

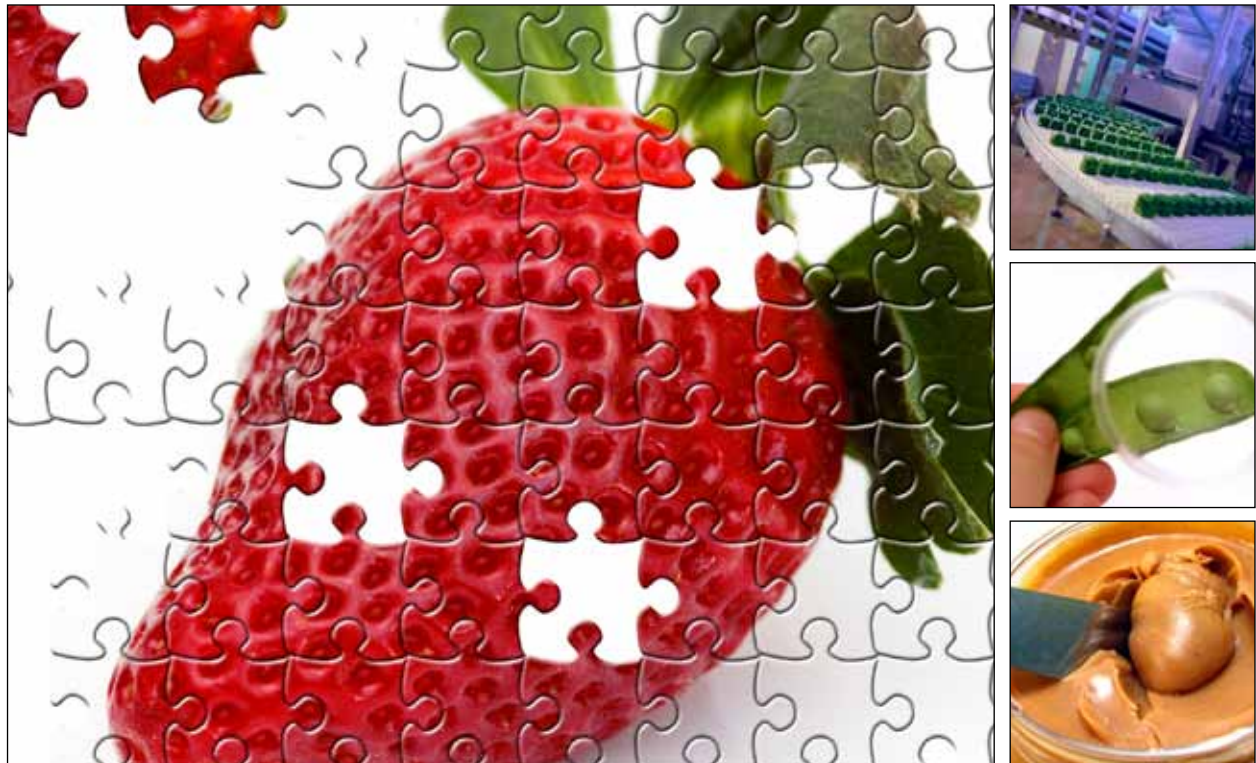
# 2010

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## Annual Review of Collaborative Research Program

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National Center for Food Safety and Technology



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## **2010 NCFST Annual Review of Collaborative Research**

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## INTRODUCTION

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The Annual Review of Research contains reports on collaborative research conducted at the Institute for Food Safety and Health's (IFSH) National Center for Food Safety and Technology (NCFST) during the fiscal year 2010 (October 1, 2009 through September 30, 2010).

In 2011, NCFST became a principal operating unit within the newly formed institute at the Illinois Institute of Technology (IIT). The reclassification of the long-time food safety, defense and nutrition research center to institute status better reflects the organization's expanded scope of research, expertise and new state-of-the-art facilities available to its food industry members and government partners. NCFST continues to operate under its long-time cooperative agreement between IIT and FDA, focusing on design and performance of a variety of collaborative and cooperative research projects across four science platforms: microbiology, chemical constituents and allergens, processing and packaging, and health promoting foods.

NCFST was established in 1988 to bring together scientists from industry, academia and the US Food and Drug Administration (FDA) to work collaboratively on food safety issues. The center is a unique food research consortium of FDA's Center for Food Safety and Applied Nutrition, IIT and the food industry. The science conducted at the center forms a foundation for regulatory policy and establishes the parameters to ensure the effectiveness of food processing and packaging technologies. Industry benefits from the clearly established criteria for evaluating new processes and from a clearer understanding of how regulatory policy is established. FDA benefits from the scientific contributions of industry, and consumers benefit from improved processing and packaging systems that help assure food safety and health.