

SMA InfoMeat

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50 Years of Excellence!

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Edited by Phyllis Zimmerman

FSIS Issues Directive on Threat Condition Response

Last week the Food Safety and Inspection Service (FSIS) issued Directive 5420.3, Revision 4, Homeland Security Threat Condition Response – Monitoring and Surveillance of Products in Commerce. This Directive cancels the previous Directive 5420.3, Rev. 3, issued on September 14, and reissues this Directive in its entirety. This Directive describes the procedures that personnel of the Compliance and Investigations Division (CID) of the Office of Program Evaluation, Enforcement and Review (OPPER) will conduct at non-official establishments when the Department of Homeland Security declares a threat condition Yellow, Orange or Red. Yellow represents an elevated risk of terrorist attack; Orange represents a high risk of terrorist attack; and Red indicates a severe risk of terrorist attack. The FSIS Office of Food Defense and Emergency Response (OFDER) will inform the FSIS Administrator and FSIS Management Council when the Department of Homeland Security declares a threat condition of Yellow, Orange, or Red and will issue an email letter to all CID employees. If there is a downgrade in the threat condition, OFDER will notify CID personnel through the senior executive leadership of OPPER. The Notice also instructs CID personnel to conduct certain food defense surveillance procedures in response to specific threat conditions. The Directive may be viewed at: www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/5420.3Rev4.pdf. For a summary of the Directive by SMA legal counsel Olsson, Frank, And Weeda, P.C., please email Phyllis at sma@tca.net.

Smithfield Announces Plans for New Beef Plant

Smithfield Beef Group, Inc. and ContiGroup Companies, Inc. recently announced an agreement in principle to form a 50/50 joint venture to build a new, state-of-the-art beef processing plant in Texas County, Oklahoma, that will create 2,500 to 3,000 jobs. Construction of the plant, which will be the first of its size in more than 20 years in the United States, is expected to begin in January 2007, with completion scheduled for mid- 2008. The parties plan to equip the new 650,000 square-foot facility with the most efficient and state-of-the-art operational and food-safety processes in the industry, at an estimated project cost of approximately \$200 million. The Texas County plant is expected to process 5,000 head per day at full capacity, and will likely draw employees from nearby communities. "We reviewed more than 30 potential locations in five states, met with local economic development and agricultural leaders, and visited a short list of ten potential sites before deciding that Texas County is ideally suited for our new facility," said Richard V. Vesta, president and chief executive officer of Smithfield Beef Group. "We selected Texas County because of its proximity to nearby feedyards, the availability of water supply, the area's outstanding labor pool and well-developed utility and transportation infrastructures," Vesta said. "We are very excited about the prospect of more than 2,500 new jobs in Texas County," said Terry Peach, Oklahoma's commissioner and secretary of agriculture. "Smithfield Beef Group and ContiGroup's former cattle feeding business have been major contributors to the local communities in which they operate and we are looking forward to their becoming valued members of our business community." Smithfield Beef Group, Inc., a subsidiary of Smithfield Foods, is headquartered in Green Bay, Wisconsin and is the nation's fifth largest beef processor. ContiGroup Companies, Inc., formerly Continental Grain Company, is a recognized leader in integrated poultry and pork production and cattle feeding, with nearly 200 years of experience in agribusiness and global trade based in New York.

S O U T H W E S T M E A T A S S O C I A T I O N

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FSIS Requests Comments on Registration Requirements

FSIS is requesting the extension of an approved information collection addressing the paperwork and recordkeeping requirements of registration requirements. Federal regulations require companies operating in the meat and poultry industry to register with FSIS. Regarding these records, the agency is accepting comments on: whether the proposed collection of information is necessary for the proper performance of FSIS' function, including whether the information will have practical utility; the accuracy of FSIS' estimate of the burden of the proposed collection of information, including the validity of the methodology and assumptions used; ways to enhance the quality, utility and clarity of the information to be collection; and ways to minimize the burden of the collection of information on those who are to respond, including through the use of appropriate automated, electronic, mechanical or other technological collection techniques or other forms of information technology. Comments will be accepted on or before January 2, 2007. The entire notice is available at www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2006-0036.htm.

FSIS to Co-Chair Symposium on Risk Analysis

FSIS will co-chair a symposium during the 2006 Society for Risk Analysis (SRA) annual meeting. The theme of the meeting is "Risk Analysis in a Dynamic World: Making a Difference." The symposium will focus on modeling the attribution of foodborne illness in the United States and adaptation of a model for attributing human Salmonellosis to consumption of meat, poultry and eggs in the United States. The SRA annual meeting brings together nearly 1,000 international scientists and practitioners from a wide range of disciplines who share an interest in risk analysis. The annual meeting will feature several plenary sessions focused on the theme of making a difference and the role of risk analysis in a dynamic world. It will also consist of technical sessions in the form of oral presentations, posters and poster-platforms. The SRA meeting will be held December 3 - 6, at the Renaissance Harborplace Hotel, 202 East Pratt Street, Baltimore, MD 21202. For more information about the symposium, visit <http://birenheide.com/sra/2006AM/program/singleession.php3?sessid=M3-E>.



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Briefly . . .

U.S. Meat Exports to Increase in 2007: Exports of U.S. beef, pork and lamb to foreign countries are expected to increase in 2007, thanks in part to efforts of the U.S. Meat Export Federation (USMEF), according to Phil Seng, USMEF President and CEO. The remarks were made during the President's Address at last week's USMEF Strategic Market Planning meeting, as the USMEF celebrated its 30th anniversary in Cancun, Mexico. U.S. international beef sales are expected to be up 36%, Seng said, while pork is projected to increase 9% and lamb projected to be up 7%. According to the USDA, global beef trade will be up 6.5% and pork up 2.6%. Chicken is expected to see a 4.1% increase. Seng also identified six strategic priorities for USMEF that will help maximize U.S. beef, pork and lamb exports in the coming year. On Friday, USMEF elected Dennis Erpelding of Elanco Animal Health as chair for the next year. Erpelding took over elected leadership of USMEF from outgoing chair John Bellinger of Agri-West International, San Antonio, TX. Also elected were Dan Halstrom (Swift & Company, Greeley, CO) as chair-elect, Jon Caspers (National Pork Producers Council, Swaledale, IA) as vice-chair, and Jim Peterson (NCBA, Buffalo, MT) as secretary-treasurer.

Tomatoes Identified as Culprit in *Salmonella* Outbreak: Last week the U.S. Food and Drug Administration (FDA) announced the results of an investigation by state and Centers for Disease Control and Prevention (CDC) investigators, which found consuming tomatoes in restaurants as the cause of illnesses in a recent *Salmonella Typhimurium* outbreak. To date, 21 states reported 183 cases of illnesses to the CDC. The investigation showed a peak in cases of illness in late September, suggesting that the outbreak is not ongoing. The agency believes that the tomatoes that caused the illnesses have at this point been consumed, destroyed or thrown out because they are perishable, and does not believe a consumer warning about tomatoes on store shelves is warranted at this time. FDA initiated a traceback of these tomatoes and continues its close collaboration with the CDC and state and local authorities to identify the source of contamination on tomatoes in this outbreak. FDA is working closely with the states of Minnesota, Massachusetts, and Connecticut, since groups of illnesses were specifically reported in these states.

Warnex Receives NPIP Approval for *Salmonella* Test: Warnex recently announced that its *Salmonella* test used with the Warnex(TM) Rapid Pathogen Detection System has been approved by the USDA's National Poultry Improvement Plan (NPIP). The objective of the National Poultry Improvement Plan is to provide a cooperative industry-state-federal program through which new technology can be effectively applied to the improvement of poultry and poultry products. The plan consists of a variety of programs intended to prevent and control poultry diseases. The Warnex *Salmonella* test for environmental samples was independently validated by NPIP-approved laboratories, which concluded that the test performed as well as or better than the two NPIP-approved microbiological reference methods. In addition, the test performed just as well with pooled samples, which can increase a plant's testing efficiency and significantly reduce testing costs.

Register now to attend the 2007 Processed Meats Clinic, January 9-11, at Texas A&M University!

Hosted by the Southwest Meat Association and TAMU's Meat Science Section, and Texas Cooperative Extension, this three-day workshop provides hands-on training and show-and-tell demonstrations in the areas of 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, how to formulate and determine the costs of making processed meat products, and how to apply the principles of product development in making a processed meat product. The course is limited to 40 participants, so register early! Registration forms and a tentative agenda are available on pages 4-5. For more information, contact Dr. Wes Osburn at 979-845-3935 or call the SMA office.

Order Your 2007 SMA Membership Directory Advertising Today!

We are currently accepting ads for the 2007 Membership Directory. Here is your chance to promote your products and services to our membership all year long! If you need more information about prices or specifications, please call the SMA office or email Phyllis at sma@tca.net. **Hurry! The deadline for advertising is this Friday!**

If you haven't already done so, please take a few moments to review your directory listing and submit any changes. Current information will make SMA's 2007 edition as accurate and useful as possible for the upcoming year!

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 Meat 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

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

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.*