

## Foundation Releases 2019-2020 Request for Proposals

The Foundation released its 2019-2020 request for proposals in early July. The Foundation is seeking proposals in the research areas of food safety, product quality and nutrition sciences. Specific priorities include but are not limited to:

### Food Safety

Evaluate genetic factors that would allow bacterial pathogens (STEC, *Salmonella* and/or *Listeria*) or specific pathogen strains to live and thrive in processing environments, on food contact surfaces and/or on products, including in specific niches (*e.g.* areas with high or low temperatures, *etc.*). Research should include how these pathogens survive, assess the virulence phenotypes of these pathogens and if environmental factors have the ability to alter virulence gene expression.

Evaluate mechanisms of horizontal gene transfer in pathogens in different environments. Research should address how horizontal gene transfer can lead to emergence of pathogen strains with increased virulence and/or antibiotic resistance phenotypes. Research should be conducted outside of laboratory benchtop evaluations and in practical environments.

Identify the combination of virulence factors that cause human illness in pathogenic *Salmonella* and *E. coli*.

### Product Quality

Evaluate the ability and reliability of instruments to predict quality traits including tenderness, color stability, flavor, *etc.* Research should focus on muscles other than the *longissimus dorsi*.

### Nutritional Sciences

Risk-benefit analysis on the consumption of fresh and processed meat and poultry products as a component of a healthy diet and lifestyle.

- Research may address potential risks or implications associated with eliminating fresh and/or prepared meat products from the diet. This could include nutrition status, water use, environmental implications, among other outcomes.

How does dietary intake, particularly dietary patterns, track across life stages from the introduction of foods, into childhood, and through older adulthood?

Food safety topics areas also include Appendices A&B and African swine fever. Other nutrition sciences priority areas include several questions under evaluation by the 2020 Dietary Guidelines Advisory Committee on dietary patterns, dietary fats and complementary foods.

The complete request for proposals is available at <http://www.meatpoultryfoundation.org/pages/request-for-proposals>. Pre-proposal are due to [Shannon Green](#) by 5 p.m. EDT on August 20, 2019. Contact [Susan Backus](#) or [KatieRose McCullough, Ph.D., MPH](#) with any questions.

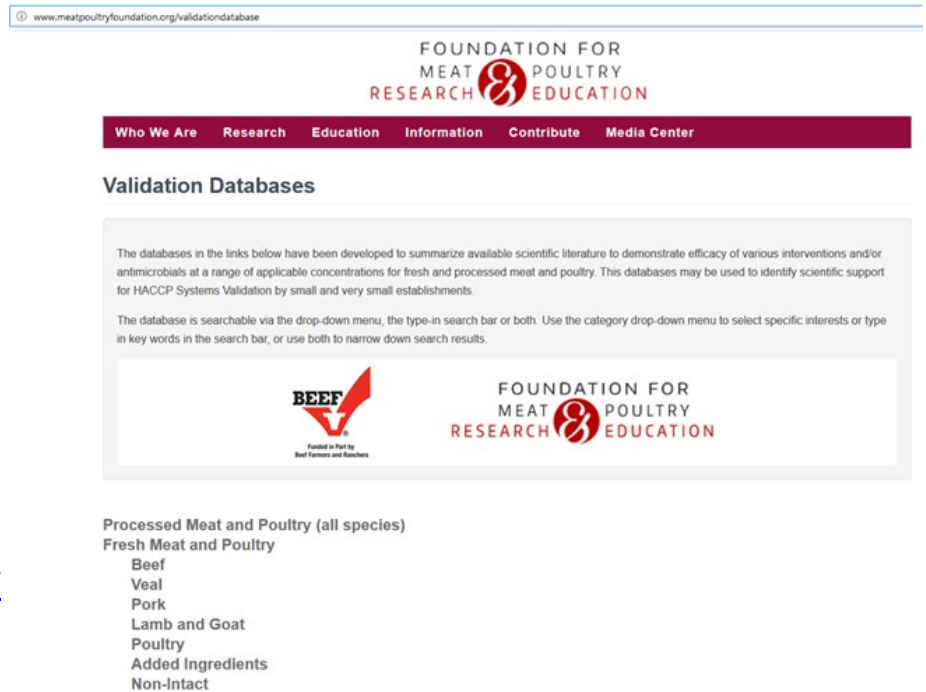
## Foundation Validation Database Updated

The Foundation's searchable validation database summarizing the available scientific literature identifying antimicrobial and other interventions for fresh meat and poultry has been updated. Small and very small meat and poultry establishments can use this database, along with the processed meat database, in the design of intervention strategies and as scientific support in the validation of their Hazard Analysis and Critical Control Points (HACCP) systems.

The Foundation, on behalf of the Beef Checkoff, partnered with Texas A&M University, to update the scientific literature detailing the efficacy of various interventions and antimicrobials at a range of applicable concentrations on fresh beef, veal, pork, lamb and poultry products. Complementary updates on processed meat and poultry products are being conducted by the University of Wisconsin.

Interventions addressed in the databases include heat, pH control, chemical and clean-label inhibitors, high-pressure processing and irradiation, among others. *E. coli* O157:H7, non-O157 Shiga toxin-producing *E. coli*, *Salmonella*, *Campylobacter* and *Listeria monocytogenes* are among the microbial pathogens covered in the databases.

Both projects were funded in part by the Beef Checkoff. To access the databases, you may visit <http://www.meatpoultryfoundation.org/validationdatabase>.



www.meatpoultryfoundation.org/validationdatabase

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### Validation Databases

The databases in the links below have been developed to summarize available scientific literature to demonstrate efficacy of various interventions and/or antimicrobials at a range of applicable concentrations for fresh and processed meat and poultry. These databases may be used to identify scientific support for HACCP Systems Validation by small and very small establishments.

The database is searchable via the drop-down menu, the type-in search bar or both. Use the category drop-down menu to select specific interests or type in key words in the search bar, or use both to narrow down search results.

**BEEF**  
Funded in Part by  
Beef Farmers and Ranchers

FOUNDATION FOR MEAT POULTRY RESEARCH EDUCATION

Processed Meat and Poultry (all species)  
Fresh Meat and Poultry  
Beef  
Veal  
Pork  
Lamb and Goat  
Poultry  
Added Ingredients  
Non-Intact

## Foundation Education Programs Schedule of Events

### Meat Industry Food Safety Conference

September 4-5, 2019  
Rosemont, IL

### Animal Care and Handling Conference

October 17-18, 2019  
Kansas City, MO  
*Pre-conference Workshop on Stunning, Sensibility, and Euthanasia— October 16*

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

October 22-23, 2019  
Kansas City, MO

### Annual Meat Conference

March 2-4, 2020  
Nashville, TN

For more information on these programs, please visit the events page at [www.meatinstitute.org](http://www.meatinstitute.org).

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## Event Highlight: Meat Industry Food Safety Conference

The Meat Industry Food Safety Conference provides valuable insights for the beef, pork and processed meat industries through a combination of general sessions and sector specific break-out sessions. The conference will bring together top experts from industry and academia to address the most critical issues the meat industry faces today. The conference will cover such topics as pathogen control, foreign material control, recall preparedness, and industry innovation in a setting conducive to idea-sharing, in-depth discussion, and practical problem solving. In addition to the sessions, the conference provides outstanding networking opportunities, and a supplier showcase featuring the latest food safety solutions. Additional conference details and the preliminary agenda can be accessed [here](#).



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### Meat Industry Food Safety Conference

September 4-5, 2019 | Hilton Rosemont Hotel | Rosemont, IL



The Pathogen Control in Beef Processing Conference has been relaunched as the Meat Industry Food Safety Conference. This educational opportunity will provide valuable insights for the entire meat industry, with a combination of general sessions and sector specific break-out sessions covering beef, pork, and processed meats.

The conference will bring together top experts from industry and academia to address the most critical issues the meat industry faces today.

Educational sessions will cover the following topics:

- Pathogen Control
- Auditing
- Foreign Material Control
- Recall Preparedness
- Industry Innovation
- ... and more

This industry-only meeting will encourage idea-sharing and practical problem solving for a range of food safety issues. In addition, the conference will provide outstanding networking opportunities, and a supplier showcase featuring the latest food safety solutions.

## **Current Research Projects**

### **Development and Validation of Dynamic Predictive Models for Growth and Toxin Formation by *Staphylococcus aureus* in Low Temperature Cooked Products, University of Georgia**

The overall project goal is to develop and validate predictive models for growth and toxin formation of *Staphylococcus aureus* in uncured roast beef, bacon and hams.

*Research funded in part by the Beef Checkoff and Beef Industry Food Safety Council.*

### **Validating Growth Models for *Clostridium perfringens*, *Clostridium botulinum*, and *Bacillus cereus* during Cooling of Uncured Meat and Poultry Products, University of Wisconsin**

This project will develop data to determine the validity of the revised Option 2 cooling guidelines for uncured meat products, specifically to determine if Phase 1 cooling (from 120 to 80°F) can be extended from the currently outlined 1 hour limit. An uncured turkey breast meat will be used in the model.

*Research funded in part by the Beef Checkoff, Beef Industry Food Safety Council, and the U.S. Poultry and Egg Association.*

### **Maintenance for Literature Review: Efficacy of Interventions on Pathogens in Processed Meats and Poultry Products, University of Wisconsin**

This project will update and expand the version one of the tabular summary of references describing antimicrobial interventions that have been tested in processed meat and poultry products. The key project objective is to provide small and very small establishments with an accessible, searchable, user-friendly tool to help them identify interventions and suitable scientific support to meet HACCP system validation requirements.

*Funded in part by the Beef Checkoff.*

### **Tests of *Salmonella* Sub-unit Proteins as Vaccines for Broiler Chickens, USDA-ARS U.S. National Poultry Research Center**

This project will identify the *Salmonella* protein antigens that are able to induce humoral immune response in broilers, and consequently these antibodies can prevent *Salmonella* colonization in the broiler gastrointestinal tracts.

### **Validation of Post-Harvest Antimicrobial Interventions to Control *Salmonella* on Market Hog Carcass Surfaces and Pork Products, Kansas State University**

This study will validate the efficacy of lactic acid, sulfuric acid sodium sulfate, bromine, 180°F water, and peracetic acid as post-harvest interventions against *Salmonella*, as well as the impact on product color attributes, on pork carcasses and trim.

### **Research Priority Setting Meeting for Certain By-Products**

There is limited research on the impact of rendering on foodborne pathogens, particularly with the implementation of the Food Safety Modernization Act. The Foundation will work with allied stakeholders in the rendering, pet food and cosmetic industries throughout North America to assemble a meeting where industry standards can be discussed to better inform future research priorities and projects. There is a dearth of critical parameters for this type of research.

## 2019 Foundation Contributors

The Foundation is supported through the generous contributions of Meat Institute members and individuals. The North American Meat Institute's Chairman of the Board for 2019, Joe Maas, JTM Food Group, issued a challenge to the 2019 Board of Directors for 100 percent participation in the financial support of the Foundation by the next Board of Directors meeting in October. To date, more than half of the NAMI Board members have made contributions in 2019.

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