



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!

Renew Your AMSA Membership Today!

AMSA is much more than simply a group of professionals, academics and students sharing the common bonds of meat science. The association gives you the invaluable opportunity to network with 2,000 other individuals whose life's work is the same as yours. You can connect with your colleagues through AMSA's member-only forums, directory of members, face-to-face meeting at the annual RMC or reading from the latest publications and website. There has never been a better time to be a member of the AMSA, below are some of the benefits that you will soon no longer have access to:



- Direct, personal contact at AMSA meetings with meat scientists from academia, industry, and government
- Discounts on registration fees for the Reciprocal Meat Conference, PORK 101 and other AMSA Co-Sponsored Conferences
- Opportunity to attend various exclusive short courses on meat science subjects and an invitation to attend the International Congress of Meat Science and Technology (ICoMST)
- Dissemination of scientific information at joint programs with American Association of Meat Processors, National Cattlemen's Beef Association, National Pork Board, North American Meat Association

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

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

- Opportunity to become involved in the programs that shape your career by participating on committees to determine the structure of meetings and industry programs

You can renew your AMSA membership by any of the methods below:

- **Online:** To renew your AMSA membership [online click here!](#) You may be asked to login to your AMSA account, once you are logged any open dues renewal orders you have will appear under my transactions.
- **Phone:** contact AMSA staff at 1-800-517-2672 ext. 11 to assist you!
- **Print your Invoice:** Send your membership invoice and payment to American Meat Science Association, 26145 Network Place, Chicago, IL 60673-126

AMSA Announces New PORK 101 Course in 2016

AMSA is excited to announce that the University of Missouri will be hosting a PORK 101 course January 13-15, 2016 in Columbia, Missouri. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Elanco Animal Health.



Attendees will experience firsthand the selection, evaluation and fabrication of their pork carcasses. As well as, the importance of

hog handling, grading, food safety and much more. The course concludes with the attendees preparing and sampling products from pork carcasses including pumped loins, bacon, hams and sausage.

Attendees will have the opportunity to learn about the value differences in swine, pork carcasses, pork primals and processed pork products from meat science faculty and AMSA members at the university.

Past attendees of the AMSA PORK 101 Course can attest to the importance of attending.

- *I can speak to the entire process of how pork is harvested now. Understanding the primals and the bone-in/boneless cuts is very important in my role.*
- *This course provides an excellent foundation for anyone and all people working in the pork industry.*
- *Great course! I felt like the hands-on cutting was a great learning tool where I grew more familiar with each of the cuts of pork.*

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 (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*



NAMI Foundation
NORTH AMERICAN MEAT INSTITUTE



AAMP
AMERICAN ASSOCIATION
OF
MEAT PROCESSORS

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 members of 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 visit: <http://www.meatscience.org/events-education/pork-101> or contact Deidrea Mabry.



- 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. Pollock Award)

AMSA Sustaining Partner Highlight

For more than 50 years, the AMSA has relied on support from partners to maintain its ability to provide community and professional



development programs and opportunities for individuals in the field of meat science. AMSA's Sustaining Partners program acknowledges the organizations and institutions that provide extraordinary financial and logistical contributions for the educational programs and services offered by the association. Today we would like to recognize Elanco Animal Health and more specifically their enthusiastic support of not only AMSA but also AMSA's student and youth leadership programs, meat judging program, Reciprocal Meat Conference and PORK101.



Elanco is a world leader in developing products and services that enhance animal health, wellness and performance. Established in 1954 and headquartered in Greenfield, Indiana, Elanco has more than 7,000 employees operating in 70

countries, with 16 manufacturing and 14 research sites. Elanco has helped shape the animal health industry for more than half a century. Since introducing its first antibiotic for veterinary use in 1953, Elanco has delivered more than 35 agricultural and animal health products to the marketplace. Their comprehensive portfolio, of nearly 300 brands, encompasses therapeutics, vaccines, parasiticides, antimicrobials, surgical, enzymes, food safety and more.

As Jeff Simmons, President of Elanco says, "With courage and commitment, we can solve the world's number one health problem—hunger—and create a food secure future."

Elanco strives to make life sciences work better for people by transforming animal protein production and companion animal care.



Elanco feels that making life sciences work better for people starts with a belief that everyone, everywhere should have enough to eat. Elanco has identified five causes that align with the company's areas of expertise and passion. These causes include fighting hunger, assuming leadership roles within agriculture, strengthening the human-animal bond, protecting the environment and providing community service. Elanco employees help to enrich life by donating their time and talents to these causes in their communities. For example, Elanco partners with Heifer International to help end hunger and care for the earth by providing livestock and training to impoverished farmers and communities worldwide.



"Elanco is a committed partner of AMSA. As an innovation company focused on delivering safe, affordable and abundant food we see

AMSA, and its members, as partners in this vision, not only as the premier resource for protein science, but also as a generator of new talent. Through programs like RMC, meat judging, student leadership conferences and Pork 101 we gain exposure to the best and brightest students and professionals while also having an opportunity to share our passion for science, innovation and food." Bill Platter, Senior Director, Elanco Knowledge Solutions.

For more information on all of AMSA's sustaining partners please visit: <http://www.meatscience.org/about-amsa/sustaining-partners>.

October Issue of Animal Frontiers Available Online

Animal Frontiers is open access with no page charges. Each issue focuses on

worldwide approaches with international collaborations and truly global authorship. The October 2015 issue of Animal Frontiers is now available **online**. This issue focuses on "Land-Use Challenges for Animal Agriculture."



Feature Articles include:

- An analytical framework for structuring analysis and design of sustainable ruminant livestock systems
- Global effects of changing land-use on animal agriculture
- Regulatory, production, and consumer-based challenges of forage-based cattle production systems in the southeastern United States
- Economic considerations of livestock grazing on public lands in the United States of America
- A paradigm shift in use and management of United States public lands for livestock grazing

Food Labeling: Revision of the Nutrition and Supplement Facts Labels; Reopening of the Comment Period

The Food and Drug Administration (FDA) is announcing the reopening of the comment period for certain documents associated with the proposed rule to amend FDA's labeling regulations for conventional foods and dietary supplements to provide updated nutrition information on the Nutrition Facts and Supplement Facts labels to assist consumers in maintaining healthy dietary practices. We also are reopening the comment period for a supplemental proposed rule to revise the Nutrition Facts and Supplement Facts labels. We are taking this action due to technical difficulties at the Federal eRulemaking Portal.

Submit either electronic or written comments on the supplemental proposed rule and related documents by October 23, 2015. More information is online at:

<http://www.regulations.gov/#!documentDetail;D=FDA-2012-N-1210-0705>.

FDA Issues Guidance to Evaluate Effectiveness of New Animal Drugs for STEC Reduction in Cattle

The Food and Drug Administration (FDA) is announcing the availability of a guidance for industry #229 entitled "Evaluating the Effectiveness of New Animal Drugs for the Reduction of Pathogenic Shiga Toxin-Producing *E. coli* in Cattle." The purpose of this document is to provide recommendations to industry relating to study design and describe criteria the Center for Veterinary Medicine (CVM) thinks are the most appropriate for the evaluation of the effectiveness of new animal drugs that are intended to reduce pathogenic Shiga toxin-producing *E. coli* (STEC) in cattle.

Submit either electronic or written comments on Agency guidance at any time. More information is online at: <http://www.gpo.gov/fdsys/pkg/FR-2015-10-19/html/2015-26438.htm>.

Member News:

Congratulations to AMSA Member Lyda Garcia

Dr. Garcia joined the Department of Animal Sciences at The Ohio State University in February 2015. Raised in a rural south Texas town (Hebbronville, TX) just 40 miles east of the Texas-Mexico border and ninety miles from the Gulf of Mexico, she was constantly involved in various areas of livestock. Raised by a Cowboy and a Public School Teacher, Dr. Garcia developed a technique to relay her passion for agriculture and higher education inside and outside of the classroom.



Prior to joining the Buckeye Family, Dr. Garcia was a Visiting Assistant Professor in the College of Agricultural Sciences and Natural Resources (CASNR) at Texas Tech University where she taught an undergraduate meat science course, traveled to Central America and Mexico as a food safety team member to collect and process samples for E. coli and Salmonella in beef and pork processing plants and markets, and assisted the dean's college in increasing diversity for CASNR.

Currently, Dr. Lyda G. Garcia is responsible for teaching undergraduate courses in meat science (introduction to meat science, harvest and fabrication, processed meats, and meat carcass evaluation) and advises undergraduate Animal Sciences students.

Dr. Garcia is highly involved in presenting at workshops, clinics, and conferences on meat science, specifically targeting youth and livestock producers in the state of Ohio. In addition, Dr. Garcia serves as carcass judge for county Carcass Shows in the state. She has participated in the Ohio State Fair skillathon and has partnered with Ohio Beef Council demonstrating beef cuts and palatability in a culinary setting. Dr. Garcia has gone as far as breaking down a side of beef for local beef producers, explaining quality and yield grade evaluation and explaining where meat cuts originate followed with proper cooking method. Through her Extension work, Dr. Garcia assists in recruitment efforts into agriculture, specifically animal and meat science. Dr. Garcia also serves as faculty advisor for the Meat Science Club and supervises the Meat Judging Team.

AMSA Educational Webinars

[Communicating Agriculture Effectively to a Growing Population](#)

October 27, 2015
1:00-2:00 pm CDT

- **Overview:**
 - There is a growing separation in knowledge between modern agriculture producers and food consumers. Part of this separation is driven from the fact that most food consumers in the U.S. do not live in rural areas or have an agricultural background. With the American population moving farther away from agriculture, basic education about agriculture is lacking for most Americans. Major issues affecting production agriculture and future sustainability are becoming mainstream topics of discussion. It is important that consumers know the role agriculture plays in their everyday lives. Dr. Berg will present tips for engaging consumers (aka foodies) in conversation about modern meat production, processing, consumption, and nutritional value. He will draw upon data collected from over 6,500 attendees of the NDSU BBQ Boot Camp.
- **Presenter:**
 - Eric Berg is a Professor/Associate Head in the Department of Animal Science at North Dakota State University. Dr. Berg's current research focus involves using swine as a biomedical model for humans with regard to the role of meat in a healthy low-glycemic diet. Dr. Berg teaches Introduction to Animal Science, Research and Issues in Animal Agriculture, and Livestock Muscle Physiology in the Department of Animal Science and serves as the department's Associate Head. He is active as one of the four founding members of the NDSU BBQ Boot Camp program and is the faculty advisor for Carnivore Catering (a not-for-profit caterer managed by the Animal Sciences graduate student organization).
- **Register:**
 - Registration is complimentary but you must first register by [clicking here!](#)

PEDV Update

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

- **Overview:**
 - Porcine Epidemic Diarrhea Virus (PEDV) virus was first diagnosed in the United States in mid-May 2013. The webinar will cover an update of the current status of the PEDV outbreak since 2013, review research for PEDV, review how producers are applying those results on-farm and look at both current and future activities for PEDV disease management.
- **Presenter:**
 - Dr. Lisa Becton is the Director of Swine Health Information and Research for the National Pork

Board. She has been with NPB for 8 years. Prior to the NPB, worked 14 years as a staff veterinarian for several large integrated pork production companies managing herd health and biosecurity.

- **Register:**
 - Registration is complimentary but you must first register by [clicking here!](#)

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:**
 - Registration is complimentary but you must first register by [clicking here!](#)

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).

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 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 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:](#)

- Assistant Professor in Meat Science ~ South Dakota State University
- Internships ~ Cargill
- WBS Quality Programs Coordinator ~ AB Washington Beef, LLC
- Quality Assurance Intern ~ AB Washington Beef, LLC
- Director of Renewable Products ~ Smithfield Farmland
- Food Safety and Quality Director ~ Nolan Ryan Beef Company
- Assistant Vice President of Science and Technology ~ National Pork Board
- Meat Sales Rep - Albuquerque, NM ~ Labatt Food Service
- Meat Sales Rep - Dallas, TX ~ Labatt Food Service
- Case Ready Food Scientist ~ Cargill
- Summer Internship Program ~ JBS and Pilgrims
- Director, Food Safety and Quality Assurance ~ Harris Ranch Beef Company
- Manager - Sanitary Design Compliance ~ Forbo Siegling, LLC

- Product and Process Solution Scientist/Food Technologist ~ Marlen International, Inc.

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**.*

2015-16 AMSA Calendar of Events

October 27 - AMSA Educational Webinar: Communicating Agriculture Effectively to a Growing Population

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 11 - AMSA Education Webinar: PEDV Update

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

January 13-15 - AMSA PORK 101 - University of Missouri - Columbia, Missouri

January 17 - National Western Intercollegiate Meat Judging Contest - JBS, Greeley, CO

January 25-27 - International Production and Processing Expo – AMSA PORK 101 - Atlanta, GA

January 31 - Southwestern Intercollegiate Meat Judging Contest Frontier Meats - Fort Worth, TX

February 13 - Iowa State University Meat Evaluation Contest - Ames, IA

June 19-22 - AMSA 69th RMC - Angelo State University - San Angelo, Texas

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)