



KSU Value Added Meats Extension Program

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Meat and Poultry Industry

- Meat and Poultry products under separate regulatory status than most food products
- Inspection categories
 - State, Federal, Custom
- Co-Packers
- Entrepreneurs



Assistance to KS Companies, Entrepreneurs

- Program Components
 - Educational
 - Workshops, seminars, training
 - Service
 - HACCP deviations, nutritional labels, product analyses, shelf-life, technical support

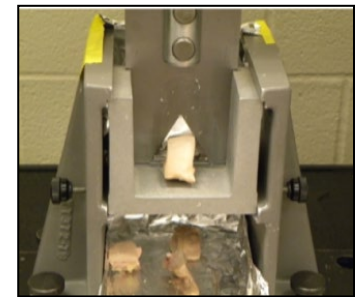
Workshops, Seminars, Training

- HACCP
 - <https://www.asi.k-state.edu/research-and-extension/meat-science/HACCPcourse.html>
 - Classes in Columbia, Mo, and Olathe and Manhattan, KS
 - Company only (min 10)
- Midwest Meat Processors Workshop
 - Spring Manhattan
- Food Safety, GMPs, SSOPs
- On-site, phone, and email consultations



Services

- HACCP and other food safety deviations
- Nutrition Facts Labels
- Guaranteed analyses for pet treats
- Product analyses
 - Water activity, moisture, fat, protein, fatty acids, color, sensory, microbial, shelf life
- Technical support
- Confidentiality



Program Support

- Program funded in part by KDA grants
- Modes of contact:
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AAMP 2017 Best of Show
Round Deli Bacon
Country Meat Shop
Moberly, MO