REGISTRATION

Registration
Register online: http://www.cals.wisc.edu/ccs/CurrentPrograms.html

Registration Coordinator:
CALS Conference Services, 608-263-1672

Registration Deadline: May 6, 2013
Registration required to attend.

Registration Fee
Registration fee (non-sponsors) $350.00*
FRI Sponsor rate $250.00*
*Inquire about reduced rate for >2 registrants from the same company
University and State employees $50.00

Fee includes continental breakfasts, lunch, reception, breaks and conference materials.

Confirmation letters will be emailed.

Cancellation policy: No refunds will be given after May 14, 2013. Substitutions are welcome at any time. To make a cancellation or substitution, contact CALS Conference Services at 608-263-1672, or email at conference@cals.wisc.edu.

Registration questions: Call CALS Conference Services at 608-263-1672. No phone registrations, please.

Lodging
Lodging is not included in the registration fee. Make your lodging reservation directly with the hotel you select. Rooms have been set aside at several hotels: http://fri.wisc.edu/news_meetings.php. Meeting codes and deadline dates for guaranteed rates are noted.

Parking
Parking is difficult on the UW campus. Many hotels that are not within walking distance have free shuttle service upon request. If you must use a car, please leave it at your hotel; request parking when reserving a room.

A limited number of on-campus parking lots offer visitor parking; lots 17, 20, 27, and 38 are close to Microbial Sciences. Purchase a daily parking permit in advance by completing the online ordering form here. Allow two weeks for processing. Inquiries about visitor parking can be sent to visitor-park...@fpm.wisc.edu. Lot 36, also near Microbial Sciences, may be unavailable due to planned conversion to a gated lot.

Program Questions:
Sally Garbo Wedde, e-mail: sewedde@wisc.edu
Food Research Institute, University of Wisconsin–Madison
1550 Linden Drive, Madison, WI 53706
Telephone: 608-263-7777; Fax: 608-263-1114
http://fri.wisc.edu
AGENDA SUMMARY

FRI 2013 Spring Meeting

Description
Food safety experts from government, industry, and academia will gather in Madison, Wisconsin on May 22 and 23 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 foodborne pathogen virulence, detection, and intervention strategies; applied food safety and quality; and epidemiology. This meeting features scientists from the University of Wisconsin–Madison and other universities as well as industry and government.

Jenny Scott, FDA, will present the William C. Frazier Memorial Award lecture and will be recognized for her 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.

Special Dedication
This conference will be dedicated to Dr. E. Michael Foster, who passed away at the age of 96 on February 11, 2013. It was through his efforts that the Food Research Institute moved to the University of Wisconsin–Madison in 1966. We were privileged to have worked under Professor Foster’s guidance as Director (1966–1986), and we are indebted to his service to our Institute, the UW–Madison, and the food industry.

LOCATION OF EVENTS

Microbial Sciences Building
University of Wisconsin–Madison, Madison, WI 53706-1420

Dates Start Time End Time
5/22/2013, Wednesday 7:30 a.m. 7:00 p.m.
5/23/2013, Thursday 7:30 a.m. 11:30 a.m.

map: [http://fri.wisc.edu](http://fri.wisc.edu)

AGENDA

Wednesday, May 22, 2013

7:30 am Registration and Continental Breakfast
8:00 am Welcome / Overview of FRI
8:15 am Tribute to Professor E. M. Foster, 1917–2013
8:30 am Detection and control of foodborne pathogens:
  • Tracking STEC evolution
  • Salmonella and produce safety
  • Thermal inactivation of Salmonella and STEC
10:30 am Detection and control of foodborne pathogens, continued:
  • Control of Salmonella using fungal derived volatiles
  • Control of Listeria and Clostridia using clean label antimicrobials
  • Nonhuman primate maternal–fetal interface in Listeria-induced pregnancy loss
12:00 noon Lunch
1:00 pm Challenges / controversies in foodborne microbes:
  • Creation of a Toxoplasma vaccine
  • Foodborne viruses
  • C. difficile: community transmission vs. foodborne?
3:00 pm Control of toxin-forming bacteria:
  • Control of Clostridium botulinum in minimally heated foods
  • FRI and a tale of S. aureus and B. cereus enterotoxins
4:00 pm Presentation of Student Awards
4:15 pm Wm. C. Frazier Memorial Award: Jenny Scott
  • Food Safety: Creating a Comprehensive Regulatory Framework for Illness Prevention
4:45–6:00 pm Poster Session
5:00–7:00 pm Reception and Social Hour

Thursday, May 23, 2013

7:30 am Continental Breakfast
8:00 am Miscellaneous Food Protection Issues:
  • Insecticide exposure and incidence of obesity and type 2 diabetes
  • Control of sporulation of molds
  • Kit-On-A-Lid-Assays for accessible self-contained cell assays
  • Nano-biosensor in pathogen detection
  • Indicators and countermeasures of economic adulteration of foods
  • Foodborne outbreaks/ attribution
11:30 am Meeting Adjourns
12:00 noon Lunch and Board of Visitors Meeting (by invitation only)