



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

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**Pathogen Control in Poultry Production and Processing Focus of  
*Salmonella* and *Campylobacter* Program at 2019 IPPE**



ATLANTA, Ga. – Feb. 15, 2019 – “If it takes the other side five seconds to make a claim and it takes you five minutes to respond or shut it down, you’ve lost,” said Lisa Picard, vice president of scientific and regulatory affairs for the National Turkey Federation, when dealing with regulatory issues during her poultry processing regulatory update presentation at the “*Salmonella* and *Campylobacter* Control in Poultry Production and Processing – Meeting Food Safety Goals” program at the 2019 International Production & Processing Expo (IPPE). She reflected that there was a lot of

good news regarding the regulatory front last year in Washington and discussed *Salmonella* categories for turkeys, Animal and Plant Health Inspection Service funding for animal and pest disease control, the North American Free Trade Agreement and the Canadian and Mexican trade market for turkeys, and other topics.

During his presentation, “On-Farm Control of *Salmonella* and *Campylobacter*,” Dr. Charles Hofacre, owner of Southern Poultry Research Group, said that *Salmonella* and *Campylobacter* are normal flora in turkeys. He discussed his experience with *Salmonella Heidelberg* and *Salmonella Reading*, commenting that they have been around in turkeys for a long time. However, Dr. Hofacre remarked that there is very little information on *Campylobacter* in turkeys worldwide. He reviewed information gleaned from a grant that he and others had received to study *Salmonella* and *Campylobacter* on-farm a few years ago, observing that the trends were still similar even though the data was dated.

Dr. Todd Applegate, department head and professor for the Poultry Science Department at the University of Georgia, presented on “Feed Additives to Modulate *Salmonella* and *Campylobacter* Prevalence.” He remarked that he could present on the topic in about 10 seconds stating, “I don’t think we have any good experimental models to look at feed additives for *Salmonella* and *Campylobacter* control.” Dr. Applegate explained this comment by alluding to how experimental models have been used and why they may or may not be fully representative of the continuum of that spectrum of the system.

Hank den Bakker, assistant professor in the Center for Food Safety at the University of Georgia, presented on “Poultry Gut Microbiome – Key to Pathogen Control?” He discussed the technical details of microbiome research, the tools that are currently being used to study microbiome, how this applies to pathogens, and how certain pathogens might be missed depending on the technique used.

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**Photo caption:**

Dr. Harshavardhan Thippareddi of the University of Georgia presenting at the “*Salmonella* and *Campylobacter* Control in Poultry Production and Processing – Meeting Food Safety Goals” program at 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.