



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 69th Reciprocal Meat Conference ~ Cultivating knowledge and diversity true to the spirit of the AMSA 69th RMC

On September 21-24 the AMSA RMC planning committee chair, Dan Schaefer, and a delegation of the committee were hosted in San Angelo, Texas by Angelo State University. This was a great opportunity for the committee, hosts and staff to sit down and iron out all the details regarding the AMSA's 69th Reciprocal Meat Conference!

AMSA members will head to San Angelo, Texas the "Wool and Mohair Capital of the World" in the virtual epicenter of Texas Agriculture where they will be hosted by Angelo State University at the AMSA's 69th Reciprocal Meat Conference (RMC) June 19-22, 2016. Dr. Kirk Braden at Angelo State University (ASU) is leading the host committee and will be rolling out the red carpet to attendees from all over the world.



San Angelo offers an engaging mix of art and culture, from a sophisticated symphony that showcases such artists as the Vienna Boys Choir and the Civic Ballet, whose students regularly earn spots at top national dance academies to The Old Chicken Farm Art Center which displays works by visual artists of all media, and 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

San Angelo Museum of Fine Arts, a world-class museum that received the prestigious National Museum Service Award, housing continually changing exhibits by artists from Texas and around the world. Attendees can also enjoy live theater at the state's longest running program, the Angelo Civic Theatre, stroll the banks of the Concho River, or catch live music at one of the many venues downtown. San Angelo's deep history in agriculture, both food and fiber, make it an obvious choice for this year's conference. The town has served as a trade center for farmers and ranchers dating back to the 1800s. San Angelo is home to the San Angelo Stock Show and Rodeo, one of the longest running rodeos in the world and Producer's Livestock Auction, the nation's largest auction for sheep and lambs and top five for cattle.

The bulk of the meeting will be held at the C.J. Davidson Conference Center located within the award winning ASU University Center in the heart of ASU's 246 acre campus. Evening social events are being hosted at the San Angelo Museum of Fine Arts and the Fort Concho National Historic Landmark. The host and RMC planning committees will be preparing a variety of activities for RMC attendees so mark your calendar to attend the AMSA 69th RMC.

More information regarding the keynote, concurrent and reciprocity speakers will be posted [online](#) and in eNews over the next few months. So save the date and join us in Cultivating knowledge and diversity true to the spirit of the AMSA 69th RMC in San Angelo, TX, June 19-22, 2016.

Opportunity to Promote Internships to AMSA Student Members

Bo Hutto, AMSA Student Board President

In an effort to more effectively promote internships available to AMSA student members, the AMSA Student Board of Directors is offering a special opportunity to promote your company's internships. All internships that are uploaded to the [AMSA Career Center](#) by October 9th will be included in a special "Internship Opportunities" newsletter that will be sent out to the AMSA student membership the following week. This newsletter will be a great way to promote internships to the AMSA student membership. In order to take advantage of this special opportunity, visit the [AMSA Career Center](#) to upload your company's internship information by October 9th. The cost to list an internship is \$75 per listing. Diamond, Platinum, Gold and Silver Sustaining Partners receive a 25% discount on all postings. If you are a sustaining partner and currently do not have your discount code please contact [Jen Persons](#). All postings will be featured on the AMSA Twitter and Facebook feeds. All listings will remain on the [AMSA Career Center](#) for 30 days after they are initially listed. A newsletter will be compiled on October 12th listing all of the internships that are posted on the AMSA Career Center and will be sent out to the AMSA membership, including over 800 students, on October 13th. If you have any questions about the newsletter please contact [Bo Hutto](#) or have questions regarding the AMSA Career Center please contact [Jen Persons](#).



Sealed Air's Cryovac® brand
Texas Tech University
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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*

AMSA Announces Video Podcast Competition

- **Are You Tired of the Misinformation About Meat?**
- **AMSA is hosting a Video Podcast (YouTube-like) Contest**
- **Open to ALL AMSA members (& their kids)**

Get your cameras/phones rolling, and check out the [details of the contest](#) and [helpful tips](#) for creating a consumer-friendly, fun video to be housed on new AMSA consumer site "The Meat We Eat." Videos must be uploaded no later than 5 pm CDT on November 30th. All video podcasts will be reviewed by the AMSA Scientific Information Committee prior to distribution online. Share your expertise in everything from how to light up a charcoal grill to transglutaminase to production practices.

Sponsorship opportunities for this contest are still available. Please contact [Deidrea Mabry](#) to inquiry about sponsorship details. Additional information regarding the competitions and a registration form are located [online](#).

New Meat Science e-Book Now Available

The Science of Poultry and Meat Processing e-book (720 pages) provides students and industry personnel with a comprehensive view of the modernized primary and further processing meat industry. An emphasis is placed on basic concepts as well as recent advancements such as automation, protein gelation, and food safety. It is designed to be used as a course textbook, as well as a resource for professionals working in the food industry.

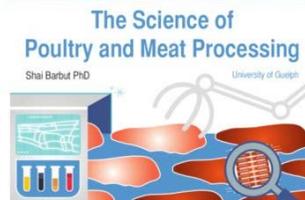
The book is available free online

www.poultryandmeatprocessing.com. Using this format has also allowed the inclusion of many color pictures, illustrations, and graphs (280) to assist the reader.

About the Author: Shai Barbut is a professor in the Department of Food Science at the University of Guelph in Ontario, Canada. He received his MSc and PhD at the University of Wisconsin in meat science and food science. He specializes in primary and further processing of poultry and red meat. His research focuses on factors affecting the quality of meat, protein gelation (emphasis on structure / function relationships), and food safety aspects. He is a fellow of the Institute of Food Technologists.

List of Chapters: Automation. Global perspective. Structure* and muscle physiology. Live bird handling*. Primary processing of poultry*. HACCP in primary processing*. Inspection and grading*. Stunning*. Portioning, deboning and composition*. Further processing –equipment. Heat processing, cooling, and preservation. HACCP in cooked meat operations. Principles of meat processing.

The Science of Poultry and Meat Processing



- (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 (supports R.C.

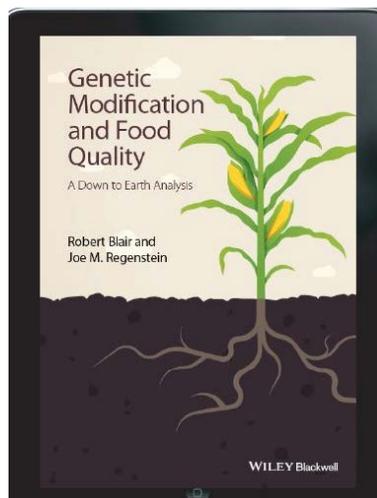
Battering and breadding. Microbiology and sanitation. Evaluating texture and sensory attributes. Evaluating water/fat binding and color. Waste treatment and by-products (* Topics focusing on poultry).

Genetic Modification and Food Quality: A Down to Earth Analysis

Robert Blair and Joe Regenstein

Genetic Modification and Food Quality:

A Down to Earth Analysis is the first comprehensive text on how GM production methods influence the quality of foods and feeds, based on a complete and unbiased assessment of the scientific findings. It presents a balanced analysis of the benefits and drawbacks of gene-modified food sources in the human diet. Chapters approach the topic with regard to different food types such as cereal grains, oilseed crops, vegetables, fish and animal products.



Assessing the nutritive value as well as the health and safety of GMO foods, this book is a reference for anyone working in the food production industry and will also be of an interest to NGOs, trade associations and consumers who are looking for an objective, balanced study of this contentious issue.

About the authors

- Robert Blair, DSc, is Professor Emeritus in the Faculty of Land and Food Systems at the University of British Columbia, Vancouver, Canada.
- Joe M. Regenstein, PhD, is Professor Emeritus in the Department of Food Science at Cornell University, Ithaca, New York, USA.

The book can be ordered online at:

<http://www.wiley.com/WileyCDA/WileyTitle/productCd-111875641X.html>.

AMSA Educational Webinars

USDA STEC CAP Update: Project Summary and Progress Toward Controlling Shiga Toxin-Producing E. coli in the Beef System Using Interventions

October 13, 2015

11:30 am – 12:30 pm CDT

Overview:

The USDA NIFA funded Coordinated Agricultural Projects grant to understand and control Shiga toxin-producing E. coli throughout the beef continuum (STEC CAP) is now beginning Year 4 of the 5-year total effort involving 52 lead scientists from 16 institutions and agencies. A brief summary of the overall project goals and an update of selected accomplishments to date will be provided. A more detailed accounting of STEC CAP research on the use of

Pollock Award)

antimicrobial intervention technologies during beef processing will be highlighted and consumer-level studies by STEC CAP researchers on beef safety will be included. Webinar participants will be able to pose questions to multiple STEC CAP researchers regarding current and future research, education and outreach activities.

Presenters:

- Dr. Rodney Moxley is a Professor in the School of Veterinary Medicine and Biomedical Sciences at the University of Nebraska-Lincoln (UNL).
- Dr. Harshavardha Thippareddi is a Professor of Poultry Science in the Department of Agriculture and Natural Resources at the University of Georgia.
- Dr. Randall K. Phebus is a Professor of Animal Sciences and Industry at Kansas State University.

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/8853252603152623617>.

Once you have registered, you will receive an e-mail message confirming your enrollment status and information that you need to join the webinar.

Developing Countries – How U.S. Meat is Perceived in other Countries.

November 18, 2015 from 11:30 am – 12:30 pm CDT

Overview:

Developing countries are vital to U.S. exports and the red meat industries because as these countries improve economically, so does their demand for animal protein increases. Many developing countries provide demand opportunities for red meat products that result in improved product value and margin potential. Meat quality criteria, food safety and other attributes are key to these value benefits. During this webinar factors that affect red meat demand in developing countries will be discussed.

Presenter:

Paul Clayton is Senior Vice President of Export Service of the U.S. Meat Export Federation (USMEF) and administers the Export Service Programs for exporting members of the USMEF. These programs include market access solutions in foreign countries, industry relations and various member services including research, technical, and regulatory services. Mr. Clayton has over 30 years of experience in the meat industry. He received his Bachelor and Master Degrees in Animal Science from Colorado State University.

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/5744316405200996354>.

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 Conferences

New Petfood Innovation Workshop during Kansas State's Pet Food Experience Announced October 28-30. AMSA is excited to co-sponsor The Pet Food Experience which is hosted by the Kansas State Pet Food Program Team on the university's main campus in Manhattan, Kansas, and utilizes facilities within the community. 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 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).

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 to register!](#)

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 or 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](#).

AMSA Member News:

Congratulations to AMSA member Jessica Finck and her husband Derek on welcoming their sweet baby girl Peyton Neal on September 23rd. Jessica is an active member of AMSA serving on numerous committees and on the AMSA student board of directors as a director, president and past president. Jessica currently is a Senior Account Manager, Meat Scientist, in the Food Animal Resource Management Team at Merck.



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 and Internship Postings:

- Case Ready Food Scientist ~ Cargill
- Research and Development Intern ~ Tyson Foods
- Summer Internship Program ~ JBS and Pilgrims
- Senior Continuous Improvement Manager ~ Smithfield Farmland
- Senior Director, Beef Cattle Scientist ~ National Cattlemen's Beef Association
- Plant Manager ~ Specialty Beef Processing Producer

To post your job openings or your resume visit the [AMSA Meat Science Career Center](#) today.

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

2015 AMSA Calendar of Events

- October 3 - Eastern National Intercollegiate Meat Judging Contest** - Wyalusing, PA
- October 13 - AMSA Educational Webinar ~ USDA STEC CAP Update: Project Summary and Progress**
- 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
November 18 - AMSA Educational Webinar: Developing Countries – How U.S. Meat is Perceived in other Countries

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 14-19, 2016 – Bangkok, Thailand
2017 – Cork, Ireland
2018 – Australia
2019 – Germany
2020 – USA (joint meeting with the Reciprocal Meat Conference)

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