



Tuesday, May 14, 2024

7:45 a.m. Registration/Continental breakfast

8:25 a.m. Welcome

Glenda Gillaspy, Dean, UW–Madison College of Agricultural and Life Sciences, Chuck Kaspar, Director, FRI

Morning Session: Artificial intelligence and food safety

Chair: Chuck Kaspar, Director, FRI

8:30 a.m. Evaluating the promise of AI/ML in food safety

Claire Zoellner, iFoodDS

9 a.m. Empowering informed choices: How computer vision can assist consumers in making decisions about meat quality

Joao Dorea, Dept. of Animal and Dairy Science, UW-Madison

9:30 a.m. AI-enabled detection of microbes in food systems

Nitin Nitin, University of California Davis

10–10:30 a.m. Break

Morning Session: Natural and traditional antimicrobials – Evaluating safety and efficacy.

Chair: Jeri Barak, FRI Executive Committee, Dept. Plant Pathology, UW–Madison

10:30 a.m. Navigating the regulatory and scientific requirements for GRAS for antimicrobial substances

Erik Hedrick, Burdock Group Consultants

11 a.m. Discovery of antimicrobials from wooden cheese ripening boards

Tu-Anh Huynh, FRI Affiliate, Dept. Food Science, UW–Madison

11:30 a.m. Casein fermentate of *Aspergillus oryzae* exhibits broad-spectrum antimicrobial activities

Jae-Hyuk Yu, FRI Executive Committee, Dept. Bacteriology, UW–Madison

Noon – 1:00 p.m. Lunch

Afternoon Session: Current toxicological concerns

Chair: Chuck Czuprynski, FRI Executive Committee

1 p.m. International initiatives in food allergy risk assessment and risk management

Joe Baumert, University of Nebraska-Lincoln, Food Allergy Research & Resource Program

1:30 p.m. Recent food-related toxicological concerns in state public health responses

Curtis Hedman, Wisconsin Department of Health Services

2 p.m. Current issues in food toxicology

Travis Schmit, PepsiCo

2:30-2:50 p.m. Break

2:50–3:15 p.m. Coordinating a multidisciplinary working group for Dairy Cattle H5N1 disease response

Keith Poulsen, FRI Affiliate, Wisconsin Veterinary Diagnostic Laboratory

3:15–4 p.m. William Frazier Memorial Award Lecture

Assessing and managing microbial risk during food transport and delivery

Don Schaffner, Distinguished Professor, Rutgers University

4–5 p.m. Poster session (Pyle Center Alumni Lounge)

4–6 p.m. Reception and social hour (Pyle Center Alumni Lounge)



Wednesday, May 15, 2024

8 a.m. Continental breakfast

Morning Session: Basic research of foodborne pathogens

Chair: Sabine Pellet, FRI Affiliated Faculty, Dept. Bacteriology, UW–Madison

8:30 a.m. Correlating growth with toxin production of *Clostridium botulinum* in uncured, cooked chicken, beef, and pork
Kristin Schill, FRI Executive Committee, FRI Applied Food Safety Laboratory

9 a.m. Modeling immune responses to parasites in microphysiological devices
Laura Knoll, FRI Executive Committee, Dept. Medical Microbiology and Immunology, UW–Madison

9:30 a.m. Applications of *Salmonella* genetics for poultry production
Steve Ricke, FRI Affiliated Faculty, Meat Science and Animal Biologics Discovery, UW–Madison

10–10:20 a.m. Break

10:20 a.m. Presentation of student awards, Kathy Glass, FRI Associate Director

Morning Session: Applied food microbiology in manufacturing

Chair: JP Van Pijkeren, FRI Executive Committee, Dept. Food Science, UW–Madison

10:30 a.m. Utilization of novel non-thermal cold plasma technology for food manufacturing
Zifan Wan, UW–Platteville

11 a.m. Meat Science and Animal Biologics Discovery BioSafety Level 2 Lab: How can we help you?
Cindy Austin, Dept. Animal and Dairy Sciences, UW–Madison

11:30 a.m. Four decades of applied food safety research at FRI: These are a few of my favorite things
Kathy Glass, FRI Executive Committee, FRI Associate Director and Distinguished Scientist

Noon Farewell, Chuck Kaspar, FRI Director

12:15 p.m. FRI Board of Visitors Luncheon, by invitation only (AT&T Lounge/Room 106)