

***Twenty-Eighth
University of Wisconsin - River Falls Food Microbiology
Symposium and Workshop
October 19-22, 2008***

Sunday, October 19, 2008

7:00 pm **Opening Session - Kinnickinnic River Theater, University Center**
Welcome
Purnendu C. Vasavada
Conference Director, UW-River Falls

7:10 pm **Trends in Food Safety**
Karen Mullery
Global Business Manager, 3M Microbiology, St. Paul, MN

8:15 pm **Welcome Reception - Wind Room, University Center**

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Monday, October 20, 2008 - Riverview Ballroom, University Center

- 7:30 am Registration
- 8:15 am *Welcome and announcements*
Dale Gallenberg - Dean, College of Agriculture, Food and Environmental Sciences, UW-River Falls
Purnendu Vasavada - Professor of Food Science and Conference Director
- 8:30 am *The Diversity and Role of the Lactic Acid Bacteria in the Food Environment*
Wilhelm Holzapfel, Director (retired), Institute of Hygiene and Toxicology, Karlsruhe, Germany
- 9:00 am *Certificate of Conformance*
Anne Sherod, Director, Food Safety and Microbiology, Schwan's, Marshall, MN
- 9:30 am *Food Safety in Developing Nations*
Richard Stier, Consulting Food Scientists, Sonoma, CA
- 10:00 am Break - poster viewing
- 10:20 am *Rapid Molecular Methods for Detection of Food and Environmental Pathogens*
Brajesh Singh, Senior Scientist, The Macaulay Institute, Aberdeen, UK
- 10:50 am *Validation and Harmonization of Rapid Methods*
Robert Koeritzer, 3M, St. Paul, MN
- 11:10 am *Panel Discussion - Global Food Safety Issues and Trends*
- 11:30 Lunch - Riverside Commons, University Center
- 1:00 pm A. Crispin Philpott, Litmus Rapid-B, LLC
- 1:20 pm Adam Barnes, DuPont Qualicon
- 1:40 pm Laurie Kundrat, MicroBioLogics, Inc.
- 2-3:30 pm Supplier Spotlight - demonstration session
- 3:30 pm Glen Rose, Microbial Vac Systems, Inc
- 3:50 pm Olga Petrauskene, Applied BioSystems
- 4:10 pm James Spencer, Invitrogen
- 4:30 pm Colin Dykes, OpGen

Social

8:00 - 10:00pm at Country Inn & Suites

Tuesday, October 21, 2008 - Riverview Ballroom, University Center

- 8:15 am Announcements
- 8:20 am *A New Phage-based assay for the rapid detection of E. coli O157:H7*
Stan Bailey, Director of Scientific Affairs, bioMerieux Industrial Diagnostics, Durham, NC
- 8:50 am *Quality and Safety of Milk and Milk Products in Brazil: progress and perspectives in analytical strategies*
Marcelo Bonnet, Brazilian Agricultural Research Corporation, Juiz de Fora MG, Brazil
- 9:20 am *Food Safety Management for Mega events such as Olympic games or World Cup - a clear framework for risk management*
Serban Teodoresco, Global Managing Director, SafeKey Group, JohnsonDiversey, Montreal, Quebec, Canada
- 9:50am Conference Group Photo - Break - Poster Viewing
- 10:20 am *History of Listeria Recall - Chicken Strips*
Larry Cohen, Food Safety Program Manager, Kraft Foods, Glenview, IL
- 10:50 am *Staphylococcal Enterotoxin: Epidemiological/Laboratory Diagnostic Mismatches and Approaches for Analytical Resolution*
Reginald Bennett, Branch Chief, FDA, College Park, MD
- 11:20 am *Mycotoxins*
Dilek Heperkan, Professor of Food Engineering, Istanbul Technical University, Istanbul, Turkey
- 11:40 am Lunch - Riverside Commons, University Center
- 1:00 pm Merritt Walker, BioControl Systems, Inc.
- 1:20 pm *Biofilms: Forming a Defense Strategy for the Food Plant*
Taylor Schultz, Strategic Diagnostics, Inc.
- 1:40 pm *Efficacy of Antimicrobial Agents to Reduce Transfer of Escherichia coli O157:H7 on Lettuce Pieces*
Scott Burnett, Ecolab, Inc.
- 2-3:30 pm Supplier Spotlight - demonstration sessions
- 3:30 pm Suze Sainte, AES-Chemunex
- 3:50 pm Lynn Converse-Buntenbach, bioMerieux

Evening Program

- 6:00 pm** Social Hour
- 7:00 pm** Banquet - Kilkarney Golf Club
- 9:30 pm** Social Mixer at Country Inn & Suites, River Falls, WI
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Wednesday, October 22, 2008 - Riverview Ballroom, University Center**Food Allergen Issues and Testing**

A mini-symposium in association with the Food Allergen Research and Resource Program (FARRP), the International Association for Cereal Science and Technology (ICC) and R-Biopharm

- 8:00 am Announcements
- 8:05 am *Strengths and Limitation of Methods of Detection of Allergens in Food Ingredients*
Steve Taylor, Co-Director, Food Allergy Research and Resource Program, Lincoln, NE
- 8:50 am *Food allergy: Natural History and Clinical Perspective*
Dr. Allan Stillerman, Allergy & Asthma Specialists – Minneapolis
- 9:20 am *Current State of Methodology for Allergens in Food Samples*
Jonathon Devries, Technical Manager, Medallion Laboratories, General Mills, Minneapolis, MN
- 9:50 am Break - Poster viewing
- 10:15 am *NCFST Survey on Food Allergen Control Practices and Allergen Research Needs*
Lauren Jackson, Research Food Technologists, FDA, Summit-Argo, IL
- 10:45 am *Food Allergen Issues: Industry Perspective*
Paul Hall, President, AIV Food Safety Consultants, LLC
- 11:15 am *Detection of Gluten and Related Protein in Foods and Beverages -Specific Detection with the R5 Antibody in a Ready-to-Use Test Kit for Industry.*
Sigrid Haas Lauterbach, R-Biopharm, Darmstadt, Germany
- 11:45 am Discussion
- 12:00 Lunch
- 1:00 Presentations/demonstrations on testing for food allergens
Sean Tinkey, R-Biopharm
Chris Roebuck, Neogen
Ken Davenport, 3M
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