MEAT TECH '09

Presentations by suppliers on operations and technical issues critical to all aspects of meat & poultry processing

Wednesday, October 28, 9:00 – 10:00 am
Thursday, October 29, 8:00 – 9:00 am
Friday, October 30, 8:00 – 9:00 am

APPLICATION

Please indicate contact information for the person submitting the application.

Name_____ Title_____

Company_____

Address_____

City _____ State ____ Zip _____

Phone _____ Fax _____ Email _____

Application for:

Meat Tech:

- ☐ Validation
- ☐ Application of Sanitary Design Principles for Meat & Poultry Processing Equipment & Facilities
- ☐ Food Defense
- ☐ Recent Analytical Methods of Pathogens
- ☐ Information Technology
- ☐ Sustainability
- ☐ Other

Speaker:
Please give us the name, title, contact information and a brief biographical sketch of the person who will present the paper.

Name _____ Title_____

Address_____

City _____ State ____ Zip _____

Phone _____ Fax _____Email _____

Biography: _____

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Abstract:
Please give us a short description of the paper you wish to present. Make sure you include what you expect the audience to learn and the specific data you will present.

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You may attach charts, data or other pertinent information to the application.

- Please submit this application and any additional information to AMI by **Friday, June 5, 2009**.
- Applications will be reviewed and selections will be made by **Wednesday, June 17.**
- You will be notified of acceptance by **Friday, June 19.**
- Final papers and PowerPoint presentations are due to AMI by **Friday, July 17.**

Submit your application to **Jessica Mosley** at AMI via email: **jmosley@meatami.com.**

Questions, comment & concerns: call **Jessica Mosley** at **202-587-4252 or jmosley@meatami.com**

American Meat Institute
1150 Connecticut Ave. NW
12th Floor
Washington, DC USA 20036
202-587-4200