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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 RMC ~ Registration and Hotel Updates

Registration for the Premier Meat Science Conference of the Summer is Open

AMSA is excited to announce that Laura May Knighton with Sealed Air's Cryovac was the first to register for the AMSA 69th RMC!

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



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

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



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 reciprocation speakers is 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.

Attendees Can Expect:

- Dynamic and timely technical program
- Unique food experiences true to the region and state
- Live Texas country music in concert
- Softball exhibition game against the Fort Concho vintage baseball team
- Student competition events including Iron Chef & Taste of RMC
- Endless opportunities to network and catch-up with friends

Early bird registration fee for an AMSA professional member is \$570, AMSA student member is \$240 and a nonmember is \$850. The standard registration fee after May 3 is \$700 for professional members, \$300 for student members and \$925 for nonmembers. For more information regarding the AMSA 69th RMC please visit: <http://www.meatscience.org/rmc>.

AMSA RMC Hotels - Book Your Room Today

Make sure to book your room early to get the hotel you want!

AMSA has secured rooms at six different hotels:

- Clarion Hotel San Angelo Hotels
- Pearl on the Concho (Student Headquarter Hotel)
- Home2 Suites by Hilton San Angelo
- San Angelo Residence Inn
- Springhill Suites San Angelo
- Hampton Inn San Angelo (RMC Bus service will not be provided to this hotel)

For the 2016 RMC, there is not a designated "host" hotel as all of the technical program will be taking place on the Angelo State University campus. Please note that all of the hotels are within about 5 miles of campus and the RMC social events.

Book your room today for the AMSA 69th RMC!!

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 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!

- *Chris Raines (supports agriculture advocacy and consumer*

Make a Contribution to the Meat Science Community

Keith Belk, Chairman, AMSA Educational Foundation Board of Trustees

Your continuing generosity of donations to the AMSA Educational Foundation and time and effort to AMSA programs and activities is very much appreciated.

Since RMC, the Foundation Trustees have approved new mentor recognition funds and kicked off the Century Club program. The Trustees encourage you to join us in recognizing the legacy of these individuals by your generous donation to fully fund each of the mentor funds.



Since its launch in 2002, the AMSA Educational Foundation has made significant progress in providing support for AMSA programs and helping to launch new initiatives. Your support will allow the Foundation to continue to provide:

- Recognition of meat scientists that will elevate our discipline and profession
- Support for students pursuing educational opportunities in meat science
- Leadership development for young meat scientists; *and*
- Educational programs that enrich careers and build bridges with those outside the scientific community.

Please take a moment to visit foundation.meatscience.org or call 217-356-5370 to learn more or to pledge support. There are a total of 20 mentor recognition funds at AMSA as well as general funds for student programs, publications and meetings. For more information and to donate online visit <http://www.meatscience.org/foundation>.

Checks made out to the "AMSA Foundation" may be mailed to the following address – please write the name of the mentor fund on the memo line.

American Meat Science Association
26145 Network Place
Chicago, IL 60673-1261

To be credited as 2015 gifts, website contributions must be completed or mailed checks must be postmarked no later than December 31, 2015. Enjoy a happy holiday season, and thank you again for supporting our discipline with a tax deductible donation to the AMSA Educational Foundation. We will be celebrating another successful year for the Foundation and our community with you at the Reciprocal Meat Conference in San Angelo, TX this coming June.

Abstracts from the 68th RMC Published in *Meat Science*

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)
- Vern Cahill

The American Meat Science Association in cooperation Elsevier published approved abstracts from the 68th RMC in the February issue of the *Meat Science*. Thank you to everyone who submitted an abstract. There are 40 pages filled with high quality and relevant research.



A special thank you goes out to the AMSA Meat Science and RMC abstract committees for taking the time to review these abstracts before submission to the journal as well as Wendy Hurrp, publishing editor for Elsevier, for publishing the abstracts.

Please use the example below as a reference when citing the abstracts.

J.A. Noel, T.J. Barstow, R.M. Broxterman, G.D. McCoy, K.J. Phelps, J.M. Gonzalez (2016). Effect of Ractopamine-HCL on muscle fiber types and finishing barrow exhaustion (Abstract). In: Abstracts from the 68th Reciprocal Meat Conference of the American Meat Science Association. June 14-17, 2015. University of Nebraska, Lincoln, NE. *Meat Science* 112, xxx-xxx.

The 68th RMC abstracts are available [online](https://netforum.avectra.com/eWeb/Shopping/Shopping.aspx?Site=meatscience&WebCode=Shopping). If you want to purchase a journal subscription, please visit:
<https://netforum.avectra.com/eWeb/Shopping/Shopping.aspx?Site=meatscience&WebCode=Shopping>.

AMSA Video Podcast Competition – Upload Confirmation

If you submitted a video podcast on December 15th please let [Deidrea Mabry](#) know, so we can confirm everything was uploaded correctly.

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!

AMSA Calendar Months Still Available

The time has arrived to purchase 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 that you give us your top three possible months. We will assign months to each participating university or company by the end of January.

Below is the link for the AMSA calendar, please rank your preference of months and we will do the best we can to assure each university or company can get one of their higher preferred month. We also ask for the person of contact and billing contact at each university so that we can contact them with any questions that arise.

There are only 3 spots left, so go to <https://s.zoomerang.com/r/AMSA> Calendar and make your selection while they last!

(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)

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

Publications by AMSA Members

Skeletal Muscle Growth and Selecting, Finishing of Cattle by AMSA Members Jessica Baggerman, Jerilyn Hergenreder, and Dr. Bradley Johnson

As beef producers continue to improve efficiency, understanding the process of growth and development is crucial as cellular skeletal muscle characteristics, such as tenderness, can ultimately have an impact on consumer acceptance of meat products.

In order for skeletal muscle mass to increase, there must also be an increase in the number of nuclei in the muscle fiber, which are provided from satellite cells. The proliferation and fusion of muscle satellite cells have been shown to be a rate limiting step to postnatal skeletal muscle growth.

To evaluate the change in skeletal muscle fiber types and satellite cell populations, *longissimus dorsi* biopsies were collected from 10 single source 16 month-old feedlot steers every two weeks during a 56-day window of the finishing period, during which the steers were fed a traditional steam-flaked corn-based finishing ration.

The *longissimus dorsi* sample that was collected was used to evaluate skeletal muscle characteristics using gene and protein expression of myosin heavy chain isoforms found in beef skeletal muscle, as well as immunohistochemical analysis evaluating muscle fiber type distribution and cross-sectional area, and satellite cell populations.

[Click here to read more.](#)

Jessica Baggerman is a graduate student at the Texas Tech University was the second place winner in the Research Competition Master Division at the AMSA 68th RMC in Lincoln, NE this past June.

AMSA Exclusive: Pre-harvest Implications of Growing Social Interest in How Meat is Produced by AMSA Member Dr. Gary Smith

There is growing U.S. and global public interest in when, where, how and by whom animals that ultimately yield or generate meat, poultry, eggs and/or milk are raised and sustained during their productive lives.

For hundreds of years, almost no one—other than those who domesticated and, since then, supervised food animals—thought much about how such animals were cared for and managed. Most people were just grateful to have such things to eat. Such is no longer the case.

Times have changed

Historically, farmers/ranchers raised or produced whichever meat-animals they had, under whatever circumstances they could control, and they sold them to largely non-discriminating buyers. About 125 years ago, the markets—responding to consumer desires—began to differentiate among kinds/classes/grades of animals and animal

products, predominantly based on differences in age, weight, gender, fatness and/or other quality attributes.

Since 1926, beef steaks and roasts have been marketed and merchandized at supermarkets and restaurants by use of names—Prime, Choice and Select—of USDA Quality Grades. Soon after, packers, purveyors, restaurateurs and grocers developed company brands (such as “premium,” “best,” “star,” “pride” and “blue ribbon”). [Click here to read more.](#)

For the full RMC proceeding paper please go [online](#).

State of an Industry: Salmonella and Bovine Lymph Nodes
By Ashley Arnold, Ph.D., and Kerri B. Gehring, Ph.D.

Salmonella has been a hot topic for the past few years. In December 2013, the U.S. Department of Agriculture Food Safety and Inspection Service (USDA-FSIS) released the *Salmonella* action plan, which included 10 action items for the agency. Since then, USDA-FSIS has changed its *Salmonella* verification testing program for beef, initiated exploratory *Salmonella* testing in pork, modernized poultry inspection regulations, changed the sampling and performance standards for poultry and released the FSIS *Salmonella* Action Plan: A Year One Update. Many of the agency changes are designed to satisfy goals within the 10 action items of the plan. With USDA-FSIS taking steps to successfully execute the plan, it seems like an appropriate time to assess where the beef industry stands on item number 8 of the plan: Explore the Contribution of Lymph Nodes to *Salmonella* Contamination.

But first, let's review why there is such an increased focus on *Salmonella*. A 2011 document from the U.S. Centers for Disease Control and Prevention (CDC) reported that an estimated 1 million cases of salmonellosis occur annually in the U.S., of which approximately 42,000 are laboratory confirmed. In other words, CDC estimates that for every reported case of *Salmonella*-related illness, there are 24 cases that are not diagnosed. Based on 2013 CDC data, *Salmonella* (34%) is second to norovirus (35%) in attributed foodborne outbreaks. Notwithstanding, *Salmonella* remains the leading cause of foodborne illness in the U.S. Of the 1.2 million estimated annual illnesses, approximately 360,000 are reported to be associated with products regulated by FSIS. [Click here to read more!](#)

For more information about publications in Meatingplace, National Provisioner and Food Safety Magazine, please contact [Deidrea Mabry](#).

FSIS Releases Updated Guide to Help Poultry Processors Reduce Salmonella, Campylobacter Hazards

The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) [recently announced](#) that they published revised guidelines to assist poultry processors in controlling *Salmonella* and *Campylobacter* in raw food products and prevent cases of foodborne illness. This updated document is the fourth edition of the “FSIS Compliance Guideline for Controlling *Salmonella* and *Campylobacter* in Raw Poultry” and is intended to offer poultry companies best practices for minimizing pathogen levels and meeting FSIS' food safety requirements.

The new guide makes science-based suggestions for interventions that poultry companies can take on the farm (known as pre-harvest), sanitary dressing procedures, further processing practices, antimicrobial interventions, and other management practices. These prevention and control measures represent the best practice recommendations of FSIS based on scientific and practical considerations. This guidance is particularly important in light of Salmonella outbreaks involving poultry products.

FSIS is seeking comment on the guidelines, which were last updated in 2010. A downloadable version of the compliance guidance is available at:

www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/compliance-guides-index. The guidelines are also posted at the Federal eRulemaking Portal at: www.regulations.gov where comments can be submitted. Comments may also be submitted by mail addressed to: Docket Clerk, U.S. Department of Agriculture, Food Safety and Inspection Service, Patriots Plaza 3, 1400 Independence Avenue SW, Mailstop 3782, Room 8-163A, Washington, DC 20250-3700. FSIS will accept comments 60 days from the date of the guidance publishing in the Federal Register.

Member News

AMSA Members win top 3 prizes in ASU Hard Hat Competition

Angelo State announced their first AMSA RMC2016 competition by requesting members send them their most unique photo with the RMC2016 Hard Hat that were passed out in Lincoln this past June. Contestants were eligible for a chance to win one of three prizes: 1st place received a Prime Ribeye Steak Box (\$100 value); 2nd place received a Choice Striploin Steak Box (\$65 Value) and 3rd place received a Smokehouse Box (\$40 Value), respectively from our Holiday Catalog!

Thanks to everyone who submitted and congratulations to the winners!

1st Place (Prime): Little Elf in the Meat Lab entered by Casey Mabry with Cargill



2nd Place (Choice): Dolly Judging Perfection entered by

Justin and Rachel Adams, Rachel is the Youth Programs Director for AMSA



3rd Place (Select): RMC Showdown entered by Dan Crownover and Bu Hutto, Dan and Bo are both students at Texas Tech University and serve on the AMSA Student Membership Board of Directors



AMSA Educational Webinar: Shelf Life Constraints in Processed Meat Products

When:

January 20, 2016 from 11:30 am – 12:30 pm CDT

Overview:

The effective shelf life in processed meat products is influenced, but not always limited, by microbial growth. Balanced formulas, ingredient selection, packaging, and processing conditions play a major role in the color, flavor, and moisture management that can limit shelf life before microbial spoilage renders processed meat products unsaleable. This webinar will discuss factors and strategies to maximize effective processed meat shelf life.

Presenter:

Brian currently holds the position of Director – Business Development, Food Ingredients for Hawkins, Inc. which is based in Minneapolis, MN. Hawkins manufactures and distributes products for water treatment, food manufacturing, agricultural and chemical commodities, and specialty surface coating efforts. In this role, Brian focuses on food safety, antimicrobial ingredients, and functional blends manufactured by Hawkins for the US and Latin America markets for meat, poultry, and dairy processors. Additionally, he manages the Ingredient Works division which manufactures custom dry blend functional ingredients and flavors for the food industry. Brian received his Ph.D. from Louisiana State University in Meat Science and his M.S. in Meat Science and B.S. in Animal and Dairy Sciences from Auburn 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/6729847162124203522>.

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.

Shine Among the Best and Brightest

Successful online career centers are those that go beyond the standard job posting capabilities by offering employers valuable resources to optimize their job postings.

With our diverse suite of job posting packages and advertising enhancements, the AMSA Career Center provides pipeline support for hiring managers, recruiters, and growth-minded corporations searching for the perfect candidate. A posting on our job board is designed to reinforce your brand and enhance the perception of your company among the most highly qualified students, graduating students, and professionals seeking either internships or job opportunities.



Don't forget that if your company is a silver, gold, platinum or diamond level sustaining partner, you'll receive a 25% discount. Visit the AMSA Career Center today.

[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

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

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!

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

2016 AMSA Calendar of Events

January 13-15 - AMSA PORK 101 - University of Missouri
January 17 - National Western Intercollegiate Meat Judging Contest - JBS, Greeley, CO
January 20 - AMSA Educational Webinar - Shelf Life Constraints in Processed Meat Products
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
March 11-12 - AMSA Student Leadership Conference - Kansas City, MO
April 13-16 - Meat Animal Evaluation Contest - University of Nebraska - Lincoln, NE
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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To safely unsubscribe, [click here](#).