

# **Agenda**

## **2021 Poultry Processor Workshop**

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### **Tuesday, November 16**

- 8:30 a.m. Presiding/Welcome: Juan DeVillena, Wayne Farms LLC  
Orientation: Karen Van Duren, USPOULTRY
- U.S. Poultry & Egg Association Overview**  
Rafael Rivera, USPOULTRY
- 8:45 a.m. **Regulatory Update**  
Rachel Edelstein, USDA - FSIS
- 9:15 a.m. **Effects of Increased Line Speeds on Processing Efficiencies and Food Safety**  
Juan DeVillena, Wayne Farms LLC
- 10:00 a.m. **Break**
- 10:15 a.m. **Breast Myopathies**  
**A. Meat Quality Overview**  
Dr. Harsha Thippareddi, University of Georgia  
**B. Novel Detection Technology: Hyperspectral Imaging**  
Scott Ruttgaizer and Brandon Drung, P&P Optica
- 11:45 a.m. **Lunch**
- 1:00 p.m. Presiding: Juan DeVillena, Wayne Farms LLC
- Chemical vs. Non-Chemical Interventions for Campylobacter**  
Dr. Marco Sanchez-Plata, Texas Tech University
- 1:45 p.m. **Evisceration Monitoring Effects on Plant Performance**  
Corbett Kloster, Fieldale Farms Corporation
- 2:30 p.m. **Process Safety Management (PSM) Compliance for Hazardous Chemicals**  
Matt Spencer, USPOULTRY
- 3:15 p.m. **Break**
- 3:30 p.m. **Foreign Material Prevention . . . A Case Study**  
Suzanne Finstad, Tyson Foods, Inc.
- 4:15 p.m. **Adjourn**

### **Wednesday, November 17**

- 8:30 a.m. Presiding: Rafael Rivera, USPOULTRY
- Optimizing Meat Quality**  
Dr. Dianna Bourassa, Auburn University
- 9:15 a.m. **Stunning Methods Impact on Processing: Gas Stunning**  
Dr. Dianna Bourassa, Auburn University
- 10:00 a.m. **Break**
- 10:15 a.m. **Stunning Methods Impact on Processing: Electrical Stunning**  
Dr. Dianna Bourassa, Auburn University
- 11:00 a.m. **Preparing the Business Case for Smart Plant Automation**  
Vernon Smith, Cat Squared
- 11:45 a.m. **Conclude**