



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

- AMSA PORK 101 Brings Valuable Experience to Canada
- AMSA Ends Relationship with Elsevier
- FDA, USDA and CDC Collecting On-Farm Antimicrobial Use and Resistance Data
- AMSA Educational Webinar - *Did they hear what you thought you said?*
- AMSA Member News - Wishing Dr. John Sofos a Wonderful Retirement
- AMSA to Co-Sponsor New Petfood Innovation Workshop during Kansas State's Pet Food Experience
- AMSA to Co-Sponsor Upcoming Conferences with NAMIF
- Upcoming Conferences – Mark Your Calendars
- AMSA Current Job Postings

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 PORK 101 Brings Valuable Experience to Canada**

*"We really appreciate you bringing the course to Canada; I think everyone in our industry should go through this course; I really learned a lot..."* These are just a few of the comments that were said at the first American Meat Science Association (AMSA) PORK 101



course in Ontario Canada this week. Twenty-one individuals from different parts of Canada attended this course hosted at the Maple Leaf Foods ThinkFOOD! Centre and at Conestoga Meat Packers, on September 1-3, 2015. The two and a half days hands-on workshop, supported by Elanco Animal Health, the Canadian Pork Council, and the Canadian Meat Science Association, was led by AMSA members Drs. Dennis Burson from the University of Nebraska; Dustin Boler from the University of Illinois; David Meisinger from Validus and Dean Pringle from the University of Georgia.

The course began at the Maple Leaf Foods ThinkFOOD! Centre in Mississauga, ON where the instructors gave attendees an overview of the expectations of the course and what the next two days

### **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

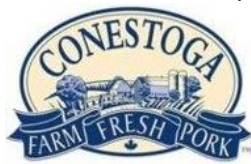
#### ***Gold Sustaining Partners:***

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

would have in store for each of them. After a brief introduction, the instructors divided up the content, and started discussing with attendees the importance of pork quality, pig handling, live



evaluation, lean value pricing, defects in pork, as well as a brief overview of the slaughter process and of fabrication 101. This was a lot of content in a short amount of time but necessary information to prepare the attendees for day two of the course. The Instructors planned different activities, including some that were more hands-on, to keep attendees engaged and excited about the content. With this small group, it was exciting to see the questions they asked, and also to see how engaged they were throughout the whole course. "This was the most engaged PORK 101 group I have seen in a long time," Meisinger stated.

[Click here to read the full article!](#)

Thanks to all the individuals at AMSA, Maple Leaf Foods and Conestoga Meat Packers who assisted with this first Canadian PORK 101 course, it was a tremendous success!

## AMSA Ends Relationship with Elsevier

The American Meat Science Association ended its 15-year-old endorsement of the publishing company's *Meat Science* journal. A letter to the editorial board of the journal requesting expansion of the journal's scope was rejected by Elsevier.



At last week's International Congress of Meat Science and Technology, AMSA Executive Director Thomas Powell met with the publisher and Meat Science editor in chief David Hopkins. The decision to limit the scope of the journal to red meat species reflects Elsevier's concentration on the financial performance of the journal.

AMSA will continue to offer discounted subscriptions to the *Meat Science* journal for the foreseeable future.

The AMSA Journal Committee is forging ahead with exploration of options, including the possibility of a new journal start-up. And the AMSA Board will consider new initiatives at its board meeting in Kansas City next week.

## FDA, USDA and CDC Collecting On-Farm Antimicrobial Use and Resistance Data

The Food and Drug Administration (FDA), in collaboration with the U.S. Department of Agriculture (USDA) and the Centers for Disease Control and Prevention (CDC), is announcing plans for a jointly sponsored public meeting to obtain public input on possible approaches for collecting additional on-farm antimicrobial drug use and resistance data. Such data are important for assessing the impact of measures being implemented to foster the judicious use of medically important antimicrobial drugs in food-producing animals.

*Date and Time:* The public meeting will be held September 30,

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

2015, from 8 a.m. to 4:30 p.m. Although you can comment on the interagency plan for collecting on-farm antimicrobial drug use and resistance data at any time, to ensure that the Agencies consider your comment before updating this plan, submit either electronic or written comments by November 30, 2015.

Registration and Requests for Oral Presentations: Registration is required for this public meeting. Please send registration information (including name, title, organization, address, telephone and fax numbers) by email to [Kelly.Covington@fda.hhs.gov](mailto:Kelly.Covington@fda.hhs.gov) by September 18, 2015. There is no fee to register for the public meeting, and registration will be on a first-come, first-served basis. If you need special accommodations due to a disability, please contact Kelly Covington (see Contact Person) at least 7 days in advance.

[More information can be found online!](#)

## AMSA Educational Webinar

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

**September 16, 2015**  
**11:30 am – 12:30 pm CDT**

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. 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.



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



## AMSA Member News

AMSA member Dr. John N. Sofos University Distinguished Professor at Colorado State University retired, September 1, 2015. Dr. Sofos is a nationally and internationally recognized expert on microbial food safety. To-date, he has authored or co-authored, with his students and collaborators, 319 refereed journal articles, 72 book chapters, nine books, 462 abstracts, 382 miscellaneous publications, and has



presented 210 invited lectures worldwide (27 countries in total). As principal investigator or co-investigator, Dr. Sofos has received more than \$16 million in grants, contracts or donations for research in the field of Food Technology and Safety. During his career at Colorado State University, he has served on 103 graduate student committees, as chair for 61 M.S. and Ph.D. graduate students. He has hosted in his laboratory 38 research associates, post-doctoral fellows and visiting scientists/scholars. They now hold industry, academic and government positions in the United States and other countries. Sixty of his students, post-doctoral fellows, and visiting scientists/scholars have come from 29 countries other than the United States.

Dr. Sofos served as Director of the Center for Meat Safety & Quality, a Colorado State University Program of Research and Scholarly Excellence and is a University Distinguished Professor (an honor given to the top 1% of faculty at Colorado State University). Dr. Sofos has won numerous awards including, to name just a few, six awards from the International Association for Food Protection, the Distinguished Research Awards from the American Meat Science Association and the American Society of Animal Science; the North American Meat Processors Association Educator Award; the United States Department of Agriculture Secretary's Honor Award for Superior Service; and from Colorado State University, the College of Agricultural Sciences Distinguished Career Award and Alumni Association Distinguished Faculty Award. His expertise on food safety issues has led him to serve on many national and international committees, task forces, and food safety advisory boards, including the United States National Advisory Committee on Microbiological Criteria for Foods, the United States National Academy of Sciences Standing Committee on the Use of Public Health Data in the Food Safety and Inspection Service Food Safety Programs, Science Advisor for the Denver District Office of the U.S. Food and Drug Administration, and many more.

"Perhaps the most important part of the academic life of John Sofos is the outstanding mentoring of those he directly touched and those around him. He is an excellent role model for everyone with an unyielding integrity and special way of doing the right thing. During this wonderful career he has been supported by his loving wife, Helen, and family. Now it is time to enjoy life with family and friends. Please join me in wishing him well in the next chapter of life," stated Dr. Kevin Pond, Department Head of Animal Sciences

(supports R.C. Pollock Award)

---

## **New Petfood Innovation Workshop during Kansas State's Pet Food Experience Announced**

AMSA is excited to co-sponsor Petfood Innovation Workshop and Pet Food Experience which is hosted by the Kansas State Pet Food Program Team on the university's main campus in Manhattan, Kansas, October 28-30, 2015.

The multi-day event is a joint industry-academic venture to promote research, innovation and talent development focused on pet food and pet treat manufacturing. At these two conjoint events attendees can expect two days of academic research presentations combined with the hands-on creation of new types of pet treats in the workshop sessions, several networking opportunities and facility tours.

The Petfood Innovation Workshop is expected to sell-out again and will include the full Pet Food Experience agenda. Space is limited for the hands-on Workshop to the first 100 registrants. The Kansas State Pet Food Experience will also be available as a separate registration, and promises to have additional capacity.

The premiere Petfood Innovation Workshop: Next Generation Treats was the 1-day opener for the Petfood Forum 2015 conference and exhibition, which included a new hands-on format that spurred registrations to hit maximum capacity months in advance. Registrants were transported to the Kansas State-Olathe Food Innovation Accelerator Lab where they rotated amongst 6 different stations and engaged in making different types of pet treats to take home.

The Pet Food Program at Kansas State University was started in 2012 and has established degree programs, short courses, and research concerning pet food and nutrition. Kansas State University is a public teaching and research institution founded in 1863 and located in Manhattan, KS.

[Click here for more information on the workshop.](#)

[Click here to register](#), AMSA members receive a 10% discount by using the code AMSA10 (enter in the ID code field during registration and click Apply Code, discount is shown on Payment page).



---

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

**Take Advantage of Focused Tracks on Beef, Pork, and Poultry**

AMSA is partnering with the North American Meat Institute Foundation to host the 2015 Animal Care and Handling Conference. Register today to join industry colleagues for the leading animal welfare educational opportunity for meat and poultry companies, their customers, and those involved in the production and management of livestock and meat and poultry products.

In addition to general sessions covering important industry-wide issues, the conference provides specific tracks for attendees who deal with beef, pork or poultry:

**Beef:** Basic & Advanced Handling, Pre-Harvest Management, Stunning and Insensibility, Mobility Scoring, and Dairy Issues

**Pork:** Basic & Advanced Handling, PEDv, Sow Housing, Stunning and Insensibility, and Pig Transport

**Poultry:** Handling Issues, Avian Influenza, Layer Housing, Stunning, and Poultry Genetics

[Click here for more information!](#)

### **Updated Agenda 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 year's workshop will feature program updates to enhance the learning experience of the attendees by streamlining the information presented and focusing on the most consequential issues. As always, this workshop focuses on the most critical points of *Listeria* control and provides attendees with real world examples and take-home applications through technical presentations, case studies, hands-on demonstrations, and break-out sessions.

Featured topics include: Sanitary Design, Sanitation Best Practices, Environmental Monitoring, Data Analysis, Investigations and Corrective Actions, Lot and Line Segregation, Product Testing, Traceback Technologies, Product Risk and Interventions, and Regulatory Compliance.

Other co-sponsoring organizations include: American Association of Meat Processors, Canadian Meat Council, Chicago Midwest Meat Association, International HACCP Alliance, Southeastern Meat Association, and Southwest Meat Association.

[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](#).

---

## 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.bifsco.org](http://www.bifsco.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](#).

---

## 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:

- Senior Director, Beef Cattle Scientist ~ National Cattlemen's Beef Association
- Dean and Director of the College of Agriculture and Environmental Sciences ~ University of Georgia
- Sr. Scientist - Meat, Seafood & Poultry ~ Innophos, Inc.
- Director Research and Development ~ Shoher Search and Consulting
- Food Development Marination Manager ~ Colorado Premium Foods

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

---

## 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**
- October 28-30 - Petfood Innovation Workshop and Pet Food Experience - 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)

PO Box 2187 | Champaign, IL U.S.A. 61825-2187 | 800-517-AMSA • 217-356-5370

To ensure delivery of AMSA eNews, please add 'dmabry@meatscience.org' to your email address book or Safe Sender List. If you are still having problems receiving our communications, see our [white-listing page](#) for more details.

To safely unsubscribe, [click here](#).