Calendar of Events

Worldwide Food Expo
When: October 26 – 29, 2005
Where: McCormick Place, Chicago, Ill.
What: Experience a global showcase where more than 100 participating countries come to see the latest machinery, products and technologies in action and remain abreast of critical topics and issues. Over 1,200 exhibitors participate in this show.
Contact: For more information, go to www.worldwidefood.com or call 703-934-4700.

Allergen Control Conference
When: December 6 – 7, 2005
Where: Crowne Plaza O'Hare in Chicago, Ill.
What: Learn the latest on Allergen Control for the Meat and Poultry Industry. This conference will cover the basics of food allergen issues, new regulatory developments and validation testing.
Contact: For more information, contact Marie DeLucia at 202-587-4228 or mdelucia@meatami.com

International Meat Animal Welfare Conference
When: February 22, 2006
Where: Sheraton Overland Park
Overland Park, Kansas
What: The new, educational opportunity for animal scientists, veterinarians and academicians to hear about the latest research in animal handling and welfare; there will also be a poster session.
Contact: To register, contact Katie Brannan at 202-587-4223 or kbrannan@meatami.com

Animal Care and Handling Conference
When: February 23 – 24, 2006
Where: Sheraton Overland Park
Overland Park, Kansas
What: A mix of trend information and ideas for implementing change and improvement at the plant level. Conference attendees will break into concurrent sessions for in-depth instruction by species. Leading academic experts in the field will offer instruction.
Contact: To register, contact Katie Brannan at 202-587-4223 or kbrannan@meatami.com

Annual Meat Conference
When: March 12 – 14, 2006
Where: Gaylord Texan Resort and Convention Center, Dallas, TX
What: Receive practical information on topics such as diet strategies, meat marketing and marketing and labeling. Participate in motivational and interactive general sessions by industry experts designed to improve your business. Choose from store tours and popular events such as the Product Tasting Reception and the Tech Fair Luncheon.
Contact: For information, contact Marie DeLucia at 202-587-4228 or mdelucia@meatami.com

Worker Safety, Health and Human Resources Conference
When: April 9 – 11, 2006
Where: Hyatt Regency Denver at Colorado Convention Center
What: Leading experts in worker safety will provide authoritative, practical instruction. Conference also features the AMI/National Safety Council Worker Safety Awards Program dinner.
Contact: For information, contact Marie DeLucia at 202-587-4228 or mdelucia@meatami.com

2006 Innovation Showcase & Convention
When: October 4 – 5, 2006
Where: Westin Diplomat Resort, Hollywood, FL
What: The AMI Annual Convention and Innovation Showcase is your only opportunity to gain the latest insights and perspectives on the meat and poultry industry. You will have a chance to visit with some of the most creative companies in the industry at the Innovation Showcase. This convention is the perfect place to discuss the future of the industry with those that will help to create it.
Contact: For more information, contact Laura Quartuccio at 202-587-4243 or lquartuccio@meatami.com

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AMF Releases Co-Sponsored Risk-Based Expert Review of Foodborne Listeriosis

Great strides have been made in recent years to reduce the presence of Listeria monocytogenes in consumer food products, but ongoing efforts to further eliminate the pathogen are needed due to the high mortality rate, according to an expert panel convened by the International Life Sciences Institute (ILSI).

AMIF co-funded the panel that used a risk-based approach to determine strategies to reduce listeriosis. The results were published in the September 2005 issue of Journal of Food Protection.

Johanns Calls BSE ‘Miniscule Threat’ During AMIF ‘Insider’ Program at International Meat Science Meeting

More than 100 meat scientists attending the International Congress of Meat Science and Technology (ICoMST) in Baltimore visited the nation’s capital for a day to discuss hot button issues like food safety, BSE, trade and emerging research trends during the “Washington Insider Program,” sponsored by the American Meat Institute Foundation (AMIF).

Attendees of ICoMST, the annual forum for international exchange of new scientific ideas in the meat sciences, met with key insiders and policy-makers including Secretary of Agriculture Mike Johanns.

"BSE is a miniscule threat in this country" noted Secretary Johanns. Johanns told the attendees that BSE "has generated, in my opinion, far more headlines than it deserves," adding that the reality is this: "there is no BSE "outbreak" in the United States, and there never was."

Johanns noted that despite this, “the American cattle and beef industry lost billions of dollars in the ensuing publicity, much of which was not accurate.” Johanns assured attendees that USDA “worked hard every day to normalize commerce with all of our beef trading partners, both exporting and importing, and we see encouraging results.”

He added that domestic and foreign terrorism were also factors that needed to be considered when monitoring the food supply. “Following the 9/11 terrorist attacks, our Department took immediate steps to identify and eliminate security vulnerabilities throughout the food chain ensuring the safety of meat and other products … from the farm … to the dinner table.”

He assured attendees that an overall biosecurity system was in place, "designed to prevent the harmful introduction of plant and animal pathogens in our system of agriculture and food production."

J.B. Penn, Ph.D., under secretary for farm and foreign agriculture services; Barry Carpenter, deputy administrator of the...
In the latest news, NIH scientists say they have infused the anti-oxidant sodium nitrite into volunteers to assess its potential as a treatment for sickle-cell anemia, heart attacks, brain aneurysms and other conditions caused by problems with low oxygen.

This drug would be pennies to dollars per day," said Dr. Christian Hunter of California's Loma Linda University told Associated Press. "It's so easy to use." Hunter also said he hopes to begin studies of nitrite treatment for babies with pulmonary hypertension, a very serious and sometimes fatal disease.

Earlier this year, NIH announced demonstrating the exciting anti-microbial properties of nitrite was showing promise as a treatment to protect and preserve tissue and organ function after heart attacks, high risk abdominal surgery, and organ transplantation.

Researchers inoculated hot dogs and polish sausages with Listeria monocytogenes and then sprayed them with a one percent solution of the antimicrobial agent CPC or with a one percent CPC solution followed by a water spray wash of varying pressure. The hot dogs were then vacuum packaged and stored for 42 days at temperatures of 32 to 40 degrees F.

The study concluded that applying a spray of one percent CPC had an initial listericidal effect and prevented further growth of the pathogen. Spraying the hot dogs with water following CPC application did not affect the results. The 1 percent CPC treatment also reduced aerobic plate counts, lactic acid bacteria, yeasts, molds, total coliforms and E. coli levels, further demonstrating the exciting anti-microbial properties of CPC. Lastly, and also very importantly, CPC did not affect the appearance, firmness or texture of the treated hot dogs, pointing to a strong commercial application of the treatment. Unfortunately, CPC is not yet approved for use by FSIS in RTE meat and poultry products.

AMIF completed funding of a research project at Kansas State University (KSU) aimed at validating the effectiveness of a novel anti-listerial compound called cetyl pyridinium chloride (CPC) when used in ready-to-eat meat products. The research has recently yielded two peer reviewed publications that describe the results.

Researchers inoculated hot dogs and polish sausages with E. coli O157:H7 and then sprayed them with one percent solution of the antimicrobial agent CPC or with a one percent CPC solution followed by a water spray wash of varying pressure. The hot dogs were then vacuum packaged and stored for 42 days at temperatures of 32 to 40 degrees F.

The study concluded that applying a spray of one percent CPC had an initial listericidal effect and prevented further growth of the pathogen. Spraying the hot dogs with water following CPC application did not affect the results. The 1 percent CPC treatment also reduced aerobic plate counts, lactic acid bacteria, yeasts, molds, total coliforms and E. coli levels, further demonstrating the exciting anti-microbial properties of CPC. Lastly, and also very importantly, CPC did not affect the appearance, firmness or texture of the treated hot dogs, pointing to a strong commercial application of the treatment. Unfortunately, CPC is not yet approved for use by FSIS in RTE meat and poultry products.

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For this reason, this study examined the antibacterial potential of CPC to effectively reduce E. coli O157:H7 before arrival at a meat packaging plant. For this reason, this study examined the antibacterial potential of CPC to effectively reduce E. coli O157:H7 before arrival at a meat packaging plant. For this reason, this study examined the antibacterial potential of CPC to effectively reduce E. coli O157:H7 before arrival at a meat packaging plant. For this reason, this study examined the antibacterial potential of CPC to effectively reduce E. coli O157:H7 before arrival at a meat packaging plant.
AMF Announces Food Allergen Conference

The AMI Foundation, in cooperation with the Food Allergy Research and Resource Program (FARRP) and Bodendorfer-Johnson LLC, announced its first ever Allergen Control Conference for the Meat and Poultry Industry. The Conference will be held December 6 and 7, 2005 at the Crowne Plaza O'Hare in Chicago.

This conference will cover the basics of food allergy issues, new regulatory developments and validation testing. Attendees will learn the latest on:

- Protecting food-allergic consumers from allergens,
- Strategies used by others in the industry (GMPs, scheduling, procurement policies, label control, validating changeover sanitation, implementing an allergen control program),
- Addressing allergens in new product development and product reformulation,
- Developing and implementing allergen control programs,
- The Food Allergen Labeling and Consumer Protection Act (FALCPA),
- Lessons about legal considerations,
- Lessons from allergen-related recalls,
- Working better with your ingredient suppliers,
- Allergen detection methods.

Confirmed speakers include Sue Hefle, Ph.D., Associate Professor and Co-Director, Food Allergy Research and Resource Program University of Nebraska, Jennifer Johnson, Ph.D., Principal, Bodendorfer Johnson, LLC, Robert Post, Ph.D., Director, USDA-FSIS, Craig Bacon, Senior Director, Food Service, Tyson Foods, Inc., Joe Stout, Director of Sanitation, Kraft Foods North America, Jack Capprozzo, Manager of Analytic Chemistry, ConAgra Foods, Inc., and Chris Bodendorfer, Principal, Bodendorfer Johnson, LLC.

The one and a half-day workshop will cost $595 for AMI members and $695 for non-members. Members registering in groups of three or more will receive a further discounted rate of $495. Conference attendees may also reserve rooms at the host Crowne Plaza Hotel for the discounted group rate of $129 per night.

Ongoing E. coli O157:H7 Research Projects

<table>
<thead>
<tr>
<th>Investigator</th>
<th>Institution</th>
<th>Project Title</th>
<th>Timeline</th>
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<tbody>
<tr>
<td>Charles Kaspar</td>
<td>University of Wisconsin</td>
<td>The Use of Egg Yolk Anti-O157:H7 Immunoglobulin to Clear E. coli O157:H7 from the Intestinal Tracts of Cattle</td>
<td>Two years</td>
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<tr>
<td>Mohammed Koolwatana*</td>
<td>USDA-ARS - Meat Animal Research Center</td>
<td>Beef Cacao Surface Irradiation</td>
<td>Two years</td>
</tr>
<tr>
<td>John Scanga, J.N. Sefos, K.E. Belk, G.C. Smith</td>
<td>Colorado State University</td>
<td>Use of Warm (55 C) 2.5% or 5.0% Lactic Acid for: (A) Reducing Microbial Counts on Beef Subprimal Cuts and Beef Trimmings Following Fabrication, and (B) Reducing Incidence of E. coli O157:H7 in Combos of Beef Trimmings and Inside (in the interior) Beef Cuts Subjected to Blade/ Needle or Moisture-Enhancement Tendinization</td>
<td>One year</td>
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* This project is funded in part by America’s Beef Producers

Ongoing Listeria monocytogenes Research Projects

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<tr>
<td>Michael Doyle</td>
<td>University of Georgia</td>
<td>Recovery, Development and Validation of Appropriate Surrogate Microorganisms in Meat and Poultry Emulsions for In-plant Critical Control Point Validation Studies</td>
<td>Two years</td>
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<tr>
<td>Eric Johnson and Kathleen Glass</td>
<td>University of Wisconsin - Madison</td>
<td>Intervention Strategies: Control of Listeria monocytogenes in Processed Meat and Poultry by Combinations of Antimicrobials</td>
<td>Two years</td>
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<tr>
<td>Bradley Marks, Alden Bosron and Elliot Ryser</td>
<td>Michigan State University</td>
<td>Verifying and Improving the Utilization of Microbial Pathogen Computer Models for Validating Thermal Processes in the Meat Industry</td>
<td>Two years</td>
</tr>
<tr>
<td>Kumar Venkitanarayanan, Cameron Faustman, David Drarce</td>
<td>University of Connecticut</td>
<td>Inactivation of Listeria monocytogenes on Ready-to-Eat Meat Products (Deli Turkey, Bratwurst and Frankfurter) by Monocaprylin</td>
<td>Two years</td>
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<tr>
<td>Peter Muriana, Oklahoma State University</td>
<td>Oklahoma State University</td>
<td>Pro- and Post-package Pasteurization of RTE Meats for Reduction of Listeria monocytogenes</td>
<td>18 months</td>
</tr>
<tr>
<td>Barbara Peterson, Leila Barraj</td>
<td>Exponent, Inc.</td>
<td>FSIS Risk Assessment for Listeria monocytogenes in Deli Meats</td>
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<tr>
<td>Charles Carpenter, Jeff Broadhurst</td>
<td>Utah State University</td>
<td>Anti-Listeria Action of Levulinate</td>
<td>Two years</td>
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<tr>
<td>Kathleen Glass, James Claus</td>
<td>University of Wisconsin</td>
<td>Controlling Listeria monocytogenes on Ready-to-Eat Meat and Poultry Products using Food-Approved Antimicrobials</td>
<td>15 months</td>
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</table>

* This project is co-funded by the National Cattlemen’s Beef Association.

Combating Listeria with Risk-Based Analysis

From Page 1

Researchers offered three main strategies for continued reduction in listeriosis.

1. Preventing contamination in the packaging/processing process,
2. Inhibiting growth of the bacteria once packaged and prior to consumption;

The study concluded that diligent commitment by the food industry to fighting Listeria at multiple points in the manufacturing process, like safe and sanitary operational procedures, regular and intensive sampling procedures, careful time and temperature controls and approved post-packing anti-microbial methods are essential to improving Listeria contamination rates.

The researchers recommend that high risk individuals be provided guidance on healthy eating practices, food preparation and storage, as well as specific information on high risk foods to avoid and methods to minimize their risk of Listeria infection. The study also concluded that everyone, even those in low-risk groups, receive information on safe food-handling practices at a young age to formulate healthy life-habits.

Full documentation of these studies appears in the Journal of Food Protection, Vol. 68, No.9, 2005, pages 1933-1942.
Better ways to target and eliminate *E. coli* O157:H7 in beef was the theme of a presentation given recently by the American Meat Institute Foundation (AMIF) Vice President of Scientific Affairs Randall Huffman, Ph.D. to the Food Safety Resource Consortium’s (FSRC) National Conference on Prioritizing Opportunities to Reduce Foodborne Illness.

FSRC, which includes six major U.S. universities and the non-profit organization Resources for the Future, is developing a resource prioritization model to assess the broad spectrum of food safety issues, predict which issues pose the highest risk to the human population, and target food safety resources accordingly.

Huffman explained to conference attendees that to date, resources dedicated by the beef processing sector to reduce the occurrence of *E. coli* O157:H7 in raw beef have been focused on the post harvest processing phase where interventions are most likely to have the greatest impact. Huffman noted that although the available technologies had worked in tandem to dramatically decrease the presence of *E. coli* O157:H7, the extent of contamination on cattle had been largely underestimated. "We realized several years ago that *E. coli* O157:H7 was prevalent on a much higher percentage of cattle arriving at the processing plant than the published literature suggested in the early 1990s," he noted.

The information from these studies, combined with a strongly held belief that effective control required "a multiple hurdle systems approach encompassing the entire beef production, processing, and distribution system," led AMIF to actively become involved in the pre-harvest food safety strategies. Because of that revelation, AMIF has been actively engaged in a highly targeted pre-harvest solutions-based research program since 1999. The theory is to eliminate as much *E. coli* O157:H7 contamination on the animal as possible prior to their arrival at the packing plant.

Research has identified at least one potentially effective pre-harvest intervention, the use of direct-fed microbials. In simulated field trials, the presence of *E. coli* O157:H7 on hides was reduced by 72.7%, and the percentage of cattle shedding *E. coli* O157:H7 through feces was reduced by 62.5%.

There are also research trials underway to study vaccines against *E. coli* O157:H7. "By reducing levels of *E. coli* O157:H7 from an animal before it even gets to the..." cont’d. on page 6

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**Report: 2005 International Pork Symposium a Strong Success**

The United States served as host for the 6th Annual International Safe Pork Symposium in Rohnert Park, California on September 6-9, 2005.

The four-day conference was designed to showcase new knowledge about current and emerging foodborne pathogens affecting pork worldwide and was attended by 150 scientists from 19 different nations. Over half of the participants came from countries other than the U.S. The symposium was also an important opportunity for attendees to interact with a wide range of international pork safety and policy experts and hear the latest developments from around the globe.

According to AMIF's Vice President of Scientific Affairs Randall Huffman, Ph.D., "A resounding take-away message from the conference was that the international pork industry, in cooperation with government regulatory bodies, the research community and public health officials, have aggressively dealt with pork safety issues and provided a significant margin of global safety for the consumer." The international pork safety community continues to focus on efforts to strengthen pathogen control from farm to fork. However, the conference highlighted the important fact that pre-harvest control may not be the most cost effective way to ensure consumer safety. New research by Danish scientists is showing that post-harvest methods for controlling microbiological pathogens may match pre-harvest techniques in ensuring safety while reducing costs, thus a win-win situation for consumers.

The International Pork Symposium also focused heavily on *Salmonella* control and included sessions on *Salmonella* surveillance and status, challenges and intervention at harvest and epidemiology and methods of transmission. For more information on the symposium, call 1-800-456-pork or visit www.pork.org.
Scientific Teamwork, Non-Competitive Spirit Yield Real, Measurable Results, Boyle Says in ICoMST Keynote

Scientific teamwork in the U.S. meat industry combined with efforts to set aside competition and share information for the greater good has yielded real results, according to AMI President J. Patrick Boyle, in a keynote address to the International Congress of Meat Science and Technology in Baltimore, in August.

"Meat scientists have played a pivotal role in harnessing science and technology to produce safer, higher quality and more nutritious meat products," Boyle said. "It is essential that scientists throughout the industry maintain the team spirit and non-competitive approaches that have yielded real and measurable results."

Boyle cited progress in meat safety as a study in what is possible. In 2001, the American Meat Institute Board of Directors declared food safety a non-competitive issue. Industry scientists stepped up their collaborative efforts to solve food safety problems. They began developing best practices to tackle industry problems, ranging from how to sanitize equipment most effectively to prevent contamination to how to reduce bacteria during slaughter and fabrication. They also began to share food safety technologies that would have been considered proprietary a decade ago.

"A rising tide raises all boats," Boyle commented. "Today, we see demonstrable reductions in E. coli O157:H7 on beef products and Listeria monocytogenes on ready-to-eat meat and poultry products. And we see corresponding reductions in the illnesses associated with these bacteria." According to CDC, E. coli O157:H7 infections have declined 42 percent since 1996. As a result, the U.S. has reached its public health goal for 2010 six years early. Similarly, listeriosis infections have been nearly cut in half since 1996 and well within striking distance of the 2010 public health goal years ahead of schedule.

"Just as you've made products safer than ever before and contributed toward enhancing the public health, you've also made them more nutritious and higher quality," he said.

Boyle also detailed progress in other areas as a result of the non-competitive spirit. He said the red meat packing industry's efforts to enhance animal welfare are equally remarkable, and that this momentum resulted in the AMI Board of Directors vote that animal welfare should also be a non-competitive issue. He predicted that additional research and continued information exchange will further enhance animal care and handling.

Speaking to the international audience, Boyle also stressed the importance of international adherence to global trading standards. He noted that BSE in the U.S. and Canada has been needlessly disruptive to both nations' economies with no associated food safety benefit. He said that AMI has urged USDA to take a leadership role in international harmonization and urged ICoMST attendees to support these efforts in the U.S. and in their own nations.

"I urge you to continue to leverage your collective scientific abilities for the good of the industry and of the ultimate consumer," Boyle said.

"There's no doubt we have our critics on numerous fronts. Let their criticism not frustrate you. Let it increase your resolve to do what was once thought impossible. I'm confident that your ingenuity will only continue to increase with sustained cooperation among our best and brightest," he concluded.

Food Safety Dollars at National Conference from Page 5

packing plant, we may one day be able to eliminate the bacterial contaminant from the beef supply altogether, through the use of multiple hurdle strategies," said Huffman. In summary, Huffman said that promising pre-harvest technologies including neomycin, sodium chlorate, vaccines and competitive exclusion products are currently caught in the regulatory process.

“Food safety is of the utmost importance to the meat industry, and government agencies charged with approving new technologies need to act rapidly to approve new methods for pathogen control,” Huffman noted.

Huffman urged the conference attendees to consider the importance of the entire production chain when developing resource allocation models, and avoid the trap of focusing on only one commodity, or on only one segment of the industry. "The efforts of FSRC to develop a framework for targeting limited food safety resources to the highest risk food is a worthwhile goal," he said.
AMIF's President Jim Hodges wrapped up the day, reminding attendees that science must be the bedrock on which all laws and regulations in this industry are based. "In Washington, perception has a way of becoming reality," he noted. "And if the laws and regulations governing our industry are not based on firm science and verifiable data, then we're all standing on quicksand."

Hodges added that recent barriers to the resumption of trade in beef following the first diagnosed case of BSE in the U.S. was a result of key trading partners allowing their own industries to relax the scientific underpinnings of public policy, the goal of trade harmonization will be nearly impossible to achieve," he added.

Some of the research at MARC was key in enhancing food safety for the entire country, a top priority for USDA. Piersen noted how research conducted at MARC had shown a "positive relationship between live animal infection and meat contamination," as well as demonstrated seasonal and regional variations in E. coli O157:H7, and documented how the hide was a major contributor to contamination of beef.

Addressing the conferences on the current political dynamics in the Senate was Steven Meeks, majority staff legislative director for the Committee on Agriculture, Nutrition and Forestry. Meeks discussed the committee's work with BSE, and their actions to help restore lost trade opportunities caused after the discovery of the initial case of BSE in the U.S. in December 2003. Meeks recognized Under Secretary Penny for his success in the quick restoration of trade with Mexico - the U.S.'s third largest trading partner in beef - which resumed trade after only a few months of disruption.

Meeks also discussed various animal diseases being addressed by the committee, including foot and mouth disease, avian influenza, and bovine spongiform encephalopathy. Meeks explained that the Senate committee was proud of the food safety advances made by the USDA, and it was committed to ensure the continuation of progress. He also discussed the upcoming farm bill, and some challenges and opportunities that it would present to the industry.

The 2005 Meat Industry Research Conference (MIRC) will focus on allergens, food defense and culinary arts October 25-26, at Chicago's McCormick Place. The MIRC will be held in conjunction with the AMI International Meat, Poultry & Seafood Industry Conference and Exposition, October 26-29, 2005, and is cosponsored by the American Meat Science Association.

The MIRC is targeted at those responsible for food safety, product development, regulatory compliance and research and development. The conference is free to registered AMI Expo attendees, which translates into a $655 value.

MIRC is cosponsored by the American Meat Institute Foundation and the American Meat Science Association. For more information, contact AMI's Director of Education and Professional Development, Marie DeLucia at mdelucia@meatami.com To register, go to http://www.worldwidefood.com/register.

Representatives of Wal-Mart, McDonald's and the Federal Bureau of Investigation Counterterrorism Division will headline the AMI Foundation Animal Care and Handling Conference to be held at the AMI Foundation Animal Care and Handling Conference for the Food Industry, February 23-24, 2006, at the Sheraton Overland Park in Overland Park, KS, just outside Kansas City.

The conference will again offer an opening general session followed by three tracks: Management and Policy, Applied Pig Handling and Applied Cattle Handling.

This year's conference boasts 11 cosponsoring organizations: The American Association of Bovine Practitioners; American Association of Swine Veterinarians; Animal Agriculture Alliance; Food Marketing Institute; National Cattlemen's Beef Association; National Grocers Association; National Milk Producers Federation; National Pork Board; National Pork Producers Council; National Council of Chain Restaurants; and the National Restaurant Association.

Joan Menke-Schaenzer, vice president of food safety and security at Wal-Mart, and Bob Langert, director of social responsibility at McDonald's, will deliver a keynote address and discuss the current political dynamics in the Senate was Steven Meeks, majority staff legislative director for the Committee on Agriculture, Nutrition and Forestry. Meeks discussed the committee's work with BSE, and their actions to help restore lost trade opportunities caused after the discovery of the initial case of BSE in the U.S. in December 2003. Meeks recognized Under Secretary Penny for his success in the quick restoration of trade with Mexico - the U.S.'s third largest trading partner in beef - which resumed trade after only a few months of disruption.

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The Applied Pig Handling Track will enjoy a special, in-depth session on C02 stunning, a contributor to contamination of beef. Also during the conference's opening general session, John Lewis, director of the FBI's counterterrorism division, will deliver a provocative talk on animal extremism and the challenges faced in the United States.

Many of the conference's highly rated faculty will return again to instruct in the various tracks. They include Temple Grandin, Ph.D., of Colorado State University; John McGlone, Ph.D., of Texas Tech University (invited); Robert "Bo" Manly, president and CEO, Premium Standard Farms, Inc.; Mike Siemens, Ph.D., of Smithfield Foods; Collette Schultz-Kaster of Premium Standard Farms, Inc.; Angela Baysinger, Ph.D., of Farmland Foods; Kelsey Pfalzgraf, DVM, of Tyson Foods; and Jerry Karczewski of Cargill Meat Solutions.

Attendees in the Management and Policy Track will benefit from sessions on auditing, leading culture changes, security, managing controversy and USDA humane slaughter initiatives.

Attendees in the Applied Pig Handling Track will enjoy a special, in-depth session on C02 stunning, a look at practical ways to improve handling, a discussion of pig transport issues and a look at AMI's Animal Handling Guidelines and Audit Guide.

The Applied Cattle Handling Track features a look at religious slaughter and how to troubleshoot problems in Kosher and Halal operations; cattle transport, handling and stunning and the relationship between cattle handling and beef quality.

In addition, exhibitors may showcase their products and services during a special Welcome Reception on February 23. To reserve an exhibit space, contact Katie Brannan at kbrannan@meatami.com or 202/587-4200.

To request a Welfare Tech application, contact AMI's Ginger Bray at gbray@meatami.com or 202/587-4200.

Fees for those registering before December 31, 2005, are $325 for AMI members, $450 for non-members and $295 when three or more members register together. After December 31, registrations rates increase to $425 for members and $395 for when three or more members register together.

For a complete agenda or to register, go to www.animalhandling.org.

Wal-Mart, McDonald's and FBI Counterterrorism Expert to Headline AMI Foundation 2006 Animal Care and Handling Conference

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