



For Immediate Release

International Production & Processing Expo

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Organic Acid Blends, Broiler Welfare and Blackhead Research Update Among the Topics to be Presented by Researchers at the 2020 IPPE

TUCKER, Ga. – Jan. 15, 2020 – Six university researchers will present findings from recently completed research projects funded by the U.S. Poultry & Egg Association (USPOULTRY) and its Foundation as part of the ever-popular TECHTalks at the 2020 International Production & Processing Expo (IPPE). The research presentations will be given in the TECHTalks Theater in C-Hall, Booth C9249, from 9:30 a.m. – 12 p.m. on Thursday, Jan. 30. All of the TECHTalks presentations are free to registered IPPE attendees.

“This will be the third year IPPE will offer presentations of recently completed USPOULTRY research projects, and each year it has proved to be a successful program. On a yearly basis, USPOULTRY and the USPOULTRY Foundation fund more than \$1 million in research projects benefitting the poultry and egg industry. Funding research on this scale is possible due to the continued success of the International Poultry Expo, part of IPPE, as well as the success of the programs it offers,” said Dr. Denise Heard, director of research for USPOULTRY.

The agenda for “Current Poultry Research and Findings: Information You Need to Know to Help Your Business” can be found below. Topics will include peracetic acid-based disinfectants, variant strains of IBV antimicrobial efficacy of organic acid blends, an update on blackhead research, broiler welfare and woody breast detection.

More information about IPPE, including registration details and lodging, is available at www.ippexpo.org.

Times	Thursday, Jan. 30 TECHTalks Theater: C-Hall, Booth C9249	Content Provided by:
	Current Poultry Research and Findings: Information You Need to Know to Help Your Business	USPOULTRY
9:30 – 9:55 am	A Pilot Study of Exposures to Peracetic Acid-Based Disinfectants among Poultry Processing Workers	Jenny Houlroyd, Occupational Health Group Manager Safety, Health and Environmental Services, Georgia Tech Enterprise Innovation Institute

9:55 – 10:20 am	Improved Methods for the Control of Variant Strains of IBV	Dr. Mark Jackwood, Poultry Diagnostic and Research Center, Department of Population Health, College of Veterinary Medicine, University of Georgia
10:20 – 10:45 am	Enhancing the Antimicrobial Efficacy of Organic Acid Blends to Control Salmonella enterica and Campylobacter jejuni on Broiler Skin	Dr. Armitra Jackson-Davis, Department of Food and Animal Sciences, Alabama Agricultural and Mechanical University
10:45 – 11:10 am	Update on Blackhead Research	Robert B. Beckstead, Ph.D., Prestage Department of Poultry Science, North Carolina State University
11:10 - 11:35 am	Validating Current Broiler Welfare Auditing Programs and Advancing Enrichment	Dr. Elizabeth Bobeck, Department of Animal Science, Iowa State University
11:35 – 12:00 pm	Developing and Validating a Bioelectrical Impedance Index for Rapid Detection of Woody Breast Fillets	Amit Morey, Ph.D., Assistant Professor, Department of Poultry Science, Auburn University

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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.