



For Immediate Release **International Production & Processing Expo**

NAMI Contact: Michael Schumpp, 202.587.4251, mschumpp@meatinstitute.org

USPOULTRY Contact: Gwen Venable, 678.514.1971, gvenable@uspoultry.org

AFIA Contact: Victoria Broehm, 703.558.3579, vbroehm@afia.org

NAMI Announces Details for Four Free Education Programs at 2019 IPPE

WASHINGTON, D.C., Nov. 8, 2018 – The North American Meat Institute (NAMI) announced details for four free education programs at the 2019 International Production & Processing Expo (IPPE), scheduled to take place Feb. 12-14, at the Georgia World Congress Center in Atlanta, Ga.

The [Beef 101 session](#), scheduled from 8:30 to 10:30 a.m. on Tuesday, Feb. 12, will provide an overview of the beef lifecycle, address common questions regarding beef production, discuss factors affecting beef quality and offer a unique demonstration of innovative beef cuts. The workshop will feature Davey Griffin, Ph.D., professor and extension meat specialist, Texas A&M University.

NAMI is once again partnering with the American Meat Science Association (AMSA) to host the [Pork 101 education workshop](#) on Monday, Feb. 11, from 1 to 5 p.m. The four-hour, hands-on session offers attendees a brief look into AMSA's three-day Pork 101 Conference. The workshop will address quality and consistency issues in the pork industry, providing insight on the value differences in swine, pork carcasses, pork primals and processed pork products. The session will feature Dr. Griffin and Dean Pringle, Ph.D., associate professor and undergraduate coordinator at the University of Georgia.

Meanwhile, the [Get the Facts With Meat Mythcrushers](#) session will introduce attendees to NAMI's [Meat Mythcrushers video series](#), which uses referenced facts and industry experts in the areas of affordability, animal welfare, antibiotics, environment, food safety, meat processing, nutrition and livestock handling to crush some of the most common myths to help consumers make informed choices. The session, which will be held Wednesday, Feb. 13, from 2 to 3:30 p.m., will equip attendees with the tools needed to talk to consumers and customers about food production practices. NAMI Vice President of Public Affairs Eric Mittenthal will lead the session.

The [Meat Industry Regulatory Update and Compliance Session](#), scheduled from 8 to 10 a.m. on Wednesday, Feb. 13, will cover the major regulatory issues affecting meat processors in the past year and the challenges facing the meat and poultry industry in 2019. In addition, the session will provide an overview of common in-plant inspection and enforcement issues and discuss strategies to best respond to these matters. NAMI's Senior Vice President of Regulatory and Scientific Affairs and General Counsel Mark Dopp and Vice President of Regulatory Services Norm Robertson will lead the session.

For more information about 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

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 680 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 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.