**S-294 Meeting Agenda**

Tuesday, June 21st, 2016 10:00AM-1:00PM

Room S402A, McCormick Place Convention Center, Chicago, IL

Past chair: Eva Almenar

Chair: Susan Bach (absent)

Vice chair: Angela Shaw

Secretary: Jeff Brecht (absent)

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| **Name** | **Affiliation** | **Email** |
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| Yaguang (Sunny) Luo | USDA Beltsville | [yaguang.luo@ars.usda.gov](mailto:yaguang.luo@ars.usda.gov) |

1. Welcome and Introduction (Vice Chair: Angela Shaw)
   1. Meeting called to order at 10:15AM. Welcome by the Vice Chair, roundtable introduction.
2. Approval of 2016 agenda
   1. Approved unanimously
   2. No changes or discussion
3. Approval of 2015 agenda
   1. Approved unanimously
   2. No changes or discussion
4. Report from the Administrative Advisor, Rueben Moore.
   1. Multistate activities for funding
   2. Provided list of S-294 participants and contact information
   3. Distributed SAES-422 NIMSS guide to submitting annual reports and meeting minutes – new and improved system.
      1. Discussion of reporting projects to experimental stations
5. Station Reports
   1. Each station provides a brief summary of what they have accomplished, followed by a discussion session.
   2. Submitted reports will be attached to the meeting minutes.
      1. Highlights
         1. Eva Almenar, Michigan State
            1. Interactions between sanitizers and modified atmospheres, broccoli nutrition retention in steamable bags, protein-based films for blueberry packaging, whey-protein, starch and chitosan-based films.
         2. Floyd Woods, Auburn
            1. Drying for farm-to-school programs. Diabetes, banana cultivars for nutrition content, golden kiwi browning potential, lotus high fiber/phenolics rising demand in south, tomatoes.
         3. Taejo Kim, Mississippi State
            1. Blueberries quality, safety kit (bioassay) – distributed to industry, getting feedback. 50 cents per single-use kit 24-hour@41.5°C. Salmonella in soils, environmental testing. Improvement to methods to separate traditionally non-culturable Salmonella from sources.
         4. Trevor Suslow, UC Davis
            1. Safety – apples, cucumbers, stonefruit. Spatial mapping and source tracking for where Listeria contaminations are coming from. Soil remediation when contamination happens.
         5. Sunny Luo, USDA Beltsville
            1. Postharvest quality, safety, nutrition. Patents – microfluidics pathogen inactivation collectives, washing of produce to remove organics without damage, MOF to encapsulate and release ethylene on command, permitting treatments during shipment. USDA Handbook 66.
         6. Rama Nannapareni, Mississippi St.
            1. Microbial stress – sublethal concentrations of acid, alkali, lead to stronger bacteria. Tend to revert back after the stress leaves. Stressed form will survive repeated cleaning.
         7. Angela Shaw, Iowa St.
            1. HPP with juices, detection matrices, FSMA extension training.
         8. Xuetong Fan, USDA ERRC
            1. Shelf life extension, safety of fresh produce. Chlorine byproducts lettuce, onion, citric acid effects on Cl byproducts. Trichloromethanes come strongly with CA, other acids (e.g., phosphoric) recommended. Phenolic antimicrobials from vegetable oils, effective against gram-positive bacteria. Volatile antimicrobials (aerosolized).
         9. Wyatt Brown, Cal Poly
            1. Postharvest physiology: pre-cut pineapple, citrus, berries, chives, caviar sea grapes, and many more. Shelf life and yields. Collaboration with Keith Vorst.
         10. Keith Vorst, Iowa State
             1. Polymer structure modifications to improve shelf life. Private funding w/ short turnaround time. Ozone strategies for bottled water and juice. Barrier properties, antimicrobial strategies, recycling safety. Concerns about microwave coatings, heavy metals, eliminating adhesives for rigid packaging. Display cooler technologies.
         11. Bassam Annous, USDA ERRC
             1. Hot water treatments for cantaloupe, chlorine dioxide with dry heat on to sanitize sprouts, Salmonella on tomatoes and sprouts, bio-based biodegradable packaging insert that generates chlorine dioxide in-package on-demand (label w/ precursors, shelf stable).
6. New business
   1. New contact person at United Fresh to replace David Gombas, Suresh has volunteered, this needs to be confirmed.
   2. Keith Vorst volunteers to request industry sponsorship for research travel funding.
   3. Talent matrix – development of list of members, what we specialize in, so that industry knows who to forward questions to. Angela will contact you.
   4. S-294 renewal for 2016-2021 (expiration on 9/30/16).
      1. Updating objectives of previous period for renewal. Request for feedback from membership. Revising objectives to meet current research. Is Jeff still interested in leading the writing effort?
   5. Discussion of how to improve connections and communications between the group.
      1. Quarterly call?
      2. Committees on interests and expertise for grant proposal concepts suggested for more productive contact.
      3. Reuben strongly recommends the annual in-person meetings continue, even with challenges of some members to make it.
   6. Suggestion: submission of research ideas, to promote ideation, pairing, and collaboration within the group and with industry on RFPs, grant ideas.
7. Adjourn
   1. Meeting was adjourned at 1:20PM
8. Next United Fresh Conference: June 13-15, 2017, in Chicago.