



USDA AFRI A4131 Food Processing Technology Project Directors Video/Tele-Conference
On
Regulatory Considerations of Food Safety in Developing Innovative
Food Processing Technologies and Products

3-5 pm EDT, March 24, 2015

Coordinator: Juming Tang, Regents Professor, Washington State University
jtang@wsu.edu, 509-335-2140

Objective: Gain understanding of standard protocols for filing for regulatory acceptance of new food safety processes, and interact with representatives from FDA and USDA FSIS who are responsible for reviewing filing documents

Instruction for Connection:

1. To connect to video conference through Adobe Connect, use <http://nifa-connect.nifa.usda.gov/hongda/>. Sign in as a guest by entering your REAL name
2. For audio, please use teleconference: 888-844-9904, access code: 8995663

Agenda:

3:00-3:05 pm: Brief self-Introduction

3:05-3:10 pm: Introduction

Hongda Chen, USDANIFA National Program Leader, Acting Deputy Director, Institute of Food Safety and Nutrition

3:10-3:35 pm: FDA Regulations and Process Validation Considerations (moderator, Juming Tang, WSU)

Nathan Anderson, PhD., US FDA, Center for Food Safety and Applied Nutrition (CFSAN)\Office of Food Safety

3:35-3:55 pm: Questions for Dr. Anderson

3:55-4:20 pm: Overview of USDA FSIS Approval Process for New Processing Technologies (moderator, Yen-con Huang, UGA)

Dr. Lisa Murray, USDA FSIS, Policy Division

4:20-4:40 pm: Questions for Dr. Murray

4:40-5:00 pm: Questions about FDA and USDA FSIS filing and acceptance, closing remarks

About Speakers:

Nathan Anderson, PhD.



Dr. Anderson joined the FDA in 2006 as a Research Agricultural Engineer in the Center for Food Safety and Applied Nutrition (CFSAN)\Office of Food Safety. He received his Ph.D., M.S. and B.S. degrees in Agricultural and Biological Engineering from The Pennsylvania State University. Dr. Anderson serves as a technical expert in the review of pasteurization and sterilization processes and aseptic packaging technologies submitted to the FDA. He conducts research in the areas of thermal and non-thermal methods of pasteurization and sterilization of foods, aseptic processing, and risk assessment. Dr. Anderson is currently leading the Institute for Food Safety and Health (IFSH) Low Moisture Foods Safety Task Force and investigating methods for microbial decontamination of these foods.

Lisa Murray, PhD.



Dr. Liza Murray is a veterinarian who graduated from Tuskegee University in 2001. She went on to complete a residency in veterinary lab animal medicine in 2004 from Ortho-McNeil Pharmaceutical Research Center in Pennsylvania. Dr. Murray practiced clinical veterinary medicine at the National Institute of Health (NIH) in Bethesda Maryland from 2004-2007. She then joined the USDA FSIS Beltsville Field Office in 2007 and worked as a Public Health Veterinarian in poultry establishments on the Eastern Shore of Maryland. She joined the Office of Policy and Program Development in 2009 where she currently works as a staff officer. One of her primary responsibilities is project manager for several new technology and new ingredients submissions.

She is currently married, has one daughter and lives with her family in Maryland.