

Foundation Board Approves Research Recommendations

The Foundation's Board of Directors met in January 2018 to review and approve research funding recommendations made by the Foundation's Research Advisory Committee. Five new projects were approved for funding.

Pathogen growth in alternatively cured ham and bacon during cooking, cooling, and process deviations, Iowa State University and Smithfield Foods

The overall goal of the project is to determine the inhibitory effect of nitrite from a natural source in processed meat products with a natural label during "real world" cooking and chilling procedures, which often include instances of process deviation, as well as non-continuous cooling.

Maintenance for Literature Review: Efficacy of Interventions on Pathogens in Processed Meats and Poultry Products, University of Wisconsin

This project will update and expand the version one of the tabular summary of references describing antimicrobial interventions that have been tested in processed meat and poultry products. *Funded in part by the Beef Checkoff.*

Intervention Validation: A Review — Continued Maintenance, Texas A&M University

This project will review newly identified and/or published literature that encompass multiple commercially applicable intervention strategies against biological hazards of concern for fresh meat and poultry. *Funded in part by the Beef Checkoff.*

Tests of *Salmonella* sub-unit proteins as vaccines for broiler chickens, USDA-ARS U.S. National Poultry Research Center

This project will identify the *Salmonella* protein antigens that are able to induce humoral immune response in broilers, and consequently these antibodies can prevent *Salmonella* colonization in the broiler gastrointestinal tracts.

Validation of post-harvest antimicrobial interventions to control *Salmonella* on market hog carcass surfaces and pork products, Kansas State University

This study will validate the efficacy of lactic acid, sulfuric acid sodium sulfate, bromine, 180°F water, and peracetic acid as post-harvest interventions against *Salmonella*, as well as the impact on product color attributes, on pork carcasses and trim.

More information will be shared on these projects as research is underway.

Foundation Research Advisory Committee to Set 2018-2019 Priorities

The Foundation for Meat and Poultry Research and Education Research Advisory Committee (RAC) will meet in late April to set the research priorities for 2018-2019. The priorities will serve as the basis for the Foundation's 2018-2019 request for proposals (RFP) and as a point of reference when communicating industry research needs and priorities to government agencies and the general public, and are intended to show the broad scope and diverse research needs of the industry.

Critical priorities identified by the RAC serve as the basis for the Foundation's RFP, which is released each summer. The scope of this year's research priorities has been broadened to include nutritional sciences, product quality and animal production. If you have any research suggestions or for more information on the RFP, please contact Susan Backus at sbackus@meatinstitute.org.

Foundation Administers New Post-Harvest Beef Safety Research

The Foundation for Meat and Poultry Research and Education is a contractor to the Beef Checkoff, which provides the opportunity to conduct post-harvest beef safety research above and beyond that funded through the Foundation. In FY 2018, the following projects were approved under the Beef Checkoff:

Maintenance for Literature Review: Efficacy of Interventions on Pathogens in Processed Meats and Poultry Products, University of Wisconsin

This project will update and expand the version one of the tabular summary of references describing antimicrobial interventions that have been tested in processed meat and poultry products. The key project objective is to provide small and very small establishments with an accessible, searchable, user-friendly tool to help them identify interventions and suitable scientific support to meet HACCP system validation requirements. *Funded jointly with the Foundation.*

Evaluation of bactericidal effect of phenyllactic acid on STEC in beef products, University of Georgia

The goal of this study is to determine the efficacy of phenyllactic acid, a natural product, as an antimicrobial treatment for elimination of the survival “tail” of foodborne pathogens, including *Escherichia coli* O157:H7 in beef meat and ground beef.

Intervention Validation: A Review, Texas A&M University

This project will review newly identified and/or published literature that encompass multiple commercially applicable intervention strategies against biological hazards of concern for fresh meat and poultry. *Funded jointly with the Foundation.*

Natural ‘green label’ fermentates from lactic acid bacteria to inhibit *Listeria monocytogenes* and *Clostridium sporogenes* (spores) on low- and high-fat beef hotdogs, Oklahoma State University

This project will evaluate the ability of bacteriocins and lactic acid bacteria to reduce survival of *Listeria monocytogenes* in high and low fat beef hot dogs as well as their ability to convert celery powder nitrate to nitrite while simultaneously producing the inhibitory bacteriocin(s).

Additional proposals are under consideration for FY 2018. More information will be shared in future newsletters.

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Foundation Education Programs Schedule of Events

Center of the Plate Training

College Station, TX
June 5-7, 2018

Pathogen Control and Regulatory Compliance in Beef Processing Conference

Rosemont, IL
September 5-6, 2018

Animal Care and Handling Conference

Kansas City, MO
October 18-19, 2018

Advanced *Listeria monocytogenes* Intervention & Control Workshop

Kansas City, MO
October 23-24, 2018

For more information on these programs, please visit the events page at www.meatinstitute.org.

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