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News Release

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Two from Wichita Receive Cargill Technical Award

WICHITA, Kan. – Matt Osborn and Ronn Houtz of Cargill Meat Solutions here were part of a team that received a 2004 Cargill Research Achievers Award for work they did on developing new technology to address the pathogen *E. coli* O157:H7 on cattle hides.

Osborn is a senior food scientist, and Houtz is an innovation development manager for Cargill Meat Solutions.

Cargill Meat Solutions developed a hide-on wash that reduces the incidence of carcasses containing *E. coli* O157:H7. Several years ago, USDA research indicated that the hides of cattle are the most likely source for cross contaminating beef carcasses with *E. coli* O157:H7.

“The technology has helped solidify Cargill Meat Solutions as a food-safety leader, and is a key part of our quality assurance efforts,” said Bill Rupp, president of Cargill Beef.

The technology was developed at Cargill’s plant in Schuyler, Neb. Several employees at the Schuyler plant received the Cargill award with Osborn and Houtz.

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Based in Wichita, Cargill Meat Solutions is a leading producer, marketer and distributor of branded and unbranded meats. It is a subsidiary of Minneapolis-based Cargill. Cargill is an international provider of food, agricultural and risk management products and services. With 105,000 employees in 59 countries, Cargill is committed to using its knowledge and experience to collaborate with customers to help them succeed. For more information, visit <http://www.cargill.com>.