

This is our inaugural issue of the OSU Meat Science Newsletter. This newsletter is intended to communicate information to meat processors that is hopefully helpful in producing safe and high quality meat products. I hope to get contributions from all of the OSU meat science faculty, in order to have a balance of fresh and processed meats topics.

In addition to the meat science articles, I will highlight articles on other topics that have been published in newspapers and magazines (non-technical publications) on nutritional value of meat, GMO's, meat consumption, sodium intake, etc. I have been collecting these under the Consumer Information Tab, that you will find on the home page of this website, and originally was intending that consumers might find these to get another perspective on these topics, from what they normally get in the media. But consider this a resource that you might use for when your customers are asking you questions about these issues.

I have also been collecting Meat Industry News articles, under the News Tab on the home page, where you might find articles about companies around Ohio. This small collection is what I have found in the publications that I read, but I would encourage you to send me news stories about your companies that I can add to this site.