



What's New in eNews?

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- New AMSA Educational Webinars
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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!

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

AMSA Headquarters Has Moved

As of today, April 22, AMSA has relocated to a new office that is centrally located in Champaign, IL with fantastic views of downtown area. The great location, amenities, and supportive business environment is a great fit for AMSA and its staff.

Our new mailing address is:

American Meat Science Association
1 E Main St Ste 200
Champaign, IL 61820

Our email addresses and phone/fax numbers will remain the same.

AMSA 69th RMC Transparency in the Meat Industry Panel Announced

AMSA is pleased to announce, Dr. Brad Morgan, Chef Michael Erickson, Hannah Boeh, Lori Pace and Donna Moenning will be the featured speakers at the AMSA 69th Reciprocal Meat Conference (RMC) Transparency in the Meat Industry: Where We Are, Where We've Come and Where Are We Going – a panel



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

discussion sponsored by Kemin. This session will take place on Tuesday, June 21, at Angelo State University in San Angelo, Texas. The speakers in this panel will focus on their view of transparency within the meat industry leading to an open discussion among audience members to gain a better grasp on transparency issues as perceived by consumers and industry professionals. Topics to be discussed among the panel will focus on the following:

A Clear View of Transparency and How it Builds Consumer Trust:

Donna Moenning, senior program manager for The Center of Food Integrity, will provide research on the most effective practices for building consumer trust. Based on research conducted that explored which attributes are most important to consumers when it comes to trust-building transparency – policies, practices, performance or verification. Moenning will also provide insight on consumer views of transparency and where they want company information conveyed.

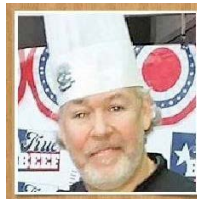


How Consumers View the Conversation from a Social Media Perspective: Lori Pace, proud owner and shameless promoter of ADayinMotherhood.com, will provide insight to how a single mom can have such an impact on how consumers view the products they serve their families. Pace has an overwhelming

social media following, giving parenting advice while striving to provide nutritious choices for her family.

Health and Transparency: What is being said about the meat industry from a nutritionist's point of view?

Hannah Boeh, doctoral student in Human Nutrition at Kansas State University, will provide insight to the world of nutrition and how all protein sources can be part of a healthy, well balanced diet. She will discuss how there is not a one-size fits all solution for everyone and what individuals should be mindful of when formulating their version of a 'healthy, well balanced diet.



The Demand for Answers: Not everyone makes the same choice so the more we know about the food we eat, the safer and more trusting we become to a brand or product. As a chef and high school teacher; Michael Erickson will share the knowledge he has gained from interacting with consumers and students when it comes to educating them on where and how their meat is produced.

Understanding Both Sides of Our Industry:

Academia and industry, though both are part of the meat industry, they play very different roles. As a past Academic turned industry leader, Dr. Brad Morgan, Senior Director of Protein of Performance Food Group, will provide insight on hurdles we face communicating from both sides of the meat industry with the general public.



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*

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> or contact Deidrea Mabry 1-800-517-AMSA ext. 12.

AMSA 2016-2017 Student Board – President Election

We are excited to launch the President's ballot for the 2016-17 AMSA Student Membership Board of Directors! This year we have 3 outstanding students running for president, they were asked to answer two questions. A preview of their answers are below, but to see their complete responses read [online](#).

Chad Bower, graduate student at the University of Nebraska



- *Why do you want to be on the AMSA Student Membership Board of Directors and what qualifications make you the best candidate for the position?*
 - The opportunities the American Meat Science Association has presented me have helped me to develop skills to be an influential member of the meat industry. Being president of the AMSA Student board would give me the opportunity to continue to give back to such a great organization, and to help younger peers discover the same opportunities that I have been so lucky to have had.
- *What does your AMSA membership mean to you?*
 - I have been a member of the American Meat Science Association for almost five years, since the first time I went to the Reciprocal Meat Conference in Lubbock, TX. From my freshman year of college, meat science has been an incredible endeavor that has led to endless opportunities. Nearly all of these experiences and opportunities would not have been possible without my involvement in AMSA. Being involved with AMSA gives students a head start in the meat industry.

Morgan Neilson graduate student at Oklahoma State University



- *Why do you want to be on the AMSA Student Membership Board of Directors and what qualifications make you the best candidate for the position?*
 - I will always remember the first interaction I ever had with the student board of directors at the first RMC I attended. This group of students was extremely charismatic and knowledgeable. There

- 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)

is no doubt that this group of students are amongst the elite, their passion for meat science and drive to become industry leaders initially triggered my interest in becoming a part of this board.

- *What does your AMSA membership mean to you?*
 - I first gained my AMSA membership while on the 2012 Meat Judging Team at Oklahoma State University. During that year, I began to realize the numerous opportunities I gained by becoming a member of AMSA. That following summer I attended my first RMC. There I realized the vast research opportunities through various reciprocity sessions, the career opportunities, as well as the support from prominent companies in the meat industry.

Macc Rigdon graduate student at the University of Georgia



- *Why do you want to be on the AMSA Student Membership Board of Directors and what qualifications make you the best candidate for the position?*
 - I am interested in running for the position of President on the American Meat Science Association Student Board of Directors. The reason I am running for the Student Board of Directors, President is to help aid student members voice their opinions of events, activities, and contests through the leadership of region and at large directors.
- *What does your AMSA membership mean to you?*
 - Enabling students to involve themselves with the American Meat Science Association requires one to be able to explain what the organization does and how it helps students and industry leaders alike. For me, the American Meat Science Association means much more than a place to continue and further my meat science education, but also a place to connect with other students, industry professionals and friends.

AMSA Student members should have received a ballot via email last week, if you did not receive a ballot, make sure your AMSA membership is current and contact [Deidrea Mabry!](#)



It's Almost Summertime and San Angelo, Texas is Calling!!

Before you know it, May 3rd will be here so don't miss the discounted



early bird registration rate for the upcoming Reciprocal Meat Science Conference. **Register today** and take advantage of the savings!



RMC will have it all! From learning the latest development and research in the meat science world, to making new friends and catching up with old ones, all while enjoying the finger-lickin' food and fun activities at the Monday night family picnic or watching William Clark Green in a special concert just for us.

Need assistance with registration? Contact Jen Persons by **email** or call: (217)689-2440.

The RMC special room block is quickly filling up, with the cutoff date fast approaching. Get your choice of hotel now by contacting Kelly at Connections Housing: (404) 842-0000 or via email at: kelly@connectionshousing.com.

Be ready to learn while having fun at RMC! We look forward to seeing you in San Angelo!



AMSA News

AMSA long time member Dr. Jeff W. Savell was recognized and awarded the Gail W. and David P. Marion Teaching Award at the Texas A&M University College of Agriculture and Life Sciences' 60th Annual Convocation on Saturday, April 9th. The Gail W. & David P. Marion Teaching Award recognizes a faculty member in the College of Agriculture and Life Sciences who teaches and mentors freshmen and sophomore students and is an effective communicator. Recipients of the award are selected by the members of the College of Agriculture and Life Sciences Student Council.



Another dedicated and longtime member, Wendy Feik Pinkerton of Demeter Communications was presented The

Workhorse of the Year Award by The National Agri-Marketing Association (NAMA) on April 14th at their annual conference. The Workhorse of the Year Award recognizes individuals who fulfill a major assignment and inspire others to work harder, better and smarter.



Congratulations to Jeff and to Wendy for demonstrating excellence in their respective fields!



Student News

National Collegiate Meat Animal Evaluation Contest: The 53rd Annual National Collegiate Meat Animal Evaluation Contest was held April 13 –15, at the University of Nebraska-Lincoln. Thirteen teams from different universities competed in this event. Kansas State University placed first, followed by Oklahoma State University, Texas Tech University, University of Illinois, and the University of Nebraska. For a list of the full results and division results please visit:

<https://www.judgingcard.com>. Top Ten individuals include: Barrett Simon, Kansas State University; Blake Foraker, Kansas State University; Callie Akins, Oklahoma State University; Rob Johnson, Kansas State University; Joseph Limbach, Kansas State University; Lauren Prill, Kansas State University; Sarah Flowers, University of Florida; Riley Lafrentz, Kansas State University; Allison Schulz, Kansas State University; Tanner Aherin, Kansas State University.



NAMI 2016-2017 Academic Year Scholarship

Applications Now Available: The North American Meat Institute (NAMI) Scholarship Foundation made available its 2016-2017 undergraduate scholarship applications. High-performing college sophomores, juniors and seniors attending accredited four-year colleges or universities who are enrolled in an approved animal, meat or food science degree or culinary arts program are encouraged to apply. Each year, the NAMI Scholarship Foundation presents one of each of the following awards: Frank DeBenedetti Memorial Scholarship, Al Piccetti Memorial Scholarship, John Duyn Memorial Scholarship and Florence Smith Powers Memorial Scholarship. The Foundation also awards the NAMI Undergraduate Scholarship to at least one student enrolled in an animal, meat or food science program. Meanwhile, the Robert Hatoff "Center of the Plate" Memorial Scholarship will be provided to a student working toward a degree in culinary arts or science. In addition to the scholarship, each awardee will receive a \$500 travel award to attend the Meat Institute's Annual Meeting, in Washington, DC, in the Fall of 2016. Award recipients must remain in good academic standing and maintain a cumulative grade point average of 2.75 on a 4.0 scale. Applications are due to the NAMI Scholarship Foundation Office, located at 1970 Broadway Suite 825, Oakland, California 94612, no later than May 30, 2016. To download the application, [click here](#). For a complete list of past recipients and history of the scholarship please go to: <http://www.meatscholars.org/>.

AMSA Educational Webinars

Biofilms 101 – Remediation Strategies in Meat

Processing - April 28, 2016 from 11:30 am – 12:30 pm CT

In this webinar Dr. Jeremy Adler will present biofilms in the context of the meat processing environment and discuss how bacteria, including pathogens, form biofilms as a means for survival, proliferation, and protection from environmental stress. Additionally, current cleaning and sanitation strategies for the removal of biofilms will be discussed.

Presenter:

Jeremy Adler is the director of technology and innovation at Birko where he oversees the development and commercialization of proprietary chemistries and their application systems designed to improve plant efficiencies and increase the microbiological quality of meat products and the production plant environment. Previously, Jeremy worked for Ecolab and led the antimicrobial technical services team that provided in-plant support for product and process validation and regulatory compliance guidance. He has authored and co-authored several peer-reviewed publications in the Journal of Food Protection and Journal of Food Service. Registration is complimentary but you must first register by [clicking here!](#) Once you have registered, you will receive an

e-mail message confirming your enrollment status and information that you need to join the webinar.

**PORK Fibrinogen Utilization in PORK Variety Meats
Destined for Export - May 10, 2016 from 11:30 am –
12:30 pm CDT**

A research trial funded by the National Pork Board has demonstrated that fibrin is an effective ingredient in fresh meat applications to create innovative products from variety meat and offal items intended for export markets. Utilizing fibrin to create innovative products could result in increased volume sales of variety meats and offal items in foreign markets. In addition to creating greater demand for variety meat and offal items, there is significant potential for use pork processing companies to add value to pork blood, by utilizing it to create these products. This webinar will demonstrate the proof of concept for using fibrin in these applications, and will begin to demonstrate how this technology can be applied.

Presenters:

Dr. Dale Woerner is an Associate Professor in the Department of Animal Sciences at Colorado State University. Dr. Woerner's research experience and expertise is in fresh meat quality, fresh meat shelf-life, meat flavor chemistry, pre-harvest management for quality meat production, meat cookery, instrument assessment of meat products, and innovative carcass fabrication. He has been recognized as a top 10 industry leader by Cattle Business Weekly, a Hall of Fame Young Alumni inductee at Texas Tech University, one of "40 under the age of 40" recognized by Vance Publishing in their inaugural for their contributions to food security, and, in 2015, he received the American Meat Science Association's Achievement Award.

Becca Nepple is the vice president of international marketing and serves as the primary National Pork Board staff resource on international marketing issues. She works with NPB pork producer leaders and the producer's International Trade Committee to ensure the identification and management of pork industry trade issues and opportunities and on developing a coherent trade strategy.

Registration is complimentary but you must first register by [clicking here!](#) 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.



Common Meat Industry Terms: As the majority of the population becomes more removed from the farm, there is a greater need for those involved in agriculture to provide informational resources and learning opportunities to the

consumer. [Click here to read more!](#)

Meat in the Diet and Consumption Trends: Most Americans eat a series of “snacks” throughout the day instead of balanced meals, especially during busy work days when a bag of potato chips, and a candy bar purchased from the closest vending machine serve as a meal replacement. [Click here to read more!](#)

Anatomy of a Meat Product Label: In the U.S, labeling of meat and poultry products intended for interstate commerce is closely regulated by the Food Safety and Inspection Service (FSIS) of the United States Department of Agriculture (USDA). The FSIS has strict rules regarding the content and appearance of meat or poultry product labels. [Click here to read more!](#)

What is the liquid in my meat package?: We have all seen it, we go to the grocery store and pick out the perfect package or hamburger meat or a set of pork chops and sitting in the bottom of the package is a pinkish liquid. This liquid which can sometimes be found at the bottom of a meat package and coming out of a just prepared steak is what meat scientists call “purge.” [Click here to read more!](#)



The Centers for Disease Control and Prevention (CDC) published its yearly report examining foodborne illness trends, this report summarizes preliminary 2015 data and describes trends since 2012. The most frequent causes of infection in 2015 were Salmonella and Campylobacter, which is consistent with previous years. The incidence of Salmonella serotype Typhimurium infections continues to decline, and it has dropped to the third most commonly reported serotype. The report found that Cryptosporidium infections increased 57 percent and non-O157 Shiga toxin-producing Escherichia coli (STEC) infections increased 40 percent since 2012-2014, each likely due to increased testing. [Click here to read more!](#)

FDA Webinar April 25: The U.S. Food & Drug Administration (FDA) will be hosting a webinar soon after the release of the Food Safety Modernization Act (FSMA) Final Rule on Sanitary Transportation of Human and Animal Food. This final rule is part of FDA's implementation of the 2005 Sanitary Food Transportation Act. It builds on current food transportation best practices and is focused on ensuring that the individuals transporting food at the greatest risk for contamination during transportation follow appropriate sanitary transportation practices. The webinar will be from 11:00 am - 12:00 pm ET. It can be accessed by dialing 888-946-8408, passcode: FSMA. The slide deck will be available here: <https://www.mymeetings.com/nc/join.php?i=PW7654409&p;=FSMA&t;=c>.

PHARMACEUTICAL USE IN CATTLE - ONLINE COURSE: Presented by West Texas A&M University, the course will equip persons involved in the management, administration,

distribution or sale of pharmaceuticals used in cattle to maximize therapeutic outcomes, prevent drug-related problems and protect the wholesomeness of the food supply chain. This 3-credit hour online course is ideal for students majoring in; animal science, dairy science, feedyard/ranch management, ag education, ag communication, meat science, veterinary technology, and pre-veterinary medicine. Students are welcome to take the course on an individual basis and transfer the elective credit back to their home school. For information on course objectives, dates, syllabus, tuition or registration instructions visit <http://wtamu.edu/academics/veterinary-pharmacy.aspx>.

FSMA 2-day Training Course - May 16-17, 2016: In order to comply with the Preventive Control for Human Food regulation of the Food Safety Modernization Act (FSMA), food companies must train a Preventive Controls Qualified Individual (PCQI) to develop a food safety plan for its manufacturing facilities. The Food Institute will hold a two-day course developed by the Food Safety Preventive Controls Alliance (FSPCA) to help companies meet the requirements for a PCQI and achieve compliance. The course will use the standardized curriculum that is recognized by FDA. Participants successfully completing the course will receive their official FSPCA Preventive Controls Qualified Individual certificates which are administered by the Association of Food and Drug Officials (AFDO) and the International Food Protection Training Institute (IFPTI). The course is intense and designed for participants who have a background in food safety in the food industry. Understanding the principals of HACCP is beneficial. [Click here for more information and to register!](#)



New Job Postings:

- Senior Food Scientist ~ Cargill
- Food Scientists ~ Cargill
- Research & Development Specialist ~ Sadler's Smokehouse
- Chemist ~ Viscofan USA
- Head, Department of Animal Science ~ University of Nebraska
- 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.

Upcoming Conferences

2016 AMSA PORK 101: 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 the upcoming courses for PORK 101 please visit: www.pork101.org or contact [Deidrea Mabry](#).

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.](#)

2016 ICoMST: The Animal Husbandry Association of Thailand is to be a joint host for the 62nd ICoMST, with King Mongkut's Institute of Technology Ladkrabang, the Department of Livestock Development and the Thailand Research Fund. Registration for the 2016 ICoMST is open and the early bird rate will end June 20. If you are interested in submitting an abstract the deadline to submit an abstract has been extended until May 10, 2016. More information is located online at: www.icomst2016.org.

2016 AMSA Calendar of Events

April 28 - AMSA Webinar - Biofilms 101 – Remediation Strategies in Meat

May 10 - AMSA Webinar - PORK Fibrinogen Utilization in PORK Variety Meats Destined for Export

June 1-3 - PORK 101 - Texas A&M University - College State, TX - *SOLD OUT*

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

July 12-14 - PORK 101 - University of Guelph - Guelph,
Ontario

August 14-19 - ICoMST 2016 - Bangkok, Thailand

September 13-15 - PORK 101 - Oklahoma State university
- Stillwater, OK

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 17-20, 2018 - Kansas City, MO

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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