



APPLICATION FOR ASSOCIATE MEMBERSHIP

In making application for membership to the Southwest Meat Association, we understand that annual dues will be **\$750.00**. Our check is enclosed, representing full payment for the first year. Dues are calculated on the calendar year beginning January 1 and ending December 31, so subsequent dues will be prorated accordingly.

Section 1070(a) of the Revenue Act requires a disclosure provision for all fundraising solicitations made after January 31, 1988 by tax-exempt organizations, other than Section 501(c)(3) groups.

“Contributions or gifts to the Southwest Meat Association (SMA) are not deductible as charitable contributions for federal-income tax purposes. However, dues payments are deductible by members as an ordinary and necessary business expense.”

A brief statement of the nature of the business in which our company is engaged follows:

Company: _____

Key Contact (will be on mailing list and be key recipient of any important mailings):

Name: _____ Title: _____

Mailing Address: _____

Physical Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____ Email: _____

How would you like to receive our newsletter? (circle one) Email (PDF Format) Fax

How did you hear about SMA? _____

REPRESENTING THE MEAT INDUSTRY SINCE 1957

505 University Dr E, Ste 701, College Station, TX 77840 • 979-846-9011 • Fax: 979-846-8198 • info@southwestmeat.org

ADDITIONAL INFORMATION:

Company: _____

Management:

Name: _____ Title: _____

Name: _____ Title: _____

Name: _____ Title: _____

Name: _____ Title: _____

Total number of employees: _____

ADDITIONAL REPRESENTATIVES:

Contact: _____ Title: _____

Mailing Address: _____

Physical Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

Email: _____

Contact: _____ Title: _____

Mailing Address: _____

Physical Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

Email: _____

For office use only:

Database	Plaque/Letter/Directory	Folder/Ledger	Directory	NL List	NL Pub	Note:
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Company Name: _____

Southwest Meat Association Associate Member Buyers Guide

Please **check or circle all categories** under which you wish your company's name listed in the Buyers Guide of the Membership Directory. If your company has products or services that are not listed, please add each specific category in the blanks listed as "Other".

Air curtains, doors, screens	Cryogenic tunnels
Analogs	Cutlery
Analytical Instruments - fat, pH, protein, moisture etc.	Cutters, bowl-type choppers
Animal by-products	Cutters, portion slicers
Anti-foaming agents	Dehairers
Antioxidants	Dehidlers
Apparel - safety, aprons, frocks, coats, uniforms	Desinewing machines
Architects, engineers, industrial design	Detectors, bone
Bacteriological testing kits	Dicers, cubers
Bags and pouches - fabricated fresh meat, poultry & seafood	Drying rooms - sausage, cured
Bags - sausage and ground meat	Dumpers, lifters
Bar coders	Employee training
Batter breading machines	Emulsifiers
Batters and Breading	Engineers
Binders and extenders	Environmental engineering
Bins and tubs	Enzymes
Blast freezing, chilling units	Equipment, used
Bone and gristle elimination systems	Equipment repair
Boxes and shipping containers	Export / import consultants
Brokers	Export services, cold storage
Carbon Dioxide	Extruders
Carcass marking inks	Filling machines, continuous
Carcass spray	Films
Carcass washing systems	Flakers
Carageenan	Flavorings
Casing sizers	Flooring
Casings, collagen	Fogging systems
Casings, fibrous	Forks, meat
Casings, manufactured	Formers, molders
Casings, natural	Freezers, blast
Checkweighers	Freezers, spiral
Chicken cutup systems	Freezers, other (immersion, impingement)
Chillers – brine, liquid, glycol	Fryers, deep fat
Chub machines	Gases
Citric acid	Graphic design
Cleaning and sanitizing chemicals	Grinder plates and knives
Coders, package	Grinders
Co-extruders	Ground meat systems
Computer software	HACCP
Consultants	Ham molds
Conveyors, screw and belt	Ham presses
Cookers	Hand washing equipment
Cookers/chillers, continuous	Hides and leather products
Credit/financial services	Hock cutters - beef, pork, veal, lamb
Cryogenic freezers, chillers	Hock cutters - poultry
Cryogenic gases	Hoppers
	Hydrolyzed vegetable proteins
	Imprinters

Injectors
Insect control
Insulated materials (door, floor, roof)
Insulated shipping containers
Insurance
Investment consultants
Knives
Label consultants
Label expediting, USDA
Label printers
Labelers
Labels
Labor relations
Laboratory services
Laboratory supplies
Lactic acid, lactates
Laundry equipment and supplies
Link separators - sausage
Linkers
Liquid nitrogen
Liquid smoke
Liquid smoke applicator systems
Liquid smoke atomizers
Loin wrap
MAP systems
Market news and information services
Massagers and tumblers
Mechanical freezers, chillers
Metal detectors
Mixers, blenders
Netting
Netting machines
Offal/viscera handling systems (meat)
Ovens
Packaging equipment
Packaging supplies (pouches, laminates, rollstock)
Packing house equipment
Peelers
Pest control
Phosphates
Polyethylene bags
Poultry – turkey/ chicken, raw materials
Prebreakers, rendering
Processing equipment
Pump grinders
Pumps
Pumps, meat
Pumps, vacuum
Quality control
Refrigerated trucks and trailers
Refrigerated warehouses
Refrigeration equipment
Refrigerators and freezers, walk-in
Renderers
Rendering systems
Safety equipment
Sanitation, consulting and contract services
Sanitation equipment and supplies

Sauces
Sausage processing systems, continuous
Saw blades
Sawdust
Saws
Scalding chemicals - pork, poultry
Scalding tanks - hog
Scales
Scissors
Seasonings and spices
Sharpening machines and steels
Shrink films
Shrink tunnels
Skinning machines
Slaughtering equipment
Slicers
Smokehouse accessories
Smokehouse controls
Smokehouses
Spices
Spraying systems
Starter cultures
Stockinettes
Stretch wrap
Stuffers-clippers
Stuffers, continuous vacuum
Stuffers- ham, sausage
Stuffers - linkers
Stunners
Tags
Tallow washing chemicals
Tax recovery / reduction
Temperature controls
Temperature monitors
Temperature recorders
Tenderizers, liquid and dry
Tenderizer parts
Tenderizing machines
Thermal pasteurization systems
Thermal shipping, packaging
Thermal transfer printers
Transportation services
Trays (dual ovenable)
Trays, foam
Tying and clipping machines
Vacuumizers
Vegetable proteins
Wastewater treatment systems
Water treatment products
X-ray inspection service
X-ray machines
Other: _____

