

## What's New in eNews?

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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.

## Artisanal Meats: Growth, Trends and Future Prospects Symposium Speakers Announced

AMSA is pleased to announce, Lynn Dornblaser, Desmond Johnston and Lorenza Pasetti, will be the featured speakers at the AMSA 69th Reciprocal Meat Conference (RMC) Artisanal Meats: Growth, Trends and Future Prospects Symposium, on Tuesday, June 21, in San Angelo, Texas. This session is sponsored by Hawkins and the presentations from these speakers will focus on the topics below:

- **Charcuterie and Artisanal Meats: Why They Are Important Today:** Artisanal meats, whether they are from unusual sources, or raised or made "the old fashioned way" tie into key consumer trends today. Consumers increasingly want to understand where the food they eat comes from, and they are looking backward to a "better" time for inspiration. Come listen to Lynn Dornblaser, Director, Innovation and Insight, Mintel about what's currently on the market, consumer thoughts on artisanal meats, and what may lie ahead.



### AMSA Membership Information:

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

### AMSA's Sustaining Partners

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JBS, USA  
Johnsonville Sausage Company  
Kraft Heinz Company  
Sealed Air's Cryovac® brand  
Texas Tech University

- **Artisanal Meats: Growth, Trends and Future Prospects – Culinary Point of View:** Chef Desmond Johnston, Instructor, School of Hospitality and Tourism, will explore today's trends in the retail market as Charcuterie gains popularity and establishes itself as a true culinary movement. How Pate', Terrines and Galantines are reemerging as the go to item for today's foody culture.



- **Artisanal Meats: Growth, Trends and Future Prospects:** Lorenza Pasetti, President and CEO, Volpi Foods, Inc. will focus her presentation on the growth of artisanal meats including recent Neilson data showing the category which grew in sales dollars 9% in 2014, increased to 12% growth in 2015. The Italian meats category is now the third largest deli meat category after turkey and ham. The trends for the category include two major focuses: Real Food and Mindful Eating. Real food encompasses clean ingredients, concern over what's in the food we eat, and where it is sourced and produced. Mindful eating includes the authenticity of the products (and therefore the companies that produce them), the satisfaction these products give when all the senses are used to enjoy them, and the effects consuming them has on the community as a whole.



For more information regarding the AMSA 69th RMC please visit: <http://www.meatscience.org/rmc>.

## AMSA 2016-2017 Student Board Director Election

We are excited to launch the Directors ballot for the 2016-17 AMSA Student Membership Board of Directors! This year we have 14 outstanding students running for Director Positions. AMSA Student members 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!

The ballot will close on May 10th at 5 pm CT. For more information on the candidates [click here!](#) We encourage you to take advantage of this opportunity to learn more about each of the candidates for the Student Board of Directors, as there are 14 qualified, enthusiastic nominees for this year's board. We look forward to your participation in the Student Board elections!

International Center for Food Industry Excellence

### Bronze Sustaining Partners:

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 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*

### Communicating Science and Engaging the Public at the 2016 RMC:

AMSA is excited to announce that Jeanne Braha, Project Director with the American Association for the Advancement of Science (AAAS), will lead the final keynote session at the 69th Reciprocal Meat Conference (RMC). This session, sponsored by Elanco Animal Health, will be held Wednesday, June 22, at Angelo State University in San Angelo, Texas.



Jeanne Braha's presentation will capture the audience's attention as she addresses how to "Communicate Science and Engage the Public," encouraging the audience to take a more personal and proactive interest in public engagement. She will address why researcher involvement in public communication and engagement of science is not only valuable, but also something that is needed. Braha will also share strategic science communication tips and resources, and discuss how to find outreach opportunities.

Braha is a science communications and public engagement professional and is responsible for the management of the AAAS Center for Public Engagement with Science and Technology. Since 2004, the Center has worked to further awareness of science and the scientific process and increase public input into scientific research and policy agendas, encouraging and facilitating dialogue between policymakers, the general public, and the scientific community. She previously worked in civic engagement, science education, and science communications at the National Academy of Sciences and other organizations.

**RMC Sponsorship Opportunities:** AMSA would like to take this opportunity to thank the current AMSA 69th RMC sponsors, with your support. This is shaping up to be a very exciting and educational gathering for meat science individuals!

However, there is still time and sponsorship opportunities available if your company or organization is interested in becoming a sponsor. Through RMC sponsorship, an organization establishes itself as a meat industry leader in the minds of the top food, animal and meat scientists and students. Sponsors achieve a level of familiarity with students through their experiences in these programs that enables the sponsor to enhance its recruitment efforts.

We currently have some technical session, breaks and lunches available, reservations will be taken in order received for any open sponsorship events. Please contact **Deidrea Mabry**, with any questions and/or requests that you have.

In order for your company or organization to be recognized for

- (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)

their sponsorship in the RMC printed material please submit your reservation by 5:00 pm CDT on Friday, May 13th!

**Register for the AMSA 69th RMC Career Fair Today!** The AMSA Student Membership extends an invitation for your company/university to participate in the 14th annual AMSA Networking and Career Fair which will occur Sunday, June 19th from 12-5pm at RMC in San Angelo, TX. This is different from previous years, as it will be held throughout the day, in conjunction with quiz bowl and research competitions. This is an excellent opportunity for employers to network with talented and enthusiastic individuals! Even if your company is not currently hiring, this is a great way to meet talented students who will be looking for future employment. Students, make sure to bring your updated resumes with you to RMC and plan to network and meet with potential, future employers in the meat science realm! The fee for participating in the AMSA Networking and Career Fair is \$500 for companies and this includes a one-day registration to RMC for Sunday, June 19, 2016. Please register by May 6, 2016 if you are interested! For more information about this networking opportunity, please contact go [online!](#)



## AMSA and Member News

**AMSA Officer and Director Ballot for 2016-17 Elections - Your Vote is Needed:** The Nominations and Recognition Committee chaired by Brad Morgan submitted names for consideration to select a new President Elect and three director positions. Information on all of the candidates is posted online and all current professional and Emeritus members should have received a ballot by email. All votes must be submitted by 5 pm CT on May 13th! If you did not receive a ballot please, contact [Thomas Powell](#).

The Nominations Committee chaired by AMSA Past President Brad Morgan submits the following individuals for the 2016 ballot:

- For President-Elect: Rhonda Miller & Wendy Pinkerton
- For Director: Dustin Boler, Jane Boles, Brandon Fields, Jennie Hodgen, Amy Steward, and Dale Woerner

Complete information on each candidate is posted at [www.meatscience.org/elections](http://www.meatscience.org/elections).

### **In Memoriam: Dr. Rhule Bailey (RB) Sleeth**

*Died 29 March 2016*

*Contributed by Anthony W. Kotula, Ph.D.,  
Lifetime Member Phi Tau Sigma  
Excerpt from the May 2016 Phi Tau Sigma  
Newsletter, Phi Tau Sigma is The Honor  
Society of Food Science and Technology*



Dr. R.B. Sleeth was born 6 February 1929 in Linn, West Virginia. He earned his B.S. in Animal Husbandry at the University of West Virginia in 1951, his M.S. in Animal Nutrition in 1953, at the University of



Florida. After two years in the U.S. Army, Quartermaster Corps, R.B. attended the University of Missouri, to complete his Ph.D. in Meat and Food Technology in 1959.

Dr. Sleeth then accepted a position with Armour and Company as a Food Technologist and advanced steadily to the position of Vice-President of Scientific Affairs, then Vice President and Director of Research, from which he retired in 1994. His research programs included development of a process for enzyme tenderization of beef, for which he holds a patent: participation in the advancement of the "Tenderometer", a device for measuring tenderness, to commercial utilization; and serving as project manager/coordinator in all phases of the development of a plastic container for ham. His published research described the influence of Stilbesterol, Testosterone, Estradiol on the growth of swine; enhancing cured pork acceptability; increasing beef marbling with protein supplements in feed; improved methods for aging beef; utilizing digital computers in research and marketing; and improved marketing of meat from slaughter animals.

R.B. served as a participant in numerous academic and federal task forces formed to address meat-related issues. Some of these include the National Advisory Committee on Microbiological Criteria for Foods, the Industry Liaison Panel of the Food and Nutrition Board of the National Academy of Science, the International Life Science Institute Food Microbiology Committee, Codes Alimentarius (meat hygiene and processed meat), the Research Council of the American Frozen Food Institute, National Research Council Advisory Board, The Food Industry Research and Development Directors Roundtable, and the Nutrition Research Advisory Committee of the National Live Stock and Meat Board.

Dr. Sleeth is the author or co-author of 18 papers on animal and meat related subjects, 21 concept presentations from advising the USDA Expert Panel on nitrites, nitrates, and nitrosamines, to explaining new marketing concepts. R.B. is the holder of three patents.

Dr. Sleeth served as president-elect of the American Meat Science Association in 1972-73, as president in 1973-74. He was the first industry scientist to serve as president of the AMSA. He was chairman of the Meat Industry Research Conference in 1967 and served as chairman of the Reciprocal Meat Conference in 1971. R.B. was instrumental in setting the framework for and starting the AMSA Education Foundation using procedures he had developed with his work with the IFT Foundation. The American Meat Science Association awarded him the Signal Service Award (Fellow status) in 1971, the Special Recognition Award in 1981, the R.C. Pollock Award (AMSA's highest award) in 1984, the Distinguished Extension/Industry Service Award in 1991, and the International Award in 2001. He has also been actively involved with the American Society of Animal Science and the Society for the Advancement of Food Service Research.

[Click here to read more.](#)





## Student News

### **AMSA 69th RMC Quiz Bowl - Reminders**

***Sponsored by Hormel Foods Corporations***

Submit your Quiz Bowl Questions by MAY 19th for your chance to receive a bi for Round 1.

As a reminder, one of the requirements for participation in this year's competition is the submission of quiz bowl questions. Each school must submit questions as outlined in the rules prior to participation. Please email your questions to [Rachel Adams](#).

School's questions must be submitted by the registration deadline of May 19th (30 days before RMC – Current deadline stated in the Quiz Bowl Rules and Guidelines). Schools who submit their questions by this deadline will be entered into a drawing to receive a bi for Round 1 (Provided there is a bi in the bracket). Questions MUST be submitted in Microsoft Excel with the following information: question, answer, topic area, difficulty (1=easy, 5=difficult), and reference source. (see page 4 for example formatting) for the school to be eligible for the drawing. Acceptable resources include: textbooks, publications, websites, etc. NOT lecture notes.

[Click here to register your team today!](#)

## AMSA Educational Webinars

### **Taste of RMC Helpful Tips Webinar**

Join us for a webinar on May 9 from 3:00pm – 4:00pm CDT that will provide helpful tips and guidelines for this year's Taste of RMC. The objective this year is to produce a convenient meat snack item. The webinar will cover deadlines and guidelines required for the product commercial, HACCP plan, and more. Please plan to attend if you are participating on a Taste of RMC Team in San Angelo.

#### Presenters:

- Chad Bower is an At-Large Director for the AMSA Student Membership Board of Directors and is currently working on his MS in Meat Science and Muscle Biology at the University of Nebraska, Lincoln, where he is investigating the effect of sodium reduction on the microbial stability of deli meats. He plans to start in the PhD program at UNL within the next year.
- Brittny Bullard is the West Region Director for the AMSA Student Membership Board of Directors and is recently graduated with her Master of Science degree and has started her PhD program at Colorado State University where she hopes to continue her education in meat safety and microbiology.

Registration is complimentary by [clicking here](#).

**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](mailto:dmabry@meatscience.org).



**Knives - Tips and Tricks:** Knives are designed for particular functions. For meat, a chef's knife is used for chopping, cubing, mincing and dicing; a narrow thin-bladed knife for boning; and a cleaver for cutting through bone and for

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

**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!](#)



**AMSA Exclusive: Meat tenderness assessment using tissue anisotropy imaging analysis:** Inconsistent meat tenderness has been identified as one of the major quality-related challenges to the meat industry. As tenderness is the single most important eating characteristic that affect consumers' repeated purchasing decisions, failure to meet eating satisfaction can result in reduced profits of the beef industry over time. Therefore, a development of precise and consistent methods for predicting meat tenderness will greatly benefit the meat industry by supplying quality ensured/guaranteed meat products to consumers. Over the last several decades, numerous technologies have been examined by the meat industry as potential methods to predict beef tenderness with high accuracy and consistency. One of the most successful and extensively studied instrumental prediction methods is hyperspectral imaging, which combines video image analysis and visible/near-infrared spectroscopy. [Click here to read more!](#)

**Dry potato extracts and beef patties:** Binders are commonly incorporated into processed meat products, especially in the case of frozen microwavable meals, to improve juiciness and texture and maintain the fresh flavor of the meat. Protein or starch make up most binders and bind water to prevent it from escaping the meat during storage and cooking. Our objective was to examine shelf stability, water loss during cooking and consumer sensory characteristics of beef patties with no added binder (Control), soy flour (TVP) or dry potato extracts. Potato extracts were provided by Basic American Foods (Blackfoot, Idaho) and included X-TEND™; X-TEND™ M, which is a potato extract containing mustard; and X-TEND™ S, which includes sodium acid pyrophosphate. Batches (n=6) of ground beef containing 15 percent fat were mixed with 1 percent salt, 15 percent water, 0.2 percent onion granules and 2 percent of the designated binder and formed into one-third-pound patties. Patties were either left fresh and displayed in a retail case for four days or cooked and stored frozen for 21 to 52 days at -4° F, much like frozen microwavable meals found in a grocery store. Fresh patties were displayed on trays with an oxygen-permeable wrap in a retail display case at 36° F similar to a meat case at a local grocery store. [Click here to read more!](#)

**USDA Announces \$6 Million in Available Funding for Antimicrobial Resistance Research:** The U.S. Department



of Agriculture (USDA) today announced the availability of \$6 million to fund research to address antimicrobial resistance (AMR). This funding is available through the Agriculture and Food Research Initiative (AFRI), authorized by the 2014 Farm Bill, and administered by USDA's National Institute of Food and Agriculture (NIFA). This funding announcement is one of many ways that USDA supports the Combating Antimicrobial Resistant Bacteria (CARB) National Action Plan and work of the Task Force for Combating Antibiotic Resistance, which USDA co-chairs. Specifically, this program priority promotes the development of sustainable and integrated food safety strategies that reduce public health risks along the entire food chain, from producer to consumer. Applications are due August 3, 2016. See the [request for applications](#) for more information.

**New Temple Grandin-Narrated 'Glass Walls' Video of Lamb Processing Plant:** The Meat Institute released a new [Temple Grandin-narrated "Glass Walls"](#) video shot in a lamb processing plant. The video shows each step in the slaughter process, including the unloading of the trucks, the handling of lamb in the pens, the use of "lead sheep" to guide lamb throughout the plant by leveraging their strong following instinct, the stunning process that is required by the Humane Slaughter Act to ensure they feel no pain, the steps involved in breaking a carcass down into the cuts of lamb that consumers enjoy and the food safety practices implemented. Grandin explains in the video that calm handling is not only the most humane approach, but it also creates safer workplaces and better quality meat. The video is the latest in a series that seeks to shine a light on the animal care and handling processes used in meat packing plants. Other "Glass Walls" videos focus on beef, pork and turkey plants, and the series has generated more than 1.2 million views online. The Institute also provides complimentary copies of the DVDs to teachers who request them for classroom education purposes and shares the videos with industry partner organizations to help circulate them. The videos are available at <http://www.animalhandling.org>.



### [New Job Postings:](#)

- Meat Manager - 2nd Shift ~ Whitsons Culinary Group
- Account Manager - Food Business Unit ~ Hawkins
- Brand Production and Quality Specialist ~ Certified Angus Beef
- Senior Food Scientist ~ Cargill
- Food Scientists ~ Cargill
- Research & Development Specialist ~ Sadler's Smokehouse
- Head, Department of Animal Science ~ University of Nebraska

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](http://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](http://www.icomst2016.org).

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## 2016 AMSA Calendar of Events

**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 10 - Hormel National Barrow Show** - Austin,  
MN

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

**October 1 - Eastern National Intercollegiate Meat  
Judging Contest** - Wyalusing, PA

**October 16 - Elanco Animal Health American Royal  
Intercollegiate Meat Judging Contest** - Omaha, NE

**October 18 - National 4-H Meat Evaluation &  
Identification Contest**, Kansas State University  
- Manhattan, KS

**October 24-26 - PORK 101** - Iowa State University, Ames,  
IA - **SOLD OUT**

**October 30 - High Plains Intercollegiate Meat Judging  
Contest** - Friona, TX

**November 13 - International Intercollegiate Meat  
Judging Contest** - Dakota City, NE

### **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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