



# **JBS GLOBAL FOOD INNOVATION CENTER**

## **IN HONOR OF GARY & KAY SMITH**



**COLLEGE OF  
AGRICULTURAL SCIENCES**  
COLORADO STATE UNIVERSITY



## The JBS Global Food Innovation Center in Honor of Gary & Kay Smith will:

- Be a pilot plant and include a complete livestock and meat-processing center, spanning the meat-animal harvesting process, fully equipped with a Temple Grandin-designed animal systems education area, a research and development center and sensory analysis room, a meat demonstration classroom, and a retail meat and dairy store and café.
- Provide spaces to further student and industry learning and interaction.
- Add state-of-the-art laboratories and facilities to create and offer innovative and modern approaches to education and research in meat science.
- Serve as a key resource for industry through continuing education and training and equipment development and testing, and a place to engage in meaningful dialogue to advance the animal agriculture industry.

### KEY

1. Animal Systems Education Area
2. Meat Harvest
3. Carcass Chilling
4. Meat Fabrication
5. Meat Processing
6. Meat Demonstration Classroom
7. Poultry Processing
8. Ready-to-Eat Packaging
9. Thermal Processing
10. Culinary Kitchen
11. Culinary Demonstration
12. Atrium/Lobby
13. Retail Meat and Dairy Store and Café



DR. GARY SMITH is a renowned and respected professor emeritus in the Department of Animal Sciences at Colorado State University, where he held the Monfort Endowed Chair in Meat Science from 1990 until his retirement in 2010. Smith is an internationally established meat scientist, accomplished researcher, gifted teacher, and legendary mentor. It was with Kay at his side, with unwavering love and support, that Dr. Smith has achieved so much success. What a team!

JBS® USA is a leading processor of beef, pork, and lamb in the U.S.; a leading processor of beef in Canada; and the largest cattle feeder in the world, with operations in the U.S. and Canada. JBS is also a majority shareholder of Pilgrim's Pride Corporation, the second-largest poultry company in the U.S., with operations in the U.S. and Mexico. JBS USA represents the North American arm of JBS® S.A., the world's leading animal protein processor, with more than 235,000 team members worldwide, more than 300 production units, and export customers in more than 150 countries. JBS USA also enjoys a strategic relationship with JBS Australia, the largest processor of beef and lamb and one of the largest livestock feeders in Australia. Headquartered in Greeley, Colo., JBS USA processes, prepares, packages and delivers fresh, further-processed, and value-added beef, pork, lamb, and poultry products for sale to customers in more than 105 countries on six continents. The company employs more than 81,000 team members and operates more than 100 facilities in the United States, Australia, Canada, Puerto Rico, and Mexico.

Located within 60 miles of every sector of the livestock and meatpacking industries, Colorado State University is constructing a food innovation center designed for global impact around research, education, and industry partnerships.

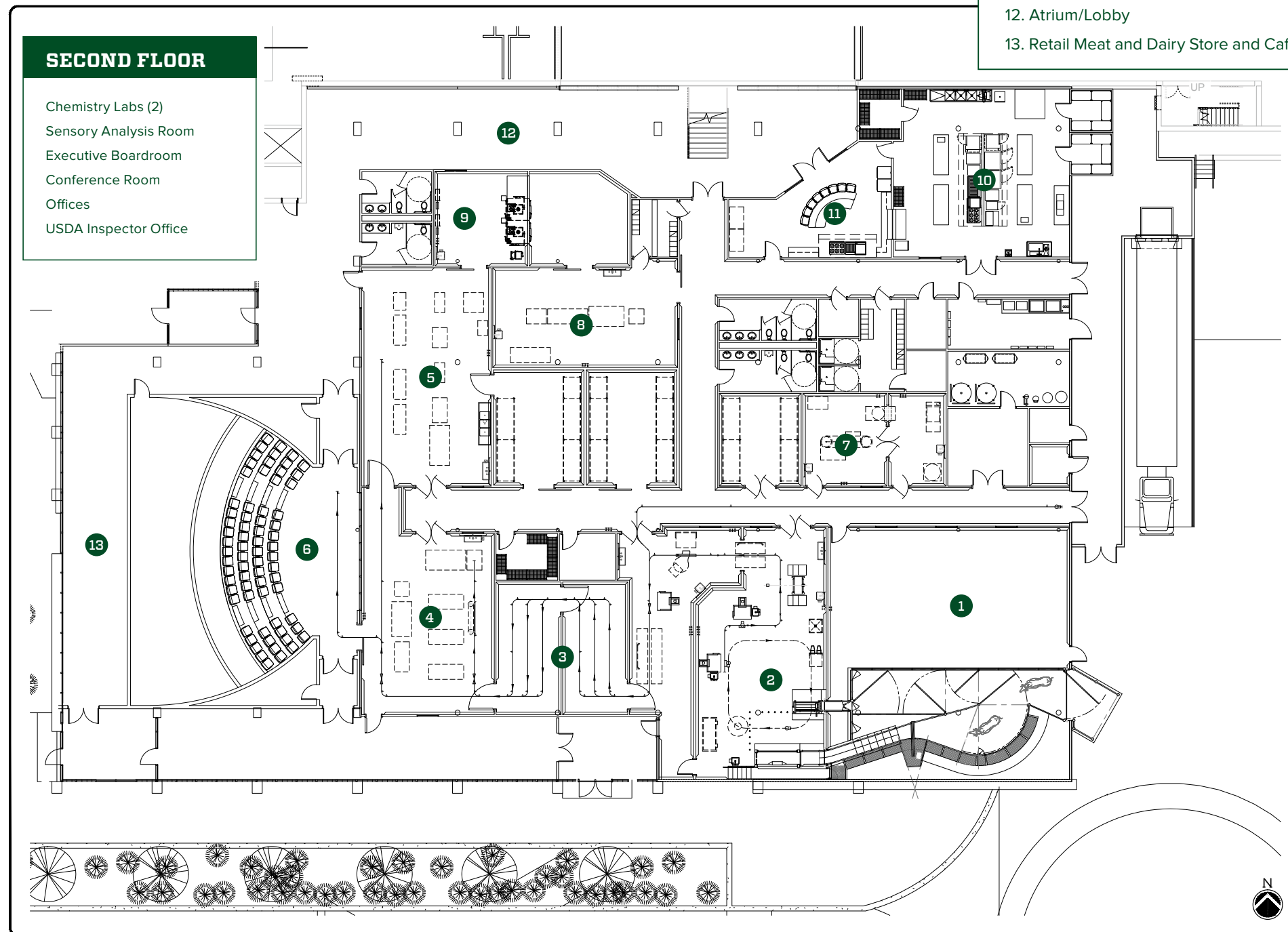
The JBS Global Food Innovation Center will honor Dr. Gary Smith, a University Distinguished Professor in the Department of Animal Sciences at Colorado State University and one of the world's most respected experts in meat science and safety, and his beloved wife, Kay. The facility will also celebrate the long-standing partnership that CSU and JBS® USA, one of the world's leading global food companies, have built over many years. The Center will provide a world-class facility for research, education, and innovation, while keeping true to the land-grant mission and agricultural roots of Colorado State University.

### One of the Nation's Leading Programs

The multidisciplinary nature of the Meat Science program at CSU involves expertise in all aspects of the production, food, and consumer continuum, including:

- animal handling and well-being
- nutrition and health
- food safety and security
- value-added and culinary development
- international collaboration

CSU's Meat Science program is known for producing graduates poised for immediate leadership and impact in the food industry. The JBS Global Food Innovation Center in Honor of Gary & Kay Smith will enhance the program's ability to serve the world in food-safety research and innovation and will prepare the next generation of meat and food scientists.







Please support the JBS Global Food Innovation Center in Honor of Gary & Kay Smith to honor JBS and the Smiths, and enable Colorado State University to expand as a source of innovation and discovery in the meat-animal industry and guide the next generation of meat science professionals.



**FOR ADDITIONAL INFORMATION, PLEASE CONTACT:**

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