



MAMP

MINNESOTA ASSOCIATION OF MEAT PROCESSORS

PROCESSOR NEWS

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MAY 2025
EDITION NO. 2

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11373 Neal Ave S
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Email: jordan@mamponline.com

We hope you had a wonderful Easter and have been enjoying the spring weather. With sunshine and warmer days, we know many of you are seeing increased foot traffic with customer making good use of their grills and smokers.

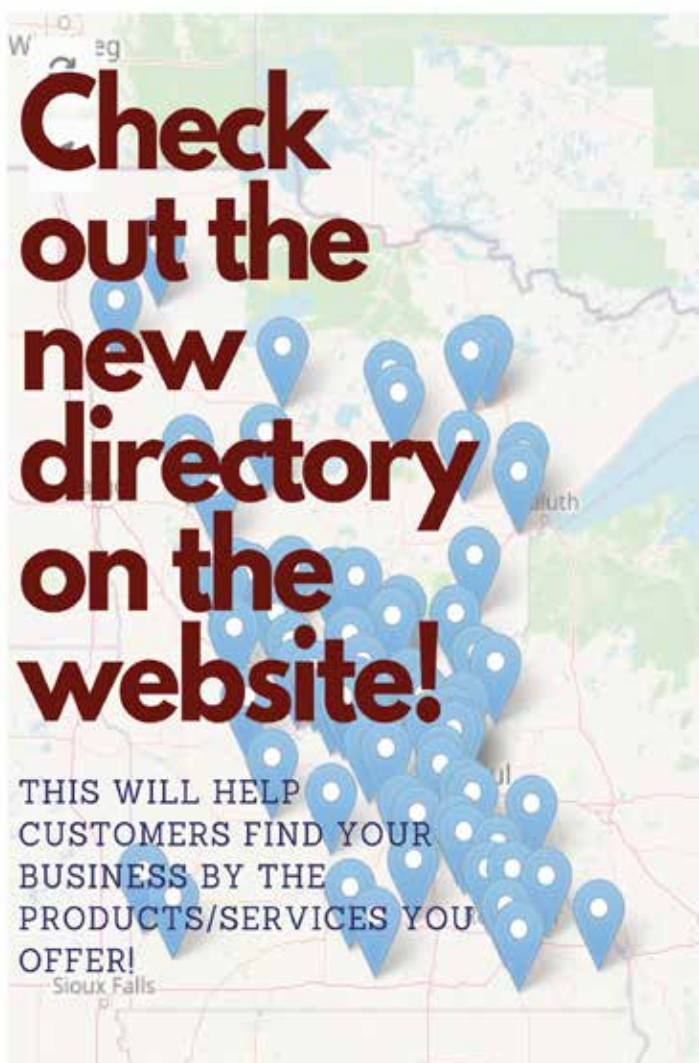
The board is actively planning next year's convention, and we welcome your suggestions or feedback. If you have ideas or input, please reach out to any of our board members.

Looking ahead, the AAMP Convention will be held July 24–26 in Kansas City. This event offers outstanding seminars, a dynamic trade show, and a product competition—it's an excellent opportunity to learn and connect with your peers.

In August, we'll be participating in the MN State Fair with both a product show and a booth. This is a fantastic way to showcase your products to hundreds of thousands of visitors. If you'd like your products displayed at the booth or if you're interested in entering the competition, please contact any board member. We're happy to assist with getting your items there.

Finally, our Fall Tour is shaping up nicely. This year's tour will take place in the Detroit Lakes area on September 18. We'll travel by coach bus from Detroit Lakes to visit four meat processors in the area, and discounted hotel rooms will be available. If you'd like to join us, please mark your calendar—more details will be shared soon.

Thank you for your continued engagement and support.
President Tony Dehmer



Check out the new directory on the website!

THIS WILL HELP CUSTOMERS FIND YOUR BUSINESS BY THE PRODUCTS/SERVICES YOU OFFER!

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- MDA Meat Minute Pages 7, 8
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Important Phone Numbers



AAMP Office

Elizabethtown - PA 717-367-1168

Website: www.aamp.com

E-mail: aamp@aamp.com

Board of Animal Health

Marion Garcia - 651-201-6805

MN Meat, Poultry and Egg Inspection Program

Levi Muhl - 651-201-6216

MN Beef Council

763-479-1011, E-mail kelly@mnbeef.org

MN Pork Board

507-345-8814, E-mail pam@mnepork.com

Commissioner's Office

Thom Petersen, Commissioner -

651-201-6219

Thom.Petersen@state.mn.us

Small Plant Help Desk

1-877-374-7435

Email: InfoSource@fsis.usda.gov

Website: FSIS Small Plant Help Desk

Retail Food Inspector Supervisor

Ian Erickson, PhD, REHS

1-218-349-4083

Email: ian.erickson@state.mn.us

Hello MAMP Members,

Happy May! Spring is in full swing, and with it comes a busy and exciting season for all of us in the meat processing community. Whether you're ramping up production, preparing for upcoming events, or just enjoying the longer days, I hope you're finding time to recharge and stay inspired. As always, thank you for being an active part of MAMP—we're grateful for your continued involvement and support.

• **Minnesota State Fair Processed Meats Judging Contest:**

Mark your calendars for **August 20th, 2025** – the MN State Fair Processed Meats Judging Contest will be held at the **UMN Meat Lab**. This year's categories include:

- Bacon
- Snack Sticks
- Summer Sausage
- Cooked & Smoked Pork

Registration will open next month and will be included in the **June/July and August newsletters**, as well as emailed directly to members. Don't miss your chance to enter!

• **Fall Tour 2025 – Updated Location:**

Heads up! The Fall Tour will now be held in **Detroit Lakes, MN on Thursday, September 18, 2025**. We're finalizing the details now and will send out the full schedule soon. Last year's tour was a huge success, and we're expecting another

fantastic turnout. Keep an eye out for registration—**bus spots will go fast!**

• **Member Resources Reminder:**

Need a template, labeling resources, or past presentation? Check out the **"Members Only"** section on the MAMP website. It's packed with helpful tools and resources. Use the password: **mnAMP25** to log in.

• **Convention Videos Update:**

We're still working through some technical difficulties in getting the convention videos uploaded. Thanks for your patience—we're committed to finding a better solution for next year to make sure these valuable recordings are accessible.

Thank you for all you do and for being a vital part of this community. Let's make the most of the season ahead!

Warmly,

Jordan



Next MAMP Board of Directors Meeting
Wednesday, September 17 at 11am
The BBQ Smokehouse
Wadena, MN

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Help Customers Boost Their Health During Grilling Season!

Today's shoppers want to make sure they get the most value for their dollar, and that means buying nourishing food they feel good about eating and feeding their family. While inflation is a concern for many shoppers, McKinsey, a global strategic consulting firm, reports that consumers aren't sidelining their healthy-eating focus. It's all about balancing price with great taste and good nutrition, and beef is a popular food choice that will nourish and satisfy the whole family! With summer around the corner, it's time to help your customers "beef" up their healthy grilling menus! From suggesting unique burger options to cooking the perfect steak, you can guide customers with tips, tricks, and recipes to inspire their summer menu to feature seasonal tastes and good nutrition.



Create Nutritious eCommerce "Grab n' Grill" Bundles

Use summer holidays such as Father's Day, or July 4th to curate bundles of products on eCommerce that provide all the fixings for delicious and nutritious grilling menus. Examples include a burger bar, marinated steaks or beef kabobs. [BeefitsWhatsForDinner.com](https://www.beefitswhatsfordinner.com) provides hundreds of recipes and grilling tips for consumers to make their outdoor event a success. Emphasize the nutritional benefits of entertaining at home and provide value-added meal accompaniments from your store, such as prepared green salads and veggies, pre-cut fruit or whole grain side dishes for extra nutrition and convenience.



Showcase Beef's Versatility & Nutrition with Videos

Help consumers expand their grilling repertoire by creating a series of social media videos that showcase a variety of different steaks on the grill. Share grilling tips, food safety steps and discuss methods for tenderizing lean beef cuts with [marinades and seasoning steaks with rubs](#). Highlight the [nutrition attributes](#) beef provides to keep customers energized and healthy such as protein, iron, zinc and B vitamins. Connect with your meat buyer to understand what cuts are available and find recipes at [BeefitsWhatsForDinner](https://www.beefitswhatsfordinner.com).



Promote Healthy Grill Pairings with Beef and Local Produce

Team up with your state Beef Council and highlight local summer produce and beef on the grill. Emphasize sustainability, support for local growers, and affordability, along with the key nutrients these nourishing foods provide to complement each other. Post signage in the produce and meat departments with tips on grilling produce and display some fruits and vegetables that can be grilled alongside steaks or burgers or served as a cool, refreshing side to complement a hot, grilled-to-perfection steak. Offer shoppers a summer calendar for grilling that features local produce items like zucchini, summer squash, eggplant, potatoes, onions, peppers, etc., with links to recipes like these:

[Beef Strip Steaks with Balsamic Grilled Vegetables](#)

[Grilled Steak and Watermelon Salad](#)

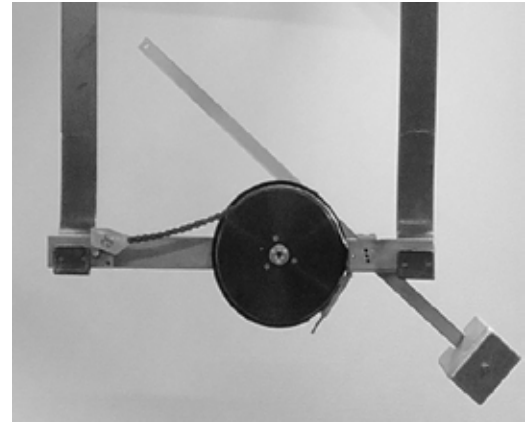
[Berbere Spiced Grilled Flat Iron with Garlic-Herb Grilled Eggplant](#)

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Minnesota

MEAT

MINUTE

Volume 12, Issue 5
May 2025



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Filing a Program Delivery Discrimination Complaint

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.



Starting a Minnesota 'Equal To' Meat Establishment

Have you wondered what the requirements are to become an 'Equal To' (E2) meat processor? The [Starting a Minnesota 'Equal To' Meat Establishment](#) is now available online. This manual provides basic information and general guidance for individuals interested in starting an E2 slaughter and/or processing operation. It covers key factors to consider before starting your business, the regulatory requirements, inspection process, and other

topics relevant to prospective processors.

Retail Exemptions Adjusted Dollar Limitations

The Food Safety and Inspection Service released the dollar limitations on the amount of meat, poultry, and meat and poultry food products that a retail store can sell to hotels, restaurants, and similar institutions without disqualifying itself for exemption from inspection requirements. Effective April 10, 2025, the value for the dollar limitations on sales to hotels, restaurants, and institutions increased to \$103,600 for meat and meat food products and increased to \$74,800 for poultry and poultry products for the calendar year 2025. [View the Rule Docket online.](#)

MDA License Surcharges for Custom Exempt and Retail Licenses

License renewals will be sent to establishments in May for the Custom Exempt and Retail Food Handler licenses that expire on June 30. As a reminder, in 2024, the Minnesota Legislature passed [MINN. STAT. 17.033](#), which adds a line for the MDA License Surcharge for **all** new license applications and renewals. This required surcharge is 5% of the license or \$5 if the license fee is \$100 or less. The money from this surcharge fee will be used for information technology (IT) improvement activities that are needed to create electronic systems for conducting licensing and permitting transactions and to modernize the MDA's inspection and customer management systems. Be sure you review your license renewals closely and include all required fees, including the surcharge when you renew.

AGRI Meat, Poultry, Egg, and Milk Processing Grant

The MDA's [Agricultural Growth, Research, and Innovation \(AGRI\) Value-Added Grant](#) and [Meat, Poultry, Egg, and Milk Processing \(MPEM\) Grant](#) programs application period is now open. Applications will be accepted until 4 p.m. on Thursday, August 7, 2025. The purpose of these grants is to help value-added businesses and livestock product processors seeking to start-up, modernize, or expand their operations and increase their sales of Minnesota agricultural products, invest in equipment and physical improvements that support processing, capacity, market diversification, and market access.

For more information, including the request for proposals, eligibility requirements, and instructions on how to apply, visit the [Value-Added Grant](#) and [MPEM Grant](#) program webpages.

Meat Inspector Calendar – No Inspection Dates

- May 26, 2025 – Memorial Day
- June 19, 2025 – Juneteenth
- July 4, 2025 – Independence Day
- September 1, 2025 – Labor Day
- November 11, 2025 – Veterans Day
- November 27-28, 2025 – Thanksgiving Day and Day after Thanksgiving
- December 25, 2025 – Christmas Day

Filing a Program Delivery Discrimination Complaint

The MN Meat and Poultry Inspection Program (MPIP) is prohibited from discriminating based on race, color, religious creed, sex, political beliefs, age, disability, national origin, or limited English proficiency. If you feel you have been discriminated against during or as part of the delivery of MN MPIP services, you may file a complaint directly with the Minnesota Department of Agriculture (MDA).

To file a complaint with the MDA, write a letter that includes the following:

- Your name, address, and telephone number as well as the name, address, and the telephone number of your attorney/authorized representative, if you are represented.
- The basis of your complaint. This is what you believe to be the motivating factor for the discrimination (e.g., race, color, religious creed, sex, political beliefs, age, disability, national origin, limited English proficiency).
- The date(s) that the incident(s) you are reporting occurred. A complaint must be filed within 180 days of the incident. If the discrimination occurred more than 180 days prior to filing your complaint, you may request a waiver of this filing requirement.
- The name of the individual(s) or entity you believe discriminated against you and the agency or recipient that employs that/those individual(s).

- The issue(s) of your complaint. Describe what happened, or the action that was taken by the individual(s) or agency that discriminated against you, resulting in some harm. Explain the context in which it happened and how you were discriminated against. Include how other persons were treated differently from you, if applicable. Provide a copy of any documents supporting the events you are reporting (e.g., denial letter if you were denied a benefit or service).

Mail your letter to:

Minnesota Department of Agriculture
Dairy & Meat Inspection Division Director
625 Robert Street North
St. Paul, MN 55155

After the MDA receives your complaint, you will be notified and informed of the next steps based on what you submitted. At a minimum, you can expect the MDA to contact you within two weeks after it receives the complaint. Reprisal (retaliation) is prohibited. Intimidation, threats, harassment, coercion, discrimination, or any other kind of retaliation is not allowed against anyone who has filed a complaint or anyone who participates in any manner in the investigation of the complaint. For more information, contact the MDA Dairy & Meat Inspection Division at 651-201-6300 or MDA.MeatPoultryEgg@state.mn.us.

Meat, Poultry, and Egg Inspection Staff

Nikki Neeser, DVM 651-201-6225
Levi Muhl 651-201-6216
Jennifer Stephe 651-248-2566
Andy Siira 320-295-2066
Alex Brandt 651-201-6308
Nicole Droher 651-231-5457
Michaela Gadiant 651-201-6630
Heidi Varberg 651-201-6009
Lisa Wetzel 651-201-6191
Nicole Wilson 651-201-6024
Catrina Andree 507-440-5861

Josie Lenneman 763-710-0447
Katie Brigant 320-385-0034
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Sarah Current 320-874-0926
Sue Gorman 507-456-4570
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Jennifer Hede 651-338-7145
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Myrrh-Anna Kienitz 651-802-2789
Rayon King 651-285-8495
Carol Konkol 320-492-4151
Grace Martin 651-707-7751
Corrie McQuillan 320-296-1981
Shawn Neumann 218-296-2035
Eileen Schmidt 507-469-5951
Will Schroeder 320-424-2848
Dave Seipel 651-285-8321

Questions? Call the Dairy and Meat Inspection Division at 651-201-6300

AGRI VALUE-ADDED GRANT PROGRAM

The AGRI Value-Added Grant offers designated grants for value-added businesses to invest in equipment. The program is intended to increase the sales of Minnesota agricultural products by investing in production capacity, market diversification, and market access for value-added products. For the purposes of this grant, “Value-added” is defined as the addition of value to an agricultural product through processing.

Eligibility and Funding Priorities

Individuals, farmers, businesses, agricultural cooperatives, nonprofit organizations, educational institutions, local government, and tribal government entities are eligible to apply. You must explain how your project will increase the sales of Minnesota agricultural products and/or increase market access. The program aims to fund projects that impact many farmers.

Amount Available

We expect to award a total of \$2 million in Fiscal Year 2025. This grant requires a cash match. You are responsible for 50% of the first \$50,000 to receive up to \$25,000 reimbursement. For costs after the first \$50,000, you are responsible for 75% of the total remaining cost to receive 25% reimbursement, up to a maximum grant award of \$150,000.

Applying

We will accept applications until **4:00 pm Central Time on Thursday, August 7, 2025.**

Carefully read the full Request for Proposals (PDF) for eligibility and requirements; then apply online: <https://www.mda.state.mn.us/business-dev-loans-grants/agri-value-added-grant-program>

For additional information, please contact:

Maya Benedict

Ag Marketing & Development

[651-201-6098](tel:651-201-6098)

Maya.Benedict@state.mn.us

Grants Line

Ag Marketing & Development

[651-201-6500](tel:651-201-6500)

How Animal Stress Affects Water-Holding Capacity (WHC)

C.R. Kerth, Ph.D
Texas A&M University



Yield

The Process of Rigor

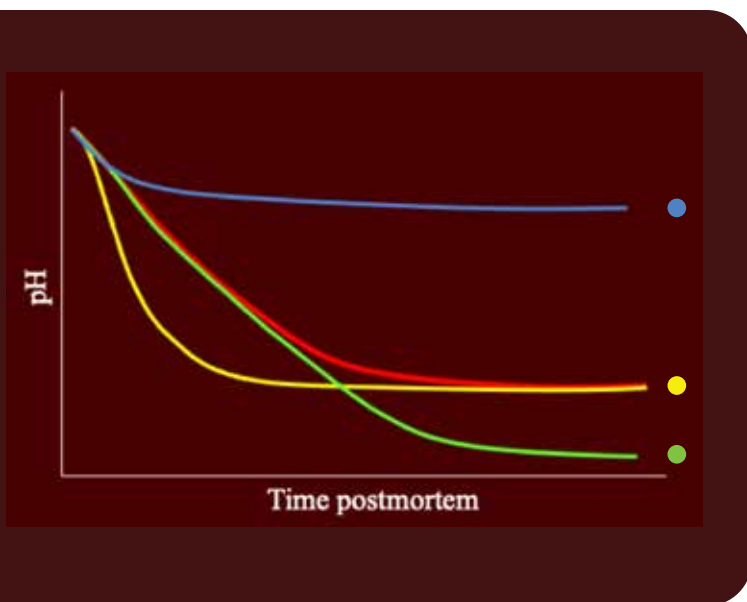
- At the time of death, the pH of muscle is near neutral (pH = ~7.1)
- The closer that we can keep the muscle to neutral, the better the WHC (See "How to Manage Water Holding" for Yield)
 - Low pH, lower WHC, and paler meat (susceptible to pale, soft, and exudative (PSE) meat).
- The muscle is metabolizing glucose in a process called glycolysis
 - Metabolizing 1 glucose = 2 lactic acid molecules
 - Glucose metabolism is a multi-step process that is impacted by anything that changes the metabolism

Animal Stress Impact on WHC

- Sources of stress
 - Extremes in temperature, humidity, light, sound, and space
 - Unfamiliar surroundings
 - Human handling on the farm and at the processing plant
 - Transportation
 - Genetics
- High stress immediately before harvest stimulates the 'fight or flight' mechanism (**yellow line**) ●
- This speeds up the steps of metabolism and the rate of lactic acid production
 - Increased lactic acid production causes the pH to drop, leading to protein denaturation and reduced WHC
- High stress for long periods prior to harvest burns up excess glucose stores in the muscle (**blue line**) ●
 - There is less glucose which results in less lactic acid – a higher pH
 - Typical of dark, firm, and dry (DFD) or dark cutter meat

Genetics

- Porcine stress syndrome (PSS) or the halothane gene
 - Animals are very susceptible to stress
 - Muscles are very high in glucose metabolism
 - While heavily muscled, meat quality and WHC is poor
 - *rarely seen due to genetic advancements
- RN or Rendement Napole gene
 - Pigs synthesize greater amounts of glucose stores than normal
 - With greater amounts of glucose = greater amounts of lactic acid (**green line**) ●
 - Low pH results in low WHC

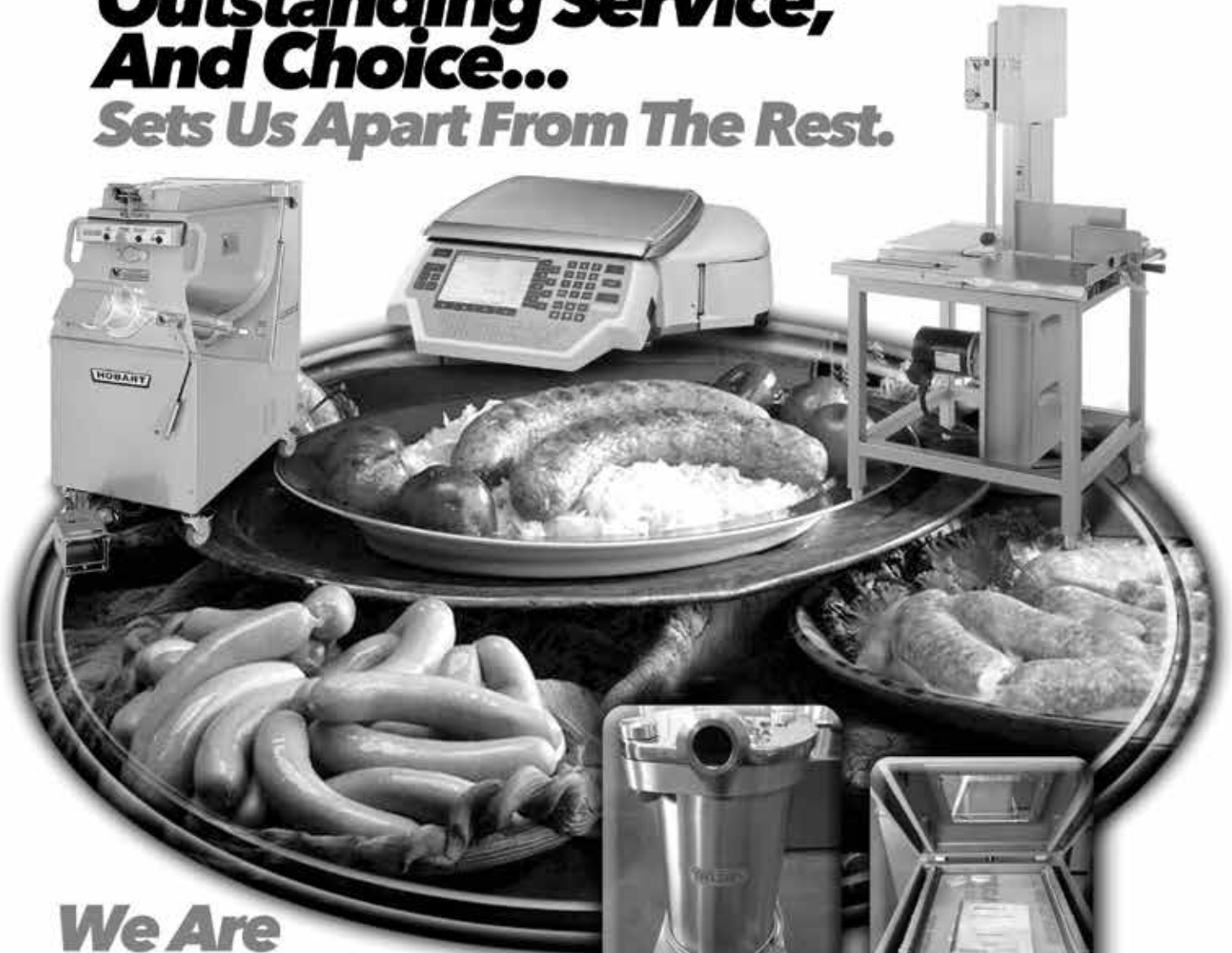


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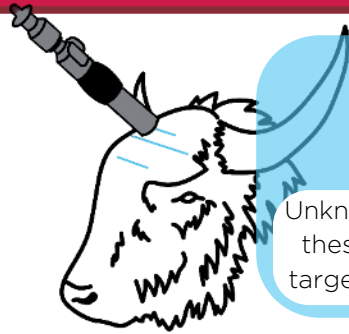
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STUN PLACEMENT FOR BISON

Challenge: There are currently no scientifically evaluated stun placements for bison.

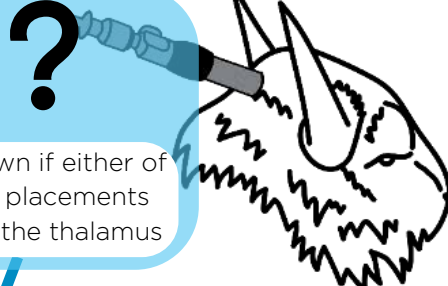
Recommended Frontal Placement

1" above the base of the horns at the midline perpendicular to the skin

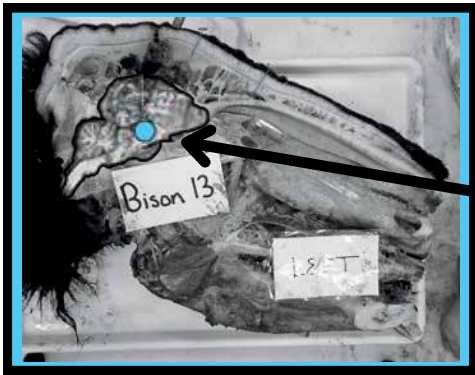


Alternate Poll Placement

Below the crest of the head angled toward the bottom of the nose



Unknown if either of these placements target the thalamus



The thalamus is the target for stunning and controls consciousness.

Ideal Placement

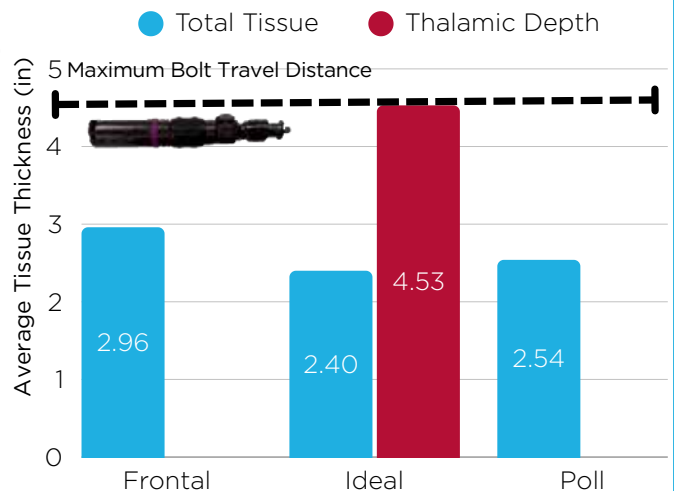
3.25" above the base of the horns at the midline perpendicular to the skin



Targets the thalamus consistently

Placement	Potential for Bolt-Thalamus Contact
Frontal	78.6% (11/14)
Ideal	100% (14/14)
Poll	71.4% (10/14)

Average Tissue Depths for Two- to Three-Year-Old Male Bison



Important Findings

1

The stun placement for bison is very different than cattle and yak.

2

There are currently no commercially available captive bolts that can consistently reach the thalamus in bison.

Matzek, A. L., E. M. Hamilton, A. A. Kirk, D. L. Perry, K. D. Vogel, and K. N. Anderson. 2025. Relationship of tissue dimensions and stun placement on cadaver heads from bison (Bison bison). J. Anim. Sci.

Infographic made by Alli Matzek and Ashlynn Kirk





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AGRI MEAT, POULTRY, EGG, AND MILK PROCESSING GRANT

The AGRI Meat, Poultry, Egg, and Milk Processing Grant offers designated grants to facilitate the start-up, modernization, or expansion of meat, poultry, egg, and milk processing businesses. The intent of the program is to increase sales of Minnesota-raised livestock products by investing in equipment and physical improvements that support processing, capacity, market diversification, and market access.

Eligibility and Funding Priorities

Individuals, farmers, businesses, agricultural cooperatives, non-profits, educational institutions, local governments, and Tribal Governments are eligible to apply. You must explain how your project will increase the sales of Minnesota-raised livestock products and/or increase market access. This program aims to fund projects that impact many farmers.

We will prioritize projects that create additional meat/poultry slaughter capacity, increase access to Kosher/Halal markets and/or increase food safety.

Amount Available

We expect to award up to \$2 million in Fiscal Year 2025. This Grant requires a cash match. For the match, you are responsible for 50% of the first \$50,000 to receive up to a \$25,000 reimbursement. For costs after the first \$50,000, you are responsible for 75% of the total remaining cost to receive 25% reimbursement, up to a maximum grant award of \$150,000.

Applying

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For additional information, please

contact: **Maya Benedict**

Ag Marketing & Development

[651-201-6098](tel:651-201-6098)

Maya.Benedict@state.mn.us

Grants Line

Ag Marketing & Development

[651-201-6500](tel:651-201-6500)

AAMP Webinar:

Teachable Moments in Humane Handling & Stunning

Tuesday, June 3, 10AM CST

**Featuring Dr. Karly Anderson &
Dr. Kurt Vogel of the
Humane Handling Institute**

Register at <https://bit.ly/aamphhi>



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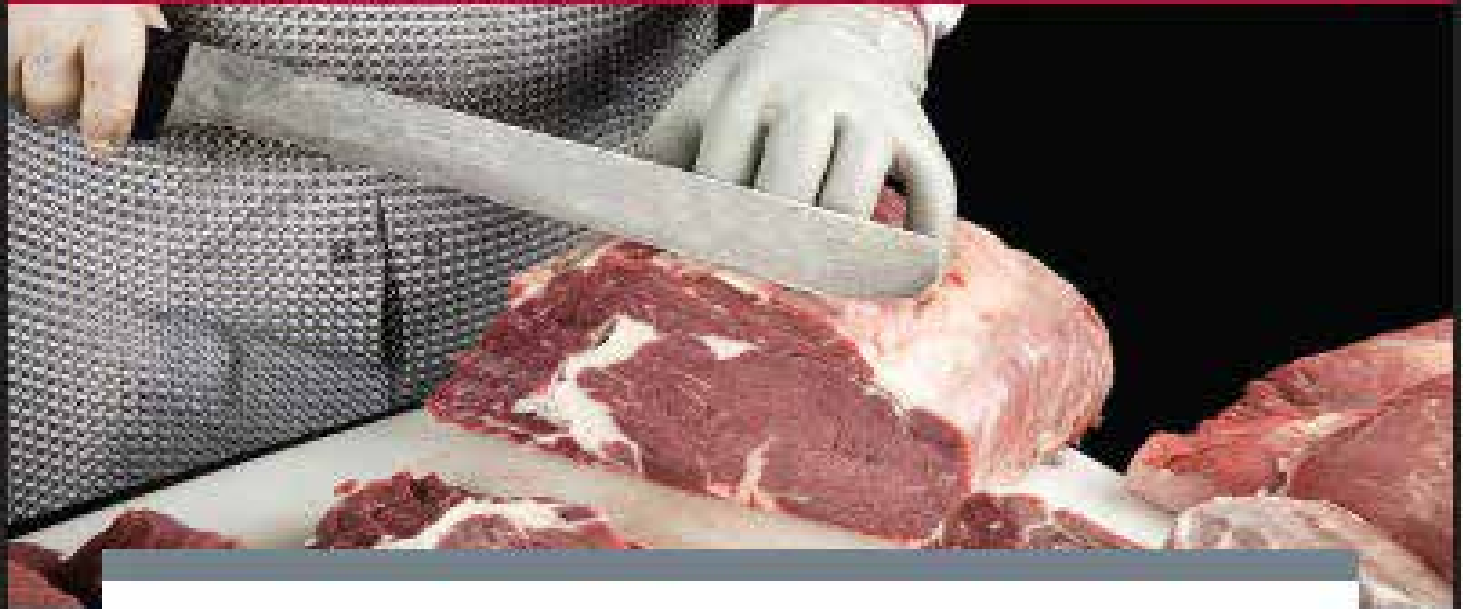
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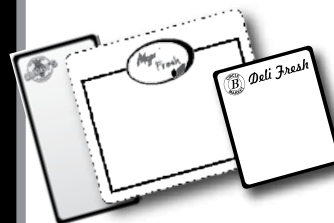
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Reintroducing Pork: Minnesota Pork Board Joins the National Movement to ‘Taste What Pork Can Do’

Minnesota Pork Board is bringing bold new energy to the table as part of a nationwide push to show consumers the flavor, versatility, and power of pork.

In early May, the National Pork Board (NPB) launched a bold new campaign, Taste What Pork Can Do, aimed at increasing domestic pork demand and reshaping how consumers think about pork.

A Shift in Focus

For years, export growth has been a priority for the pork industry, but recent challenges in domestic production have prompted a renewed focus on the U.S. market. Dr. David Newman, NPB’s Senior Vice President of Market Growth, emphasized that consumer research is at the heart of this campaign.

“We conducted deep segmentation research to understand who our consumer is and what drives their choices,” Newman said. “That research led us to this strategic shift toward domestic demand.”

Americans consume about 20 billion pounds of pork annually, more than double the amount exported. Yet, domestic marketing has historically received less attention. The new initiative aims to change that by using data-driven insights to reach the right consumers with the right message.

Over the next several months, you’ll see Taste What Pork Can Do come to life across Minnesota through:

- Athlete and nutrition partnerships that highlight pork as performance fuel
- Influencer videos and recipe content tailored to Gen-Z and Millennials interested in meat, nutrition, and fitness
- Retail collaborations that bring pork front and center in the meat case
- Edgy social content designed to stop the scroll and drive home pork’s irresistible value

Americans consume about 20 billion pounds of pork annually, more than double the amount exported. Yet, domestic marketing has historically received less attention. The new initiative aims to change that by using data-driven insights to reach the right consumers with the right message.

Industry Collaboration is Key

Success depends on coordination across the entire pork industry. The National Pork Board is working closely with producers, state pork associations (that’s MPB!), packers, retailers, and food service companies to create a unified effort that drives demand.

Modern Marketing for a Modern Consumer

Unlike past pork marketing efforts, Taste What Pork Can Do leans heavily into digital media. Consumer habits have shifted and reaching people where they already spend their time, on their phones and social media, is key to success.

“This is primarily a digital campaign because that’s where today’s consumer is,” Newman said. “But we’re also incorporating retail activations, print materials, and partnerships for a well-rounded approach.”

At its core, Taste What Pork Can Do aims to make pork a mealtime staple beyond special occasions. With a research-backed approach and industry-wide support, the National Pork Board is confident this campaign will deliver results, and here in Minnesota, we are ready to join the movement.

Minnesota meat markets can help drive home the messaging of the new campaign by following Minnesota Pork Board on social media and sharing the posts with your followers on your accounts. Contact Pam Voelkel at Minnesota Pork Board with any questions:

pam@mnppork.com or 507-381-0309

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**TASTE WHAT
PORK CAN DO.™**

How to Manage Water-Holding for Yield (Factors that impact WHC)

C.R. Kerth, Ph.D
Texas A&M University



TERMS TO KNOW

Rigor Mortis (also known as Rigor) - The process of converting muscle to meat.

Post-mortem - After death

Exanguination - Removal of blood

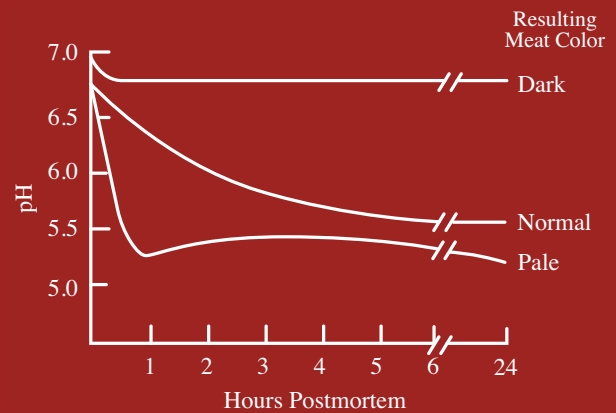
Yield

The Process of Rigor

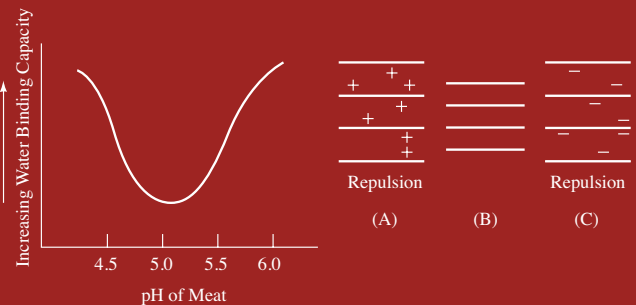
- At the time of death, the pH of muscle is near neutral (pH = ~7.1)
- The closer that we can keep the muscle to neutral, the better the WHC (see previous fact sheet).
- Lighter pigmented meat (pork and poultry) tend to have lower pH and also have a faster rate of pH decline postmortem, completing rigor in as little as 15 minutes.
 - Low pH, lower WHC, and paler meat (susceptible to pale, soft, and exudative (PSE) meat)
- Darker pigmented meat (beef, bison, and lamb) tend to have high pH and a slow rate of pH decline requiring ~24 hours to complete rigor.
 - High pH, high WHC, and darker meat (susceptible to dark, firm, and dry (DFD) meat)
- Meat that is processed into sausage within minutes of exsanguination has very high WHC because of the high pH.

Cooler Storage of the Carcass

- Lighter pigmented that go through rigor very rapidly are chilled very rapidly immediately after harvest to try to slow the rate of pH decline.
- Darker pigmented meat
 - May be electrically stimulated to try to speed up the rate of pH decline to arrive at a better, less dark color.
 - Often have cold water misted on the tops of the carcasses hanging in the cooler once rigor has begun to reduce the amount of cooler shrink.



Relationship between pH and charges The higher the pH, the more like charges.



Adapted from Wismer-Pedersen, J. (Chapter 3, Part 5) in The Science of Meat and Meat Products, 3rd ed., Price & Schweigert (Eds.)



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BY AMERICAN MEAT SCIENCE ASSOCIATION

How to Manage Water-Holding for Yield

(Factors that impact WHC)

C.R. Kerth, Ph.D
Texas A&M University



Factors Influencing Water Holding Capacity During Processing

• Ingredients

- Salt
 - Reduces the point of equal charges to 4.1 by adding its own negative charges making the meat hold more water.
- Alkaline sodium phosphates creates its own negative charges making the meat hold more water.
 - Raises the pH of the meat which moves away from the point of equal charges and creates more room for water.
 - Critical to cook yields.
- Avoid anything with vinegar (acetic acid) while making the product before cooking as it will reduce the pH making it hold less water.
 - Use encapsulated acid (citric or lactic acid) for making acidic products like snack sticks or summer sausage.
- Darker pigmented meats will hold more water than lighter meats (use thigh meat instead of breast or back meat).

• Cooking methods and yields

- Do not overcook.
 - Cook only to the minimum temperature required by your HACCP plan to avoid excess cook loss.
 - Cook to a lower temperature and hold for the required time according to Appendix A rather than to a fixed temperature for 0 minutes.
- Whenever possible cook with steam or at the highest humidity possible to minimize evaporation and cook losses.

Packaging & storage of wholesale meat cuts

- Vacuum packaging is the best method for reducing the amount of weight loss due to purge and evaporation.
- Cuts should be stored as close to freezing (-27 °F in meat) to minimize the amount of purge.
- Overcrowding of cuts in boxes should be avoided to minimize excess weight on the cuts “pushing” water out of the meat cut.



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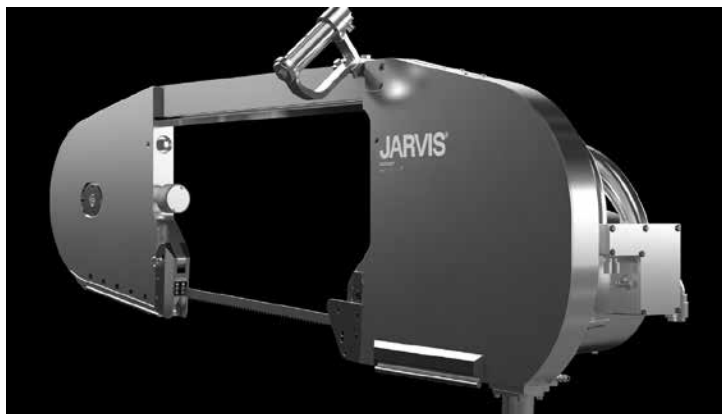
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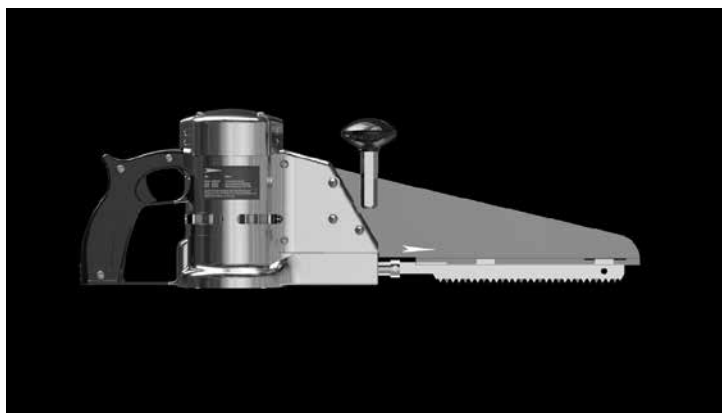
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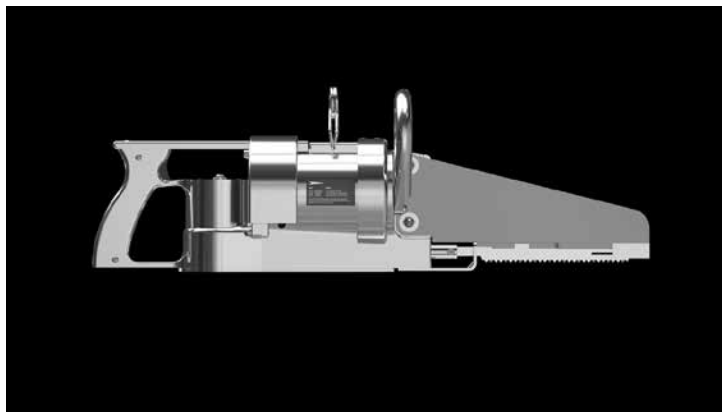
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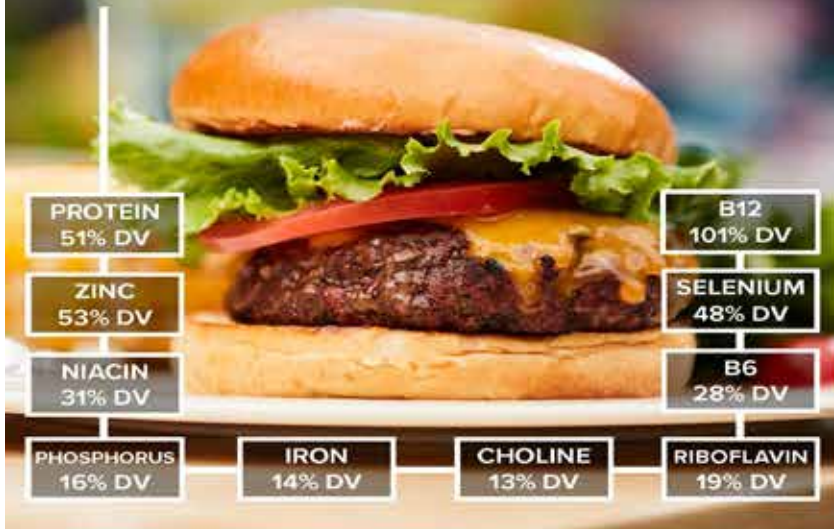
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A FRESH LOOK AT BURGERS

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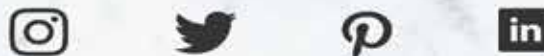
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ⁱ WWFIA, NHANES 2013-2016, Day 1, Exponent, Beef Checkoff Analysis, unpublished
ⁱⁱ Dietary Guidelines Advisory Committee, 2020, Scientific Report of the 2020 Dietary Guidelines Advisory Committee, Committee on Agriculture, Agricultural Research Service, Washington, DC.
ⁱⁱⁱ U.S. Department of Agriculture, Agricultural Research Service, FoodData Central, 2019. (NDB # 15364).
^{iv} National Institutes of Health Dietary Supplement Label Database, Labeling Daily Values. Available at <https://www.ddid.nlm.nih.gov/ddid/dailyvalue.jsp>



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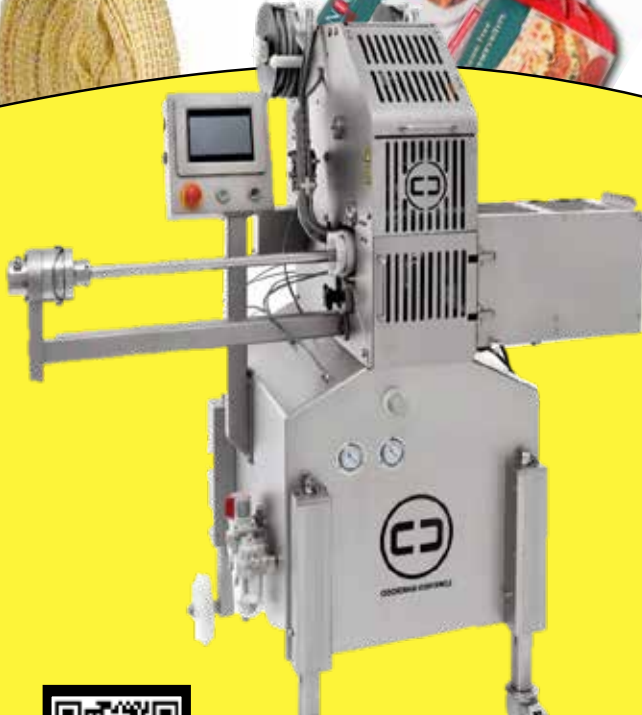
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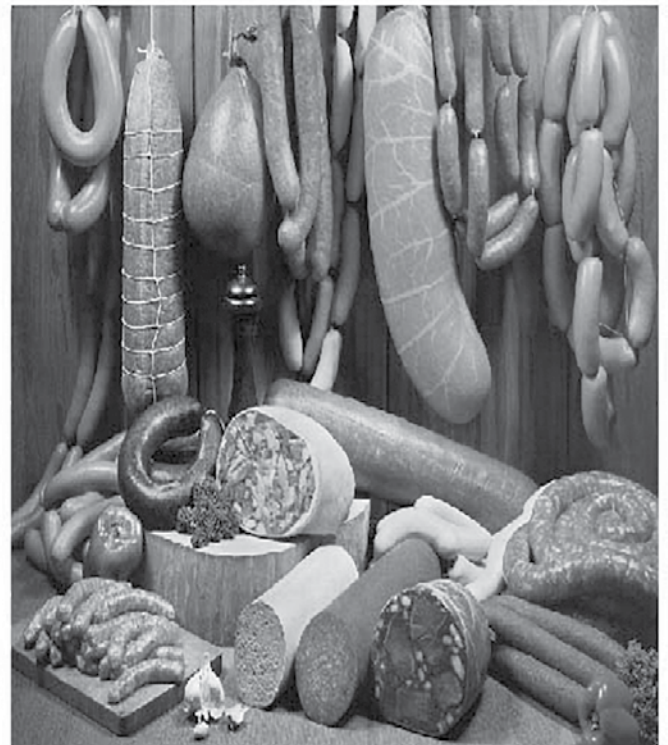
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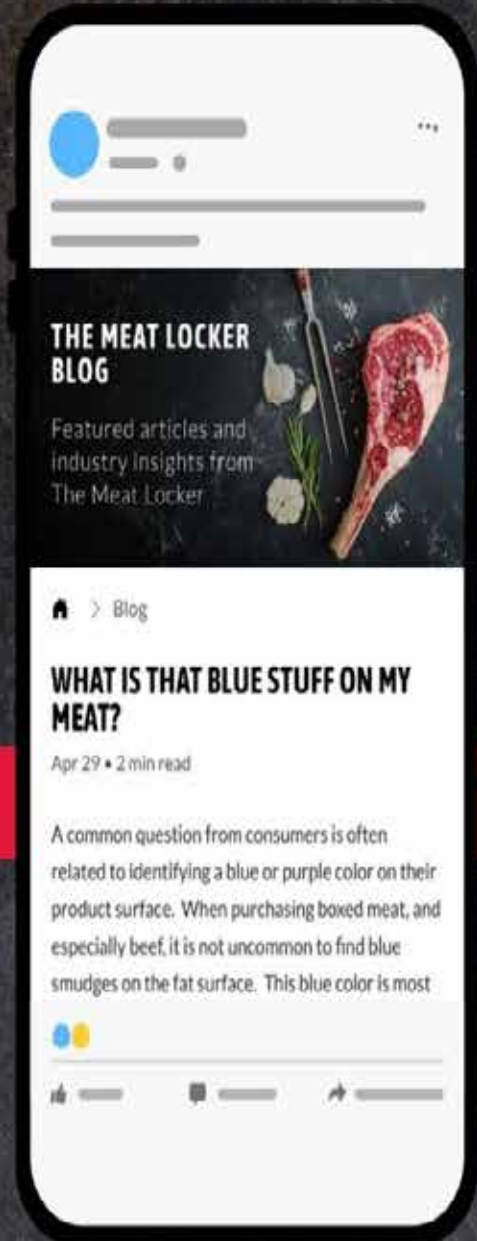
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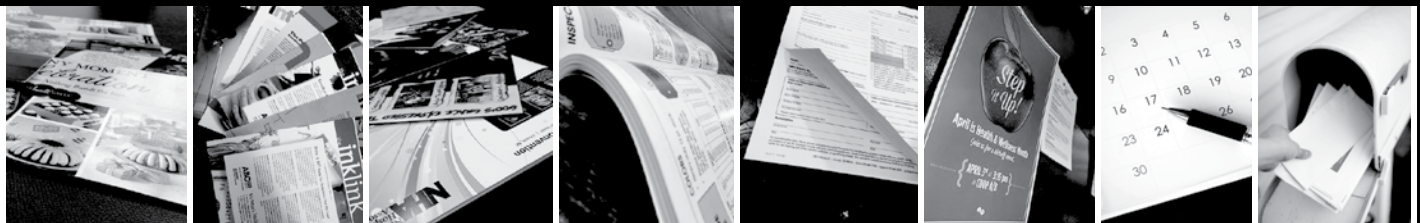
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2028 Convention March 16-18 St. Cloud, MN
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July 24-26, 2025 | Kansas City, MO

MAMP BOARD MEETING

Wednesday, September 17 at 11am
The BBQ Smokehouse | Wadena, MN

MAMP FALL TOUR

Sept 18th, 2025 | Detroit Lakes, MN

MAMP PRE-CONVENTION PROCESSING WORKSHOP

March 19th, 2026 | UMN Meat Lab, St. Paul, MN

2026 MAMP CONVENTION

March 19-21, 2026 | St. Cloud, MN



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