

## **Beverage PDG**

**Members Present:** Dan Anderson, Frank Burns, Elena Enache, Hisato Ikemoto, Kenneth Janes, Kathleen Lawlor, Wilfredo Ocasio, L. Jason Richardson, Emilia Rico-Munoz, Jena Roberts, Patricia Rule and Joe Shebuski.

**Board/Staff Members Present:** Alejandro Mazzotta.

**New Members:** Helen Akinruli, Amir Anvarian, Fred Breidt, Alessandra Chiareli, Carrie Ferstl, Margarita Gomez, Elke Kohler, Jennifer Lee, Rong Murphy, Angelica O'Shaughnessy, Linda Peng, April Pontius-Peters, Daniel Quillen, Jean Schoeni and Ben Tall.

**Meeting Called to Order:** 9:06 a.m., Sunday, July 22, 2012.

**Recording Secretary of Minutes:** Kathy Lawlor.

**Welcome and Roll Call of Attendees.**

**Review of Agenda and Call for Additional Items:** No additional items.

**Review of IAFP Antitrust Guidelines.**

**Comments/Updates from the Executive Board Liaison (Alejandro Mazzotta):**

1. Thanked members for participating in meeting and volunteering. Let David Tharp or an Executive Board member know if you want to join a Committee or PDG.
2. IAFP has created and is testing Google Groups as an informal tool for Member brainstorming and discussion of ideas; continue to use E-mail for formal PDG communications.
3. Encouraged Members to host webinars, especially for ideas not prepared for symposia or symposium ideas rejected by the Program Committee.
4. Download the IAFP Annual Meeting scheduling app; contact staff for help, if needed.
5. WiFi available on 5th floor of RICC (passcode = 12345678).
6. Reviewed IAFP Strategic Plan (to be published in August issue of *FPT*). Three areas of focus:
  - a. Recruitment and Engagement: Seeing increased member involvement; record attendance and exhibits/Affiliates for IAFP at this meeting
  - b. Information Exchange: Looking for ideas for international especially (e.g., Latin America), Annual Meeting and increasing journal impact.

- c. Resources and Foundation: Staff of 11 does a great job; seeking ideas to generate more funds.

### **Old Business:**

1. Officially adopted 2011 PDG Meeting Minutes (informally adopted via E-mail following 2011 Annual Meeting); motion by Frank Burns to accept, seconded by Jason Richardson, unanimously accepted.
2. Recap of key 2010-2011 PDG activities: Organized and Program Committee accepted proposals for three 2012 Annual Meeting Technical Program sessions (hands-on Pre-Meeting Fungal Characterization and Identification Workshop; Water Re-use Symposium (co-sponsored with Water Safety and Quality PDG); and Microbiological Safety of Chilled ESL, Acidified, and Low-/High-Acid Beverages Roundtable).
3. Conference calls with PDG chairs/vice-chairs (begun last year to identify overlap of ideas and collaboration opportunities for development of Annual Meeting symposia) were very successful. Note that sometimes it takes two or three years for ideas to percolate through PDG into viable submissions, so don't be discouraged if an idea doesn't get accepted on the first pass – keep trying; alternative approach is to leverage the idea for webinars and other Member educational opportunities throughout the year.
4. PDG name/charter change: There was much discussion about expanding the scope of the PDG to increase Member interest/participation by including analogous acidified or preserved products having with similar properties or microbiological control strategies (e.g., sauces, salsas, dressings, acidified foods), products that are regulated similarly, or processed products not currently covered by other PDGs. We brainstormed many ideas but recognize the need for balancing scope and focus to ensure manageability. Agreed to fine-tune name change ideas before/during next PDG conference call in August, then submit to Board for approval.

### **New Business:**

1. Strategies/activities for promoting and sustaining member involvement:
  - a. Interest in developing Affiliates (particularly in Latin America – e.g., Colombia, Brazil, Argentina, Chile, Peru); contact Angelica O'Shaughnessy for more info or to help.
  - b. Pat Rule volunteered to work on subcommittee to develop webinars (free and fee-for-service), especially for young people; Jason, Fred to help. Send webinar ideas to Pat; copy Kathy and Emilia.
2. Suggested topics for 2013 Symposia, Roundtables and Workshops:

- a. Conventional and novel preservative systems for ensuring the safety and stability of beverages and acidified foods (include natural preservatives, labeling issues).
  - b. Mycotoxins and allergens (potential partnership with Chemical Hazards and Allergens PDG).
  - c. Metabiotics – Evolution of microbial populations in macro/micro environments over time in products, genetics/mechanisms for preservative- and/or /acid-resistance.
  - d. Advanced mycology workshop (to be offered in alternating years with fundamental mycology workshop).
  - e. Possible expo (akin to what you can see at IFT) of new age beverages to introduce IAFP Members to global product offerings and the technical/safety/stability challenges they pose.
3. Suggestions for webinar topics: follow-up from the 2012 Roundtable on “Microbiological Safety of Chilled ESL, Acidified, and Low-/High-Acid Beverage Products.”
  4. Interest in starting an informal mentorship program to build the leadership pipeline (chairs/vice-chairs as well as symposium/roundtable/workshop organizers) for the “Beverage” (final name TBD) PDG.

**Recommendations to the Executive Board:**

1. Symposium/Roundtable organizers were not copied on communications to speakers this year (due to cc: functionality issues with third-party communication service), so there were several disconnects between IAFP and PDG/organizer instructions to speakers. Recommend that the necessary functionality be included for next year.

**Next Meeting Dates** (by conference call): August 23, 2012 (1:00 p.m. Eastern); September 12, 2012 (11:00 a.m. Eastern); October 9, 2012 (11:00 a.m. Eastern) – primarily to develop/finalize symposium ideas and proposals (October 16, 2012 due date).

**Meeting Adjourned:** 11:00 a.m.

**Chairperson:** Kathleen A. Lawlor.