



MAMP

MINNESOTA ASSOCIATION OF MEAT PROCESSORS

PROCESSOR NEWS

mamponline.com • Follow MAMP on 

SEPTEMBER 2026
EDITION NO. 5

Tony Dehmer, President
401 Central Ave E
St. Michael, MN 55376
763-497-2455
Email: Tonydehmer@aol.com

Jordan McCallum, Executive Director
11373 Neal Ave S
Hastings, MN 55033
Office: 651-247-9966
Email: jordan@mamponline.com

Hello again,

Since our last newsletter, we held our Fall Tour - and those who couldn't join us missed a great one!

A special thank-you goes to Conger Meats, Morgan's Meat Market of Waseca, Lonsdale Country Market, and Kluver Family Farms for welcoming our group and giving us a behind-the-scenes look at their facilities. It was fascinating to see how differently each operation is designed and managed. Every stop offered fresh ideas and practical takeaways.

We're also grateful to the sponsors who made the Fall Tour possible: Excalibur, Kerres USA, JB, Gohmann Supply, Reiser, Performance Food Group, Marco Sales, NCP, Legg's, and Friesen's.

Finally, thank you to our secretary, Jordan McCallum, for securing the sponsors and organizing the tour itinerary. Her hard work helped make the event a success.

Fall is definitely here and the busy season will soon be here for many of us. Remember to take time for yourself during these times.

Until we meet again,

Tony Dehmer



IN THIS ISSUE

- Meat Our Member..... pages 3&4
- Meat Minute pages 10&11
- Fall Tour...& Thank you page 15
- State Fair Processed Meats Championship Results page 21
- Antibiotic Use in Cattle..... pages 32&33
- Basics of Meat Grinding.....page 37
- Red Dye Removal Deadline page 41
- Improving Burger and Meatball Shape & Texture..... pages 47&48

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@mnpork.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

If we haven't had a chance to meet yet, let me re-introduce myself! I'm Jordan McCallum, and I've been serving as the Executive Director of MAMP for the past six years. In addition to my work with MAMP, I also work full-time at the University of Minnesota, where I run the Meat Laboratory.

While keeping up with both roles certainly keeps me busy, I truly believe they complement each other incredibly well. My work at the University of Minnesota keeps me connected to meat science, education, students, equipment, research, and the broader industry, while my work with MAMP keeps me connected to you - the processors who are doing the work every day. Having a foot in both worlds allows me to bring knowledge, resources, and connections back and forth, and ultimately helps me better serve our MAMP members.

Outside of work, life has been pretty busy too! I've been married to my husband, Ryan, for 4½ years, and we have a beautiful little girl, Scottie, who is now just over a year old. She recently started walking, which means our household has officially entered the BUSY BUSY BUSY stage! It has been so much fun watching her grow and explore, even if I'm finding myself constantly wondering where she's going to end up next!

And speaking of busy... what a month it has been for MAMP!

We kicked things off by hosting the 2026 Minnesota State Fair Championship, which is always one of my favorite competitions of the year. There is something pretty special about seeing our members' products showcased in front of hundreds of thousands of fairgoers throughout the 12 days of the Minnesota State Fair. If you have never entered the competition, why haven't you?! We would love to see even more MAMP processors participate next year, and we are always looking for ways to make the contest work for as many processors as possible. If you have feedback, ideas, or suggestions, I would genuinely love to hear them!

Congratulations to all of this year's winners, and a special congratulations to Waseca Morgan's Meat Market for taking

home the 2026 Best of Show award with their summer sausage. What an accomplishment!

We also wrapped up another successful MAMP Fall Tour this month. It was a fantastic day filled with tours, networking, great conversations, and, of course, great food! We visited Conger Meat Market, Waseca Morgan's Meat Market, Lonsdale Country Market, and Kluver Family Farm, where we got a look at a pig finishing facility. I always enjoy getting the opportunity to see different operations around the state and, even more importantly, getting our members together to share ideas and learn from one another.

Now I want to hear from you: Where should we go next? If there is a processor, farm, facility, or other interesting operation somewhere in Minnesota that you think would make a great stop on a future Fall Tour, send me your suggestions!

As always, please remember that I'm here for you. Whether you have a question about regulations, HACCP, equipment, suppliers, events, education, or you simply want to talk through something happening at your plant, please reach out. I may not always have the answer immediately, but I'll do my best to help you find it.

I'm incredibly grateful for the opportunity to represent this industry and to work alongside all of you. Thank you for being part of MAMP and for everything you do to keep Minnesota's small and very small processors thriving.

Jordan



MAMP
MINNESOTA ASSOCIATION OF MEAT PROCESSORS

Next MAMP Board of Directors Meeting
January 7, 2027 @ 11am
Location TBD

"Meat" Our Member

Anoka Meats & Sausage in Anoka, MN

478 W Main St, Anoka, MN 55303 | 763-421-5580 | www.anokameats.com



The shop has become well known throughout the area for its quality products, extensive sausage selection, and its famous 3-inch ribeye. Today, Anoka Meat & Sausage continues its tradition as a full-service butcher shop, offering retail and wholesale meats, custom cuts, catering, wild game processing, exotic animal processing, and more.

Something for Every Meat Lover

Anoka Meat & Sausage offers an impressive selection of products, with more than 40 varieties of fresh and smoked brats. Their specialty sausage selection includes Polish, German, and Swedish varieties, reflecting both traditional recipes and the diverse tastes of their customers.

A Tradition of Quality Since 1883

For more than 140 years, Anoka Meat & Sausage has been part of the Anoka community, building a reputation for quality meats, homemade sausage, custom processing, and old-fashioned customer service.

The business traces its roots back to 1883, when it was originally established as Anoka Meat and Locker Service at 209 Jackson Street. In 1957, Ernie Soine and his wife, Ruth, purchased the business and spent nearly 30 years building on its foundation. During their ownership, they revitalized the business by introducing fresh sausages, smoked meats, and custom processing services.

Today, Anoka Meat & Sausage is owned by Teena Anderson, with Jay McCarthy serving as manager. Jay has been a fixture at the business for more than 30 years, bringing decades of experience and knowledge to the operation.



"Meat" Our Member

Anoka Meats & Sausage in Anoka, MN

478 W Main St, Anoka, MN 55303 | 763-421-5580 | www.anokameats.com

Their meat case features a wide range of high-quality cuts, including customer favorites such as butter steaks, ribeyes, and porterhouse steaks. They also produce a variety of house-smoked products, including smoked salmon, summer sausage, and beef sticks.

And if you're looking for a snack, Anoka Meat & Sausage has plenty to choose from, including a wide variety of homemade jerky. They also have their own pizza line featuring six different pizza options.

Beyond the retail counter, the business offers catering, a food truck, wholesale meats, custom processing, wild game processing, exotic animal processing, and smoking services for fish and sausage.

Bringing Scandinavian Heritage to the Shop

One of the most unique aspects of Anoka Meat & Sausage is the connection between its owner and the local community. Owner Teena Anderson is a familiar face in the Twin Cities, having made more than 30 television appearances cooking on Twin Cities Live, MN Live, WCCO, and Fox Good Day. She also teaches Scandinavian cooking classes at Norway House and proudly incorporates her Scandinavian heritage into the butcher shop. That connection to the community and the traditions behind the food are an important part of what makes Anoka Meat & Sausage unique.

There is even a family connection within the shop's own history. Val, one of the business's longtime employees, has a special connection to Anoka Meat & Sausage — her father owned the business when it was still located downtown. It's a fitting reminder of the generations of people who have been part of the Anoka Meat & Sausage story.

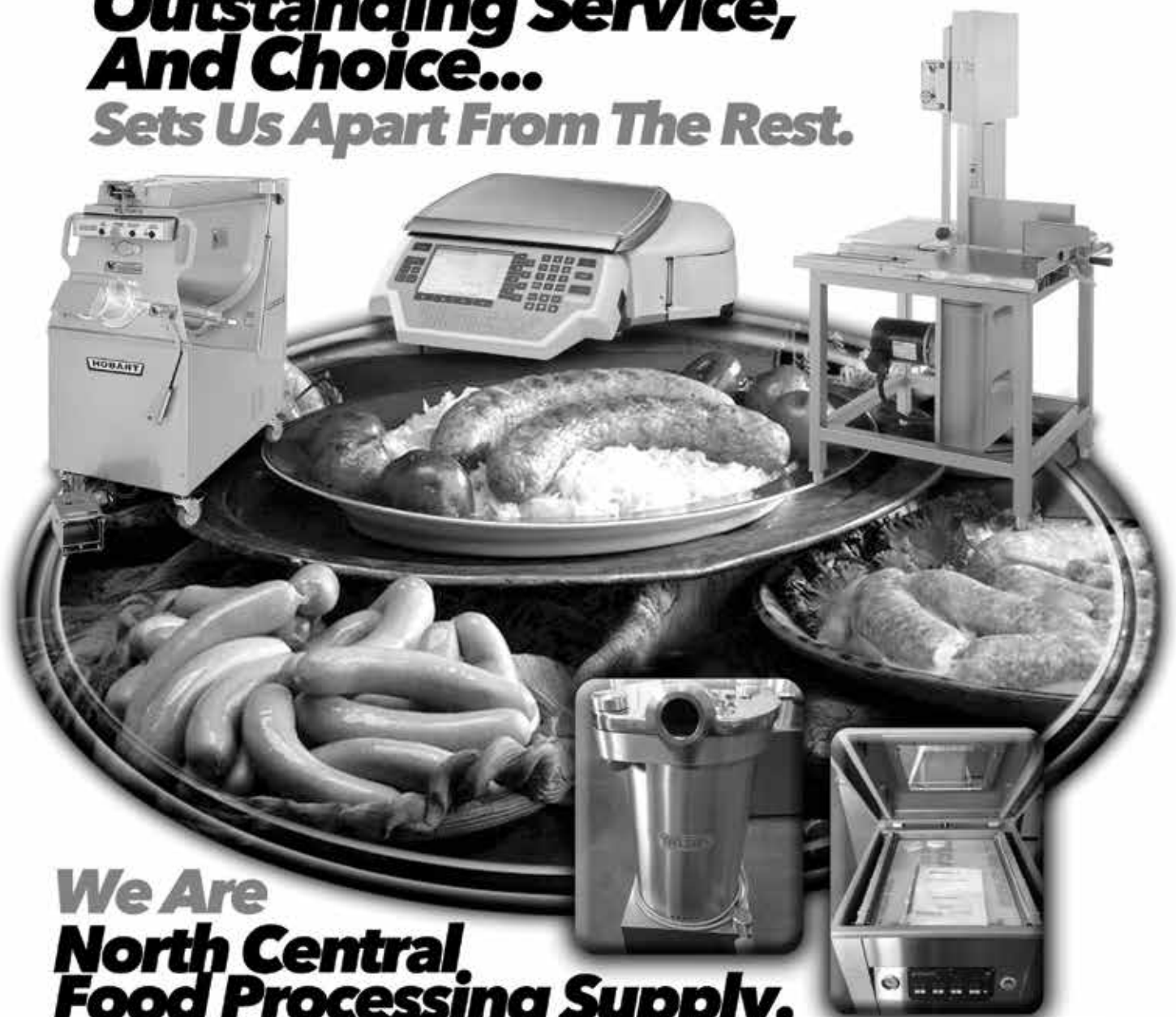


A Proud MAMP Member

Anoka Meat & Sausage has been a member of the Minnesota Association of Meat Processors since 2021, joining a community of independent meat processors dedicated to quality, craftsmanship, and serving Minnesota communities.

With a history stretching back to 1883, a team of 15 employees, and a commitment to continuing the traditions that made the business successful, Anoka Meat & Sausage represents exactly what makes Minnesota's independent meat processing industry special.

**The Highest Quality Products,
Outstanding Service,
And Choice...**
Sets Us Apart From The Rest.



**We Are
North Central
Food Processing Supply.**

We Proudly Sell and Service these quality brands:

Accu-weigh, Baxter, Best & Donovan, Colosimo's, DC Curtis, Excalibur, Hobart, Jarvis, Lance, Leland, Master Grade, NuVu Bakery ovens, Patty-o-Matic, Promark, Scottsman, Talsa and Vulcan.



We are the area's
premier dealer
of Excalibur
Seasonings &
Marinades.



NORTH CENTRAL
Food Processing Supply

Sioux Falls • 605-274-3064 • 877-306-8457

Diane C. Downs

Diane C. (Schneider) Downs, 81, of Shell Lake, WI, passed away after a courageous battle with cancer on August 17, 2026.

Diane was born June 11, 1945, in Bancroft, IA, the daughter of William and Colette Schneider. She attended St. Cecelia's Catholic School and graduated from Bishop Garrigan High School in Algona, IA, in 1963. After graduation, she enjoyed working for a few years in the finance department at Snap-on Tools in Algona. In fact, this is where Diane met the guy that worked in the backroom named Douglas. On June 25, 1966, Diane married Douglas Downs in Algona and decided to be a stay-at-home mother while raising their three sons. During their 58 years of marriage, they lived in Algona, Mason City and Ankeny, IA; Omaha, NE; and Eagan, MN. While living in Eagan, she was employed for 16 years in the finance department as the utility billing clerk for the City of Eagan, retiring to their lake home in Shell Lake in 2001. Diane was very active in St. Joseph Catholic Church serving as secretary/treasurer of their Council of Catholic Women (CCW), attending bible studies and also taking communion to residents at Glenview Assisted Living. She also served as a board member for Lakeland Manor for many years. Diane loved being "Grandma" and also enjoyed socializing and golfing with friends and family in Shell Lake and in Mesa, AZ.

Diane is survived by her three sons and 10 grandchildren, David (Missy) and their children, Aly and Logan; Dean (Moneque) and their children, Colin, Garrett, Teagan (Dylan) Krueger, Logan (Katlyn) Gacke and Morgan Gacke; Dennis (Stacy) and their children, Anna, Bailey and Johnny. Also, two sisters, Sandra (Richard) Schmitt and Marlene Schneider; brother, Russell (Pat) Schneider; and sister-in-law, Marcia Schneider. She was preceded in death by husband, Douglas; brothers Richard and Michael Schneider; sister, Carole Schneider; and her parents.



A Mass of Christian Burial will be held at St. Joseph Catholic Church in Shell Lake on Saturday, August 22, at 11 a.m. Visitation will be held one and one half hours prior to the service on Saturday at the church. The service will be livestreamed on Skinner Funeral Home's Facebook page. A small family interment ceremony will be held at Northern WI Veterans Cemetery on Monday, August 24, at 11 a.m.

In lieu of flowers, memorials are preferred to the Carole Schneider Rocky Mountain Cancer Rehabilitation Institute Scholarship Endowment. This institute was established by Dr. Carole Schneider, Diane's sister. Go to advance.unco.edu/g/give and search for Carole Schneider to make a tribute in honor of Diane.

Need Better Efficiency?



Get a Clipper and Stuffer

*for Faster, Higher-Quality Ground Beef Packaging
and Sausage Making*

waltons.com

W WALTON'S
•Everything but the Meat•

800.835.2832



MEAT & SEAFOOD SEASONINGS

LEGENDARY
QUALITY

ROYAL
FLAVOR



ExcaliburSeasoning.com



SAVE *the* DATE

88th American Convention of Meat Processors
and Suppliers' Exhibition

LEXINGTON, KY • CENTRAL BANK CENTER

JULY 22-24, 2027



**2027
HOTELS**

HYATT REGENCY LEXINGTON

HILTON LEXINGTON/DOWNTOWN



**EDUCATIONAL
WORKSHOPS**

**AMERICAN
CURED MEAT
CHAMPIONSHIPS**

**NETWORKING
OPPORTUNITIES**

**TRADE
SHOW**





Minnesota

MEAT MINUTE

Photo: Medicine Creek Farm, Finlayson, MN

Volume 13, Issue 8
September 2026



Contents

PAGE 1

Venison Donation Program Update

Food Safety During
Potluck Picnics

PAGE 2

New World Screwworm,
a Re-emerging Threat to our
Food Supply

Meat, Poultry, and Egg
Inspection Staff

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.

Venison Donation Program Update

The MDA has mailed out information to all licensed processors on registering for the venison donation program in time for the upcoming deer hunting season. Keep in mind that you must register each year to participate. Registration and information on processor participation requirements can be found on our [website](#). Once your application is received by MDA, detailed information will be sent to you which outlines the documentation and reimbursement process. The MN DNR will be updating their website with current information on their new electronic licensing system (ELS), Chronic Wasting Disease (CWD) and carcass import and movement restrictions, along with changes in mandatory testing in certain management zones.

Food Safety During Potluck Picnics

Check out these [helpful tips](#) to help keep food safe during your gatherings.

- Wash hands before and after handling food
- Avoid cross-contamination
- Cook foods thoroughly
- Observe the two-hour rule
- Keep hot foods hot, and cold foods cold
- Keep food out of the danger zone (temps between 40 and 140 degrees Fahrenheit)





New World Screwworm, a Re-emerging Threat to Our Food Supply

New World screwworm (NWS) was once considered a pest of the past, eradicated from the United States in the 1960s, but unfortunately, it's back. In June 2026, NWS was confirmed in Texas. Although Minnesota remains free of NWS, every sector of the food animal industry, including meat processors, play a critical role in protecting our state from this pest.

The adult NWS fly is metallic blue-green. Female screwworm flies lay their eggs in fresh wounds of any size, like castration sites, dehorning sites and trauma wounds. NWS larvae (maggots) consume living tissue, which often leaves a pocket-like wound in any warm-blooded animal. Even very small wounds can become infected. If left untreated, screwworm infestations can destroy large amounts of muscle and other tissues, reducing carcass value and animal welfare.

Meat processors may be among the first to observe suspicious lesions when handling livestock. Signs of screwworm infestation include:

- Any fresh wound, even small ones, that fail to heal normally or rapidly worsen.
- A putrid, decaying odor from the infected wound.
- White-to-cream-colored larvae visible within the wound.
- Irritated behavior or head shaking.

If you suspect NWS, even if you are unsure, report it immediately to the Minnesota Board of Animal Health (BAH) or the USDA:

- MN BAH: 651-296-2942 (business hours) or 24/7 to MN Duty Officer at 1-800-422-0798
- USDA Veterinary Services District Office at 651-269-0228 during business hours
- USDA Foreign Animal Disease Hotline at 1-866-536-7593 for 24-hour reporting
- Be prepared to provide your contact information, the farmer or animal owner's contact information, the location of the animals, and the signs observed in the animals.

Vigilance from producers, veterinarians, and meat processors remains one of Minnesota's strongest defenses against the re-establishment of this destructive pest. Learn more at the [USDA's Animal and Plant Health Inspection Service's website](#), or the MDA's [New World Screwworm webpage](#).

Meat Inspector Calendar No Inspection Dates

September 7
Labor Day

November 11
Veterans Day

November 26-27
Thanksgiving Day and
Day After

December 25
Christmas Day

January 1, 2027
New Years Day

January 18, 2027
Martin Luther King Day

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 Brigan 320-385-0034
Kodi Klimek 320-424-8000
Sarah Current 320-874-0926
Ashley Hassler 320-221-6507
Jennifer Hede 651-338-7145
Cullan Hewitt 320-304-4624
Jennifer Hofer 612-396-4941
Megan Jansa 651-396-9176
Justin Jarocki 651-285-8327
Myrrh-Anna Kienitz . . . 651-802-2789
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
Kaitlin Knaebe 651-392-3180
Delaney Rohan, DVM . . 612-608-1328
Marivel Villaseñor 952-248-0625

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



North Country Processing

NCP is a family owned credit card processor
based in Cold Spring, Minnesota.

We offer multiple programs and processing
solutions tailored to your business.

WHAT WE OFFER

- ✓ NO Contracts
- ✓ NO PCI Fees
- ✓ NO Rate Increases
- ✓ Local, Personal Support
- ✓ Custom Gift Cards
- ✓ POS Solutions
- ✓ Free Terminals
- ✓ Zero Cost Options

www.northcountryprocessing.com

Michael Charls
507-251-5497

North Country Processing LLC

402 Red River Ave. N Ste 4
Cold Spring, MN 56320

Exclusive Group Pricing for MAMP Members



Clips and loops for EVERY BRAND of clipping machinery.
Lowest prices in the USA! Lifetime warranties.
www.silver-clip.com



silver-clip

734-354-6551



CMS

CUSTOM MEAT SOLUTIONS



*Automate your business with our complete
software & hardware solution!*

www.CutMoreMeat.com

1-888-417-2112



TRANSFORM your approach to humane handling and stunning.



EDUCATION - RESEARCH - OUTREACH

UWRF HUMANE HANDLING INSTITUTE

Humane Handling and Stunning Workshop

This 2-day hands-on training teaches proper livestock handling and stunning techniques including anatomy, stun placement, equipment maintenance, behavior and restraint to ensure safety, regulatory compliance and animal welfare. This workshop is ideal for individuals who handle, stun or euthanize livestock. *No animals are harmed during our workshops.*

Sept. 17-18, 2026

Location: UWRF campus, River Falls, WI

Time: 9 a.m. - 3:30 p.m., both days

Cost: \$1000

Stunning Equipment and Maintenance Testing Workshop

This workshop provides hands-on training in maintaining, repairing and bench testing captive bolt and electrical stunning equipment to ensure reliable and effective stunning.

Oct. 8, 2026

Location: UWRF campus, River Falls, WI

Time: 9 a.m. - 3:30 p.m.

Cost: \$750

Reserve your seat today!



**Scan to
Register**



**The University of Wisconsin-River Falls campus is
located 30 minutes east of Minneapolis/Saint Paul, Minn.**

Visit us at www.go.uwrf.edu/hhi
Follow us on Facebook and LinkedIn

THE RELIABLE COLLECTION EXPERT OF AGRI-FOOD INDUSTRY BY-PRODUCTS SINCE 1881



For over 140 years, Sanimax's facilities in South St. Paul, Green Bay, and DeForest have been reclaiming by-products from the meat processing industry and returning them as value-added ingredients that can be used in many industries ranging from livestock feed to pharmaceutical development. Whether you're a butcher shop, slaughterhouse, supermarket, or food processor, we offer sanitary collection services tailored to your specific needs.

- Prompt, reliable service through digital routing systems.
- Tailored collection systems to suit your volume.
- One-stop-shop for meat industry by-products, hides, and used cooking oil.



1.888.SANIMAX
[1.888.726.4629]
sanimax.com
info@sanimax.com

Proud to transform it all





2026 MAMP FALL TOUR RECAP

.....
See you next year!
.....



John Michael Petty

John "Mic" Petty, age 82, of Kimball, died Friday, September 4, 2026, at Good Shepherd Community in Sauk Rapids.

Mass of Christian Burial will be held 11:00 a.m. Saturday, September 19, 2026, at St. Anne Catholic Church, Kimball with visitation starting at 9:30 a.m. Fr. Donald Wagner will be the Celebrant. Burial will follow at Maine Prairie Cemetery.

John Michael Petty was born on March 20, 1944, at the St. Cloud Hospital to Lawrence and Sarah (Brosch) Petty. He grew up in Kimball, where he graduated from high school with the Class of 1962. Mic continued to call Kimball home throughout his life. Micky began his career at Knaus Sausage House in Kimball, and in 1980, alongside his brother, Jim, Micky co-founded Petty Brothers Meats. Mic became a well-known part of the Annandale community until his retirement in 2006. Mic and Jim's legacies continue today, as Mic's nephews now operate the family business.

On October 8, 1971, Micky married Rosann Konz at St. Anne's in Kimball. They made their home on Lake Carnelian near Kimball. He was a devoted husband, father, and grandfather who was also an active member in the Kimball community. He was proud to be part of the Kimball Rod and Gun Club and served as a board member of the Kimball Golf Club. Mic enjoyed trap shooting, bowling, golfing, and fishing, often sharing these activities with friends and family.



He is survived by his wife of 54 years, Rosann of Kimball; children, Natasha Scott of St. Joseph, Gary (Rachel) Petty of Sartell, and Jenny (Joseph) Sadler of Ham Lake; grandchildren, Austin, Anthony, Caroline, Elizabeth, William, Ally, and Colin. Micky was preceded in death by his parents, Lawrence and Sarah Petty; brother, Jim Petty; sister-in-law, Paula Petty; and son-in-law, Mark Scott.

Gary Petty, Joe Sadler, Tom Petty, and Bob Petty will serve as urn bearers. Julene Faber-Andrusick will provide the music for the service. Arrangements are entrusted with Dingmann Funeral Care Burial and Cremation Services of Kimball.

Nassau Foods

More Than Just Seasonings...

Old World Tradition Meets New World Expertise.



Next Day Delivery
from our Twin Cities
Distribution Center!

One-Stop Shop for Seasonings,
Spices, Marinades and more!



NEWLY WEDS FOODS
CUSTOMIZED TASTE TECHNOLOGY



800.432.0105 • nassaufoods.com

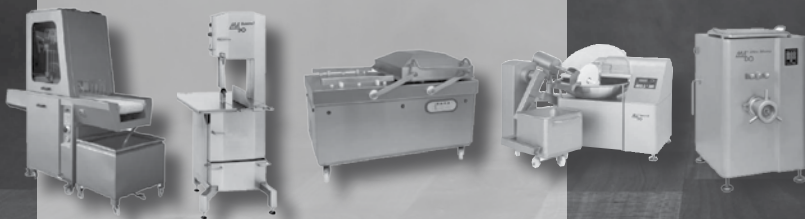
Where There's Smoke, There's a Scott!

- Quality Options for the Small to Large Producers
- Sales Reps You know and Trust
- Performance You can Rely On

STANDING ABOVE THE COMPETITION

- Greater Product Yields
- Shorter Cooking Times
- Advanced Technology
- Customer Service
- Shorter Smoke Times

TRADITIONAL
EUROPEAN
QUALITY YOU
HAVE COME
TO RELY ON!

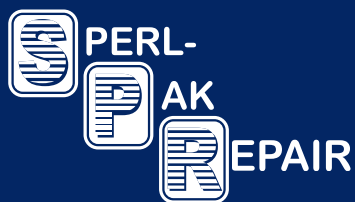


 **ScottPec®**

***We won't tell you
we are the best. We
will show you we
are the best!***



JON FROHLING | 303.823.5839 | 605.380.0766
jon@scottpec.com | www.scottpec.com



#1 in Service & Repair!

Your local and trusted representative.

Call John to customize the perfect machine for all your packaging needs and pricing.

Packaging Equipment
Repair and Sales.
John Sperl (715)613-7009
john@sperlpack.com

140S

12 Inch Loading Area
8 Feet Long



190S

24 Inch Loading Area
11.5 Feet Long

190M

45 Inch Loading Area
15.5 Feet Long



190L

63 Inch Loading Area
17 Feet Long



The most reliable and user friendly
thermo-former in the business!

SCANDIVAC

PACKING ALL

Thank you!

Fall Tour Sponsors!

GOLD SPONSORS:



SILVER SPONSOR:



PROCESSED MEATS CHAMPIONSHIP WINNERS

BEST OF SHOW

WASECA MORGAN'S MEAT MARKET
SUMMER SAUSAGE

SUMMER SAUSAGE

GRAND CHAMPION: MORGAN'S MEAT MARKET

CHAMPION: GREG'S MEATS

RESERVE GRAND CHAMPION: MCDONALD'S MEATS

RESERVE CHAMPION: CHRIS' FOOD CENTER

BACON

GRAND CHAMPION: DEHMER'S MEAT MARKET

CHAMPION: PETTY BROTHERS MEATS

RESERVE GRAND CHAMPION: GREG'S MEATS

RESERVE CHAMPION: MCDONALD'S MEATS

SNACK STICKS

GRAND CHAMPION: DEHMER'S MEAT MARKET

CHAMPION: PETTY BROTHERS MEATS

RESERVE GRAND CHAMPION: VON HANSON'S

RESERVE CHAMPION: CHRIS' FOOD CENTER

MN GROWN CURED AND SMOKED SAUSAGE

GRAND CHAMPION: MCDONALD'S MEATS

CHAMPION: GRAND CHAMPION MEATS

RESERVE GRAND CHAMPION: GREG'S MEATS

RESERVE CHAMPION: DEHMER'S MEATS





- Rollstock Packaging Machines
- Vacuum Chamber Machines
 - Table Top
 - Single Chamber
 - Double Chamber
- All Chamber Machines are UL, CSA & NSF Listed
- Vacuum Tumblers
- Brine Injectors
- Shrink DIP Tanks
- Map Tray Sealers

Roll Stock Packaging Machines - Mini Series PRS-320 Mini / PRS-420 Mini Features

- Quick compressed air forming
- 5/8" Stainless steel conveyor chain
- Advanced PLC / HMI control system
- Water cooled tooling
- Remote Diagnostic
- Chain Oil Lubrication System
- Easy Die Set Interchange
- Heated Electrical Cabinet

Check Out our Website for All Standard Features & Options

www.promarksvac.com

Local Sales & Service



909-923-3888
 sales@promarksvac.com
 www.promarksvac.com
 909-923-3588
 1915 E. Acacia Street Ontario, CA 91761 USA



800-552-9237

11972 Riverwood Drive
Burnsville, Minnesota 55337
952-854-2231

Proud to Give Top Quality Service to Small and Medium Size Meat Processors

- Custom Fibrous Casings
- Van Hessen Natural Casings
(Sheep, Hog, and Beef),
(Preflushed and Proline Tubed)
- Devro Collagen
(Beefstick, Fresh, Processed,
Curved)
- Vacuum Pouches and Shrink Bags
- Poly-Clip Distributor
(New and Repair Services)
- Speco Knives and Plates

FOOD EQUIPMENT

Super Store

Located in Waite Park, MN, Food Equipment Superstore is a warehouse store here to help you with your equipment needs large and small. Our 12,000 sq.ft showroom is stocked with all your business needs from storage and prep to serving and sales. Check out our retail store for your hook-up! (literally)

Stock items include but are not limited to:

- Pots/Pans/Baking Sheets
- Cooking utensils/Silverware/Knives
- Paper Goods/restaurant disposables/chemical
- Meat Grinders, Slicers, Stuffers and Saws
- Glass Door Cooler and Freezer Merchandisers
- Solid Door Stainless Steel Coolers and Freezers
- Sandwich and Pizza Prep Stations
- Deli Cases, Open Cases and Island Cases
- Microwaves and Pizza Ovens
- Blenders and Mixers
- Ranges, Fryers and Convection Ovens
- Stainless Steel Tables and Sinks
- Ice Machines
- Table Top Equipment
- Gas Line Hook-up and Faucets



79 3rd Street NE
Waite Park, MN 56387
320-217-2011

Foodequipmentsuperstore.com

Automate your meat processing with



Custom Meat Solutions is a cost-effective, powerful software management platform that helps butchers

Cut-More-Meat. Our proven system streamlines operations, boosts efficiency, and eliminates manual work—giving you hours back in your day. Discover why hundreds of butcher shops across the U.S. have put their trust in Custom Meat Solutions.

-  Streamline Provider & Customer Communications
-  Calendar Management
-  Harvest & Cutsheets
-  Labeling & Boxing
-  Invoice & Reporting
-  Retail & Online Sales



BOTTLENECK PROJECT

Supporting Minnesota's Meat Processors. Today and for the Long Term.

The MFU Bottleneck Project is working alongside small- and medium-sized meat processors across the state to strengthen local food systems and tackle the challenges facing the industry.

What can we offer to your business?

- Assistance finding resources for expansion or workforce attraction, training, and retention
- Connections to interested job and apprenticeship candidates
- Industry-driven research addressing staffing, capacity, and regulatory hurdles
- Advocacy for processor-led solutions

Our goal is simple: **resilient, regional meat processing systems** that support processors, family farms, and local communities.

If you haven't heard from us already, we'd love to connect!

☎ 605-630-2050

✉ solbe250@umn.edu

www.CutMoreMeat.com

888-417-2112



KNOWN QUALITY,
TRUSTED RELIABILITY



847-451-9727

crm@crmnorthamerica.com

www.crmnorthamerica.com



Sylvia “Sally” Ann Gerhart

Sylvia “Sally” Gerhart passed away peacefully on Tuesday, August 18, 2026, surrounded by the love of her family.

Sally was born in St. Paul, MN, on February 16, 1934, the daughter of Austin and Evelyn (Shave) Hanson. After spending most of her childhood in Austin, MN, she graduated from Owatonna High School in 1952. Sally met Gene at the Terp Ballroom in 1953, beginning a love story that would last more than 71 years.

Sally married Gene Gerhart on January 15, 1955, at Queen of Angels Catholic Church in Austin, MN. Soon after, they moved to Brownsdale where they welcomed seven children. Special memories were made camping, popcorn in front of the TV, and Sunday drives in the station wagon. Sally was devoted to her family and volunteered her time to church, school, and community. Gene and Sally were active members of Our Lady of Loretto Catholic Church in Brownsdale for 62 years. Once it closed, they became members of Queen of Angels again.

After all the kids graduated and left home, Sally discovered a love for painting. Many paintings featured local scenes preserving the history of the communities. She included her kids and grandchildren in her artwork and even painted portraits of all 18 grandchildren. Soon it became more than a hobby, and she began winning prizes at the Austin Fair and Freedom Fest. Her paintings can be seen at many businesses in Austin. Sally generously handed out her cards to many people she encountered. As a three-time cancer survivor, she enjoyed donating her artwork to various cancer fundraisers.

When Gene retired from the Brownsdale Meat Service, they enjoyed many bus trips, dancing, spending time together, and hosting garden parties. Sally loved tending her flower gardens, lunches with classmates (therapy group), Red Hatters, church, and Brownsdale friends. A warm pan of sticky buns was always ready to be served to family and friends, a recipe from her best friend. Her greatest joy was being with family and having them all together.



Sally is survived by her husband, Gene; her children, Shirley Helmbrecht, Greg Gerhart, Nan (Mark) Severtson, Jo (Mark) Tschann, Sue (Kevin) Jorgenson, Laurie (Dave) Opseth, and Brian (Angie) Gerhart; 18 grandchildren; and 31 great-grandchildren. She is also survived by her in-laws, Jerome and Mary Gerhart, and many nieces, nephews, and special friends.

She was preceded in death by her parents; three brothers; two sisters and their spouses; her daughter-in-law, Denise Gerhart; son-in-law, Bruce Helmbrecht; in-laws, Robert and Marlene Gerhart; nephews; and a niece.

A Mass of Christian Burial for Sally will be held at 11:00 a.m. on Tuesday, August 25, 2026, at Queen of Angels Catholic Church in Austin. The visitation will take place from 5:00-6:30 p.m. on Monday, August 24, at Worlein-Hoff Funeral Home in Austin with a Rosary and a time of sharing beginning at 6:30 p.m. Visitation will continue from 10:00-11:00 a.m. on Tuesday at the church. Interment will be in Greenwood Cemetery, Brownsdale, Minnesota. In lieu of flowers, Sally requests donations to local food banks, or you may bring bags of non-perishable items to the visitation or church, and they will be distributed. Worlein-Hoff Funeral Homes of Austin are assisting the family with arrangements.

BUILT WITH YOU IN MIND BUNZLPROCESSOR.COM

FEATURES TO MAKE YOUR LIFE EASIER



TRACKING



SECURE
PAYMENT



FAQ



LIVE CHAT



800-456-5624



**Carlson & Stewart
Refrigeration, Inc.**

KEEPING IT COOL FOR OVER 80 YEARS

Commercial Refrigeration Design, Installation, Service & Repair
Brainerd, MN | Sauk Rapids, MN | Marshall, MN | Sioux Falls, SD

- Walk-in Coolers & Freezers
- Chillers & Display Cases
- Refrigerated Merchandisers
- Process/Production Room Cooling
- Commercial Ice Making Equipment
- Installation & Design
- 24/7/365 Emergency Service
- Repair & Replacement Parts
- System Controls
- 4 Midwest Locations

www.CarlsonStewart.com
1-800-215-2576

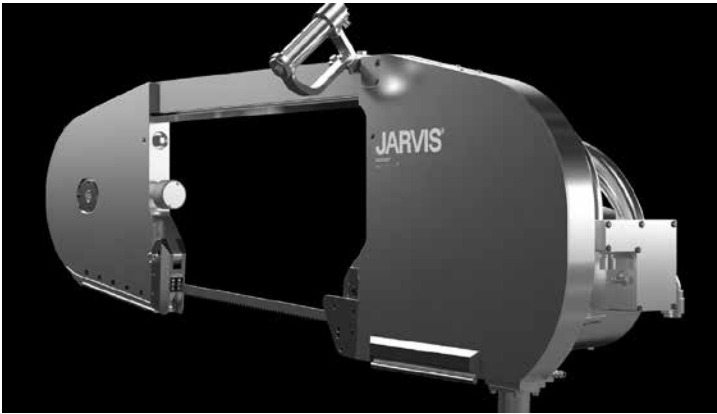
BUILT UPON A FLAVOR



P.O. Box 709 • Calera, Alabama 35040
Phones: (205) 324-3451 • 1-800-4-ACLEGG
Faxes: (205) 668-7835 • (205) 668-6997
www.aclegg.com

Jarvis has new and reconditioned bandsaw and Wellsaw® splitting and breaking saws available. Circular bandsaw, reciprocating, dehidier, brisket, and Wellsaw® blades sold and sharpened. Jarvis also provides free service and training.

Call our Omaha, Nebraska office for delivery or repair information on any Jarvis tool and Wellsaw®. Please ask for Mary Hipsher by calling 402-334-4990 or emailing to mhipsher@jarvisproducts.com.



BUSTER-5 Carcass Splitting Bandsaw for Beef



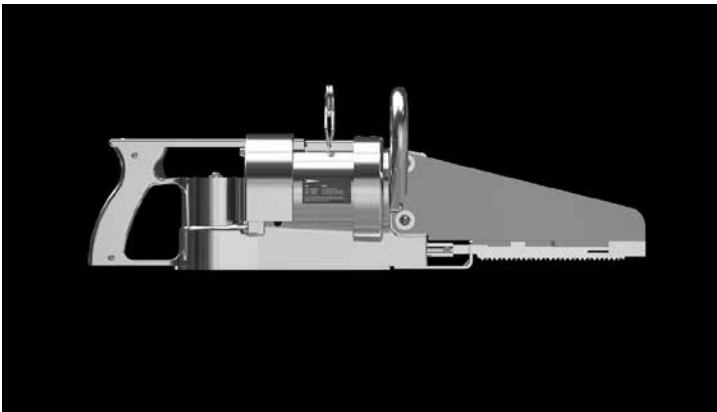
PAS Type P, Power Actuated Stunners



Wellsaw® 404-424 Reciprocating Breaking Saws



JC4A Hand-Held Dehidier



Wellsaw® 444-464 Reciprocating Breaking Saws

JARVIS®

Jarvis Products Corporation
33 Anderson Road
Middletown, CT 06457
United States of America

www.jarvisproducts.com
sales@jarvisproducts.com
T 860-347-7271
F 860-347-6978



EQUIPMENT & SUPPLIES, INC
Deli, Meat & Produce Equipment & Supplies

Since 2005, family-owned DM & P Supplies, Inc. has been providing top-quality food processing equipment and supplies. With 50+ years of combined experience, we offer everything from saw blades and grinder knives to trays and case liners for your meat, deli, and produce departments. Trust us to keep your business running smoothly!

**NEW MODELS OF
SCALES AVAILABLE**



**ZUBER WATER
STUFFERS & TALSA
HYDRAULIC**



**BOTH TABLE &
FLOOR MODEL
VACUUM MACHINE**



**SEASONING FOR
SAUSAGE & JERKY**



**VISIT OUR
WEBSITE
FOR MORE!**



**Hollymatic | Zuber Stuffer & Parts | Talsa Equipment & Parts | Carcass Drop
Ishida Scales & Wrappers | Saw Blades | Vacuum Bags | Cutlery | Spices & Seasonings
Patty Paper | Steak Paper | Scale Labels | Meat Trays | Deli Pans & Crocks
Dadaux Equipment | Pro-Cut Equipment | Lance Tumblers**



**808 Rice Street, Suite 2,
Saint Paul, MN 55117**



**(800) 808-3335
(651) 488-7744**



dmpsupplies.com

More Brands! Support! Value!

American Rotary | Ammex Gloves | Beacon Inc. | Bio-
mist | BIRKO | Biro Manufacturing | Bollin Label | Busch
| CHR Hansen | Clartec Corp | Colosimo's | Columbia
Products / Sani-Lav | CRM Equipment | Daniels Food
Equipment | DC Tech Inc | Dry Ager | Edge Manufactur-
ing | Flair | Flexible Plastics | FOAM-IT | Framarx Wax-
star | Frantz | Geisser Messer | Globe Food Equipment |
Harper Brooms | Heartland Label | Heatseal | Jaccard |
Jarvis | JAX Lubricants | Jeros | JVR | L.S. Starrett |
LeFiell | Leland | Linker Machines | Litin Paper | Lorenzo
Barroso | Lumar Ideal | MadgeTech | Mainca | Minipack
| Mound | New Age Industrial | North American Label |
Ohaus | Patty-o-Matic | Plainsman Equipment | Prairie
View Industries | Pro Smoker N' Roaster | Promarks | PS
Seasonings & Spices | Risco | Salter Brecknell | Sipro-
mac | Sirman | Speco | Stephan | Suhner | Thompson
Meat Machinery | Treif | Van Hessen Casings |
Victorinox Swiss Army | Viscofan / Nitta | ViskoTeepak |
Vortron Smokehouses | WinPak | ZEP | Zuber

"Gohmann's Got It!"



NAIFEDA



GOHMANN
SUPPLY, LLC

Sales & Service of Quality Food Equipment

320-250-6969 | www.gohmannsupply.com | info@gohmannsupply.com



Dakota
Association of
Meat
Processors



Resources for Innovation

AURI's meat laboratory is used for formulation and analytical assessment of meat products and includes equipment for developing and testing new products.

Product formulation

Scale-up

Processing

Smoking/cooking

Packaging

Co-packer identification

Troubleshooting

AURI Meat Laboratory

auri.org

507.537.7440



Agricultural Utilization Research Institute

Family Farms, Inc. is a wholesale food distributor based in Eleva, Wisconsin. Our reputation has been built on service and integrity, supplying the Midwest with quality food products since 1972. We believe the best way to build our business is to help you build yours, delivering the products and services you expect and demand.

We look forward to serving you! (800) 584-9434



TemPac

We Stick With You!



- ✓ PRE-PRINTED CUSTOM LABELS
- ✓ FREEZER BLANK LABELS
- ✓ FOOD-SAFE INSERTS
- ✓ LABEL PRINTERS & SOFTWARE
- ✓ SCALE WEIGH SYSTEMS
- ✓ LABEL DISPENSERS/REWINDERS

5590 Lauby Rd., Suite 10, North Canton, OH 44720
P: 800-482-7225 | F: 513-777-3283
www.TemPac.net



E-mail us for a free label sample kit and money saving quote.

FOR SALE: MEAT PROCESSING EQUIPMENT PACKAGE

WELL-MAINTAINED EQUIPMENT,
READY FOR IMMEDIATE USE!

- ✓ Holly 50 lb Hydraulic Stuffer
- ✓ Traeger Pellet Smoker with heavy-gauge stainless steel pipes
- ✓ 500 lb Pro-Smoker with computer controls
- ✓ (2) Smokehouse Racks
- ✓ (70) Smoke Sticks
- ✓ (12) Smokehouse Screens (ideal for jerky)

★ ★ ★
**ASKING
\$16,000**
OR BEST OFFER
★ ★ ★



CONTACT KEVIN:

320-864-9933

HIGH PLAINS FRONTIER SUPPLY LLC

Quality Equipment and Products from Harvesting to Packaging

RÜHLE

Our Services

- * Sales
- * Installation
- * Training
- * Service
- * Support



REX
TECHNOLOGIE
VACUUM FILLER & PORTIONING SYSTEMS

What We Sell

- * Kill Floor Machinery
- * Processing Equipment
- * Smokehouses
- * Product Spices and Seasonings
- * Packaging Equipment

SCHÄLGEMAT

LOCKERS FOR SALE

Two Salsbury 15" Wide Double-Tier Standard Metal Lockers

Gray - Assembled - In Great Condition

\$1200
for both!

- 3-wide, double tier
- Size: 45" W x 78" H x 15" D
- Weight: 175 lbs each



Interested?
Contact

Amanda McDonald

✉ amandam@mcdonaldsmeats.com



High Plains Frontier Supply, LLC

1055 East 1st Street Loveland, CO 80537

Office: (970) 776-9881 Fax: (970) 776-6900

Email: Info@HighPlainsSupply.com

Antibiotic Use in Cattle

Information on how beef is raised – especially when it comes to the use of antibiotics – can be confusing.



Farmers and ranchers use many management practices to limit the use of antibiotics.

Working hand-in-hand with their veterinarian, they make decisions for their animals following the U.S. Food and Drug Administration's (FDA) updated guidance.

Here are the facts

ANTIBIOTICS ARE JUST ONE TOOL TO KEEP CATTLE HEALTHY.

Antibiotics are just one tool used by cattle farmers to ensure the health of their animals. Farmers and ranchers work with their veterinarian to develop a preventive herd health plan including routine vaccinations to promote strong immunity against common cattle diseases.

At the same time, when animals do become sick on occasion, not providing adequate treatment would be inhumane. When that happens, cattlemen work closely with veterinarians, using precise doses of an antibiotic to prevent, treat or control specific diseases or conditions.

Guidelines for administering antibiotics to cattle are established at the national level.

FDA guidance (GFI#209, GFI#213, GFI#263) requires increased veterinary oversight when using antibiotics that are important in both human and animal medicine.¹ This guidance:

- Supports judicious use of antibiotics;
- Removes the use of antibiotics for growth purposes;
- Transitions over the counter medically important antibiotics to veterinary prescription;
- Promotes the veterinarian-client-patient relationship and close partnership between a veterinarian and beef farmers and ranchers.

Additionally, the [Beef Quality Assurance \(BQA\)](#) program, which has been in place since the 1980s, is a nationally coordinated, voluntary program with guidelines for cattle farmers and ranchers to continually improve animal care, including 12 guidelines for use of antibiotics. More than 85% of the domestic beef supply is raised by producers trained in BQA guidelines.^{2,3}

The BQA program emphasizes partnering with a veterinarian to develop a herd health plan to prevent diseases and promote animal health and welfare. BQA has a convenient resource for ranchers, "[Antibiotic Stewardship for Beef Producers](#)," to make sure they have the latest information on responsible antibiotic use.

BQA includes 12 guidelines for judicious use of antibiotics in cattle.

Cattlemen use many strategies to encourage healthy herds.



The beef industry is committed to the **responsible use** of antibiotics.

DATA DOES NOT

support claims that meat from animals without antibiotics is safer or healthier for you.^{5,6}

Cattle farmers and ranchers have many tools to keep their animals healthy, including nutrition programs, veterinary care, proper housing, management practices, vaccines and antibiotics, when necessary.

Still, farmers, ranchers, veterinarians, the FDA and the U.S. Department of Agriculture (USDA) are committed to ensuring that meat that enters the food supply is safe.

They do this by implementing required withdrawal times on the label, which is the time between when an animal was given an antibiotic and the time it enters the food supply. The USDA then tests beef for withdrawal time compliance.⁴

**Cattlemen
have no added
incentive to use
antibiotics.**

**Partnerships between veterinarians,
farmers and ranchers are vital to
caring for cattle.**

Antibiotics are judiciously used to protect individual animals and the herd from illness.

Cattle may be given antibiotics during stressful moments of their lives when they are more susceptible to illness such as when they are weaned from their mother or commingled with cattle from other herds. This use protects both the individual animal and the rest of the herd as well as may keep a potential illness from spreading.

Antibiotics are not inexpensive and can provide a significant expense for cattle farmers and ranchers. Cattlemen have no added incentive to use antibiotics except as outlined by a veterinarian as part of their animal care plan. These products are only used to treat, prevent and control diseases under oversight of a veterinarian.

Some cattle farmers and ranchers choose to use ionophores — a special class of antibiotics not used in human medicine that help cattle digest their feed better. This use results in more efficient cattle growth while preserving resources like land, water and feed. Ionophores are not known to create any form of antimicrobial resistance.

1 FDA Guidance for Industry #209. Source FDA 2012, FDA Guidance for Industry #213. Source FDA 2013, and FDA Guidance for Industry #263. Source FDA 2023

2 Beef Quality Assurance certification database

3 BQA.org <https://www.bqa.org/>, 2024

4 USDA Food Safety Inspection Service Directive 10800.1 Residue Sampling, Testing and Other Verification Procedures under the National Residue Program for Meat And Poultry Products. Source: USDA FSIS 2022.

5. Doster E, Thomas KM, Weinroth MD, Parker JK, Crone KK, Arthur TM, Schmidt JW, Wheeler TL, Belk KE, Morley PS. Metagenomic characterization of the microbiome and resistome of retail ground beef products. *Front Microbiol* 2020; 11:541972. [doi: HYPERLINK "https://url.us.m.mimecastprotect.com/s/r57RCQWK9SXxMJMcxfEHGKxWo?domain=doi.org"10.3389/fmicb.2020.541972].

6. Schmidt JW, Vikram A, Doster E, Thomas K, Weinroth MD, Parker J, Hanes A, Geornaras I, Morley PS, Belk KE, Wheeler TL, Arthur TM. Antimicrobial Resistance in U.S. Retail Ground Beef with and without Label Claims Regarding Antibiotic Use. *J Food Prot.* 2021 May 1;84(5):827-842. doi: 10.4315/JFP-20-376.



**BeefItsWhatsForDinner.com/
Raising-Beef**

Interested in AAMP?

Use our Supplier Sponsorship Program for a FREE 1-year membership!

Do you want to experience what AAMP can offer you and your business? Try our Supplier Sponsorship Program to receive a full year for FREE.* Contact your best supplier, receive a promo code, and then register using the QR code below.**



* Offer applies only to processors who have not previously been a member of AAMP. After one year, you will renew at the regular membership rate.

** Applications must include the Supplier company name in the "sponsored by" field.



MF Construction Inc



THANK YOU FOR VISITING WITH US AT OUR BOOTH AT THE 2025 MAMP SHOW!!

MF Construction has over 20 YEARS SOLVING PROBLEMS IN MEAT PROCESSING FACILITIES.

WE ARE AVAILABLE TO ASSIST YOU IN ANYWAY SO YOU CAN RUN YOUR PLANT AT CAPACITY

CALL US ANYTIME 712-873-5959 IF YOU NEED AN EVALUATION OR EVEN A SMALL PART

AND ALWAYS REMEMBER, "WE HAVE A DIFFERENT DEFINITION OF DIFFICULT!!"

• •

October

Upcoming National Days

Oct

✓ National Pork Month

Oct

✓ National Sausage Month

7

October

✓ National Taco Day

11

October

✓ National Sausage Pizza Day

18

August

✓ National Meatloaf Appreciation Day



JB IS A FAMILY-OWNED
PROTEIN SOLUTIONS
PARTNER, DELIVERING
EXCELLENT SERVICE
AND QUALITY PRODUCTS
TO OUR CUSTOMERS.



Our Service
YOUR SUCCESS[®]

For company information, visit

web: jbgroup.com

763-497-9588 | St. Michael, MN



QUALITY ALWAYS SHOWS



QUALITY
CASING CO., INC.

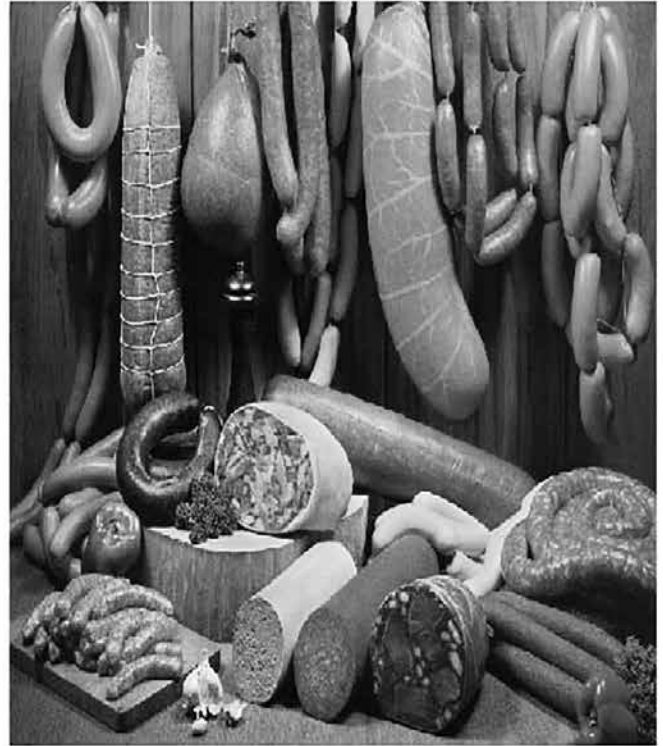
Featuring a complete line of:

- Natural hog, beef and sheep casings
- Edible collagen, fibrous and vacuum pouches
- Casings for skinless products

1-800-328-8701

P.O. Box 229, Hebron, KY 41048

www.qualitycasing.com • email: qnc@qualitycasing.com
fax: (859) 689-5177



**Individually Proud.
Collectively Strong.**

Other Ways to Join AAMP:

Sign up online with the QR code on the front or go to www.aamp.com and click "register." If you have any questions, contact us at 717-367-1168.

Choose Your Membership:

- 1-year membership for a \$200 introductory rate
- 3-year membership for a special \$400 introductory rate
- FREE 1-year sponsored membership (with supplier promo code)



Follow us on social media:

- www.aamp.com
- Facebook: AAMP1939
- Instagram: aampmeat



BY AMERICAN MEAT SCIENCE ASSOCIATION

The Basics of Meat Grinding

Understanding how meat grinders work might seem straightforward, but grasping the mechanics behind them is crucial for choosing the right grinder and keeping it in good shape.

A meat grinder is a mechanism designed to build sufficient compression of a meat product to force it through a hole plate, while a knife assembly continuously cuts the meat particles at the contact point with the hole plate. The key words of this definition are compression, continuously, and cuts. Failure in any of these areas will result in poor grinding. Here is a quick review of the importance of each:

Compression

Compression happens when meat gets pushed against the blade and plate. Things like the type of feed used, the length of the auger and barrel, how firm the meat is, and the size of the hole in the plate all affect compression. Meat can be compressed against the plate using either an auger feed or a pumping device. Auger feeds always have some slippage, which means they're not as efficient and they create heat, especially if the auger is worn or damaged. Longer barrels and augers increase compression at the blade, making the cut more consistent, but they also increase slippage. The length of the barrel depends on how firm the meat is. Hard or frozen meat needs a shorter auger and barrel, like for ground beef. Softer or pre-ground meat needs a longer compression chamber. Grinders can also be pump-fed, which usually makes them more consistent because there's no slippage from the auger.

Continuous

Meat needs to be fed steadily and evenly into the auger so it can be smoothly pulled towards the blade and plate. If there are interruptions in the flow of meat to the blade, it can cause fat to smear because the meat gets torn instead of cleanly cut, which degrades how the product looks and feels. When meat comes out of a grinder, the pieces should be shaped like cylinders, clearly round and separate from each other. This shape looks and feels the best and is ideal for mixing with other ingredients later on.

Cuts

The blade's job is to slice the meat, so it can move away from the plate. This cutting action serves two purposes: it breaks down the meat into smaller pieces, and it helps prevent too much heat from building up at the plate. If the blade isn't sharp enough, it can cause fat smearing. The best results come from blades that sweep smoothly across the hole plate. Sometimes the holes are tapered to make it easier for the meat to come out.



Key Takeaways:

- Proper feeding and cutting prevent fat smearing and ensure consistent particle size.
- The ideal outcome is cylindrical meat particles with distinct shapes for enhanced texture and appearance.
- Blade sharpness and plate design play crucial roles in preventing fat smearing and achieving optimal particle definition.



KERRES USA

KERRES
SMOKING SYSTEMS

KERRES
CLEANING SYSTEMS

MHS
SLICING & DICING
SYSTEMS

FUNK
SCALE
ICE MACHINES

K+G WEITER
GRINDERS
MIXER - GRINDERS
BOWL CHOPPERS

schlwa
EXPERT SLICING
SOLUTIONS

REX
FILLING & CUTTING
SYSTEMS

swissclip
CLIPPING SYSTEMS

günther
INJECTING &
TUMBLING SYSTEMS

MOGUNTIA
INGREDIENT
SOLUTIONS

KERRES USA

KERRES / K+G WEITER / schlwa
MHS / MOGUNTIA / FUNK
REX / swissclip / günther

1.800.752.7873

info@kerresusa.com

www.kerresusa.com



SAVORY



One Pan Sausage Gnocchi



SEE MORE RECIPES
tastewhatporkcando.com

GATHER AROUND PORK.

Follow @minnesotapork on social media to discover pork recipes and content to share on your social media channels



**TASTE WHAT
PORK CAN DO.®**

BROUGHT TO YOU BY AMERICA'S PIG FARMERS.



For materials, ads, or
information around
National Pork Month contact
pam@mnppork.com



© 2026 National Pork Board, Des Moines, Iowa. This message funded by America's Pork Producers and the Pork Checkoff.

Anderson Produce Co.

DIFFERENT TRUCKS. SAME FAMILY SERVICE SINCE 1940.



WHOLESALE MEAT, POULTRY & OFFAL

ANGUS BEEF PROGRAM

SAME DAY DELIVERY FOR TWIN CITIES METRO AREA

SERVICE IN SPANISH, VIETNAMESE & HMONG



2296 TERMINAL RD, ROSEVILLE, MN 55113

651-636-2711



IMPORTANT REGULATORY UPDATE

FDA DEADLINE TO REMOVE ALL **RED NO. 3** FROM FOOD



JANUARY 15, 2027

is the FDA deadline for the use of FD&C Red No. 3 (Red Dye No. 3) in food.

WHAT THIS MEANS FOR MEAT PROCESSORS

FD&C Red No. 3 has historically been used to tint curing compounds as an identification aid. The FDA has revoked its authorization for use in food, and any new batches of product made **after January 15, 2027** will be deemed adulterated and must be disposed of.



TAKE ACTION NOW

- ✓ Check your inventory for cure mixes that may contain Red No. 3.
- ✓ Contact your supplier if you are unsure whether your cure contains Red No. 3.
- ✓ Plan to **USE** or **DISPOSE** of affected cure before January 15, 2027.
- ✓ Make sure your replacement cure is compliant before the deadline.

QUESTIONS?

As always, **MAMP** is here to help. Reach out to **Jordan** with questions, concerns, or if you need help finding additional information.



MINNESOTA ASSOCIATION
OF MEAT PROCESSORS

Stay informed. Stay compliant. Keep your operation moving forward.



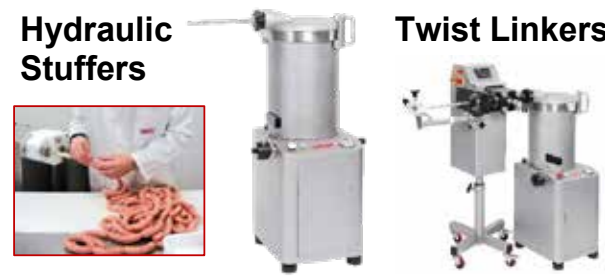
Quality * Dependability * Value

8064 Chivvis Drive St. Louis, MO 63123
 Fax (314) 353-6655 (877) 677-7761 www.maincausa.com



LORENZO BARROSO
Clippers and Clips

Hydraulic Stuffers **Twist Linkers**



Sausage Mixers
Hybrid Mixer-Grinder



JEROS **Utensil, Pan and Crate Washers**



Meat Grinders



Bulker Loaders



Suhner **Vacuum Tumblers**

Injectors **Link Cutters**



TITAN **High Speed Slicing Systems**



Hamburger and Meatball Formers **Bowl Choppers**

Ground Meat Bags

Antibacterial Food Grade Lubricants



GASER

Batter and Breading **Breast Slicers** **Meatball and Croquette Formers**

Link Cutter **Shish-Ke-Bob Skewers** **Patty Machines**



About the Minnesota Grown Program

Supporting farmers. Nourishing communities. Growing Minnesota.

A majority of Minnesotans say supporting local farmers and buying food and farm products grown here is important to them. Across the state, farmers meet that demand by selling local products directly to consumers, schools, retailers, and restaurants. Their work feeds communities, creates jobs, and supports the vitality of local economies.

Minnesota Grown, the Minnesota Department of Agriculture's statewide branding and marketing program, helps make these connections possible. For more than 40 years, it has provided a trusted way for Minnesotans to find local food and farm products and helped producers reach customers and grow sales in a competitive marketplace.

Growing Demand

Producer participation in the program has reached record levels in recent years, engaging a new generation of farmers while continuing to serve long-time members. Consumer interest is rising as well, with traffic to the Minnesota Grown Directory reaching record levels in 2025.

Minnesota Grown's state appropriation remains \$186,000 per year—the same amount appropriated in 2007—even as participation has grown by more than 40% over that period.

Why the Program Matters

While consumer interest is strong, shoppers need help finding local products and farmers need visibility to compete. Local producers and producer associations often lack the resources to execute impactful marketing campaigns. Minnesota Grown addresses these needs through coordinated statewide marketing. The program:

- Licenses the Minnesota Grown label, creating a clear and trusted way to identify locally grown products.
- Operates the Minnesota Grown Directory, connecting consumers and wholesale buyers with local producers.
- Conducts coordinated statewide marketing campaigns that build awareness and educate consumers about Minnesota Grown products.
- Provides branding materials, cost-shares, and practical marketing support that helps producers compete, grow sales, and adapt to evolving market expectations.

Proven Statewide Results

- 1,400 farms, farmers' markets, and businesses across the state participate in the program.
- 400,000+ people used the Minnesota Grown Directory in 2025 to find local food and farm products.
- Statewide marketing efforts generate 12+ million consumer impressions each year.
- Surveys show strong consumer recognition and trust in the Minnesota Grown brand, as well as positive impact on purchasing decisions.
- 90%+ of participating producers say the program is a valuable marketing resource for their business.

Grow your business with Reiser.



Vemag Sausage Linkers

- Small, economical Lucky Linker by Vemag sausage stuffer
- Includes everything needed for sausage production: vacuum stuffer, built-in portioner, built-in linker, casing holder, one linker horn set, one straight filling horn



Vemag Formers & Portioners

- Produces exact-weight portions
- Superior product quality
- Fast, easy changeovers between product shapes and sizes
- Ideal for ground loaves, burgers, meatballs



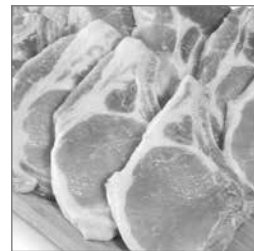
Seydelmann Bowl Choppers

- Superior solution for the production of all types of sausage and ground meat products
- Perfect for any application that requires cutting, mixing, particle reduction, vacuumizing, cooking or emulsifying



Holac Dicers and Slicers

- Versatile Holac dicers easily produce a variety of uniform cubes, strips, shreds, flakes and juliennes
- Holac Sect Slicers produce uniform slices from fresh, cooked or tempered meat and poultry. Slices naturally-shaped or formed product.



Ross Tray Sealers

- Produce MAP, VSP and lid-only packages
- Uses preformed trays of almost any size or shape
- Reliable, high-quality seals virtually eliminate leakers, extending product freshness and shelf life



Variovac Packaging

- Compact thermoformer with low cost of ownership
- Produces vacuum, MAP and VSP packages to extend product freshness and shelf life
- Superior forming and sealing systems



Rick Runquist, Sales

Cell (651) 343-1568 ■ Office (781) 821-1290 ■ rrunquist@reiser.com

www.reiser.com

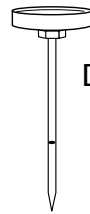
REISER

Thermometer Calibration Guide

NIST Reference
Thermometer

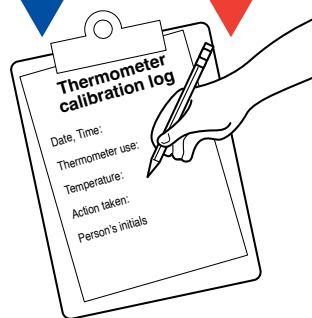
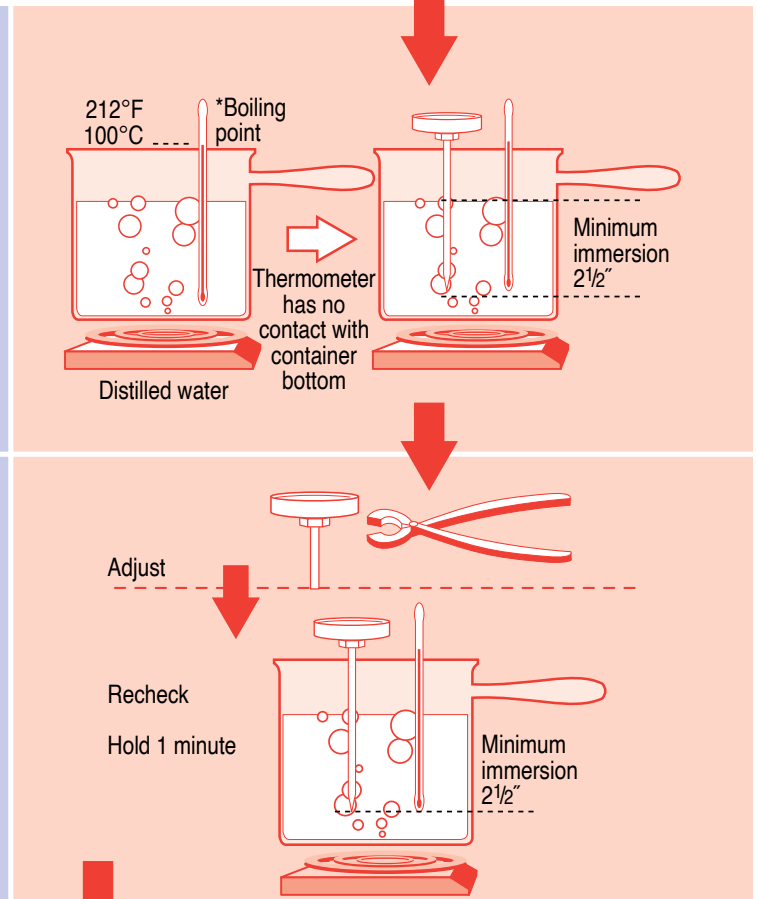
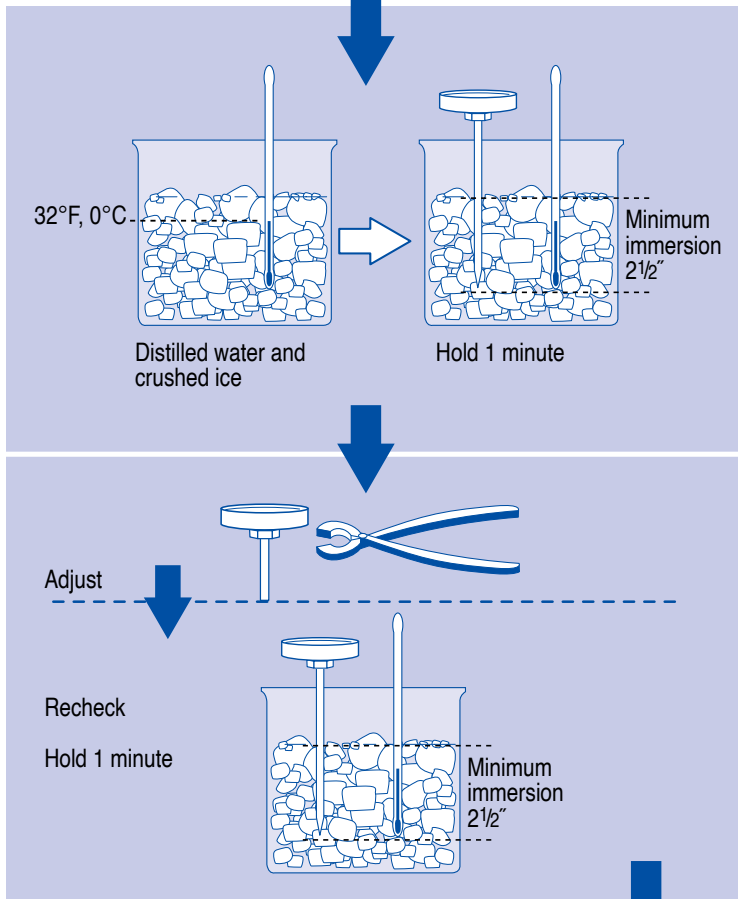


Dial Bimetal Coil
Thermometer†



**Calibration for cold process use
ice water method**

**Calibration for hot process use
boiling water method**



† Check operations manual for calibration procedure for other thermometer types.

*Boiling point temperature varies with altitude. Verify using an altitude temperature chart.

N.C. Flores and E.A.E. Boyle, Department of Animal Sciences and Industry
Kansas State University, Weber Hall, Manhattan, KS 66506

Kansas State University Agricultural Experiment Station and Cooperative Extension Service

MF-2439

January 2000

It is the policy of Kansas State University Agricultural Experiment Station and Cooperative Extension Service that all persons shall have equal opportunity and access to its educational programs, services, activities, and materials without regard to race, color, religion, national origin, sex, age or disability. Kansas State University is an equal opportunity organization. Issued in furtherance of Cooperative Extension Work, Acts of May 8 and June 30, 1914, as amended. Kansas State University, County Extension Councils, Extension Districts, and United States Department of Agriculture Cooperative. Marc A. Johnson, Director.



D.J.V. LABEL & PACKAGING

Phone: 800.567.8113
Email: info@djvlabs.com
Online: www.djvlabs.com
520 Sundial Dr.
Waite Park, MN 56387

- * Labels, Inserts & Sleeves
- * Complete Art Department
- * Blanks to 8 color labels
- * Adhesives to Fit all Needs
- * Wide Range of Materials:
Paper, Film, Direct Food
Contact, etc.
- * Thermal Printers, Scale Systems,
Software & On-site Training
- * Thermal Ribbons for all Printers



DIGITAL PRINTING AVAILABLE

SHORT RUNS • NO PLATES • 100 - 5,000

Digital printing is an economical method for printing custom labels with photographic quality graphics, crisp text, and vibrant colors.

YOUR CUSTOM LABELS FAST.

SPEED - Quick turnaround

QUALITY - High resolution and vibrant colors

COST - No plates to create, & minimal machine setup

Visit us Online or give us a call and see what we can offer you!

www.djvlabs.com

DON'T LOSE YOUR COOL!

HARDWARE SOLUTIONS FOR ALL APPLICATIONS

BUY ONLINE OR CALL US TODAY
877-283-1745 www.COTTCO.com



**NEW FROM COTTCO:
GASKETS & CUSTOM DOORS**





BY AMERICAN MEAT SCIENCE ASSOCIATION

Tips for Improving Burger and Meatball Shape and Texture

Forming fresh, ground meat products with acceptable texture can be difficult. Formed meat develops and retains shape and texture in response to ingredients, process, and handling. First, let's review the USDA definition of meatballs and burgers so we are on the same page:

Burgers

Uncooked or cooked pork, beef, veal, and lamb formed into a patty. The type of burger must be noted and labeling requirements vary for different burgers. The major difference between meatballs and burgers is meatballs generally contain various meat and added ingredient mixtures, whereas burgers generally are made from a single meat type and have less added ingredients.

Meatballs

Uncooked or cooked pork, beef, veal, and lamb, and other ingredients in a ball form.

1. Product must contain at least 65 percent meat.
2. Binders and extenders are limited to 12 percent of the total product. 6.8 percent of isolated soy protein is considered the equivalent to 12 percent of the other binders or extenders. The permitted binders and extenders include, but are not limited to, cereal, bread crumbs, cracker meal, soy flour, soy protein concentrate, isolated soy protein, and textured vegetable protein.
3. Cheeks, hearts, and tongues are not allowed, but product may contain head meat, cheek meat, heart meat, and tongue meat when declared in the ingredients statement.
4. Partially defatted chopped (PDC) (species) may be used up to 25 percent of the meat block. PDC (species) can be identified as (species) in the ingredients statements.

Next a review of what makes meat stick together during forming and gives meat texture when eaten. There are a limited number of ways that fresh meat develops "bind" and texture.

- The most common way to develop bind is the addition of salt to the meat with some mechanical force applied via mixing or grinding to extract proteins to the meat surface. These extracted proteins are sticky and will bind pieces of meat together when cooked. The best examples of this principle are emulsified sausages. Binding with salt, mechanical action, and cooking will result in a consistent product; however, the texture will tend to be more "sausage-like" and less crumbly. Meatballs and burgers are usually associated with a "crumbly" texture; therefore care must be taken to not overmix these products. The timing of the addition of the salt is also important. The earlier in the grinding and mixing process, the ingredients are added, the tighter the bind will be. If the salt is added later, the texture will be looser.

(USDA Food Standards and Labeling Policy Book, Feb., 2024)



Binding Quick Tips

- Salt and mechanical action are vital for meat binding, resulting in consistent texture while avoiding overmixing for crumbly meatballs and burgers.
- Avoid overmixing which can create a tight, rubbery texture due to excessive protein extraction.
- Proper freezing is crucial for maintaining the bind in fresh meat products like meatballs and burgers during packaging and shipping.
- Binders like soy proteins, vegetable flours, starches, and seaweed-derived colloids enhance meatball and burger texture, sometimes requiring label declaration for certain burger types.



BY AMERICAN MEAT SCIENCE ASSOCIATION

Tips for Improving Burger and Meatball Shape and Texture

- **The second way to achieve bind in fresh meat is to freeze the formed products quickly after forming.** The meat will usually have some stickiness due to protein extraction, but will not hold together during packaging and shipping if they are not cooked or frozen. Proper freezing is as important as the formulation when making meatballs and burgers.
- **The third method of binding meatballs and burgers is through the use of binding ingredients.** Several ingredients are available that will work as binders. Added ingredients work as binders because they have gelling properties, which form throughout the meat. Some common ingredients that will gel are soy proteins, vegetable flours and starches, and seaweed derived colloids and gums, all of which are allowed in meatballs, but must be declared on the label for most burger types.



Formulation tips for improving shape and texture:

- **To obtain consistent results, each incoming batch of meat must be inspected for quality of processing characteristics.** High connective tissue meats, such as shanks, heels, plates, or cheek meat will require different formulations and processing than higher quality meats such as bull meat or subprimal trimmings. In general, the higher the connective tissue the earlier salt must be added to the process and the greater need to binding ingredients. Ideally, you have accounted for the quality of the meat block during ordering and won't need to adjust on the fly. The amount of salt and phosphate used also will vary depending upon the product being made, the equipment being used, and freezing or cooking method. Some research and development time may be useful to determine the correct formulation for your process. Least cost formulation using collagen content or bind value is a useful tool to accomplish this.
- **Fat content must be determined.** Fat has no binding value, so leaner products will need less binders or protein extraction than those with a higher fat content. Consider adding binders such as soy proteins to assist with texture retention. Products labeled Ground Beef or Hamburger or Burger cannot have more than 30% fat. If the binders are added, then the product cannot be labeled ground beef and if labeled as Hamburger/Burger, the extra ingredients must be declared on the label.
- **The amount of several binding ingredients is set by regulatory standard, but the maximum amount allows isn't always the best for texture and binding properties.** Again, it is usually up to the individual plant to determine the formulation that works best.

(USDA Food Standards and Labeling Policy Book, Feb., 2024)

Formulation Quick Tips:

- **Quality inspection of meat batches is crucial, especially for high connective tissue meats, requiring different formulations.**
- **Adjustments in salt and binding ingredients are necessary based on meat fat content, with leaner products needing fewer binders.**
- **Optimal texture and binding may require plant-specific formulation adjustments despite regulatory standards on binding ingredient amounts.**



NORTH AMERICAN label

(507) 373-1700

1731 Margaretha Ave.
Albert Lea, MN 56007

www.northamericanlabel.com

PRODUCTS THAT STICK WITH YOU.



We can meet all your food label and packaging needs! We specialize in UPC code labels, pressure sensitive roll labels and easy identification stickers.

**Freezer Adhesive • Moisture Sensitive
(Apply Dry, Damp or Wet)**

We have a large selection of shapes and sizes for your adhesive labels; all custom made for your specific product. Our stocks can be used for refrigerated or frozen distribution and storage and we can add bar codes for your retail products or for easier identification.

TAKE-A LABEL, INC.

• Label Dispensers • Applicators

**Century
Systems**
The Thermal Printing Experts™



Brochures



Newsletters



Sales Flyers



Catalogs



Business Forms



Flyers



Custom Calendars



Mailings

When it comes to business communications services, we've got it covered. We can provide virtually any product or service imaginable to communicate with your clients, employees, stockholders, or vendors.

We're experts at corporate identity pieces, but that's only the beginning. To learn more about the many products and services we offer, please contact one of our representatives.



CHURCH
OFFSET PRINTING, INC.

(800) 345-2116



MARKETING PLUS

MAMP Supplier Members To Serve You

A.C. LEGG, INC.

Tom Bonner
6330 Hwy. 31 South
Calera, AL 35040
205-388-5629

ANDERSON CHEMICAL COMPANY

325 South Davis Ave
Litchfield, MN 55355
Steve Brennecke
507-581-1570
C, J, L

ANDERSON PRODUCE, INC.

2296 Terminal Rd.
Roseville, MN 55113
Kyle Hasler
651-636-2711
A, M, N

AURI

510 County Rd 71, Suite 120
Crookston, MN 56716
218-81-7600
L

BERKEL MIDWEST SALES & SERVICE

Scott Stodolka
2401 Pilot Knob Rd. STE 144
Mendota Heights, MN 55120
800-921-9151
C, F, I, J

BETTCHER INDUSTRIES

Lee Slunecka
6801 State Route 60
Birmingham, OH 44889
440-522-9750
C

BISON FOOD EQUIPMENT SERVICE INC.

17409 Beseau Lake Rd.
Lake Park, MN 56554
Dale Bohner
218-238-6363
C, J

BUNZL PROCESSOR DIVISION

5710 NW 41st St
Riverside, MO 66205
Joel Kennon
816-448-4300
A, C, F, I, J

CARLSON & STEWART

REFRIGERATION
189 Industrial Blvd.
Sauk Rapids, MN 56379
Todd Tenvoorde
320-316-0949
G

CENTRAL BI-PRODUCTS

220 Ponderosa Rd
Redwood Falls, MN 56283
Jamie Trebesch
507-637-7662
H

CLIFTON LARSON ALLEN LLP,

2689 Commerce Dr NW #201,
Rochester, MN 55901
Nathan Deason
507-446-7132
K, L

COMMERCE LABEL, INC.

Greg Yankovec
5400 Nathan Lane N
Plymouth, MN 55442
651-368-0461
J

CON YEAGER SPICE CO

Greg Yaksich
3035 New Butler Rd.
New Castle, PA 16101
724-202-6513
A, D, J

COTTCO SPECIALTY

HARDWARE
PO Box 745
Alexandria, MN 56308
Jack Cottingham
877-283-1745
B, C, F, G, I, J

CREATIVE COATINGS

37910 210th Street
Cyrus, MN 56323
John Boeckner
320-808-3284
B

CRM NORTH AMERICA

Gino Pintore
2308 17th Ave
Franklin Park, IL 60131
773-682-9456
C

CUSTOM MEAT SOLUTIONS

PO Box 43
Askov, MN 55704
Scott Schank
888-417-2112
K

DACOTAH PAPER CO

3940 15th Ave.N.
 Fargo, ND 58102
Gary Tougas
701-371-8444
J

DANIEL'S FOOD EQUIPMENT

310 N Clayborn Ave
Parkers Prairie, MN 56361
Mark Thoennes
218-338-5000
C, F

DARLING INGREDIENTS

9000 382nd Ave
Blue Earth, MN 56013
Scott Sargent
507-526-3896
H

DJV LABEL

520 Sundial Dr.
Waite Park, MN 56387
Todd Bowman
320-251-1700
C, D, I, K

DM & P SUPPLIES, INC.

808 Rice St. STE 2
St. Paul, MN 55117
Ann McEvoy
651-488-7744
C, D, J, K

ENERGY PANEL STRUCTURES

603 North Van Gordon Ave
Graettinger, IA 51342
Tabitha Torreson
712-859-3219
B

ENVIRO-PAK

15450 SE For Mor Ct.,
PO Box 1569
Clackamas, OR 97015
Patrick Martini
800-223-6836
C

EXCALIBUR SEASONING

1800 Riverway Dr
Perkin, IL 61554
Andy Pearson
715-292-0704
D

FAMILY FARMS LLC

PO Box 98
Eleva, WI 54738
Lorri Engen
715-287-4291
M

FARMSHARE

4777 National Western Dr
Denver, CO 80216
Kathy Long
303-886-4327
K

FOOD EQUIPMENT

SUPERSTORE
9692 MN-25
Buckman, MN 56317
John Britz
320-249-3814
C, F, G

FORTUNE FISH & GOURMET

2001 E 24th St
Minneapolis, MN 55404,
Curtis Carter
630-278-9357
M, N

FRIESENS

1389 Cormorant Ave, Detroit
Lakes, MN 56501
Robert Cervenka
218-844-4437
B, C



MAMP
MINNESOTA ASSOCIATION OF MEAT PROCESSORS

MINNESOTA ASSOCIATION OF MEAT PROCESSORS

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!

MAMP Supplier Members To Serve You

GLOBE CASING COMPANY
John Mellinger
368 Paterson Plank Road
Carlstadt, NJ 07072
773-951-8708

GOHMANN SUPPLY
23784 67th Ave
St. Cloud, MN 56301
Chris Gohmann
320-250-6969
A, C, D, I, J

GREGORYS FOODS
1301 Trapp Rd
Eagan, MN 55121
Mike Skara
651-230-0584
D, N

HANDTMANN, INC
28690 N. Ballard Dr.
Lake Forest, IL 60045
Blake Halverson
612-209-3728
C

**HIGH PLAINS FRONTIER
SUPPLY, LLC.**
1055 East 1st Street
Loveland, CO 80539
Donovan Daws
(970) 776-9881
A, B, C, D, F, G, I, J, L

**HIGH PRECISION GRINDING
CORP.**
780 Sunrise Ave.
Dorchester, WI 54425
Terry Faude
715-654-6363
J

INDUSTRIAL NETTING
10300 Fountains Dr
Maple Grove, MN 55369
Karen Slater
763-496-6374
J

**INTERNATIONAL COLLAGEN
RESOURCE**
249 Sandstone Dr. NW
Eyota, MN 55934
Jennifer Zetah
507-799-0092
A

ISG
115 East Hickory Street
Suite 300
Mankato, MN 56001
Terry Kuechle
507-387-6651
G

JARVIS PRODUCTS CORP.
33 Anderson Rd
Middletown, CT 6457
Jon Jarvis
402-334-4990
C, F, I, J

JB GROUP
13200 43rd St. NE
St. Michael, MN 55376
Ken Yeats
763-497-3913
M

JBT Marel
2000 Lufkin Rd
Apex, NC 27539
Christopher Poppy
919-362-8811
C, F, I

KERRES USA
140 Choate Cir
Montoursville, PA 17754
BJ Springman
570-279-2989
C, D

KINETIC LEASING
Mike Rausch
2575 41st Street South
Fargo, ND 58106
701-551-7298
C

LINKER MACHINES
20 Pine Street
Rockway, NJ 07866
Michael Hebrank
973-893-0001
C, F

LK PACKAGING
Matthew Banghart
6000 Sheila Street
Commerce, CA 90040
810-772-9488
J

MAINCA USA
8064 Chivvis Dr.
St. Louis, MO 63123
Dale Schmidt
314-351-4677
C

MAR/CO SALES
11972 Riverwood Dr
Burnsville, MN 55337
Dave Downs
952-854-2231
A, J

MAPRE
Samuel Espinal
600 Territorial Dr STE E
Bolingbrook, IL 60440
815-483-6605
A, D

MF CONSTRUCTION
931 E Frontage Rd
Moline, IA 51039,
712-873-5959
B, C, F

MFU BOTTLENECK PROJECT
Paul Sobosinski,
507-430-1509
L

MINNESOTA FARMERS UNION
305 Roselawn Ave. East
St. Paul, MN 55117
Claudine Arndt
612-202-7872
L

MINNESOTA BEEF COUNCIL
5469 HWY 12
Maple Plain, MN 55359
Jon Dilworth
763-479-1011
L

MINNESOTA PORK BOARD
151 St. Andrews Court STE
810
Mankato, MN 56001
Pam Voelkel
507-381-0309
L

MN VALLEY TESTING LAB INC
1126 N. Front Street
New Ulm, MN 56073
Rob True
507-276-4651
E, J

MOUND TOOL COMPANY
9301 Watson Industrial Park,
St. Louis, MO 63126
314-968-3991
C, F

MULTIVAC INC.
11021 N Pomona Ave
Kansas City, MO 64153
Mindi Johnson
816-608-0579
C, J

NASSAU FOODS
7601 Northland Dr. N.
Suite 200
Brooklyn Park, MN 55428
Adam Wright
763-482-1585
A, D, J, N

NORTH AMERICAN LABEL
1731 Margaretha Ave
PO Box 1053
Albert Lea, MN 56007
Nick Kruse
507-320-1397
J

NORTH CENTRAL / HOBART
5013 W 12th St
Sioux Falls, SD 57106
Dan Larson
1-877-306-8457
A, C, D, F, I, J

**NORTH COUNTRY
PROCESSING**
401 Red River Ave. N.
Cold Spring, MN 56320
Michael Charls
507-251-5497
K

OSSID
400 College Rd
Battleboro, NC 27809
Stacie McCormick
252-446-6177
C, J

OVERSEA CASING COMPANY
601 S. Nevada St.
Seattle, WA 98108
Flavia Simielli
206-245-1367
A, J

PAC KNIFE SALES
311 Meyer Dr
Dorchester, WI 54425
Brody or Kelly
715-654-6275
A, C, D, F, J

POLY-CLIP SYSTEM
1000 Tower Rd
Mundelein, IL 60060
Elina Siegel
e.siegel@polyclip.us
847-949-2800
J

PROSUR INC
40 Shuman Blvd
Naperville, IL 60563
Tim Greiner
331-244-9799
D

QUALITY CASING CO., INC.
2431 Wright Blvd
PO Box 229
Hebron, KY 41048
Alicia Novachich
(800) 328-8701
A

**RIDGEWATER COLLEGE -
MEAT CUTTING PROGRAM**
2101 15th Ave NW
Willmar, MN 56201
Sophia Thommes
320-222-5639
L

**RIVERLAND COMMUNITY
COLLEGE**
Sue Gorman
1900 8th Ave NW
Austin, MN 55912
608-289-4698

ROBERT REISER & CO., INC.
725 Dedham Street
Canton, MA 02021
Andrea Rogers
781-821-1290
C

SANIMAX
2099 Badgerland Dr.
Green Bay, WI 54303
Jack Purvis
920-494-0418
H

SCHILLING SUPPLY
435 Hauser St
LaCrosse, WI 54603
Marc Gloede
608-781-8100
J

SCOTT PEC
1241 Cheyenne Blvd.
Box Elder, SD 57719
Jon & Stephanie Frohling
303-823-5839
C

SILVER-CLIP
41287 Vincenti Ct.
Novi, MI 48375
Mike Prokurat
734-354-6551
C, J

SPERL-PAK REPAIR
N 4854 Sackett Dr.
Medford, WI 54451
John Sperl
715-613-7009
C, F, I

SWANSON MEATS
2700 26th Ave. S
Minneapolis, MN 55406
Jeremy Nelson
612-721-4411
M, N

TEMPAC, LLC.
5590 Lauby Rd. Suite 10
North Canton, OH 44720
Robin Bacopoulos
330-418-4747
K

ULTRASOURCE LLC
1414 West 29th St.
Kansas City, MO 66220
Pat Brune
(816) 360-2081
C, D, F, J

**UNIVERSITY OF MINNESOTA
MEAT LAB**
1354 Eckles Ave Room 40
Saint Paul, MN 55108
Jordan McCallum
612-624-6615
L

UW PROVISION COMPANY, INC.
2315 Pleasant View Road
Middleton, WI 53562
Jim Yanna
608-836-7421
M

VAN PAPER COMPANY
2107 Stewart Ave
St Paul, MN 55071
Kyle Van
651-690-1751
J

VC999 PACKAGING
419 E 11th Ave
North Kansas City, MO 64116
Amy Moyer
800-728-2999
C, J

VEDEQSA
Hopkins, MN 55343
Christian Akers,
612-542-7894
D

WALTON'S
10321 E 53rd St N,
Bel Aire, KS 67226
Kurt Carter
800-835-2832
A, C, D, F, I, J

WE R FOOD SAFETY
2110 US Hwy 12 W.
PO Box 846
Menomonie, WI 54751
Andrew Lorenz
715-309-2980
K

YOURWAY TRANSPORTATION
200 Industrial Lane,
Worthington, MN 56187
Steve Flink
507-376-9221

Products/ Services Offered:

- A. CASINGS
- B. CONSTRUCTION
- C. EQUIPMENT
- D. INGREDIENTS
- E. LABORATORIES
- F. PARTS
- G. REFRIGERATION
- H. RENDERING
- I. REPAIR
- J. SUPPLIES
- K. SOFTWARE
- L. TECHNICAL ASSISTANCE
- M. WHOLESALE MEAT
- N. WHOLESALE GROCERY

**Thank you to all our MAMP Supplier's
for your continued support!**



PRSR STD
US POSTAGE
PAID
COPI

Jordan McCallum
Executive Director
11373 Neal Ave S
Hastings, MN 55033

DIRECTORS

Tony Dehmer - 2027
President
Dehmer's Meat Market
St. Michael, MN
763-497-2455

Jennifer Dierkes - 2028
Vice President
McDonalds Meats
Clear Lake, MN
320-743-2311

Kelly Gall Washa - 2027
Grand Champion Meats
Foley, MN
320-968-7267

Bob Petty - 2028
Treasurer
Petty Brothers Meats
Annandale, MN
320-274-5615

Mark Gudmundson - 2028
Schmidt's Meat Market
Nicollet, MN 56074
507-317-5498

Becky Wierschke - 2027
Clean Chickens and Co
Elk River, MN
218-308-1752

Joel Inselmann - 2027
Carlson Meat Shop
Grove City, MN
320-857-2261

Kyle Plantenberg - 2028
Plantenberg's Market
Richmond, MN
320-597-2385

Wendy Theisen - 2029
St. Joseph Meat Market
St. Joseph, MN
320-363-4913

Bill Cort - 2029
Greeley Smokehaus & Meats
Braham, MN
320-358-4685

Phil Carlson - 2027
Von Hanson's Meat Market
Apple Valley, MN
952-431-2807

Steve Schneider - 2029
Schneider Custom Meats
Askov, MN
320-838-3669

SUPPLIER DIRECTORS

Tony Lindgren - 2028
Nassau Foods
Brooklyn Park, MN
763-482-1585

Nathanael Denton - 2027
Kerres USA
715-393-5133

TECHNICAL ADVISOR

Dr. Ryan Cox
U of M Ext Meat Specialist
St. Paul, MN
(612) 624-6615

Chris Gohmann
Gohmann Supply
23784 67th Ave. So.
St. Cloud, MN 56301
(320) 250-6969

Levi Muhl
MDA Meat Program Mgr.
St. Paul, MN
651-201-6216

INDUSTRY REPRESENTATIVE

Kelly Schmidt
MN Beef Council
406-599-2395

Pam Voelkel
MN Pork Board
Mankato, MN
507-345-8814

Upcoming Events

MAMP BOARD MEETING
January 7, 2027 @ 11am
Location TBD

MAMP PRE-CONVENTION WORKSHOP
March 18, 2027

2027 MAMP CONVENTION
March 18-20, 2027

AAMP CONVENTION
July 22-24, 2027 in Lexington, KY



MAMP
MINNESOTA ASSOCIATION OF MEAT PROCESSORS