



**For Immediate Release**

**International Production & Processing Expo**

USPOULTRY Contact: Gwen Venable, 678.514.1971, [gvenable@uspoultry.org](mailto:gvenable@uspoultry.org)

AFIA Contact: Victoria Broehm, 703.558.3579, [vbroehm@afia.org](mailto:vbroehm@afia.org)

NAMI Contact: Michael Schumpp, 202.587.4251, [mschumpp@meatinstitute.org](mailto:mschumpp@meatinstitute.org)

**2019 IPPE to Feature Nearly Seventy TECHTalks Showcasing Industry Technology and Trends**

TUCKER, Ga. – Jan. 17, 2019 – The International Production & Processing Expo (IPPE) offers attendees access to the latest in protein and feed technology through exhibits and educational programming. TECHTalks are free, 20-minute technical presentations, offered each day at IPPE. For the 2019 IPPE, nearly 70 presentations will be given in the TECHTalks theaters in the A-Hall, Booth A246; B-Hall, Booth B8725; and C-Hall, Booth C9123.

This year’s TECHTalks presentations will address many topics, including food safety, animal welfare, sustainability and feed production, among others. Each presentation will be led by an IPPE exhibitor that will share expertise and experience on the topic of the session. Attendees can stop by the free TECHTalks education presentations from 10:30 a.m. – 4:30 p.m. on Tuesday, Feb. 12; 9:30 a.m. – 4:30 p.m. on Wednesday, Feb. 13; and 9:30 a.m. – 12:30 p.m. on Thursday, Feb. 14.

The TECHTalks presentation schedule can be viewed by clicking [here](#), below and through the IPPE mobile app under the “Education” search. Stay up-to-date on the latest information, education programs and activities planned for IPPE by downloading the IPPE mobile app [here](#).

The 2019 IPPE will have the largest trade show ever with almost 600,000 square feet of exhibit space and more than 1,400 exhibitors. IPPE is expected to attract more than 32,000 attendees and is a collaboration of three trade shows – International Feed Expo, International Poultry Expo and International Meat Expo – representing the entire chain of protein production and processing. More information about IPPE, including registration details and lodging, is available at [www.ippexpo.org](http://www.ippexpo.org).

TUESDAY, FEB. 12		
Times	TECHTalks: A Hall, Booth A246	Content provided by:
10:30-10:50	A Research Update on Lenerzyme, Lipase for Poultry Nutrition	Leveking Biotech Co. Ltd.
11:10 – 11:30	Manual Additions in Batch Production, is the Task Still Future Proof?	KSE Process Technology B.V.

11:50-12:10	Connected, Cloud-based Platform to Improve Communication, Data Collection, and Data Analysis in Broiler Operations	Cargill
1:10 – 1:30	Technologies Posed to Transform Agriculture	Alltech Inc.
1:50 – 2:10	What’s Ahead in the Trump Administration and Congress in 2019	American Feed Industry Association
2:30 – 2:50	Colibacillosis in Poultry: Organic Acids and Nature Identical Compounds to Improve Antibiotics Efficacy against E. coli	Vetagro, Inc.
3:10 – 3:30	Sustainability Through a Circular Economy for Plastic Packaging Materials	Multivac, Inc.
3:50 – 4:10	Novel Antibiotic-free Solution Helping to Curb <i>Salmonella</i> Outbreaks in Poultry	Proteon Pharmaceuticals
<b>Times</b>	<b>TECHTalks: B Hall, Booth B8725</b>	<b>Content provided by:</b>
10:30 – 10:50	Faster Food Processing Freezer = Safer, More Sanitary Food Products	FPS Food Process Solutions Corp.
11:10 – 11:30	Factors Affecting the Compositional Analysis of Feed Ingredients by NIR and How to Evaluate	Bruker Optics
11:50 – 12:10	Best Practice and Recent Developments in PAA Analysis in Poultry Dip Tanks and Chillers	Palintest LTD
1:00 – 1:45	A Metagenomic Survey of Antimicrobial Resistance in U.S. Retail Ground Beef	Dr. Keith Belk, Professor, Meat Safety and Quality; Ken & Myra Monfort Endowed Chair in Meat Science, Colorado State University
2:00 – 2:20	Hygienic Design Solutions for Food Preparation and Production Areas	Stonhard
2:40 – 3:00	Nitrogen vs. Carbon Dioxide Applications in the Poultry Industry	Praxair, Inc.
3:20 – 3:40	Principles of Sanitary Design: Taking a Proactive Approach to Food Safety	Deville Technologies, LLC
4:00 – 4:20	Sample-Detect-Confirm	Bio-Rad Laboratories
<b>Times</b>	<b>TECHTalks: C Hall, Booth C9123</b>	<b>Content provided by:</b>
10:30 – 10:50	Unique Infectious Bronchitis Variant IS/149/06 – Global Epidemiology, Vaccine Solution and Cross Protection Studies	Phibro Animal Health Corporation
11:10 – 11:30	Effective Hatching and Shell Egg Sanitization	Innovative Poultry Solutions, LLC
11:50 – 12:10	How to Maintain Superior Chick Quality During Transport	HatchTech Incubation Technology
1:10 – 1:30	Poultry and Solar: A Winning Combination	Coastal Solar
1:50 – 2:10	How to Boost Ease of Cleaning and Sanitation in the Poultry Industry by Using Soil Release and Repellent Technology: Broiler Houses, Breeder Houses and Hatcheries	FarmLab Innovations
2:30 – 2:50	Agbots in Poultry Farming: How to Improve Production, Quality and Biosafety	Octopus Robots SA
3:10 – 3:30	Manage Variability in Raw Materials with Quality Control Based on Connected NIR	FOSS

3:50 – 4:10	Artificial Intelligence in Poultry Production: Prevent to Save Money!	Intelial Technologies Inc.
<b>WEDNESDAY, FEB. 13</b>		
<b>Times</b>	<b>TECHTalks: A Hall, Booth A246</b>	<b>Content provided by:</b>
9:50 – 10:10	Effect of Inclusion of Emulsifier on Monogastric Species Diets	Liptosa
10:30 – 10:50	Effect of Vaccinating Broilers with a Live Salmonella Vaccine on Contamination of Processed Poultry	Elanco Animal Health
11:10-11:30	Can Your Operation and Reputation Survive a Power Outage?	Cummins Inc.
11:50 – 12:10	“Training” the Animal Microbiome to Degrade Fibre	AB Vista Inc.
1:10 – 1:30	Understanding the Importance of Hand Hygiene	Best Sanitizers, Inc.
1:50 – 2:10	Top Trade Markets for Animal Food and Ingredients	American Feed Industry Association
2:30 – 2:50	Using Microbiome Analysis for DFM Products and Feed Trials	Eurofins BioDiagnostics
3:10 – 3:30	Blockchain Enabled Traceability for Food Value Chains	Cat Squared
3:50 – 4:10	End to End – Farm Biosecurity to Food Safety	bioMerieux
<b>Times</b>	<b>TECHTalks: B Hall, Booth B8725</b>	<b>Content provided by:</b>
9:50 – 10:10	Controlling Water to Boost Food Safety	Safe Foods Corporation
10:30 – 10:50	Knife Sharpness: Win/Win for Safety & Production	Anago Limited
11:10 – 11:30	World Class Maintenance Manufacturing Practices	Multi-Skill Training Services
11:50 – 12:10	Sustainability and Your Conveyor System	Rexnord Cambridge
1:10 – 1:30	The Importance of Periodic Cleaning, to Manage Risks, Prevent Reactive Issues and Ensure Long-term Sustainability of your Plant	Intralox, LLC
1:50 – 2:10	Next Generation Water Treatment for Sustainability: The SAF®	Heron Innovators, Inc.
2:30 – 2:50	Listeria Control in Meat Using Natural Ingredients	Niacet Corporation
3:10 – 3:30	Smart IoT Made Simpler	JBT Corporation
3:50 – 4:10	AgriHawk HOCI + & The AgriHawk Rapid Mix System	Hawkins Water Treatment Group
<b>Times</b>	<b>TECHTalks: C Hall, Booth C9123</b>	<b>Content provided by:</b>
9:50 – 10:10	Addressing Common Health Issues in Antibiotic-free (ABF) Bird Production	Quality Technology International, Inc.
10:30 – 10:50	The Advantages of Stepper Motor Design in Chemical Feed Pumps	Grundfos
11:10 – 11:30	Criteria for the Interpretation of Results by PCR	IDEXX Laboratories Inc.
11:50 – 12:10	Improving Sustainability in Production with GEA MultiDrum and GEA SuperHeatSmoke	GEA
1:10 – 1:30	Photoactivation of Natural Shell Pigments for Egg Disinfection	Once Inc.
1:50 – 2:10	Crystal Egg™ The World’s First Embryo Monitoring System	LIVEgg

2:30 – 2:50	Using Variable Speed Technology to Reduce Power Consumption	SKOV A/S
3:10 – 3:30	Pest Management's Role in a Post-FSMA World	Orkin
3:50 – 4:10	Monitor One of the Key Growth Stages of Chicks (1-4 days) Using the ALIS Chirpy Sensor	Greengage
<b>THURSDAY, FEB. 14</b>		
<b>Times</b>	<b>TECHTalks: A Hall, Booth A246</b>	<b>Content provided by:</b>
9:20 – 9:40	On the Use of Robotics in Poultry Houses	Tibot Technologies
10:00 – 10:20	Relevance of Spray-Dried Plasma for the Modern Poultry Industry	APC, Inc.
10:40 – 11:00	The Synergy of Phytogenic Feed Additives with Anticoccidial Medication on Broiler Performance	Delacon
11:20 – 11:40	The Next Generation of Food Safety Starts with the Right Sanitary Design	PSSI
12:00 – 12:20	A Food Safety Revolution: Electrostatic Intervention Technology	Birko
12:40 – 1:00	Novel Enzymes & Probiotics for Monogastrics	Enzyme Innovation, Inc.
<b>Times</b>	<b>TECHTalks: B Hall, Booth B8725</b>	<b>Content provided by:</b>
9:20 – 9:40	Achieving Operational Excellence in Consumer-Packaged Goods & Process Operations	Emerson
10:00 – 10:20	Evolution and Improvement in Pallet Spacer Technology When Storing and Freezing Poultry	Tippmann Innovation
10:40 – 11:00	Biosecurity Best Practices for Avian Influenza and Salmonella Control in Live Production Environments	Sterilex
11:20 – 11:40	Rapid Ways to Detect and Remove Biofilm	AFCO ZEP
12:00 – 12:20	Corrosion Resistant Bearing Designs for Washdown Applications	KML Bearing USA
<b>Times</b>	<b>TECHTalks: C Hall, Booth C9123</b>	<b>Content provided by:</b>
	<b>Topic: Current Poultry Research and Findings Information You Need to Know to Help Your Business</b>	USPOULTRY
9:30 – 9:55	Low-cost Solar Heater for Poultry Barns	Dr. Sanjay B. Shah, Professor Biological and Agricultural Engineering, North Carolina State University
9:55 – 10:20	Use of Vision Grading of Broiler Carcasses to Predict Presence of Woody Breast Characteristics	Dr. Casey Owens Hanning, Novus International Professor of Poultry Science and Associate Professor of Poultry Processing and Products University of Arkansas, Division of Agriculture
10:20 – 10:45	Validation of In-vivo Selective Cultivation of Probiotic Communities via Serial Transplants of the Chicken Cecal Microbiome	Dr. Brian Oakley, Associate Professor, Microbial Ecology Western University of Health Sciences-College of Veterinary Medicine

10:45 – 11:10	The Use of Ventilation Shutdown as an Alternative Depopulation Method for Broilers	Dr. Kenneth E. Anderson, Professor, Poultry Extension Specialist Director, North Carolina Layer Performance and Management Program North Carolina State University, Prestage Dept. of Poultry Science
11:10 – 11:35	Characterizing Thermal Micro-Environment During Poultry Transportation	Dr. Yi Liang, University of Arkansas Division of Agriculture, Biological & Agricultural Engineering
11:35 – 12:00	Impact and Mitigation of Storm Water Runoff from Poultry Processing Plants	Brian H. Kiepper, Associate Professor & Extension Specialist, Poultry Processing & Environmental Management, University of Georgia, Department of Poultry Science

###

#### **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.