

## FRI at IAFP 2024

FRI research will be well represented at the 2024 IAFP Annual Meeting, as shown in the following table:

Type of Presentation	Title	Authors	Date and Time	Room
<b>Symposium (S6)</b>	Food Safety of Cheese Brines: Management and Prevention Strategies	Timothy Stubbs, Chad Galer, and Kathy Glass	Monday, July 15 8:30 a.m. to 10 a.m.	101A
<b>Presentation</b>	Use of Hydrogen Peroxide as a Continuous <i>Listeria</i> Controls Intervention	Kathy Glass	Monday, July 15 9:00 a.m.	101A
<b>Technical Session (T4-08)</b>	Utilizing 16S Sequencing with Viability Differentiation to Identify Potential Sources of Spoilage Contamination During RTE Meat Manufacturing	Jessica Brown and Steve Ricke	Monday, July 15 4 p.m. to 4:15 p.m.	101B
<b>Marketplace (MP-03)</b>	Parameters that Determine the Risk of Pathogen Growth and Survival in Natural Cheeses (>39 to 50% Moisture) Made from Pasteurized Milk: Literature Review and Analysis	Wendy Bedale, Rob Shumaker, and Erin Headley	Tuesday, July 16 1:30 p.m.	204
<b>Marketplace (MP-09)</b>	Cheese Milk Thermization App	Kathy Glass and Sarah Engstrom	Tuesday, July 16 1:30 p.m.	204
<b>Symposium</b>	“Cure” What Ails You: Nitrite Alternatives in Meat Systems	Heather Hunt, Kathy Glass, Joyjit Sah	Tuesday, July 16 1:30 p.m.	203BC
<b>Presentation</b>	Efficacy of Nitrite and Nitrite Alternatives to Inactivate or Inhibit the Growth of Bacteria	Kathleen Glass	Tuesday, July 16 1:30 p.m.	203BC

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<b>Presentation</b>	Plant Pathology and Bacterial Persistence – An Intricate Interplay	Jeri Barak	Tuesday, July 16  2:30 p.m.	101A
<b>Poster (P2-50)</b>	Sodium Lactate Prevents Growth of Proteolytic and Non-Proteolytic Clostridium botulinum in Uncured Turkey Products More Effectively Than Sodium Diacetate or Propionate	Stevie Ward, Kristin Schill, and Kathleen Glass	Tuesday, July 16  8:30 a.m. to 6:15 p.m.	Convention Center
<b>Poster (P2-110)</b>	Synergistic Effect of Natural Flavor and Vinegar for Shelf-Life Extension of Fresh Poultry	Surabhi Wason, Matthew McCusker, Jasmine Kataria, Robert Weyker, Paul Ludtke, Kaylee Rumbaugh, Joyjit Saha, and Saurabh Kumar	Tuesday, July 16  8:30 a.m. to 6:15 p.m.	Convention Center
<b>Poster (P2-285)</b>	Thermal Inactivation of Salmonella in Plant-based Process Cheese as a Function of pH and Water Activity	Calvin Slaughter, Harneel Kaur, Kristin Schill and Kathleen Glass	Tuesday, July 16  8:30 a.m. to 6:15 p.m.	Convention Center
<b>Poster (P3-80)</b>	Shelf-Life Extension of Poultry Leg Quarters Treated with a Short-Duration Dip (15-s) of Sodium Acid Sulfate	Dana Dittoe, Cynthia Austin, Elena Olson, Christina Ovall, and Steven Ricke	Wednesday, July 17  8:30 a.m. to 3 p.m.	Convention Center