



Tuesday, May 20, 2025

7:45 a.m. Registration/Continental breakfast

8:25 a.m. Welcome

Chuck Kaspar, Director, FRI

Morning Session: Recent public health concerns and research to promote health/combat illness

Chair: Chuck Kaspar, Director, FRI

8:30 a.m. Fierce and explosive: The 2024–2025 norovirus season

Lynn Roberts, Enteric and Waterborne Diseases Unit, Wisconsin Dept. of Health Services

9 a.m. Control of avian influenza in poultry flocks

Carol Cardona, University of Minnesota

9:30 a.m. Development of a human hepatocyte: Endothelial cell coculture model to determine differential potencies of pyrrolizidine alkaloids

Joe Zagorski, Center for Research on Ingredient Safety, Michigan State University

10–10:30 a.m. Break

Morning Session: FRI food safety research and outreach

Chair: Cindy Austin, UW Meat Science & Animal Biologics Discovery

10:30 a.m. Novel approaches to thermal inactivation and processing tools for meat products

Jeff Sindelar, FRI Executive Committee, Dept. Animal and Dairy Sciences, UW–Madison

11 a.m. Sulfite stress resistance in *Salmonella* – from pathogenesis to food preservation

Johanna Elfenbein, FRI Executive Committee, UW School of Veterinary Medicine

11:30 a.m. Less-than-daily sanitation in food manufacturing: Understanding risks and generating reliable data to justify processing time

Adam Borger, Outreach Coordinator, FRI

Noon – 1:00 p.m. Lunch

Afternoon Session: Applied microbiome research in manufacturing

Chair: Jae-Hyuk Yu, FRI Executive Committee, Dept. Bacteriology, UW–Madison

1:00 p.m. Corn pericarp extract (CPE) as an alternative natural antioxidant and antimicrobial in muscle foods

Vanessa Leone, FRI Affiliate, Dept. Animal & Dairy Sciences, UW–Madison

1:30 p.m. Oral swabs as a proxy for ruminal microbiome assessment in dairy cows

Garret Suen, FRI Affiliate, Dept. Bacteriology, UW–Madison

2:00 p.m. Leveraging microbiome data for enhanced food quality: Industry insights and applications

Pat Bird, bioMerieux

2:30–3:00 p.m. Break

3:00 – 3:30 p.m. Examining the factors that contribute to the microbiological safety of coffee beverages

Kristin Schill, FRI Executive Committee, Assistant Research Professor, FRI

3:30–4:00 p.m. **William Frazier Memorial Award Lecture: The past is never dead. It's not even past**

Jim Dickson, Professor Emeritus, Iowa State University

4–5 p.m. Poster session (Pyle Center Alumni Lounge)

4–6 p.m. Reception and social hour (Pyle Center Alumni Lounge)



Wednesday, May 21, 2025

8 a.m. Continental breakfast

Morning Session: Recent developments in foodborne toxins and allergens

Chair: Laura Knoll, FRI Executive Committee, Dept. Medical Microbiology & Immunology

8:30 a.m. Seeing red? The health benefits, limitations, and complexity of natural colors

Brad Bolling, FRI Affiliate, Dept. Food Science, UW–Madison

9 a.m. Food allergy prevalence, presentation and prevention

Anne Marie Singh, FRI Affiliate, UW School of Medicine and Public Health

9:30 a.m. Design of atoxic botulinum neurotoxins

Sabine Pellett, FRI Affiliate, Dept. Bacteriology, UW–Madison

10–10:20 a.m. Break

10:20 a.m. Presentation of student awards

Morning Session: Basic research of bacterial foodborne pathogens

Chair: Adam Borger, Outreach Coordinator, FRI

10:30 a.m. Cross tolerance in salmonellae

Chuck Kaspar, Director, FRI, Dept. Bacteriology, UW–Madison

11:00 a.m. Flushing out foodborne pathogens in community wastewaters

Ed Dudley, Dept. Food Science, Penn State University

11:30 a.m. *Salmonella* research updates for the pork industry

Sara Gragg, FRI Affiliate, Dept. Animal and Dairy Sciences, UW–Madison

Noon Farewell, Chuck Kaspar, Director, FRI