

FRI eNews provides updates on research and events at FRI and UW-Madison and other current food safety news.

[View this email in your browser](#)



The last FRI **FRESH** seminar for 2023 will be held on Tuesday, Dec. 5 at 11 a.m. central time and will feature **Catherine Nettles Cutter** (Penn State) discussing

“Recent research in **controlling spoilage microbes and pathogens in foods.**” You can register for this free webinar [here](#).



## FRI News



FRI executive committee member **Kristin Schill** [has been appointed](#) to the **National Advisory Committee on Microbiological Criteria in Foods (NACMCF)** where she will be serving on the sequencing and genomics committee. Congratulations, Kristin! In addition to this new responsibility Kristin continues to direct FRI's Applied Food Safety Lab, serves as first vice-president to the Wisconsin Association for Food Protection, and does much more for FRI.

**Briana Gregg**, in FRI affiliate member **Sabine Pellet's** lab, won a **best poster award at the 2023 International Botulism Research Coordinating Committee meeting** held recently in Madison. Briana also received FRI's 2023 **John Cerveny Travel Award** and FRI's graduate research award for her poster presentation this spring.



FRI executive committee members **Jeff Sindelar**, **Andy Milkowski**, and FRI affiliate member **Garret Suen** are coauthors on a [recently published paper](#) testing the **effects of organic acids on the microbiota (specifically, inoculated spoilage lactic acid bacteria) of cured deli-style turkey**

You can listen to a [recently recorded webinar](#) where FRI affiliate member **Tu-Anh Huynh** talks about her lab's research on how *Listeria monocytogenes* is dependent upon an essential second messenger, **cyclic di-AMP**, for its growth and pathogenesis.



FRI scientists have weighed in recently on **consumer-related food safety conundrums**. FRI associate director **Kathy Glass** recently discussed guidance regarding **“use within X days of opening”** labeling on foods and **“best by” dates for shelf-stable foods** with **Eat Or Toss**, a website which provides science-based information to reduce food waste and promote food safety. Meanwhile, FRI executive committee member **Jae-Hyuk Yu** spoke with **National Geographic magazine** about **what to do when you see mold on your food**.



FRI associate director **Kathy Glass** and former FRI Applied Food Safety Lab members **Jie Yin Lim** and **Quinn Singer** [published a report](#) investigating the **ability of hydrogen peroxide (H<sub>2</sub>O<sub>2</sub>) to inactivate *Listeria monocytogenes* in commercial cheese brines**, which are often used over and over for years. Adding 100 ppm H<sub>2</sub>O<sub>2</sub> reduced *L. monocytogenes* by 3 log within seven days, with faster inactivation noted when warmer brine temperatures or higher salt levels were used. Because yeasts and molds (and potentially other brine components) can inactivate H<sub>2</sub>O<sub>2</sub>, the authors noted the importance of regularly monitoring H<sub>2</sub>O<sub>2</sub> levels in the brine to ensure efficacy against *L. monocytogenes*.

**FRI staff, executive committee members, and affiliate members** have been busy leading and presenting food-safety related seminars, workshops, and conferences in recent months:

- Aug. 20: **Associated Illinois Milk, Food and Environmental Sanitarians** (Bloomington, Ill.) “Control of spore-forming bacteria in ready-to-eat foods” (**Kathy**)
- Aug. 23–24: **Better Process Cheese School, Berner** (Dakota, Ill.) (**Kristin, Kathy, and Adam**)
- Sept. 26: **Wisconsin Laboratory Association**, Fall Educational Conference (Elkhart Lake, Wisc.) “Pathogen control in cheese brines using hydrogen peroxide” (**Kristin**)
- Sept. 27: **Tyson Foods** L. E. A. R. N. webinar, “Control of spore-forming bacteria in ready-to-eat foods” (**Kristin**)
- Oct. 10–12: **Advanced Meat Microbiology and Food Safety Short Course** (Madison, Wisc.) (**Jeff Sindelar, Andy Milkowski, Adam, Kathy, Kristin, Wendy, Chuck Kaspar**)
- Oct. 16–19: **Better Process Cheese School, Great Lakes Cheese**, virtual class (**Kristin, Kathy, and Adam**)
- Oct. 17: **Institute for Thermal Processing Specialists** (IFTPS) Fall Webinar, “Designing and performing *Clostridium botulinum* challenge studies” (**Kristin**)
- Oct. 23: **International Botulism Research Coordinating Committee meeting** (Madison, Wisc.); Meeting organizers and speakers (**Kristin and FRI affiliate member Sabine Pellet**); discussion panel member for “Food Safety, Regulations,

*Sindelar*); meeting presentations (*Kathy, Andy Milkowski, Adam*)

Registration opens Dec. 1 for **FRI's Better Process Cheese School**, to be held March 26–27 in Madison.



FRI science writer **Wendy Bedale**, FRI executive committee members **Andy Milkowski**, **Chuck Czuprynski**, and UW-Madison animal and dairy sciences professor **Mark Richards** have published a comprehensive review article on **mechanisms of carcinogenesis associated with processed meat products**.

## UW-Madison and Wisconsin News



The **Wisconsin Association for Food Protection** is holding its Fall 2023 meeting as a free virtual webinar on Dec. 6 from 9 a.m. to noon. Details will be posted on the association's website.

Former Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP) administrator (and former FRI affiliate member) **Steve Ingham** is temporarily back in his old office, as he was recently named Interim Administrator at DATCP.



Read about recent renewed efforts to have ***Lactococcus lactis*** (used in cheese production and other fermented foods) **named the state microbe of Wisconsin** here and here (and peruse other state microbes as well as Wisconsin's previous unsuccessful efforts to honor *L. lactis* here).

**Highly pathogenic avian influenza (HPAI)** has been confirmed in birds in 24 states in the last month, including **Wisconsin**. HPAI was found in **commercial turkey meat birds** in Trempealeau County and in a **backyard flock** in Taylor County. USDA has indicated that fewer HPAI cases are being seen in the U.S. this year, possibly because wild birds might be gaining immunity to the virus and/or increased biosecurity at farms.



**How might your diet at different times of your life affect your grandchildren?** Research in the lab of UW-Madison animal and dairy sciences professor **Hasan Khatib**, detailed in a recent publication and also summarized in a recent Grow Magazine story, is **investigating how the diet of one generation of animals (sheep) affects the DNA of its offspring (and their offspring, etc.) via transgenerational, epigenetic inheritance**.

Symposium Center in the Microbial Sciences Building.



**Elias Gerrick** (Stanford) will present “**The lost kingdom: Commensal protists as modulators of the intestinal environment**” on Tuesday, Dec. 12, at noon in room 1520 Microbial Sciences Bldg.



Applications for **UW-Madison’s 2024–2025 Master Meat Crafter’s Program** (directed by FRI executive committee member **Jeff Sindelar**) are due Dec. 30, 2023. The program includes six three-day workshops over a two-year period.



The **Center for Dairy Research** and the **UW-Madison food science department** have several short courses now (or soon) open for registration:

- [Advanced Cheesemaking: American-style Varieties](#) (May 7–9, 2024)
- [Cheesemaking Fundamentals](#) (self-study Dec. 6; in person April 3–4, 2024)
- [Cheese Grading and Evaluation](#) (March 19–21, 2024)
- [Cheese Judging](#) (March 22, 2024)
- [Enhanced Gummies & Jellies](#) (May 14–17, 2024; waitlisted)
- [Candy School](#) (July 22–Aug. 2, 2024)
- [Successful Ice Cream Retailing](#) (Jan. 8–9, 2024; registration opens July 1, 2023)
- [Batch Freezer Workshop](#) (Jan. 10–12, 2024)



Did someone forward you this copy of FRI eNews? You can subscribe to future newsletters by signing up [here](#).



Website



Facebook



LinkedIn



Instagram



Twitter

Copyright © 2023 Food Research Institute, University of Wisconsin–Madison, All rights reserved.

[unsubscribe from this list](#) [update subscription preferences](#)

