



## What's New in eNews?

### Featured Articles

- AMSA Announces Speakers for the 69th RMC Muscle Biology Symposium
- Kinsman Scholarship Deadline is March 11th!

### Key Reminders and Updates:

- AMSA RMC Abstracts Deadline Approaching
- Call for Abstract Committee Members
- Call for Student Board Nominations is Open
- AMSA Exclusive: Impacts of Removing Functional Non-Meat Ingredients in Processed Meat
- **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.

## AMSA Announces Speakers for the 69th RMC Muscle Biology Symposium

AMSA is pleased to announce, Drs. Amanda Blair, Anna Dilger, and Surendranath Suman will be the featured speakers at the AMSA 69th Reciprocal Meat Conference (RMC) **Recent Advances in Applied Muscle Biology: What Meat Scientists Should Know Symposium**, on Tuesday, June 21, in San Angelo, Texas. In this symposium, active researchers will share their current research pertaining to muscle biology and the mechanisms that regulate muscle growth and metabolism. Presentations from these speakers will focus on the topics below:



**Fetal Programming:** Implications in Meat Production: During gestation, there is a tremendous draw of nutrients to meet the demands of the developing fetus and research has demonstrated that if these demands are not satisfied, alterations in fetal development can occur. In her presentation, Dr. Blair, Associate Professor at South Dakota State University, will discuss the implications of maternal nutrient restriction on growth performance, carcass composition, and meat quality characteristics of beef offspring.

### AMSA Membership Information:

*AMSA membership information please [click here](#):*

### AMSA's Sustaining Partners

#### **Diamond Sustaining Partner:**

Cargill  
Elanco Animal Health

#### **Platinum Sustaining Partner:**

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Tyson Foods, Inc.

#### **Gold Sustaining Partners:**

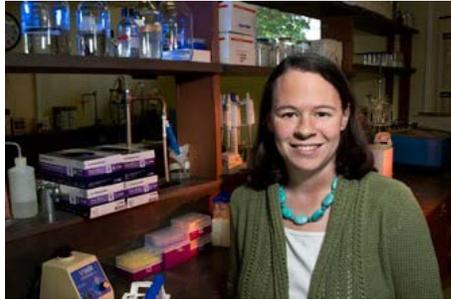
Food Safety Net Services  
Hormel Foods, Inc.  
Kemin Food Technologies  
Merck Animal Health  
National Pork Board  
Zoetis

#### **Silver Sustaining Partners:**

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Johnsonville Sausage Company  
Kraft Heinz Company  
Sealed Air's Cryovac® brand  
Texas Tech University  
International Center for Food

## Genome Editing in Livestock

**Species:** Genome editing is an exciting improvement after traditional genetic engineering tools, in that precise changes to the genome are possible. However, its use in livestock species is still in its infancy and at current, there are no commercial available genome edited animals. Dr. Dilger, Assistant Professor at the University of Illinois, will discuss the use of these tools, as well as their implications for livestock production and meat quality, with particular attention to ongoing and emerging research in the area.



## Proteomics of Biomolecular Interactions in Post-mortem Skeletal Muscles

**Muscles:** Biomolecular interactions in post-mortem skeletal muscles influence the properties of muscle as food and contribute to biological variations in meat quality. A multitude of endogenous (i.e., muscle source, lipid oxidation) and exogenous (i.e., stress, diet) factors can affect these interactions in muscle foods. During this presentation Dr. Suman, Association Professor at the University of Kentucky, will examine the applications of proteomic tools to characterize and interpret the fundamental basis of these interactions in fresh meats from livestock and poultry.

The AMSA 69th RMC will be held June 19-22, 2015 at the Angelo State University in San Angelo, Texas. For more information regarding the AMSA 69th RMC please visit: <http://www.meatscience.org/rmc>.

## Kinsman Scholarship Deadline is March 11th!

There is still time to apply for the Kinsman International Award. Applications are due by Friday, March 11. 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 complimentary membership to AMSA for the following year. Interested applicants can find more information and the application on the [AMSA website](#). You can



## 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*

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.



### AMSA RMC Abstracts Deadline

**Approaching:** 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 are located [online!](#)



### The Reciprocal Meat Conference is just around the corner. Are you ready?

- Lodging – Have you made your hotel reservations? AMSA has secured rooms at six different hotels, 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's 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!!](#)
- Registration – Register now to take advantage of the early bird registration rate which will close on May 3. Keep in mind that you must be a member to be eligible for the discounted member rate. [Click here to register online today!](#)

See you soon in San Angelo, TX!

**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

- *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)*



## AMSA News

### **AMSA Announces the 2016 Texas A&M University PORK**

**101 Course:** AMSA is excited to announce that the 2016 PORK 101 course will be held June 1-3 at Texas A&M University in College Station. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Elanco Animal Health and Merck 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 other partnering organizations is \$800. Non-member registration is \$950. For more information or questions regarding PORK 101 please visit:

<http://www.pork101.org> .

**Call for Abstract Committee Members:** The Abstract Committee is looking for additional members to review the RMC abstracts and for judges for the RMC research competition. These individuals would be responsible for assisting with abstract review the beginning of April and have an opportunity to be on a panel of judges for either the undergraduate, M.S. or Ph.D. poster competitions at RMC. If you are willing to serve, please email [Deidrea Mabry](mailto:Deidrea.Mabry@amsa.org) and/or [Deb VanOverbeke](mailto:Deb.VanOverbeke@amsa.org).

**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).



## Student News

**Call for Student Board Nominations:** The AMSA Student Board of Directors is a great way to share your passion for meat science with others while networking and becoming more involved in the AMSA. The Student Board of Directors is now accepting nominations from AMSA student members interested in helping lead the AMSA student body.

Positions open for nominations include:

1. President (must have served as in a Director or At-Large position on SBOD)
2. South Region Director
3. Midwest Region Director
4. West Region Director

5. East Region Director
6. 2 At-Large Positions

The SBOD needs passionate and dedicated leaders to continue the momentum and progress from the past few years. All interested in running for a position can follow the link provided. Nominations will be open throughout April 1st and voting will take place in April. Application materials must be submitted online by April 1st. Additional information on the AMSA Student Board of Directors election process can be found [online](#). To read testimonials from past board members please go [online](#). We hope to see your application!

**Individual Dates for the AMSA Calendar:** The Student Membership Board of Directors is selling individual dates for the 2016-2017 AMSA Calendar. Companies or universities can purchase individual dates for \$25 each, or we can sell 5 dates for \$100. Those interested in purchasing calendar dates need to contact [Kassandra McKillip](#) by April 1st.

**Silent Auction:** It's time for everyone to start getting ready for RMC, and to be getting items lined up for the silent auction. If you have auction items already in mind, please send the description and a picture to [Kassandra McKillip](#). If there are any questions, feel free to ask.

**2016 Houston Livestock Show & Rodeo Intercollegiate Meat Judging Contest Results:** Congratulations to Texas Tech University and Clarendon College for taking top honors at the 2016 Houston Livestock Show & Rodeo Intercollegiate Meat Judging Contest which was held March 5th at Martin Preferred Foods.

In total, 91 contestants representing 9 universities participated in the Senior division contest with Texas Tech University, coached by Loni Lucher, 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, Keeley Sears, Lane Harrington, Gus Holbein, Jessica Humphrey, Kiersten Scott, Boyd Henry, Courtney Jasik, Blayne Troxell, and Megan Witt. Texas Tech Black Team was followed by Texas Tech Red, Colorado State Green, Oklahoma State Black, and Texas A&M White.

Jessica Humphrey (Texas Tech University) was high individual and Cole Perkins (Texas Tech University) was second.

In total, 40 contestants from 5 universities and colleges participated in the A-Division contest. Clarendon College won the division, coached by Tate Corliss. Team members include Wesley Burnett, Rachel Evenson, Maggie Roque, Taylor Swinson, Courtney Walker, Thachary Mayer, Taylor Stubenbordt, and Dyllan Galligan. Clarendon Green was followed by Garden City Community College Gold, Clarendon College White, Garden City Community College Brown, and Cisco College Blue.

Leah Parsons (Garden City) was high individual and Courtney Walker (Clarendon) was second.



TheMeatWeEat.com

**The Power of Protein:** Protein is an essential nutrient – needed in the diet every day and critical for normal growth, development, and function. It also helps maintain muscle mass in adults, and helps build muscle in children. [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 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!](#)



## Industry in the News

**AMSA Exclusive: Impacts of Removing Functional Non-Meat Ingredients in Processed Meat:** Functional ingredients are not only important but in many cases essential for the success of further processed meat and poultry products. The impact that removal of a particular ingredient has depends on the reason for including that ingredient – which is often product-specific and product-dependent. Additionally, functional ingredients are often essential for achieving financial, processing and safety goals by addressing all parts of the manufacturing process from raw materials to finished product performance. As a result, the meat and poultry industry has become accustomed to using all the tools available to achieve its desired goals – both in processing and in the finished product. [Click here to read more from AMSA member Jeff Sindelar.](#)

**Foundation-Funded Research Investigating Thermal Processing Tools Final Report Now Available:** The Foundation for Meat and Poultry Research and Education (Foundation) posted results of a report that analyzed the development of thermal processing tools to improve the safety of ready-to-eat (RTE) meat and poultry products. The study also sought to develop scientifically-based, regulatory-supported and industry-useful thermal processing parameters to assure pathogen destruction and regulatory compliance in pre-cooked meats. The study confirmed that cooking temperatures and times currently used in the meat and poultry industries that follow USDA Food Safety and Inspection Service Appendix A for thermal lethality are sufficient to kill *Salmonella* when the end point cooking temperatures meet or exceed 140 degrees F for non-impingement processes, and for *Listeria monocytogenes* when the end-point cooking temperatures meet or exceed 160 degrees F. Meanwhile, *Salmonella* was found to be more thermotolerant than *L. monocytogenes* during rapid cook impingement processes. To review the full results, [click here.](#)

**Presidential Advisory Council on Combating Antibiotic-Resistant Bacteria Meeting Announced:** The Presidential Advisory Council on Combating Antibiotic-Resistant Bacteria will convene a public meeting March 30 and 31, 2016, at the Hubert H. Humphrey Building, Great Hall, 200 Independence Avenue SW, Washington, DC 20201. The meeting will feature a public comment session, and pre-registration is required to both attend the meeting and submit comments. Individuals who wish to attend the meeting and/or send in their public comment via email should send an email to [CARB@hhs.gov](mailto:CARB@hhs.gov). Registration information is available on the Web site <http://www.hhs.gov/ash/carb/> and must be completed by March 21, 2016; all in-person attendees must pre-register by this date.

**FSIS Revises Directive on Substances Used in Meat, Poultry and Egg Production:** The Food Safety and

Inspection Service (FSIS) issued a [revised directive](#) updating the list of safe and suitable ingredients used in the production of meat, poultry and egg products. This directive provides inspection program personnel (IPP) with an updated list of substances that may be used to produce meat, poultry and egg products. Specifically, FSIS added orange pulp and pea protein proteolysate to its list of binding agents. FSIS also categorized pea protein proteolysate as a flavoring agent and listed phospholipase A2 enzyme, derived from a non-animal source, as an emulsifying agent.

### **Interagency Committee Releases Nutrition Research**

**Roadmap:** The Interagency Committee on Human Nutrition Research (ICHNR) released the first Nutrition Research Roadmap designed to guide federal nutrition research. The 2016-2021 National Nutrition Research Roadmap encourages an increased focus on research that can lead to more individualized advice for promoting health and preventing disease. The Roadmap is the result of more than a year of interagency collaboration through the ICHNR and integration of public comments. The Roadmap emphasizes addressing research gaps concerning nutrition-related chronic diseases and health disparities, particularly for at-risk groups such as pregnant women, children and older adults, [click here to download the PDF](#).

### **USDA Announces Funding Available for Women and**

**Minorities in STEM:** The U.S. Department of Agriculture's (USDA) National Institute of Food and Agriculture (NIFA) today announced \$400,000 in available funding to support research and extension activities that increase the number of women and underrepresented minorities from rural areas who will pursue and complete a postsecondary degree in science, technology, engineering, or mathematics (STEM) disciplines. This funding is available through the [Women and Minorities in Science, Technology, Engineering, and Mathematics Fields Program](#) (WAMS). The purpose of this program is to support research and extension projects that increase participation by women and underrepresented minorities from rural areas in STEM. Applications recommended for funding must highlight and emphasize a competent and qualified workforce to guide the food and agricultural sciences system. WAMS-funded projects should improve the economic health and viability of rural communities by developing research and extension initiatives that focus on new and emerging employment opportunities in STEM occupations. Projects that contribute to the economic viability of rural communities are also encouraged. ***Applications are due April 7.*** Please see the [RFA](#) for more information.



### ***New Job Postings:***

- Senior Scientist Meat ~ Corbion Purac
- Assistant/Associate/Full Professor of Animal/Meat Science ~ Angelo State University

- 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
- Quality Control Manager ~ Yosemite Meat Co. Inc.
- Senior Food Technologist ~ Kayem Foods, Inc.

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



**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 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 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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