

Registration

Enrollment:

Register online: https://fri.wisc.edu/events_meetings_profile.php?id=33

Registration Deadline: May 1, 2017

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)

*Contact Lindsey Jahn at lindsey.jahn@wisc.edu prior to registering to 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

Cancellations can be made through May 3, 2017 with a refund less the \$75 cancellation fee. No refunds will be given after May 3, 2017. Substitutions are welcome at any time.

A complimentary picnic reception for attendees will be held on Tuesday, May 16 at 5 p.m. at the Microbial Sciences Building (1550 Linden Dr., Madison, WI). Please indicate whether you will be attending the picnic during your online registration.



Lodging & Parking

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.

https://fri.wisc.edu/files/Hotel_PDF/2017-01-10_1049_Hotels_SpringMeeting2017.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/>

FRI 2017 Annual Spring Meeting

May 17–18, 2017

Pyle Center
702 Landon Street
University of Wisconsin-Madison
Madison, WI 53706



Food Research Institute
UNIVERSITY OF WISCONSIN–MADISON

Agenda Summary

Description

Food safety experts from government, industry, and academia will gather in Madison, Wisconsin on May 17 and 18 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 clean-label ingredients, *Salmonella*, decision tools for product developers, and more. This meeting features scientists from the University of Wisconsin-Madison and other universities as well as industry and government.

Steve Ricke 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
5/17/2017, Wednesday	7:30 a.m.	7:00 p.m.
5/18/2017, Thursday	7:30 a.m.	11:30 a.m.

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

Agenda

Tuesday, May 16, 2017

5 p.m. Complimentary attendee picnic, Microbial Sciences (1550 Linden Dr.)

Wednesday, May 17, 2017

7:30 a.m. Registration and Continental Breakfast
8 a.m. Welcome / Overview of FRI
8:30 a.m. Considerations for Developing Foods with Clean-Label Ingredients
Product Development
Toxicology Considerations
Antibacterial Agents for Refrigerated Foods
10:30 a.m. Clean-Label Ingredients and Processing
Mold Inhibition
Protective Cultures
Regulatory Considerations
Noon Lunch
1 p.m. Updates in Microbial Food Safety and Public Health
Effect of Plant Disease on *Salmonella*
Desiccation Tolerance
Thermal Inactivation in Meats
3 p.m. Veterinary Feed Rule: Possible Impact on Meat Safety
3:30 p.m. William C. Frazier Memorial Award Lecture
4:30–6 p.m. Poster Session, Alumni Lounge
5–7 p.m. Reception and Social Hour, Alumni Lounge

Note: Program content and times subject to change.

Thursday, May 18, 2017

7:30 a.m. Continental Breakfast
8:15 a.m. Decision Tools for Product Developers
Developing a Decision Tree for Food Safety Assessment in Product Development
Decision Tree for GRAS Microorganisms
Predictive Modeling for Food Safety Assessment in Product Development
9:45 a.m. Presentation of Student Awards
10:30 a.m. 2nd Morning Session
Fermented Foods: Health Craze or Food Safety Risk?
Botulism in Traditional Fermented Ethnic Foods
Antimicrobial-Resistant *Salmonella* Outbreak in Animals and People
Noon Meeting Adjourns
12:15 p.m. Lunch and Board of Visitors Meeting (by invitation only)

Note: Program content and times subject to change.