

Your window to food safety information for science-based decision making.




The Food Research Institute (FRI) is an interdisciplinary institute at the University of Wisconsin-Madison. Numerous faculty, pre- and postdoctoral students, scientists, and laboratory- and office-support personnel contribute to FRI's mission to enhance food safety through research, training, outreach, and service.

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Food Research Institute
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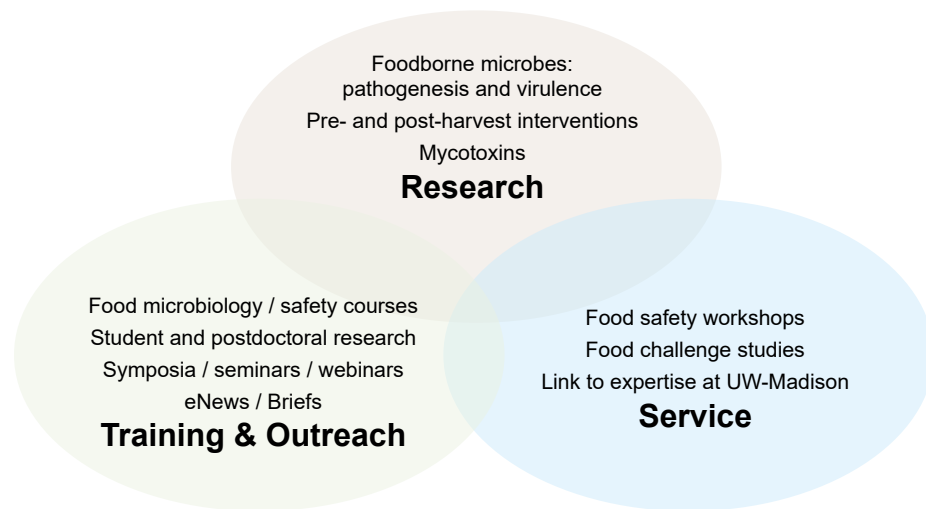
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Food Research Institute
UNIVERSITY OF WISCONSIN-MADISON

*Since 1946, a tradition of food safety leadership
through research, training, and outreach*

College of Agricultural and Life Sciences
University of Wisconsin-Madison



Research

The Food Research Institute's (FRI) research focuses on pathogenesis and prevention of foodborne disease. Many of FRI's projects address immediate concerns and new priorities for the food industry. Current research programs include pre- and post-harvest food safety, spoilage organisms, microbial toxins, protozoa, and virology. FRI has access to superior research facilities, including BSL-2 and BSL-3 laboratories and dedicated food-processing equipment for use with pathogens.

Sponsors

Sponsors are vital to the ongoing success of FRI. Unrestricted gifts from food companies, suppliers, and trade associations provide support that allows FRI to respond quickly to developing food safety issues. Sponsors help support FRI infrastructure and provide funding for faculty to maintain research programs relevant to sponsor needs. Sponsors can propose collaborative research at a reduced rate; request customized literature searches; receive discounted registration fees for conferences; and access the Sponsors Only portion of the FRI website, which features recordings from select presentations as well as early access to the latest food safety reviews and other materials.

The Food Research Institute (FRI) is a leader in identifying and addressing food safety issues and providing reliable data and analysis for science-based decision making by academia, industry, regulators, and consumers.



Training and Outreach

FRI faculty teach formal university courses in food microbiology and safety as well as courses addressing human, animal, and plant health issues. Undergraduate and pre- and postdoctoral trainees work on projects with FRI faculty and staff.

FRI's annual Spring Meeting highlights research conducted by faculty and staff and discussion of current food safety concerns. FRI also collaborates with other groups on and off campus to organize various symposia. Our Food Research & Education Seminar Highlight (FRESH) seminar and webinar series features noted researchers who present information on the latest food safety concerns.

Monthly e-newsletters and the FRI website present updates on research projects and emerging food safety issues. More news also is available through our social media pages on Facebook, Twitter, and LinkedIn.

Service

FRI is an industry resource for science-based decision making. The Applied Food Safety Laboratory collaborates with industry to conduct food challenge studies to identify safe food formulations and processing techniques. FRI short courses and workshops, such as the Better Process Cheese School, the FSPCA Preventive Controls for Human Food training course, and the Food Safety and Meat Microbiology Workshop, enable industry and regulatory personnel to maintain and update their skills. FRI also provides access to the wealth of expertise and disciplines available at the University of Wisconsin-Madison.