



For Immediate Release
International Production & Processing Expo

USPOULTRY Contact: Gwen Venable, 678.514.1971, gvenable@uspoultry.org
 AFIA Contact: Lacie Dotterweich, 703.666.8851, ldotterweich@afia.org
 NAMI Contact: Sarah Little, 202.587.4263, slittle@meatinstitute.org

2020 IPPE to Feature Sixty-Five TECHTalks Showcasing Industry Technology and Trends

TUCKER, Ga. – Jan. 16, 2020 – 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 2020 IPPE, 65 presentations will be given in the TECHTalks theaters in the A-Hall at Booth A246, B-Hall at Booth B8648, and C-Hall at Booth C9249.

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 session topic. Attendees can stop by the free TECHTalks education presentations from 10:30 a.m. – 4:10 p.m. on Tuesday, Jan. 28; 9:50 a.m. – 4:10 p.m. on Wednesday, Jan. 29; and 9:30 a.m. – 12:20 p.m. on Thursday, Jan. 30.

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 2020 IPPE will have more than 575,000 square feet of exhibit space and more than 1,380 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.

TUESDAY, JAN. 28		
Times	TECHTalks: A Hall, Booth A246	Content provided by:
10:30 – 10:50	Process Design – From Pre-Engineering and Simulation to a Complete Containerized Factory	KSE Process Technology B.V.
11:10 – 11:30	Impact of the Mineral Source on the Productive Yields and Digestibility of Zinc, Manganese, Copper and Iron in Broilers	Biochem

11:50 – 12:10	ISO/TC-293 – The Future of International Standards for Feed Manufacturing Equipment	American Feed Industry Association
1:10 – 1:30	Seed to Plate Traceability	AGI SureTrack
1:50 – 2:10	Novel Muramidase Application and Field Experience in the United States	DSM Nutritional Products, Inc.
2:30 – 2:50	What have We learned about the Use of Spray-Dried Plasma in Broilers?	APC, Inc.
3:10 – 3:30	Poly What? Designing with Thermoplastic Piping Systems for a Clean & Safe Working Environment	Asahi/America
3:50 – 4:10	Industrial LAN and Security	GraySolutions
Times	TECHTalks: B Hall, Booth B8648	Content provided by:
10:30 – 10:50	Machinery Specific Operator Training	Multi-Skill Training Services
11:10 – 11:30	Spiral Immersion System: New Technology for Cooking and Freezing = Faster, Safer, More Efficient Food Processing	FPS Food Process Solutions Corp.
11:50 – 12:10	Answers to 4 Essential Questions about Peracetic Acid and Vapor Monitoring	ChemDAQ Inc.
1:00 – 1:45	Hygienic and Sanitary Innovations for the Poultry Industry	Ammeraal Beltech
1:45 – 2:05	Preparing for Blockchain in “A New Era of Smarter Food Safety”	CAT Squared
2:20 – 2:40	Research Findings: Top 5 Conveyer Related Foreign Material Risks and How to Proactively Address Them	Intralox
3:00 – 3:20	Preventing Bacteria Buildup on Conveyer Drive Systems	Van der Graaf
3:40 – 4:00	Pump Features and Considerations When Dosing Peracetic Acid	Grundfos
Times	TECHTalks: C Hall, Booth C9249	Content provided by:
10:30 – 10:50	Improved Food Safety & Microbial Control Using Vinegar-Based Ingredients	Niacet Corporation
11:10 – 11:30	Leveraging Information Technology in Ag-Based Logistics	DP TechLink, LLC
11:50 – 12:10	Colorimetric Application of the Baseline in the Interpretation of Serological results of Elisa in Poultry	IDEXX
1:10 – 1:30	Are All Generator Sets Integrated Equally?	Cummins Inc.
1:50 – 2:10	Measuring and Mitigating PAA in On-Site Poultry Wastewater Treatment	Palintest USA
2:30 – 2:50	Evaluation of the Combined Effects of Moderate House Relative Humidity and Increased Air Movement on Bird Health and Welfare in a Commercial Broiler House	Munters Corporation
3:10 – 3:30	A New Frontier in Poultry Lighting: How Gene Expression Profiling May Become a Standard Assessment of Animal Welfare	Once Inc.
3:50 – 4:10	Changing the Way the World Approaches Egg Sanitization	Innovative Poultry Solutions, LLC
WEDNESDAY, JAN. 29		
Times	TECHTalks: A Hall, Booth A246	Content provided by:
9:50 – 10:10	Salmonella Control via an Integrated Approach	Trouw Nutrition

10:30 – 10:50	How Nature Can Prevail Over Coccidiosis?	Vetagro
11:10-11:30	The Industrial Internet of Things (IIOT), Enabled Devices and Cloud-based Applications to Improve Safety and Operational Performance	4B Components Ltd
11:50 – 12:10	The Use of Phytogetic Feed Additives to Mitigate the Negative Impact of Heat Stress in Broilers	Delacon Biotechnik
1:10 – 1:30	Turning Insights into Results: Making Fast and Accurate Economical Decisions about Nutrition	Cargill
1:50 – 2:10	AFIA’s Feed Manufacturing Technology Resource Guide Now Online	American Feed Industry Association
2:30 – 2:50	Improving Gut Function and Animal Performance by Stimulating Fiber Fermenting Microbiome	AB Vista
3:10 – 3:30	Gas Mixing Accuracy for Modified Atmosphere Packaging	Airgas
3:50 – 4:10	The Evolving Use of Robotics in Food Processing Applications	FANUC America Corporation
Times	TECHTalks: B Hall, Booth B8648	Content provided by:
9:50 – 10:10	Why Capacitance Load Cells Can Resolve Many Current Weighing Needs	Eilersen Electric A/S
10:30 – 10:50	Killing Harmful Bacteria w/o Chemicals Using Electro-Chemical Reactor	Bioionix, Inc.
11:10 – 11:30	What Is Your Meat Made Of?	SPECIM Spectral Imaging
11:50 – 12:10	Condition Monitoring for Predictive Maintenance	NORD Gear Corporation
1:10 – 1:30	Facts on Detection Capabilities for X-ray Systems Based on Chicken Bone Composition Variations	InnospeXion ApS
1:50 – 2:10	Significant Water Savings Through New Head and Tongue Wash Technology	Birko Corporation
2:30 – 2:50	Eliminate and Destroy Salmonella with Bacteriophage-Based Technology	Intralix Inc.
3:10 – 3:30	Smarter Cleaning Is the Future of Cleaning	SYSTEM CLEANERS® A/S
3:50 – 4:10	Knife Sharpness: A Rare win/win for Safety and Production	Anago Limited
Times	TECHTalks: C Hall, Booth C9249	Content provided by:
9:50 – 10:10	Hygienic Design Solutions for Food Preparation and Production Areas	Stonhard – Polysto – Blucher
10:30 – 10:50	Food Safety Using High Pressure Processing (HPP)	JBT
11:10 – 11:30	Broiler Chicks Against Colonization by Salmonella Heidelberg	Elanco Animal Health
11:50 – 12:10	PVC Replacement Film – 100% Recyclable, Sustainable Future at No Extra Cost	Specialty Polyfilms
1:10 – 1:30	Flotation Without Dissolved Air: Charged Microbubbles for Enhanced Removal of Suspended Solids in Wastewater Applications	Heron Innovators, Inc.
1:50 – 2:10	Practical Aspects of Bacteriophage Therapy in Poultry	Proteon Pharmaceuticals
2:30 – 2:50	Wolff Inventory Control System	Wolff Industries Inc.
3:10 – 3:30	How to Unlock the Potential of Your Plant with Technology & Automation	SafetyChain Software
3:50 – 4:10	Using Data to Transform Food Processing	P&P Optica

THURSDAY, JAN. 30

Times	TECHTalks: A Hall, Booth A246	Content provided by:
10:00-10:20	Washington D.C. and the Animal Food Industry	American Feed Industry Association
10:40 – 11:00	Sustainability Truth or Dare	Morris Packaging
11:20 – 11:40	Organic Acids: A Solution for Salmonella Control in Poultry Production	Eastman
12:00 – 12:20	Microbial Genomics Applications for Pathogen, Gut Microbiome and DFM Analysis	Eurofins
Times	TECHTalks: B Hall, Booth B8648	Content provided by:
10:00-10:20	Identification of Microbial Issues in Your Plant and Corrective Actions	AFCO/Zep
10:40-11:00	Sanitary Design & Food Safety: Practical Applications of Sanitary Design Principles to process Systems	Deville Technologies Inc.
11:20-11:40	Afterthought Sustainability Stewardship	Diversey Food & Beverage
12:00-12:20	Prevent Bacteria and Pathogen Growth with Engineered Moisture and Temperature Control Solutions	Aggreko
Times	TECHTalks: C Hall, Booth C9249	Content provided by:
	Topic: Current Poultry Research and Findings Information You Need to Know to Help Your Business	USPOULTRY
9:30 – 9:55	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	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	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 A&M University
10:45 – 11:10	Update on Blackhead Research	Robert B. Beckstead, Ph.D., Prestage Department of Poultry Science North Carolina State University
11:10 – 11:35	Validating Current Broiler Welfare Auditing Programs and Advancing Enrichment	Dr. Elizabeth Bobeck, Department of Animal Science, Iowa State University
11:35 – 12:00	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

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.