



For Immediate Release

International Production & Processing Expo

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Rendering: A Sustainable, Essential Link in the Food and Feed Chain

TUCKER, Ga. – Feb. 12, 2018 – “Rendering is sustainable and an essential link in the food and feed chain,” said Nancy Foster, president of the National Renderers Association (NRA) and Fats and Proteins Research Foundation, during her presentation at the International Rendering Symposium, held in conjunction with the 2018 International Production & Processing Expo in Atlanta, Ga. The NRA and U.S. Poultry & Egg Association sponsored the program.

Foster reported that the NRA represents more than 95 percent of rendering in the U.S. and Canada, including packer and independent renderers. The NRA supports the rendering industry through programs on biosecurity and stewardship, regulatory and lobbying government affairs, and international marketing promotion. The rendering industry exceeds \$10 billion in annual revenue.

“My dog is not my pet. My dog is family,” said Tim Law, corporate quality manager for Darling Ingredients, as he was describing how most pet owners feel about their pets. Roughly 85 million families own a pet in the U.S., and the pet industry is a \$69.4 billion per year business. Law remarked that pet parents expect good prices, quality and appearance, as well as palatability, performance and packaging appeal for their pet’s food. He said that there is a humanizing trend toward pets and described the top four human food trends that the pet food industry is currently experiencing. He ended by stating, “It’s not just the pet anymore; it is the pet parent.”

B.J. Bench, Ph.D., director of FSQA, Specialty Products for Tyson Foods, presented on “Oxidation and Its Challenges.” Bench observed that many variables contribute to oxidation, rancidification or degradation of products with many sequels, such as the passive view of fatty acids degradation or termination that leads to secondary volatile and non-volatile compounds. He remarked that “trying to understand product degradation is a challenge all on its own. Antioxidants offer a product that provides some stability but are not a perfect solution.” Bench concluded by stating that detailed research studies are needed on rendered products to truly understand the culprits that are leading to potential issues along with palatability studies that support a real concern.

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Photo caption:

Tim Law, corporate quality manager for Darling Ingredients, speaks at the International Rendering Symposium.

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.