



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 - Reciprocation Sessions Announced and Sponsorship Opportunities

Reciprocation Sessions Announced

RMC features an interactive program which is tailored to bring attendees the very best and inspiring educational experience. From the traditional keynote presentations to the very diverse reciprocation session, firsthand information is presented from leading industry experts.

We are excited to announce the reciprocation sessions that will take place this June are now online! For more information on these sessions and to see the speakers please [*click here!*](#)

RMC Sponsorship Opportunities

AMSA would like to take this opportunity to thank the current AMSA 68th RMC sponsors, with your support this is shaping up to be a very exciting and educational gathering for meat science individuals!



However, there is still time and sponsorship opportunities available if your company or organization is interested in becoming a sponsor. Through RMC sponsorship, an organization establishes itself as a meat industry leader in the minds of the top food, animal and meat scientists and students. The sponsor will achieve a level of familiarity with students through their experiences in these programs that would

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
Tyson Foods, Inc.
Zoetis

Gold Sustaining Partners:

Hormel Foods, Inc.
Kemin Food Technologies
Merck Animal Health
National Pork Board

Silver Sustaining Partners:

ADM
ConAgra Foods
Corbion Purac
DuPont Nutrition & Health
Hawkins Food Ingredients Group
Iowa State University
Kraft Foods Inc./Oscar Mayer
JBS, USA
Johnsonville Sausage Company

enable the sponsor to enhance its recruitment efforts.

We currently have some reciprocity sessions, breaks and lunches available, reservations will be taken in order received for any open sponsorship events. Please contact [Deidrea Mabry](#), with any questions and/or requests that you have.

In order for your company or organization to be recognized for their sponsorship in the RMC printed material please submit your reservation by 5:00 pm CDT on Thursday, May 14th!

[RMC Workshops – Did you forget to register?](#)

Beef Industry Pre-Conference Tour - June 12th

This is your chance to see firsthand from Farm-to Fork the full scope of the beef industry. Tour buses will depart Lincoln, NE at 7 a.m. from The Cornhusker Hotel and travel to Omaha, NE for a tour of a beef packing plant. Located on the grounds of the old Omaha stockyards, Greater Omaha Packing Co. boasts a history that began in 1920. Beef is the number one industry in Nebraska, generating about \$12 billion annually. Nebraska is the number one state for red meat production and commercial cattle slaughter. That comes, in part, from modern, efficient feedlots like the 30,000-head Mead Cattle Co. operation. Visit with manager Buck Wehrbein to learn more about how this operation has successfully managed the challenges associated with cattle feeding. Bluestem Valley Farms is a family-owned operation and an outstanding example of how cow-calf production can be run with an eye toward careful environmental stewardship.

For more information on this tour [click here](#) to add this tour to your RMC registration [click here!](#)

Judging Workshop Reminder

Be sure to remember to register for the meat judging coaches clinic that is scheduled to take place on Saturday, June 13 from 9am – 3pm at the University of Nebraska-Lincoln, Meat Laboratory. Dr. Ty Schmidt has been working to develop a great curriculum for this year's clinic. Topics to be covered include:

- Processed Meats
- Boxed Beef / Branded Beef Program
- Reasons / Questions Overview
- Taking a new look at evaluating pork

Topics discussed on Saturday could lead to items that will be voted on during Sunday's coaches meeting, so make sure you attend to get all of the details. Contact [Rachel Smith](#) with any questions. [Click here to add this to your RMC registration.](#)

Validation and Verification Procedures and Guidelines Workshop

AMSA is excited to announce that we are co-hosting the Validation and Verification Procedures and Guidelines workshop for meat processors with the Consortium of Food Process Validation Experts (CFPVE). This workshop will take place prior to the AMSA 68th Reciprocal Meat Conference in Lincoln, NE on Saturday, June 13th. Validation is a fundamental component of the HACCP system. Processors are currently required to have HACCP plans in place and required to validate their HACCP plans. This workshop will provide attendees with a practical discussion on validation, covering experimental design,

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Bronze Sustaining Partners:

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IEH Laboratories &
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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)*

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.




The Validation and Verification Procedures and Guidelines workshop will begin at 8:00 am on Saturday and conclude at 5:00 pm, registration fees are \$350 and the course is limited to 50 attendees. Registration information is online at <http://www.meatscience.org/validationworkshop>.

AMSA Officer and Director Ballot for 2015-16 Elections - Your Vote is Needed

The Nominations and Recognition Committee chaired by Robert Delmore submitted names for consideration to select a new President Elect and Treasurer and fill three director positions. Information on all of the candidates is posted [online](#) and all current professional and Emeritus members should have received a ballot by email, all votes must be submitted by 5 pm CDT on May 8th! If you did not receive a ballot please contact [Thomas Powell](#).

AMSA Student Membership Announces Student Board 2015-2016 Directors

The AMSA Student Membership recently elected its 2015-2016 Student Board of Directors. This was an extremely close election with a variety of highly qualified applicants. Congratulations to our newly elected board and thank you to everyone who participated!

<p>Midwest Director</p>  <p>Mary Ann Matney Kansas State</p>	<p>At-Large Director</p>  <p>Chad Bower University of Nebraska</p>	<p>West Director</p>  <p>Brittney Scott Colorado State</p>
<p>South Director</p>  <p>Morgan Neilson Oklahoma State</p>	<p>At-Large Director</p>  <p>Kassandra Ognoskie</p>	<p>At- Large Director</p>  <p>Dan Crownover Texas Tech</p>

- *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. Pollock Award)

Bo Hutto from Texas Tech University was elected to lead the 2015-16 Student Board as President a few weeks ago. These students will be joined by Loni Woolley (2014-15 President) as she continues an additional year on the board as Past President. Outgoing board members include Amanda King, Hannah Shetters, Ashley Collins, Josh Hasty, Macc Rigdon and Tanner Adams whose terms will be completed at the close of the 2015 RMC.

AMSA 68th RMC Quiz Bowl - Reminders

Sponsored by Hormel Foods Corporations



Submit your Quiz Bowl Questions by MAY 15th for your chance to receive a bi for Round 1.

As a reminder, one of the requirements for participation in this year's competition is the submission of quiz bowl questions. Each school must submit questions as outlined in the rules prior to participation. Please email your questions to [Rachel Smith](#).

School's questions must be submitted by the registration deadline of May 15th (30 days before RMC – Current deadline stated in the Quiz Bowl Rules and Guidelines). Schools who submit their questions by this deadline will be entered into a drawing to receive a bi for Round 1 (Provided there is a bi in the bracket). Questions MUST be submitted in Microsoft Excel with the following information: question, answer, topic area, difficulty (1=easy, 5=difficult), and reference source. (see page 4 for example formatting) for the school to be eligible for the drawing. Acceptable resources include: textbooks, publications, websites, etc. NOT lecture notes.

[Click here to register your team today!](#)

AMSA 68th RMC Undergraduate Scholastic Achievement Award Recipients

The 2015 Undergraduate Scholastic Achievement Award winners will be recognized during the AMSA 68th RMC Awards Banquet, Tuesday, June 16th in Lincoln, NE. ***These awards are sponsored by the ADM.***



Allison Hobson is studying Animal Sciences and Industry and minoring in Food Science at Kansas State University. From competing on the 2013 Meat Evaluation Team, her involvement within the Kansas State Meat Science Department only grew. She has participated in multiple summer internships such as a Research Assistant at U.S. Meat Animal Research Center, and Quality Assurance Intern with Hormel Foods. Allison is currently working for Tyson Foods as an intern in Quality Assurance in Pasco, WA. In the fall Allison plans to complete a Master's Degree in Meat Science.



Brandon Klehm, a student at The Ohio State

University, is completing his degree in Meat Science. Brandon has interned with several meat processing companies, in addition to working at his university's meat lab. "Having the opportunity to learn and engage with different companies has stimulated my drive and passion for the meats industry." Brandon will begin his master's degree at the University of Illinois.



Austin Langemeier is a graduating senior at Texas Tech University and has worked as a Sales Associate for Raider Red Meats at Texas Tech. While at Tech, he was a First Team All-American for the Meat Judging Team in 2013 and part of the National Champion Meat Judging Team. Austin will be transferring to Kansas State University to pursue a Master's and Doctorate in Swine Nutrition hoping to stay involved in the swine industry with an emphasis on the meat science side.

Amanda Outhouse a student at Iowa State University, completed her degree in Animal Science in May. She worked as an undergraduate research assistant, in the muscle biology lab, under Dr. Kyle Grubbs. She is an active member of the Meat Science Quiz Bowl Team and the Meat Science Club on campus. Amanda plans to pursue a Master of Science degree this fall at ISU with a focus in meat science and muscle biology. Amanda currently is a Pork Quality Research Intern with Smithfield Farmland in Milan, MO.



Shannon White will graduate from Oklahoma State University next week with a Bachelor's of Food Science and a minor in Animal Science. At Oklahoma State University, she competed on the 2013 Meats Judging team and the 2014 Meat Animal Evaluation team. With an agriculture background, she knew she wanted to be involved in the agriculture industry. Following her internship with Cargill last summer, she discovered what she wanted to do for a career and will be starting in August with Cargill Beef as a sales

trainee.

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 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.](#)

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](#).

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:

The job market continues to improve, the demand for qualified talent will subsequently increase and opportunities will come your way.

Are you prepared?

If not, make sure you check out the AMSA Meat Science Career Center and post your resume today!!

- Case Ready Food Scientist ~ Cargill
- Manager, Research and New Product Development ~ Cargill
- Customer Focused Innovation Manager ~ Cargill
- Plant Quality Manager ~ Kraft Foods
- Manager of Research and Development ~ Sadler's Smokehouse,

LTD

- Quality Engineering Manager ~ Kraft Foods
- 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
- 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

- 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)