



This week's issue of AMSA eNews features

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2015 RMC AMSA Professional Awards Honorees Showed Their Colors

The AMSA Professional Awards were presented at a banquet during our recently held RMC in Lincoln, Nebraska. It was a night filled with laughter and appreciation as we got reacquainted with our "meat friends" and recognized the contributions and achievements of the awardees.



Whether you were unable to attend the banquet, or just wanted another peek at an awardee's slide presentation to see their adorable baby photos or their hair styles in some of the "back then" photos, visit the AMSA website Awards and Scholarship [website](#) and select the award category you would like to view! Under each profile, see what has motivated them and how their unique contributions enriched the meat science community.

AMSA Members Published in Meat Science July Issue

Robyn Warner, et al. published a manuscript titled "**Effects of infusing nitric oxide donors and inhibitors on plasma metabolites, muscle lactate production and meat quality in lambs fed a high quality roughage-based diet.**" "The principal outcome of the experiment was that L-NAME inhibited proteolysis and reduced tenderness in the SM. These data

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AMSA's Sustaining Partners

Diamond Sustaining Partner:

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Tyson Foods, Inc.
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Gold Sustaining Partners:

Hormel Foods, Inc.
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Silver Sustaining Partners:

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



indicate that events pre-slaughter that affect NO synthesis can influence meat tenderness, potentially via altered muscle metabolism or modulation of proteolytic enzymes." [Click here to read more!](#)

David Hopkins, et al. published a manuscript titled "**Effect of pulsed electric field treatment on hot-boned muscles of different potential tenderness.**" In this study, the effect of pulsed electric field (PEF) treatment and ageing on the quality of beef M. longissimus lumborum (LL) and M. semimembranosus (SM) muscles was evaluated, including the tenderness, water loss and post-mortem proteolysis. Muscles were obtained from 12 steers (6 steers for each muscle), removed from the carcasses 4 hour postmortem and were treated with pulsed electric field within 2 h. [Click here to read more!](#)

A manuscript titled "**Explaining the variation in lamb longissimus shear force across and within ageing periods using protein degradation, sarcomere length and collagen characteristics**" was published by David Hopkins, et al. "Meat tenderness is known to be affected by sarcomere length (SL), proteolysis and collagen content (CC). Sixty lambs were slaughtered and the Longissimus muscle was sampled. Samples for shear force (SF), SL, proteolysis indicators (desmin degradation, particle size: PS) and CC were taken after the allotted ageing periods (1, 7, and 14 days). [Click here to read more!](#)

Henry Zerby, et al. published a manuscript titled "**Carcass parameters and meat quality in meat-goat kids finished on chicory, birdsfoot trefoil, or red clover pastures.**" This study was conducted during the 2009 and 2010 grazing seasons to assess carcass parameters and chevon (goat meat) quality when meat-goat kids (n = 72) were finished on pastures of red clover (*Trifolium pratense* L.; RCL), birdsfoot trefoil (*Lotus corniculatus* L.; BFT), or chicory (*Cichorium intybus* L.; CHIC). [Click here to read more!](#)

A manuscript titled "**Reverse electron transport effects on NADH formation and metmyoglobin reduction**" was published by Kaylin Belskie, Ranjith Ramanathan, et al. "The objective was to determine if NADH generated via reverse electron flow in beef mitochondria can be used for electron transport-mediated reduction and metmyoglobin reductase pathways. Beef mitochondria were isolated from bovine hearts (n = 5) and reacted with combinations of succinate, NAD, and mitochondrial inhibitors to measure oxygen consumption and NADH formation. [Click here to read more!](#)

David Hopkins, et al. published a manuscript titled "**A comparison of technical replicate (cuts) effect on lamb Warner–Bratzler shear force measurement precision.**" "The Warner–Bratzler shear force (WBSF) of 335 lamb m. longissimus lumborum (LL)

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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

caudal and cranial ends was measured to examine and simulate the effect of replicate number (r: 1–8) on the precision of mean WBSF estimates and to compare LL caudal and cranial end WBSF means. All LL were sourced from two experimental flocks as part of the Information Nucleus slaughter programme (CRC for Sheep Industry Innovation) and analysed using a Lloyd Texture analyser with a Warner–Bratzler blade attachment. [Click here to read more!](#)

Nick Elroy, Gretchen Mafi, Deb VanOverbeke, Ranjith Ramanathan published a manuscript titled "**Species-specific effects on non-enzymatic metmyoglobin reduction in vitro.**" The objectives were to "determine the non-enzymatic metmyoglobin reduction properties of bovine, porcine, and equine myoglobins and to characterize the effects of pre-incubation of 4-hydroxy-2-nonenal (HNE) with myoglobins on non-enzymatic metmyoglobin reduction in vitro. Purified bovine, porcine, and equine metmyoglobins (0.05 mM) were reduced at pH 5.6 and 7.4 in the presence or absence of HNE." [Click here to read more!](#)

A manuscript titled "**Post-mortem oxidative stability of three yak (*Bos grunniens*) muscles as influenced by animal age**" was published by Surendranath Suman, et al. "The influence of animal age and muscle source on the oxidative stability of yak steaks was examined. Longissimus thoracis (LT) muscles from yaks of different age groups (0.5, 1.5, 2.5, and 3.5 years), and three muscle sources of LT, Psoas major (PM), and Biceps femoris (BF) from yaks of 0.5, 1.5, and 2.5 years, were evaluated for metmyoglobin content, activity of antioxidant enzymes, and antioxidant capacity." [Click here to read more!](#)

NAMI Foundation 2015-2016 Request for Proposals

The North American Meat Institute's Foundation [invites pre-proposals](#) on applied and fundamental research that will improve the control of microbial pathogens in meat and poultry products, specifically, addressing: *Salmonella* in meat and poultry products; Shiga toxin-producing *Escherichia coli* in fresh beef products; *Listeria monocytogenes* on ready-to-eat (RTE) meat and poultry products; and Other Food Safety issues. Proposals that fall outside the scope of the topics listed will not be accepted at this time.

Research pre-proposals will be reviewed by the Foundation's Research Advisory Committee and selected pre-proposals will be recommended for a more comprehensive proposal. The Committee is comprised of leaders in industry, academia and government who volunteer their time to serve in this critical capacity. With this in mind, the pre-proposals should be as clear, concise and detailed as possible.

The Foundation is requesting that only the application and curriculum vitae be submitted for review at this time. Please refer to the grant [questions and answers document](#) for more detail on pre-proposal submission. The indirect costs policy is available [here](#).

Please submit the pre-proposals via Microsoft Word e-mail attachment to Susan Backus at sbackus@meatinstitute.org by 5 p.m. EDT on Tuesday, August 25, 2015. Pre-proposals submitted after this date and time will not be accepted. An acknowledgement receipt will be sent within one business day.

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 (supports student scholarships)
- Donald Kinsman (supports student international program)

AMSA Members Spotted with Sports Legends in DC

Today is National Hot Dog Day, but yesterday was the day to celebrate America's love of hot dogs in Washington, DC. Nearly 1,500 lawmakers, congressional staff, meat industry representatives and members of the media gathered at the North American Meat Institute (NAMI) Annual Hot Dog Lunch July 22 at the Rayburn House Office Building Courtyard on Capitol Hill.

"The Hot Dog Lunch has been an annual tradition for more than 40 years. This longstanding event celebrates America's love of hot dogs – a love that crosses party lines," said NAMI President and CEO, Barry Carpenter. "The lunch is one of the most popular and anticipated events on Capitol Hill, as guests join us to celebrate this iconic American food in the company of major league baseball greats."

This year's legends included:

- Tony Perez, a former first baseman for the Cincinnati Reds and seven-time All-Star who went on to win three World Series championship titles and earned a spot in the National Baseball Hall of Fame in 2000. Perez also managed the World Team during the 2015 All-Star Game;
- Bill Buckner, a former first baseman who played for the Boston Red Sox, Los Angeles Dodgers, Chicago Cubs, California Angels and Kansas City Royals. He was an All-Star and 1980 National League batting champion; and
- Mookie Wilson, who played outfield for the New York Mets, was a key part of the 1986 World Series champion team and is a member of the Mets Hall of Fame.

[Read more online!](#)

AMSA Educational Webinars

Meat in the Diet ~ Science of Meat
August 10, 2015 from 11:30 am – 12:30 pm CDT

Overview:

About one-half of all American adults have a chronic disease that could be prevented with diet or physical activity. This is prompting an active national (and international) dialogue about the optimum human diet. At the center of the debate is meat's role in health. Is there a need for meat in the diet? How much is ideal? What are the benefits? What are the risks? This session will explore the current science on meat's role in health and share insights about the consumer's mindset about healthy eating in America today.

Presenter:

Dr. McNeill serves as the Executive Director of Human Nutrition Research for the National Cattlemen's Beef Association (NCBA).



Roger Mandigo
(supports RMC)

- Robert Merkel
(supports RMC)
- Gary Smith
(supports meat judging program)
- R. C. Pollock
(supports R.C. Pollock Award)

Register:

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:

<https://attendee.gotowebinar.com/register/4085459021394408193>.

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.

AMSA Meat Science Career Center

The American Meat Science Association knows that our greatest resource is our people, and you can remain confident that you are hiring the best educated, most talented and highly professional individuals when you tap into our pool of qualified individuals.



- Job Seekers, you can post your resumes for free and connect your resume with over 400 companies!
 - Employers, the AMSA Meat Science Career Center features competitive pricing with full resume access and all the active resumes with each job posting!
- Jobs that are posted on the Meat Industry Career Link are attracting...
- On average over 293 page views per job on average
 - qualified entry level college graduates
 - resumes from job seekers with advance degrees (50%)

New Job Postings:

- Food Development Marination Manager ~ Colorado Premium Foods
- Packaging Application Specialist ~ Sealed Air Corporation
- Assistant Professor of Animal Science ~ Tarleton State University
- Senior Director, Beef Cattle Scientist ~ National Cattlemen's Beef Association
- Associate Director, Producer Education ~ National Cattlemen's Beef Association
- R&D Technician II ~ Cargill, Inc.
- Veterinary Program Manager, Office of Meat & Poultry Services ~ Virginia Department of Agriculture & Consumer Services
- Chief Science Office ~ Food Safety Net Services
- Senior Food Technologist ~ Foster Farms
- Director Research and Development ~ Shoher Search and Consulting

Got news? Send information and news items to Deidrea Mabry for inclusion in a future edition of AMSA eNews.

2015 AMSA Calendar of Events

August 10 - AMSA Educational Webinar - Meat in the Diet - Science of Meat

September 12 - National Barrow Show Meat Contest - Austin, MN

September 26-27 - Beef Empire Days - Garden City Community College and Tyson Foods, Inc. - Garden City, KS

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 2016-2017

June 19-22, 2016 - Angelo State University - San Angelo, Texas

June 18-21, 2017 - Texas A&M University - College Station, Texas

June 2019 - Colorado State University - Fort Collins, Colorado

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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