



2017-2018 Request for Proposals

Dear Interested Parties:

The Foundation for Meat and Poultry Research and Education (Foundation), formerly the North American Meat Institute Foundation, is a non-profit research, education and information foundation established to study ways the meat and poultry industry can produce better, safer products and operate more efficiently. The Foundation funds a broad range of food safety, worker safety, nutrition and consumer information projects.

The Foundation invites pre-proposals on applied and fundamental research that will improve the control of pathogens in meat and poultry products. The research priorities were developed by the [Foundation's Research Advisory Committee](#) (Committee) and represent immediate research needs for Foundation funding. The Committee is comprised of leaders in industry, academia and government who volunteer their time to serve in this critical capacity.

Research pre-proposals will be reviewed by the Committee and selected pre-proposals will be recommended for a more comprehensive proposal. With this in mind, the pre-proposals should be as clear, concise and detailed as possible.

The pre-proposal (excluding the curriculum vitae) should not exceed two (2) pages in length. Pre-proposals should include the following components:

- Investigator(s) Contact Information (including organization, address, city, state, zip, phone, fax, e-mail – not included in page limit);
- The specific research priority addressed;
- Project Title;
- Objectives of Research Proposal;
- Description of Research Project;
- Benefit of Research to Industry;
- Approximate Cost of Research;
- Approximate Timetable of Research; and
- Brief Curriculum Vitae (including relevant publications to the proposed research).

The Foundation is requesting that only the application and curriculum vitae be submitted for review at this time. Please refer to the [grant questions and answers document](#) for more detail on pre-proposal submission. The indirect costs policy is available [here](#).

Please submit the pre-proposals via Microsoft Word e-mail attachment to Susan Backus at sbackus@meatinstitute.org by **5 p.m. EDT on Thursday, August 31, 2017**. Pre-proposals submitted after this date and time will not be accepted. An acknowledgement receipt will be sent within one business day.

Research Priorities

- Evaluate ingredients, antimicrobial treatments, or other non-thermal intervention technologies used to inhibit microbial (*STEC*, *Salmonella*, *Listeria* and/or *Campylobacter*) growth that can be used in the production of clean label, “natural” or organic products, including RTE and fresh meat and poultry parts and products. Research should:
 - Explore the addition of ingredients, antimicrobial treatments, or other non-thermal intervention technologies that reduce the time/treatment exposure levels needed or that eliminate the survivor “tail.” When appropriate, the synergistic combinations of the ingredients, antimicrobial treatments, and non-thermal technologies should be evaluated.
 - Fresh meat products could include enhanced products, patties, links, *etc.*
- Identify and validate interventions to inhibit *Salmonella* and *STEC* on pork including carcasses, primals, trim and ground product. Interventions should be approved for use in the U.S.
- Identify and validate interventions to reduce pathogen contamination of beef and pork head or cheek meat. Interventions should be approved for use in the U.S.
- Identify and validate interventions to reduce pathogen contamination of poultry parts. Interventions should be approved for use in the U.S.
- Identify and validate antimicrobial interventions to reduce pathogen contamination of beef edible variety meats. Interventions should be approved for use in the U.S. and ideally the major export markets for the specific variety meats.
- Investigate efficient and sustainable application of antimicrobials to reduce pathogens on meat and poultry carcasses as well as primals and parts. The proposals should evaluate:
 - Water reduction and reuse, specifically efficacy during treatment period;
 - Reuse of antimicrobial treatments, specifically efficacy during “lifespan” of reuse treatment, including decay rate of efficacy; and
 - Type of application--both existing and novel technology.
- Evaluate common production processes used during the production of alternatively cured bacon and ham to better understand the lethality of certain thermal processes and cooling procedures that are currently being extrapolated from Appendices A and B. The research should explore the addition of nitrite and nitrate, including preconverted, as an ingredient in alternatively cured bacon(s) and ham(s), especially for the production of clean label, “natural” or organic products. Research should:
 - Validate cooking time, temperature, humidity parameters under various conditions/scenarios in products, including slow cook and slow come up times. *L. monocytogenes*, *Staphylococcus aureus*, *Clostridium perfringens*, *Salmonella* outgrowth should be evaluated and challenge studies would be appropriate, especially as it considers conditions such as overloaded ovens.
 - Validate cooling times as it relates to outgrowth and lethality under the same conditions as outlined above.
 - Evaluate the effect of non-continuous cooling as it relates to slow come up time in these alternatively cured products.