

# SMA InfoMeat

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## FSIS Updates HACCP Model, Compliance Guidelines for Jerky

Last Wednesday, the USDA's Food Safety and Inspection Service (FSIS) issued FSIS Notice 02-05, an Updated Generic HACCP Model for Treated Shelf Stable Meat and Poultry Products, along with updated Compliance Guidelines for Meat and Poultry Jerky for Small and Very Small Plants. The updated Generic HACCP Plan for Shelf Stable Meat and Poultry will replace the vacant Model #10 position on FSIS' generic model web page. The generic models are being updated to better inform small and very small plants of the Agency's expectations regarding regulatory compliance. The Compliance Guidelines for Meat and Poultry Jerky have also been updated and expanded from those issued last March. The explanation of the need to use adequate humidity is greatly expanded, as well the section on validating custom procedures and a list of references. Important changes to the document include:

**Water Activity** – Water activity now replaces moisture protein ratio (MPR) as the Critical Control Point (CCP) to measure dryness in treated shelf stable products. While MPR is a product standard that must still be met, water activity can vary at any level MPR because of the presence and level of different solutes (e.g., sugar and salt).

**Adequate Humidity** – Because jerky is a "small mass product" and should heat rapidly, FSIS has *not* incorporated the need to maintain the humidity "50 percent of the cooking time but in no case not less than one hour." Whether following the time-temperature combinations in the Appendix A lethality guidelines, the Draft Compliance Guidelines for Ready-To-Eat Meat and Poultry Products, or the minimum internal temperatures for poultry from Appendix A, humidity must be maintained above 90 percent throughout the cooking process. Any deviation from this must have documentation which supports achievement of adequate lethality with less humidity.

**Measurement of Humidity** – When using the wet and dry bulb measurements to determine if adequate humidity is maintained, the maximum difference between the two readings should be *no more than 4.5°F*. This is a change from the previous guidelines which said the difference should be no more than 3°F.

This Notice is available at: [www.fsis.usda.gov/regulations\\_&\\_policies/Notice\\_02-05/index.asp](http://www.fsis.usda.gov/regulations_&_policies/Notice_02-05/index.asp). The updated Compliance Guidelines for Meat and Poultry Jerky may be viewed at: [www.fsis.usda.gov/PDF/Compliance\\_Guideline\\_Jerky.pdf](http://www.fsis.usda.gov/PDF/Compliance_Guideline_Jerky.pdf) and the draft guidelines are available at [www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/Docs\\_97-013P.htm](http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/Docs_97-013P.htm). Our thanks to legal counsel Olsson, Frank & Weeda for the summary of these notices.

## Canada Confirms Another Case of BSE

Canada confirmed another new case of mad cow disease (BSE) last week, but said the animal in question, a six-year-old beef cow from southern Alberta, did not enter the human or animal food systems. The Canadian Food Inspection Agency said the diseased cow, born after Canada tightened feed restrictions in 1997, was not linked to a previous case of BSE announced on January 2. Canada's Agriculture Minister Andy Mitchell told a news conference that CFIA will focus its investigation on the animal's food sources, adding, "This is not unexpected. Although this animal was born after the feed ban was put in place, preliminary information indicates the likely source is contaminated feed and this will be the focus of our investigations." In a major blow to Canada's cattle industry, the USDA could reconsider its plan to reopen the border on March 7 to more imports of Canadian beef and cattle. Senator Kent Conrad (D-ND) has demanded a congressional hearing about Canadian feed policies and called for a delay of the opening of the border until USDA and FDA can determine that the feed supply is safe.

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## U.S. Issues New Dietary Guidelines

U.S. Health and Human Services Secretary Tommy Thompson and Agriculture Secretary Ann Veneman announced the release of the Dietary Guidelines for Americans 2005, the federal government's science-based advice to promote health and reduce risk of chronic diseases through nutrition and physical activity. The sixth edition of Dietary Guidelines for Americans places stronger emphasis on reducing calorie consumption and increasing physical activity. This joint project of the Departments of Health and Human Services and Agriculture is the latest of the five-year reviews required by federal law. It is the basis of federal food programs and nutrition education programs and supports the nutrition and physical fitness pillars of President Bush's Healthier US Initiative. "These new Dietary Guidelines represent our best science-based advice to help Americans live healthier and longer lives," Secretary Thompson said. "The report gives action steps to reach achievable goals in weight control, stronger muscles and bones, and balanced nutrition to help prevent chronic diseases such as heart disease, diabetes and some cancers. Promoting good dietary habits is key to reducing the growing problems of obesity and physical inactivity, and to gaining the health benefits that come from a nutritionally balanced diet." The report identifies 41 key recommendations, of which 23 are for the general public and 18 for special populations. The guidelines emphasize the consumption of more whole grains, fruits, and vegetables and recommend a minimum of 30-90 minutes of physical exercise daily for average Americans. For more information, see the USDA news release at [www.usda.gov/newsroom](http://www.usda.gov/newsroom).

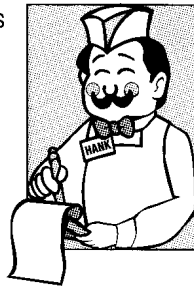
## Researchers Develop New Rapid Test for *E. coli*

Innovative Biosensors, Inc. (IBI), a Maryland-based developer of rapid diagnostic technologies, recently announced the launch of a rapid and ultra-sensitive test for the detection of *E. coli* O157:H7 contamination in foods. IBI's *E. coli* O157:H7 detection system enables meat processors to test for the pathogen in less than five minutes. Current systems can take as long as 48 hours. The system is based on CANARY™, a biosensor technology developed at the Massachusetts Institute of Technology and exclusively licensed to IBI. The assay protocol is simple, requiring minimal training and easy-to-use instrumentation. The *E. coli* O157:H7 detection system is the first in a series of upcoming IBI products for rapid pathogen detection. "This product will revolutionize pathogen testing by allowing food producers to

test the safety of their products faster than ever without sacrificing sensitivity," said Joe Hernandez, IBI's Chief Executive Officer. "This test offers the best known combination of speed and sensitivity available, and we are excited to make this technology available to food producers and the food safety community at large." *E. coli* O157:H7 is transmitted to humans principally through consumption of contaminated foods, such as raw or undercooked ground meat products, raw milk, fresh-pressed apple cider, yogurt, cheese, dried cured salami, and cooked maize. EHEC can also survive and grow on salad vegetables. IBI's new product will fill the industry need for a rapid but sensitive test for detecting *E. coli* O157:H7 contamination in foods.

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### Register now for "Developing & Implementing HACCP Plans for the Meat Industry"

to be held at Texas A&M University in College Station, Texas, **March 1-3, 2005**, 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!**

## **FSIS Announces Pilot Program for Sharing Isolates**

FSIS will launch a one-year pilot program to allow third parties to request that the agency share isolates from bacteria recovered from sampled meat, poultry and egg products and from samples of the environment in which these products were produced. The pilot program was developed in response to occasional requests for isolates from third parties, and because the agency has not had a policy for consideration of these requests. The pilot will begin on February 1, 2005. Requestors of isolates will have to explain why public health will be advanced by granting their request. They will also need to comply with pertinent laws and regulations regarding shipment of such samples. FSIS will monitor the costs and problems associated with implementing such a program, as there is currently no means available to the agency to recoup its personnel and supply expenditures. The actual costs of shipment will be borne by the requestor. If the agency's costs become excessive, FSIS may need to terminate the program. A detailed description of the program can be found at: [www.fsis.usda.gov/Science/Pilot\\_Program\\_Isolates/](http://www.fsis.usda.gov/Science/Pilot_Program_Isolates/).

### **Briefly . . .**

Philippines Allows Importation of U.S. Beef: The United States can now export boneless beef from animals less than 30 months of age to the Philippines, effective January 10, 2005. Restrictions have also been lifted to allow exports of poultry and poultry products. All federally inspected establishments are eligible to export to the Philippines. The Philippines belongs to the Association of South East Asian Nations (ASEAN) which accepted beef exports from the U.S. totaling \$21 million in 2003. In 2004, beef exports to the Philippines totaled \$3.6 million, a combination of frozen and fresh or chilled bovine meat. Eligible products include the boneless beef from cattle that are less than thirty (30) months of age and certain beef products from cattle less than 30 months of age such as: tripe, tongue, beef tendon, and protein free tallow.

History Channel to Air Feature on Butchers: According to a report in the *AAMplifier*, the History Channel will air a special feature entitled, "The Butcher" on its "Modern Marvels" series. The program is scheduled to air on Wednesday, February 2 at 9 PM CST and will trace the history of meat cutting and processing in the U.S., from pioneer days to the present. Tune in for a little taste of history!

Legislator Calls for COOL: After the most recent case of BSE was confirmed in Canada, Senator Ben Nelson (R-NE) said that while the USDA needs to examine Canadian feed practices, he also wants them to implement a law passed in 2002 that would allow consumers to know what country produced the beef they buy. "Implementing a mandatory country-of-origin labeling system will greatly improve consumer confidence and enhance the markets of American beef," Nelson said.

FSIS Issues Notice on Performance Based Inspection System: On January 13, 2005, FSIS issued Notice 4-05 which announces that in January 2005, inspection program personnel, including import inspectors, will begin using Performance Based Inspection System (PBIS) Version 5.1, which is an updated and enhanced version of the electronic field version of PBIS. FSIS has been using PBIS since 1989. Over the past fifteen years, numerous enhancements have been implemented and executed within this application, including introduction of the electronic field version of PBIS 5.0 in 2001. For more on the new features of the PBIS system visit: [www.fsis.usda.gov/Regulations\\_&\\_Policies/Notice\\_04-05](http://www.fsis.usda.gov/Regulations_&_Policies/Notice_04-05).

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