

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

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## FRI News

**FRESH seminars** will resume again in March! Check the [FRI website](#) for updates.



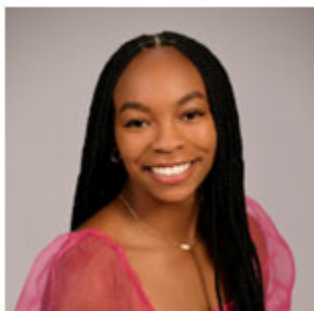
FRI associate director **Kathy Glass** discussed recent foodborne disease outbreaks with a Milwaukee television station recently, urging consumers to **take food recalls seriously**. Along with other food experts, Kathy also recently discussed with **National Geographic** the **cultural reasons and food safety implications of washing poultry or other meats** before cooking.

**Kathy Glass** also served on the **National Advisory Committee on Microbiological Criteria in Foods (NACMCF) subcommittee** that recently published their final report on **enhancing Salmonella control in poultry products**.

You can also listen to **Kathy Glass** talk about the **effect of sodium reduction on food safety and quality** in a recorded video from a recent IAFNS webinar series.

Registration (and the waitlist) is full for **FRI's Better Process Cheese School**, to be held March 26–27 in Madison.

Last month, University of Wisconsin-Madison students braved the bitter cold of winter break to complete the **Food Safety Preventive Controls Alliance (FSPCA)'s Food Safety for Human Foods certification course**. In addition to receiving their certification, everyone received a fabulous giant microbe (which is one reason they are all smiling so brightly in the photo below 😊). **This course was offered to the students for free through generous donations from FRI and its sponsors**. Extra special thanks goes to Kara Mikkelsen from ChemStation for donating her time to co-teach the class with FRI's outreach coordinator **Adam Borger**.

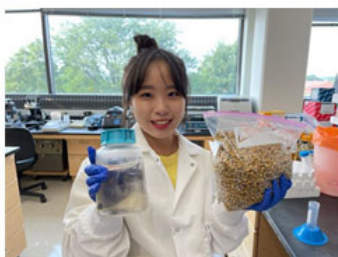


2023 FRI summer scholar **Jasmine Hughes** was featured in the [UW–Madison College of Agricultural and Life Sciences Student Spotlight](#). Jasmine is continuing to work in FRI executive committee member **Laura Knoll's lab**.

**Applications are being accepted now** until Feb. 9 for the 2024 **FRI Summer Undergraduate Research Program in Food Safety**, which will run from May 28 until July 26. More information can be found [here](#) or by contacting [Adam Borger](#).

[Registration is open](#) for **IAFP's 14<sup>th</sup> annual Microbial Challenge Workshop**, which will take place on May 21–22 in Chicago, Ill. FRI executive committee member **Kristin Schill** will again join Linda Harris and Don Schaffner to lead this popular course.

**Kristin Schill** also co-authored a [recent review article](#) that summarizes the **continuing evolution in the classification and nomenclature used to describe botulinum neurotoxins and the clostridial species that produce them** and discusses why these details are important in diagnosing, treating, and monitoring clostridial species diseases and improving food safety.



**FRI's 2022 Schreiber Foods graduate scholarship recipient Dasol Choi**, former FRI summer scholar **Suraj Chetty**, FRI science writer **Wendy Bedale**, and FRI executive committee member Jae-Hyuk Yu teamed up to write [a review](#) discussing the **various meanings of "clean label"** and how clean-label antimicrobials are being used in dairy products.

FRI executive committee member **JP van Pijkeren's** lab collaborated with UW-Madison Biological Systems Engineering scientists [to identify](#) **how the structural components of various gluco-oligosaccharides (GlcOS) affect how well they are used by lactobacilli**. The type of glycosidic linkages and degree of polymerization were found to affect how well different lactobacilli strains were able to utilize the GlcOS. **This work will help select the best GlcOS to use as a prebiotic to maximize the effects of a particular lactobacilli probiotic strain.**





**Sindeljar** and his wife, **Keisey**, who welcomed a son, **Sawyer Joseph Sindelar**, on Dec. 26.

Save the date for FRI's Spring Meeting, which will be held May 14–15 at the Pyle Center in Madison, Wisc. Registration will open in March, and more information can be found [here](#) as it becomes available.

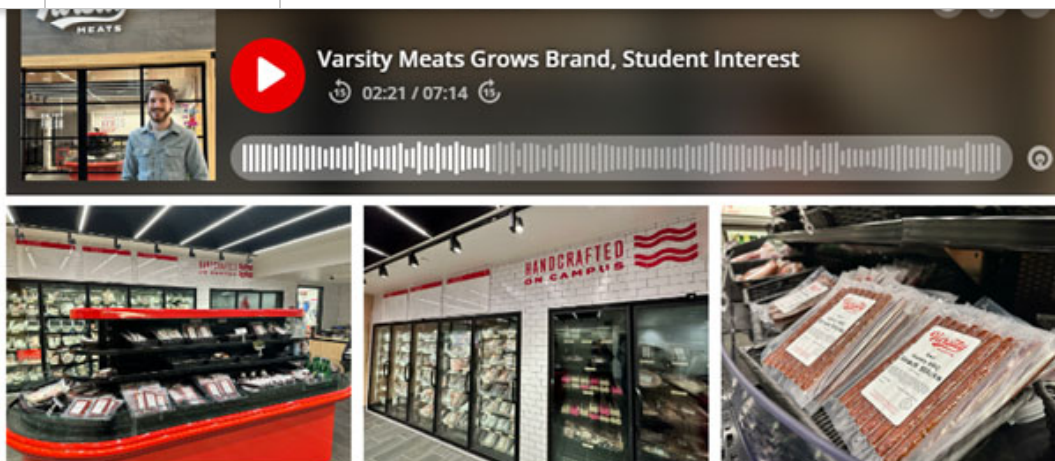
## UW–Madison and Wisconsin News

In Wisconsin cheese and dairy news:

- The **Center for Dairy Research** (CDR) has released [a position statement/fact sheet on raw milk](#).
- UW-Madison's Babcock Dairy Plant has created a brick-style cheese called "**Cranniverscherry**" to honor the university on its 175<sup>th</sup> anniversary. Learn more about the cheese (which includes **Wisconsin cherries and cranberries**) [here](#) or buy some at the Babcock Dairy Store.
- Another cheese, this one developed by **Red Barns Family Farms in collaboration with CDR**, was featured in [a recent article](#). This raw-milk (aged at least 6 months) Alpine cheese has received numerous awards, including **2<sup>nd</sup> place overall in the 2023 U.S. Championship Cheese Contest**.
- Wisconsin Public Radio [talked with](#) CDR recently about the **art of tasting cheese and what it takes to land the highly coveted job as cheese taster at CDR**.
- **Culver's Curderburger** began as a mythical sandwich dreamed up on April Fool's Day in 2019. To learn about its blazingly fast development **from viral meme to reality**, with insights by **CDR's John Lucey**, read (or watch) [this story](#).
- UW-Madison researchers led by Jennifer Van Os have developed an **educational video game** called "**Mooving Cows**," designed to help teach dairy workers (and anyone else interested in cows) **cow-handling skills**. [The game](#) is free and available both in iOS (Apple) and Android versions and in both English and Spanish.



**On the meat side**, you can listen [here](#) to an interview with the **Dillon Walker**, the Meat Science & Animal Biologics Discovery (MSABD) building **meat plant operations manager**, with Midwest Farm Report discussing the **Varsity Meats** brand of retail meat products, made by students at MSABD, and sold in the Varsity Meats retail store in the MSABD and in other locations around Madison (including the Babcock Dairy Store).



Congratulations to **Aaron Bodie**, who received his doctorate at UW-Madison with FRI affiliate member **Steve Ricke** and was named one of the “**40 under 40**” food safety professionals to watch by Stop Foodborne Illness. Bodie now serves as a consultant to the food industry, while also making viral food safety videos under the pseudonym “**Dr. Micro Food Safety.**”



Upcoming seminars, courses, and other events of interest on campus include the following:

- **Feb. 7–8:** UW Madison’s **Data Science Hub** is hosting the 5<sup>th</sup> annual **Research Bazaar** in the Discovery Building. Although registration is now closed, you can still participate in the virtual career panel or virtual closing panel, or you can listen to recordings of previous events [here](#).
- **(Various Dates starting Feb. 6):** UW-Madison Libraries is offering online classes to UW-Madison students, faculty, and staff on **how to use the programming languages Python and/or R for data analysis**.
- **Feb. 29:** Jocelyne DiRuggiero (Johns Hopkins) will present “**Adaptations of extremophilic archaea: From community dynamics to molecular mechanisms**” on Thursday, Feb. 29, at 3:30 p.m. in Ebling auditorium in the Microbial Sciences Bldg.
- The **Meat Snacks Short Course** will be held Feb. 27–29 at the Meat Science & Animal Biologics Discovery building.
- The **Wisconsin Harvest & Fabrication School** will be held March 26–28 at the Meat Science & Animal Biologics Discovery building.
- The **Wisconsin Association of Food Protection** is offering a HTST Training Course on April 3 at Babcock Hall.
- Registration is open for the annual **Perlman Symposium on Antibiotic Discovery and Development**, which will be held on April 26 in Ebling Auditorium in the Microbial Sciences Bldg.



**science department** have several short courses now (or soon) open for registration:

- [Cheesemaking Fundamentals](#) (April 3–4)
- [Cheese Grading and Evaluation](#) (March 19–21)
- [Cheese Judging](#) (March 22)
- [Advanced Cheesemaking: American-style Varieties](#) (May 7–9)
- [Enhanced Gummies & Jellies](#) (May 14–17; waitlisted)
- [Candy School](#) (July 22–Aug. 2, waitlisted)



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