



This week's issue of AMSA eNews features

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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 Reciprocal Meat Conference - Update

Are you registered yet?

April 30th is the final day for AMSA 68th Reciprocal Meat Conference (RMC) early bird registration discounts. Save \$130 per AMSA professional members, \$60 per AMSA student members and \$75 for non AMSA members for the Conference.

The University of Nebraska and ConAgra Foods are excited to host the AMSA 68th Reciprocal Meat Conference (RMC), that will be held June 14-17, 2015.

The AMSA 68th RMC will kick off at the Cornhusker, Marriott with a special session featuring Kelly McDonald with McDonald Marketing. She is considered one of the nation's top experts in multicultural marketing and consumer trends. So make sure to join us June 15th in Lincoln, Nebraska for this high energy session as Kelly engages attendees, and helps them to better understand the consumers they are trying to reach and how to craft the information they are trying to share. Following this powerful keynote will be a variety of concurrent sessions focusing on Processed Meats, Beef Flavor, Pork Quality, Muscle Biology, Food Safety, Growing Social Interest in How Meat is Produced in the U.S. and Diet and Health. As well as, interactive reciprocation sessions where attendee feedback and conversations are invited and encouraged.



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

Early bird registration fees for an AMSA professional member is \$570, AMSA student member is \$240 and a nonmember is \$850.

When registering do not forget to select the extra ticketed events [click here to register today!](#)

Register for the AMSA 68th RMC Career Fair Today

AMSA Student Membership extends an invitation for your company/university to participate in the 13th annual AMSA Networking and Career Fair. This year's Networking and Career Fair will be held during the opening reception of the Reciprocal Meat Conference (RMC) in Lincoln, NE, on Sunday, June 14, 2015, from 5:00-7:30 pm.

A special "students-only" hour allowing more interaction between organizations and the student membership will be from 5:00-6:00 pm. Even if you do not have any open positions at this time, your participation will give you connections with students for future employment. The fee for a company to participate in the career fair is \$500, universities and AMSA sustaining partners receive a complimentary booth. The fee includes a one-day registration to RMC for Sunday, June 14, 2015. If you are interested, please register by April 30, 2015, [click here to register](#). For more information about this amazing opportunity please contact [Deidrea Mabry](#). See you in Lincoln!

Meat Science Family In Need

One of our own needs our support and thoughts. Michael Powell, son of Thomas (AMSA Executive Director) and Joyce Powell, was diagnosed with stage 4 chronic kidney disease. Making matters even tougher his younger brother Joe was tested and diagnosed with the same disease, although at much earlier stage of progression. After a difficult stretch of hospitalizations, tests and diagnosis, Michael has been stabilized, is back home and working on a home schooling program. He is currently on medication to compensate for his lost kidney function and has been placed on the kidney transplant list. At this point in time, doctors estimate his condition can be controlled via medication for the next 12 to 18 months. The medical costs to date and the impending organ transplant process have been overwhelming for the family both emotionally and financially. It is inevitable that treatment costs for Michael and Joe will exceed their medical insurance coverage. As friends and colleagues of Dr. Powell, The AMSA board of directors established a mechanism to provide both financial and emotional support for the family. A fund has been established through gofundme to facilitate donations to the Powell family. [Click here to donate today!](#)

The board would like to thank all of you who have generously contributed and would ask that you continue to keep Michael and the Powell family in your thoughts and prayers through this time of uncertainty.

In addition, if you would like more information or to inquire about becoming a kidney donor you can call the OSF Saint

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 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*

Bo Hutto will lead the Student Board

The AMSA Student Membership recently selected its 2015-2016 Student Board of Directors President Elect. Bo Hutto is currently completing his M.S. at Texas Tech University under the advisement of Dr. Mark Miller. Bo is serving as a South Director on the 2014-2015 Student Board of Directors. Bo will assume his role as president at the AMSA 68th RMC this June in Lincoln, NE.



AMSA 2015-2016 Student Board – Director Election

We are excited to launch the Directors ballot for the 2015-2016 AMSA Student Membership Board of Directors! This year we have 12 outstanding students running for Director Positions. AMSA Student members should have received a ballot via email, if you did not receive a ballot, make sure your AMSA membership is current and contact [Deidrea Mabry](#)!

The ballot will close on April 28th at 5 pm CDT. For more information on the candidates [click here!](#)

We encourage you to take advantage of this opportunity to learn more about each of the candidates for the Student Board of Directors, as there are 12 qualified, enthusiastic nominees for this year's board. We look forward to your participation in the upcoming Student Board elections!

Iowa State Takes Top Honors at the Southeastern

In total, 54 contestants representing 9 universities participated in the contest with Iowa State University, coached by Sherry Olson, Breanna Branderhorst and Patrick Frank, placing first. Iowa State's team members include: Carl Frame, Megan Valentine, Alex Conover, Breanna Saso, Regan Sippy, Gregory Springer, Natalie Hanson, and Kyle Larsen. Iowa State Cardinal was followed by University of Florida, North Dakota State University, Iowa State Gold, and Ohio State University Gray.

Iowa State University

- 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. Pollock Award)



Carl Frame (Iowa State University) was high individual and Joonbum Lee (Ohio State University) was second.

Carl Frame



Dr. Henry Zerby (Ohio State University), Diana Clark (Certified Angus Beef), and Dr. Daniel Clark (Ohio State University) served as officials of the beef portion of the contest in Ohio. Dr. Gregg Rentfrow (University of Kentucky), Dr. Stacy Scramlin-Zuelly (South Dakota State University), LeeAnn Slaughter (University of Kentucky), and Clint Walenciak (Certified Angus Beef) served as officials of the Kentucky portion of the contest.

AMSA Members Published in Meat Science Journal

March and April Issues

A manuscript titled "***Effect of early postmortem enhancement of calcium lactate/phosphate on***

quality attributes of beef round muscles under different packaging systems,"

was published by Shannon M. Cruzen, Yuan H. Brad Kim, Steven M. Lonergan, Judson K. Grubbs, Aaron N. Fritchen and Elisabeth Huff-Lonergan. The objective was to determine the influence of calcium lactate/phosphate enhancement on quality of beef round cuts in high-oxygen modified atmosphere (HiOx-MAP; 80% O₂/20% CO₂). Mm. semimembranosus (SM), semitendinosus (ST), and adductor (AD) were divided and assigned to water-injected control (CON), 3 mM phosphate (STP), or 200 mM calcium lactate/3 mM phosphate (CAL/STP) treatments at 24 h postmortem. Steaks (n = 10) were vacuum packaged (VAC) and stored for 9 days, then displayed for 7 days in VAC or HiOx-MAP." [Click here to read more!](#)



A. Apaoblaza *et al.* published a manuscript titled "**Glycolytic potential and activity of adenosine monophosphate kinase (AMPK), glycogen phosphorylase (GP) and glycogen debranching enzyme (GDE) in steer carcasses with normal (< 5.8) or high (> 5.9) 24 h pH determined in *M. longissimus dorsi*.**" This study observed muscle glycogen concentration (MGC) and lactate (LA), activity of glycogen debranching enzyme (GDE), glycogen phosphorylase (GP) and adenosine monophosphate kinase (AMPK) were determined at 0.5 h (T₀) and 24 h (T₂₄) post-mortem in *Longissimus dorsi* samples from 38 steers that produced high pH (> 5.9) and normal pH (< 5.8) carcasses at 24 h postmortem. [Click here to read more!](#)

Abstracts from the AMSA 67th RMC in Madison, Wisconsin

Catherine N. Cutter *et al.* published a manuscript titled "**The efficacy of short and repeated high-pressure processing treatments on the reduction of non-O157:H7 Shiga-toxin producing *Escherichia coli* in ground beef patties.**" High pressure processing (HPP) has previously been shown to be effective at reducing *Escherichia coli* O157:H7 in meat products. However, few studies have determined whether HPP may be effective at reducing non-O157:H7 Shiga toxin-producing *E. coli* (STEC) in ground beef. This study investigated the efficacy of short and repeated HPP treatments to reduce non-O157:H7 STEC inoculated into ground beef. [Click here to read more!](#)

A manuscript titled "**Differential abundance of sarcoplasmic proteome explains animal effect on beef *Longissimus lumborum* color stability**" was published by Surendranath P. Suma, Mahesh N. Nair, Gregg Rentfrow, Tommy L. Wheeler, Steven D. Shackelford, Adria Grayson, Russell O. McKeith, D. Andy King, et al. The sarcoplasmic proteome of beef *Longissimus lumborum* demonstrating animal-to-animal variation in color stability was examined to correlate proteome profile with color. *Longissimus lumborum* (36 h post-mortem) muscles were obtained from 73 beef

carcasses, aged for 13 days, and fabricated to 2.5-cm steaks. One steak was allotted to retail display, and another was immediately vacuum packaged and frozen at – 80 °C. [Click here to read more!](#)

FASS to Host Animal Care Webinar

The Federation of Animal Science Societies is hosting a webinar entitled “The Role of the FASS Ag Guide in Farm Animal Research” on Thurs., April 23, 2015 at 1:00 p.m. (CST). Speakers and topics of discussion during the one-hour webinar include:



- Introduction-Overview – Ken Odde, FASS Science Policy Committee
- Situation in Washington, DC – Lowell Randel, FASS Science Policy Committee
- History-Current Policies – John McGlone, Chair of FASS Scientific Advisory Committee on Animal Care •Animal Welfare Act (AWA) – Who and what does it cover?
- The FASS Ag Guide – Why and how was it created, how is it updated, and who uses it (USDA-APHIS, AAALAC, University IACUCs)?
- Consequences of changing the AWA?
- Summary – John McGlone
- Q&A

Please use this [link to register](#). Access the [FASS Ag Guide here](#).

ILSI Seeking Future Leaders

The North American Branch of the International Life Sciences Institute is soliciting nominations of individuals to be considered to receive its 2016 Future Leader Award.



ILSI North America is a nonprofit, scientific research and educational organization established to advance the understanding of scientific issues relating to nutrition and food safety by bringing together scientists from academia, government, industry, and the public sector to solve problems with broad implications for the well-being of the general public. ILSI North America's programs are financially supported primarily by its industry membership.

The ILSI North America Future Leader Award, given to promising nutrition and food scientists, allows new investigators the opportunity to add to an existing project or to conduct exploratory research that might not receive funding from other sources or add to an existing project. Consideration will be given to individuals proposing research in the areas of experimental nutrition, nutrition and toxicology, and nutrition and food science. The grants will extend for a period of 2 years at a funding level of \$15,000US

per year. Funds may not be used for overhead or to support the investigator's salary. The award recipients will be selected in late 2015, with funding to begin by early 2016.

For more information on guidelines and criteria for nominees [click here!](#)

AMSA Students Among Recipients of the 2015 Pork Industry Scholarships

Danika Miller and Abigail Wehrbein will each receive a 2015 Pork Industry Scholarship. Danika Miller, from Terre Haute, Ind. Is majoring in Food Science at Purdue University and Abigail Wehrbein from Plattsmouth, Neb. Is majoring in Animal Science/Meat Science at the University of Nebraska-Lincoln. These ladies are among 21 college students around the United States to receive a pork checkoff scholarship as part of its strategy to develop the pork industry's human capital for the future. Recipients were selected based on scholastic merit, leadership activities, involvement in the pork production industry and future plans for a career in pork production.



"Developing the next generation of leaders in the pork industry is one of the top issues that the Pork Checkoff has identified as being critical for the industry's future. Finding new leaders also is part of our strategic plan," said Dale Norton, president of the National Pork Board and a pork producer from Bronson, Mich. "Our ongoing goal is to help ensure that there is a sustainable source of new leaders ready to take on the industry's charge of producing a safe, wholesome food product in a socially responsible way." The 21 student recipients, who hail from 15 states and 15 universities, are majoring in nine different swine-related fields. To view the 2015 Pork Industry Scholarship recipients [click here!](#)

AMSA Student Members Receive Certified Angus Beef® Brand's Colvin Scholarships

The *Certified Angus Beef*® (CAB®) brand awarded \$26,000 to six students for their community and beef industry leadership and achievements.

Since its inception in 1999, the Colvin Scholarship Fund has supported the education of nearly 50 future leaders in agriculture and animal sciences. These scholarships honor Louis M. "Mick" Colvin, CAB's founding executive director of 21 years.

Among the six recipients were AMSA members:

- Elizabeth Nixon, Rapidan, Va. – Oklahoma State University
- Kaitlyn Farmer, Aztec, N.M. – Texas Tech University
- Megan Webb, Brookings, S.D. – South Dakota State University



The scholarship emulates Colvin's role in making dreams a reality and inspiring others to do their best. For 2015, the annual prizes increased from \$20,000 to \$26,000 to award higher cash amounts to deserving students. Each of the six awards is \$1,000 higher to keep pace with rising education costs, and thanks to the generosity of partners in the program.

Elizabeth Nixon, top scholarship winner, said genomic testing to help find superior animals in a herd can increase predictability and consistency. The Oklahoma State University junior wrote, "The availability of information GeneMax provides is remarkable." After graduation, the animal science and agricultural communications double major wants to work in communications for the beef industry.

Texas Tech University senior Kaitlyn Farmer, who plans to attend veterinary school after graduation, wrote, "The industry's ability to maintain consistency lies in our capacity to predict each calf's merit and feed the calf to its full potential." The \$2,000 scholarship recipient said the key to consistency is genetic selection using "EPDs and genetic markers," to increase the accuracy and predictability.

Megan Webb, animal science Ph.D. candidate at South Dakota State University, received the \$6,000 graduate level award. Her research focuses on "The impact of maternal protein restriction in mid- to late-gestation on gene expression, offspring growth, carcass composition and meat quality." Her findings could have a significant impact on the role fetal nutrition plays in subsequent carcass quality.

[Click here to read more about these outstanding scholarship recipients!](#)

Meetings and Webinars

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 go [online](#) or contact [Deidrea](#)



Mabry.

Validation and Verification Procedures and Guidelines workshop June 14. Validation is a fundamental component of the HACCP system, processors are currently required to have HACCP plans in place are also required to validate their HACCP plans. This workshop will provide attendees with a practical discussion on validation, covering experimental design, implementation and application, including appropriate microbiological testing, analysis and reporting. This workshop will be tailored to small-to medium-sized meat and poultry processors to provide viable food safety options. [Click here to register.](#)

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. [Register today.](#)

Registration is complimentary but you must first register by clicking on the enrollment link 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.

3rd International Course in Dry Cured Meat Products will be held from June 1-5, 2015 at IRTA centre located in Monells (Girona), Spain. The International Course in Dry Cured Meat Products is aimed at professionals working in the fields of production, R & D, quality & and sales worldwide and will provide a comprehensive review of all important aspects related to the manufacture of fermented sausages and dry cured ham, as well as the latest developments in processing technologies and an overview of industrial trends. More information can be found [online.](#)

Salmonella Research Update Webinar: The Beef Checkoff, will be hosting a webinar on Thursday, April 30th, 2015, at 1 pm Eastern during which research results will be presented from check-off funded projects regarding *Salmonella* and beef safety. This research has provided new data to assist the beef industry in addressing the issue of *Salmonella* in beef products.

In addition, participants will have the opportunity to provide input regarding next steps for research, as well as provide information on data gaps and research needs that should be addressed through future projects.

Presenters will be Dr. Guy Loneragan, Texas Tech University and Dr. Dayna Harhay, USDA Agricultural Research Service. There is no cost to register for this webinar. To register, go to: <https://meat.webex.com/meat/j.php?RGID=r955d16c13bc967f00d7c2a1cfa7257b5> at any point prior to the webinar.



A contractor to the
Beef Checkoff

AMSA to Co-Host the Center of the Plate (COP)

Training® in June: The North American Meat Institute Foundation (NAMIF) will offer Center of the Plate (COP) Training®, a three-day course covering the fundamentals of meat specifications, June 2-4, 2015, at the Rosenthal Meat Science and Technology Center on the campus of Texas A&M University in College Station, Texas. COP Training provides an in-depth, first-hand look at the processes involved in converting carcasses to meat cuts commonly available in retail and foodservice establishments. The training features a detailed cutting demonstration of all the major center of the plate protein items, including beef, veal, lamb and pork, as well as sessions highlighting poultry, processed meats and seafood. Attendees also will receive a complimentary edition of the recently updated Meat Buyer's Guide, the authoritative source on meat and poultry identification in North America. The course is being co-hosted by the American Association of Meat Processors, American Meat Science Association, Chicago Midwest Meat Association, Canadian Meat Council, Southwest Meat Association and Southeastern Meat Association. COP is funded in part by the Beef Checkoff, and is co-sponsored by the Pork Checkoff, Lamb Checkoff and Merck Animal Health. To view a copy of the preliminary agenda, [click here](#).

AMSA Meat Science Career Center ~ Current Postings:

- HACCP Coordinator ~ Engelhart Gourmet Foods
- Food Technologist ~ Tyson Foods, Inc.
- Livestock Procurement Manager ~ Smithfield Farmland-North
- Plant Food Safety Manager ~ Smithfield Farmland
- Business Development Manager - Food Safety Net Services
- Chemistry Lab Manager ~ Food Safety Net Services
- Research Scientist ~ Food Safety Net Services
- Supervisor-Quality Assurance-1st Shift ~ Jennie-O



Meat Industry
CareerLink

Turkey Store, Inc.

- Assistant Manager Food Safety ~ Smithfield Farmland-Kinston, NC
- Food Safety Manager ~ Land O'Frost
- Quality Manager ~ Land O'Frost
- Labeling Coordinator ~ Smithfield Farmland
- Corporate Project Engineer ~ Smithfield Farmland
- Area Sales Manager GA/ FL ~ Winpak
- National Cattlemen's Beef Association Internship - Fall 2015 and Spring 2016 ~ National Cattlemen's Beef Association

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

April 23 - FASS Animal Care Webinar

April 30 - Salmonella Research Update 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 1-5 - 3rd International Course in Dry Cured Meat Products - Monells (Girona), Spain

June 2-4 - Center of the Plate (COP) Training® - 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 18-21, 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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