



## What's New in eNews?

### Key Reminders and Updates:

- Let Us Treat You to Breakfast at RMC
- Risk of *E. coli* O157:H7 and Other STEC Workshop Announced
- AMSA PORK 101 Set For Canada
- AMSA Members to be Recognized at RMC
- AMSA 69th RMC Undergraduate Scholastic Achievement Award Recipients
- Silent Auction
- Upcoming AMSA Educational Webinar
- Check Out the TheMeatWeEat.com
- Advancing Food Safety through Behavior Change - Call for Abstracts

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.



### RMC News

#### 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. Just because the early bird rate past doesn't mean you have to miss out on the opportunity to learn the latest in the meat science world and 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. Need assistance with registration? Contact Jen Persons by [email](#) or call (217)689-2440.



**Let Us Treat You to Breakfast at RMC:** All RMC attendees

### 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  
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

are invited to the AMSA Annual Business Meeting coming up in a couple of weeks at RMC. Attendees will hear details on the association's strategic goals, finances, student programs, AMSA Educational Foundation as well as present for the AMSA Melvin Hunt Mentor Recognition presentation. Members often ask how to get more involved in the association. Attending this meeting is a great first step! After you have heard about the many aspects of AMSA endeavors, you will likely know where you best fit. Follow up with AMSA staff or any of the AMSA Board after the meeting with your ideas. The meeting is on Tuesday, June 21 at 6:45 a.m. on the Angelo State University Campus. We have ordered plenty of coffee and have a light breakfast to get you going!

### **Risk of *E. coli* O157:H7 and Other STEC Workshop**

**Announced:** The STEC CAP Post-Harvest Extension Team will be hosting the "Managing the Risk of *E. coli* O157:H7 and Other Shiga Toxin-Producing *Escherichia coli* (STEC) in Beef Products Produced by Small Meat Processors" workshop on June 18, 2016. The event will take place in San Angelo, TX just prior to the AMSA 69th RMC. This course is open to students and meat science/food safety professionals that work with small and very small meat processors.

#### Objectives:

1. Increase participant understanding of *E. coli* O157:H7 and other non-O157 STECs (Shiga Toxin-Producing *Escherichia coli*) in beef and the risk of foodborne illness.
2. Explore plant process control systems for *E. coli* O157:H7 and non-O157 STEC using HACCP and other Food Safety Management Systems.
3. Understand antimicrobial interventions, their effectiveness for reducing the population of STECs and their impact on quality of non-intact beef products.

Registration is \$50 per person, register [online](#). For a full course agenda please go [online](#). Limited to 30 participants.



## **AMSA and Member News**

**AMSA PORK 101 Set For 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, 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. These attendees will have the opportunity to learn about the value differences in swine, pork carcasses, pork primals and processed pork products from meat science faculty and AMSA members at each

## Industry Excellence

### **Bronze Sustaining Partners:**

Certified Angus Beef  
Colorado State University  
Center for Meat Safety and Quality  
Corbion Purac  
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*

university.

PORK 101 is co-sponsored by the American Association of Meat Processors (AAMP), the Foundation for Meat and Poultry Research and Education, and the Southwest Meat Association (SMA). Registration for AMSA members and other partnering organizations is \$780 USD. Non-member registration is \$950 USD. For more information or questions regarding PORK 101 please visit: [www.pork101.org](http://www.pork101.org) or contact [Deidrea Mabry](#).

**AMSA Members to be Recognized at RMC:** The 2016 AMSA RMC Awards banquet will take place on Tuesday, June 21 in San Angelo, TX. During this banquet we will be honoring the award winners listed below along with those that will be announced in the coming weeks. Please take some time to thank these individuals for their outstanding contributions to AMSA and the industry and click the links below to find out more about each of them.

- **Dr. Dwain Johnson**, Professor of Meat Science at the University of Florida, is the recipient of the 2016 Distinguished Research Award. The award was established in 1965 to recognize members with outstanding research contributions to the meat industry and is sponsored by ConAgra Foods, Inc. [Click here to read the full biography.](#)
- **Dr. Eric Berg**, Professor and Associate Department Head Animal Sciences at North Dakota State University is the recipient of the 2016 Distinguished Teaching Award. The award was established to recognize excellence in the teaching of undergraduate and graduate meat science courses and the impact on the lives of those students in a highly positive manner. The award is sponsored by the Kraft Heinz Company. [Click here to read the full biography.](#)
- **Dr. Scott Eilert**, Vice President, Food Safety, Quality and Regulation for Cargill Turkey and Cooked Meats, is the recipient of the 2016 Distinguished Extension-Industry Service Award. The award was established in 1965 to recognize outstanding achievement in meat science extension and service to the industry and is sponsored by the North American Meat Institute Foundation. [Click here to read the full biography.](#)
- **Bridget Wasser, Dr. Betsy Booren and Dr. Steve Larsen** are the recipients of the Distinguished Achievement Award. The award was established in 1992 and is designed to recognize and foster the development of young AMSA members who have demonstrated significant scientific skills in muscle foods research and technology that contribute to the animal products industry and the AMSA. The award is sponsored by Burke Corporation. [Click here to read the full biography.](#)
- With his service to the industry and collaborative efforts in government working with industry and academia, **Dr. Lawrence Yates** is especially deserving of the 2016 AMSA Special Recognition Award. The Special Recognition Award is sponsored by the AMSA. [Click here to read the full biography.](#)

*(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)*



## Student News

### **AMSA 69th RMC Undergraduate Scholastic Achievement Award Recipients:**

AMSA is excited to announce five outstanding students that were recently selected as the 2016 Undergraduate Scholastic Achievement Award Recipients. This award, sponsored by ADM, recognizes outstanding undergraduate students that have demonstrated an interest in meat science and the meat industry. These award winners will be recognized during the 2016 AMSA MC Awards Banquet on Tuesday, June 21st in San Angelo, TX.

**Emily Bedwell** is studying Food Science at Kansas State University. Her experiences in 4-H, FFA, and collegiate meats judging developed an interest in the meat industry. During her time at Kansas State, Emily has worked in the meat muscle biology laboratory and served as an assistant coach for the meats judging team. Emily has gained industry experience with internships at Indiana Packers Corporation and Oscar Mayer. Upon graduation, Emily plans to pursue her interest in the processed meat industry.



**Erin Beyer** is a junior Food Science major at Texas Tech University where she has been very active in the meat science program. Erin was a member of the 2015 National Champion Meat Judging Team as well as the quiz bowl team, where she realized her true passion for this industry. Erin plans to continue on to receive a master's degree in Meat Science at Texas Tech University focusing on meat chemistry. Her passion

allowed her to travel last summer to New Zealand and Australia to study the changes on meat color within the bloom time. This summer Erin is excited to be interning with Tyson Foods in Springdale, Arkansas.

**Darby Gonzales** is an Animal Science major at Texas Tech University. Darby participated in an international project this past summer in New Zealand, which examined the effects of hot boning vs. cold boning on beef color, tenderness, and overall palatability, as well as a project in Australia addressing the issues faced there regarding meat color. Her work in the meat science laboratory, as well as experience on the meat judging team at TTU, have continued to drive her passion for meat science that began in high school meat judging competitions. Darby eagerly anticipates attending RMC this year to learn about the newest innovations in the meat industry.



**Brian Patterson** is studying Animal Science at Iowa State University and has participated on the meat judging team,



worked in the university meat laboratory, and completed internships with Burke Corporation and Tyson Foods. Brian plans on pursuing a Master of Science degree in Meat Science at Iowa State after graduation. He enjoys the opportunity to see the wide variety of research being done in meat science through attending RMC.

**Faith Rasmussen**, a student at Kansas State University, is finishing her bachelor's degree in Food Science and Industry along with her minor in Leadership Studies. As an undergraduate, she decided to focus her degree on Meat Science, and since then has enjoyed all of the educational experiences that have come from success through Meat Judging, the opportunity to network with other like-minded scientists at RMC, and a quality assurance internship with Armour Eckrich Foods. Faith has designed many food research and development projects, from Blue Corn Chicken Nuggets to Asian Flair Pork Jerky. Furthermore, she hopes through a masters degree program she will be able to use her education to enhance the functionality of ingredients in processed meats. Finally, she hopes to coach a meat judging team and instill in other undergraduates her love and passion for meat science and the AMSA.



**Silent Auction:** Don't forget to bring an item to donate for the silent auction! If you are thinking about bringing an item that may be too large or too fragile to travel with, you can always bring pictures and a list of details to have on display at the silent auction table. You may drop off items to the student promotional items table at any time during RMC, though the best time would be Sunday between 10:00 am and 4:00 pm. Silent auction items will be set up near the promotional items table and the auction will close at 3:15 pm on Tuesday. Be sure to check out all the amazing silent auction items that will be on display throughout RMC! If you have any questions, feel free to contact Cassandra McKillip at [kognoskie@ksu.edu](mailto:kognoskie@ksu.edu).

## AMSA Educational Webinar

**The Changing Landscape of Antibiotic Use in Animals: exploring the What, Why and How from consumers to regulation**

June 2, 2016

11:30 am – 12:30 pm CDT

### Overview:

Regulations, Policies, Consumers and innovation are changing how antibiotics will be used in the US and the World. This session will explore these changes, the drivers and what it

means.

**Presenter:**

Dr. Keffaber received his DVM and Animal Science degree from Purdue University and completed the Executive Veterinary Program at the University of Illinois. Kerry has been with Elanco Animal Health for 14 years in various roles including Director of Swine Technical Services and Director of Swine Product Development. Currently he is Chief Veterinarian for Scientific Affairs and Policy. Prior to joining Elanco, Kerry was in private practice for over 20 years primarily as a swine veterinary consultant. Dr. Keffaber has authored and co-authored multiple peer reviewed scientific papers, is a past president of the American Association of Swine Veterinarians, AASV Allied Veterinarian of the Year in 2015 and helped coordinate and participate in a veterinary trip with Heifer International to Cameroon, Africa.

**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](#).



**Mechanically Tenderized Beef:** Food safety is at the top of the priority list for meat producers. Labeling of products is used as a way to communicate details about the product to the consumer. One item featured on the label is safe handling instructions. These tell a consumer how to handle and prepare a product to ensure it is safe to eat. [Click here to read more!](#)

**Animal Welfare in Meat Plants:** You can find just about anything on the internet within a few quick clicks. One thing you may come across is myths about meat inspection or the lack thereof, in the meat industry. [Click here to read more!](#)

**Food Safety Tips for Summer!:** The summer is fast approaching, when gathering the family and heading out for a summer picnic it is essential to remember food safety. A few safety tips can help keep your family safe while making great memories that will last a lifetime. [Click here to read more!](#)



**Advancing Food Safety through Behavior Change - Call for Abstracts:** The Partnership for Food Safety Education announces a call for abstracts for Advancing Food Safety through Behavior Change--the 2017 consumer food safety education conference to be held January 25-27, 2017 in Washington, DC. Abstracts can be submitted at:

[cfsec2017.fightbac.org](http://cfsec2017.fightbac.org). The 2017 consumer food safety education conference will focus on behavior change - the heart of improving food safety practices at home and at work. Abstracts are being accepted under sub-themes of:

- Measuring Behavior Change; Influencing Behavior Through Physical Design; Targeting At-Risk Populations; Behavior Change in the Digital Age; Motivation and Risk Perception as Keys to Behavior Change;
- Food Safety Education Success Stories (posters only); Effective Communications and Awareness Campaigns (posters only).

The deadline to submit is June 5, 2016. All accepted presenters are required to pay a registration fee and provide their own travel and accommodations.

**The Food and Drug Administration (FDA) announced two final rules:** Revision of the Nutrition and Supplement Facts Labels and Serving Sizes of Foods that can Reasonably be Consumed at one Eating Occasion; Dual-Column Labeling; Updating, Modifying, and Establishing Certain Reference Amounts Customarily Consumed; Serving Size for Breath Mints; and Technical Amendments. Although these changes apply to FDA-regulated products, the Food Safety and Inspection Service (FSIS) is likely to publish similar proposed rules for consistency between the regulatory agencies. The rules amend the labeling regulations for conventional food and dietary supplements, and are intended to provide updated nutritional information to consumers. They redefine a single-serving container, update certain reference amounts customarily consumed (RACC), require dual-column labeling for certain containers and modify serving size regulations. Changes to the Nutrition Facts Panel include removing the declaration of "Calories from fat," requiring the declaration of the gram amount of "added sugars" in a serving of a product, establishing a Daily Reference Value (DRV) and requiring a percent Daily Value (DV) declaration for added sugars. The rules are effective July 26, 2016, with compliance dates of July 26, 2018.



*New Job Postings:*

- Group Applications Manager ~ Devro
- 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
- 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](http://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](http://www.icomst2016.org).

**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. For more information on this course and to register please go [online](#).

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## 2016 AMSA Calendar of Events

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

**June 2 - AMSA Educational Webinar** - The Changing Landscape of Antibiotic Use in Animals, exploring the What, Why and How from consumers to regulation

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

**June 18 - Risk of E. coli O157:H7 and Other STEC Workshop** - San Angelo, Texas  
**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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