



## mRNA Vaccine Safety Information

You have likely read or heard differing opinions regarding COVID-19 and mRNA vaccine information. One piece of misinformation that has been shared through various media outlets is a claim stating humans can become vaccinated against COVID-19 by consuming animal protein from livestock treated with mRNA vaccine technology. Several leaders in the animal agriculture industry have teamed up with the National Institute for Animal Agriculture to clear up confusion and help answer questions regarding this topic.

### What is mRNA?

mRNA, short for messenger ribonucleic acid, is a genetic molecule that helps make proteins and it is a part of all living organisms.

### How does mRNA vaccine technology work and why do we need it?

mRNA vaccines teach cells how to make a protein, or a portion of a protein, that triggers the immune system to produce antibodies to protect against disease.

mRNA technology and its application has been researched since 1961, and it is just another part of the vaccination toolbox that is used to protect livestock against disease, ensuring animal safety and food security.

### Is mRNA vaccine technology safe?

The USDA's Animal Plant Health Inspection Service, in its Center for Veterinary Biologics, tightly regulates all veterinary medicine to ensure that all therapeutics are safe, effective, pure, and potent. This regulation includes the safety of the food derived from animals receiving any therapeutic, including vaccines.

### Are livestock vaccinated for COVID-19?

No – there are no COVID-19 vaccines for traditional food animals. Some COVID-19 vaccines were made with mRNA technology, but they are not used in food animals.

### Can I become vaccinated if I eat meat, milk or eggs from animals vaccinated with mRNA technology?

No – mRNA vaccines cannot be passed to humans through food.

A withdrawal period is required for all vaccines given to livestock to ensure all food products are safe for consumption.

### Do mRNA vaccines alter the genes of the vaccine recipient?

No – mRNA vaccines cannot change the genetic material of people or animals that receive the vaccine.

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### Hours

Monday–Friday 8am–5pm

### Veterinarians

Dr. Matt Anderson  
Dr. Todd Distad  
Dr. Jason Kelly  
Dr. Amber Stricker  
Dr. Trevor Schwartz  
Dr. Brandi Burton  
Dr. Chris Deegan  
Dr. Matt Finch  
Dr. Amanda Anderson Reever  
Dr. Brent Sexton

## Our Philosophy

*To provide our clients with the highest professional service. To achieve this we invest in our employees and instill in each of them a strong sense of customer service and commitment. We believe this personal relationship allows us to work with our clients to the best of our abilities, and is the foundation of Suidae Health and Production.*



More information about mRNA, including a briefing and infographic can be found at <https://www.animalagriculture.org/resources/>.

# Meet the 2023 Suidae Summer Interns!



Erin  
Larsen



Erin  
Russell

“ Hello! My name is Erin Larsen. I am a 2nd year vet student at Lincoln Memorial University CVM. I am originally from Waconia, Minnesota, but have lived in Middlesboro, KY for the past two years while completing my Masters of Science in Veterinary Biomedical Science and vet school.

I have a background in several areas of veterinary medicine but have primarily worked with small animals and beef cattle. I found an interest in swine during my masters, which led me to Suidae! I have loved every minute of this internship and have learned so much. I can't wait to see what the remainder of the summer will bring!

My sponsor for the summer is Veterinary Pharmaceutical Solutions and I have been working on research with the NSAID Meloxicam, looking at fever reduction in sows post-farrowing and subsequent piglet performance. I am excited to see how this research can be applied to the industry and look forward to furthering my experience in swine health and production! When I am not in school or at work, you can find me spending time with my two dogs (Ellie and Jordanna) reading a book, or kayaking!

“ Hello, my name is Erin Russell and I will be a 2nd year vet student at Lincoln Memorial University CVM. I was born and raised in southeastern Michigan in a small town called South Lyon.

Being from a more urban area, I didn't gain much experience with large animals until I attended my undergraduate university, the University of Findlay (UF) in Ohio. Throughout my time at UF, I was able to find my interest and passion for food animal medicine. After receiving my undergraduate degree in Animal Science and an emphasis in Pre-Veterinary Medicine, I continued my schooling at Lincoln Memorial University where I completed my Masters's in Veterinary Biomedical Science, and now veterinary school.

During my time here at Suidae this summer, I have been able to broaden my knowledge on all things swine management and health. My sponsor this summer is Merck Animal Health, and my research is on evaluating rotavirus and sapovirus correlations by using next generation sequencing. This project has been very interesting so far and I look forward to being able to share my findings with producers and veterinarians within the industry.

I have enjoyed every day this summer here at Suidae and I look forward to learning more about the swine industry and swine health. Working alongside and learning from all of the veterinarians, farm managers and supervisors, and farm staff has been amazing! I am excited to see what the future holds for me as I continue my journey through veterinary school!

During my free time, I enjoy spending time with family and friends, playing with my dog Otto, cooking, hiking and camping

Thank you for an amazing summer!”



# Proposition 12 update:

As most of you readers already know, Proposition 12, a new California law requiring breeding pigs be housed in a special manner, has passed in the supreme court. What does this mean for pork producers?

- In order to sell whole cuts of pork meat in the state of California, pork producers must house their breeding pigs in an area that has 24 square feet of usable floorspace. This includes all producers in California and producers in other states who sell meat in California.
  - **“Pork Producer” definition** - person(s) engaged in the business of keeping, maintaining, confining, and/or housing a female pig that is 6 months of age or older, or is pregnant for the purpose of commercial breeding to produce pork meat from that breeding pig or her immediate offspring.
  - **“Breeding Pigs” definition** - any female pig kept for the purpose of commercial breeding who is 6 months of age or older.
    - These pigs need to be in a compliant enclosure for the duration of the production cycle, which is the lifecycle of a commercial breeding pig for the generation of immediate offspring. This starts for gilts when they are 6 months old or older and moved into an enclosure for breeding and ends when pigs are weaned. A new production cycle starts for sows when their piglets are weaned.
- Proposition 12 will be monitored and upheld by the California Department of Food and Agriculture (CDFA) Animal Care Program. Learn more about the Animal Care Program and review stakeholder resources at <https://www.cdfa.ca.gov/AHFSS/Animalcare/StakeholderResources/>.
- Producers need to be certified as compliant by Jan 1, 2024
  - Certification will be renewed annually, and this is performed by a certifying agent that is accredited by the CDFA. Producers pick their certifying agent. These agents can be found at <https://www.cdfa.ca.gov/AHFSS/AnimalCare/AccreditedCertifyingAgents.html>

Scan this QR code to view a Prop 12 webinar specifically created for Pork Producers:



## REMINDER!!



**In case you missed the flyer that was already sent out, Suidae would like to extend an invitation to tour our newly constructed, state-of-the-art research barn, the Suidae Innovation Station!**

- An open house will be held on August 31st, 2023 from 1:00pm-5:00pm
- Address for the site is 1005 280th Street, Burt, IA 50522
- Snacks and beverages will be provided
- Please wear clean footwear and clothing for biosecurity purposes

*Please RSVP to Meredith Reding*

by calling 515-295-8777 OR  
emailing [meredith\\_reding@suidaehp.com](mailto:meredith_reding@suidaehp.com)

*We look forward to seeing you there!*

# Employee Spotlight

## Melissa Mathies

Hello! My name is Melissa Mathies. My position within Suidae is as the payroll administrator for the office and the managed sow farms. You may have talked to me if you've ever called or come into the Algona office. I started at Suidae in November 2014 and have enjoyed getting to know many of the clients and customers over the phone and in person.

I am a native of Algona and graduated from Algona High School. After high school I received my Bachelor's from Northwestern College in Orange City, IA, majoring in Accounting and Business Administration. I currently reside in the big city of Burt, IA, with my husband Chase and daughter Quinnlyn (13).

Summer is my absolute favorite time of the year! I like to spend any time outside that I can, working in my flowers, reading a good book, and doing whatever craft has my current interest. I love fireworks and road tripping, especially exploring around the Midwest.



## 3-2-1 Pork Ribs

Smoked pork ribs are great all year round, but there is something about summertime that makes ribs even more enjoyable. Try out this recipe for some finger-licking good ribs!

### Ingredients:

- 2 Rack baby back ribs
- 1/3 Cup yellow mustard
- 1/2 Cup apple juice, divided
- 1 Tablespoon Worcestershire sauce
- To Taste: Favorite rib rub
- 1/2 Cup dark brown sugar
- 1/3 Cup honey, warmed
- 1 Cup Favorite BBQ Sauce

### Cooking Directions:

1. If the butcher has not already done so, remove the thin silverskin membrane from the bone-side of the ribs by working the tip of a butter knife or a screwdriver underneath the membrane over a middle bone. Use paper towels to get a firm grip, then tear the membrane off.
2. In a small bowl, combine the mustard, 1/4 cup of apple juice (reserve the rest) and the Worcestershire sauce. Spread the mixture thinly on both sides of the ribs and season with your favorite rib rub.
3. When ready to cook, set smoker temperature to 180° and preheat, lid closed for 15 minutes. Smoke the ribs, meat-side up for 3 hours, or until the internal temperature reaches 160°.
4. After the ribs have smoked for 3 hours, transfer them to a rimmed baking sheet and increase the grill temperature to 225°.
5. Tear off four long sheets of heavy-duty aluminum foil. Top with a rack of ribs and pull up the sides to keep the liquid enclosed. Sprinkle half the brown sugar on the rack, then top with half the honey and half the remaining apple juice. Use a bit more apple juice if you want more tender ribs. Lay another piece of foil on top and tightly crimp the edges so there is no leakage. Repeat with the remaining rack of ribs.
6. Return the foiled ribs to the grill and cook for an additional 2 hours, or until internal temperature reaches 205°.
7. Carefully remove the foil from the ribs and brush the ribs on both sides with your favorite BBQ sauce. Discard the foil. Arrange the ribs directly on the grill grate and continue to grill until the sauce tightens, 30 to 60 minutes more.
8. Let the ribs rest for a few minutes before serving. Enjoy!



### PORK RECIPE