Tuesday, May 17, 2022

7:30 a.m. Registration/Continental breakfast
8 a.m. Welcome and overview of FRI accomplishments, Chuck Kaspar, Director, FRI

Morning Session: Trends for “healthy foods” and sustainability
Chair:
8:15 a.m. Opportunities and challenges within the plant-based product market
Betsy Booren, Tyson Foods
8:45 a.m. Clean label antimicrobials development
Sarah Engstrom, Kerry
9:15 a.m. Nutritional aspects for plant-based proteins
Audrey Girard, UW-Madison
9:45–10:15 a.m. Break

Morning Session Continued
Chair:
10:15 a.m. Regulatory authority for cultured meat products
Sandra Eskin, Deputy Under Secretary, Food Safety, U.S. Department of Agriculture
10:45 a.m. Comparative microbial safety of plant-based alternatives for dairy
Kathy Glass, Distinguished Scientist and Associate Director, FRI
11:15 a.m. Allergenicity associated with plant-based diet
Anne Marie Singh, UW-Madison
11:45 a.m.–12:45 p.m. Lunch

Afternoon Session: Practical solutions for food safety
Chair:
12:45 p.m. Salmonella outbreak associated with controlled environment agriculture
Karen Boegler, Enteric Epidemiologist, Wisconsin Dept. of Health Services
1:15 p.m. USDA approach to control Salmonella in poultry
Philip Bronstein, U.S. Dept. of Agriculture
1:45 p.m. Appendix A and effect of oven moisture on lethality of Salmonella during impingement oven cooking
Jordan Nehls, UW-Madison
2:15–2:45 p.m. Break

Controlling spoilage in food processing facilities
Chair:
2:45 p.m. Microbiome of meat processing facilities
Vanessa Leone, UW-Madison
3:15 p.m. Validation of cleaning
Cindy Austin, UW-Madison
3:45 p.m. William Frazier Memorial Award Lecture: Troubleshooting spoilage contamination in a food processing facility
Lori Ledenbach, Kraft Heinz
4:30–6 p.m. Poster Session (Pyle Center Alumni Lounge)
5–7 p.m. Reception and Social Hour (Pyle Center Alumni Lounge)
Wednesday, May 18, 2022

7:30 a.m.  Continental breakfast

Morning Session

Chair:

8:15 a.m.  Risk rank modeling for cheese  
David Aimee, Schreiber Foods
8:45 a.m.  Surrogates for food challenge studies  
Kristin Schill, FRI Applied Food Safety Laboratory
9:15 a.m.  Cyclospora: A poorly understood pathogen impacting the global fresh produce industry  
Max Teplitski, International Fresh Produce Association

9:45–10 a.m.  Presentation of Student Awards, Chuck Kaspar, FRI Director

10–10:30 a.m.  Break

Morning Session Continued

Chair:

10:30 a.m.  Probiotics  
JP van Pijkeren, Executive Committee, FRI
11 a.m.  Gut microbiome  
Andrew Hryckowian, UW-Madison
11:30  Food virology  
Kristen Gibson, University of Arkansas

Noon  Farewell, Chuck Kaspar, FRI Director

Board of Visitors luncheon will take place immediately following the adjournment of the Spring Meeting in the AT&T Lounge (Rm 106) at the Pyle Center (Invite only)