



MAMP

MINNESOTA ASSOCIATION OF MEAT PROCESSORS

PROCESSOR NEWS

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JUNE/JULY 2026
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Hello everyone,

I hope summer is treating you well and that you're finding a little time to step away from work and enjoy life with family and friends. I know how it goes — just when you think you can slow down, something always pops up and keeps you on your toes. Lately, I've realized (maybe with a bit of wisdom that comes with age) that the work will always be waiting for you, almost as dependable as a golden retriever.

With that in mind, I'd really encourage you to set aside some time to join us for the "Fall Tour." It's a fantastic opportunity to connect with your fellow processors and vendors, share ideas, and pick up new techniques. The more people you bring along, the more we all get to learn and share. Hope to see you there!

Until we meat again,

Tony Dehmer



MINNESOTA STATE FAIR

PROCESSED MEATS

CHAMPIONSHIP

WEDNESDAY AUGUST 26

CATEGORIES

- SLAB BACON
- SUMMER SAUSAGE
- SNACK STICKS
- MN GROWN CURED & SMOKED SAUSAGE

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FOR MORE INFORMATION **CALL 612-624-9260**

\$20/ENTRY

MAMP **MINNESOTA MEAT SCIENCE**

IN THIS ISSUE

● Meat Minute	Pages 3&4
● Beef Retail Central.....	Pages 9 & 34
● Introduction to Sous Vide Cooking for Processors	Pages 11&12
● Pork's New Brand is Here.....	Page 16
● MAMP Fall Tour (REGISTER NOW!)	Page 20
● Meat Injection & Marination Workshop (August 11-12)	Page 21
● What Causes Woody Breast Meat?.....	Page 25

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@mn pork.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

Before you turn the page, I want to highlight several exciting opportunities coming up for MAMP members this summer and fall!

The 2026 Minnesota State Fair Processed Meats Championship Contest will be held on Wednesday, August 26, at the University of Minnesota Meat Lab. Product entries must be delivered by 11:00 a.m. that morning. You'll find the contest registration form included in this newsletter, and I encourage everyone to enter your best products. If you need assistance getting your entries to the Meat Lab, please don't hesitate to reach out to me or your nearest MAMP Board Member. We're happy to help coordinate transportation so every processor has the opportunity to participate.

While you're preparing your entries, don't forget that MAMP will once again have a booth in the Minnesota State Fair Dairy Building—right next to the famous Butter Heads! We invite all Operator Members to display packaged retail products from your business in our booth at no cost. This is a fantastic opportunity to showcase your products and promote your business to the hundreds of thousands of fairgoers who visit the Dairy Building each year. It's free advertising for your business, so we hope you'll take advantage of it!

Looking ahead, we're excited to host the 3rd Annual MAMP Fall Tour on Thursday, September 10, 2026. Registration information is also included in this newsletter. This year's tour will feature four outstanding Minnesota businesses: Morgan's Meat Market, Conger Meat Market, Lonsdale Country Market, and Kulver Family Farms. A coach bus will depart from the DoubleTree by Hilton Owatonna at 9:00 a.m. and return around 6:00 p.m. Lunch and dinner are included, making this a full day of learning, networking, and seeing firsthand how fellow processors are serving their communities.

Whether you're competing in the State Fair Championship, promoting your business at the State

Fair, or joining us for the Fall Tour, these events are great opportunities to connect with fellow processors and celebrate the outstanding work being done across Minnesota's meat industry. I look forward to seeing many of you over the next couple of months!

Jordan



MAMP
MINNESOTA ASSOCIATION OF MEAT PROCESSORS

Next MAMP Board of Directors Meeting
September 9th, 2026 @ 11am
Lorentz Meats, Cannon Falls, MN



Minnesota

MEAT MINUTE

Volume 13, Issue 7
July 2026



Contents

PAGE 1

Preparing for the 2026
Venison Donation Program

Become a Sampling Partner
at the State Fair

PAGE 2

New World Screwworm

Custom Exempt Renewals

Beer - An Ingredient in Meat
Products

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 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
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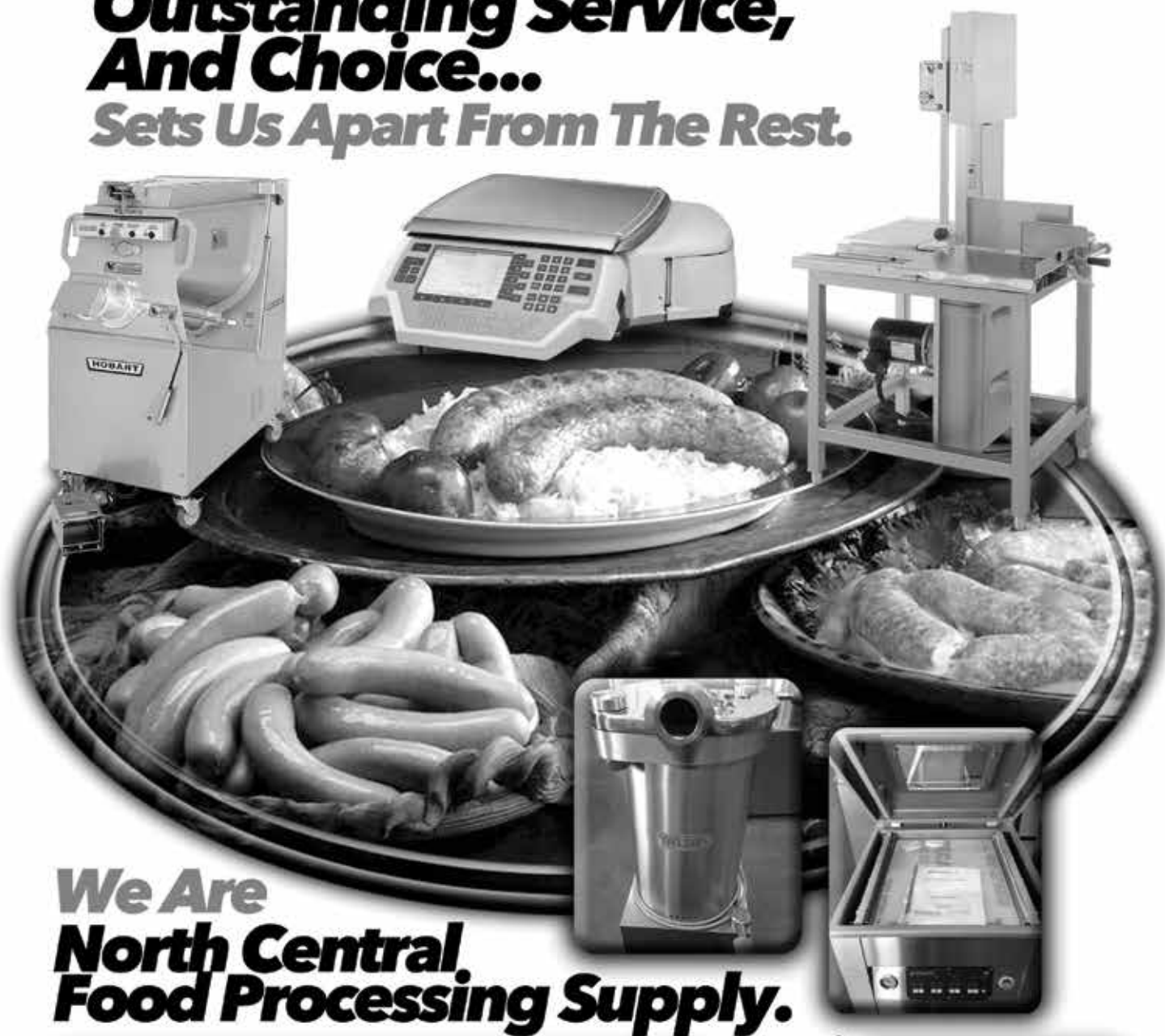
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CUT CHARTS

Our beef cut posters are one of the most effective tools for learning about the various cuts of beef, where they come from on the carcass, and the recommended cooking method for each cut.



YIELD DATA

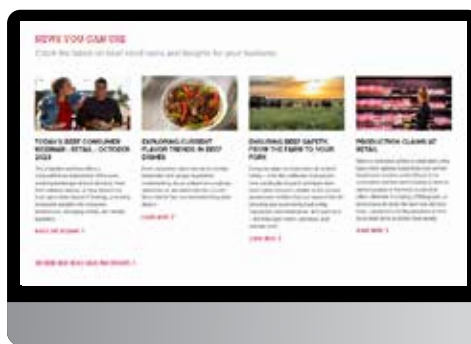
Review general guidelines for approximate beef yields. Start here, then do your own testing to dial in exact numbers for your operation.



NEWS AND TRAINING

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BY AMERICAN MEAT SCIENCE ASSOCIATION

Introduction to Sous-vide Cooking for Processors

George Cavender, Ph.D., EIT, CFS

Associate Professor, Food Engineering Clemson University



Sous vide is a technique that cooks food inside sealed pouches using a temperature-controlled water bath for a defined period of time. Originally developed for use in fine dining establishments, it has seen a recent surge in interest both by consumers and the industry. In this introduction, we'll cover a brief history of the technique, address some of the reasons to consider using it, how processors can ensure safety concerns are addressed, and offer some practical tips and ideas to help processors get started. Information for consumers will be coming in future publications.

History

The technique known as sous-vide (French for “under vacuum”) is credited to Georges Pralus a French chef, who developed it in the mid 1970’s to reduce cook loss and improve quality of foie gras. That said, the idea of sealing a food in an impermeable (often flexible) container, and cooking via submersion in a hot liquid appeared in multiple cultures throughout history. And while the modern technique was originally focused on fine dining, it has been adapted to commercial and institutional markets as well.

Key Elements of the Process

- **Packaging**
Vacuum packaging is essential, as the product needs to make good contact with the body of the package to ensure good heat transfer. Air pockets, and large voids can act as insulators, thus most applications use flexible pouches which have been evacuated of air.
- **Cooking**
The product relies on heat transfer by conduction, and in that regard, water is superior to air. Circulation is also key, as it increases the rate at which heat is transferred.
- **Precision**
Careful control of the water temperature ensures the product doesn’t overcook.

While technically sous-vide can utilize any temperature, most applications rely on long cooks at temperatures close to the desired level of doneness.

Reasons for adopting a sous-vide process

Uniform Targeted level of doneness: A properly validated sous-vide process can safely create levels of doneness in meat products other than “well done”, with little to no gradation along the thickness of the product.

Reduced cook loss: By cooking the products in a sealed pouch evaporative losses cannot occur, and the typical lower temperatures can result in less purge compared to higher heat processes.

Increased tenderness: The lower cooking temperatures typical to the technique are thought to result in less severe contraction of muscle fibers, improving texture. At the same time, the prolonged cook time at those lower temperatures can allow, or in some cases even intensify the activities of tenderizing enzymes, whether native to the product or added during processing.

Elimination of post-process contamination: When sous-vide is used as the primary thermal treatment, the product is sealed in an impermeable package, which prevents the transfer of environmental microbes responsible for spoilage and/or illness.

Convenience and Novelty for the consumer: Sous-vide is a technique many consumers are curious about, but they may be unwilling to devote the time or resources to performing it themselves. Products subjected to the process in the plant could help fulfil that curiosity with limited effort on their part- simply reheating or searing the prepared product would be all that is required.





BY AMERICAN MEAT SCIENCE ASSOCIATION

Introduction to Sous-vide Cooking for Processors

Details and Considerations

Packaging

- Choose package materials than can hold up to immersion cooking without rupturing. In particular, be careful when using shrink bags, especially with higher temperature processes, as the prolonged heat can sometime lead to additional contraction and possible package failure.
- Outside of products for food service, secondary packaging will be beneficial, both for ease of distribution/ display and as a means of improving appearance.



Products

- Consider consumer demand/ interest— what level of doneness would they prefer? Is there a cut of meat or type of product that this process could increase the convenience for customers?
- Decide whether your product will require additional cooking by the consumer/client, or simply warming.
- The product will likely need a higher price point (compared with traditionally processed products) to offset the increased time and equipment needed—determine whether this is a product that consumers/clients would be willing to accept at that premium price?
- Don't discount the possibility of pre-seasoned "sous-vide ready" products—just make sure the pouch provided can withstand the consumer/client's process.

Process

- The extended time needed to perform sous-vide is probably the largest limiting factor for a commercial operation. As such choice of equipment that can maximize batch size/throughput is critical.
- With recent increased interest, equipment manufacturers have been developing specialized sous-vide systems for processing plants.
- Always work with a validated process based on the geometry and composition of your product, as well as the specific parameters of your processing equipment.
- If choosing a co-packer, make sure they can meet all of your needs, and understand the process.
- If creating a product that is "Ready to Warm," account for any surface treatments that will be needed (e.g searing and grill marks)

This publication contains information from the following sources

Anonymous, Sous Vide: The Key to Precision Cooking. N.D., DC Norris

Anonymous. Marlen International Products: Industrial Sous Vide Water Cooking & Chilling. N.D.; Available from: <https://marlen.com/product-category/sous-vide-water-cooking-chilling/>

Baldwin, D.E., Sous Vide for the Home Cook. second ed. 2013: Paradox Press

Hunt, H.B., et al., Fate of Escherichia coli in Nonintact Beef Steaks during Sous-Vide Cooking at Different Holding Time and Temperature Combinations. Food Protection Trends, 2021. 41(6): p. 569-573

Sun, S., et al., Effect of HPP treatment on the safety and quality of beef steak intended for sous vide cooking. LWT - Food Science and Technology, 2017. 86(Supplement C): p. 185-192

Sun, S., et al., Texture, color and sensory evaluation of sous-vide cooked beef steaks processed using high pressure processing as method of microbial control. LWT, 2019. 103: p. 169-177

USDA, Salmonella Compliance Guidelines for Small and Very Small Meat and Poultry Establishments that Produce Ready-to-Eat (RTE) Products and Revised Appendix A. 2017

USDA, Salmonella Compliance Guidelines for Small and Very Small Meat and Poultry Establishments that Produce Ready-to-Eat (RTE) Products and Revised Appendix B. 2017



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WATCH THE WEBINAR

Did you miss our introduction to the new flavor-forward campaign? Catch our retail webinar to discover the vision behind pork's latest campaign, how we're leveraging a once-in-a-generation opportunity, and the ways this initiative can help drive your success.

PRINT-ON-DEMAND RESOURCES BRING YOUR MEAT CASE TO LIFE!

Whether it's on-pack stickers, posters, rail strips, case dividers, or ironman signs, these designs are ready to go and easy to make your own. Some partners have even found creative ways to repurpose them – like enlarging a rail strip into clings for their service cases. That's the best part! You choose what works best for your store and print it your way!

**Reach out to the Minnesota Pork Board
for access to print-ready resources and more.**



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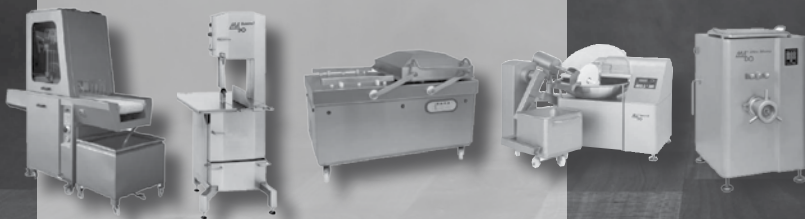
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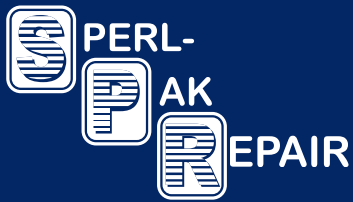


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Fall **TOUR**



SEPTEMBER 10TH, 2026

THE TOUR WILL DEPART FROM THE DOUBLETREE
OWATONNA @ 9:00 AM. THE TOUR WILL INCLUDE VISITING
THREE PROCESSORS & A HOG FARM. LUNCH AND DINNER
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MEAT SCIENCE

MEAT INJECTION & MARINATION WORKSHOP



August 11-12, 2026

8:30 AM - 4:00 PM Each Day



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of Meat Science**

University of Minnesota | St. Paul, MN

ABOUT THE WORKSHOP

Join industry professionals and meat science experts for a two-day, hands-on workshop focused on meat injection and marination technologies. Gain practical skills, explore the science behind brine enhancement, and learn how to optimize yield, quality, and consistency in your products.

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Questions? Contact Jordan McCallum | jucke004@umn.edu | 612-624-9260



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Woody Breast Meat: Causes & Utilization

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Woody Breast Definition

Woody or wooden breast (WB) myopathy, first described by Sihvo et al. (2014), is characterized by pale, bulging, and hardened chicken breast muscle (Pectoralis major) [1]. The degree of WB can be mild, moderate or severe, as depicted in Figure 1 [2, 3]. Initially hard and rigid, WB may turn mushy, juicy and/or crunchy when cooked.



Fig. 1 Woody breast (WB) score and categories. 0, normal breast (NB, flexible throughout); 1, mild (cranial area is hard, but the rest is flexible); 2, moderate (breast muscle is hard throughout, but flexible in the mid to caudal region); 3, severe (extreme stiffness from the cranial to the caudal region)

Factors Affecting WB Development

Woody breast starts developing in broilers at as early as two weeks of age, with chronic myofibrillar degradation appearing at three to four weeks [4]. Various factors affect WB development, including gender, broiler's diet, genetic strain, growth rate, body weight, and breast meat yield [2, 5-8]. Males have a higher WB incidence than females. As the diet density, growth rate, broiler size, and breast meat yield increases, WB incidence also increases. One factor that has been consistently associated with WB incidence is heavier body weight and thicker fillets [4, 7]. When broilers weigh over 4 kg by 8-9 weeks, severe WB incidence increases. Conversely, broilers under 3 kg have a low incidence of severe WB, about 10% [9].

WB Symptoms and Causes

Woody breast exhibits typical inflammation symptoms, including vein vasculopathy, perivenous lipid deposition, myofiber degeneration and inflammatory cell invasion; the degenerated myofibers are then replaced by connective and adipose tissues [10]. Woody breast myopathy is also associated with increased hypoxia, oxidative stress, intracellular calcium concentration, and crosslinked collagen, leading to decreased glycogen content and metabolic alterations [11, 12].

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Related Myopathies

White striping (WS) and spaghetti meat (SM) are myopathies that often coexist with WB but can also occur independently. WS is similar to WB with muscle fiber necrosis, but differs by forming fat in the perimysium tissue, creating white striations in the chicken breast. In contrast to WB, SM generally occurs in breast meat from smaller birds than that of WB meat. Spaghetti meat is characterized by altered collagen synthesis and turnover, leading to the separation of muscle fiber bundles within the perimysium, which may be facilitated by defeathering and deboning.

Woody Breast Meat Quality

Woody breast meat has a greater pH, less protein, more fat, more connective tissue, and reduced water holding capacity when compared to normal breast (NB) meat [6]. The altered texture of WB fillets likely results from the high connective tissue content and damaged muscle fiber structure [2]. These quality issues do not pose a food safety risk but have a negative economic impact on the poultry industry since WB is downgraded or even discarded in more severe cases due to its unappealing appearance and impaired nutritional quality [4, 6, 13].

Utilization of WB Meat

WB meat's severity dictates where it can be utilized in the value stream. Normal breast and mild WB can be used as whole or portioned chicken breast in any application, either marinated or non-marinated. Moderate WB chicken breast can be marinated with salt and phosphate to be acceptable, but it will have less yield and a slightly crunchy texture when baked or grilled. Marinating moderate WB with potassium carbonate and sodium chloride leads to drier product with less yields and slight metallic and soapy tastes [14]. Applications for moderate WB meat include fajita meat or ground products.

For severe WB meat, marination does not effectively mask the undesirable texture [15, 16], and off-flavors (sour and dirty), making it unsuitable for baked or fajita applications. Therefore, whole muscle marination is not a viable solution for severe WB. Portioning and frying can mitigate the undesirable texture attributes like crunchiness and cohesiveness. Examples for inclusion of severe WB meat are ground products such as patties, deli loaves, nuggets, and sausages. An inclusion level of 33% or less severe WB meat, marinated with water, phosphate, and salt does not significantly affect consumer acceptability despite lower cook yields [15, 16].

As long as the consumer demand for chicken continues to increase, WB and other muscle myopathies are unlikely to be eliminated since these myopathies occur as a result of rapid muscle growth in chickens to meet this ever-increasing consumer demand.



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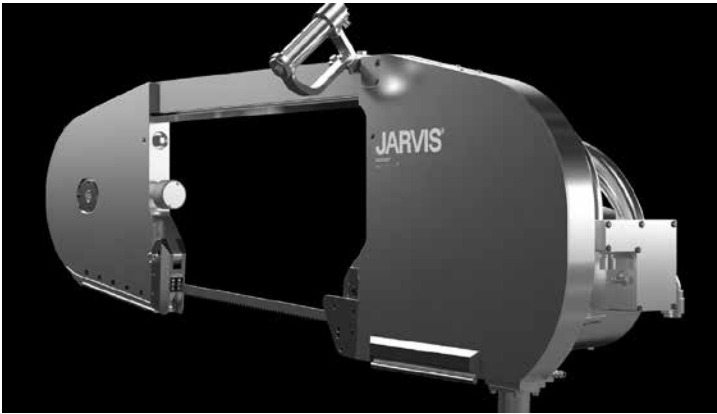
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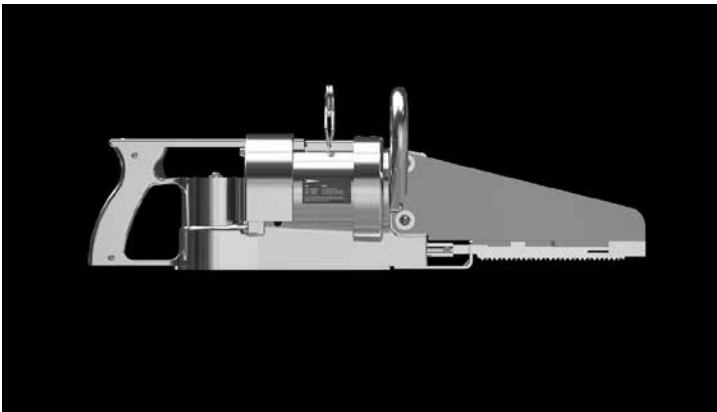
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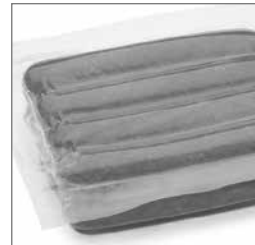
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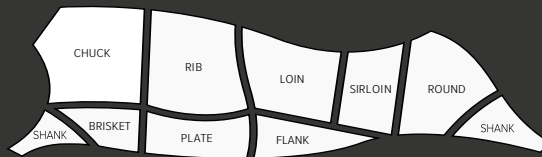


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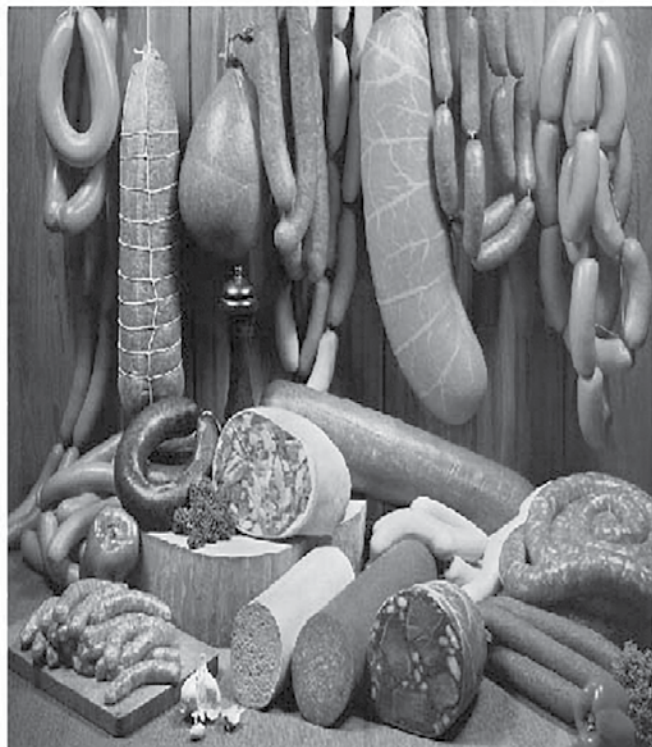
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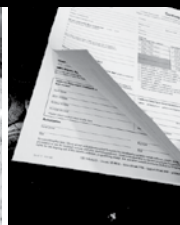
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Make A Note of These Dates:

2027 Convention March 18-20 St. Cloud, MN

2028 Convention March 16-18 St. Cloud, MN

2029 Convention March 15-17 St. Cloud, MN

Events are held at the RECC & Best Western Kelly!

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Pam Voelkel
MN Pork Board
Mankato, MN
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Upcoming Events

STATE FAIR PROCESSED MEATS CHAMPIONSHIP

August 26, 2026 at UMN Meat Lab

MAMP BOARD MEETING

September 9, 2026 @ 11am
Lorentz Meats, Cannon Falls, MN

MAMP FALL TOUR

September 10, 2026, Owatonna, MN

MAMP PRE-CONVENTION WORKSHOP

March 18, 2027

2027 MAMP CONVENTION

March 18-20, 2027

AAMP CONVENTION

July 22-24, 2027 in Lexington, KY



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