



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!

International Agency for Research on Cancer Update

The International Agency for Research on Cancer (IARC) findings which were made public Monday (10/26) classified processed meat as a Group 1, carcinogenic to humans, and red meat was classified as Group 2A, probably carcinogenic to humans. The complete monograph defining the full details of the report and the studies it considered will be published in 2016. AMSA sent out a **member FYI** early this week to give you a brief update on the IARC findings and provide you with available resources for your review.

This evening, AMSA member Dustin Boler, assistant professor in the Animal Sciences Department at the University of Illinois, will be representing AMSA on **Chicago Tonight**, WWWT/Channel 11 broadcast set to air at 7 pm CDT. Dr. Boler will be participating in a panel interview about meat processing, the history of the meat industry and shedding light from a meat science perspective on the recent IARC findings. Dr. Boler's research activities focus on fresh and processed meat quality of beef, swine, and poultry. Additionally, he investigates further processed meat quality, especially, issues relating to fat quality and bacon production.

Texas Tech and Fort Scott Take Top Honors

Congratulations to Texas Tech University and Fort Scott

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

Community College for taking top honors at the 2015 Elanco Animal Health American Royal Intercollegiate Meat Judging Contest which was held October 18th at Nebraska Beef in Omaha, Nebraska.

Prior to the contest, the contestants enjoyed a dinner and student mixer sponsored by Elanco Animal Health. The students were split into teams and had to complete a scavenger hunt that consisted of various objects and pictures, including a picture of a good deed they completed as a team. The teams then had to present their findings to the official committee for judging. The winners received Elanco Animal Health prizes. It was a great event that broke the ice among the contestants prior to the contest.

In total, 97 contestants representing 14 teams participated in the Senior division contest with Texas Tech University, coached by Bo Hutto, Dan Crownover and Dr. Mark Miller, placing first. Texas Tech's team members include: Cody Shannon, Morgan Boyer, Clay Bendele, Erin Beyer, Melani Howell, Sean Morrow, Darby Gonzales, Landon French, Michaela Pinder, Liz Burgess, Kyle Lambert, Zena Doty, Bebe Clark, Scotta Faulkenberry, Hallie Hutto, Erin Klein, and Madison Langemeier. Texas Tech was followed by University of Wyoming, Oklahoma State University, Colorado State University, and Texas A&M University.

Texas Tech University



Macy Perry (Oklahoma State University) was high individual and BW Ochsner (University of Wyoming) was second. Bebe Clark (Texas Tech University) won the alternates contest.

In total, 32 contestants from 5 universities and colleges participated in the A-Division contest. Fort Scott Community College won the division, coached by Jenilee Martin. Team members include Kaylee Hill, Ty Wood, Paxton Boore, and Emaleigh Clark. Fort Scott was followed by Clarendon College, Garden City Community College, Cisco College, and Texas A&M Kingsville.

Fort Scott Community College

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 (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*



Kaylee Hill (Fort Scott Community College) was high individual and Ty Wood (Fort Scott Community College) was second. Lauren Rush (Clarendon College) won the alternates contests.

This year's committee consisted of: Dr. Keith Belk, Chair, Colorado State University; Dr. John Scanga, Elanco Animal Health; Wendy Woerner, Producer's Feedlot; Dr. Daniel Clark, The Ohio State University; Dr. Keith Underwood, South Dakota State University; and Darrell Dowd, USDA. Full results are posted [online](#).

American Royal National 4-H Meat Judging & Identification Contest

Congratulations to the team representing Texas for taking the top honors at the American Royal National 4-H Meat Judging & Identification Contest held on Tuesday, October 20th at the Kansas State University Meat Lab. In total, 68 students representing 18 states participated in the contest. Texas placed first with a team consisting of Juliana Ball, David Meier, and Kathryn Cunningham. The team was coached by Joe Dan Tarter of Llano, Texas. Texas was followed by Wyoming, Minnesota, New Mexico, and North Dakota. Juliana Ball (Texas) was high individual followed by Koby Valentine (New Mexico), and David Meier (Texas) was third. The official committee consisted of Dr. Tom Carr, Emeritus; Dr. Davey Griffin, Texas A&M; and Dr. Travis O'Quinn, Kansas State University. The banquet was held October 21st on the American Royal Grounds in Kansas City, Kansas. Dr. Dell Allen welcomed the group and offered important words of encouragement for their futures. Full results are posted [online](#).

- (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. Pollock Award)*



How is your video coming along?

- *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 the 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 inquire about sponsorship details. Additional information regarding the competition and a registration form are located [online](#).

AMSA Presenting PORK 101 Course at IPPE

AMSA will be hosting a ½ day workshop highlighting many important components of the AMSA PORK 101 course at IPPE on Monday, January 25th from 1-5 pm. During this session AMSA members Dr. Davey Griffin, Texas A&M University and Dr. Dean Pringle from the University of Georgia, will cover quality and consistency issues in the pork industry including value differences in swine, pork carcasses, pork primals and processed pork products. For more information on IPPE and the different educational workshops go to: <http://ippexpo.org/>.

International Poultry Expo, International Feed Expo, and International Meat Expo integrated their tradeshow in 2013, under the International Production & Processing Expo. The 2016 IPPE will bring together more than 1,100 exhibitors and over 25,000 attendees in Atlanta from January 25-28, 2016. We look forward to seeing you there! Registration for IPPE includes entrance to the trade show exhibits and select

education programs. The North American Meat Institute (NAMI) presents a wide variety of educational workshops designed especially for the meat industry.

International Rendering Symposium at IPPE

The National Renderers Association will be having their annual International Rendering Symposium from noon on January 28th to noon on January 29, 2016 at the International Poultry and Production Expo. The theme for this year is The Rendering Industry: Challenges and Opportunities. This is the perfect opportunity for meat scientists to expand their knowledge of the rendering industry—especially in the era of the new Food Safety Modernization Act (which we will discuss)! Topics include everything from a virtual tour of a rendering plant and innovations in the rendering industry to talks about sustainability, pet food, aquaculture, and challenges while dealing with the media. AMSA members Dr. Jessica Meisinger, Dr. David Meisinger, and Dr. Ansen Pond will be speakers among many others, such as Kay Johnson of the Animal Ag Alliance. There will be a reception Thursday night for attendees. Please email Jessica at jmeisinger@nationalrenderers.com for more information or a full agenda!

2nd Annual International Livestock Forum Student Travel Fellowships Available - Applications Due October 30, 2015

Colorado State University (CSU) and the National Western Stock Show (NWSS) have partnered to bring together industry experts for a multi-day event to discuss global livestock and meat production. The second annual International Livestock Forum (ILF) will be held in Fort Collins, CO on January 8-9, 2016, in conjunction with the NWSS in Denver, CO. As part of the ILF, a 1 1/2 day student-only program and tour will be provided for selected students on January 7 and 8.

For the online application and more information on the ILF and student program, please visit

<http://ansci.agsci.colostate.edu/international-livestock-forum/>.

2016 International Livestock Congress Travel Fellowships - Apply Today

The application process is now open for university students to apply for an International Stockmen's Educational Foundation Travel Fellowship to attend the International Livestock Congress USA in March 2016.

The International Livestock Congress USA, managed through a partnership of the International Stockmen's Educational Foundation and the Houston Livestock Show and Rodeo™, is a unique global event that brings together leaders from the livestock and meat industry to discuss issues of international importance that affect the future of animal agriculture.

The International Stockmen's Educational Foundation awards travel fellowships to senior level undergraduate students and graduate students attending accredited colleges or universities. This prestigious fellowship includes airfare, ground transportation, hotel and scheduled meals for all selected students. Scholastic achievement, leadership experiences and professional references are all part of the stringent qualifying requirements for this fellowship.

Selected students will participate in the event March 2-4, 2016, in Houston, Texas. Events will include a student career workshop, the International Livestock Congress USA, and associated tours and activities.

To learn more about this prestigious fellowship and to view the elite list of ISEF Student Fellowship Alumni, visit their website at <http://www.theisef.com>.

The online application submission process may be accessed at <http://www.theisef.com/student-program-1.html>. Deadline to apply is Nov. 1, 2015.

Questions? Email Maggie Tucker, ISEF Student Program Coordinator, at students@theisef.com.

AMSA Educational Webinars

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, she 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

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

PORK 101. 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. 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. For more information or questions regarding PORK 101 please visit:

<http://www.meatscience.org/events-education/pork-101> or contact [Deidrea Mabry](#).

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:

- QA Supervisor ~ Smithfield Farmland
- 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
- Summer Internship Program ~ JBS and Pilgrims
- Food Safety and Regulatory Manager ~ Nueske's Applewood Smoked Meats
- 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

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)