



## *This week's issue of AMSA eNews features*

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- Call for Committees- AMSA 2015 Award Committees
- 2015 Iowa State University Intercollegiate Meat Evaluation Contest
- AMSA Student Membership Update – Mentor Breakfast and Upcoming Election
- AMSA Announces 2015 Internship Opportunities – Application Deadline March 2nd!
- AMSA Educational Webinar - Food Science, the Food Industry, and the Critics
- Upcoming Meetings - PORK 101, The 2015 Beef Industry Safety Summit needs you!, International Livestock Congress
- Check out the AMSA Meat Science Career Center to see the current openings!

Be sure to follow AMSA on [Twitter](#), like us on [Facebook](#) and check the [Website](#) daily to stay up to date on important AMSA information!

## **AMSA 68TH RMC Processed Meat Symposium Speakers Announced**

AMSA is pleased to announce that, Joseph Sebranek, Iowa State University; Kevin Myers, Hormel Foods Corporation; and Jeff Sindelar, University of Wisconsin-Madison will be the featured speakers in the AMSA 68th Reciprocal Meat Conference (RMC) Processed Meats Symposium, on Monday, June 15. The three-part processed meats speaker series will focus on processor's challenges in addressing new market/customer demands.

### **Overview of Functional Non-Meat**

#### **Ingredients in Meat Processing:** The

Current Toolbox: The non-meat ingredients that are traditionally used in processed meats create the unique and distinctive properties that are expected of the many different processed meat products on the market. The non-meat ingredients provide very critical functional contributions to processed meats. However, the increasing consumer demand for shorter, simpler, easier-to-understand ingredient statements is providing motivation for processors to reduce, substitute or even eliminate some of the traditional non-meat ingredients. Dr. Joseph Sebranek, Charles F. Curtiss Distinguished at Professor at Iowa State University, will



### **AMSA Membership Information:**

*To update your AMSA membership information please [click here](#):*

### **AMSA's Sustaining Partners**

#### **Diamond Sustaining Partner:**

Cargill  
Elanco Animal Health

#### **Platinum Sustaining Partner:**

Smithfield Foods  
Zoetis

#### **Gold Sustaining Partners:**

Hormel Foods, Inc.  
Merck Animal Health  
National Pork Board  
Tyson Foods, Inc.

#### **Silver Sustaining Partners:**

ADM  
ConAgra Foods  
Corbion Purac  
DuPont Nutrition & Health  
Hawkins Food Ingredients Group  
Hillshire Brands Company  
Iowa State University  
Kraft Foods Inc./Oscar Mayer

JBS, USA  
Johnsonville Sausage Company  
Kemin Food Technologies  
Sealed Air's Cryovac® brand  
Texas Tech University  
International Center for Food

discuss the role of some of the critical non-meat ingredients used for processed meats to provide a reminder of the challenges processors face when considering product changes.



### **Matching Future Processed Meat Items with Changing Consumer Demands:**

Dr. Kevin Myers, Vice President of Research & Development at Hormel Foods Corporation, will be addressing consumer perceptions of processed meats and the recent trends of purchase behavior of various age segments of the population. Dr. Myers will also discuss future consumer

trends in natural, organic, and other types of "clean label" products.

### **Impacts of Removing Functional Ingredients in Meat Products and Exploring Possible Alternatives:**

New market and consumer demands for further processed products have resulted in a new set of "rules" impacting product performance and potential safety. A deeper understanding of functional compounds while adhering to a limited number of them available for use have created both challenges and opportunity for the meat industry. In this session Dr. Jeff Sindelar, Associate Professor/Extension Meat Specialist at the University of Wisconsin-Madison, will review functional ingredients commonly used for improving quality, safety, and economical properties while discussing alternative ingredients and approaches for removal or replacement.



For more information on the AMSA 68th RMC please go to:  
<http://www.meatscience.org/rmc>.

## **Call for Committees- AMSA 2015 Award Committees— Professional and Undergraduate**

AMSA members now is your chance to become involved, as we all know volunteers are at the heart of the AMSA's work. We are currently seeking volunteers for the AMSA Award Committees. These committees will begin their work in early March and typically finish in early April.

Award committees include:

- **Distinguished Teaching Award**
- **Distinguished Research Award**
- **Distinguished Extension-Industry Award**
- **Meat Processing Award**
- **Achievement Award**
- **Undergraduate Scholastic Achievement Award**

There are a limited number of positions available on the award selection committees, so if you are interested in serving on one of these committees, please send an email to [Jen Persons](#). Please make sure you indicate which committees you are interested in.

### Industry Excellence

#### **Bronze Sustaining Partners:**

Certified Angus Beef  
ICL Food Specialties  
IEH Laboratories & Consulting Group  
Kerry Ingredients  
Land O'Frost Inc.  
Maple Leaf Foods  
Oklahoma State University  
Perdue Foods  
Seaboard Foods  
USDA, AMS, Livestock, Poultry and Seed Program  
U.S. Meat Export Federation



To make a donation to the AMSA Educational Foundation please click below!

**AMSA Educational Foundation General Fund - used in the area of greatest need**

**AMSA Meat Judging Fund**

**Mentor Recognition Funds**

- *Melvin "Hunter" Hunt (supports student travel to international meetings)*
- *Robert G. Kauffman (support meat science student development)*
- *William Moody (supports meat science students)*
- *Robert Rust (supports meat science students)*
- *H. Russell Cross (supports meat judging and student activities)*
- *Robert Cassens (support PhD students)*
- *C. Boyd Ramsey (supports undergraduate students)*

## 2015 Iowa State University Intercollegiate Meat Evaluation Contest

Congratulations to the University of Wyoming for taking top honors at the 2015 Iowa State Invitational Intercollegiate Meat Judging Contest which was held February 21st at Iowa State University in Ames, IA.

59 contestants representing 9 universities competed in this year's contest. The University of Wyoming, coached by Zeb Gray and John Lacey won the contest. Wyoming's team members include: BW Ochsner, Cole Foreman, Beth Lenz, Jessie Gunning, McKenzie Hatch, McKenna Brinton Taryn Chapman, and Eli Lindsey.

Wyoming was followed by Kansas State University, Iowa State University, South Dakota State University, and the University of Missouri.

### University of Wyoming



BW Ochsner (University of Wyoming) was the high individual and Blake Foraker (Kansas State University) was second.

### BW Ochsner



- *Jimmy Wise (support meat judging activities)*
- *F. C. Parrish (support will endow AMSA student activities)*
- *Dell Allen (supports meat judging)*
- *John Forrest (supports AMSA programs)*
- *Dale Huffman (supports AMSA programs)*
- *Robert Bray (supports R.C. Pollock Award)*
- *Vern Cahill (supports R.C. Pollock Award)*
- *C. Ann Hollingsworth (supports student scholarships)*
- *Donald Kinsman (supports student international program)*
- *Roger Mandigo (supports RMC)*
- *Robert Merkel (supports RMC)*
- *Gary Smith (supports meat judging program)*
- *R. C. Pollock (supports R.C. Pollock Award)*

The official committee consisted of: Dr. Travis O'Quinn, Chair, Kansas State University; Deidrea Mabry, AMSA; Casey Mabry, Cargill; Darin Doerscher, Agricultural Marketing Service - USDA; Jennifer Everson, Hormel Foods; Rick Jones, Retired - USDA.

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## **AMSA Student Membership Update**

### *Mentor Program at the 2015 RMC – Calling Professional Members*

AMSA Professional and Emeritus members don't forget to register for the annual student mentorship breakfast June 15th from 7am to 8 am, when registering for the AMSA 68th RMC. This year we plan on pairing students with professionals from career fields the student has shown an interest in.

All students are automatically registered for the student breakfast, this is included in your RMC event registration fees, so no need to sign-up for the student breakfast separately. However, please watch your email in May for a survey asking if you would like to participate in the mentor program. Surveys will be sent to all students prior to their arrival at RMC and their responses will be key to placement with mentors.

This is a great opportunity for students and professionals to interact in a small group setting over a delicious breakfast at the Cornhusker. Don't miss out on an opportunity to meet up!

### *AMSA Student Membership Nominations Will Soon Be Opening for 2015-2016 Student Board of Directors!*

*Are you interested in becoming more active within AMSA?*

*Do you want to enhance your leadership skills and contribute to the planning of AMSA student events?*

*Are you ready to make lasting connections with AMSA professional members and your peers?*

If you answered yes to any of these questions, consider running for the Student Board of Directors! Each year, 6 positions are elected (1 from each of the Midwest, East, West, and South regions, and 2 at-large directors). These directors are responsible for coordinating a multitude of events each year, including the annual Student Leadership Conference, the RMC Networking and Career Fair, fundraising events like the Silent Auction and T-Shirt Auction, product development competitions like Iron Chef and Taste of RMC, and social activities for student members. Throughout the year, student board members build valuable relationships with each other, AMSA staff, and professional members throughout the meat industry.

If you are interested, see what past board members think about their time serving on the Student Board of Directors by [clicking here!](#) Contact **Loni Woolley** with any questions, and watch eNews for the announcement of nominations coming soon!

"Serving on the AMSA Student Board of Directors was truly a privilege, and I encourage students to get involved and consider running for a position in the upcoming elections. The experience I gained while serving both on the board and as President greatly exceeded my expectations, and being a member of such a great team was not only rewarding, but also provided exceptional training for my job. Time management, collaboration, budgeting, planning and execution, and last but not least, making connections throughout the animal agriculture and food production communities have all come into play since starting a job after graduate school. In fact, in just a few months at Oscar Mayer, I have interacted with numerous individuals who I met through my involvement with AMSA and the student board. Serving on the AMSA Student Board of Directors provides you with exceptional opportunities to prepare you for a successful career, and allows you to build some great friendships and professional contacts in the process." - **Amanda King, Kraft Foods/Oscar Mayer (recent graduate of the University of Wisconsin-Madison)**

"My time on the student board has added exceptional value to a membership that I already hold in high regard. During my time on the board I have been able to network with a broad range of student and professional members, as well as develop my own leadership and planning skills. Technically speaking, the opportunity helped me benefit even more from annual events such as RMC and the Student Leadership Conference. Serving on the board can evolve into any kind of experience you wish, and with the bright future of the student organization – the opportunities are endless." - **Scott Howard, Cargill (recent graduate of Colorado State University)**

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## **AMSA Announces 2015 Internship Opportunities**

### **2015 Scientific Writing Internship**

AMSA is currently seeking three students that meet our qualifications (see below) to each complete a 30 day internship. The deadline for applications is March 2, 2015. The student will gain insights, skills and experience in online communication in the context of scientific education and outreach. The student will be expected to design several communications projects during the 30 day internship, hours will be determined upon internship acceptance. All work will be evaluated by AMSA staff and volunteer leadership with continuous feedback provided.

Position: Scientific Writing Internship

Location: Remote,

Time Period: March 15-April 15; April 15-May 15; May 15-June 15

Scholarship: \$600

### **Communication and Technical Writing Intern**

AMSA is currently seeking two students that meet our qualifications (see below). The deadline for applications is March 2, 2015. Communication Interns will assist the AMSA

Director of Communications in promoting AMSA through traditional media outlets, social media, and at the annual Reciprocal Meat Conference. RMC related tasks include assisting in their coordination, attending, and assisting in photography, videography and social media duties once on site. Other tasks include drafting internal news stories, scientific white papers, fact sheets and other projects web related projects as they arise.

Apply online at: <http://careers.meatscience.org/>.

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## **AMSA Educational Webinar: Food Science, the Food Industry, and the Critics: Accusations and Conversations**

Wednesday, March 25th  
11:30 AM CDT

### **Overview:**

In early 2014 a little known food blogger known as "The Food Babe" called for Subway to stop using azodicarbonamide (the "yoga mat" chemical) in their bread. Subway made no attempt to publicly defend their ingredient choice and 48 hours later agreed to take steps to comply. Social media has changed the way the people talk about food. I will share my perspectives about how the food industry, and more importantly individual food scientists, can respond.

### **Presenter:**

Dr. John Coupland is a Professor of Food Science at Penn State where he teaches food chemistry and conducts research on emulsion science and fat crystallization. He also coordinates the Ingredients as Materials research group in the department of food science. I am also a member of the Institute of Food Technologists. John a native of the UK, where he received his B.S and Ph.D. from Leeds University, UK Food Science, but has lived in Pennsylvania for the past 14 years.

### **Register:**

This AMSA Educational webinar is interactive and will last approximately 60 minutes including Q&A.

Registration is complimentary but you must first register by clicking on the [enrollment link](#). Once you have registered you will receive an e-mail message confirming your enrollment status and information that you need to join the webinar.

For more information please contact Deidrea Mabry at [dmabry@meatscience.org](mailto:dmabry@meatscience.org).

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## **Upcoming Meetings**

**PORK 101.** AMSA is excited to announce that the 2015 PORK 101 courses will be held May 19-21 at Texas A&M University in College Station, Texas and October 19-21 at Iowa State University, in Ames, Iowa. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Elanco Animal Health. PORK 101 is co-sponsored by the

American Association of Meat Processors (AAMP), American Society of Animal Science (ASAS), North American Meat Institute Foundation (NAMIF) and the Southwest Meat Association (SMA). Registration for AMSA members and other partnering organizations is \$800. Non-member registration is \$950. A special thank you goes out to Elanco Animal Health, a company dedicated to enhancing animal health through science and innovation. For more information or questions regarding PORK 101 please visit:

<http://www.meatscience.org/events-education/pork-101> or contact [Deidrea Mabry](#).

#### **AMSA Student Membership 2015 Leadership Conference**

**March 13-14.** The 2015 SLC conference will be held in Springdale, Arkansas at the Tyson Discovery Center. We will bring in Dale Carnegie training and concentrate on two main modules: handling mistakes and communicating to lead. In addition, Tyson R&D professionals will be sharing their knowledge in a workshop on Friday where students will then be able to utilize this information in an Iron Chef style event Saturday morning. This training will be sure to impress industry professionals and provide you with a competitive lead on internship and career opportunities! Registration is open and closes February 28th. [Click here to register for the 2015 SLC!](#)

**The 2015 Beef Industry Safety Summit needs you!** This year's program will focus on lessons the beef industry can learn from the poultry industry's experience in 2014 with Salmonella Heidelberg, antibiotic use and resistance, GFSI and global food defense and other relevant safety topics. Back by popular demand are industry breakout sessions that will guide you through reasons to reassess your HACCP plan and SOPs, the BIFSCo Best Practices and a discussion on education and research needs. Take this opportunity to register for this engaging event [here](#) held March 3-5 at the DFW Hyatt Regency hotel. All attendees are asked to review the BIFSCo Best Practices on the bottom of the [www.bifsc.org](http://www.bifsc.org) home page related to your sector of the industry in preparation for the breakout discussion.

**International Livestock Congress Set for March 4-5.** The 2015 International Livestock Congress - USA will bring together an elite group of livestock and meat industry international leaders to discuss a variety of proactive strategies that address the ever-changing beef industry. The ILC-USA will be held March 4-5, 2015, at the Houston Livestock Show and Rodeo in Houston, Texas. All segments of the beef industry, both domestic and international, should plan on attending. The ILC in Houston will offer tremendous opportunity to interface with industry and government leaders worldwide, said Russell Cross, Ph.D, ISEF board member. Cost to attend is \$150. Student registration is \$50. Register online at <https://agriferegister.tamu.edu/ILC>. A complete schedule of events can be found online at <http://www.theisef.com>.

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**AMSA Meat Science Career Center ~ Current Postings:**



## Meat Industry CareerLink

- Area Sales Manager GA/  
FL ~ Winpak
- Food Safety Analyst ~  
Smithfield Farmland
  - Food Service Area Sales  
Manager ~ Harris  
Ranch Beef Company
  - Product Manager – Proteins ~ Kemin Food Technologies
  - Technical Manager – Proteins and Grains ~ Kemin Food  
Technologies
  - Loss Prevention Coordinator ~ Smithfield Farmland
  - Associate QA Specialists ~ Smithfield Farmland
  - AMSA Scientific Writing Internship ~ American Meat  
Science Association
  - AMSA Communication and Technical Writing Internship  
~ American Meat Science Association
  - Ph.D. Graduate Teaching Research Assistantship ~  
Purdue University
  - Food Safety Manager ~ Land O’Frost
  - Food Safety Analyst ~ Smithfield Farmland
  - Slaughter Food Safety Scientists ~ Cargill
  - Quality Control ~ Ohio Farms Packing
  - Industry Director Meat North America ~ Corbion

To view all the job postings please go to the [AMSA Career Center](#), if you have any question please contact Deidrea Mabry, [dmabry@meatscience.org](mailto:dmabry@meatscience.org).

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### Center for Food Safety and Applied Nutrition - Constituent Update

The U.S. Food and Drug Administration is announcing the availability of a one-year, \$35,000 grant to support the Agricultural Technology Innovation Partnership’s (ATIP) Branded Food Products Database for Public Health to monitor the sodium content of branded foods and to make nutrient composition data available to the public. ATIP, in conjunction with the U.S. Department of Agriculture’s Agricultural Research Service and the International Life Science’s Institute North America, has established a public-private partnership to enhance public health through increased knowledge of the nutritional content of the food supply.

The public database will be available to the research community, healthcare professionals, the food industry and policymakers, including FDA.

For Additional Information please visit: [Federal Register Notice](#).

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### 2015 Howard Wyman Sheep Industry Leadership School set for Colorado

Applications are now open for the 2015 Howard Wyman Sheep Industry Leadership School to be held June 21 – 24 in Denver, Colorado. Sponsored by the National Lamb Feeders Association (NLFA) with support from the American Lamb Board, National Sheep Industry Improvement Center,

American Sheep Industry Association and donors to the NLFA's Legacy Fund, the school is open to participants interested in learning techniques to improve their sheep industry business operations and profitability. The program, open to people 20 years of age or older, will include marketing, financial planning, alternative grazing options and guided tours through JBS Swift processing plant, Nugget pelt grading facility, Harper Feedlot, Double J Lamb Feeders and Mountain States Rosen.

There is no fee to apply but applications must be received in the NLFA office by April 1, 2015. If selected, each participant must submit a \$200 registration fee, which covers meals and lodging on an assigned double occupancy basis. Participants are responsible for the cost of their own travel to and from the school location. Enrollment is limited to 26 participants. Visit [www.nlfa-sheep.org](http://www.nlfa-sheep.org) to apply online. Questions may be directed to the NLFA office (503) 364-5462 or e-mail: [info@nlfa-sheep.org](mailto:info@nlfa-sheep.org).

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***Got news? Send information and news items to Deidrea Mabry for inclusion in a future edition of AMSA eNews.***

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### **2015 AMSA Calendar of Events**

- March 3-5 - Beef Safety Summit** - Dallas, TX
- March 4-5 - International Livestock Congress-USA** – Houston, TX
- March 7 - HLSR Intercollegiate Meat Judging Contest** - Houston, TX
- March 25 - AMSA Educational Webinar: Food science, the food industry, and the critics: Accusations and Conversations**
- March 29 - April 1 - Meat Animal Evaluation Contest Oklahoma State University** - Stillwater, OK
- May 15-16 - North Carolina State BBQ Camp** - Raleigh, NC
- May 19 - 21 - AMSA PORK 101 - Texas A&M University** - College Station, TX
- June 13 - Validation and Verification Procedures and Guidelines Workshop** - Lincoln, NE
- June 14-17 - AMSA 68th RMC University of Nebraska** - Lincoln, NE
- October 19 - 21 - AMSA PORK 101 - Iowa State University** - Ames, IA

### **Reciprocal Meat Conference 2015-2017**

- June 14-17, 2015 - University of Nebraska** - Lincoln, Nebraska
- June 19-22, 2016 - Angelo State University** - San Angelo, Texas
- June TBD, 2017 - Texas A&M University** - College Station, Texas

### **International Congress of Meat Science and Technology**

August 23-28, 2015 – Clermont-Ferrand, France

2016 – Bangkok, Thailand  
2017 – Cork, Ireland  
2018 – Australia  
2019 – Germany  
2020 – USA (joint meeting with the Reciprocal Meat  
Conference)

PO Box 2187 | Champaign, IL U.S.A. 61825-2187 | 800-517-AMSA • 217-356-5370

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