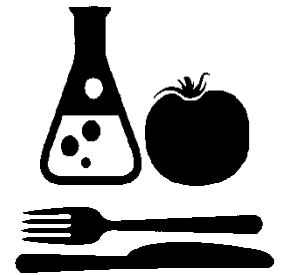




The Department of Food Science Professional Seminar Series



Dr. Randy W. Worobo

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**The search for new generation
antimicrobials to meet the clean label
trend of the food industry**

Wednesday, September 27, 2017, 11:00 AM-12:00 PM
Food Science and Nutritional Sciences Building
Conference Room 120

Current trends in consumer preferences have shifted away from traditional preservatives, while there is a growing demand for “raw” or minimally processed foods. Non-thermal processing is rapidly being adopted to meet regulatory safety requirements, but the shelf life is limited without the use of preservatives. With these trends, the food industry is faced with a difficult situation to produce clean label food products while still achieving shelf lives that are profitable and acceptable to consumers. As a means to extend the shelf lives of “raw” foods, without the use of traditional preservatives, plant-based and microbial fermentation extracts are being used for shelf life extension. This seminar will discuss the targeted discovery and characterization of novel antimicrobials to address microbial food spoilage in the food industry.