



What's New in eNews?

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- AMSA Educational Webinars
- PORK 101 Is Going To Canada

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 2016-17 Board of Directors

AMSA Professional and Emeritus members recently casted their votes for three new directors and a president-elect. The new board members will begin their terms at the end of the AMSA 2016 69th Reciprocal Meat Conference (RMC) in San Angelo, Texas this June.

The new members to AMSA's Board of Directors include:

President Elect:

- Rhonda Miller, Texas A&M University

Directors:

- Dustin Boler, University of Illinois
- Amy Steward, Tyson Foods, Inc.
- Dale Woerner, (2018 RMC Chair), Colorado State University

Steve Goll (2016-2017 President), Bucky Gwartney (2015-16 Past President), and directors Gretchen Mafi, Lauren Sammel, Dan Schaefer (2016 RMC Chair), Sharon Beals, (2017 RMC Chair); Robert Maddock; Andrew Milkowski will continue their terms on the board along with the newly elected members. 2015-16 Past President Brad Morgan and directors Dean Pringle, John Scanga and John Stika will finish their board service at AMSA's 69th RMC in San Angelo, Texas.

AMSA Membership Information:

To update your AMSA membership information please [click here](#):

AMSA's Sustaining Partners

Diamond Sustaining Partner:

Elanco Animal Health

Platinum Sustaining Partner:

Cargill
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

Meet The Incoming Student Membership Board of Directors

The AMSA Student Membership recently elected its 2016-17 Student Board of Directors. This was an extremely close election with a variety of highly qualified applicants.

Congratulations to our newly elected board and thank you to everyone who participated!



Morgan Neilson from Oklahoma State University was elected to lead the 2016-17 Student Board as President a few weeks ago and Bo Hutto will continue on as Past President.

East Region Director

Judson Smith, Auburn University

Midwest Region Director

Hope Voegele, University Nebraska

South Region Director

Nick Hardcastle, Texas Tech University

West Region Director

Devin Gredell, Colorado State University

At-Large Directors

Drew Cassens, Texas A&M University

Carla Weissend, Colorado State University

Outgoing board members include Chad Bower, Brittney Bullard, Dan Crownover, Loni Lucherk, Cassandra McKillip, and MaryAnn Matney whose terms will be completed at the close of the 2015 RMC.



AMSA 69th Reciprocal Meat Conference - Reciprocation Sessions Announced

RMC features an interactive program which is tailored to bring attendees the very best and inspiring educational experience. From the traditional keynote presentations to the very diverse reciprocation session, firsthand information is



International Center for Food 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*

presented from leading industry experts. We are excited to announce the reciprocation sessions that will take place this June are now online! For more information on these sessions and to see the speakers [please click here!](#)

There is Still Time to Save

You're coming to RMC but forgot to register in time for the early bird rate? Don't fret, you can still save money by registering now to receive the regular rate of \$700 for professional members and \$300 for student members.

Don't miss keynote speakers like Damian Mason who will present "Agriculture: Trends, Topics and Tomorrow" or Jeanne Braha who will share her insights on how to "Communicate Science and Engaging the Public." Get the latest information about "Artisanal Meats: Growth, Trends and Future Prospects" or "Diversity in the U.S. and Its Effect on the U.S. Meat Retail Case."

Take time to reconnect with your colleagues and friends at the Family Picnic where together you can see and taste what students have cooked up for Taste of RMC. Relax and enjoy William Clark Green at the private RMC concert. Be there when our meat science community comes together to honor individuals who have shown leadership and excellence in the meat science world.

Join us next month in San Angelo for RMC and reconnect with your AMSA community while gaining invaluable knowledge needed to stay current and competitive in the meat industry.

Need assistance with registration? Contact Jen Persons by [email](#) or call (217)689-2440.



AMSA and Member News

Hallie Hutto and Joanna Swenson Join the AMSA Team

Hallie Hutto and Joanna Swenson are assisting AMSA this summer as our communication and video production interns! The AMSA internship program is underwritten by the AMSA Educational Foundation John Forrest and F.C. Parrish Mentor Funds.

Hallie Hutto is a junior Agricultural Communications major at Texas Tech University. As a communications major and an agriculture enthusiast, she has been able to combine her passion for improving the future of agriculture and drive to spread positive, uplifting messages about the agriculture industry. She loves collaborating with enthusiastic, forward-thinking leaders who know where they are heading. She was a member of the 2013



- (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)*

Texas Tech Wool Judging Team, and spent the 2014 and 2015 academic school years studying, travelling and competing on the Texas Tech Meats Judging Team increasing her knowledge in all aspects of agriculture and specifically the meats industry. She is very involved in the Texas Tech Block and Bridle Association where she is currently serving as the president. She is also currently president of the Texas Tech meat science association. In her free time, she enjoys reading and spending time with my family and friends.



Joanna Swenson is from Arvada, Colorado and will be a senior at Colorado State University, studying Animal Science and Agricultural Business. Currently, she is on the 2016 CSU meat judging team, as well as being involved on campus in the Block and Bridle club, and the CSU Livestock Association. As a 2016 AMSA summer intern, she is excited to gain a broader viewpoint and deeper understanding of the meat industry, while developing connections and advancing communication skills. Additionally, she is looking forward to going to RMC, Rockies games, and adventuring in the mountains this summer!

AMSA is excited to have Joanna and Hallie join the team as we are ramping up all efforts to have everything ready to go in a few weeks for the 2016 RMC. From designing award banners, to launching the app, to interacting on social media, Joanna and Hallie will gain firsthand experience with all aspects of AMSA and RMC. They will also gain insights, skills and experience in online communication in the context of scientific education and outreach as we continue to generate resources and information for the AMSA consumer website

TheMeatWeEat.com.



Student News

Enjoy the "Tastes" of RMC

RMC Iron Chef

Join us at the Angelo State Meat Lab on Saturday, June 18 for the annual RMC Iron Chef judging! Students will spend the day learning from industry professionals and will prepare and process the "mystery protein" that will be given for the contest. Everyone has the opportunity to sample the dishes during the Meat Lab Open House that evening from 5:00-7:00 pm.

2016 Taste of RMC

The Taste of RMC is the chance for universities to show off their creativity and product development skills. This year's theme is convenient meat snacks. There are eleven teams competing this year. Be sure to venture over to the Carriage House at Fort Concho during the RMC Picnic to sample this

year's innovative products starting at 6:30 pm. Watch eNews in the coming weeks for a fun preview of this year's products in the form of product commercials!

Student Reminders

Taste of RMC Commercials

Submit your Taste of RMC product commercial by Friday, May 20 at 11:59pm to avoid losing any points. Teams should have received a link to upload your commercial to Box. If you need assistance contact [Rachel Adams](#).

Undergraduate Quiz Bowl Deadline Today

The deadline for teams to be entered to receive a bid in the first round of this year's competition is today by 11:59 pm, [click here to register](#). Teams must submit their registration as well as their required new questions to [Rachel Adams](#) by the deadline in order to be entered in the drawing for any potential byes. The final deadline for registration for Quiz Bowl is June 1st, 2016.

AMSA Educational Webinars

Bacteriophages as a Food Safety Intervention in Beef

May 26, 2016

12:00 pm – 1:00 pm CDT

Overview:

There is a continuing demand for novel types of antimicrobial interventions for controlling pathogens at all stages of food production. Bacteriophages have strong, natural antibacterial activity that is highly specific for a target bacterial species and does not introduce organoleptic changes to the product. This webinar will discuss some of the history and theory behind phage-based antimicrobial interventions and some of their current and future applications in beef production.

Presenters:

Dr. Jason Gill joined the faculty of the Department of Animal Science as an Assistant Professor in 2013. Dr. Gill's major research focus is the biology and application of the viruses of bacteria, called bacteriophages or simply phages. Phages are the most abundant organisms on Earth, and they are found ubiquitously in water, soil, and as part of the microbial flora of animals and plants. As natural predators of bacteria, phages are attractive agents for the control of pathogenic bacteria in humans, animals, and foods. The increasing prevalence of antibiotic resistance in pathogenic bacteria, and the desire to curtail use of antibiotics in animal agriculture, has sparked interest in the use of phages as antimicrobials.

Dr. Matthew Taylor is a food safety microbiologist conducting research on the application and development of chemical and biological food safety interventions to preserve human food safety against microbial pathogens. Specifically, research is conducted to investigate and determine the manner by which food antimicrobials inhibit microbial pathogens. Additionally, research is conducted that seeks to overcome obstacles to the

use of food antimicrobials in some product by the encapsulation of food antimicrobials. He received undergraduate and graduate degrees in Food Science from NC State University, and earned his Ph.D. in Food Science and Technology from the University of Tennessee-Knoxville in 2006.

Register:

This AMSA Educational webinar is interactive and will last approximately 60 minutes including Q&A. Registration is complimentary but you must first register by clicking on the [enrollment link](#).

Effectively Using ePosters At The AMSA 69th RMC

May 25, 2016

10:30 am – 11:30 am CDT

Overview:

The ePoster format allows the presenter to showcase their research in innovative and different ways. If you are attending the 2016 RMC, this webinar is designed to help you, the attendees, guide your way through the ePosters, maximizing your time and resources. During this webinar, we will demonstrate how to select and view ePosters and share contact information with the author(s) to further discuss their research findings. We will also spend time walking you through the new webhosting platform, which gives attendees the opportunity to view any ePoster from one of three selected kiosks.

Presenters:

Kathrynn Phillippe, Business Manager for ePosterBoards, is a graduate from the Boston University School of Hospitality Management with a degree in business and hospitality, Ms. Kathrynn Phillippe has had experience in the hotel and technology industries. She serves as the Business Manager with a key role in business development and customer service related to meeting scheduling and arrangements, contracting and billing, and coordination with meeting venues.

Brian Vicente, Event Operations Supervisor with ePosterBoards, is an event management Professional with over seven years of experience in all facets of event management and operations. Vicente is highly skilled in planning, coordination and implementation of organizational events, conferences, and meetings. He has been noted for his professional approach with a strong focus on operations and logistics.

Register:

This AMSA Educational webinar is interactive and will last approximately 60 minutes including Q&A. Registration is complimentary but you must first register by clicking on the [enrollment link](#).

For more information please contact Deidrea Mabry at dmabry@meatscience.org.



Water in Meat and Poultry Products: Have you ever wondered why cooked meat reduces in size compared to the raw product? One of the reasons for the decrease in size is due to water lost in the cooking process. [Click here to read more!](#)

Color of Cooked Ground Beef as It Relates to Doneness: Endless handling and cooking instructions are listed on products, found in cookbooks and readily available on the internet. One of these food safety practices is to use a thermometer to make sure meat products are fully cooked and safe for consumption. But is using a thermometer truly necessary for the when cooking a product? [Click here to read more!](#)

Livestock Environmental Impact - The Facts: Global warming and increased greenhouse gas emissions are often blamed on animal agriculture. Some even claim that livestock are contributing more than cars and transportation. This notion was sparked from a statement that was released by the United Nations. [Click here to read more!](#)



Meat School en Español Texas Tech University: Texas tech will be hosting "Meat School en Español" June 23-29th in Lubbock, Texas following the conclusion of the 2016 RMC. This will be a comprehensive workshop covering the meat value chain from farm to table and addressing issues related to nutrition, production, food safety, quality and value added. This is an academic course for producers and processors of meat that promises to be "a full immersion in the meat industry." This programs covers the realities and trends of the industry and discuss ideas and programs to improve competitiveness. The course also offers a series of opportunities for networking with experts and suppliers from different areas in order to exchange views and establish contacts.

Objectives

- 1) To provide participants with a comprehensive overview of current developments and trends in good meat production and processing practices to maximize quality, safety and competitiveness.
- 2) To familiarize participants with the latest technologies, equipment and ingredients for the development of value added meat products by lectures, hands-on activities, demonstrations and plant tours.
- 3) To prepare participants with the know-how, criteria and fundamentals for problem-solving and process optimization in meat processing and leadership initiatives for product development.

For more information on this course and to register please go [online](#). **Early registration ends May 24th.**



AMSA Career Center

New Job Postings:

- Sr. Director, Sustainable Beef Production Research ~ National Cattlemen's Beef Association
- Associate Food Technologist-Willmar Corporate Office ~ Jennie-O Turkey Store
- Sales - Key Account Manager ~ Corbion
- Meat Manager - 2nd Shift ~ Whitsons Culinary Group
- Account Manager - Food Business Unit ~ Hawkins
- Brand Production and Quality Specialist ~ Certified Angus Beef
- Food Scientists ~ Cargill
- Research & Development Specialist ~ Sadler's Smokehouse

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

Upcoming Conferences

PORK 101 Is Going To Canada - AMSA is excited to announce that we will be hosting the PORK 101 course along with the University of Guelph, July 12-14, 2016. PORK 101 is hosted by the American Meat Science Association, the National Pork Board, Maple Leaf Foods, the Canadian Meat Science Association and is sponsored by Elanco Animal Health and Merck Animal Health. Attendees will experience firsthand in the selection, evaluation and fabrication of their pork carcasses. As well as, the importance of hog handling, grading, food safety and much more. The course concludes with the attendees preparing and sampling products from pork carcasses including pumped loins, bacon, hams and sausage. For more information or questions regarding the upcoming courses for PORK 101 please visit: www.pork101.org or contact [Deidrea Mabry](#).

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

- May 25 - Effectively Using ePosters At The AMSA 69th RMC - AMSA Webinar
- May 26 - Bacteriophages as a Food Safety Intervention in

Beef - AMSA Webinar

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

June 23-29 - Meat School en Española - Texas Tech University - Lubbock, TX

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 23-26, 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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