



Tuesday, May 17, 2022

- 7:30 a.m. Registration/Continental breakfast
8 a.m. Welcome and overview of FRI accomplishments, *Chuck Kaspar, Director, FRI*

Morning Session: Trends for “healthy foods” and sustainability

- Chair:** *Andy Milkowski, FRI Executive Committee*
8:15 a.m. Opportunities and challenges within the plant-based product market
Betsy Booren, Tyson Foods
8:45 a.m. Clean label antimicrobial development and validation for complex food matrices
Vivien Sheehan, Kerry
9:15 a.m. Effects of processing on plant protein nutritive value
Audrey Girard, UW-Madison
9:45–10:15 a.m. Break

Morning Session Continued

- Chair:** *Jeri Barak, FRI Executive Committee*
10:15 a.m. USDA Office of Food Safety updates
Sandra Eskin, Deputy Under Secretary, Food Safety, U.S. Department of Agriculture
10:45 a.m. Comparative microbial safety of plant-based alternatives for dairy
Kathy Glass, Distinguished Scientist and Associate Director, FRI
11:15 a.m. Pathogen risk analysis of soft and semi-soft cheeses made with pasteurized milk: Guidance to produce safe and high-quality finished product
David Aime, Schreiber Foods
11:45 a.m.–12:45 p.m. Lunch

Afternoon Session: Practical solutions for food safety

- Chair:** *Jae-Hyuk Yu, FRI Executive Committee*
12:45 p.m. *Salmonella* outbreak associated with controlled environment agriculture
Karen Boegler, Enteric Epidemiologist, Wisconsin Dept. of Health Services
1:15 p.m. USDA approach to control *Salmonella* in poultry
Philip Bronstein, U.S. Dept. of Agriculture
1:45 p.m. Appendix A and effect of oven moisture on lethality of *Salmonella* during impingement oven cooking
Jordan Nehls, UW-Madison
2:15–2:45 p.m. Break

Controlling spoilage in food processing facilities

- Chair:** *Kathy Glass, Distinguished Scientist and Associate Director, FRI*
2:45 p.m. Meat processing: Microbiome applications and future opportunities
Steve Ricke, FRI Affiliated Faculty, UW Meat Science & Animal Biologics Discovery
3:15 p.m. Sanitation: Validation of cleaning
Cindy Austin, UW-Madison
3:45 p.m. **William Frazier Memorial Award Lecture**
Troubleshooting spoilage issues in the plant: Use your common sense(s)
Lori Ledenbach, Kraft Heinz
4:30–6 p.m. **Poster Session** (Pyle Center Alumni Lounge)
5–7 p.m. **Reception and Social Hour** (Pyle Center Alumni Lounge)



Wednesday, May 18, 2022

7:30 a.m. Continental breakfast

Morning Session

Chair: *JP van Pijkeren, FRI Executive Committee*

8:15 a.m. Allergenicity associated with plant-based diet

Anne Marie Singh, FRI Affiliated Faculty, UW-Madison

8:45 a.m. Evaluation of nontoxigenic *Clostridium* spp. as proteolytic *Clostridium botulinum* surrogates for growth inhibition challenge studies

Kristin Schill, FRI Applied Food Safety Laboratory

9:15 a.m. *Cyclospora*: A poorly understood pathogen impacting the global fresh produce industry

Max Teplitski, International Fresh Produce Association

9:45–10 a.m. **Presentation of Student Awards, *Kathy Glass, FRI Associate Director***

10–10:30 a.m. **Break**

Morning Session Continued

Chair: *Laura Knoll, FRI Executive Committee*

10:30 a.m. Probiotics putting up a fight

JP van Pijkeren, FRI Executive Committee

11 a.m. Dietary modulation of *C. difficile* infection

Andrew Hryckowian, UW-Madison

11:30 Not-so-fantastic viruses and how to control them

Kristen Gibson, University of Arkansas System Division of Agriculture

Noon Farewell, *Chuck Kaspar, FRI Director*

Board of Visitors luncheon will take place immediately following the adjournment of the Spring Meeting in the AT&T Lounge (Rm 106) at the Pyle Center (Invite only)