



What's New in eNews?

Key Reminders and Updates:

- OSU PORK 101 is Filling-Up Fast
- AMSA Members Featured in Meatingplace and National Provisioner
- Dr. Rhonda Miller Received the ASAS Meats Research Award
- Seven AMSA Students Receive \$10,000 each from MISA Foundation
- Tyson Beyond Fresh – Processed Meat Short Course
- Upcoming Conferences

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Got news? Send information and news items to [Deidrea Mabry](#) for inclusion in a future edition of AMSA eNews.

Only 10 Spots Left for the OSU PORK 101 Course

Registration for the AMSA PORK 101 that will be held September 13-15 at Oklahoma State University has only 10 spots left. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Elanco Animal Health and Merck Animal Health.



PORK 101 attendees will learn about the value differences in swine, pork carcasses, pork primals, and processed pork products from meat science faculty and AMSA members at Oklahoma State University.

PORK 101 is co-sponsored by the American Association of Meat Processors (AAMP), American Society of Animal Science (ASAS), North American Meat Institute Foundation (NAMIF) and the Southwest Meat Association (SMA). Registration for AMSA members and other partnering organizations is \$800. Non-member registration is \$950.

For more information or questions regarding PORK 101 please visit: www.pork101.org or contact [Deidrea Mabry](#) 1-800-517-AMSA ext. 12.

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:

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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



AMSA Exclusive: The Science of Meat Quality, an Applied Focus

Andrzej A. Sosnicki, PIC

The pork industry is rapidly changing: In just the last few years, the industry has undergone substantial consolidation, leading to bigger and more complex vertically integrated and better-coordinated pork production systems.

These systems have allowed for improved coordination among the numerous players in the industry – including input suppliers, pig production segments of farrowing, nursery and finishing, as well as meat processing companies, retail and foodservice markets.

To remain competitive, today's pork industry must maximize the benefits of this consolidation, vertical integration and better coordination within the industry. As case study examples already show, successful companies also will increasingly embrace the cross-functionality between basic and applied meat science and business development programs. They will also develop more projects that apply scientific, biological and agricultural economic disciplines to real-world business and practical use.

Finally, successful companies will be mindful of the "human factor," both within the industry and as it applies to consumer demand.

[Click here to read more!](#)

Meat Science Review: Can Aging Improve Low-Marbled Beef?

Ashley Lepper-Billie, Hormel Foods Corporate Services; Eric Berg, David Buchanan and Paul Berg, North Dakota State University

Approximately 60 percent of steaks available at retail are USDA Select and low Choice. Of those categories, one in four Select and one in five low Choice steaks will be tough (George et al 1999). Tenderness followed by flavor are the most important palatability traits for beef consumers (Beerman 2009). More information regarding aging low-marbled beef is needed.

Our study utilized 96 short loins (NAMPS 174) and 96 strip loins (NAMPS 180) selected with marbling scores between Slight50 and Small50 that were vacuum-packaged at the plant. Loins were weighed and designated bone-in or boneless and aged as wet (remained in bag) or dry (unpacked and suspended in a muslin sock in a controlled aging cooler) for 14, 21, 28, 35, 42 and 49 days. After aging, loins were processed into 2.5 cm thick steaks for shear force and trained taste panel evaluation.

Both mechanical and taste panel tenderness improved from day 14 through 49 regardless of wet or dry, bone-in or boneless designation with very little improvement after 21 days. All steaks could be classified as "very tender" (Avg shear force <2.8 kg) according to Belew et al (2003). Panelist rated

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
US 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)*

steaks aged longer than 21 days as more tender than those aged 14 to 21 days.

For flavor components, day 14 aged flavor was less intense than 42 or 49 but not different from intervening days. Peak aged flavor occurred at 42 days and boneless samples had more aged flavor than bone-in ($P=.006$).

[Click here to read more!](#)

Dr. Rhonda Miller Received the ASAS Meats Research Award

AMSA member, Rhonda Miller received the American Society of Animal Science (ASAS) Meats Research Award during a special presentation on July 20th at the Joint Annual Meeting in Salt Lake City, Utah. Dr. Miller is a Professor at Texas A&M University and is currently serving on the AMSA Board of Directors as the 2016-2017 President Elect. She has taught graduate and undergraduate meat science courses and has taught in the Food Safety and Inspection Service Training programs. Dr. Miller has developed a research program to investigate pre- and post-harvest factors impacting red meat quality, shelf-life, and safety. Currently, she is supervising 4 M.S. and 2 Ph.D. graduate students. Dr. Miller's research program has been supported strongly by outside grant support from industry associations, private industry, and government, totaling over \$8 million in awards. She has published 120 scientific peer-reviewed articles and 144 abstracts, given 44 invited papers, published eight book chapters, and trained 58 graduate student and two post-doctoral research associates. She was identified as leader in meat science research in the May, 2008 Meatingplace magazine where her research program was the featured article.



Student News

The Meat Industry Suppliers Alliance Foundation Announces Scholarship Recipients

The Meat Industry Suppliers Alliance Foundation has awarded seven \$10,000 scholarships that will be used towards completing the winners' respective degrees within the meat sciences discipline. The MISA Foundation was formed to nurture, promote and develop state-of-the-art technology and technical information by furthering the education of meat and food science students. All seven recipients are current and active AMSA members, read below to find out a little more about each of them.

Jennifer Vuia-Rise grew up in Axtell, Texas and received her Bachelor of

- *William Moody (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)*



Science in Nutritional Science from Texas A&M. She is continuing her education by obtaining a M.S. in Food Science and Technology at Texas A&M University and will pursue her Ph.D. in Food Science and Technology in

January 2017.

Megan Webb's interest in meat science began on her family's Angus operation in Burlington, West Virginia and through her involvement in 4-H and FFA judging contests. Megan is currently pursuing a Ph.D. in Meat Science at South Dakota State University under the direction of Dr. Amanda Blair. Megan's



research has focused on the influence of pre-harvest management on carcass performance and beef quality. In addition, she is investigating the perception of sustainable beef production by determining the effects of different cattle management practices on environmental, economic and social measures and subsequent consumer palatability and marketing preferences. Megan has also assisted teaching several courses offered in Meat and Animal Sciences at SDSU.



Kayley Wall originally from Boerne, TX. She is currently working on her Master of Science in Animal Science at Texas A&M University under Dr. Chris Kerth, studying flavor chemistry of meat products. She plans to continue working with Dr. Kerth for a PhD investigating the lamb flavor profile of various breeds and production systems with the end goal of becoming a

professor at a university.

Jordan Wicks found her passion for Meat Science many years ago, when she participated in 4-H and FFA meat judging competitions. This passion led her to study animal sciences at Southern Illinois University, and eventually led her to graduate studies in meat sciences at Auburn University. Following graduation, Jordan became Plant Manager of a new pork processing plant, and later, a Food Safety and Quality Manager at a further pork processing company. While rewarding, her desire to share her passions for the industry with the next generation of young people led her to explore additional educational opportunities. Today, Jordan is the current Meat Laboratory Manager at Virginia Tech, where she shares time between mentoring students on the meat industry and working towards her Ph.D.



in Meat Science.



Taylor Wolfer grew up in north central Illinois. Her father is a row crop farmer and both sides of her family tree are deeply rooted in agriculture and meat animal production. She originally wanted to be a veterinarian, however, mentors throughout her undergraduate years at the University of Illinois introduced her to meat science. She received outstanding opportunities to work in the meat lab, participate in meat judging, and complete a couple of processing internships. Taylor is currently honing her meat science skills by completing her M.S. in meat science at Iowa State University.

A native of Grandview, TX, **Loni Lucherk** is currently conducting her Ph.D. research in the area of pork and beef quality and coaching the 2016 Meat Judging team at Texas Tech University. Loni recently finished three years of service on the American Meat Science Association Student Board and served as 2014-2015 President. She teaches several meat science courses at Texas Tech and has had the privilege to conduct meat quality research across the globe. She is thankful for the meat science community and the support she has received from this great industry.



Mahesh Nair, Ph.D. candidate in Meat Science at the University of Kentucky (under the supervision of Dr. Surendranath Suman), has been selected as a recipient of the competitive national level Meat Industry Suppliers Alliance (MISA) Foundation Scholarship in 2016. He received his M.S. (2012) from

University of Kentucky and his doctoral research examines the molecular basis of muscle-specific beef color stability employing innovative tools in proteomics, mass spectrometry, and bioinformatics.

Tyson Beyond Fresh – Processed Meat Short Course: The American Meat Science Association is very excited to announce a new student event hosted by Tyson Foods. The “Beyond Fresh Meats” Short Course: Introduction to Marination and Batter/Breading Technologies in Poultry and Red Meats will be held at the Tyson Discovery Center in Springdale, Arkansas on February 3rd through the 5th, 2017. The course is open to both undergraduate and graduate students who are AMSA members and interested in further processed meat products. The course will consist of instruction

focusing on marination technologies and batter/breaded product development. Topics to be covered will include raw meat processing, dry ingredient functionality, developing formulations, controlling quality, and food safety. Students will then have the opportunity to develop their own new products in Tyson's state of the art industry pilot plant and test kitchens. It is sure to be a fun filled and educational weekend. Registration will begin in November on the [AMSA website](#). The course will be limited to 50 participants so be sure to register early to reserve your spot!



AMSA Career Center

New Job Postings:

- Bureau Chief, Meat and Poultry Inspection ~ Iowa Department of Agriculture
- Food Animal Microbiome Assistant/Associate Professor ~ Purdue University, Animal Sciences Department
- Food Technologist ~ Boar's Head Brand
- Associate Food Technologist-Willmar Corporate Office ~ Jennie-O Turkey Store
- Assistant/Associate Professor, Meat Science ~ Colorado State University
- Research and Development Project Manager ~ Foster Farms
- Food Safety Manager, Beef
- Quality Manager ~ Kraft Heinz Company
- Director or Vice President of Sales ~ Food Safety Net Services
- Food Processing Plant Auditors ~ Food Safety Net Services
- Plant Operations Manager ~ Del Monte Meat Company
- Associate Food Technologist-Willmar Corporate Office ~ Jennie-O Turkey Store
- Chief Executive Officer ~ Mangalitsa by Mosefund

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

Upcoming Conferences

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 sequencing in the food industries

Animal Care and Handling Conference October 13-14 – Registration is Open: Registration is now open for the 2016 Animal Care and Handling Conference for the Food Industry. This is the leading animal welfare educational opportunity for meat companies, their customers and those involved in the production and management of livestock and meat products. This important conference has doubled in size since it was launched in 1999 - testament to the increasing significance of animal care and handling in the meat industry.

From in-depth instruction by species to “big picture” sessions that address key strategies for managing the changing needs and trends, including the impact of regulatory changes, the Animal Care and Handling Conference for the Food Industry offers instruction at a range of levels from leading academic and industry experts.

Co-sponsoring organizations include: American Meat Science Association, American Association of Bovine Practitioners, American Association of Meat Processors, Animal Agriculture Alliance, Canadian Meat Council, Chicago Midwest Meat Association, Food Marketing Institute, National Cattlemen’s Beef Association, National Dairy FARM Program, National Milk Producers Federation, National Pork Board, Professional Animal Auditor Certification Organization, Inc., Southeastern Meat Association, Southwest Meat Association, and USPoultry. More information can be found [online](#).

Novel Processing-Pork Variety Meats and By-Products for Export Markets Workshop - August 17-18: Attendees will learn of novel processing techniques for variety meats, discuss variety meat fabrication for export markets and participate in an industry discussion on variety meat export obstacles and opportunities. This course is sponsored by the National Pork Board and will take place at the Iowa State University Meat Laboratory in Ames, Iowa. Up to two attendees per company or organization are welcome.

Registration closes August 2, 2016 at 5 pm CT so go [online](#) today to register and make your hotel reservation.

6th International Summer School – Program “Assessment of Commercial Quality Grades of Meat Animals in a Global Market:” Global meat production and consumption have been growing constantly in the last decades, and it is expected that this trend will continue further. Since this development varies between countries and meat types, the international flow of goods is becoming more important. Consequently, exporting countries need to adjust their production systems to the different food consumption patterns in emerging and developing countries. Moreover, it is necessary to harmonize the existing grading systems and quality standards for meat carcasses and cuts in order to facilitate the global meat trade. Global standards should ideally comprise the commercial quality grades, the eating quality as well as merchandising and food safety requirements. In view of the growing world population, it will be essential in the future to optimize the utilization of food resources and to promote alternative protein sources. The Summer School will give an overview on current market developments and important meat standards such as UN/ECE, USDA and EUROP grading standards. The course will take place September 20-23, 2016 at the International Competence Center on Meat Quality, Kulmbach, Germany. For more information please go [online](#).

2017 Beef Industry Safety Summit. Save the Date: 2017 Beef Industry Safety Summit will be held February 28-March 2, 2017 in Houston, TX. More information to come on www.bifsc.org or www.beefresearch.org.

2016-2017 AMSA Calendar of Events

August 14-19 - ICoMST 2016 - Bangkok, Thailand

August 17-18 - Novel Processing-Pork Variety Meats and By-Products for Export Markets Workshop - Ames, IA

September 7-8 - Pathogen Control and Regulatory Compliance in Beef Processing - Chicago, IL

September 10 - Hormel National Barrow Show - Austin, MN

September 13-15 - PORK 101 - Oklahoma State University - Stillwater, OK

September 19-21 - AMSA Board of Directors Meeting - Orlando, FL

September 20-23 - 6th International Summer School – Program “Assessment of Commercial Quality Grades of Meat Animals in a Global Market - Kulmbach, Germany

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

October 13-14 - Animal Care and Handling Conference - Kansas City, MO

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

January 15 - National Western Intercollegiate Meat Judging Contest - Greeley, CO

January 29 - Southwestern Intercollegiate Meat Judging Contest - Fort Worth, Texas

January 30 - AMSA PORK 101 IPPE Course - Atlanta, GA

January 31-February 2 - International Production & Processing Expo (IPPE) - Atlanta, GA

February 11 - Iowa State University Meat Evaluation Contest - Ames, IA

February 28-March 2 - 2017 Beef Safety Summit - Houston, TX

April 12-4 - Meat Animal Evaluation Contest - Kansas State University - Manhattan, KS

June 18-21- AMSA 2017 70th RMC - Texas A&M University - College Station, Texas

Reciprocal Meat Conference 2016-2020

June 18-21, 2017 - Texas A&M University - College Station, Texas

June 24-27, 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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