198. Yang, D.S., S.V. Pennisi, K.C. Son, and S.J. Kays. 2009. Screening indoor plants for volatile organic pollutant removal efficiency. *HortScience* 44:1377-1381.
197. Yang, D.S., K.C. Son and S.J. Kays. 2009. Volatile organic compounds emanating from indoor ornamental plants. *HortScience* 44:396-400.
196. Seo, M.W., D.S. Yang, S.J. Kays, G.P. Lee and K.W. Park. 2009. Sesquiterpene lactones and bitterness in Korean leaf lettuce cultivars. *HortScience* 44:1-4.
195. Yang, D.S., C.F. Ruiz, R.T. Toledo, R.R. Balandrán Quintana, and S.J. Kays. 2009. Combined effect of hyperbaric, controlled atmosphere and UV treatments on peach volatiles. *Postharvest Biol. Biotechnol.* 51:334-341.
194. Nelson, S.O., S. Trabelsi and S.J. Kays. 2008. Dielectric spectroscopy of melons for quality sensing. *Amer. Soc. Agri. Biol. Eng.* 51:2209-2214.
193. Yang, D. S., K. S. Lee, and S. J. Kays. 2008. Site of origin of volatile compounds in cooked rice. *Cereal Chem.* 85:591-598.
192. Limpawattana, M., D.S. Yang, S.J. Kays and R.L. Shewfelt. 2008. Relating sensory descriptors to volatile components of speciality rice flavor. *J. Food Sci.* 73:S456-S461.
191. Guo, W.C., S.O. Nelson, S. Trabelis and S.J. Kays. 2008. Radio frequency (RF) dielectric properties of honeydew melon and watermelon juice and correlations with fruit quality.

- Chinese Soc. Agric. Eng.* 24(5):289-292.
190. Kim, K.J., M.J. Kil, J.S. Song, E.H. Yoo, K.C. Son and S.J. Kays. 2008. Efficiency of volatile formaldehyde removal by indoor plants: Contribution of aerial plant parts versus the root-zone. *J. Amer. Soc. Hort. Sci.* 133:521-526.
  189. Nelson, S.O., W.C. Guo, S. Trabelsi, and S.J. Kays. 2007. Sensing quality of watermelons through dielectric permittivity. 2007 IEEE Antennas and Propagation Soc. Intern. Symp. 4pp.
  188. Guo, W.C., S.O. Nelson, S. Trabelis and S.J. Kays. 2007. Dielectric spectroscopy studies on honeydew melons. *Amer. Soc. Agric. Biol. Eng.* Paper No. 073093, St. Joseph, MI.
  187. Nelson, S.O., W.C. Guo, T. Samir and S.J. Kays. 2007. Dielectric spectroscopy of watermelons for quality sensing. *Measurement Sci. Technol.* 18:1887-1892.
  186. Yang, D.S., K.S. Lee, O.Y. Jeong, K.J. Kim, and S.J. Kays. 2008. Comparison of odor-active compounds from six distinctly different rice flavor types. *J. Agri. Food. Chem.* 56:2780-2787.
  185. Yang, D.S., K.S. Lee, O.Y. Jeong, K.J. Kim, and S.J. Kays. 2008. Characterization of volatile aroma compounds in cooked black rice. *J. Agri. Food. Chem.* 56:235-240.
  184. Jung, S.-I., M.-J. Kim, K.-C. Son, P.-G. Kim, J.-C. Lee and S.J. Kays. 2007. Physiological response and purification efficiency of indoor plants exposed to ozone. *Hort. Environ. Biotechnol.* 48:188-196.
  183. Pennisi, B. and S.J. Kays. 2007. Green is clean. *Ornamental Outlook*, June 2007, 22, 24.
  182. Guo, W.C., S.O. Nelson, S. Trabelis and S.J. Kays. 2007. 10- to 1800-MHz dielectric properties of fresh apples during storage. *J. Food Eng.* 83:562-569.
  181. Guo, W.C., S.O. Nelson, S. Trabelis and S.J. Kays. 2007. Dielectric properties of honeydew melons and correlation with quality. *J. Microwave Power and Electromagnetic Energy* 41(2): 44-54.
  180. Nelson, S.O., S. Trabelsi and S.J. Kays. 2006. Dielectric spectroscopy of honeydew melons for quality sensing. Pp. 24-27, In: *Proc. 23<sup>rd</sup> IEEE Instrumentation and Measurement Technology Conf.*, Sorrento, Italy.
  179. Yang, D.S., K.S. Lee, O.Y. Jeong, K.J. Kim, and S.J. Kays. 2006. Fingerprinting rice flavor. Pp. 71-95. In: *Improving Human Health through Biofortified Rice*. Intern. Symp. on Rice Fortification, Nat. Inst. Crop Sci., Suwon, South Korea.
  178. Yoo, M.H., Y.J. Kwon, K.C. Son, and S.J. Kays. 2006. Efficacy of indoor plants for the removal of single and mixed volatile organic pollutants and physiological effects of the volatiles on the plants. *J. Amer. Soc. Hort. Sci.* 131:452-458.
  177. Nelson, S.O., S. Trabelsi and S.J. Kays. 2006. Dielectric properties of honeydew melons for sensing quality. Pp. 76-78, In: *Proc. 40<sup>th</sup> Ann. Microwave Symposium*. International Microwave Power Institute, Boston, MA.
  176. Lee, S.D., S.J. Kim, S.I. Jung, K.C. Son and S.J. Kays. 2006. Diurnal CO<sub>2</sub> assimilation patterns in nine species of CAM-type succulent plants. *HortScience* 41:1373-1376.
  175. Nelson, S.O., S. Trabelsi and S.J. Kays. 2006. Correlating honeydew melon quality with dielectric properties. *Amer. Soc. Agri. Biol. Eng.* Paper no. 066122:1-9.
  174. Nelson, S.O., S. Trabelsi and S.J. Kays. 2006. Correlating dielectric properties of melons with quality. Pp. 4849-4852, In: *IEEE Antennas and Propagation Society International Symposium*. USNC/URSI and AMERM Meetings, Phoenix, AZ.
  173. Kays, S.J. 2006. Flavor – the key to sweetpotato consumption. *Acta Hort.* 703:97-105.

172. Kays, S.J., J. Hatch and T.S. Yang. 2005. Volatile floral chemistry of *Heliotropium arborescens* L. cv. Marine. *HortScience* 40:1237-1238.
171. Kays, S.J. and F. Kultur. 2005. Genetic variation in Jerusalem artichoke (*Helianthus tuberosus* L.) flowering date and duration. *HortScience* 40:1675-1678.
170. Kays, S.J. 2005. Sweetpotato production worldwide: Assessment, trends and the future. *Acta Hort.* 670:19-25.
169. Kays, S.J., Y. Wang and W.J. McLaruin. 2005. Chemical and geographical assessment of the sweetness of the cultivated sweetpotato clones of the world. *J. Amer. Soc. Hort. Sci.* 130:591-597.
168. Mcharo, M., D.R. Labonte, J.H. Oard, S.J. Kays, and W.J. McLaurin. 2004. Linking quantitative traits with AFLP markers in sweetpotatoes using discriminant analysis. *Acta Hort.* 637:285-293.
167. Kays, S.J. 2003. Postharvest quality – Measurement, factors affecting and the future. *Proc. Australasian Postharvest Horticulture Conference*, pp. 109-119.
166. Afek, U., and S.J. Kays. 2003. Postharvest physiology and storage of widely used root and tuber crops. *Hort. Rev.* 30:253-316.
165. Kays, S.J. 2003. Sweetpotato. In: The commercial storage of fruits, vegetables, and florist and nursery stock. *U.S.D.A. Handbook 66*, Washington, DC. (online).
164. Kays, S.J. 2003. Jerusalem artichoke. In: The commercial storage of fruits, vegetables, and florist and nursery stock. *U.S.D.A. Handbook 66*, Washington, DC. (online).
163. Kays, S.J. 2003. Processing nut crops. Pp. 349-362. In: *Guide to Nut Tree Culture in North America*. Vol. 1, D.W. Fulbright (ed.), Northern Nut Growers Association.
162. Wang, Y. and S.J. Kays. 2003. Analytically directed flavor selection in breeding food crops. *J. Amer. Soc. Hort. Sci.* 128:711-720.
161. Zhong, R., S.J. Kays, B.P. Schroeder and Z.-H. Ye. 2002. Mutation of a chitinase-like gene causes ectopic deposition of lignin, aberrant cell shapes, and overproduction of ethylene. *Plant Cell* 14:165-179.
160. Kays, S.J., and Y. Wang. 2002. Sweetpotato quality: Its importance, assessment and selection in breeding programs. *Acta Hort.* 583:187-193.
159. Nottingham, S.F., and S.J. Kays. 2002. Strategies for sweetpotato weevil control. *Acta Hort.* 583:155-161.
158. Posudin, Y.I., G.G. Dull and S.J. Kays. 2002. Blood glucose monitoring in diabetes patients. *J. Endrokrynologia* 7(2):242-256.
157. Wang, Y., and S.J. Kays. 2002. Sweetpotato volatile chemistry in relation of sweetpotato weevil (*Cylas formicarius* Summers) behavior. *J. Amer. Soc. Hort. Sci.* 127:656-662.
156. Mohammed, M., Y. Wang, and S.J. Kays. 2001. Changes in the volatile chemistry of fresh-cut papaya (*Carica papaya* L.) during storage. *Tropical Agric.* 78:268-271.
155. Kays, S.J., W.J. McLaurin, Y. Wang, P.D. Dukes, J.R. Bohac, and D.M. Jackson. 2001. GA90-16 – A nonsweet, staple-type sweetpotato breeding line. *HortScience* 36:175-177.
154. Wang, Y., and S.J. Kays. 2001. Effect of cooking method on the aroma constituents of sweetpotatoes [*Ipomoea batatas* (L.) Lam.]. *J. Food Quality* 24:67-78.
153. Kays, S.J. 2000. On-line near infrared quality assessment of high moisture plant products. Pp. 119-127. In: *Integrated View of Fruit & Vegetable Quality*. W.J. Florkowski, S.E. Prussia, R.L. Shewfelt (eds.), Technomic Pub., Lancaster, PA.
152. Wang, Y., and S.J. Kays. 2000. Contribution of volatile compounds to the characteristic

- aroma of baked 'Jewel' sweetpotatoes [*Ipomoea batatas* (L.) Lam.]. *J. Amer. Soc. Hort. Sci.* 125:638-643.
151. Kays, S.J., and Y. Wang. 2000. Thermally induced flavor compounds. *HortScience* 35:1002-1012.
  150. Kays, S.J., G.G. Dull, and R.G. Leffler. 2000. Challenges and opportunities in the use of NIR or the analysis of intact, high moisture plant products. pp. 841-847, In: *Near Infrared Spectroscopy: Proceedings of the 9<sup>th</sup> International Conference*. A.M.C. Davies and R. Giangiacomini (eds.), NIR Publications, Chichester, England.
  149. Kays, S.J. 1999. Technology here to help determine internal quality. *Onion World* 15(4):6-7.
  148. Kays, S.J. 1999. Nondestructive quality evaluation of intact, high moisture products. *NIR News* 10(3):12-15.
  147. Sonda, Z.C., W.J. McLaurin, and S.J. Kays. 1999. Jerusalem artichoke growth, development, and field storage. II. Carbon and nutrient element allocation and redistribution. *J. Plant Nutrition* 22:1315-1334.
  146. McLaurin, W.J., Z.C. Somda, and S.J. Kays. 1999. Jerusalem artichoke growth, development, and field storage. I. Numerical assessment of plant part development and dry matter acquisition and allocation. *J. Plant Nutrition* 22:1303-1313.
  145. Kays, S.J. 1999. Preharvest factors affecting appearance. *Postharvest Biol. Tech.* 15:233-247.
  144. Peiris, K.H.S., G.G. Dull, R.G. Leffler and S.J. Kays. 1999. Spatial variability of soluble solids or dry matter content within individual fruit and vegetable units: Implications for the development and use of NIR spectrometric techniques. *HortScience* 34:114-118.
  143. Kays, S.J., Y. Wang, and W.J. McLaurin. 1999. Development of alternative flavor types of root and tuber crops as a means of expanding consumption. *Trop. Agric.* 75:271-275.
  142. Peiris, K.H.S., G.G. Dull, R.G. Leffler, and S.J. Kays. 1998. Rapid, nondestructive method for determination of processed soluble solids in intact unprocessed tomato fruit using near infrared spectrometry. *Acta Hort.* 487:413-418.
  141. Guraya, H.S., R.T. Toledo, S.J. Kays. 1998. Effect of cultivar and root storage on pasting characteristics of sweet potato starches. *Trop. Sci.* 38:57-61.
  140. Kays, S.J., and S.E. Kays. 1998. Sweetpotato chemistry in relation to health. Pp. 231-272. In: *Sweetpotato Production Systems Toward the 21st Century*. Kyushu National Agri. Expt. Sta., Miyakonojo, Miyazaki, Japan.
  139. Alba, R., M.-M. Cordonnier-Pratt, L.H. Pratt, C.J. Valenzano, and S.J. Kays. 1998. Genetic manipulation of phytochromes in tomato (*Lycopersicon lycopersicum*): A novel approach to crop improvement. *Acta Hort.* 487:93-98.
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  137. Peiris, K.H.S., G.G. Dull, R.G. Leffler and S.J. Kays. 1998. Near infrared spectroscopic technique for nondestructive determination of soluble solids content in processing tomatoes [*Lycopersicon lycopersicum* (L.) Karsten]. *J. Amer. Soc. Hort. Sci.* 123:1089-1093.
  136. Peiris, K.H.S., G.G. Dull, R.G. Leffler J.K. Burns, and C.N. Thai, and S.J. Kays. 1998. Nondestructive detection of section drying, an internal disorder in tangerine. *HortScience* 33:310-312.

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132. Thai, C.N., K. Morita, and S.J. Kays. 1997. Reflectance spectral properties of sweetpotato weevil oviposition sites on sweetpotato roots. pp. 369-375. In: *Sensors for Nondestructive Testing - Measuring the Quality of Fresh Fruits and Vegetables*. Orlando, FL, 440p.
131. Thai, C.N., E.W. Tollner, K. Morita, and S.J. Kays. 1997. VIS-NIR and X-ray properties of detached mature green tomato fruit. pp. 133-140. In: *Sensors for Nondestructive Testing – Measuring the Quality of Fresh Fruits and Vegetables*. Orlando, FL, 440p.
130. Peiris, K.H.S., G.G. Dull, R.G. Leffler, and S.J. Kays. 1997. Nondestructive determination of soluble solids content of peach by near infrared spectroscopy. Pp. 77-87. In: *Sensors for Nondestructive Testing: Measuring the Quality of Fresh Fruits and Vegetables*. Orlando, FL, 440p.
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126. Data, E.S., S.F. Nottingham and S.J. Kays. 1996. Sweetpotato latex: Effect of latex on sweetpotato weevil, *Cylas formicarius elegantulus*, feeding and oviposition. *J. Econ. Entomol.* 89:544-549.
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115. Marti, H.R., H.A. Mills, R.F. Severson, and S.J. Kays. 1993. Variation in the concentration of surface terpenoids in storage roots of Centennial sweetpotatoes. *J. Plant Nutri.* 16:741-752.
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