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Agricultural University of Athens, Department of Food Science and Human Nutrition, Athens, Greece

Predictive Microbiology, Microbiological Food Safety, Active Antimicrobial Packaging

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The University of Tennessee Knoxville, Department of Food Science, Knoxville, Tennessee, United States of America

Foodborne viruses, Molecular detection, Microbial inactivation, Pathogen transmission, Antimicrobial resistance

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USDA-ARS, Wyndmoor, Pennsylvania, United States of America

Safety of fresh produce, irrigation water, antimicrobial washes, low water activity foods, crop soil

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Dr. Lauren S. Jackson, PhD

U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, College Park, Maryland, United States of America

Food Allergens, Chemical Contaminants, Mycotoxins, Cooking/Heat-Produced Toxicants, Sanitation

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STEC, E. coli, Salmonella, Listeria monocytogenes, surrogate microorganisms, low moisture/water activity foods, beef, poultry, validation studies, challenge studies, antimicrobial treatments, post-harvest food safety, thermal inactivation, non-thermal inactivation, decimal reduction times, injury-recovery methodology, inoculation methodology

Assoc. Professor Achyut Adhikari, PhD

Louisiana State University School of Nutrition and Food Sciences, Baton Rouge, Louisiana, United States of America

Compost, raw manure, irrigation water, fresh produce, UVC light treatment, antimicrobials, Weibull model, stress response, chlorine dioxide, peroxyacetic acid, vegetable filter strips, sprouts, pecans, die-off rate, ,

Dr. Ana Allende, PhD

Spanish Scientific Research Council, Madrid, Spain

Fresh produce, Pre-harvest, E. coli, Salmonella, Listeria, Irrigation water, Survival, Inactivation, Risk assessment, water management

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Prof. Dr. Eva Almenar, PhD

Michigan State University, East Lansing, Michigan, United States of America

Food packaging, Food shelf-life extension, Fruits and vegetables, Fungi, Active packaging, Antimicrobial packaging, Modified atmosphere
packaging, Coatings, Polymers, Bioplastics, Nanoencapsulation, Controlled release, Biocomposites, and agrowaste

Dr. Avelino Alvarez-Ordóñez, PhD

University of León,, Department of Food Hygiene and Technology, Leon, Spain

Antimicrobial resistance, Novel food preservation strategies, Biofilms, Microbial persistence, Microbial stress response, Acid tolerance, Salmonella, Listeria, Fourier Transform Infrared Spectroscopy

Dr. Stella M. Alzamora

Food dehydration and sterilization, Emerging technologies for optimization of food preservation (ultrasound, UVC, pulsed UV light, ozone, natural antimicrobials), flow cytometry, predictive methodology and mathematical modeling of microbial response, control of pathogenic and spoilage

microorganisms by traditional preservation methods, micro, nano and ultrastructure of foods, structure, rheology and texture of vegetables, microbial growth and inactivation kinetics

Dr. Nicole Arnold, PhD

The Ohio State University, Columbus, Ohio, United States of America

risk communication, consumer beliefs and perceptions, Qualitative research, social media, food preservation, food labels, (Cooperative) Extension, food retail, consumer knowledge/attitudes/behaviors, food labels and consumer advisory warnings, food processing methods and home food preservation, food policy and regulations, qualitative research methods (surveys, focus groups, observational studies, MDs/DOs, OBGYNs/maternal health professionals etc.), mechanically tenderized beef products, social media and food-related information, food safety, food safety education, food safety training, food service, food safety for healthcare professions

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Dr. Cameron Bardsley, PhD

USDA-ARS Southeastern Fruit and Tree-Nut Research Laboratory, Byron, Georgia, United States of America

Pre- and post-harvest factors that contribute to the contamination of fresh produce, Tree nuts and tree nut processing and growing environments, pathogen transfer, persistence, prevalence, and mitigation strategies, pre-harvest contamination, post-harvest contamination, environmental monitoring, fresh-cut produce, wash water, sanitizers, cross-contamination, soil, biological soil amendment of animal origins, Salmonella, E. coli O157, Listeria monocytogenes

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Dr. Teresa Bergholz, PhD

Michigan State University, East Lansing, Michigan, United States of America

Functional genomics of stress response, Listeria monocytogenes, E. coli O157, 7, STEC, gene expression, microarrays, Q-PCR, subtyping of pathogens, thermal inactivation of Salmonella, molecular methods for pathogen detection, chemical and physical pathogen inactivation methods, food antimicrobials and growth inhibition of L. monocytogenes on RTE foods, survival and adaptation of enteric pathogens in fresh produce and low moisture foods (wheat, flour).

Dr. Lindsey Beugoms, Ph.D.

Campbell Soup Company, Camden, New Jersey, United States of America

Escherichia coli, Listeria monocytogenes, Salmonella, Enterococcus faecium, low moisture foods (nuts, baked goods), low water activity foods, process validation, thermal inactivation, thermal processing (low acid and acidified canned foods), raw dough, wheat flour, fruit juice spoilage (Alicyclobacillus)

Professor Arun Bhunia, BVSc, PhD

Purdue University, West Lafayette, Indiana, United States of America

Immunological, cytotoxicity or cytopathogenicity assays, microbial pathogenesis, virulence, Microbiology, Probiotics

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Dr. Bledar Bisha, MS, PhD

University of Wyoming, Laramie, Wyoming, United States of America

Ecology of Foodborne Pathogens, Food Safety Microbiology, Rapid and Molecular Microbial Detection, Antimicrobial Resistance, Microbial Source Tracking, Single Cell Methods, Control of Foodborne Pathogens, Antimicrobials, Microbial Stress

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Dr. Kristin Bjornsdottir-Butler

Fish decomposition, Histamine fish poisoning, Histamine, Histamine-producing bacteria, Biogenic amines, Molecular, Detection, Histidine decarboxylase, Tuna, Control, PCR, DNA sequencing

Dr. Burton Blais

Bacterial foodborne pathogens, detection, identification, characterization, molecular, genomics, immunoassay, PCR, WGS, method validation

Dr. Declan Bolton

Escherichia coli O157, 7 and non-O157 verocytotoxigenic Escherichia coli (STEC - ecology, epidemiology, transmission, virulence factors and control on the farm and during meat processing, Salmonella – epidemiology, pathogenicity, antibiotic resistance, stress response and gene expression, Campylobacter – epidemiology in poultry, pigs and humans, antibiotic resistance including the molecular basis of multiple resistances and on-farm and processing control including chemical decontamination, Yersinia enterocolitica and pigs, Clostridium estertheticum and Clostridium gasigenes and blown pack spoilage of vacuum packaged meat, beef, pork, lamb, poultry, broilers, fish, HACCP, prerequisites, GMP, GHP, biosecurity

Dr. Mick Bosilevac, PhD

USDA - ARS - US Meat Animal Research Center, Meat Safety and Quality Research Unit, Clay Center, Nebraska, United States of America

Beef, Pork, Lamb, Post-harvest intervention, Sanitation, E. coli O157, 7, Salmonella, Shiga toxin-producing E. coli (STEC), Listeria, Biofilm, Surrogate bacteria, PCR, Antigen detection, WGS, Metagenomics

Dr. Julie Brassard

Foodborne viruses in horticultural and animal production, Virus detection by concentration and molecular methods, Viral surrogates, Farm-to-table control strategies, Thermal and non-thermal virus inactivation strategies, Virome (NGS), Foodborne virus outbreaks

Dr. Jeffrey K. Brecht, PhD

University of Florida, Department of Horticultural Sciences, Gainesville, Florida, United States of America

Fresh produce quality, shelf life, handling practices, distribution systems, logistics, losses, waste, Postharvest technology and handling of fresh fruits and vegetables from the farm level through the consumer level, preharvest, Washing, sanitizing, sorting, grading, coating, packing, packaging, storage, transport, re tail, temperature, traceability

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Dr. Fred Breidt, PhD

USDA Agricultural Research Service, Raleigh, North Carolina, United States of America

Acid and general stress resistance in *E. coli*, *Salmonella* and *Listeria*, lactic acid bacteria, produce, fermented foods (kimchi, pickles, sauerkraut), preservatives, food spoilage, modeling of thermal and other inactivation kinetics, competitive exclusion

Dr. Robert l. Buchanan

Microbial food safety, Psychrotrophs, Predictive microbiology, Risk assessment, Microbiological criteria, HACCP, Molds/mycotoxins

Dr. Laurel Burall, Ph.D.

Center for Food Safety and Applied Nutrition, College Park, Maryland, United States of America

Persistence, environmental stress, listeriosis and Listeria monocytogenes, specifically looking into identification of contaminated foods and environmental samples and, enumeration of the levels of contamination to better inform risk analyses, environmental response, *L. monocytogenes* genomic diversity, pathogen detection, persistence, genomics, and transcriptomics

Professor Francis Butler, PhD

University College Dublin, Dublin, Ireland

Microbial quantitative risk assessment, Pathogens in the food chain, Next generation sequencing, Characterizing microbial distributions, Predictive microbiology, ,

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Professor Vasco A. P. Cadavez

Mountain Research Center, Braganca, Portugal

Meta-analysis, Predictive microbiology, Risk assessment, Pathogen inactivation in meat products, Pet food, and animal feed, Antibiotic resistance, Good quality measurements, Thermal/non-thermal process validation, Food fermentations, Probiotics, Food safety education for retailers, Food service, and consumers

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Professor Arzu Cagri-Mehmetoglu, PhD

Sakarya University, Sakarya, Turkey

Antimicrobial edible films and coatings, fungi, chitosan, biocontrol antimicrobial edible films and coating, antagonistic microorganisms as a biocontrol agent, and biosynthesized magnetic nanoparticles used to isolate pathogens from food products, antimicrobial properties of fungi chitosan from waste

Dr. Todd Callaway, PhD

University of Georgia, Athens, Georgia, United States of America

Cattle, Swine and poultry, Pre-harvest reduction strategies, Rumen/gut microflora, STEC, E. coli O157, 7, Salmonella, live animal interventions, Bacterial physiology, Microbial ecology

Dr. Lakshmikantha Channaiah

Ecology of antibiotic resistant bacteria, molds and mycotoxins, animal food safety, thermal validation of food process, bakery food safety, environmental monitoring and FDA FSMA regulations, process validation/ microbial challenge studies involving Shiga toxin producing *E. coli, Salmonella, Listeria monocytogenes*, and *Enterococcus faecalis*. Stored-product insects and its mitigation, food defense, post-harvest grain storage, molds and mycotoxins in grain supply chain, environmental monitoring, animal feed (now food) safety, and dairy microbiology

Dr. Travis Chapin

Produce safety, control of pathogens in in production, harvest, post-harvest storage, processing, innovative processing technologies, *Salmonella, E. coli, Listeria*, public health, water, water treatment, pre- and postharvest produce food safety and food safety education/outreach, fresh produce, hygiene, soil amendments, agricultural water, irrigation, FSMA, produce safety rule, GAPs, GMPs, preventive controls, fresh-cut, HACCP, education, outreach, workshops, *Salmonella, E. coli, Listeria, Cyclospora*

Dr. Ruplal Choudhary

Vegan and vegetarian foods, Nonthermal processing, UV treatment, Microwave treatment, Edible nano coatings, Antimicrobial liposomes, Antimicrobial packaging, Fresh and fresh cut produce, Shelf life extension of fresh produce

Dr. Peggy Cook

Poultry microbiology, poultry, fruits and vegetables, microbial testing, microbial genetics, live animal productions and filed work, antimicrobial interventions for fresh produce, poultry, seafood, beef and pork, process validations, HACCP, food safety regulations, policy

Dr. Faith Critzer, PhD

University of Georgia, Athens, Georgia, United States of America

Production and packaging of fruits/vegetables and risk mitigation strategies, Listeria in packinghouses, preharvest agricultural water treatments, validation of commercial produce sanitizers during produce washing, Good Agricultural Practices, RNAseq, transcriptomics, natural antimicrobials (essential oils), Gene expression profiles of E. coli O157, 7 and Salmonella (microarray and RT-PCR), non-thermal plasma inactivation strategies, novel antimicrobials, improved molecular detection of foodborne pathogens, and sampling/concentration of foodborne pathogens

Dr. Alexandre J. Da Silva, MSc, PhD. - FDA, USA

Polymerase chain reaction (PCR), Next generation sequencing (NGS), Molecular detection, Molecular assay, Immunological assay, Antibody, Water, Protozoa, Helminth, Parasite, DNA sequencing analysis, Microscopy, Surveillance, Outbreak, Epidemiology, Virus

Dr. Atin Datta, PhD

U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, College Park, Maryland, United States of America

Bacterial genetics and physiology, *Listeria, E. coli, listeriosis*, bacterial stress response, antimicrobial susceptibility, molecular detection, gene expression, genomics, proteomics

Dr. Gordon R. Davidson, PhD

Center for Food Safety and Applied Nutrition, College Park, Maryland, United States of America

Tree nuts and tree nut environments, Pathogen transfer, Prevalence, Levels, Persistence, and mitigation strategies, Salmonella, E. coli O157, 7, Low moisture, Fresh-cut, produce, wash water, Chlorine, Peracid, Peroxyacetic acid, Cross- contamination

Dr. Heidy M. W. Den Besten

Wageningen University, Wageningen, Netherlands

Bacillus cereus, Stress response, Inactivation, Thermal resistance of spores, Modeling microbial behavior, Functional genomics, Quantitative microbial risk assessments (QMRA), Listeria, Lactobacillus, Biofilms

Dr. Govindaraj Dev Kumar, PhD

University of Georgia College of Agricultural and Environmental Sciences - Griffin Campus, Griffin, Georgia, United States of America

E. coli, Salmonella, Listeria, STEC, antimicrobial resistance, sanitizers, antimicrobials, bacterial stress, gene manipulation, recombinant DNA technology, pathogenicity, survival, cross-contamination and control of foodborne bacterial pathogens in the environment, on produce, meats and in low moisture foods, bacterial physiology, bacterial genetics, environmental monitoring, biochemical/ immunological and molecular assays for detection and characterization of foodborne pathogens, Food Safety Microbiology

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Dr. Janak Dhakal, PhD

Lincoln University, Jefferson City, Missouri, United States of America

Salmonella, E. coli, Poultry processing, Post-harvest food safety, Biofilms, Thermal inactivation of pathogens, Environmental sampling, RTE foods, Antimicrobials (sodium hypochlorite, peroxyacetic acid, organic acids, medium chain fatty acids, sodium bisulfate, bacteriophage), Microbial pathogen mitigation in fats and oils, Mold (Aspergillus flavus, Fusarium graminearum), Animal feed, Control of molds using antimicrobials, Pet food, Challenge studies in food and animal feed, Conventional microbiological methods, PCR

Dr. Francisco Diez, PhD

University of Georgia Center for Food Safety, Griffin, Georgia, United States of America

Pre-harvest food safety, organic produce, Listeria, fresh Hispanic cheese, acid resistance and stress response, *Bacillus anthracis* inactivation, ecology of STEC, fresh produce, bacteriophages, colicinogenic *E. coli, Salmonella* in low moisture foods, Low water activity foods, wheat and wheat flour treatments *Clostridium difficile* in meats, plant-pathogen interaction, blue light treatment as antimicrobial intervention, E. coli O157, 7 in cattle

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Dr. Tian Ding, PhD

Zhejiang University, Hangzhou, China

Nonthermal processing technology, Foodborne pathogens, Quantitative microbial risk assessment

Dr. Brent Dixon, PhD

Health Canada, Microbiology Research Division, Bureau of Microbial Hazards, Food Directorate, Ottawa, Ontario, Canada

Protozoan and helminth parasites – particularly the protozoans, Cryptosporidium, Giardia, Cyclospora, Toxoplasma, Anisakis, Diphyllobothrium, fish- and shellfish-borne trematodes, detection and molecular characterization using microscopy, flow cytometry, and PCR-based protocols, control in foods, viability and infectivity, zoonotic transmission of parasites

Dr. Melanie Downs, PhD

University of Nebraska-Lincoln, Lincoln, Nebraska, United States of America

Food allergen detection (ELISA, proteomic/mass spectrometric, LC-MS/MS, PCR), characterization, regulation, and management, effects of processing on food allergens, food proteomics

Dr. Vikrant Dutta, PhD

bioMerieux Inc Hazelwood, Hazelwood, Missouri, United States of America

Functional genomics, adaptive resistance in food processing environments (e.g., acid, disinfectants), microbial diagnostics, foodborne viruses, Next-Generation sequencing (NGS), and predictive modelling for source attribution, *Listeria, Salmonella, E. coli*

Dr. Gary Dykes

Biofilms, Bacterial attachment, Bacteria surface characteristics, Antibiotic resistance, Survival and stress response of Salmonella, E. coli O157, 7, STEC, Campylobacter and Listeria in fresh and processed meats, Role of antimicrobials and other compounds on bacterial surface characteristics, Lactic acid bacteria spoilage of meat, Pathogenic bacteria, Stress

Dr. Dennis D'Amico, PhD

University of Connecticut, Storrs, Connecticut, United States of America

Listeria, Raw milk, Milk, Cheese, Pathogen detection, Dairy, Staphylococcus, quality, Farm, Environmental sampling, Challenge testing, E. coli, Salmonella, Non-thermal dairy processing technologies, Control/validation/risk reduction, Antimicrobials, Bacteriophage

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Dr. Mariem Ellouze

Modeling, Predictive microbiology, Microbial risk assessment and quantitative microbiology, Low moisture foods, Growth, Inactivation, B. cereus, Listeria monocytogenes, S. aureus, Salmonella

Dr. Andrea Etter, PhD

University of Vermont, Burlington, Vermont, United States of America

Listeria monocytogenes, Salmonella, poultry/poultry processing, retail delis, biofilms, sanitizer tolerance, heat tolerance, dairy, and genomics and transcriptomics for *Listeria and Salmonella*, ,

Dr. Ellen Evans

Consumer food safety research – behavior, Observation, Attitudes, Cognition, Training, and education

Professor Séamus Fanning

University College Dublin School of Public Health Physiotherapy and Sports Science, Dublin, Ireland

Emergence of antibiotic resistance and virulence in Salmonella, E. coli and Campylobacter, Application of WGS for risk assessment, Dairy microbiology, Cronobacter identification, Epidemiology, powdered infant formula, Low moisture foods, Molecular surveillance/sub-typing, Whole-genome sequencing, Zoonoses

Dr. (Yaohua) Betty Feng

Consumer food safety, education, survey, focus groups, Delphi method, Theory of Planned Behavior, Health Belief Model, health professional, low socioeconomic community, at-risk population, high school, curriculum development, program evaluation, ,

Dr. Edward Fox, PhD

Northumbria University, Newcastle Upon Tyne, United Kingdom

Listeria, Staphylococcus aureus, Bacillus cereus sensu lato, Clostridium perfringens, E. coli/STEC, metagenomics, Next generation sequencing (NGS), WGS, Dairy, Meat, Phylogenetics, Antimicrobial resistance, Novel processing/biocontrol strategies, Biofilms

Dr. Angela M. Fraser, Ph.D.

Clemson University, Clemson, South Carolina, United States of America

Food safety education/training, Consumer and retail/foodservice interventions, Measurement of food safety knowledge/behavior/attitudes, Survey, Interview, and focus group methodologies

Dr. Pina M. Fratamico

Detection, Identification, Molecular characterization and subtyping of bacterial foodborne pathogens, Stress response, Virulence expression, Comparative genomics and proteomics, Quorum

sensing in bacterial pathogens in food environments, Antibiotic resistance, Pathogenic E. coli, Salmonella, Campylobacter, Listeria

Dr. Venugopal Gangur, PhD

Michigan State University, Department of Food Science and Human Nutrition,

Allergens, Food allergens, Food allergy, Hypersensitivity disorders, Immunology, Immune function, Foods, and food components that modulate immune function, Allergy and asthma, Breast milk and immune function, Animal models of allergy/asthma, Immune function alteration by novel foods including genetically engineered foods, Immunotoxicology, Nutritional immunology

Dr. Santos Garcia, DSc

Autonomous University of Nuevo Leon, Faculty of Biological Sciences, San Nicolas de los Garza, Mexico

Physiology, epidemiology and control of foodborne pathogens, *Clostridium perfringens, E. coli, Campylobacter*, natural antimicrobials, mechanism of action, effect on growth and factors, antimicrobial resistance, microbial contamination of produce, microbial physiology

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Dr. Uta Gasanov, PhD

Sydney, Australia

Development of diagnostic tests for pathogens, Spoilage organisms and viruses

Dr. Steve Gendel, Ph.D.

Silver Spring, United States of America

Food fraud, Allergen control (not analytical methods, Climate change, Food Safety, Novel Ingredients, Food Regulations

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Dr. Ifigenia Geornaras, PhD

Colorado State University, Fort Collins, Colorado, United States of America

E. coli O157, non-O157 Shiga toxin-producing E. coli (STEC), L. monocytogenes, Control, Antimicrobials, Decontamination treatments, Beef, Thermal inactivation in non-intact beef, Ready-to-eat meat and poultry products, Pre-harvest and post-harvest, Inoculum preparation, Prevalence of pathogens, Meat-associated spoilage and pathogenic bacteria, Salmonella, Poultry, Pork

Dr. Gregory Gharst

Campylobacter, Proficiency testing, Allergens, Peanut proteins

Assoc. Professor Efstathios (Stathis) Giaouris, PhD

University of the Aegean, Department of Food Science and Nutrition, Myrina, Greece

Bacterial attachment and biofilms, Microbial stress response, Microbial interactions, Quorum sensing, Disinfection, Fermented foods, Pathogen detection, Identification and quantification, Listeria, Salmonella, Lactococcus

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Dr. Kristen Gibson, PhD

University of Arkansas Division of Agriculture, Fayetteville, Arkansas, United States of America

Norovirus, foodborne viruses, water quality, fresh produce, environmental surfaces, bacteriophage, public health, *Campylobacter, Cleaning, sanitizing*, and disinfection practices, Environmental monitoring/pathogens persistence on fomite surfaces, fresh produce, Retail food safety, farmers markets, local foods, ,

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Dr. Leon Gorris, PhD

Nijmegen, Netherlands

Microbiological Food Safety, Food Safety Assurance, Food Safety Control, Food Safety Management Systems, Food Safety Management, food safety risk assessment, MRA, QMRA, qualitative MRA, quantitative MRA, MRA, predictive microbiology, risk assessment, risk management, risk communication, Food microbiology, Food safety

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Dr. Lisa Gorski

E. coli O157, 7, Salmonella, Campylobacter and Listeria monocytogenes, produce, plants, pre-harvest and food processing surfaces, inter-relatedness of bacterial species, ecological interactions, adaptation, biofilms, phenotypic characterization, genomic analyses, gene expression and regulation, cell surface biochemistry, soil microbiology, pathogen recovery/enrichment, real-time PCR

Dr. Sara Gragg, PhD

Kansas State University,, Department of Grain Science & Industry, Manhattan, Kansas, United States of America

Salmonella, E. coli O157, 7, STEC, Pre-harvest transmission and intervention strategies, Cattle, Swine, Poultry (lymph nodes, feedlots), post-harvest processing of beef, pork, and poultry, pre-harvest and post-harvest safety of fresh produce (leafy greens)

Dr. Elizabeth Grasso, PhD

U.S. Food and Drug Administration, Bedford Park, Illinois, United States of America

Survival and thermal inactivation in low moisture/low water activity foods (nuts, spices, flours), Salmonella, E. coli, Listeria, Enterococcus faecium, growth, process validation, surrogates, cleaning and sanitizing low moisture facilities, extrusion, baking, microbial transfer, produce, dairy

Dr. Linda Harris, Ph.D.

University of California Davis, Davis, California, United States of America

Salmonella, Listeria, E. coli O157, STEC, Tree nuts, Fruits, Vegetables, Leafy greens, Low moisture foods, Pre-harvest, Harvest, Post-harvest, Surrogates, Validation

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Dr. Arie Havelaar, PhD

University of Florida, Gainesville, Florida, United States of America

Risk assessment, Epidemiology of foodborne pathogens, Disease burden modeling

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Dr. Craig Hedberg, PhD

University of Minnesota Twin Cities School of Public Health, Minneapolis, Minnesota, United States of America

Public health surveillance for foodborne diseases, outbreak investigations, molecular serotyping systems, environmental factors associated with transmission of foodborne diseases

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Dr. Shauna Henley, PhD

University of Maryland Extension, College Park, Maryland, United States of America

Food safety outreach, education, and training (i.e. consumers, manufacturers, and farmers) for diverse audiences (geographically and racially/ethnically) and ages (youth to older adults), food safety interventions/programming development, implementation, adaptation, and evaluation. Behavior theory when applied to food safety education (e.g. Health belief model, adult learning theory, theory of planned behavior, etc.). Mixed-methods approaches to formative research and intervention/program evaluation (e.g. surveys, focus groups, and observational studies). Development of educational materials.

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Dr. Richard Holley

Lactic acid bacteria and allied species (aerococci, carnobacteria), meat fermentation, natural antimicrobials, antimicrobial packaging, meat products, *E. coli* O157, 7 in animals

Dr. Dallas G. Hoover

University of Delaware, Newark, Delaware, United States of America

Nonthermal processing methods (especially high hydrostatic pressure), Probiotic cultures (especially Bifidobacteria), Anaerobic bacteria (primarily clostridia), Predictive microbiology

Dr. Lijun Hu, PhD

U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, College Park, Maryland, United States of America

Isolation and identification of bacteria, cultural and molecular detection of foodborne pathogens (such as Salmonella, Shiga toxin-producing Escherichia coli, Listeria), method development, method validation (e.g. LAMP, PCR, traditional method), serotyping, foodborne pathogen, antimicrobial resistance, virulence genes, protein structures of toxic gene products, national survey for foodborne pathogens, outbreak investigation, DNA sequencing, genomics, food products, such as eggs, spices, nuts, vegetables and fruits, animal feed, environmental samples, WGS (whole genome sequencing), Antimicrobial resistance (AMR)

Dr. Huisuo Sophi Huang

Antimicrobial, Antioxidant, Bio-protection, Ingredient application, Fermentation, Lactic acid bacteria, Meat and meat analogue, Pathogens, Spoilage

Assoc. Professor Kálmán Imre, PhD

Banat University of Agricultural Sciences and Veterinary Medicine Timisoara, Timişoara, Romania

Salmonella, Listeria, Staphylococcus aureus, E. coli, Campylobacter, PCR, antimicrobials, Antimicrobial Resistance, Microbial Molecular Biology, Bacterial Antibiotic Resistance, Molecular Bacteriology, Environmental Microbiology

Dr. Barbara Ingham

Salmonella, E. coli O157, 7, STEC, Listeria, Staphylococcus, beef, pork, and jerky, thermal and non-thermal processing validations, fresh and fresh-cut produce, washing, sanitizers, thermal processing of acidified/canned foods, fermentation of vegetables, consumer food safety education, ,

Dr. Montserrat Iturriaga

Listeria, Salmonella, Post-harvest processing of fresh produce, Pathogen virulence, Low water activity foods, Stress, Resistance, Process validation, Pathogen persistence in processing environments, Alcoholic beverages

Dr. Armita Jackson-Davis

Natural and organic food safety, Evaluation of natural antimicrobials, Biofilm formation, Microbial food safety and quality, Bacteriophage

Assist. Prof. Sanghyup Jeong, PhD

Michigan State University, Department of Biosystems and Agricultural Engineering, East Lansing, Michigan, United States of America

X-ray, irradiation, modeling, thermal inactivation, *Salmonella, E. coli* O157, 7, nuts, leafy greens, powders, low-moisture food, attachment, and spray drying, Developing nonthermal/thermal food safety intervention technologies, cleaning/sanitation of equipment and environment (low-moisture foods), microbial inactivation/growth modeling, and process optimization techniques to reduce the risk of foodborne disease, irradiation, low-moisture food safety

Dr. Zhen Jia, PhD

University of Florida, Gainesville, Florida, United States of America

pulsed electric field, superheated steam drying, biofilms, *Listeria, Salmonella, E. coli, Pseudomonas*, artificial intelligence (AI) to build innovation strategies for advancing microbial risk identification, predictive microbial risk analytics, and microbial risk assessment, biosensor, mathematical modeling, machine learning, rapid bacteria detection., Food safety, Food Microbiology, Food processing

Dr. Xiuping Jiang, PhD

Clemson University, Department of Food Nutrition and Packaging Sciences, Clemson, South Carolina, United States of America

Preharvest food safety, Animal waste, Composting, Organic fertilizer, Soil amendments, Fresh produce, Bacteriophage, Virus disinfection (norovirus, coronavirus), Rapid pathogen detection, Biological application of nanotechnology, Antibiotic resistance in commensal bacteria, Helicobacter pylori, Clostridium difficile, disinfection of surfaces

Dr. Yuqiao Jin, PhD

Illinois Institute of Technology, Chicago, Illinois, United States of America

Listeria, Salmonella, E. coli, STEC, Low moisture foods, Fresh produce, Process validation, Surrogates, Thermal inactivation kinetics

Dr. Jessica Jones, Ph.D.

Dauphin Island, United States of America

Subtyping, Sequencing, Seafood, Oyster, Whole genome sequencing, Shellfish, Vibrio spp., Real-time PCR, Molecular methods, Culture methods, Virulence assessment

Dr. Kieran Jordan

Teagasc Food Research Centre Moorepark, Moorepark, Ireland

Listeria, E. coli O157, 7, STEC, Stress, Persistence in processing environments including genetic basis, Inactivation/control using bacteriophage, Strain typing, PFGE, Dairy products, Chemical/drug residues, Milk quality

Dr. Snehal Joshi, PhD

FRED HUTCHINSON CANCER CENTER, Seattle, Washington, United States of America

Food and environmental microbiology, virology, antimicrobial compounds, bacterial genomics, human microbiome, antimicrobials, next generation sequencing technologies, polyphenols, bacterial genomics

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Dr. Vijay K. Juneja

Meat and poultry microbiology, Predictive modeling, Microbial risk assessment, Thermal and non-thermal microbial inactivation, Escherichia coli O157, 7, Listeria monocytogenes, Salmonella, Clostridium perfringens, Clostridium botulinum, Heat resistance, D-value, z-value, Thermal destruction, Stress response, Heat shock, Cross protection, Predictive modeling, Minimally processed foods, Sous vide, Modified atmosphere packaging, Antimicrobials, Food preservatives, Spores

Ms. Robin Kalinowski, Master of Science, Microbiology

Tyson Foods Inc, Springdale, Arkansas, United States of America

RTE meat and poultry, Listeria monocytogenes, Clostridium perfringens, Psychrotrophic clostridia, Behavior during cooling in RTE meats, Clostridium botulinum, Botulinum toxin, Product formulations, Novel processing technologies, Pathogen control strategies

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Dr. Kali Kniel, PhD

University of Delaware, Newark, Delaware, United States of America

Water, manure, viruses, bacteriophage, parasites, protozoa, helminthes, Cryptosporidium, Cyclospora, Toxoplasma, norovirus, hepatitis A virus, Tulane virus, murine norovirus, non-thermal processing of fruits and vegetables (high pressure processing, ozone, ultraviolet light), *E. coli, Salmonella*, PCR, real-time PCR, reverse-transcriptase PCR, parasite, environmental microbiology, irrigation water, wastewater, urban agriculture, controlled environmental agriculture, pre-harvest and produce food safety, Salmonella, pathogenic E. coli types, and *Listeria monocytogenes*

Professor Shigenobu Koseki, PhD

Hokkaido University, Sapporo, Japan

Predictive modeling of microbial survival by non-thermal processing, especially high-pressure processing, probabilistic modeling of microbial behavior (growth/survival) in foods, sanitization and preservation of fresh produce

Dr. Bala Kottapalli

Mathematical modeling, quantitative risk assessment, thermal and non-thermal inactivation of pathogens, growth and challenge studies, *Salmonella, L. monocytogenes, S. aureus B. cereus*, HACCP implementation and management, low water activity foods, antimicrobials, ,

Dr. Jasna Kovac, PhD

The Pennsylvania State University, University Park, Pennsylvania, United States of America

Bacillus cereus group, Campylobacter, Listeria, Salmonella, Foodborne pathogens, Antimicrobial resistance, Virulence, Functional genomics, Whole genome sequencing, Metagenomics, Microbiomes

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Dr. Jovana Kovacevic, PhD

Oregon State University, Corvallis, Oregon, United States of America

Listeria spp., L. monocytogenes, Bacterial stress mechanisms, Antimicrobial resistance, Sanitizer effectiveness, Cleaning and sanitizing, Preventive controls, FSMA, RTE foods, Foodborne environmental pathogens, pathogen environmental monitoring, produce safety and contamination including on farms, dairy products safety, seafood contamination, whole genome sequencing, multi-locus sequence typing, biofilms

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Dr. Matt D. Krug

Produce safety pre-harvest (water, animals, soil amendments) and post-harvest (sanitation, water treatment), Food regulations, FSMA, Acidified and low-acid canned foods, Baking validations, Antimicrobial interventions, Post-harvest meat (acids, antimicrobials)

Dr. Allison C. Lacombe

Fresh produce, Blueberries, Almonds, Lettuce, Cranberry, Non-thermal inactivation including cold plasma, Irradiation, High intensity pulsed light, Norovirus, E. coli O157, 7, Salmonella, Listeria monocytogenes

Dr. Elisabetta Lambertini, PhD

Global Alliance for Improved Nutrition, Genève, Switzerland

Pathogen ecology, viruses, Salmonella, E. coli, predictive microbiology, zoonotic, food, water, irrigation, farm, virulence, sampling, qPCR, low water activity, spatial models, transfer, disinfection, preharvest and postharvest pathogen ecology in produce crops, farming practices, quantitative microbial risk assessment (QMRA), risk assessment, decision analysis, environmental fate and transport, exposure science, food safety, food systems

Dr. Keith A. Lampel

Methods of microbial detection in foods, Shigella, PCR methods, Microarrays, Molecular sequencing, WGS

Ing. Alexandre Leclercq, MSc

Institut Pasteur, Paris, France

Listeria, Yersinia, E. coli O157, Enterobacter (Cronobacter) sakazakii, Hepatitis A, Norovirus, Standardization, ISO, CEN, Method validation, MLVA, MLST, PFGE, PCR, Genomic, European regulation, Infant formula, Phage, Chromogenic media, CRISPR, Accreditation, Bioterrorism

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Dr. Chi-Ching Lee, PhD

Istanbul Sabahattin Zaim University, İstanbul, Turkey

Fresh Produce, Food Safety Culture, Sanitation and Hygiene, Halal products, Nano-antimicrobials, Probiotics, Foodborne Toxins, Microbial attachment, pathogen control on fresh produce, and surface sanitation

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Dr. Hyun Jung Lee

Toxicity evaluation and mechanisms using cell cultures and animal models, Toxin detection using HPLC and LC-MS, Bioconversion (fermentation) using microorganisms and enzymes

Assoc. Professor Xinhui Li, PhD

University of Wisconsin-La Crosse, Department of Microbiology, La Crosse, Wisconsin, United States of America

Antibiotic resistance, lactic acid bacteria, food fermentation, foodborne virus, norovirus, high pressure processing

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Assist. Prof. Alexandra Lianou, PhD

University of Patras, Patra, Greece

Foodborne pathogens, Salmonella enterica, Listeria monocytogenes, Staphylococcus aureus, strain variability, quantitative microbiology, predictive modelling, microbial interactions, biofilms, lactic acid bacteria, Bacteriocins, biopreservation, microbial biotechnology

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Dr. Girvin Liggans, PhD

US Food and Drug Administration, Silver Spring, Maryland, United States of America

Retail food safety, Consumer studies, Organizational behavior, Legal epidemiology, and policy analysis, Surveys, Attitudes and behaviors

Dr. Denise Lindsay, PhD

Fonterra Research and Development Centre, Palmerston North, New Zealand

Dairy microbiology, Environmental sampling for bacteria, Foodborne pathogens especially dairy-associated, Bacterial biofilms, Sanitiser susceptibility studies - biofilms, Source attribution of pathogens in food manufacturing plant

Dr. Catherine (Chengchu) Liu, PhD

University of Maryland at College Park, College Park, Maryland, United States of America

Seafood Safety and Quality

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Dr. Aurelio López-Malo, Dr

University of the Americas Puebla, San Andrés Cholula, Mexico

Predictive microbiology, predictive model generation and validation, antimicrobial agents including naturally occurring agents, emerging technologies including high pressure, high frequency ultrasound, short-wave ultraviolet light, and microwave heating, hurdle technologies, fungal ecology, fruit processing, hurdle technology, modified atmosphere packaging, edible films, microbial stress factors (pH, water activity, antimicrobials).

Dr. Marciane Magnani

Stress response, foodborne pathogens, essential oils, biofilm, natural antimicrobials, agro-industrial byproducts, antimicrobial resistance, prebiotics, probiotics, lactic acid bacteria, *Salmonella, E. coli*

Dr. Kudakwashe Magwedere

Biosecurity, Food safety management systems, Food policy and regulations, Safety and hygiene of meat, Listeria, Salmonella, E. coli, Animal health, Veterinary medicine, ,

Dr. Andrea Mc Whorter, PhD

The University of Adelaide School of Animal and Veterinary Sciences, Adelaide, Australia

Salmonella, Campylobacter, eggs, raw egg-based food, poultry meat, chicken meat, sanitizers, WGS, gene expression, cell culture, bacterial virulence, ,

Dr. Jennifer Mcentire

Fresh produce safety, Preventive controls, and foreign supplier verification, food traceability, food defense, food fraud, Listeria monocytogenes, Cyclospora, wash water, environmental monitoring

Dr. Jeanne-Marie Membré, PhD

National Research Institute for Agriculture Food and Environment Pays de la Loire Center, Nantes, France

Predictive microbiology, deterministic and probabilistic modeling techniques, Monte Carlo simulation, Bayesian inference and sensitivity analysis, microbial modelling, applied

statistics, multicriteria decision analysis (MCDA), risk-benefit assessment of food, QMRA, Ris of spoilage of food

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Dr. Shirley Micallef, Ph.D.

University of Maryland at College Park, College Park, Maryland, United States of America

Human pathogen-plant interactions, Plant colonization, Rhizosphere, Phyllosphere, Plant microbiomes, Salmonella on produce, Crop production practices, Irrigation water quality, Biocontrol, Farm management practices, Antibiotic resistance in the environment

Dr. Marlee Mims

Seafood, seafood decomposition/spoilage, histamine/scombrotoxin fish poisoning, histamine producing bacteria, food microbiology, food safety, aquaculture, ,

Dr. Udit Minocha

Ready-to-eat, *Listeria, Salmonella, Clostridium*, spore, germination, sporulation, nitrate, nitrite, nitrate-reduction, inoculation pack studies, process deviation, salting, case-hardening, heating deviation, cooling deviation, surrogate, antimicrobial, food contact surface, environmental, biofilm, harborage, cross contamination, canning, modeling, microbiological modeling, pathogen modeling, fermentation, eggs, pasteurization, plate chiller, antimicrobials on food (organic acids, peroxy acids), antimicrobials on environmental/food contact surfaces (organic and inorganic compounds), lactic acid bacteria (fermented meats) or bacteriophage (on meat and as environmental disinfectants), RTE, salt-cured products, control of Salmonella, Listeria, STEC in RTE by either bacteriocins or phages on RTE or raw meat and poultry, HACCP system/Hazard Analysis, Challenge testing/inoculated pack studies, Process validations

Dr. Abhinav Mishra, PhD

University of Georgia, Athens, Georgia, United States of America

Ready-to-eat, *Listeria, Salmonella, Clostridium*, spore, germination, sporulation, nitrate, nitrite, nitrate-reduction, inoculation pack studies, process deviation, salting, case-hardening, heating deviation, cooling deviation, surrogate, antimicrobial, food contact surface, environmental, biofilm, harborage, cross

contamination, canning, modeling, microbiological modeling, pathogen modeling, fermentation, eggs, pasteurization, plate chiller, antimicrobials on food (organic acids, peroxy acids), antimicrobials on environmental/food contact surfaces (organic and inorganic compounds), lactic acid bacteria (fermented meats) or bacteriophage (on meat and as environmental disinfectants), RTE, salt-cured products, control of *Salmonella, Listeria*, STEC in RTE by either bacteriocins or phages on RTE or raw meat and poultry, HACCP system/Hazard Analysis, Challenge testing/inoculated pack studies, Process validations

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Dr. Dragan Momcilovich

Transmissible spongiform encephalopathies (TSEs), Detection of animal proteins in feed, Detection of central nervous system tissue in food, Risk analysis of TSE-related issues, rendering animal products, inactivation of TSE agents in food/feed, use of new animal drugs in animal feed, nanotechnology applications for food

Dr. Matthew Moore, PhD

University of Massachusetts Amherst, Department of Food Science, Amherst, Massachusetts, United States of America

Food microbiology, Food and environmental virology, Norovirus, eukaryotic virus-bacteria interactions, Gut microbiome, Portable detection and sequencing platforms, Viral inactivation strategies and therapeutics, Viral concentration techniques, Microbiome, Mycotoxin, Biosensor

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Dr. Hudaa Neetoo, PhD

University of Mauritius, Reduit, Mauritius

Fresh produce, sprouts, poultry, histamine, thermal and non-thermal processing (high pressure), antimicrobials, nisin, packaging, *Listeria, Salmonella, E. coli, Vibrio, norovirus*, food and water microbiology, food processing, climate change and food safety, mycotoxins, histamine, seafood

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Dr. Brendan Niemira

Food irradiation, Cold plasma technology, High-intensity pulsed light, Microbial ecology of foods and food-contact surfaces, Biofilms, Persistence, Antimicrobial interventions, CSLM and digital image analysis, Non-thermal processes, Fresh and fresh-cut fruits and vegetables, Plant pathology and physiology

Dr. Xiangwu Nou

E. coli, STEC, Salmonella, Listeria, Fresh produce, Fresh-cut, Leafy greens, Sprouts, Microgreens, Pathogen detection, Pathogen identification, Multiplex PCR, Sanitizer efficacy, Wash water, Cross-contamination, Cold chain management, Biofilm formation, Attachment, Cell surface proteins, Fimbriae, Genomic, and proteomics, Microbial community interactions

Dr. John Novak, PhD

New York City, Department of Health and Mental Hygiene, New York, New York, United States of America

Foodborne pathogen isolation and detection, Bacillus cereus, Clostridium perfringens, Staphylococcus aureus, Vibriobacteria, E. coli O157:H7, Salmonella, Shigella, Listeria monocytogenes, Campylobacter jejuni

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Professor George -John Nychas, PhD

Agricultural University of Athens, Athens, Greece

Food spoilage (meat, fish, vegetables), indicators of quality and safety, Natural antimicrobial, Rapid methods in food microbiology, MAP technology of meat, fish and vegetables, Microbial ecology of foods, growth/survival (modeling) of pathogens, emerging pathogens, stress response food microbiology

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Dr. Stanley T. Omaye, PhD

University of Nevada Reno, Department of Agriculture Nutrition and Veterinary Sciences, Reno, Nevada, United States of America

Heavy metals, Antioxidant and pro-oxidants, Lipid oxidation, Nutrient toxicity, Nutrient-toxicant interactions, Functional foods, Phytochemicals, Safety testing of food ingredients, Supplement safety, Toxicoloty

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Assoc. Professor Ynés R. Ortega, PhD

University of Georgia Center for Food Safety, Griffin, Georgia, United States of America

Parasites (protozoa, helminths, ectoparasites), Parasitic and zoonotic infections, pre-and post-harvest, chemical sanitizers, Salmonella, E. coli (STEC), epidemiological investigations

Dr. Franco Pagotta, PhD

Health Canada, Ottawa, Ontario, Canada

Listeria, L. monocytogenes Cronobacter, molecular typing, genomics, pathogenesis, virulence, fresh-cut produce, risk assessment, methodology related to detection or isolation of foodborne pathogens, molecular biology

Dr. Jeffrey Palumbo

Mycotoxins (aflatoxin, ochratoxin and fumonisin), Aspergillus, Listeria, Microbe-microbe interactions, Biocontrol control, Soil ecology, Molecular ecology

Professor Efstathios Panagou, PhD

Agricultural University of Athens, Athens, Greece

Lactic acid bacteria, fermentation, olives, meat spoilage, fresh produce, Raman and FT-IR spectroscopy, electronic nose, grapes, mycotoxins, *Listeria, Salmonella*, molds, *Aspergillus*, fungal ecology, machine learning, vibrational spectroscopy, food quality, predictive mycology, fermented foods

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Dr. Rakhi Panda, PhD

US Food and Drug Administration, Silver Spring, Maryland, United States of America

Food allergy, Gluten, Immunoassays, Detection and quantitation, Allergenicity assessment, Food processing, Fermented and hydrolyzed foods

Dr. Ashish Pandit

Milk, Cheese, Dry powders, and juice processing, Environmental pathogens control in food manufacturing, Antimicrobial wash in RTE foods, CIP automation, Spoilage control, and shelf life extension

Dr. Konstantintos Papamimitriou

Lactic acid bacteria, Next generation sequencing, Genomics, Metagenomics, Microbial stress, Bacteriocins, Probiotics, Genetic manipulation, Bioinformatics, Starter cultures, Fermentation, Milk, Cheese

Dr. Mickey Parish

Juice, Citrus, Beverages, Concentrates, Salmonella, Alicyclobacillus, Risk analysis, Fruit, Vegetables, Juice policy, Regulation, HACCP

Professor Salina Parveen, PhD

University of Maryland Eastern Shore, Princess Anne, Maryland, United States of America

poultry, meat, fresh produce, *Vibrio, Salmonella, Listeria*, STEC, bacterial source tracking, antimicrobial resistance, pathogenicity, genomics, metagenomics, rapid molecular detection, predictive modeling, Environmental Microbiology, and Water Quality, poultry, Application of genotypic and phenotypic methods for tracking sources of food- and water- borne pathogens in food processing plants and in aquatic environments, Development and application of rapid molecular and immunological methods for detection of water- and food -borne pathogens, genomics, metagenomics, Bacterial source tracking, indicator organism, Seafood, vibrio, salmonella, antibiotic resistance, environmental microbiology, water quality

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Professor Michael W. Peck

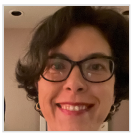
Norwich Research Park, Colney , Norwich, United Kingdom

Clostridium botulinum, Botulinum neurotoxin, Minimally processed refrigerated foods, Bacillus and Clostridium spores

Professor Fernando Pérez-Rodríguez, PhD

University of Cordoba,, Department of Food Science and Technology, Córdoba, Spain

Predictive microbiology, Predictive software, Next generation sequencing (NGS), Metagenomics, Quantitative risk assessment, Antimicrobial resistance, Microbial food safety and quality, Bioprotection



Dr. Monica Ponder, PhD

Virginia Polytechnic Institute and State University, Blacksburg, Virginia, United States of America

Salmonella inactivation in low moisture foods, Steam, Ethylene oxide, Role of pathogen stress on virulence, , , low water activity foods, antibiotic resistant bacteria in foods, microbial ecology of foods

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Professor Abani Pradhan, PhD

University of Maryland at College Park, College Park, Maryland, United States of America

Food safety, quantitative microbial risk assessment, predictive microbiology, advanced data analytics [artificial intelligence and machine learning (AI/ML)], supply chain and system modeling, food safety engineering, and molecular epidemiology

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Dr. Rajeev Prasad

Poultry, Veterinary medicine, Pre-harvest, Salmonella, Campylobacter, E. coli, Clostridium perfringens, Brucella, Poultry viruses, Vaccines

Dr. Jennifer J. Quinlan, PhD

Drexel University, Philadelphia, Pennsylvania, United States of America

Consumer education, Consumer handling, Food handling behavior, Retail food safety, Behavior change, Salmonella and poultry, Minority consumers, at risk populations, Microbiological analysis, Poultry, Interdisciplinary/translational research, Focus groups, Surveys

Professor Kalliopi Rantsiou, PhD

University of Turin, Torino, Italy

Food fermentation, Wine, Sausage, Yeasts, Lactic acid bacteria, PCR, Next generation sequencing, Amplicon sequencing, Metagenomics, Transcriptomics, Fecal microbiota, foodborne pathogens, microbial ecology, food microbiota

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Dr. Benjamin Redan

Heavy metals, ICP-MS, lead, cadmium, mercury, arsenic speciation, LC-MS, chemical contaminants, analysis of heavy metals (toxic elements) in foods, studies on thermal inactivation of small molecule chemical/process contaminants, and novel methods for quantifying contaminants in foods and beverages, ICP-MS, lead, cadmium, mercury, arsenic speciation, LC-MS, process contaminants

Mr. John Reeve, M Sc (Toxicology), M Sc (Hons Biochemistry)

Carterton, New Zealand

Toxicology, Regulatory toxicology, Risk assessment, Natural toxins (honey), Environmental contaminants, Food additives, Pesticides and veterinary medicine residues, Regulatory Toxicology, Risk Assessment, Food Additives, Natural Toxins, Pesticides and veterinary medicimes

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Dr. David Rodriguez-Lazaro

Antimicrobial resistance, Molecular detection of enteric viruses (Hepatitis E) and foodborne pathogens (Listeria), epidemiology and control of Listeria, genomics, microbiome, NGS/WGS sequencing, risk assessment

Dr. Dojin Ryu, PhD

University of Idaho, Moscow, Idaho, United States of America

Molds and mycotoxins including occurrence, impact of postharvest processing/treatment, toxicology, and risk assessment, mycotoxin detection including HPLC and ELISA, food safety education

Prof. Dr. Anderson Sant'Ana, PhD

UNICAMP - University of Campinas, SAO PAULO, Brazil

Predictive microbiology, predictive modeling, risk analysis, quantitative microbial risk assessment, challenge tests, foodborne pathogens (Salmonella, Listeria, Bacillus cereus, Clostridium perfringens, Clostridium botulinum), probiotics, spoilage microorganisms(Alicyclobacillus, Clostridium, Bacillus, fungi), effects of processing on the microbial quality and safety of foods, GC-MS, HPLC, MS-MS and molecular tools

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Dr. Charles Santerre, PhD

Clemson University, Clemson, South Carolina, United States of America

Food toxicology (mercury, trace elements, PCBs, PBDE's, among others in seafood), Measurement and bioavailability, Seafood safety, Bisphenol A in packaging, Pesticide analytical methods including SPME, GC/MS, ELISA, effects of cooking on chemical contaminants, Melamine, Risk assessment, Ag Policy

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Dr. Sofia Santillana Farakas, PhD

U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, College Park, Maryland, United States of America

Quantitative microbiology, survival kinetics, modeling, quantitative microbial risk assessment, risk ranking, predictive microbiology, *Salmonella* survival and control in low moisture foods, nuts, sprouts, fresh produce, decision analysis tools, risk assessment and dose-response as they relate to chemical contaminants in foods and risk benefit assessment when looking at dietary patterns, Cadmium, risk-benefit assessment

Dr. Yelena Sapozhnikova

Analysis of organic chemical contaminants using Liquid Chromatography-Mass Spectrometry, Gas Chromatography-Mass Spectrometry, Accelerated solvent extraction, Gel permeation chromatography, QuECHERS, method development research, analysis of pesticides, Persistent organic pollutants (POPs) and organic environmental contaminants

Dr. Elenora Sarno, PhD

Parma, Italy

Meat hygiene, epidemiology of foodborne pathogens, antimicrobial resistance, foodborne outbreak investigations, risk assessment, E. coli, Campylobacter, Yersinia, HACCP, foodborne outbreak assessment, listeria, one health, salmonella, vibrio, food hygiene

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Dr. Don W. Schaffner

Predictive food microbiology, quantitative microbial risk assessment, cross-contamination, handwashing, bacterial transfer, cross-contamination, challenge testing, fresh produce, dried and low water activity foods, restaurants and food service, *Salmonella, norovirus, Listeria, E. coli, Clostridium botulinum and perfringens, Staphylococcus aureus*, HACCP

Dr. Robert Scharff, PhD

The Ohio State University, Columbus, Ohio, United States of America

Economics of foodborne illness, Consumer Economics, Illness Attribution, Benefit Cost Analysis

Dr. Kristin Schill, PhD

University of Wisconsin-Madison, Madison, Wisconsin, United States of America

Clostridium botulinum, Clostridium botulinum neurotoxins, Clostridium perfringens, Bacillus cereus, challenge studies, dairy products, food fermentations, process cheese, Staphylococcus aureus, Salmonella, Listeria monocytogenes, E. coli O157, 7, sporulation, heat resistance, toxin detection methods, Antimicrobials in foods, surrogates, whole genome sequencing, 16S metagenomic sequencing, RNA sequencing, Transcriptomics, Polymerase chain reaction (PCR)

Dr. Herbert Schmidt, PhD

University of Hohenheim, Stuttgart, Germany

Pathogenic E. coli, STEC, PCR detection, Pathogenicity islands, Toxins, Recombinant protein expression, Shiga toxin-encoding bacteriophages, Subtilase, DNA sequencing, Bacteriophages, EHEC, Shiga toxin

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Dr. Keith Schneider

E. coli, Salmonella, Shigella, Fresh produce (lettuce, tomatoes), Packinghouses, Soil amendments, Aquaculture

Dr. Harry Schonberger, PhD

Virginia Polytechnic Institute and State University, Blacksburg, Virginia, United States of America

Food safety education, Farms/farmers, Farmers markets, Cooperative extension, Qualitative methods, Food donation, Food recovery, produce safety, food handler observational studies, surveys, and focus groups, consumer behavior, food preservation, Retail food handling, Cooperative Extension volunteers

Dr. Heidi Schwartz-Zimmermann, PhD

University of Natural Resources and Life Sciences Vienna, Wien, Austria

Mycotoxins, Mycotoxin biomarkers, HPLC, Mass spectrometry Mycotoxins and mycotoxin biomarkers, Metabolomics

Dr. Kun-Ho Seo

Konkuk University, Gwangjin-gu, South Korea

Rapid detection methods for foodborne pathogens, Real-time PCR, Molecular subtyping, WGS, alternatives to antibiotics including defensins and probiotics, development of enrichment broth and culture media, lactic acid bacteria, Kefir fermentation, meat, dairy, eggs, biosensor

Dr. David Sepulveda

Food engineering, Thermal and non-thermal food processing and preservation technologies, Dairy products, Food shelf-life, Food quality attributes, Functional properties, Physical properties, Modeling process optimization, Probiotics, Prebiotics, Lactic acid bacteria , ,

Dr. Manan Sharma

E. coli O157, 7 survival in leafy greens, produce, soil, manure, compost, and irrigation water, impact of modified atmosphere packaging on *E. coli virulence*, stress response (rpoS) of E. coli and *Salmonella* on leafy greens, sand filters and zero-valent iron for recovery of *E. coli* and *Salmonella* from irrigation water, shiga-toxin and other virulence factors in EHEC, virulence factors, lytic bacteriophages for control of foodborne pathogens in lettuce and melons, adaptation of enteric pathogens to non-host environmental conditions, Produce safety Soil amendments, Manure, Heat treated poultry pellets, Water filtration

Assoc. Professor Cangliang Shen, PhD

West Virginia University Division of Animal and Nutritional Sciences, Morgantown, West Virginia, United States of America

Natural antimicrobials (hops), *Enterococcus, Salmonella, Campylobacter, Listeria*, sanitizers for poultry, eggs and fresh produce, stress adaptation, farm market safety, postharvest sanitizing procedures for reducing food safety risks on poultry meat products and fresh produce, which including thermal and or nonthermal process, antimicrobial treatments and outreach related survey studies in very small to small local communities, thermal inactivation, egg, surrogate bacteria, extension survey.

Dr. Ellen Shumaker, PhD

NC State University, Raleigh, North Carolina, United States of America

Food safety education and training (consumers, food handlers), food safety risk communication and messaging, safe food handling knowledge, attitudes, and behaviors, food safety culture, survey and observational research, mixed methods research, observation, consumer behavior, risk communication, kitchens

Dr. Vijay Singh Chhetri, PhD

Florida Agricultural and Mechanical University, Tallahassee, Florida, United States of America

Biofilms, Biological soil-amendment, Microbial quality of agricultural water, Food Safety, Produce Safety, Aquaponics/hydroponics food safety, Post-harvest treatments

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Dr. Sujata Sirsat, PhD

University of Houston, Houston, Texas, United States of America

Food safety education, Food safety training, Food safety observations, Restaurant food safety, Retail food safety, Farmers market food safety, Controlled environmental agriculture, Produce safety, Agriculture, Food safety disparities, Beer safety and quality, Cross contamination, pre and post-harvest safety, Hydroponics, Controlled environmental agriculture, Food safety disparities, ,

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Dr. Derike Smiley, PhD

US Food and Drug Administration, Jefferson, Arkansas, United States of America

Listeria monocytogenes, Salmonella, Clostridium, method validation, PCR, molecular biology, antibody, ELISA, ELFA, immuno-fluorescence, regulatory, enrichment, antibody capture, immuno-magnetic, foodborne pathogens, analytical microbiology, bacterial recovery, bacterial detection, aptamers, sequencing

Dr. Abigail Snyder

Wet and dry sanitation, mold, food spoilage, fungal spoilage, process validation, bacteriocins, fruit, juice, *E. coli*, food safety training, microbial genomics

Dr. Yoonseok Song

Package integrity, Active packaging, Inspection, and testing, Chemical migration of indirect food additives/contaminants/degradation products, plastics, indirect additives, recycling, active, ,

Dr. Matthew Stasiewicz, PhD

University of Illinois Urbana-Champaign, Department of Food Science and Human Nutrition, Urbana, Illinois, United States of America

Persistence of bacterial foodborne pathogens in environments, *Listeria, Salmonella*, food safety risk assessment, QMRA, applied genomics, mycotoxin control in cereals, engineering and data analytic approaches, DNA sequencing

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Professor Roger Stephan, DVM

University of Zurich Institute for Food Safety and Hygiene, Zurich, Switzerland

Bacterial foodborne pathogens (ecology and epidemiology, strain characteristics, virulence, WGS, stress response, molecular methods for rapid detection and identification), em> Salmonella, STEC, *Cronobacter* spp., *Listeria monocytogenes, S. aureus*, health hazards and microbiological monitoring systems in the slaughtering process, antibiotic resistance in meat and dairy products, ,

Dr. Laura Strawn

Salmonella, Listeria, produce safety, Persistence, Diversity, Pre-harvest, Ppost-harvest, GAPs, HACCP, Pathogen environmental monitoring programs, PFGE, Geographic Information Systems (GIS)

Dr. Silin Tang, PhD

Mars Global Food Safety Center, Beijing, China

Whole genome sequencing (WGS), foodborne pathogen detection and identification, subtyping, serotyping, pathogen source tracking, antimicrobial resistance, stress response, transcriptomics, *Salmonella, Listeria monocytogenes*, nanopore sequencing, antimicrobials, metagenomics, SNP analysis, MLST analysis, serotype prediction, CRISPR

Dr. T. Matthew Taylor

Chemical preservatives, natural antimicrobials, lactic acid bacteria-derived competitive cultures and biocontrol, antimicrobial mechanisms for bacteriocins and organic acids in processed meat and poultry products, nano-scale technologies for encapsulating food antimicrobials, development of biosensor technologies, safety of fresh and minimally processed produce

Assoc. Professor Paula C. Teixeira, PhD

Catholic University of Portugal, Faculty of Biotechnology, Porto, Portugal

Listeria, Salmonella, E. coli, Campylobacter, Staphylococcus, Clostridium difficile, cross-contamination, transfer, consumer food handling practices, fruits, vegetables, meat, poultry, deli meat, dairy, bacteriocins

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Dr. Ewen Todd, PhD

Michigan State University, East Lansing, Michigan, United States of America

Foodborne disease statistics and summary data, factors contributing to outbreaks, seafood toxins, Food Safety

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Dr. William (Woody) H. Tolleson

Protein chemistry, Microcalorimetry, Ribosome-inactivating protein toxins, Ricin, Abrin, Shiga-like toxins, Staphylococcal enterotoxins, fumonisin B1, isoflavones, genistein, daidzein, biochanin A, formononetin, phase I metabolism, cytochromes P450, thermodynamics, Gene expression, microRNA, pyrrolizidine alkaloids, melamine, fumonisin B1, retinoic acid, photobiology and photochemistry, differential scanning calorimetry, protein stability, isothermal titration calorimetry, reaction kinetics, cytotoxicity, chemical carcinogenesis

Mr. David Tomas Fornes, MsSc

Merck España, Madrid, Spain

Development, standardization and validation of reference and alternative microbiological methods, new analytical technologies, spoilage microorganisms, pathogens, molecular biology, method validation, culture media, molecular methods, PCR, sample preparation, ISO methods, microbiological analysis, pathogen, spoilage microorganisms, hygiene indicators

Dr. Lisa Trimble

Low moisture foods (bakery, confections, nuts), pathogen inactivation, *Salmonella*, food defense, poultry processing, predictive modeling, process validation, coffee products, food manufacturing

Dr. Lisbeth Truelstrup Hansen, PhD

Technical University of Denmark, Kgs Lyngby, Denmark

Hygiene in food processing environments, water and environmental hygiene, biofilms, Listeria monocytogenes, fish, seafood, antibiotic resistance, microbial survival in food systems, food preservation, food spoilage, cleaning and disinfection, microbial source tracking, molecular methods

Professor Mark Turner, PhD

University of Queensland, Brisbane, Queensland, Australia

Dairy microbiology, fermentation, probiotic lactic acid bacteria including Lactococcus and Lactobacillus - genetics, genomics, antimicrobials and applications, spore-forming bacteria - Bacillus and Geobacillus molecular detection and genotyping, biocontrol applications in foods, pathogen control in produce, fungal control in dairy, biocontrol, probiotics

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Professor Vasilis P. Valdramidis, PhD

National and Kapodistrian University of Athens, Department of Chemistry, Athens, Greece

Air filtration, Cold atmospheric plasma, Decontamination, High power ultrasound, Nanoparticles, predictive microbiology, Predictive modeling, Shelf-life, Model-based optimization of thermal and non-thermal technologies, Antifungal compounds for post-harvesting preservation

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Dr. Antonio Valero-Díaz, PhD

University of Cordoba,, Department of Food Science and Technology, Córdoba, Spain

Risk assessment, validation of predictive microbiology models, meat and produce, Listeria monocytogenes, food quality, food safety objectives, shelf-life, food preservation, microbiological criteria for sampling plans

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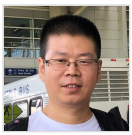

Dr. Jun Wang, PhD

Qingdao Agricultural University, Qingdao, China

Microbial risk assessment, predictive microbiology, bacteriophage, atmospheric cold plasma, plasma-activated water, electrolyzed water, UVC-LEDs, non-thermal sterilization, dairy and meat product, biofilms, mathematical modeling, RT-PCR, LAMP

Dr. Siyun Wang, PhD

The University of British Columbia, Faculty of Land and Food Systems, Vancouver, British Columbia, Canada

E. coli, Listeria monocytogenes, Salmonella, bacteriophage, fresh produce, poultry, dairy, genomics, transcriptomics, microbiome

Dr. Zhengfang Wang

Chemometrics, modeling, LC-MS, GC-MS, ICP-MS, EMA, VOC, seafood, economically motivated adulteration (EMA), food fraud, volatile organic compounds (VOC), heavy metals, pesticides, animal drugs, mycotoxins, and seafood decomposition

Professor Keith Warriner, PhD

University of Guelph, Department of Food Science, Guelph, Ontario, Canada

Microbiological safety of minimally processed vegetables (alfalfa sprouts, tomatoes), interaction of human pathogens with vegetables, non-thermal intervention technologies (UV, biocontrol, bacteriophages), produce sanitizers, HACCP, pathogen diagnostics (biosensors, immunoassays), microbial source tracking (DNA typing)

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Dr. Josephine Wee, PhD

The Pennsylvania State University, University Park, Pennsylvania, United States of America

Mycology, Yeast, Mold, Mycotoxins (aflatoxin), Fungal genomics, fermentation, food safety

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Dr. Alissa Wesche

Juice processing and juice safety, HACCP, GMPs, Thermal processing, Patulin and Alicyclobacillus, Heavy metals (lead, arsenic), Organic processing, Sublethal injury, ingredient safety

Professor Martin Wiedmann, PhD

Cornell University, Ithaca, New York, United States of America

Listeria, dairy food safety and quality, pre-harvest food safety, molecular subtyping and detection methods, epidemiology and pathogenesis of foodborne diseases, Salmonella, whole genome sequencing (WGS), dairy microbiology, environmental monitoring, Micobial food spoilage

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Dr. Helen Withers, PhD

Wellington, New Zealand

Red meat, poultry, pre-harvest, post-harvest, retail, food-processing environments, meat spoilage, *Listeria*, STEC, Escherichia coli, O157, *Salmonella, Campylobacter, Clostridium*, molecular detection methods, whole genome sequencing (WGS and NGS), PCR detection, metagenomics, microbiological method development, epidemiology, food regulations, Molecular Microbiology, food safety

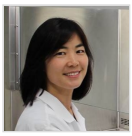
Dr. Charlene E. Wolf-Hall, PhD

South Dakota State University, Brookings, South Dakota, United States of America

Mycology, mycotoxins, trichothecenes, deoxynivalenol, zearalnenone, aflatoxin, ochratoxin, *Fusarium, Aspergillus, Penecillium*, grain, cereals, microbial loads, grain, wheat, barley, flour, malt, grain microbiology, mushroom production, grain microbiology, ,

Dr. Randy Worobo

Chemical and genetic characterization of antimicrobial peptides (bacteriocins), Foodborne pathogens, Yeast, Mold, Nonthermal processing - ultraviolet (UV) light, Dimethyl dicarbonate and chlorine dioxide, fruit, Vegetables, and beverages



Dr. Xianqin Yang, PhD

Lacombe Research and Development Centre, Lacombe, Alberta, Canada

Antimicrobial interventions, Shiga toxin-producing E. coli, Salmonella, Meat processing environments, Tracking and control of contamination, Mechanisms for survival and persistence, Microbial quality

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Dr. Yishan Yang, PhD

USDA-ARS Beltsville Agricultural Research Center, Beltsville, Maryland, United States of America

thermal and nonthermal processing, egg safety, microbial inactivation, fresh produce safety and quality, shelf-life, bacterial stress response, biofilm formation and elimination

Dr. Ian Young, PhD

Toronto Metropolitan University School of Occupational and Public Health, Toronto, Ontario, Canada

epidemiology, survey and observational research, food safety education and training, mixed-methods research, knowledge synthesis, food inspection, food-borne illness surveillance and prevention, public health, food safety policy, applied statistical modelling, Bayesian analysis, One Health

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Dr. Me Yu

E. coli O1567, 7, Murine norovirus, Salmonella, Vibrio, Listeria, non-thermal processing (pulsed light, high hydrostatic pressure), fresh produce (berries), fish and seafood (oysters), natural antimicrobials, chitosan

Assoc. Professor Hyun-Gyun Yuk, PhD

Korea National University of Transportation Division of Food Science and Biotechnology, Jeungpyeong-gun, South Korea

Bacterial stress response, Bacterial membrane, Stress genes, nonthermal technology, light-emitting diodes, pulsed light, ultraviolet, sanitation, biofilm, real-time PCR, light emitting diode (LED), rapid detection (IMS), fruits and vegetables, RT-PCR, produce sanitizers, biofilms, ,

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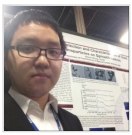
Dr. Guodong Zhang, PhD

US Food and Drug Administration Biosciences Library, Silver Spring, Maryland, United States of America

Salmonella, Listeria, E. coli, Shigella, Campylobacter, Mycobacterium, isolation, detection, PCR identification, typing whole genome sequencing (WGS), methods development and validation, chromogenic media, produce (leafy green, melon, tomato, pepper), peanuts, poultry, beef, dairy (cheese and raw milk), eggs, manure, dry ingredients, spices, crops (soybeans, wheat, and maize), sanitary design, deli meat slicers, aerosols, probiotics, prebiotics, antimicrobials, FSMA, outbreaks

Dr. Yifan Zhang

Antibiotic resistance, molecular epidemiology of *Listeria, Staphylococcus*, MRSA, plant antimicrobials, bacteriophage-mediated control and detection, novel pathogen control strategies, fresh produce safety, environmental contamination, horizontal gene transfer, microbial contamination in food and agricultural settings, horizontal gene transfer



Dr. Zhiyun Zhang, Ph.D.

Daisy Brand, Dallas, Texas, United States of America

Assessment of microbial metabolites (NMR, LC-MS), Spectroscopy, including Raman/FT-IR/X-ray Fluorescence (XRF), to detect and quantify, Pesticide (e.g., thiabendazole, fipronil) and antibiotics (Aminoglycosides) residues, Toxic metal elements (e.g., inorganic arsenic, selenium, and

cadmium), Pathogenic bacteria (e.g., Salmonella, Listeria) and Emerging Nano-contaminants (silver and titanium dioxide nanoparticles) in agricultural and dairy systems, emerging contaminants., ,

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Dr. Meijun Zhu

Listeria monocytogenes, Salmonella, apples, low-moisture foods, produce, intervention

Dr. Marcel Zwietering, PhD

Wageningen University, Wageningen, Netherlands

Predictive microbiology, growth, inactivation, survival, probability, interaction, minimal processing, stress response, microbial modelling, risk analyses, risk assessment, sampling plans, dose-response, food safety management, exposure assessment, quantitative microbiology

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