

SMA InfoMeat

1957

Representing the Meat Industry for Over 50 Years

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2009 Processed Meats Clinic Emphasizes No-Nitrite Products

Are you interested in troubleshooting a processed meat product you currently manufacture? Perhaps you've been considering development of a new product, or a variation of a current one? If so, then the 2009 Processed Meats Clinic at Texas A&M University is for you! Slated for January 6-8, 2009 and hosted by the Southwest Meat Association, TAMU's Meat Science Section, and Texas A&M System's AgriLife Extension, this hands-on workshop will provide training and expert demonstrations in 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 and how to apply them, and how to formulate and determine the costs of making processed meat products. Alternative processing methods for the manufacture of uncured, no-nitrate/nitrite-added meat products will be emphasized. Guest speaker Jeff Sindelar, Assistant Professor /Extension Meat Specialist at the University of Wisconsin - Madison, has significant research and production experience on this subject and will be on hand to address the basic principles and processing steps required to successfully manufacture these products with participants. During the course, teams will create, formulate, and manufacture several new products under the guidance of industry technical advisors. Registration information is available on pages 4-5, on the SMA website or by contacting the SMA office. Sign up today! Registration is limited to 40 participants!

FSIS Issues Directive on Operations Outside Approved Hours

On November 6, FSIS issued Directive 12,700.1 titled Operations Occurring Outside Approved Hours. This document provides instructions to inspection program personnel (IPP) from the Office of Field Operations of how to respond when an official establishment conducts operations or activities that require inspection outside of its approved hours of operation without inspection coverage. IPP are to follow the instructions set out in FSIS Directive 12600.2, Reimbursable Overtime Inspection Services at Meat and Poultry Establishments, to determine those operations or activities that require inspection coverage. If operations or activities requiring inspection coverage occur outside of approved hours, FSIS may take a withholding action or suspend inspection without providing the establishment prior notification, because products produced without inspection are considered adulterated. This directive also instructs inspection personnel from the Office of International Affairs on how to respond when an official import inspection facility operates without inspection. To review this Directive in detail, visit www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/12700.1.pdf.

Advertise Now in the 2009 SMA Membership Directory!

Hurry! We are currently accepting ads for the 2009 SMA Membership Directory, and the deadline is Friday! 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@southwestmeat.org.

Also, if you haven't already done so, please review your directory listing and submit any changes. Current information will make SMA's 2009 edition more accurate and useful !

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

FSIS Plans to Solicit Nominations for NACMPI Soon

FSIS will soon solicit nominations for membership on the National Advisory Committee on Meat and Poultry Inspection (NACMPI). Established in 1971, NACMPI was created to advise and make recommendations to the Secretary of Agriculture on meat, poultry and egg products inspection programs. Membership is drawn from a broad range of groups interested in food safety, including industry, academia, State and local government officials, public health organizations and consumer organizations. Committee appointments are made by the Secretary of Agriculture. The full committee consists of no fewer than 16 and no more than 18 members. Each person selected is expected to serve a two-year term and existing members are permitted to serve three consecutive two-year terms. The committee generally meets twice a year and addresses food safety policy issues affecting USDA. SMA President/CEO Dr Joe Harris is currently completing his third two-year term on the committee, and SMA Board member Brian Covington is completing his first term. Transcripts from the committee's last meeting August 27 - 28, to review and discuss international equivalence relating to audits associated with determinations of a country's status, equivalence criteria and the reinspection system for imported product, are now available at www.fsis.usda.gov/About_FSIS/NACMPI_Transcripts/index.asp. To learn more about NACMPI, visit the FSIS website at www.fsis.usda.gov/About_FSIS/NACMPI/index.asp.

FSIS Posts New Podcasts on Website

A newly posted podcast on the FSIS website introduces Elizabeth Johnson, USDA's new Acting Under Secretary for Food Safety. Appointed in late September, Johnson is a registered dietitian who joined USDA in 2002. Tune in to listen to the Acting Under Secretary's goals and expectations. Last month, FSIS also released other podcasts helpful to plant owners and operators:

- October 8 - **askFSIS**, Questions on *E. coli* O157:H7: **askFSIS** is the Agency's 24-hour Web-based feature providing answers to policy and inspection-related questions. This episode covers a set of posted **askFSIS** questions related to *E. coli* O157:H7.
- October 15 - Export Certification Checklist: This episode discusses the FSIS Export Certification Checklist and the seven steps it outlines for exporting products.
- October 22 - Consumer Complaint Monitoring System, Part I: This episode on the Consumer Complaint Monitoring System lists what information is needed to file a complaint and where to call.
- October 29 - Consumer Complaint Monitoring System, Part II: This episode continues the discussion on the Consumer Complaint Monitoring System and looks at how a complaint is processed and what outcomes can be expected.

Check out these new podcasts at www.fsis.usda.gov/News_&_Events/Podcasts/index.asp.

USDA/AMS Launches Country of Origin Labeling Listserv

The USDA's Agricultural Marketing Service (AMS) has launched a Country of Origin Labeling (COOL) listserv. The listserv will notify subscribers of significant additions to the all inclusive, information-packed COOL website. Interested parties can sign up for this automatic notification service by following the link to registration information at www.ams.usda.gov/cool. COOL regulations became effective September 30 and require country of origin labeling for muscle cut and ground beef, pork, lamb, goat, chicken, fresh and frozen fruits and vegetables, peanuts, pecans, macadamia

nuts and ginseng covered commodities sold by designated retailers. Country of origin labeling and method of production have been required for fish and shellfish since April 2005. The COOL website offers detailed information for both industry and consumers, and includes an assortment of resources, such as an extensive question and answer section, a Power Point presentation on the COOL Interim Final Rule, and links to current and historical legislative information. Visitors will also find documents associated with the fish and shellfish rule, U.S. Customs and Border Protection rulings relative to COOL, and more. The new COOL listserv will provide the benefit of reaching out to subscribers with immediate updates and help retailers more easily achieve compliance with COOL requirements in a cost-effective manner.

Welcome, New Member!
**SMA is proud to introduce our
newest member:**

Mico, Inc. dba Texas Chaw Meat Products

1109 N. Commerce Street • Caldwell, TX 77836

Phone: 979-567-7448 • Fax: 979-567-1942

Michael G. Thompson, President • Floyd Fritcher, Jr.,
Vice President • Mike Muzny, Plant Manager • Dana
Spacek, Office Manager

*Service: Processor • Product: Beef, pork, chicken
Federally inspected • 20 employees*

COLD STORAGE CONSTRUCTION SERVICES, INC.

Buildings and Repairs for the Meat Processing Industry

10611 Commerce Row • P.O. Box 526
Montgomery, TX 77356
Phone: 936-448-4115 or 936-448-1222
Fax: 936-582-6185

Worldwide Services Available

Condensation Elimination
Walk-in Coolers/Freezers
Meat Plant Designs
Product Flow
Construction Drawings
Plant Renovations and Upgrades
Facility Review for HACCP
Emergency Repairs
Construction Supervision
Assessment of Plants/Operations for Sale or Division

Derald Hudson
713-882-9794

Wade Hudson
936-537-0145

Email: coldstorage@consolidated.net
Website: coldstorageusa.com

Register now for “Developing and Implementing HACCP Plans for the Meat Industry,”

December 9-11, 2008 at TAMU.

Hosted by SMA and the Texas A&M University Department of Animal Science, this course provides hands-on training in developing a HACCP program for all types of slaughter and processing facilities. Registration forms are available on our website or by contacting the SMA office.

Sign up today!



POSITION AVAILABLE **Southside Market & BBQ, Inc.** **is looking for a Plant Manager.**

This key position offers a competitive compensation and benefits package. Job duties include managing all plant operations. Qualified candidates will have 5+ years experience, preferably in sausage production, be HACCP certified and bilingual, and possess strong leadership and computer skills with experience in personnel and budget management, scheduling, new product development, and production efficiency improvements. To apply for this position, please send a cover letter and resume to:
dmanhart@southsidemarket.com

Briefly . . .



2009 National Beef Ambassador Team Announced: Jessica Sampson of Gazelle, CA, Sierra Simpson of Kremlin, OK, Sharon Byrne of Nottingham, PA, Allison Grainger of Brenham, TX and Bradley Copenhaver of Blackburg, VA, were chosen as the 2009 National Beef Ambassador Team winners at the annual competition, held October 9-11 in Oklahoma City, OK. The competition was established on behalf of cattle producers in 1988 and is funded by the beef checkoff. Twenty contestants from throughout the country vied for a place

on this elite team of agriculture advocates and \$5,000 in cash prizes sponsored by Tyson Foods, Inc. Additionally, five educational scholarships totaling \$3,750 were given by the American National CattleWomen Foundation, Inc. Trained youth ambassadors address industry issues and misconceptions, and help educate peers and consumers about food safety, nutrition and the Beef Checkoff Program. To learn more about these outstanding individuals, visit the Beef Checkoff website at **www.beefboard.org/news/08_1013News_09AmbassadorRelease.asp**.

California Voters Pass Proposition 2: Last Tuesday, voters overwhelmingly passed Proposition 2, as California became the first state in the nation to outlaw confining cages for egg-laying hens. It also will ban restrictive pens for veal calves and pregnant sows. With few veal producers in the state and the largest pork producer there voluntarily planning to eliminate gestation crates, the law will mostly affect the state's egg farmers. It does not go into effect until 2015. The measure was championed by the Humane Society of the U.S. and the California Veterinary Medical Assn. as a move away from cruel treatment of animals raised for food. Opponents, including large egg farmers in the state and nationwide, Californians for SAFE Food, and the American College of Poultry Veterinarians decried the measure as economically disastrous for California egg producers.

HBO Shooting Grandin Biopic: A biopic on the life and experiences of Dr. Temple Grandin is set to air next spring in a two-hour HBO movie. Still in production in Austin, TX, the movie stars Claire Danes as the world-renowned designer of livestock handling facilities and professor of animal science at Colorado State University. Grandin says the script was developed via in-person interviews and her various published books and writings. The working title of the film is “Temple Grandin - Thinking In Pictures,” also the title of the 2006 book that chronicled her childhood and life with autism. She expects to be doing promotional interviews in print and broadcast ahead of the spring release.

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



Course Agenda (tentative)

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 _____ (ex ham)
 ____ 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.