

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

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FRESH

Seminar Series

FRESH seminars are back for fall! The first seminar will take place Sept. 12 at 11 a.m. when Sara Gragg, visiting associate professor in the UW-Madison department of animal and dairy sciences, presents “Prevalence and concentration of *Salmonella* in lymph nodes and tonsils of market hogs in the United States.”

Register for the free webinar and stay tuned for the full FRESH schedule on our [website](#).

FRI News



FRI, FDA, and the Institute for Food Safety and Health (IFSH) are co-sponsoring a workshop, “**Data Sharing for Food Safety**,” on Sept. 14 in Rosemont, Ill. Discover how data sharing can enhance traceability, leverage AI applications, and deliver safer food to consumers. Engage in discussions with industry, government, and academic experts, and explore the challenges and opportunities of data sharing in food safety. **Registration ends today, Sept. 5.**

FRI affiliate member **Steve Ricke** and assistant professor of pathobiological sciences Jessica Hite have been awarded \$297,000 from USDA NIFA’s AFRI Food Safety and Defense program for their project, “**Harnessing iron metabolism to limit *Salmonella* in pre- and post-harvest poultry.**” Congratulations!



A **prebiotic** is “a substrate that is selectively utilized by host microorganisms conferring a health benefit”; perhaps to oversimplify, they are compounds in the **food we eat that feed our “good” gut bacteria**. Although many prebiotic compounds have been studied, FRI executive committee member JP van Pijkeren was a coauthor on a recent review article on a **lesser-known category of potential prebiotic compounds: gluco-oligosaccharides (GLcOS)**. GLcOS are distinguished from more well-known



from glucose subunits linked together in various ways. The review discusses what is currently known about how different structural components of GLcOS molecules contribute to prebiotic effects. In addition to this **structure-function analysis**, the review summarizes various **enzymatic and chemical methods for synthesizing GLcOS** and suggests research that is still needed before “designer” GLcOS with enhanced properties can be rationally designed and easily synthesized.

In September, two new **science briefs** will be available to FRI sponsors on the [FRI website](#), one on **cheese brine composition** and one providing examples of **antimicrobial hurdle approaches used in refrigerated RTE foods**. In addition, an updated review on ***Sporolactobacillus* spp. in foods** has been posted. If you need your sponsor login information, email [Lindsey Jahn](#).



[Registration](#) is now open for **UW-Madison’s Advanced Food Safety & Meat Microbiology School**, Oct. 10–12, organized by **FRI and UW Meat Science personnel**. This three-day course will include lectures and breakout sessions led by nationally and internationally recognized industry and academic authorities in their fields and will include numerous hands-on and interactive exercises.



Advanced Food Safety & Meat Microbiology School

October 10–12, 2023

UW Meat Science & Animal Biologics Discovery Building

Registration now open!

Click for more information and to register

UW-Madison and Wisconsin News

Fall classes at UW-Madison start on Wednesday, Sept. 6!

Gustavo Goldman (University of São Paulo) will present “**How a fungus protects itself when producing a secondary toxic metabolite**” on Sept. 7 at 3:30 p.m. in Ebling Auditorium in Microbial Sciences Bldg.



Philip Ahern (Cleveland Clinic) will present “**Decoding the immunomodulatory function of gut bacteria**” on Oct. 5 at 3:30 p.m. in Ebling Auditorium in Microbial Sciences Bldg.

FRI executive committee member **Kristin Schill** and FRI affiliate member **Sabine Pellett** are organizers of the **59th annual Interagency Botulism Research Coordinating Committee meeting**, which will be held on the **UW-Madison campus** Oct. 23–25. The annual meeting will include attendees from federal, non-federal, state, academic, private sector, and other research and public health institutions around the globe. More



Registration is open through Sept. 30 for the UW-

Madison Meat Science & Animal Biologics Discovery program's **2024–2025 Master Meat Crafter Training Program**. The Master Meat Crafter Program is a highly regarded and first of its kind meat industry training program. Held over six three-day workshops over a two-year

period, the program is designed to provide participants with a well-rounded, in-depth, and comprehensive knowledge of meat science, food safety, and meat processing principles.

Registration starts Sept. 7 for the **Wisconsin Food Safety Summit**, to be held Nov. 8. Hosted by the UW-Madison Meat Science and Animal Biologics Discovery program in conjunction with USDA FSIS, this event will address current food safety topics and will feature speakers from USDA FSIS and UW-Madison.

October 23rd-25th, 2023
University of Wisconsin – Madison
Madison, WI



JOIN US FOR THE 2ND ANNUAL
WISCONSIN MEAT INDUSTRY COALITION CONFERENCE

“A UNIFIED VOICE FOR THE WISCONSIN ANIMAL & MEAT INDUSTRIES”

NOVEMBER 1-3, 2023
CHULA VISTA RESORT, WISCONSIN DELLS, WI

Featuring expert panels, discussions, scholarship & meat industry award recognition, a special presentation from an industry leader, and 2023 Wisconsin Meat Industry Hall of Fame inductions!

Conference Purpose:

- Pursue the quest for common interests among the various sectors of meat animal industries
- Explore opportunities for developing a more unified industry voice
- Identify collaborative longitudinal opportunities with individual and collective high impact potential benefit

Look for conference and registration details in future communications.

Brought to you by industry organizations, sponsors, and the UW-Madison Meat Science & Animal Biologics Discovery program.



The **Center for Dairy Research** and the **UW-Madison food science department** have several short courses now (or soon) open for registration:

- [Cheesemaking Fundamentals](#) (Sept. 12–13)
- [Advanced Cheesemaking: Italian Varieties](#) (Sept. 19–21)
- [Fundamentos de elaboración de queso](#) (Sept. 26–27)
- [Cheese Grading and Evaluation](#) (Oct. 17–19)
- [Advanced Cheesemaking: Artisan Varieties](#) (Oct. 10–12)
- [Successful Ice Cream Retailing](#) (Jan. 8–9, 2024; registration open now)
- [Batch Freezer Workshop](#) (Jan. 10–12, 2024; registration open now)





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