



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!

State of the Association Webinar Set for Friday, February 5

The American Meat Science Association is coming off of a string of successes due to the hard work of AMSA members, leaders and staff. Join us on February 5 at 11 am CDT as AMSA Executive Director Thomas Powell and Director of Scientific Communications and Technical Programs Deidrea Mabry discuss the major achievements of the AMSA team and some of the top priorities for the year to come.

Register:

This 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 event.

Texas Tech and Garden City Make it Two in a Row

Congratulations to Texas Tech University and Garden City Community College for taking top honors at the 2016 Southwestern Intercollegiate Meat Judging Contest which was held January 31st at Frontier Meats in Fort Worth, Texas.

In total, 85 contestants representing 9 teams participated in the Senior division contest with Texas Tech University, coached by Loni Lucherker, Mallorie Phelps, Nick Hardcastle and Dr. Mark Miller, placing first. Texas Tech's team members include: Tommy Fletcher, Cole Perkins, Kye Schwartz, Chelsi Vineyard, Kyle Caldwell, Katlynn Freeman, Shannon O'Quinn,

AMSA Membership Information:

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.

Gold Sustaining Partners:

Food Safety Net Services
Hormel Foods, Inc.
Kemin Food Technologies
Merck Animal Health
National Pork Board
Zoetis

Silver Sustaining Partners:

ADM
ConAgra Foods
Corbion Purac
DuPont Nutrition & Health
Hawkins Food Ingredients Group
Iowa State University
Jack Link's® Protein Snacks
JBS, USA
Johnsonville Sausage Company
Kraft Heinz Company
Sealed Air's Cryovac® brand
Texas Tech University
International Center for Food

Keeley Sears, Lane Harrington, Gus Holbein, Jessica Humphrey, Kiersten Scott, Boyd Henry, Courtney Jasik, Blayne Troxell, and Megan Witt. Texas Tech was followed by Oklahoma State University, Colorado State University, Texas A&M University, and the Kansas State University.

Texas Tech University



Maddie Comes (Colorado State University) was high individual and Kye Schwartz (Texas Tech University) was second. Blayne Troxell (Texas Tech University) won the alternates contest.

Maddie Comes



In total, 46 contestants from 6 universities and colleges participated in the A-Division contest. Garden City Community College won the division, coached by Dr. Clint Alexander and Amanda White. Team members include: Adrian Longoria, Leah Parsons, Brock Sheppard, Diana Zamora, Austin Brown, Makayla Linville, Rebecca Roe, Austin Wilson, Kyle Abernathy, Kyle Hickok, Hanna Randolph, Brinn Baker, Eddie DaVilla, Paige McGaughey, and Mallory Overpeck. Garden City was followed by Clarendon College, Zamorano University, Fort Scott Community College and Cisco College.

Garden City Community College

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 (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*



Leah Parsons (Garden City Community College) was high individual and Adrian Longoria (Garden City Community College) was second. Mallory Overpeck (Garden City) won the alternates contests.

Leah Parsons



This year's committee consisted of: Dr. Joe Harris, Chair, Southwest Meat Association; Dr. Bryce Gerlach, Tyson Foods; Dan Crownover, Texas Tech University; Dr. John Kellermeier, Dankworth Smoked Meats; Kassie Jo Winn, iCEV; Ray Riley, Texas A&M University; and Darrell Dowd, USDA AMS.

Register for the 2016 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,

- 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 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)

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. More information, as well as hotel information, is posted [online!](#)

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 2016 Internship Opportunities

Scientific Writing and Consumer Website Internship

AMSA is currently seeking four students that meet our qualifications (see below) to complete a 30 day internship. We will fill the February Internship once we have received a qualified applicant.

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 AMSA consumer website.
- Student will assist in generating fact sheets and articles at the guidance of the AMSA staff and Scientific Information Committee

Summer Communication and Consumer Website Internship

AMSA is an individual membership organization of meat scientists representing major university research and teaching institutions and meat processing companies in the United States and internationally. Our members conduct basic and applied research and education programs in muscle growth and development, meat quality, food safety, processing technology and consumer and marketing issues relevant to the international meat industry.

AMSA is currently seeking two students that meet our qualifications (see below). The deadline for applications is March 8, 2016

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

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 web related projects as they arise.

[Click here to apply!](#)

USDA Awards \$30M in Research Grants

The US Dept. of Agriculture announced more than \$30 million in funding for research projects with \$15.1 million earmarked for projects that will address problems such as food safety in processing plants and antimicrobial resistance. The National Institute of Food and Agriculture made the awards through the Agriculture and Food Research Initiative (AFRI).

The grants were awarded in sub-programs of the AFRI Food Safety program, which works to protect consumers from microbial and chemical contaminants in the food chain. In the Enhancing Food Safety through Improved Processing Technologies sub-program, the Univ. of Minnesota, Minneapolis, received \$1 million; North Dakota State Univ. in Fargo received \$147,958 and Washington State Univ. in Pullman received \$1,000,000.

Grants in the Effective Mitigation Strategies for Antimicrobial Resistance sub-program went to:

- Gettysburg College, \$128,599
- Iowa State Univ., \$999,346
- Mississippi State Univ., \$149,936
- Montana State Univ., \$149,514
- State Univ. of New York, \$999,921
- Texas A&M Univ., \$1,000,000

Improving Food Safety:

- Univ. of California-Riverside, \$468,026
- Univ. of Connecticut, \$142,463
- Connecticut Agricultural Experiment Station, \$474,959

- Cornell Univ., \$474,993
- Univ. of Idaho - Moscow \$474,864
- Illinois Institute of Technology, \$475,000
- Univ. of Massachusetts, \$473,628 and \$473,380
- Michigan State Univ., \$474,948
- North Carolina State Univ., \$115,702
- Purdue Univ., \$308,570

- Univ. of Wisconsin, \$474,973

Improving Food Quality

- Univ. of California-Davis, \$468,839
- Cornell Univ., \$245,233 and \$469,958
- Kansas State Univ., \$469,366
- Univ. of Kentucky, \$149,999
- Univ. of Maine, \$149,880
- Univ. of Maryland, \$469,470
- Univ. of Massachusetts, \$469,775
- Purdue Univ., \$427,025 and \$30,000
- Univ. of Tennessee, Knoxville, Tenn., \$470,000
- Utah State Univ., \$297,452
- Univ. of Vermont, \$143,154
- Washington State Univ., \$456,847

USDA Finalizes New Food Safety Measures to Reduce *Salmonella* and *Campylobacter* in Poultry

The U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) today announced the finalization of new federal standards to reduce *Salmonella* and *Campylobacter* in ground chicken and turkey products, as well as in raw chicken breasts, legs, and wings. Based on scientific risk assessments, FSIS estimates that implementation of these standards will lead to an average of 50,000 prevented illnesses annually. [Click here to read more!](#)

Upcoming Educational Webinar

Retail Meat Standards
February 18, 2016
11:30 am – 12:30 pm CDT

Overview:

In the early 1970s, the Uniform Retail Meat Identity Standards (URMIS) system was established. The mission of URMIS was to reduce and eliminate consumer confusion at the meat case, and support consumers' right to know what specific cuts they are purchasing. URMIS included recommended cooking methods and a naming system to help the consumer better understand the value of each cut. The benefit to the industry is a well-informed, better-educated meat consumer who takes advantage of a variety of merchandised cuts. During this webinar, Dave Shepard will discuss the recent work that has been done with revamping the retail cut names to be more consumer friendly.

Presenters:

Dave Shepard is owner of Meat Solutions, Inc. located in Loveland, Colorado. In the last 20 years, Dave's company has worked in the meat industry with URMIS and U.P.C. implementation, sales data management and software systems development. Dave works with U.S. organizations on meat standardization efforts. For over 30 years, Dave worked

for Safeway and Purity Supermarkets in the retail meat industry. His experience included meat department manager, district meat supervisor, and meat category manager, buying manager, and managed meat operations in Phoenix, Denver, Northern California, and New England.

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:

- Human Resources
Director ~ Food Safety
Net Services
- Director of Pork Safety ~
National Pork Board
- Application Specialist ~
JBT Corporation
- Meat Application Specialist ~ Corbion Purac
- Auditor ~ Food Safety Net Services
- Assistant/Associate Professor, Microbiome of Animal
Agriculture and Food Safety ~ Colorado State
University
- Value Added Business Manager ~ Cargill Beef
- Project Manager ~ Five Star Custom Foods
- Operations Project Manager, Sustainable Beef industry
~ California
- QA Supervisor ~ Newport Meat Company NorCal
- Plant Engineer ~ Smithfield
- 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
- Application Technologist, Microbiology ~ Corbion
- Instructor and Livestock Coach ~ Colorado State
University
- Director of Facilities and Environmental Compliance
~ Agri Beef
- STF - Director of Hog Procurement ~ Triumph Foods



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

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](#).

2016 Petfood Forum and Petfood Innovation Workshop, April 18-20, 2016 in Kansas City, Missouri. This workshop will focus on these trends, using a one-of-a-kind hands-on format to help participants understand and work through the functionality, sustainability, and safety challenges in creating high-meat and novel protein pet food products. AMSA members-only receive a 15% discount promo code which will work for both individual and group attendee registration starting on February 1, 2016. During the registration process, registrants please enter code: AMSAPET. For more information and to register for the workshop please go [online!](#)

International Livestock Congress-USA March 3-4, 2016 in Houston, TX - The 2016 International Livestock Congress - USA will bring together an elite group of international livestock and meat industry leaders to discuss a variety of proactive strategies that address the ever-changing beef industry. The International Livestock Congress is a unique global event hosted each year by the International Stockmen's Educational Foundation to discuss issues of international importance affecting the future of animal agriculture. This year's program will feature make-or-break issues regarding "Beef's Role in Feeding the World." Cost to attend is \$150. Student registration is \$50, and media \$75. Register online at <https://agriliferegister.tamu.edu/ILC>. The first 200 people to register for ILC will each receive one ticket to the sold-out Jason Aldean performance and rodeo held on Thursday, March 3, 2016.

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

2016 AMSA Calendar of Events

February 13 - Iowa State University Meat Evaluation Contest - Ames, IA

March 1-3 - Beef Safety Summit - Austin, TX

March 3-4 - International Livestock Congress-USA - Houston, TX

March 11-12 - AMSA 2016 Student Leadership Conference - Kansas City, MO

April 8-9 - Southeastern Meat Judging Contest - Orient, OH/Lexington, KY

April 13-16 - Meat Animal Evaluation Contest - University of Nebraska - Lincoln, NE

April 18-20 - Petfood Forum and Petfood Innovation Workshop - Kansas City, MO

June 1-3 - PORK 101 - Texas A&M University - College Station, TX

June 19-22 - AMSA 69th RMC - Angelo State University - San Angelo, Texas

October 24-26 - PORK 101 - Iowa State University, Ames, IA - **SOLD OUT**

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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