

Food Safety and Technology

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V(A). Planned Program (Summary)

1. Name of the Planned Program

Food Safety and Technology

V(B). Program Knowledge Area(s)

1. Program Knowledge Areas and Percentage

KA Code	Knowledge Area	%1862 Extension	%1890 Extension	%1862 Research	%1890 Research
501	New and Improved Food Processing Technologies	50%		50%	
502	New and Improved Food Products	5%		5%	
503	Quality Maintenance in Storing and Marketing Food Products	25%		25%	
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	20%		20%	
Total		100%		100%	

V(C). Planned Program (Inputs)

1. Actual amount of professional FTE/SYs expended this Program

Year: 2008	Extension		Research	
	1862	1890	1862	1890
Plan	1.5	0.0	0.5	0.0
Actual	1.3	0.0	0.8	0.0

2. Actual dollars expended in this Program (includes Carryover Funds from previous years)

Extension		Research	
Smith-Lever 3b & 3c 70538	1890 Extension	Hatch 23471	Evans-Allen
	0		0
1862 Matching 70538	1890 Matching	1862 Matching	1890 Matching
	0	23471	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
0	0	0	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

- Research procedures and technology

- Papers, citations, patents

- Train students

- Dissemination of research results

- Educational workshops

- Conferences

- Commercialization of techniques and products

Traditional methods of detecting microorganisms in food are time consuming and labor intensive, rapid and automated methods that have been developed must be tested in various food products. Although these rapid methods still require confirmation, the VIDAS SLM procedure is a reliable screening procedure combined with BAM Salmonella selective enrichment broth to detect *Salmonella* in dried red chile pepper powder. Utilizing rapid methods developed by NMSU scientists will improve both food processor and health official response time in the event of a food-borne illness associated with dried red chile pepper powder.

2. Brief description of the target audience

Target audience is food processors in Arizona, Colorado New Mexico, Texas, and Utah.

V(E). Planned Program (Outputs)

1. Standard output measures

Target for the number of persons (contacts) reached through direct and indirect contact methods

	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Year	Target	Target	Target	Target
Plan	0	0	0	0
2008	0	0	0	0

2. Number of Patent Applications Submitted (Standard Research Output)

Patent Applications Submitted

Year	Target
Plan:	0
2008:	0

Patents listed

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

	Extension	Research	Total
Plan			
2008	0	1	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

The specific output measures will vary according to the specific project being monitored. The development of research procedures and technology, training of students, publishing research papers, and disseminating research results via educational workshops, conferences, and Extension media are important outputs for the various projects falling under this planned program.

Year	Target	Actual
2008	0	0

V(G). State Defined Outcomes

O No.	Outcome Name
1	# of trained professionals
2	# of research publications
3	# of Extension publications
4	% of food processors using NMSU for their food product development
5	Economic development increased

Outcome #1

1. Outcome Measures

Not reporting on this Outcome for this Annual Report

2. Associated Institution Types

3a. Outcome Type:

3b. Quantitative Outcome

Year	Quantitative Target	Actual
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3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
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V(H). Planned Program (External Factors)

External factors which affected outcomes

Economy

Public Policy changes

Government Regulations

Brief Explanation

{No Data Entered}

V(I). Planned Program (Evaluation Studies and Data Collection)

1. Evaluation Studies Planned

Before-After (before and after program)

During (during program)

Time series (multiple points before and after program)

Evaluation Results

{No Data Entered}

Key Items of Evaluation

{No Data Entered}