



This week's issue of AMSA eNews features

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- 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 Office Closed in Remembrance of Memorial Day

The AMSA office will be closed on Monday, May 25 in remembrance of Memorial Day and will re-open on Tuesday, May 26. Have a safe and happy holiday.

AMSA 68th RMC – Reaching Tomorrow's Meat Consumer

RMC Attendance Approaches 700!



On June 14, 2015 meat scientists across the country will begin gathering in Lincoln, NE for the American Meat Science Association's (AMSA) 68th Reciprocal Meat Conference (RMC). This year's RMC is co-hosted by the University of Nebraska-Lincoln and ConAgra Foods. From the first RMC held in 1948 with 46 attendees to the more than 700 that participate in RMC today. These individuals represent all facets of the meat industry from academia, government and industry as well as undergraduate and graduate students. "The AMSA's 68th RMC is unique in that it has all the education and technical programming that you'd want, along with the social environment to let you catch-up with old friends and colleagues," states Brad Morgan, Ph.D., AMSA President and Senior Director of Protein at Performance Food Group.

So if you are not one of the 700 individuals registered for the

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

AMSA 68th RMC make sure to register by June 5th to save!

Click here to see the full program or register, regular registration ends June 5th!

Register for the 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 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.

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 40 attendees. [Click here to register!](#)

Student Mentor Breakfast

The student board of directors will be coordinating the Student/Professional Mentor Breakfast at RMC again this year. This program is designed to match up students with professional members and for students and mentors to follow up with each other during RMC and throughout the year. Professional members and students will be matched up based on similar interest and career goals. The breakfast will be held Monday, June 15th at The Cornhusker Marriott. All students are encouraged to participate in the breakfast and will gain valuable networking experience. All mentors and mentees are asked to fill out an information sheet that can be found online on the [AMSA website](#), next week. If you have any questions or are interested in participating as a mentor please contact [Josh Hasty](#).

Slide Show Pictures for the Student Mentor Breakfast

Students this is your chance to showcase the great things you have been doing at your universities. We are in need of pictures from all Universities to be displayed in the slide show that will be playing during the Student Mentor Breakfast. If you have any pictures of students at your University, please email them to [Josh Hasty](#) so they can be incorporated into the slides.

Be sure to send great photos to represent your Universities!

Undergraduate Quiz Bowl Competition – Register your Teams Today!

Sealed Air's Cryovac® brand
Texas Tech University
International Center for
Food Industry
Excellence

Bronze Sustaining Partners:

Certified Angus Beef
Colorado State University
Center for Meat Safety and Quality
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*

The 2015 Quiz Bowl will be held Sunday, June 14, 2015 during the AMSA 68th Reciprocal Meat Conference in Lincoln, NE. The preliminary rounds will be held on Sunday morning, June 14, at The Cornhusker Marriott Convention Center and the final round will be held Sunday evening, June 14, during the Welcome Reception.

Entries must be submitted to AMSA Headquarters no later than May 29, 2015. A \$50 entry fee is required for each team. Registration information is available [online](#).

AMSA Members Published in National Provisioner

Exploring alternative primals for ground-beef patties

By: Terronica Blackmon, Rhonda K. Miller, Chris Kerth, and Stephen B. Smith

According to a recent review, the average American consumes about 66 pounds of ground beef per year, and ground beef accounts for approximately 60 percent of total beef consumption. Ground beef can be derived from a number of beef primals which can vary in saturated fat (SFA) and monounsaturated fat levels (MUFA). We have demonstrated that ground beef available at retail has a MUFA:SFA ratio of 0.85 to 0.90, whereas ground beef from cattle fed high-grain diets has a MUFA:SFA ratio greater than 1.10. Ground beef from grass-fed animals has a MUFA:SFA ratio less than 0.75.

We have shown in three separate human studies that ground beef with a MUFA:SFA ratio greater than 1.0 increases HDL ("good") cholesterol more than ground beef with a MUFA:SFA ratio less than 1.0.

In ground beef, MUFA:SFA ratio can be altered by replacement of SFAs with fat trims rich in oleic acid. It has been previously reported that subcutaneous adipose tissue over the brisket is typically high in MUFAs, especially in oleic acid, and low in palmitic and stearic acids, the major SFAs in beef. Fat from the plate primal is intermediate in SFA and the flank has the highest SFA proportions. [Click here to read the full article!](#)

USDA Announces Funding Available for Food Safety Training, Outreach and Technical Assistance

The U.S. Department of Agriculture's (USDA) National Institute of Food and Agriculture (NIFA) announced the availability of \$2.3 million for the establishment of regional centers to support comprehensive food safety training and education, pursuant to the Food Safety Modernization Act (FSMA). This program is jointly developed and administered with the Food and Drug Administration (FDA), which will support additional regional centers through a separate funding announcement that will be released in the coming weeks.

The joint NIFA-FDA program will award grants to establish one national coordination center and four regional centers. The national coordination center will coordinate the overall program, while the regional centers will reach out into local communities to work with FSMA audiences across the country. Regional centers will also coordinate with one another through the national coordination

- (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)*
- 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

center.

The regional centers will reach out to and work with representatives from non-governmental organizations and community-based organizations, as well as food hubs, local farm cooperatives, extension, and others entities that can address specific needs of the communities they serve.

NIFA is issuing this request for applications for the establishment of two regional centers, one in the Southern Region and one in the Western Region, as defined by Sustainable **Agriculture Research and Education (SARE)** program. FDA will issue a separate funding announcement in the coming weeks for the establishment of two additional regional centers in the North Central the Northeast regions. In January 2015, FDA issued a funding announcement to establish the national coordination center.

Applications are due June 29, 2015. See the request for applications on the NIFA [website for more information](#).

AMSA Educational Webinar: Food Safety and Inspection Service Labeling Requirements

When:

May 27, 2015

11:30 am-12:30 pm CDT

Overview:

Labeling and Program Delivery Staffs will focus on Food Safety and Inspection Service labeling requirements with an emphasis on labeling trends, regulatory considerations for special statements and claims, the application of generic labeling, and our web-based Labels Submission and Approval System (LSAS). Labeling and Program Delivery Staff will also provide updates on labeling policies and regulatory initiatives that are under development.

Presenters:

- Jeffrey W. Canavan, MPA, RD, Deputy Director, Labeling and Program Delivery Staff
- Dr. Rosemary Earley, Staff Officer, LPDS, Office of Policy and Program Development at USDA-FSIS

Registration:

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:

<https://attendee.gotowebinar.com/register/1725272648811866881>.

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.

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 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!!



Meat Industry
CareerLink

- Research Food Scientist ~ King and Prince Seafood Corporation
- Full time Lecturer in Meat Food Processing ~ California Polytechnic State University
- Assistant/Associate Professor in Meat Food Processing ~ California Polytechnic State University
- Agriculture Program Specialist (animal science) and Coordinator of Intercollegiate Teams ~ Fort Hays State University
- 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

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 27 - AMSA Educational Webinar: Food Safety and Inspection Service Labeling Requirements**
- 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
- September 12 - National Barrow Show Meat Contest** - Austin, MN
- October 3 - Eastern National Intercollegiate Meat Judging Contest** - Wyalusing, PA
- October 18 – American Royal Intercollegiate Meat Judging Contest sponsored by Elanco Animal Health-** Nebraska Beef, Omaha, NE
- October 19 - 21 - AMSA PORK 101 - Iowa State University** - Ames, IA
- October 20 - National 4-H Meat Evaluation & Identification Contest** - Kansas State University, Manhattan, KS
- November 1 - Cargill Meat Solutions High Plains Intercollegiate Meat Judging Contest** - Friona, TX
- November 15 – International Intercollegiate Meat Judging Contest** - Tyson Foods, Dakota City, NE

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)

Please send your photos by June 7, 2015.

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