Facilities, methods and technologies
to determine real-time biohazards
in foods to validate technology readiness

Oberst is validating tests and equipment that can quickly detect bacteria, pathogens and toxins in food. These validation methods will help American troops who are deployed determine if their food rations are safe to eat.

Why the BRI

The Biosecurity Research Institute is equipped with technology that allows food to go through its entire production process. Oberst can then spot the exact point of contamination, document it and intervene.

it matters

The ultimate goal is for these countermeasures to be used in both soldier and civilian food safety.

“Many of these select agents can be found in foods from either intentional or unintentional contamination during the food production process. This information is especially important to soldiers because a lot of the fresh produce and consumable food they obtain in foreign countries is locally grown and processed.”

Principal investigator:
Dick Oberst, Kansas State University
professor of diagnostic medicine/pathobiology

Co-principal investigators:
Randy Phebus, Kansas State University
professor of animal sciences and industry

Pathogen:
Plague; Brucellosis; Anthrax; Tularemia