

WEBCAST

JULY 27, 2022

"IT MAY BE CALLED A CHALLENGE STUDY, BUT THAT DOESN'T MEAN IT HAS TO BE CHALLENGING!"



Date and Time:

Wednesday, July 27 from 2:00 p.m.- 3:00 p.m. Eastern Time

(1:00 p.m.-2:00 p.m. Central, 12:00 p.m.-1:00 p.m. Mountain, 11:00 p.m.- 12:00 p.m. Pacific)

Overview:

Successfully Navigating The Design and Execution of Challenge Studies

Many of the foods we eat every day are able to support the survival (and possibly the growth) of foodborne microbial pathogens or spoilage microorganisms during the course of their shelf life. To counteract the viability of these microorganisms in these foods, manufacturers will often employ control measures that involve managing the intrinsic factors (e.g. water activity, pH, nutrient availability, antimicrobial content, etc.) and extrinsic factors (e.g. packaging, atmosphere, storage temperature, etc.) of the food product. However, the extent to which these intrinsic and extrinsic factors inhibit the growth and survival of these microorganisms is generally not well understood unless a challenge study is performed. In such a study, a microorganism (or cocktail of microorganisms) is intentionally inoculated into a food product in a controlled laboratory setting, the product is packaged and held under its normal storage conditions, and the viability of the microorganism(s) is tracked over time with enumeration procedures that are carried out in the laboratory. One may also choose to evaluate several different formulations or holding conditions simultaneously in order to decipher which one provides the best results. The information gained from a challenge study can thus be very valuable to the end user. It can allow them to make important decisions with regard to how the product gets formulated, how it gets packaged, how it is stored, etc. with regard to its ability to inhibit microorganism viability.

In this webinar we will cover how a laboratory can work with you to successfully design and execute a challenge study. We will cover all aspects of study design from choosing the right target organisms for inoculation, to how the samples will be packaged and handled in the laboratory, and how enumeration information can be gleaned during the course of the product's shelf life. This will also entail how data are analyzed, how interpretations are made, and how you will be empowered to make decisions regarding the formulation, packaging, and storage of your product. Our aim is for you to walk away from this presentation fully equipped with resources to be able to initiate the process of conducting a challenge study with a contract laboratory and to understand how to interpret the information you get back from the laboratory when the study is complete. Remember, it may be called a challenge study, but that doesn't mean that it has to be challenging!

Presenters:

Alex Brandt, Chief Scientific Officer, Food Safety Net Services

Dr. Alex Brandt serves as the Chief Science Officer for Food Safety Net Services, A Certified Group Company, and has been with the organization since 2014. In this role, Dr. Brandt directs the scientific and technical affairs of the organization, which includes leading the team that conducts contract research studies and the team that provides technical and regulatory guidance. Dr. Brandt received his B.S. in Food Science & Technology from Texas A&M University, his M.S. in Food Science & Technology from Texas A&M University, and his Ph.D. in Animal Science with a specialization in Food Microbiology from Texas Tech University. Dr. Brandt is a member of the International Association for Food Protection, AOAC International, and the American Meat Science Association and serves on the Food Safety Advisory Council for United Egg Producers. A Texas native, Dr. Brandt, his wife Samantha, and their son Liam (1), reside in San Antonio, Texas.

How does the webcast work?

It's easy and convenient! It is a virtual seminar that you can "attend" and participate in right from your office. Webcasts are provided at **NO COST** to RFA members!

The RFA webcast will include live audio along with a slide presentation on the web. You just need a phone connection for the audio and an Internet connection.

To get the most out of a webcast, it is recommended that you have no more than five people at any one computer connection. If you have multiple locations, please register each location separately.

**Register now for this live, interactive Webcast
that you can join from your office!**

How to attend this meeting?

To register to attend the meeting, just send an email to Meg at info@refrigeratedfoods.org.

Once you have registered for the meeting, you will receive an email message inviting you to attend the webcast with instructions on how to attend. This message will provide the information that you need to join the meeting.

Register now!

Registration should be received no later than July 25, 2022. Confirmations will not be sent until you are successfully registered.

If you have questions about the meeting, please contact Meg Levin at meg@refrigeratedfoods.org

RFA TECHNICAL WEBCAST

Registration Form

“It May Be Called A Challenge Study, But That Doesn’t Mean It Has To Be Challenging!”

Presenter: Alex Brandt, Food Safety Net Services

**July 27, 2022
2:00 - 3:00 p.m. ET**

Registration Information

The cost for this event is as follows:

RFA Members:
NO CHARGE FOR MEMBERS

Non-Members:
\$310 per computer/audio connection

Registration: To register, please fill out the information below and return it to the RFA office. Non-members, please submit this form along with your payment. Checks must be made payable to “Refrigerated Foods Association.” Forms should be received by **July 25, 2022**, to guarantee your registration.

Once you have registered for the meeting, you will receive an e-mail message inviting you to attend the web conference with instructions on how to attend.

Cancellation: No refunds will be made; however, participants who are already registered may be substituted by another company employee.

TECHNICAL WEBCAST REGISTRATION FORM

Refrigerated Foods Association

3823 Roswell Road • Suite 208 • Marietta, GA 30062

Phone: (678) 426-8175 • Fax: 678-550-4504 • E-mail: info@refrigeratedfoods.org

Contact: _____ Company: _____

Address: _____

City/State/Zip: _____

Phone: _____ E-mail: _____

Amount Enclosed (Non-Members Only): _____

ACH: Bank Routing # (ABA) – 021052053 Account # 53374959

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Expiration: _____ Card security code: _____

Signature: _____ Print Name: _____

Billing Information for credit card if different from above:

Address: _____

City/State/Zip: _____