



Workshops

IAFP Workshops will be held at or depart from the Hilton Anaheim

WORKSHOP 1	WORKSHOP 2
<p>Characterization and Identification of Spoilage-causing Fungi: A Hands-on Workshop</p> <p>Friday and Saturday July 30–July 31 8:00 a.m. - 5:00 p.m.</p>	<p>Microbial Challenge Testing for Foods</p> <p>Friday and Saturday July 30–July 31 8:00 a.m. - 5:00 p.m.</p>

REGISTRATION — (Payment must be received by July 16, 2010 to avoid late registration rates.)
Cancellations received by July 16 will be refunded, less a \$50.00 administrative fee. No refunds will be made after this date.

	Early Rate	Late Rate		Early Rate	Late Rate
Member	\$615.00	\$690.00	Member	\$480.00	\$555.00
Non-Member	\$715.00	\$790.00	Non-Member	\$580.00	\$655.00

Student rates available, contact Julie at jcattanach@foodprotection.org for more information.

Workshop 1 – Characterization and Identification of Spoilage-causing Fungi: A Hands-on Workshop

Friday, July 30 and Saturday, July 31 • 8:00 a.m. – 5:00 p.m.

Laboratory Host:

Dr. Anuradha Prakash, Chapman University

Description:

Mitigating the risks of yeasts and mold contamination remains a constant battle within certain segments of the food and beverage industry. Molds and yeasts cause significant food spoilage losses and mycotoxigenic molds pose significant food safety/regulatory hazards. Fungal identification is a scientific challenge requiring both art and technical expertise. There are a limited number of scientists who understand and have developed the art of fungal identification to a sound science. This workshop provides attendees a unique opportunity to interact first-hand with a group of experts, learning the best practices for isolating different fungi as well as the basics of classical identification methods. This workshop will also cover current molecular methods that are used to identify yeast and mold. Fifty percent of the workshop will involve live demonstration and a direct hands-on experience in a laboratory setting.

Note: Workshop participants will meet each day at the Hilton Anaheim and be transported to laboratory facilities at Chapman University.

Topics:

- Cultural Methods and Mold Identification
- Method Demonstrations Including Molecular Tools for Mold Identification
- Case Studies

Instructors:

Emilia Rico, BCN Research Laboratories, Inc.
Frank Burns, DuPont Qualicon
Shawn Johnson, Universal Sanitizers Inc.
Dave Pincus, bioMérieux, Inc.

Organizers:

Julie Castro, PepsiCo
Mangesh Palekar, Kraft Foods, Inc.

Intended Audience:

This course is aimed at microbiologists working in academia or the food and beverage industry who want to gain a better understanding of the types and challenges of fungal contamination in food and beverage products. The main purpose of the workshop is to provide attendees the opportunity to gain hands-on experience and expertise in a live wet lab setting for the identification of industrially significant yeasts and molds.

Workshop 2 – Microbial Challenge Testing for Foods

Friday, July 30 and Saturday, July 31 • 8:00 a.m. – 5:00 p.m.

Description:

The food industry routinely uses challenge testing to determine whether a specific food requires time and temperature control for safety, or is suitably formulated. When laboratory testing is used to support a change in how the product is handled in a food establishment (e.g., refrigerated to unrefrigerated holding, extending shelf life, increasing ambient temperature storage or eliminating the need for date marking), the data are submitted to a state or local regulatory agency or directly to the FDA in the form of a variance application for approval. Food establishments or manufacturers submitting laboratory data to support their proposals must ensure the study is appropriate for the food and pathogen of concern and incorporate the necessary elements into the study to yield a valid design and conclusion. Because of the many questions raised by regulatory and industry professionals about the appropriate use of challenge studies, the National Advisory Committee on Microbiological Criteria for Foods (NACMCF) was asked to provide guidance on the topic of challenge studies and their use. This workshop will present the NACMCF report and instructors will guide the students through use of the material in the report to develop actual challenge study protocols based on NACMCF recommendations.

Topics:

- Overview of challenge study design (purpose of study, product description, product assessment, pathogens of concern, sampling intervals, test conditions, other controls, pass/fail criteria).
- Introduction to models and their use (examples of models, applicability of models to different foods, pathogen growth ranges used in modeling programs).
- Purpose of study, product description and assessment (purpose of the study, time/temperature control, lethality, formulation efficacy, product, ingredients, preparation, storage, pH and water activity).
- Pathogens of concern (selection criteria, ecology and epidemiology, use of models and the literature, inactivation study parameters).
- Sampling intervals and test conditions (growth vs. inactivation studies, strain selection, inoculation methods, packaging, sample size and replicates).
- Other controls and pass/fail criteria (surrogates, un-inoculated controls, pass/fail criteria selection and limitations of study).

Instructors:

Kathy Glass, University of Wisconsin-Madison
Linda Harris, University of California-Davis
Don Schaffner, Rutgers, The State University of New Jersey

Organizer:

Don Schaffner, Rutgers, The State University of New Jersey

Intended Audience:

Food industry professionals, testing lab personnel and regulators