

Microbiome in Food Safety, Food Quality and Human Health
September 28, 2017
Tentative Program

7:30 a.m. Networking Breakfast

8:15 a.m. Welcome and Introduction – Bob Brackett and Chuck Czuprynski

Session moderator: Jan Peter van Pijkeren, UW-Madison

8:30 a.m. Overview of the microbiome in health and disease – Cindy Davis, NIH

9:00 a.m. Influence of the microbiome on food allergies – Ann Marie Singh, UW-Madison

9:30 a.m. Effect of the microbiome on cardiovascular health – Federico Rey, UW-Madison

10:00 a.m. Networking Break

Session moderator: Britt Burton Freeman, IIT

10:30 a.m. Microbiome impact on diabetes and obesity – Andre Marette, Laval Univ.

11:00 a.m. Influence of probiotics and prebiotics on the microbiome – Maria Marco, UC-Davis

11:30 a.m. The microbiome; a key player in foodborne infections – Colin Hill, Cork Univ.

12:00 p.m. Morning Summary and Best Practices – David Klurfeld, USDA

12:30 p.m. Networking Lunch

Session moderator: Kristin Schill, FDA

1:15 p.m. Microbiome of food animal species and the effects of antibiotics – Paul Morley, Colorado State

1:45 p.m. Microbiome of fresh produce – Andrea Ottesen, FDA/CFSAN

2:15 p.m. Microbiome of cheese – Joelle Salazar, FDA

2:45 p.m. Networking Break

Session moderator: Adam Borger, UW-Madison

3:15 p.m. Microbiome in a food processing facility – Andy Benson, Nebraska

3:45 p.m. Panel Discussion – representatives from industry, government and academia

Panel leaders: Adam Borger and David Klurfeld

- Andy Benson, Nebraska
- Bob Baker, Mars
- John O'Brien, Nestle
- Miguel Freitas, Danone
- Eric Brown, FDA
- Greg Siragusa, Eurofins
- Marge Leahy, ILSI

4:45 p.m. Summary and Conclusions

5:00 pm Adjourn