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FOR IMMEDIATE RELEASE

North American Meat Institute Honors Birko's Mike Gangel With Industry Advancement Award

Henderson, Colo. – Birko, a leader in providing food safety solutions for the produce, protein, further processing and brewing industries, announces that Mike Gangel, former president of Chad Equipment, a division of Birko, was recognized today with the Industry Advancement Award from the North American Meat Institute (NAMI). Gangel was chosen for his innovation and leadership in food safety technology, which has helped the industry produce safe food products that exceed customer expectations.

Each year, NAMI presents the Industry Advancement Award to one individual or organization whose professional contributions have had a significant and positive impact on the meat and poultry processing industry. Past recipients of the award include a former secretary of agriculture, respected industry CEOs and the American Meat Science Association.

"I have dedicated my career to the meat and poultry industry and my passion for food safety has always driven my focus," Gangel said. "Receiving the Industry Advancement Award is truly the honor of a lifetime, and I couldn't be more grateful for this recognition."

Gangel is regarded in the industry for his forward thinking and innovations in beef and pork harvesting and processing. He invented the patented Chad hot water pasteurization system and pioneered the development of lactic acid mixing stations. Also under his leadership at Chad, the company introduced the patent-pending WaterSmart system, which reduces water usage in its carcass, head and tripe wash cabinets.

At Chad Company, and later as president of Chad Equipment, Gangel's vision established key standards for carcass cleaning. Today, Chad cabinets are recognized around the world for their efficiency and water savings.

Throughout his career, Gangel has been extremely involved in the food safety industry and has served on boards for the North American Meat Association (NAMA) and the North American Meat Processors (NAMP), now NAMI. He was also a member of the National Meat Association (NMA), the Southwest Meat Association (SMA), the American Meat Institute (AMI) and NAMI.

Gangel retired from Birko in July 2016 and continues to consult on new product development and strategy for the company.

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About Birko

Protecting the food chain for more than three generations. **Saving lives. Reducing costs, liability and risk.** At Birko, we have it down to a science. Nothing is more important to us than making sure the food chain is secure, safe and pathogen free. That's why we're committed to providing the best in environmentally responsible chemistry, state-of-the-art chemical management and dispensing equipment, and excellent customer service. It's all part of The Birko Advantage, a total integrated food safety solution: expertise, chemistry, equipment and technology that helps food processors meet FSMA, SQF, BRC and SSOP standards. Visit birkocorp.com to learn more about how we can partner with you and help you protect your brand.

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