**10TH ANNUAL LOW MOISTURE FOOD SAFETY TASK FORCE MEETING**

9:00 AM – 11:30 AM, TUESDAY, SEPTEMBER 15, 2020

### Welcoming Remarks & Meeting Goals

**Nathan Anderson, Ph.D.,** Research Agricultural Engineer, Office of Food Safety, U.S. Food and Drug Administration (FDA)

### Hot Topic in Low Moisture Food Safety: Learning from the FDA Retail Flour Sampling Program

**Aparna Tatavarthy, Ph.D.,** Microbiologist, Office of Food Safety, U.S. Food and Drug Administration (FDA)

### IFSH LOW MOISTURE FOOD SAFETY RESEARCH UPDATE: LIGHTING ROUND

<table>
<thead>
<tr>
<th>Time</th>
<th>Presentation</th>
</tr>
</thead>
<tbody>
<tr>
<td>9:45 AM</td>
<td><strong>Cell Concentration Dependency of Survival on Drying in Salmonella Species</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Rachel Streufert,</strong> ORISE Fellow, U.S. Food and Drug Administration (FDA)</td>
</tr>
<tr>
<td>9:55 AM</td>
<td><strong>Effect of Inoculated Ingredient on the Isothermal Inactivation of Enterococcus faecium NRRL B-2354 in a Multicomponent Cookie Dough</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Xiyang “Sunny” Liu,</strong> Illinois Tech, Institute for Food Safety and Health (IFSH)</td>
</tr>
<tr>
<td>10:05 AM</td>
<td><strong>Comparison of Thermal Resistance of Salmonella in Wheat Flour Inoculated via Glass Bead Transfer and Liquid Inoculation</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Lindsay Halik,</strong> Illinois Tech, Institute for Food Safety and Health (IFSH)</td>
</tr>
<tr>
<td>10:15 AM</td>
<td><strong>Intracellular Moisture Retention of Desiccated Salmonella in Low Water Activity</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Philip Steinbrunner,</strong> ORISE Fellow, U.S. Food and Drug Administration (FDA)</td>
</tr>
<tr>
<td>10:25 AM</td>
<td><strong>Inactivation of Salmonella on Apple during Drying</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Elizabeth Grasso-Kelley, Ph.D.,</strong> Assistant Professor, Department of Food Science &amp; Nutrition, Illinois Tech, Institute for Food Safety and Health (IFSH)</td>
</tr>
</tbody>
</table>

### TASK FORCE ACTIVITIES & FUTURE DIRECTIONS

<table>
<thead>
<tr>
<th>Time</th>
<th>Presentation</th>
</tr>
</thead>
<tbody>
<tr>
<td>10:35 AM</td>
<td><strong>IFSH Best Practices for Control of Pathogens during Extrusion Processing: Progress Update</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Nathan Anderson, Ph.D.,</strong> Research Agricultural Engineer, Office of Food Safety, U.S. Food and Drug Administration (FDA)</td>
</tr>
<tr>
<td>10:45 AM</td>
<td><strong>NEW USDA Funded Research: Sustainable, Systems-Based Solutions for Ensuring Low-Moisture Food Safety</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Elizabeth Grasso-Kelley, Ph.D.,</strong> Assistant Professor, Department of Food Science &amp; Nutrition, Illinois Tech, Institute for Food Safety and Health (IFSH)</td>
</tr>
<tr>
<td>11:00 AM</td>
<td><strong>Task Force Member Needs and Future Directions (Open Discussion)</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Elizabeth Grasso-Kelley, Ph.D.,</strong> Assistant Professor, Department of Food Science &amp; Nutrition, Illinois Tech, Institute for Food Safety and Health (IFSH)</td>
</tr>
</tbody>
</table>
SPROUT SAFETY TASK FORCE MEETING
1:00 PM – 5:00 PM, TUESDAY, SEPTEMBER 15, 2020

1:00 PM - 1:10 PM
Welcome and Introduction
Barbara Sanderson, Owner, Jonathan Sprouts
Robert Brackett, Ph.D., Vice President, Illinois Tech,
Director, Institute for Food Safety and Health (IFSH)

1:10 PM - 1:40 PM
Regulatory Update
Mark Moorman, Ph.D., Director, Office of Food Safety, U.S. Food and Drug Administration (FDA)

1:40 PM - 2:10 PM
Sprout Safety and Emerging Issues: ISGA Perspectives
Carmen Wakeling, Owner, Eatmore Sprouts, President, International Sprout Growers Association (ISGA)

2:10 PM - 2:30 PM
Sprout Safety Alliance – An Update
Kaiping Deng, Ph.D., Senior Scientist and Sprout Safety Alliance (SSA) Coordinator,
Institute for Food Safety and Health (IFSH)

BREAK 2:30 -2:40 PM

2:40 PM - 3:10 PM
Food Safety of Sprouted Seeds: Moving in the Right Direction
Keith Warriner, Ph.D., Professor, Dept. of Food Science, U. of Guelph

3:10 PM - 3:40 PM
IFSH Research: Impact of Temperature on Salmonella Proliferation in Alfalfa Sprouts during Storage
Tong-Jen Fu, Ph.D., Research Chemical Engineer, Office of Food Safety,
U.S. Food and Drug Administration (FDA)

3:40 PM - 5:00 PM
Discussion: Issues and Research Needs
Moderator: Barbara Sanderson, Owner, Jonathan Sprouts
- Food Code: sprouts as a TCS food?
- Sprout industry hold-and-release testing
- Value of discontinuing a seed lot on first SIW positive
- Testing for non-O157 STEC
- EPA registration of seed treatment chemicals
- Competitive exclusion and other research needs
- Sprouted seed products and microgreens
**TASK FORCE MEETINGS**  
**SEPTEMBER 15-16, 2020**  
Virtual Meetings | All Times in CDT

### JUICE & BEVERAGE TASK FORCE MEETING
**1:00 PM – 5:00 PM, WEDNESDAY, SEPTEMBER 16, 2020**

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
</tr>
</thead>
</table>
| 1:00 PM - 1:10 PM | **Welcome and Introduction**  
*Alvin Lee, Ph.D., Director, Center for Processing Innovation, Institute for Food Safety and Health (IFSH), Associate Professor, Department of Food Science and Nutrition, Illinois Tech* |
| 1:10 PM - 1:40 PM | **Updates from Low Acid Workgroup**  
*Jill Costelow, Co-Founder and Co-CEO, Cultivate Group*  
*Malcolm Knight, Ph.D., Co-Founder and Co-CEO, Cultivate Group* |
| 1:40 PM - 2:10 PM | **Updates from High Acid Workgroup**  
*Alvin Lee, Ph.D., Director, Center for Processing Innovation, Institute for Food Safety and Health (IFSH), Associate Professor, Department of Food Science and Nutrition, Illinois Tech*  
*Catherine Rolfe, Ph.D. Candidate, Department of Food Science and Nutrition, Illinois Tech* |
| 2:10 PM - 2:40 PM | **FDA Perspectives on Validation and Updates: Factors affecting microbial inactivation during high pressure processing in juices and beverages**  
*David Whitman, Ph.D., Acting Chief, Beverage Branch, Division of Plant Products and Beverages, Office of Food Safety, U.S. Food and Drug Administration (FDA)* |

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
</tr>
</thead>
</table>
| 2:50 PM - 3:20 PM | **Cold Pressure Council Updates**  
*Joyce Longfield, M.Sc., R&D – Principal of HPP Applications, Good Foods Group, LLC, Cold Pressure Council Representative* |
| 3:20 PM - 3:50 PM | **HPP Technology Update**  
*Vinicio Serment-Moreno, Ph.D., Applications and Food Processing Specialist, Hiperbaric* |
| 3:50 PM - 4:30 PM | **Current and Emerging Trends: Cold Brew Products**  
*Chris Sharps, Sr. Manager, Global Food Safety, Starbucks Coffee Company*  
*Brian Schaneberg, Ph.D., Director QA, Regulatory and Science Affairs, Starbucks Coffee Company*  
*Mark Corey, Ph.D., Director Scientific & Government Affairs, National Coffee Association* |
| 4:30 PM - 4:45 PM | **Next Steps Discussion and Other Business**  
*Alvin Lee, Ph.D., Director, Center for Processing Innovation, Institute for Food Safety and Health (IFSH), Associate Professor, Department of Food Science and Nutrition, Illinois Tech*  
*Glenn Black, Ph.D., Associate Director of Research, Office of Food Safety, U.S. Food and Drug Administration (FDA)* |
| 4:45 PM - 5:00 PM | **Summarize and Wrap-Up**  
*Alvin Lee, Ph.D., Director, Center for Processing Innovation, Institute for Food Safety and Health (IFSH), Associate Professor, Department of Food Science and Nutrition, Illinois Tech* |