FoundaƟon Board Approves Research RecommendaƟons
The FoundaƟon’s Board of Directors met in January 2018 to review and approve research funding recommendations made by the FoundaƟon’s Research Advisory Committee. Five new projects were approved for funding.

Pathogen growth in alternatively cured ham and bacon during cooking, cooling, and process deviations, Iowa State University and Smithfield Foods
The overall goal of the project is to determine the inhibitory effect of nitrite from a natural source in processed meat products with a natural label during “real world” cooking and chilling procedures, which often include instances of process deviation, as well as non-continuous cooling.

Maintenance for Literature Review: Efficacy of IntervenƟons on Pathogens in Processed Meats and Poultry Products, University of Wisconsin
This project will update and expand the version one of the tabular summary of references describing antimicrobial interventions that have been tested in processed meat and poultry products. Funded in part by the Beef Checkoff.

IntervenƟon ValidaƟon: A Review — Continued Maintenance, Texas A&M University
This project will review newly identified and/or published literature that encompass multiple commercially applicable intervention strategies against biological hazards of concern for fresh meat and poultry. Funded in part by the Beef Checkoff.

Tests of Salmonella sub-unit proteins as vaccines for broiler chickens, USDA-ARS U.S. National Poultry Research Center
This project will identify the Salmonella protein antigens that are able to induce humoral immune response in broilers, and consequently these antibodies can prevent Salmonella colonization in the broiler gastrointestinal tracts.

ValidaƟon of post-harvest antimicrobial intervenƟons to control Salmonella on market hog carcass surfaces and pork products, Kansas State University
This study will validate the efficacy of lactic acid, sulfuric acid sodium sulfate, bromine, 180°F water, and peracetic acid as post-harvest interventions against Salmonella, as well as the impact on product color attributes, on pork carcasses and trim.

More information will be shared on these projects as research is underway.

Foundation Research Advisory CommiƟee to Set 2018-2019 PrioriƟes
The Foundation for Meat and Poultry Research and Education Research Advisory Committee (RAC) will meet in late April to set the research priorities for 2018-2019. The priorities will serve as the basis for the Foundation's 2018-2019 request for proposals (RFP) and as a point of reference when communicating industry research needs and priorities to government agencies and the general public, and are intended to show the broad scope and diverse research needs of the industry.

Critical priorities identified by the RAC serve as the basis for the Foundation’s RFP, which is released each summer. The scope of this year’s research priorities has been broadened to include nutritional sciences, product quality and animal production. If you have any research suggestions or for more information on the RFP, please contact Susan Backus at sbackus@meatinstitute.org.
Foundation Administers New Post-Harvest Beef Safety Research

The Foundation for Meat and Poultry Research and Education is a contractor to the Beef Checkoff, which provides the opportunity to conduct post-harvest beef safety research above and beyond that funded through the Foundation. In FY 2018, the following projects were approved under the Beef Checkoff:

**Maintenance for Literature Review: Efficacy of Interventions on Pathogens in Processed Meats and Poultry Products, University of Wisconsin**
This project will update and expand the version one of the tabular summary of references describing antimicrobial interventions that have been tested in processed meat and poultry products. The key project objective is to provide small and very small establishments with an accessible, searchable, user-friendly tool to help them identify interventions and suitable scientific support to meet HACCP system validation requirements. *Funded jointly with the Foundation.*

**Evaluation of bactericidal effect of phenyllactic acid on STEC in beef products, University of Georgia**
The goal of this study is to determine the efficacy of phenyllactic acid, a natural product, as an antimicrobial treatment for elimination of the survival “tail” of foodborne pathogens, including *Escherichia coli* O157:H7 in beef meat and ground beef.

**Intervention Validation: A Review, Texas A&M University**
This project will review newly identified and/or published literature that encompass multiple commercially applicable intervention strategies against biological hazards of concern for fresh meat and poultry. *Funded jointly with the Foundation.*

**Natural ‘green label’ fermentates from lactic acid bacteria to inhibit *Listeria monocytogenes* and *Clostridium sporogenes* (spores) on low- and high-fat beef hotdogs, Oklahoma State University**
This project will evaluate the ability of bacteriocins and lactic acid bacteria to reduce survival of *Listeria monocytogenes* in high and low fat beef hot dogs as well as their ability to convert celery powder nitrate to nitrite while simultaneously producing the inhibitory bacteriocin(s).

Additional proposals are under consideration for FY 2018. More information will be shared in future newsletters.

### 2018 Board of Directors

<table>
<thead>
<tr>
<th>Tim Arndt, Jack Link’s Beef Jerky</th>
<th>Shane MacKenzie, Superior Farms</th>
</tr>
</thead>
<tbody>
<tr>
<td>Van Ayvazian, Boar’s Head Provisions Co. Inc.</td>
<td>Gary Malenke, Natural Food Holdings</td>
</tr>
<tr>
<td>Peter Bozzo, Michael’s Finer Meats and Seafoods</td>
<td>Steve Maxey, Certified Meat Products</td>
</tr>
<tr>
<td>Terry Coffey, Smithfield Foods, Inc.</td>
<td>Brad McDowell, AB Foods</td>
</tr>
<tr>
<td>Brian Coelho, Central Valley Meat Co.</td>
<td>Dave Miniat, Miniat Holdings</td>
</tr>
<tr>
<td>Bill Eisel, Fresh Mark, Inc.</td>
<td>Kathleen O’Donnell-Cahill, Wegmans Food Markets, Inc.</td>
</tr>
<tr>
<td>Tony Gahn, Gahn Meat Company</td>
<td>Ken Petersen, OSI Group, LLC</td>
</tr>
<tr>
<td>Eric Gustafson, Coast Packing Company</td>
<td>Dave Pyburn, National Pork Board</td>
</tr>
<tr>
<td>Tom Hayes, Tyson Foods</td>
<td>Mike Satzow, North Country Smokehouse</td>
</tr>
<tr>
<td>Randy Huffman, Maple Leaf Foods, Inc.</td>
<td>Suzanne Strassburger, Strassburger Steaks</td>
</tr>
<tr>
<td>Tim Klein, National Beef Packing Co., LLC</td>
<td>Hilary Thesmar, Food Marketing Institute</td>
</tr>
<tr>
<td>Kevin Ladwig, Johnsonville Sausage, LLC</td>
<td>Mike Townsley, Bob Evans Farms, Inc.</td>
</tr>
<tr>
<td>Craig Letch, Beef Products, Inc.</td>
<td>Steve VanLannen, American Foods Group</td>
</tr>
<tr>
<td>Carlos Lopez, Bar-S Foods</td>
<td>Dennis Vignieri, Kenosha Beef International, Ltd.</td>
</tr>
<tr>
<td>John Patrick Lopez, Lopez Foods</td>
<td>Russ Yearwood, Indiana Packers Corporation</td>
</tr>
<tr>
<td>Joe Maas, JTM Food Group</td>
<td></td>
</tr>
</tbody>
</table>
Foundation Contributors

The Foundation is supported through the generous contributions of Meat Institute members and individuals.

A to Z Portion Control Meats
AB Foods LLC*
AdvancePierre Foods *2
Alaska Sausage Co., Inc.*
Allen Brothers
American Custom Meats
American Foods Group, LLC*2
American Meat Companies
Atlantic Veal & Lamb
Susan Backus2
Bar-S Foods Co.*2
Beef Products, Inc.*2
Boar's Head Provisions Co., Inc.*2
Bob Evans Farms, Inc.*2
Betsy Booren2
Broadleaf (USA), Inc.*2
BROPACK ENTERPRISES, LLC
Brown Packing Co., Inc.*2
Brush Meat Processors
Butterball, LLC*
California Ranch Food Company
Capitol Wholesale Meats
Cardinal Meat Specialists*
Cargill Meat Solutions*
Barry Carpenter2
Catelli Brothers, Inc.*2
Caviness Beef Packers*2
Central Valley Meat Company*2
Certified Meat Products, Inc.*
Clemens Food Group*2
Cloverdale Meats
Coast Packing Company*2
Costco Wholesale Meats*
Dale T. Smith & Sons*2
Del Real, LLC2
Delft Blue
Devault Foods*2
Dietz & Watson*2
Ed Miniat LLC*2
Engelhart Gourmet Foods, Inc.
Eureka Sausage Inc.*2
Evergood Sausage Company
Fair Oaks Farms, LLC2
Far West Meats*
FirstClass Foods
Four Star Meat Co., Inc.
FPL Foods, LLC*
Fratelli Berretta USA, Inc.
Fred Usinger, Inc.*2
Fresh Mark*2
Gahn Meat Co., Inc.*
Ghiringhelli Specialty Foods
Glier's Meats*2
Greater Omaha Packing Co., Inc.*2
Kelly Green
Eric Gustafson2
Harris Ranch Beef*
Hartley Ranch Angus Beef, LLC*
Hastings Foods LLC
Hempler Foods Group, LLC
Hill Meat Company*2
Hormel Foods Corporation*2
HRR Enterprises
Independent Meat/Falls Brand*2
Indiana Packers Corporation*2
JBS USA*2
Jensen Meat Company*
Jobbers Meat Packing Company*2
John Soules Foods
John Volpi & Company, Inc.
Jones Dairy Farm*2
JTM Provisions*2
Kayen Foods Incorporated*
Kenosha Beef International, Ltd.*2
Kessler's Inc.*
Keystone Foods*
Kruse & Son, Inc.
Kuna Meat Company
Land O'Frost, Inc.*
John Linker
Long Prairie Packing*2
Lopez Foods*2
Los Banos Abattoir*2
Main Street Wholesale Meats
Maple Leaf Foods, Inc.*2
Mary Ann's Foods
Meat Traders*
Meats by Linz*2
Michael's Finer Meats*
Murry's
Natural Foods Holdings
Nicolosi Foods*2
Nordic Foods
North Country Smokehouse*2
NPC Processing
Nueske's Applewood Smoked Meats
OSI Group*2
P.G. Molinari & Sons, Inc.2
Petschel's Quality Meats
Pineland Farms
Pitman Farms
Plymouth Beef Co., Inc.2
Premiere Brand Meats
Prime Smoked Meats*2
Proportion Foods LLC2
Quality Processing Services, LLC
Randolph Packing Co., Inc.*2
Red Smith Foods, Inc.
Rite-Way Meat Packers Inc.
Rocky Mountain Natural Meats
Rose Meat Services, Inc.
Rose Packing Company*2
Russak's Cured and Smoked Products*
Salm Partners, LLC*
Michael Satzow
Serv-Rite Meat Company2
Smith Provisions*2
Smithfield Foods, Inc.*
Square H Brands, Inc.
Sterling Pacific Meat Company
Strassburger Meats/Suzy Sirloin Inc.*
Strauss Brands, Inc.*2
Superior Farms*2
Surlean Foods*2
The Meat Market
Pete Thomson
Triumph Foods*
Tyson Foods*2
Uncle Charley's Sausage Co., LLC2
Unibright Foods, Inc.*2
Villari Bros. Foods, LLC2
Vincent Giordano Corporation
Walt's Wholesale Meats, Inc.*2
Wasatch Meats, Inc.*2
West Michigan Beef Co. LLC
William Westman2
Wolverine Packing Company2
Yosemite Meat Co.2

* NAMI Board Member, 2 Multi-year contributor
Research Advisory Committee

Aaron Asmus, Hormel Foods Corporate Services, LLC
Sharon Beals, US Foods
Angel Besta, Greater Omaha Packing Co., Inc.
Chris Bodendorfer, Johnsonville Foods LLC
Peter Bodnaruk, Tyson Foods, Inc.
Marisa Boss, Boar’s Head Provisions
Melissa Bonorden, Hormel Foods Corporation
Betsy Booren, OFW Law
Marisa Boss, Boar’s Head Provisions
Ann Brackenridge, Cargill, Inc.
Ted Brown, Cargill, Inc.
John Butts, Land O’Frost, Inc.
Mandy Carr, National Cattlemen’s Beef Association
Trevor Caviness, Caviness Beef Packers Ltd
Jorge Correa, Canadian Meat Council
Jeff Cromer, AB Foods, LLC
Mike DeCesare, Daniele, Inc.
Robert Delmore, Colorado State University
Jim Dickson, Iowa State University
Warren Dorsa, Smithfield Foods
Tom Edrington, Diamond V
Tim Freier, Mérieux NutriSciences
Christian Fuchs, Maple Leaf Consumer Foods
Kerri Gehring, Texas A&M University
Katie Hanigan, Smithfield Foods
Matt Henderson, Land O’Frost, Inc.
Kari Houchens, American Beef Packers, Inc.
Randy Huffman, Maple Leaf Foods Inc.

Mohammad Koohmaraie, IEH Laboratories & Consulting Group
Mark Kreul, In-N-Out Burger
Steve Larsen, National Pork Board
John Luchansky, Agricultural Research Service, USDA
Mike Luczynski, Boar’s Head Provisions Co., Inc.
Daniel Mallin, Tyson Foods
Brenden McCullough, National Beef Packing Co. LLC
Patrick Mies, National Beef Packing, Co. LLC
Andrew Milkowski, University of Wisconsin
Ali Mohseni, American Foods Group
Cynthia Moore, Tyson Foods
Kevin Myers, Hormel Foods Corporate Services, LLC
Nandini Natrajan, Keystone Foods LLC
Petri Papinaho, Jennie-O Turkey Store
Ken Petersen, OSI Group
Jerri Lynn Pickett, Tyson Foods, Inc.
Curtis Pittman, Harris Ranch Beef Company
Thomas Powell, American Meat Science Association
Stephen Quickert, Kraft Heinz Company
Rasool Rabbani, Bar-S Foods
Michael Robach, Cargill, Inc.
Scott Stillwell, Tyson Foods, Inc.
Kyle Swigart, Kraft Heinz Company
Rachel Tesconi, Independent Meat Company
Hilary Thesmar, Food Marketing Institute
Tommy Wheeler, Agricultural Research Service, USDA
Martin Wiedmann, Cornell University
Diane Wood, Maple Leaf Consumer Foods

Foundation Education Programs Schedule of Events

Center of the Plate Training
College Station, TX
June 5-7, 2018

Pathogen Control and Regulatory Compliance in Beef Processing Conference
Rosemont, IL
September 5-6, 2018

Animal Care and Handling Conference
Kansas City, MO
October 18-19, 2018

Advanced Listeria monocytogenes Intervention & Control Workshop
Kansas City, MO
October 23-24, 2018

For more information on these programs, please visit the events page at www.meatinstitute.org.