Kiosk #1 - #14	ABSTRACT NUMBER, TITLE AND AUTHOR
Kiosk #1	128 – USE OF PREDICTIVE MODELING TO DETERMINE SAFE COOKING TIMES OF MECHANICALLY TENDERIZED BEEF STEAKS – Joyjit Saha
Kiosk #2	9 - EFFECTS OF LABELING AND CONSUMER HEALTH TRENDS ON PREFERRED GROUND BEEF COLOR CHARACTERISTICS, FAT CONTENT, AND PALATABILITY IN SIMULATED RETAIL DISPLAY Fred William Pohlman II
Kiosk #3	18 - CONSUMER TRIANGLE SENSORY TEST WITH THREE BEEF FAJITAS Cesar Sepulveda
Kiosk #4	21 - PREDICTING BEEF TENDERNESS AND JUICINESS - Hillary Henderson
Kiosk #5	39 - UTILIZATION OF PHOSPHATE ALTERNATIVES IN CHUNKED AND FORMED DELI HAM AND MARINATED CHICKEN BREAST Hector Portillo
Kiosk #6	53 - CARCASS TRAITS OF STEERS FINISHED ON LEGUME AND GRASS PASTURE AND IN FEEDLOT SYSTEM - Ana Paula Burin Fruet
Kiosk #7	71 - COMBINED EFFECTS OF FREEZING RATE AND THAWING/COOKING METHODS ON PHYSICOCHEMICAL AND TEXTURAL PROPERTIES OF PORK PATTIES - Ji-Han Kim
Kiosk #8	72 - VOLATILE COMPOUNDS FROM ENHANCED AND NON-ENHANCED BEEF STRIP STEAKS OF THREE USDA QUALITY GRADES COOKED TO MULTIPLE DEGREES-OF-DONENESS - Sayani Mallick
Kiosk #9	73 - DETERMINATION OF OBJECTIVE ANALYSIS OF JUICINESS AMONG MULTIPLE BEEF MUSCLES AND QUALITY GRADES Kara Nyquist
Kiosk #10	74 - EFFECTS OF IRRADIATION SOURCE AND DOSE LEVEL ON OXIDATIVE STABILITY OF GROUND PORK - Youn-Kyung Ham
Kiosk #11	75 - TEMPERATURE AND TIME EFFECTS OF SOUS VIDE ON TENDERNESS IN BEEF SEMITENDINOUS MUSCLES - Victoria Trbovich
Kiosk #12	76 - EVALUATING ANIMAL WELL-BEING AND TEMPERAMENT ON STEAK MEAT QUALITY AND TASTE - Famous Lue Yang
Kiosk #13	77 - RELATIONSHIPS BETWEEN MUSCLE FIBER CHARACTERISTICS AND CHANGES OF PORK LOIN QUALITY DURING 14 DAYS OF COLD STORAGE - Gap-Don Kim
Kiosk #14	82 - DRY-AGING IMPROVES EATING QUALITY ATTRIBUTES OF LOW MARBLED GRASS-FED BEEF LOINS - Jordy Berger

Kiosk #15 - #27	ADCTRACT NITINADED TITLE AND ALITHOR
NIUSK # 13 - #27	ABSTRACT NUMBER, TITLE AND AUTHOR
Kiosk #15	83 - EFFECTS OF SIRE LINE, SLAUGHTER WEIGHT, AND GENDER ON PORK QUALITY AND YIELD CHARACTERISTICS - Haley Gilleland
Kiosk #16	110 - A CONTINUED ASSESSMENT OF LOCAL BYPRODUCTS IN BEEF FINISHING DIETS IN HONDURAS - Tosha Opheim
Kiosk #17	111 - EFFECT OF RESIDUAL FEED INTAKE STATUS, BREED AND POST MORTEM AGING ON CONSUMER PERCEPTION OF AND PREFERENCE FOR BEEF RIBEYE STEAKS - Zhiqiang Jiu
Kiosk #18	122 - PATHOGEN REDUCTIONS DURING TRADITIONAL FERMENTATION AND DRYING OF PORK SALAMIS - Samantha McKinney
Kiosk #19	113 - EFFECTS OF ULTRAVIOLET LIGHT, ORGANIC ACIDS, AND BACTERIOPHAGE INTERVENTIONS ON <i>SALMONELLA</i> POPULATIONS IN GROUND BEEF - Yenling Yeh
Kiosk #20	8 - CONSUMER PERCEPTION OF BEEF PALATABILITY ALTERED BY BRAND RECOGNITION - Hope Voegele
Kiosk #21	131 - SHIGA TOXIN PRODUCING <i>ESCHERICHIA COLI</i> PRESENCE IN ENVIRONMENTAL SAMPLES COLLECTED FROM FOUR DIFFERENT MEAT PROCESSING PLANTS IN HONDURAS - Diego Eduardo Casas
Kiosk #22	135 - EFFECTS OF POSTMORTEM AGING ON SMALL HEAT SHOCK PROTEIN DEGRADATION OF THREE BOVINE MUSCLES - Danyi Ma
Kiosk #23	136 - GENE CO-EXPRESSION NETWORK ANALYSIS ASSOCIATED WITH CARCASS TRAITS IN NELLORE STEERS - Júlio Cesar de Carvalho Balieiro
Kiosk #24	137 - IDENTIFICATION OF GENOMIC REGIONS RELATED TO pH IN NELLORE BEEF CATTLE - Elisângela Chicaroni Mattos
Kiosk #25	144 - MITOCHONDRIAL LIPID COMPOSITION AND ENZYME ACTIVITY OF POST MORTEM BEEF <i>LONGISSIMUS</i> MUSCLE FROM ANGUS STEERS FED ENDOPHYTE-INFECTED TALL FESCUE SEEDS Alexander Holtcamp
Kiosk #26	145 - EFFECT OF LOCATION AND POSTMORTEM AGING ON TENDERNESS AND SARCOMERE LENGTH OF BEEF <i>LONGISSIMUS LUMBORUM</i> AND <i>SEMITENDINOSUS</i> STEAKS - Allison Hobson
Kiosk #27	149 - AMSA MEAT SCIENCE LEXICON - Dennis Seman