



# BC FOOD PROTECTION ASSOCIATION

## 2018 Spring Speaker's Evening: Biopreservation: Biological Solutions To Biological Problems

May 3, 2018

Langara Clubhouse  
6706 Alberta Street, Vancouver

### FEATURED SPEAKERS



#### **Lynn McMullen**

*Professor, Food Microbiology, University of Alberta*

Dr. McMullen is a Professor of food microbiology in the Department of Agricultural, Food and Nutritional Science at the University of Alberta. Her research for the past 20+ years has focused on the microbiological safety and quality of meat products, particularly with respect to controlling the growth of bacteria on meat. Her research focuses on antimicrobial peptides as biopreservatives and the application of interventions to reduce bacterial populations on meat. She is the Scientific Lead of the Meat Safety and Processing Research Unit, a level II biocontainment meat processing research facility where research with foodborne pathogens can be done under conditions similar to that found in the meat industry.

***Lynn will present on: "Biopreservation - From Benchtop To Commercial Reality".***

*Abstract: In recent years, concerns about the safety and quality of foods have increased the attention given to the discovery and development of new methods of preservation of foods. Biopreservation with lactic acid bacteria that produce antimicrobial compounds has been a focus of research at the University of Alberta since the late 1980s. This has included fundamental research on understanding the genetics of production of antimicrobials and structure function relationships of different antimicrobial compounds that can be used to target specific pathogens. The fundamental research was coupled with research on the application of biopreservatives in meat products to control pathogens such as *Listeria monocytogenes*. This presentation will tell the story of how the research on biopreservation became a commercial reality and how research continues to support commercial activities.*

## FEATURED SPEAKERS



### **Siyun Wang**

*Assistant Professor, Food Safety Engineering, Faculty of Land and Food Systems, University of British Columbia*

Dr. Wang is an Assistant Professor of Food Safety Engineering at the University of British Columbia. Siyun received her BSc degree in Pharmacy from Fudan University (2005) and PhD degree in Biology from the Institute for Food Safety and Health at Illinois Tech (2010). Prior to joining UBC in 2013, she was a postdoctoral associate at Cornell University. Her research group utilizes systems biology approaches to understand the microorganisms that pose major threats to food safety and public health. Over the past five years, she has worked with BC-based growers and food producers on resolving food safety issues using innovative strategies. Dr. Wang was awarded the Young Researcher Initiative from the European Food Safety Authority, and a travel grant for young women scientists in underrepresented disciplines by the National Science Foundation of the U.S.

***Siyun will present on: “Bacteriophages as a Strategy for Food Safety Enhancement”.***

*Abstract: It is a big challenge to control foodborne bacterial pathogens in foods and food processing environment. Phages lytic to foodborne pathogens have been explored to reduce the contamination of Salmonella enterica, Shigella spp., Listeria monocytogenes and Shiga-toxigenic E. coli in food supply systems. This talk will present a current overview of commercially-available phage-based products, as well as recent research findings contributing to the improvement of phage-based food safety strategies.*

**This event has been generously sponsored by Sani Marc**



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