

## Picnics are packed with research.

**Grilling meat?** Researchers discovered ways to improve meat tenderness and marbling and tools to protect food safety.

**Don't forget the buns!** To protect quality and yield, researchers are helping farmers monitor and combat diseases that affect wheat, barley, oats, rye, and other grains.

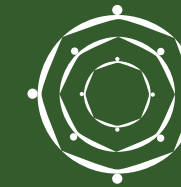
**Craving potato salad?** To improve potato yield and quality, scientists developed a virus detection training and website for potato growers, inspectors, and regulators.

**Packing fresh fruits and veggies?** Scientists developed treatments and packaging that keep pre-sliced produce fresh, safe from microbes, and perfect for picnics! Other research is extending the shelf life of fresh produce and prevent deterioration during storage and transport.

**Enjoying corn on the cob?** Researchers developed easy-to-use tools for managing corn insect pests.

**Fancy a glass of wine?** Scientists test grape performance, helping growers select the best varieties for appealing wine.

**Trying to keep ticks and mosquitoes away?** Multistate projects provide data, control methods, and education that help manage pesky picnic pests.



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