



*Since 1946, a tradition of food safety leadership through research, training, and outreach*

The Food Research Institute (FRI) was founded in 1946 at the University of Chicago and moved to the University of Wisconsin in 1966.

FRI aims to be an internationally recognized leader in research on microbial foodborne pathogens and toxins and a center that conducts independent research, catalyzes multidisciplinary and collaborative research, and promotes education and outreach to enhance the safety of the food supply. To fulfill this mission FRI will engage in the following food safety activities:

- Provide leadership in identifying and resolving food safety issues to meet community, government, and industry needs
- Conduct fundamental and applied research
- Provide accurate and practical information and expertise
- Deliver quality education and training

FRI activities focus on the microbiology of foodborne disease and on bioactive compounds in foods that affect human health. The major efforts continue to be on foodborne disease microbiology, yet expansion into these other areas has enabled us to respond to a broader aspect of foodborne diseases. The goal is to enhance the understanding of the science underlying food safety for the scientific community, government, industry, and the public to make informed decisions.

FRI is an interdepartmental entity at the University of Wisconsin-Madison, with the core Executive Committee and the Affiliated Faculty having tenure homes in the departments of Bacteriology, Animal Sciences, Food Science, Medical Microbiology & Immunology, Plant Pathology, and the School of Veterinary Medicine. In addition, faculty and staff collaborate on food protection projects with the Wisconsin Center for Dairy Research, and the departments of Genetics, Molecular and Environmental Toxicology, Nutrition, Civil and Environmental Engineering, Biosystems Engineering, and Veterinary Diagnostics.

FRI's funding is derived from four sources:

1. The University, which provides our building and laboratories; pays faculty salaries; and contributes to certain projects.
2. Competitively awarded government grants and contracts.
3. Industry funds for work on specific non-proprietary projects.
4. Unrestricted gifts from companies, suppliers, and trade associations.

Category 4 is extremely important because it provides the resources to quickly respond to developing problems without having to wait for formal project support. For example, FRI projects on *Listeria* and *E. coli* O157:H7 were underway and some basic questions answered almost a year before agency support became available. The unrestricted gifts support the FRI infrastructure and provide funding for faculty to maintain their research programs relevant to FRI sponsor needs.

Industrial companies that support FRI provide an annual contribution based upon the annual volume of their food sales. The rate is \$34.00 per million dollars in sales up to a billion dollars of food sales, or a maximum of \$34,000. The minimum annual gift is \$2,500.



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### **Sponsorship Benefits**

1. Portal to the vast resources at the University of Wisconsin-Madison campus for food safety information, including experts in microbiology, food science, animal and meat sciences, veterinary medicine, plant pathology, engineering, dairy research, and many others.
2. Consultation with FRI faculty at no charge. Consultation requiring extensive work or travel results in a consulting fee.
3. Access to collaborative research at sponsor rate with the FRI Applied Food Safety Laboratory, which can work with *Clostridium botulinum*, *Clostridium perfringens*, *Listeria monocytogenes*, *Bacillus cereus*, *Staphylococcus aureus*, *Salmonella*, *E. coli* O157:H7, and other foodborne microorganisms in a variety of refrigerated and shelf-stable foods. The laboratory is a recognized process authority for pasteurized process cheese products. Sponsored research with other faculty members is welcomed and encouraged.
4. Several literature Food Safety Reviews per year reviewing emerging food safety concerns, as well as customized literature reviews on specific food protection issues. There is an additional fee for extensive reviews and white paper development.
5. Rapid access to significant findings generated from FRI research through seminars and webinars, updates in newsletters, at annual and special meetings, and personal communication with FRI and affiliated faculty.
6. Multiple opportunities to participate in conferences, seminars, and webinars, including:
  - Biweekly FRESH seminars during fall and spring semesters
  - FRI Annual Meeting, featuring our own project reports plus presentations on related subjects by speakers from other institutions and government agencies
  - Focus on Food Safety symposia on select issues facing the food industry
  - Better Process Cheese School for safe production of low-acid canned food process cheese
  - Food Safety and Meat Microbiology School provides an overview of microbiology, sanitation, thermal processing, new ingredients/technologies, and demonstrations and laboratory exercises pertinent to fresh and processed meats
  - Other training webinars and customized training sessions can be developed by coordination with UW-Madison faculty
  - Reduced-rate registration for all conferences; no charge for participation at training webinars and FRESH seminars
7. Monthly e-newsletter FRI eNews provides updates on research and events at FRI and UW-Madison. Special FRI eAlerts provide the latest developments on exceptional issues, upcoming events and pertinent publications affecting the food industry.
8. Third-party contact with regulatory agencies regarding issues and problems.
9. Access to well-trained graduates as potential employees.
10. A location for your employees to learn and work on problems with a pathogen.
11. Access to the Sponsors Only portion of the FRI website, which includes the most current Food Safety Reviews and recorded presentations from FRESH seminars and select conferences. Contact outreach specialist Lindsey Jahn ([lindsey.jahn@wisc.edu](mailto:lindsey.jahn@wisc.edu)) to request access codes.



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### **Supporting Organizations of the Food Research Institute**

|   |                           |
|---|---------------------------|
| Affy Tapple   | Jones Dairy               |
| American Pasteurization Company                         | Jungbunzlauer             |
| ARYZTA  | Kemin Food Ingredients    |
| Bel Brands USA  | Kerry Ingredients         |
| Berner Foods, Inc.                                      | Kikkoman Foods Foundation |
| Campbell Soup Company                                   | Kraft Heinz Company       |
| Chr. Hansen   | Kwik Trip                 |
| Coca-Cola   | Land O' Frost             |
| ConAgra Foods   | Leprino Foods             |
| Corbion Purac   | Mattson                   |
| Covance   | Niacet Corporation        |
| Dairy Farmers of Wisconsin                              | Old Fashioned Foods, Inc. |
| Dairyfood USA   | Ornua                     |
| Doehler USA   | PepsiCo                   |
| Emmi Roth USA   | Promega Corporation       |
| Fonterra  | Salm Partners             |
| Fromm Family Foods                                      | Sargento Foods            |
| Gamay   | Schreiber Foods           |
| General Mills   | Sensient Technologies     |
| Gilman Cheese Corp.                                     | Sysco Quality Assurance   |
| Great Lakes Cheese                                      | Thermo Pac                |
| Hormel Foods (Jennie-O and Century Foods International) | Wayne Farms               |
| ICL Performance Products (BK Giulini)                   | Wegmans                   |
| Jeneil Biotech  | Wenda America, Inc.       |
| Johnsonville Foods                                      | Winona Foods              |

### **FRI Contacts**

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Kathleen Glass, Associate Director  
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Adam Borger, Outreach Program Manager  
608-263-7062, [acborger@wisc.edu](mailto:acborger@wisc.edu)

Lindsey Jahn, Associate Outreach Specialist  
608-263-4229, [lindsey.jahn@wisc.edu](mailto:lindsey.jahn@wisc.edu)



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**FRI Executive Committee and Affiliate Faculty**

| <b>Executive Committee</b>  |  |
|---|--|
| <b>Jeri Barak</b><br>Associate Professor, Dept. Plant Pathology, UW-Madison<br>(608) 890-2581; barak@plantpath.wisc.edu   | <b>Laura J. Knoll</b><br>Professor, Dept. Medical Microbiology & Immunology, UW-Madison<br>(608) 262-3161; ljkknoll@wisc.edu |
| <b>Charles Czuprynski</b><br>Director, FRI; Chair, Dept. Pathobiological Sciences<br>(608) 263-6826; czuprync@svm.vetmed.wisc.edu                                   | <b>Andrew Milkowski</b><br>Adjunct Professor, Dept. Animal Sciences, UW-Madison<br>(608) 263-6826; milkowski@wisc.edu        |
| <b>Kathleen Glass</b><br>Associate Director and Distinguished Scientist, Food Research Institute; (608) 263-6935; kglass@wisc.edu                                   | <b>Michael W. Pariza</b><br>Professor Emeritus, Dept. Food Science, UW-Madison<br>(608) 263-6955; mwpariza@wisc.edu          |
| <b>Eric A. Johnson</b><br>Professor, Dept. Bacteriology, UW-Madison<br>(608) 263-7944; eajohnso@wisc.edu  | <b>Jeff Sindelar</b><br>Associate Professor, Dept. Animal Sciences, UW-Madison<br>(608) 262-0555; jsindelar@wisc.edu         |
| <b>Charles W. Kaspar</b><br>Professor, Dept. Bacteriology, UW-Madison<br>(608) 263-6936; cwkaspar@wisc.edu  | <b>Amy C. Wong</b><br>Professor Emeritus, Dept. Bacteriology, UW-Madison<br>(608) 263-7777; acwong@wisc.edu                  |
| <b>Nancy P. Keller</b><br>Professor, Dept. Medical Microbiology & Toxicology, UW-Madison; (608) 262-9795; npkeller@wisc.edu   | <b>Jae-Hyuk Yu</b><br>Professor, Department of Bacteriology, UW-Madison<br>(608) 262-4696; jyu1@wisc.edu                     |
| <b>Affiliate Faculty</b>  |  |
| <b>Robert K. Bush</b><br>Professor Emeritus, Dept. Medicine, Allergy & Immunology, UW-Madison; rkb@medicine.wisc.edu  | <b>Keith Poulsen</b><br>Director, Wisconsin Veterinary Diagnostic Laboratory<br>(608) 262-5432; keith.poulsen@wvdl.wisc.edu  |
| <b>Dorte Dopfer</b><br>Associate Professor, UW School of Veterinary Medicine<br>dopferd@vetmed.wisc.edu   | <b>Federico E. Rey</b><br>Assistant Professor, Dept. of Bacteriology, UW-Madison<br>(608) 890-2046; ferey@wisc.edu           |
| <b>Tu Anh Huynh</b><br>Assistant Professor, Dept. Food Science, UW-Madison<br>(608) 262-5960; thuyh6@wisc.edu   | <b>Stacey Schultz-Cherry</b><br>Associate Member, St. Jude Children's Research Hospital<br>Stacey.Schultz-Cherry@stjude.org  |
| <b>Barb Ingham</b><br>Professor, Dept. Food Science, UW-Madison<br>bingham@wisc.edu   | <b>Anne Marie Singh</b><br>Associate Professor, UW School of Medicine and Public Health<br>amsingh@wisc.edu                  |
| <b>Steven Ingham</b><br>Administrator, Division of Food Safety, Wisconsin Dept. of Ag, Trade, and Consumer Protection<br>(608) 224-4701; Steve.Ingham@wisconsin.gov | <b>Garret Suen</b><br>Associate Professor, Dept. Bacteriology<br>(608) 890-3971; gsuen@wisc.edu                              |
| <b>Rachel Klos</b><br>State Public Health Veterinarian, WI Division of Public Health<br>(608) 266-2154; Rachel.klos@wi.gov  | <b>Jan Peter van Pijkeren</b><br>Assistant Professor, Dept. Food Science, UW-Madison<br>(608) 890-2640; vanpijkeren@wisc.edu |



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## FRI Research

### FRI Research and Expertise

#### Microbiology

*Clostridium botulinum* and medical uses of its toxin  
*Clostridium perfringens*  
*Bacillus cereus*  
*Listeria* and listeriosis  
*Salmonella*  
Shiga-toxin producing *E. coli*, including O157:H7  
*Staphylococcus aureus*  
Fungi and Mycotoxins  
Fungal/Bacterial genomics  
*Cryptosporidia*, *Toxoplasma*  
Novel detection systems  
Stress response  
Viruses (Astrovirus, Norovirus)  
Challenge studies

#### Intervention strategies

Pre-harvest interventions  
Traditional – Clean-label antimicrobial food ingredients  
Dairy/Meat/Produce safety  
Biofilm intervention  
Host-Microbe interaction

#### Other expertise

Bioactive compounds/CLA  
Host response to food components/pathogens  
Food allergy  
Microbiome in health and disease  
Alternatives to antibiotics in food animals  
Statistical analysis of complex data sets  
Safety issues related to fruit  
Probiotics

### Select FRI Funded and Sponsored Research

Jeri Barak: Human and plant pathogen synergy in the tomato phyllosphere (*Salmonella*)

Chuck Czuprynski

- How does *Listeria monocytogenes* cause fetal infection and abortion?
- Formation, survival, and virulence of stress-induced filamentous *L. monocytogenes* and *Salmonella* (with Chuck Kaspar)
- Antimicrobial activity of volatile compounds
- Novel strategies to prevent bacterial adhesion and biofilm formation

Kathy Glass

- Developing a predictive model for the botulinum safety of shelf-stable process cheese products
- Enhancing the safety of refrigerated foods with clean-label antimicrobial food ingredients
- Microbiological safety of foods during extended cooling
- Enhancing the safety of reduced-sodium cheese and high moisture cheese
- Developing thermal processing tools to improve the safety of RTE meat and poultry products (with Jeff Sindelar)
- Thermal inactivation of *Listeria monocytogenes*

Eric Johnson

- Construction of nontoxigenic *Clostridium botulinum* strains for food challenge studies
- Genomic and proteomic analyses of *Clostridium botulinum* endospore resistance

Chuck Kaspar

- Desiccation tolerance in *Salmonella* serovars
- Modeling persistence of non-O157 Shiga toxin-producing *E. coli* during beef cattle production and slaughter (with Dorte Dopfer)
- Survival of *Salmonella* in dry environments

Nancy Keller: Antimicrobial activity of fungal metabolites

Laura Knoll: Using next generation sequencing of the CRISPER system to create a *Toxoplasma* vaccine

JP van Pijkeren: Development of next-generation probiotics to eradicate foodborne pathogens

Jae-Hyuk Yu: Use of novel regulators to achieve fungal spore inactivation and mycotoxin control



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### **FRI Undergraduate and Graduate Student Opportunities**

Since 2011, FRI has coordinated the FRI Undergraduate Research Program in Food Safety for UW-Madison students seeking a B.S. degree. Each summer, FRI supports talented undergraduate students as FRI Research Scholars, who work on food safety projects in the laboratories of FRI faculty and staff, attend tutorials, and visit food processing plants.

FRI faculty and senior staff have trained hundreds of undergraduate and graduate students, post-docs, visiting scientists, and research specialists. Our alumni hold positions in industry, government, and academia across the country and abroad, where they continue to promote food safety.

#### **PAST FRI STUDENTS AND SCIENTISTS (PARTIAL LISTING)**

| <b>Name</b>            | <b>Last known employer</b>                | <b>Position and Degree at FRI</b> |
|------------------------|---|-----------------------------------|
| Meareg Amare           | Cellular Dynamics International           | M.S.                              |
| Keegan Anderson        | PPD                                       | FRI Summer Scholar                |
| Susan (Anderson) Hough | Masterson Company                         | Undergrad Lab Asst.               |
| Rhona Applebaum        | The Coca-Cola Company (retired)           | Ph.D.                             |
| Emma Baar              | Northwestern School of Medicine           | FRI Summer Scholar                |
| Nicole Baker           | DuPont                                    | FRI Summer Scholar                |
| Cheryl Barrett-Kaiser  | Rockline Industries                       | Undergraduate                     |
| Adam Bartling          | PepsiCo                                   | FRI Summer Scholar                |
| David Baumler          | University of Minnesota                   | Ph.D.                             |
| Doug Beecher           | FBI Laboratory, Hazardous Materials Unit  | Scientist                         |
| Erica Behling-Kelly    | Cornell University                        | Ph.D.                             |
| Trace Borchardt        | Takeda                                    | FRI Summer Scholar                |
| Jeffrey Bose           | University of Kansas                      | M.S.                              |
| Robert Brackett        | Institute for Food Safety & Health (IFSH) | Ph.D.                             |
| Ken Brandenburg        | San Antonio Military Medical Center       | Ph.D.                             |
| Byron Brehm-Stecher    | Iowa State University                     | Ph.D.                             |
| Carmen Buchrieser      | Pasteur Institute, France                 | Visiting scientist                |
| Donald Burr            | FDA CFSAN                                 | Ph.D.                             |
| Nurliza Buyong         | Kraft Heinz Company                       | Ph.D.                             |
| Jeffrey Byrd           | St. Mary's College, Maryland              | Visiting scientist                |
| Bingming Chen          | Merck                                     | FRI Summer Scholar                |
| Michelle Ciezek        | Jones Dairy Farm                          | Undergraduate, Research Intern    |
| Maribeth Cousin        | Purdue University, Food Microbiology      | Ph.D.                             |
| Alan Degnan            | Wis State Lab of Hygiene (retired)        | Research Specialist               |
| Virginia Deibel        | Eurofins Food Integrity and Innovation    | Independent Study                 |
| Ratih Dewanti          | Bogor Agricultural University, Indonesia  | Ph.D.                             |
| Sean Dineen            | Beckman Coulter Genomics                  | Ph.D.                             |



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| Name                       | Last known employer                           | Position and Degree at FRI          |
|----------------------------|---|-------------------------------------|
| Michael Doyle              | Univ. Georgia, Center Food Safety (retired)   | Ph.D.                               |
| Case Dunphy                | Richelieu Foods                               | FRI Summer Scholar                  |
| Staci (Eickert) Richardson | Schreiber Foods Inc.                          | Undergraduate                       |
| Patrick Eimerman           | Illumina                                      | Undergrad Lab Asst.                 |
| Katina Fisher              | Kraft Heinz                                   | Undergrad Lab Asst.                 |
| Jacob Folz                 | UC-Davis                                      | FRI Summer Scholar                  |
| Joseph Frank               | University Georgia, Food Science (retired)    | Ph.D.                               |
| Chase Fredrick             | Artizan Biosciences                           | FRI Summer Scholar                  |
| Mike Goodnough             | Metabiologics                                 | Ph.D.                               |
| Alyssa Hangartner          | Kraft Heinz Company                           | FRI Summer Scholar                  |
| Tim Harried                | Socius Ingredients                            | Undergrad Lab Asst., Research Spec. |
| Susan Hefle                | Deceased (Univ. Nebraska)                     | Ph.D.                               |
| Shawn Heidel               | Covance                                       | Ph.D.                               |
| Jeff Hsueh                 | Yuan-Ze University, Taiwan                    | Ph.D.                               |
| Tzu-Pi Huang               | National Chung Hsing University               | Ph.D.                               |
| Quinn Huibregste           | Food Research Institute                       | FRI Summer Scholar                  |
| Jennifer Johnson           | Badger State Food Safety Consulting           | Ph.D.                               |
| Alan Junkins               | Norton Healthcare                             | Ph.D.                               |
| Rebecca Kalscheur          | Foremost Farms                                | FRI Summer Scholar                  |
| Kristine (Kaufman) Clemons | Silliker Laboratories                         | Undergrad Lab Asst., Research Spec. |
| Katherine Kennedy          | Michigan State University                     | FRI Summer Scholar                  |
| Amanda King Hauser         | Kemin Food Technologies                       | Ph.D.                               |
| Hilary Kleinert            | DaVita Kidney Care                            | FRI Summer Scholar                  |
| Jeffrey Kornacki           | Kornacki Microbiology Solutions, Inc.         | Ph.D.                               |
| Ben Korte                  | UW-Madison Ph.D. student                      | FRI Summer Scholar                  |
| Ronald Labbe               | Univ. Massachusetts, Food Science             | Ph.D.                               |
| Anna Lammerding            | Public Health Branch , Health Canada, retired | Ph.D.                               |
| Sean Leighton              | Cargill                                       | B.S.                                |
| Greg Leyer                 | UAS Laboratories                              | Ph.D.                               |
| Michael Liewen             | PepsiCo                                       | Ph.D.                               |
| Wei-Jen Lin                | California State Polytechnic University       | Ph.D.                               |
| Melanie Maas               | Oscar Mayer, retired                          | Ph.D.                               |
| Nicole Maks                | NCFST   | M.S.                                |
| Carl Malizio               | Metabiologics                                 | Undergrad Lab Asst., Research Spec. |
| Kristin (Marshall) Schill  | FDA   | Ph.D.                               |
| Julia Martien              | UW-Madison Ph.D.                              | FRI Summer Scholar                  |





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| Name                        | Last known employer                                      | Position and Degree at FRI                |
|-----------------------------|--|---|
| Jodi McDermott              | University of Wisconsin-Platteville                      | Research Specialist                       |
| Joseph Meyer                | Kraft Heinz Company                                      | Master's Program                          |
| Lloyd Moberg                | Church And Dwight Co.                                    | Ph.D.                                     |
| Lori Neal                   | University of Michigan-Ann Arbor                         | Ph.D.                                     |
| Min Ni                      | Regeneron Pharmaceuticals                                | Ph.D.                                     |
| Alhaji N'jai                | Procter & Gamble   | Ph.D.                                     |
| Julie Nordlee               | University of Nebraska, Dept Food Science                | Research Specialist                       |
| Lindsey O'Brien             | Arena Cheese   | Research Specialist                       |
| Katie Osterbauer            | University of Wisconsin-Madison                          | FRI Summer Scholar, Assoc. Research Spec. |
| HeeSoo Park                 | Duke University, Molecular Genetics                      | Ph.D.                                     |
| Yeonhwa Park                | Univ. Massachusetts, Food Science                        | Ph.D.                                     |
| Amy Parr                    | UC-Davis   | FRI Summer Scholar                        |
| James Pestka                | Michigan State University, Food Sci. and Human Nutrition | Ph.D.                                     |
| Dawn (Waidanz) Picket       | Smithfield (John Morrell Food Group)                     | Undergrad Lab Asst.                       |
| Keith Poulsen               | School of Vet Med, UW-Madison                            | Ph.D.                                     |
| Dawn Preston Gadicke        | Grande Cheese  | Undergrad Lab Asst.                       |
| Ian Rasch                   | UW Hospital  | FRI Summer Scholar                        |
| Angel (Duerr Smith) Rayller | Lifecore   | Undergrad Lab Asst., Research Spec.       |
| Anjan Reddy                 | Bel Brands   | Ph.D.                                     |
| Jennifer Roberts            | Agropur  | FRI Summer Scholar                        |
| Karien J. Rodriguez         | Kimberly-Clark   | Ph.D.                                     |
| Nicholas Rogall             | Promega  | FRI Summer Scholar                        |
| Julian Rood                 | Monash University, Australia; Microbiology               | Ph.D.                                     |
| Amy Ronner                  | Silgan Containers Manufacturing Corp.                    | Research Specialist                       |
| Elliot Ryser                | Michigan State University, Food Science                  | Ph.D.                                     |
| Kori Scherer                | Florida Department of Agriculture                        | FRI Summer Scholar                        |
| Ellen Schneider             | UW-Madison School of Veterinary Medicine                 | FRI Summer Scholar                        |
| William Schroeder           | Ginkgo Bioworks  | Ph.D.                                     |
| Lucas Schuette              | LeanCor  | Research Specialist                       |
| Jenny Scott                 | FDA  | M.S.                                      |
| Merike Seaman               | Gehl Foods   | Undergrad Lab Asst.                       |
| Joe Shebuski                | Cargill (retired)  | Ph.D.                                     |
| Jack Shere                  | USDA, APHIS, VS  | Ph.D.                                     |
| Amanda Skarlupka            | University of Georgia                                    | FRI Summer Scholar, Assoc. Research Spec. |
| Jill Snowdon                | USDA/APHIS/VS/NCIE                                       | Scientist                                 |
| William Sperber             | Cargill (retired)  | Ph.D.                                     |





**Food Research Institute**  
UNIVERSITY OF WISCONSIN-MADISON

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| Name                    | Last known employer                           | Position and Degree at FRI          |
|-------------------------|---|-------------------------------------|
| Ann Sticha              | PepsiCo                                       | Student Hourly                      |
| Yi-Cheng Su             | Seafood Res. Education Center, Oregon State   | Ph.D.                               |
| Susan Sumner            | Virginia Tech, Dept. Food Science             | Ph.D.                               |
| Matthew J. Sylte        | USDA-ARS                                      | Ph.D.                               |
| Rehan Tariq             | Cerner Corporation                            | FRI Summer Scholar                  |
| Dawn (Granberg) Tessmer | City of Norwich, Connecticut                  | Undergrad Lab Asst., Research Spec. |
| Chelsey Timm            | Nestle  | FRI Summer Scholar                  |
| Joanne Tsarouha         | Thermo Fisher Scientific                      | M.S.                                |
| Megan Wagner            | The Ohio State University                     | Student Hourly, FRI Summer Scholar  |
| Di Wang                 | IMS Health                                    | FRI Summer Scholar                  |
| Regina Whitemarsh       | Epic  | B.S., Ph.D.                         |
| Pam Wilger              | Cargill                                       | Undergrad Lab Asst., M.S.           |
| Emily Wilson            | AmeriCorps                                    | B.S.                                |
| Stella Winarto          | Perfect Foods Muuri                           | FRI Summer Scholar                  |
| Ahmed Yousef            | The Ohio State University, Dept. Food Science | Ph.D.                               |
| Sara Zerbel             | UW Hospital and Clinic                        | M.S.                                |

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**Food Research Institute**

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## **FRI Outreach: Meetings, Training, and Seminars**

FRI, in collaboration with other UW-Madison departments and other organizations, provides outreach to the scientific community through meetings, short courses, conferences, and symposia. The goal of these events is to bring individuals interested in food safety topics together, allowing for public debate and the development of relationships among scientists. Some of our past events are listed below.

| <b>Dates</b>        | <b>Event</b>   | <b>Comments</b>   |
|---------------------|--|---|
| 2005–present        | FRESH seminar series   | Bi-weekly seminar series each semester  |
| 2009–present        | Better Process Cheese School   | Presented annually; Co-sponsored with the Dept. of Food Science, UW-Madison   |
| 2016–present        | Preventive Controls for Human Food Training  | This course developed by the FSPCA is the “standardized curriculum” recognized by FDA; successfully completing this course is one way to meet the requirements for a “preventive controls qualified individual.”  |
| Biennial since 2010 | Food Safety and Meat Microbiology School   | Co-sponsored with the Master Meat Crafter Program, Dept. of Animal Sciences, Dept. of Meat Science, and the Muscle Biology Lab, UW-Madison  |
| 2019                | Preventive Control Verification: Managing Microbiological Testing                              | <i>FRI Focus on Food Safety Series</i> , co-sponsored with the Institute for Food Safety and Health (IFSH)  |
| 2019                | FRI 2019 Spring Meeting  | Validation and verification for preventive controls, foodborne disease investigations, microbiome   |
| 2018                | Food Waste and Sustainability: Strategies to Improve Food Safety, Food Security, and Nutrition | <i>FRI Focus on Food Safety Series</i> , co-sponsored with the Institute for Food Safety and Health (IFSH)  |
| 2018                | Advanced Meat Microbiology & Food Safety for Processed Meats                                   | Provides resources to manage process variations, establish thermal process, formulating foods for safety, and handling cooling deviations, focusing on real-world, in-plant scenarios.  |
| 2018                | FRI 2018 Spring Meeting  | FRI current research; <i>Special Topics</i> : Diet and human health, foodborne disease investigations, decision tools for product developers, hot topics in food safety   |
| 2017                | The Microbiomes: From Field to Food to Human Gut   | <i>FRI Focus on Food Safety Series</i> , co-sponsored with the Institute for Food Safety and Health (IFSH)  |
| 2017                | FRI 2017 Spring Meeting  | FRI current research; <i>Special Topics</i> : Clean-label ingredients, <i>Salmonella</i> , decision tools for product developers, fermented foods, botulism in traditional ethnic foods   |
| 2016                | FRI 2016 Spring Meeting and 50/70 Anniversary Celebration                                      | FRI current research; <i>Special Topics</i> : FRI history, food microbiomes, microbial evolution, new detection methods, interactive packaging, produce safety, validation and preventive controls for low-moisture foods, <i>Listeria</i> outbreaks in ice cream, regulatory updates |

### **Social Media**

Facebook (<https://www.facebook.com/FoodResearchInstitute>)

Twitter (<https://twitter.com/FoodResearchUW>)

LinkedIn (<https://www.linkedin.com/company/10274804/>)

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### **Food Research Institute**

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