

NOVEMBER 16-17, 2021

# 2021

## POULTRY PROCESSOR WORKSHOP

DOUBLETREE HOTEL DOWNTOWN | NASHVILLE, TENNESSEE

SPONSORED BY  
**USPOULTRY**  
U.S. POULTRY & EGG ASSOCIATION

Reserve rooms at: [www.uspoultry.org/educationprograms](http://www.uspoultry.org/educationprograms) or call 615.244.8200

ROOM RATE: \$219 SINGLE/DOUBLE | CUT-OFF DATE: OCTOBER 25



### USPOULTRY's 2021 Poultry Processor Workshop

will keep you informed on the latest technology, new management techniques, and current inspection issues that will help you manage the day-to-day tasks to keep your plant running efficiently. Make sure you keep up with today's fast-paced poultry industry. Register early for this year's Workshop. You will benefit . . . your company will benefit!

### Agenda

- Regulatory Update
- Effects of Increased Line Speeds on Processing Efficiencies
- Breast Myopathies
  - A. Meat Quality Overview
  - B. Novel Detection Technology: Hyperspectral Imaging
- Chemical vs. Non-Chemical Interventions for Campylobacter
- Evisceration Monitoring Effects on Plant Performance
- Process Safety Management
- Foreign Material Prevention . . . A Case Study
- Building a Talent Pipeline by Attracting Future Leaders to Poultry Processing
- Stunning Methods Impact on Processing
- Optimizing Meat Quality
- Preparing the Business Case for Plant Automation

### REGISTRATION FEE

PRE-REG	ON-SITE	
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\$150	\$250	USPOULTRY Member
\$300	\$400	Non-Member
\$ 75	\$175	University & Government
		Complimentary: Students, Press and Planning Committee

### PROGRAM SCHEDULE

#### Sign-In:

Monday, November 15, 5:00 - 7:00 p.m.

#### Session Schedule

Tuesday, November 16, 8:00 a.m. - 5:00 p.m.

Wednesday, November 17, 8:00 a.m. - 12:00 p.m.

For seminar registration and hotel reservations, go to:  
[www.uspoultry.org/educationprograms/](http://www.uspoultry.org/educationprograms/)