



## What's New in eNews?

### Featured Articles

- AMSA Announces Scholarship Awards
- AMSA Announces Poultry and Meat Processing Symposium Speakers

### Key Reminders and Updates:

- Everything, including RMC, is bigger in Texas
- Abstracts and ePoster Updates for the AMSA 69th RMC
- Jessica Lancaster Joins AMSA Team
- Processed Meat Judging Contest & Friday Night Student Mixer
- NAMI 2016-2017 Academic Year Scholarship Applications Now Available
- **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 Scholarship Awards

Congratulations to **Benjamin Bohrer**, the 2016 Donald Kinsman International Award winner. Ben is currently pursuing his PhD at the University of Illinois under Dr. Dustin Boler. He plans to use the award to help fund research that will take place in the Dominican Republic this summer. Ben will receive a cash award of \$1250 as well as a complementary membership to AMSA for the following year.

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.

Congratulations to **Loni Woolley-Lucher**, the new Robert Cassens Scholar Award. Loni is currently pursuing her PhD at Texas Tech University under Dr. Mark Miller. She plans to use the award to attend the International Congress of Meat Science & Technology Conference this summer in Bangkok, Thailand. Loni will receive a cash award of \$1250.

Dr. Robert Cassens is a long-time AMSA member and a leader

### 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

in the meat science community during his distinguished career at the University of Wisconsin.

The Robert Cassens Mentor Recognition Fund was established to support PhD students in completing and communicating their research and establishing professional networks that will sustain their meat science careers.

## **AMSA Announces Poultry and Meat Processing Symposium Speakers**

AMSA is pleased to announce that the 2016 International Lectureship Award winner will be presenting at the Poultry and Meat Processing Symposium at the 69th Reciprocal Meat Conference (RMC), on Monday, June 20, in San Angelo, Texas. Dr. Shai Barbut has been selected as the 2016 award recipient and will be presenting along with Mike Donohue in this session sponsored by DuPont Nutrition and Health. This award was created to honor an individual that has been internationally recognized for their contributions to the field of meat science and technology.

Presentations from these speakers will focus on the topics below:

- **Automation in the Poultry, Red Meat, and Fish Industries:** The meat industry has seen major developments in automating some sections of the primary and secondary processing of meat. These changes were possible due to developments in meat science, robotics, computer and imaging controls. The fastest line can be seen today in the poultry industry but the red meat industry has lines that produce similar or even greater tonnage per hour. The combination of meat science, engineering and computer science is bound to bring many more advancements to the field. Dr. Shai Barbut is a professor of meat science at the University of Guelph, is currently working on meat and poultry primary and further processing, use of non-meat ingredients, and structure and function relationships within protein gels.
- **Successes and Challenges in Poultry Production 1980 through 2016:** The evolution of the poultry industry over the last four decades has been remarkable. In this presentation, Michael Donohue, vice president of Agri Stats, Inc., will discuss the developments in live production, processing and sales of poultry meat and how the U.S. poultry industry responds to changes in consumer demand. Since 1997, Mike has been working with U.S., Canadian, and international broiler companies to use confidential, comparative benchmarking data to improve operational efficiencies and reduce costs.

For more information or to register for the upcoming 69th RMC please visit [www.meatscience.org/rmc](http://www.meatscience.org/rmc).

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*



## Everything, including RMC, is bigger in Texas



On June 19, 2016 meat scientists from across the country will gather in San Angelo, Texas — the “Wool and Mohair Capital of the World,” in the virtual epicenter of Texas agriculture. They will be hosted by Angelo State University (ASU) at the AMSA’s 69th Reciprocal Meat Conference (RMC), focusing on “Cultivating knowledge and diversity true to the spirit of the AMSA RMC” June 19-22, 2016.

RMC attendees will not want to miss any of the 69th RMC as it features an interactive technical program tailored to bring attendees the best educational experience. From the opening keynote presentations to the abstract sessions, attendees will hear industry experts discuss some of the newest research.

For the first time in RMC history, the opening keynote presentation will feature the U.S. House Committee on Agriculture Chairman Rep. Mike Conaway (R-Texas) and Livestock and Foreign Agriculture Subcommittee Chairman Rep. David Rouzer (R-North Carolina) as they give attendees an insider’s view of the top priorities facing U.S. legislators in the areas of sustainability, foreign trade, research funding and food safety as the Congressmen address key issues facing the meat industry and the scientific community.

The Tuesday keynote session will not disappoint, as Damian Mason focuses on “Agriculture: Trends, Topics and Tomorrow,” in an intelligent, provocative commentary on the issues affecting the agriculture industry. The opening keynote presentations will set the stage for the discussion that will take place in the concurrent sessions on industry issues and scientific innovations including recruiting and retaining non-traditional students and employees, natural and clean-label processed meats, transparency with consumers, artisanal meats and food security and sustainability, among other great topics.

[Click here to read more!](#)

## Abstracts and ePoster Updates for the AMSA 69th RMC

Abstracts for the 2016 RMC were submitted last week and the committee is happy to announce that 167 abstracts are currently being reviewed by the committees. Final decisions will be made in the coming weeks and those that submitted an abstract will be notified of the final decision by the end of the month.

AMSA will be hosting a webinar next week and we encourage everyone who submitted an abstract to register. We will be guiding participants through the process of creating an effective ePoster, as well as showing a few key methods that can be used in conjunction with multiple pages to make your

- 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)

presentation interactive and flexible. All of the general abstracts, as well as those participating in the student research competitions, will be displayed on electronic poster boards thanks to the **support of The Beef Checkoff**.

ePosters will be on display the afternoon of Sunday, June 19th for attendees, this gives attendees the opportunity to browse the abstracts on Sunday and determine which abstracts to view and discuss with the authors during the designated poster times on Monday, June 20th and Tuesday, June 21st. ePosters will also be made available via the RMC app thanks to the **support of Elanco Animal Health**, and online prior to RMC to give attendees a chance to browse all of the great research!

To register for the upcoming webinar, [click here!](#)



## AMSA News

### Jessica Lancaster Joins AMSA Team:

Jessica is a senior at Colorado State University, where she is pursuing a bachelor's degree in animal science. She is very active in student organizations on campus and competed as a member of the 2015 Colorado State University Meat Judging Team. Jessica is excited about the tremendous opportunity to engage with consumers through social media outlets and the consumer website as an AMSA Intern. Jessica interned for AMSA last summer and assisted in many of the final projects to help launch [TheMeatWeEat.com](#). She has extensive background in social media and will dedicate much of her time early on creating resources and a schedule for engaging more on [TheMeatWeEat.com](#) social media platforms. The scientific information committee has been generating a list of topics for fact sheets and video podcasts, Jessica will be in charge of drafting these new resources for the committee to review. She will also work with AMSA staff on completing the "cuts of meat" section on [TheMeatWeEat.com](#), this part of the website shows where the different cuts of meat come from and the preferred cooking methods.



## Student News

**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!

### **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/>.



**Worker Safety in the Meat Packing Plant:** Many years ago the industry was among the most dangerous, but over time, particularly in the last 25 years, that has changed dramatically. Yet, probably due to the reading of books such as *The Jungle* by Upton Sinclair, consumers remain very concerned about the safety of the workers in the meat packing plants. [Click here to read more!](#)

**Line Speeds in the Plants:** When talking about the safety of the workers in the meats industry, many times the largest concern consumers have is the speed the workers are "forced" to perform at on the line. Individuals often think the speed is solely determined by the plant and doesn't take into consideration the safety and abilities of the workers in the plant. [Click here to read more!](#)

**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!](#)



**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 Career Center

### New Job Postings:

- Research & Development Specialist ~ Sadler's Smokehouse
- Chemist ~ Viscofan USA
- National Program Leader for Animal Food Production ~ USDA, ARS
- Head, Department of Animal Science ~ University of Nebraska
- Assistant Extension Professor - Muscle Food Development and Processing ~ Mississippi State University
- 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

**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.](#)

---

## 2016 AMSA Calendar of Events

**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 - **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

**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)

201 W Springfield Ave | Suite 1202 | Champaign, IL 61820 | 800-517-AMSA | 217-356-5370

To ensure delivery of AMSA eNews, please add 'dmabry@meatscience.org' to your email address book or Safe Sender List. If you are still having problems receiving our communications, see our [white-listing page](#) for more details.

To safely unsubscribe, [click here](#).