



For Immediate Release

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NAMI Announces New Paid Education Programming for 2017 IPPE

Washington, D.C., Dec. 5, 2016 – The North American Meat Institute (NAMI) announced it will sponsor three new paid education programs at the 2017 International Production & Processing Expo (IPPE), scheduled to take place Jan. 31 – Feb. 2, 2017, at the Georgia World Congress Center in Atlanta, Ga.

The “[Meat and Poultry Labeling: Issues and Approvals](#)” session, scheduled from 1 to 5 p.m. on Jan. 30, 2017, will review meat and poultry labeling policies, including generic label approval, product naming, marketing claims and new regulatory requirements. Attendees will also learn strategies to comply with the regulatory requirements and labeling changes. Featured speakers include Jeff Canavan, deputy director, Labeling and Program Delivery Division at the Food Safety and Inspection Service; John Dillard, attorney at OFW Law; and Debbie Nece, scientific and regulatory affairs director at Cargill Protein Group. The workshop costs \$150 for registered IPPE attendees.

The [Listeria monocytogenes Prevention and Control Workshop](#) is an intensive, four-hour session designed to help companies improve their *Listeria* control programs. The workshop will convene top industry experts to provide insights on sanitation, equipment design, sampling, investigations and regulatory issues. Featured speakers include Sharon Birkett, vice president, North American Quality and Food Protection, OSI Group, LLC; Kris Olson, corporate account manager, Food and Beverage, Ecolab, Inc.; Steve Tsuyuki, senior director, Sanitary Design and Corporate Sanitation, Maple Leaf Foods; and Matt Henderson, director of food safety, Land O’Frost, Inc. The session is \$150 for registered IPPE attendees and will take place Jan. 31, from 7:30 to 11:30 a.m.

The “[Meat Quality Workshop: Know Your Muscle, Know Your Meat](#)” will detail the ways in which production and processing variables affect the quality of meat and poultry products. The interactive workshop will examine muscle profiles and highlight the major factors impacting product tenderness, flavor and functionality. Speakers include Dale Woerner, Ph.D., associate

professor in the Department of Animal Sciences at Colorado State University; Chance Brooks, Ph.D., professor and associate chair of the Department of Animal and Food Sciences at Texas Tech University; and Dustin Boler, Ph.D., assistant professor in the Department of Animal Science at the University of Illinois. The session, which costs \$150 for all registered IPPE attendees, is scheduled to take place from 7:30 to 11:30 a.m. on Feb. 1.

For more information on any of the above sessions and to register to attend IPPE, visit www.ippexpo.org.

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ABOUT IPPE

The International Production & Processing Expo (IPPE) is a collaboration of three shows - International Feed Expo, International Meat Expo and the International Poultry Expo - representing the entire chain of protein production and processing. The event is sponsored by the American Feed Industry Association (AFIA), North American Meat Institute (NAMI) and U.S. Poultry & Egg Association (USPOULTRY).

ABOUT NAMI

The North American Meat Institute (NAMI) is the leading voice for the meat and poultry industry. Formed from the 2015 merger of the American Meat Institute (AMI) and North American Meat Association (NAMA), the Institute has a rich, century-long history and provides essential member services including legislative, regulatory, scientific, international and public affairs representation. NAMI's mission is to shape a public policy environment in which the meat and poultry industry can produce wholesome products safely, efficiently and profitably. Together, the Institute's members produce the vast majority of U.S. beef, pork, lamb and poultry and the equipment, ingredients and services needed for the highest quality products.

ABOUT AFIA

The American Feed Industry Association (AFIA) is the world's largest organization devoted exclusively to representing the business, legislative and regulatory interests of the U.S. animal feed industry and its suppliers. AFIA also is the recognized leader on international industry developments. Member-companies are livestock feed and pet food manufacturers, integrators, pharmaceutical companies, ingredient suppliers, equipment manufacturers and companies which supply other products, services and supplies to feed manufacturers.

ABOUT USPOULTRY

U.S. Poultry & Egg Association (USPOULTRY) is the all-feather organization representing the complete spectrum of today's poultry industry, whose mission is to progressively serve member companies through research, education, communication and technical assistance. Founded in 1947, USPOULTRY is based in Tucker, Ga.