

SMA InfoMeat

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American Foods Group Announces Beef Recall

American Foods Group, LLC of Green Bay, Wisconsin, voluntarily recalled approximately 95,927 pounds of various coarse and fine ground beef products because they may be contaminated with *E. coli* O157:H7, USDA's Food Safety and Inspection Service (FSIS) announced Saturday. Each shipping label bears the establishment number "Est. 18076" inside the USDA mark of inspection, but the products subject to recall were distributed for further processing and repackaging and will not bear the recalling firm's establishment number on the package. Because the use-by date for products subject to this recall may have expired, consumers can contact their retailers to ask if they received any of these products. The ground beef products subject to recall were produced on October 10, 2007, and were distributed to retail establishments and distributors in Indiana, Kentucky, Maryland, Ohio, Tennessee, Wisconsin and Virginia. The problem was discovered through an investigation into two illnesses that was initiated by the Illinois Department of Public Health. For a complete list of recalled products, access the FSIS press release at www.fsis.usda.gov/News_&_Events/Recall_054_2007_Release/index.asp.

OSHA Announces Final Rule on Personal Protective Equipment

Following an initial notice and comment period, an informal rulemaking hearing, a second notice and comment period on specific issues, and careful Agency deliberation, the U.S. Department of Labor's Occupational Safety and Health Administration (OSHA) last week announced a final rule on employer-paid personal protective equipment (PPE). The new rule will require employers to supply safety equipment to workers only when complying with OSHA regulations, and offers several exceptions that employers do not have to pay for, such as work boots, prescription safety glasses and goggles, or any weather-related clothing. OSHA is promulgating the final rule for three primary reasons. First, the rule effectuates the underlying requirement in the OSH Act that employers pay for the means necessary to create a safe and healthful work environment. This includes paying for the requirements in OSHA's safety and health standards. Second, the rule will reduce work-related injuries and illnesses, and third, the rule will create a clear policy across OSHA's standards, thus reducing confusion among employers and employees concerning the PPE that employers must provide at no cost to employees. The rule's enforcement deadline will take effect six months from the date of publication (November 15, 2007), which should allow most employers time to change their existing PPE payment policies to comply with the final rule. The new rule is available online in its entirety at <http://a257.g.akamaitech.net/7/257/2422/01jan20071800/edocket.access.gpo.gov/2007/pdf/07-5608.pdf>.

FSIS Issues Draft Ike Scenario on Ventilation Verification

FSIS has made available the preliminary Interactive Knowledge Exchange (IKE) scenario 09D-07, FSIS Verification of 9 CFR 416.2(d) Regarding Frozen Condensate in Product Freezers (Part II), for comment through today, November 26. This IKE scenario is the second in a series that will highlight the questions that inspection program personnel should ask when verifying compliance with 9 Code of Federal Regulations 416.2(d), Ventilation. The scenario can be viewed on FSIS' website at www.fsis.usda.gov/About_FSIS/Technical_Service_Center/index.asp. If you have questions or comments regarding the scenario, contact the Policy Development Division at 800-233-3935 or e-mail ike@fsis.usda.gov.

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National Pork Board Approves Budget, Operating Plan

The National Pork Board (NPB) approved a \$51 million budget and operating plan for 2008 that addresses five critical issues facing the U.S. pork industry. The board approved the 2008 budget and plan at its meeting in Des Moines, IA, November 13-14. The budget now goes to the U.S. Secretary of Agriculture for final approval. The five critical issues identified by the 15 producer board members are: the competitive advantage for U.S. pork; the safeguard and expansion of international markets; domestic pork expenditures; the trust and image of the U.S. pork industry; and the development of human capital. "The 2008 plan combines programs that continue to work for producers with a number of exciting new ideas," said Lynn Harrison, president of the National Pork Board. "Approximately 20% of this budget will go directly to state pork organizations to allow them to conduct their own Checkoff-sponsored activities and to partner with national programs," Harrison said. "On the national level, we have approved 22 new projects representing about \$4.8 million of the budget." The board also authorized staff to continue finding new ways, including blogging, podcasting and video blogs such as You Tube, to reach young consumers. "Another promising new program," Harrison said, "is a mobile marketing platform that enables us to introduce our product to millions of consumers at large-scale events, while integrating important marketing disciplines such as advertising, public relations and retail marketing for maximum impact." The plan calls for grilling pork and conducting other promotions at events such as auto races, state fairs, food festivals and high-impact sporting events. The 2008 plan and budget continues research efforts in a wide variety of areas including: Porcine Respiratory and Reproductive Syndrome (PRRS); Porcine Circo-Virus Related Diseases (PCVAD); euthanasia procedures; nutritional efficiency, sow longevity, animal well-being; pork safety; environmental practices; and antibiotic use. The board also added financial support for a genome sequencing research project that is designed to help scientists make specific use of the pig gene sequencing work led by researchers at the University of Illinois, USDA and a consortium of international scientists. The new budget maintains NPB's commitment to the work of the U.S. Meat Export Federation in building export markets for U.S. Pork and continues the national advertising presence for The Other White Meat – Don't Be Blah® program, and other the promotional activities that keep pork in front of the nation's chefs, retail food marketers and restaurant operators. National Pork Board has responsibility for Checkoff-funded research, promotion and consumer information projects and for communicating with pork producers and the public. For more information visit www.pork.org.

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Register Now for the 2008 Processed Meats Clinic, January 8-10 at Texas A&M University!

Are you interested in troubleshooting a processed meat product you currently manufacture? Or perhaps you've been considering development of a new product, or a variation of a current one?

Do it at the 2008 Processed Meats Clinic, January 8-10, 2008, at Texas A&M University! Hosted by SMA, TAMU's Meat Science Section, and Texas Cooperative Extension, this hands-on workshop will provide training and expert 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 and the basics of product development. Alternative processing methods for the manufacture of natural and organic products will also be addressed. Teams will create, formulate, and manufacture several new products under the guidance of industry technical advisors. Registration information is available on pages 4-5, on the SMA website, or by contacting the SMA office.

Sign up today! Registration is limited!

Philippines Opens Market for U.S. Beef

Last week, acting Agriculture Secretary Chuck Conner announced that the Philippines has fully complied with international trade standards regarding beef and beef products by allowing complete market access for U.S. beef and beef products of all ages. "I applaud Philippine Agriculture Secretary Arthur Yap for making a decision that is based on sound science and in line with international guidelines," Conner said. "The Philippines has set the standard for other Asian nations, and we will continue to press for full market access throughout the Pacific Rim." In May 2007, the World Organization for Animal Health (OIE) formally classified the United States as a controlled risk country for bovine spongiform encephalopathy (BSE). This status confirms that U.S. BSE regulatory controls are effective and that U.S. beef and beef products of all ages can be safely traded. Recent bilateral discussions between USDA and the Philippines' Department of Agriculture resulted in this market expansion and an agreement to allow for U.S. beef and beef products of all ages. Previously, imports of U.S. beef and beef products were restricted to boneless beef and offal from cattle less than 30 months of age. The United States exported \$4.9 million of beef and beef products to the Philippines in 2003. That market was closed when BSE was detected in the U.S. herd in December 2003. U.S. beef exports to the Philippines reached \$6.3 million in 2006 when partial market access was achieved. Under this new agreement, USDA estimates that U.S. beef exports to the Philippines could potentially double in 2008. More than 100 countries now allow the entry of at least some U.S. beef and beef products. This is a result of intensive efforts by USDA to regain market access for U.S. beef and beef products.

Briefly . . .

FSIS Offers Free Outreach Seminar on *E. coli* Testing: FSIS will hold a free Internet outreach seminar on December 5, 2007, the second seminar of a six-part outreach series targeted to small and very small plants. This seminar will review FSIS guidelines for generic *E. coli* testing for process control verification in cattle, swine and poultry establishments. The seminar will be held from 10 to 11 AM EST and from 6 to 7 PM EST and will be conducted via Net Meeting. Net Meeting uses internet access for viewing the presentation and a phone line for the audio portion. Upon registration, an FSIS representative will contact registrants with instructions on joining the event. To register by phone, call 800-336-3747 or send an e-mail to OutreachTSC@fsis.usda.gov. Online registration forms and information about upcoming seminars are available at www.fsis.usda.gov/News_&_Events/Regulatory_Web_Seminars/index.asp.

Silliker Acquires JR Laboratories: SMA member Silliker, a food safety and quality services laboratory, recently announced that it has acquired 70% of the Canadian company JR Laboratories. Founded in 1988 by Ray Cheung and Jimmy Chang, JR Laboratories is located in Burnaby, British Columbia. Registered to ISO 9001:2000, JR Laboratories is widely recognized as the leading food testing and technical consulting laboratory in Western Canada. From its state-of-the-art facility, JR Laboratories serves many of the country's major food, beverage, natural health, and pharmaceutical companies. Under terms of the acquisition, Ray Cheung and Jimmy Chang will assume the roles of Division President and Division Vice President, respectively, in the renamed Silliker JR Laboratories, ULC. "With the acquisition of JR Laboratories, we have not only taken a major step in solidifying our position as the preeminent food testing provider in Canada, but we have also reinforced our high-end chemistry capabilities in North America" said Philippe Sans, President and CEO of Silliker.

Britain Confirms Bird Flu: A second case of the virulent H5N1 strain of bird flu has been confirmed in Great Britain by farming ministry, Defra. The virus was first discovered on November 11 at farm on the Norfolk-Suffolk border. The new infected premises is operated by the same company as the site of the first outbreak, and all 9,000 turkeys had already been culled. A 3km protection zone and a 10km surveillance zone have been set up around the affected areas and the farm is cooperating with officials. So far, 28,000 birds have been culled in the containment efforts.

DuPont Releases 8-Hour *Listeria* Test: On November 26, DuPont Qualicon, an SMA member, released a new, genetic-based test that allows food companies to detect *Listeria* on environmental surfaces in only eight hours. According to the company, the new assay "is the first commercial application of Reverse-Transcriptase PCR for bacterial testing in food." It is part of their suite of BAX® system products. "This flexible test can give food companies clear, precise results at the end of a shift," said Kevin Huttman, president of DuPont Qualicon. "With fast, accurate detection of *Listeria*, even at low concentrations, food processors get the information they need to take action sooner and release product faster." *Listeria* is found in many kinds of foods and is usually killed with proper cooking. Ready-to-eat products, such as hot dogs and deli meat, can become contaminated between cooking and packaging, however. The infection Listeriosis is especially risky for pregnant women and immuno-compromised individuals.



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

Course Agenda (tentative)

Day One-Tuesday, January 8, 2008

- 9:00 a.m. Bus departs hotel
- 9:30 a.m. Welcome and Course Objectives
- 9:45 a.m. Principles of Product Development
- 10:15 a.m. Current and Alternative Processed Meat Technology
- 10:45 a.m. Basic Meat Science Principles
- 11:45 a.m. Improving Product Functionality-Phosphates
- 12:15 p.m. Lunch
- 1:00 p.m. Improving Product Safety-Antimicrobials
- 1:30 p.m. Improving Product Safety and Quality-Non-meat Ingredients
- 2:00 p.m. Calculation of Restricted Ingredients
- 2:30 p.m. Improving Product Safety and Quality-Thermal Processing
- 3:00 p.m. Break-Class Picture
- 3:15 p.m. Improving Product Safety and Quality-Packaging
- 3:45 p.m. Student Product Planning Session I-Product Formulation and Processing
- 4:45 p.m. Technical Q&A Session-Wrap Up
- 5:15 p.m. Turn in Product Development Worksheets
- 5:30 p.m. Bus departs for hotel

Day Two-Wednesday, January 9, 2008

- 7:30 a.m. Bus departs hotel to Rosenthal Meat Science and Technology Center
- 8:00 a.m. Artificial and Natural Casings/Nettings; Stuffing and Linking Demonstration
- 9:00 a.m. Application of Natural and Liquid Smoke
- 9:45 a.m. Break
- 10:00 a.m. Ensuring Product Consistency-Quality Control
- 11:00 a.m. Student Planning Session II
- 12:00 p.m. Lunch
- 1:00 p.m. Student Product Manufacture
- 4:00 p.m. Technical Q&A Session-Wrap up
- 4:30 p.m. Turn in Product Development Worksheets
- 4:45 p.m. Bus departs to hotel
- 6:30 p.m. Bus departs hotel to The Veranda
- 7:00 p.m. Supplier's Night Social-The Veranda
- 8:30 p.m. Bus Departs The Veranda to hotel

Day Three-Thursday, January 10, 2008

- 7:30 a.m. Bus departs hotel
- 8:00 a.m. Regulatory Issues Update
- 9:00 a.m. Student Team Project Evaluation and Team Reports I
- 9:45 a.m. Break
- 10:00 a.m. Student Team Project Evaluation and Team Reports II
- 10:45 a.m. Course Evaluations
- 11:15 a.m. Graduation/Closing Comments
- 12:00 p.m. Adjourn

**3rd Annual
2008
Processed Meats Clinic
January 8-10, 2008**

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 meat, poultry and non-meat ingredients
- How to formulate and determine the costs of making processed meat products
- To apply the principles of product development to manufacture a processed meat product

What Participants Receive

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

Important Information

- The Processed Meat Clinic is limited to 40 participants.
- Please dress casually and comfortably as the group will be working in an environment less than 50 degrees; 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 12/03/07

Registration Form

Processed Meats Clinic-January 8-10, 2008

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 12/3/2007

Payment Information: (circle 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:

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 4103 S. Texas Avenue, Suite 101
 Bryan, Texas 77802
 979-846-8198 FAX

For more information:

Wes Osburn
 Department of Animal Science, Texas A&M University
 979-845-3935 Phone
 979-845-9454 FAX
 osburnw@tamu.edu Email

Cancellations:

Requests received by 01/01/08, will be refunded 50% of registration fee. Refunds will not be issued after 01/02/08.

Registration Form *continued*

To help us meet your needs please answer the following questions: (*click 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
- _____ Natural/Organic

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

Hotel Information

Hawthorn Suites
 1010 University Drive, East
 College Station, Texas 77840
 979-692-9500

Room Rates: \$89.00 plus tax, single/double
 Ask for the Southwest Meat Association block.

Room reservations must be made 14 days prior to the first day of the course!

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