



# INDUSTRY NEWS

By David Meeker, APPI President

**June 28, 2007**

## CURRENT ASSOCIATION ISSUES

### **Code of Practice Tally—Keep it Going!!**

So far, 49 plants have been certified, and at least 12 plants are in the process of certification. The list is maintained on the APPI website: <http://www.animalprotein.org/>

### **AAFCO Model Good Manufacturing Practices Regulations for Feed and Feed Ingredients**

NRA participated in AAFCO's Feed Manufacturing Committee's final drafting session that was held June 22 in Gaithersburg, MD, for the Model Good Manufacturing Practices for Feed and Feed Ingredients Rules. These will now be sent to the entire AAFCO membership and an open meeting will be held to take comments and questions following the AAFCO Annual Business Meeting in Grand Rapids, MI, August 2-4. Information on that meeting can be found at [www.aafco.org](http://www.aafco.org).

### **ASFFPCO Feed Program**

I was invited to speak at the annual meeting of The Association of Southern Feed, Fertilizer, and Pesticide Control Officials (ASFFPCO) this week in Florida. The purpose of this association is to promote uniformity in legislation, definitions, standards, rules and regulations governing the enforcement of laws relating to the manufacture, sale and use of pesticides, fertilizers and feed. They requested an overview of the rendering industry.

### **South Korean Trade Team to Tour U.S.**

USDA keeps trying to get beef trade normalized with South Korea. Now, S. Korean officials have requested to see for themselves how the U.S. manages the Feed Rule to prevent the spread of BSE. A news story: <http://www.wfcourier.com/articles/2007/06/28/ap/business/d8q1lvb80.txt>

## REGULATION

### **EPA Proposes Stronger Ozone Standards**

EPA is proposing to strengthen the nation's air quality standards for ground-level ozone, revising the standards for the first time since 1997. Agriculture production and processing produces VOCs (including methane and ethanol) and NOx that would be regulated through monitoring and possibly via controls. Stringent control measures would be implemented that could curtail

production activities, restrict pesticide applications, designate/limit pesticide application times, eliminate pesticide availability, restrict animal agricultural feeding operations (emissions from animal waste handling and storage), prescribe costly control measures for animal agriculture, and prescribe costly control measures for certain food and agricultural processing industries (including scaling factors for VOC measurements).

## OTHER ISSUES

### **APHIS Investigation of Swine from Canada**

The USDA's Animal and Plant Health Inspection Service (APHIS) conducted an investigation this week after a shipment of swine from Canada showed signs of illness. Preliminary tests were negative for foreign animal diseases of concern. Based on information currently available, USDA animal health experts believe the illness is likely caused by viruses already known to exist in the United States, enterovirus or circovirus, which are not foreign animal diseases. The swine tested positive for both these viruses, neither of which poses a threat to human health.

### **Europeans Warn of New "Superbug" in Meat.**

Retail meat from pigs, chickens and other livestock could be infected with a "superbug" strain of methicillin-resistant Staphylococcus aureus (MRSA), according to a UK study. In the Netherlands, the MRSA strain has been found in 20 per cent of pork, 21 per cent of chicken and 3 per cent of beef on sale to the public, the UK's Soil Association stated in the study. "This new type of MRSA is spreading like wildfire across Europe, and we know it is transferring from farm animals to humans - with serious health impacts," said Richard Young, a policy adviser to the Soil Association. News story: <http://tinyurl.com/3yxktl>

### **EPA is Proposing to Revoke Tolerances for Lindane**

EPA is proposing to revoke tolerances for the insecticide for cattle, fat; goat, fat; hog, fat; horse, fat; and sheep, fat with an expiration/revocation date of October 2, 2009 ... and because the time-limited tolerances for broccoli; brussels sprouts; cabbage; and cauliflower have expired, EPA is proposing to remove them from the CFR. The EPA Federal Register Proposed Rule is here: <http://a257.g.akamaitech.net/7/257/2422/13jun20071800/edocket.access.gpo.gov/2007/E7-11324.htm>

### **EPA is Proposing to Revise the Tolerances for Propachlor**

EPA is proposing to revise the tolerance expression for Propachlor, a Chloroacetanilide Herbicide to remove the (N) designation from all entries; to revoke the tolerances for egg; poultry, fat, meat, and meat byproducts; to increase the tolerances for fat of cattle, goat, horse and sheep; to revise commodity terminologies for meat byproducts, except kidney of cattle, goat, horse and sheep; to increase tolerances for meat byproducts, except kidney for cattle, goats, horse, and sheep; to establish separate tolerances for kidney of cattle, goat, horse, and sheep; to revise the commodity terminology and increase the tolerance for sorghum, forage; to revise the commodity terminology for corn, grain; to increase the tolerance and revise the commodity terminology for corn, field, grain and corn, forage; to establish a tolerance for corn, field, stover; and to revise commodity terminology for sorghum, grain. The document "Amitraz, Atrazine, Ethephon, Ferbam, Lindane, Propachlor, and Simazine; Proposed Tolerance Actions." is here: <http://a257.g.akamaitech.net/7/257/2422/13jun20071800/edocket.access.gpo.gov/2007/E7-11324.htm>

### **May Red Meat Production up 9 Percent from April**

Total U.S. commercial red meat production for May was 4.075 billion pounds, up 9 percent from a revised 3.753 billion for April and up about 0.3 percent from 4.064 billion in May 2006, USDA

reported. Year to date commercial red meat production, at 19.548 billion pounds, was up 2 percent from the first five months of 2006. Beef production during May came out at 2.285 billion pounds, compared to 2.015 billion a month ago and 2.309 billion a year ago. For January to May, commercial beef production was up 2 percent from a year ago at 10.535 billion pounds, with slaughter 3 percent higher at 13.907 million head and the average weight basically unchanged at 1,257 pounds. Commercial pork production in May was 1.762 billion pounds, compared to 1.711 billion last month and 1.726 billion last year. For January to May, pork production was 8.869 billion pounds, 2 percent higher than a year ago, and slaughter was up 3 percent at 43.912 million head, but the average weight was down two pounds at 270 pounds per pig.

### **Johanns Names New FSIS Administrator**

Agriculture Secretary Mike Johanns on Wednesday appointed Alfred V. Almanza the administrator of USDA's Food Safety and Inspection Service. Almanza joined FSIS in 1978. A Texas native, he served most recently as the Dallas district manager, overseeing more than 350 federally inspected establishments. Prior to his days as Dallas district manager, he served in a variety of positions, including slaughter inspector, labor relations specialist, special assistant to the district manager and deputy district manager. "He has a strong record as an FSIS manager for recruiting and training the most qualified individuals in order to improve the safety of FSIS regulated products, and does not hesitate to take swift and strong regulatory action in order to protect public health," Johanns said. Almanza succeeds Dr. David P. Goldman, who served as acting FSIS administrator since January 2007 when Dr. Barbara Masters left the post to join a Washington law firm. Almanza's tenure will begin July 9.

### **FDA and EFSA to Sign Scientific Cooperation Agreement**

The European Food Safety Authority has announced that it will take the first formal step to enhance co-operation between the U.S. Food and Drug Administration (FDA) and European Food Safety Authority (EFSA). Andrew C. von Eschenbach, Commissioner of the U.S. FDA and Catherine Geslain-Lanéelle, EFSA's Executive Director, will meet in Brussels to discuss current and future co-operation between the two agencies and to sign an agreement which will facilitate the sharing of scientific information.

### **High Path Avian Influenza hits Germany and Czech Republic**

Outbreaks of H5N1 Avian Influenza have been reported in Germany and the Czech Republic. The outbreaks are occurring despite the EU's stepped up efforts to try and prevent the virus from affecting the bloc's poultry supply. Some experts are now saying the new outbreaks of the deadly H5N1 form of the disease indicate it might be in the process of becoming endemic in Europe. In the Czech Republic the deadly H5N1 form of the disease has infected broilers, which were to be culled. The bird flu virus was found in 60 out of 27,800 broilers bred in Norin, according to local press reports. An outbreak also occurred at a turkey farm in the region, where 6,000 birds were culled.

### **GAO Says the U.S. Not Ready for Bird Flu**

A federal report says neither the U.S. government nor the states are ready for bird flu, though it has spread to 60 countries and will likely arrive here sooner or later. A recent Government Accountability Office report says the U.S. Department of Agriculture has taken "important steps" to prepare for an outbreak of H5N1 avian influenza but said "better planning could improve response." One potential obstacle to responding to a bird flu outbreak could be a squabble over jurisdiction, not between federal and state officials but between officials of different federal agencies. USDA takes the view that involvement by the Department of Homeland Security is not necessary unless there were multiple outbreaks, an agroterrorism event or a human pandemic. But GAO points out that this is not USDA's decision to make. GAO also

reported that USDA has not estimated how much medicine is needed in the event of an outbreak. And it also said several states have no response plans or plans which are incomplete. GAO Report Highlights: <http://www.gao.gov/highlights/d07652high.pdf>

### **USDA to Release First Report on Ethanol Byproduct Use**

June 29, USDA will release its first-ever report on livestock producer use of ethanol byproducts to fed cattle and hogs. The report is the result of a joint effort between the National Agricultural Statistics Service (NASS) and the Nebraska Corn Board. The report reflects contacts with 9,400 producers in 12 states to find out if they used distillers grains and/or corn gluten feed during 2006. NASS took the information on volume and types of feed, how the feeds were procured and used and what barriers exist to the use of the byproducts. The report can be accessed on June 29 at [www.nass.usda.gov](http://www.nass.usda.gov).

### **USDA Reports Expected to Show Larger Corn and Bean Acreage**

The USDA National Agricultural Statistics Service is scheduled to release updated U.S. planted acreage and quarterly grain and oilseed stocks estimates Friday, June 29 at 7:30 AM Central. Ahead of the report, analysts expect corn acreage to be around 90.585 million acres, in a range of 89.250 million to 91.704 million. In the March report, the USDA pegged acreage at 90.545 million acres, with the June report expected to show some producers planting corn in marginal land or replacing wheat damaged by the Easter week freeze. If realized, this would be the highest acreage in more than 60 years. 2006 corn seeding was on 78.327 million acres. News story: <http://www.brownfieldnetwork.com/gestalt/go.cfm?objectid=6DE49B9B-942E-5D4A-DA8DA55661FF3574>

### **Producers Seek Information on Dead Pigs**

A \$1,000 reward is being offered for information that leads to the person who dumped more than 30 dead hogs in the Raccoon River in northwest Iowa, officials with the Iowa Department of Natural Resources say. The person responsible for dumping the hogs in the river could face charges of littering or improper disposal of dead animals, according to officials.

### **Dioxin and PCB Levels in UK Food**

The UK Food Standards Agency has published the results of a survey looking at the levels of dioxins and PCBs in a wide range of foods. In total, 156 food samples, mainly from UK products, were bought from stores across the UK during 2006. No foods in the UK survey exceeded existing regulatory limits and so the levels found do not pose a health risk. A news release is posted at <http://www.food.gov.uk/news/newsarchive/2007/jun/dioxinsurvey>.

### **More Inspections Won't Stop Food Contamination**

Eliminating outbreaks of foodborne illness is possible but it won't happen by increasing inspections alone, say food safety experts in the latest Quarterly Quality Report from the American Society for Quality (ASQ), the world's leading authority on quality improvement. The answer, the report finds, is in prevention. "The problem is that we can't inspect the defect out of the product," says Steve Wilson, chief quality officer for the U.S. Commerce Department and ASQ board member. That's because more than half of reported foodborne outbreaks cannot be attributed to any specific microorganism by current diagnostic methods, according to the Centers for Disease Control (CDC). A news story is here: <http://www.asq.org/media-room/press-releases/2007/20070615-food-safety.html>

### **Flies Suspected in Transmitting Poultry Disease**

Laboratory testing shows that flies exposed to a food source infected with Exotic Newcastle Disease (END) can pick up the virus and carry it for several days, perhaps later passing it on to chickens that eat it. "We can't say that flies are proven to transmit END virus to chickens; only

that flies can carry END virus and that evidence is mounting that flies may be able to transmit the virus between chickens,” says assistant veterinary entomologist Alec Gerry at the University of California, Riverside. A news story is here: <http://tinyurl.com/36ptay>

### **Could Foie Gras be a Cause of Alzheimers?**

A new study was by researchers at the University of Tennessee suggests that foie gras may be linked to the onset of diseases, including Alzheimer’s, type 2 diabetes and rheumatoid arthritis. The possible risk comes from “amyloid” proteins found in the foie gras, which is made from livers of geese and ducks. Researchers found that mice fed on foie gras started growing amyloid proteins in various organs. In Britain, 700,000 people out of a population of 60 million have dementia. France, with a similar population, has 1 million sufferers. But there are many causes and the difference in prevalence is not being linked to far higher French consumption of foie gras. The researchers say that the possible link between food and amyloid diseases needs to be confirmed by further studies. News story: [http://www.worldpoultry.net/home/id2205-20807/could\\_foie\\_gras\\_be\\_a\\_cause\\_of\\_alzheimers.html](http://www.worldpoultry.net/home/id2205-20807/could_foie_gras_be_a_cause_of_alzheimers.html)

## **EDUCATIONAL OPPORTUNITIES**

### **Feed Industry Profitability Workshop**

Aug. 7-9, 2007 in Green Bay, WI featuring instructors from: Texas A&M University & Kansas State University. Information can be obtained by e-mail: [info@wasa.org](mailto:info@wasa.org) or check details here: [http://www.animalprotein.org/new/whatsnew\\_frm.htm](http://www.animalprotein.org/new/whatsnew_frm.htm)

### **Feed Industry HACCP On-line Training**

You can register here: <http://agonline.tamu.edu/HACCP/register.htm>