

**2025 Innovations in Cleaning and Sanitation for Low Moisture Foods**  
**Tuesday, April 29<sup>th</sup> and Wednesday, April 30<sup>th</sup>**  
**Arden Hills, MN (Land O' Lakes).**

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**Tuesday, April 29<sup>th</sup>.**

7:00 a.m. Registration/Continental breakfast  
7:50 a.m. Welcome

**Morning Session: Regulatory Update**

Chair: Kathleen Glass, Food Research Institute.  
8:00 a.m. Ben Warren, FDA.  
8:30 a.m. Industry perspective. Pam Wilger Post Holdings, Inc.  
9:00 a.m. Ice-breaker activity disassembly and cleaning. Karl Thorson, General Mills

**9:30 – 10:00 a.m. Break**

**Morning Session: Design of manufacturing facilities to enhance safety**

Chair: Caitlin Karolenko, IAFNS.  
10:00 a.m. "Treat Water Like Glass...The War on Water."  
Karl Thorson, General Mills.  
10:30 a.m. Ideal design of plants and equipment.  
Blake Criswell, Got Whey.  
11:00 a.m. "Vintage Yet Viable: Working with Less-than-Ideal Hygienic Equipment & Facility Design."  
Nathan Mirdamadi, Kerry Ingredients.

**11:30 – 12:30 p.m. Lunch**

**Afternoon Session: Low water usage in cleaning and sanitation – 15- minute research lightening talks.**

Dry-cleaning provides an important alternative to wet sanitation in low moisture food production environments. However, there is uncertainty about the efficacy of these methods to remove pathogens and allergenic residues from equipment surfaces. Moreover, the procedures used in implementation of these dry-cleaning methods are highly variable across the industry. The goal of this session is to discuss (1) application and verification and (2) best practices for implementing physical dry-cleaning methods including:

- Industrial research on dry cleaning and new applications
- Hygienic breaks for low moisture food production
- Allergen clean vs biological clean
- In-plant verification and validation of dry cleaning and sanitation.

Chair: Tim Stubbs, Innovation Center for U.S. Dairy.  
12:30 p.m. Application of risk models to physical dry-cleaning: scenario testing to optimize interventions and quantify risk reduction. Abigail Snyder, Cornell University  
1:00 p.m. The roles of environmental factors on persistence of *Salmonella*.  
Jennifer Acuff, University of Arkansas  
1:30 p.m. "The Cactus Effect: Survival and recovery of *Salmonella* and *Cronobacter* in low moisture environments." John Hanlin, Ecolab

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2:00-2:45 p.m. Round Table Discussion. *Neil Bogart (Post Consumer Brands), Rose Defiel (Land O'Lakes), Nathan Mirdamadi (Kerry), Nate Anderson, Jennifer Acuff, Abby Snyder (moderator).*

**2:45–3:00 p.m. Break**

**Afternoon Session: Overcoming Barriers in Dry Cleaning and Sanitation.**

A clear and persistent barrier to improved food safety controls is the challenge of making well-reasoned value propositions about the return on investment (ROI). Food safety experts must also be able to talk to various stakeholders, including upper management, about these issues and be able to clearly articulate how different food safety practices, programs, and technologies translate into business interests. In this session we will discuss approaches in enterprise risk management relevant to dry cleaning and sanitation programs.

Chair: Abby Snyder, Cornell University.

3:00 p.m.: “Dry clean...fill buckets with money & time...not water” Karl Thorson, General Mills.

3:20 p.m.: “Quantifying the demand and understanding barriers facing the adoption of improved sanitation technologies” Abby Snyder, Cornell University (research talk + case study intro)

3:40 p.m.: Interactive case study in break-out groups – brainstorming the barriers that exist among different stakeholders.

4:00-4:45 p.m.: Roundtable Discussion: Food Safety capital investments, cost savings, return on Investment.

Panelists: *Karl Thorson (General Mills), Jeremy Travis (Hilmar Cheese), Alyssa Rebensdorf (Faegre Drinker Biddle & Reath LLP), Pam Wilger (Post Holdings), Scott Hood ( ).*

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7 a.m. Continental breakfast

**Morning session: Microbiological monitoring of dry cleaning and sanitation**

Chair: Brian Schaneberg, IFSH.

8:00 a.m. "Virulence factors and microbial tolerance/stress response leading to persistence and resistance." Chuck Kaspar, UW-Madison.

8:30 a.m. "Key Considerations for Environmental Monitoring and Impacts on Product Risk in a Dry Environment." Karen McCarty, Agropur.

9:00 a.m. "Tracking and Trending – an Industry Perspective." Jack Van der Sanden, BioMerieux.

**9:30–10:00 a.m. Break**

**Morning session:**

Chair: Adam Borger, Food Research Institute.

10:00 a.m. "Current practices in equipment and facilities design, surfaces, and materials."  
Greg Marconnet, retired, Mead and Hunt.

10:30 a.m. New technologies for dry cleaning and validation of methods.  
Lynne McLandsborough, University of Massachusetts – Amherst.

11:00 a.m. Round table discussion on barriers to implementation; innovations in training  
Roundtable, case studies, exercises, etc. Speakers above plus Joel Schaffer, Chem Station

11:45 a.m. Farewell