



# NEWS RELEASE

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FOR IMMEDIATE RELEASE

April 14, 2011

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## NMA STATEMENT IN SUPPORT OF INNOVATIVE TECHNOLOGY

OAKLAND, CA – National Meat Association supports innovative technology in the meat industry, and is disappointed to see continued media attacks against an upstanding and progressive company, Beef Products Inc. (BPI), which has done so much to advance food safety.

BPI has, over a span of more than 35 years, developed technology to improve the quality and safety of beef, and beef trimmings, applying technology using ammonium hydroxide, the basic refrigerant used in all major cold storage establishments in the food industry worldwide.

Ammonium hydroxide also is in a variety of other processed foods, such as baked goods, gelatins and puddings, and cheeses, and can occur naturally in foods. The Food Safety and Inspection Service and the Food and Drug Administration consider ammonium hydroxide as a “Generally Recognized As Safe” food additive. (For more information, see <http://1.usa.gov/gnuUnG>).

To produce lean meat products, ammonium hydroxide is added to ground beef to reduce the overall fat content without compromising flavor. It also has some degree of anti-microbial effect.

“BPI has been a strong leader in finding new, innovative ways to produce high quality beef products. The company, its leaders and their technology are all to be highly commended. They are making meat safer and better,” said NMA Director Emeritus Rosemary Mucklow.

The technology developed by BPI is fully explained on the company’s website, [http://www.beefproducts.com/government\\_academic/ISU-Ammonium.pdf](http://www.beefproducts.com/government_academic/ISU-Ammonium.pdf). It has been hugely effective in improving the safety and quality of meat and meat trimmings. It has also been effective at reducing any pathogens that may be present to non-detectable levels by adjusting the alkalinity of the product. Pathogens such as *E. coli* O157:H7 and *Salmonella* do not survive in an alkaline pH environment.

National Meat Association is a non-profit trade association. Since 1946, NMA has represented meat packers and processors, equipment manufacturers and food suppliers who provide services to the meat industry. The association has members throughout the United States, as well as in Canada, Australia and Mexico.