



AMIF Research Funding Makes an Impact on Enhancing Meat Safety

The U.S. meat industry has taken aggressive steps to identify, validate and implement science-based solutions to food safety challenges. One important step has been the industry funding of the American Meat Institute Foundation's (AMIF) Food Safety Initiative, which over the last 5 years has funded over 30 food safety research projects. In this month's Journal of Food Protection there are several research reports that have a direct impact on meat and poultry safety. Several of these research programs have benefited from AMIF support or direct funding.

Selected publications from the May 2004 issue of Journal of Food Protection are as follows:

- *In Vitro Inactivation of Escherichia coli O157:H7 in Bovine Rumen Fluid by Caprylic Acid*, T. Annamalai et al.
- *Dietary Supplementation with Lactobacillus- and Propionibacterium- based Direct-Fed Microbials and Prevalence of Escherichia coli O157:H7 in Beef Feedlot Cattle and on Hides at Harvest*, M. Brashears and G. Loneragan, et al.
- *Effectiveness of Acidic Calcium Sulfate with Propionic and Lactic Acid and Lactates as Postprocessing Dipping Solutions to Control Listeria monocytogenes on Frankfurters with or without Potassium Lactate and Stores Vacuum Packaged at 4.5 C°*, M. Nunez de Gonzalez, J. Keeton, et al.
- *Characterization of O157:H7 and Other Escherichia coli Isolates Recovered from Cattle Hides, Feces and Carcasses*, Barkocy-Gallagher, Arthur, et al.
- *Evaluation of Nisin-Coated Cellulose Casings for the Control of Listeria monocytogenes Inoculated onto the Surface of Commercially Prepared Frankfurters*, J. Luchansky and J. Call

"These publications provide a snapshot of the impact that industry supported research such as the AMIF research program has had on the Meat Safety research community," said AMIF Vice President, Randall Huffman, Ph.D. "The proactive efforts of the meat industry to provide research funding to reduce and ultimately eliminate *E. coli* O157:H7 from beef products and *Listeria monocytogenes* from ready to eat meat products are beginning to bear fruit."

"The information gained through practical, solution-based research are providing knowledge and answers to the meat processing industry," continued Huffman. "Recent data from the Centers for Disease Control on foodborne illness trends are encouraging and provide evidence that U.S. food products are becoming safer than ever. The efforts of the meat industry are certainly contributing to these positive developments."

For more information on these studies, visit the Journal of Food Protection Web site at <http://www.foodprotection.org/Publications/JFPOnline.htm>

For more information on AMIF-funded studies and Foundation research priorities, visit www.AMIF.org