

# 9TH ANNUAL INTERNATIONAL LIVESTOCK FORUM AND THE 2023 MOUNTAIN MEAT SUMMIT



***The 9<sup>th</sup> Annual International Livestock Forum will be co-located with  
the Mountain Meat Summit in 2023!***

*We are excited about the opportunity to partner together to bring knowledge, connections, and innovation to members of the livestock and meat supply chains in Colorado and the Mountain West.*

## **January 10<sup>th</sup>, 2023 (ILF Student Fellows Only)**

- 4:00pm: Opening Reception at NWSS
- 4:45pm: Kickoff Speakers
- 5:30pm: Walking Tour of the NWSS

## **January 11<sup>th</sup>, 2023: Tours and Opening Receptions**

- 8:00am: Registration and Check-in (NWSS)
- 9am-4pm: Tours in Northern Colorado (*Participants will select one of four tours, box lunches provided upon departure*)
  - Tour 1: Commercial Livestock Production in Colorado
  - Tour 2: Small and Mid-Sized Agriculture in Colorado
  - Tour 3: Organic and Natural Production in Colorado
  - Tour 4 (Noon -4pm): Walking tour of the National Western Complex and Spur Campus
- 4:30pm: Reception & Dinner (Terra Building at the CSU Spur Campus)  
*Recognition of donors and ILF student fellows*
- 8:00pm: ILF Student Fellows Only: NWSS Rodeo

## **January 12<sup>th</sup>, 2023: Technical Program at the CSU Fort Collins Campus**

- 7:45am: **Welcome and Introductions**
- 8:00am: **Meat and Livestock Industry Updates**  
*Speaker:*
- 9:00am: **International Markets: Challenges & Opportunities**  
*Speaker: Erin Borrer, USMEF*
- 10am: Break
- 10:15am: **Marketing to a Diverse Consumer Base**  
*Speaker:*
- 11:15am: **The Global Significance of a Sustainable Livestock Industry**  
*Speaker:*

12:00pm: **Lunch in the JBS Global Food Innovation Center**

1:15pm: **Afternoon Breakout Sessions Participants (Food & Drinks Available from 2-4pm)**

<b>Time</b>	<b>Breakout 1</b>	<b>Breakout 2</b>	<b>Breakout 3</b>	<b>Breakout 4: Market</b>	<b>Breakout 5</b>
1:00-1:55pm	Thinking outside of the middle: maximizing carcass value ( <i>Panel</i> )	Animal Welfare & Handling	Planning for the Future: Resiliency & Succession Planning ( <i>Panel</i> )	Understanding Meat Processing Options ( <i>Panel</i> )	Meat Quality & Yield: Liabilities & Opportunities ( <i>Panel</i> )
2:00-2:55pm	The People Problem: Addressing the Workforce Challenge ( <i>Panel</i> )	Federal Support for Meat Supply Chain Expansion and Diversification ( <i>Panel</i> )	International Markets: What's on the Horizon?	Exploring New Markets: Online and Direct-to-Consumer ( <i>Panel</i> )	Fabrication Demonstration
3:00-3:55pm	Applied Innovation in Food Safety		Certification Programs, Labeling, and Marketing	Emerging trends in Intermediated Meat Markets ( <i>Panel</i> )	

4:30pm: **Networking Happy Hour: Colorado Craft Beer with Jeff Callaway**