



Alliance for Research and Innovation in the Rendering and Pet Food Industries

The overall mission for the CSU/FPRF Pet Food Alliance is to bring together members of the pet food, meat, and rendering industries together to **collaboratively develop implementable solutions** for industry challenges and identify opportunities for innovation, growth, and mutual success. The ultimate success of the Pet Food Alliance remains focused on these central pillars:

- **Focus on uniting** members of the pet food, meat and rendering industries
- **Engage and encourage widespread participation** from additional industry members
- Facilitate **research guided by industry input** to address real-world industry challenges
- **Establish multidisciplinary collaborations** with academia and industry
- Proactively **engage in building industry sustainability**, across all efforts

Brief Summary of the Summer 2018 Meeting

The 2018 Summer meeting of the Pet Food Alliance was held in Kansas City on June 27-28th. The more than ninety meeting attendees included representatives from all sectors of the pet food, rendering, meat, and analytical industries—as well as multiple representatives from various academic disciplines. Following introductory remarks from Dr. Jennifer Martin and Dr. David Meeker, the meeting attendees focused their Wednesday efforts on addressing the working group priorities established in previous PFA meetings (*Salmonella* and Product Safety; Oxidation and Product Quality; Sustainability and Consumer Perception).

The group reconvened on Thursday morning for presentations (attached) and a productive discussion on oxidation led by Drs. Thu Dinh (Mississippi State University) and Dr. BJ Bench (Tyson Foods), as well as an overview and discussion of a novel technology for rapid-characterization of *Salmonella* from Dr. Jessica Prenni (Colorado State University). Additional large delegation discussions related to product safety focused on foreign materials and concerns related to other chemical/biological contaminants (pentobarbital and thyroid hormone) in rendered products and pet food. Throughout the day, working groups continued their discussion on priority items—ultimately creating a series of action items for completion in the remainder of 2018 (summary below).

Salmonella and Product Safety:

- Completion of transportation gap assessment for rendering and pet food industries. Working group members drafted survey questions during meeting. Finalized survey questions will be distributed to industry members via trade organizations (NRA and PFI) and direct industry contacts of Alliance members.
- Continue efforts to train/educate plant employees on foreign materials handling

Oxidation and Product Quality

- Develop call for mini-research proposals to better understand oxidation challenges (matrix issues, analytical variations, and interpretation of results)
- Continue efforts on validation of extraction methods
- Continued communication between rendering and pet food industry

Sustainability and Consumer Perception

- Work with existing NRA and PFI members, and academic partners, to enhance internship programs
- Establish focus groups regarding consumer perception of rendered products/pet food
- Continue efforts to revisit nomenclature