



## 2026 IPPE Education Programs

### **Paid Programs:**

#### **International Poultry Scientific Forum**

Monday, Jan. 26, 7:30 a.m. – 5:00 p.m.

Tuesday, Jan. 27, 8:00 a.m. – 12:00 p.m.

**Registration Fee: \$95 early bird, \$155 after Jan. 9**

Sponsored by the Southern Poultry Science Society, the Southern Conference on Avian Diseases and U.S. Poultry & Egg Association, the forum presents information on industry topics such as environmental management, nutrition, physiology, pathology, processing and products and avian diseases. Students with a valid student ID may register complimentary onsite. Price includes admission to the IPPE show floor.

#### **Latin American Poultry Summit**

Monday, Jan. 26, 8:30 a.m. – 6:30 p.m.

**Registration Fee: \$215 early bird, \$300 after Jan. 9**

The Latin American Poultry Summit will focus on leading technical topics covering live production and processing issues of greatest priority to Latin American poultry and egg producers and processors. The content focus will focus on a variety of areas for broilers and layers. The summit will bring together key researchers from universities and leaders from genetic companies, suppliers, integrators and commercial companies to learn, discuss and network.

#### **Baseline *Listeria monocytogenes* Intervention and Control Workshop**

Monday, January 26, 1:00 p.m. – 5:00 p.m.

Tuesday, January 27, 8:00 a.m. – 12:00 p.m.

**Registration Fee: \$499**

Gain a basic understanding of how to control the pathogen *Listeria monocytogenes* in meat and poultry processing environments. This course will provide learners with background knowledge of *Listeria* and listeriosis, as well as fundamental concepts of sanitation, facility design, sampling, and environmental monitoring to address *Listeria* at their facility.

#### **Pet Food Conference**

Tuesday, Jan. 27, 7:30 a.m. – 4:00 p.m.

***Registration Fee: \$125 early bird/\$160 after Jan. 9***

The American Feed Industry Association's Pet Food Conference covers a variety of topics from regulatory and technical aspects of production to product claims, marketing and nutrition. The conference attracts more than 450 attendees from pet food manufacturing to ingredient suppliers covering all ingredient categories, offering an excellent opportunity to network with a diverse audience. Program registration includes breakfast and lunch.

**Foreign Material Control Maturity Model: From Reaction to Prevention**

Tuesday, Jan. 27, 8:00 a.m. – 12:00 p.m.

***Registration fee: \$299***

This interactive workshop introduces a structured Foreign Material Control Maturity Model to help food safety and quality professionals assess and strengthen their foreign material prevention programs. Participants will explore real-world case studies, evaluate their current maturity level, and leave with a practical 12–24 month improvement roadmap. Topics include detection technologies, frontline training, supplier management, and data analytics—culminating in a live expert panel and collaborative action planning.

**Feed Mill of the Future Conference: How innovation and Sustainability Will Shape the Feed Industry of Tomorrow**

Tuesday, Jan. 27, 8:00 a.m. – 12:00 p.m.

***Registration Fee: \$95 early bird/\$125 after Jan. 9***

The half-day Feed Mill of the Future Conference brings together leading feed industry experts to examine emerging feed industry trends and new technologies that will impact how animal feed is manufactured in the years ahead. Feed milling professionals will leave with a better understanding of how innovation and early adoption will help their business achieve its sustainability, productivity, and profitability goals. The conference is organized and presented by *Feed Strategy* and *Feed & Grain* magazines.

**Smart Systems, Stronger Operations: Harnessing AI and Automation in Meat and Poultry Processing**

Tuesday, Jan. 27, 8:00 a.m. – 10:00 a.m.

Wednesday, Jan. 29, 8:00 a.m. – 10:00 a.m.

***Registration Fee: \$299***

Artificial intelligence (AI) and automation are transforming the meat and poultry industry—improving performance, safety, transparency and animal care. This two-day educational workshop, hosted by Meat Institute, will explore how these technologies are being applied in real-world processing environments to solve persistent challenges and position companies for long-term success.

**U.S. Government Agencies & APHIS Export Health Certificate Training**

Wednesday, Jan. 28, 8:00 a.m. – 4:00 p.m.

***Registration Fee: \$280 early bird/\$380 after Jan. 9***

Join several key agencies at the U.S. Department of Agriculture to learn about their impacts on trade (import/export) of animal food products. We will learn about how policy is made, how the agencies support trade and review several of the export certificates available and asked for by foreign governments. In the afternoon, the Animal and Plant Health Inspection Service will lead at training on animal product export certificates.

**New Understand About “Old” Ingredients**

Wednesday, Jan. 28, 10:00 a.m. – 12:00 p.m.

**Registration Fee: \$79 early bird/\$99 after Jan. 9**

Join AFIA at the IPPE Nutrition Symposium for a “New Understanding About Old Ingredients,” where we’ll explore the latest insights on “old” ingredients that have been used in the feed industry for decades. The session will explore the latest research discovering performance results, lab assessments versus production data and the emerging benefits of micro and macro ingredients used in feed formulation. Don’t miss this opportunity to engage with the nutrition experts and discuss these important new findings.

**Foreign Supplier Verification Program**

Wednesday, Jan. 28, 1:00 p.m. – 5:00 p.m.

Thursday, Jan. 29, 8:00 a.m. – 5:00 p.m.

**Registration Fee: \$599**

The Foreign Supplier Verification Program (FSVP) training and certification course is designed to help importers meet the requirements of the FDA’s Food Safety Modernization Act (FSMA). This comprehensive course covers the essential elements of FSVP compliance, including hazard analysis, supplier evaluation, verification activities, and proper documentation procedures. Led by qualified instructors, the training provides participants with the knowledge and tools needed to develop and maintain an effective FSVP. Upon successful completion of the course, participants will receive an official FSVP certificate of training, demonstrating compliance readiness and a strong commitment to food safety.

**International Rendering Symposium**

Thursday, Jan. 29, 11:00 a.m. – 6:00 p.m.

**Registration Fee: \$250**

Rendering is an integral and often invisible aspect of animal agriculture’s economic and environmental sustainability. This program, hosted by the North American Renderers Association and USPOULTRY, will discuss rendering’s contributions, impact and the future of the industry.

**Free Programs:**

**Animal Agriculture Sustainability Summit**

Tuesday, Jan. 27, 9:00 a.m. – 12:00 p.m.

**Registration Fee: FREE (included with trade show admission)**

The U.S. Poultry & Egg Association, American Feed Industry Association, and the Meat Institute will share details on opportunities for animal agriculture to advance food supply chain sustainability goals. In addition, the Family Farm Environmental Excellence Award winners will be announced.

**AFIA Feed Education Program**

Wednesday, Jan. 28, 8:00 a.m. – 10:00 a.m.

**Registration Fee: FREE (included with trade show admission)**

The American Feed Industry Association’s production compliance committee is hosting the annual Feed Production Education program again in 2026. As regulatory requirements for the feed industry continue to evolve, this training session will update participants on any recent changes from several federal agencies including DOL, DOT, EPA, FDA and OSHA.

**Poultry Market Intelligence Forum**

Wednesday, Jan. 28, 9:00 a.m. – 12:00 p.m.

***Registration Fee: FREE (included with trade show admission)***

A leading industry economist and industry experts will provide insights on how the domestic and global economies are continuously improving performance and how regulatory issues impact the poultry and egg industries. They will identify challenges facing the industry and discuss how the U.S. and International poultry industries are positioned to move forward.

**Unwrapping Sustainability: Innovations and Strategies in Meat Packaging**

Wednesday, Jan. 28, 8:00 a.m. – 10:00 a.m.

***Registration Fee: FREE (included with trade show admission)***

Packaging plays a vital role in product safety, shelf life, and consumer satisfaction—but it also presents unique challenges in the drive toward sustainability. This session explores the latest innovations, strategies and practical solutions for making meat and poultry packaging more sustainable without compromising performance or compliance. Industry experts will share insights on recyclable and compostable materials, packaging reduction strategies, labeling transparency, and how companies are responding to shifting regulatory landscapes and customer expectations. Attendees will gain a clear understanding of emerging technologies, environmental trade-offs, and the real-world considerations that drive packaging decisions across the value chain.

Whether you're developing packaging, managing operations, or leading sustainability initiatives, this session will help you identify actionable steps to reduce environmental impact while maintaining product integrity and brand value.

**Sanitation Essentials: Building the Foundation for Food Safety**

Wednesday, Jan. 28, 8:00 a.m. – 10:00 a.m.

***Registration Fee: FREE (included with trade show admission)***

Proper sanitation is the cornerstone of food safety in meat and poultry processing. This free educational session, hosted by the Meat Institute, provides a practical overview of sanitation fundamentals—perfect for those new to the industry or looking to reinforce their understanding of best practices. Participants will learn the core principles of effective cleaning and sanitizing, the importance of sanitation in regulatory compliance and public health, and how a strong sanitation program supports product quality, worker safety, and operational success. Whether you're on the floor or in a support role, this session will help you better understand how sanitation contributes to a safe, efficient, and responsible food system.