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Left to right: ProMS student David Canfield, NFSTC Director Ewen C.D. Todd, Distance Education Coordinator Pattie McNeil, Congress co-organizer and international consultant Paisan Loaharanu, and NFSTC Deputy Director Ed Mather made the event possible.

Murano: Irradiation a 'tool'

A diverse group of almost 200 conferees from 22 countries met at McCormick Place in Chicago May 5-7 to discuss the elimination of foodborne pathogens and the advantages of global trade prospects for irradiated foods. **Co-organized by the National Food Safety & Toxicology Center at Michigan State University** with international consultant Paisan Loaharanu, **the First World Congress on Food Irradiation** drew representatives from food irradiation equipment and service providers; supermarket chains; restaurants; food service distributors; meat, poultry and fresh produce companies; university researchers; public health officials; trade associations; consumer groups; and food industry media.

Elsa Murano, U.S. Department of Agriculture Under-Secretary for Food Safety, said in her May 5 keynote address, "Irradiation is the single most effective tool in



An attendee selects irradiated hamburger at the Congress reception on May 5. USDA Under-Secretary for Food Safety Elsa Murano, center below, met with Dr. Mather, left, and Dr. Todd. *Photos/Trent Wakenight*



"Irradiated food gives consumers choices in today's market."
– Ewen C.D. Todd,
NFSTC director

killing food-borne pathogens. Irradiation is so effective as a single step that to accomplish the same thing you would have to have several technologies that we now have to reduce pathogens."

Sponsors who made the event possible: Association of International Industrial Irradiation, Food Marketing Institute, Grocery Manufacturers of America, GUARDiON/IBA, Institute of Food Technologists, International Union of Food Science & Technology, MDS Nordion, Minnesota Beef Council, National Food Processors Association, the NFSTC, STERIS Inc., SureBeam Corp., and W.W. Johnson Meat Co.

Congress Co-organizer Paisan Loaharanu, former head of Food and Environmental Protection, Joint FAO/IAEA Division, led a session that summarized the conclusions of the Congress. The summary is available at www.foodsafe.msu.edu/Congress/congress.html



Ewen C.D. Todd

Antibiotic expert to give Leader Lecture this fall

The NFSTC is pleased to announce that the **Robert Leader Endowed Lecture Series** returns in October with a high-profile speaker. Stuart B. Levy, M.D., director of the Center for Adaptation Genetics and Drug Resistance at Tufts University, will speak at 4 p.m. on Oct. 8 at the Detroit Law School on the Michigan State University campus.

Dr. Levy, professor of medicine, molecular biology and microbiology at Tufts, is well known for his contributions to the antibiotic resistance field. He has published more than 250 papers on antibiotic use and resistance, and has edited four books and two special journal editions devoted to the subject. His 1992 book, *The Antibiotic Paradox: How Miracle Drugs Are Destroying the Miracle*, has been cited widely in both the lay and scientific media. A revised second edition was published last year (Perseus Books, 2002). The book presents the conflicting consequences of antibiotic use—curing disease and selecting resistant bacteria. In the book, Dr. Levy outlines an approach towards improving antibiotic usage and efficacy worldwide.

Dr. Levy led the discovery of the first characterized energy-dependent antibiotic efflux mechanism and efflux protein for tetracycline resistance. We are honored to host Dr. Levy's presentation, and we invite you to attend.

Mini-grants serve more than 1 million



Jean Ballone of the Western Upper Peninsula District Health Department explains how to use a food thermometer. Photo/Trent Wakenight

From April to December 2002, more than 1 million consumers throughout Michigan were directly served by the first group of Michigan Department of Agriculture food safety mini-grants, part of the MDA Consumer Food Safety Education Fund.

Through educational CDs, workshops, brochures and more, "food safety" became a household term for many Michigan families.

This April, additional mini-grants were awarded to serve thousands more Michigan consumers. Out of 26 applications, the following seven organizations received grants for these food safety education projects:

Community Action Agency of Jackson, Lenawee and Hillsdale Counties:
Family Health Luncheon

Early Success, Right from the Start - Mecosta-Osceola ISD in Big Rapids:
Family Fun Night

Hunger Action Coalition of Detroit:
Empower Yourself with Food Safety!

Mid Michigan Child Care Centers Inc. of Freeland: *Educational food safety fun booklet for children*

Midland County Health Department in Midland: *Food safety fun for elementary school kids*

MSU Extension Family Nutrition Program in Grand Traverse County:
Food safety kits

Western Upper Peninsula District Health Department in Hancock:
Educating seniors

The three-year MDA Consumer Food Safety Education Fund is managed in part by the National Food Safety & Toxicology Center at Michigan State University, along with MDA, MSU Extension and MSU's Department of Food Science & Human Nutrition. The mini-grant program is one of seven components of the MDA fund, which receives money via the 2000 Food Law. For more information on the fund and descriptions of each mini-grant, view the web site at www.foodsafe.msu.edu/MDA_CEF/index.html



New video will feature NFSTC faculty

The National Food Safety & Toxicology Center at Michigan State University will be featured in an hourlong high school video series available in fall 2003 via Cambridge Educational Catalog and the Channel One Network. The series, entitled “New Fears for Food,” is being produced for the Films for the Humanities and Sciences by Radish Creative Group. The video series will cover three parts: 1/ foodborne illnesses, 2/ emerging diseases and concerns, and 3/ food irradiation and other food technologies. To order the program, contact Cambridge Educational at 1-800-468-4227 or www.cambridgeeducational.com

Fall Seminar Series to begin in August

George Garrity, professor in the Department of Microbiology and Molecular Genetics at Michigan State University, will kick off the NFSTC’s Fall Seminar Series (VM 828) on Aug. 25. The fall 2003 series runs every Monday (except Labor Day) through Nov. 24. All seminars begin at 3:30 p.m. and are in Room 162 Food Safety & Toxicology Center.

RUsick2 web forum goes nationwide

The RUsick2 Foodborne Disease Forum (www.RUsick2.msu.edu) now allows U.S. residents nationwide who believe they are suffering from a foodborne illness to report their illness online. After entering a report, visitors are able to see if others became sick from eating the same food from the same place around the same time. As of May 2003, numerous reports from all over the United States have been gathered. More than 100 reports were received during the first 17 weeks of operation of the RUsick2 Forum, which represents an almost six-fold increase in reporting.



All fore food safety

Annika Storey, left, and Trent Wakenight, center, give pointers to Ed Mather (all of the NFSTC) at the Sixth Annual College of Veterinary Medicine Golf Outing on June 11. NFSTC faculty member Vincent Young also participated in the golf outing. The NFSTC foursome helped sponsor the event. Photo/Vincent Young



Derrick Payne holds his MSU cap high as the first graduate of the NFSTC’s Online Professional Master of Science in Food Safety Program. Payne participated in May graduation. Photo/Kirsten Khire

1st online master’s conferred

Q: How does it feel being the first graduate of the Online Professional Master of Science in Food Safety Program?

A: My feelings are those of gratitude. I say this because, throughout my academic career, I have never been associated with university faculty and staff members who care as much about the success of students. In my opinion, the faculty and staff of MSU’s National Food Safety & Toxicology Center are second to none.

Q: How intense was this 30-credit-hour program for you?

A: Like other graduate programs at MSU, the proMS program is one that sets high standards of achievement for its students. Each course presents a clearly defined, but very intense, schedule. Like most graduate students feel, there are times when I felt the work (exams, assignments and team projects) seemed overwhelming, but not unachievable. It took a great deal of time and sacrifice, but as the old saying goes “quality in, quality out.”

For the complete Q&A session with Derrick Payne and more info on the program, visit www.foodsafe.msu.edu



Faculty

Starting Young... food safety education



Approximately 30 students from the Science Club at Woodcreek Elementary Science and Technology Magnet School visited the laboratories of NFSTC faculty members Susan Ewart, Linda Mansfield, and Vince Young on April 3. Dr. Young, above, teaches the students about the bacteria that are found around them every day. *Photo/Tanish Stiger*

Cherries, diabetes focus of USDA grant

Muralee Nair, NFSTC faculty member, has received a three-year \$170,000 U.S. Department of Agriculture grant to study insulin production by Cornelian cherries, also called *Cornus mas L.* The aim of the research is to determine whether these fruits could benefit diabetes patients. In preliminary bioactivity studies, extracts from *C. mas* collected in Michigan induced insulin secretion in mouse pancreatic beta cell culture. *C. mas* has also been found to be a strong antioxidant.

Faculty member co-authors textbook

Vincent Young, M.D., Ph.D., of the NFSTC is the co-author of the newly published third edition of *Blueprints In Medicine* by Blackwell Publishing. Co-authors include William Kormos, M.D., MPH, and Allan Goroll, M.D., both of Harvard Medical School and the Massachusetts General Hospital.

Deputy director will speak at AVMA

Ed Mather, NFSTC deputy director, will present "Changing Paradigms in Food Safety Education" on July 20 at the 2003 American Veterinary Medical Association (AVMA) Annual Convention in Denver. Last year, more than 8,000 conferees attended the convention.

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