



### ***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!

### **2015-2020 DGA Support Lean Meat and Poultry in a Healthy Diet**

Today Secretary of Health and Human Services Sylvia M. Burwell and Secretary of Agriculture Tom Vilsack released the final 2015-2020 Dietary Guidelines for Americans (DGA). The guidelines mirror the 2010 edition on recommendations for lean meats and poultry as part of a healthy dietary pattern. Healthy eating patterns include a variety of nutritious foods like vegetables, fruits, grains, low-fat and fat-free dairy, lean meats and other protein foods and oils, while limiting saturated fats, trans fats, added sugars and sodium.



The 2015-2020 DGA provide the public with tools they need to make information decisions regarding food for their families. We cannot make broccoli taste like ice cream but we can make nutrition choices on the foods American are feeding their families easier to understand, stated Secretary Burwell.

The newly released 8th edition of the Dietary Guidelines reflects advancements in scientific understanding about healthy eating choices and health outcomes over a lifetime. This edition recognizes the importance of focusing not on individual nutrients or foods in isolation, but on the variety of what people eat and drink—

*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

healthy eating patterns as a whole—to bring about lasting improvements in individual and population health.

The specific recommendations fit into **five overarching guidelines** in the new edition:

- Follow a healthy eating pattern across the lifespan. Eating patterns are the combination of foods and drinks that a person eats over time.
- Focus on variety, nutrient-dense foods, and amount
- Limit calories from added sugars and saturated fats, and reduce sodium intake
- Shift to healthier food and beverage choices
- Support healthy eating patterns for all

More information on specific recommendations is posted [online](#).

## **AMSA 69th RMC ~ Keynote Speaker Announced and Upcoming Reminders**

### *Damian Mason to Address Attendees at the AMSA 69th RMC*

AMSA is excited to announce that Damian Mason will be the Tuesday keynote speaker at the AMSA 69th RMC this June in San Angelo, Texas.

From growing up on a dairy farm in Indiana, to now speaking to over 1,600 audiences in 50 states and 8 foreign countries, Damian is a professional speaker with a message for the people of agriculture. His presentation at the upcoming RMC will focus on "Agriculture: Trends, Topics and Tomorrow," will be an intelligent, provocative commentary on the issues impacting the agriculture industry delivered in an entertaining manner.



Damian understands agriculture, he had his first job at age 8, bottle-feeding calves on the Indiana dairy farm like many children of agriculture. He was involved in FFA and was also ten year 4-H member. With his background and history Damian understands the business of food, fuel, and fiber production because he's lived it!

He has a degree from Purdue University in Agricultural Economics, and currently owns and manages a farm in Indiana. He stays up-to-date on issues impacting the industry of food, fuel, and fiber to deliver entertaining, provocative dialogue to agricultural audiences. He engages audiences by giving them food for thought with regards to how they should view their customers, their business, and how they should look at transforming what they do today.

### *Upcoming Deadlines and Reminders – Mark Your Calendars*

#### **Award Nominations - Intent to Nominate**

Do you know a friend or colleague that deserves recognition for their outstanding contributions in research, education, extension and industry outreach? If so, take a minute and nominate them!

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 outreach efforts for the meat and livestock industries)*
- *Tom Carr*

AMSA is excited to open nominations for the 2016 AMSA RMC Awards Program!

**Please submit your intent to nominate notice by February 1, 2016.** All supporting nomination materials must be submitted no later than February 20, 2016. Complete information is located [online](#).

[Click here for the Awards Intent form.](#)

### **AMSA RMC Call for Abstracts**

AMSA invites the submission of original research and abstracts on any aspect of meat science for presentation at the AMSA 2016 RMC in San Angelo, Texas. Anyone interested in presenting a poster (Open, Technical Summaries, Graduate Student or undergraduate competitions) at the 2016 RMC will be able to submit their abstract online.



Complete guidelines for abstract submission, ePoster preparation and the Student Research Competitions are posted [online](#).

The deadline for submitting your abstract is no later than 11:59 pm, Central Time, on March 31, 2016. To submit your RMC abstract [click here!](#)

### **RMC Student Research Competition**

Students: if you would like to engage in high quality, sound and pertinent meat research and develop your skills in effective communication for dissemination of research information, then make sure you sign up to participate in the 2016 RMC Student Research Competition.

- Master of Science Division
- Doctor of Philosophy Division
- Undergraduate Division

An online intent form is required for the undergraduate and graduate competitions so make sure you **submit your intent form no later than February 1, 2016.**

[Click here for the online intent form.](#) Complete guidelines are posted [online](#).

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### **Food Safety Net Services Becomes a Choice Meat Judging Sponsor**

AMSA is pleased to announce that Food Safety Net Services has pledged to be a Choice Meat Judging Sponsor in 2016. At each of the 2016 major AMSA sponsored contests (National Western, Southwestern, Eastern National, Elanco Animal Health American Royal, Cargill High Plains, and International) and also the Houston contest, Food Safety Net Services will be offering a \$1000 scholarship to the total contest high individual in both divisions.

(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 (supports R.C. Pollock Award)
- C. Ann Hollingsworth (supports

Contestants will be eligible for one scholarship, and if the same contestant is top individual more than once, the award will go to the next eligible high individual. This is an exciting opportunity and our thanks go to Food Safety Net Services for their generous support of meat judging students.

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## 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 months. 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 2 spots left, so go [online](#) and make your selections while they last!

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

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## 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 Smith 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.

*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)*

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](mailto:dmabry@meatscience.org).

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## 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.

### New Job Postings:

- Smoked Meat Plant  
Production Manager ~ Hudson Meats
- Application Technologist,  
Microbiology ~ Corbion
- Instructor and Livestock Coach  
~ Colorado State University
- Tenure Track Assistant or Associate Professor Position in Meat  
Science Department of Food Science ~ University of Guelph
- Food Scientist/Product Application Specialist ~ UltraSource,  
LLC



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

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## Member News

### ***Congratulations to AMSA member and Past Student Board of Director Ashley Collins***

Marlen International, Inc. announced earlier this week the addition of Ashley Collins as a food and meat scientist, to its Solution Center applications team. Ashley is a 2014 Meat Industry Suppliers' Association (MISA) scholarship recipient and graduate from Kansas State University's Master degree program of Food and Meat Science, Ashley will be responsible for providing product and process solutions support to food and meat processors sourcing Marlen and Carruthers food processing equipment.



Collins holds a Masters degree in Food and Meat Science from Kansas State University and a Bachelor of Science degree in Agriculture, Food and Meat Science from Oklahoma State University. Ashley most recently served as graduate research assistant at Kansas State University. In addition to being a MISA scholarship recipient, her leadership achievements and activities include Midwest region director of the American Meat Science

Association, member of the Oklahoma State University Meat Judging Team, vice president of the Oklahoma Collegiate Cattlewomen's Association, and member of Animal Science Leadership Alliance. Ashley also fulfilled internships at two industry-leading food processors, both with a focus on processing and packaging of processed meats.

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## 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](http://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](#). Please make sure to stop by the AMSA booth #B8316 to say hi, spin the "Meat Wheel" and more!

**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](mailto:jmeisinger@nationalrenderers.com) for more information or a full agenda!

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

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## **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 - International Production and Processing Expo – AMSA PORK 101 - Atlanta, GA**  
**January 25-27 - International Production and Processing Expo – AMSA Booth B8316 - 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)

**201 W Springfield Ave | Suite 1202 | Champaign, IL 61820 | 800-517-AMSA | 217-356-5370**

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