

## UW–Madison Food Research Institute Sponsorship Benefits

Many benefits accrue from industrial sponsorship:

- 1 - **Portal to the vast resources at the University of Wisconsin–Madison** campus for food safety information, including experts in microbiology, food science, animal and meat sciences, veterinary medicine, plant pathology, engineering, dairy research, and many others.
- 2 - **Consultation with FRI faculty** at no charge. However, consultation requiring extensive work and/or travel results in a consulting fee.
- 3 - **Access to collaborative research** at sponsor rate with the highly regarded Applied Food Safety Laboratory having capabilities to work with *Clostridium botulinum*, *Listeria monocytogenes*, *Bacillus cereus*, *Staphylococcus aureus*, *Salmonella*, and *E. coli* O157:H7 as well as other foodborne microorganisms in a wide variety of refrigerated and shelf-stable foods. The laboratory is a recognized process authority for pasteurized process cheese products. Sponsored research with other faculty members is welcomed and encouraged.  
Food processing equipment dedicated for pathogen use in the Applied Food Safety Laboratory:
  - Dairy products (various, including HTST, UHT, LTLT pasteurization of milk, natural cheese, process cheese spreads and sauces)
  - Grinders, stuffers, cooking vessels to prepare small casing, ready-to-eat meat and poultry products
  - Modified atmosphere and vacuum packaged foods, including cook-in-bag
  - Mixers, slicers, grinders, microwave, grill, conventional oven, range
  - Programmable and traditional incubators to mimic storage at refrigerated – abuse temperatures
- 4 - Several literature **Briefs** per year reviewing emerging food safety concerns.
- 5 - **Customized literature reviews** on specific food protection issues; additional fee for extensive reviews and development of white papers.
- 6 - **Rapid access to significant findings** generated from FRI research through biweekly FRESH (Food Research & Education Seminar Highlights) speakers, updates in newsletters, at annual and special meetings, and personal communication with FRI and affiliated faculty. Publication in referred journals usually takes a year after a project is completed.
- 7 - Multiple opportunities to participate in **conferences and seminars**:
  - Biweekly FRESH during fall and spring semesters; attend in person or download select presentations from the FRI website
  - FRI Annual Conference, featuring our own project reports plus presentations on related subjects by speakers from other institutions and government agencies
  - *Focus on Food Safety* Symposia on select issues facing the food industry
  - *Better Process Cheese School* for safe production of low-acid canned food process cheese
  - Other customized training sessions can be developed by coordination with UW-Madison faculty
  - Reduced rate registration for all conferences; no charge for participation at FRESH seminars
- 8 - **Regular communications** include a monthly electronic newsletter, **FRI eNews**, to provide timely updates on research and events at the FRI and UW-Madison. Our quarterly **FRI Newsletter** covers FRI activities and visitors, presents perspectives on food safety issues and policies, profiles FRI investigators, and summarizes meeting proceedings. Special issues of **FRI e-Alert** provide readers with the latest developments on exceptional issues and pertinent publications affecting the food industry.
- 9 - **Third-party contact with regulatory agencies** regarding issues and problems. Regulators know that our questions are frequently on behalf of another organization, but realize there is nothing wrong with providing straightforward advice without identification.
- 10 - **Well-trained graduates as potential employees.**
- 11 - A **location for your employees to learn** and work on problems with a pathogen.
- 12 - Revised website to be launched in summer 2009 will include a **Members Only** section with web access to recorded presentations from biweekly FRESH seminar speakers and select conferences, written summaries from past meetings/conferences, and research briefs.