



## For Immediate Release U.S. Poultry & Egg Association

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January 30, 2012

### International Rendering Symposium Focuses on Quality in Rendered Products

ATLANTA, GA – “Rendered products are safe feed ingredients,” said Dr. David Meeker, senior vice president of the National Renderers Association at the *International Rendering Symposium* held during the 2012 International Poultry Expo and International Feed Expo. In his presentation on *Rendering Code of Practice for Safety and Quality*, Dr. Meeker cited a recent analysis of almost 9,000 samples tested during 2010. *Salmonella* was positive in 8.3% of the samples, not much different than FDA’s data across all feed ingredients. Further serotyping positive samples showed no foodborne *salmonella* serotypes such as enteritidis or typhimurium.

However, risk remains for *salmonella* and other bacteria in rendering plants. Therefore, the industry has developed an aggressive quality assurance program that includes a code of practice. More than 100 plants have been certified to date. “This code goes a long way in demonstrating that plants are safe,” Dr. Meeker said, adding that it also results in high quality rendered products.

Working for a company that provides rendering services, Tom Dobbs of Darling International Inc. / Griffin Industries knows the business faces many challenges in meeting the expectations and requirements of customers, regulatory agencies, the general public, and its employees. In his presentation on *Quality Assurance in Manufacturing Rendered Products*, Dobbs remarked that plants must have a lengthy list of plans, policies, and procedures for safety and quality. “The rendering industry is striving all the time to improve its processes. The bottom line is we all want safety,” Dobbs concluded.

Dr. Frank Jones, Emeritus Professor, University of Arkansas, and president of Performance Poultry Consulting presented on *Controlling Salmonella in Feed*. According to Dr. Jones, *salmonella* is highly adaptable to a variety of environmental situations and can survive for a long time. Because of these evolutionary advantages, it’s unlikely that the bacteria will be eradicated from the food chain any time soon, if ever. “It’s going to be a continuing battle, so we’d better get used to it and go forward,” said Dr. Jones.

“We very much appreciate the strong program the National Renderers Association put together, as evidenced by the excellent attendance,” remarked John Starkey, president of U.S. Poultry & Egg Association.

“We were pleased with the participants from around the globe in this program and are already looking forward to next year,” remarked Tom Cook, president of the National Renderers Association.

U.S. Poultry & Egg Association is an all-feather organization representing the complete spectrum of today's poultry industry, with a focus on progressively serving member companies through research, education, communication, and technical assistance. Founded in 1947, U.S. Poultry & Egg Association is based in Tucker, GA.

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