



Minnesota

MEAT MINUTE

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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.

Preparing for the 2026 Venison Donation Program

Each year, thousands of pounds of venison are donated to Minnesota food charities through the Hunter-Harvested Venison Donation Program, cooperatively managed by the Minnesota Department of Agriculture (MDA) and the Minnesota Department of Natural Resources. This popular program allows hunters and processors to supply food shelves with a valuable protein source that wouldn't otherwise be available. Participating processors receive a registration incentive and reimbursement of processing costs up to \$150 per donated deer. Watch for information and registration materials in the mail around the end of this month! In the meantime, [learn more online](#).

Become a Sampling Partner at the State Fair

Are you a Minnesota-based food producer looking to reach broader markets? Are you excited to sample your products to 1,000 or more curious State Fairgoers? Consider joining [Renewing the Countryside](#) (RTC) at the Minnesota State Fair as a [Sampling Partner](#)!

For nearly two decades, [Renewing the Countryside](#) has worked with farmers, food makers, chefs, and other partners to uplift the importance of local foods and sustainable farming practices in the Eco Experience building. Sampling partners are prioritized based on their work with farmers using sustainable practices. They are an important part of the exhibition, which provides fairgoers the opportunity to engage with farmers and local food makers at the fair and beyond. Sampling shifts are 11 a.m.-4 p.m. daily, from Thursday, Aug. 27 to Monday, Sept. 7, with a partnership commitment up to \$250/day. You can sign up for one shift or multiples. Sales aren't allowed in the Eco Experience building but providing ways to engage with you and your products outside the fair is encouraged. RTC provides two admission tickets per day, a parking spot near the closest entrance, and more. For more info and to apply to be a sampling partner, visit [2026 MN State Fair: Sample Partners Form](#) or reach out to Matt at matt@rtcinfo.org.



New World Screwworm

New World Screwworm (NWS), is a parasitic fly that lays eggs in and on open wounds and mucous membranes (nose, eyes, ears, and mouth) of warm-blooded animals. NWS larvae (maggots) possess two sharp, hook-like mouthparts used to burrow into the flesh of these animals and eat healthy living tissue. These curved, hook-shaped mouthparts enable them to tear, feed, and “screw” into the flesh, creating deep, expanding wounds. This infestation with larvae is called myiasis. NWS can infest live-stock, pets, wildlife, occasionally birds, and in rare cases, people. The damage caused by NWS in animals can be serious and is often deadly to the animal.

Recently, the FDA has issued emergency use authorizations (EUAs) for F10 Antiseptic Wound Spray with Insecticide and F10 Antiseptic Barrier Ointment with Insecticide (benzalkonium chloride, polyhexanide, and cypermethrin) for the prevention and treatment of New World screwworm (NWS) infestations (myiasis) with applications for dairy cattle. NOTE:

- ▶ Cattle, goats, and sheep must not be slaughtered for human consumption within 30 days of treatment.
- ▶ A withdrawal period has not been established for this product in pre-ruminating calves. Treated calves and calves born to treated cows must not be processed for veal.

Most animals in Minnesota are at low risk of NWS due to their geographic location; however, animals near the U.S.-Mexico border and those that have been in countries with active NWS cases are more likely to be exposed to NWS. For more information, visit the [MDA's New World Screwworm website](#).

Custom Exempt Renewals

Custom Exempt renewal forms were sent out in May. If you have not completed and mailed in the renewal, please review the information carefully, follow all instructions provided, and submit the renewal form as soon as possible. A late fee will be assessed if the form has been received after the due date. Contact us at [dmid.licensing.mda@state.mn.us](mailto:dmid.licensing@mda.state.mn.us) or 651-201-6300 with any licensing questions.

Meat Inspector 2026 Calendar No Inspection Dates

May 25 – Memorial Day

June 19 – Juneteenth Holiday

July 3 – July 4 Observed

September 7 – Labor Day

November 11 – Veterans Day

November 26-27 –
Thanksgiving Day and Day After

December 25 – Christmas Day



Beer - An Ingredient in Meat Products

This quarter's label review task is for meat products that contain beer. Meat processors sometimes like to put beer into their meat products because of its unique flavor profiles. There are no specific regulations addressing beer as an ingredient in meat and poultry products. In most products, beer is an unexpected ingredient and must be included in the name if present at characterizing levels (2% or more), e.g., beer salami.

There are a couple of products listed in the [Food Standards and Labeling Policy Book](#) which include beer as an expected ingredient that does not need to appear in the name. Examples include Carbonade, and Bier schinken (Beer Ham).

Beer is not required to be sub-listed in the ingredients statement on the label. Consumers allergic to wheat or gluten will be able to identify that the product contains beer based on the ingredient listing and will know to avoid the product without specifically listing the wheat. However, if the beer contains wheat and the meat label includes a “contains” allergen statement, the wheat from the beer is expected to be listed as an allergen, i.e., “contains wheat.”

When no liquid beer is used and powdered beer is incorporated into the spice blend, “Beer Flavor” will be in the product title.

Questions?

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