



American Meat Science Association

2022-2023

# ANNUAL REPORT

**AMSA is on a mission** to cultivate a global community of professionals and students who actively set out to discover, apply and communicate meat science and technology.



# 2020–2023 AMSA STRATEGIC PLAN

## Our Core Strategies

1. Attract, develop and connect meat science talent
2. Assert our scientific leadership
3. Differentiate, communicate and deliver expanded member value
4. Provide value to the international meat science community
5. Diversify and strengthen our organizational funding model

## Our Mission

Cultivate a global community of professionals and students to discover, apply and communicate meat science and technology.

## Our Vision

An organization recognized for its unmatched competence and commitment to attracting and developing meat industry leaders and providing science-based meat research and information.

## Our Values

### Community

We believe in cultivating a network of domestic and international members who share expertise and passion for meat science. We value active participation and engagement of our members and welcome collaborative relationships with other groups and organizations.

### Knowledge, Science and Objectivity

We value independent, deliberative, science-based decision making in the development of policy, application of technology and management of our organization. We strive to be an independent, objective and credible voice for meat science and technology.

### Diversity and Inclusivity

We value diverse backgrounds, cultures and thinking and strive to create a welcoming and inclusive environment.

### Tradition

We value and celebrate the history and traditions of AMSA while fostering an environment of innovation and positive change.

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# State of the ORGANIZATION

## ► The President's Report

AMSA Members,

I can't believe it has been a year since the 75th RMC celebration in Des Moines. Your AMSA Team has been extremely busy with programming and fundraising to create many successful events and work towards each core strategy. As you recall during 2020, the AMSA Board of Directors and staff developed a strategic plan with five core strategies. Under the direction of Collette Kaster, AMSA continues to develop and enhance our organization with the mission, vision, values, and strategies set forth in the strategic plan.

The AMSA Board of Directors met monthly over the past year (twice in person) to review financials, programming, and key tactics of the organization. AMSA continues to utilize member volunteers in key roles on committees for RMC planning, International Engagement, Scientific Engagement, and Membership, as well as numerous award committees.

Developing the next generation of leadership for our industry is a key strategy, and we truly value the Intercollegiate Meat Judging Program. The fall in-person board meeting was held in Sioux City, NE, so Board members could interact with students participating at the International Contest. In addition to increasing number of students and programs participating in meat judging, staff has actively worked to engage new programs and students from around the U.S. through regional SLC and STEP programs. Also, the staff is actively involved in attracting students at the National FFA convention and increasing involvement with 4-H leaders. I had the opportunity to present to 4-H leaders from around the country interested in starting meat judging programs.

To provide value to the international community and assert scientific leadership, The *Meat and Muscle Biology* Journal leadership continue working to secure an "impact factor" for *MMB*, as well as increase readership, publication submission, and international presence. Invited reviews from global meat scientists will increase the importance of the journal and continue to establish AMSA's role as the scientific leader in meat science.

To expand member value, a membership needs assessment survey was reviewed and ideas were generated to enhance memberships for our continued growth. Membership categories and activities are being implemented, with the new website, membership management site, and a new app providing ease of access and functionality.

To diversify and strengthen the AMSA funding model, sustaining partnerships, supplier coalition, sponsorships, and the Development Council are critical to the longevity and success of AMSA. With the driving forces of Collette and Deidrea, along with volunteers of the "Meat" the Future Campaign, other staff, and many of you the financial strength of AMSA is evident.

The Board of Directors proposed amendments to the AMSA Bylaws for the committee structure of the Student Board and intercollegiate meat coaches, as well as to expand the Development Council.

It has been an honor to serve as the 2022-23 AMSA President. I look forward to seeing you next year in Oklahoma City!



**Gretchen Mafi, Ph.D.**

**PRESIDENT**

Oklahoma State University

A handwritten signature in black ink that reads "Gretchen Mafi". The signature is written in a cursive, flowing style.

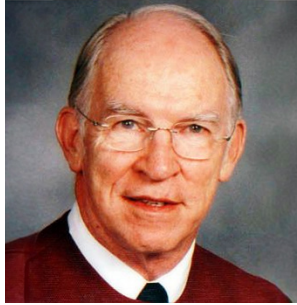


## ► In Memory

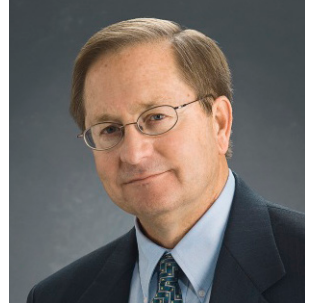
AMSA honors the lives and remarkable contributions of those in our industry that have passed. As we reflect upon their careers, we are reminded of the profound impact they made on our organization, our industry and the businesses and institutions they served. Each of these individuals brought unique talents, unwavering dedication, and an incredible passion to their roles. They each leave a legacy that stands as a testament to their commitment to and vision for our industry. Let's take a moment to celebrate the lives of these extraordinary individuals and express our gratitude for the impact they have had on the discipline of meat science.



**Dr. Curtis Melton**  
**University of Tennessee**  
October 15, 1938–April 12, 2022



**Dr. Robert "Bob" Kauffman**  
**University of Wisconsin- Madison**  
December 29, 1932–October 7, 2022



**Dr. Doug Parrett**  
**University of Illinois**  
June 22, 1951–August 26, 2022



**Dr. David Topel**  
**Iowa State University**  
October 24, 1937–July 25, 2022



**Ray Fields**  
**University of Wyoming**  
December 15, 1933–June 9, 2023



**Graeme Goodsir**  
**International Meat Analyst**  
April 21, 1935–December 28, 2022



## SPECIAL TRIBUTE: KEN JOHNSON

**Ken Johnson, AMSA's first Executive Director, long-time Secretary-Treasurer, and Board member will forever hold a special place as the guardian angel of our organization.**

Over a span of 23 years as Secretary-Treasurer, he provided invaluable guidance to numerous Executive Boards. During a critical juncture when the National Livestock and Meat Board dissolved in 1996, Ken emerged as a pivotal leader, playing a key role in AMSA's transition towards autonomy. Ken's tireless efforts were focused on establishing AMSA as an impartial, science-based organization, earning it the international respect it deserves in academia, industry, and government circles.

**AMSA STAFF, LEFT TO RIGHT:** Leslie Frenzel, Ph.D., Director of Youth Programs, Terry Janssen, Director, Event Planning at Connections Housing, Crystal Ahrens Rouillier, M.S, P.A.S., Director of Outreach and Education, Collette Kaster, M.S., Chief Executive Officer, Marianna Behrends, Ed.D., Project Coordinator, Deidrea Mabry, M.S., Chief Operating Officer, Rob Maddock, Ph.D., Meat and Poultry Processing-Technical Assistance Program (MPP-TAP), Technical Assistance Officer, Kielee Whitewood, 2022 Intern.



# AMSA STAFF

## 2022-2023 AMSA Interns



**Morgan Henson**  
California State University,  
Fresno



**Kielee Whitewood**  
Texas Tech University



**Alexandria Ramirez**  
California State University, Chico



**Bryce Hutson**  
West Texas A&M University



**Nicki Adolph, TAP Intern**  
University of Illinois, Urbana-  
Champaign





# 2022-2023 Board of Directors



**Gretchen Mafi, Ph.D.**  
**President**  
Oklahoma State University



**Tommy Wheeler, Ph.D.**  
**President Elect**  
Meat Animal Research Center-  
USDA-ARS



**Ann Brackenridge, Ph.D.**  
**Past President**  
Cargill



**Jennie Hodgen, Ph.D.**  
**Treasurer**  
Merck Animal Health



**Anna Dilger, Ph.D.**  
**Director**  
University of Illinois



**Mindy Brashears, Ph.D.**  
**Director & 2023 RMC Chair**  
Texas Tech University



**Megan Hobbs, M.S.**  
**Director**  
Cargill



**Jeff Sindelar, Ph.D.**  
**Director & 2024 RMC Chair**  
University of Wisconsin-Madison



**D. Andy King, Ph.D.**  
**Director**  
Meat Animal Research Center-  
USDA-ARS



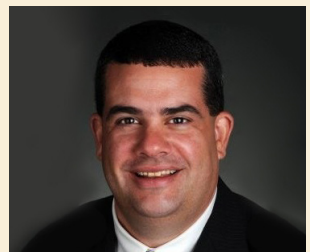
**Marcia Reeves, M.S.**  
**Director**  
Pilgrim's



**Bridget Wasser, M.S.**  
**Director**  
Midan Marketing



**Brandon Fields, M.S.**  
**Director**  
PIC



**Chance Brooks, Ph.D.**  
**Director**  
Texas Tech University

# 2022 Treasurer's Report/ Financials

## ► Overview

AMSA finished the 2022 year with strong financial growth thanks to the support of our partners, sponsors and attendee participation at our student and professional educational events. In 2022, AMSA launched the Supplier Coalition to connect outstanding students and professionals in meat science to a broad array of key suppliers in the industry. We hope to expand this effort in 2023 and grow our partnerships. AMSA Endowments saw a drop in 2022 as many did with the markets but through the advisement of our financial advisor, we were able to weather the storm better than most. With their direction and investment recommendations we are looking forward to a positive year.

## ► Balance Sheet 2022

ASSETS	12/31/22	12/31/21	\$ Change
Checking/Savings	\$1,491,868	\$962,928	\$528,941
Development Council/ AR/AF	\$2,520,553	\$2,717,909	-\$197,356
Total Current Assets	\$4,012,421	\$3,680,550	\$331,871
Fixed Assets	\$21,270	\$31,112	-\$9,842
<b>TOTAL ASSETS</b>	<b>\$4,043,077</b>	<b>\$3,721,047</b>	<b>\$322,030</b>

## ► 2022 P&L

Support and Revenue	\$2,103,424
Expenses	\$1,895,546
Net Income	\$207,877

## ► 2023 Year-to-Date (April)

	YTD Actual	YTD Budget
Income	\$1,437,330	\$1,301,134
Expense	\$471,041	\$687,757
Net Income	\$966,298*	\$613,377

\*RMC 2023 expenses to be paid out June and July.

# Development Council REPORT

## ► Overview

The AMSA Development Council (DC) is responsible for developing and implementing strategies to generate funds to support and enhance the overall mission of the association and to provide counsel to the Board of Directors with respect to the allocation of resources consistent with legal and regulatory requirements, the wishes of the donors, and the goals and objectives of the association.

This year the DC has met quarterly at the close of each calendar quarter to review investment performance, evaluate best options and to seek input from our financial advisor, The Buckley Group. They have helped the AMSA Development Council navigate the difficult nature of the past year's markets. Both groups are guided by the Investment Policy Statement, and the Buckley Group has sought ways to manage risk and diversify holdings to ensure the most reasoned decisions are utilized.

We thank all the Development Council members; Amy Steward, Vice Chairperson, Sharon Beals, Benjy Mikel, and outgoing DC members, Russell Cross and Brad Morgan. We welcome Steve Goll and John Scanga who will begin their terms after the business meeting at 2023 RMC. The DC members

also supported the bylaws amendment to add an additional two members to this council for additional input as the DC fund continues to grow.

The DC has been pleased to collaborate with the board on the additional mentorships of 2022-2023 Chris Calkins, Benjy Mikel, Patrick Fleming, Jim Riemann, and the most recent that were announced: Mark Miller and Mohammed Koochmaria.

Benjy Mikel and I, along with the help of Mark Miller have also been very active in the Meat the Future Endowment Campaign serving as the Campaign Cabinet leadership team. With the help of this great team and many other members and contributors, we are on our way to our goal of an additional five million dollars to support students, science, and service.

We welcome member input on the activities of the council and the endowment and look forward to guiding AMSA growth as we execute the long range plan.

**\$5M**



**Randal Garrett, Ph.D.**  
**DEVELOPMENT COUNCIL CHAIR**  
Food Safety Net Services

*Randal P. Garrett*



# MEAT the Future, Endowment Campaign

## ► Progress

This note is not about giving to AMSA but about giving thanks to each of you! Like everyone, my life has seen many twists and turns I never imagined but nonetheless, it has been blessed because of your involvement in it and AMSA! I want to thank each of you for your friendship, mentoring, and devotion not only to the profession we all love but to the Association that binds us all together. RMC is the greatest reunion anyone could hope for with the diverse and growing family we all share. I know that each of you have spent many hours devoted to AMSA and the profession, as is evident by the countless awards and accolades bestowed on you through the years. Again, words just can't express the appreciation me and numerous colleagues feel for your devotion to AMSA.

To take a line from George Jones, "Who's gonna fill their shoes", I often wonder who in my generation or the next would step up and lead our profession and Association. Thank goodness I have been blessed to work on the Meat the Future (MTF) Campaign where I have seen first hand leaders from across the association step up and commit their time, energy, abilities and resources (TEARs) to better our profession. Like each of you, they have stepped up when needed and I am so proud of this great family!

Thanks again to each of you for your TEARs through the years and a wholehearted God bless you for your impact in my life! See you all hopefully at RMC.

**I AM A MEAT SCIENTIST...WE ARE AMSA!**



**William Benjy Mikel, Ph.D.**

**COUNCIL MEMBER**

The John R. White Company, Inc.

*William Benjy Mikel*



## ► 2022 Mentorship Funds



### **William Benjy Mikel, Ph.D.**

Dr. Mikel has requested that proceeds from the fund be used toward the Youth Programs Endowment Fund to support student activities.



### **Patrick Fleming, Ph.D.**

The Patrick Fleming Mentor Recognition Fund will go towards supporting research and dissemination of pork quality for AMSA members.



### **Jim Riemann, Ph.D.**

Dr. Riemann's fund will advance initiatives and activities that recognize, support and develop current and future professionals committed to meat science education.



### **Chris Calkins, Ph.D.**

Dr. Calkins would like to focus this mentorship in the area of new, innovative efforts for early career development of young, professional AMSA members. This could include financial support for individual professional development, scholarships, scientific exchange programs, travel, and training as described through an application process. The intent is to expand support for career development programs beyond existing efforts for new AMSA professional members.



### **Jim Hodges Retired President, AMI Foundation**

## **MEAT SCIENCE COMMUNICATION FUND**

**Jim Hodges presented an important gift of current use funds to enhance the capabilities of AMSA to provide scientific information about meat and its consumption to external audiences. These monies have been used to initiate important communication strategies, outreach to new audiences, and exploration of ways to improve access to factual information regarding meat.**

Jim Hodges has been a dedicated meat industry veteran and AMSA member for whose work and service has had an extraordinary and lasting contribution to the meat industry. He spent 40 years at the crossroads of the meat industry as leaders of the industry, government officials, researchers, foreign governments, and colleagues looked to Hodges for practical guidance and insights. Jim was a visionary, who could anticipate issues and develop effective solutions. He consistently maintained practical insight, scientific integrity, attention to detail in his efforts, and was frequently the foundation behind solving many of our industries toughest issues.

**Specific Purpose of Fund:** The funds are to be used exclusively to develop and execute a media outreach strategy for AMSA. The purpose of this initiative is to establish AMSA as a trusted and reliable source of unbiased, factual and verifiable scientific information to the mainstream, social and business media regarding meat production, processing and consumption.

Develop a highly recognized library of materials and expert spokespersons to effectively communicate to the media and public on current topics and issues of concern.

Develop a plan and initiate actions to establish AMSA as the leading scientific source of objective information for the media and public.

# 2022-2023 Student Board of Directors

## ► Introduction & Goals

The 2022-2023 Student Board of Directors (SBOD) consisted of:

- **President:** Sarah Bludau, Iowa State University
- **West Region Director:** Jarrett Douglas, Colorado State University
- **Midwest Region Director:** Rachel Crowley, Iowa State University
- **South Region Director:** Marcee Cooke, Texas Tech University
- **East Region Director:** Meggie Bertucci, Virginia Tech
- **At-Large Directors:** Megan Eckhardt, West Texas A&M University, and Anna Scott, University of Georgia.

The SBOD has led the charge of direct student to student outreach. Before the end of 2022 the team reached their goal of engaging with 1,000 students utilizing the AMSA outreach presentation to share the many opportunities within the meat industry and the AMSA. Furthermore, the team has held several

webinars, student business meetings, and started a student focused eNews to ensure the student members are kept aware of the opportunities within the association and industry. Additionally, the SBOD has provided input into various student events including the National and Regional Student Leaders Connecting (SLC) Conference, designed two student reciprocity sessions at RMC, "How to" and "What Can Excel Do For You?", and contributed to the annual T-Shirt and Silent Auctions. Lastly, the SBOD developed a mentorship program between the AMSA Board of Directors and the Student Board. Many of the directors have truly enjoyed this level of mentorship and will continue to develop their relationships with the board beyond their term as a director. We look forward to working with the upcoming Student Board to continue a strategic approach to outreach and enhance engagement with the student members.







**Kathryn Hearn**  
Past President  
Oklahoma State University



**Sarah Bludau**  
President  
Iowa State University



**Megan Eckhardt**  
At Large  
West Texas A&M University



**Anna Scott**  
At Large  
University of Georgia



**Jarrett Douglas**  
West Region  
Colorado State University



**Rachel Crowley**  
Midwest Region  
Iowa State University



**Marcee Cooke**  
South Region  
Texas Tech University



**Meggie Bertucci**  
East Region  
Virginia Tech



# USDA AMSA Technical Assistance Provider (TAPS)

## ► Overview & Priorities

In 2023, AMSA entered into a cooperative agreement with USDA to provide technical assistance to meat processors as part of the Meat and Poultry Supply Chain program. A staff member, Robert Maddock was hired to develop and oversee the project. Technical assistance is being provided for grant writing, feasibility studies, business planning, and meat plant operations. AMSA is part of a larger network that includes several other organizations. The project primarily provides assistance related to the various USDA projects that include the Meat and Poultry Expansion Program, Inspection Readiness Grants, Intermediate Lending, Food Supply Chain Guaranteed Loan Program, Local Meat Capacity Grants (an

equipment purchasing grant), and Indigenous Animal Harvesting and Meat Processing. AMSA staff and members have provided assistance to 15 individual businesses as of June 1. In addition, Dr. Maddock has attended multiple conferences and meetings conducting training in grant writing and development of HACCP plans.

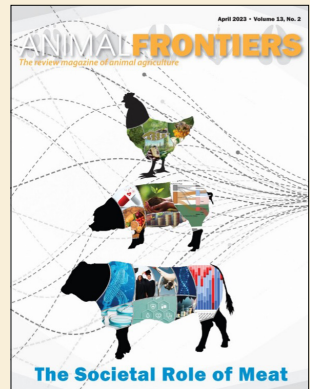
Another priority is the development of a technical assistance library that will be housed on the AMSA website. A request for proposals was distributed asking AMSA members and others to develop new and technically-sound information to add to the library. Also, AMSA staff and interns have found, evaluated, and cataloged existing resources about meat processing.



**Robert Maddock, Ph.D.**

**AMERICAN MEAT SCIENCE ASSOCIATION**

Meat and Poultry Processing-Technical Assistance Program (MPP-TAP), Technical Assistance Officer







# Scientific Publications & JOURNALS

## ► *Meat and Muscle Biology*



*Meat and Muscle Biology* publishes research focused on edible products from commonly farmed and/or harvested meat animal species with a goal to become the premier scientific

journal for the world meat science community. Toward this goal, the journal published 35 high quality, peer reviewed full study reports and 6 manuscripts since July 2022. Frequent citations are expected from the recent publication of the AMSA Color Guidelines (by King et al.) and several other reviews or national survey articles.

*MMB* is taking steps to increase its exposure to quality research by applying for indexing coverage in the Web of Science (WoS) and Scopus journal indexing database.

Additionally, the AMSA Board has approved financial support for *MMB* to solicit high quality review articles, with a plan to publish two per year. Authors will receive an honorarium and an APC (Article Processing Charge) waiver. *MMB* aims to increase visibility and citations by focusing on novel topics and engaging prolific authors. Additionally, *MMB* is actively seeking international submissions and has contacted 20-30 established authors outside the U.S., offering one-time APC waivers for submissions by fall 2023. The goal is to receive four articles per year over the next two years.



## Thank you, **ELISABETH**

The success of *MMB* would not have been possible without the guidance and diligence of Elisabeth Huff-Lonergan, Ph.D., who served as Editor-in-Chief from 2019 until July 2022.

Brad Kim, Ph.D. currently serves as Editor-in-Chief supported by Associate Editors, Anna Dilger, Ph.D. and Surendranath Suman, Ph.D. The editorial board is comprised of 17 academic experts.

## ► *Animal Frontiers*

*Animal Frontiers* is the official journal of the following globally active professional animal science societies:

**ASAS, the American Society of Animal Science**  
**CSAS, the Canadian Society of Animal Science**  
**EAAP, the European Federation of Animal Science**  
**AMSA, the American Meat Science Association**

These organizations are dedicated to the advancement and dissemination of science-based knowledge concerning animal agriculture. *Animal Frontiers* provides a novel forum for innovative and timely perspectives that have relevance to

understanding the complex dynamics at work through animal agriculture. The April 2023 edition was a Special Issue of *Animal Frontiers* focused on The Societal Role of Meat. It was the product of 36 coauthors, and many more unnamed researchers who provided the groundwork for evidence and insights. Fourteen authors also presented their findings at the International Summit on the Societal Role of Meat, which was conducted on October 19-20, 2022 in Dublin. Andrea Garmyn, Ph.D. and Collette Kaster represent AMSA on the *Animal Frontiers* editorial board.

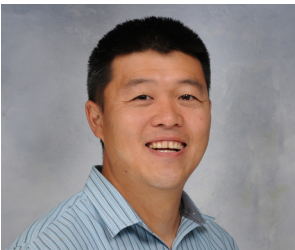
# AMSA Awards Program

## ► Introduction

AMSA annually recognizes outstanding individuals who have made remarkable contributions to the field of meat science through its prestigious award program. These awards serve as a testament to the dedication, expertise, and innovation exhibited by professionals in the meat industry. Each year, AMSA honors exceptional researchers, educators, industry leaders, and students who

have significantly advanced the understanding, quality, and safety of meat products. By celebrating the achievements of these award winners, AMSA acknowledges their invaluable contributions to the continued growth and success of the meat science community, ultimately benefiting consumers, producers, and the entire meat industry.

### Achievement Award Sponsored by Burke Corp.



**Michael Chao, Ph.D.**  
Kansas State University

### Achievement Award Sponsored by Burke Corp.



**Bryce Gerlach, Ph.D.**  
Tyson Foods, Inc.

### Achievement Award Sponsored by Burke Corp.



**Tricia Harlan**  
JBT Corporation

### Signal Service Award Sponsored by Johnsonville LLC



**Wes Schilling, Ph.D.**  
Mississippi State University

### Signal Service Award Sponsored by Cargill



**Mandy Carr-Johnson, Ph.D.**  
National Cattlemen's Beef  
Association

### Signal Service Award Sponsored by Elanco Animal Health



**Susan Shivas**  
Tyson Foods, Inc. (Retired)

**International Lectureship**

Sponsored by PIC



**Fidel Toldrà, Ph.D.**  
Instituto de Agroquímica y  
Tecnología de Alimentos-CSIC

**Intercollegiate Meat Judging  
Meritorious Service**

Sponsored by Food Safety Net Services



**Eddie Behrends**  
Feeding the Future NM

**Distinguished Teaching  
Award**

Sponsored by Hawkins, Inc.



**Stacy Zuelly, Ph.D.**  
Purdue University

**Distinguished Research  
Award**

Sponsored by Conagra Brands



**Ranjith Ramanathan, Ph.D.**  
Oklahoma State University

**Distinguished  
Extension-Industry Service**

Sponsored by The Foundation for  
Meat & Poultry Research & Education



**Jonathan Campbell, Ph.D.**  
The Pennsylvania State  
University

**Industry & Organizational  
Service**

Sponsored by Smithfield Foods, Inc.



**Craig Bacon, Ph.D.**  
Simmons Foods

**Special Recognition**

Sponsored by AMSA



**David Anderson**  
Elanco Animal Health R&D,  
(Retired)

**R. C. Pollock Award**

Sponsored by The AMSA  
Development Council



**Gordon W. Davis, Ph.D.**  
CEV Multimedia/Texas Tech  
University



# Meetings, Events & PROGRAMS

## ▶ **IMPROVE Summit** **Research Priorities**

To increase the opportunities for researchers to obtain grant funding, AMSA has developed a plan to convey to funding agencies the importance and impact of meat science research.

An ad-hoc committee of AMSA members was formed, and a memo developed to convey the consequences of the trend of

requests for applications in the USDA Agriculture and Food Initiative. Additionally, a grant request was submitted to USDA to convene a research priority summit which was successfully funded.

In April 2023, a group of 35 scientists representing 22 universities, USDA-ARS (United States Department of Agriculture – Ag Research Service), USDA-NIFA (National Institute of Food and Agriculture) and several industry partners met in Dallas, TX to develop research priorities. From the summit, referred to as AMSA IMPROVE Research Priority Summit, a position paper will be published which outlines research priorities, especially related to meat quality. A condensed reference page will be created

decreased funding toward meat research. It was shared with the USDA-National Institute of Food and Agriculture (NIFA) to influence the fulfillment of various

by August 2023 for use by researchers and industry to encourage additional funding from government agencies.

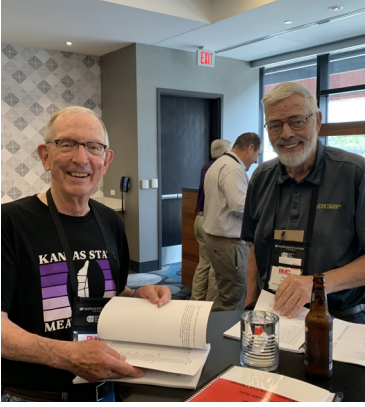


## ▶ **The 101 Series: Pork, Poultry, and Salumi** **Education & Outreach**

AMSA continues its long standing tradition of partnering with universities on programming to educate a broad audience about the meat industry. Pork 101 was sold out at Iowa State and a new partnership with The Pennsylvania State was initiated in the Fall of 2022. Both will host again in late 2023. The team of Drs. John Henson,

Jonathan Campbell, Dana Hanson and Jeff Sindelar continue their leadership of Salumi 101. This program was made available through the USDA TAPs program to small processors as well. Poultry 101 and 201 continue to sell out and have a waiting list as people seek to learn about the full breadth of the poultry industry and its products.





## ► Reciprocal Meat Conference: 2022

The 2022 Reciprocal Meat Conference (RMC) was an exceptional gathering of professionals and researchers from the meat industry, held in Des Moines, Iowa, which took place from June 12-15, 2022.

A special thank you goes to our co-hosts for the 75th RMC which includes Iowa State University, Kemin Food Technologies, the National Pork Board, and Hormel Foods Corporation, led by Matt Wenger from Iowa State. You welcomed us and over 900 of our closest friends with open arms and great hospitality as we came together to celebrate our 75 years of meat science heritage.

The 2022 RMC brought together experts and enthusiasts from various sectors, including academia, government agencies, and the private sector, to exchange knowledge, share advancements, and discuss the latest trends in meat science and technology. The conference featured a wide array of presentations, seminars, and panel discussions that covered a broad spectrum of topics related to meat production, processing, quality, safety, and innovation. Key highlights were the new Supplier Showcase and Tech Talks, where industry leaders showcased cutting-edge technologies, equipment, and services. Attendees had the opportunity to engage with industry representatives, fostering collaboration and discovering innovative

solutions to address challenges faced by the meat sector. From novel packaging solutions to advanced meat processing machinery, the exhibition offered a glimpse into the future of the industry.

The conference also provided a platform for researchers to present their scientific findings through oral and poster presentations. Furthermore, the RMC offered numerous networking opportunities, allowing participants to connect with peers, industry leaders, and potential collaborators.

Attendees engaged in lively conversations during coffee breaks, luncheons, and evening receptions, fostering new relationships and strengthening existing ones. These interactions not only facilitated knowledge sharing but also paved the way for future collaborations and partnerships. The 2022 RMC was a resounding success, leaving a lasting impact on the meat science community. Attendees returned to their respective fields armed with fresh insights, new contacts, and a renewed passion for advancing the meat industry.

The conference served as a catalyst for innovation, collaboration, and continuous improvement in the field of meat science and technology. The 2022 RMC truly set the stage for a brighter and more innovative future in the meat sector.





## ▶ SLC (Regional & National)

The 2022 National Student Leaders Connecting (SLC) Conference was held in Kansas City, Missouri. The objectives of the conference were to identify and connect upcoming student leaders with each other and industry professionals via networking, expose students to industry opportunities through facility tours and career panels, and expose students to present hot topics in the industry. The conference was attended by 101 students from 23 different programs across the United States and offered first-hand exposure to various meat industry companies in the Kansas City area. Students were exposed to tours at Weber, KC Sausage, Multivac, UltraSource, Corbion, and Marel. Additionally, the students interacted with a career panel comprised of industry experts varying from Food Safety to Regulatory and represented eight different companies within those sectors. The capstone of the conference was the well-attended career fair. The students had one on one time with companies looking for interns and employees.

The regional conferences objectives were to engage and network with industry professionals, gain exposure to the processed meats industry, learn how to balance leadership and teamwork skills, and gain exposure to AMSA opportunities and other Youth Programming events.

There were two regional conferences held this year, with the West regional conference being held at the University of California-Davis in May by Dr. Crystal Yang, Meat Lab Manager Mr. Caleb Sehnert, and other student volunteers. The conference used the creation of charcuterie boards

as a catalyst to expose students to how processed meats are created, the food safety requirements of the industry, and how to pair beverages with a variety of meats and cheeses. There were 17 students participating in the event from California, Nevada, and Oregon.

The East regional conference was held in March at the Sealed Air-Cryovac facility in Charlotte, North Carolina. This conference was a hybrid between a SLC and a STEP program. 24 students interacted with top level leadership as they were exposed to the packaging industry, opportunities within, and the vast technologies and innovations at the facility. This conference hosted students from institutions not traditionally active within the AMSA community and developed relationships with new leaders desiring to learn more about AMSA.





## ► Student Training and Education Program (STEP)



### Tyson Foods Beyond Fresh Meats

Over 60 attendees gathered in Springdale, Arkansas in March to attend our longest running STEP event Tyson Foods Beyond Fresh Meats (BFM). This event exemplified our partner's commitment to fostering innovation and sustainability in the food industry, by providing immersive workshops, thought-provoking lectures, and valuable interaction with top leadership.



### Smithfield Explore

In October 2023, AMSA in conjunction with our Sustaining Partner Smithfield Foods, Inc. hosted Smithfield Explore, in Smithfield, VA. With 25 attendees from across the nation, participants experienced hands-on workshops, expert-led learning, and networking opportunities. Participants also gained practical skills, industry insights, and valuable connections, empowering them for exploring successful careers in meat science. Smithfield Explore exemplified AMSA's commitment to nurturing the next generation of meat scientists, fostering innovation, sustainability, and excellence in the field.



### JBS Global Ingenuity

AMSA launched our third STEP program, JBS Global Ingenuity, with our Sustaining Partners JBS, Pilgrim's, and Swift Prepared Foods in 2023. This inaugural event was held at the JBS headquarters in Greeley, Colorado in April. The program empowered 25 students to envision and create a future of responsible and progressive food production. Global Ingenuity participants showcased the power of collaboration, knowledge sharing, and forward-thinking approaches through a product creation competition that resulted in the student's product going into a real world, small production run and released at RMC 2023.





## ► Meat Judging Program

Intercollegiate Meat Judging is an event for students to evaluate meat products in a competitive environment. Meat judging has produced exemplary leaders in both academia and business because of the work ethic, decision making, and communication skills that result from participating in the program. Intercollegiate Meat Judging has made incredible strides forward to continue to grow and achieve the many goals set forth in the long-range plan.

The program's leadership consists of:

- **President:** Travis O'Quinn-Kansas State University
- **Incoming President:** Brandon Klehm-AFB International

### Meat Judging Contests

**Cyclone Classic- ISU Meat Judging Contest (A Division)**

Programs: 5 | Attendees: 28

**National Barrow Show Meat Judging Contest**

Programs: 10 | Attendees: 51

**Eastern National Meat Judging Contest**

Programs: 13 | Attendees: 88

### Meat Judging by the Numbers

As the program transitioned into the 2023 spring season, we experienced incredible growth in the program. The spring competitive season consisted of the National Western in Honor of R. Paul Clayton, Southwestern, South Plains, HLSR

- **Past President:** Lyda Garcia-The Ohio State University
- **Directors:** Loni Lucherk-West Texas A&M University, Duane Wulf-University of Arizona, Clint Alexander-Garden City Community College, and Sara Sutton-Fort Scott Community College.

The fall meat judging competitive season consisted of the National Barrow Show, Iowa State University Cyclone Classic, Beef Empire Days, and AMSA hosted contests to include the Eastern National, American Royal, Cargill High Plains and the International. The participation in the fall season was consistent with the 2022 spring season.

**American Royal Meat Judging Contest**

Programs: 22 | Attendees: 137

**Cargill High Plains Meat Judging Contest**

Programs: 16 | Attendees: 107

**International Meat Judging Contest**

Programs: 16 | Attendees: 94

(non-AMSA) and Southeastern. Across the spring competitive season, we have had 212 students compete from 27 programs (12 programs and 81 students-A Division and 15 programs and 131 students-B Division.)

## 2022 Fall Competitive Teams

### A Division

- Clarendon College
- Eastern Oklahoma State College
- Fort Scott Community College
- Garden City Community College
- Texas A&M University-Commerce
- University of Georgia
- Zamarano University
- Western Texas College

### Senior Division

- Colorado State University
- Iowa State University
- Kansas State University
- North Dakota State University
- The Ohio State University
- Oklahoma State University
- Purdue University
- South Dakota State University
- Tarleton State University
- Texas A&M University
- Texas Tech University
- University of Illinois
- University of Missouri
- University of Nebraska
- West Texas A&M University
- University of Florida

## Our Initiatives

In an effort to continue achieving the goals set forth in the long-range plan, AMSA kicked the spring season off with incredible promotional materials consisting of student and industry focused videos and a comprehensive flyer for programs to use in their recruitment efforts. Additionally, the Judging Jump Start Fund has been created by AMSA to provide assistance to educational institutions to start or rebuild meat judging programs with the following requirements: This is a competitive process, and each interested school will submit an annual application for consideration that is focused on demonstration of unique need. Specifically,

## 2023 Spring Competitive Teams

### A Division

- Clarendon College
- Eastern Oklahoma State College
- Fort Scott Community College
- Garden City Community College
- Texas A&M University-Commerce
- University of Georgia
- Zamarano University
- Western Texas College
- Washington State University
- Australian National
- Fort Valley State University
- Oklahoma Panhandle State University

### Senior Division

- Angelo State University
- Iowa State University
- Kansas State University
- California State University, Chico
- The Ohio State University
- Oklahoma State University
- University of Wyoming
- South Dakota State University
- Tarleton State University
- Texas A&M University
- Texas Tech University
- University of Illinois
- University of Nebraska
- West Texas A&M University
- University of Florida

AMSA seeks to fund new programs, revitalize retired programs, and/or teams that have suffered an emergency loss of funding. As the program continues to grow in student participation and experiences, it was time to rebrand the program. The Intercollegiate Meat Coaches Association and current student judges have decided to change the division names to National (A-Division) and American (Senior Division) and final voting will occur at RMC. The rebranding of the division will enhance equality across both divisions and we hope to see continued program growth in students and participation.

## THANK YOU TO OUR HOSTS



# Committee REPORTS

## ► Youth Programs

The Youth Programs committee is chaired by Drs. Adria Holter, Applegate and Christi Calhoun. The committee focuses on ensuring the programming for our student members and youth has direction and is in alignment with Core Strategy 1: Attract, develop, and connect meat science talent. The committee provides input on RMC Student Programming such as the Processed Meats Contest, Iron Chef, and Undergraduate Meat Science Quiz Bowl. Additionally, the committee provides guidance on SLC Conferences (National and Regional), Student Training and Education Programs, and any new upcoming student membership programs.

### Processed Meat

The Processed Meats Educational and Competitive Programming is chaired by Josh Hasty, Ph.D., Tyson Foods, Inc. and Noah Hall, Ultrasource LLC. The committee strives to create educational materials for students interested in exploring and/or pursuing a future in the processed meats sector of the meat industry as well as facilitating virtual contest materials to prepare for the annual processed meats contest at RMC. In 2022, 103 students competed in the processed meats contest, and we look forward to having 100+ students participate in the 2023 contest in St. Paul, MN. Furthermore, the committee goes above and beyond to ensure all competitors are exposed to the many internship and career opportunities within the field.

### Iron Chef

The 2022 Iron Chef competition was held at the Des Moines Area Community College and 92 student members enjoyed being creative in a state-of-the-art culinary institute. Students were allowed to be creative and explore the culinary arts while being mentored by professionals in the industry. Additionally, students engaged in a contest designing charcuterie boards to be judged by the Board of Directors. This year we anticipate having over 140 students compete in the Iron Chef competition.

### Quiz Bowl

The Undergraduate Meat Science Quiz Bowl is a high intensity competition designed to engage students in learning the foundations of meat science while staying current with facts and trends within the industry. In 2022, 29 teams competed for the Champion and Reserve Champion titles. The University of Florida earned the National Champion title. Undergraduate quiz bowl has served as a great way to encourage students to attend RMC and gain first-hand experience into the field of meat science and grow their professional network. This year we are excited to announce we will have a record number of teams (36) competing for the title. The committee ensures the contest contains high quality content and questions and the most prepared students have the opportunity to succeed.



## ► Student Awards & Scholarships

### 2022

#### **Undergraduate Scholastic Achievement Award**

##### **Sponsored by ADM**

Madelyn Scott, Oklahoma State University  
Lauren Lee, Texas A&M University  
Elizabeth Chmielewski, University of Florida  
Jake Bagby, Texas Tech University  
Zachary McDonough, West Texas A&M University  
Kaitlyn Roley, University of Illinois

#### **Student Teaching “Clever Award”**

##### **Sponsored by AMSA Student Membership**

##### **Master’s Division**

Megan Eckhardt, Angelo State University

##### **Ph.D. Division**

Jacob Tuell, Purdue University

#### **Robert Cassens Ph.D. Scholar Award**

##### **Sponsored by Robert Cassens Mentor Recognition Fund**

Morgan Denzer, Oklahoma State University

#### **Hunter International Travel Award**

##### **Sponsored by Melvin Hunt Mentor Recognition Fund**

Xinyi Wei, University of Guelph

#### **C. Boyd Ramsey Graduate Scholar Award**

##### **Sponsored by Boyd Ramsey Mentor Recognition Fund**

Morgan Denzer, Oklahoma State University  
Muhammad Junaid Nawaz, University of Georgia

#### **C. Boyd Ramsey Undergraduate Scholar Award**

##### **Sponsored by Boyd Ramsey Mentor Recognition Fund**

Chloe Calhoun, University of Nebraska  
Megan Sorenson, Angelo State University  
Hannah Folkerts, Iowa State University  
Madison Romanyk, Purdue University

#### **Robert Rust Award**

##### **Sponsored by Robert Rust Mentor Recognition Fund**

Meagan McMurray, Texas Tech University

#### **Phi Tau Sigma – AMSA ‘Research with Impact’ Scholarship Award**

##### **Sponsored by Hawkins, Inc.**

Jacob Tuell, Purdue University

### 2023

#### **Undergraduate Scholastic Achievement Award**

##### **Sponsored by ADM**

William Boyd, West Texas A&M University  
Chesney Effling, Kansas State University  
Grace Harris, Oklahoma State University  
Ambri Harrigal, West Texas A&M University  
Bailey Hauge, Iowa State University  
Sara Hene, Kansas State University  
Jordan Looper, University of Arkansas  
Laura Reiling, University of Nebraska  
Sadie Schafer, Northwest Missouri State University  
Stephanie Shimer, University of Florida  
Abigail Tack, Texas A&M University  
Preston Twilligear, Texas Tech University  
Stephanie Witberler, Kansas State University

#### **Student Teaching “Clever” Award**

##### **Sponsored by Corbion**

##### **Master’s Division**

Andrew Cano, Tarleton State University  
Kaylee Greiner, Texas A&M University  
Montserrat Perez Valadez, California State University-Fresno

##### **Ph.D. Division**

Morgan Denzer, Oklahoma State University

#### **Robert Cassens Ph.D. Scholar Award**

##### **Sponsored by Robert Cassens Mentor Recognition Fund**

Megan Eckhardt, West Texas A&M University

#### **Hunter International Travel Award**

##### **Sponsored by Melvin Hunt Mentor Recognition Fund**

Sarah Bludau, Iowa State University

#### **C. Boyd Ramsey Undergraduate Scholar Award**

##### **Sponsored by Boyd Ramsey Mentor Recognition Fund**

Ambri Harrigal, West Texas A&M University  
Grace Harris, Oklahoma State University  
Bailey Hauge, Iowa State University  
Abigail Tack, Texas A&M University

#### **C. Boyd Ramsey Graduate Scholar Award**

##### **Sponsored by Boyd Ramsey Mentor Recognition Fund**

Jacob Bagby, Texas Tech University  
Elizabeth Neal, University of Arkansas

#### **Robert Rust Award**

##### **Sponsored by Robert Rust Mentor Recognition Fund**

Hailey Spray, Oklahoma State University

#### **Kinsman International Award**

##### **Sponsored by Kinsman Mentorship Recognition Fund**

Sarah Bludau, Iowa State University

#### **Phi Tau Sigma – AMSA ‘Research with Impact’ Scholarship**

##### **Sponsored by Hawkins, Inc.**

Shulan Xiao, Iowa State University

# 2022-2023 Committees & Appointments

## ► International Engagement Committee

The AMSA International Engagement Committee has just completed its inaugural year led by Steven Lonergan, Ph.D., Iowa State University.

Main accomplishments during this year included 1) serving as the selection committee for the international lectureship award, 2) hosting two committee video calls where committee members provided regional and country updates, 3) initiating efforts to establish

a global meat science directory, and 4) facilitating active discussion and dissemination of the Dublin Declaration.

These activities will continue next year, with a specific emphasis on developing the directory. In addition, content from video conference calls will be shared with the RMC programming committee to bring issues from other regions of the world to the RMC program.

## ► Scientific Information and Education Committee

The focus of the Scientific Information and Education Committee (SIEC) this year was to expand the scientific information and opportunities available to the members of AMSA led by chair Mandy Carr-Johnson, Ph.D., National Cattlemen's Beef Association.

To accomplish this, the committee set out to create a framework for "research discussion sessions" based on a proposal by two members. These sessions aimed to foster reciprocal exchanges where participants could delve into scientific topics that were either nearing publication readiness or suitable for presentation at an RMC session. The key purpose was to leverage the expertise of the AMSA membership, seeking

their feedback and engaging in collaborative brainstorming to refine and advance the discussed scientific ideas. The first session was held in January and focused on considerations in designing flavor research. The next session will occur later in 2023.

Providing content to membership has always been a focus of AMSA. This year the committee has been involved in review and revisions of Lexicon fact sheets, summary papers on *Salmonella* as well as solidified a plan for AMSA's commitment to *Animal Frontiers* in FY 24.

Lastly, the committee played a key role in providing input for USDA NIFA research topic focus areas related to meat science.



## ► Beef Grading Committee

AMSA has a cooperative agreement with USDA Agricultural Marketing Service (AMS) to provide third party, unbiased input and educational materials. Ongoing projects include development of new marbling cards for high degrees of marbling in beef, publishing training modules based on a webinar series held in 2022, and overseeing a research project to develop a “proxy” to evaluate camera grading systems across locations and different systems. Updates for each project follow.

### Beef Marbling Cards

AMSA members and staff worked with USDA AMS to take pictures of Abundant Marbling Degrees to replace Slightly and Moderately Abundant and new cards for Abundant and Very Abundant. Pictures were taken at a commercial facility, evaluated by USDA AMS and AMSA and as of June 1, 2023 are in process to decide upon and publish new cards. In 2023, USDA AMS will work with AMSA to take pictures of all marbling degrees with the intent to update the entire marbling card deck.

A webinar series was presented by USDA AMS personnel with training modules being developed for beef grading, poultry grading, egg grading, and meat market nomenclature. The egg grading and poultry carcass grading modules has been completed and are available to be published on the ASMA educational management website. The remaining modules are planned to be finished by the end of July 2023.

A request for proposals was made available to develop a tangible proxy for evaluation of beef grading cameras and other grading technologies. AMSA has contacted various groups and universities directly to solicit proposals. Proposals will be reviewed in early summer 2023, with expectations that the proxy will be completed in 2024.

The committee was chaired by Dale Woerner, Ph.D., Texas Tech University this year.

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## ► Membership & Outreach Committee

The AMSA membership committee consists of 30 members who strive to promote the mission, vision, and values of AMSA. In 2023 with guidance from the M&O committee AMSA launched new membership options including 2Y & 3Y long term membership options as well as a one-time introductory membership. These memberships have provided a customized option with the opportunity to serve our members through savings on dues. The M&O committee has also launched our first

ever professional book club to provide new thought leadership and unique networking opportunities for our members.

- **Past Chair:** Derris Devost-Burnett, Ph.D., Mississippi State University
- **Chair:** Lyda Garcia, Ph.D., The Ohio State University
- **Chair Elect:** Jessica Meisinger, Ph.D., Merck Animal Health
- **Secretary:** Lauren Sammel, Ph.D., Sustainable Swine Resources



# Thank you to our Partners

## DIAMOND PARTNER



## PLATINUM PARTNERS



## GOLD PARTNERS



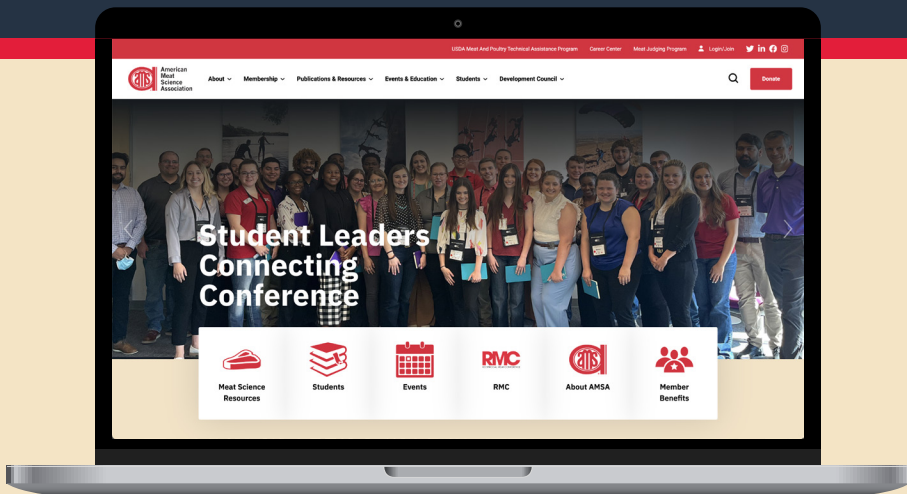
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## SUPPLIER COALITION



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