Food Research Institute
Since 1946, a tradition of food safety leadership through research, training, and outreach

College of Agricultural and Life Sciences
University of Wisconsin–Madison
Research

The Food Research Institute’s (FRI) research focuses on virulence mechanisms in pathogens and strategies for prevention of food-borne disease. Many of our projects address immediate concerns and new priorities in the food industry. Current research programs include pre-harvest and post-harvest food safety, mycology, and virology. FRI has access to superior research facilities, including BL-2 and BL-3 laboratories and dedicated food processing equipment for use with pathogens.

Sponsors

Sponsors are vital to the ongoing success of FRI. Unrestricted gifts from food companies, suppliers and trade associations provide support that allows FRI to respond quickly to developing food safety issues.

Sponsors help support FRI infrastructure and provide funding for faculty to maintain research programs relevant to our sponsors’ needs. FRI sponsors receive many benefits, including access to collaborative research at a reduced rate, reduced registration fees for conferences, and access to the Sponsors portion of the FRI website, which provides access to recorded presentations from select conferences and seminars, as well as early access to the latest food safety reviews.
The Food Research Institute (FRI) is a leader in identifying and addressing food safety issues and providing reliable data and analysis for science-based decision making by academia, industry, regulators, and consumers.

Training and Outreach

FRI faculty teach formal university courses in food microbiology and safety, as well as courses addressing human, animal, and plant health issues. Undergraduates, predoctoral students, and postdoctoral trainees work on projects with FRI faculty and staff.

FRI’s annual Spring meeting highlights research conducted by core faculty and affiliates and also includes discussion of current food safety concerns. Each year, FRI hosts a Focus on Food Safety symposium bringing scientists from other universities, government agencies, and the food industry to present timely information on a specific topic. FRI also collaborates with other groups on and off campus to organize various meetings. Our twice-monthly Food Research & Education Seminar Highlight (FRESH) seminar and webinar series features noted researchers who present information on the latest food safety issues.

Monthly email newsletters and the FRI website present updates on research projects and emerging food safety concerns. More news is also available through our social media pages on Facebook, Twitter, and LinkedIn.

Service

FRI is an industry resource for science-based decision making. The Applied Food Safety Laboratory collaborates with industry to conduct food challenge studies to identify safe food formulations and processing techniques. FRI short courses and workshops, such as the Better Process Cheese School and the Food Safety and Meat Microbiology Workshop, enable industry and government personnel to maintain and update their professional skills. FRI provides access to the wealth of expertise and disciplines available at the University of Wisconsin–Madison.
Your window to food safety information for science-based decision making.

FRI is an interdisciplinary institute at the University of Wisconsin–Madison. Numerous faculty, pre- and postdoctoral students, scientists, and laboratory and office personnel contribute to our mission to enhance food safety through research, training, outreach, and service.

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facebook: facebook.com/FoodResearchInstitute
twitter: twitter.com/FoodResearchUW
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