

About our Speakers



Aaron Uesugi

**Mondelez, Global Food Safety Principal
Scientist**

Aaron is the Global Food Safety Principal Scientist at Mondelez International where he serves as the Global Food Safety subject matter expert for biological hazards. He has over 20 years of food safety experience. Prior to joining Mondelez, Aaron was a Food Safety Manager at Kraft Foods/Kraft Heinz where he oversaw food safety from R&D through manufacturing across an extensive portfolio of products including snack nuts, beverages, desserts, confections, and meals. He has also served as the responsible official for a select agent laboratory where *C. botulinum* growth and inhibition studies were conducted on various food products. Aaron received a B.S. and M.S in Food Science and Technology from the University of California, Davis and a Ph.D. from Cornell University in Food Science. Aaron is based out of the state of Maryland where he has learned the fine art of blue crab picking with his wife and 2 daughters.



Kristin Schill

Associated Scientist

University of Wisconsin-Madison

Kristin Schill is a Research Assistant Professor who joined the University of Wisconsin-Madison's Food Research Institute (FRI) in 2020 to lead the Applied Food Safety Laboratory. In this capacity Kristin works directly with the food industry to design food challenge studies on a wide variety of food products and foodborne pathogens, including *Clostridium botulinum*. Prior to joining FRI, Kristin served as a research microbiologist for the FDA in Bedford Park, IL and her research portfolio encompassed projects involving the genetic characterization of *Clostridium botulinum* and related surrogate organisms, development and validation of botulinum neurotoxin detection methods, evaluation of thermal and nonthermal technologies for the inactivation of *C. botulinum* spores as well as whole genome, metagenomic and transcriptomic sequencing of several foodborne pathogens. Kristin co-teaches the IAFP Sponsored Microbial Challenge Testing for Foods Workshop. Kristin earned her Bachelor of Science degree (Microbiology) and Master of Science degree (Food Science) at Iowa State University and her Ph.D. (Food Science) at the University of Wisconsin-Madison.

About our Speakers



Vijay Juneja

Supervisory Lead Scientist

USDA

Dr. Vijay Juneja received a degree in Veterinary Medicine from G.B. Pant University of Agriculture and Technology, Pantnagar, India; M.S. in Animal Science and Ph. D. in Food Technology and Science, both from University of Tennessee, Knoxville, TN. Soon after his Ph.D., Vijay joined the Eastern Regional Research Center (ERRC), Agricultural Research Service (ARS), United States Department of Agriculture (USDA) as a Research Microbiologist. He has developed a nationally and internationally recognized research program on foodborne pathogens with emphasis on microbiological safety of minimally processed foods and predictive microbiology. For decades, Dr. Juneja addressed critical food safety issues, challenges, and concerns of the industry, regulators, and consumers by responding untiringly to their research needs. His passion has been to make sustained efforts in finding practical solutions to microbial threats facing the nation's food supply. Vijay frequently organizes educational workshops/short courses/webinars on microbial modeling, specifically on the use of the USDA Pathogen Modeling Program (PMP) and ComBase by the food industry. His research program has been highly productive, generating over 300 publications, including over 200 peer-reviewed journal articles, more than 60 book chapters including 15 in the Encyclopedia of Meat and Food Microbiology/Safety, and is a co-editor of eight books and one Food Microbiology special issue entitled, 'Predictive Modeling in Foods.' Currently, Dr. Juneja serves as an Editor of 'LWT-Food Science and Technology' and is a member of the editorial boards of four food safety related peer-reviewed journals. He is a recipient of several awards including ARS-North Atlantic Area (NAA) Senior Research Scientist of the Year (2002). Vijay is a Fellow of the Institute of Food Technologists (2008); American Academy of Microbiology (2013); International Association for Food Protection (2017); and National Academy of Agricultural Sciences (India; 2017).



Doralice Goes

Influencer/Botulism Survivor

Do you know anyone who has had botulism from food? You will be thrilled to meet a survivor and the experiences they experienced in 1 year of ICU. Doralice brings awareness to the population through sharing her story. She advises consumers to be careful about what they eat. She wants to encourage food producers, industry, markets, restaurants, artisanal producers, shopping malls, fairs, agribusiness to adopt food safety rules in manufacturing and avoid cases such as hers. Talking about her story and overcoming meaning in her life, a new meaning. A living example raises awareness and rethinks one's choices, whether as a professional or as a person.

About our Speakers



Erdogan Ceylan, Ph.D., CFS

Director

Scientific Affairs. NA Mériex NutriSciences

Erdogan Ceylan, PhD, research director, and John Szpylka, PhD, scientific affairs director, for Mériex NutriSciences, discuss the increasing risks to ingredients as they are sourced more globally in a world experiencing climate weather changes and extremes. The risks, both microbiological and chemical, can be found throughout the food system, especially when the ingredients are under abusive conditions of heat, moisture and contact, which create high risk from microorganisms. Understanding the risks and how to monitor them is needed to establish a safe ingredient supply.

Ceylan received his master of science and doctorate in food microbiology from Kansas State University. In his role at Mériex NutriSciences, he is responsible for managing the research program and specializes in shelf life, challenge and process validation studies, isolation, detection, identification and control of foodborne pathogens in raw ingredients and finished products. Ceylan possesses an extensive background in food processing, food safety and microbiological detection methods, and consults with the food industry on HACCP, sanitation, process validation and application of thermal and non-thermal intervention technologies. He is a member of several professional societies and has published articles in peer-reviewed journals and magazines.



Abdullatif Tay, Ph.D.

Director

PepsiCo

Abdullatif Tay has an extensive experience in food safety and process validation and currently works as a Director at PepsiCo, Inc. With over two decades of industry expertise, he has developed and executed numerous process validation strategies across various categories of ingredients and products. Abdullatif is an active member of the International Association for Food Protection (IAFP) and currently serves as the Vice Chair of the Microbial Modelling and Risk Assessment PDG. He is also the President and Chair of the Institute for Thermal Processing Specialists (IFTPS), demonstrating his commitment to advancing the food safety through continued learning and sharing best practices. Abdullatif holds a PhD degree in Food Science from The Ohio State University, as well as MS and BS degrees in Food Engineering from Middle East Technical University.