



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?

If you answered no, there is still time to register under the early bird rate!



Don't miss out on the opportunity to be a part of this event! If it isThe technical program? The keynote speakers? The beautiful campus and location? The champion golf course? Or of course the fantastic overall experience! Whatever your reason – you don't want to be left out. Register today and join your colleagues, friends and the entire meat science student community at the AMSA 2015 RMC!

Early RMC registration ends, Thursday, April 30th. For more information and to register for the AMSA 2015 RMC please visit: www.meatscience.org/rmc.

AMSA 68TH RMC Pork Quality Speakers Announced

AMSA is pleased to announce that, Scott Galloway, Dr.

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 Industry Excellence

Bronze Sustaining Partners:

Certified Angus Beef
ICL Food Specialties
IEH Laboratories & Consulting Group



Andrzej Sosnicki and Dr. Steve Larsen will be the featured speakers

in the AMSA 68th Reciprocal Meat Conference (RMC) Pork Quality symposium, on Monday, June 15. In this session attendees will hear from the featured speakers on where the pork industry stands today and the need for research and information to help elevate pork in the marketplace.

Pork and the Consumer: Overview of consumer attitudes and behaviors when it comes to purchasing, preparing and serving pork. Scott Galloway, Director Consumer Insights, Smithfield – Farmland will help attendees understand new ways to think about the pork consumer and how to create meaningful, relevant and impactful products that will inspire positive change in the way we think about pork.

The Science of Meat Quality - An Applied Focus: To remain competitive, today's meat/pork industry must maximize the benefits of consolidation, vertical integration, and better coordination within the industry. Successful meat companies will increasingly embrace the cross-functionality between basic and applied meat science and business development, and will also develop more programs that apply scientific, biological, and agricultural economic disciplines to real-world business and practical use. Note that presenter Dr. Andrzej Sosnicki, Genus-PIC Global Applied Value Program for PIC, is the 2015 AMSA International Lectureship Award Winner. This award is sponsored by **DuPont Nutrition and Health**.

Pork Quality Initiatives and Focus for the Upcoming Years: Dr. Steve Larsen, Director, Pork Safety for the National Pork Board will present on the National Pork Board's new strategic plan that involves addressing color (decreasing lighter pork chops), outline the path forward to accomplish the goal, and present National Pork Board research that led us to address color as a factor to change.

For more information on the upcoming RMC and the technical program please go to www.meatscience.org/rmc.

AMSA Officer and Director Ballot Announced for 2015-16 Elections

The Nominations and Recognition Committee chaired by Robert Delmore submit the following names for consideration to select a new President Elect and new Treasurer and fill three director positions.

President Elect Nominees

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 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)*

- Rhonda Miller, Texas A&M University
- Steve Goll, Tyson Foods

Treasurer

- Steve Campano, Hawkins, Inc.
- Wendy Pinkerton, Demeter Communications

Director Nominees

- Sharon Beals, Maple Leaf Foods
- Carol Lorenzen, University of Missouri
- Rob Maddock, North Dakota State University
- Andrew Milkowski, University of Wisconsin
- Phyllis Shand, University of Saskatchewan
- Youling Xiong, University of Kentucky

Information on all of the candidates is posted [online](#) and all current professional and Emeritus members should have received a ballot. Voting is a member privilege so if your membership has expired or is close to expiring, go [online](#) and renew your membership today! If you are not sure, please contact [Jen Persons](#).

Student Membership News:

AMSA Announces Kinsman Scholarship Opportunity

Applications are currently being accepted for the Kinsman International Award.

Eligible students must present verification of their plan to travel internationally with primary intent toward meat science education.

Appropriate international activities involve the international travel of a student for the primary purpose of meat science education. Examples include: study research, or internship opportunities, as well as attendance at meetings that are international for the student such as ICoMST or RMC, for the purpose of presenting their research findings. This year one cash award of \$1250 will be awarded. The recipient will also receive a complementary membership to AMSA for the following year. Interested applicants can find more information and the application on the [AMSA website](#). You can also contact [Rachel Smith](#) with additional questions.



Dr. Donald Kinsman was a long-time AMSA member whose work in meat science research and commitment to international opportunities for students set him apart from his peers. The objective of this program is to honor the memory and achievements of Dr. Kinsman and promote international collaboration by recognizing an outstanding student member with a financial award in support of international travel.

Students Don't Forget to Register for the Iron Chef Competition

Students, be sure not to miss out on this great opportunity to participate

- 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)



in the Iron Chef competition this summer at RMC. ConAgra is graciously hosting us and shares the student board's excitement

for this product development contest. Iron Chef is an excellent opportunity to broaden one's knowledge of product development and culinary skills. In addition, since the teams are made up of students from across the nation, it allows for great networking opportunities with people that share a similar passion for meat and food science. Iron Chef will take place the Saturday before RMC at ConAgra headquarters in Omaha, NE. Unfortunately spaces are limited this year so make sure and register for Iron Chef as soon as possible to reserve yourself a spot in this year's competition.

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 you 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!

NAMI Scholarship Foundation – Call For Undergraduate Applications

Since its inception in 1985, the North American Meat Institute (NAMI) Scholarship Foundation has granted tens of thousands of dollars in scholarships to exceptional undergraduate students pursuing degrees in the Animal, Meat and Food Sciences. The goal of the Foundation is to create a self-perpetuating endowment that will fund scholarships well into the 21st Century.

Undergraduates majoring in Animal/Meat/Food Science with an orientation toward the post harvest processing of meat and poultry food products or enrolled in a Culinary (Art) Science program, are encouraged to apply.

The Foundation helps such students get the financial help they need and deserve. Students are the future of the meat industry, and the NAMI Scholarship Foundation is committed to helping them reach their scholastic goals.

Scholarship Awards include:

- One Frank DeBenedetti Memorial Scholarship (\$2500)
- One Al Piccetti, one John Duyn, one Florence Smith Powers (\$2250)
- NAMI Undergraduate Scholarships one , or more, (\$2250)
- Also, one Robert Hatoff "Center of the Plate" Memorial Scholarship (\$2500)

In addition, each awardee who attends the North American Meat Institute Annual Meeting, which is to be held early 2016 (exact date and location tba), will receive a \$500 travel award and certificate.

[Click here for more information and the Scholarship Application.](#)

Completed applications must be received by the NAMI Scholarship Foundation office on or before May 30, 2015.
Attn: NAMI Scholarship Foundation, 1970 Broadway, Suite 825, Oakland, CA 94612.

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 Turkey Store, Inc.
- Assistant Manager Food Safety ~ Smithfield Farmland-Kinston, NC
- Food Safety Manager ~Land O'Frost



Meat Industry
CareerLink

- Quality Manager ~ Land O'Frost
- 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)