2014
Annual Report of Collaborative Research Program
IIT IFSH National Center for Food Safety and Technology

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## Table of Contents

### Introduction
- Processing and Packaging

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- Inactivation of *Clostridium botulinum* Spores Using High Pressure Processing–Part III
- Migration Database of Additives and Contaminants in Food Packaging Systems for Use in Predictive Models
- Determination of Organic and Inorganic Chemicals Released from Polymer-clay Nanocomposite Food Packaging
- Evaluation of *Coxiella burnetii* and *Listeria monocytogenes* Inactivation in Bovine and Non-bovine Milk Pasteurization
- Effect of High Pressure Processing on Migration Characteristics in Flexible Packaging Materials
- Detection of Botulinum Neurotoxin using FRET-based Quantum Dot Sensors
- Understanding Migration of Nanoparticles in Polymer Films Using Semiconductor Nanocrystals (Quantum Dots)
- Comparative Analysis of *Clostridium sporogenes* PA3679 Strains From Different Sources Using Pulsed-Field Gel Electrophoresis (PFGE) and Next Generation Sequencing (NGS)

### Food Microbiology
- Production and Sanitation of Botanicals/Spices used as Food Supplements
- Inoculation Protocols for Low Moisture Foods
- Advanced Imaging Techniques to Examine Virus Attachment to Fresh Produce and Abiotic Surfaces Associated With Food Processing
- Thermal Resistance of *Salmonella* and Shiga Toxin-Producing *Escherichia coli* in Low Moisture Foods
- Approaches to Enhance Sprout Food Safety
- Developing Validation Strategies for Fresh-cut Produce Washing
- *Listeria monocytogenes* Survival and Growth in Fresh Cut Produce
- Mitigation of Murine Norovirus in Strawberries by High Hydrostatic Pressure Processing

### Food Chemistry
- Improved Methods for Detecting Partially Hydrolyzed Gluten and Soy in Food
- Allergen Distribution in High Risk Foods: Survey of Domestic Dark Chocolate Bars for Undeclared Milk Allergen (Part I)
- Assessing the Impact of Processing on Food Allergenicity
- Methods for Authentication of Food Ingredients and Detection of Chemical Adulterants
- Inactivation of Ricin in Milk Using a Pilot-Scale HTST

### Proficiency Testing and Method Validation
- Evaluation and Validation of Multiresidue Pesticides Analysis in Botanical Dietary Supplements/Spices using Gas Chromatography-Triple Quadrupole Mass spectrometry (GC-MS/MS)

### Nutrition

### Other Federal Agency Funded Projects
- Inactivation of *Bacillus anthracis* Spores in Milk using Pilot Scale HTST

### Appendix

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Introduction

The Annual Report 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 2014 (October 1, 2013 through September 30, 2014).

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, focusing on design and performance of a variety of collaborative and cooperative research projects across five science platforms: microbiology, food chemistry, processing and packaging, nutrition, and proficiency testing. 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.