



For Immediate Release

International Production & Processing Expo

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***Salmonella* and *Campylobacter* Control the Focus of Antibiotic Free Production Program at 2020 IPPE**

TUCKER, Ga. – Nov. 19, 2019 – The 2020 International Production & Processing Expo (IPPE) will offer a new education program titled, [Processing for Antibiotic Free Production](#). The workshop, scheduled for Thursday, Jan. 30, 2020 and Friday, Jan. 31, 2020, will focus on the elements that ensure appropriate antibiotic free production from grow-out to plant processing. The two-day workshop is a collaboration between the U.S. Poultry & Egg Association (USPOULTRY) and the University of Georgia's Department of Poultry Science.

This one-and-a-half-day workshop is designed to focus on the hot topics in poultry production and processing, along with hands-on educational opportunities. The program emphasis will be control of *Salmonella* and *Campylobacter* in an antibiotic free (ABF) production system. Approximately 50% of poultry production in the U.S. is done in an antibiotic free production system, and additional measures are needed to reduce the prevalence and concentrations of *Salmonella* and *Campylobacter* on the farm in order to meet regulatory standards.

The first day will offer a selection of lectures and networking opportunities for attendees. Control measures that have been adopted internationally, such as biosecurity on the farm, hatchery sanitation, vaccinations, control of other production-related microbial and coccidial infections, will be discussed along with specific examples of countries and the efficacy of the measures adopted.

The second day, at the University of Georgia Poultry Science Complex in Athens, Ga., will focus on lectures, demonstrations and hands-on activities concerning hatchery sanitation and its contribution to pathogen control at production and processing. Other topics will include vaccines and their efficacy, biosecurity measures for adoption on the farms, associated control measures for poultry health, and contributions to the control of foodborne pathogen prevalence and concentrations. These activities are designed to provide the participants with state-of-the art knowledge, methods and processes in order to address the issues faced by the poultry industry today.

[Processing for Antibiotic Free Production](#) will be held from 8 a.m. to 5 p.m. on Jan. 30. Participants will meet back at the Georgia World Congress Center at 7 a.m. on Jan. 31 to be transported to the University of Georgia for the second day's session, with the participants being transported back to the Georgia World Congress Center after the program ends at 1 p.m. The fee for this program is \$600, and lunch is included both days.

More information is available on the IPPE [website](#), where [online registration for IPPE](#) is now open.

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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, Georgia.