

# Larissa Alves Koulicoff

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## Formal Education

- 2021 – 2022** M.S. in Animal Science  
Kansas State University, Manhattan, KS, USA
- 2015 – 2021** B.S. in Veterinary Medicine  
University of Sao Paulo, Pirassununga, SP, Brazil
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## Professional Experience

**January, 2021 – December, 2022** Graduate Research Assistant in Meat Science at Kansas State University, under the guidance of Dr. Michael Chao.

**April, 2020 – May, 2020** Internship in Poultry Nutrition at Animal and Poultry Science Department in Virginia Tech, under the guidance of Dr. Michael Persia.

**January, 2020 – March, 2020** Internship in Beef Cattle Reproduction at Animal and Poultry Science Department in Virginia Tech, under the guidance of Dr. Vitor Mercadante.

**August, 2019 – November, 2019** Internship in the Muscle Foods and Sensory Laboratory (Mississippi State University) at the department of Food Science, Nutrition and Health Promotion under the guidance of Dr. Wes Schilling.

**August, 2016 – July, 2019** Internship in the Laboratory of Animal Evaluation and Meat Quality at the University of Sao Paulo, Pirassununga Campus (LAAQC/USP), under the guidance of Dr. Saulo da Luz e Silva.

**September, 2015 – December, 2015** Internship at Goat Breeding sector of the University of Sao Paulo, Pirassununga Campus under the guidance of Dra. Sarita Gallo.

**March, 2015 – June, 2015** Extracurricular internship at the Equine sector of the University of Sao Paulo, Pirassununga Campus under the guidance of Dra. Roberta Brandi.

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## Publications

**Larissa Alves Koulicoff**, Characterizing intramuscular connective tissue degradation by Matrix Metalloproteinase - 9 in extended aging of beef. Master's thesis: <https://krex.k-state.edu/dspace/handle/2097/42551>

**Koulicoff, L. A.**; Welter, A. A.; Hammond, P. A.; Chun, C. K.; O'Quinn, T. G.; Magnin-Bissel, G.; and Chao, M. D. Native Beef Collagenase MMP-9 May Contribute to Tenderness Improvement by Degrading Connective Tissues in Extended Aged Beef," *Kansas Agricultural Experiment Station Research Reports*: Vol. 8: Iss. 1 (2022). <https://doi.org/10.4148/2378-5977.8241>

Antonelo, D.S., Gómez, J.F.M., Silva, S.L., Beline, M., Zhang, X., Wang, Y., Pavan, B., **Koulicoff, L.A.**, Rosa, A.F., Goulart, R.S., Li, S., Gerrard, D.E., Suman, S.P., Wes Schilling, M., Balieiro, J.C.C., Proteome basis for the biological variations in color and tenderness of longissimus thoracis muscle from beef cattle differing in

growth rate and feeding regime, Food Research International (2022), doi: <https://doi.org/10.1016/j.foodres.2022.110947>

Antonelo, D.S., Beline, M., Silva, S.L., Gómez, J.F.M., Ferreira, C., Zhang, X., Pavan, B., **Koulicoff, L.A.**, Rosa, A., Goulart, R., Gerrard, D.E., Suman, S.P., Wes Schilling, M., Balieiro, J.C.C., Variations in intramuscular fat content and profile in Angus x Nelore steers under different feeding strategies contribute to color and tenderness development in longissimus thoracis, Meat and Muscle Biology (2022), doi: <https://doi.org/10.22175/mmb.13043>

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## Scientific Abstracts

**Larissa A. Koulicoff**, Colin K. Y. Chun, Haley Jenesse, Travis O'Quinn, Michael D. Chao. Extended Aging Modified Intramuscular Connective Tissue Structure in Beef and it may Impact Connective Tissue Texture. In: 75th Reciprocal Meat Conference, 2022, Des Moines, Iowa.

Hope Aufdemberge, Haley Jenesse, Colin Chun, **Larissa Koulicoff**, Jessie Vipham, Travis O'Quinn, Morgan Zumbaugh, Michael Chao. Evaluating the Effect of Accelerated Aging at Different Temperature and Time Points on Tenderness, Yield and Aerobic Plate Count of Lower Quality Beef Cuts. In: 75th Reciprocal Meat Conference, 2022, Des Moines, Iowa.

Haley Jenesse, Danyi Ma, Colin Chun, **Larissa Koulicoff**, Ike Kang, Morgan Zumbaugh, Michael Chao. Comparison of Three Goat Processing Methods on Processing Efficiency, Fabrication Yield, and Meat Quality of Boer Goat. In: 75th Reciprocal Meat Conference, 2022, Des Moines, Iowa.

Carolina Velasco Ayala, **Larissa A. Koulicoff**, Colin Chun, Elizabeth Boyle, Travis O'Quinn, Mark Richards, Cassandra Jones, Michael D. Chao. Effects of Adding Egg Powder from Hens Immunized Against Phospholipase A2 on Ground Beef Shelf Life. In: 75th Reciprocal Meat Conference, 2022, Des Moines, Iowa.

**Larissa A. Koulicoff**, Colin K. Y. Chun, Travis G. O'Quinn, Michael D. Chao. Native beef collagenase may contribute to postmortem collagen degradation and alteration of connective tissue texture. In: 74th Reciprocal Meat Conference, 2021, Reno, Nevada.

Amelia Welter, Emily Verrill, **Larissa Koulicoff**, Michael Chao. Native beef MMP-2 may contribute to postmortem collagen degradation in extended aged beef. In: 67th International Congress of Meat Science and Technology, 2021, Krakow, Poland.

**Larissa A. Koulicoff**, Daniel S. Antonelo. Correlation of the muscle proteome with meat quality from Angus x Nelore cattle finished in different finishing systems and weight gain rates. In: 28 USP International Symposium of Undergraduate Research, 2020, São Paulo, Brazil.

Daniel S. Antonelo, Juan F. M. Gómez, Mariane Beline, Bruna Pavan, Ana J. A. Hayashida, **Larissa A. Koulicoff**, Daniela Almeida, Júlio C. C. Balieiro, David E. Gerrard and Saulo L. Silva. Effect of finishing system and weight gain rate on meat quality from crossbred Angus x Nelore steers. In: 65th International Congress of Meat Science and Technology, 2019, Berlin, Germany.

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## Other Activities

**2022** Certificate of training: FSPCA Preventive Controls for Human Food.

**2022** Teaching Assistant in the class Fresh Meat Technology in Animal Sciences and Industry with focus in meat. Kansas State University. Manhattan, KS, USA.

**2022** Poster presentation: Reciprocal Meat Conference, Des Moines, IA, USA.

**2022** Attendant on AMSA Student Leadership Conference. Tulare, CA, USA.

**2021** Teaching Assistant in the class Undergraduate Research in Animal Sciences and Industry with focus in meat. Kansas State University. Manhattan, KS, USA.

**2021** Judge at the event "81st KMPA Cured Meats Contest" organized by Kansas Meat Processors Association. Manhattan, KS.

**2021** Poster presentation: Reciprocal Meat Conference, Reno, NV, USA

**2021 - 2022** Member of American Meat Science Association.

**2018** Trainer at the event "Good Manufacturing Practices course for butchers in Pirassununga city" organized by the study group of Hygiene and Inspection of Animal Origin Products, Pirassununga, SP, Brazil.

**2018** Organizer of the theoretical course "Meat industry: Quality and remuneration protocols" held by the study group of Hygiene and Inspection of Animal Origin Products at the University of Sao Paulo, Pirassununga, SP, Brazil.

**2018** Volunteer work with hippotherapy activities at "Rehabilitacion Infantil Equinoterapeutica" foundation in Metepec, Mexico.

**2017 – 2018** Volunteer work in a shelter for rescued street dogs "Corazón Canino" in Toluca, Mexico.

**2017** Organizer of the event "II Field Day" held by Emvep Jr. at the University of Sao Paulo, Pirassununga, SP, Brazil.

**2017** Attendant: Medvep Congress of Veterinary Specialties 2017, Curitiba, PR, Brazil.

**2017 - 2018** Veterinary Medicine Junior Enterprise (EMVEP JR) - Communication department, Pirassununga, SP, Brazil.

**2016 – 2018** Hygiene and Inspection of Animal Origin Products Study Group (GEHIPOA) at the University of Sao Paulo, Pirassununga Campus.

**2016 – 2017** Pet Nutrition Study Group (GENP) at the University of Sao Paulo, Pirassununga Campus.

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