

Innovations in Cleaning and Sanitation for Low Moisture Foods

April 29–30, 2025
Land O' Lakes, Arden Hills, MN



Organizing Partners



Schedule

Day 1 | April 29

- 7:00 a.m. Registration/Continental breakfast
7:50 a.m. Welcome - Brian Schaneberg, Illinois Institute of Technology Institute for Food Safety and Health (IFSH)

Morning Session: Regulatory update

This session will present the current thinking from both FDA and industry regarding food safety controls in low moisture processing environments.

- Chair: Kathleen Glass, University of Wisconsin-Madison Food Research Institute (FRI)
8:00 a.m. Opening comments from Benjamin Warren, FDA
8:30 a.m. The secret formula for low-moisture sanitation success: Key programs to master to control risk - Pam Wilger Post Holdings, Inc.
9:00 a.m. Ice-breaker activity: Disassembly and cleaning - Karl Thorson, General Mills
9:30 – 10:00 a.m. Break

Morning Session: Design of manufacturing facilities to enhance safety

Equipment and facility design and improvement are critical to effective dry-cleaning and sanitation for food safety control. While new production facilities and processing equipment may conform to the most up to date standards, older, “legacy,” facilities and equipment still exist. This session will highlight the importance of correct design and dry-cleaning procedures as well as managing less than ideal conditions.

- Chair: Caitlin Karolenko, Institute for the Advancement of Food and Nutrition Sciences (IAFNS)
10:00 a.m. Treat water like glass... The war on water - Karl Thorson, General Mills
10:30 a.m. Design and operation considerations for dry powder facilities - Blake Criswell, Got Whey
11:00 a.m. Vintage yet viable: Working with less-than-ideal hygienic equipment & facility design - Nathan Mirdamadi, Kerry Ingredients

- 11:30 – 12:30 p.m. Lunch

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Afternoon Session: Low water usage in cleaning and sanitation

Dry-cleaning provides an important alternative to wet sanitation in low moisture food production environments. However, there is uncertainty about the efficacy of these methods to remove pathogens and allergenic residues from equipment surfaces. Moreover, the procedures used in implementation of these dry-cleaning methods are highly variable across the industry. The goal of this session is to discuss (1) application and verification and (2) best practices for implementing physical dry-cleaning methods including:

- Industrial research on dry cleaning and new applications
- Hygienic breaks for low moisture food production
- Allergen clean vs biological clean
- In-plant verification and validation of dry cleaning and sanitation.

Chair: Tim Stubbs, Innovation Center for U.S. Dairy.

12:30 p.m. Application of risk models to physical dry-cleaning: scenario testing to optimize interventions and quantify risk reduction - Abigail Snyder, Cornell University

1:00 p.m. Persistent and resistant: Environmental factors that impact Salmonella survival - Jennifer Acuff, University of Arkansas

1:30 p.m. Survival and recovery of Salmonella and Cronobacter in low moisture environments: The Cactus Effect - John Hanlin, Ecolab

2:00-2:45 p.m. Panel discussion: Challenges in microbiological control in dry cleaning and sanitation - Neil Bogart (Post Consumer Brands), Rose Defiel (Land O'Lakes), Nathan Mirdamadi (Kerry), Jennifer Acuff (University of Arkansas), Abby Snyder (moderator)

2:45-3:00 p.m. Break

Afternoon Session: Overcoming barriers in dry cleaning and sanitation

A clear and persistent barrier to improved food safety controls is the challenge of making well-reasoned value propositions about the return on investment (ROI). Food safety experts must also be able to talk to various stakeholders, including upper management, about these issues and be able to clearly articulate how different food safety practices, programs, and technologies translate into business interests. In this session, we will discuss approaches in enterprise risk management relevant to dry cleaning and sanitation programs.

Chair: Abby Snyder, Cornell University

3:00 p.m. Dry clean... fill buckets with money & time... not water - Karl Thorson, General Mills

3:20 p.m. Quantifying the demand and understanding barriers facing the adoption of improved sanitation technologies - Abby Snyder, Cornell University (research talk + case study intro)

3:40 p.m. Interactive case study in break-out groups – Brainstorming the barriers that exist among different stakeholders

4:00-4:45 p.m. Panel discussion: Food safety capital investments, cost savings, and return on investment - Karl Thorson (General Mills), Jeremy Travis (Hilmar Cheese), Alyssa Rebensdorf (Faegre Drinker Biddle & Reath LLP), Pam Wilger (Post Holdings)

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Day 2 | April 30

7:00 a.m. Breakfast

Morning session: Microbiological monitoring of dry cleaning and sanitation

Understanding the physiology and stress response of microorganisms such as Salmonella and Cronobacter help with the development of new strategies for control as well as focusing environmental monitoring and corrective actions. This session will detail aspects enhancing both the persistence of microorganisms in low moisture environments and environmental monitoring to detect and eliminate harborage areas.

Chair: Brian Schaneberg, IFSH

8:00 a.m. Osmotic/desiccation shock results in tolerance to multiple stresses in salmonellae - Chuck Kaspar, UW-Madison

8:30 a.m. Key considerations for environmental monitoring and impacts on product risk in a dry environment - Karen McCarty, Agropur

9:00 a.m. Tracking and trending – an industry perspective - Jack Van der Sanden, BioMerieux

9:30–10:00 a.m. Break

Morning session: New (and tried but true) technologies for improving dry cleaning and sanitation

The final session of the symposium will present real-life examples of the current practices in equipment and facility design, pointing towards improvements made and those that should be made in the future.

Additionally, innovative technologies for cleaning and sanitation of low moisture foods will be featured.

Finally, a discussion on barriers to correctly implementing all of the information presented will be shared with the audience.

Chair: Adam Borger, FRI

10:00 a.m. Current practices in equipment and facilities design, surfaces, and materials - Greg Marconnet, retired, Mead and Hunt

10:30 a.m. New technologies for dry cleaning and sanitation - Lynne McLandsborough, University of Massachusetts – Amherst

11:00 a.m. Panel discussion: Barriers to correct implementation and training - Joel Schaffer (Chem Station), Karen McCarty (Agropur), Jack Van der Sanden (BioMerieux), Greg Marconnet (Mead & Hunt)

11:45 a.m. Farewell - Chuck Kaspar, FRI

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