



Meat Tech Application

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

Wednesday, April 13, 2011
Thursday, April 14, 2011
Friday, April 15, 2011

BACKGROUND/OVERVIEW

Meat Tech presentations are designed to provide exhibiting companies and their customers with an additional opportunity for dialogue and discussion about specific, individual topics. Technical, non-sales session descriptions are submitted by exhibiting suppliers, reviewed by AMI members and technical staff and presented by the scientific and technical experts from the exhibiting companies. Presentations are selected on technical merit and on a first come first served basis.

Meat Tech Categories

Session descriptions will be accepted in the following categories:

- **Food Safety Interventions and Ingredients**
Presentations should cover new technologies associated with food safety, including ingredients, intervention and validation technologies.
- **Recent Analytical Methods of Pathogens**
Presentations should cover new analytical methods that increase the selectivity or sensitivity of diagnostic methods for microbiological, chemical or physical hazards. Presentations may also cover the statistical confidence associated with the sampling and testing schemes and the use of statistical process control to evaluate trends in results.
- **Application of Sanitary Design Principles for Meat & Poultry Processing Equipment and Facilities**
Presentations should demonstrate how improved designs of equipment or facilities meet the sanitary design principles established by AMI Task Forces.
- **Packaging Technologies**
Presentations should address innovation and improvement in packaging for meat and poultry products, which can include packaging materials and/or processes.
- **Information Technology Collection**
Presentations should clearly demonstrate how specific technologies have been used to increase production, data collection and improve traceability.
- **Sustainability**
Presentations should clearly demonstrate how specific research or new technologies will address sustainability initiatives -- enhance worker safety, reduce energy use (practices), improve natural resource conservation and/or reuse or recycle resources.

Note: Other topics outside of this scope will also be considered, but should focus on the technical merit of new or improved technologies or services.

SUMISSION GUIDELINES

These guidelines are designed to help you prepare for and conduct a successful presentation. If you have questions or special needs, please contact AMI's department of Education & Professional Development.

- Application and description deadline is **November 19, 2010**
- The session description should be **1-2 pages** and include the title, objectives and a description of your presentation.

PRESENTATION GUIDELINES

- Presentations are designed to provide exhibiting companies and their customers with an additional opportunity for education about specific technical or operations topics. These sessions are not designed for sales presentations. **Take care that you limit your sales efforts to your booth on the exhibit floor.**
- **Each presentation is limited to 20 minutes.** You will be given a specific time for your presentation and must keep your remarks to the time allotted. You will receive a two-minute warning and gentle reminder that your time is up. Presentations will take place each day on the show floor from 10:00 am – 12:00 pm and 1:00 – 3:00 pm.
- Your 20 minutes may include Q&A, but we recommend that you invite people with further interest and questions to see you at your booth.
- **All final presentations must be developed in PowerPoint only.**
- PowerPoint presentations are due to AMI by **February 26, 2011.**
- The presentations will take place on the exhibit floor in a space equipped with a podium, microphone, LCD projector and screen. A laptop computer with all the day's presentations will be available. **However, please plan to bring your own laptop and a disk with your presentation as a back up.**
- You must provide copies of your session description for the audience. We recommend that you bring 40 copies.
- Although we will not have an indication of the number of attendees, keep in mind that there are many choices for the attendees. Don't be disappointed if your audience has only a few participants. The people who come are very interested in your specific topic. You are welcome to invite key current and potential customers to your presentation.
- Use your limited time wisely. Tell the audience what you did, give the results and then cover how this might be helpful to them. See people after the presentations and set up times to meet, answer questions or arrange for demonstrations, etc. in your booth.

Direct your questions to Jessica Mosley (jmosley@meatami.com) at AMI. Thank you in advance for your important contribution to the education program at the AMI Expo. See you in Chicago!



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APPLICATION

Please indicate contact information for the person submitting the application.

Name _____ Title _____

Company _____

Address _____

City _____ State _____ Zip _____

Phone _____ Fax _____ Email _____

Application for:

- | | |
|---|---|
| <input type="checkbox"/> Food Safety Interventions & Ingredients | <input type="checkbox"/> Recent Analytical Methods of Pathogens |
| <input type="checkbox"/> Application of Sanitary Design Principles for Meat & Poultry Processing Equipment & Facilities | <input type="checkbox"/> Information Technology |
| <input type="checkbox"/> Packaging Technologies | <input type="checkbox"/> Sustainability |
| | <input type="checkbox"/> Other |

Technical Paper:

Your application must be accompanied by a **1-2 page** description, which should include the title, objectives and a description presentation. Please include any charts, data or other pertinent information.

* Presentations will place each day on the show floor from 10:00 am – 12:00 pm and 1:00 – 3:00 pm.

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: _____

- Please submit this application and description to AMI by **November 19, 2010**
- You will be notified of acceptance by **December 10, 2010**.
- PowerPoint presentations are due to AMI by **February 26, 2011**.

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

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