The Pork Checkoff is planning its bi-annual Pork Quality and Safety Summit and the Antimicrobial Resistance and Alternatives Summit. These summits will be the premier spot for Checkoff-funded research and other topical issues. The Pork Quality and Safety Summit will have three concurrent sessions - pre-harvest food safety, post-harvest food safety and pork quality. The Pork Quality and Safety Summit runs from 10 a.m. Aug. 17 through noon on Aug. 18. The Antimicrobial Resistance and Alternatives Summit runs from 1 p.m. to 5 p.m. on Aug. 18. The complete agenda and registration information can be viewed at:  [http://www.porkboard.org/docs/PKQUALSAFETYBROCH.pdf](http://www.porkboard.org/docs/PKQUALSAFETYBROCH.pdf)

For more information, contact Liz Wagstrom at (515) 223-2633, email: Liz.Wagstrom@porkboard.org or David Meisinger at (515) 223-2767, email: David.Meisinger@porkboard.org.

**August 17, 2004**

**General Session**

10:15 a.m.  Audit Results & Strategies  
Dr. John Scanga, Colorado State University

10:55 a.m.  Marketing of the Muscle Profiling Program Results  
Becca Hendricks, Pork Checkoff

11:40 a.m.  FSIS Update  
Loren Lange, USDA, FSIS

**Concurrent Sessions I (1:30 – 5:30pm)**

**Pork Quality**

1:30 p.m.  Trucker Quality Assurance  
Erik Risa, Pork Checkoff

1:50 p.m.  Pork Quality Progress and Opportunities: The National Quality Benchmarking Study  
Len Huskey, Swift & Company
2:50 p.m.  Pork Muscle Profiling: Determining the Properties of Individual Ham and Shoulder Muscles  
Dr. Dennis Marple, Iowa State University

3:45 p.m.  Effect of Genetics and Nutrition on Pork Taste and Flavor  
Noel Williams, PIC

4:15 p.m.  The Role of Muscle Cytoskeletal and Intermediate Filament Proteins in the Development of PSE Pork  
Dr. Elisabeth Huff Lonergan, Iowa State University

4:45 p.m.  The Relationship Between Glycolytic Oscillations and Pork Color and Water-holding Capacity  
Dr. Matt Doumit, Michigan State University

6:00 p.m.  Reception

6:30 p.m.  Dinner and Speakers  
BSE Update  
Dr. Randy Huffman, American Meat Institute, Arlington, VA

Trends & Research Funding  
Dr. Maynard Hogberg, Iowa State University

Post Harvest Pork Safety

1:40 p.m.  Optimization of Electrolyzed Water to Reduce Pathogens on Fresh or Further Processed  
Dr. Edward Mills, Pennsylvania State University

2:05 p.m.  Competitive Inhibition of *Listeria monocytogenes* in Ready-to-Eat Meat Products  
Jason Mann, Texas Tech University

2:30 p.m.  Effect of Ozone on *Listeria monocytogenes* and Shelf Life in Ready-To-Eat Meat Products  
Dr. Siobhan Reilly, Oklahoma State University

3:20 p.m.  Post-process Pasteurization of Packaged Ready-to-Eat Products for the Control of *Listeria monocytogenes*  
Dr. Harshavardhan Thippareddi, University of Nebraska

3:45 p.m.  Optimization of Antimicrobials for Control of Listeria monocytogenous and for Acceptable Pork Product Quality.  
Dr. John Sofos, Colorado State University

4:10 p.m.  Effect of Enhancement Solutions on the Viability of *Toxoplasma gondii* Cysts  
Dr. Delores Hill, USDA, ARS, Beltsville, MD
4:35 p.m.  NARMS Retail Meats  
Dr. David White, FDA, Rockville, MD

5:00 p.m.  American Meat Institute Update  
Dr. Randy Huffman, American Meat Institute, Arlington, VA

6:00 p.m.  Reception

6:30 p.m.  Dinner & Speakers  
BSE Update  
Dr. Randy Huffman, American Meat Institute, Arlington, VA  
Trends & Research Funding  
Dr. Maynard Hogberg, Iowa State University

Pre-Harvest Pork Safety

1:40 p.m.  Prevalence of Foodborne Pathogens in Midwest Market Hogs  
Dr. James McKean, Iowa State University

2:05 p.m.  *Toxoplasma gondii* in the U.S. Swine Herd  
Dr. Sharon Patton, University of Tennessee

2:30 p.m.  Prevalence and Antibiotic Resistance in *Yersinia enterocolitica* from Antibiotic Free and Conventional Swine Herds.  
Dr. Julie Funk, The Ohio State University

3:20 p.m.  Epidemiology and Zoonotic Aspects of Swine Hepatitis E Virus  
Dr. Pat Halbur, Iowa State University

3:45 p.m.  Prevalence and Antibiotic Resistance in *Campylobacter* from Antibiotic Free and Conventional Swine Herds  
Dr. Wondwossen Gebreyes, North Carolina State University

4:10 p.m.  Role of Gilts in the Introduction and Transmission of *Salmonella* in Swine Production Systems  
Dr. Ronald Weigel, University of Illinois

4:35 p.m.  Prevalence and Antibiotic Resistance in *Salmonella* from Antibiotic Fee and Conventional Swine Herds  
Dr. Peter Bahnson, University of Wisconsin

5:00 p.m.  The Efficacy of Direct Fed Immune Egg Yolks for Control of *Salmonella* in Swine  
Dr. Alan Mathew, University of Tennessee

6:00 p.m.  Reception
6:30 p.m.  Dinner & Speakers
           BSE Update
           Dr. Randy Huffman, American Meat Institute, Arlington, VA

           Trends & Research Funding
           Dr. Maynard Hogberg, Iowa State University

August 18, 2004

Concurrent Sessions II (8:00 a.m. – 10:30 a.m.)

Pork Quality

8:00 a.m.  Prevention of Pinking and Off Odor in Irradiated Pork Loin
           Dr. Dong Ahn, Iowa State University

8:20 a.m.  The Impact of Proteolysis on pH Decline and Water Holding Capacity of Fresh Pork
           Dr. Elisabeth Huff Lonergan, Iowa State University

8:45 p.m.  The Effect of Downers on Pork Quality
           Dr. Floyd McKeith and Dr. Mike Ellis, University of Illinois

9:10 a.m.  Identification and Traceability for the Pork Industry
           Dr. Dermot Hayes, Iowa State University

9:35 a.m.  Infrared Thermography of Market Hogs as a Predictor of Pork Quality
           Dr. Michael Dikeman, Kansas State University

Post-Harvest Pork Safety

8:00 a.m.  Evaluation of the Efficacy of Various Intervention Methods Used by Small Processors
           Dr. William Benjy Mikel, University of Kentucky

8:25 a.m.  Surface Material, Temperature, and Soil Effects on Pathogen Growth in Condensate
           Dr. Jeffrey Kornacki, Kornacki Food Safety Associates, LLC

8:50 a.m.  Microbe Profile of Overhead Surfaces and Condensate in Pork Processing Plants
           Dr. Edward Mills, Pennsylvania State University

9:15 a.m.  Validation of Temperature Parameters as CCPs During Pork Fabrication
           Jason Mann, Texas Tech University

9:40 a.m.  Effects of Commercial Chilling Methods for Reducing Bacteria on Pork Carcasses
           Dr. Edward Mills, Pennsylvania State University
Pre-Harvest Pork Safety (Reviews of \textit{Salmonella} Interventions)

8:00 a.m.  Production System Changes as an Intervention to Decrease \textit{Salmonella} Prevalence  
Dr. Montserat Torremorrell, PIC

8:20 a.m.  Hygiene Procedures as an Intervention to Decrease \textit{Salmonella} Prevalence  
Dr. Julie Funk, The Ohio State University

8:40 a.m.  The Effect of Changing Gut Ecology of \textit{Salmonella} in Swine  
Dr. Robin Anderson, USDA, ARS, College Station, Texas

9:00 a.m.  The Effect of Feed Form on \textit{Salmonella} Prevalence in Swine  
Dr. Tom Burkey, Kansas State University

9:20 a.m.  The Role of Contaminated Feed on \textit{Salmonella} Prevalence in Swine  
Dr. Peter Davies, University of Minnesota

9:40 a.m.  Biologic Products as Interventions to Decrease \textit{Salmonella} Prevalence  
Dr. Jeffery LeJeune, The Ohio State University

General Session

10:30 a.m.  Panel Discussion: Antimicrobial Use in Agriculture  
Global Situation – Dr. Paul Sundberg, National Pork Board  
APUA Position – Dr. Stephen DeVincent, Alliance for the Prudent Use of Antimicrobials  
Domestic Responses – Dr. David Reeves, University of Georgia

12:00 p.m.  Adjourn or Antibiotic Alternatives & Resistance Summit

\textit{(Lunch provided only to those attending the Antibiotic Alternatives & Resistance Summit)}

Antibiotic Alternatives & Resistance Summit – ONLY (must register in advance)

1:00 p.m.  National Pork Board Resistance Efforts  
Dr. Liz Wagstrom, National Pork Board

1:15 p.m.  National Antimicrobial Resistance Monitoring Systems Update  
Dr. Paula Fedorka-Cray, USDA, ARS, Athens, GA

1:40 p.m.  On Farm Risk Factors for Antimicrobial Resistant \textit{Salmonella}  
Dr. Peter Bahnson, University of Wisconsin
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<tr>
<th>Time</th>
<th>Presentation Title</th>
<th>Speaker(s)</th>
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<tr>
<td>2:05 p.m.</td>
<td>Effect of sub-therapeutic chlortetracycline on the reservoir of antimicrobial resistance in swine</td>
<td>Dr. Julie Funk, The Ohio State University</td>
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<td>2:30 p.m.</td>
<td>A Survey of Patterns and Persistence of Antimicrobial Resistance on Swine Farms Using Three Different Antimicrobial Use Strategies</td>
<td>Dr. David Reeves, University of Georgia</td>
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<td>3:15 p.m.</td>
<td>National Pork Board Alternatives Efforts</td>
<td>Dr. Mark Boggess, National Pork Board</td>
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<td>3:30 p.m.</td>
<td>Inoculation of Live Bacteria to Control Disease as an Alternative to Antibiotics</td>
<td>Dr. Albert Rovira, University of Minnesota</td>
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<td>3:50 p.m.</td>
<td>Effects of a Commercial Probiotic Supplement on Intestinal <em>E. coli</em> and Growth in the Weaned Pig</td>
<td>Dr. Jeffrey LeJeune, The Ohio State University</td>
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<td>4:10 p.m.</td>
<td>On-Farm Evaluation of Diet Acidification</td>
<td>Kevin Soltwedel</td>
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<td>4:30 p.m.</td>
<td>Efficacy of direct-fed microbials administered from lactation through the nursery as an alternative to antibiotics in swine diets: an evaluation of performance, gastrointestinal microbial populations, and immune response</td>
<td>Dr. Charles Maxwell, University of Arkansas</td>
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<td>5:00 p.m.</td>
<td>Adjourn</td>
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