



Michigan Meat Association

Newsletter

December 2011

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2012 MMA Convention and Supplier Show Preview

The 2012 MMA Convention is scheduled for March 9-10, 2012 in Okemos, MI. The Board has been busy planning another great convention. Convention registration forms will be available online and mailed in early 2012. In the meantime, you can reserve your hotel rooms for a special group rate at the Holiday Inn Express and Suite (517-349-8700) or the Comfort Inn (517-347-6690).

Seeking 2012 Auction Items

Registration materials will soon be available for the 2012 Michigan Meat Convention on March 9-10, 2012. In preparation, we are planning for the auction and **MMA members are invited to contribute items**. Donated items will be prominently displayed during the Friday dinner and during the auction donors will be acknowledged. This is a great opportunity for businesses to show off their products. Auction items can be products or services from your business or something purchased that relates to the Michigan meat industry.

Items should be delivered during convention registration or shipped to the Michigan Meat Association, 7539 Clark Road, Bath, MI 48808. Items can be of any value; however, since conference attendees come from around the state, we ask that items such as gift certificates may be used for mail orders and not only in a particular location. To offer a donation or for more information, contact Executive Secretary, Dru Montri at 517-599-0036 or dru@michiganmeatassociation.org.

Outstanding Service Award and Supplier of the Year Award Nominations Due January 1, 2012—See Page 6

The nomination form for the Michigan Meat Association Outstanding Service Award and Supplier of the Year Award are now available online at www.michiganmeatassociation.org. Please send your completed nomination form to Dru Montri by January 1, 2012.

2011

Michigan Meat Association

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Meat Plants: Improving Profitability in Small and Very Small Operations

Small and very small meat plants in the U.S. typically struggle with extensive overtime costs, high turn-over, high stress, production overcapacity, a declining rural customer base, declining profitability, and an extensive need for capital investment. This publication by Nick McCann highlights small changes that have been made at some meat plants to solve common problems and increase profit that don't require significant capital expenditure. In addition to small, low-capital changes, this publication highlights a basic methodology that meat-plant managers can use to create their own solutions to individual plant problems. Digital price \$2.95, print price \$5.95.

Download at <https://attra.ncat.org/attra-pub/summaries/summary.php?pub=364>.

Upcoming Webinars

FPEAC Dates in January and February 2012

From AAMP's Capitol Line-up December 1, 2011

The Food Processing Environmental Assistance Center (FPEAC) will be hosting a series of webinars with presenters from U.S. EPA Region 4 – Atlanta, Georgia to provide knowledge and information to food processors in regard to federal environmental compliance and regulations under the U.S. Environmental Protection Agency (EPA). Topic areas are presented under the federal laws, including: Clean Water Act (CWA), Clean Air Act (CAA), and Emergency Planning and Community Right-to-Know Act (EPCRA), and how these laws pertain to the food industry and processors.

Webinars will be held on January 24, January 31, and February 14, all from 1:00 – 3:00 EST. Visit www.conf.purdue.edu/fpeac for details and registration. For more information about registration, contact: Kim Stockment, conference coordinator, at 765-494-7225 or e-mail kstockme@purdue.edu.

Microbiology 101 for Small Meat Processors

February 1, 2012, 1pm Eastern for 90min.
A Niche Meat Processor Assistance Network webinar

N-60 sampling. Multi drug resistance. Pathogen v. adulterant. Non-0157 STECs. MDR Salmonella strains. Gram negative v. gram positive organisms. CFU, APC, PCR, PFGE. If you're a meat processor, you pretty much have to know all this stuff. And if you work with a meat processor, you should probably understand the basics so you know what your processor is up against. Coming to our rescue are Penn State food scientists Catherine Cutter and Martin Bucknavage. They will explain the basic microbiological terms meat processors – and their customers – need to understand.

All NMPAN webinars are free and open to the public. To join, go to this website a few minutes before start time: <https://connect.extension.iastate.edu/nichemeat>. To make sure (in advance) that your computer can use the Adobe Connect webinar system, go here: http://na1cps.adobeconnect.com/common/help/en/support/meeting_test.htm.

Welcome New Members

Billy Bones BBQ, William Wall of Sanford, MI

Freel's Market, Andy Ryan of Tawas, MI

Annual Dues—Due January 31, 2011

This is a friendly reminder that your annual dues of \$100 are due on January 31, 2011. Any dues paid after February 1st, will be \$125. Statements were sent by e-mail on December 7th. Second notices will be mailed the first week of January. If you have any questions regarding your annual dues, please contact Dru Montri at 517-599-0036 or dru@michiganmeatassociation.org.

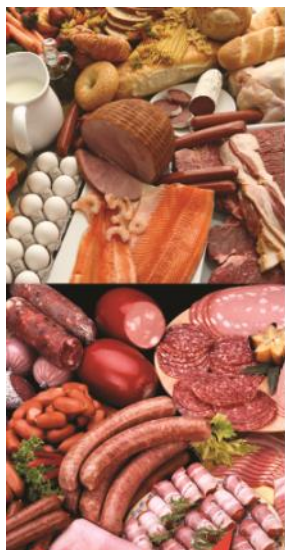
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Benefits of Membership in the Michigan Meat Association

Networking opportunities at the annual convention

Discounts for courses and educational offerings

Promotion of meat products at State functions

Opportunity to compete in the Cured Meat Competition

Support MSU meat program for education of future meat industry professionals

MMA Membership Directory that includes processor and supplier contact information

MMA Monthly Newsletter of activities, pertinent industry news, membership news, AAMP news, convention information, and classified listings

Michigan Meat Association

Outstanding Service Award and Supplier of the Year Award

Purpose: The purpose of the Michigan Meat Association **Outstanding Service Award** is to recognize any Operator Member(s), Honorary Member(s), Associate Member(s) or Officer of the Association that may be an individual(s), partnership, corporation or other legal entity that have made an exceptional contribution to the Michigan Meat Association and its members.

The purpose of the Michigan Meat Association **Supplier of the Year Award** is to recognize any supplier that may be an individual(s), partnership, corporation or other legal entity that have made an exceptional contribution to the Michigan Meat Association and its members.

Qualification: Nominee(s) shall be currently or previously an Operator Member(s), Supplier Member(s), Honorary Member(s), Associate Member(s) or Officer of the Association as defined in the Michigan Meat Association by-laws.

Nomination: An Operator Member or Supplier Member shall make nomination(s). The nomination shall be in written form to the Michigan Meat Association Board of Directors. The nomination shall be no more than two pages and address the nominee's contributions to the Michigan Meat Association and its members.

Confirmation of Nomination: The Board of Directors or appointed committee shall review the nomination(s) at any of its meetings. Approval of the nomination shall be by simple majority vote of the Board of Directors.

Limitation: The Board of Directors or appointed committee shall confirm a maximum of two Outstanding Service Awards and two Supplier of the Year Awards per association year. The association year shall be based on the annual meeting date.

Acknowledgement: The Executive Secretary of the Association shall acknowledge the receipt of the nomination and provide status of the nomination to the nominee in written or verbal form.

Award: The Board of Directors by majority vote shall determine the type of award provided. The value of the award shall be included in the Treasurer's report.

Nomination Forms are now available online at www.michiganmeatassociation.org.

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Nutrition Labeling Delay of Effective Date

AGENCY: Food Safety and Inspection Service, USDA.
ACTION: Final rule; delay of effective date and correction.

SUMMARY: The Food Safety and Inspection Service (FSIS) is delaying the effective date of the final regulations that require nutrition labeling of the major cuts of single-ingredient, raw meat and poultry products and ground or chopped meat and poultry products that were published in the Federal Register on December 29, 2010. The original effective date of these regulations was January 1, 2012. FSIS is taking this action in response to a request from eight trade associations. The trade associations requested that FSIS exercise enforcement discretion for a six month period following the January 1, 2012, effective date of the final rule. However, FSIS has concluded that a two month delay in the effective date will allow industry sufficient time to comply with the requirements of the final rule. **The new effective date of the final rule is March 1, 2012.**

ADVERTISING

Member Rates:

1/4 Page \$25/issue or \$150/year

1/2 Page \$35/issue or \$250/year

Full Page \$60/issue

Non-member Rates:

Business Card \$75/issue

1/4 Page \$85/issue

Classified Ads:

Free for members

If you are interested in placing an advertisement, contact Dru Montri, Executive Secretary, at dru@michiganmeatassociation.org or 517-599-0036.

Michigan
Meat
Association

Call for MMA Board Nominations: Due February 15, 2012

MMA's Nomination Committee is now seeking nominations for board members. **If you would like to make a nomination, please contact Steve Francis at 810-798-3064.** Nominations submitted by February 15 will appear in MMA's February newsletter. Nominations will also be accepted from the floor on the day of the election, which will be held during the annual business meeting on Saturday, March 10, 2012 during the annual convention in Okemos, MI.

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Calendar of Events

January 1, 2012	Nominations Due for Outstanding Service Award and Supplier of the Year Award (see page 6)
January 18, 2012	MMA Board Meeting, Mount Pleasant, MI
January 24, 31 and February 14	FPEAC Webinars (see page 3)
February 1	Microbiology Webinar (see page 3)
February 15	Board Nominations Due (see page 8)
March 1	Nutrition Labeling Effective Date (see page 8)
March 9-10, 2012	2012 MMA Convention, Okemos, MI
July 26-28, 2012	2012 AAMP Convention, St. Paul, MN

www.michiganmeatassociation.org

Michigan Meat Association
7539 Clark Road
Bath, MI 48808

The Michigan Meat Association supports its members and the meat industry by providing timely information exchange and opportunities to enhance productivity and technology enhancement to maintain the viability of the meat industry.