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*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

The major focus of FRI activities focus is on the microbiology of foodborne disease. 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 interdisciplinary unit at the University of Wisconsin-Madison. Executive Committee and Affiliated Faculty have tenure homes in: the Departments of Bacteriology, Animal and Dairy Sciences, Food Science, and Plant Pathology in the College of Agricultural and Life Sciences (CALS); the Departments of Medical Microbiology and Immunology, and Pediatrics, in the School of Medicine and Public Health (SMPH); and the Departments of Medical Sciences and Pathobiological Sciences in the School of Veterinary Medicine (SVM). In addition, our faculty and staff collaborate with the Wisconsin Center for Dairy Research; Meat Science and Animal Biologics Discovery; the Molecular and Environmental Toxicology Center; the Departments of Genetics, Nutrition, Biosystems Engineering, Chemical and Biological Engineering; The Wisconsin Department of Agriculture, Trade, and Consumer protection; the Wisconsin Division of Public Health; and the Wisconsin Veterinary Diagnostic Laboratory.

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 and fee-for-service projects.
4. Unrestricted gifts from companies, suppliers, and trade associations.

Unrestricted gifts support the FRI infrastructure and provide funding for faculty to maintain research programs relevant to FRI sponsor needs. The latter is especially important because it provides resources needed to quickly respond to developing problems without having to wait for extramural support. For example, FRI supported projects on *Listeria* and *E. coli* O157:H7 were initiated and some basic questions answered almost a year before extramural support became available.

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. FRI provides a 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, food allergy, 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 shiga-toxin producing *E. coli* 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. Access to literature Food Safety Reviews 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 presentations on pertinent subjects by expert speakers from other institutions and government agencies, and updates on projects being conducted by FRI faculty and staff.
  - Annual collaborative symposia with the Institute for Food Safety and Health (IFSH) on select issues facing the food industry
  - Better Process Cheese School certification course for safe production of low-acid shelf-stable 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. Our e-newsletter (FRI eNews) provides concise updates on research and events at FRI and UW-Madison. Additional emails 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 foodborne pathogens.
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**

Aspire Bakeries	JTM Food Group
Bel Brands USA	Jungbunzlauer
Berner Foods, Inc.	Kemin Food Ingredients
Biery Cheese	Kerry Ingredients
Campbell Soup Company	Kikkoman Foods Foundation
Corbion Purac	Kraft Heinz Company
Dairy Farmers of Wisconsin	Kwik Trip
Dairy Industries Jamaica	Land O' Frost
Dairyfood USA	Old Fashioned Cheese
DreamPak LLC	Old World Provisions
Emmi Roth USA	Ornua
Eurofins Food Integrity & Innovation	OSI
Farther Farms	PepsiCo
Fonterra	Promega Corporation
Fontaine Santé	Revela Foods
Fromm Family Foods	Salm Partners
General Mills	Sargento Foods
Gilman Cheese	Schreiber Foods
Good Foods Group	Sensient Technologies
Great Lakes Cheese	SteamDot Coffee Roasters
Holmen Cheese	Swift Prepared Foods
Hormel Foods	SugarCreek
Hydrite Chemical Company	Thermo Pac
ICL Performance Products	TREATT USA
Jeneil Biotech	Tyson
Johnsonville Foods	Wegmans
Jones Dairy Farm	Wenda Ingredients
Jot Labs	Whirl-Pak
	Winona Foods

### **FRI Contacts**

Charles Kaspar, Director; 608-263-6936, [cwkaspar@wisc.edu](mailto:cwkaspar@wisc.edu)  
Kathleen Glass, Associate Director; 608-263-6935, [kglass@wisc.edu](mailto:kglass@wisc.edu)  
Kristin Schill, Associate Scientist, [kristin.schill@wisc.edu](mailto:kristin.schill@wisc.edu)  
Adam Borger, Outreach Program Manager; 608-263-7062, [adam.borger@wisc.edu](mailto:adam.borger@wisc.edu)  
Lindsey Jahn, Outreach Specialist; 608-263-4229, [lindsey.jahn@wisc.edu](mailto:lindsey.jahn@wisc.edu)  
Wendy Bedale, Science Writer; 608-698-1553, [bedale@wisc.edu](mailto:bedale@wisc.edu)



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**FRI Executive Committee and Affiliate Faculty**

<b>Executive Committee</b>	
<b>Jeri Barak</b> Professor, Dept. Plant Pathology, UW-Madison (608) 890-2581; barak@plantpath.wisc.edu	<b>Andrew Milkowski</b> Adjunct Professor, Meat Science & Animal Biologics Discovery (608) 263-6826; milkowski@wisc.edu
<b>Charles Czuprynski</b> Professor (retired), Dept. Pathobiological Sciences (608) 263-6826; charles.czuprynski@wisc.edu	<b>Kristin Schill</b> Scientist II, Food Research Institute (608) 264-1368; kristin.schill@wisc.edu
<b>Kathleen Glass</b> Associate Director and Distinguished Scientist, Food Research Institute; (608) 263-6935; kglass@wisc.edu	<b>Jeff Sindelar</b> Professor, Dept. Meat Science & Animal Biologics Discovery (608) 262-0555; jsindelar@wisc.edu
<b>Charles W. Kaspar</b> Director, FRI; Professor, Dept. Bacteriology, UW-Madison (608) 263-6936; cwkaspar@wisc.edu	<b>Jan Peter van Pijkeren</b> Associate Professor, Dept. Food Science, UW-Madison (608) 890-2640; vanpijkeren@wisc.edu
<b>Nancy P. Keller</b> Professor, Dept. Medical Microbiology & Toxicology, UW-Madison; (608) 262-9795; npkeller@wisc.edu	<b>Jae-Hyuk Yu</b> Professor, Department of Bacteriology, UW-Madison (608) 262-4696; jyu1@wisc.edu
<b>Laura J. Knoll</b> Professor, Dept. Medical Microbiol. & Immunol., UW-Madison (608) 262-3161; ljknoll@wisc.edu	
<b>Affiliate Faculty</b>	
<b>Dorte Dopfer</b> Associate Professor, UW School of Veterinary Medicine dopferd@vetmed.wisc.edu	<b>Sabine Pellett</b> Senior Scientist, Dept. Bacteriology, UW-Madison sabine.pellett@wisc.edu
<b>Johanna Elfenbein</b> Assistant Professor, UW School of Veterinary Medicine jelfenbein@wisc.edu	<b>Keith Poulsen</b> Director, Wisconsin Veterinary Diagnostic Laboratory (608) 262-5432; keith.poulsen@wvdl.wisc.edu
<b>Tu Anh Huynh</b> Assistant Professor, Dept. Food Science, UW-Madison (608) 262-5960; thuyh6@wisc.edu	<b>Federico E. Rey</b> Assistant Professor, Dept. of Bacteriology, UW-Madison (608) 890-2046; ferey@wisc.edu
<b>Barb Ingham</b> Professor, Dept. Food Science, UW-Madison bingham@wisc.edu	<b>Steve Ricke</b> Director, Meat Science & Animal Biologics Discovery sricke@wisc.edu
<b>Rachel Klos</b> State Public Health Veterinarian, WI Division of Public Health (608) 266-2154; Rachel.klos@wi.gov	<b>Stacey Schultz-Cherry</b> Associate Member, St. Jude Children's Research Hospital Stacey.Schultz-Cherry@stjude.org
<b>Vanessa Leone</b> Assistant Professor, Dept. Animal & Dairy Sci., UW-Madison valeone@wisc.edu	<b>Anne Marie Singh</b> Associate Professor, UW School of Medicine and Public Health amsingh@wisc.edu
<b>Michael W. Pariza</b> Professor Emeritus, Dept. Food Science, UW-Madison mwpariza@wisc.edu	<b>Garret Suen</b> Associate Professor, Dept. Bacteriology (608) 890-3971; gsuen@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  
Degradation of mycotoxins in food  
*Cryptosporidium*, *Toxoplasma*, *Cyclospora*  
Novel detection systems  
Stress response in foodborne pathogens  
Challenge studies

#### Intervention strategies

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

#### Other expertise

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 produce  
Probiotics

### Select FRI Research Projects

**Jeri Barak:** How does plant infection by bacterial plant pathogens help *Salmonella enterica* survive and multiply; How do plant-eating insects spread *Salmonella* and *E. coli* from plant to plant pre-harvest; Which plant-eating insects act as biomultipliers, increasing populations and survival, of *Salmonella* and *E. coli*; Identifying *Salmonella* survival mechanisms on sprouts as targets for control strategies

**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); Interaction of environmental microbiota with *Salmonella* and *Listeria*; Novel strategies to prevent bacterial adhesion and biofilm formation

**Kathy Glass/Kristin Schill:** Inhibition of *Clostridium botulinum*, *Staphylococcus aureus*, and *Listeria monocytogenes* on 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; Validating growth models for *Clostridium perfringens*, *Clostridium botulinum*, and *Bacillus cereus* during extended cooling of uncured meat and poultry products; developing thermal inactivation parameters for *Listeria monocytogenes*, *Salmonella*, and other microorganisms for pasteurization and cooking validation

**Chuck Kaspar:** Molecular characterization of stress tolerance, population heterogeneity, and transmission of *Salmonella* and Shiga toxin-producing *E. coli*

**Nancy Keller:** Antimicrobial activity of fungal metabolites; Fungal/bacterial interactions that affect plant disease and toxin production; Regulators of mycotoxin production

**Laura Knoll:** Using next generation sequencing of the CRISPR system to create a *Toxoplasma* vaccine; Mouse models of intestinal parasitic infections

**Garrett Suen:** Improving milk production efficiency in dairy cows by manipulating the rumen microbiome; Microbiome characterization of mastitis in dairy cows; High-throughput detection of antimicrobial resistance genes on dairy farms; Applying next-generation sequencing to characterize unculturable microbes

**JP van Pijkeren:** Development of next-generation probiotics to eradicate foodborne pathogens; *Lactobacillus*-bacteriophage interactions

**Jae-Hyuk Yu:** Safe and effective removal of aflatoxins and patulin in food and beverage; Research and development of clean label antimicrobials using food-grade fungi



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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.

### **FRI Awards**

Each year, FRI distributes numerous awards to support the ongoing education of undergraduate and graduate students and academic staff. FRI's three graduate fellowships are among the largest and most prestigious awards distributed by FRI each year.

#### **Dr. E Michael and Winona Foster Wisconsin Distinguished Fellowship Award**

Graduate students receiving this fellowship will receive support for one year, including tuition remission and \$1,500 in flexible funding.

2021–22	No award	
2020	Carolina Mendoza Cavazos	Mentor: Laura Knoll
2019	Nandhitha Venkatesh	Mentor: Nancy Keller
2018	Will Olson	Mentor: Laura Knoll

#### **Robert H. and Carol L. Deibel Distinguished Graduate Fellowship in Food Safety Research**

This fellowship supports graduate students pursuing food-safety-related research in the laboratories of faculty who are part of the executive committee or affiliated faculty of the Food Research Institute.

2022	Megan Dixon	Mentor: Jeri Barak
2021	Harrison Moon	Mentor: Jae-Hyuk Yu
2020	Vicky Lason	Mentor: Jeri Barak
2019	Sarah Engstrom	Mentor: Kathy Glass

#### **Robert H. and Carol L. Deibel Distinguished Graduate Fellowship in Probiotic Research**

This fellowship supports graduate students pursuing research on probiotics or starter cultures in the laboratories of UW-Madison faculty.

2022	Marienela Heredia	Mentor: Laura Knoll
2021	Shenwei Zhang	Mentor: JP van Pijkeren
2020	Shenwei Zhang	Mentor: JP van Pijkeren
2019	Evan Hutchison	Mentor: Federico Rey



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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.

Dates	Event	Comments
2005–present	FRESH seminar series	Bi-weekly seminar series each semester
2009–present	Better Process Cheese School	Presented annually
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.”
2022	FRI 2022 Spring Meeting	Healthy food trends, plant-based proteins, spoilage control, <i>Salmonella</i> , surrogates for food challenge studies, microbiome
2021	FRI 2021 Spring Meeting	COVID-19 and the food industry, interactions of food microbes with the food processing environment, hot topics in food safety
2021	Environmental Controls: Emerging Technologies and Predictive Analytics to Address Complex Sanitation Challenges	Co-sponsored with the Institute for Food Safety and Health (IFSH)
2020	FRI 2020 Spring Meeting	COVID-19, control of enterics in low-moisture environments, <i>Salmonella</i> , predictive modeling, dairy and spores
Biennial since 2010	Food Safety and Meat Microbiology School	Co-sponsored with the Master Meat Crafter Program, Dept. of Animal and Dairy Sciences, and Meat Science and Animal Biologics Discovery, UW-Madison
2019	Managing Microbiological Testing as a Preventive Control Verification	<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	Diet and human health, foodborne disease investigations, decision tools for product developers, hot topics in food safety

### **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**

University of Wisconsin-Madison 1550 Linden Drive Madison, Wisconsin 53706  
Phone: 608/263-7062 Fax: 608/263-1114 Web: [fri.wisc.edu](http://fri.wisc.edu)