



# Michigan Meat Association

## Newsletter

January 2012

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## 2012 MMA Convention and Supplier Show

The 2012 MMA Convention is scheduled for March 9-10, 2012 in Okemos, MI. .  
**Convention registration forms are now available online.**

**Guest Room Reservations:** Call before February 17th to reserve your rooms for a special group rate. Rooms are available at the Holiday Inn Express and Suites for \$94 a night. Call 517-349-8700. Rooms are available at the Comfort Inn for \$84 a night. Call 517-347-6690. Mention you are attending the Michigan Meat Association Convention to receive the discounted rate.

**Cured Meat Show Judges:** The Cured Meat Committee is seeking member judges for the cured meat show. Committing to judging will entail a mandatory judges meeting the morning of Saturday, March 10 and 1-3 hours dedicated to judging a category for which you have no product entered. This is a fantastic opportunity to get more involved in the Cured Meat Show. If you are interested, contact Scott Filbrandt at 269-637-5739.

**Auction Items:** The annual banquet on Friday evening will again include a fun-filled fundraising auction. **Help us fill the auction** with items you need or just really want. Donated items will be prominently displayed during the Friday banquet 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](mailto:dru@michiganmeatassociation.org).

**Supplier Member Sponsorships:** Each year there are opportunities for our supplier members to make donations that will support events and drawings at the convention. If you are interested in donating, please contact Dru Montri at 517-599-0036 or [dru@michiganmeatassociation.org](mailto:dru@michiganmeatassociation.org). You will be recognized in the convention brochure and onsite for your generosity.

2011

Michigan Meat Association

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## 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](http://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](mailto:kstockme@purdue.edu).

### Microbiology 101 for Small Meat Processors

February 1, 2012, 1 pm Eastern for 90 min.  
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](http://na1cps.adobeconnect.com/common/help/en/support/meeting_test.htm).

### Niche Meat Processing Webinar

February 29, 2012, 6 pm Eastern for 75 min.  
A Niche Meat Processor Assistance Network webinar

This webinar has been designed for those interested in niche meat processing and niche meat market dynamics. The target audience is small meat processors, livestock producers who supply niche markets, and local food practitioners. Topics will include: Overview of the services offered by the NMPAN, niche meat market dynamics, pros and cons of mobile meat processing, and improving profitability in small meat plants. The presenters are the co-coordinators of NMPAN Arion Thiboumery and Lauren Gwin.

The webinar is sponsored by the C.S. Mott Group for Sustainable Food Systems at MSU, the Michigan Meat Association, MSU Extension, and the Community Food Systems Workgroup in MSUE. For more information or to find out where you attend a hosted webinar viewing, contact Rich Pirog at [rspirog@msu.edu](mailto:rspirog@msu.edu) or 517-353-0694.

**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**

## AutumnFest 2011 Report

*Submitted by George Wilson and Bob Culler*

Attendance was somewhat less than last year, but according to Kathryn Reed the official pre-registration was over last year. The early planning to accommodate the game at noon does not encourage attendance. The MMA booth was busy most of the time and we always get people who say they were counting on getting back to sampling the products. Our thanks goes to **Bob's Processing, ShipPac, Kent Quality Foods, and Merindorf Meats** for supplying product. The table of a variety of meat samples and the opportunity to win a drawing distinguish our booth from most other exhibitors.

A donation of steaks by Dave Hoekstra of ShipPac enables us to put a box in the silent auction and they sold for \$100. We also used steaks as a prize for our drawing. Bob's Processing supplied a smoked turkey and smoked ham, one for the silent auction and another for the product raffle table. All money raised at AutumnFest goes to the Michigan State University College of Agriculture and Natural Resources Alumni Association for scholarships. Usually this is about \$35,000. AutumnFest merits our continuing support.

## Nutrient Data in Time for the New Year

*By Rosalie Marion Bliss, January 13, 2012*

Two timely nutrient data sets provided by U.S. Department of Agriculture (USDA) scientists are being used by the beef and pork industries to provide new Nutrition Facts labels for their products. Federal rules require specific meat and poultry products to carry new nutrition information.

**Although some retailers have already begun implementing the new rules, the original starting date of January 1 has been extended to March 1, giving retailers more time for implementation.** USDA's Food Safety and Inspection Service (FSIS) announced that the new rules will make important nutrition information readily available to consumers for 40 of the most popular cuts of meat and poultry.

The data sets are provided by the Agricultural Research Service (ARS) Nutrient Data Laboratory (NDL), which is headed by nutritionist Joanne Holden in Beltsville, Md. The data sets for retail cuts of beef and pork provide retailers with easier access to the most accurate beef and pork nutrient data for the purpose of both on-pack and butcher-counter-posted nutrition labeling. ARS is USDA's principal intramural scientific research agency.

Previously, NDL researchers, in collaboration with representatives of the beef and pork industries and various universities, conducted several studies designed to update and expand the available nutrient data on current beef and pork cuts and products. The results led to a major update of beef and pork nutrient data in the USDA-ARS National Nutrient Database for Standard Reference Release 24, which is managed by NDL. Called SR for short, the database is the major authoritative source of information about U.S. food composition.

The two downloadable data sets—"The USDA Nutrient Data Set for Retail Beef Cuts, Release 2.0" and "The USDA Nutrient Data Set for Fresh Pork from SR, Release 2.0"—are presented as both a PDF file and as a Microsoft Excel spreadsheet. Users download the data sets, free of charge, onto a computer hard drive and use the data in conjunction with other software programs.

Read more about this research and how to download the files in the January 2012 issue of *Agricultural Research* magazine.

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## Welcome Operator New Members

Andy Ciupak of Detroit Mariner in Okemos, MI

Walt and Starlet McGaskey of Prime Cuts in Jackson, MI

## Annual Dues—Due January 31, 2012

This is a friendly reminder that your annual dues of \$100 are due on January 31, 2012. Any dues paid after February 1st, will be \$125. Statements were sent by e-mail on December 7th. Second notices were 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](mailto:dru@michiganmeatassociation.org).

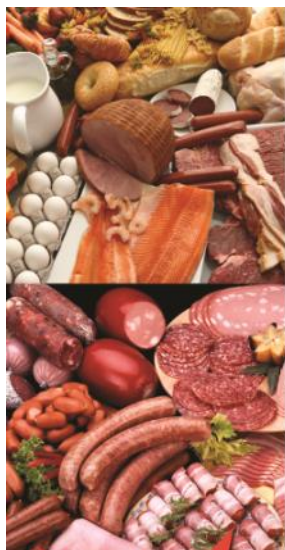
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Michigan Meat Association

# 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

<b>January 24, 31 and Feb. 14</b>	FPEAC Webinars (see page 3)
<b>January 31</b>	MMA Annual Dues Due
<b>February 1</b>	Microbiology Webinar (see page 3)
<b>February 15</b>	Board Nominations Due (see page 8)
<b>February 17</b>	Deadline for Convention Group Rate Room Reservations
<b>February 29</b>	Niche Meat Processing Webinar (see page 3)
<b>March 1</b>	Nutrition Labeling Effective Date
<b>March 9-10, 2012</b>	2012 MMA Convention, Okemos, MI
<b>July 26-28, 2012</b>	2012 AAMP Convention, St. Paul, MN

[www.michiganmeatassociation.org](http://www.michiganmeatassociation.org)

**Michigan Meat Association**  
**7539 Clark Road**  
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*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.*