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Senior Leadership of U.S. House Committee on Agriculture to Speak at RMC

The AMSA RMC Planning Committee is excited to announce that the U.S. House Committee on Agriculture Chairman Mike Conaway (Texas) and Livestock and Foreign Agriculture Subcommittee Chairman David Rouzer (North Carolina) will join us in San Angelo as the opening keynote speakers of the 69th RMC this coming June.

Attendees can expect an insider's view of the top priorities facing U.S. legislators in the areas of sustainability, foreign trade, research funding, and food safety as the Congressmen address key issues facing the meat industry and the scientific community. This will be the first time that Congressional Leadership at this level has addressed an RMC audience, so mark your calendars now to attend!

Congressman Mike Conaway represents 29 counties in Texas' 11th Congressional District, including the cities of Midland, Odessa and San Angelo. In the House, Congressman Conaway is the Chairman of the House Committee on Agriculture and

AMSA Membership Information:

To update your AMSA membership information please [click here](#):

AMSA's Sustaining Partners

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National Pork Board

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Hawkins Food Ingredients Group
Iowa State University
Kraft Foods Inc./Oscar Mayer
JBS, USA
Johnsonville Sausage

also serves on the House Armed Services Committee and the Permanent Select Committee on Intelligence. He is a deputy Republican Whip, a position he has held since the 112th Congress.



A native Texan, Congressman Conaway grew up in Odessa and graduated from Odessa Permian High School in 1966 after playing on Permian's first state championship football team. He earned a Bachelor of Business Administration degree in accounting from Texas A&M University-Commerce in 1970. After serving in the Army at Fort Hood, Congressman Conaway returned to the Permian Basin with Price Waterhouse and settled in Midland, later working with George W. Bush as the chief financial officer for Bush Exploration. He developed a lasting friendship with President Bush as they learned together what it takes to run a business.



Congressman David Rouzer currently serves in the United States Congress representing North Carolina's 7th Congressional District and serves as Chairman of the Subcommittee on Livestock and Foreign Agriculture. His most recent work was primarily focused on helping small businesses with marketing and sales through his consulting firm, The Rouzer Company. Prior to those endeavors, Congressman Rouzer was involved in public policy development and implementation, public relations, and legislative strategy for more than a decade through his work in

the Legislative and Executive branches of the Federal government, as well as in his work for NC State University where he served as assistant to the dean for the College of Agriculture & Life Sciences.

In Congressman Rouzer's work on Capitol Hill, David was a senior staffer for former U.S. Senator Jesse Helms and U.S. Senator Elizabeth Dole where he helped write numerous federal statutes and developed a distinct reputation among members and their respective staffs for his advice and work.

As a member of the North Carolina Senate, Congressman Rouzer consistently ranked as one of the most effective pro-business legislators during his two terms (2009 - 2012) representing Johnston and Wayne County. During his tenure, he was co-chairman of the Agriculture and Environment Committee, co-chairman of the Joint Regulatory Reform Committee, and chairman of the Senate Environmental Review Commission.

The AMSA 69th RMC is hosted by Angelo State University and will be held June 19-22, 2016. For more information regarding the

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U.S. Meat Export
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**AMSA Educational
Foundation General
Fund - used in the area
of greatest need**

**AMSA Meat Judging
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Funds, click here to
donate today!**

- *Chris Raines
(supports
agriculture
advocacy and*

As 2015 Comes to an End Don't Let Your AMSA Membership

As 2015 comes to a close, we hope that your year as an AMSA member has meant that you've accessed the numerous resources available to you, taken advantage of the discounted registration rate to attend AMSA and



affiliate events, stayed abreast of the latest happenings in the meat science world by regularly reading eNews, thrived in being surrounded by like-minds all while learning and having fun together at the annual RMC this past June in Lincoln, Nebraska, but most of all, staying active in your involvement and interaction within your meat science community.

Don't fret if you've done none of the above, because the New Year allows for new beginnings! Get involved by joining a committee and plan to be in San Angelo, Texas June 19-22, to be a part of the 2016 RMC.

First, have you allowed your membership to lapse? It's time to renew! Then, together, let's make 2016 a year of empowerment, knowledge, and sharing for the AMSA community!

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 Jen Persons at 1-800-517-2672 ext. 11 to assist you!
- Mail: print your membership invoice and send with payment to:
American Meat Science Association
201 W Springfield Avenue, Suite 1202
Champaign, IL 61820 USA

AMSA Student Membership Update

AMSA Calendar
Kassandra McKillip- At-Large
Director, Kansas State
University

The time has arrived to think about purchasing a month on the AMSA calendar for your school or company. The cost will be \$200 a month and when you sign up we ask

consumer outreach efforts for the meat and livestock industries)

- Tom Carr (supports AMSA youth programs including meat judging)
- 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 AMSA programs)
- Dale Huffman (supports AMSA programs)
- Robert Bray (supports R.C. Pollock Award)



that you give us your top three possible months. We will assign months to each participating university or company by the end of January. Act quickly so we can get the ball rolling! A survey will be sent out to all AMSA members Monday, December 14th. There are only 12 spots available so make sure to watch your email in order to sign-up!

For questions about the AMSA calendar and scholarships please contact [Kassandra McKillip](#).

*2016 Student Leadership Conference is Announced
Morgan Neilson- South Region Director, Oklahoma State University*



The 2016 Student Leadership Conference will be held in Kansas City, Missouri on March 11-12. The conference will focus on effective communication in various areas of agriculture. AMSA professional members will lead students in developing communication skills for social media, writing, and on camera. Students will also have the opportunity to perfect leadership skills through workshops.

Additionally, industry tours and networking with industry professionals will provided valuable experience. Mark your calendars, and prepare for an exciting weekend in Kansas City.

Plan to arrive around 2PM, and join us on industry tours at 3PM. We will then kick-off the conference with our opening speaker at 5PM, followed by dinner and entertainment!

Registration will open next week so watch your email!

AMSA Educational Foundation Appreciates Your Support



Thanks to you, AMSA members raised over \$7,500 for the **AMSA Educational Foundation** during last week's #GivingTuesday drive! Mentors were honored, and there will be more opportunities for students, for young professionals, and for AMSA growth. Plus, the new Century Club is now already one-quarter toward its goal!

Double your donation! If you have supported the AMSA Foundation this year, take a

*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)*

moment to check if your employer will match your gift. Many employers support educational foundations like ours through matching funds. AMSA is a non-profit scientific society with 501(c)(3) status. It funds educational efforts, leadership training, and student development programs.



AMSA Video Podcast Due Next Week!

If you have never created a video podcast before, no problem! We have some [guidelines](#) which will help you make a top notch video! So get your camera, tablet or phone charged up, and check out the helpful tips for creating a consumer-friendly, fun video.

Need ideas? Head on over the AMSA [video podcasts website](#) and see what has been done before.

Videos must be uploaded no later than 5 pm CDT on December 15th. All video podcasts will be reviewed by the AMSA Scientific Information Committee prior to distribution online. Individual awards and prizes will be given out at RMC!

For information regarding the competition and registration contact: [Deidrea Mabry](#) or go [online](#).

Newest Meat MythCrusher Examines Iron Absorption From Meat Compared to Vegetables

Iron deficiency anemia is the most common nutrition deficiency in the U.S., Canada, and many countries around the world. The amount of total iron in meat compared to vegetable sources often appears to be similar, but in the [newest Meat MythCrusher video](#), Lindsay Chichester, Ph.D., extension educator at the University of Nebraska, explains the difference between heme iron found in meat and non-heme iron from vegetable sources.

“Our bodies can more easily absorb the iron in the heme form from meat than from vegetables in the non-heme form,” said Dr. Chichester. “For vegetarians, you need to eat 1.8 times the amount of non-heme iron to get the amount from one serving of meat.”

Dr. Chichester added that eating meat with vegetables helps increase the absorption of iron from both sources.

“One of the great things is pairing meat and vegetables together—we call it the meat effect, so that’s a nice way to pull the heme iron into our bodies and it also helps absorb zinc.”

The video also discusses the importance of iron for a variety of populations (including young children, pregnant women and older adults) as well as the health consequences of iron deficiency.

The newest Meat MythCrusher video is the 46th in the six year old series produced by the American Meat Science Association and North American Meat Institute featuring interviews with meat scientists who crush some of the most common myths surrounding meat and poultry production and processing. Altogether, the videos have been viewed more than 130,000 times.

All of the videos as well as a new brochure covering the different meat myths addressed in them are available at <http://www.meatmythcrushers.com/>.

Texas A&M University's Top-Tier Meat Science Program

The Meat Science Section at Texas A&M University is comprised of 16 faculty members and over 25 graduate students who contribute daily to the land-grant mission and core pillars of Texas A&M through research, teaching, and extension/service.



For many years, the Meat Science program has been considered among the top in the United States. Research focus areas include meat safety, biochemistry, quality, processing, sensory evaluation, and nutrition. The program has been heavily involved in national beef tenderness surveys and quality audits, innovative processed meats technologies, the update of USDA's National Nutrient Database for Standard Reference for beef, validation of carcass safety interventions, and consumer acceptance of endpoint cooking temperatures for pork. Faculty, graduate students, and undergraduates participate in national and international meetings to disseminate research findings and determine the current needs our industry faces. These efforts help drive new and relevant research ideas that allow them to continue the development of new technologies, methods, and solutions that have relevance in everyday food production.

In addition to a broad spectrum of research efforts, the meat science section offers an extensive roster of undergraduate and graduate-level courses that can be applied towards an Undergraduate Certificate in Meat Science, Graduate Certificate in Meat Science, or Graduate Certificate in Food Safety. Most recently, they have added a new graduate degree option to the catalog with a Master of Agriculture in the Meat Industry (MAgrMI). This program is designed to provide students with a skillset suited for future leadership of the U.S. meat industry through practical experience and supplemental coursework. To increase the appeal of this new degree option, the Don Rea Endowment Fund was recently established to support those students seeking a MAgrMI degree.

[Click here to read more!](#)

To have your University featured in the Independent Processor please contact [Deidrea Mabry!](#)

AMSA Member News

Molly McAdams Appointed to NAREEE Advisory Board

The National Agricultural Research, Extension, Education, and Economics (NAREEE) Advisory Board advises the Secretary of Agriculture and land-grant colleges and universities on top national priorities and policies for food and agricultural research, education, extension, and economics. The NAREEE Advisory Board's main objective is to contribute to effective federal agricultural research, education and economics programs through broad stakeholder feedback and sound science in its ongoing role as advisor to the Secretary of Agriculture.

Dr. McAdams, is President and Co-Founder of Om3, San Antonio, Texas is one of nine individuals appointed and will be representing the Food Retailing and Marketing Interests.

AMSA Welcomes Our Newest Members:

- Eduardo Beltranena, PhD Alberta Agriculture and Forestry
- William Quimby, Lopez Foods
- Zachariah Thomas Robertson, Jack Link's Beef Jerky
- McKensie Harris, Texas A&M University (converted to Graduate Student Member)
- Haley Gilleland, University of Georgia (converted to Graduate Student Member)

New Request for Proposals for Checkoff-funded Beef Product Quality Research Studies

The Product Quality research group at National Cattlemen's Beef Association, a contractor to the Beef Checkoff Program, is now soliciting research proposals focused on the areas of beef tenderness and juiciness. Example proposal considerations include, but are not limited to; the impact of steps implemented pre- and post-harvest that may increase tenderness and juiciness, investigation of cuts beyond middle meats and different beef types or quality levels, effect of marbling on tenderness and juiciness, and the investigation of the impact of increased carcasses and cut sizes on tenderness. The complete request for proposals including submission instructions can be found on BeefResearch.org.

AMSA Educational Webinar: Addressing Food Waste: A Priority for Science and Industry

When:

Thursday, December 17, 2015
11:30 am – 12:30 pm CDT

Overview:

The issue of food waste is not a new topic among sustainability professionals, but it has just recently been gaining increased attention from government agencies, media and the general public. Stresses on food production systems due to multiple social, economic and environmental factors have revealed alarming statistics about the amount, causes and consequences of wasted food in the U.S. and globally. This presentation will dive into the food waste problem, challenge transparency and explore sustainable sourcing opportunities within the food supply chain.

Presenter:

Gail Tavill is Vice President of Packaging and Sustainable Productivity at ConAgra Foods,

leading Sustainability, Packaging Development, Technical Data and Strategic Cost teams within the Research & Innovation organization. She plays a leadership role on the Food Waste Reduction Alliance, contributing to the recent publication of the Best Practices Toolkit and currently chairing the policy committee. Gail is also a strong advocate for the packaging industry as a founding member, current board member and past president of AMERIPEN, an organization that proactively influences packaging policy developments in the US.



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/7664520006327555074>.

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

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: www.pork101.org or contact [Deidrea Mabry](#).

Register and Reserve Your Hotel Room Now for the 2016 Beef Industry Safety Summit. Registration and the hotel block are now open for the 2016 Beef Industry Safety Summit. The Beef Industry Safety Summit has been established as the premier event that brings industry leaders and safety professionals together from all sectors of the beef industry to focus on strategies to improve beef safety. This year's Safety Summit will be held in Austin, Texas, March 1-3, 2016. For more information about the conference, the agenda, to register or to reserve hotel rooms please visit the [Safety Summit Website](#).

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](#).

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!

AMSA Meat Science Career Center

Employers Are Looking, Can they Find You?

Are you graduating and will soon be looking for employment, considering a summer internship or desire a new job opportunity? Be ahead of the game and skip the frustrating experience of blindly sending your resume to employers. Let AMSA's career center be the answer to your quest. Visit: <http://careers.meatscience.org/> and create a profile if you currently don't have one. You'll be able to review all the current job postings but also make certain to post your latest resume so that prospective employers can contact you.



Meat Industry
CareerLink

Join the many who have found fulfilling jobs or enriching internships through the AMSA career center.

It works and it's free!

New Job Postings:

- Food Safety Research Scientist, Cargill Turkey & Cooked Meats ~ Cargill
- Food Scientist ~ ConAgra Foods
- Food Scientist/Product Application Specialist ~ UltraSource, LLC
- Food Safety and Regulatory Manager ~ Nueske's Applewood Smoked Meats
- Manager Sanitary Design Compliance ~ Forbo Siegling, LLC

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

December 17 - AMSA Educational Webinar: Addressing Food Waste: A Priority for Science and Industry

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 2016-2020

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

August 2-7, 2020 – RMC and ICoMST - Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA

International Congress of Meat Science and Technology

August 14-19, 2016 – Bangkok, Thailand

2017 – Cork, Ireland

2018 – Australia

2019 – Germany

August 2-7, 2020 – Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA (joint meeting with the Reciprocal Meat Conference)

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