

SMA InfoMeat

May 15, 2006

Email: sma@tca.net

Volume 26, Issue 7

Internet website: <http://www.southwestmeat.org>

Edited by Phyllis Zimmerman

USDA Concludes First Round of Talks with China

A delegation from the U.S. and Chinese governments concluded two days of negotiations to establish a protocol for the resumption of U.S. beef sales to China. "We've made considerable progress with China during these discussions to reopen their market to U.S. beef and we will meet again soon to conclude the talks," said Under Secretary for Farm and Foreign Agricultural Services Dr. J.B. Penn. "We also developed and completed a memorandum of cooperation that provides a basis for addressing food safety issues on an ongoing basis." The discussions in Beijing follow the 17th U.S.-China Joint Commission on Commerce and Trade (JCCT) meeting in Washington last month at which China agreed to reopen its market to U.S. beef with the development of a science-based trading protocol, consistent with World Organization for Animal Health (OIE) guidelines. The U.S. delegation included representatives from USDA agencies, the Food and Drug Administration (FDA) and Office of the U.S. Trade Representative (USTR). The Chinese delegation was led by the Administration of Quality Supervision Inspection and Quarantine (AQSIQ), Vice Minister Ge Zhirong, and included various representatives from the Chinese government. In addition, USDA officials are now traveling to Japan to continue discussions on the resumption of U.S. beef sales to Japan. Deputy Under Secretary for Marketing and Regulatory Programs, Dr. Chuck Lambert, and Ellen Terpstra, Deputy Under Secretary for Farm and Foreign Agriculture Services, are leading the delegation to Japan.

FSIS to Issue Directives and Notices

FSIS publishes directives and notices to enable the agency to carry out its mission of protecting public health. Within the next month, FSIS expects to issue the following directives and notices:

Directives

- 5000.1, Revision 2 - Verifying an Establishment's Food Safety System - This directive is being revised to remove instructions to enforcement, investigation and analysis officers (EIAOs) because the instructions for EIAOs are being incorporated into the 5100 directives series. Major changes are the addition of instructions for verifying prerequisite programs under verification plans.

- 6000.1, Revision 1 - Responsibilities Related to Foreign Animal Diseases - This directive provides Public Health Veterinarians (PHVs) instructions to follow when they suspect that animals may have foreign animal diseases or when PHVs observe symptoms of diseases or other reportable conditions. This directive is being revised to update the lists of reportable diseases and add Lagomorph (rabbits) diseases.

- 10,220.4 - Using The FAST Antimicrobial Screen Test (FAST) To Detect Antimicrobial Drug Residues In Cattle And Swine - This directive is being issued to replace the Swab Test on Premises (STOP) in swine slaughter establishments. FAST is the preferred in-plant screen test for any slaughter class of swine or cattle. This directive also clarifies FSIS policies on the use of in-plant residue screening tests for antimicrobial drug residues in cattle and swine.

- 12,600.1 - Voluntary Reimbursable Inspection Services (Fee-for Service) - This directive describes voluntary reimbursable services available to facilities such as warehouses, cold storage facilities and off-premise freezers.

Notices (Numbers are assigned as notices are issued.)

- Certification of Intestines or Animal Casings for Export - This notice provides instructions to inspection personnel regarding intestines and casings from animals eligible to receive marks of inspection and to be certified for export.

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

Wal-Mart Private Equity Fund Invests in Siméus Foods Int'l

Wal-Mart Stores, Inc. recently announced that the first beneficiary of its private equity fund investment will be SMA member Siméus Foods International, Inc., one of the largest minority-owned food processing companies in the United States. Siméus Foods has been awarded \$5 million in support of its commitment to quality products and services. In combination with funds from co-investors, a total of \$20-\$25 million will be distributed to the company. The allocated grant is from a private equity fund managed by co-investor, Erasmus Advisors, a leading private equity advisory firm. Wal-Mart established the fund in October 2005 to drive women- and minority-owned business growth. "Through this private equity fund we are able to invest in businesses, such as Siméus Foods International Inc., that have the talent and capacity to help drive supplier diversity," said Esther Silver-Parker, vice president of diversity relations, Wal-Mart Stores, Inc. "This and future minority-owned business investments extend our company's long-standing supplier diversity efforts and will serve as an invaluable resource to talented minority and women entrepreneurs seeking to expand their businesses." Siméus Foods, founded in 1996, is a privately owned manufacturer of a wide variety of high-quality frozen food products for the restaurant industry, including ready-to-cook meats, appetizers, soups and sauces and employs more than 400 workers in processing plant locations in Texas and North Carolina. Founder and CEO, Dumas M. Siméus, is an executive with global experience including expertise in general management, corporate finance and inspirational leadership. Siméus transformed his business from an in-house supplier, to a competitive business with a diversified pool of customers. "Siméus Foods is proud to have Wal-Mart as an investor in our company through Erasmus Advisors. We are energized by the prospect of partnering with Wal-Mart on growth opportunities and appreciate the company's commitment to develop relationships with minority-owned companies such as ours," stated Dumas Siméus. "We intend to demonstrate through our performance that this type of investment is a sound business strategy and guiding principle."

**Celebrating
50 Years of
Excellence!**



**Mark your calendar now to attend our
50th Convention and Suppliers' Showcase,
July 19-22, 2006 at the scenic
Hyatt Regency Hill Country Resort & Spa
in San Antonio, TX.
Details coming soon!**



**AMERICAN
THERMAL
SYSTEMS, INC.**

JIMMY M. ROGERS

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

**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.,
21438 James Madison Hwy, PO Box 39, Elkwood, VA 22718
www.rossindinc.com**

Briefly . . .

Senate Confirms USDA Officials: On Friday, Agriculture Secretary Mike Johanns announced the Senate confirmation of four USDA officials. "Each of these nominees has demonstrated remarkable leadership abilities throughout their careers in both public and private service and I'm confident that they will greatly contribute to fulfilling USDA's mission of service to our citizens," said Johanns. Newly confirmed are Dr. Gale Buchanan as Under Secretary for Research, Education and Economics; Boyd Rutherford, Assistant Secretary for Administration; Linda Strachan, Assistant Secretary for Congressional Relations, and Marc Kesselman, general counsel. Prior to joining USDA, Buchanan was dean and director emeritus of the University of Georgia's College of Agricultural and Environmental Sciences. Rutherford most recently served as secretary of the Maryland Department of General Services. Strachan was the director of Federal Government Affairs for the Monsanto Company, and Kesselman was previously with the Office of Management and Budget, where he was deputy general counsel.

Nelson Chosen as New FAPC Value-Added Meat Processing Specialist: Oklahoma State University's Food & Agriculture Products Center (FAPC) recently expanded its professional staff to include a new value-added meat processing specialist. Jacob Nelson, former meats processing manager, will supervise the enhancement and promotion of new value-added products and develop educational workshops and programs for all facets of the meat industry. "I hope to create programs, whether they be outreach, educational, or research, that make the FAPC a magnet for meat processors in the state," Nelson said. "We want to make this the go-to place for resources, no matter what the problem is - regulatory, product-based issues or processing issues." Nelson holds a BS in animal science and an MS in food science from OSU. Contact Jake at 405-744-6071 or email him at jacob.nelson@okstate.edu.

FSIS Clarifies Position on Soy Labeling: Last week, FDA released its guidance document on labeling of soy lecithin when used as a release agent. Further clarification from FSIS on its position revealed that the Agency does not believe there is any need to change its current position regarding the use and labeling of soy lecithin. FSIS believes that its current position is in line with FDA. Currently, FSIS will permit a company to continue to use up remaining labels for products that have always contained soy lecithin, because of its use as a release agent, but it was not shown in the ingredient statement. This is detailed in the Q&As in FSIS Notice 72-05, which may be viewed at www.fsis.usda.gov/OPPDE/rdad/FSISNotices/FAQs_for_Notice_45-05.pdf.

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, June 6-8, 2006, hosted by SMA and the Texas A&M Department of Animal Science.

Registration forms are available on our website, or by contacting the SMA office.

Sign up today!



Advance Food Co. has the following positions available:

- **Food Safety Director** - Masters degree required with five years of managerial experience.
- **Process Project Engineer** - Degree in engineering required.
- **Production Supervisor** - No degree required, minimum 2 years experience in RTE.

If interested, please apply online at www.advf.com, send resumes to Careers@advf.com or contact Nancy Correa at 580-213-4122