



## **For Immediate Release**

### **International Production & Processing Expo**

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### **NAMI Announces Details for Four Additional Free Education Sessions at 2019 IPPE**

WASHINGTON, D.C. – Jan. 3, 2019 – The North American Meat Institute (NAMI) announced details for four additional 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 [How to Prepare for the Blockchain Revolution](#) session, scheduled from 3 to 4 p.m. on Tuesday, Feb. 12, will examine the meat industry's readiness for the proliferation of blockchain technology and the practical applications of its use in the meat supply chain. Attendees will learn about supply chain visibility process flows and will discuss early findings from blockchain pilot programs. Speakers include Geri Kelley, director, IT application, food safety and quality assurance, Tyson Foods, Inc., and Kevin Otto, senior director, industry development, foodservice, GS1 US.

NAMI will host the [Functional Ingredients in Meat and Poultry Processing](#) education session, Thursday, Feb. 14, from 8 to 10 a.m. The two-hour workshop will highlight existing functional ingredients that can be used in meat and poultry processing to improve product quality, palatability, shelf life and safety. The session also will underscore clean label and meat product formulation trends. Featured speakers include: Amanda King, technical manager, Kemin Food Technologies; Klaus Kreuzner, director of sales and marketing, WTI Inc.; Benjy Mikel, director of business development and technical services, John R. White Company; Brian Smith, director, business development – food ingredients, Hawkins, Inc.; and Rodrigo Tarte, assistant professor, Iowa State University.

The [International Trade Issues and Impacts on U.S. Agriculture](#) workshop will review the current state of international trade and how trade policies are affecting the meat industry – from grain and feed to live animals and their products. The session, which will take place from 8:30 to 10 a.m. on Thursday, Feb. 14, will cover the impact of the trade environment on business growth and opportunity to better inform attendees' approach to strategic planning and risk management in the year ahead. Peter Rohde, senior member, Informa's Agribusiness Intelligence - IEG Vantage Client Advisor, and David Williams, vice president, Informa Economics IEG, will lead the session.

Meanwhile, the [Succession Planning in Family Business](#) session will share insights to help participants determine who is fit to lead a family business in the next generation and will describe instances when families should consider exploring options to sell their company or invest in outside management. The session also will provide opportunities for interaction and discussion to facilitate the sharing of best practices and ideas. Dave Miniati, CEO and chairman of the Board, Ed Miniati, LLC; Larry Odom, past chairman and former CEO, Odom's Tennessee Pride Sausage; Kelly Green, president, Birko Corporation;

Brad Clemens, senior vice president, Clemens Food Group; and Drew Mendoza, managing principal, The Family Business Consulting Group, will speak during the session, which will take place Tuesday, Feb. 12, from 8:30 to 10:30 a.m.

For more information about any of the above sessions and to register to attend IPPE, visit [www.ippexpo.org](http://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.