

SMA InfoMeat

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FSIS Issues Directive on Adulterated Product Controls

On December 21, 2006 the Food Safety and Inspection Service (FSIS) issued Directive 5000.3, "Identification and Segregation of Products." The Directive provides inspection program personnel with instructions on how to verify that an establishment identifies, segregates, and properly holds adulterated product returned to it or received by the establishment for further processing. The Directive also provides instructions for verifying that product is properly held if an establishment decides to hold the product pending test results that, if positive, will indicate the product is adulterated. Pursuant to the Directive, inspection program personnel will verify that an establishment has the proper controls necessary to segregate and maintain the identity of adulterated or misbranded product when the product is either returned to the establishment as a result of a recall or for some other reason, or the product is received for the purposes of further processing (e.g., cooking). For the latter, inspection program personnel will also verify that the establishment has addressed the treatment of the product in its HACCP plan. If an establishment plans to hold adulterated product until it can decide how to dispose of the product or process it, inspection personnel are to verify that the controls are sufficient to ensure product will not enter commerce. These verification activities are to be performed using a scheduled or unscheduled O2 procedure under the appropriate HACCP activity code. If an establishment fails to maintain the segregation of adulterated or misbranded product or fails to prevent the product from entering commerce, inspection program personnel are to retain product and issue a noncompliance record. FSIS may also request a recall and suspend inspection services if product has entered commerce. If an establishment decides to hold product pending FSIS test results or its own test results, inspection personnel are to verify that the establishment has identified the sampled lot and has segregated the lot from other product. Inspection personnel will also verify proper disposition if the establishment moved the product to another official establishment, renderer, or landfill operations by examining establishment records. The Directive can be found at: www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/5000.3.pdf.

Hurry! Sign Up Now for the 2007 Processed Meats Clinic!

Slots are still available for the 2007 Processed Meats Clinic, slated for January 9-11, 2007 at Texas A&M University! Hosted by the Southwest Meat Association, TAMU's Meat Science Section, and Texas Cooperative Extension, this three-day workshop provides hands-on training and demonstrations in meat processing and product development. Through lecture and laboratory instruction, attendees will learn the properties and functional characteristics of raw meat and non-meat ingredients, the basics of processed meat product development and how to apply them, and how to formulate and determine the costs of making processed meat products. Registration forms and a tentative agenda are available on pages 4-5 and on the SMA website at www.southwestmeat.org. The course is limited to 40 participants, so register today!

S O U T H W E S T M E A T A S S O C I A T I O N
4103 SOUTH TEXAS AVENUE, SUITE 101 • BRYAN, TX 77802 • (979) 846-9011 • FAX (979) 846-8198

FDA Issues Documents on Cloned Animals

Last week the U.S. Food and Drug Administration (FDA) issued three documents on the safety of animal cloning: a draft risk assessment, a proposed risk management plan, and a draft guidance for industry. The draft risk assessment found that meat and milk from clones of adult cattle, pigs and goats, and their offspring, are as safe to eat as food from conventionally bred animals. The assessment was peer-reviewed by a group of independent scientific experts in cloning and animal health. They agreed with the methods FDA used to evaluate the data and the conclusions set out in the document. The draft risk assessment presents an overview of assisted reproductive methods widely used in animal agriculture, the extensive scientific information available on animal health and food consumption risks, and draws science-based conclusions which agree with those of the National Academies of Sciences. Due to limited data on sheep clones, in the draft guidance FDA recommends that sheep clones not be used for human food. "Cloning poses no unique risks to animal health when compared to other assisted reproductive technologies currently in use in U.S. agriculture," said Stephen F. Sundlof, D.V.M., Ph.D., director of FDA's Center for Veterinary Medicine. Cloning is not the same as genetic engineering, which involves altering, adding or deleting DNA; cloning does not change the gene sequence. The proposed risk management plan addresses risks to animal health and potential remaining uncertainties associated with feed and food from animal clones and their offspring. The proposed plan outlines measures that FDA might take to address the risks that cloning poses to animals involved in the cloning process, such as developing a set of care standards for animals involved in the cloning process. Although the agency does not have authority to address the ethics of animal cloning, the proposed risk management plan does state that FDA plans to continue to provide scientific expertise to interested parties working on these issues. "Because the release of the draft risk assessment and proposed risk management plan marks the beginning of our interaction with the public on these issues, we are continuing to ask producers of clones and livestock breeders to voluntarily refrain from introducing food products from these animals into commerce so that we will have the opportunity to consider the public's comments and to issue any final documents as warranted," said Sundlof. The draft guidance for industry addresses the use of food and feed products derived from clones and their offspring. The guidance is directed at clone producers, livestock breeders, and farmers and ranchers purchasing clones and provides the agency's current thinking on use of clones and their offspring in human food or animal feed. FDA does not recommend any special measures relating to human food use of offspring of clones of any species. Because of their cost and rarity, clones will be used as are any other elite breeding stock-to pass on naturally-occurring, desirable traits such as disease resistance and higher quality meat to production herds. Because clones will be used primarily for breeding, almost all of the food that comes from the cloning process is expected to be from sexually-reproduced offspring and descendants of clones, and not the clones themselves. FDA is seeking public comments on the three documents for the next 90 days. For more information, visit www.fda.gov/cvm/cloning.htm.

USDA Researchers Evaluate Prion-free Cattle

Yesterday the USDA's Agricultural Research Service (ARS) announced that initial results of a research project involving prion-free cattle are now available online at www.nature.com/nbt/. ARS scientists evaluated cattle that have been genetically modified so they do not produce prions, and determined that there were no observable adverse effects on the animals' health. "These cattle can help in the exploration and improved understanding of how prions function and cause disease, especially with relation to bovine spongiform encephalopathy, or BSE," said Edward B. Knipling, administrator of ARS. "In particular, cattle lacking the gene that produces prions can help scientists test the resistance to prion propagation, not only in the laboratory, but in live animals as well." Prions are proteins that are naturally produced in animals. An abnormal form of prion is believed to cause devastating illnesses called transmissible spongiform encephalopathies (TSEs), the best known of which is BSE. ARS studied eight Holstein males that were developed by Hematech Inc., a pharmaceutical research company based in Sioux Falls, S.D. The evaluation of the prion-free cattle was led by veterinary medical officer Juergen Richt of ARS' National Animal Disease Center (NADC) in Ames, Iowa. The evaluation revealed no apparent developmental abnormalities in the prion-free cattle. Richt said, "The cattle were monitored for growth and general health status from birth up to 19 months of age. Mean birth and daily gain were both within the normal range for Holsteins. General physical examinations, done at monthly intervals by licensed veterinarians, revealed no unusual health problems." ARS, with assistance from researchers at Hematech and the University of Texas, evaluated the cattle using careful observation, post-mortem examination of two of the animals, and a technology that amplifies abnormal proteins to make them easier to detect. Further testing will take at least three years to complete. The evaluation was reported today in the online version of the scientific journal Nature Biotechnology. ARS is USDA's chief intramural scientific research agency.

FSIS Issues Directive on Intentionally Adulterated Products

On December 21, the Food Safety and Inspection Service (FSIS) issued FSIS Directive 5500.4, Products Intentionally Adulterated with Threat Agents. The Directive provides FSIS personnel with instructions for controlling and disposing of products that have been intentionally adulterated with threat agents, such as biological, chemical or radiological materials. The Directive may be found at: www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/5500.4.pdf. Further guidance regarding the disposal of intentionally adulterated product can be found at: www.fsis.usda.gov/PDF/Disposal_Decontamination_Guidelines.pdf. Directive 5500.2 sets forth the procedures for reporting situations that may involve intentional adulteration. The Emergency Management Committee (EMC) will notify appropriate field offices of intentional adulteration, which will then notify field personnel. When inspection personnel at official establishments are notified that product may have been intentionally adulterated with a threat agent, they are to: verify the establishment appropriately identifies, promptly segregates, and controls the product; verify the product is not disposed of until the investigation is complete; and retain any product that the establishment fails to properly identify and control. If intentionally adulterated product is at a non-official establishment, Office of Program Evaluation, Enforcement and Review (OPEER) investigators or Import Surveillance Liaison Officers (ISLO) are to follow the same procedures as above, except they are to “detain” products that are not properly controlled, as set forth in FSIS Directive 8410.1, Rev. 2. FSIS program personnel are to notify establishments when they can dispose of intentionally adulterated product and verify that the disposal was successful. If disposal occurred off-site, program personnel will verify that the establishment or facility has procedures to maintain control of the product in transit and has documentation of the disposal. After this verification, they are to notify the IIC through supervisory channels. Program personnel will receive instructions from the EMC if the establishment or facility needs to decontaminate any affected areas of the facility. Normal operating procedures at the establishment may begin after verification of appropriate sanitation regulatory requirements.

Briefly . . .

FSIS to Post Report on Risk-Based Inspection: In its efforts to develop a more robust, risk-based inspection system, FSIS secured the services of Resolve, Inc., a national non-profit organization, to help with gathering input from employees, consumers, industry, state inspection agencies, public health groups and other stakeholders. Resolve has compiled a report summarizing and synthesizing stakeholder input, including the public workshop held in October. The report will soon be posted on FSIS’ website at www.fsis.usda.gov/regulations_&_policies/Risk_Based_Inspection/index.asp.

FSIS Issues Notice on After Hours Operations: The Food Safety and Inspection Service recently issued Notice 86-06, “Operations Occurring Outside Approved Hours.” This notice instructs inspection program personnel from FSIS’ Office of Field Operations how to respond when an official establishment operates outside its approved hours of operation without inspection. It also instructs inspection program personnel from FSIS’ Office of International Affairs how to respond when an official import inspection facility operates without inspection. The notice can be viewed on FSIS’ website at www.fsis.usda.gov/regulations_&_policies/Notice_86-06/index.asp.

U.S. Awaits S. Korean Response to Dioxin Discovery: South Korea has not responded to USDA’s request for information, which specifically seeks an explanation on the methodology and sampling techniques Seoul used when it found traces of dioxin in a recent U.S. beef shipment. South Korean inspectors say they detected 6.26 picograms of dioxin, an amount exceeding the country’s 5-picogram limit, in a U.S. beef shipment that arrived December 1. It was the most recent of three U.S. beef shipments Seoul rejected because they reportedly contained banned bone fragments. U.S. officials are skeptical about the amount of dioxin South Korea’s inspectors claim they detected, because it’s much higher than levels of dioxin found during similar tests performed in the United States. Questions also remain regarding why the testing was conducted on a shipment that had already been rejected.

Beef Cook Off Calls for Entries: Coordinated by the American National CattleWomen, Inc., the 27th National Beef Cook-Off urges family chefs to send in their original beef recipes that provide a great eating experience while supplying fuel for their family’s active lifestyle. Deadline for entries is March 31, 2007, for the chance to win the “Best of Beef” \$50,000 grand prize. The 2007 Cook-Off, which will be held September 11-13 in Chicago, is focusing on a “Seize Life” theme, which is the essence of the role that beef plays in an active lifestyle. Twenty-five national finalists, including five parent/child teams, will compete for nine cash prizes totaling \$110,000. Underscoring the industry’s commitment to innovative beef dishes, the Cook-Off is introducing four new categories: New Dynamic Beef Dishes, Nuevo Latino Beef Recipes, Kids in the Kitchen, and ‘Small Plates, Big Taste’ Grilled for Everyday Entertaining. The complete version of the Cook-Off rules is available on the official website: www.beefcookoff.org/.

Course Agenda *(tentative)*

Day One

- 10:00 a.m. Bus departs hotel for TAMU Meat Science Center
- 10:30 a.m. Welcome/Course Overview/Objectives
- 10:45 a.m. Workshop Formulations
- 11:30 a.m. Raw Material Properties and Functionality
- 12:00 p.m. Overview of Non-Meat Ingredients
- 12:30 p.m. Lunch
- 1:15 p.m. Phosphates
- 1:45 p.m. Soy Proteins
- 2:15 p.m. Antimicrobials
- 2:45 p.m. Meat-based Proteins
- 3:15 p.m. Quality Control of Seasonings and Flavors
- 3:45 p.m. Class Picture
- 4:00 p.m. Calculation of Restricted Ingredients
- 4:30 p.m. Principles of Product Development
- 5:00 p.m. Student Product Planning Session
- 6:00 p.m. Wrap-up/Q&A Session
- 6:30 p.m. Bus departs for hotel

Day Two

- 7:30 a.m. Bus departs hotel for TAMU Meat Science Center
- 8:00 a.m. Artificial and Natural Casing Applications
- 8:30 a.m. Stuffing and Linking Demonstration
- 9:15 a.m. Applications of Liquid Smoke
- 9:45 a.m. Break
- 10:00 a.m. Thermal Processing and Oven Management
- 10:30 a.m. Student Planning and Set-Up
- 12:00 p.m. Lunch
- 1:00 p.m. Student Product Manufacture
- 3:15 p.m. Quality Control of Seasonings and Flavors
- 4:00 p.m. Wrap-up/Q&A Session
- 5:00 p.m. Bus departs for hotel
- 6:30 p.m. Bus departs hotel for Veranda
- 7:00 p.m. Supplier's Night Social - The Veranda
- 9:00 p.m. Bus departs Veranda for hotel

Day Three

- 7:30 a.m. Bus departs hotel for TAMU Meat Science Center
- 8:00 a.m. Innovations in Sausage Manufacturing Technology and Safety
- 9:00 a.m. Regulatory Issues Update
- 9:30 a.m. Break
- 9:45 a.m. Student Team Project Evaluation and Team Reports
- 10:45 a.m. Course Evaluations
- 11:15 a.m. Graduation/Closing Comments
- 12:00 p.m. Adjourn

Southwest Meat Association
4103 S. Texas Avenue, Suite 101
Bryan, Texas 77802



2nd Annual 2007 Processed Meats Clinic

January 9-11, 2007

*Rosenthal Meat Science & Technology Center
Texas A&M University
College Station, Texas*



Sponsored by:



**Meat Science Program
Department of Animal Science**



Processed Meats Clinic

Course Objectives

In this course the participant will learn:

- The properties and functional characteristics of raw (meat) and non-meat ingredients
- The basics of processed meat product development
- How to formulate and determine the costs of making processed meat products
- To apply the principles of product development in making a processed meat product

What Participants Receive

- Two lunches and refreshments during breaks
- Lecture and laboratory materials
- Course CD
- Ground transportation between course hotel and Texas A&M University

Important Information

- The Processed Meats Clinic is limited to 40 participants.
- Please dress casually and comfortably as the group will be working in an environment less than 50° F; therefore bring warm clothes for laboratory portions of the course.

Registration Information

Minimum number of participants for the course to make is 25. If the course is not filled by two weeks prior to the start date, the course will be cancelled.

Registration Fee: \$595.00
Early Bird Fee: \$495.00**

**Received by 12/01/06

Registration Form

Processed Meats Clinic - January 9-11, 2007

Name: _____
 2nd Person: _____
 3rd Person: _____
 Company: _____
 Address: _____
 City: _____ State: _____ Zip: _____
 Phone: _____ FAX: _____
 Email: _____

Registration Fee Per Person:

- \$595.00
 \$495.00 ****Early Bird Fee - register by 12/1/2006****

Payment Information: (check one)

Check: Check # _____ Amount: _____
(Payable to SMA)

Charge: Visa MC DISC AMEX
 Cardholder Name: _____

Card Number: _____ Expires: _____
 3 or 4-digit Verification Code on back of card: _____

Billing Address: _____
 City: _____ State: _____ Zip: _____

****NOTE - We cannot process without a valid Zip Code****

Signature: _____

Remit Form and Payment to:

Southwest Meat Association
 4103 S. Texas Avenue, Suite 101
 Bryan, Texas 77802
 979-846-8198 **FAX**

Cancellations:

Requests received by 01/02/07, will be refunded 50% of registration fee. Refunds will not be issued after 01/02/07.

For more information:

Wes Osburn
 Department of Animal Science, Texas A&M University
 Phone: 979-845-3935
 Email: osburnw@tamu.edu

Registration Form *continued*

To help us meet your needs please answer the following questions: *(check one)*

- I am interested in troubleshooting a product we currently manufacture
- I am interested in developing a new product

Please rank the top three (3) products you would like to troubleshoot or develop: (1 is highest priority)

- ____ Ham
 ____ Bacon
 ____ Jerky
 ____ Fresh sausage
 ____ Emulsified sausage
 ____ Restructured/chopped/formed
 ____ Cooked/smoked sausage
 ____ Fresh ground beef/pork
 ____ Marinated/enhanced fresh product
 ____ Semi-dry/dry fermented sausage
 ____ Smoked (BBQ) meats
 ____ Other _____

Please provide a product description of your number one product you wish to troubleshoot/develop:

Hotel Information

AmeriSuites Hotel

1100 University Drive, East
 College Station, Texas 77840
 979-846-9800

Room Rate: \$85.00 plus tax, single/double
 Ask for the **Processed Meat Clinic/Southwest Meat Association/TAMU block.**

Room reservations must be made directly with the hotel prior to December 31, 2006.

*Free **breakfast bar** in the hotel lobby, free high-speed internet connections in guest rooms, and free airport shuttle bus service.*