

SMA InfoMeat

1957

50 Years of Excellence!

2007

January 15, 2007
Volume 29, Issue 3

Email: phyllis@southwestmeat.org
Internet website: southwestmeat.org

Edited by Phyllis Zimmerman

U.S. Refuses Meeting to Discuss S. Korean Beef Trade

United States officials will not meet with members of South Korea's Agriculture Ministry to discuss U.S. beef imports until they indicate that the meeting can lead to viable trade, according to press reports. The two sides had planned to meet in Seoul last week to discuss South Korea's rejection of three recent shipments of American beef that allegedly contained banned bone fragments. Under a deal reached in January 2006, South Korea agreed to import boneless beef from cattle which are less than 30 months old. One USDA official, speaking on condition of anonymity, told media that merely discussing specific reasons why South Korea rejected U.S. beef shipments is not sufficient. Another USDA official said Seoul has declined to meet Washington's demands. "We can't agree on an agenda," said the official, who also requested anonymity. The United States started asking South Korea for a meeting in December, when Agriculture Secretary Mike Johanns said Seoul "found a way to reject" U.S. beef. The U.S. also recently denied requests from South Korean lawmakers to allow them to inspect U.S. cattle farms, saying it has "no authority" over private facilities. Although the ongoing beef dispute is not technically part of the free trade negotiations, some speculate that Seoul's decision to reject U.S. beef shipments will likely negatively affect the South Korea-U.S. FTA talks due to resume today.

Pork Industry Announces Push on Premises Registration

Last Friday the National Pork Producers Council and the National Pork Board announced the beginning of a year-long push to have 100 percent of swine producers' premises registered under the National Animal Identification System (NAIS) by December 31, 2007. In the coming weeks, the National Pork Board will be hiring regional swine identification coordinators who will work with state pork producer associations and state ID coordinators to encourage producers in each state to register their premises. "Simply stated, NAIS is about maintaining the national herd health and ensuring that we can quickly control and recover from disease outbreaks," said NPPC President Joy Philippi, a producer from Bruning, Nebraska. "Getting each producer's premises registered and entering the premises number in each state's database is the only way to create an effective and functional NAIS." NPPC and the Pork Board formed an identification implementation task force made up of producers and other industry stakeholders to enhance the existing swine ID system, which was set up in 1988 and used successfully to eradicate pseudorabies from the commercial herd. The organizations are expressing their support for the NAIS by urging all pork producers to register their premises by December 31, 2007. The NAIS is a partnership among industry and state and federal animal health officials. The purpose of the system is to help protect producers' premises and livelihoods in the event of an animal disease. Producers who register their premises can be assured that they will be notified quickly when a disease outbreak might put their animals at risk. About 40 percent of swine premises already have been registered, and NPPC and the Pork Board are working diligently to get the remaining premises registered as soon as possible. The effort is being made possible through a cooperative agreement between USDA and the Pork Board on premises registration, the first such agreement to be signed between the agency and a livestock industry organization in support of the NAIS. Under the agreement, USDA is making \$400,000 available to assist the pork industry with its premises registration efforts.

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

Participants Enjoy Learning at 2007 Processed Meats Clinic

If you were unable to attend this year's Processed Meats Clinic, you should definitely plan to take part next year! Sponsored by SMA, the Texas Cooperative Extension, and Texas A&M University's Department of Animal Science - meat science section, the 2007 Processed Meats Clinic was hailed by participants as both fun and educational. Wes Osburn, associate professor and Extension processed meat specialist, coordinated the workshop, which was conducted January 9-11 at the Rosenthal Meat Science and Technology Center (RMSTC) at Texas A&M. Sixteen participants, some from as far away as California and New Jersey, learned the properties and functional characteristics of meat and poultry raw materials and non-meat ingredients and the basics of meat and poultry product development. "I am so glad I was able to attend the Processed Meats Clinic," said Lauren Weeks of Yoakum Packing Company. "I would recommend this to any newcomer to the meat industry, whether you are in QA/QC or production. It helps you understand both ends of the spectrum. As a QA manager, I believe the more I understand the production side of the meat industry, the better I can be at my job." Industry representatives served as technical advisors to assist each "team" in making a product and all the products were evaluated by the participants. SMA executive director, Joe Harris, also participated in the workshop by providing an update on regulatory issues. SMA thanks all the industry sponsors who supported the workshop and gave lecture presentations and demonstrations. Sponsor representatives for this year included Keith Blowers of Adams Extract & Spice, Jim Anderson of BK Giuliani, Mike Reagan of DeWied International, Brian Sirridge of Handtmann, Inc., Wigberto Nunez of Koch Equipment LLC, Courtney Botkin of Mastertaste, Terry Thomas of Newly Weds Foods, and Rene Monderen of Purac America, Inc. "Participation and interaction by the attendees was tremendous and they asked some really insightful questions," said Mike Reagan of Dewied. "I think everyone enjoyed it and learned a lot - about sanitation, new regulations, and different ways to do some of the same things in their own production processes." SMA also thanks Dr. Jimmy Keeton, research associate Dr. Sharen Nowak, meat lab manager Mr. Ray Riley, assistant meat lab manager Eric Metteaurer, communications specialist Kathy Gregory, section secretary Meagan Keith, graduate students Denise Phillips, Hakan Benli and Kevin Hawk, and undergraduate students Gabe Chimielwicz, Austin Lowery and Matt Serrano for their help in making this year's Processed Meats Clinic such a success.

Lab Services | Microbiology • Chemistry • Nutritional
GMO • Physical • Extraneous Matter
Auditing • Consulting • Education • Food Science Center

Integrate Your Food Safety and Quality Programs to Enhance Productivity and Profitability.

A disciplined, unified approach can turn food safety and quality programs into powerful tools for safeguarding your product integrity and maximizing your bottom-line results. Silliker is the leader in providing the global food industry with services related to the safety, stability and nutritional value of food.

Trusted by Companies and Regulators Worldwide

SILLIKER, Inc. is the leading international network of accredited food testing laboratories with 38 locations in 10 countries.
Tel: +1 888/ 957 5227 • Fax: +1 708/ 957 1483
www.silliker.com • info@silliker.com



Register now for "Developing & Implementing HACCP Plans for the Meat Industry"

to be held at Texas A&M University in College Station, Texas, February 13-15, 2007, hosted by SMA and the Texas A&M Department of Animal Science. Registration forms are available on our website at southwestmeat.org, or by contacting the SMA office.

Sign up today!



AMERICAN THERMAL SYSTEMS, INC.

P.O. BOX 2512 CONROE, TX 77305
Metro: (936) 441-6100 Cell: (713) 542-8317
Metro Fax: (936) 441-6101
email: jrogers@ats-construction.com

Construction Professionals

Briefly . . .

FSIS Mails Food Safety Resource Brochures: FSIS recently mailed a copy of its Food Safety Resources: Hazard Analysis and Critical Control Point (HACCP) Systems - Small and Very Small Plant Outreach brochure to all meat and poultry establishments. The mailing is part of an ongoing outreach program to provide small and very small plants with the latest and most comprehensive information on foodborne hazards, up-to-date procedures and proven technologies. FSIS Generic HACCP Models, guidance documents, and FSIS workshop materials on *Listeria monocytogenes*, *E. coli* O157:H7 and food defense materials will be offered at no cost. Most materials are available in both English and Spanish. The brochure is also available on the FSIS website at www.fsis.usda.gov/PDF/HACCP_Resources_Brochure_Apr2006.pdf.

FSIS Extends Comment Period on Term "Natural": FSIS has extended the comment period on how to define the term "natural" until March 5. FSIS held a public meeting on December 12 to discuss a petition to establish a definition for the voluntary claim "natural." The agency also gathered comments on conditions under which the claim should be allowed to be used on the labels of meat and poultry products. The original comment period closed on January 11; however, FSIS has taken this action to respond to requests that were made at and after the December 12 meeting. To view a transcript from the public meeting, visit the FSIS website at www.fsis.usda.gov/PDF/Natural_Claims_Transcripts.pdf.

Texas Tech Offers Poultry 101: Texas Tech University, along with *Poultry Magazine* and several industry sponsors, is offering Poultry 101, March 6-8, 2007 in Lubbock, Texas. Poultry 101 is a three-day, hands-on workshop that introduces participants to the production and processing factors that impact final product quality, safety and consistency. Attendees will learn the basics of the poultry processing industry, from marketing, finishing, slaughter, processing and packaging, to identifying meat quality and further processing. Registration and more information are available at www.poultry101.com/index.htm.

New IKE Scenario Available Online: FSIS has made available the preliminary Interactive Knowledge Exchange (IKE) Scenario 01D-07, Citing Relevant Regulations When Documenting SRM Noncompliance, for comment through January 19. This IKE scenario supports FSIS Notice 01-07 and is designed to help inspection program personnel understand that they should include all relevant regulatory citations when documenting noncompliance, including the failure to properly remove, segregate or dispose of SRMs. The scenario can be viewed at www.fsis.usda.gov/FSIS_Employees/IKE_Comment/index.asp. If you have questions or comments regarding this preliminary IKE scenario, contact FSIS' Technical Service Center at 800-233-3935 or e-mail ike@fsis.usda.gov.

Export Requirements Updated: The Library of Export Requirements has been updated to reflect changes in export requirements for Australia, the Cayman Islands, the European Union, Russia, and the United Kingdom. Complete information can be found at www.fsis.usda.gov/Regulations_&_Policies/Export_Information/index.asp.

APHIS Plans to Eliminate Pre-Export Testing of Cattle: USDA's Animal and Plant Health Inspection Service is proposing to amend its livestock exportation regulations to eliminate the U.S. requirement for pre-export tuberculosis and brucellosis testing. The proposed changes would no longer require pre-export testing for cattle from any tuberculosis accredited-free or brucellosis class-free state for exports to countries that do not require testing. This action would relieve restrictions on certain exports of U.S. cattle to Canada for which testing is no longer necessary. Also, if other countries suspend or remove their testing requirements, this proposal would ensure that U.S. cattle exporters receive the full benefits of no longer being required to perform pre-export tests.

30 YEARS OF DESIGNING & MANUFACTURING INNOVATIVE FOOD PROCESSING EQUIPMENT!



- Tenderize
- Chill/Freeze
- Press
- Slice
- Dice



Bruce Buchholtz
Regional Sales Manager
South Central Region
Tel: (540) 219-5758

Ross Industries, Inc.,
5321 Midland Road, Midland, VA 22728
www.rossindinc.com