Tentative Agenda 2025 Poultry Protein & Fat Seminar

Tuesday, October 14

5:00 - 6:30 p.m. Registration and Welcome Reception, Sponsored by

Wednesday, October 15

7:15 a.m. Breakfast, Sponsored by Mid-South Steam Boiler

8:15 a.m. Presiding/Welcome: Hal Davis, Darling Ingredients

Orientation: Barbara Jenkins, U.S. Poultry & Egg Association

Council Report

8:45 a.m. Regulatory and PFAS Update

Paul Bredwell, U.S. Poultry & Egg Association

9:30 a.m. Antioxidant Application Best Practices: New Technology and Maintenance

Kemin Nutrisurance

10:15 a.m. Break, Sponsored by

10:30 a.m. **Product Quality:**

A. Free Fatty Acids
Camlin Fine Sciences

B. Foreign Material Detection and Prevention Between Receiving Bin and Cooker

C. Pet Food Customer Expectations

12:00 p.m. Lunch, Sponsored by

1:00 p.m. Presiding: Matt Kimmel, 3D Corporate Solutions

Technology and Equipment Update

A. Conveyor Design and Maintenance

B. Johnson Joint Troubleshooting and Replacement Tips

C. Hammermill Operations and Safety

3:15 p.m. Break, Sponsored by

3:30 p.m. Panel: Dealing with Conflict / Negotiation Skills

Pilgrim's
 Darling
 Tyson

4. 3D Corporate Solutions

4:15 p.m. Adjourn

4:30 – 6:00 p.m. Reception, Sponsored by

Thursday, October 16

7:30 a.m.	Breakfast, Sponsored by Kemin Nutrisurance
8:30 a.m.	Presiding: Anthony Seidel, Simmons Foods
	Boiler Operations and Safety Dave Mille', Mid-South Steam Boiler
9:00 a.m.	Safety in the Rendering Plant Tony Alongi, Darling Ingredients
9:45 a.m.	Break, Sponsored by
10:00 a.m.	Biosolids / DAF Skimmings Research Jie Xu, Georgia Tech Research Institute
10:45 a.m.	Water Conservation and Water Quality

Door Prizes Sponsored by