

SMA InfoMeat

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Edited by Phyllis Zimmerman

Murano Named Finalist for TAMU Presidency



Dr. Elsa Murano has been named the sole finalist for the vacant presidency at Texas A&M University, the Board of Regents announced at their meeting Friday. In announcing Murano's appointment, regents said she had the experience needed to take the University into the future - in research, academics and as a manager of the public sector. "We conducted a nationwide search to find the best candidate for the presidency of Texas A&M University, and we discovered that individual in our own backyard," said Bill Jones, chairman of the Board of Regents. "Dr. Murano is a distinguished researcher and academic leader, a successful manager who has transformed agriculture across the A&M System and a visionary with the credentials to oversee a \$1.2 billion annual enterprise like Texas A&M University." Murano currently holds the positions of Vice Chancellor and Dean for the College of Agriculture and Life Sciences; Director, Texas Agricultural Experiment Station. She was appointed to that post in January 2005. In 2001, President George W. Bush appointed her USDA's Undersecretary for Food Safety, the highest ranking food safety official in the U.S. government with the responsibility of overseeing the policies and programs of the Food Safety Inspection Service (FSIS). Prior to that appointment, Murano was an A&M professor since 1995. She served as the director of the university's Center for Food Safety within the Institute of Food Science and Engineering. A native of Havana, Cuba, Murano holds a B.S. degree in biological sciences from Florida International University in Miami, and earned her M.S. degree in anaerobic microbiology and a Ph.D. in food science and technology from Virginia Polytechnic Institute and State University. If hired, she would become not only the first minority and the first woman to ever be president of Texas A&M University, but also the youngest, at age 48. Under state law, regents must wait 21 days before officially offering her the job. Dr. Murano has been a good friend to SMA over the years, and we wish her much success in this new endeavor.

FSIS Issues Notice on Cancellation of Obsolete Issuances

On December 7, 2007 the USDA's Food Safety and Inspection Service (FSIS) issued FSIS Notice 82-07: Cancellation Obsolete Issuances. This Notice announced that FSIS program personnel conducting inspection-related activities are only to follow instructions found in current FSIS Notices and FSIS Directives, and information found in FSIS training material. FSIS Notices, Directives, and training materials are based on the information contained in the Federal Meat Inspection Act (FMIA), Poultry Products Inspection Act (PPIA), and the Code of Federal Regulations. FSIS has only in recent years begun to exclusively use these documents as the strict basis for its instructions to their inspection personnel. Unfortunately, FSIS inspection personnel and plant personnel have become extremely familiar with many of the issuances being cancelled. Because the transition may be difficult for both industry and inspection personnel, you should carefully review the list of cancelled documents in the Notice and ensure that you eliminate documents that are no longer considered applicable from the establishment resources. Additionally, you should ensure inspection personnel are not relying on these canceled documents when documenting noncompliance in your establishment. All current FSIS inspection-related Notices and Directives are available online at www.fsis.usda.gov/regulations_&_policies/regulations_directives_&_notices/index.asp. The Notice is available at: www.fsis.usda.gov/OPPDE/rdad/FSISNotices/82-07.pdf. For a detailed summary of this Notice by SMA legal counsel Olsson, Frank and Weeda, P.C., email phyllis@southwestmeat.org.

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FSIS Receives Award for Performance Management

FSIS received the 2007 Presidential Award for Management Excellence on December 3. The agency was honored for its dedication, hard work and outstanding leadership in advancing the President's Management Agenda through the strategic management of human capital. This year, FSIS received one of six awards given to federal agencies for excellence in quality and productivity and is one of the first federal agencies to achieve recognition from the Office of Personnel Management for a validated and credible performance management program. USDA selected FSIS as the first agency to test this new performance management model for the department. "The most important factor in the day-to-day success at FSIS is our dedicated and talented workforce I have the honor of working with," said FSIS Administrator Alfred Almanza. "This dedication and effort is the key to our achievement of positive, measurable results for the millions of consumers around the world who enjoy safe and wholesome meat, poultry and processed egg products every day." The award recognizes the agency's many initiatives in human capital productivity including the ability to recruit and hire veterinarians, food inspectors, scientists and other employees who serve a vital role in protecting public health.



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Japan to Relax U.S. Beef Rules

Japan's Chief Cabinet Secretary, Nobutaka Machimura, told reporters last Friday that Japan intends to relax restrictions on U.S. beef, allowing imports of meat from cows up to 30 months old. At a press conference, Machimura said that the government must obtain an agreement from the U.S. on the plan before submitting it to Japan's food safety commission for approval. "Our government has been trying to propose raising the 20-month limit to 30 months," he said. "But we haven't finished coordination with the U.S." Japan was the largest buyer of U.S. beef before the first U.S. case of bovine spongiform encephalopathy (BSE) was discovered in 2003. After a lengthy ban on all U.S. beef, Japan currently allows imports of meat from animals 20 month old or younger. Under Secretary of the U.S. Department of Agriculture Mark Keenum said earlier that the U.S. won't accept a plan that raises the age of cattle imports. "Our hope is that we will persuade Japan to adhere to the WTO international standards for beef," Keenum told reporters in Tokyo. The World Organization for Animal Health, also known as OIE, voted in May to give the U.S. a "controlled-risk" status for BSE. The designation means controls are effective, and meat from U.S. cattle of any age can be safely traded. Keenum added that the U.S. is asking all its trading partners to adhere to OIE standards, but that the Philippines is the only importer in Asia to comply.



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Briefly . . .

USDA Requests Comments on Revised NAIS Standards: The Animal and Plant Health Inspection Service (APHIS) is requesting comments on a revised version of the National Animal Identification System (NAIS) Program Standards and Technical Reference document. A previous Program Standards document was originally made available in May 2005. The revised Program Standards and Technical Reference document reflects the continuing evolution of the NAIS, particularly with regard to identification devices available for official use within the system, and provides further guidance to NAIS participants and other interested stakeholders. The revised version is available on the Internet at <http://animalid.aphis.usda.gov/nais/>. Comments about the revised Program Standards and Technical Reference document or other aspects of the NAIS may be submitted via email to: animalidcomments@aphis.usda.gov or by regular mail to: NAIS Program Staff, VS, APHIS, 4700 River Road, Unit 200, Riverdale, MD 20737.

SMA Joins Industry in Amicus Brief: SMA has joined NMA, AMI, NAMP, EMPA and the United Food and Commercial Workers Union, in filing an amicus brief opposing R-CALF's latest attempt to close cattle and beef imports from Canada. R-CALF has filed suit in Federal District Court in Aberdeen, SD to seek preliminary and permanent injunctions against APHIS' final rule (Minimal Risk 2) which authorizes the importation of live cattle over 30 months of age and the meat from these animals, which took effect on November 19. The brief states that APHIS has shown that the importation of OTM cattle and meat from Canada poses no significant risk to U.S. cattle or health. It adds that closing the border to these imports would cause economic hardship to U.S. packers and would be likely to work against the interests of U.S. cattle producers by reducing the number of packers and plants competing to buy their cattle.

Our Sincere Condolences

SMA extends our deepest condolences to the Stokes families of San Angelo Packing Co., Inc. on the recent passing of their patriarch and grandfather, Mancil Rueben "M.R." Stokes, 81. He passed away Thursday, December 6, 2007. M.R. worked in the Fort Worth Stockyards in the 1950s, moving to San Angelo around 1961. He became a regular fixture at Producers Livestock Auction for over forty years, buying and trading packer cattle for City Packing Company, Handy Packing Company, San Angelo Packing Co., Inc. and other slaughter houses. The family requests that memorial contributions be made to Meals for the Elderly of San Angelo, Texas.



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: _____

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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.