



2024 Summer Undergraduate Research Program Scholars' Final Presentations
Friday, July 26, 9:00 a.m., Microbial Sciences Room 6201

Free Zoom webinar: Register online:

<https://uwmadison.zoom.us/meeting/register/tJlvce6srjkiHdbLgh439UAkr8eMoZDvOhq5>

- 9:00 – 9:15:** Alex Hart – “Effect of organic acid components on the inhibition of *Clostridium perfringens* during extended cooling of uncured meat products”
Mentors: Kristin Schill, lab mentor Melissa Bohn
- 9:15 – 9:30:** Nick Hart – “Thermal inactivation of *Lactobacillus parabuchneri* in non-homogenized milk”
Mentors: Kristin Schill and Calvin Slaughter
- 9:30 – 9:45:** Elaine Schalk – “Inhibitory Effects of Sodium and Potassium Tripolyphosphates on the inhibition of *Salmonella enterica* growth”
Mentor: Chuck Kaspar
- 9:45 – 10:00:** Elly Scheuerell – “Investigating Effect of Sulfite on Genes *yeiE* and *yeiH*”
Mentor: Johanna Elfenbein
- 10:00 – 10:15:** Lucy Wersinger – “The efficacy of using NPc as a natural preservative against common molds in fermented dairy products”
Mentors: Jae-Hyuk Yu and Xingrui Fan
- 10:15 – 10:30:** Break
- 10:30 – 10:45:** Kyle Digman – “Screening of chromatin modifiers linked to regulation of secondary metabolism including mycotoxin production in *Aspergillus nidulans*”
Mentors: Nancy Keller and Jin Woo Bok
- 10:45 – 11:00:** Emmaly Bertges – “Investigating how arginine and polyamines affect the growth of *Toxoplasma gondii*”
Mentors: Laura Knoll and Katie Barnes
- 11:00 – 11:15:** Megan Basil – “Evaluating the Prevalence of Food-Borne Pathogens in the Kitchen Microbiome of Wisconsin Households”
Mentor: Ibrahim Zuniga-Chaves
- 11:15 – 11:30:** Kate Sun – “Polyphenol incorporation and antimicrobial properties of vegetable and coffee melanoidins in an aqueous model system”
Mentors: Brad Bolling and Klay Liu