

SMA InfoMeat

1957

Representing the Meat Industry for Over 50 Years

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FDA Issues Draft Guidance for Renderers on Final Feed Rule

On November 25, the Food and Drug Administration (FDA) issued a draft guidance document for renderers in response to questions received since the April 25, 2008 announcement of a final rule that strengthens regulations regarding animal feed. The purpose of the guidance document is to help rendering firms comply with the rule that becomes effective April 27, 2009. The guidance should also help slaughter facilities and farms supplying offal and dead livestock to the renderers understand their obligations under the rule. A copy of the draft guidance can be found at www.fda.gov/OHRMS/DOCKETS/98fr/FDA-2008-D-0597-gdl.pdf. The added measure of excluding high-risk materials from all animal feeds addresses risks associated with accidental feeding of such material to cattle, which could occur through cross-contamination of ruminant feed, with non-ruminant feed or feed ingredients during manufacture and transport, or through misfeeding of non-ruminant feed to ruminants on the farm. Comments about the guidance document may be submitted on or before January 26, 2009 to the Division of Dockets Management, FDA, 5630 Fishers Lane, Rm. 1061, Rockville, MD 20852, or electronically at: www.fda.gov/ohrms/dockets/FDMS/SubmissionInformation.htm. Identify comments with docket number: 2008-D-0597. Nearly 2 million head of beef and dairy cattle annually, or more than 40% of those that die before slaughter, are rendered in the U.S., according to government and industry estimates. The remaining carcasses are mostly buried or composted. Regulators estimate that the new feed ban will reduce the number of cattle handled by rendering plants by 500,000 to 800,000 annually, largely due to the increased cost of the services. For a summary of the FDA Draft Guidance for Industry on Substances Prohibited From Use in Animal Food or Feed by SMA legal counsel Olsson, Frank and Weeda, P.C., please email phyllis@southwestmeat.org.

FDA Reports Significant Progress in Protecting the Food Supply

The U.S. Food and Drug Administration today released a report on its implementation of the Food Protection Plan that was launched a year ago to protect both domestic and imported food from accidental and intentional contamination. The Plan, which outlines strategies for prevention, intervention and response, is designed to address food safety and food defense for both domestic and imported products and covers the full lifecycle of food, by encouraging the building of safety into every step of the food supply chain. "Science and 21st century technologies help drive the FDA's efforts to transform our food safety efforts from the Food Protection Plan into a reality," said FDA Commissioner Andrew C. von Eschenbach, M.D. "Every day, the FDA is working with foreign countries, state and local governments, regulated industry and consumer groups to ensure the safety of the food supply. We also continue to work with members of Congress to achieve new authorities requested in the Food Protection Plan." "The goal is to radically redesign the process," said Dr. David Acheson, the agency's associate commissioner for foods. For imported food, that means trying to detect tainted products during the production process rather than waiting until they enter the country. In June, the agency was criticized by the Government Accountability Office for failing to provide details on costs or specific strategies for the plan. Some lawmakers have repeatedly called the agency's food protection efforts inadequate, but in the agency's report, the FDA maintains that its overhaul is well under way. The entire One-Year Summary of Progress under the Food Protection Plan is posted at www.fda.gov/oc/initiatives/advance/food/progressreport1108.html, and the Food Protection Plan is available at www.fda.gov/oc/initiatives/advance/food/plan.html.

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Register for the 2009 Processed Meats Clinic, January 6-8 at TAMU!

Are you interested in troubleshooting a processed meat product you currently manufacture? Perhaps you've been considering development of a new product, such as an uncured, no-nitrate/nitrite-added meat product? Do it at the 2009 Processed Meats Clinic, January 6-8, 2009, at Texas A&M University! Hosted by SMA, TAMU's Meat Science Section, and Texas AgriLife Extension, this hands-on workshop will provide training and expert demonstrations in meat processing and product development. Registration information is available on pages 4-5, on the SMA website or by contacting the SMA office.

Sign up today! Registration is limited!

S. Korea Discount Stores Resume Sales of U.S. Beef

South Korea's three major discount retailers, E-Mart, Home Plus and Lotte Mart, planned to resume sales of U.S. beef on Thanksgiving Day in Seoul. The retail chains issued a joint press release announcing the decision and explaining that it is due in part to the slow economy and daily financial difficulties facing Koreans. The companies stated that their sales of U.S. beef will provide value and convenience, as well as help stabilize consumer prices. The U.S. Meat Export Federation (USMEF) provided promotional support to all the chains and believes initial sales at these three major retailers will prompt sales at other retail outlets. USMEF President/CEO Philip Seng noted that although U.S. beef export numbers have been strong since shipments commenced in late July, sales in Korea have been limited to small outlets due to reluctance by major retailers and foodservice operations to sell U.S. beef because of lingering consumer anxiety and weak economic conditions. USMEF has been actively promoting U.S. beef sales with Korean butcher shops and neighborhood restaurants since early September, but participation by large retailers is critical to jump-starting larger volume sales across all market sectors. The timing of this week's large retailer re-launch is expected to lead other retail and restaurant chains to feature U.S. beef before the lunar New Year peak consumption period in late January. USMEF estimates that 40,000 metric tons (88.2 million lbs.) of U.S. beef is currently stockpiled in Korea. USMEF emphasizes that this announcement by the major retailers, though extremely positive, still leaves many challenges in the marketplace. Price will be the key factor in terms of how U.S. beef is received. Once the third-largest market for U.S. beef, Korea imported about \$816 million in beef and beef variety meats in 2003, which, at the time, represented about 21% of the worldwide value of all U.S. beef exports.



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**POSITIONS AVAILABLE**

National Steak and Poultry, a privately held company producing marinated beef and poultry menu items for national restaurant chains, has immediate openings at our facility in Owasso, OK.

Food Technologist – 1st Shift

Creates marinade formulas and processing procedures as requested by R&D manager; creates and implements production specifications; coordinate and manages production of new products. Knowledge of regulations, codes, principles and methods related to USDA labeling. BS in Food Science, Animal Science, Chemistry or related field preferred: 1-2 years of industry experience or combination of education and related experience.

Food Safety Manager – 1st Shift

Performs microbiological sampling and release of products; assist with the HACCP plan; assist with the yearly review of all quality programs as well as any internal auditing. Strong working knowledge of Quality Systems including HACCP, SPC, GMP and SSOP's necessary. BS degree or equivalent experience and/or training.

Production Manager – 2nd Shift

Monitor and assist all production line supervisors to improve yield and make recommendations; work with the Human Resource department to assist in staffing needs of production operation; write daily raw production schedules; collaborate the Research and Development to test and introduce new products. BS degree or equivalent experience and/or training.

Quality Assurance Supervisor – 2nd Shift

Ensures compliance with product specifications, SSOP's, and GMP's; assists in the development of the QA program; works with and demonstrates working knowledge of USDA. Working knowledge of Quality Systems including HACCP, SPC, GMP and SSOPs. Six years in Quality Assurance experience. BS degree preferred.

Applicants must be a minimum of 18 years old and must meet employment eligibility requirements. Medical, dental and bonus plans available. Interested parties may apply in person Monday - Friday, from 8AM - 4 PM or submit resume by mail or fax to:

**National Steak and Poultry, Attn: HR, 301 E. Fifth Ave.,
Owasso, OK 74055 Fax: 918-272-8695. EOE M/F/D/V**

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**Briefly . . .**

Schafer Announces New Appointments to Cattlemen's Beef Board: Agriculture Secretary Ed Schafer recently announced 32 appointments to the Cattlemen's Beef Promotion and Research Board. All appointees will serve 3-year terms beginning January 31, 2009. Newly appointed members representing cattle producers are: Ted Greidanus, CA; Phyllis Snyder, CO; Kimberly Brackett, ID; Roland May, KS; Daniel C. Smith, KY; Jay Stovall, MT; Chris Schluntz, NE; Wesley Grau, NM; Joyce Bupp, PA; Michael V. Stahly, SD; G. Hughes, TX and F. Henry Maxey, Jr., VA. Newly appointed members representing importers are: Dorith Marom, CT; Stephen Orodener, NJ; and Kelvin Whall, VA. The board oversees collection of \$1 per head on all cattle sold in the United States and \$1 per head equivalent on imported cattle, beef and beef products.

CFIA Confirms Another Case of BSE: The Canadian Food Inspection Agency (CFIA) confirmed a new case of bovine spongiform encephalopathy (BSE) in a seven-year-old dairy cow from British Columbia on November 17. The agency said no part of the animal's carcass entered the human food or animal feed systems. "The CFIA is tracing the animal's herdmates at the time of birth and examining possible sources of infection. The age and location of the infected animal are consistent with previous cases detected in Canada," the agency said in a press release. The case was detected through the national BSE surveillance program, which has been "highly successful in demonstrating the low level of BSE in Canada." Canada remains a Controlled Risk country for BSE, as recognized by the World Organization for Animal Health. Accordingly, this case should not affect exports of Canadian cattle or beef.

APHIS Offers Public Meetings on Bovine TB Programs: The Animal and Plant Health Inspection Service (APHIS) will host a series of public listening sessions to provide producers and stakeholders an opportunity to comment upon and discuss current and new approaches for bovine TB control and eradication. The meetings will take place next week in Michigan, Minnesota, Texas, California, and later in Washington, D.C. For more information, access the notice at www.aphis.usda.gov/newsroom/hot_issues/bovine_tuberculosis/bovine_tb.shtml or call 301-734-6954.

AMS Updates COOL Website: USDA's Agricultural Marketing Service (AMS) recently updated its country-of-origin labeling (COOL) program's website. AMS added a link to the National Animal Identification System homepage and two informational brochures with regulatory information for retailers, consumers, producers and suppliers. The brochures, dated November 12, 2008, are located under the New Guidance Documents section.

2009 Processed Meats Clinic

January 6-8, 2009

Rosenthal Meat Science & Technology Center
Texas A&M University
College Station, Texas



Sponsored by:



Meat Science Program
Department of Animal Science



Day One - Tuesday, January 6

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

Day Two - Wednesday, January 7

- 7:30 a.m. Bus departs hotel for Rosenthal Meat Science 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 - Osburn
- 10:30 a.m. Improving Product Safety and Quality - Packaging
- 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 for hotel
- 6:30 p.m. Bus departs hotel for The Veranda
- 7:00 p.m. Supplier's Night Social - The Veranda
- 8:30 p.m. Bus departs The Veranda for hotel

Day Three - Thursday, January 8

- 7:30 a.m. Bus departs hotel for Rosenthal Meat Science Center
- 8:00 a.m. Regulatory Issues Update – Joe Harris, President/CEO, SMA
- 9:00 a.m. Student Team Project Evaluations & Team Reports I
- 9:45 a.m. Break
- 10:00 a.m. Student Team Project Evaluations & Team Reports II
- 10:45 a.m. Course Evaluations
- 11:15 a.m. Graduation/Closing Comments
- 12:00 p.m. Adjourn

2009 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 with an emphasis on “uncured” or “no nitrite added” products
 - 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 to and from the course hotel and Texas A&M University

Important Information

- The Processed Meats Clinic is limited to 40 participants
- Please dress casually and comfortably, but bring warm clothes for laboratory portions of the course, as the group will be working in an environment less than 50°F

Registration Information

The minimum number of participants for the course to make is 25. If the course is not filled two weeks prior to the start date, the course will be cancelled.

Registration Fee: \$595.00
Early Bird Fee: \$495.00**
***Received by 12/01/08*

Registration Form

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 12/1/08**

Payment Information: (check one)

Check: Check # _____ Amount: _____
(payable to SMA)

Charge: * VISA MC DISC AMEX

Cardholder Name: _____

Card #: _____

V Code: _____ Exp. Date: _____

Billing Address: _____

Billing Zip Code: _____

*NOTE: All credit card transactions will be assessed a 3.5% processing fee

Signature: _____

Remit form and payment to:

Southwest Meat Association
 4103 S Texas Ave, Ste. 101
 Bryan, TX 77802
 Fax: 979-846-8198

For workshop info, contact:

Wes Osburn
 TAMU Department of Animal Science
 Phone: 979-845-3935
 Fax: 979-845-9454
 Email: osburnw@tamu.edu

Cancellations:

Requests received by 1/2/09 will be refunded 50% of registration fee. Refunds will not be issued after 1/2/09.

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)

- Uncured/no nitrite added _____ (exharn)
 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

Hampton Inn
 320 South Texas Ave.
 College Station, Texas 77840
 979-846-0184

Room Rate: \$84.00 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 hot breakfast bar, free wireless high-speed internet, and free airport shuttle bus service.