



APPLICATION FOR ASSOCIATE MEMBERSHIP

ASSOCIATE MEMBERSHIP

Any supplier or service provider to the meat and poultry industry.

In making application for membership to the Southwest Meat Association, we understand that annual dues will be **\$850.00**. 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 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 correspondence)

Name: _____ Title: _____

Mailing Address: _____

Physical Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____ Mobile: _____

E-mail: _____

How did you hear about SMA? _____

REPRESENTING THE MEAT INDUSTRY FOR OVER 60 YEARS

9696 E. Hwy 21, Ste 200, Bryan, TX 77808 • 979-846-9011 • Fax: 979-846-8198 • info@southwestmeat.org

Management: (please include e-mail if they would like to receive the newsletter and regulatory updates)

Name: _____ Title: _____

E-mail: _____

Name: _____ Title: _____

E-mail: _____

Name: _____ Title: _____

E-mail: _____

Total number of employees: _____

Additional Representatives:

Contact: _____ Title: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Phone: _____

Email: _____

Contact: _____ Title: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Phone: _____

Email: _____

For office use only:

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

Injectors	Sanitation, consulting and contract services
Insect control	Sanitation equipment and supplies
Insulated materials (door, floor, roof)	Sauces
Insulated shipping containers	Sausage processing systems, continuous
Insurance	Saw blades
Investment consultants	Sawdust
Knives	Saws
Label consultants	Scalding chemicals - pork, poultry
Label expediting, USDA	Scalding tanks - hog
Label printers	Scales
Labelers	Scissors
Labels	Seasonings and spices
Labor relations	Sharpening machines and steels
Laboratory services	Shrink films
Laboratory supplies	Shrink tunnels
Lactic acid, lactates	Skinning machines
Laundry equipment and supplies	Slaughtering equipment
Link separators - sausage	Slicers
Linkers	Smokehouse accessories
Liquid nitrogen	Smokehouse controls
Liquid smoke	Smokehouses
Liquid smoke applicator systems	Spices
Liquid smoke atomizers	Spraying systems
Loin wrap	Starter cultures
MAP systems	Stockinettes
Market news and information services	Stretch wrap
Massagers and tumblers	Stuffers-clippers
Mechanical freezers, chillers	Stuffers, continuous vacuum
Metal detectors	Stuffers- ham, sausage
Mixers, blenders	Stuffers - linkers
Netting	Stunners
Netting machines	Tags
Offal/viscera handling systems (meat)	Tallow washing chemicals
Ovens	Tax recovery / reduction
Packaging equipment	Temperature controls
Packaging supplies (pouches, laminates, rollstock)	Temperature monitors
Packing house equipment	Temperature recorders
Peelers	Tenderizers, liquid and dry
Pest control	Tenderizer parts
Phosphates	Tenderizing machines
Polyethylene bags	Thermal pasteurization systems
Poultry – turkey/ chicken, raw materials	Thermal shipping, packaging
Prebreakers, rendering	Thermal transfer printers
Processing equipment	Transportation services
Pump grinders	Trays (dual ovenable)
Pumps	Trays, foam
Pumps, meat	Tying and clipping machines
Pumps, vacuum	Vacuumizers
Quality control	Vegetable proteins
Refrigerated trucks and trailers	Wastewater treatment systems
Refrigerated warehouses	Water treatment products
Refrigeration equipment	X-ray inspection service
Refrigerators and freezers, walk-in	X-ray machines
Renderers	Other: _____
Rendering systems	
Safety equipment	