

To: Sheila Hale

From: Southwest Foods

Subject: re: Pink Slime Information Request

Dear Ms. Hale:

Thank you for contacting us with your concerns. The term “pink slime” refers to lean, finely textured beef (LFTB). This type of beef is completely safe and USDA approved. Here at Southwest Foods, we use LFTB in all products that contain beef.

According to the [American Meat Institute](#), “LFTB is simply beef that has been separated from the fat in beef trimmings.” In the past, the trimmings were wasted since there was not a way to separate the lean from the fat because it was impossible to do so by hand. But for the past 20 years, a new technology has been in place that makes it possible to save the lean trimmings. Also, in order to kill bacteria, the beef is treated with a puff of ammonia hydroxide gas, a chemical that is USDA approved.

Since LFTB is lean meat, it is healthier than other types of beef. It is also cost effective because we are able to save quality lean pieces of meat. By preventing the waste of valuable meat, we are able to provide our customers, including yourself, with high quality, healthy products at a low price.

Even though completely safe, there are some misconceptions about LFTB in the media. However, here at Southwest Foods, we are committed to providing all our customers with products that are 100% beef and 100% safe. We would like to assure you, once again, that LFTB is safe for you, your family of growing children, and friends.

Thank you for your loyalty to our brand and our products. We hope that will continue into the future.

If you have any further questions, feel free to contact me. Also, more in-depth information about LFTB can be found at our website, www.southwestfoods.net/lftb

Sincerely,

Olivia Garrett
Public Relations Representative
Southwest Foods

Source: <http://beefmagazine.com/lean-finely-textured-beef>