FRI News

FRESH seminars have finished for the semester but will return in the fall. If you have suggestions for future seminar topics or speakers, please contact Adam Borger at adam.borger@wisc.edu.

FRI associate director Kathy Glass will receive Food Safety Magazine’s Distinguished Service Award for 2024. The award will be presented at the 2024 Food Safety Summit, taking place May 6–9 in Rosemont, Ill. Congratulations, Kathy!

FRI’s Kathy Glass, Brandon Wanless (right), and Kristin Schill (and past FRI researcher Max Golden) teamed with Michigan State University scientists to test Listeria monocytogenes growth and Clostridium botulinum toxin production in uncured shredded pork and turkey packaged under reduced oxygen conditions at different temperatures, pH levels, and in the presence of clean-label antimicrobials. A combination of 2% cultured dextrose-vinegar-rosemary extract plus 0.5% citric acid provided 12 weeks inhibition of both L. monocytogenes growth and C. botulinum toxin production when the packaged product was stored at a mildly abusive temperature.

Kudos to FRI undergraduate researcher Calvin Slaughter (left), who has been selected as a finalist in the IAFP 2024 Undergraduate Competition. The winner of the competition will be selected at the IAFP annual meeting in Long Beach, Calif. this summer, where Calvin will be presenting his poster, “Thermal Inactivation of Salmonella in Plant-based Process Cheese as a Function of pH and Water Activity.”

FRI’s Kristin Schill and Kathy Glass recently talked a bit about Calvin’s project with Quality Assurance & Food Safety magazine. D- and Z-values for both pathogens in...
than was *Salmonella* for the formulations tested, with both pH and water activity significantly affecting the thermal inactivation rates of these pathogens.

Registration is open 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 Schaffner to lead this popular course.

**FRI’s Annual Spring Meeting** will be held May 14–15 at the Pyle Center in Madison. In-person registration is now closed, but virtual spots remain available; contact Lindsey Jahn at lindsey.jahn@wisc.edu if you are interested in virtual attendance. The program includes 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.

Registration will open June 4 for the biennial Food Safety and Meat Microbiology School, which will be held Aug. 13–15. The short course, co-led by FRI and the Meat Science & Animal Biologics Discovery program, will include practical information on microbiology, sanitation programs, facility design, thermal processing, and ingredients/new technologies. Several hands-on and small group microbiology lab exercises and interactive demonstrations are also scheduled. For more information, see here.

Freshman undergraduate science writing intern Ethemen Ahmed presented her poster on the evolving story of lead (and chromium) contamination of cinnamon apple puree products at the UW-Madison Undergraduate Research Symposium last week.

A new science brief is now available to FRI sponsors on the FRI website that discusses volatile compounds that can be associated with the Maillard reaction. If you need your sponsor login information, email Lindsey Jahn at lindsey.jahn@wisc.edu.

**UW–Madison and Wisconsin News**

The last day of classes for the spring semester at UW-Madison is Friday, May 3. Graduation is Friday, May 10 (doctoral and medical professionals) and Saturday, May 11 (bachelor’s, master’s, law).
A recorded presentation on HPAI defense and workplace safety by FRI affiliated faculty member and director of the Wisconsin Veterinary Diagnostic Laboratory Keith Poulsen is available at this site, which also contains other links to information on HPAI for dairy farmers.

Carol Gross (University of California San Francisco, former UW-Madison professor of bacteriology) will present “The joy of a lifetime in science” on Friday, May 3 at 3 p.m. Ebling auditorium, Microbial Sciences Bldg.

Researchers from the Meat Science & Animal Biologics Discovery program are inviting people to participate in a sensory analysis of organic alternative cured deli turkey. The sampling takes about 20 minutes and is open to anyone aged 18 and older. You can register in advance, although walk-ins are also welcome. These samplings will take place 9 a.m. –3:30 p.m., April 30–May 2 and May 7–May 9 at the Sensory Lab in MSABD.

Pleasant Ridge Reserve cheese and its cheesemaker Andy Hatch of Uplands Cheese in Dodgeville were featured in the April 3 episode of “Top Chef.” The elimination challenge on that episode was won by a contestant who used the cheese in a potato fritter served with a coconut curry collard green saag. Online cheese sales at Uplands Cheese have been up 3,792% since that episode aired.

You can hear the Center for Dairy Research Master Cheesemaker John Jaeggi (who incidentally worked with Uplands Cheese founder Mike Gingrich to develop Pleasant Ridge Reserve cheese) talk to the Midwest Farm Report about the important role that Limburger cheese plays in Wisconsin's cheese-making heritage.

The application deadline 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:

- Basic HACCP Short Course for meat and poultry processors will take place May 29–30 at the MSABD building.
- Wisconsin Meat Processing School, Sept. 17–19 at MSABD
- New Technologies Short Course: Thermal Processing will take place October 22–25 at MSABD.

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

- Advanced Cheesemaking: American-style Varieties (May 7–9)
- Enhanced Gummies & Jellies (May 14–17; waitlisted)
- Process Cheese and Cold Pack Cheese (May 21–23)
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