



## For Immediate Release

### International Production & Processing Expo

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## AFIA Equips Industry Leaders with Strategies for Operating Businesses in Times of Disruption

ATLANTA, Ga. – Jan. 26, 2022 – The American Feed Industry Association (AFIA) hosted a new half-day educational program today, in conjunction with the [International Production & Processing Expo](#), providing animal agriculture business leaders with tips for managing volatile situations that impact their operations.

“From the constant threat of animal and human diseases, to supply chain interruptions, to dealing with the headwinds of changing trade policies, to volatile weather, today’s business leaders are managing a lot,” said Paul Davis, Ph.D., AFIA’s director of quality, animal food safety and education. “Working with AFIA’s Nutrition Committee, we delivered a unique program today that gave business leaders a chance to hear lessons learned over the past two years from industry peers so that they left equipped with ideas and strategies for improving their crisis management plans for the future.”



*Yone Dewberry of Land O'Lakes, Inc., talks about the need for animal food manufacturers to prepare contingency plans in case of supply chain disruptions*

The “Business Continuity in Times of Disruption: Lessons Learned from the Feed Industry” program covered topics such as: managing government relations when local, state and federal restrictions and requirements change or conflict; navigating personnel and other workforce issues; developing transparent internal communications; and ensuring the timely delivery of safe, quality products.

“We are more physically connected now than ever before,” said Yone Dewberry, chief supply chain officer at Land O’Lakes, Inc. “When we are that integrated, and one part of the chain breaks down, you get major, major shortages.”

Dewberry provided the example that to make a single hot tub, 1,850 different parts must travel 887,776 miles from seven countries and 14 states. Dewberry encouraged attendees to consider the different

ingredients, vitamins, parts, bags, etc., they are using to manufacture their products to better understand the complexity of their supply chains and develop contingency plans in case there are supply chain bottlenecks.

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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 650 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's members manufacture more than 75% of the feed and 70% of the non-whole 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 Association progressively serving its poultry and egg members through research, education, communications and technical services. Founded in 1947, USPOULTRY is based in Tucker, Georgia.