

REGISTRATION

Enrollment:

Register online: http://fri.wisc.edu/events_meetings_profile.php?id=28

Registration Deadline: May 1, 2015

Registration Questions:

UW–Extension Registrations, 608.262.2451

The Pyle Center, 702 Langdon St., Madison, WI 53706 registrations@ecc.uwex.edu

Registration Fees*:

\$375.00 Registration fee (non-sponsors)

\$250.00 FRI Sponsors (http://fri.wisc.edu/sponsor_list.php)

**inquire about reduced rate for >2 registrants from the same company*

\$250.00 Federal employees

\$50.00 University of Wisconsin and State of Wisconsin employees

Fee includes continental breakfasts, lunch, reception, breaks, and conference materials.

Lodging and parking are NOT included in the registration fee.

Cancellations

No refunds will be given after May 11, 2015. Substitutions are welcome at any time.

Lodging

Make your lodging reservation directly with the hotel you have selected. Rooms have been set aside at several hotels. Meeting codes and deadline dates for guaranteed rates are noted.

http://fri.wisc.edu/files/Hotel_PDF/Hotels-2015%20final-03-20-15.pdf

Parking

Most hotels have free shuttle service upon request.

Map to public parking (lot/ramp 9 on the map is one block from meeting site):

<http://www.cityofmadison.com/parkingUtility/maps/Downtown.cfm>

Program Questions:

Kathleen Glass, 608.263.6935, kglass@wisc.edu

Food Research Institute, University of Wisconsin–Madison

1550 Linden Drive, Madison, WI 53706

<http://fri.wisc.edu/>



Food Research Institute

UNIVERSITY OF WISCONSIN–MADISON

FRI 2015 Annual Spring Meeting

May 20–21, 2015

**Pyle Center
702 Langdon Street
University of Wisconsin–Madison
Madison, WI 53706**

AGENDA SUMMARY

FRI 2015 Spring Meeting

Description

Food safety experts from government, industry, and academia will gather in Madison, Wisconsin on May 20 and 21 for the annual Food Research Institute Spring Meeting at the University of Wisconsin–Madison. The Institute has a long history of excellence in identifying and addressing food safety issues. This focus on food microbiology and toxicology has developed through academic pursuits and partnerships with industry and government.

The formal program will include presentations on antibiotics and alternatives for animal production, microbial ecology, updates in microbial food safety and public health, microbial food safety and clean label, and FSMA progress. This meeting features scientists from the University of Wisconsin–Madison and other universities as well as industry and government.

Robert V. Tauxe, CDC, will present the William C. Frazier Memorial Award lecture and will be recognized for his contributions to food microbiology. Wednesday evening will also feature a poster session, reception, and opportunities to network with colleagues.

Who Should Attend

Anyone involved in food safety, product development, food microbiology, food quality assurance, or public health, including processors, retailers, nutritionists, consultants, educators, students, and government professionals.

LOCATION OF EVENTS

Rooms 325–326 Pyle Center, 702 Langdon Street
University of Wisconsin–Madison, Madison, WI 53706-1420
<http://conferencing.uwex.edu/location.cfm>

Dates	Start Time	End Time
5/20/2015, Wednesday	7:30 a.m.	7:00 p.m.
5/21/2015, Thursday	7:30 a.m.	11:30 a.m.

Directions & Map: <http://conferencing.uwex.edu/directions.cfm>

AGENDA

Wednesday, May 20, 2015

- 7:30 a.m. Registration and Continental Breakfast
- 8:00 a.m. Welcome / Overview of FRI
- 8:15 a.m. Welcome / CALS 125th Anniversary Wrap Up
- 8:30 a.m. **Antibiotics and Alternatives for Animal Production**
 - Human health impacts of antibiotic use in agriculture
 - Alternatives to antibiotics for poultry production
 - Modulating the gut microbiota as an alternative to antibiotics for animal production
- 10:30 a.m. **Microbial Ecology**
 - Gut microbiota and human health
 - Design and development of biotherapeutics to prevent or treat acute and chronic human diseases
 - Genomic detection/food microbial ecology
- 12 noon Lunch
- 1:00 p.m. **Updates in Microbial Food Safety and Public Health**
 - NACMCF report on norovirus
 - Outcome of outbreak investigations in Wisconsin
 - Effect of production and storage conditions on growth of *L. monocytogenes* in caramel apples
- 3:00 p.m. Canada's food microbiological monitoring program
- 3:30 p.m. **Presentation of Student Awards**
- 3:45 p.m. **William C. Frazier Memorial Award**
 - Lecture: "Improving Public Health by Preventing Foodborne Diseases — Past, Present and Future"
- 4:15–6 p.m. Poster Session, *Alumni Lounge*
- 5–7 p.m. Reception and Social Hour, *Alumni Lounge*

Thursday, May 21, 2015

- 7:30 a.m. Continental Breakfast
- 8:00 a.m. **Microbial Food Safety: Clean Label**
 - Challenges in developing clean label antimicrobials to control molds and yeasts
 - Natural preservatives for meat products
 - Novel technologies for commercial shelf stability
- 10:00 a.m. **FSMA Progress**
 - FSMA regulatory update
 - FSMA and preventative controls curriculum
- 11:30 a.m. Meeting adjourns
- 12 noon Lunch and Board of Visitors Meeting (*by invitation only*)