



## What's New in eNews?

### Featured Articles

- AMSA Announces Speakers for the 69th RMC Natural and Clean Label Processed Meats Session
- AMSA Student Board Nominations Due Today, April 1st!

### Key Reminders and Updates:

- Meat MythCrushers Feature AMSA Member Dr. Dennis Burson
- 2016 Taste of RMC – Deadline Today, April 1st!
- AMSA Member Research Update
- AMSA Members Pohlman and Apple Recognized as Prolific Authors
- Congratulations to Collette Kaster in her New Role:
- **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 Natural and Clean Label Processed Meats Session

AMSA is pleased to announce, Lynn Dornblaser, Chad Clem and Dr. Tom Rourke will be the featured speakers at the AMSA 69th Reciprocal Meat Conference (RMC) Natural and Clean Label Processed Meats: Trends in Consumer Demand, Formulation Strategies and Quality Issues Symposium, on Monday, June 20, in San Angelo, Texas. The speakers in this symposium will focus on market/product updates for natural and clean label products; strategies and challenges in clean label product formulation; and quality issues with clean label products. Presentations from these speakers will focus on the topics below:

**Clean label: A New Way to Talk About "Natural"?:** Across all product categories, companies are focusing on simple, "from nature" formulations. This trend extends to all types of meat products, especially those that are further processed. This presentation, Lynn Dornblaser director, innovation and insight with Mintel, will take a look at what is currently on the market,

### 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



what consumers have to say about them, and where the trend may be heading in the future.



**Changing the Meat You Eat – Clean Label Innovation Strategies:** What does it take to innovate in the further-processed meat aisle? Chad will share some of his best practices for approaching innovation in this space. From getting the right mindsets and balance of passion and creativity, to some of the specific technical challenges that are currently being

faced in this space. Chad Clem, director of research and development with Applegate Farms, will provide a research and development perspective on clean label meat product development.

**Quality Issues with Clean Label Meats:**

Meat research and development and quality assurance people constantly hear: “We don’t want chemical sounding ingredients!”; “No preservatives is a must!”; “The sodium needs to be lower!”. But, in the same speech: “We need at least 120 days refrigerated shelf life” and “It has to be cost effective (cheap)”. Tom Rourke, senior business development manager for Corbion Purac will be discussing new ideas in regards to food safety, shelf-life and organoleptic issues, along with how to ensure consistency in meat products.



The AMSA 69th RMC will be held June 19-22, 2016 at the Angelo State University in San Angelo, Texas. For more information regarding the AMSA 69th RMC please visit: <http://www.meatscience.org/rmc>.

**Call for Student Board Nominations - Due Today!**

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.

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*

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 through, today, 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!



## RMC News

**RMC Reminders:** Reciprocal Meat Science Conference signups are well on the way but are you eligible to receive the discounted member rate? Did you receive an email or hardcopy reminder that it's time to renew your AMSA membership and was the notice set aside to be dealt with at a later time? Don't feel bad, but later is now. Show your support of your organization by paying your dues and participate at RMC at the member rate. Register before May 3rd to take advantage of the additional discount with the "Early Bird" rate.



- Housing is still available, but filling up fast. Get your choice of hotel by reserving your room today. Note that to avail of the special rates and features of the RMC room block, you must make your reservation through Connections Housing, AMSA's official housing company. To secure your room reservation, [click here](#) or call (800) 262-9974. If you have questions or need further assistance, contact [Kelly](#) at (404) 842-0000.
- Questions with your membership status or if you want assistance in paying your membership dues, contact [Jen Persons](#) at the AMSA office (217)689-2440.



*Join your friends and colleagues and be part of the 2016 RMC experience. See you in San Angelo!*

### Register for the AMSA 69th RMC Career Fair Today:

AMSA Student Membership extends an invitation for your company/university to participate in the 14th annual AMSA Networking and Career Fair which will be held Sunday, June 19th from 12-5 pm at RMC in San Angelo, TX. This is a time change from previous years so please make sure to make

- (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 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)*

note of this. The career fair this year will be held throughout the day on Sunday, while quiz bowl and research competitions are taking place. This is an outstanding opportunity to network with employers who are looking for talented and enthusiastic individuals to employ! If you're not looking for an internship or employment opportunity, the Networking and Career Fair is still a good place to meet AMSA professional members throughout the industry and learn more about the vast opportunities in the meat science realm! Even if you do not have any open positions at this time, your participation will give you connections with students for future employment. The fee for a company to participate in the career fair is \$500. The fee includes a one-day registration to RMC for Sunday, June 15, 2016. If you are interested, please register by April 29, 2016. Remember AMSA sustaining partners, your booth is complimentary, [click here to register](#). For more information about this amazing opportunity, please contact [Deidrea Mabry](#)!



## AMSA News

### **Meat MythCrushers Feature AMSA Member Dr. Dennis**

**Burson:** Two new videos in the Meat MythCrushers series take on long held myths about worker safety and how line speeds are regulated in the meat and poultry industry. The videos feature Dennis Burson, Ph.D. professor meat extension & food safety specialist at the University of Nebraska. Dr. Burson discusses the improvements in the meat industry that have led to considerable worker safety benefits. Department of Labor statistics show meat and poultry industry injury and illness rates are at an all-time industry low of 5.5 cases per 100 full-time workers per year in 2014. The results demonstrate a substantial improvement from 10 years ago, when the number of injuries and illnesses stood at 10.3 cases per 100 full-time workers, and 20 years ago, when the rate was 24.3 cases per 100 workers. "The industry took a very strong approach to worker safety as there are economic incentives to not have injuries in your workers," Dr. Burson said. "Over the years there have been several things done to try to prevent injuries and illness in the workforce."

Dr. Burson explains that one of the most significant drivers of worker safety improvement can be attributed to the creation of Voluntary Ergonomic Guidelines for the Meat Packing Industry developed in 1990 with the Occupational Safety and Health Administration (OSHA) and the United Food and Commercial Workers union. OSHA has called the guidelines a "model" for other industries. The video also details the variety of tools workers use in meat and poultry plants to help ensure their safety. In the second video, Dr. Burson clarifies how line speeds in meat plants are regulated, noting that USDA Food Safety and Inspection Service inspectors determine maximum line speeds and can slow down processing lines if there are food safety, worker safety or animal welfare concerns. He also clarifies that the speed of the line should not be the focal point but rather how a line is

staffed. A line can move more quickly when it is staffed more heavily, according to Burson.

[Click here to view the videos!](#)



## Student News

**2016 Taste of RMC – Deadline Extended:** Don't forget to register for the 2016 Taste of RMC! We are extending the registration deadline until Friday April 1st. This is the chance for universities to show off their creativity and product development skills. Each school can have up to two teams of four members. This year's theme is convenient meat snacks. Once registration closes, we will be providing teams with mentor contacts for processed meats, product development, smoking and cooking as well as a HACCP food safety expert to help your team be successful. Additionally, we will be hosting another webinar to discuss helpful tips for your teams and answer questions participants might have about the event in San Angelo. Details on requirements and guidelines will be coming soon so start building your team for this year's competition! [Click here to register!](#)

**Processed Meat Judging Contest & Friday Night Student Mixer:** AMSA and Angelo State University are excited to announce the first Processed Meat Judging Contest that will be held Friday evening, June 17 at the Angelo State Meat Laboratory. The event will kick off the RMC student events and will be followed by a student mixer with heavy hors d'oeuvres provided as well as an informal awards program. Teams of 3 will compete in either the undergraduate or graduate division in judging various processed meat classes, questions, retail ID, keep/cull, and processed meat defects. Full details can be found on the [AMSA website](#). Be sure not to miss this fun and educational experience!

**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!



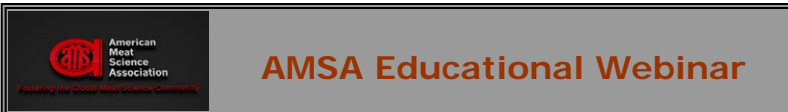
[TheMeatWeEat.com](http://TheMeatWeEat.com)

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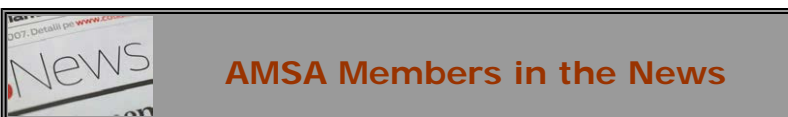
**Transporting Meat and Poultry:** Meat and poultry products must be refrigerated or frozen after processing and before shipment to inhibit spoilage and growth of pathogens. During transportation and storage, the challenge is to maintain proper refrigeration temperatures. [Click here to read more!](#)

**Safe Methods for Defrosting Meat:** My meat is FROZEN! What is the best way to thaw it? 1. Refrigerator, 2. Cold water, 3. Microwave. Those will all work, but there are pros and cons to each. [Click here to read more!](#)

**What is marbling?:** Marbling, or white flecks of fat within the meat muscle, is often evaluated on the cut surface of the rib-eye or loin eye. [Click here to read more!](#)



**AMSA Educational Webinar: Creating Effective ePosters for the AMSA 69th RMC April 14, 2016 at 11:30 am – 12:30 pm CDT:** ePosters offer a very flexible format, and there are several methods you can use to optimize your presentation with the goal of your presentation always being readability. The ePoster format allows you to have multiple slides to showcase your research in new and different ways. This webinar will help guide you through the process of creating an effective ePoster, as well as showing you a few key methods that can be used in conjunction with multiple pages to make your presentation interactive and flexible. 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.



**Research Update:** Recently published checkoff-funded research represents the largest study published to date examining the ecology of antimicrobial resistance (AMR) in the beef production system using shotgun metagenomics. The project titled: [Resistome Diversity in Cattle and the Environment Decreases During Beef Production](#) is unique because it follows the same groups of cattle from feedlot entry through the harvest process to market-ready beef products. Samples from feces, water, and soil were taken across four feedlots in two major geographically dispersed feeding areas. Cattle were transported when market-ready to two differing packing plants for harvest. Upon arrival, the transport trucks were sampled along with the water in the holding pens. Samples were also taken from the processing line including trimming belts, and the final trimmings from the carcasses produced. All samples were DNA sequenced and resulted in 407.7 Gigabases of raw sequence data in 4.04 billion reads. In total, 266 unique AMR genes were identified when DNA from 87 samples were compared to a database of AMR genes. None of the samples collected at the slaughter

plant harbored any AMR genes.

The small numbers of bacteria found in the end products are consistent with research that has previously and consistently demonstrated the efficacy of interventions routinely used to improve microbial food safety. While this could be predicted, the accompanying absence of detected AMR genes provides new insight to how the beef safety system is effective not only on pathogens, but also on preventing resistance genes from transferring through the beef supply chain to the final product. [Click here to read more!](#)

### **AMSA Members Pohlman and Apple Recognized as**

**Prolific Authors:** The University of Arkansas is a world leader in published research on the subject of Meat Science, according to an analysis conducted by U of A librarians and published in the journal *Science & Technology Libraries*. The U of A is tied for first place in the world for published articles in poultry meat science and tied for third in beef meat science, according to the review for science librarians titled "Meat Science Around the World, 1980-2014." Overall, the university is tied for ninth place in the world in total meat science article output, according to co-authors Tony Stankus, Josef Laincz and Rachel Linck. Stankus is life sciences librarian for U of A Libraries as well as a Distinguished Professor. Laincz is geosciences and maps librarian and Linck is a graduate assistant. A total of 86 current and past U of A faculty members and graduate students published in the area of meat science in the 25-year period the librarians used for their analysis, Stankus said. The most prolific authors, as judged strictly by papers in *Meat Science*, the leading journal in the field, were Fred Pohlman (24 articles) and Jason Apple (17), both professors in the Department of Animal Science in the University of Arkansas System's statewide Division of Agriculture and Dale Bumpers College of Agriculture, Food and Life Sciences. [Click here to read the full article!](#)

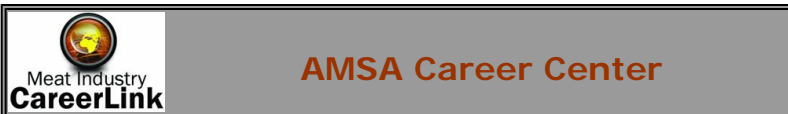
### **Among their findings:**

- The United States and its universities dominate worldwide beef and poultry meat science.
- Meat science continues to discuss even long-familiar, primary cuts of meat, since their quality and consumer acceptance can be significantly impacted by the fluctuating circumstances under which the livestock that provided them are raised.
- Meat scientists also develop new or improved further processed meat products because of market share competition and changing tastes among consumers.
- The ham, typically the large, whole, bone-in cured "holiday meals" ham, is consistently the top-researched cut of meat.

### **Congratulations to Collette Kaster in her New Role:**

Collette was named executive director of the Professional Animal Auditor Certification Organization, Inc. (PAACO) effective in April. She succeeds Mike Simpson who is retiring after 11 years with PAACO. Kaster most recently held the position of senior vice president of quality technical services and hog procurement for Smithfield Foods. She has been involved with PAACO as a trainer and has supported a

number of shadow audits. "I am looking forward to leading this organization and to helping shape the animal care and welfare initiatives for all species of livestock," Kaster said in a statement. "The care of food animals has never been more scrutinized and PAACO serves a key role in the certification of audits and auditors to fill that need." Kaster has a track record of participation and leadership on important issues facing the industry. She served on animal welfare committees of the North American Meat Institute and the National Pork Board in addition to serving on NPB's Food Safety and Pork Quality committees. She also led the NAMI Inspection Committee. She is a past president of the American Meat Science Association and an AMSA Fellow. [Click here to read more!](#)



### *New Job Postings:*

- National Program Leader for Animal Food Production ~ USAD, ARS
- Head, Department of Animal Science ~ University of Nebraska
- Assistant Extension Professor - Muscle Food Development and Processing
- 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
- Meat Processing Technical Specialist ~ Hendrix Genetics

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](#).

**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](#).

**Registration is now open for the Center of the Plate (COP) Training® June 14-16:** This is a three-day course covering the fundamentals of meat specifications. Attendees will be offered an in-depth, first-hand look at the processes involved in converting carcasses to meat cuts commonly available in retail and foodservice establishments.

**Presenters include:**

- Steve Olson, former Meat Marketing Specialist at USDA's Agricultural Marketing Service (AMS)
- Davey Griffin, Ph.D., Professor and Extension Meat Specialist at Texas A&M University
- Richard Lawson, National Poultry Supervisor at USDA's AMS;
- Representatives from producer group organizations.

The training features a detailed cutting demonstration of all the major center of the plate protein items, including beef, veal, lamb,, and pork, as well as sessions highlighting poultry, processed meats, and seafood. The course is being co-hosted by the American Association of Meat Processors, American Meat Science Association, Chicago Midwest Meat Association, Canadian Meat Council, Southwest Meat Association and Southeastern Meat Association. COP is funded in part by the Beef Checkoff, and is co-sponsored by the Pork Checkoff, Lamb Checkoff and Merck Animal Health. [Click here for registration and additional information.](#)

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## 2016 AMSA Calendar of Events

**April 5-7 - AMSA Board of Directors Meeting -**  
Smithfield, VA

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

**April 14 - AMSA Educational Webinar: Creating Effective ePosters for the AMSA 69th RMC**

**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 14-16 - Center of the Plate (COP) Training®** - Texas A&M University

**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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