



APPLICATION FOR ASSOCIATE MEMBERSHIP

In making application for membership to the Southwest Meat Association, we understand that annual dues will be **\$500.00**. Our check is enclosed, representing full payment for the first year. Dues are calculated on the calendar year beginning January 1 and ending December 31, so subsequent dues will be prorated accordingly.

Section 1070(a) of the Revenue Act requires a disclosure provision for all fundraising solicitations made after January 31, 1988 by tax-exempt organizations, other than Section 501(c)(3) groups.

“Contributions or gifts to the Southwest Meat Association (SMA) are not deductible as charitable contributions for federal-income tax purposes. However, dues payments are deductible by members as an ordinary and necessary business expense.”

A brief statement of the nature of the business in which our company is engaged follows:

Company: _____

Key Contact (will be on mailing list and be key recipient of any important mailings):

Name: _____ Title: _____

Mailing Address: _____

Physical Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____ Email: _____

How would you like to receive our newsletter? (circle one) Email (PDF Format) Fax Regular mail

REPRESENTING THE MEAT INDUSTRY SINCE 1957
4103 S. Texas Avenue, Ste. 101 • Bryan, TX 77802 • 979-846-9011 • Fax: 979-846-8198 • info@southwestmeat.org

ADDITIONAL INFORMATION:

Company: _____

Management:

Name: _____ Title: _____

Name: _____ Title: _____

Name: _____ Title: _____

Name: _____ Title: _____

Total number of employees: _____

ADDITIONAL REPRESENTATIVES:

Contact: _____ Title: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

Email: _____

Contact: _____ Title: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

Email: _____

For Office Use Only:

Database	Plaque/Letter/Directory	Folder/Ledger	Directory	NL List	NL Pub	Note:
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Company Name: _____

Southwest Meat Association Associate Member Buyers Guide

Please **check or circle all categories** under which you wish your company's name listed in the Buyers Guide of the Membership Directory. If your company has products or services that are not listed, please add each specific category in the blanks listed as "Other".

Air curtains, doors, screens	Cryogenic tunnels
Analogs	Cutlery
Analytical Instruments - fat, pH, protein, moisture etc.	Cutters, bowl-type choppers
Animal by-products	Cutters, portion slicers
Anti-foaming agents	Dehairers
Antioxidants	Dehiders
Apparel - safety, aprons, frocks, coats, uniforms	Desinewing machines
Architects, engineers, industrial design	Detectors, bone
Bacteriological testing kits	Dicers, cubers
Bags and pouches - fabricated fresh meat, poultry & seafood	Drying rooms - sausage, cured
Bags - sausage and ground meat	Dumpers, lifters
Bar coders	Employee training
Batter breading machines	Emulsifiers
Batters and Breading	Engineers
Binders and extenders	Environmental engineering
Bins and tubs	Enzymes
Blast freezing, chilling units	Equipment, used
Bone and gristle elimination systems	Equipment repair
Boxes and shipping containers	Export / import consultants
Brokers	Export services, cold storage
Carbon Dioxide	Extruders
Carcass marking inks	Filling machines, continuous
Carcass spray	Films
Carcass washing systems	Flakers
Carageenan	Flavorings
Casing sizers	Flooring
Casings, collagen	Fogging systems
Casings, fibrous	Forks, meat
Casings, manufactured	Formers, molders
Casings, natural	Freezers, blast
Checkweighers	Freezers, spiral
Chicken cutup systems	Freezers, other (immersion, impingement)
Chillers – brine, liquid, glycol	Fryers, deep fat
Chub machines	Gases
Citric acid	Graphic design
Cleaning and sanitizing chemicals	Grinder plates and knives
Coders, package	Grinders
Co-extruders	Ground meat systems
Computer software	HACCP
Consultants	Ham molds
Conveyors, screw and belt	Ham presses
Cookers	Hand washing equipment
Cookers/chillers, continuous	Hides and leather products
Credit/financial services	Hock cutters - beef, pork, veal, lamb
Cryogenic freezers, chillers	Hock cutters - poultry
Cryogenic gases	Hoppers
	Hydrolyzed vegetable proteins
	Imprinters

Injectors
 Insect control
 Insulated materials (door, floor, roof)
 Insulated shipping containers
 Insurance
 Investment consultants
 Knives
 Label consultants
 Label expediting, USDA
 Label printers
 Labelers
 Labels
 Labor relations
 Laboratory services
 Laboratory supplies
 Lactic acid, lactates
 Laundry equipment and supplies
 Link separators - sausage
 Linkers
 Liquid nitrogen
 Liquid smoke
 Liquid smoke applicator systems
 Liquid smoke atomizers
 Loin wrap
 MAP systems
 Market news and information services
 Massagers and tumblers
 Mechanical freezers, chillers
 Metal detectors
 Mixers, blenders
 Netting
 Netting machines
 Offal/viscera handling systems (meat)
 Ovens
 Packaging equipment
 Packaging supplies (pouches, laminates, rollstock)
 Packing house equipment
 Peelers
 Pest control
 Phosphates
 Polyethylene bags
 Poultry – turkey/ chicken, raw materials
 Prebreakers, rendering
 Processing equipment
 Pump grinders
 Pumps
 Pumps, meat
 Pumps, vacuum
 Quality control
 Refrigerated trucks and trailers
 Refrigerated warehouses
 Refrigeration equipment
 Refrigerators and freezers, walk-in
 Renderers
 Rendering systems
 Safety equipment
 Sanitation, consulting and contract services
 Sanitation equipment and supplies

Sauces
 Sausage processing systems, continuous
 Saw blades
 Sawdust
 Saws
 Scalding chemicals - pork, poultry
 Scalding tanks - hog
 Scales
 Scissors
 Seasonings and spices
 Sharpening machines and steels
 Shrink films
 Shrink tunnels
 Skinning machines
 Slaughtering equipment
 Slicers
 Smokehouse accessories
 Smokehouse controls
 Smokehouses
 Spices
 Spraying systems
 Starter cultures
 Stockinettes
 Stretch wrap
 Stuffers-clippers
 Stuffers, continuous vacuum
 Stuffers- ham, sausage
 Stuffers - linkers
 Stunners
 Tags
 Tallow washing chemicals
 Tax recovery / reduction
 Temperature controls
 Temperature monitors
 Temperature recorders
 Tenderizers, liquid and dry
 Tenderizer parts
 Tenderizing machines
 Thermal pasteurization systems
 Thermal shipping, packaging
 Thermal transfer printers
 Transportation services
 Trays (dual ovenable)
 Trays, foam
 Tying and clipping machines
 Vacuumizers
 Vegetable proteins
 Wastewater treatment systems
 Water treatment products
 X-ray inspection service
 X-ray machines
 Other: _____

