

Low-Moisture Food Pasteurization Alliance

MICHIGAN STATE
UNIVERSITY

WASHINGTON STATE
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UNIVERSITY OF
Nebraska
Lincoln

The University of Georgia

NC STATE UNIVERSITY

ILLINOIS INSTITUTE
OF TECHNOLOGY

FDA



Listing of IAFP 2017 Workshops, Symposia, and Presentations linked to our project (either directly or closely-linked via co-PD activity)

Project: Enhancing Low-Moisture Food Safety by Improving Development and Implementation of Pasteurization Technologies

(USDA-NIFA AFRI grant 2015-68003-23415)

lowmoisture.egr.msu.edu

Workshops

(See IAFP 2017 webpage for registration information for these workshops:

<http://www.foodprotection.org/annualmeeting/programs-and-activities/workshops/>)

1. [Validating Pasteurization Processes for Low-Moisture Products](#)
Friday, July 7, 2017
Organized and led by our project team (including FDA collaborators)
2. [Drying Technologies: Strategies for Managing Pathogen and Allergen Risks](#)
Saturday, July 8, 2017
Organized and led by Kellogg Co. (a member of our Industry Advisory Group)
Including a presentation by B. Marks (based on our specific project results)

Symposia (organized and/or led by our project team; symposia # not yet assigned)

1. [Can Old Processes Satisfy New Rules? Pathogen Reduction in Legacy Processes for Low Moisture Foods](#)
Tuesday, July 11, 2017; 3:30 - 5:00 p.m.; Conveners: Grasso-Kelley and Jeong
Presentations:
3:30 PM A Systems Approach to Validating Pathogen Reduction in a Legacy Process for Low Moisture Foods. Nathan Anderson, U.S. Food and Drug Administration
4:00 PM Modifying Existing (Legacy) Thermal Processes to Achieve Pathogen Reduction Goals. Bradley Marks, Michigan State University
4:30 PM When Existing Legacy Processes Are Insufficient: What Are the Novel Dedicated Technology Options? Jeyam Subbiah, University of Nebraska-Lincoln

Abstracts (posters and oral presentations; abstract #s not yet assigned)

Monday Posters

1. Hildebrandt I, Marks B. Optimal Isothermal Data Collection Practices for Estimating Microbial Thermal Inactivation Parameters. **P1-150.**

Tuesday Technical (oral) Presentations

2. 9:45 am. Garces-Vega F, Marks BP. Can Adsorption-Desorption State Affect *Salmonella* Thermal Inactivation Kinetics in Low-Moisture Foods? **T6-06.**
3. 10:45 am. Liu S, Tadapaneni R, Zhu M, Sablani S, Tang J. Heat Resistance of *Salmonella* and *Enterococcus faecium* Increased Exponentially at Reduced Water Activity in Silicon Dioxide. **T6-08.**
4. 11:15 am. Lau SK, Thippareddi, H, Subbiah J. A Novel Method to Determine Thermal Death Kinetics of Microorganisms in Low Moisture Foods: Thermal-Death-Time Sandwich. **T6-10.**
5. 11:45 am. Ahmad N, Hildebrandt I, Pickens S, Lau SK, Xu J, Liu S, Tsai HC, Rincon AM, Subbiah J, Thippareddi, H, Zhu M, Tang J, Anderson N, Grasso-Kelley E, Ryser E, Marks B. Utilization of *E. faecium* As a *Salmonella* Surrogate for Thermal Treatment in Selected Low-Moisture Food Products. **T6-12.**

Tuesday Posters

6. Anderson N, Luo Y, Grasso-Kelley E. Impact of Temperature Dependence of Water Activity on *Salmonella* Inactivation in a Multicomponent Food System. **P2-160.**

Wednesday Technical (oral) Presentations

7. 11:30 am. Ozturk S, Kong F, Singh R, Tang J, Liu S. Inactivation of *Salmonella* in Corn Flour By Radio Frequency Heating and the Effect of Cold Shock. **T9-11.**

Wednesday Posters

8. Ahmad N, Tsai HC, Hildebrandt I, Zhu M, Tang J, Marks B, Ryser E. Validation of *Enterococcus faecium* as a *Salmonella* Surrogate in Thermal Treatment of Almond Meal. **P3-02.**
9. Wang W, Anderson N, Pickens S, Hildebrandt I, Grasso-Kelley E. Validation of Baking to Inactivate *Salmonella* in Model High-Protein and High-Fat Foods. **P3-04.**
10. Hildebrandt I, Pickens S, Lau SK, Subbiah J, Anderson N, Marks B, Grasso-Kelley E. Multi-Laboratory Comparison of Thermal Resistance of *Enterococcus faecium* and *Salmonella* Enterica in Peanut Butter. **P3-05.**
11. Liu S, Ahmad N, Xu J, Hildebrandt I, Ryser E, Zhu M, Marks B, Tang J. *Enterococcus faecium* As a Surrogate for *Salmonella* in Thermal Treatment of Non-Fat Milk Powder. **P3-07.**
12. Garces-Vega F, Casulli K, Marks B. The Effect of Process Air Velocity, Humidity, and Product Moisture on *Salmonella* Inactivation on Almonds. **P3-08.**
13. Schwartz R, Williams J, Limcharoenchat P, Hall N, James M, Marks B. Effect of Temperature, Water Activity, and Structure on *Salmonella* Thermal Resistance in Multiple Wheat Products. **P3-09.**
14. Steinbrunner P, Limcharoenchat P, Marks B, Jeong S. Effect of Long-Term Almond Storage on Survival and Resistance of *Salmonella* to Heat and X-Ray. **P3-12.**
15. Tsai HC, Song X, Tang J, Marks B, Zhu M. Is *Enterococcus faecium* an Appropriate Surrogate for *Salmonella* in Thermal Process Validation of Cocoa Powder? **P3-14.**
16. Verma T, Subbiah J, Bianchini A, Stratton J, Wei X, Lau SK, Thippareddi H, Anderson N, Eskridge K. Validation of Extrusion Processing As an Inactivation Step for *Salmonella* in Low-Moisture Food. **P3-21.**