



# Meat Messenger

North Dakota State Meat and Poultry Inspection Program

2021 Issue 1

## A Message from the Commissioner

Greetings,

This past year has highlighted the importance of our local meat processing industry. We thank you all for your service and helping us to understand the extra demand that your businesses continue to experience.

Last year, the North Dakota Meat Processing Plant Cost-Share Program helped state-inspected, federal inspected and custom exempt meat processing plants upgrade their facilities and equipment to meet the increased demand. At the state level, we are advocating for unused coronavirus relief (CARES Act) funding to be made available for further grants through the North Dakota Meat Processing Plant Cost-Share Program to strengthen local processing capacity, boost access to processing for local cattle producers and increase product to the consumer.

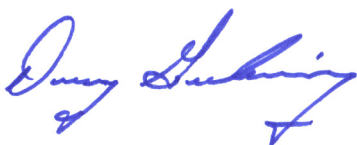


On the national level, the Strengthening Local Processing Act has been reintroduced by Senator Kevin Cramer and others. The legislation would support small meat and poultry processors by:

- Assisting in HACCP plans,
- Increasing the federal government's cost share in state meat and poultry inspection and Cooperative Interstate Shipment programs,
- Creating grant programs to support small plants, and
- Providing training, education and technical assistance grants to train small plant operators, small plant employees and the next generation of meat processors and butchers.

Strengthening the industry will add value locally and improve local economies. We look forward to continuing to serve you and ensuring a safe and economical meat supply for consumers.

Sincerely,

A handwritten signature in blue ink that reads "Doug Goehring". The signature is written in a cursive style.

Doug Goehring

## **Meat Messenger**

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# New Plant Announcement

Mema's Meats in Berthold is the newest North Dakota company operating under the State Meat and Poultry Inspection Program.

Owners Phill and Kim Newman were looking to start a sustainable business that would fill a much-needed gap in North Dakota, so they decided to convert their existing truck shop into a butcher shop. They started operating their business in December and had their first inspected day on February 18.

The Newmans decided to go through the process to become a state-inspected plant so they could offer customers locally raised beef and pork through their storefront. They plan to process 15-18 beef per week and several swine.

Meat processing plants, accredited by the state inspection program, can sell their products wholesale to other retail establishments. Meat and poultry products that have been processed under state inspection can be sold on a wholesale or retail basis anywhere in North Dakota. After operating as an official state establishment for at least three months, plants are eligible to apply for the Cooperative Interstate Shipment (CIS) Program, which allows them to ship anywhere in the United States.

The NDMPPI now has 17 facilities that operate under state inspection, four of which participate in the CIS Program.



# Did You Know?

**Bacon and Pork Sausage:** Product is formulated with a high percentage of bacon (usually bacon ends and pieces) with at least 20% pork.

**Bacon (Cooked):** Not to yield more than 40% bacon – 60% shrink required. BHA and BHT may be used as antioxidants in precooked bacon at level of 0.01% individually or 0.02% collectively, based on fat content. TBHQ can be used in products as an antioxidant in combination with BHT and BHA; but it can not be used alone except in cooked bacon.

**Headcheese:** A jellied product consisting predominately of pork byproducts and seasoning ingredients. It must contain some product from the head. Extenders like cereal, soy derivatives, nonfat dry milk, etc., are not permitted ingredients of headcheese.

**Liver Products:** The product name does not have to include the species for multi-ingredient liver products, such as chopped liver, liver pate, and pureed liver. However, the species must be identified in the ingredients statement. For single ingredient products, such as sliced beef liver, the species must be identified in the product name. “Kind” liver must always be identified.

Products with liver in the name (except for products listed) must contain a minimum of 30% liver.

## World Meat and Animal Protein Supply – Massive Growth in 50 Years

The world population is growing and the demand for animal protein is growing with it. Over the last 50 years, the production of meat has tripled, with the fastest developing countries having shown an explosion in the demand for and production of animal proteins. The worldwide meat production is around 380 million ton. The world milk supply has doubled to over 896 million ton.

Asia is a major driver of animal protein demand. China has grown their total meat production more than 3,000% from the early 1960s until today. Countries that are

getting richer trend toward a greater demand. For example, The United Arab Emirates has seen over a 60,000% increase in poultry stock in 57 years.

Meat consumption has followed population growth and economic growth fairly consistently.

The highest income countries have historically always had some of the highest consumption rates of meat per person, but the greatest relative increase in consumption has been from the most quickly developing countries, specifically many Eastern Asian countries, *con't p. 4*

Countries That Ate the Most Meat per Person in 2019:

Rank	Country	Consumption Per Person
1	United States	265 lbs.
2	Kuwait	262 lbs.
3	Australia	245 lbs.
4	The Bahamas	241 lbs.
5	Luxembourg	238 lbs.

# Herd Health Records and How They Relate to What's for Dinner

Written by Nicole Tribitt

Part 1 of 4: Vaccines

Keeping detailed records sounds like a daunting task to most, but to animal producers it is of the utmost importance. Records help track costs of whole herds or individuals, calving dates, medical attention, and much more. Our focus today is on vaccines and vaccination records and their relationship from the producer to the consumer.

Vaccines are administered to prevent diseases in all cattle, protect the newborn calf via colostrum, and protect the unborn calf from diseases that can result in abortion. Consulting your veterinarian is a good place to start as certain diseases may be more or less prevalent in your geographic area. This will allow you to tailor a vaccination schedule to your herd and their needs. Keeping accurate records is important to be able to properly administer vaccines at different times of the year and life stages and to ensure you are meeting withdrawal times when shipping animals to be slaughtered.

Most producers know that there are withdrawal times between giving a vaccine and shipping for slaughter, but why? Well, many vaccines contain antibiotics that are used as preservatives. Establishments are concerned with finding no antibiotic residue in carcasses that could get passed on to the consumer and potentially harm them.

An example of a commonly used vaccine is the Vira Shield 6 + VL5 Cattle Vaccine by Elanco Animal Health. Their label states that you should not vaccinate within 60 days prior to slaughter. The label also states that it contains amphotericin B (antifungal), gentamicin (antibiotic), and thimerosal (antiseptic, antifungal) as preservatives. Consult your veterinarian and read the label for proper use and storage of the vaccine(s) you will be using. A healthy herd is a happy herd and happy cows make tasty steaks.

Sources: New Mexico State University, University of Minnesota Extension, and Texas A&M Agrilife Extension.

*con't from p. 3*

which have grown the meat supply over 1000%. China is the biggest driver of the total meat production volume. In 1989, China and the U.S. were virtually equivalent in terms of meat production volumes; now China produces nearly twice the volume at 98 million tons. The city of Hong Kong consumes over 300 lbs. per person, but China still only averages about 50% as much meat per capita compared to the U.S. (134 lbs. vs 265 lbs./year respectively). Many countries still supply less than 25 lbs. per year. The worldwide average is ~95lbs. per year.

The type of protein has changed dramatically over the last 50 years, mostly in favor of poultry. Poultry was only 12% of the protein supply in 1961; it is now 35% of the global meat supply. Beef and buffalo (not bison) are down by nearly half to 22% of the world supply, and pork has remained a relative constant 35-40% of the global meat supply.

Ritchie, Hannah; Roser, Max. (November 2019). "Meat and Dairy Production." Retrieved from <https://ourworldindata.org/meat-production>.

## What would you like to read in the next issue?

The Meat Messenger is your newsletter. If you like the content, please feel free to share this issue with your employees, your livestock producers and customers. We welcome any questions, comments, or suggestions for future topics. Please contact **Nathan Kroh** at [nkroh@nd.gov](mailto:nkroh@nd.gov) or 701-328-4767.



# Meet our Newest Meat Inspectors



## Nicole Tribitt

Nicole Tribitt is a recent addition to the ND Meat Inspection Program. She started in September of 2020. She had previous USDA inspection experience at a beef slaughter plant in Texas. She grew up in Connecticut on a family horse boarding stable. She was active in 4-H show cows and dairy goats. She earned her Animal Science degree from the University of Connecticut.

Based in Dickinson, she enjoys riding and showing horses and promoting her Welsh pony stallion.



## Siri Rasmussen

Siri Rasmussen is the newest addition to the ND Meat Inspection Program. She started in November 2020. She grew up outside of West Fargo, graduating from NDSU with a Bachelor of Science in Animal Biomedical Science with a minor in Equine Science. Siri has a great interest in animal anatomy and reproduction.

Currently based in Fargo, her hobbies include snow skiing and reading. She loves her dogs and being around horses.

## Classified Ads

We are always looking for industry related items to advertise in the Meat Messenger. We post sale and want ads FREE. Contact Nathan Kroh (701-328-4767) at [nkroh@nd.gov](mailto:nkroh@nd.gov) with product description and contact information.

**Smokehouse** - Koch Brand- 500 lb. capacity. Call for information and details.

**Globe Meat Slicer** - Functioning, but needs minor work. Call for information and details.

**New one-quart plastic containers with lids** - \$20 per lot of 50.

Please contact Calvin or Alex for more information at 701-743-4451. Located in Parshall.

**Berkel 812 Automatic Slicer** - New Blade, used little, \$2500 or best offer.

**Budget ½ ton Chain Hoist** - 3 Phase, \$700 or best offer.

**Braising Kettle** - Natural gas, needs work, \$500 or best offer.

**Maple Valley Locker** - Contact Dustin 701-437-3311. Please call for pictures or inquires.

**Two Freezers with Double Glass Retail Display Doors** - Each freezer is about 4ft wide with two pull open doors. For more information or pictures, contact Greg at S&K Processing at 701-839-6488.

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North Dakota Department of Agriculture  
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