

Dr. Emily Cherono Kilel

Designation: Lecturer

School: School of Agriculture and Biotechnology

Department: Food Science and Nutrition

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EDUCATION

Ph.D in Food Science

Master of Science in Food Science

B.Sc in Food Science and Technology

FIELD OF SPECIALIZATION

Food Science (Tea Science and Technology- Tea Master)

WORK EXPERIENCE

2013 July to Dec 2019: Tutorial Fellow, Karatina University

2020 Jan to date: Lecturer, Karatina University

2011 March- 2013 June- Ministry of Livestock Development, Department of Livestock Production

2004 Jan- 2006 Sep- Kenya Tea Development Agency (KTDA).

KEY RESEARCH PROJECTS

In 2014 developed a competitive Ph.D research proposal on 'Optimization of Brewing And Processing Conditions of Purple-Leafed Kenyan Tea And Their Effects On The Chemical And Sensory Quality' that won funding Kshs. 1,900,000 by National Research Fund (NRF) funded as the Principal Investigator.

In 2014 together with other faculty members from Karatina University won a funding by Karatina University of Kshs. 600,000 to carry out a baseline survey on 'Maximizing Purple Tea Production and

Value Addition in the Mt. Kenya Region and Beyond'

In 2017 together with other co-authors received funding by NRF to carry out research on "

Formulation, Promotion and Curriculum Development of Value Added Purple Tea (*Camellia sinensis*) Products in Kenya" which is on-going.

SCHOLARLY PUBLICATIONS

7. Kilel, E.C., Wanyoko, J.K., Faraj, A.K. and Ngoda, P. (2019). Effect of Citric Acid on the Total Monomeric Anthocyanins and Antioxidant Activity of Liquor Made from Unprocessed Purple Leafed TRFK 306 Kenyan Tea Clone. Food and Nutrition Sciences, 10, 1191-1201. <https://doi.org/10.4236/fns.2019.1010086>
6. Kilel E.C., Wanyoko, J.K., Faraj, A.K. and Ngoda, P. (2018) "Optimization of manufacturing conditions of the new purple leafed Kenyan teas (TRFK 306) - maceration style and withering duration" International Food Research Journal 25(2): 730-736.
5. Kilel E. Cherono, Wanyoko J.Kanyiri, Faraj A. Kipruto and Ngoda Peninah (2017) "Effect of Leaf Withering Duration, Maceration types and Aeration Duration on the Quality of Black Tea of Clone TRFK 306 (Kenyan Purple Tea)" International Journal of Research in Chemistry and Environment Vol. 7 Issue 2 (21-29).

4. Julius M. Huho*, Mucai Muchiri, Irura Ng'ang'a, Agnes kavoo, Hellen Kamiri, Esther Maina, Patrick

Muthee, Emily Kilel and Eunice Kagure (2016). Adoption Of Purple Tea In Kenya: Status, Opportunities And Challenges . *Tea* 37 (1 & 2) 2016, 112-121.

3. E.C. Kilel , A.K. Faraj , J.K. Wanyoko , F.N. Wachira and V. Mwingirwa (2013) "Green tea from purple leaf coloured tea clones in Kenya- their quality characteristics" *Food Chemistry* 141 (2013) 769-775.

2. Kilel E. C., Wanyoko J.K., Faraj A.K. and Wachira F. N. (2013) "Plain Black Tea Quality Parameters of Purple Leaf Coloured Tea Clones in Kenya" *International Journal of Research in Chemistry and Environment* Vol. 3 Issue 3 July 2013(81-88).

1. Kilel, E.C., Wanyoko, J.K., Faraj, A.K. and Wachira, F.N. (2012). "Variation in theaflavins and catechins contents in processed from the purple tea varieties in Kenya. *Tea* 33(2), 2012, 95-104.

RESEARCH INTEREST

Novel research on tea processing