

FRI eNews provides updates on research and events at FRI and UW-Madison and other current food safety news.

[View this email in your browser](#)



FRI News

FRESH seminars are continuing this month!

- Tuesday, April 2: **Kara Mikkelson** (Chemstation) will present “**Audit preparation from a sanitary perspective: Top 5 missteps in sanitation**” at 11 a.m. [online](#).
- Tuesday, April 16: **Hilario Mantovani** (UW-Madison) will discuss “**Leveraging antimicrobial and anti-virulence compounds to improve animal health and food safety**” at 11 a.m. [online](#).



You can listen to **former FRI undergraduate researcher Makala Bach** talk about what she is doing now at her position as an outreach associate at the University of Illinois Extension to revitalize **local food systems** in [this YouTube video](#) (or you can read [here](#) to learn more about what she's done since graduating from UW-Madison).

Another FRI alum, **Pam Wilger**, has been elected to serve as the 2024–2025 IAFP secretary. This position will be the first year in a five-year commitment to IAFP that will culminate with her serving as **IAFP president beginning in July 2027**. Pam is currently the Fellow Scientist – Microbiologist with **Post Consumer Brands**, Post Holdings, in Lakeville, Minn. Congratulations, Pam!



FRI affiliate faculty member **Drew Hryckowian** and colleagues have published [a new report](#) that may lead to **new strategies to treat *Clostridioides difficile* infections**, which cause 15,000 deaths each year in the U.S. A healthy gut microbiome is known to block this diarrheal pathogen from colonizing the gut, but how does it do so? The researchers found that one key metabolite, **butyrate (a short-chain fatty acid associated with healthy microbiomes)** is sufficient to inhibit *C.*

difficile growth. *C. difficile* itself produces butyrate, but it appears to recognize the presence of exogenous butyrate as **a signal of strong microbial competition in its**

environment. This work is a foundation for ongoing work in the Hryckowian lab, which aims to develop approaches to mitigate *C. difficile* infection based on its responses to butyrate.

Registration is open for **IAFP's 14th annual Microbial Challenge Workshop**, which will take place May 21–22 in Chicago, Ill. FRI executive committee member **Kristin Schill** will again join Linda Harris and Don Schaffner to lead this popular course.



Registration for **FRI's Annual Spring Meeting**, which will be held May 14–15 at the Pyle Center in Madison, is open until April 26. The program includes sessions on **artificial intelligence and food safety, natural and traditional antimicrobials, current toxicological concerns, basic research of foodborne pathogens, and applied food microbiology in manufacturing**. The William C. Frazier Memorial Award Lecture will be presented this year by **Don Schaffner**.

Registration will open soon for the biennial **Food Safety and Meat Microbiology School**, which will be held Aug. 13–15. The short course, **co-led by FRI and the Meat Science & Animal Biologics Discovery program**, will include practical information on microbiology, sanitation programs, facility design, thermal processing, and ingredients/new technologies. Several hands-on and small group microbiology lab exercises and interactive demonstrations are also scheduled. For more information, see here.



UW–Madison and Wisconsin News



Wednesday Nite at the Lab will feature **Dr. Karlo Malave-Llamas** (Universidad Ana G. Méndez (UAGM) – Carolina, Puerto Rico) on April 3, at 7 p.m. in room 111 Genetics Biotech Center (in person) or via Zoom (register here). Dr. Malave-Llamas will be presenting “**Water Monitoring Programs as Public Health Protection Tools**,” with a focus on prevention of ***Vibrio* spp. infections** normally acquired through exposure to sea water or through **consumption of raw or undercooked contaminated seafood**.

2024 UW-Madison Science Expeditions will be occurring April 5–7 at locations across campus. The free event allows the community to interact with researchers, visit science venues, enjoy science shows, and participate in interactive exploration experiments. Science Expeditions is occurring the same weekend as **UW-Madison's 175th Anniversary Community Open House**, which includes even more family-friendly events on campus (including **free 175 S'more Years ice cream!**).



HOW GOOD FOOD GOES BAD: UNDERSTANDING AND PREVENTING FOOD WASTE

Understanding and preventing food waste, on Monday, April 22 at 3 p.m. in Babcock Hall room 205.

Read [here](#) to discover how UW-Madison food

science assistant professor **Victor Ujor** developed a fascination with microorganisms and learn how he is using **fermentation and genomics to help microorganisms turn what's useless into something useful.**



The [application deadline](#) for the **Wisconsin Association for Food Protection's Student Scholarships** is **June 30.**



The **Wisconsin Association of Meat Processors (WAMP)** [will host](#) the 85th Annual WAMP Convention on April 11–14 at the Marriott Madison West in Middleton, Wisc. The convention hosts meat processors primarily from the state of Wisconsin, as well as meat industry suppliers.

Upcoming training opportunities on the UW-Madison campus include the following:

- The **Wisconsin Association of Food Protection** is [offering](#) a HTST Training Course on April 3 at Babcock Hall.
- The Fresh Meats School [will be held](#) April 30–May 2 at the MSABD building.
- Basic HACCP Short Course for meat and poultry processors [will take place](#) May 29–30 at the MSABD building.



The **Center for Dairy Research** and the **UW-Madison food science department** have numerous short courses open for registration:

- [Cheesemaking Fundamentals](#) (April 3–4)
- [World of Cheese from Pasture to Plate](#) (April 22–26)
- [HACCP Certification](#) (May 1–2)
- [Advanced Cheesemaking: American-style Varieties](#) (May 7–9)
- [Enhanced Gummies & Jellies](#) (May 14–17; waitlisted)
- [Process Cheese and Cold Pack Cheese](#) (May 21–23)
- [Candy School](#) (July 22–Aug. 2, waitlisted)

Did someone forward this newsletter to you? Click here to sign up to receive future FRI e-newsletters!



Website



LinkedIn



Facebook



Instagram



Twitter

Subscribe

Past Issues

Translate ▼

[unsubscribe from this list](#) [update subscription preferences](#)

