

Kiosk #1 – #13

ABSTRACT NUMBER, TITLE AND AUTHOR

Kiosk #1	3 - OBSERVATIONS OF PEN STOCKING CAPACITIES FOR OVERNIGHT LAIRAGE OF FED CATTLE AT HARVEST FACILITY - Helen Carter Kline
Kiosk #2	14 - US CONSUMER ASSESSMENT OF LAMB LOIN & LEG CHOPS FROM AUSTRALIA, NEW ZEAL& & UNITED STATES - Emily Mahalitc
Kiosk #3	15 - CONSUMER EVALUATION OF NINE DIFFERENT BEEF CUTS FROM THREE USDA QUALITY GRADES - Lindsey Nicole Drey
Kiosk #4	25 - EVALUATION OF WARM-SEASON ANNUAL GRASSES FOR SOUTHERN FORAGE-FINISHED BEEF SYSTEMS - Robert McKee
Kiosk #5	45 - THE EFFECT OF CARCASS SORTING SPECIFICATIONS ON BOXED BEEF SUBPRIMAL & RETAIL CUT VARIATION - Taylor Loyd
Kiosk #6	2 - THE EFFECTS OF STOCKING DENSITY ON ANTIBIOTIC FREE BROILER FLOCK PERFORMANCE & YIELD - Amanda Gipe McKeith
Kiosk #7	47 - IMPROVEMENT OF RAW MEAT QUALITY & PROTEIN FUNCTIONALITY USING HOT-BONED, QUARTER-SECTIONED & CRUST-FREEZE-AIR-CHILLING (HB-¼CFAC) & COLD-BATTER MINCING TECHNOLOGY - Hong Lee
Kiosk #8	48 - EVALUATING THE EFFECTS OF OAT FIBER & MODIFIED CORN STARCH ON THE CHARACTERISTICS OF SMOKED SAUSAGE UTILIZING MECHANICALLY SEPARATED CHICKEN - Judson Smith
Kiosk #9	49 - EFFECT OF POTASSIUM SORBATE ADDITION ON GERMINATION & OUTGROWTH OF CLOSTRIDIUM SPOROGENES PA 3679 SPORES IN LOW COST BOLOGNA TYPE SAUSAGE DURING AMBIENT TEMPERATURE STORAGE - Ana Lucia da S. C. Lemos
Kiosk #10	80 - PULLED
Kiosk #11	100 - IMPACT OF RELATIVE HUMIDITY & NET TREATMENTS ON TYROPHAGUS PUTRESCENTIAE (SCHRANK) INFESTATIONS & MOLD GROWTH ON DRY CURED HAM - Jasmine Hendrix
Kiosk #12	6 - FREEZING TEMPERATURE & THAWING METHODS IN SENSORY QUALITY OF BEEF STRIP LOIN STEAKS - Sérgio Bertelli Pflanzer
Kiosk #13	102 - DUAL ENERGY X-RAY ABSORPTIOMETRY AS A RAPID & NON-DESTRUCTIVE METHOD FOR DETERMINATION OF LEAN, FAT & BONE CONTENT IN LIVESTOCK - Manuel Juárez

Kiosk #14 - #27

ABSTRACT NUMBER, TITLE AND AUTHOR

Kiosk #14	103 - COMPARISON OF SENSORY CHARACTERISTICS, FATTY ACID PROFILES, PROXIMATE ANALYSIS, & SHELF-LIFE STABILITY OF AKAUSHI BEEF, COMMODITY PRIME BEEF, AND TOP CHOICE BRANDED BEEF - Lexus Weinheimer
Kiosk #15	104 - PREDICT BEEF TENDERNESS USING IMAGE TEXTURE FEATURES - Xin Sun
Kiosk #16	105 - QUANTIFICATION OF HEMOGLOBIN & MYOGLOBIN IN PORK MUSCLE: EFFECT OF RINSE&CHILL TECHNOLOGY ON BLOOD REMOVAL - Sofia V. Erazo-Castrejón
Kiosk #17	106 - NUTRIENT VALUES FOR DIFFERENT TYPES OF SAUSAGE, FROM USDA RESEARCH STUDIES - Quynhanh Nguyen
Kiosk #18	107 - MEAT QUALITY ASSESSMENT OF PORK FROM PIGS FED POULTRY FAT, FLAXSEED OIL, AND SUPPLEMENTED WITH VITAMIN E - Whitney Elizabeth Magee
Kiosk #19	108 - POTENTIAL ERRORS IN DETERMINATION OF <i>LONGISSIMUS</i> MUSCLE AREA IN CARCASSES FROM HEIFERS FED WITH OR WITHOUT ZILPATEROL HYDROCHLORIDE - Kellen Hart
Kiosk #20	109 - USE OF IODINE VALUE TO PREDICT COMMERCIAL SLICING YIELD AND SHELF-LIFE OF BACON - Martin Overholt
Kiosk #21	126 - PREVALENCE & ANTIMICROBIAL SUSCEPTIBILITY OF <i>E. COLI</i> AND <i>SALMONELLA</i> SPP. IN MARKET SHOW CATTLE & SWINE - Kylee Shay Werland
Kiosk #22	129 - ANTIMICROBIAL RESISTANCE PATTERNS OF ENTEROCOCCUS ISOLATED FROM FEEDLOT CATTLE AFTER FEEDING DIRECT-FED MICROBIALS IN DIETS WITH & WITHOUT TYLOSIN - Andrea English
Kiosk #23	139 - AGING, ANTIOXIDANT-ENHANCEMENT, & MODIFIED ATMOSPHERIC PACKAGING IMPROVES APPEARANCE OF DARK-CUTTING BEEF - Kendra Wills
Kiosk #24	142 - B-ADRENERGIC AGONIST MEDIATED CHANGES IN MUSCLE ENERGY METABOLISM IN AMPK $\beta$ 3R200Q PIGS - Charlotte Mason
Kiosk #25	143 - PROTEOLYTIC EFFECTS OF MARINADES CONTAINING ACTINIDIN - Rune Rødbotten
Kiosk #26	147 - EXCESS GLYCOGEN DOES NOT RESOLVE HIGH ULTIMATE PH OF BEEF, LAMB, AND CHICKEN OXIDATIVE MUSCLE - Surinder Chauhan
Kiosk #27	148 - METHOD FOR ELECTROPHORETIC SEPARATION OF BOVINE MYOSIN HEAVY CHAIN ISOFORMS - Tracy Scheffler