



Minnesota

# MEAT MINUTE

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## Rural Finance Authority Low-Interest Loans

Applications are still open for the MDA Rural Finance Authority (RFA) new revolving loan program to support Minnesota’s small and medium-sized meat and poultry processors. Through funding from USDA Rural Development, the Meat and Poultry Intermediary Lending Program (MPILP) offers \$15 million in low-interest loans for the start-up, expansion, or operation of slaughter and secondary processing.

Additionally, loans of up to \$7 million are available at a 3% fixed interest rate with a term of up to 10 years. Funds can be used to purchase land, equipment, or to cover start-up costs for expansion purposes. Both primary (slaughter) and secondary (cut, pack, further process) meat and poultry processors may be eligible to receive funding.

Loan applications are being accepted on a rolling basis. To find more information and to access the application, visit the MPILP webpage at [www.mda.state.mn.us/meat-poultry-intermediary-lending-program-mpilp](http://www.mda.state.mn.us/meat-poultry-intermediary-lending-program-mpilp). You may also contact the RFA office at [RFA.loans@state.mn.us](mailto:RFA.loans@state.mn.us) or call Mary Gritzmacher at 651-201-6022.

## Meat Education and Training (MEAT) Grants Awarded to Nine Minnesota Schools

Historically, high school meat processing education in Minnesota has been limited, with some schools incorporating things like meat cuts identification into animal science coursework or occasionally offering very simple meat cutting labs. There has been little in the way of resources or guidance for schools to further develop these programs and education materials.

A new MDA grant program was set up this year to change that by providing more opportunities for Minnesota schools to establish and enhance meat cutting and butchery training programs. The 2023 Meat Education and Training (MEAT) Grant Program ([www.mda.state.mn.us/meat-education-training-meat-grant](http://www.mda.state.mn.us/meat-education-training-meat-grant)) opened to fund equipment, facility renovation, curriculum development, and faculty training for new and established school programs. In total, the MDA awarded \$350,000 in one-time grants to nine Minnesota schools. A list of the [MEAT Grant recipients](#) and project descriptions can be found online.

In accordance with the Americans with Disabilities Act, this information is available in alternative forms of communication upon request by calling 651-201-6000. TTY users can call the Minnesota Relay Service at 711. The MDA is an equal opportunity employer and provider.



## Meat Inspector Calendar – No Inspection Dates

- September 4 – Labor Day
- November 10 – Veterans Day
- November 23-24 – Thanksgiving holiday
- December 25 – Christmas Day
- January 1, 2024 – New Year’s Day

## “And Justice for All” Posters

Do you have your “And Justice For All” poster ([www.usda.gov/sites/default/files/documents/JFARed508.pdf](http://www.usda.gov/sites/default/files/documents/JFARed508.pdf))? The poster details how to file a program discrimination complaint. In accordance with federal law and USDA civil rights regulations, these posters need to be displayed in a visible location at your facility. If your business needs a poster, please let your inspector know. These posters are available in multiple languages.



## Bratwurst Labeling

This quarter’s label review task is bratwursts. The basic requirements for bratwursts are the following (note that it must be “bratwurst” and not “brat” due to the standard of identity):

### Fresh bratwurst:

- This is a fresh sausage product that may contain byproducts when properly declared in the ingredient statement.
- Vegetables, cheese, and fruit are also acceptable when properly declared as part of the product name.
- Water is limited to 3%.
- Binders are acceptable up to 3.5%.

- For cooked bratwurst, water is limited to 10% of the finished product weight.
- Binders are acceptable up to 3.5%.

### Flavors and seasonings

### Cured, smoked, or cooked bratwurst:

- Products that meet the requirement for bratwurst but that also contain cures, are cooked, or are smoked must be labeled as a “cured bratwurst” (e.g., “cured and smoked bratwurst”)

- Flavors/seasonings with a standard of identity: In order to include a vegetable, cheese, seasoning, or flavor in the product name, a specific amount must be added (e.g., “honey bratwurst” would require the product to contain at least 3% honey).
- Flavors/seasonings with no standard of identity: As long as the flavor/seasoning in the name is added in an amount that alters the character or flavor profile of the product, there is no minimum or maximum amount that must be added.

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