



Center for Low-Moisture Food Safety

lowmoisture.msu.edu

Programming / Activities at the IAFP Annual Meeting July 27-29, 2026, New Orleans, LA

NOTE: Not all presentations below were directly supported by this USDA-funded project, but we are including others by our team (and alumni) that are relevant to low-moisture food safety.

Symposia, Roundtables, and Workshops

Friday-Saturday Pre-Meeting Workshop

- W3: Selecting and Validating Pathogen Reduction Processes for Low-Moisture Foods and Ingredients

Monday

1. S2 - Smarter Validation Strategies for Low-Water Activity Foods: Product Grouping and Revalidation in Practice
2. S17 - How to Decide? Risk-Based Decisions for the Use of Dried Ingredients

Tuesday

3. RT17 - Hydration Prior to Processing: Controlling Microbial Contaminants in Dry Ingredients

Technical Presentations

Monday

1. T1-01: Adaptive Environmental Monitoring in Low-Moisture Food Processing Systems Using Graph Convolutional Network–Recurrent Neural Network (GCN–RNN)

Wednesday

2. T9-11: Predictive Modeling of Chlorine Efficacy in Controlling *Listeria* During Apple Dump Tank Processing
3. T12-06: Powdered Infant Formula Safety: Caregivers' Knowledge, Practices, and Risk Awareness

Poster Presentations

Monday

1. P1-219: Recovery of Shiga Toxin-Producing *Escherichia coli* is Impacted by Environmental Matrix

Tuesday

2. P2-069: Integrated Microbial Risk and Sustainability Assessment of Dried Apple Production on Human Health
3. P2-070: Cross-Institutional Validation of *Salmonella* Inactivation Models for Apple Drying
4. P2-136: Evaluating the Impact of Product Structure on *Salmonella* Thermal Resistance in Apples and Mangoes

Wednesday

5. P3-015: Optimizing Food Safety Message Design on Flour Package: An Eye-Tracking Study
6. P3-079: Q-Switched UVA Laser Irradiation as a Chemical-Free Strategy for Surface Inactivation of *Salmonella* Enteritidis (*Alumni Presentation*)
7. P3-103: Impact of Cleaning and Sanitation on *Salmonella* Adhesion on Stainless Steel Surfaces for Multiple Food Powders
8. P3-105: Quantifying Transfer of *Salmonella* and Shiga Toxin-Producing *Escherichia coli* on Wheat Grain During Tempering
9. P3-111: A Comprehensive Measurement of Thermal Death Kinetics of *Salmonella* and *Listeria monocytogenes* and Their Surrogates Under Isothermal and Constant-RH Conditions Relevant to Drying and Roasting (*Alumni Presentation*)
10. P3-113: Efficacy of *Salmonella* Removal Using Wheat Flour and Corn Meal Push-Through in Auger Conveyor Systems
11. P3-120: Sample-Handling Parameters to Support Almond Dry Roasting Validation Studies Using *Enterococcus faecium* NRRL B-2354
12. P3-143: Evaluating Food Safety Risks and Mitigation Steps in Low-Moisture Food Supply Chains: A Focus on Developing Economies