



Tuesday, May 16, 2023

7:30 a.m. Registration/Continental breakfast

8 a.m. Welcome *Chuck Kaspar, Director, FRI; Karen Wassarman, CALS Associate Dean of Academic Affairs*

Morning Session: Regulatory changes and challenges

Chair: *Jeff Sindelar, UW Meat Science & Animal Biologics Discovery, FRI Executive Committee*

8:15 a.m. DATCP and what we do

Erin Bergwin, Wisconsin Dept. of Ag., Trade and Consumer Protection

8:45 a.m. Industry view of regulatory changes and challenges

John Handley, OSI Group

9:15 a.m. USDA Appendix A/B updates and research supporting safe production of RTE meats

Kathy Glass, FRI Associate Director

9:45–10:15 a.m. Break

Morning Session: Natural antimicrobials

Chair: *Vanessa Leone, Dept. Animal & Dairy Sciences, UW-Madison, FRI Affiliated Faculty*

10:15 a.m. Natural antimicrobial research within FRI

Kristin Schill, FRI Assistant Research Professor

10:45 a.m. Sustainability gains through use of ingredients to replace process for food safety

Joy Vimalarajah, VP Business Development, Kerry

11:15 a.m. Broad-spectrum antimicrobials derived from food-grade fungal cultures

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

11:45 a.m.–12:45 p.m. Lunch

Afternoon Session: Epidemiology and pathogenesis of foodborne pathogens

Chair: *Chuck Kaspar, FRI Director, Dept. Bacteriology, UW-Madison*

12:45 p.m. Current epidemiological information and risk assessments

Craig Hedberg, University of Minnesota School of Public Health

1:15 p.m. *Campylobacter jejuni* disease is dependent upon infecting strain and the host's genetics and microbiome

Linda Mansfield, Michigan State University

1:45 p.m. FSIS' focus on *Salmonella* in raw poultry

Kis Robertson Hale, USDA Food Safety and Inspection Service

2:15–2:45 p.m. Break

Afternoon Session: Controlling microorganisms in reservoirs and processes

Chair: *Kathy Glass, FRI Associate Director and Distinguished Scientist*

2:45 p.m. Antimicrobial resistance in enteric foodborne pathogens: Importance for food safety

Steven Foley, National Center for Toxicological Research, FDA

3:15 p.m. Development and mechanisms of oil-based antimicrobial delivery for dry cleaning in low-water food processing environments

Lynne McLandsborough, University of Massachusetts, Amherst

3:45 p.m. William Frazier Memorial Award Lecture: Nuts! How a foodborne outbreak serendipitously shaped a career

Linda J. Harris, University of California, Davis

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 17, 2023

7:30 a.m. Continental breakfast

Morning Session: Bioactive compounds, foods, and human health

Chair: *Jeri Barak, Dept. Plant Pathology, UW-Madison, FRI Executive Committee*

8:15 a.m. Bioactive compounds in yogurt and berries

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

8:45 a.m. Bio-active components research at IIT

Aman Sandhu, Illinois Institute of Technology

9:15 a.m. Immunomodulatory fungal secondary metabolites

Nancy Keller, Depts. Medical Microbiol. & Immunol. and Bacteriology, UW-Madison, FRI Executive Committee

9:45–10 a.m. **Presentation of student awards, Kathy Glass, FRI Associate Director**

10–10:30 a.m. **Break**

Morning Session: Difficult-to-predict hazards in foods

Chair: *Adam Berger, FRI Outreach Coordinator*

10:30 a.m. Factors affecting the production of biogenic amines in cheese

Rodrigo A. Ibanez, UW Center for Dairy Research

11 a.m. PFAS in water supplies: Detection and research for management

Christy Remucal, UW-Madison

11:30 Using data and models to predict spoilage and pathogen issues in foods

Dorte Dopfer, UW School of Veterinary Medicine, FRI Affiliate

Noon Farewell, Chuck Kaspar, FRI Director

12:15 p.m. *FRI Board of Visitors Luncheon, by invitation only* *AT&T Lounge, Room 106*
