



# University of Wisconsin-Madison

## Food Research Institute

Since 1946, a tradition of food safety leadership through research, training, service, and outreach

### Summer Undergraduate Research Program in Food Safety

Presentations in Room 6201 Microbial Sciences Building

July 28, 2011

<b><u>Presenter &amp; Title</u></b>	<b><u>Start</u></b>	<b><u>End</u></b>	<b><u>Q/A Until</u></b>
<b>Bingming Chen</b> <i>faculty mentor: Amy Wong; laboratory mentor, Zach Pratt, PhD</i> Enumeration of filamentous <i>Salmonella</i> and detection of filamentous cells on the surface of food items with low water activity	<b>1:30</b>	<b>1:40</b>	<b>1:45</b>
<b>Mila Elich</b> <i>faculty mentor: Nancy Keller; laboratory mentor, Erwin Berthier, PhD</i> Inter-kingdom microbial interactions between <i>Escherichia coli</i> and <i>Aspergillus nidulans</i> or <i>Aspergillus fumigatus</i>	<b>1:45</b>	<b>1:55</b>	<b>2:00</b>
<b>Bradley Gietman</b> <i>faculty mentor: Chuck Kaspar; laboratory mentor, Zach Pratt, PhD</i> Nucleoid segregation without z-ring formation in the early stages of filamentation induced by low water activity in <i>Salmonella Tennessee</i>	<b>2:00</b>	<b>2:10</b>	<b>2:15</b>
<b>Rebecca Kalscheuer</b> <i>faculty mentor: Kathy Glass; laboratory mentor, Russ McMinn</i> Combinations of natural antimicrobials to inhibit growth of spoilage and pathogenic bacteria in model reduced salt cheddar cheese extract (CCE)	<b>2:15</b>	<b>2:25</b>	<b>2:30</b>
<b>Katherine Kennedy</b> <i>faculty mentors: Andy Milkowski/Kathy Glass</i> Does potassium lactate extend the time that a meat product can safely be cooled after cooking without risk of <i>Clostridium perfringens</i> germination?	<b>2:30</b>	<b>2:40</b>	<b>2:45</b>
<b>Chelsea Miller</b> <i>faculty mentor: Eric Johnson</i> Turkey Quantification of <i>Clostridium difficile</i> growth from spores in cured and uncured turkey	<b>2:45</b>	<b>2:55</b>	<b>3:00</b>
<b>Kelsey Phillips</b> <i>faculty mentor: Jae-Hyuk Yu; laboratory mentor, Nak-Jung Kwon</i> Gene regulation of conidiation and secondary metabolite products in <i>Aspergillus nidulans</i>	<b>3:00</b>	<b>3:10</b>	<b>3:15</b>