



Remembering Rosemary Mucklow: A Legacy of Mentorship

The Meat Foundation is mourning the loss of one of its greatest advocates. Rosemary Mucklow, a longtime champion of our industry and a founding force behind our scholarship program, died on July 21, 2026, at the age of 94.

Rosemary's connection to this industry ran deep — more than 55 years deep. Hired in 1961 as a stenographer at a small San Francisco trade group, she rose to lead that organization, and later the National Meat Association, as executive director for a combined 45 years, before staying on as Director Emeritus when NMA merged into the North American Meat Institute.

For those of us at the Meat Foundation, though, Rosemary's story is really about what she chose to do with everything she'd learned: hand it forward. She understood that an industry's strength lives in the people who carry it into the future — which is why she became one of the founders of our scholarship program and served faithfully on our Board, mentoring young professionals along the way.



The industry recognized Rosemary several times for her contributions, from the National Meat Association's E. Floyd Forbes Award in 1996 to the U.S. Meat Export Federation's Mansfield Award in 2015. She was later named to the Senior Board of Trustees of the Meat Industry Hall of Fame, where she spent her later years helping choose who would be recognized next.

And most notably for us: the **Rosemary Mucklow Scholarship Award**, which turns her legacy into someone else's beginning.

"Rosemary didn't just believe in the future of this industry — she built it, one student and one mentee at a time," said KatieRose McCullough, President of the Meat Foundation. "Her fingerprints are on this scholarship program because she understood that our work isn't finished until the next generation is ready to lead. We're going to miss her wisdom and her humor, and we're going to keep doing this work in her honor."

Consider helping carry her work forward with a gift to the Rosemary Mucklow Scholarship, supporting the next generation of meat industry leaders — [donations can be made in her name here](#).

Rosemary's legacy lives on in the people she mentored, the industry she helped build, and the students whose futures will be brighter because of her generosity and vision.

Reciprocal Meat Conference Highlights Latest Advances in Meat Science.

Researchers, processors, and allied industry partners gathered in Amarillo, Texas, for the 79th Annual Reciprocal Meat Conference (RMC), hosted by the American Meat Science Association (AMSA). The conference featured presentations and discussions on the latest developments in meat science, including food safety, meat quality, sustainability, packaging innovation, processing technologies, and regulatory issues affecting the industry.

The Meat Foundation was represented at the conference by President KatieRose McCullough, who connected with industry leaders, researchers, and students while highlighting the Foundation's commitment to supporting the next generation of meat and poultry professionals. The annual conference continues to serve as a leading forum for sharing research and fostering collaboration across the meat industry.



Meat Foundation, Meat Institute Launch Spanish Translation of *Listeria* Training Course.

The Meat Institute and Meat Foundation have released a Spanish-language translation of "[Foundations of Listeria Control](#)," a free online training course covering the basics of *Listeria* prevention for meat and poultry company employees. The translation expands access to this critical resource for workers in operations, maintenance, sanitation, and leadership roles across the industry, regardless of language background.

The course consists of nine modules and takes approximately 2.5 hours to complete. It is free and requires no prior food safety knowledge. More than 2,200 registrants have already signed up for the course since its initial launch in October 2025. [Read more and access the course here.](#)



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USDA Awards \$105 Million for New World Screwworm Research and Preparedness.

USDA has awarded approximately \$105 million to fund [40 projects](#) aimed at strengthening the nation's preparedness for and response to [New World screwworm \(NWS\)](#). The projects were selected through USDA's [NWS Grand Challenge](#), which received 226 proposals, and focused on developing new technologies to improve detection, control, and eradication of the pest.

The funded projects support four key priorities: expanding sterile fly production, developing improved traps and lures, advancing new treatments for affected animals, and creating innovative preparedness and response tools such as repellents, ecological modeling, and wildlife surveillance. The investments are part of USDA's broader strategy to protect livestock, strengthen the food supply, and enhance long-term resilience against NWS. [Read more>>](#)

Meat Foundation Provides Update on Beef Checkoff Funded Efforts.

The 2026 Cattle Industry Summer Business Meeting provided an opportunity for contractors to the Beef Checkoff to share highlights of their efforts on behalf of beef producers. Programmatic efforts on producer communications; industry information; foreign marketing; research; promotion; and consumer information were shared during the Highlights Session on July 13.



The Meat Foundation, a contractor to the Beef Checkoff, provided updates on research outcome dissemination and education as well as outreach efforts at the Consumer Food Safety Education Conference and International Association for Food Protection. Additionally, the Summer Business Meeting is the venue for prospective contractors to share proposals for fiscal year 2027 with program committees. Evaluations and committee feedback will be used to refine proposals for presentation to the Beef Promotion Operating Committee in September where funding awards will be made.

Most recently, the Beef Checkoff sponsored the virtual Consumer Food Safety Education Conference on June 4, which was tied to World Food Safety Day. More than 200 highly engaged health and food safety educators participated in this day long conference that brought together industry partners, the latest research, and the creative outreach campaigns of food safety, nutrition and public health professionals. This is a collaboration that strengthens the entire food system. Information about Beef Checkoff programs implemented by the Meat Foundation was shared through a digital whiteboard throughout the conference.

FSIS Launches *Salmonella* Control Pilot for Raw Poultry Establishments.

The Food Safety and Inspection Service (FSIS) announced a new pilot project for eligible chicken and turkey slaughter and processing establishments to evaluate strategies for controlling *Salmonella* throughout production. The pilot follows the agency's [January public meeting](#) on reducing *Salmonella* illnesses associated with poultry products and is open to establishments that use *Salmonella* biomapping or have a validated Critical Control Point (CCP) for *Salmonella* control in their HACCP plans. As part of the pilot, FSIS will evaluate a shorter *Salmonella* performance standard moving window — beginning at 13 weeks instead of the current 52 weeks — and will consider waivers for alternative carcass sampling frequencies under the *Salmonella* Initiative Program. Participating establishments must submit biomapping sampling plans or validated CCP documentation, and the agency said information gathered during the pilot could inform future regulatory changes.

[Read more>>](#)

Register Now for the Meat Industry Food Safety Conference.

Registration is open for the [Meat Industry Food Safety Conference](#), taking place September 15–16 in Oklahoma City, Oklahoma. The conference will bring together food safety professionals from across the meat and poultry industry to discuss emerging science, regulatory developments, and best practices for strengthening food safety systems.

This year's agenda includes sessions on interpreting *Salmonella* data, FDA actions affecting FSIS-regulated products, root cause analysis, and the future of allergen compliance. Register by August 14 to receive the early bird rate.

A promotional banner for the Meat Industry Food Safety Conference. The top half features a close-up photograph of a thick, raw meat cut, possibly a tri-tip, resting on a dark wooden cutting board. The meat is seasoned with coarse salt and garnished with a fresh rosemary sprig. In the background, a wooden bowl containing green bell peppers is partially visible. The bottom half of the banner is a solid orange-red color. In the top right corner, the logos for the Meat Institute and the Meat Foundation are displayed. A white rectangular button with the text "REGISTER NOW" in orange is positioned on the left side of the orange-red section. The conference title "Meat Industry Food Safety Conference" is written in a large, white, serif font, with the dates and location "SEPTEMBER 15-16, 2026 • OMNI OKLAHOMA CITY HOTEL • OKLAHOMA" in a smaller, white, sans-serif font below it.

REGISTER NOW

Meat Industry Food Safety Conference
SEPTEMBER 15-16, 2026 • OMNI OKLAHOMA CITY HOTEL • OKLAHOMA

Current Foundation Research Projects

Understanding *Salmonella* ecology and internal colonization in market hogs, University of Wisconsin-Madison, University of Arkansas

This study will use barcoded *Salmonella* to inoculated market hogs orally, intranasally, and at various locations intradermally to explore *Salmonella* ecology and internal colonization in market hogs. The findings are intended to address the following research questions: How quickly does *Salmonella* contaminate lymph nodes, tonsils, liver, spleen, cecal contents, and feces of market hogs?; and Does inoculation method (oral vs. intradermal) impact frequency and concentration of *Salmonella* recovered from inoculated market hogs?

Funded in part by the Pork Checkoff.



Survival of African swine fever in pork and processed pork products, Canadian Food Inspection Service, Agriculture and Agri-Food Canada

African Swine Fever (ASF) is a contagious, haemorrhagic viral disease of pigs that is currently spreading westwards throughout Europe and eastwards into China, with significant economic losses along its path. While strict regulatory guidelines are in place to prevent the spread of this virus, little is known about the effectiveness of current meat processing methods in inactivating ASF. In addition, the matrix effect of individual meat products and ingredients on ASF survival is not well documented. This project aims to explore the survival of ASF in different meat products from ASF infected pigs as well as investigate the effect of different ingredients, cooking temperature, storage time and high pressure processing on ASF inactivation in different meat model systems.

Funded in part by the National Pork Checkoff under an ASF Partnership and administered by the Foundation.



Carbon Accounting for Genetic Progress in Pork, Kearney (formerly Context Network)

The project intends to demonstrate the market readiness for value creation to occur utilizing credible accounting for genetic progress within pork systems. The demonstration will advance the infrastructure and market research needs that inform future scalability for the industry to use this approach. Findings will enable pork packers/processors to leverage these innovations to manage their environmental footprint and business goals by incentivizing productivity and efficiency.

Funded in part by PIC.



Salmonella deep serotyping and microbial community profiling through swine production and processing, USDA-ARS-MARC, University of Georgia, Texas Tech University

This study will investigate the implementation of effective interventions at the most appropriate points in swine production, as well as deepen the understanding of *Salmonella* serotype diversity and complexity at all stages of production. This study will use archived samples of swine finishing barns as well samples collected under currently funded work, for CRISPR-SeroSeq and microbiome analysis to gain a deeper understanding of the microbiome and *Salmonella* serotype ecology from farm to fork.

Funded in part by the Pork Checkoff.



Current Foundation Research Projects, *continued*

Characterizing *Salmonella* Isolates from Ground Beef in the United States, Texas Tech University, Kansas State University, University of Georgia, USDA-ARS, Meat Animal Research Center, Food Safety Net Services

It is hypothesized that *Salmonella* serotypes and presence of highly pathogenic *Salmonella* (HPS) in ground beef will vary by geographic location and season depending on the facility. Samples obtained from a separate study will be analyzed to determine the *Salmonella* serotype(s) present in each positive sample and the presence of HPS associated with U.S. ground beef.

Funded in part by the Beef Industry Food Safety Council.



Funded by the Beef Checkoff and Administered by the Foundation

Assessing *Salmonella* status (prevalence, load, pathogenicity, and serotype complexity) through beef processing, University of Georgia and Texas Tech University

This study will integrate four advanced laboratory techniques, e.g. PiLOT, CRISPR-SeroSeq, to improve understanding of *Salmonella* dynamics in beef processing. Specifically, these data and techniques will enable (1) identifying steps in the processing chain which change the *Salmonella* communities either by load or loss or gain of subtypes (serotype, pathogenicity), or both and (2) describing which *Salmonella* subtypes (serotype, pathogenicity) are selected for, or which are lost, during processing steps. Findings will help build the research foundation needed for food safety protocols to produce integrated data sets. This data can then be applied to ensure that proposed regulatory frameworks meaningfully improve beef safety.



Rapid identification of ground beef and beef trim samples exceeding a *Salmonella* threshold level, Kansas State University and Cargill

The study will determine the impact of the *Salmonella* inoculation method on various *Salmonella* quantification and limit of detection (LOD) methods. Additionally, the study will determine the reliability and repeatability of various *Salmonella* quantification and LOD methods for the identification of non-intact beef samples harboring *Salmonella* equal to or above a threshold. Findings will address beef industry concerns regarding specific methods.



Targeting Foodborne Pathogens in the Beef Industry through an Integrated Analysis of the Beef Processing System, Texas Tech University, University of Nebraska, U.S. Meat Animal Research Center USDA-ARS, and Auburn University

This research will take a comprehensive approach to targeting *Salmonella* and Shiga Toxin Producing *E. coli* (STEC) conducted through optimization of sampling techniques, microbial detection and microbial quantification methods combined with microbiome and metagenomic analysis to enable mitigation strategies and validation techniques to impact pathogen presence in beef products.



Funded by the Beef Checkoff and Administered by the Foundation, *continued*

Effect of organic acid components on the inhibition of *Clostridium perfringens* during extended cooling of uncured meat products and the inhibition of *Listeria monocytogenes* during extended refrigerated storage, University of Wisconsin-Madison Food Research Institute

This research will compare the relative efficacy and synergistic effect of the active components (lactate, propionate, acetate/diacetate) found in clean label growth inhibitors (such as cultured sugar and vinegar-based products) on the inhibition of *Clostridium perfringens* in a model-uncured beef system, with primary focus on extending Phase 1 cooling (120 to 80°F). It will also validate inhibition of *Listeria monocytogenes* during extended refrigerated storage of a model deli meat system formulated with organic acid salts used to control *C. perfringens*.



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As of Aug. 11, 2026

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