



For Immediate Release

International Production & Processing Expo

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Space Is Limited; Register Now for AFIA's Upcoming PCQI Training at IPPE

TUCKER, Ga. – Nov. 27, 2017 – The American Feed Industry Association (AFIA) will host a three-day training course Jan. 31-Feb. 2, 2018, to certify a limited number of participants as preventive controls qualified individuals (PCQI) for their animal food manufacturing facilities. The course, to be held in conjunction with the 2018 International Production & Processing Expo (IPPE) in Atlanta, Georgia, is one way that animal food manufacturing facilities can meet current federal regulatory requirements.

“AFIA is committed to offering its members detailed and timely resources and training for compliance with the Food Safety Modernization Act,” said Gary Huddleston, AFIA’s director of feed manufacturing and regulatory affairs. “Participants in recent trainings have left with a thorough understanding of the PCQI rule and how to comply with the requirements in their facility, showing the immense value that this program provides to participants.”

The Food Safety Modernization Act requires one or more PCQIs in each facility to develop and apply an animal food safety plan. Developed by the Food Safety Preventive Controls Alliance (FSPCA), the three-day AFIA course provides the “standardized curriculum” recognized by the Food and Drug Administration as adequate for PCQI training. The complete agenda can be found [here](#).

The course is limited to the first 80 registrants. [Register by Dec. 31](#) to receive the early-bird rate of \$550. On-site registration will be available for \$650.

IPPE is expected to attract more than 30,000 attendees and is a collaboration of three trade shows—the International Feed Expo, International Poultry Expo and International Meat Expo—representing the entire chain of protein production and processing. The event is sponsored by AFIA, the U.S. Poultry & Egg Association and the North American Meat Institute. More information about IPPE, including registration details, lodging and other educational opportunities, is available at 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 AFIA

Founded in 1909, the American Feed Industry Association (AFIA), based in Arlington, Va., is the world's largest organization devoted exclusively to representing the business, legislative and regulatory interests of the U.S. animal food industry and its suppliers. The organization's membership is comprised of more than 670 domestic and international companies that represent the total feed industry—manufacturers of commercial and integrated feed and pet food, ingredient suppliers, pharmaceutical companies, industry support and equipment manufacturers. AFIA members manufacture more than 75 percent of the feed and 70 percent of the non-grain ingredients used in the country. AFIA is also recognized as the leader on international industry developments and holds membership in the International Feed Industry Federation (IFIF).

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 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.