



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 RMC – Reaching Tomorrow's Meat Consumer

AMSA is pleased to announce that, Deputy Under Secretary, Gary Woodward; Dr. Lynn McMullen; Dr. Steve Larsen and Bill Hewat will be the featured speakers in the AMSA 68th Reciprocal Meat Conference (RMC) Hot Topic Symposium. This session is *sponsored by Texas Tech University Center for Food Industry Excellence* and will take place on Wednesday, June 17. Presentations from these speakers will focus on the below topics.



USDA Agricultural Marketing Service Programs and Their Link to Science:

USDA Marketing and Regulatory Programs (MRP) facilitates domestic and international marketing of U.S. agricultural products and ensures the health and care of animals and plants, and are active participants in setting national and international standards. Mr. Woodward, Deputy Under Secretary, Marketing and Regulatory Programs, United States Department of Agriculture, will highlight key marketing and regulatory programs related to meat science, and the linkage between these programs and science.

AMSA Membership Information:

*To update your AMSA membership information please **click here:***

AMSA's Sustaining Partners

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Elanco Animal Health

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Smithfield Foods
Tyson Foods, Inc.
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National Pork Board

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JBS, USA
Johnsonville Sausage Company
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

Heat Resistant *Escherichia coli*: Why They Don't Die!

Heat resistant *Enterobacteriaceae* have been isolated from meat products and recently the genetic determinants for heat resistance have recently been discovered. The presence of a genomic island, referred to as the "locus of heat resistance" correlated perfectly to heat resistance in strains of *E. coli*. Dr. McMullen, Professor, Food Microbiology, Agricultural, Food and Nutritional Science, University of Alberta, will discuss the implications of heat resistant organisms for the meat industry.



PEDv in Swine – Status and Impact:

U.S. pork producers have been dealing with PEDv. Checkoff has funded millions of dollars in PEDv research and have worked with veterinarians, producers and packers to help control PEDv. In this presentation Dr. Steve Larsen, Director of Pork Safety with the National Pork Board, will include a review of Checkoff funded PEDv research and the lessons learned from dealing with PEDv.

Overview of the 2015 Avian Influenza Outbreak:

The U.S. has suffered the largest Avian Influenza epidemic in recent history. The highly pathogenic H5N2 avian influenza has infected more than 150 commercial poultry farms, mainly in the Upper Midwest, and has resulted in the culling of more than 38 million commercial poultry. In this presentation Bill Hewat, Director of International Live Production and Veterinary Service with Tyson Foods, Inc., will review the HPAI H5N2 virus, the impact on the industry and the steps that are being taken to eradicate the disease.



Please go online to www.meatscience.org/rmc for the full RMC program!

Last Call to Save on RMC Registration

Don't miss out on the latest buzz in the meat science world. Join us in Lincoln, Nebraska June 12th – 17th for the 2015 RMC. If you have yet to complete your registration, do it now! There is still time to save money by signing up under the regular registration rate which will end on Friday, June 5th.



For additional information and to register for RMC 2015 please visit us at <http://www.meatscience.org/events->

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 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

education/rmc or contact Jen Persons phone:
(217) 689-2440 ☎ email: jpersons@meatscience.org.

See you in Lincoln!

Let Us Treat You to Breakfast at RMC

Thomas Powell

I would like to see as many of you as possible at the AMSA Annual Business Meeting coming up in a couple of weeks at RMC. I enjoy this meeting each year because I see the people at the heart of the association celebrating progress and laying the groundwork for our future. You will hear details on the association's strategic goals, finances, student programs and the AMSA Educational Foundation.

Members often ask me how to get more involved in the association. Attending this meeting is a great first step. After you have heard about the many aspects of AMSA endeavors, you will likely know where you best fit. Follow up with me or any of the AMSA Board after the meeting with your ideas.

The meeting is on Tuesday, June 16 at 6:45 a.m. at The Cornhusker Marriott. We have ordered plenty of coffee and a light breakfast to get you going for your day of reciprocation.

Interested in Working on ICoMST 2020?

AMSA is hosting the International Congress of Meat Science and Technology (ICoMST) in 2020 combined with the RMC. We kick off the RMC/ICoMST 2020 planning process with an informational meeting on Wednesday, June 17 immediately following the final session of RMC. If you think you would like to be on the ICoMST organizing committee or want to hear more, come join us for lunch and a discussion of the planning timelines and activities that will take place between now and 2020.

Elanco Animal Health Sponsors AMSA 68th RMC App

Stay in the loop during the entire 2015 RMC on the AMSA RMC app. From an official RMC schedule, to Maps and everything in between, you are sure to find what you need on the app. Thanks to the sponsorship of AMSA sustaining partner, Elanco Animal Health, all attendees will have the opportunity to stay informed via their electronic device. The structure of the app has changed this year. We are now featuring detailed abstract descriptions, RMC sponsors, AMSA sustaining partners, speakers profiles, as well as hotel and career fair information. Additionally, you can select the events that interests you



(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)*

and design your own personal RMC schedule, all while sharing about your positive experience via our live Twitter and Facebook feed. The final addition to the app is the new photo album. We are asking for all participants to help in capturing your special RMC moments and post them here. Make sure and download the app before you head to RMC. Plan your own schedule and begin adding photos of your journey to Lincoln, NE in just a few short weeks!

To get the guide, choose one of the methods below:

- Download 'Guidebook' from the Apple App Store or the Android Marketplace search for Reciprocal Meat Conference or scan the QR code below
- Visit <http://guidebook.com/getit> from your phone's browser
- Scan the following image with your mobile phone (QR-Code reader required, e.g. 'Red Laser', 'Barcode Scanner')



Undergraduate Quiz Bowl Competition – Register your Teams Today!

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 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](#), please contact [Rachel Smith](#) for more information.

Student Membership Updates

by Hannah Shetters

T-Shirt Auction

It's not too late to design a t-shirt for this year's auction!

In an effort to help a fellow meat science family, the student board will be donating 50% of the proceeds to the Powell family. Thomas's son Michael was diagnosed with stage 4 chronic kidney disease in addition to his brother being diagnosed with the same disease, but at a much earlier stage. As you can imagine, the medical costs have become a tremendous burden for the family

both financially and emotionally.

Bring a t-shirt and your wallet to this year's auction to help support the student board, but more importantly the Powell family. The t-shirt auction will be held during the picnic Monday, June 15 at 8:00 pm. We will have awards for both the t-shirt with the highest bid along with 'People's Choice'. Please bring t-shirts to the student promotional items table Sunday, June 14 between 10:00 am and 4:00 pm.

If you would like to make a personal donation, the AMSA board of directors have established a fund through gofundme to facilitate donations to the Powell family. [Click here to donate today!](#)

Silent Auction

Don't forget to bring an item to donate for the silent auction!

If you are thinking about bringing an item that may be too large or too fragile to travel with, you can always bring pictures and a list of details to have on display at the silent auction table. You may drop off items to the student promotional items table at any time during RMC, though the best time would be Sunday between 10:00 am and 4:00 pm. Silent auction items will be set up near the promotional items table and the auction will close at 3:15 pm on Tuesday.

Be sure to check out all the amazing silent auction items that will be on display throughout RMC!

If you have any questions, feel free to contact Hannah Shetters at hshetters@ufl.edu.

AMSA Members Published in Independent Processor Angelo State University Unveils New Initiatives

Featuring a multi-faceted bachelor's degree program, state-of-the-art facilities and several new initiatives, Angelo State University's Meat and Food Science Program offers students hands-on, experiential learning and research opportunities to prepare them for careers in all facets of the meat and food science industries.



From here, it's possible.

ASU's Bachelor of Science in food animal science and marketing incorporates several vital disciplines identified by industry leaders as important for successful and rewarding careers in the meat and food science industries, with special focus on the production of meat animals, the resulting products and their subsequent

marketing. Our graduates are prepared for careers in new product development, quality assurance, food safety and state/federal inspection, as well as in supporting industries that include product packaging and live animal production.

Students majoring in food animal science and marketing participate in classroom, lab and research activities in our USDA-inspected Food Safety and Product Development (FSPD) Laboratory. The 8,000-square-foot complex houses animal harvest and fabrication floors, sensory evaluation equipment, a prep kitchen, a commercial cooler and freezer, a packaging room, classrooms and a retail room. It is a fully functioning muscle foods processing facility equipped to harvest animals, prepare fully-cooked products and conduct research, all while selling student-produced packaged meat products to the public in the ASU Meat Market.

Some of the student research projects utilizing the FSPD Lab facilities include meat quality, safety and shelf life; product development and utilization; lamb and goat research; and pre-harvest food safety and antibiotic resistance. [Click here to read more about ASU!](#)

Upcoming Meetings

PORK 101. AMSA is excited to announce that the next 2015 PORK 101 courses will be held 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 13. 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

- Assistant/Associate Professor in Meat Science ~ Virginia State University
- Assistant/Associate Professor in Meat Food Safety/Microbiology ~ California Polytechnic State University
- Corporate Project Engineer ~ Smithfield Farmland-Tarheel, NC
- Senior Product Development Scientist ~ The Laramie Group
- 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, Pork Research and New Product Development ~ Cargill
- Customer Focused Innovation Manager ~ Cargill

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

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)

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