

MILK. IT DOES A BODY GOOD.™

Producers Must Deal

(Continued from Page A34)

tance of "low fat" products. For instance, in a study comparing the purchase of frankfurters in 1993 versus 1992, sales were double for the "extra light" frank, which claims to have less than 3 percent fat.

All in all, what the ARS research found out, though, is that

the taste of a meat product often depends on its fat content. You simply can't take the fat out and still have a good tasting product, according to Berry.

Even so, more work is under way to soon take all the trim fat off meat products — not just to

¼ trim, but 0 trim.

ARS also studied varied methods of cooking meat. What they found is that low fat products cannot stand the cooking abuse that high fat products can sustain, said Berry. However, certain jell and gum systems help the tenderness and taste as replacement for fat in certain kinds of meats.

The researchers are looking into exactly why certain lean meat products do not taste as well as a higher fat counterpart. It could be a factor of pH or cooking procedures, which are still under investigation.

If the 1980s was the decade of reducing chemicals in food and food production, then the 1990s is the decade of dealing with food microbial implications, according to Terry Medley, acting administrator, USDA Food Safety and Inspection Service (FSIS).

Medley said that FSIS is working under the mandate that the department has a "moral obligation to prevent future outbreaks" of foodborne illness. He mentions that, in a recent outbreak in Nebraska, 16 individuals became ill, of which all recovered. One of them who became ill merely prepared the food, and didn't eat it.

In cooperation with APHIS, FSIS is working on ways to implement a hazards control type program beginning at the farm level, and working throughout the entire food chain from producer to consumer.

Also, Medley explained that the FSIS is investigating several new developments in "rapid testing" technology which will allow inspectors to detect the presence of microorganisms at the time of inspection at meat and poultry plants.

"We want to have as many options as possible to ensure a safe food product," he said.

Also, Medley said that the unannounced plant inspection program, which will target 1,000 meat and poultry plants, so far has conducted inspections of 300 plants.

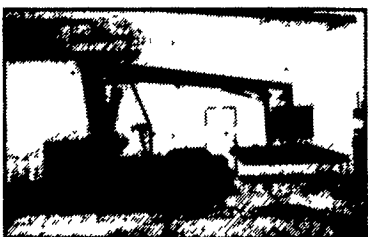
"Plants need to be alert and in full compliance with food safety regulations," said Medley.

STEFFEN SYSTEMS INC.

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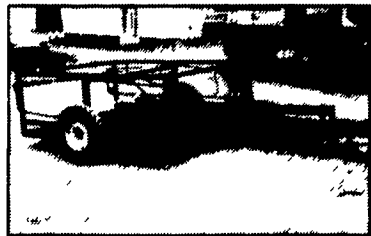
55- The "Model 55" bale rack is the foundation on which Steffen Systems Incorporated has built its reputation of quality. This model is available in many frame-size options, as well as with attachments to fit bucket loaders, forklifts and skidsteer loaders to accommodate nearly any bale size or mounting application.



200- The "Model 200" self-propelled yard loader is a unique machine designed to move many bale sizes and package configurations at high speed. Its stacking height of 20 feet and short wheelbase allow the "Model 200" to maneuver in and out of tight areas while making optimum use of the existing storage space.



65- The "Model 65" bale rack is specifically designed to match the needs of New Holland bale wagon users such as models 1003, 1037 & 1069. With six hook bars, this unit easily handles any three-bale-wide package. This model is also available with several frame-size options and mounts to suit your special needs.



950- The Bale "Accumulators" are designed to conveniently and easily arrange up to ten 2-tie or eight 3-tie bales into a uniform package. The fully automatic electric over hydraulic controls operate the accumulator without the need of an operator. With its quick and smooth functions the bale accumulator can accept up to five bales per minute.

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