Table 1. Collaborations (previous 5 years) between Participant Institutions. Shaded areas of the matrix indicate collaborating institutions.

	NA	AU	Clemson	CSU	Cornell	ISU	rsn	Mich St U	Miss St U	NCSU	OSU	PSU	RU	SU	TAM	Ш	UCD	UD	UF	UGa	UK	NM	MizU	NN	TU	V	WSU	MU	
																													UA
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	-																												Clemson
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UA – I			•		-			-																					UF
Colora				•						•					•	U –													UGa
Louisi				•		_			_				•																UK
Missis	ssipp	i Sta	te Ur	nivers	sity; N	1CSU	– No	rth C	arolii	na St	Univ	ersity	ر; OS۱	J – Tl	ne Oł	nio													UM
State	tate University; PSU – Penn St; RU – Rutgers University; SU – Southern University;																							MizU					
TAM -	AM – Texas A&M University; TT – Texas Tech; UCD – University of California, Davis;											;												UN					
UD –	JD – University of Delaware; UF – University of Florida; UGa – University of Georgia;											;												UT					
UK – l	JK – University of Kentucky; UM – University of Minnesota; MizU – University of																							VT					
Misso	Aissouri; UN – University of Nebraska; UT – University of Tennessee; VT – Virginia																								WSU				

Tech; WSU – Washington State University; UW – University of Wyoming

Table 2. 2012 Publications related to foodborne pathogens, from keyword search on web of science, January 23, 2013. Listed by total number of publications

Pathogen	Number of publications
Staphylococcus aureus	19,074
Salmonella spp.	11,072
Listeria monocytogenes	2,063
Bacillus cereus	1,208
Campylobacter spp.	1,137
E. coli O157:H7	1,036
Shigella spp.	950
Toxoplasmosis	872
Cryptosporidium	701
Giardia	604
Norovirus	570
Clostridium perfringens	562
STEC	330
Vibrio spp.	59
Total	40.238

Total 40,238

Table 3. Collaborations (previous 5 years, current, or planned) between Participant and invited Institutions

		UA	AU	Clemson	csu	Cornell	ISU	LSU	Mich St U	Miss St U	NCSU	oso	PSU	RU	SU	TAM	П	UCD	an	UF	UGa	UK	UM	MizU	UN	ΤU	VT	WSU	UW
	UH																												
	UPR																												
	UAF																												
ers	UM																												
Partners	URI																												
	UMD																												
New	ITT																												
Z	NMS																												

UA – University of Arkansas; AU – Auburn; <sup>a</sup> CU – Clemson University; CSU – Colorado St University; <sup>b</sup> CU – Cornell University; ISU – Iowa St University; LSU – Louisiana St University; <sup>c</sup> MSU – Michigan State University; <sup>d</sup> MSU – Mississippi State University; NCSU – North Carolina St University; OSU – The Ohio State University; PSU – Penn St; RU – Rutgers University; SU – Southern University; TAM – Texas A&M University; TT – Texas Tech; UCD – University of California, Davis; UD – University of Delaware; UF – University of Florida; UGa – University of Georgia; UK – University of Kentucky; UM – University of Minnesota; MizU – University of Missouri; UN – University of Nebraska; UT – University of Tennessee; VT – Virginia Tech; WSU – Washington State University; UW – University of Wyoming

UH – University of Hawaii; UPR – University of Puerto Rico; UAF – University of Alaska, Fairbanks; UM - University of Maine; URI – University of Rhode Island; UMD – University of Maryland; IIT – Illinois Institute of Technology; NMS – New Mexico State University

Table 4. Comparison of SDC346 to current projects in the NIMSS database.

Project Title	Project Objectives	Relationship to SDC346
NC1023: Engineering for	Advancing the study of thermal and non-	Focuses solely on food processing technologies:
Food Safety and Quality.	thermal processing technologies.	SD346 focuses on all aspects of microbial food safety
		including microbial ecology, microbial epidemiology,
		disease prevention, detection of pathogens, and risk
		analysis. Our team studies food safety, including
		processing technologies, studies the issue holistically
		in the context of how individual interventions may
		complement each other and result in synergistic
		effects on food safety.
NC1041: Enteric Diseases	Understanding how zoonotic pathogens	Focuses on diseases related to food producing
of Swine and Cattle:	cause illness in swine and cattle.	animals. SD346 focuses on foodborne diseases
Prevention, Control and		related to food producing animals as well as fresh
Food Safety.	a	fruits and vegetables, and dairy products.
NE1028: Mastitis	Coordination of multidisciplinary	Focuses solely on mastitis prevention. SDC 346
Resistance to Enhance	research efforts on mastitis that are being	focuses on foodborne diseases related to food
Dairy Food Safety.	conducted at various laboratories	producing animals as well as fresh fruits and
	throughout the United States.	vegetables, and dairy. Only a very few mastitis –
NG1102 M	D 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	causing pathogens are of food safety concern.
NC1183: Mycotoxins:	Research related to the biosecurity,	Focus is on mycotoxins, a chemical contaminant of
Biosecurity, Food Safety	economy, and toxicity of mycotoxins.	grains. SDC346 is not focusing on chemical and
and Biofuels Byproducts	The market will amount to account to the	biological toxicants.
S_TEMP2882: Fly	The project will provide quantitative data	Focus is exclusively on flies and the role they play is
Management in Animal	to analyze fly-borne spread of pathogens	dissemination of disease among animals used to
Agriculture Systems and Impacts on Animal Health	from animal production systems into the	produce food. SDC346 focuses the safety of plant derived foods, as well as those produced from
and Food Safety	urban environment and the ability to assess the risk of fly-borne illness associated with	animals.
and Food Safety	different production techniques and	ammas.
	distances from production facilities. The	
	project will also develop new control	
	technologies for biting and nuisance flies.	
	technologies for offing and nuisance files.	

S294: Quality and Safety of Fresh-cut Vegetables and Fruits	Studies related to the survival and persistence of viable or infectious human pathogens under environmental conditions occurring in produce handling and processing facilities, on harvested crops, and on intact or fresh-cut products.	The SDC346 proposal focuses on the safety of foods produced from animals, seafood, complex food products and dry foods as well as fresh-cut products produced from plants.
W3122: Beneficial and Adverse Effects of Natural Chemicals on Human Health and Food Safety	Examination of the role that natural foodborne toxicants, cancer chemopreventives, botanical estrogens, dietary fiber, immune modulators and antimicrobials play in human health and disease.	The SD346 proposal does not focus on chemical aspects of food safety.