



This week's issue of AMSA eNews features

- RMC Deadline Approaching for Abstracts, Technical Summaries and Taste of RMC
- 2015 Dietary Guidelines Update
- Upcoming AMSA Webinars Register Today
- Student Scholarship Opportunities
- Nominations are Open for the 2014-15 AMSA Student Board Are Open
- AMSA 2015 PORK 101 Dates
- 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 Update

The abstract deadline for the AMSA 68th RMC 2015 is midnight, CDT, March 31, 2015!



This is your opportunity to showcase your research, get recognized by your peers and attend the AMSA 68th RMC in Lincoln, Neb. June 14-17, 2015!

Complete guidelines for abstract submission, poster preparation and the Graduate Student Research Poster Competition is located **online!**

RMC 2015 programming will focus on the following general areas. Abstract submissions should fit into one or more of these categories.

- Animal Welfare
- Consumer Topics
- Environment, Production Systems and Meat Quality
- Measurement and Prediction of Meat Quality and Composition
- Meat Processing, Ingredient Technology and Packaging
- Meat Quality
- Meat Safety
- Meat Science Education and Extension Tools
- Muscle and Lipid Biology and Biochemistry
- Technical Summaries
- Undergraduate Research Competition

The deadline for submitting your abstract is no later than 11:59 pm, Central Time, on March 31, 2015. To submit your RMC abstract

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

click [here!](#)

Industry Members – Technical Summaries are Due March 31!

Technical summaries are designed to provide non-academic professional members with an additional opportunity for dialogue and discussion about specific, individual scientific topics affecting the meat and poultry industry. Summaries are selected on technical merit and should include data to support hypothesis or conclusions. Research reviews on previously published works can also be submitted as a technical summary.

Technical summaries are due March 31st! Summary descriptions will be accepted in the following categories:

- Sustainability
- New Technologies (Packaging, Processing, Information Collection, Instrumentation, etc.)
- Food Safety Interventions, Analytics and Ingredients.

Application summaries will not be published in the Meat Science Journal, but will be made available to meeting attendees in the 2015 RMC smartphone app and RMC proceedings. More information and to submit your summary is [online](#).

2015 AMSA Taste of RMC Competition

This is your last opportunity to register for the 2015 Taste of RMC competition on Monday June 15, 2015. This year's theme is "Food with a Story (Farm to Fork)," details are below:

Every day the meat industry is tasked with the consumers need to know where their food comes from. This product showcase is looking to provide transparency to the consumer by giving a story as to how it was raised all the way to how it got to the plate being served at RMC. This product should be created with a family type atmosphere in mind, whereas the meal fits with what parents are comfortable feeding their children. This includes making it taste good and affordable while also keeping healthiness in mind.

There are many new additions and changes to this year's Taste of RMC that include reducing some HACCP requirements and adding a new "sales pitch" to the beginning of your presentation to the judges. The concept board idea from last year will still be included and complete details as to what will be required on the board are all included in the new update located at meatscience.org.

Registration ends this week (March 21st) so register your teams today [online](#). Each university is allowed two teams of up to four people per team and the cost is \$50.

If you have any questions please feel free to contact [Tanner Adams](#) or [Bo Hutto](#).

2015 Dietary Guidelines Update

On February 19th the Dietary Guidelines Advisory Committee (DGCA) released the Scientific Report of the 2015 Dietary Guidelines Advisory Committee (DGAC) this report contains many errors and inconsistencies in regards to protein as a dietary nutrient. This report shows the lack of knowledge in regards to

Kemin Food
Technologies
Sealed Air's Cryovac®
brand
Texas Tech University
International Center for
Food 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, [click here to donate today!](#)

- *Melvin "Hunter" Hunt (supports student travel to international meetings)*
- *Robert G. Kauffman (support meat science student development)*
- *William Moody (supports meat*

animal protein in general and its unique food source for beneficial amino-acid nutrients. AMSA and others hope that the committee will review these inconsistencies before releasing the "2015 Dietary Guidelines for Americans (DGA)" as these guidelines provide the scientific basis for the government to speak in a consistent and uniform manner. The DGA is used in the development of print and web-based educational materials, messages, tools, and programs to communicate healthy eating and physical activity information to the public. The DGA is also used as nutritional foundation for food assistance programs, school lunch and military purchasing, among others.

Eric Berg, Professor at North Dakota State University, will be traveling to Bethesda, Maryland March 24th to represent AMSA at the public meeting to provide oral testimony and discuss with the committee that protein, a vital nutrient, did not have received adequate consideration by this DGAC. In particular, protein quality is increasingly becoming an important nutrition topic. Not all proteins are created equally because of the amount and proportion of individual amino acids they contain. Animal proteins are high quality proteins. Because of the essentiality of accurately assessing individual protein's contribution to human amino acid and nitrogen requirements, new methods such as digestible indispensable amino acid score (DIAAS) are being proposed. This is an important consideration in public policy decision making for nutrition. Dr. Berg will also speak about the research he has conducted with Dr. Hans Stein that has focused on the negative consequences of a plant-based macronutrient mix where carbohydrates are the primary source of energy/calories in the diet.

The period for written comments has been extended from April 8, 2015 to May 8, 2015. This extension will be announced in the Federal Register in the coming weeks. Health and Human Services (HHS) and the U.S. Department of Agriculture (USDA) will host a public oral comment meeting on March 24, 2015, meeting registration is now open so feel free to attend in person if you are close or register online for the webcast and support Eric and other AMSA members as they discuss the Scientific Report released by the DGAC.

AMSA is the scientific and professional society for the meat industry and it is both our responsibility and opportunity to show peer-reviewed science in action and provide comments on the DGAC report as well as reach out to our legislator and promote the benefits of meat as part of a healthy lifestyle. To assist you in your efforts AMSA has launched a resource [webpage](#) and will be adding additional information to this as needed. If you have any questions or resources to share please contact [Deidrea Mabry](#).

AMSA Educational Webinars

Food science, the food industry, and the critics: Accusations and Conversations:

Wednesday, March 25th from 11:30 AM – 12:30 PM CDT

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. Dr. Coupland will share his perspectives about how the

- 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)
- 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.

food industry, and more importantly individual food scientists, can respond. 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.

Register today at:

<https://attendee.gotowebinar.com/register/3271975445225494017>.

Using Sensory Panels and Instrumentation to Evaluate Cooked Meat Flavor and Tenderness – Review of the New Guidelines

Monday, March 30th from 11:30 AM – 12:30 PM CDT

In 1978, the American Meat Science Association (AMSA) first published Guidelines for cookery and sensory evaluation of meat (AMSA, 1978). During the next 17 years, these AMSA "Guidelines" were very useful to both AMSA members and nonmembers involved in meat cookery/sensory evaluation. Interpretation of published reports was much easier when the AMSA Guidelines were used to guide the research. Research that utilized the AMSA Guidelines has greatly assisted in determining key factors responsible for differences in sensory, instrumental texture, and cooking properties of meat. In addition, the AMSA Guidelines provided greater consistency in multi-institutional projects. Much of the information in the previous version of the Guidelines is applicable today; however, much has changed. AMSA will be releasing a new version that is more comprehensive, as much additional and updated information are provided in this revision, so join us as Rhonda Miller and Linda Papadopoulos discuss some of recent changes to the Sensory Guidelines.

In 1988, Dr. Miller joined the Animal Science faculty at Texas A&M University as an Assistant Professor, was promoted to Associate Professor in 1993 and to Professor in 1999. Dr. Miller has developed a research program to investigate pre- and post-harvest factors impacting red meat quality, shelf-life, and safety. Linda Papadopoulos has over 25 years of experience in sensory and consumer research. As a Principal at LP & Associates, she provides sensory and consumer research support for various companies in their new product development initiatives, product optimization/reformulation and process/package changes in a variety of food categories.

Register today at:

<https://attendee.gotowebinar.com/register/8816359585726171649>.

USDA STEC CAP Update: Project Summary and Progress Toward Controlling Shiga Toxin-Producing E. coli in the Beef System Using Interventions

May 13 from 11:30 AM - 12:30 PM CDT

The USDA NIFA funded Coordinated Agricultural Project grant to understand and control Shiga toxin-producing E. coli throughout the beef continuum (STEC CAP) is now beginning Year 4 of the 5-year total effort involving 52 lead scientists from 16 institutions and agencies. A brief summary of the overall project goals and an update of selected accomplishments to date will be provided. A more detailed accounting of STEC CAP research on the use of antimicrobial intervention technologies during beef processing will be highlighted and consumer-level studies by STEC CAP researchers on beef safety will be included. Webinar participants will be able to pose questions to multiple STEC CAP researchers

regarding current and future research, education and outreach activities.

Dr. Rodney Moxley is a Professor in the School of Veterinary Medicine and Biomedical Sciences at the University of Nebraska-Lincoln (UNL). In this role, he conducts research focus is on Shiga toxin (Stx)-producing Escherichia Dr. Thippareddi is a Professor of Food Science and an Extension Food Safety Specialist in the Department of Food Science and Technology at the University of Nebraska, Lincoln.

Register today at:

<https://attendee.gotowebinar.com/register/6643093489459565058>.

Registration is complimentary but you must first register by clicking on the enrollment links above. Once you have registered you will receive an e-mail message confirming your enrollment status and information that you need to join the webinar. Please contact [Deidrea Mabry](#) for any questions you may have.

Student Scholarship Opportunities

RMC Undergraduate Scholarship Application Deadline Extended

There is still an opportunity to apply for the RMC Travel scholarship. There is one undergraduate award still available. Interested applicants should apply by April 1st to be considered. More information can be [found here](#).

AMSA Undergraduate Student Research Poster Competition Extended

In an effort to help encourage and engage AMSA students in advancing the well-being of the meat industry through research, we are excited to announce that the Ann Hollingsworth and Dale Huffman AMSA Educational Foundation Mentor Recognitions will be sponsoring three scholarships in the amount of \$1000, \$750 and \$500 for the AMSA Undergraduate Research Competition at the 2015 RMC in Lincoln, NE.

The purpose of the AMSA Undergraduate Student Research Competition is to encourage students to engage in high quality, sound and pertinent meat and poultry research; gain experience in presentation of scientific papers; demonstrate poise and mental agility before their peers; and develop skills in effective communication for dissemination of research information.

Participants must hold membership in the American Meat Science Association at time of entry (March 31). Only two students from one university may enter the Undergraduate competition. For more information regarding poster guidelines please visit the [AMSA website](#). So make sure you submit your intent no later than March 31, 2015, to [Deidrea Mabry](#).

Nominations are Open for the 2015-16 AMSA Student Membership Board of Directors

The AMSA Student Board of Directors is a great way to share your passion for meat science with others while networking and becoming more involved in the AMSA. We encourage any student member looking to become more involved in AMSA to run for the

Student Board of Directors. In order to run for the AMSA Student Board of Directors you must submit a cover letter, resume, and answer two short essay questions.

Application materials must be submitted online by March 27th. Additional information on the AMSA Student Board of Directors election process can be found [online](#). We hope to see your application on March 27th!

AMSA 2015 PORK 101 Courses

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.



Attendees will experience firsthand in the selection, evaluation and fabrication of their pork carcasses. As well as, the importance of hog handling, grading, food safety and much more. The course concludes with the attendees preparing and sampling products from pork carcasses including pumped loins, bacon, hams and sausage.

These attendees will have the opportunity to learn about the value differences in swine, pork carcasses, pork primals and processed pork products from meat science faculty and AMSA members at each university.

The program features:

- Live Hog Grading and Evaluation
- Lean Value Pricing
- Quality Management at Slaughter
- Slaughter Floor HACCP
- Measuring Carcass Quality and Composition
- Process Control Testing
- Fresh Sausage Production
- Pork Carcass Fabrication
- Value Addition
- Consistency Improvement
- Enhanced Pork Production
- Curing Production
- Retail and Consumer Issues

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.

For more information and to register please go to:

www.pork101.org.

AMSA Meat Science Career Center ~ Current Postings:



Meat Industry CareerLink

- Technical Sales
Representative, Meat
Processing Ingredients ~ Food
Ingredient Manufacture
- Internship Fall 2015 and
Spring 2016 ~ National
Cattlemen's Beef Association
 - Post Doctoral Research Fellow (Muscle Protein) ~ The
University of Melbourne, Australia
 - Food Safety Analyst ~ Smithfield Farmland
 - Pork Food Scientist ~ Cargill, Inc.
 - Livestock Procurement Manager ~ Smithfield Farmland
 - Plant Quality Assurance Supervisor ~ Farmland Foods
 - Area Sales Manager GA/FL ~ Winpak
 - Food Safety Analyst ~ Smithfield Farmland
 - Product Manager – Proteins ~ Kemin Food Technologies
 - Technical Manager – Proteins and Grains ~ Kemin Food
Technologies
 - Food Service Area Sales Manager ~ Harris Ranch Beef
Company
 - Loss Prevention Coordinator ~ Smithfield Farmland
 - Associate QA Specialists ~ Smithfield Farmland
 - Ph.D. Graduate Teaching Research Assistantship ~ Purdue
University
 - Quality Control ~ Ohio Farms Packing

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.

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

2015 AMSA Calendar of Events

March 25 - Food science, the food industry, and the critics:

Accusations and Conversations - AMSA Webinar

March 29 - April 1 - Meat Animal Evaluation Contest

Oklahoma State University - Stillwater, OK

March 30 - Using Sensory Panels and Instrumentation to

Evaluate Cooked Meat Flavor and Tenderness – Review of

the New Guidelines - AMSA Webinar

May 13 - USDA STEC CAP Update: Project Summary and

Progress Toward Controlling Shiga Toxin-Producing E. coli in

the Beef System Using Interventions - AMSA Webinar

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)

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