



## ***This week's issue of AMSA eNews features***

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- Upcoming Conferences – Mark Your Calendars
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## **Meat Science Journal – Opportunities for Progress**

*This article was adapted from a report prepared by AMSA's Journal Committee*

At the Reciprocal Meat Conference, a broad conversation was taking place about the scope of meat science – what does it mean to be a meat scientist? What is it that we study as meat scientists?

Central to this discussion is the role of the journal *Meat Science*. AMSA adopted *Meat Science* as its official journal over 15 years ago. Today, we find the journal has changed little in its scope and purpose while the discipline of meat science has undergone considerable change.

The current scope of the *Meat Science* journal reads as follows:

*"It is the purpose of Meat Science to provide an appropriate medium for the dissemination of interdisciplinary and international knowledge on all the factors which influence the properties of meat. The journal is predominantly concerned with the flesh of mammals; however, contributions on poultry will only be considered, if they demonstrate that they would increase the overall understanding of the relationship between the nature of muscle and the quality of the meat which muscles become post mortem Papers on large birds (eg emus, ostrich's) and wild capture mammals and crocodile will be considered."*

This scope is limited with respect to the definition of meat and does not reflect the definitions used by the two largest global communities of meat scientists: AMSA and the International Congress of Meat Science and Technology (ICoMST).

In its core purpose statement, AMSA defines meat as red

## **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

meat (beef, pork and lamb), poultry, fish/seafood and meat from other managed species.

The ICoMST Scope currently under review is as follows: All muscular tissues of warm-blooded animals that are used for human food. Also game, offals and by-products (the only category that is not edible) are included.

It is counterintuitive that a journal be called *Meat Science*, but exclude managed poultry meat research and aquaculture since these are the two largest areas of growth in meat production in the world.

It is also not consistent with the statement "...for the dissemination of interdisciplinary and international knowledge (emphasis added) on all the factors which influence the properties of meat. ..." in the existing scope of the journal. Further illogical are the exceptions currently available for large birds, wild capture mammals, and crocodile in the *Meat Science* scope.

Given the stark disagreement between the scope of *Meat Science* in its current form to both the AMSA definition of meat and the scope of research accepted by the ICoMST, AMSA urges adoption of the following definition of meat and a revision to the scope of *Meat Science*.

#### **Proposed Definition of Meat:**

The edible flesh and by-products from domestic mammals, poultry, fish/seafood and other managed species.

#### **Proposed Meat Science Scope:**

It is the purpose of *Meat Science* to provide an appropriate medium for the dissemination of interdisciplinary and international knowledge on all antemortem and postmortem factors which influence the properties of meat. The journal is predominantly concerned with the meat of domestic mammals and avians. Papers concerning meat from aquaculture species, amphibians, wild capture mammals, and cultured (in vitro) meat will also be considered.

AMSA has requested that the editorial board of *Meat Science* consider the proposed scope at its annual meeting next week during ICoMST in France. We will keep you posted as the issue develops and let you know what happens.

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## **Fall Meat Judging Registration**

The fall meat judging season is quickly approaching. Registration is available now for the fall contests on the [AMSA webpage](#). You can also find links to reserve rooms for all the hotels [here](#). Please let [Rachel Adams](#) know if you have any questions or have problems registering.

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## **AMSA Educational Webinar**

### ***Did they hear what you thought you said? Communicating in the Age of the Science Illiterate***

September 16, 2015

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*

11:30 am – 12:30 pm CDT

### **Overview:**

More than half of all Americans have basic or below basic reading skills, according to the Department of Education's latest adult literacy test. In a 2014 University of Chicago study, 20 percent of Americans think cell phones cause cancer; twenty percent believes vaccines cause autism. In this current environment, how do you, as a young scientist, communicate so that your messages are understood? Wendy Feik Pinkerton will help you cut through the clutter and build communication tactics so your voice can be heard and your content appreciated.

### **Presenters:**

Wendy Feik Pinkerton is a nationally recognized communications expert in food, agriculture and other science-based issues. Her public relations skills and scientific knowledge make for a rare combination that is ideally suited for today's marketing environment. For the past 30 years, she has developed, implemented and evaluated crisis management, communications and marketing programs that help agricultural producers and those throughout the food chain understand the methods, motivations and complexities of getting safe, high-quality food from farm to table.

Wendy is a founding senior partner of Demeter Communications. She has been instrumental in several ground-breaking client programs, including Midwest Dairy Association's People Behind the Product brand initiative, and the resulting Midwest Dairy Academy for Retail Excellence, a seminal hands-on and online dairy production education program for retail dairy case managers. The Midwest Dairy Academy was recognized by the National Agri-Marketing Association in 2011 as the best producer-funded event.

Sought by state, regional and national organizations, Wendy's communications and media interview training skills have prepared agricultural producers, organization leaders and company executives for interviews and presentations on hot-button issues and promotion initiatives. She has worked with a variety of groups, including: National Pork Board, National Dairy Council, Midwest Dairy Association, Southeast United Dairy Industry Association, American Soybean Association/DuPont Young Leaders, BASF, McCarty Family Farms, American Meat Science Association, Holstein Foundation, FCS Agri-Bank, University of Illinois College of Veterinary Medicine and Minnesota FFA Miracle of Birth.

### **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/7169461595069192705>.

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](mailto:dmabry@meatscience.org).

*(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

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## **AMSA to Co-Sponsor Upcoming Conferences with NAMIF**

### **Updated Speaker and Program Information Now Available for NAMIF Animal Care and Handling Conference**

AMSA is partnering with the North American Meat Institute Foundation to host 2015 Animal Care and Handling Conference, October 15-16, 2015 in Kansas City, MO. This conference is the leading animal welfare educational opportunity for meat companies, their customers, and those involved in the production and management of livestock and meat products. From big-picture general sessions, to detailed tracks on beef, pork, and poultry handling issues, this conference offers an all-encompassing educational experience.

Programming includes:

- Opening session speaker Carlos Saviani, World Wildlife Fund
- Animal welfare expert Dr. Temple Grandin, Colorado State University
- Newly appointed Humane Handling Enforcement Coordinator Patty Bennett, USDA-FSIS
- Clinical Practice Veterinarian and Lecturer Dr. Brad Jones, University of Nebraska

[Click here for more information!](#)

### **Space is Limited – Register today for the NAMIF Advanced *Listeria monocytogenes* Intervention and Control Workshop**

AMSA is partnering with the North American Meat Institute Foundation to host the Advanced *Listeria monocytogenes* Intervention and Control Workshop, October 20-21, 2015 in Kansas City, MO. This conference helps processors face the challenge of controlling *Listeria monocytogenes* in order to produce safe and nutritious products. In addition, this workshop provides critical information to help processors stay up to date on regulatory issues and changes. The NAMI Foundation has worked with experts from across the industry to develop a learning experience tailored to meet these challenges.

From sanitation to corrective actions and sampling plans to data analysis, *Listeria* control involves your whole team. Not only will this workshop have presentations on the latest developments in *Listeria* control, it features hands on demonstrations, breakout sessions and case studies designed to give you first-hand knowledge to apply to your plant.

[Click here for more information!](#)

### **AMSA to Co-Sponsor Pathogen Control and Regulatory Compliance in Beef Processing Conference**

September 9-10, 2015  
Chicago, IL

Don't miss this year's Pathogen Control and Regulatory Compliance in Beef Processing Conference. Since 2007, this conference has

brought together top experts in food safety systems, regulatory issues, and microbial control for a comprehensive educational experience. Program highlights include:

- STEC and Salmonella: What does the latest data show and how are processors expected to react?
- Validation: The final FSIS validation guidelines go into effect in 2016. Make sure you are prepared.
- Regulations: Hear straight from FSIS their top priorities and changes ahead.
- Mechanically Tenderized Labeling: Understand the requirements for labeling and cooking instructions.

For full program and speaker information, [click here](#).

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## Upcoming Conferences – Save the Date!

**PORK 101.** AMSA is excited to announce that the next 2015 PORK 101 course 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](#).

**2016 Beef Industry Safety Summit.** Save the Date: 2016 Beef Industry Safety Summit will be held March 1-3, 2016 in Austin, TX. More information to come on [www.bifsc.org](http://www.bifsc.org) or [www.beefresearch.org](http://www.beefresearch.org).

### **Registration and Housing Now Open for 2016 IPPE.**

Registration and housing are now open for the 2016 International Production and Processing Expo (IPPE), the world's largest annual meat, poultry and feed industry trade show, which will be held January 26-28, 2016, at the Georgia World Congress Center in Atlanta, Georgia. More details are [online](#).

**5th International Symposium on Thermal treatment of meat and meat products:** will be held September 22-25, 2015 at the International Summer School at the Max Rubner-Institut in Kulmbach. This year, we will focus on developments in thermal processing of meat and meat products. Heating is the oldest and most common process in food preservation and can even be considered as the oldest technology used by human beings. However, balancing microbiological safety while maximizing nutrition values and culinary sensations is far from being trivial, and therefore still a matter under investigation. What contributions can we expect from new scientific approaches like molecular gastronomy or gastrophysics to understand the underlying processes? The Summer School will give an overview on principles of heat treatment technology, effects of elevated temperatures on microorganisms occurring in meat systems, and changes in chemical and biophysical properties in meat products under various heating conditions. Formation of heat induced contaminants as well



as fraud and adulteration are topics of growing interest, with focus on analytical approaches concerning undeclared non-meat ingredients or animal species. More information can be found [online](#).

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## 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.



### New Job Postings:

- Postdoctoral Researcher in Muscle Biology and Meat Science ~ The Ohio State University
- Sr. Scientist - Meat, Seafood & Poultry ~ Innophos, Inc.
- Vice President of Sales ~ Food Safety Net Services
- Director Research and Development ~ Shoher Search and Consulting
- Assistant Professor - Poultry Production ~ Auburn University
- Food Development Marination Manager ~ Colorado Premium Foods
- Senior Food Technologist ~ Foster Farms
- Director of Sales - HPP ~ True Fresh HPP
- Chief Science Officer ~ Food Safety Net Services

***Got news? Send information and news items to [Deidrea Mabry](#) for inclusion in a future edition of AMSA eNews.***

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## 2015 AMSA Calendar of Events

- September 9-10 - Pathogen Control and Regulatory Compliance Conference - Chicago, IL**
- September 9-11 - AMSA Board of Directors Meeting - Kansas City, MO**
- September 12 - National Barrow Show Meat Contest - Austin, MN**
- September 16 - AMSA Educational Webinar - Did you hear what you though you said?**
- September 21-24 - RMC 2016 Site Visit - San Angelo, TX**
- 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 15 - Animal Care and Handling Conference - Kansas City, MO**
- 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 - Advanced *Listeria monocytogenes* Intervention and Control Workshop - Kansas City, MO**
- 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 2-4 - AMSA Student Board of Directors Site Visit** - San Angelo, 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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