

SMA InfoMeat

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Edited by Phyllis Zimmerman

S. Korea Rejects Third Beef Shipment

A third shipment of U.S. beef was rejected by South Korean officials last week because it allegedly contained bone fragments. The 10.2 ton shipment of boneless beef from Iowa Pacific Processors Inc. of Des Moines, IA was refused by South Korean authorities because of seven miniscule bone fragments. U.S. Secretary of Agriculture Mike Johanns expressed the Department's disappointment in the rejection, and speculated that S. Korea is unwilling to open its borders to U.S. beef as they announced in September. "I am very disappointed in the decision by South Korea to reject all three U.S. beef shipments sent since South Korean leaders announced on September 11, 2006, that their border is open to U.S. beef. The rejection of the third shipment clearly illustrates that South Korean officials are determined to find an excuse to reject all beef products from the United States," Johanns said in a press briefing. "There is absolutely no food safety issue with any one of these shipments. I find it difficult to accept that bone fragments the size of one half of a grain of rice were found through visual inspection of ten metric tons of beef, as is South Korea's claim regarding the third shipment, despite the fact that it went through unusually rigorous inspection by the U.S. exporter before it was shipped. I can only conclude that these actions are designed to restrict beef trade." Johanns said that South Korean officials have sent the message that their market is not commercially viable for U.S. beef, which is unacceptable and certainly not the way trading partners should work with one another. He predicted that there won't likely be any beef shipments heading there soon. "I would imagine if you got on the phone today and started calling U.S. exporters who might be interested in exporting beef to Korea they would say that there's no chance they are going to at this point. It's probably not going to be a surprise to anyone that these loads were really an attempt to try to see if this market was sincere, whether it was genuinely open. These were not huge, huge quantities of beef. They were sent into the marketplace with rigorous inspection here in the United States, delivered over to Korea, and they found a way to reject it," he stated. Johanns also said he would not rule out pursuing the issue at the WTO. "I wouldn't take anything off the table at the moment," Johanns said. Beef trade may also prove to be another major stumbling block in the ongoing free-trade negotiations between the two countries, as a fifth round of trade talks failed to get key concessions from either side over major issues. Negotiations will resume in January.

Register for the 2007 Processed Meats Clinic, January 9-11

Hosted by the Southwest Meat Association, TAMU's Meat Science Section, and Texas Cooperative Extension, this three-day workshop at Texas A&M University provides hands-on training and 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. The course is limited to **40** participants, so register early! Registration forms and a tentative agenda are available on pages 4-5 and on the SMA website at www.southwestmeat.org. For more information, contact Dr. Wes Osburn at 979-845-3935 or call the SMA office. **Sign up today!**

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Tech Center Improves Service

Following an evaluation by the USDA's Food Safety and Inspection Service (FSIS), the Technical Service Center (TSC) has made several changes to improve its services for agency personnel, industry and other constituents. These improvements include timely and consistently reliable answers to e-mail questions, a better phone system and more attention to the needs of small and very small plants. On December 5, FSIS published Notice 84-06, "Contacting the Technical Service Center," to update employees on the recent changes. The TSC encourages agency personnel, industry and other constituents to send questions by e-mail to TechCenter@fsis.usda.gov. Include a contact phone number in the e-mail. The e-mail should include facts and details related to the question. For those choosing to call, the TSC now has a menu-driven telephone system. Call the TSC at 1-402-344-5000 or toll-free at 800-233-3935. Callers are informed, through a series of menu and sub-menu options, how to reach the most appropriate technical expert for their questions. Staff members are available Monday through Friday, 6 AM to 5 PM, Central Standard Time, to assist customers. The notice can be viewed on FSIS' website at www.fsis.usda.gov/OPPDE/rdad/FSISNotices/84-06.pdf.

Taco Bell *E. coli* Outbreak Spreads, More Cases Possible

Last Wednesday, Taco Bell voluntarily removed scallions from its 5,800 U.S. restaurants after preliminary testing suggested that they may be responsible for the *E. coli* outbreak that has sickened 61 people in five states. The fast-food chain said tests by an independent lab found a deadly strain of the pathogen in three samples of green onions. "In an abundance of caution, we've decided to pull all green onions from our restaurants until we know conclusively whether they are the cause of the *E. coli* outbreak," said Greg Creed, president of Irvine, California-based Taco Bell. Reports of infections have spread beyond the initial outbreaks in New Jersey, New York and Pennsylvania, to Delaware and Utah, according to the U.S. Centers for Disease Control and Prevention (CDC). The Food and Drug Administration continues to investigate the cause of the outbreak, collaborating with state and local health officials, the CDC, the company, and suppliers and distributors. To date, no data implicates or rules out any specific food item and FDA is sampling all non-meat items served in the restaurants that could carry the bacteria, including cilantro, cheddar cheese, blended cheese, green onions, yellow onions, tomatoes and lettuce. Coincidentally, nearly three dozen people in Cedar Falls, Iowa reportedly fell ill with similar symptoms, including 14 who were hospitalized, after eating at a Taco John's restaurant, according to local health department officials. Based in Cheyenne, WY, Taco John's has no connection to Taco Bell, but may use common suppliers. More test results on that outbreak are expected later today. Meanwhile, Taco Bell has established a telephone number, 1-800-TACO BELL, for those with concerns about the outbreak. For the latest information on the investigation, visit www.cdc.gov/ecoli/2006/december/121006.htm.

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Mark Your Calendars for These Upcoming Educational Programs

Dec 12-14 Developing and Implementing HACCP Plans for the Meat Industry - Texas A&M University, College Station, TX

Jan 9-11 Processed Meats Clinic - Texas A&M University, College Station, TX

Feb 13-15 Developing and Implementing HACCP Plans for the Meat Industry - Texas A&M University, College Station, TX

March 29-30 Beyond Basics: HACCP Plan Improvement Workshop - Texas A&M University, College Station, TX

FSIS Sends Pasteurization Article to RTE Establishments

Sometime during the second week of December, FSIS will mail a copy of an article from the Journal of Food Protection titled, "Requisite Scientific Parameters for Establishing the Equivalence of Alternative Methods of Pasteurization" to small and very small meat and poultry plants that produce ready-to-eat (RTE) products. The National Advisory Committee on Microbiological Criteria for Foods developed the document in response to a request from FSIS and the Food and Drug Administration for advice on determining appropriate requisite scientific parameters for establishing the equivalence of alternative methods of pasteurization. It provides guidelines essential to developing safe pasteurization processes. Important considerations for establishing the efficacy and equivalency of alternate pasteurization processes are discussed. The article will assist small and very small meat and poultry plants in assuring that their lethality treatments are adequately validated and that their processes result in safe RTE products. The document is also available on FSIS' website at www.fsis.usda.gov/Regulations_&_Policies/National_Advisory_Committee_on_Microbiological/index.asp.

Briefly . . .

FSIS Updates PBIS: FSIS issued Notice 83-06 on December 5 to explain changes made to the Performance-Based Inspection System (PBIS) Version 5.1.6. The notice also provides instructions to inspection program personnel on how to use this version of PBIS. FSIS has modified PBIS so that completing plant profile extensions and surveys will be done as part of the scheduled food safety activities of FSIS inspection program personnel. Inspection program personnel will begin using PBIS Version 5.1.6 this month.

FSIS Issues New Directive on Non-Food Safety Consumer Protection Regulations: Today, FSIS issued Directive 7000.1, titled "Verification of Non-Food Safety Consumer Protection Regulatory Requirements." This directive instructs inspection program personnel on how to verify that plants comply with regulatory requirements designed to protect the consumer in ways other than ensuring food safety. It also issues new Inspection System Procedures (ISP) descriptions for all 04 and 05B procedures, except 04C02 - Humane Handling. FSIS is retiring procedure code 04C01, and therefore, inspection program personnel are not to use it. Inspection program personnel are to follow FSIS Directive 6900.1, Revision 1 and 6900.2, Revision 1 when verifying humane handling requirements. This Directive will not be effective until February 20, 2007. To review it in its entirety, visit the FSIS website at www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/7000.1.pdf.

Silliker Appoints New CEO: Russell S. Flowers, Chief Executive Officer and President of Silliker Group Corp. (SGC) announced the appointment of Philippe Sans, Senior Corporate Vice President of bioMérieux, as the firm's new CEO. Flowers was promoted to Chairman of the Board and Chief Scientific Officer (CSO) by the board of directors. Both appointments are effective January 1, 2007. "As part of our ongoing global expansion, I am pleased to welcome Philippe to the Silliker organization," Flowers said. "With over 22 years of experience in industrial microbiology, he brings an outstanding portfolio of international expertise and innovative leadership to his new role." With 41 locations in 13 countries, Silliker is the leading international network of ISO 17025 accredited food testing and consulting laboratories. For company information, log on to www.silliker.com.

AMS Releases New Export Verification Program for Russia: USDA's Agricultural Marketing Service (AMS) recently released a new Export Verification (EV) Program for beef destined for Russia. The revised EV Program is based on the Food Safety and Inspection Service (FSIS) export requirements for Russia. While U.S. beef continues to be ineligible for export, beef produced under the EV Program will be eligible from production establishments and cold storages that are approved after a joint U.S.-Russia on-site inspection. Under the new EV Program for Russia, beef and beef products must meet the following requirements: 1) Be derived from animals less than 30 months of age; 2) Be derived from animals raised and slaughtered in the U.S.; and 3) Include the hygienic removal of the brain, spinal cord, eyes, skull and vertebral column (including the transverse process of the thoracic and lumbar vertebrae, the wings of the sacrum and the vertebrae of the tail). To review the new EV Program for Russia online, go to www.ams.usda.gov/lsg/arc/bev.htm. The export requirements for Russia are available at www.fsis.usda.gov/Regulations_&_Policies/export_information/index.asp.

NYC Passes Trans Fat Ban: New York City's Health Board has approved a plan that will force many restaurants to eliminate ingredients or cooking methods that yield more than a half gram of trans fat per serving. Establishments will have 18 months to comply, but by July 1, 2008, they must remove all menu items that exceed the new limit, including bread, cakes, chips and salad dressings. Chicago is currently considering a similar plan. The New York health board also approved a measure requiring some restaurants, mostly fast food outlets, to post the calorie count of foods on menu boards near cash registers.

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 Meats 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**

Cancellations:

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

For more information:

Wes Osburn
 Department of Animal Science, Texas A&M University
 Phone: 979-845-3935
 Email: osburnw@tamu.edu

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.*