



This week's issue of AMSA eNews features

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- Longtime AMSA member Doug Roth will be greatly missed.

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 Updates

Register for the Premier Meat Science Conference of the Summer Today

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**. So save the date and join us in ***Cultivating knowledge and diversity true to the spirit of the AMSA*** at the 69th RMC in San Angelo, TX, June 19-22, 2016.



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>.

Nominate Your Best Students Today!

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 Quality
ICL Food Specialties
IEH Laboratories & Consulting

The Undergraduate Scholastic Achievement Award was established to promote meat science by recognizing outstanding undergraduate students with a potential for a career in meats. Students who are chosen to receive the award will receive a \$200 scholarship, complementary registration to RMC in San Angelo, as well a complementary membership to AMSA for one year. Nominated students must be an AMSA member that is a junior, senior or have graduated no more than six months prior to the RMC at the time of the application. For more details and the application go to the [AMSA website](#). Nomination packets must be submitted by February 20. Contact [Rachel Adams](#) with any questions.

Join AMSA Staff in Atlanta

AMSA will be at booth B8316 for the International Production & Processing Expo (IPPE) taking place January 26-28, Georgia World Congress Center in Atlanta, Georgia. An event not to be missed! IPPE will showcase the latest technology, equipment, supplies, and services used by poultry, feed, and meat companies. Along with the expo, a comprehensive educational program will be presented. On Monday, January 25th from 1-5 pm, AMSA will be hosting a four hour version of the much sought after PORK 101 Symposium to be led by AMSA member Dr. Davey Griffin of Texas A&M University and Dr. Dean Pringle of the University of Georgia. The PORK 101 session, though shortened, still promises to provide participants with an all sensory experience.

Don't forget to drop by booth B8316 and get additional information on upcoming AMSA events or simply to say hello to AMSA staff. We look forward to seeing you in Atlanta!

AMSA Announces 2016 Internship Opportunities

Scientific Writing and Consumer Website Internship

AMSA is currently seeking four students to complete a 30 day internship. We will fill the February Internship once we have received a qualified applicant. The deadline for all applications is February 2, 2016.

- Position: Scientific Writing and Consumer Website Internship
- Location: Remote
- Time Period: February 15-March 15; March 15-April 15; April 15-May 15; May 15-June 15
- Scholarship: \$600

Intern General Responsibilities:

- Student will assist the AMSA Director of Communication in maintaining the AMSA consumer website, generating and posting content daily.
- Student will engage in social media to promote the

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 (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 consumer website.

- Student will assist in generating fact sheets and articles at the guidance of the AMSA staff and Scientific

Summer Communication and Consumer Website Internship

AMSA is currently seeking two students to fulfill our summer internships. The deadline for applications is March 8, 2016. Interns will assist the AMSA Director of Communications in promoting AMSA through traditional media outlets, social media, and at the annual Reciprocal Meat Conference. RMC related tasks include assisting in their coordination, attending, and assisting in photography, videography and social media duties once on site. Other tasks include drafting internal news stories, scientific white papers, fact sheets and other projects web related projects as they arise.

- Position: Communication and Technical Writing Intern
- Location: Remote, intern will attend the 2016 RMC in San Angelo, TX June 19-22
- Time Period: May –August, 2016

More information about these internships is on the [AMSA Meat Science Career Center](#).

AMSA Student Membership Updates

Register for the 2015 Student Leadership Conference

The 2016 Student Leadership Conference will be held at the Kansas State University, Olathe campus in Olathe, KS on March 11-12. Programming will kick off at 4:30 pm Friday, March 11th with the welcoming session focusing on the perspectives of leadership followed by dinner and a special presentation. On Saturday, students will actively engage with speakers to focus on social media, radio, and camera communication techniques. AMSA member, Wendy Pinkerton will be presenting "Did you hear what you thought you said?" focusing on camera interview techniques. The weekend will also include sessions on leadership in business roles and questions to ask before securing your dream job. Several industry tours are being planned for Friday and more information, as well as hotel information, will be coming soon! Register for SLC today, it will be an exciting weekend you don't want to miss!

Registration fees:

\$100 for current AMSA students by February 25
\$125 for AMSA Young Professionals by February 25
\$150 for current AMSA students after February 25
\$175 for AMSA Young Professionals after February 25

[Click here to register for the 2016 SLC!](#)

AMSA Announces Kinsman Scholarship Opportunity

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)*

Applications are currently being accepted for the Kinsman International Award. Eligible students must present verification of their plan to travel internationally with primary intent toward meat science education. Appropriate international activities involve the international travel of a student for the primary purpose of meat science education. Examples include: study research, or internship opportunities, as well as attendance at meetings that are international for the student such as ICoMST or RMC, for the purpose of presenting their research findings.

This year one cash award of \$1250 will be awarded.

The recipient will also receive a complementary membership to AMSA for the following year. Interested applicants can find more information and the application on the [AMSA website](#). You can also contact [Rachel Adams](#) with additional questions.

Dr. Donald Kinsman was a long-time AMSA member whose work in meat science research and commitment to international opportunities for students set him apart from his peers. The objective of this program is to honor the memory and achievements of Dr. Kinsman and promote international collaboration by recognizing an outstanding student member with a financial award in support of international travel.

Two Calendar Spots Remain

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](#).

AMSA Welcomes Jack Link's® Protein Snacks to the Sustaining Partners Program

Jack Link's® Protein Snacks, the No. 1 U.S. meat snack manufacturer, has joined over 30 other companies and institutions



as a Sustaining Partner of the American Meat Science Association (AMSA).

"Sponsoring the AMSA's Sustaining Partners Program is an honor for our organization," said Mike Gerber, vice president of research and development, Jack Link's. "The passion these students have for meat science is the kind we want to help foster and develop. We look forward to partnering with such a great program to make sure future innovators in the food industry have the tools they need to be successful."

Jack Link's research and development is always looking for new ways to be innovative in the meat snacks category to ensure the company's continued growth. Partnering with AMSA will allow the organization to connect with students that may bring insights and talent to Jack Link's.

"Jack Link's partnership with AMSA is a great example of how our organizations can come together to enhance and expand programs that develop new meat scientists," said Thomas Powell, AMSA executive director. "Through their support, we will be able to strengthen the meat judging program and to continue development of new ideas for reaching a broader base of students in the future."

Our Sustaining Partners support enhances AMSA programs such as student development, scientific information outreach and building the global network of meat science professionals.

AMSA Communities Announced

AMSA is excited to announce the launch of **AMSA Communities**, a place on our website that provides AMSA members a place to share ideas, information, and connect with their fellow colleagues. It also provides committees a platform to increase connectivity, engagement and productivity. There are several general public forums, as well as many private committee forums. Use your AMSA login information and begin connecting today!

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.

Registration is complimentary but you must first register by clicking on the enrollment [link](#). 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.

New Job Postings:

- 2016 Summer Communication Internship Opportunities ~ American Meat Science Association
- 2016 Scientific Writing and Consumer Website Internship ~ American Meat Science Association
- General manager ~ Yosemite Meat, Co.
- Smoked Meat Plant Production Manager ~ Hudson Meats



Meat Industry
CareerLink

- 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.

Member News

Longtime AMSA member and RMC attendee Doug Roth, of New Palestine, IN, was born in Fairbury, IL, on June 6, 1966 and died on December 30, 2015, at age 49. He was a kind, loving, and generous Christian man, who always put his family first. He graduated from University of Illinois at Urbana-Champaign and worked for Elanco for 21 years, where he met his wife of 20 years. He was the fabric of Elanco's brand and all he believed in. He left behind his wife, Jody (Taylor) Roth; four beautiful children, Katherine (16), Jacob (15), Lincoln (12), and Elizabeth (12); his sister, Cathy Roth; and father, Leonard Roth. His mother, Marilyn Roth, preceded him in death. His generosity and impact on people and his family will remain forever in our hearts and minds.



A Celebration Ceremony was held on Sunday, January 3, 2016, at 3:00 p.m. and a second service was held at Duffy-Piis Memorial Home, on Tuesday, January 5, 2016 at 10:00 a.m. In lieu of flowers, the family asks that donations be made to the Doug Roth Memorial Fund for their children's education at any Greenfield Banking Company location.

Upcoming Conferences

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 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 - 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)

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