



OCTOBER 5-6

2022

POULTRY PROTEIN & FAT SEMINAR

DOUBLETREE HOTEL DOWNTOWN | NASHVILLE, TENNESSEE

Reserve rooms at: www.uspoultry.org/educationprograms or call 615.244.8200

ROOM RATE: \$229 SINGLE/DOUBLE | CUT-OFF DATE: SEPTEMBER 13

SPONSORED BY
USPOULTRY
U.S. POULTRY & EGG ASSOCIATION

Protein conversion is an extremely important role in the poultry industry. U.S. Poultry & Egg Association's 2022 Poultry Protein and Fat Seminar, developed by industry leaders, will keep you abreast of the latest technology, equipment and management techniques in rendering. Don't miss this valuable opportunity to help keep your plant up to date and operating efficiently! Register today!

Companies that render poultry protein and fat may attend the seminar at the \$150 fee only if they are members of USPOULTRY and the Poultry Protein & Fat Council. Representatives of rendering companies that are not council members are not eligible to attend the seminar. Membership in the Poultry Protein & Fat Council must be approved by the council in the following categories:

Don't miss this year's seminar! It will be a lasting benefit to you and your company.

REGULAR MEMBER: A voluntary contribution of 6 cents per ton of finished product of all poultry rendered products produced. If poultry rendered products are produced by the company, this is the only membership available.

ASSOCIATE MEMBER: \$1,000 contribution per individual membership (blenders, brokers, non-poultry producers of rendered poultry products, other).

ALLIED MEMBER: \$100 voluntary contribution (vendors of equipment or services only). Producers of any rendered products (not poultry) do not qualify.

To be eligible for membership in the Poultry Protein & Fat Council, your company must be a member of U.S. Poultry & Egg Association.

Agenda

- **USPOULTRY Programs / Services Overview**
- **Council Report**
- **Regulatory Update**
- **Enhanced Biosecurity Measures for HPAI**
- **Recruiting / Retaining Rendering Industry Workforce in Today's Environment**
- **Common Safety Mistakes / Opportunities**
- **Markets / Exports Update**
- **Product Stabilization**
 - A. Chemistry
 - B. Application
 - C. Customer Perspective
- **PPFC Sponsored Research Update**
- **Odor Generation and Abatement Technology**
 - A. Scrubbers
 - B. Regulatory Overview
- **Transportation Technology**
- **PCQI Rendering Responsibilities / FSMA**

REGISTRATION FEE

PRE-REG ON-SITE

\$150	\$250	USPOULTRY Member
\$300	\$400	Non-Member
\$ 75	\$175	University & Government

Complimentary: Students, Press and Planning Committee

PROGRAM SCHEDULE

Sign-In:

Tuesday, October 4, 5:00 – 7:00 p.m.

Session Schedule

Wednesday, 8:30 a.m. – 4:30 p.m.

Thursday, 8:30 a.m. – 11:00 a.m.

For seminar registration and hotel reservations, go to:

www.uspoultry.org/educationprograms/