



For Immediate Release
International Production & Processing Expo

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Wastewater Treatment Challenges in the Poultry and Egg Industry

ATLANTA, Ga. – Feb. 14, 2019 – “Food and worker safety regulations are changing, as are customer expectations, around chemicals use. Bacteria type and its resilience are also changing in the processing plant. All this combined and more will impact what we use in the plant and subsequently what ends up in wastewater. That is the challenge,” said Dr. Ashley Peterson, senior vice president of scientific and regulatory affairs for the National Chicken Council, during her presentation at the Wastewater Treatment Challenges program at the 2019 International Production & Processing Expo. Peterson provided a brief history of poultry inspection in the U.S., then went on to discuss performance standards, categories, food safety trends and intervention practices.

During his presentation on “Antimicrobials: What Are They and How are They Used,” Juanfra DeVillena, director of quality assurance and food safety for Wayne Farms LLC, observed that processing plants are continuously evaluated for pathogens and assigned a category according to the level of contamination. He described the different categories assigned to plants, reviewed U.S. Department of Agriculture micro requirements and discussed antimicrobial interventions and their effects in wastewater. DeVillena remarked, “Having good communication between the processing plant and the wastewater facility is essential. The wastewater facility needs to know what is coming to them.”

Dr. Spyros Pavlostathis, professor of environmental engineering at the School of Civil and Environmental Engineering at the Georgia Institute of Technology, reviewed a research project being funded by USPOULTRY’s research program on the fate and effect of peracetic acid (PAA) solutions in poultry processing treatment systems. Pavlostathis discussed PAA structure, properties, reactions and decomposition.

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Photo caption:

Juanfra DeVillena, director of quality assurance and food safety for Wayne Farms LLC, speaking at the Wastewater Treatment Challenges 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.

