



---

**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 (virtual presentation)

*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. Recent food-related toxicological concerns in state public health responses (virtual presentation)

*Curtis Hedman, Wisconsin Department of Health Services*

1:30 p.m. International initiatives in food allergy risk assessment and risk management

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

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)