2021-2022 Product Quality Request for Proposals

The Foundation for Meat and Poultry Research and Education (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, nutrition and consumer information projects.

Instructions on preproposal development and submission can be found here. Please submit your preproposals online by 5 p.m. ET on Friday, August 20.

The Foundation invites pre-proposals on the following product quality research priorities:

**PQ1** - Evaluate the ability and reliability of online (rapid, automated) instruments to predict quality traits including tenderness, color stability, flavor, etc. Research should target species specific attributes were appropriate:
- Poultry – sensory attributes including tenderness juiciness, flavor and more
- Pork – water holding capacity, tenderness, color stability, flavor, and more
- Beef – tenderness, color stability, flavor, and more

**PQ2** - Explore innovative value-added strategies that target lower quality products (e.g. cuts, parts, pieces). Value added technologies may include packaging, processing (chemical or mechanical) or other treatments. Research can address concerns in beef, pork and poultry (concerns include woody breast chicken).

**PQ3** - Evaluate the effect of different interventions alone or in combination with different types of packaging methods on the microbial ecology of different products in relation to storage life, discoloration and product quality.

**PQ4** - Investigate pre-harvest factors (genetics, nutrition, and other raising practices) that influence post-harvest pork quality attributes such as tenderness, juiciness, color, flavor, marbling and more. Research should build upon existing knowledge.

**PQ5** - Assess quality traits including sensory (color, texture, tenderness, flavor and more) from harvest or day zero of fabrication to aged product. Projects should build off existing research and be practical for in plant application. Some research may include evaluating the impact of chilling including inadequate chilling of large beef carcasses as size continues to increase.