

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
Symposium (S6)	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
Technical Session (T4-08)	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
Marketplace (MP-03)	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
Marketplace (MP-09)	Cheese Milk Thermization App	Kathy Glass and Sarah Engstrom	Tuesday, July 16 1:30 p.m.	204
Symposium	“Cure” What Ails You: Nitrite Alternatives in Meat Systems	Heather Hunt, Kathy Glass, Joyjit Sah	Tuesday, July 16 1:30 p.m.	203BC
Presentation	Efficacy of Nitrite and Nitrite Alternatives to Inactivate or Inhibit the Growth of Bacteria	Kathleen Glass	Tuesday, July 16 1:30 p.m.	203BC
Presentation	Plant Pathology and Bacterial Persistence – An Intricate Interplay	Jeri Barak	Tuesday, July 16 2:30 p.m.	101A

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Type of Presentation	Title	Authors	Date and Time	Room
Poster (P2-50)	Sodium Lactate Prevents Growth of Proteolytic and Non-Proteolytic <i>Clostridium botulinum</i> 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
Poster (P2-110)	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
Poster (P2-285)	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
Poster (P3-80)	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