



What's New in eNews?

This week's eNews features the Award and RMC winners from the 2016 RMC in San Angelo, Texas last week!

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 Wrap-Up

The 69th RMC has just completed and it was a pleasure to work with the planning committee, the session moderators and the speakers. In the end, the success of the meeting is determined by the contribution of each participant. Therefore, AMSA would like to express our appreciation to all participants in this year's RMC.

Thank you to the Angelo State University host committee and all of our sponsors for making the 69th Reciprocal Meat Conference a tremendous success and a memorable experience! Your time and dedication to this association is greatly appreciated.

This year's RMC was packed with extraordinary speakers, warm and inviting welcome reception and family picnic, competitive undergraduate quiz bowl and ePoster research competitions, a high profile career fair and no one will forget the passion shared by our award winners at the Banquet.

RMC Proceedings

Presentations from the 2016 RMC will be uploaded after July 4th so make sure you visit: www.meatscience.org/rmc, to view those presentations that made a lasting impression or those that you were not able to attend. If you have any questions please contact **Deidrea Mabry**.

What did you think of RMC 2016?

The RMC 2016 Survey was sent out yesterday to everyone who attended the 2016 RMC in San Angelo, Texas. If you did not receive your survey, please let us know at information@meatscience.org!

This survey is designed to assist the RMC Planning Committee, AMSA Board, Student Board and Staff in planning future

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
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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

RMCs, so please take a moment to let us know what you thought of the 2016 RMC.

Photos of RMC Events

Thanks to Jimmy Wise, Hallie Hutto, Joanna Swenson, Rachel Adams, Davey Griffin, and everyone who posted pictures on the RMC APP for your help in capturing the most memorable moments of RMC. Photos of the events from this past week can be viewed at:

<https://www.flickr.com/photos/meatscience/>.

Also, if you have pictures that you would like to add to the RMC collections, please send them to [Deidrea Mabry](#).

Award Recipients Recognized at AMSA 69th RMC Banquet

AMSA members honored their peers at the 2016 AMSA Awards Banquet held on June 21st during the Reciprocal Meat Conference. This banquet highlighted the important impact that these award winners have made in the work place, in their communities, to this association and most importantly to their families.

The R. C. Pollock Award is presented in honor of the first general manager of the National Live Stock and Meat Board. Pollock, dedicated to the advancement of meat science, was the moving force in the establishment of the Reciprocal Meat



Conference. The award honors a dedicated AMSA member whose work through teaching, extension, research, or service represents an extraordinary and lasting contribution to the meat industry. This award is sponsored by the AMSA Educational Foundation R. C. Pollock, Vern Cahill and Robert Bray Mentor Recognition Funds. The R.C. Pollock Award honors a dedicated AMSA member whose work through teaching, extension, research, or service represents an extraordinary and lasting contribution to the meat industry. No one more appropriately fits that description than Dr. Jimmy Wise.

During his career, Jimmy Wise participated in approximately 240 Meat Judging contests. He coached University of Nebraska to National Championships in 1967 and 1974. Since 1978 he has been on 61 committees (18 as Chair), served as Grader at another 63 contests, and was Contest Coordinator of 77 contests. He was a founding member of the Intercollegiate Meat Coaches Association and served as director and President in 1975. Through Dr. Wise's devoted service to meat judging, he has impacted thousands of individuals, countless meat industry employees, and many leaders in our industry.

*Fellows of the American Meat Science Association
Signal Service Award*

Industry Excellence
USDA, AMS, Livestock,
Poultry and Seed Program

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
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*

Sponsored by Cargill, Elanco Animal Health and Johnsonville Sausage Company, LLC

The AMSA Signal Service Award is presented to members in recognition of devoted service and lasting contributions to the meat industry and to the Association.



Originally from Richfield, Minnesota, a suburb of Minneapolis, Liz Boyle has been a member of the Animal Science faculty at Kansas State University since 1992. She received her B.S. in Wildlife Biology from the University of Minnesota, her M.S. and

Ph.D. degrees in Food Science from Colorado State University, followed by post-doctorate work in meat science at the University of Kentucky and the University of Minnesota. Dr. Boyle is an internationally-known expert in HACCP systems and has dedicated her career to assisting smaller sized meat companies with improving processed meat quality and safety, HACCP systems, and food safety plans. She has mentored many college students and industry personnel in HACCP and has served as advisor to talented graduate students. Dr. Boyle is a high profile meat scientist that has contributed a great deal to food safety and HACCP, has served the industry and academics well, and is a worthy recipient of the Signal Service Award.

Casey grew up on the University of Wyoming Livestock Farm where his father was the beef herdsman and ultimately its general manager. During those years, Casey was exposed to all facets of livestock production. Casey graduated from Chadron



State College where he majored in biology, was student body president, co-founder and first president of the CSC Ag Club. The energy and determination that Casey personified as a student persisted throughout his career and is reflected by his personal and professional achievements and generous volunteer efforts. Casey has received many accolades. And while he has received many, he has given more than he has received. This can be seen in his ongoing dedication to the American Meat Science Association, but is exemplified by the initiation of the Casey and Tanja Frye Agricultural Scholarship at Chadron State College. His personal accomplishments, his industry and academic service and his loyalty to the AMSA make Casey B. Frye an outstanding recipient of the AMSA Signal Service Award.

Benjy Mikel grew up in southern Alabama on a small family farm, igniting his love for agriculture. During his younger years

(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)*



he was an avid athlete and active in 4-H and FFA, earning the American Farmer Degree. He pursued an education in agriculture

at Auburn, but it was his involvement in meat judging that led to his pursuing his MS and PhD in Meat Science. For 30 years Dr. Mikel has taken technical information and converted it into industry friendly training pieces that not only made sense, but challenged users to engage and think. Benjy has served at three academic institutions over the past 25 years with predominant roles in Extension; Auburn University, University of Kentucky and Mississippi State University. At UK, he founded and led the Food Systems Innovation Center and at MSU, he headed the Department of Food Science and Nutrition, was interim Head of Poultry Science and served as Associate VP for International Programs. He traveled to over 25 countries with 38 different projects related to food security, capacity building, and technology development in both post-conflict and developing countries. Currently, he serves as Chief Business Development and Sales Officer for John R White Company, a food ingredient company based in Birmingham, AL and is part owner of Driver Farms in South Alabama, a fourth Generation family farm.

*Meat Processing Award
Sponsored by Smithfield Foods, Inc.*

Dr. Wesley N. Osburn, Associate Professor in the Department of Animal Science at Texas A&M University, has a passion for all things related to meat processing—whether it is in the classroom helping students learn about this fascinating



aspect of the meat industry, in the research and development laboratory making new products, or in the field helping manufacturers improve their processes or to solve some problem—make him one of the top educators in this area. Dr. Wes Osburn is a key leader in the field of meat processing, and his drive to mentor students in an academic setting as well as those in the industry, whether large or small operations, make him worthy to receive this year's American Meat Science Association's Meat Processing Award.

*Distinguished Extension/Industry Service Award
Sponsored by the Foundation for Meat and Poultry Research and Education*

Dr. Scott Eilert is highly admired throughout the industry for his leadership in meat research and



development. His contributions on packaging technology and food safety are testaments to his creative solutions to long term industry opportunities.

Scott earned a Bachelor of Science degree in animal science from Kanas State University, where he also competed on the KSU meat judging team. Scott's graduate work took him to the University of Nebraska for both Master's and PhD. Under the long tenure of Dr. Mandigo, Scott worked on both basic and applied research into connective tissue chemistry and its application into meat products. Scott also coached the meat judging team at Nebraska and mentored many students. Dr. Eilert has been an active AMSA member twice serving on the board of directors and once as AMSA President. Scott is active with NAMI scientific affairs committee and National Turkey Federation technical and regulatory committee.

*Distinguished Teaching Award
Sponsored by Kraft Heinz Company*

In this current role, Dr. Eric Berg teaches courses at North Dakota State University, including Introduction to Animal Science, Live Animal and Carcass Evaluation, Physiology and Biochemistry of Muscle as Food or Livestock Muscle



Physiology along with Research and Issues in Animal Agriculture. He is also very active in undergraduate and graduate student advising. He currently advises three MS students and has completed eight MS and nine PhD students. Of his nine PhD students, six are employed in academia (Nanjing Agricultural University, China, North Dakota State, Florida, Kentucky; Nebraska, and Missouri State University) and three in industry (Hormel Foods, Inc., Coleman Natural Foods, and Food Animal Consultation and Testing Services). Two of his MS students went on to complete PhD's and are also employed in academia. His career to date has been productive yielding 70 journal publications, 132 society presentations and abstracts, 15 manuals, booklets and champers, 51 invited presentations (international/national) and 75 popular press features. As well as securing over \$1.4 million in funding over the last 10 years.

*Distinguished Research Award
Sponsored by ConAgra Foods, Inc.*

Dr. Dwain Johnson has more than 35 years of experience in all phases of the meat industry. He obtained his B.S. in animal



science at Texas A&M University in 1976 and a M.S. from Oklahoma State University in food science in 1978. While at OSU, Dwain

coached the Intercollegiate Meat Judging Team under the guidance of Dr. Lowell Walters. Following the completion of his M.S., he became an instructor in the Animal Science Department at California State University- Chico while concurrently instructing at the USDA meat grading school. Dwain soon returned to Texas A&M University where he earned a Ph.D. in meat science and muscle biology in 1984. In 2002, Dwain and his collaborators conducted a series of research projects aimed at identifying undervalued portions of the beef carcass. In the largest study of its kind, he evaluated more than 5,600 muscles for flavor and tenderness. The crown jewel of his research findings has received national notoriety and is named the "Flat-Iron" steak. Today, the Flat-Iron steak is the nation's fifth best-selling beef item.

*Intercollegiate Meat Judging Meritorious Service Award
Sponsored by Food Safety Net Services and Agri-West International*

The recipient of the 2016 AMSA Intercollegiate Meat Judging Meritorious Service Award is Mark F. Miller, Professor and San Antonio Stock Show & Rodeo Distinguished Chair in Meat Science at Texas Tech University. For 28 years (1987 & 1988 at University



of Georgia and 1991- 2016 at Texas Tech University), Dr. Miller has sustained an incredible pace to simultaneously pursue excellence in two demanding aspects of meat science, coaching winning teams and conducting noteworthy research. Dr. Miller has mentored and coached 293 meat team members across 32 teams at the world class level. Collectively his teams have retired 23 championship cups, unprecedented since the start of meat judging in 1926. A total of 110 of Mark's students have moved on to coach multiple meat judging teams at 4-H, FFA, division A and senior division levels, also with success at both the state and national levels. Among this talented group are Gretchen Mafi (Angelo State & Oklahoma State University), Dale Woerner (Colorado State University), Keith Underwood (University of Wyoming), Clint Alexander (Garden City Community College), and Tim Tatsch (Hondo FFA). Each of these alumni coached ten or more meat judging teams. Mark has coached seven 4-H teams, hosted 500 to 600 kids at various meat judging camps, and has participated in 33 coaching clinics.

*International Lectureship Award
Sponsored by Hawkins, Inc.*



Dr. Shai Barbut is a professor in Canada's premier agricultural college at the University of Guelph, Ontario in the Food Science Department. In addition, he is the Research Advisor for Marel-Stork, a major meat processing equipment manufacturer. In these

roles, he has a truly international influence in all aspects of academia, industry, and government. He is a career-long industry leader in all respects with a unique and largely unequalled understanding of world-wide meat processing, foreign agricultural regulations, and technology development based on regional needs. He has shared this knowledge and expertise with AMSA and made it a stronger organization. AMSA has benefited tremendously from his continued involvement and unique internationally-based perspectives. Shai is a bridge that connects what can often be considered two separate meat science worlds, the U.S. and everyone else. Shai lives in Canada, but also travels to different places. He has absolutely amazing stories to tell about all of his adventures as a global traveler and "what meat science is" depending on geographic location. He is an engaging and informative presenter, and you are guaranteed to walk away with a new perspective on the international state of meat science and where we will be in the future.

*Achievement Awards
Sponsored by Burke Corporation*



Dr. Booren currently serves as North American Meat Institute's Vice President of Scientific Affairs where she provides informed scientific analysis for the majority of the U.S. beef, pork, lamb, veal, and poultry packers and processors on a variety of issues including food

safety, food defense, diet and health, nutrition, animal health, biotechnology, food quality, food processing, research priorities, new technologies and public health initiatives. She also coordinates a strategic scientific platform to support meat and poultry industry initiatives and is staff liaison for NAMI's Scientific Affairs Committee. She is active in the development of educational programs for NAMI. She has been instrumental in providing the meat industry perspective representatives of HHS, FDA, FSIS, ARS, WHO, IARC and NIFA with respect to the development of proposed policy, regulations and research priorities that affect the meat and poultry industries. She also serves as the scientific liaison between trade associations, commodity groups, professional scientific organizations, universities, ARS, NAS, CDC, NIFA, FDA, FSIS, NIH, WHO, IARC and other institutions. Betsy resides in McLean, VA. Dr. Betsy L. Booren's outstanding achievements and contributions as a scientific advocate to the meat industry makes her truly deserving of the 2016 AMSA Achievement Award.

Throughout his career, Dr. Steve Larsen has applied innovative leadership and technical expertise on critical issues facing the meat industry, including pork safety, pork quality, international market requirements, and new technologies. His



proficiency concerning issues affecting foreign and domestic food, agricultural technical trade barriers, market access, and food safety and quality is both extensive and unmatched. Dr. Larsen has established a reputation for his consummate ability to manage multifaceted projects, resources, issues, and constraints through complex pre- and post-harvest pork safety, quality, and nutrition initiatives, while ensuring the highest results. In 2006, Dr. Larsen began his tenure at the National Pork Board (NPB), where he was recently promoted to assistant vice president of science and technology. His responsibilities also include providing oversight to, and leadership of, the organization's Pork Safety, Quality and Human Nutrition Committee and technical working groups, as well as delivering vital and relevant information to producers, veterinarians, and consumers.



Bridget Wasser, Executive Director, Meat Science & Technology, National Cattlemen's Beef Association, is rapidly developing into one of the key thought leaders and decision makers in the beef industry. Her leadership continues to make great

differences in both meat science discovery and implementation that has impacted beef demand. Bridget's current role involves direct interaction with producer leaders and volunteers, academic researchers, technical contractors, industry stakeholders, state partners and staff from all checkoff and other beef industry programs. In her current position, Bridget is responsible for providing strategic program direction, leading development of checkoff product quality/meat science research roadmaps, developing Authorization Requests and requests for proposals, selecting and managing research projects, managing program budgets, and co-leading the organization's innovation strategy-related activities. Bridget is also responsible for disseminating research results, managing research department employees, conducting cutting demonstrations and educational meat science presentations, serving as a co-staff liaison to NCBA's Beef Quality Subcommittee of the Food & Agriculture Policy Committee and providing technical expertise across checkoff/NCBA and State Beef Council programs.

RMC Processed Meat Judging Contest

The first RMC Processed Meat Judging Contest was held Friday, June 17 at the Angelo State University Meat lab sponsored **by Southwest Meat Association and Food**

Safety Net Services. Students evaluated and answered questions on six classes of various processed products. Additionally, there was a keep/cull bacon class, ten processed meat product defects, and retail identification. A total of 22 graduate students and 55 undergraduate students from 9 universities competed and enjoyed a student mixer later that evening.

Oklahoma State University took top honors in the Graduate Division with a team that consisted of Morgan Neilson, Wes Griffin, and Chance Billups.



Morgan Neilson, Oklahoma State University, was top individual followed by Wes Griffin, Oklahoma State University; Christina Fehrman, University of Minnesota; Chance Billups, Oklahoma State University; and Allie Hobson, Kansas State University. Abraham Anupam, Oklahoma State University, won the alternates division.

Texas Tech University took top honors in the Undergraduate Division with a team that consisted of Clay Bendele, Tommy Fletcher, and Cody Shannon.



Carl Frame, Iowa State University, was high individual followed by Faith Rasmussen, Kansas State University; Clay Bendele, Texas Tech University; Cody Shannon, Texas Tech University; and Taylor Neilson, Oklahoma State University.

Blake Foraker, Kansas State University, won the alternates division.

AMSA RMC 2016 Winners

Undergraduate and Graduate Student Research Competition

The 2016 Student Research Competition took place on Sunday, June 19 at the 2016 RMC. This year there was a total of 41 outstanding participants, 8 in the Undergraduate, 22 in the Masters and 11 in the Ph.D competitions. The research presented by these students was concise, educational, and most of all, an excellent tribute to the type of research that is occurring at the university level.

Undergraduate Competition Winners Sponsored by Ann Hollingsworth and Dale Huffman AMSA Educational Foundation Mentor Recognition Funds



1. Derico Setyabrata, Purdue University
2. Emily Krage, Fresno State University
3. Nicolas Herrera, University of Nebraska

Master Competition Sponsored by Tyson Foods, Inc.



1. Kelsey Carlson, Iowa State University
2. Megan Nelson, University of Minnesota
3. Macc Rigdon, University of Georgia

**PhD Competition
Sponsored by Tyson Foods, Inc.**



1. Nathan Tapp, Texas Tech University
2. Soladoye Olugbenga Philip, University of Saskatchewan
3. Katherine Domenech-Perez, University of Nebraska

Iron Chef Competition and Taste of RMC Winners

This year, we had 124 students from 17 Universities compete for the title of Iron Chef. Students were tasked with preparing one of three mystery beef cuts: beef cheeks, sweetbreads, or tongue. Ian Shan from Tyson gave students a short presentation introducing students to working with these difficult cuts, and then students from varying schools were split into teams and assigned a cut. After hours of planning, cutting, preparing, and cooking, students presented their products to our expert panel of judges to compete for the Iron Chef Champion, and then showcased their products at the open house at the ASU meat lab.

First Place Team went to, Tongue Twister, team members included: Courtney Pollard, Angelo State University; Ivey Wise, Auburn University; Maggie Weinroth, Colorado State University; Paige Wysong, Fresno State University; Natalia Arango, Louisiana State University; Colton Kersey, Oklahoma State University; Nicolas Bland, Purdue University; Stormy Joplin, Texas A&M University; Clay Braden, Texas Tech University; and Brittany Stettmeier, University of Arkansas.



Second Place Team and People's Choice Award went to, Organ Trail, team members included: Reagan Mitchell, Angelo State University; Shannon Wilkerson, Auburn University; Carla Weissend, Colorado State University; Annika Paris, Fresno State University; Michael Cropp, Kansas State University; Sage Edelkind, Louisiana State University; Katelyn Brennecke, Oklahoma State University; Daniel Gongwer, Purdue University; Hannah Laird, Texas A&M University; Sean Morrow, Texas Tech University; and Taylor Langford, Oklahoma State University.



Thank you to Smithfield Foods for sponsoring the 2016

Iron Chef Competition!

Taste of RMC Competition

This year we had 10 teams compete in the Taste of RMC competition. The students had to develop a meat product around the theme "Ready-to-Eat meat snack". The theme was a little challenging as it limited options, however that did not keep the teams from coming up with some great ideas. The products were all very creative and each school was tasked with making a commercial for their products this year which were all very entertaining and informative. The teams did a fantastic job on their products and they should all be proud of their accomplishments; thank you for your hard work this year.

Thank you to Kraft Heinz Company for sponsoring the 2016 Taste of RMC!

First Place Team: Tarleton University Great Plains Bison Bar



Second Place Team: Colorado State University Team 2 – Mo Mo's Mongolian Beef



People's Choice Award: Oklahoma State University – Baquito



University T-Shirt Competition

Again this year the t-shirt auction was an exciting and memorable event thanks to our amazing members! The Champion T-shirt went to **Iowa State University**; their t-shirt was purchased for \$6,000 by Iowa State. We want to thank all the universities that submitted T-shirts this year and to everyone who helped us raise \$8625 with a portion of the proceeds going towards the **AMSA Educational Foundation Chris Raines Memorial Fund** and the remaining proceeds will go to fund future Student Leadership Activities.



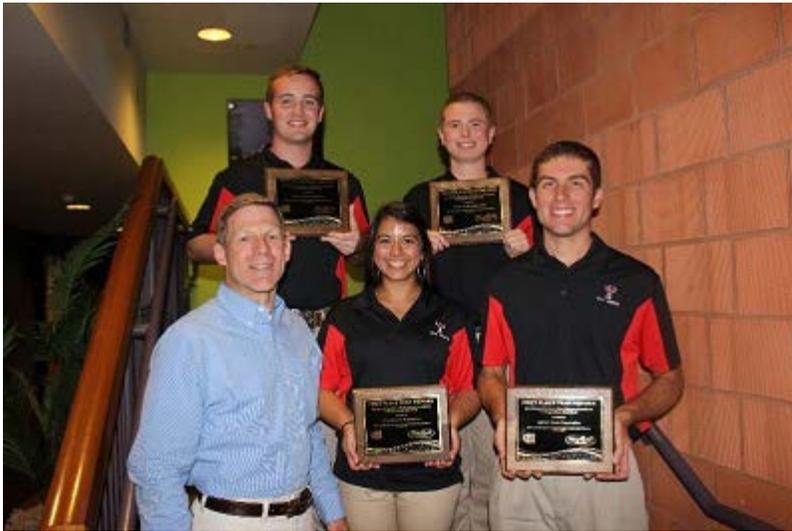
The most creative T-shirts were displayed at the 2016 RMC. A special thank you goes out to everyone that participated in making, bidding on or purchasing a T-shirt. The 2016 "People's Choice" award goes to the university receiving the most popularity votes from the 2016 RMC attendees. **Colorado State University** received the most votes and was recognized at the 2016 "People's Choice" University T-Shirt winner.



Undergraduate Quiz Bowl Competition

The 2016 Undergraduate Quiz Bowl competition was an intense and competitive event with 136 undergraduates competing and representing 34 teams. The preliminary rounds took place Sunday, June 19th and the final round was Sunday evening during the welcome reception.

Texas Tech University was recognized as the 2016 Quiz Bowl Winning team, team members include: Darby Gonzalez, Cole Perkins, Tommi Fletcher and Ben Mills.



Second place went to Colorado State University team members include: Kaitlyn Bedell, Brenna Klauer, Taylor Horton and Joanna Swenson.



A special thank you goes out to Hormel Foods Corporation for sponsoring the 2016 Undergraduate Quiz Bowl Competition.

Golf Tournament

This year's golf tournament was co-sponsored by ***BlendPak, Hawkins, Inc., JBS, Performance Food Group, RDI Foods, Smithfield Foods, Inc., the National Pork Board, Tyson Foods, Inc. and Winpak.***

The winners from the golf tournament were: Bo Hutto, Tyson Foods, Inc.; Dan Crownover, Certified Angus Beef; Nick Hardcastle, Texas Tech University and Collin Corbin, Tyson Foods, Inc.



Other awards presented included:

Closest to Pin – Steve Campano, Hawkins
Longest Putt – Davey Griffin, Texas A&M University
Longest Drive - Eric Berg, North Dakota State University

Fun Run

Thanks to JBS for sponsoring the 2016 Fun Run that took place June 22nd just before the final RMC general session, winners from the race included:

The fastest male went to Chris Calkins from the University of Nebraska with a time of 18:3 and the fastest female, beating Calkins by 4 minutes and 8 seconds, was Michelle Lamaster from Ohio State University with a time of 14:30.



Softball Tournament

Thanks to Perdue Foods for sponsoring this year's softball tournament, team Dorper edged out the competition to take the title. For the first time in RMC history, the winning AMSA RMC Softball team had the unique

opportunity to play against the Fort Concho Team using their rules, including no gloves, during the Monday night picnic.



Using Whole Genome Sequencing to Protect Public Health and Enhance Food Safety - Industry Application and Research Needs Discussion

Sunday, July 31, 2016

1:00 p.m. – 3:30 p.m.

Convention Center Room 274

St. Louis, MO

As a continued commitment to enhancing food safety and protecting public health, the North American Meat Institute and National Cattlemen's Beef Association, as contractors to the Beef Checkoff, Foundation for Meat and Poultry Research and Education, US Poultry & Egg Association and the Pork Checkoff brought representatives from the meat and poultry industries together in April 2016 to discuss whole genome sequencing and how it's being used to prevent food borne illness. At this meeting, representatives from the Centers for Disease Control and Prevention, Food Safety and Inspection Service, Food and Drug Administration and National Institutes of Health on how whole genome sequencing and its application is being used to improve public health within their respective organizations. Industry representatives had the opportunity to discuss the practical application of whole genome sequencing as well as current data gaps, research and educational needs.

The sponsoring groups will be facilitating a research needs discussion on July 31, 2016 at the IAFP meetings. Please plan to attend this session for:

- Reflections from industry representatives who participated in the April meeting
- Technical and potential regulatory considerations for adoption of this technology
- Open dialogue and attendee input on research needs and data gaps specific to the use of whole genome

AMR Stakeholder Pre-Webinar Input: USDA's National Institute of Food and Agriculture (NIFA), Agricultural Research Service (ARS), and Office of the Chief Scientist will hold a webinar to collect and discuss stakeholder input on science priorities for Antimicrobial Resistance in Animal Health.

By July 5, please email <mailto:animal.health@nifa.usda.gov> (with AMR in the subject line) your perspective on the top five AMR-related animal health issues to focus the webinar's conversation as we talk in greater depth about priorities, gaps, and opportunities. Only the message's first 500 characters will be reviewed prior to the webinar, but additional information beyond 500 characters will be accepted and taken into consideration when developing the final report. Also, please indicate if your submitted information reflects your individual perspectives or those of a group or organization.

Register as soon as possible for the webinar, which is scheduled for July 19 from 11:30 a.m. to 2:30 p.m. ET. Registration is limited.

2016-2017 Foundation for Meat and Poultry Research and Education Request for Proposals: The Foundation for Meat and Poultry Research and Education (Foundation), formerly the North American Meat Institute Foundation, is a non-profit research, education and information foundation established to study ways the meat and poultry industry can produce better, safer products and operate more efficiently. The Foundation funds a broad range of food safety, worker safety, nutrition and consumer information projects.

The **Foundation invites pre-proposals** on applied and fundamental research that will improve the control of pathogens in meat and poultry products. The research priorities were developed by the Foundation's Research Advisory Committee (Committee) and represent immediate research needs for Foundation funding. The Committee is comprised of leaders in industry, academia and government who volunteer their time to serve in this critical capacity.

Research pre-proposals will be reviewed by the Committee and selected pre-proposals will be recommended for a more comprehensive proposal. With this in mind, the pre-proposals should be as clear, concise and detailed as possible.

The pre-proposal (excluding the curriculum vitae) should not exceed two (2) pages in length. Pre-proposals should include the following components:

- Investigator(s) Contact Information (including organization, address, city, state, zip, phone, fax, e-mail - not included in page limit);
- The specific research priority addressed;
- Project Title;
- Objectives of Research Proposal;
- Description of Research Project;

- Benefit of Research to Industry;
- Approximate Cost of Research;
- Approximate Timetable of Research; and
- Brief Curriculum Vitae (including relevant publications to the proposed research).

The Foundation is requesting that only the application and curriculum vitae be submitted for review at this time. Please refer to the grant [questions and answers document](#) for more detail on pre-proposal submission. The indirect costs policy is available [here](#).

Please submit the pre-proposals via Microsoft Word e-mail attachment to Susan Backus at sbackus@meatinstitute.org by 5 p.m. EDT on Friday, August 12, 2016. Pre-proposals submitted after this date and time will not be accepted. An acknowledgement receipt will be sent within one business day.

Small Animal Health and Meat Quality Expert (Haiti, April-June 2016: 2-4 weeks): The purpose of this assignment is improving best practices of small animal meat sales, and all factors that affect meat quality. This assignment will contribute to improving, expanding and increasing small animal production in Haiti in an effort to improve the local, national (short term goal) and international (long term goal) market between Haitian producers and buyers. The volunteer will assist in conducting analysis of current quality of small animal meat including goat, chicken and rabbit production, processing and transport, with a focus on nutrition as a factor of meat quality. The ideal volunteer should have experience in agribusiness and the meat market and a solid understanding of the HACCP system, and should have strong communication and presentations skills, be flexible, and be comfortable working with interpreters. The expected deliverables for the assignment are: the development of a training module on the various aspects of food safety, the facilitation of discussion between different local meat producers and buyers, the creation of a strategic plan to address issues of meat quality and develop goals for improvement, trainings on the above topics, a blog post and an outreach activity, a trip report, and recommendations for further work.

FOR INTERESTED PARTIES: If you are interested, please send a copy of your CV to [Oril Handmaker](#) and let him know when you would be available. Furthermore, if this is not the right opportunity for you, but you would be interested in being considered for other future F2F opportunities, please him me know.



The American Meat Science Association knows that our greatest resource is our people and you can remain confident that you are hiring the best educated, most talented and highly professional individuals when you tap into our pool of qualified individuals.

- Job Seekers you can post your resumes for free and

- connect your resume with over 400 companies!
- Employers the AMSA Meat Science Career Center features competitive pricing with full resume access all the active resumes with each job posting!

Jobs that are posted on the Meat Industry Career Link are attracting...

- ~ over 200 page views per job on average
- ~ qualified entry level college graduates
- ~ resumes from job seekers with advance degrees (50%)

New Job Postings:

- Research and Development Project Manager ~ Foster Farms
- Food Safety Manager, Beef
- Labeling and Specifications Specialist ~ Miniat Holdings, LLC
- Quality Manager ~ Kraft Heinz Company
- Meat Science R&D Technician ~ Clemens Food Group
- Director of Food Safety & Quality ~ Clemens Food Group
- R&D Technologist ~ Clemens Food Group
- SouthEast Territory Manager ~ Viscofan USA
- Associate Food Scientist - Willmar Corporate Office ~ Jennie-O Turkey Store
- Director or Vice President of Sales ~ Food Safety Net Services
- Food Processing Plat Auditors ~ Food Safety Net Services
- Product Developer - Fresh ~ US Foods
- Research & Development Specialist ~ Sadler's Smokehouse
- Chief Executive Officer ~ Mangalitsa by Mosefund

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

Upcoming Conferences

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, more information is located online at: www.icomst2016.org.

2016 AMSA Calendar of Events

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 2017-2020

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**

August 13-18, 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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