

Appendix A – Alternative Pasteurization Workshop

Conference for Food Protection Pre-Conference Workshop
Nashville Sheraton Downtown, April 20, 2002

Agenda

8:30	Introduction	John Marcy, Ph.D. University of Arkansas
8:45	Consumers' Needs for Pasteurization	Linda Golodner National Consumers League
9:15	Gamma Irradiation	Chip Colonna IBA Food Safety Division
9:45	Electron Beam and X-Ray	Kevin Nanke, Ph.D. SureBeam Corporation
10:15	BREAK	
10:30	Global Uses of Irradiation	Ricardo Molins, Ph.D. National Academy of Science
11:00	High Pressure Processing	Mark Fleck Avure Technologies Corp.
11:30	Other Alternatives	William Morris, Ph.D. P. Michael Davidson, Ph.D. The University of Tennessee
12:15	LUNCH (on your own)	
1:45	Research on Food Safety National Alliance for Food Safety	John Denton, Ph.D. University of Arkansas
2:15	Consumers' Acceptance of Irradiation / New Technology	Christine Bruhn, Ph.D. University of California, Davis
3:00	ADJOURN	

Speakers

Linda Golodner
1701 K Street, N. W., Suite 1200
Washington, DC 20006
<http://www.nclnet.org/>

Chip Colonna
6000 Poplar Avenue, Suite 426
Memphis, TN 38119
<http://www.iba-guardion.com/>

Kevin Nanke, Ph.D.
2650 Murray Street
Sioux City, IA 51111-1140
<http://www.surebeam.com/>

Ricardo Molins, Ph.D.
IOM (FO 3042) 2101; Constitution Avenue, N.W.
Washington, DC 20418
<http://www4.nationalacademies.org/iom/iomhome.nsf>

Mark Fleck
20027 Homestead Court
Lakeville, MN 55044
<http://www.avure.se/>

William C Morris, Ph.D.
Department of Food Science and Technology
101 Mcleod Food Tech Bldg
Knoxville, TN 37996
<http://web.utk.edu/~foodsci/faculty/Morris.HTML>

James Denton, Ph.D.
University of Arkansas
O-114 POSC
Fayetteville, AR 72701
<http://www.uark.edu/depts/posc/denton.html>

Christine Bruhn, Ph.D.
University of California, Davis
Center for Consumer Research, 1 Shields Ave.
Davis, CA 95616
<http://ccr.ucdavis.edu>

Summary

This workshop dealt with methods of achieving pathogen reduction / elimination or pasteurization in a manner separate for the traditional heat process. The most studied has been irradiation and three speakers dealt with the topic and two others spoke on the areas of consumer acceptance of these technologies including irradiation. CFP Board member Linda Golodner of the National Consumer's League started with a consumer's perspective of achieving safer food. The NCL has published brochures describing irradiation and endorsing it as one means of achieving a safer food.

Chip Colonna spoke about the use of Cobalt to achieve Gamma irradiation and the applications that were more suited to isotope use because of penetration capabilities. Kevin Nanke spoke about machine generated electron beam and x-ray use for cold pasteurization and those applications that didn't require the penetration of gamma beams.

Ricardo Molins, formerly with the Food Irradiation group of the World Health Organization in Vienna, Austria, spoke about the global situation and uses of the technology within the global food system that we have and how the technology is being used to prevent spoilage and disease in much of the world in danger of malnutrition.

The next two speakers, Mark Fleck and Bill Morris, spoke about other technologies that may not be as well known as irradiation. Mark spoke about High Pressure Processing that allows a packaged food to be subjected to approximately 60,000 psi and which is capable of treating all surfaces in a package simultaneously making it very advantageous for sliced product or viscous product. It is also used on raw oysters to eliminate *Vibrio* while maintaining a raw oyster. It also shucks the oyster for you! Bill Morris gave a survey of other technologies such as ozone and UV light and other processes that are all be examined to reduce pathogens without heat for sensitive products.

The next speaker, James Denton of the University of Arkansas, gave the audience an introduction to a new food safety research organization, the National Alliance for Food Safety. The Alliance is a collection of 19 research universities and the USDA Agricultural Research Service (ARS), Food Safety and Inspection Service (FSIS) and Cooperative States, Research, Education, and Extension Service (CSREES) combined to better focus on the research and the extension / outreach of these various universities as well as the federal programs ARS

The last speaker brought the clear message that consumers were indeed receptive to the use of new technologies and that they would not be scared by the false rhetoric used by some groups to block the use of new technology and to generate money based on distrust of the food industry. Dr. Christine Bruhn of the Center for Consumer Research at the University of California, Davis did a masterful job presenting both her topic as well as dealing with questions / comments from some people in the audience whose purpose was to be a disruptive influence on the workshop.