

SMA InfoMeat

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50 Years of Excellence!

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Edited by Phyllis Zimmerman

FSIS Issues Notice on Voluntary Inspection of Natural Casings

Last Friday FSIS issued Notice 76-06, "Interim Notice for Voluntary Inspection and Certification of Natural Casings." This advises inspection program personnel of certain interim measures being implemented to facilitate compliance by the natural casings industry with FSIS' voluntary, fee for service program under 9 CFR 350 for inspection of casings and certification for export. These measures will be effective from today until they expire on February 15, 2007. These measures will provide a transitional period to "facilitate the movement of product in commerce." The agency determined, as Part 350 is a voluntary program, that it was appropriate to provide the 90-day transitional period. The casings industry had advised USDA that it was "having difficulty making the numerous changes in its business practices" to meet requirements laid out in the series of Notices the agency recently issued regarding inspection and certification of casings. The Notice may be viewed at www.fsis.usda.gov/OPPDE/rdad/FSISNotices/76-06.pdf.

FSIS Issues Notice on Poultry Labeling Requirements

FSIS issued Notice 75-06 on November 14, titled, Verification Instructions for Changes in Label Requirements for Uncooked and Raw, Frozen, Breaded, Boneless Poultry Products. The notice conveys instructions to FSIS inspection program personnel on how to verify that establishments that prepare uncooked and raw, frozen, breaded, boneless, poultry products have made necessary changes in labeling. The notice follows previous guidance that FSIS provided on April 20. Inspection personnel are to verify that these establishments have new labeling that clearly states the product is uncooked and needs to be cooked to a minimum internal temperature of 165° F, as measured by a thermometer. Inspection personnel should also verify that these establishments have adequate validation to support the cooking instructions that they include on the labels that are applied to these products on or after November 1. The notice was issued as a result of the March Class 1 recall of several uncooked, breaded, stuffed poultry products. The frozen state, labeling and cooked appearance of these uncooked poultry products may have caused consumers to believe that the products were precooked, and that it was not necessary to cook the product to a safe internal temperature before consumption. Notice 75-06 is available on FSIS' website at www.fsis.usda.gov/OPPDE/rdad/FSISNotices/75-06.pdf.

Does Your HACCP Plan Need An Update? Are You Ready for an FSIS Team Review?

There's still time to register for "Beyond Basics: HACCP Plan Improvement Workshop for Raw and Cooked Product Operations,"

hosted by SMA, NMA, and the Texas A&M University Department of Animal Science, November 30 - December 1, 2006 at TAMU's Kleberg Center in College Station, Texas. This workshop will provide a review and evaluation of your company's HACCP plan, with hands-on help to improve it. Registration information and course outline are available on the SMA web site, or by contacting the SMA office.

Sign up today!

S O U T H W E S T M E A T A S S O C I A T I O N

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S. Korea Stands Firm on U.S. Beef Restrictions

Thus far, South Korea is not relenting on its strict safety guidelines for U.S. beef imports, sticking to zero tolerance of bones, the agriculture ministry said on Friday. South Korea recently ended their ban on U.S. beef that had been imposed after BSE was found in the United States in 2003, but tough restrictions on imports have limited sales in what was once the third-largest market. While it removed silver skin (a membrane separating muscle groups) from its list of banned items, and does not consider cartilage, breastbone and bone chips as specified risk material, Seoul's Agricultural ministry has said that if tiny bone chips were found, exports from the plant that shipped the product will be barred. The discovery of bones such as ribs in a shipment could re-suspend all U.S. beef imports again. A U.S. delegation, led by Chuck Lambert, deputy undersecretary for marketing and regulatory programs at USDA, has been visiting Seoul to further discuss the issue. According to press reports, Korea has said it will reconsider current import standards for U.S. beef depending on the findings of the World Organization for Animal Health and the consensus reached by member states by May 2007. "Our import standards of U.S. beef will be reconsidered depending on the outcome and the circumstances," Oh Soon-min, an official of the Ministry of Agriculture and Forestry, told *The Korea Herald* last Friday.

Keenum Nominated to Head USDA Farm & Foreign Ag Services

The White House has nominated Mark Keenum, of Mississippi, to be Under Secretary of Agriculture for Farm and Foreign Agricultural Services. Keenum currently serves as Chief of Staff to U.S. Senator Thad Cochran (R-MS). "As an adviser to me on agricultural issues, he worked closely on the 1990, 1996, and the 2002 Farm Bills, and this experience will benefit the administration greatly in preparation for reauthorization of the next Farm Bill," Cochran said in a statement. "His experience on Capitol Hill and his background in Agricultural Economics make him an outstanding nominee to be an Under Secretary of Agriculture. I have confidence in his professional ability and in him personally. Mark is an excellent choice for this position, and I look forward to voting on his nomination soon." Prior to working with Cochran, Keenum served as Assistant Professor and Economist of the Department of Agricultural Economics at Mississippi State University. Earlier in his career, he served as a Research Associate with the Mississippi Agricultural and Forestry Experiment Station. Dr. Keenum received his bachelor's degree, master's degree, and Ph.D. from Mississippi State University.

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Register for the 2007 Processed Meats Clinic, January 9-11, at Texas A&M University

Hosted by the Southwest Meat Association, TAMU's Meat Science Section, and Texas Cooperative Extension, this three-day workshop provides hands-on training and show-and-tell demonstrations in the areas of 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, how to formulate and determine the costs of making processed meat products, and how to apply the principles of product development in making a processed meat product. The course is limited to 40 participants, so register early! Registration forms and a tentative agenda are available on pages 4-5. For more information, contact Dr. Wes Osburn at 979-845-3935 or call the SMA office. Sign up today!

Briefly . . .

Townsley to Lead Bob Evans Food Products Division: Mike Townsley has been appointed executive vice-president of Bob Evans Farms' food products division. Townsley, who was president and chief executive officer of Owens Food Products, a Bob Evans subsidiary, now will be responsible for the manufacturing, distribution, and sales and marketing for the company's entire line of food products. He will report to Steve Davis, Chairman of the Board and CEO of the company. Before joining Bob Evans Farms, he was senior vice-president of sales and marketing for Premium Standard Farms, Kansas City. Townsley is currently serving his second term on the SMA Board of Directors. Congratulations, Mike!

FSIS Continues to Solicit and Accept Comments on Risk-Based Inspection: FSIS is soliciting comments on the topics that were discussed during its October 10-11 public meeting on risk-based inspection (RBI). The meeting provided an overview of FSIS' vision for risk-based inspection. FSIS is accepting comments until it posts a report in December prepared for the agency by the third party facilitator, Resolve, Inc. The agency will make another announcement at that time about the report's availability and an opportunity for public comment. Comments may be submitted by e-mail to RiskBasedInspection@fsis.usda.gov or by fax to 202-690-6519. For more information about risk-based inspection, visit FSIS' website at www.fsis.usda.gov/Regulations_&_Policies/Risk_Based_Inspection/index.asp.

Pilgrim's Pride Celebrates 60 Years: Pilgrim's Pride Corporation is celebrating providing the highest quality, wholesome, nutritious poultry products for 60 years. Serving the restaurant industry through its Pilgrim's Pride Foodservice division, it has become second-largest poultry provider in the business. Maintaining a commitment to quality and innovation in the industry have jointly contributed to the success of Pilgrim's Pride. Their foodservice division offers a full line of chicken items, including Pierce Chicken products, a premier food service brand that revolutionized the industry by introducing the first fully cooked fried chicken for restaurants. "We provide the extensive service and support of a market leader, along with the values and flexibility of a family-owned business," says Keith Arnold, vice-president of marketing for Pilgrim's Pride Foodservice. For more information, visit their website at www.pilgrimspride.com.

USDA-APHIS Extends Comment Period on BSE Rule: USDA's Animal and Plant Health Inspection Service (APHIS) has reopened the comment period for a proposed rule on bovine spongiform encephalopathy (BSE). The proposed rule would remove several restrictions regarding the identification of animals and the processing of ruminant materials from BSE minimal-risk regions, as well as BSE-based restrictions on gelatin derived from bovine hides. The agency is accepting comments until November 24. Comments can be submitted through the Federal eRulemaking Portal at www.regulations.gov or mailed to Docket No. APHIS-2006-0026, Regulatory Analysis and Development, Policy and Program Development, APHIS, Station 3A-03.8, 4700 River Road, Unit 118, Riverdale, Md. 20737-1238. The related *Federal Register* notice is available at <http://a257.g.akamaitech.net/7/257/2422/01jan20061800/edocket.access.gpo.gov/2006/E6-19042.htm>.

Japan Confirms 30th Case of BSE: Last Monday Japanese officials confirmed that country's 30th case of bovine spongiform encephalopathy. The animal was a 5-year-old dairy cow from a ranch on the island of Hokkaido. The carcass was incinerated to ensure it doesn't enter the human or animal food supply. BSE first appeared in Japan in 2001 and currently Japan is the only Asian country with confirmed BSE in its herds. Japan continues to test all animals to be slaughtered for consumption for BSE.



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OFFICE HOLIDAY

The SMA office will be closed November 23-24, 2006 in observance of Thanksgiving.



SMA wishes all our members, their families and employees a very safe and happy holiday.

Happy Thanksgiving!

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.*