



## **For Immediate Release**

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

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## **Rendering: Part of the Solution for Waste Management**

ATLANTA, Ga. – Feb. 19, 2019 – “The rendering industry generates more than \$10 billion in annual economic activity, employs thousands of people across the country and recycles ‘the rest of the animal.’ It transforms huge volumes of raw leftovers from livestock and poultry processing into ingredients for new products,” 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 2019 International Production & Processing Expo (IPPE) in Atlanta. The NRA and U.S. Poultry & Egg Association sponsored the program.

Foster remarked, “Our mission is to advocate for a sustainable food chain, public health and the environment through the production and marketing of rendered products.” Foster expressed that NRA’s focus is in sustainability, advocacy in both regulatory and legislative areas, new markets, and giving businesses biosecurity, communications and membership development. “We are not adding to waste. We are a part of the solution for waste management,” commented Foster.

“Rendering impacts sustainable agriculture. Our industry provides a cycle of sustainability to the food industry, ensuring safety throughout the food chain,” commented Dr. Ansen Pond, director of quality assurance and food safety for rendering and wet pet food ingredients at Pilgrim's, during his presentation on “Rendering 101 – The Basics of the Rendering Industry and Process.” Dr. Pond explained that materials come mainly from inedible parts of cows, poultry and swine, with the rendering industry processing more than 170 million by-products daily.

Sarah Hubler, vice president of business development, Collings Nutrition Solutions, mentioned that “most ‘pet parents’ are interested in knowing how renderers handle raw materials and how regulations and laws work for the rendering industry.” During her presentation on “Being a Voice to Consumers,” she reflected that pet nutrition communication can be difficult due to the high emotions and protectiveness people have towards their pets. Hubler observed that pet feed ingredients are often misunderstood and/or not trusted to be of high quality, remarking that “a lack of information and misinformation on nutrition can cause pet parents to make decisions that may actually harm their pet.”



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**Photo caption:** Dr. Ansen Pond, director of quality assurance and food safety for rendering and wet pet food ingredients at Pilgrim's, and Sarah Hubler, vice president of business development, Collings Nutrition Solutions, speaking at the International Rendering Symposium during the 2019 IPPE.

#### **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 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 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.