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Research gap complicated by productivity of state growers

- Lack of baseline data introduces uncertainty in areas critical to industry growth
 - Regulatory structure
 - Best practices
 - Etc.
- **Current production supersedes these concerns in some cases**

Safety research is needed for preharvest *and* postharvest

- **Guidance has to be based on intended use**
 - Raw consumption
 - Sale for further processing
 - Sale of processed product

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Applicable regulatory framework is unclear

- HACCP
- FSMA PSR
- **FSMA PC**

Focus on processing methods

- Blanching
 - Freezing
 - Drying
 - Salting
 - Fermentation
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- Data generation incl. microbial quality, safety, need for intervention

Previous work

- Microbial safety/quality of freshly harvested kelp
- Effect of washing
- Visualization of enteric pathogens associated with kelp
- Survival of enteric pathogens in salted and fermented product

2020 priorities

1. Food safety validation of blanching parameters
2. Assessment of hazards associated with rehydration of dried kelp

