2019 Expedited Supplemental Request for Proposals: Nutrition Sciences

Dear Interested Parties:

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, worker safety, nutrition and consumer information projects.

There is a critical need for nutrition science research to address the role of meat and poultry products in healthy, dietary patterns. The Foundation is soliciting research proposals on the four research priorities outlined below. This is an expedited supplemental request with proposals due Monday, November 4. Proposal submission details follow. Contact Susan Backus at sbackus@meatinstitute.org or KatieRose McCullough at kmccullough@meatinstitute.org with any questions. Thank you.

Nutritional Sciences

Risk-benefit analysis on the consumption of meat (fresh/minimally processed and further processed meat and poultry products) as a component of a healthy diet and lifestyle.

- Research may address potential risks or implications associated with eliminating meat products from the diet. In addition to nutrition and health outcomes, research can address sustainability topics such as water use, greenhouse gas emissions and other environmental implications.

How does meat (minimally processed and further processed meat and poultry products) intake, particularly as part of a dietary pattern, influence cardiometabolic health outcomes across life stages from the introduction of foods, into childhood, and through older adulthood?

Evaluate the role of meat and poultry (minimally processed and further processed) in various dietary patterns (Dietary Guidelines-related, Mediterranean-style, Dietary Approaches to Stop Hypertension (DASH), vegetarian/vegan, low-carbohydrate diets, and high-fat diets) consumed at each stage of life and:

1) Growth, size, body composition, and risk of overweight and obesity;
2) Risk of cardiovascular disease;
3) Risk of type 2 diabetes;
4) Risk of certain types of cancer.

Proposals should include how meat and poultry products fit in dietary patterns. Research may include modeling and other analyses, among other approaches.

Determine optimal food patterns based on the nutrient recommendations for each stage of life.
Research Proposal Submission Guidelines

Please provide the following outlined elements as listed below in the proposal in a clear, concise and detailed manner.

Page one should contain items 1-3.

1) Title of Proposal
2) Project Summary: The project summary should be a self-contained, specific description of the activity to be undertaken and should focus on:
   a) Overall project goal(s) and supporting objectives;
   b) Plans to accomplish project goal(s); and
3) Rationale and Significance: Concisely present the rationale behind the proposed research, the specific relationship of the project’s objectives to the meat industry and the research priorities contained in the Foundation’s RFP.

Pages 2-5 should contain all components as outlined of item 4.

4) Project Description: The written text may not exceed four (4) single- or double-spaced pages (12pt font) excluding figures and tables, which can be included in appendices. All figures, tables, abbreviations, and references should conform to the *Journal of Food Protection* format. The project description must contain the following components:
   a) Introduction – Brief description of historical research in the program area to include any relevant current work by the principle investigator.
   b) Experimental Plan – The hypotheses, including null hypotheses, being asked and the methodology being applied to the proposed project should be stated explicitly. Additionally, be sure to include the following details in the proposal if applicable: level(s) of inoculation, regulatory status of antimicrobials and any potential regulatory hurdles or strategies for approved use of antimicrobial. The operating parameters (*i.e.* pressure used for spray application, line speed, time/temperature of application, gallons per minute, *etc.*) used in the experiment should also be clearly stated. This section must include:
      i) A description of the investigations and/or experiments proposed and the sequence in which the investigations or experiments are to be performed;
      ii) Techniques to be used in carrying out the proposed project, including their feasibility;
      iii) Results expected;
      iv) Means by which experimental data will be analyzed or interpreted;
      v) Means of applying results or accomplishing technology transfer, where appropriate;
      vi) Pitfalls that may be encountered;
      vii) Limitations to proposed methodology; and
      viii) A tentative schedule for conducting major steps involved in these investigations and/or experiments.
   c) Figures and Tables
   d) References in Project Description – All references cited should be complete and conform to the *Journal of Food Protection* format. This section is not included in the five (5) page limit.
   e) Collaborative Arrangements – If the nature of the proposed project requires collaboration or subcontractual arrangements with other research scientists, corporations, organizations, agencies, or entities, the applicant must identify the collaborator(s) and provide a full explanation of the nature of the collaboration.

5) Detailed Budget: The budget should include only costs directly associated to the proposed research. If applicable, include implementation costs of the intervention *i.e.* cost per pound; and sensory and/or organoleptic evaluations. Please reference Foundations’ policy on indirect costs here.

Please submit proposals as a Microsoft Word e-mail attachment by Monday, November 4 to Susan Backus at sbackus@meatinstitute.org.