

Room	6/19/2017 - 1-2 pm	6/19/2017 - 2:30-3:30 pm	6/19/2017 - 4-5 pm
MSC 2300 A	Seafood Processing 101 Speaker: Christina DeWitt, Ph.D., Oregon State University	Application of BluWrap System to Shelf Life Extension of Fresh Salmon and Pork Speaker: Alexandra Oliveira, Ph.D., BluWrap	Impedance Measurement of Fish Quality and its Expansion into Poultry, Beef and the Seafood Marketplace Speaker: Keith Cox, Ph.D., Seafood Analytics
MSC 2300 B	Changing Environment of Animal Welfare Attributes, Audits and Auditors Speaker: Collette Kaster, Professional Animal Auditor Certification Organization	Empirical Examination of Exercise on Cattle Behavior, Health, and Welfare: Working Towards an Objective and Quantifiable Metric of Animal Welfare Speaker: Courtney Daigle, Ph.D., Texas A&M University	Raised without Antibiotics and Other Livestock Marketing Programs - Execution and Economic Implications Speakers: Collette Kaster, Professional Animal Auditor Certification Organization and David Anderson, Ph.D., Texas A&M University
MSC 2300 D	Pork Quality <i>Sponsored by the National Pork Board</i> Speaker: Laura Bachmeier, National Pork Board		Meat Me on Instagram -- Digital Consumer Trends <i>Sponsored by Texas Beef Council</i> Speaker: Jess Pryles, Hardcore Carnivore
MSC 2300 E	Texture is in the Mouth of the Beholder: Understanding the Impact of Mouth Behavior on Product Development Speaker: Jennifer Vahalik, U&I Collaboration	Neuromarketing Food & Ag Products - Facial Recognition Software <i>Sponsored by Sadler's Smokehouse</i> Speaker: Michelle Segovia, Texas A&M University	Designed Context: Sensory and Measuring the Consumer Eating Experience <i>Funded by the Beef Checkoff</i> Speaker: Tess Aldredge, McCormick & Co., Inc.
MSC 2401	Red Meat Exports: Where Are We Now? Where Are We Going?" <i>Sponsored by Texas Beef Council</i> Speaker: Cheyenne McEndaffer, U.S. Meat Export Federation	Red Meat Exports: Where Are We Now? Where Are We Going?" <i>Sponsored by Texas Beef Council</i> Speaker: Cheyenne McEndaffer, U.S. Meat Export Federation	The Religious Slaughter of Animals for Food: A Discussion Speaker: Joe Regenstein, Ph.D., Cornell University
MSC 2404	Irradiation Technologies in the Meat Industry Speaker: Sohini Bhatia, Texas A&M University	Risk Assessment and Management of Sanitary Equipment & Facility Design Issues <i>Sponsored by the Beef Industry Food Safety Council</i> Speaker: John Butts, Ph.D., Land O' Frost, Inc.	An Introduction to Bacteriophages for Food Safety: Basic Principles and Development <i>Sponsored by Texas Beef Council</i> Speaker: Jason Gill, Ph.D., Texas A&M University The Application of Bacterio-Phages for Pathogen Reductions in Fresh and RTE Meats Speaker: Robin Peterson, Microeos
MSC 2405	Pork Variety Meats Exports 101 <i>Sponsored by the National Pork Board</i> Speaker: Keith Belk, Ph.D., Colorado State University	Understanding the Pet Food Regulatory Environment Speaker: Lindsay Beaton, Petfood Industry Magazine	Consumer vs. Customer (in Pet Food, Our Consumer isn't Our Customer!) Speaker: Lindsay Beaton, Petfood Industry Magazine
MSC 2406 A	Thermal Dynamics of Cooking Meat <i>Sponsored by the AMSA Educational Foundation Roger Mandigo Mentor Recognition Fund</i> Speaker: Adria Adams, Ph.D., Sadler's Smokehouse	Dietary Fats, Cardiovascular Disease Speaker: Stephen Smith, Ph.D., Texas A&M University	Did they hear what you thought you said? <i>Sponsored by the AMSA Student Membership</i> Speaker: Wendy Pinkerton, Zoetis
MSC 2406 B	Food Security - A Meat Science Story Speaker: Mindy Brashears, Ph.D., Texas Tech University	Water Usage and Conservation Methods Pertaining to Beef Slaughter and Processing Speaker: Hunter Galloway, Ph.D., Western Kentucky University	Review of the Non-Intact Best Practices Guide <i>Sponsored by the Beef Industry Food Safety Council</i> Speaker: Norlyn Tipton, Sysco Corporation
MSC 2501	Chairman Selected Meat Safety ePosters <i>Sponsored by the Beef Industry Food Safety Council</i> Presenters: Brittney Bullard, Colorado State University; Joyjit Saha, Oklahoma State University; and Mo Jia, Colorado State University	What Makes a Great Meat Judging Committee Member? Speakers: Tom Carr, Ph.D., Retired; Scott Howard, Ph.D., Cargill; Jake Nelson, Oklahoma State University; Gretchen Mafi, Ph.D., Oklahoma State University; Benjy Mikel, Ph.D., John R. White Co.; Brad Morgan, Ph.D., Performance Food Group; John Scanga, Ph.D., Elanco Animal Health; and Jimmy Wise, Ph.D., Retired	Meat and Muscle Biology: Your AMSA Scientific Journal <i>Sponsored by the AMSA Educational Foundation Robert Merkel Mentor Recognition Fund</i> Speaker: Ken McMillin, Ph.D., Louisiana State University
Poultry Science Research Center	Poultry 201 Mini Session <i>Sponsored by Kerry Ingredients</i> Speakers: Brandon Burrows, Kerry Ingredients and Clint Wetzels, Kerry Ingredients <i>(Sign-up required for this session)</i>		