

## Wednesday, May 17, 2017

7:30 a.m. Registration/Continental breakfast (Outside Rooms 325–326, Pyle Center)
8 a.m. Welcome and overview of FRI accomplishments, *Chuck Czuprynski, Director, FRI* 

8:15 a.m. Welcome, Kate VandenBosch, Dean, College of Agricultural and Life Sciences, UW-Madison

Morning Session #1: Considerations for developing foods with clean-label ingredients (Part I)

Chair: Andy Milkowski, FRI Executive Committee, Dept. Animal Sciences, UW-Madison

8:30 a.m. What is a clean label? A food industry perspective

Jairus David, Conagra Brands, Inc.

9 a.m. Regulatory and toxicological considerations for clean-label ingredients

Richard Lane, PepsiCo

9:30 a.m. Antibacterial agents for refrigerated foods

Kathy Glass, Associate Director & Distinguished Scientist, FRI

10-10:30 a.m. Break

Morning Session #2: FRI: Considerations for developing foods with clean-label ingredients (Part II)

Chair: JP van Pijkeren, FRI Affiliate, Dept. Food Science, UW-Madison

10:30 a.m. Clean-label anti-mycotics

Jae-Hyuk Yu, FRI Executive Committee, Dept. Bacteriology, UW-Madison

11 a.m. Use of bioprotective cultures in dairy products

Cecilie Lykke Marvig Nielsen, Chr. Hansen Laboratories

11:30 a.m. FSIS special claims and clean labeling regulatory considerations

Jeff Canavan, USDA FSIS

Noon-1 p.m. Lunch (Pyle Center Dining Room)

Afternoon Session #1: Salmonella

Chair: Chuck Czuprynski, FRI Executive Committee, Dept. Pathobiological Sciences, UW School of Veterinary Medicine

1 p.m. Fresh produce: A common vector of Salmonella

Jeri Barak, FRI Executive Committee, Dept. Plant Pathology, UW-Madison

1:30 p.m. Desiccation tolerance in Salmonella

Chuck Kaspar, FRI Executive Committee, Dept. Bacteriology, UW-Madison

2 p.m. Considerations for controlling Salmonella during thermal processing of meat and poultry products

Jeff Sindelar, FRI Executive Committee, Dept. Animal Sciences

2:30-3 p.m. Break

**3–3:30 p.m.** Veterinary Feed Rule's impact on food safety

Mark Cook, FRI Executive Committee, Dept. Animal Sciences

3:30–4 p.m. William C. Frazier Memorial Award Lecture

Foodborne Salmonella in poultry and food production: Research perspectives

Steve Ricke, Center for Food Safety, University of Arkansas

**4:30–6 p.m.** Poster Session (Pyle Center Alumni Lounge)

**5–7 p.m.** Reception and Social Hour (Pyle Center Alumni Lounge)



## **Thursday, May 18, 2017**

7:30 a.m. Continental breakfast (Outside Rooms 325–326, Pyle Center)

Morning Session #1: Decision tools for product developers

Chair: Laura Knoll, FRI Executive Committee, Dept. Medical Microbiology & Immunology, UW-Madison

8:15 a.m. Discussion: Microbiological risk assessments of raw materials and finished products

Adam Borger, Outreach Program Manager, FRI

8:45 a.m. Development of a safety decision tree to assess the safety of microbial cultures

Michael Pariza, FRI Executive Committee, Dept. Food Science, UW-Madison

9:15 a.m. Using predictive modeling as a tool to help plants produce safe products

Dennis Seman, Dept. Animal Sciences

9:45–10 a.m. Presentation of Student Awards, Chuck Czuprynski, FRI Director

10-10:30 a.m. Break

Morning Session #2: Current Food Safety Issues

**Chair:** Barb Ingham, FRI Affiliate, Dept. Food Science, UW-Madison

10:30-11 a.m. Fermented foods

Fred Breidt, USDA ARS

11–11:30 a.m. Seals and botulism in Alaska

Eric Johnson, FRI Executive Committee, Dept. Bacteriology, UW-Madison

11:30–Noon Antibiotic-resistant *Salmonella* and the role of One Health

Rachel Klos, FRI Affiliate, Wisconsin Dept. of Health Service, Div. of Public Health

Noon–12:30 p.m. Treatment of enteric infections in humans: A clinician's perspective

Nasia Safdar, UW School of Medicine and Public Health

12:30 p.m. Farewell, Chuck Czuprynski, FRI Director

Board of Visitors luncheon will take place immediately following the adjournment of the Spring Meeting in the AT&T Lounge at the Pyle Center (Invite only)