LETTER FROM THE DIRECTOR

Dear Colleagues,

Happy New Year and welcome to the Winter 2018 edition of the IFSH Newsletter. I hope that you all had a relaxing and safe holiday season. The beginning of a new year is always a time to reflect on what we have accomplished over the past year, but more importantly, what we hope to accomplish in the upcoming year. Hopefully, this issue of our newsletter will provide you with a glimpse of both the past and future at IFSH, as well as an update on the current state of IFSH. I am hopeful that you find this newsletter informative.

First, I want to acknowledge new companies who have become IFSH members since our last newsletter: Fona International, Zors Food, ClorDisys, Simmons Pet Food, All Natural Freshness, and Innovative Publishing Company. We are excited to have these companies as members and hope that you will take the opportunity to check out their websites and learn more about them.

Secondly, we are proud to recognize the hard work and accomplishments of our students, staff, and both IIT and FDA scientists over the past year. This newsletter lists some of the many professional meetings and activities with which we have been involved. I am confident that 2018 will be no less active and productive.

I want to encourage you to make note of the variety of events that IFSH will be sponsoring in 2018. These include our FSPCA Preventive Controls for Human Foods training courses, a new High Pressure Processing Workshop, a symposium on High Throughput Sequencing, and of course our Annual Meeting. We very much hope that you can join us in person for these events. However, we are also planning a variety of online offerings to help you keep engaged with us even if you can’t be present.

Here’s to a great 2018!

Bob
MEETINGS AND EVENTS

Click here to view the current list of IFSH Events!

https://www.ifsh.iit.edu/news-events

IFSH hosts **FSPCA Preventive Controls for Human Food (PCHF) Participant Courses** regularly. The most recent was held November 7-9 at the IFSH Moffett Campus. 19 people participated in the class. The course was developed by the IFSH-led FSPCA and recognized by the FDA. Successfully completing this course is one way to meet the requirements for a “preventive controls qualified individual”. Save the date for our 2018 FSPCA courses. Registration for the 2018 courses is now open.
2018 Save the Dates

FSPCA Preventive Controls for Human Food Participant Courses at the IIT Moffett Campus, Bedford Park, IL.

- February 20-22
- March 6-8
- August 28-30
- October 2-4
- November 6-8

High Pressure Processing Workshop April 9-12, 2018 at the IIT Moffett Campus, Bedford Park, IL. For details and to register click here.

IFSH Platform Research Advisory Meeting (for IFSH members) April 25-26, 2018 at the IIT Moffett Campus, Bedford Park, IL. Registration and details coming soon.


FSPCA Annual Conference, July 18-19 in Chicago, IL. Details coming soon.

IFSH 2018 Annual Meeting (for IFSH members), September 25-26, 2018 Chicago Marriott Southwest at Burr Ridge, IL. Registration and details coming soon
NEW IFSH MEMBERS

We are delighted to welcome new member companies for 2018. They are:

FONA International  https://www.fona.com
ZORS Food, LLC.  http://zorsfood.us/
Simmons Pet Foods  http://simmonspetfood.com/
Innovative Publishing Company  http://innovativepublishing.net/
All Natural Freshness  https://allnaturalfreshness.com/

For more information about IFSH membership, check out our membership pages at:
https://www.ifsh.iit.edu/members.
TECHNICAL CONNECTIONS MEETINGS

IFSH began implementing a series of webinars called the Technical Connections Meeting (TCM) to communicate and engage with our members and stakeholders concerning IFSH's collaborative research program. We'd like to thank our members for joining us for the Fall Technical Connections Meeting on November 8th. Select projects from the Chemistry and Packaging, and Processing Platforms were highlighted during this webinar. We look forward to having you join us for the 2018 Technical Connections Meetings.

Save the dates for the TCMs of 2018!

**March 14, 2018**

**November 14, 2018**

Please contact Renee Anderson at randerson1@iit.edu if you would like to learn more about our IFSH Technical Connections Meetings!
STAFF PUBLICATIONS

The results of the collaborative research program at the Institute for Food Safety and Health's National Center for Food Safety and Technology, are reported in scientific publications, disseminated through presentations at professional conferences or published as monographs. Literature citations for publications authored or co-authored by IFSH/IIT, IFSH/NCFST, FDA CFSAN Division of Food Processing Science and Technology staff from 1989-2017 are available in one complete document.

Click on the following link to obtain a complete IFSH staff publications reference list for 1989-2017 (.pdf). https://www.ifsh.iit.edu/knowledge-center/ifsh-research-papers-white-papers-and-reports
GRANT ANNOUNCEMENT

IIT IFSH Receives a Grant from USDA’s NIFA to Promote Safe Food Supply

The Institute for Food Safety and Health (IFSH), Illinois Institute of Technology (IIT), Chicago, Illinois was awarded a three-year grant of $258,253 from USDA’s National Institute of Food and Agriculture (NIFA) under the Agriculture and Food Research Initiative (AFRI) Foundational Program: Improving Food Safety category. The USDA NIFA made the announcement on November 29, 2017.

IIT will use the grant to address the impact of juice characteristic on pathogen inactivation by High Pressure Processing. The title of the grant is Enhancing the Safety of High Pressure Processed Juices. The award is for three years—June 2017 to May 2020. The Project Director is Associate Professor Alvin Lee and Co-Project Director is Assistant Professor Kathiravan Krishnamurthy with collaborating partners Dr. Nathan Anderson and Dr. Glenn Black from FDA’s Division of Food Processing Science and Technology and Dr. Yinqing Ma from FDA’s Division of Plant Products and Beverages.

USDA NIFA AFRI is America’s flagship competitive grants program for foundational and translational research, education, and extension projects in the food and agricultural sciences. These awards are made through two grant programs: AFRI Foundational: Food Safety, Nutrition, and Health, and the AFRI Food Safety Challenge Area. These investments seek to increase our understanding of the microbial, chemical, and physical safety and quality of foods, as well as protect consumers from contaminants at every stage of the food chain, from production to consumption. The funding is made possible through NIFA’s AFRI program, authorized by the 2014 Farm Bill.
SPECIAL RECOGNITION

Congratulations to Dr. Nathan Anderson, Agricultural Research Engineer of the Food and Drug Administration--IFSH Moffett Campus for receiving the Public Health Impact Award for his presentation Impact of Temperature Dependence of Water Activity on Salmonella Inactivation in a Multi-Component Food System given at the FDA Foods and Veterinary Research Conference, College Park, MD, October 17-18, 2017. His presentation was based on the thesis research of Yuqi Liu who recently graduated with a M.S. in Food Process Engineering from IIT.
IFSH ON THE ROAD AND IN THE PRESS

Dr. Robert Brackett, Illinois Tech Vice President and Director of the Institute for Food Safety and Health, speaks with Healthline about FDA’s role in protecting consumers from food-borne illness.

Dr. Elizabeth Grasso-Kelley was a panelist at the BarnRaise 2017 IIT Institute of Design Conference October 9-11 in Chicago, IL. BarnRaise is a maker-conference that connects design firms, community based organizations, and participants to address a social topic embedded in the Chicago community.

Dr. Alvin Lee, Director for the Center for Processing Innovation at IFSH was recognized, along with the USDA-NIFA Food Virology Collaborative-NoroCORE Executive Board, by receiving the 2017 Partnership Award for Innovative Programs and Projects aimed at Reducing the Burden of Foodborne Disease Associated with Viruses, Particularly Norovirus during the USDA-NIFA Food Virology Collaborative NoroCORE project led by North Carolina State University. Pictured below is the project director, Prof. Lee Ann Jaykus receiving the award from Dr. Ramaswamy, Director of USDA-NIFA in Washington DC on October 12, 2017. https://norocore.ncsu.edu/norocore-announced-as-recipient-of-the-usda-nifa-partnership-award-for-innovative-programs-and-projects/
Dr. Robert Brackett, Illinois Tech Vice President and Director of the Institute for Food Safety and Health, presented at the Campden BRI Food Safety Management Systems Masterclass on October 26, 2017 in Gloucestershire, UK. One topic of discussion was food safety management-focus more, audit less. Click to see what Dr. Brackett has to say about Food safety management? Focus more, audit less? This was one of the main questions raised by companies attending the recent Campden BRI Food Safety Management Systems Masterclass.

Dr. Kathiravan Krishnamurthy spoke with Engineering Pathway students about his scholarly journey into the field of food engineering at Moraine Valley Community College on Friday, October 27th. He also provided career guidance to the students and introduced them to various career opportunities in the food and related industry. The students in the Engineering Pathways program at Moraine Valley are guaranteed transfer admission to the College of Engineering at the University of Illinois at Urbana-Champaign.
Dr. Jason Wan, IFSH Associate Director and Dr. Kathiravan Krishnamurthy, Assistant Professor of Food Science and Nutrition were invited to the Cornell University International Symposium: Validation of Nonthermal Technologies on October 29-October 31 in Ithaca, New York. Critical issues related to the validation of nonthermal processing methods used for controlling pathogens in foods and ensuring compliance with regulatory requirements were discussed. Dr. Wan moderated a session on “Examples of Validation Studies for Nonthermal Technologies” and presented a session titled “Validation of Thermally Assisted High Pressure Processing”. Dr. Krishnamurthy shared in the poster session with his poster, “Characterization of a novel pulsed light system for inactivation of Escherichia coli O157:H7 in buffered peptone water”.

IFSH was part of the Chicago Section IFT Annual Suppliers’ Night, November 1, 2017, at the Donald E. Stephens Convention Center in Rosemont, IL. as an exhibitor.

The IFIC Ag Tech Forum Group hosted “Whole Genome Sequencing Applications: Industry and Food Safety Insights” on Thursday, November 09, 2017. Presentations were given by Behzad Imanian, PhD, Project Leader, IFSH Whole Genome Sequencing Initiative and Mustafa Simmons, PhD, FSIS, USDA. Behzad discussed how this technology is advancing food safety protocols and foodborne disease surveillance. Behzad’s presentation was titled, High-Throughput Sequencing and Food Safety: The Signs of Inevitability.
Dr. Jason Wan, Associate Director, Institute for Food Safety and Health co-chaired a session and presented at the **11th China International Food Safety & Quality (CIFSQ) Conference** on November 1-2, Beijing, China. The session focused on Food Safety Modernization Act, Food Safety Preventive Controls Alliance (FSPCA) and training to support compliance. The presentation was titled “Foreign Supplier Verification Program: What Do Foreign Suppliers Need to Know”. While in Beijing, Jason delivered a three-day FSPCA Preventive Controls for Human Food (PCHF) Lead Instructors Course, the third PCHF Lead Instructors Course delivered in Beijing since April 2016.

Dr. Alvin Lee, Director for the Center for Processing Innovation at IFSH presented at the **Juice Products Association Fall 2017 Business Meeting** in Atlanta, Georgia on November 5-7 and discussed some of the work objectives with JPA members. The meeting provided an excellent networking opportunity with key decision makers in the juice product industry.

IFSH exhibited at the **5th Annual Food Safety Consortium** conference at the Renaissance Schaumburg Convention Center on November 28-December 1, 2017. The conference focused on food safety education and networking to share best practices and new technology solutions to today’s food safety challenges.

Dr. Robert Brackett presented an invited keynote speech entitled “Challenges in addressing the food safety needs of developing economies” to the **49th Session of the Codex Committee on Food Hygiene (CCFH)**, held at the Intercontinental Hotel in Chicago. The meeting was attended by participants from 63 member countries, one-member organization (the European Union (EU)), and 15 international intergovernmental and non-governmental organizations, including WHO and FAO. Dr. Brackett shared the stage with USDA Undersecretary for Trade and Foreign Agricultural Affairs, Ted McKinney. The **Codex Alimentarius** is a collection of internationally recognized standards, codes of practice, guidelines, and other recommendations relating to foods, food production, and food safety. The World Trade Organization refers to Codex standards in adjudicating trade disputes involving agriculture and foods.
ALLIANCE UPDATES

FOOD SAFETY PREVENTIVE CONTROL ALLIANCE

http://www.iit.edu/ifsh/alliance/

Food Safety Preventive Controls Alliance (FSPCA)
In accordance with the Alliance’s mission to support safe food production for the U.S. market, the FSPCA has to-date trained over 1,900 Lead Instructors and issued over 60,000 Preventive Controls for Human/Animal Food certificates and Foreign Supplier Verification Programs certificates combined.

Visit the FSPCA Website at fspca.net for more information.

2018 FSPCA Annual Conference
Chicago, Illinois
July 18-19, 2018
Immediately Following the IFT Annual Conference

Wednesday 1:00 - 5:00 pm
Followed by Networking Reception
Thursday 8:00 am - 5:00 pm

Additional information and registration link coming soon!

Updated Training Materials
The FSPCA Preventive Controls for Animal Food course manual and the FSPCA FSVP course manual have been updated! Download a free copy from the FSPCA website.

The public version of the Animal Food participant manual v1.1 along with the errata sheet are available for download on the FSPCA website: https://www.ifsh.iit.edu/fspca/fspca-preventive-controls-animal-food.
The public version of the FSVP participant manual v1.1 along with the errata sheet are available for download on the FSPCA website: https://www.ifsh.iit.edu/fspca/courses/foreign-supplier-verification-programs-fsvp/

2018 Lead Instructor Training
The FSPCA is in the midst of planning Human Food, Animal Food and FSVP Lead Instructor courses for 2018. Approved Lead Instructor applicants will receive email notifications, and the FSPCA website will be updated, once additional courses are available.

Looking for FSPCA Preventive Controls for Human Food, Animal Food or FSVP participant courses? Visit the online course list: https://fspca.force.com/FSPCA/s/ (click on the “Course” tab). The list can be sorted by type of course, start date and location!

SPROUT SAFETY ALLIANCE

http://www.iit.edu/ifsh/sprout_safety/

The Sprout Safety Alliance (SSA) training curriculum version 2.0 public version is available on the SSA website https://www.ifsh.iit.edu/ssa for free download and hard copies are available for purchase at the IFPTI online bookstore http://bookstorefspca.ifpti.org/index.php/ssa.html. An SSA online module covering the knowledge sections of the twelve chapters of the curriculum is being developed.
EDUCATION UPDATES

Why get a Food Science Degree at Illinois Tech?

The Department of Food Science and Nutrition offers masters degrees and certificates in food safety, food technology, and food process engineering. In addition, the department has started a Ph.D. program in Food Science and Nutrition since 2017. Why get a Food Science Degree at Illinois Tech? [http://bit.ly/1tL1Czg](http://bit.ly/1tL1Czg)

The 2018 Spring Course List is available now.

Students in Illinois Tech Food Science and Nutrition program develop new food products at Charlie Baggs Culinary Innovations

![Students in Illinois Tech Food Science and Nutrition program develop new food products at Charlie Baggs Culinary Innovations](image)

The event was possible due to a sponsored innovation grant from Illinois Tech’s Career Management Center. The grant was awarded to Armand Paradis and Will Maurer to enhance the course offerings with a stronger career path. To learn more about this grant click on the following link [http://bit.ly/2vXRrLE](http://bit.ly/2vXRrLE). It provided the funds to take the students to the Charlie Baggs Culinary Innovations Center for real world product development and project experiences.
Ms. Rangaswamy and the Charlie Baggs Culinary Innovations staff co-hosted the FdSN 508 students at the Charlie Baggs Innovation Center. Ms. Rangaswamy presented the Centers GMP (Good Manufacturing Practice) Ground Rules for making food products to the 24 students visiting as a part of the food product development class. Charlie Baggs Culinary Innovations Center also agreed to provide students with a professional environment where students will make their food products in teams and pitch them to local food industry mentors. Read the entire story here: http://bit.ly/2A0WJaO

According to Armand Paradis, Adjunct Industry Professor of Food Science and Nutrition, “the students benefited greatly from the Charlie Baggs Culinary Innovations experience. It provides them with a real-life food product development experience in an actual food product development facility with Culinologists and R&D experts to create an actual scalable product that is ready for the manufacturing process. This experience is currently not available on our campus and was made possible by Illinois Tech’s Faculty Innovation Grants program which provided funding to faculty for activities directly related to the career and professional development of Illinois Institute of Technology students.”

Illinois Tech alum (FdSN 16), Siva Rangaswamy, Associate Scientist helped coordinate the experience for the students. Rangaswamy stated “it is a great experience for the students. Technical experts at CBCI are capable of guiding student’s product through food product concept, the manufacturing process, and provide perspectives of efficient and safe manufacturing methods. I really enjoyed helping our Illinois Tech students.”
Neeraj Kamath  
Food Scientist at Tate and Lyle-Hoffman Estates, IL

“I did my Bachelors in Food Engineering and Technology from Institute of Chemical Technology India. Post my graduation I was working as Quality Assurance and Food Safety Officer for 1.5 yrs in an MNC in India. I came to the USA to pursue my higher education, did my Masters in Food Process Engineering at IIT IFSH. While doing my Masters I got an opportunity to be Area Representative for the Institute of Food Technologist (IFT)- Student Association (IFTSA), this motivated me to form Food Science Club at IIT with the help of Dr. Kathir Krishnamurthy. Renee McBrien, Dr. Kathir Krishnamurthy and Professor Armand Paradis along with Dr. Robert Brackett helped me organize IFTSA’s first ever Area Meeting at IIT. Currently, I am working as Food Scientist – Beverage and Dairy Applications at Tate and Lyle in Hoffman Estates. In my free time, I like to either go hiking or try out new restaurants in search of new flavors/recipes.”

Neeraj Kamath, Food Scientist at Tate and Lyle. Connect with Neeraj on LinkedIn
IFSH STAFF UPDATES

Congratulations to the CFSAN and IFSH staff who participated in the Annual Fall Fitness Walk on Thursday October 26.

Years of Service Honorees: Please join us in congratulating the following IFSH staff who were recognized on Monday December 11th at the IIT Service Awards Event. Please also join us in recognizing the FDA staff on their years of service accomplishments.

5 years of service honorees: Hossein Daryael-Scientist, Lindsay Halik-Support Scientist/Microbiology, Dawn Johnson-Administrator FSPCA.

10 years of service honorees: Armand Paradis-Director, Business Development, Ozzie Velarde-Manager, Technical Services.

15 years of service honorees: Todd Diel-Project Coordinator, Education and Safety. William Northeimer-Microbiologist, FDA

25 years of service honoree: Ravinder Reddy-Microbiologist, FDA