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FSNS Supports Local Students With FFA and 4-H Projects

FSNS is dedicated to the growth of the nation’s food and agriculture leaders, and their accomplishments. To support this cause, we work with the National FFA Organization and 4-H. We are pleased to announce that Barry Carpenter, previously with USDA’s Senior Executive Service, has joined FSNS and will have a key role as a liaison between customers and the FDA, FSIS, and other trade organizations.

Barry Carpenter Joins FSNS as Senior Advisor for Regulatory Affairs

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JBS Global Food Innovation Center Named in Honor of FSNS Board Member Gary Smith

The JBS Global Food Innovation Center at CSU, in honor of Gary and Kay Smith, has opened its doors to help prepare future generations of food and agriculture students. The USDA-FSIS-inspected facility is a 36,000-square-foot center located in the Animal Sciences Building at CSU and will be used for teaching and research in meat processing.

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FFA student achievements and how these programs lend themselves to the ongoing success of the food industry.

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