

FLASH

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Poultry workshop to be held in Arkansas

The Arkansas Poultry Federation is conducting a two-day workshop about current issues in the poultry industry.

The Poultry Processors Workshop, held at the Clarion Inn and Center of Excellence for Poultry Science in Fayetteville, Ark. on Oct. 10-11, will feature industry specialists, new and upcoming trends of the industry, and an opportunity to view new products.

“The organizers of this workshop want to make it clear that this workshop offers something valuable for anyone with interests in poultry production,” said Jake Nelson, value-added meat processing specialist for the Robert M. Kerr Food & Agricultural Products Center. “The consumer is becoming more inquisitive, and this workshop should provide growers, processors and distributors the tools and knowledge to meet changing consumer demands.”

Some of the speakers during the workshop will include Kenneth Wilson, ProCal Inc.; George Heid, Delaval Cleaning Solutions; John Marcy, University of Arkansas Poultry Science; and Richard Lobb, National Chicken Council.

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The speakers will cover various topics, including biodiesel, sanitary equipment design, water reuse and market trends.

This workshop is a great opportunity for representatives of the food industry, said Keith Lipford of Simmons Foods.

“It is a great environment where food industry folks of all levels mingle with vendors, academia, government officials and each other to share and gain knowledge,” Lipford said. “The processors workshop committee works hard to bring new and interesting topics each year.”

To view the workshop agenda or for more information, visit www.thepoultryfederation.com/poultryrtyssl/processorswrkshopagenda.

htm. To register online, click on the “Processors Workshop Registration Form” link.

“The processors workshop is one of the few opportunities plant people get to network with others in the industry, learn more about current events that affect our business directly and see what new and innovative ideas are being offered by vendors,” said David Young of Tyson Foods. “Our managers look forward to this workshop every year.”

The Arkansas Poultry Federation will sponsor the workshop. The federation actively promotes all poultry interests relating to production, distribution, merchandising and consumption of poultry and poultry products.