



## What's New in eNews?

### Featured Articles

- AMSA RMC Abstracts Must be Submitted by March 31, 2016!!
- Student Leadership Conference is One Week Away!

### Key Reminders and Updates:

- Kauffman to be Honored at RMC
- Winners Announced
- Articles Featured on [TheMeatWeEat.com](http://TheMeatWeEat.com)
- MARCH MADNESS! Century Club Shoots for the Win with 100!
- Congratulations to Andy Milkowski
- **Scroll below for more updates!**

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!

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

## RMC Abstracts Must be Submitted by March 31, 2016!!

The abstract deadline for the AMSA 69th RMC 2016 is midnight, CDT, March 31, 2016!



This is your opportunity to showcase your research, get recognized by your peers and attend the AMSA 69th RMC in San Angelo, TX June 19-22, 2016!

Complete guidelines for abstract submission, poster preparation and the Graduate Student Research Poster Competition is located [online!](#)

RMC 2016 programming will focus on the following general areas. Abstract submissions should fit into one or more of these categories.

- Animal Welfare
- Consumer Topics
- Environment, Production Systems and Meat Quality
- Measurement and Prediction of Meat Quality and Composition
- Meat Processing, Ingredient Technology and Packaging

### 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

- Meat Quality
- Meat Safety
- Meat Science Education and Extension Tools
- Muscle and Lipid Biology and Biochemistry
- Technical Summaries
- Undergraduate Research Competition

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!](#)

## SLC is One Week Away!

The annual AMSA Student Leadership Conference hosted by the AMSA Student Board of Directors will take place March 11-12 on the Kansas State University Olathe campus in Olathe, KS. This year's conference will focus on effective communications.

The directors, leadership committee, and AMSA staff have worked to create training and a program that will help prepare students for their future. The conference will include extensive workshops on written communication, radio broadcasting, and social media, as well as a panel of industry professionals which will focus on communicating with potential employers.



The conference will also provide an excellent opportunity to visit local Kansas City businesses, which include Bichelmeyer Meats and UltraSource, LLC. These tours will provide students the opportunity to witness firsthand the wide breadth and longstanding tradition of the meat industry in Kansas City.

Alongside all the communication training and industry tours there will be ample time for networking while eating the best BBQ in Kansas City and enjoying the hypnotist Friday evening! This will be a conference filled with education, student development and networking.

Thank you to our sponsors, Merck Animal Health, Smithfield Foods, and the AMSA Educational Foundation, as this conference would not be possible without their generous support!

If you are interested in additional information, registering or sponsoring the AMSA Student Leadership Conference, please contact [Deidrea Mabry](#).



**Kauffman to be Honored at RMC:** Dr. Robert Kauffman will be recognized at this year's RMC with an AMSA Educational Foundation mentor recognition award. The award plaque is already being cast, but there is still time to honor him with a

## 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*

gift to the foundation and be included on the list of charter contributors. Donations and pledges made by May 1 will help the fund achieve a remarkable \$50,000 milestone and continue his legacy by supporting meat science student development. **NEW! Do you have a favorite Kauffman story?** Visit his AMSA web page to post congratulations, encouragement, or favorite stories and jokes in the new comments section. [Click here](#) to post or for more information on this award.

**Register for RMC Iron Chef:** If you haven't already, now is the time to sign up for the 2016 Iron Chef competition at RMC in San Angelo, TX. As we are all busy this spring with school, research, and preparing for RMC, here is a perfect opportunity that requires practically no preparation for you ahead of time! This year's Iron Chef is sure to be one to remember. Students will have the opportunity to learn from industry professionals that have expertise preparing and processing the "mystery protein" that will be given for the contest. After a morning of education and development, students from all universities will be mixed and placed into teams to collaborate with different backgrounds and use what they have learned to prepare the "mystery protein" that will be evaluated by our expert panel of judges and served at the Sunday night social mixer. Even if you have already registered, you may still register for Iron Chef through the [AMSA Store](#). Don't miss out on this great experience!



## AMSA News

**Salmonella White Paper Available Online:** *Salmonella* remains an important pathogen in terms of human public health due to the burden of illness associated with contaminated food. *Salmonella* reduction is a priority throughout the beef supply chain. This white paper is the first to include all pre- and post-harvest work to reduce *Salmonella*, including the current status of control, and provides an update on the research investigating the plausible routes of *Salmonella* infection in cattle. The white paper is available online at [www.bifsc.org](http://www.bifsc.org).

**Food Waste Across the Supply Chain: A U.S. Perspective on a Global Problem:** If the challenge is how to feed the world's billions of people while sustaining earth's resources, then one of the solutions must include reducing waste to bolster food security and increase environmental sustainability. This new book (Food Waste Across the Supply Chain: A U.S. Perspective on a Global Problem) cites experts from academia, government agencies, industry sectors, and NGOs by compiling papers presented at the Food Waste Conference held at the University of Pennsylvania. The book is available online at the CAST [website](#).



## Student News

- 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)

**Winners Announced:** Congratulations to this year's winners of the Student Leadership Conference Travel Scholarship sponsored by the AMSA Student Membership! This year's award was designated to be a need based scholarship to enable more universities to be able to attend. This year's recipients are Auburn University, The Ohio State University and Texas Tech University. The Student Leadership Conference will be held March 11-12 at the Kansas State University, Olathe campus.

**You are invited to attend the student board sponsored reciprocation session at the upcoming AMSA 69th RMC over Microsoft Excel:** Last year's student sponsored Excel session, presented by Dr. King at USMARC was a favorite among graduate students and undergraduates alike. The reviews from the student survey indicated that a follow up session would be well received and for that reason we are inviting Dr. King back this year to lead another reciprocation session on Excel. Dr. King has just lead a webinar on the same topic so we are looking to build on that for the RMC session. Students interested in attending the session are encouraged to view the webinar and think up questions that dig deeper into the problems that students are facing with analyzing, interpreting, entering, or managing data in Microsoft Excel. Please come prepared with questions or problems that you are facing in your own data sets or be ready to take notes on how to correctly manage your data when your research reaches that point. Microsoft Excel is one of the most commonly used programs throughout various industries and work environments so learning how to correctly use this program would be of value to students with any interest. We hope to see you there for the student sponsored reciprocation session on Excel.

**AMSA Student Membership Nominations Will Soon Be Opening for 2016-2017 Student Board of Directors!** *Are you interested in becoming more active within AMSA?* If you answered **yes**, then we would like for you to consider running for the Student Board of Directors! Each year, seven positions are elected President and Six Directors (1 from each of the Midwest, East, West, and South regions, and 2 at-large directors). These directors are responsible for coordinating a multitude of events each year, including the annual Student Leadership Conference, the RMC Networking and Career Fair, fundraising events like the Silent Auction and T-Shirt Auction, product development competitions like Iron Chef and Taste of RMC, and social activities for student members. Throughout the year, student board members build valuable relationships with each other, AMSA staff, and professional members throughout the meat industry. If you are interested, see what past board members think about their time serving on the Student Board of Directors by [clicking here!](#) Contact **Bo Hutto** with any questions, and watch eNews for the announcement of nominations coming next week!



**Is ground poultry the same as mechanically separated poultry?:** No. Mechanically separated poultry (MSP) is a low-

cost poultry protein, which is produced by mechanically separating bone and attached skeletal muscle. [Click here to read more!](#)

**What's Really In That Chicken Nugget?:** Chicken nuggets are in fact usually made of the same meat that you see in the supermarket, that is, broiler meat. [Click here to read more!](#)

**Liquid Smoke:** The process of smoking meat is an ancient food preservation technique. Throughout history, smoking has been used to add flavor as well as preserve meat. [Click here to read more!](#)



## AMSA Foundation News

**MARCH MADNESS! Century Club Shoots for the Win with 100!:** The Foundation tips off a new event to champion the cause of the AMSA Century Club - it's March Madness! The goal of the Century Club is to reach 100 members. The starting lineup of the inaugural 34 members of the Century Club challenge you to make an assist with a \$100 donation. There will be prize drawings for those who join during March; follow AMSA on Facebook and Twitter to keep up! Century Club donations make AMSA nimbler in responding to opportunities and stronger to expand educational programs. [Get in on the action here.](#)

**Carr Mentor Fund Is 10 Pledges from Goal:** Colleagues and former students of Dr. Tom Carr plan to celebrate his legacy at this June's RMC with an AMSA Educational Foundation mentor recognition award, and they are nearing their goal. Ten charter donations or pledges of \$500 each by individuals or groups will propel the fund to its goal. Contributions of all sizes will honor Dr. Carr. In fact, group donations by former judging teams and students are especially appropriate since he is well-known as a long time coach and mentor. The proceeds from this fund will be used to support AMSA youth activities including the meat judging program. NEW! Visit Dr. Carr's page to post congratulations, appreciation, and favorite memories in the new comments section. [Click here to post or for more information.](#)



## AMSA Educational Webinar

**March 7 at 11:30 am CDT - U.S. Red Meat Technical Barriers in Export Markets:** This webinar will cover access barriers related to animal health restrictions, as well as technical barriers relating to residues, use of pathogen reduction treatments (PRTs), and non-science based microbiological standards for imported food products going to foreign markets. Details of how plants implement programs to verify that they are conforming to various export requirements will also be covered. [Click here to register!](#)

**March 22 at 10 am CDT - Grass or grain? Is there a**

**definitively sustainable beef production system?":** The webinar will examine the science relating to grass-fed and grain-fed beef in terms of sustainable beef production. Topics to be discussed include impacts of finishing system on resource use, nutritional value, human health and consumer acceptability. [Click here to register!](#)



## Members in the News

**AMSA Exclusive: Post-harvest implications of growing social interest in how meat is produced:** With the American population becoming increasingly separated from food production, factual knowledge of modern agriculture is small but interest in food is large. Although both Baby Boomers and Millennials are similar in their interests in healthy eating, what's different is that Boomers can cook; Millennials can't. Education, research and outreach complement each other as an efficient means of addressing social interest in meat and meat products. [Click here](#) to read the article published by AMSA member Eric Berg.

### **Congratulations to Andy**

**Milkowski:** AMSA member Andy Milkowski and two other individuals with outstanding lifetime contributions to the meat business are set to be inducted into the Wisconsin Meat Industry Hall of Fame at a May 5 recognition ceremony. Andrew Milkowski is one of the foremost experts on the food safety of processed meats. He received a Ph.D. degree in biochemistry from the University of Wisconsin-Madison, and then joined Oscar



Mayer, where he rose through the ranks to become a Kraft Foods Fellow. Milkowski led the research effort that established the use of lactate, diacetate and other antimicrobial compounds to prevent growth of *Listeria monocytogenes* in processed meats. These compounds are now used throughout the industry to protect consumers. When the safety of sodium nitrite was questioned, Milkowski led the effort to educate scientists and regulatory agencies of its safety, convincing regulators that not only is the compound safe, but it is an important tool to help protect public health. Milkowski is an internationally respected expert in meat processing and formulation optimization, with 10 patents and many original publications to his name. After retiring from Kraft Foods in 2006, he joined the UW-Madison Department of Animal Sciences as an adjunct professor, where he continues to educate students and future meat processors. The Wisconsin Meat Industry Hall of Fame induction ceremony will take place during the annual meeting of the Wisconsin Livestock and Meat Council on May 5, 2016. To [register](#) for the luncheon and/or the annual meeting, download the registration form [online](#).



## AMSA Career Center

### *New Job Postings:*

- Food Safety Territory Business Manager ~ Zoetis
- Assistant Professor of Food Science ~ Texas Tech University
- Human Resources Director/Vice President ~ Food Safety Net Services
- Extension Program Specialist ~ Iowa State University
- Auditor ~ Food Safety Net Services
- Field Technician Trainee ~ Viscofan USA
- Quality Assurance/Food Safety Manager ~ Quality Food Processors
- Project Manager ~ Five Star Custom Foods
- 2016 Summer Communication Internship Opportunities ~ American Meat Science Association
- 2016 Scientific Writing and Consumer Website Internship ~ American Meat Science Association
- Quality Control Manager ~ Yosemite Meat Co. Inc.
- Senior Food Technologist ~ Kayem Foods, Inc.
- Quality Specialist, Beef & Pork Category ~ OSI Group

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



## Upcoming Conferences

**Texas A&M University AMSA PORK 101:** Will be held June 1-3 in College Station, Texas. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Elanco Animal Health and Merck Animal Health. Registration for AMSA and 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](#).

**Achieving FSIS HACCP Validation Compliance Free Webinar Series March 15th and March 17th, 2016:** Small and very small plants must be in compliance with the USDA Food Safety and Inspection Service's HACCP Validation Guidance by April 4, 2016. These webinars will provide practical information on how to meet the expectations of FSIS for scientific support and in-plant validation, the two critical areas that are the focus of the compliance guidelines. The speakers will focus on helping personnel identify the correct data to gather to support their system, and to help plants identify areas that need improvement prior to the April deadline. [Click here for more information!](#)

**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!](#)

**Global Food Security Consortium's 2016 Spring Symposium April 13-14:** The Global Food Security Consortium (GFSC) and the Seed Science Center at Iowa State University (ISU) will welcome experts from around the world to discuss the components necessary for addressing global food and nutrition security in an upcoming symposium titled "REAL Sustainability." For a detailed program agenda, full list of speakers and poster abstract submission information is [online](#).

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## 2016 AMSA Calendar of Events

- March 3-4 - International Livestock Congress-USA -**  
Houston, TX
- March 7 - AMSA Educational Webinar U.S. Red Meat Technical Barriers in Export Markets**
- March 11-12 - AMSA 2016 Student Leadership Conference -** Kansas City, MO
- March 15 and 17: Achieving FSIS HACCP Validation Compliance Free Webinar Series**
- March 22 - AMSA Educational Webinar - Grass or grain? Is there a definitively sustainable beef production system?**
- April 5-7 - AMSA Board of Directors Meeting -** Smithfield, VA.
- April 8-9 - Southeastern Meat Judging Contest -** Orient, OH/Lexington, KY
- April 13-14 - Global Food Security Consortium -** Ames, IA
- 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 State, 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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