

John Brook

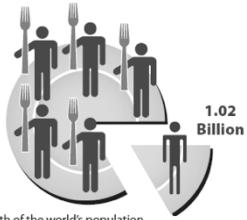
United States Meat Export Federation

June 8th 2011



Le monde a faim, encore!

**1 in 6 People in the World
Goes Hungry in 2010¹**



Les avances technologiques pour la 21^{ième} siècle

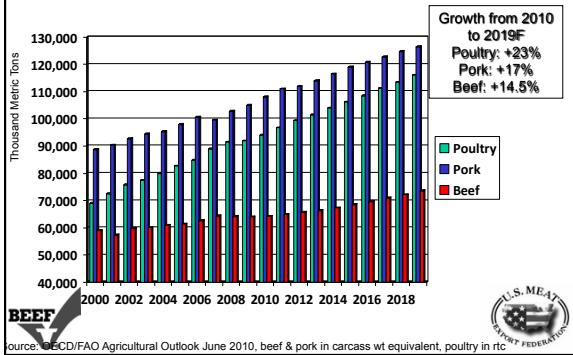
- By 2050, we'll need 100 percent *more* food,^{3,4} and according to the U.N. FAO, 70 percent of it must come from efficiency-enhancing technologies.⁵



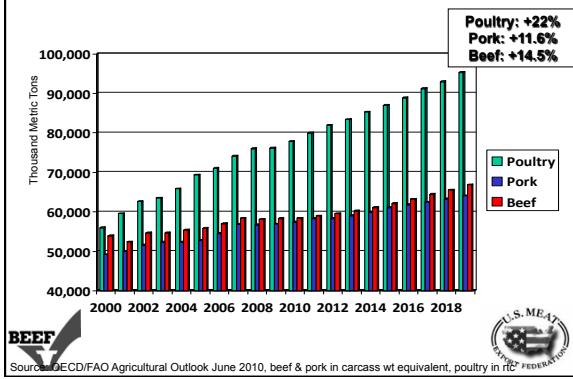
- **Technology defined:**
 1. **Practices** – Doing it better
 2. **Products** – Using new, innovative tools and technologies
 3. **Genetics** – To enhance desired traits in plants and animals



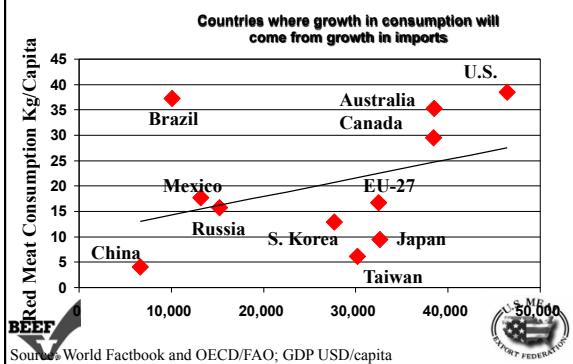
La consommation mondiale de la viande



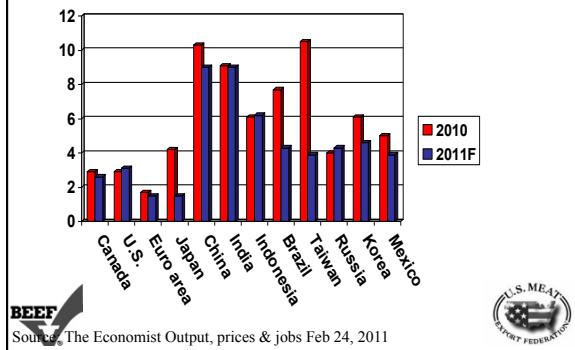
Consommation de la viande sans la Chine



Per Capita GDP and Beef Consumption



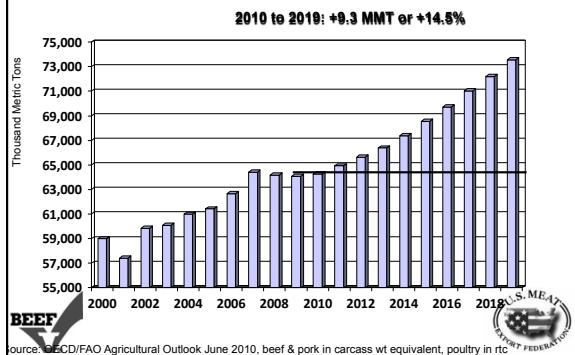
GDP Growth outside the developed world



Sources: The Economist Output, prices & jobs Feb 24, 2011



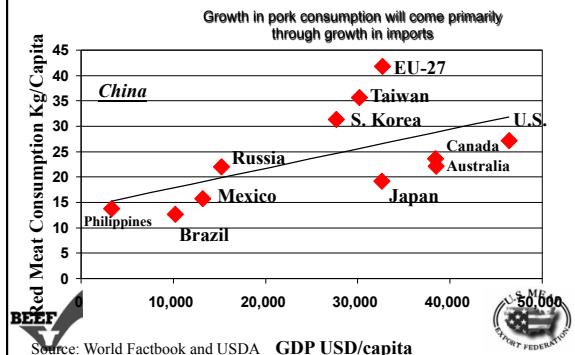
La consommation mondiale de viande bovine



Source: OECD/FAO Agricultural Outlook June 2010, beef & pork in carcass wt equivalent, poultry in rtc



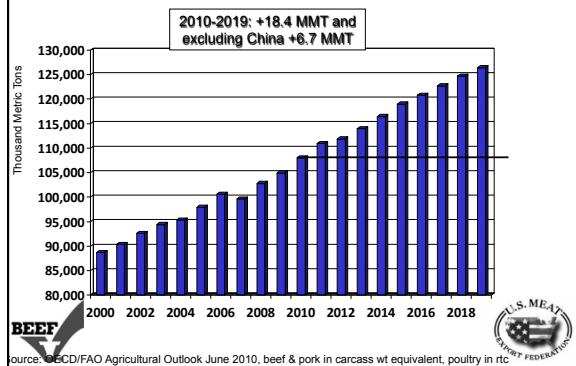
Per Capita GDP and Pork Consumption



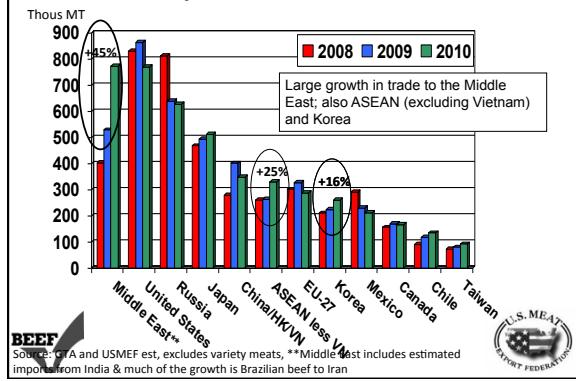
Source: World Factbook and USDA - GDP USD/capita



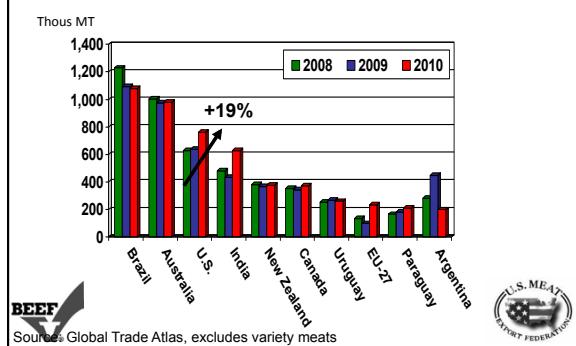
La consommation mondiale de viande porcine

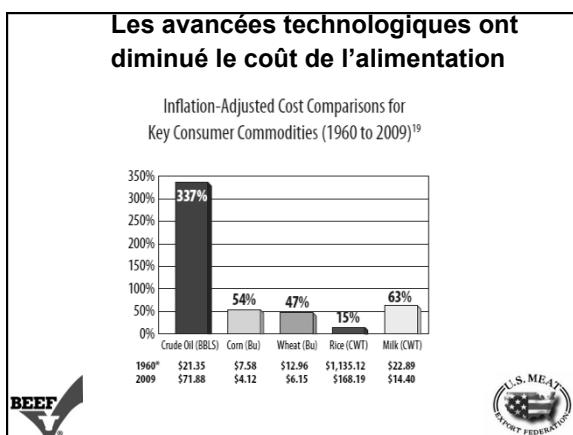
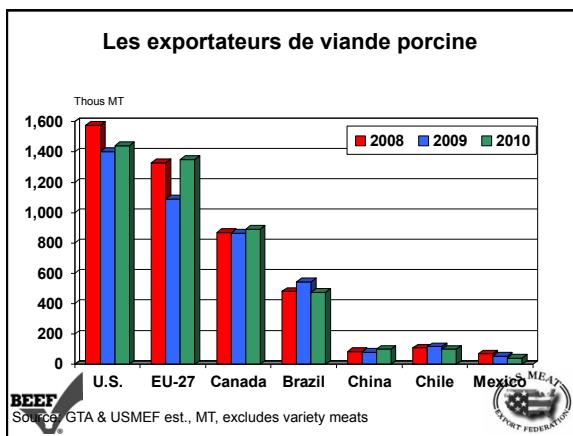
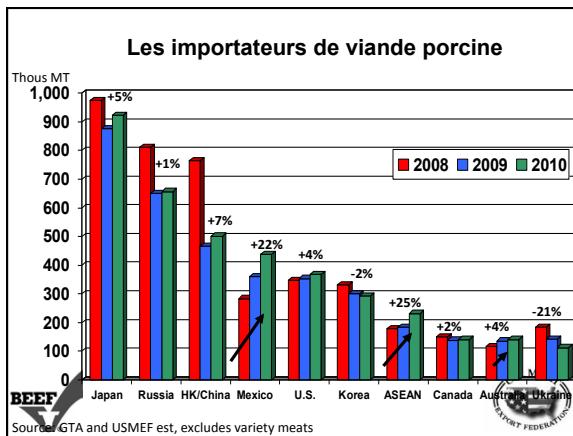


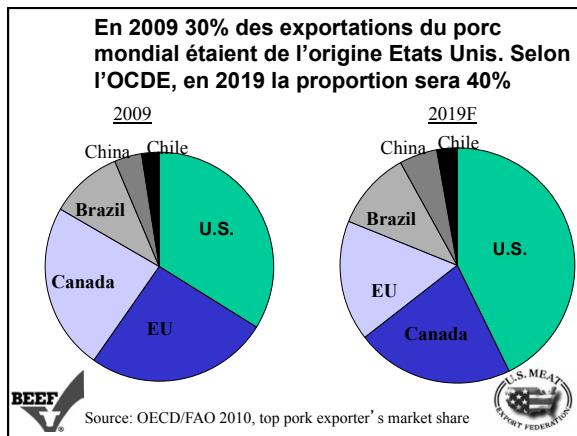
Les importateurs de viande bovine



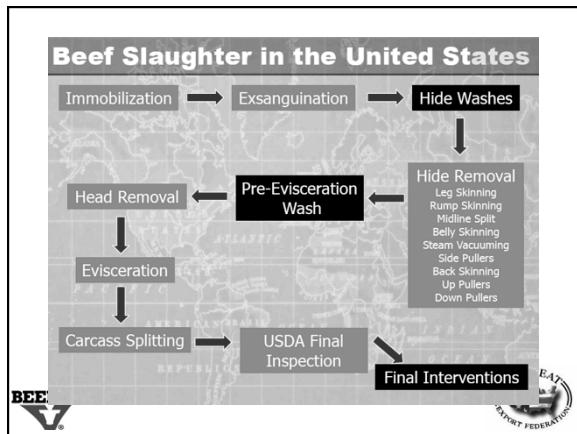
Les exportateurs de viande bovine

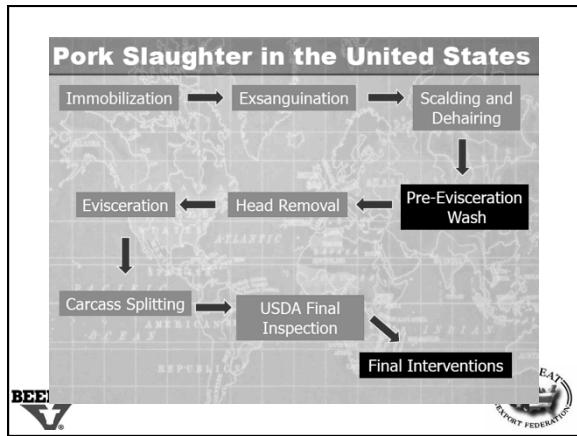


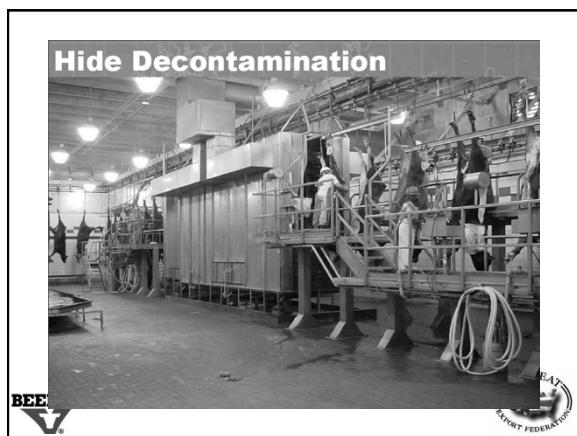


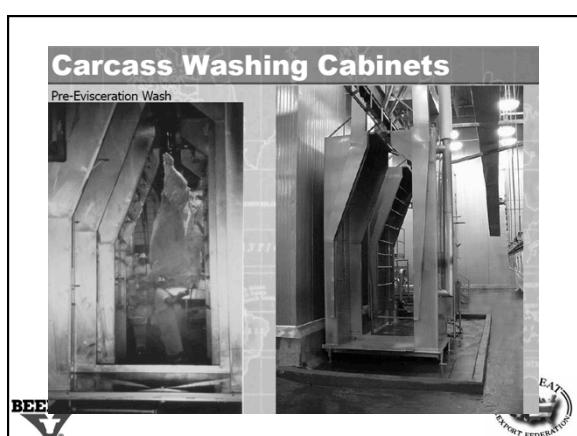


La sécurité alimentaire









Carcass Washing Cabinets

Final Interventions Carcass Wash



Pathogen Reduction Treatments

- Lactic Acid
- Acetic Acid
- Peroxyacetic Acid
- Acidified Sodium Chlorite
- A mixture of Hydrochloric and Citric Acids

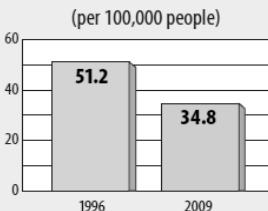


Carcass Washing Cabinets



"The good news is that the strategies that have helped reduce E. coli O157:H7 appear to work equally well on other strains." Citing government studies, the American Meat Institute last year said the prevalence of E. coli O157 was as low as it's ever been, with beef samples testing positive for the bacteria dropping 70 percent over from a decade ago.

Incidence of Foodborne Illness in the U.S.⁷



Décembre 2010, l'USDA introduit une demande auprès de la Commission pour l'approbation de l'utilisation de l'acide lactique sur la viande bovine

- 52 études présentées dans la soumission
- 108 comparaisons de l'utilisation de l'acide lactique avec l'eau uniquement
- En 78 cas où la concentration de l'acide lactique est de plus de 2% tous les résultats ont indiqué une diminution de présences microbiologique plus importante qu'en utilisant uniquement de l'eau
- Sur 260 comparaisons des traitements utilisant de l'acide lactique contre aucun traitement, 60% des résultats ont donné une réduction de présence microbiologique de plus de 1 log.



Merci, et bon dîner.

