# 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 <a href="mailto:lindsey.jahn@wisc.edu">lindsey.jahn@wisc.edu</a> prior to registering to inquire about reduced rate for >2 registrants from the same company

\$250.00 Federal employees

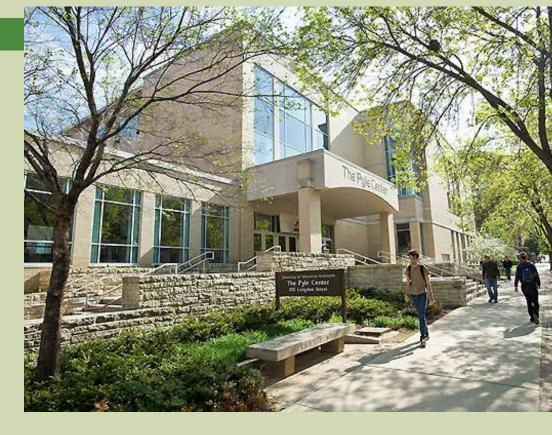
\$50.00 University of Wisconsin and State of Wisconsin employees

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): <a href="http://www.cityofmadison.com/parkingUtility/maps/Downtown.cfm">http://www.cityofmadison.com/parkingUtility/maps/Downtown.cfm</a>

## **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



# **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.