

FRI at IAFP 2023

FRI scientists will be presenting their research at IAFP's annual meeting in July, as highlighted in the table below.

Reference Number	Title	Researchers	When/where Presenting
RT9	Data Sharing in the Digital Age of Food Safety	Caitlin Karolenko, Kathleen Glass , Aaron Uesugi, Marie Breton, James Doyle, Sofia Santillana Farakos, Angie Siemens, and De Ann Davis	Monday, July 17 3:45 PM - 5:15 PM Room 701B
RT13	Practical Approaches to Compliance with the Intentional Adulteration Rule, Benchmarks and Challenges	Shahram Ajamian, Neal Fredrickson, Sarah I. Murphy, Kristin Schill , Colin Barthel, James Doyle, Loralyn Ledenbach, Yvonne Masters, and Fred Soderstrom	Tuesday, July 18 8:30 AM - 10:00 AM Room 716
P2-137	<i>Salmonella enterica</i> Association with Diseased Romaine Lettuce Reduces UV-C Efficacy	Megan Dixon and Jeri Barak	Tuesday, July 18 8:30 AM - 6:15 PM Convention Centre
P3-258	P3-258 - Relative Performance of Rapid Hygiene Assays Against Allergen-Laden Soils	Yuxing Chen, Scott Rankin, and Tu-Ahn Huynh	Wednesday, July 19 8:30 AM - 3:15 PM Convention Centre
P1-124	Evaluation of Planar Spiral Coil-Based Magnetoelastic Biosensor for Simultaneous Detection of <i>Salmonella typhimurium</i> and <i>Escherichia coli</i> O157:H7 on Fresh Produce	Jaemin Choe, In Young Choi , Yu-Bin Jeon and Mi-Kyung Park	Monday, July 17 8:30 AM - 6:15 PM Convention Centre
P2-70	Correlating <i>Clostridium botulinum</i> Growth with Botulinum Neurotoxin Production Using the Dig-ELISA in Model Meat Systems	Stevie Ward, Max Golden, Brandon J. Wanless, Kristin Schill, and Kathleen Glass	Tuesday, July 18 8:30 AM - 6:15 PM Convention Centre
P3-26	Inhibition of <i>Clostridium botulinum</i> by Antimicrobial Ingredients in a Model Meat System	Tushar Verma, Daniel Unruh, Anh Linh Nguyen, Brandon J. Wanless, Kristin Schill and Kathleen Glass	Wednesday, July 19 8:30 AM - 3:15 PM Convention Centre
P3-181	Peptide Structures on Cecal Microbiota Inoculated with <i>Campylobacter jejuni</i>	Elena Olson, Dana Dittoe, Chamia Chatman, Erica Majumder and Steven Ricke	Wednesday, July 19 8:30 AM - 3:15 PM Convention Centre
P2-71	Inhibition of <i>Clostridium perfringens</i> and <i>Bacillus cereus</i> by Commercial Dry Vinegar or Cultured Sugar-Vinegar Blends during Extended Cooling of Model Uncured Beef and Poultry Products	Cynthia Austin, Kathleen Glass, Melissa Bohn, Max Golden, Kristin Schill, Steven Ricke and Subash Shrestha	Tuesday, July 18 8:30 AM - 6:15 PM Convention Centre
S-63	Advancing Animal Feed Safety Research with Genomic Tools	Steven Ricke	Wednesday, July 19 8:30 AM - 3:15 PM Convention Centre