

2022-2023 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.

The Foundation invites pre-proposals in the research areas of food safety, product quality and nutrition sciences. 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. Instructions on preproposal development and submission can be found [here](#).

If you have any questions on the preproposal submission process or form, please reach out to Gheudé Hare ghare@meatinstitute.org. If you have any questions on the research priorities, please contact KatieRose McCullough, Ph.D., MPH at kmccullough@meatinstitute.org. Please submit your preproposals online by **5 p.m. ET on Friday, August 26**.

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 where 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.

PQ3 – Assess factors impacting 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. Research may include evaluating the impact of extended storage on vacuum packaged subprimals.