

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

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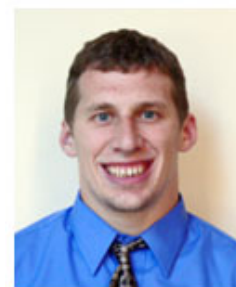
FRI News

FRESH seminars have finished for the semester but will return in the fall. **If you have suggestions for future seminar topics or speakers**, please contact Adam Borger at adam.borger@wisc.edu.



FRI associate director **Kathy Glass** will receive **Food Safety Magazine's Distinguished Service Award for 2024**. The award will be presented at the 2024 **Food Safety Summit**, taking place May 6–9 in Rosemont, Ill. **Congratulations, Kathy!**

FRI's **Kathy Glass**, **Brandon Wanless** (right), and **Kristin Schill** (and past FRI researcher **Max Golden**) teamed with Michigan State University scientists to test **Listeria monocytogenes growth and**



Clostridium botulinum toxin production in uncured shredded pork and turkey packaged under reduced oxygen conditions at different temperatures, pH levels, and in the presence of clean-label antimicrobials. A combination of 2% cultured dextrose-vinegar-rosemary extract plus 0.5% citric acid provided 12 weeks inhibition of both *L. monocytogenes* growth and *C. botulinum* toxin production when the packaged product was stored at a mildly abusive temperature.



Kudos to FRI undergraduate researcher Calvin Slaughter (left), who has been selected as a **finalist in the IAFP 2024 Undergraduate Competition**. The winner of the competition will be selected at the IAFP annual meeting in Long Beach, Calif. this summer, where Calvin will be presenting his poster, "**Thermal Inactivation of Salmonella in Plant-based Process Cheese as a Function of pH and Water Activity.**"

FRI's **Kristin Schill** and **Kathy Glass** recently talked a bit about Calvin's project with **Quality Assurance & Food Safety magazine**. D- and Z-values for both pathogens in



than was *Salmonella* for the formulations tested, with both **pH and water activity significantly affecting the thermal inactivation rates** of these pathogens.



Registration is open for **IAFP's 14th 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.



FRI's Annual Spring Meeting will be held May 14–15 at the Pyle Center in Madison. In-person registration is now closed, but virtual spots remain available; contact Lindsey Jahn at lindsey.jahn@wisc.edu if you are interested in virtual attendance. The program includes sessions on **artificial intelligence and food safety, natural and traditional antimicrobials, current toxicological concerns, basic research of foodborne pathogens, and applied food microbiology in manufacturing**. The William C. Frazier

Memorial Award Lecture will be presented this year by **Don Schaffner**.

Registration will open June 4 for the biennial **Food Safety and Meat Microbiology School**, which will be held Aug. 13–15. The short course, **co-led by FRI and the Meat Science & Animal Biologics Discovery program**, will include practical information on microbiology, sanitation programs, facility design, thermal processing, and ingredients/new technologies. Several hands-on and small group microbiology lab exercises and interactive demonstrations are also scheduled. For more information, see [here](#).



Freshman undergraduate science writing intern Ethem Ahmed presented her poster on the evolving story of **lead (and chromium) contamination of cinnamon apple puree products** at the UW-Madison Undergraduate Research Symposium last week.

A new science brief is now available to FRI sponsors on the [FRI website](#) that discusses **volatile compounds that can be associated with the Maillard reaction. If you need your sponsor login information, email Lindsey Jahn at lindsey.jahn@wisc.edu.**



UW–Madison and Wisconsin News

The **last day of classes** for the spring semester at UW-Madison is Friday, May 3. **Graduation** is Friday, May 10 (doctoral and medical professionals) and Saturday, May 11 (bachelor's, master's, law).





affiliated faculty member and director of the Wisconsin Veterinary Diagnostic Laboratory **Keith Poulsen** is available [at this site](#), which also contains other links to information on HPAI for dairy farmers.

Carol Gross (University of California San Francisco, former UW-Madison professor of bacteriology) will present **“The joy of a lifetime in science”** on Friday, May 3 at 3 p.m. Ebling auditorium, Microbial Sciences Bldg.



Researchers from the Meat Science & Animal Biologics Discovery program are inviting people to participate in a **sensory analysis of organic alternative cured deli turkey**. The sampling takes about 20 minutes and is open to anyone aged 18 and older. You can [register in advance](#), although walk-ins are also welcome. These samplings will take place 9 a.m. –3:30 p.m., April 30–May 2 and May 7–May 9 at the Sensory Lab in MSABD.



Pleasant Ridge Reserve cheese and its cheesemaker **Andy Hatch of Uplands Cheese in Dodgeville** were featured in the April 3 episode of **“Top Chef.”** The **elimination challenge** on that episode was won by a contestant who used the cheese in a potato fritter served with a coconut curry collard green saag. Online cheese sales at Uplands Cheese have been up 3,792% since that episode aired.

You can hear the **Center for Dairy Research Master Cheesemaker John Jaeggi** (who incidentally worked with Uplands Cheese founder Mike Gingrich to develop Pleasant Ridge Reserve cheese) talk to the Midwest Farm Report about the **important role that Limburger cheese plays in Wisconsin’s cheese-making heritage.**



The application deadline for the **Wisconsin Association for Food Protection’s Student Scholarships** is **June 30.**

Upcoming training opportunities on the UW-Madison campus in the coming months include the following:

- Basic HACCP Short Course for meat and poultry processors will take place May 29–30 at the MSABD building.
- Wisconsin Meat Processing School, Sept. 17–19 at MSABD
- New Technologies Short Course: Thermal Processing will take place October 22–25 at MSABD.



The **Center for Dairy Research** and the **UW-Madison food science department** have numerous short courses open for registration:

- Advanced Cheesemaking: American-style Varieties (May 7–9)
- Enhanced Gummies & Jellies (May 14–17; waitlisted)
- Process Cheese and Cold Pack Cheese (May 21–23)

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