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U.S. POULTRY & EGG ASSOCIATION

November / December 2016

NEWS & VIEWS

Special Focus on Latin American and Caribbean 2017 IPPE Attendees

USPOULTRY and Foundation Approve \$300,000 in New Research Grants

Industry Groups Request Court to Overturn EPA Waters of the U.S. Rule

The All Feather Association serving the industry through education, research, communication and technical assistance.

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NEWS & VIEWS

NOVEMBER / DECEMBER 2016

News & Views is produced quarterly by the U.S. Poultry & Egg Association, the world's largest and most active poultry organization. USPOULTRY represents the entire industry as an "All Feather" Association. USPOULTRY is a nonprofit organization which represents its poultry and egg members through research, education, communication and technical assistance. Membership includes producers and processors of broilers, turkeys, ducks, eggs, and breeding stock, as well as allied companies. Formed in 1947, the Association has member companies nationwide and affiliations in 28 states. USPOULTRY also sponsors the International Poultry Expo.

Send Comments to: **News & Views**,
U.S. Poultry & Egg Association, 1530 Cooledge Road, Tucker, GA 30084-7303
newsandviews@uspoultry.org

HOTELS, HOTELS, HOTELS

I recently returned from EuroTier, a large animal agriculture trade show held in Hanover, Germany, where IPPE had a booth. EuroTier is similar in size and scope to IPPE. To reach the trade show (or fair grounds) took a five minute walk to the train station, a five Euro ticket, a 30 minute tram ride in a jam-packed car, and then a 10 minute walk to the trade show floor. All in all, about a 45 minute transit. And, I have had similar experiences at other large international trade shows like VIV Bangkok or VIV Utrecht.

I say all of this to bring to light some of the challenges that the success of the IPPE has resulted in, namely being able to secure hotel rooms within walking distance of the Georgia World Congress Center (GWCC). A dozen years ago, standing alone as the International Poultry Exposition (IPE), there was adequate hotel inventory for essentially all exhibitors and attendees to stay downtown, if so desired. While buses picked up at our contracted hotel blocks, the truth is the GWCC was, at most, a 15-20 minute walk from any of these downtown properties.

In 2007, we partnered with the American Feed Industry Association (AFIA) and began producing the International Poultry Expo/International Feed Expo (IPE/IFE). Our hotel block expanded into the midtown Atlanta area, requiring a short (10-15 minute) shuttle bus ride. And then, of course, in 2013 the Meat Institute joined the partnership with USPOULTRY and AFIA to form IPPE, pushing our hotel blocks out to Buckhead, the Galleria and airport areas of Atlanta to accommodate our attendees and exhibitors. And, these properties are a 30-45 minute shuttle bus or MARTA train ride from the convention center.

There are two points I'd like to make here. First, the commute time to GWCC for IPPE from the "outlying" hotel areas is not unusual compared to other similarly sized international trade shows; in fact, few other venues large enough to host IPPE have as many "walking distance" hotels as Atlanta. But the new reality is that, unlike a dozen years ago with a smaller, less attended show, not everyone can stay downtown.

Second, if you are reading this column, you are likely a member of U.S. Poultry & Egg Association (and also perhaps an AFIA or NAMI member) or an exhibitor. Member companies of USPOULTRY, AFIA and NAMI are provided, via email invitation in early June, the ability to reserve blocks of rooms, when there is still plenty of capacity downtown. Specific names are not due until November; in June, all that is requested is the size of your company's room block. Further, there is a long established exhibitor seniority system that again allows block reservations beginning in June for our most senior exhibitors, but providing even the newest exhibitor access to rooms prior to housing being made available to the general public around Aug.1.

The formation of IPPE has been beneficial for the members of all three partners—we have been able to assemble a much broader display of equipment, services and educational programs to serve our members than any of us could have achieved individually; and, we've reduced the number of trade shows our intertwined industries were supporting. Similarly, IPPE has reduced the number of trade shows for our supplier and exhibitor community, cutting out a show or two per year, while providing a much larger, broader audience.

More downtown Atlanta hotel rooms are on the way—including a new 800 unit property adjacent to the GWCC in 2021. But, in the meantime, take advantage of your membership in USPOULTRY (or AFIA, or NAMI) or your seniority status as an exhibitor, to secure your room blocks early, and as conveniently as possible to the GWCC.

John Starkey, PE
President
jstarkey@uspoultry.org



John Starkey, PE
President
USPOULTRY



Complimentary IPPE Registration Available Through M2A Program; Deadline Dec. 31



Brought to you by our Elite Sponsors, the Members to Atlanta (M2A) program offers complimentary access to the 2017 International Production & Processing Expo (IPPE) and is exclusively available to the member companies of American Feed Industry Association (AFIA) (feed and pet food manufacturers only), North American Meat Institute (NAMI) (packer processors only) and U.S. Poultry & Egg Association (USPOULTRY) engaged in the production of feed, meat, poultry and egg products.

IPPE is the premier event for USPOULTRY and will be packed with the largest display of equipment, supplies and services used in the production and processing of poultry, meat

and feed products, a variety of education programs to cover all aspects of your businesses, as well as endless opportunities to network with your colleagues and friends in the industry.

Details about the M2A program and a complete schedule of events are available at www.ippexpo.org. There is no limit to the number of employees who can register from one company under this program, but they must pre-register by Dec. 31. Beginning Jan. 1, 2017, registration rates for the show will be \$100 per person. To avoid this charge, register now!

The success of IPPE is due in large part to USPOULTRY members sending their teams to IPPE. USPOULTRY members have worked side-by-side with our Association, AFIA and NAMI to provide comprehensive education sessions, and there is something for everyone. More than 1,250 suppliers have also committed to bringing new technology and interactive demonstrations for your team to see and experience.



IPPE Represented at EuroTier

Nath Morris, vice president - expo; John Starkey, president; and Paul Hill, West Liberty Foods and chairman, USPOULTRY, represented IPPE at EuroTier from Nov. 13 - 16, in Hanover, Germany.

EuroTier is an international trade show for animal husbandry and livestock management which attracts exhibitors from all over the world to present their innovations for cattle, pig and poultry farming as well as in the fields of aquaculture, sheep and goat rearing and livery yards.



Nath Morris, Paul Hill and John Starkey at the IPPE booth at EuroTier

Special Focus on Latin American and Caribbean 2017 IPPE Attendees

In addition to encouraging domestic attendance, the IPPE actively seeks to bring in a diverse international audience from around the world. This was never more apparent than at the 2016 IPPE where a new international attendee record was set with 7,280 visitors from 141 countries. Latin America and the Caribbean were the largest regions represented at the 2016 IPPE.

IPPE is continuing to focus on bringing in international attendees with a special emphasis on the Latin American and Caribbean markets. In addition to having more than 48 exhibitors from Latin American countries, IPPE is providing educational programs and networking activities for these attendees at the 2017 trade show.

Along with offering several free education programs, IPPE is featuring a Seminario Técnico para Maximizar la Eficiencia de la Industria Avícola program, presented entirely in Spanish, which will discuss improvements in the areas of breeding, incubation, grow-out, egg production, processing and health. The program will be

offered from 9 a.m. to 5 p.m., on Monday, Jan. 30, 2017, and presenters and topics include the following.

Dr. Rodrigo Espinosa, Aviagen

Producción de Pollos de Engorde sin el Uso de Antibióticos

Rafael Rivera, USPOULTRY

Bienestar animal - Enfoque en sustentabilidad y en el negocio

Dr. Eduardo Vicuña, Biomin

Control de Daño Ocasionado por las Micotoxinas

Dr. Leonardo Cotamo, AVIDESA

Control de Enfermedad de Gumboro

Dr. Marcelo Silva, Aviagen

Plan de alimentación para lograr una óptima Productividad con Reproductoras Pesadas

Angel Salazar, ISI Incubation

Evaluación de programas sanitarios en plantas de incubación

Juan DeVillena, Wayne Farms

Evaluación de rendimiento de una planta de proceso

Humberto Hernandez, Gainco

Motivación de empleados de proceso

Dr. Fernando Vargas, Merck

Manejos en la granja que influye el proceso, manejo de canal

While at IPPE, Latin American and Caribbean attendees can observe several cooking demonstrations for chicken, turkey, beef and pork on Tuesday, Jan. 31, 2017 and Wednesday, Feb. 1, 2017. There will also be an IPPE Welcome Reception held at the Georgia Aquarium, the world's largest aquarium, on Tuesday, Jan. 31, 2017, and all IPPE attendees are invited. Additionally, attendees will have an opportunity to vote on the best chili, which will be prepared by chefs featuring their favorite chili recipes for beef, pork and poultry, as well as participate in the hot wing eating competition where the winners of each "Heat" go on to compete eating sequentially hotter wings.

USPOULTRY Foundation International Student Program Brings Latin American Students to IPPE

The USPOULTRY Foundation International Student Program is an important component of the IPPE. Held in conjunction with the USPOULTRY Foundation College Student Career Program, the International Student Program brings Latin American and other international students to the IPPE each year where they are treated to a specialized program designed especially for them, in addition to being able to visit the exhibit floor to see the most current technology used in the poultry, meat and feed industries. The students will have the opportunity to visit with employers who have poultry operations throughout the world, including Latin America and Mexico. Students from seven Latin American universities attended the 2016 IPPE, and many students are expected in the International Student program for the 2017 IPPE.

"Traveling Latin America, I have obtained very positive feedback regarding the International Student Program. The students that have been able to attend are now an active part of the industry and are working strongly," remarked Dr. Rafael Fernandez, director of technical services for Latin America, Merial, and USPOULTRY International Committee member.

"Bringing international students and their professors/supervisors to take part in this impressive exposition is huge, and the effects are far-reaching. My students are always truly delighted to be able to live this experience. Employment interviews and exchange, integration with other research and common interest groups were made possible. The results of these experiences can be seen in my students' professional lives. Many them

are now employed in the poultry industry in Brazil or took part in internships and training programs in poultry. All of these opportunities were obtained from contacts made at IPPE. This program represented an enormous gain for our students, reinforcing their decision to stay with the poultry area and also giving the opportunity for them to know more about the U.S. poultry industry and the world poultry market," remarked Vladimir Pinheiro do Nascimento, vice-president for postgraduate studies, Federal University of Rio Grande do Sul, Brazil.

The International Student Program is sponsored and funded by the USPOULTRY Foundation.

2017 IPE Education Programs

Sponsored by
USPOULTRY
U.S. POULTRY & EGG ASSOCIATION

MONDAY, Jan. 30

Seminario Técnico para Maximizar la Eficiencia de la Industria Avícola (Technical Seminar for Maximizing the Efficiency of the Poultry Industry)
9 a.m. – 5 p.m.
\$150 registration fee

This program, presented entirely in Spanish, will discuss improvements in the areas of breeding, incubation, grow-out, egg production, processing, and health. The discussion topics include: methods for efficient use of energy, evaluation of production equipment, management strategies to improve bird performance, and biosecurity.

MONDAY, & TUESDAY Jan. 30 & Jan. 31

International Poultry Scientific Forum
Monday, Jan. 30, 7:30 a.m. – 5 p.m.
Tuesday, Jan. 31, 8 a.m. – 2 p.m.
\$55 registration fee; \$115 after Jan. 1

Sponsored by the Southern Poultry Science Society, the Southern Conference on Avian Diseases and USPOULTRY, the forum presents information on industry topics such as environmental management, nutrition, physiology, pathology, processing and products, and avian diseases. Students with a valid student ID may register complimentary onsite.

TUESDAY, Jan. 31

Animal Agriculture Sustainability Summit
9 a.m. – 12 p.m.
Included with registration

This continuing program will provide viewpoints from industry and agricultural experts on sustainability and why it matters to the animal agricultural industry, as well as how to communicate sustainability efforts to consumers, suppliers and industry stakeholders.

U.S. Employment Law Regulatory Update
9 a.m. – 11 a.m.
Included with registration

OSHA, EEOC, NLRB, ICE, OFCCP and other federal agencies continue to increase the regulatory burden on businesses in the U.S. Many of these regulations directly impact the poultry & egg industry. Attend to hear the latest updates on the employment law regulatory environment and ask questions of attorneys who specialize in employment law.

WEDNESDAY, Feb. 1

Poultry Market Intelligence Forum
9 – 11:30 a.m.
Included with registration

Leading economists and industry experts will provide insights on how the domestic and global economies and consumer demands impact the poultry and egg industries. They will identify challenges facing the industry and discuss how the U.S. and international poultry industries are positioned to move forward in 2016.

THURSDAY, Feb. 2

Whole Genome Sequencing – Food Safety Implications
8 a.m. – 10 a.m.
Included with registration

Regulatory agencies and public health authorities have established whole genome sequencing (WGS) as the newest technology for use in addressing threats to public health and enhancing the safety of our nation's food supply. This session will provide a basic background on the technology and how it may impact your business.



Toxic Release Inventory Reporting Guidance Workshop
8 a.m. – 11 a.m.
Included with registration

This workshop will provide a basic review of the TRI program and address some of the ambiguous and confusing sections of the requirements for environmental, health and safety personnel responsible for TRI reporting.

THURSDAY & FRIDAY, Feb. 2 & Feb. 3

International Rendering Symposium: Keeping Agriculture Sustainable
Thursday, Feb. 2
12 – 5 p.m.
Friday, Feb. 3
9 a.m. – 12 p.m.
\$200 registration fee

The U.S. rendering industry collects and safely processes more than 50 billion pounds of animal byproducts each year. Rendering converts these materials into fats and proteins used in animal feed. The rendering industry provides services for the safe collection of these materials and uses heat to dehydrate and separate the fat and solid materials. The rendering industry is a green, sustainable, and vital part of the agricultural chain. This symposium will focus on the opportunities and challenges to the industry today.



2017 IPPE Schedule

LOCATION

Georgia World Congress Center (GWCC)
285 Andrew Young International Blvd. N.W.
Atlanta, GA 30313-1591 USA
+1.404.223.4000

EXHIBIT HOURS

Tuesday, Jan. 31: 10 a.m. – 5 p.m.
Wednesday, Feb. 1: 9 a.m. – 5 p.m.
Thursday, Feb. 2: 9 a.m. – 3 p.m.

REGISTRATION

Attendee Registration: B-Building and
C-Building Registration Lobby
Exhibitor Registration: B-Building and
C-Building Registration Lobby

Sunday, Jan. 29, 2017 12 – 5 p.m.
Monday, Jan. 30, 2017 7 a.m. – 6 p.m.
Tuesday, Jan. 31, 2017 7 a.m. – 5 p.m.
Wednesday, Feb. 1, 2017 7 a.m. – 5 p.m.
Thursday, Feb. 2, 2017 7 a.m. – 2 p.m.

FEES

On-site: IPPE: \$100 USD
International Poultry Scientific Forum:
\$115 USD
Grower Days: \$5 USD (Any day with coupon)
Lost Badge: \$10 USD (Cash only)
Student: Complimentary with student ID
There are no refunds/substitutions/name or
company changes.

AIRPORT SHUTTLE (Thursday Only)

A free shuttle service is offered from the
Georgia World Congress Center to Hartsfield-
Jackson Atlanta International Airport. The
shuttle will begin after the close of the Expo on
Thursday and will run until **4:30 p.m.** Look for
the airport shuttle signage.

CUSTOMER CONNECTION CENTER

Connector, between B-Building and
C-Building
This area is where exhibitors can meet
privately with customers.

WELCOME RECEPTION AT THE GEORGIA AQUARIUM

Tuesday, Jan. 31, 2017, 5:30 – 7:30 p.m.
Complimentary tickets are required and
available in the B-Building lobby – tickets
are limited and distributed on a first-come,
first-served basis. The ticket counter opens
at noon on Monday, Jan. 30.

12 - 5 p.m.	Sunday, Jan. 29 Exhibitor Registration open B & C Building Registration Lobby
7 a.m. - 5 p.m.	Monday, Jan. 30 Attendee Registration open B & C Building Registration Lobby
7 a.m. - 5 p.m.	Exhibitor Registration open B & C Building Registration Lobby
7 a.m. - 6 p.m.	Attendee and Exhibitor, Scan- and-Go Marriott Marquis Lobby International Poultry Scientific Forum, Rooms B310 – B315
8 a.m. - 5 p.m.	Environmental Conference for the Meat and Poultry Industry, Room B401
8 a.m. - 5 p.m.	Worker Safety Conference for the Meat & Poultry Industry, Room B405
9 p.m. - 5 p.m.	Seminario Tecnico para Maximizar la Eficiencia de las Industria Avicola, Room B207/208 Pork 101 Workshop, Room B408
1 - 5 p.m.	Tuesday, Jan. 31
7 a.m. - 5 p.m.	Attendee Registration open B & C Building Registration Lobby
7 a.m. - 5 p.m.	Exhibitor Registration open B & C Building Registration Lobby
7:30 - 11 a.m.	<i>Listeria Monocytogenes</i> Prevention and Control Workshop, Room B407
7:30 - 9:30 a.m.	U.S. Department of Trade: Exporting 101 (For Exhibitors), Room B204
8 a.m. - 12 p.m.	Environmental Conference for the Meat and Poultry Industry, Room B401
8 a.m. - 12 p.m.	Worker Safety Conference for the Meat & Poultry Industry, Room B405
8 a.m. - 2 p.m.	International Poultry Scientific Forum, Rooms B310 – B315
8 a.m. - 4 p.m.	Pet Food Conference, Room B304/305
8:30 - 10:30 a.m.	Beef 101, Room B408
8:30 - 10:30 a.m.	Family Business Strategies for Success, Room B409
9 - 11 a.m.	U.S. Employment Law Regulatory Update, Room B202
9 a.m. - 12 p.m.	Animal Agriculture Sustainability Summit, Room B207/208
10:30 a.m. - 5 p.m.	TECHTalks, Booth C1305
1 - 5 p.m.	College Student Career Program Thomas Murphy Ballroom
5:30 - 7 p.m.	College Student Career Program Opening Session / Keynote Address Thomas Murphy Ballroom

7 a.m. - 5 p.m.	Wednesday, Feb. 1 Attendee Registration open B & C Building Registration Lobby
7 a.m. - 5 p.m.	Exhibitor Registration open B & C Building Registration Lobby
7:30 - 11:30 a.m.	Meat Quality Workshop: Know Your Muscle, Know Your Meat, Room B401
8 - 10 a.m.	Meat Industry Regulatory Update and Compliance Session, Room B408
8 - 10 a.m.	Setting Up for Success: Processed Meat Product Introductions, Room B404
8 a.m. - 12 p.m.	Feed Production Education Program, Room B312
8:30 a.m. - 5 p.m.	College Student Career Program Interviews Thomas Murphy Ballroom
9 - 11:30 a.m.	Poultry Market Intelligence Forum, Room B207/208
9:30 a.m. - 5 p.m.	TECHTalks, Booth C1305
2 - 4 p.m.	Get the Facts with Meat Myth Crushers, Room B409
7 a.m. - 2 p.m.	Thursday, Feb. 2 Attendee Registration open B & C Building Registration Lobby
7 a.m. - 2 p.m.	Exhibitor Registration open B & C Building Registration Lobby
8 a.m. - 5 p.m.	FSMA Hazard Analysis Training, Room B304/305
8 - 10 a.m.	Understanding and Achieving Operational Excellence, Room B404
8 - 10 a.m.	Whole Genome Sequencing - Food Safety Implications, Room B409
8 - 11 a.m.	Toxic Release Inventory Reporting Guidance Workshop, Room B202
8:30 a.m. - 12 p.m.	College Student Career Program Interviews, Thomas Murphy Ballroom
12 - 5 p.m.	International Rendering Symposium 2017: The Rendering Industry: Keeping Agriculture Sustainable (Day 1), Room B203
8 a.m. - 1 p.m.	Friday, Feb. 3 FSMA Hazard Analysis Training, Room B304/305
9 a.m. - 12 p.m.	International Rendering Symposium 2017: The Rendering Industry: Keeping Agriculture Sustainable (Day 2), Room B203

Special Discount for Poultry Growers at 2017 IPPE

INTERNATIONAL PRODUCTION & PROCESSING EXPO GROWER DAYS
 Admission Only \$5 (USD) | Jan. 31-Feb. 2, 2017 | Georgia World Congress Center | Atlanta, Ga., USA



INTERNATIONAL PRODUCTION & PROCESSING EXPO

Compliments of
 U.S. Poultry & Egg Association
 American Feed Industry Association
 and the North American Meat Institute



This is a great opportunity to network with others who share similar interests and concerns.

To take advantage of the reduced admission fee, you must be a contract grower and bring this coupon along with a completed registration form to a cashier in B or C Building registration lobby of the Georgia World Congress Center. Preregistration is not available.

✂

sessions. There is a lot to see and do at IPPE, and we urge poultry growers to join us in Atlanta to experience it all," said IPPE show organizers.

Poultry growers can attend the IPPE on Tuesday, Wednesday and Thursday. Registration will begin each morning at 7 a.m. at the Georgia World Congress Center, 285 Andrew Young International Blvd, in downtown Atlanta. A completed registration form and a 2017 Grower Days coupon are required. Registration forms will be located at the Expo and should

Poultry growers are invited to attend the 2017 IPPE with a special registration fee of only \$5 (on-site only), a fabulous savings of \$95! IPPE will be held at the Georgia World Congress Center in Atlanta from Jan. 31 – Feb. 2, 2017.

"We encourage growers to take advantage of this great opportunity to attend IPPE at such a wonderful price. They will see the newest innovations and technology and have the ability to attend a wide range of education

be completed on-site. Coupons are available through state poultry organizations.

IPPE Offering Free Bus Service from Field Operations

Free bus service will again be available for the upcoming 2017 IPPE. Company employees and contract producers of companies actively involved in the production and processing of poultry and meat or the production of animal/poultry feed, who are also members of USPOULTRY, AFIA and NAMI, are eligible to participate.

Complimentary registration for IPPE will be provided through the Members to Atlanta (M2A) Program. Buses will pick up employees and growers at a location selected by the company, travel to the Expo and return the same afternoon. There is no cost to the company or the individuals. At the 2016 IPPE, more than 300 people from 10 poultry complexes in Alabama, Georgia, South Carolina and Tennessee took advantage of the bus program. The program is available to any

location within an approximate three-hour drive from Atlanta.

"We encourage company managers to take advantage of the free IPPE bus program," said IPPE show organizers. "The bus program makes it easy and convenient for their employees and growers to attend the Expo at no cost. This is an excellent opportunity to see the newest innovations in poultry, meat and feed production and processing. Nowhere else is it possible to view the range of equipment, supplies and services used in all segments of our industries. It is also a unique and economical way of recognizing employees and acknowledging the role of producers."

IPPE is expected to attract more than 30,000 attendees and is a collaboration of

three trade shows—International Feed Expo, International Poultry Expo and International Meat Expo—representing the entire chain of protein production and processing. More information about IPPE, including registration details, lodging and education offerings, is available at www.ippexpo.org.

For companies that are interested in taking advantage of the bus program, please contact Larry Brown at (678) 514-1985 or via email at L.brown@uspoultry.org.



USPOULTRY and Foundation Approve \$300,000 in New Research Grants

USPOULTRY and the USPOULTRY Foundation have approved \$300,000 for five new research grants at four institutions. More than \$1 million is now being invested in industry research for 2016. The most recent research funding was approved by the boards of directors of both organizations based on recommendations from the Foundation Research Advisory Committee. The committee evaluates research proposals to determine their value to the industry and makes recommendations to the boards for funding.

The research was made possible in part by donations to the USPOULTRY Harold E. Ford Foundation. The donations were from a wide range of poultry and egg companies, individuals and families to support the Foundation's mission of funding industry research and recruiting students into poultry careers.

"Research continues to be an important part of USPOULTRY and Foundation service to the industry," said Paul Hill, West Liberty Foods, Ellsworth, Iowa, and USPOULTRY chairman. "The Foundation Research Advisory Committee is the core of the research program. Members devote many hours studying and evaluating research proposals before making recommendations for funding. We appreciate and value their excellent work."

The research grants and institutions include:

Evaluation of Factors that Affect Susceptibility and Control of Reovirus-Induced Viral Arthritis in Broiler Chickens
Aviserve LLC
(made possible by a gift from Fieldale Farms)

The Use of Vision Grading of Broiler Carcasses to Predict Presence of Woody Breast Characteristics
University of Arkansas
(made possible by a gift from George's, Inc.)

Evaluation of Poultry House Heat Treatment Post Outbreak as an Alternative to Wet Cleaning and Disinfection

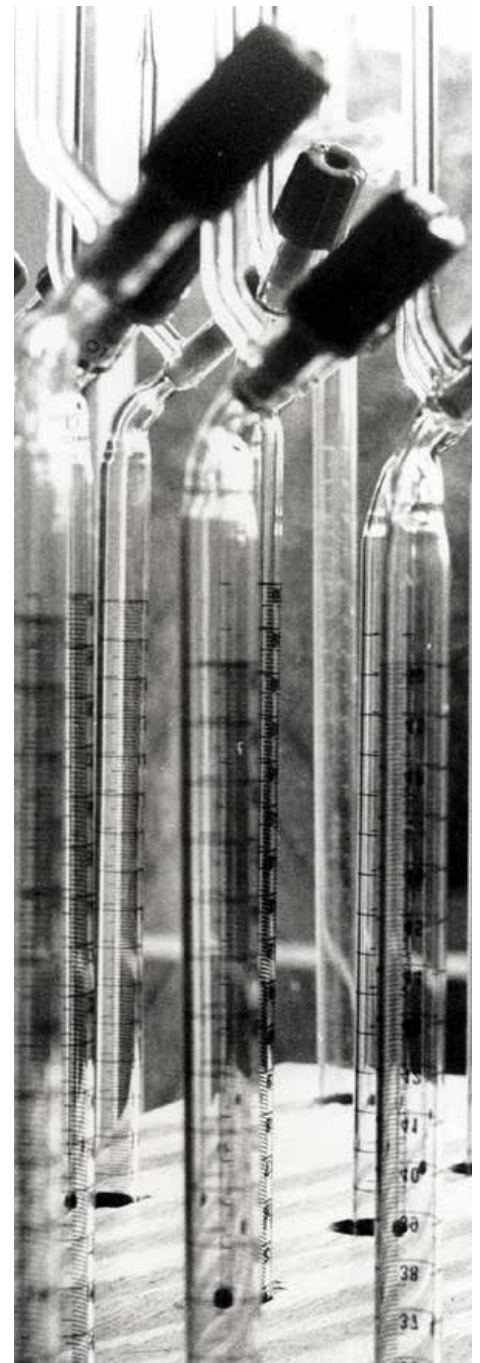
University of Delaware
(made possible by a gift from Peco Foods)

Optimizing Amino Acid Digestibility and Energy Values Used in Diet Formulations for Broilers Vaccinated against Coccidiosis

University of Arkansas
(made possible by a gift from Simmons Foods)

Laying Hen Ectoparasites: Impact of *Salmonella typhimurium* and *Salmonella Heidelberg*

Purdue University
(made possible by a gift from Centurion Poultry)



Research Results

Funded by USPOULTRY and the USPOULTRY FOUNDATION



USPOULTRY and the USPOULTRY Foundation announce the completion of two funded research projects. The projects are part of the Association's extensive research program encompassing all phases of poultry and egg production and processing. Brief summaries are shown here. The complete reports, along with information on other Association research, may be obtained by going to USPOULTRY's website, www.uspoultry.org.

Researchers Improve the Diet of Female Broilers

Project #F061: Branched-Chain Amino Acid Requirement and Their Role in Protein Synthesis and Growth Performance in Female Broiler Chickens

(Dr. Sami Dridi and Mr. Michael Kidd, University of Arkansas, Fayetteville, Ark.)

Dr. Sami Dridi and Dr. Michael Kidd, from the University of Arkansas, recently completed a research project where they determined the ideal level of the amino acid valine that should be included in the diet of female broilers. They found that by optimizing the ratio of valine to lysine in the diet, improvements in body weight, feed conversion and breast meat yield could be achieved. In addition, the percentage of fat in the carcass was reduced. This is valuable new information for broiler nutritionists and broiler companies.

The research was made possible by an endowing gift from Simmons Foods.



USPOULTRY Emergency Research Demonstrates Heat Inactivation of the HPAI Virus

Project #BRU005: Inactivation of Avian Influenza Virus in Poultry Litter

(Dr. Erica Spackman, USDA ARS Southeast Poultry Research Laboratory in Athens, Ga.)

Dr. Erica Spackman, of USDA ARS, recently completed a research project that provides various time and temperature profiles to effectively inactivate the avian influenza virus in chicken litter. During an outbreak a great deal of time and effort goes into attempting to inactivate avian influenza virus in a contaminated facility using cleaning and disinfection. Dr. Spackman showed that the virus can be relatively quickly inactivated by heat, and she established the parameters required to achieve inactivation of the virus. This is important information that can be used in future outbreaks to more quickly eliminate the virus from inside contaminated facilities.

USPOULTRY approved \$550,000 in emergency funding in October 2015 to support further avian influenza research and communication as a result of the highly pathogenic avian influenza (HPAI) outbreak. These projects are to be completed on a fast track, and this research is the second project completed with the funding.



Poultry Workers' Injury, Illness Rate Remains at All-Time Low

The incidence of non-fatal occupational injuries and illnesses in the poultry sector, which includes slaughter and processing, remains at an all-time low, according to the 2015 Injury and Illness Report released by the Department of Labor's Bureau of Labor Statistics (BLS).

The total recordable poultry processing illness and injury rate for 2015 was 4.3 cases per 100 full-time workers (per year), the same rate as 2014, and lower than the 2015 rate of 4.7 for the entire food manufacturing sector. Poultry processing's 2015 rate of 4.3 represents an 81 percent decrease from 1994 (the oldest data available on the BLS website), when the recorded rate was 22.7, demonstrating the enormous progress the industry has made in improving safety for its workforce.

"Our employees are our most important asset, and their safety is of paramount importance," said the U.S. Poultry & Egg Association, National Chicken Council and National Turkey Federation in response to the report's release.

"Perhaps more than any other industry, the poultry industry has focused its energies on the prevention of workplace injuries and illnesses, especially musculoskeletal disorders like carpal tunnel syndrome, by recognizing the value of implementing ergonomics and medical intervention principles and continually embracing technology and automation in the workplace. While the past two decades have seen a dramatic decrease in the numbers and rates of injury and illnesses, the poultry industry is committed to seeking new and innovative ways to protect our workforce."



Industry Groups Request Court to Overturn EPA Waters of the U.S. Rule

Industry groups, including USPOULTRY, and other agricultural, business and municipal entities, have requested that a federal court vacate the EPA's and the U.S. Army Corps of Engineer's Waters of the U.S. rule. Led by the American Farm Bureau Federation, the coalition's brief details the core of the group's claims, following a year of legal action over which court had jurisdiction to hear challenges to the rule.

The brief, filed in the U.S. Court of Appeals for the Sixth Circuit, describes how EPA ignored important procedural precautions intended to guarantee a fair and solicitous rulemaking process. The brief also explains how the rule violates the limits of the Clean Water Act and

the Constitution and asks that the rule be struck in its entirety.

The groups involved in the coalition include the American Farm Bureau Federation; American Forest & Paper Association; American Petroleum Institute; American Road and Transportation Builders Association; Greater Houston Builders Association; Leading Builders of America; Matagorda County Farm Bureau; National Alliance of Forest Owners; National Association of Home Builders; National Association of Realtors; National Cattlemen's Beef Association; National Corn Growers Association; National Mining Association; National Pork Producers Council; National Stone, Sand, and Gravel Association; Public

Lands Council; Texas Farm Bureau; and USPOULTRY.



USPOULTRY Joins the Effort to Increase Agricultural Research Funding

In 2014 the National Academy of Sciences established a committee to consider the future of animal science research. The economic and environmental sustainability of large scale food production requires an adequate, nutritious food supply produced efficiently, profitably, distributed cost effectively, with minimal inputs and environmental impact. Recognizing the challenges involved and the increasing demand for animal products, a committee of experts conducted a study and prepared a report that identified critical research and development technologies and resource needs for research in the field of animal agriculture, both nationally and internationally. USPOULTRY provided both personal and financial support to this effort.

The report, which was published in January 2015, established firm recommendations to be considered by Congress and federal research funding agencies. The first recommendation in the report, titled "Critical Role of Animal Science Research in Food Security and Sustainability," emphasized the need for funding for poultry research: "To meet current and future animal protein demand, and to sustain corresponding infrastructure and capacity, public support for animal science research (especially basic research) should be restored to at least past levels of real dollars and maintained at a rate that meets or exceeds the annual rate of research inflation. This is especially critical for those species (i.e., poultry) where the consumer demand is projected to significantly increase by 2050 and for those species with the greatest opportunity for reducing the environmental impact of animal agriculture."



The National Academy of Sciences report and similar efforts by other segments of agriculture have gradually brought to the attention of a broad audience the stark reality that research funding for all areas of agriculture in the United States has languished in recent decades. The surge of funding for agricultural research in China, India, and Brazil in recent years has provided a sense of perspective for the future prospects of American agriculture and helped focus a diverse group of stakeholders on the urgent need to address agricultural research funding in this country.



The demise of adequate federal funding for agricultural research in the U.S. can be appreciated when compared to the surge of federal funding for research in other areas. Since 1990, the funding for the National Institutes of Health (NIH) has increased from \$13.2 billion to \$30.9 billion and the funding for the National Science Foundation (NSF) has increased from \$2.8 billion to \$5.9 billion. Over the same time period the research funding provided to USDA has increased from \$2.0 billion to \$2.4 billion, barely keeping pace with inflation. It is quite obvious that federal funding for agricultural research has not kept pace with federal appropriations for research in other fields, particularly biomedical research related to human health.

The first effort to organize all concerned parties was taken by the Charles Valentine Riley Memorial Foundation in October of this year. The Riley Foundation invited all of the crop and animal commodity groups and

Deans of Colleges of Agriculture to meet at the American Association for the Advancement of Science (AAAS) in Washington, DC. The AAAS is the most prestigious science organization in the U.S. and the publisher of the most influential scientific journal, Science. USPOULTRY participated in this event. The purpose for the meeting was to chart a way forward to achieve enhanced federal funding for agricultural research. The discussion was very pragmatic and focused on the mechanics of achieving the goal by working through the federal budget proposal and approval processes. The several professional lobbyists in attendance helped steer the discussion along a path which identified the complexities of the obstacles we will encounter.



Enhancing federal funding for agricultural research is not just important for the future efficiency of our agriculture production. It is absolutely vital for maintaining our infrastructure and capability to perform high level agricultural research. Universities which have traditionally performed agricultural research are struggling to keep their research programs active and their facilities maintained, largely because of diminished funding. Perhaps the recent meeting held at AAAS represents a turning point where we can begin to move toward more federal spending on agricultural research. There is much work yet to do but I am encouraged that this problem is finally gaining attention outside of agriculture.

Dr. John Glisson
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Court Sets Aside OSHA Warrant and Preserves Constitutional Protections



Several months ago, this column reported on OSHA's regional emphasis program on poultry processing and the poultry industry's concern about one narrow aspect of the program which we believed created Constitutional concerns.

As a reminder, most of OSHA's regular activities involve "programmed inspections". OSHA is required to use an administratively neutral selection process to randomly choose where inspections will be conducted. This eliminates any concerns about the agency using an arbitrary or punitive selection process and works quite well. This administratively neutral selection process must also be applied to inspections under the regional emphasis program.

OSHA also has the authority and the responsibility to investigate serious accidents. In most cases, OSHA limits the scope of these accident investigations solely to the circumstances surrounding the incident.



The regional emphasis program for poultry processing is properly instructed OSHA

compliance officers to expand every inspection at poultry processing plants into a full blown comprehensive inspection, bypassing the administratively neutral selection process and effectively allowing OSHA to arbitrarily or punitively choose who the agency would target for comprehensive inspections.

I, along with several others, met with OSHA representatives in Washington earlier this year to express our concerns and to share with them the prior case law which supported our position. They disagreed and indicated that they were prepared to litigate the issue.

In February 2016 an employee received an arc flash burn injury at a Mar-Jac Poultry plant in Gainesville, Ga. Mar-Jac properly handled the injury and dutifully notified and cooperated with OSHA's accident investigation. However, OSHA's intention to expand the accident inspection into a regional emphasis inspection was denied by Mar-Jac since previous court cases had ruled such an expansion of inspections violated the administratively neutral selection process and violated 4th Amendment protections against unreasonable search. OSHA obtained a warrant granting them access for a full inspection and Mar-Jac obtained an emergency motion to set aside the warrant.



The case was litigated and on Nov. 2, at the U. S. District Court for the Northern District of Georgia - Gainesville Division, in line with a number of previous court decisions, issued an order granting Mar-Jac's motion to overturn OSHA's warrant. The court once again required OSHA to utilize an administratively neutral

selection process and in doing so, upheld 4th Amendment protections.



As stated in a previous column, the poultry industry takes safety seriously and has a long history of continuous improvement. Over the last 20 years we have reduced our injury rates by over 81 percent. But we are not satisfied with our safety programs. We know that every injury impacts someone's life, someone's family. We also know that there is always room for further improvement and we are working hard every day.

The industry does not object to OSHA coming into our facilities. We just want to make sure the agency follows long established rules concerning the inspection selection process.

Mar-Jac is to be commended for taking a strong stand and protecting the entire poultry industry from unlawful intrusion by this federal agency.

Paul Pressley
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Whole Genome Sequencing: Becoming the Tool for Foodborne Illness Investigations

Whole genome sequencing (WGS) has become an essential tool of food safety and regulatory agencies, such as the U. S. Food and Drug Administration (FDA), U. S. Department of Agriculture (USDA) and the Centers for Disease Control and Prevention (CDC). These agencies now routinely apply the use of WGS for various purposes. While still a new technology, its fast utilization pace and use in the food industry has created both interest and concern.



Since our *News & Views* July/August 2016 edition, there has been ongoing discussion through various food safety meetings and symposiums with the intention to bring together WGS experts to educate and promote WGS technology among food industry professionals and encourage communication and collaboration between industry, academia and government stakeholders.

The FDA, the Food Safety Inspection Service of the US Department of Agriculture (FSIS) and the CDC have been presenting their work around the use of this technology. The federal agencies' mission is to use WGS data to match clinical cases to products, which in turn will help in trace back investigations. Their goal is to find small outbreaks to the point that they are able to declare an outbreak with just one clinical case. The FDA and FSIS are using the same methodology to sequence the genomes of the most common bacterial pathogens but differ in their approach to investigations. FDA wants to depend solely on WGS to reach to conclusions without much

epidemiological investigation. FSIS indicated they will continue to use both WGS and Pulse Field Gel Electrophoresis and are not using WGS unilaterally for regulatory purposes. The CDC concurs with FSIS's approach on the use of WGS to carry out investigations. At this point all three agencies differ in their methods to perform sequencing, and they differ on the degree of confidence in their techniques to determine product attribution. More standardization is needed to increase confidence in the data, and clarification is needed on how investigations are going to be handled.

There are segments of the food industry that are adopting WGS to conduct their own food safety assessments. The two main examples for the industry are Mars and Nestle. Mars is mostly collecting information from within their manufacturing facilities and across their supply chain. They are committed to understanding the microbiome of a particular process line, factory or food, and that such work would help identify indicator 'sentinels' for application in food safety. Nestle has indicated they are using WGS only at an R&D level and initiating steps to develop a work flow for use of WGS. Neither company has been contributing to the government's "Genome Trakr" database. They have been exclusively building their own internal databases.

This technology can help characterize the microbiome in a processing environment and contribute to the decision making process to improve food safety interventions throughout the supply chain. WGS sequencing shows promise in determining types of opportunities throughout the supply chain. The resources needed for an industry wide database and the lack of standards to support WGS sequence similarity in illness attribution limits the actions that industry can take at this moment.

The academic sector is helping industry and government understand this technology better and is aiding in the implementation of current and future WGS technology to identify illness attribution. Academia has demonstrated that what we are calling "whole

genome sequencing" is in fact analysis of only a subset of data. Obtaining a full data set of a genome is more time consuming and more expensive than what is being used for investigations. Those that are involved in the use of this technology must understand that there is change over time, particularly structural variations caused by DNA rearrangement and substitutions, so rates of mutation and recombination must be considered. For this reason, epidemiological investigations should not be eliminated and WGS technology should serve as a tool that aides investigations. WGS sequencing and analysis is a wide open technology with new techniques being developed at a very fast pace. As it is in its infancy, WGS research continues to probe and challenge methods and analysis tools.

As a result, most food industry segments have requested a public meeting with the federal agencies to clarify the actions that the agencies will take to address the absence of rules of engagement related to use of WGS data, the absence of the alignment of methods across different institutions, clarify a statute of limitations on the use of WGS data, and address the open contradictions between FDA and CDC methods. The industry is also interested in knowing what the regulatory implications of collecting and sharing data are. Industry and government are equally interested in continuing discussion regarding interagency efforts to advance the understanding of how using WGS can improve food safety. Harmonizing methodology and data quality will be particularly useful for all involved.

For more information on the basics of Whole Genome Sequencing please visit our food safety page <http://www.uspoultry.org/foodsafety/>

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Poultry Protein & Fat Seminar Highlights Equipment, New Technology and Efficiencies in Rendering



James Emerson, director of quality assurance and food safety, Pilgrim's

"Do not out-engineer your people. Think about what you are doing. Do not paint yourself in a corner, and have all your bases covered," stressed James Emerson, director of quality assurance and food safety with Pilgrim's, while presenting at USPOULTRY's 2016 Poultry Protein & Fat Seminar in Nashville, Tenn. In his presentation on "FSMA Training Requirements for Rendering," Emerson provided attendees with upcoming deadlines and discussed required paperwork and training records that benefit one's company in complying with FSMA training requirements.

Jacob Swann, corporate food safety & quality manager for American Proteins, focused on finished products in his presentation on "Preventive and Reactive Programs for Foreign Material." He discussed how magnets, screens, metal detectors and cameras can assist a facility in being proactive by keeping products free of foreign contamination. Swann reflected that preventative programs which include daily inspection reports and training of employees form a bigger picture of having a clean, finished product for consumers, not only within the pet food aspect, but the industry as a whole.

Steve Smith, field service representative for American Proteins, provided insight on foreign contamination of raw material. Smith indicated that having signs around a facility for employees and visitors help raise awareness, along with a quick video training session to show employees how to properly discard materials without contaminating the raw product.

Mark Jolley, director of manufacturing services for Marshall Institute, discussed achieving and sustaining asset reliability. He reviewed three main areas, which included the basic concept of asset reliability, basic equipment care and maintenance excellence. Jolley emphasized that training employees on cleaning and tightening equipment, improving workplace organization



Mark Jolley, director of manufacturing services, Marshall Institute

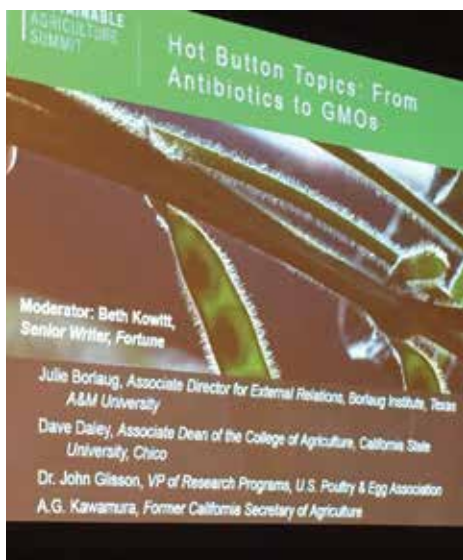
and implementing various preventative measures plays a key part in a facility's equipment lasting longer than its estimated life span.

Other topics included; Pet Food Quality and Shelf Stability: A Consumer Perspective; Wastewater Pretreatment Technology: Suspended Air Flotation; and Aquaculture – A Rendering End Use Option.



Sustainable Agriculture Summit

Sustainability Is a Journey with No End



“Sustainability is a journey that has no end. It is an ongoing effort that we must be prepared to look at forever,” said Paul Bredwell, vice president of environmental programs, USPOULTRY, while serving on the opening panel at the 2016 Sustainable Agriculture Summit in Atlanta. The panel discussion centered on the recurring theme that cross-industry collaboration is essential to advance continuous improvement in agriculture sustainability.

Dr. John Glisson, vice president of research, USPOULTRY, participated on a panel about “Hot Button Topics: From Antibiotics to GMOs.” Glisson addressed the hot topics of antibiotics, cage-free egg production and slower growing birds. Referencing antibiotics, Glisson remarked that the “less people know about a topic, the more emotional they are about it.”

Glisson also observed that the egg industry will have to invest billions to produce all of the cage-free eggs that retailers are requesting. Further, he opined that the one issue that makes the least sense from a sustainability standpoint is slower growing birds. “It is not based on facts, logic or reason,” he expressed.

In addition to other commodity groups, the poultry industry was well represented at the Sustainable Agriculture Summit. Dr. Kate Barger-Weathers, director of world animal welfare, Cobb-Vantress, engaged in a dialogue with Paul Bredwell as part of a supply chain spotlight on poultry and eggs. The focus of the conversation centered on the increasing interest by retailers to source “slow growing chickens” for their customers and where the challenges of producing slow growing chickens would affect the supply chain. “Slow growing chickens are not a great story in terms of sustainability,” stated Barger-Weathers.



Paul Bredwell, USPOULTRY, and Dr. Kate Barger-Weathers, Cobb-Vantress

“Consumers want to know what you are doing in a language they can understand,” said Dr. Christine Daugherty, vice president of sustainable food production, Tyson Foods, while participating on the closing keynote panel, along with representatives from The Coca-Cola Company and Kroger. The panelists gave insight into how their companies are providing their consumers with greater transparency around the products they produce.



Dr. Christine Daugherty, Tyson Foods



USPOULTRY, along with Field to Market, the Innovation Center for U.S. Dairy, the National Pork Board, the Stewardship Index for Specialty Crops and the U.S. Roundtable for Sustainable Beef, co-sponsored the Sustainable Agriculture Summit, which brought together more than 500 diverse stakeholders from across the food and agricultural supply chain.



National FFA Recognizes USPOULTRY and Staff

USPOULTRY was recently recognized by the National FFA Organization at its 89th convention in Indianapolis, Ind. Paul Hill, West Liberty Foods, Ellsworth, Iowa, and USPOULTRY chairman, accepted the FFA Distinguished Service Citation award on behalf of the Association. The award honors organizations, agencies, businesses and other groups who have made outstanding contributions to FFA and agricultural education on a national level.

Barbara Jenkins, vice president of education and student programs for USPOULTRY, was also recognized at the convention. She received an Honorary American Degree

in recognition of exceptional service to agriculture, agriculture education or FFA on a national level. This is the highest honorary degree presented by the National FFA Organization.

“USPOULTRY and the USPOULTRY Foundation believe in the mission of FFA and are confident they are helping the next leaders of our industry,” said John Starkey, USPOULTRY president, and a member of the National FFA Foundation Sponsors Board. “We very much appreciate the Distinguished Service Citation, and congratulate Barbara on her Honorary American Degree, which reflects the passion with which she leads our FFA activities.”



Top 11 FFA Poultry Evaluation CDE Teams Invited to Attend 2017 IPE

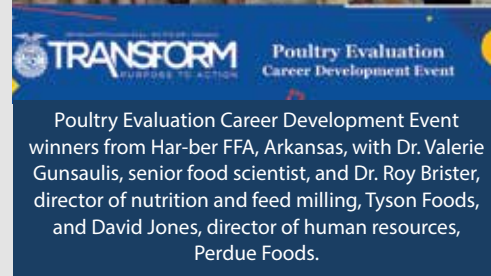
The USPOULTRY Foundation has invited the top 11 finishing teams of the National FFA Poultry Evaluation Career Development Event (CDE) to attend the 2017 International Poultry Expo (IPE), part of the IPPE, in Atlanta, Ga. This is the USPOULTRY Foundation's third invitation to the FFA Poultry Evaluation CDE teams, with more than 50 FFA student leaders participating in the 2016 IPE as part of an enhanced effort by the USPOULTRY Foundation to support the recruitment and training of the brightest students and to promote careers in the poultry and egg industry. The opportunity is made possible by an endowing gift from Tyson Foods.

“We’re proud to support the USPOULTRY Foundation and the FFA by providing these students the opportunity to learn from the top leaders in the poultry and egg industry,” said Craig Bacon, senior vice-president, research and development at Tyson Foods and recent Chairman of the National FFA Foundation

Sponsors Board. “The myriad of skills developed as a result of the Career Development Events help prepare these young people to be future leaders in our communities, the industry and agriculture.”

“The USPOULTRY Foundation has long been a supporter of the FFA Poultry Evaluation CDE, and we are delighted to offer these teams an opportunity to see and experience the world’s largest annual trade show for the poultry, meat and feed industries,” remarked Paul Hill, West Liberty Foods, Ellsworth, Iowa, and incoming USPOULTRY Foundation chairman.

The following teams have been invited to attend the 2017 IPE. The teams are listed in their order of finish: Ridge Point FFA, Texas; Galt FFA, California; Prairie Central FFA, Illinois; Har-ber FFA, Arkansas; Lake Butler FFA, Florida; McDonald County FFA, Missouri; Louisburg FFA, Kansas; Crest FFA, North Carolina; Thornsby FFA, Alabama; East Jackson FFA, Georgia; and Margeretta FFA, Ohio.



Poultry Evaluation Career Development Event winners from Har-ber FFA, Arkansas, with Dr. Valerie Gunsaulis, senior food scientist, and Dr. Roy Brister, director of nutrition and feed milling, Tyson Foods, and David Jones, director of human resources, Perdue Foods.

Food Science and Technology Teams to Join Poultry Evaluation Teams at IPE

USPOULTRY Foundation Announces Expansion of FFA Career Development Event Support

At the 2016 National FFA Convention & Expo in Indianapolis, Ind. incoming USPOULTRY Foundation Chairman, Paul Hill, West Liberty Foods, Ellsworth, Iowa, announced an expansion of the USPOULTRY Foundation's support for the National FFA Career Development Event (CDE) in Food Science and Technology. This is a new initiative by the Foundation to further attract students to the poultry and egg industry.

The Food Science and Technology CDE is designed to test a student's basic knowledge of food science as well as the student's ability to apply this knowledge to practical situations. Beginning with January 2017, the top nine finishing teams of the FFA Food Science and Technology CDE will receive an all-expense paid trip to the IPE, part of the IPPE in Atlanta, Ga. This opportunity is made possible by endowing gifts from Cargill and Prestage Farms.

"We are delighted to support agriculture education opportunities for young people such as this one for those who will be responsible for nourishing the growing world population in the future," said Andy Southerly, vice president of supply chain management for Cargill's Wichita, Kansas-based turkey business. "We believe science and technology are key to the ongoing success of American agriculture."

"Prestage Farms is pleased to support, through the USPOULTRY Foundation, an organization like FFA providing our future leaders to feed a growing world," said John Prestage, senior vice president, Prestage Farms.

The students will participate in a program led by poultry industry leaders that will inform them of the numerous career opportunities in the industry. Additionally, the students will have an opportunity to visit the vast trade show floor to see the exciting technology used by today's modern, sustainable poultry industry.

"The USPOULTRY Foundation is excited to



announce this expansion of our relationship with FFA and the Career Development Event. Our Association has been a supporter of the FFA Poultry Evaluation CDE for many years, and we are pleased to be able to offer the Food Science and Technology CDE teams an opportunity to experience the world's largest annual trade show for the poultry, meat and feed industries," remarked Hill.

The following teams have been invited to attend the IPPE in January. They are listed in their order of finish: Windum FFA, Minnesota; Florence FFA, Texas; Somonauk-Leland-Sandwich FFA, Illinois; Hermiston FFA, Oregon; Cambridge FFA, Idaho; Richland FFA, North Dakota; Wamogo FFA, Connecticut; and Lawton FFA, Oklahoma.



USPOULTRY Foundation Allocates \$291,000 in Student Recruiting Grants

The USPOULTRY Foundation awarded student recruiting grants totaling more than \$291,000 to six U.S. universities with poultry science departments and 26 other institutions with industry-related programs. The Foundation provides annual recruiting and retention funds to colleges and universities to attract students to their poultry programs. The grants were made possible by gifts to the USPOULTRY Foundation from companies, individuals and families, in addition to funds earned over the years at the International Poultry Expo, part of the International Production & Processing Expo.

The six poultry science departments receiving the grants are:

University	Grant Amount	Grant Made Possible By:
Auburn University	\$22,130	Ingram Farms
Mississippi State University	\$21,957	Sanderson Farms
North Carolina State University	\$26,362	Stanley Frank Family Foundation
Texas A&M University	\$33,145	Tyson Foods
University of Arkansas	\$25,069	Monty & Margot Henderson Recruiting Fund
University of Georgia	\$20,797	Leland Bagwell Education and Innovation Fund

The 26 other institutions with industry-related programs receiving recruiting and retention grants under the Foundation's Industry Education Recruitment Funding Program are:

Institution	Grant Amount	Grant Made Possible By:
Abraham Baldwin Agriculture College, Ga.	\$ 3,800	Don Dalton Student Recruiting Fund
Blue Ridge Community College, Va.	\$ 4,600	The Robert Burtner Strickler and Gladys Hopkins Strickler Student Recruiting Fund
California Polytech State University, Calif.	\$10,000	AJC International
California State University, Fresno, Calif	\$ 7,000	
Clemson University, S.C.	\$ 2,000	Leland Bagwell Education and Innovation Fund
Crowder College, Mo.	\$ 6,500	Hollis P. Osborne Family
Eastern Oklahoma State College, Okla.	\$ 4,200	Simmons Foods
George C. Wallace Community College, Ala.	\$ 4,600	
Iowa State University, Iowa	\$ 7,000	West Liberty Foods
Louisiana State University, La.	\$ 7,000	Sanderson Farms
McNeese State University, La.	\$ 3,000	Cal-Maine Foods
Modesto Junior College, Calif.	\$ 6,300	
Ohio State University, Ohio	\$ 7,000	Cooper Family Foundation
Oklahoma State University, Okla.	\$ 6,300	
Penn State University, Pa.	\$10,000	Virginia Poultry Growers Cooperative
Sam Houston State University, Texas	\$ 2,300	Jerry and Cherie Moye
South Central College, Minn.	\$ 2,300	Jennie-O Turkey Store
South Dakota State University, S.D.	\$ 2,800	West Liberty Foods
Stephen F. Austin State University, Texas	\$ 3,000	Frost PLLC
Tennessee Tech, Tenn.	\$ 6,000	Hubbard Farms Charitable Foundation
University of Delaware, Del.	\$ 4,600	Valley Proteins
University of Minnesota, Twin Cities, Minn.	\$ 7,000	GNP Company
University of North Georgia, Ga.	\$ 7,000	Leland Bagwell Education and Innovation Fund
University of Tennessee at Martin, Tenn.	\$ 3,700	Hubbard Farms Charitable Foundation
Wallace State Community College, Ala.	\$ 7,000	Peco Foods
Wilkes Community College, N.C.	\$ 7,000	Prestage Farms

Poultry Industry Intern: Karri Fievet



Karri Fievet placed second in the USPOULTRY Foundation internship photo contest. She is a senior majoring in Poultry Science at Auburn University, focusing on production.

This summer Karri interned in Northwest Arkansas with Tyson Foods in their further processing division.

This was not her first internship, as she interned with Tyson in fresh processing in the summer of 2014 and with Aviagen in the summer of 2015.

Even though Karri was raised in rural North Alabama she did not have a lot of exposure to agriculture. Her interest in agriculture came from a love of horses and a desire to know more about veterinary medicine. Upon arriving at Auburn, she learned more about agriculture and became interested in poultry science.

"As a pre-vet focused student, not many poultry companies know where your true interests lie, but Tyson Foods gave me a chance and provided valuable insight. Before my internships, I had no idea how much the poultry industry entailed. There is so much that goes into getting chicken to your plate, and it is fascinating."

Karri credits and thanks the Auburn College of Agriculture and Poultry Science Department for giving her opportunities that have molded her career aspirations. She will graduate on Dec. 10, and has already accepted her first job in the poultry industry.

Feed Mill Management Seminar
March 22-23, Nashville, Tennessee
DoubleTree Hotel

Human Resources Seminar
April 17-19, Destin, Florida
Hilton Sandestin Beach Golf Resort
& Spa

National Breeders Roundtable
May 4-5, St. Louis, Missouri
Renaissance St. Louis Airport

Poultry Processor Workshop
Dates/location TBD

Financial Management Seminar
Dates/location TBD

Hatchery Breeder Clinic
July 11-12, Nashville, Tennessee
DoubleTree Hotel

National Safety Conference for the
Poultry Industry
Sponsored by Georgia Tech Research
Institute, Georgia Poultry Federation,
National Chicken Council, National
Turkey Federation, and USPOULTRY
August 14-16, Destin, Florida
Hilton Sandestin Beach Golf Resort
& Spa

Women's Leadership Conference
August 17-18, Destin, Florida
Hilton Sandestin Beach Golf Resort
& Spa

Live Production and Welfare Seminar
September 19-20, Nashville, Tennessee
DoubleTree Hotel

Environmental Management Seminar
September 21-22, Destin, Florida
Hilton Sandestin Beach Golf Resort
& Spa

Poultry Protein & Fat Seminar
Dates/location TBD

Air Cargo Seminars
Dates TBD
Miami, FL
New York, NY
Atlanta, GA

Grower Relations Seminars
Scheduled upon Industry Request

Poultry Wastewater Operators Training
Scheduled upon Industry Request