FRI eNews provides updates on research and events at FRI and UW-Madison and other current food safety news.

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FRI News

FRESH seminars will resume again in March!

- Tuesday, March 5: Francisco Diez-Gonzalez (University of Georgia) will present "Salmonella and STEC in wheat flour and strategies for their mitigation" at 11 a.m. online.
- Wednesday, March 6: A special in-person seminar will feature Neriman Yilmaz (University of Pretoria, South Africa) presenting "Unveiling mycotoxins: The intersection of food safety and animal health with a South African perspective" at 11 a.m. in room 205 Babcock Hall.
- Tuesday, March 29: John Gibbons (University of Massachusetts Amherst) will discuss "Genomics to understand the genetic basis of sanitizer tolerance in Listeria monocytogenes" at 11 a.m. online.
- Tuesday, April 2: Kara Mikkelson (Chemstation) will present "Audit preparation from a sanitary perspective: Top 5 missteps in sanitation" at 11 a.m. <u>online.</u>







In February, FRI's executive committee member **Kristin Schill**, Associate Director **Kathy Glass**, and other FRI faculty and staff had a great meeting with **CJ Foods** and gave them a tour of the Microbial Sciences Building and the Meat Science and Animal Biologics Discovery (MSABD) Building. We recently welcomed CJ Foods as a new sponsor and look forward to working with them into the future!

Listen to FRI executive committee member Jeff Sindelar discuss "The history, art, and science of fermented sausages" via a free webinar sponsored by the International Dairy Deli Bakery Association on Tuesday, March 5, at 11 a.m. central time. Register <u>here</u>.



Past Issues



Travel Award recipient) was lead author on <u>a new publication</u>, "Utilizing a combined approach to assess the antimicrobial efficacy of peracetic acid on chicken thighs and beef trim." The paper, whose authors also included MSABD BSL2 lab manager Cindy Austin and upcoming FRESH speaker Kara Mikkelson, among

others, was also featured in a recent American Meat Science Association newsletter.

Steve Ricke is co-editor (and co-author of several chapters) of <u>a new edition of a book</u>, "**Direct-fed microbials and prebiotics for animals.**"



Jake Hermanson, graduate student with FRI affiliate member Vanessa Leone, <u>has received</u> an F31 predoctoral fellowship from the National Institutes of Health for his project, "The role of dietary cholesterol in nonalcoholic fatty liver disease through the action of gut microbiota."

FRI affiliate member **Federico Rey** is one of three senior authors of a large, international, collaborative clinical study <u>report</u> in which **intestinal inflammation** (as assessed by the

established fecal marker calprotectin) **was linked to various markers of Alzheimer's disease** (AD) pathology and lower verbal memory function. The findings suggest that intestinal inflammation may play a role in the progression of AD.





The lab of FRI affiliate member Brad Bolling

is <u>one of the first</u> UW-Madison laboratories to obtain "**My Green Lab Certification**." Working with the UW Office of Sustainability, the lab made significant changes to its purchasing, disposal, recycling, consumption, and energy use. His lab's research also includes work with **sustainable food systems (berries, yogurt, hazelnuts**, and more), as discussed here.

The Bolling lab <u>also used funding</u> from the UW-Madison Dairy Innovation Hub to develop new methods for high-resolution analysis of small-molecule metabolites in dairy samples including milk, cheese, butter, and yogurt. Their methods, which take advantage of a <u>UHPLC-MS/MS</u> instrument that the department of food science acquired with USDA funding, result in a <u>unique chemical signature</u> for each sample.



Two new science briefs are <u>now available to FRI sponsors on</u> the FRI website, including a review on the **allergenic potential**

of ingredients used in plant-based cheese analogs (a project initiated by science writing intern **Mubaraq Adedayo**) and a review on **cereulide in dairy matrices**. If you need your sponsor login information, email Lindsey Jahn at <u>lindsey.jahn@wisc.edu</u>.

<u>Registration is open</u> for **IAFP's 14th annual Microbial Challenge Workshop**, which will take place on May 21– 22 in Chicago, Ill. FRI executive committee member **Kristin Schill** will again join Linda Harris and Don



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Applications from UW-Madison undergraduates, graduate students, and staff to be considered for **FRI's annual scholarships, fellowships, and travel awards** will be accepted until April 1. Contact Adam Borger at <u>adam.borger@wisc.edu</u> for application information.



Registration for **FRI's Annual Spring Meeting**, which will be held May 14–15 at the Pyle Center in Madison, <u>is</u> <u>now open</u>. The program will include sessions on **artificial intelligence and food safety**, **natural and traditional antimicrobials**, **current toxicological concerns**, **basic research of foodborne pathogens**, **and applied food microbiology in manufacturing**. The William C. Frazier Memorial Award Lecture will be presented this year by **Don Schaffner**.

UW–Madison and Wisconsin News

Registration <u>is open</u> for the annual **Perlman Symposium on Antibiotic Discovery and Development**, which will be held on April 26 in Ebling Auditorium in the Microbial Sciences Bldg.



UW-Madison's department of nutritional sciences will hold its annual Nutrition and Metabolism Poster Session on March 9 at the Wisconsin Institute for Discovery.



Read here to learn about how UW-Madison's

two largest food producers (University Housing and the Wisconsin Union) are redirecting food waste to student organizations or food pickup locations to give away free meals. The article highlights other initiatives the university has to track and monitor food waste, many of which are run by students.



Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP) Secretary Randy Romanski <u>has appointed</u> Adam Brock as the Administrator of the Division of Food and Recreational Safety. Brock previously served as the Vice President of Food Safety, Quality and Regulatory Compliance at Dairy Farmers of Wisconsin.

The Meat Science & Animal Biologics Discovery program is

Make plans to support

seeking candidates for two open positions (*Photo at right by Michael P. King, CALS*):

- <u>Meat Plant FSQR Manager</u> (apply by March 4)
- Meat Plant Production Lead (apply by March 11)





undergraduate students in UW-Madison's Animal and Dairy

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The **Green Bay Innovation Group** is holding a symposium on **PFAS in Food Packaging & The Impact on Our Planet** on March 20 in **Appleton, Wisc.**, from 8 a.m. to 3:30 p.m. The keynote speaker, **Tom Lee** of Bryan, Cave, Leighton, Paisner Law

Firm, will speak about PFAS in food packaging and discuss state-by-state regulations.



The <u>application deadline</u> for the **Wisconsin Association for** Food Protection's Student Scholarships is June 30.

Upcoming training opportunities on the UW-Madison campus in the coming months include the following:

- The Wisconsin Harvest & Fabrication School <u>will be</u> <u>held</u> March 26–28 at the Meat Science & Animal Biologics Discovery (MSABD) building.
- The Fresh Meats School <u>will be held</u> April 30–May 2 at the MSABD building.
- The Wisconsin Association of Food Protection is offering a HTST Training Course on April 3 at Babcock Hall.

The **Center for Dairy Research** and **the UW-Madison food science department** have numerous short courses open for registration:

- <u>Cheese Grading and Evaluation</u> (March 19–21)
- Cheese Judging (March 22)
- Enzymatic and Spectrophotometric Analyses of Ciders and Wines (March 26)
- <u>Cheesemaking Fundamentals (April 3–4)</u>
- <u>Advanced Cheesemaking: American-style</u> <u>Varieties</u> (May 7–9)
- Enhanced Gummies & Jellies (May 14–17; waitlisted)
- Candy School (July 22–Aug. 2, waitlisted)









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