

~~Strikethrough print~~ represents text which has been deleted.

***Bold and italicized print*** represents text which has been added or modified.

## Resolution

### Food Technology

Technology has been developed for most of the major protein meat products including pork, beef, or poultry for purposes of separating the fatty tissue from the flesh of the carcass in processing operations. However, automated technologies for enhancing quality control in the removal of fatty tissue in catfish processing has not advanced as rapidly when compared to other protein products.

Delta Council recommends that the USDA-Agricultural Research Service and Mississippi State University-Division of Agriculture continue to work with Delta Council and catfish industry processors to identify gaps in food processing technologies and automated equipment modifications that possess the capability of maintaining the highest level of quality assurance.

Adopted by: Delta Council Board of Directors  
November 3, 2023

