

Cal Poly Unveils New Meat Processing Center

Cal Poly's College of Agriculture, Food, and Environmental Sciences in San Luis Obispo, CA, opened the doors of its new J and G Lau Meat Processing Center and teaching facility in late October for public tours as it prepares to begin operations in January 2012.

The nearly 15,000 square-foot, \$6.5 million teaching and research plant is the newest meat processing center in the United States. Under one roof and the direction of faculty, students from a cross-section of disciplines will gain hands-on experience in all areas of meat processing, including humane harvest, fabrication, innovative ready-to-eat product development, food safety, and packaging.

With this new state-of-the-art facility, the Cal Poly Animal Science Department will offer the complete spectrum of meat production education, from breeding selection to a safe and nutritional dining experience. The center enables students to gain critical real-world experience in an environment that mirrors the industry they will enter upon graduation.

The meat processing center will also serve as a site for industry research and product development, enabling Cal Poly students and faculty to collaborate with industry on leading-edge practices. The facility encompasses meat and poultry harvest labs, a fabrication lab, processing center, food safety lab, thermal processing kitchen, and a ready-to-eat packaging lab. There are no immediate plans to add a rendering facility to handle the by-products of the new meat processing center. Dr. Andrew Thulin, professor and head of Cal Poly's Animal Science Department, said the university is interested in working with an organization in the future to develop a smaller rendering facility to handle the by-products as well as to conduct research on the rendering process. In the meantime, the by-products will be held temporarily at a separate site in a cooler until shipment to a rendering plant.

More than \$5.5 million of the cost of the center was funded by private donors including the J and G Lau family, industry, and friends of the university.



Photo by Chris Leschinsky

Global Feed Group Elects New Chairman

Mario Sergio Cutait, founder and president of Feed Latina, the Latin American feed industry association, and former president of SINDIRAÇÕES, the Brazilian feed industry association, has been elected chairman of the International Feed Industry Federation (IFIF). Outgoing Chairman Dave Cieslak, who has led the federation for the last three years, formally handed over the chairmanship at the IFIF Annual General Assembly in Rome, Italy, in October.

Cutait, who previously served as chairman of IFIF's Education Committee, was one of the creators of the international conference series Global Feed and Food in 2005 in conjunction with the United Nations Food and Agricultural Organization and IFIF. On accepting his two-year term as chair, Cutait outlined his vision.

"IFIF is the only global platform to discuss common issues and interests of the whole feed chain, spanning seeds to animal protein producers, and is an important link with regulators worldwide," he commented. "The continued future success of the association will be based on strengthening our industry's global alignment and broadening the membership base to promote sustainable and safe feed and food to support our growing populations."

The IFIF represents over 80 percent of the global feed industry, and its members are committed to produce sustainable, safe, and nutritious feed and to promote high standards globally. The World Renderers Organization is a member of IFIF.

Mexico Poultry Producer Enters U.S. Market

Industrias Bachoco S.A.B. de C.V., Mexico's leading producer and processor of poultry and other food products, has acquired O.K. Industries, Inc., a privately-owned U.S. poultry company.

Founded in 1933, O.K. Industries has grown from a local, balanced feed company into one of the largest vertically-integrated poultry companies in the United States. Headquartered in Fort Smith, AR, O.K. Industries operates facilities across the River Valley area in Arkansas and Oklahoma, processing 2.5 million chickens per week, with total annual sales of approximately \$600 million. The company supplies grocery retailers, foodservice distributors, and commodity customers in U.S. and foreign markets.

"This acquisition is one of the most transcendent steps for Bachoco, since it is our first international acquisition and first entry into the U.S. poultry market," stated Rodolfo Ramos, Bachoco's chief executive officer. "With the acquisition of O.K. Industries, Bachoco reinforces its commitment to serving its markets through the incorporation of its nearly 4,000 local workers into the company's workforce, as well as hundreds of regional growers." Bachoco will continue to operate its newly-acquired entity as O.K. Industries, Inc.

Founded in 1952, Industrias

Bachoco's main product lines are



chicken, table eggs, balanced feed, and swine. The company is headquartered in Celaya, in the state of Guanajuato in central Mexico, with operations that span the country including 60 distribution centers and a growing export business. Bachoco trades on both the Mexican and New York Stock Exchanges and reported net sales of over \$2 billion in 2010.

Meeker Elected to USAHA Leadership

At its recent 115th annual meeting, the United States Animal Health Association (USAHA) Board of Directors approved officers who were voted in by the membership.

North Carolina State Veterinarian Dr. David Marshall was chosen as USAHA president, and Dr. David Meeker, vice president of Scientific Services, National Renderers Association, got the nod for president elect. Officers serve a term of one year.

Elected first vice president was New Hampshire State Veterinarian Dr. Stephen Crawford, second vice president is Utah State Veterinarian Dr. Bruce King, and third vice president is Iowa State Veterinarian Dr. David Schmitt. California State Veterinarian Dr. Annette Whiteford was elected treasurer.

Dr. Steven Halstead was recognized for his service as USAHA president over the past year, and remains on the USAHA Executive Committee as the immediate past president. Dr. William Hartmann of Minnesota was also recognized for his service as the association's treasurer from 2006-2011.

Site Tracks Animal Agriculture Regs

The Animal Agriculture Alliance has launched an interactive Web site that tracks the progress of various state bills related to humane animal handling and other issues important to animal agriculture. The site provides access to pending or recently enacted animal agriculture legislation and ballot initiatives at the state and federal levels and is available at www.animalagalliance.org.

For historical reference, a comprehensive list of animal-related legislation from the past 30 years is available on the Web site at www.animalagalliance.org/images/ag_insert/20110623_Current.pdf.

Chicken Council Selects New Officers

Lampkin Butts, president and chief operating officer (COO) of Sanderson Farms, was named chairman of the National Chicken Council (NCC), the trade association for the chicken production and processing industry. Bill Lovette, president and chief executive officer (CEO) of Pilgrim's Pride Corporation, took office as vice chairman, and Michael Helgeson, CEO of GNP Company, became secretary-treasurer. Officers serve one-year terms.

Mike Brown was elected to a full term as president of NCC. He joined the council as president in March of this year, succeeding George Watts.

Butts became president and COO of Sanderson Farms in November 2004. He has been with the company since 1973, working his way up through a variety of assignments and serving as processing division manager, director of processing and sales, and vice president of sales. Butts was elected to the Sanderson Farms Board of Directors in 1998 and has served on the NCC board since 2004. He has also served on the boards of the U.S. Poultry and Egg Association and the Mississippi Poultry Association.

Meat Industry Names Officers

The American Meat Institute (AMI) has elected the six officers who will guide the organization through the next year.

Elected to the chairmanship for 2011-2012 is Larry Odom, chairman, president, and chief executive officer (CEO) of Odom's Tennessee Pride Sausage, Inc. Nick Meriggoli, president of Oscar Mayer, a Kraft Foods Business Unit, will serve as AMI vice chairman; Greg Benedict, president and chief operating officer (COO) of American Foods Group, LLC, was elected treasurer; and Gary Jacobson, president and COO of Indiana Packers, is secretary.

Odom has worked in various positions for the Odom's Tennessee Pride Sausage for 36 years, including food service regional manager, quality assurance manager, and later as director of quality assurance over a three-plant operation. He became executive vice president of the company in 1985, president in 1992, and chairman and CEO in 2001.

Dennis Vignieri, president and CEO of Kenosha Beef International, Ltd., becomes immediate past chairman, and J. Patrick Boyle was reelected by the AMI membership to serve a twenty-third term as the institute's president and CEO.



Rendering Plant in India Finally Up and Running

According to the *Hindustan Times*, a rendering plant built in 2004 by the Municipal Corporation of Delhi (MCD) has finally become operational to handle animal carcasses and slaughterhouse material. The MCD has struggled to find an operator for the plant

that is located in Ghazipur. The new operator is responsible for collecting and processing the dead animals found on the roads in Delhi. Previously, animal carcasses were burned in open air, but the practice has been stopped in view of its contribution towards pollution.

"Currently, the Ghazipur rendering plant processes 125 to 130 dead animals per day and has a capacity to process 150 to 200 dead animals per day," a senior MCD official is quoted in the article. The material is processed into bird feed that is then sold in the markets.