

For Immediate Release

U.S. Poultry & Egg Association

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2025 Poultry Protein & Fat Seminar to Address Industry Innovation, Safety and Sustainability

Industry leaders, experts and innovators will gather at the 2025 Poultry Protein & Fat Seminar to exchange insights, explore new technologies and strengthen best practices across regulatory, operational and safety fronts. Sponsored by USPOULTRY and the Poultry Protein & Fat Council (PPFC), the event is scheduled for Oct. 15-16 at the Embassy Suites by Hilton Downtown in Nashville, Tenn.

This year's program will feature a robust lineup of sessions designed to address today's most pressing industry challenges. Attendees will hear updates on regulations and Per- and Polyfluoroalkyl Substances, followed by an in-depth look at antioxidant application with a focus on best practices, new technologies and maintenance. Product quality will take center stage as experts discuss free fatty acids, foreign material detection and prevention from receiving bin to cooker, and evolving pet food customers' expectations.

Technology and equipment updates will highlight conveyor design and maintenance, Johnson joint troubleshooting and replacement tips, and hammermill operations and safety. A dedicated panel on conflict resolution and negotiation skills will offer strategies for enhancing communication and leadership in the workplace. Safety remains a priority, with sessions on boiler operations and rendering plant safety, complemented by research-driven presentations on biosolids and dissolved air flotation skimmings. The program will also examine innovative approaches to water conservation and water quality, highlighting the industry's commitment to sustainability.

Hal Davis, regional vice president for Darling Ingredients and program committee chair, remarked, "This year's conference offers practical takeaways and forward-looking insights that will help companies stay compliant, competitive and safe."

The program planning committee includes Dr. Katelyn Bennet, Pilgrims; Hal Davis, Darling Ingredients Inc., and program committee chair; Barry Griffith, Tyson Foods; Matt Kimmel, 3D Corporate Solutions; Michael Peters, Darling Ingredients Inc.; and Anthony Seidel, Simmons Foods Inc.

USPOULTRY and PPFC members can register at a discounted rate. Attendance is limited to rendering companies that are members of USPOULTRY and PPFC. Representatives from non-member rendering companies are not eligible to attend, and membership in PPFC requires approval by the Council.

To register for the Poultry Protein & Fat Seminar and for a full agenda, click [here](#) or visit uspoultry.org.

About USPOULTRY

U.S. Poultry & Egg Association (USPOULTRY) is the All Feather Association progressively serving its poultry and egg members through research, education, communications and technical services. Founded in 1947, USPOULTRY is based in Tucker, Georgia.

About USPOULTRY Foundation

The USPOULTRY Foundation's mission is to support the recruitment and training of the brightest students, seek and fund scientific research, foster student scientists and promote careers in the poultry and egg industry.

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2025
POULTRY
PROTEIN &
FAT SEMINAR

OCTOBER 15-16

NASHVILLE, TENNESSEE

