



What's New in eNews?

Key Reminders and Updates:

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Be sure to follow AMSA on [Twitter](#), like us on [Facebook](#) and check the [Website](#) daily to stay up to date on important AMSA information!

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

AMSA Meat and Muscle Biology Journal Associate Editor Position Announcement

AMSA professional and emeritus members should have received an email earlier this week announcing the new *Meat and Muscle Biology* Journal Associate Editor Position. AMSA is moving forward with the launch of its new journal entitled Meat and Muscle Biology (MMB). Later this month, the new editorial board will begin finalizing the policies of the journal. The board, chaired by Ken McMillin, is currently seeking applicants for the positions of Associate Editor.

[Linked here](#), you will find a job description and instructions for application. We anticipate opening the new journal for submissions in October, with the first articles being published in early 2017.

Watch eNews for additional details on the journal as work progresses. For now, if you are interested in applying for one of the Associate Editor positions, please submit the required materials no later than September 1.

Contact [Ken McMillin](#) or [Thomas Powell](#) if you have questions or need additional information.

AMSA Board Started Their Terms at the AMSA 69th RMC

AMSA's new board members began their terms at the conclusion of the 2016 AMSA 69th Reciprocal Meat Conference (RMC) in San Angelo, Texas. The new members to AMSA's Board of Directors include:

President Elect:

- Dr. Rhonda Miller, Texas A&M University

Directors:

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

Board members continuing their terms include: president, Dr. Steve Goll, Tyson Foods, Inc.; past president, Dr. Bucky Gwartney, USDA; treasurer: Steve Campano, Hawkins, Inc. and directors: Sharon Beals, US Foods (2017 RMC Chair); Dr. Gretchen Mafi, Oklahoma State University; Dr. Robert Maddock, North Dakota State University; Dr. Andrew Milkowski, University of Wisconsin-Madison; Dr. Lauren Sammel; Johnsonville Sausage Company; and Dan Schaefer, Cargill Beef. The AMSA Board looks forward to working in the coming year to create opportunities for our members to collaborate and excel in service to science and society.

"The new AMSA board is a group of hard working, energetic individuals that have a passion for the many activities that will help continue to shape the future of our association. These activities include a solid judging program that continues to expand, a Foundation that is growing and thinking very strategically, a strong and robust student association, our ever expanding educational activities, a new AMSA journal and the meat science lexicon project. All of this is possible due to the active participation of our members and their generosity of time, talents and financial support. With the combined talent and collaboration on our board, I look forward to working with them to help drive hard for results and have fun along the way," stated Steve Goll, AMSA Board President.



AMSA and Member News

AMSA Exclusive: Comparison of Conventional Culture Methods with Multiplex Real-Time PCR for *Salmonella* spp. Detection: Detection of pathogens in livestock samples containing significant background flora such as fecal and hide samples can be a challenging component of pre-harvest food safety research. Even though real time PCR pathogen detection is available in several commercial formats, approved protocols tend to focus on retail and carcass samples and do not readily exist for hide and fecal samples.

Although traditional culture methods are still considered the standard for pathogen detection in these types of samples, application of PCR detection would shorten associated labor and time inputs.

The objective of this study was to determine the utility of a commercial, multiplex real-time polymerase chain reaction (PCR) system in the detection of salmonella spp. from fecal samples and hide swabs from small ruminants when compared to traditional culture methods.

Fecal and hide samples were analyzed for salmonella spp. Presence was determined using both traditional culture methods as well as PCR methods to validate PCR use for fecal and hide sample types. Samples were taken at a small-scale university slaughterhouse in West Texas over the course of 13 collection dates between July 2014 and March 2015. Hide swabs (n=103) were collected post-exsanguination, while fecal samples (n=102) were aseptically retrieved post-evisceration.

The traditional culture method included selective enrichment in Tetrathionate (TT) and Rappaport Vassiliadis (RV) broths and differential plating using Xylose Lysine Tergitol 4 agar (XLT4). In brief, fecal samples were diluted one part sample to one part buffered peptone water (BPW) and homogenized to create an aqueous sample. Hide samples utilized prehydrated 10 mL BPW swabs, which had an additional 15 mL of BPW added and stomached.

For both fecal and hide samples, 1 mL of sample homogenate was transferred to both a 9 mL RV and a 9 mL TT tube and incubated at 42°C for 18 to 24 hours. After incubation, RV and TT were streaked onto XLT4 plates and incubated at 37°C for 24 to 48 hours for detection and isolation of salmonella spp. Presumptive positive isolates were confirmed using a commercially available latex agglutination kit.

[Click here to read more!](#)

Miller Joins AMSA Leadership Team as President Elect:

AMSA is excited to announce that Dr. Rhonda Miller, Professor at Texas AM University, recently began her three-year term on the AMSA Board of Directors as the 2016-2017 President Elect.

Dr. Miller has been an active member of AMSA since 1979 serving as a Director from 1998-2000 and on numerous AMSA committees. She has been an invited speaker at many AMSA Reciprocal Meat Conferences (RMC). Miller is the recipient of the 1992 AMSA Distinguished Achievement Award, 2006 AMSA Distinguished Teaching Award and 2015 Distinguished Research Award.



When asked about her vision for the future of AMSA Dr. Miller stated, "AMSA is entering into a new era with the implementation of a new peer-reviewed science journal, a consumer-oriented web site and a task force charged with harmonizing/defining common terms used in the scientific community. The core purpose of AMSA is to "create and apply science to efficiently provide safe and high quality meat" and to do this across all meat and poultry species. AMSA is the voice of meat science and we have needed to increase our presence and resources to position ourselves as the scientific resource for academics, industry, government and consumers. When a consumer has a question about meat, they should obtain their information from a credible source, our consumer-oriented web site. Academic, industry and government scientists need science-based information across all meat and poultry species. The development of a peer-reviewed science journal that is inclusive of all species is imperative. Finally, unifying terms for all segments of the industry is critical to effective communication."

[Click here to read more!](#)



Student News

Fall Meat Judging Registration: The fall meat judging season is quickly approaching. Registration is available now for all fall contests on the [AMSA website](#). You can also find links to reserve rooms for all the hotels [here](#). Please let Rachel Adams (radams@meatscience.org) know if you have any questions or have problems registering.

Hormel Foods National Barrow Show Meat Judging Contest Registration: Hormel Foods is excited to once again host the National Barrow Show Meat Judging Contest on September 10th at the Hormel Foods R&D facility in Austin, MN. This year's contest will feature both undergraduate and graduate divisions. Visit the [AMSA website](#) for more contest details and registration information.

NC State Students Win National Product Development Competition: Currey Nobles and Travis Tennent recently placed first and second in the University Division of the 2016 American Association of Meat Processors, American Cured Meat Championship, held July 21-13 in Omaha, NE.

The American Cured Meat Championships are held at the annual convention of the American Association of Meat Processors (AAMP). This contest is the largest of its kind in the United States, drawing some 750 cured meat products from AAMP members. The University Division attracted student teams from 7 different university meat science programs, consisting of 24 unique products.

Double Smoked Round-Form Pepper Bacon was awarded first prize, scoring a 973 out of 1000 possible points. Tennent's entry of Schweinfleisch Oliven Aspik (Ham & Green Olives in Gelatin) took second place with 965 points.

This is yet another successful endeavor for these two individuals. In May, they were awarded a gold medal of quality by the German Butcher's Association, for a dry-cured capicola entered at a cured meat competition held in Frankfort, Germany. Currey and Travis have been extensively involved with the development of various hand-crafted artisan meats and help managing the successful series of Charcuterie Schools offered within the Department of Food, Bioprocessing and Nutrition Sciences. These talented students are advised by NC State Meat Specialist, Dr. Dana J. Hanson.



Right to left: AMSA member, Currey Nobles, 1st place winner NC State, Erica Hering, 2015 AAMP President, AMSA member, Kacie Salove, 3rd place winner University of Idaho. Not pictured: AMSA member, Travis Tennant, 2nd place winner NC State

TheMeatWeEat.com

Back to School Food Safety: Whether it is the start of school, or off to work, many people will be packing up a lunch. It is important to keep that food safe, during the commute or while it sits, waiting for lunchtime. [Click here to read more!](#)



Beef in a Healthful Diet: Thanks to extensive farm-to-fork efforts, beef is leaner than ever before. Since the late 1970s, the per capita contribution of beef to the diet has seen a 44 percent reduction in fat and a 29 percent reduction in saturated fat. [Click here to read more!](#)

Aging Beef: When you go to a fancy restaurant, you may hear that their beef is "aged."

Sometimes they may say that it is dry aged or wet aged. They may tell you it was aged for 14 or 21 days, maybe more. [Click here to read more!](#)

What is Certified Tender?: The Agricultural Marketing Service (AMS) of the USDA, oversees the Beef Carcass Quality Grading Program that deals with grading such as USDA Prime, Choice or Select. [Click here to read more!](#)

Industry News

The Food Safety and Inspection Service (FSIS) published the second update in its nationwide pilot project to assess whether retailers are using the recommendations detailed in the "FSIS Best Practices Guidance for Controlling *Listeria monocytogenes* (Lm) in Retail Delicatessens," issued in June 2015. In the second quarter of the project, FSIS surveyed 503 total retail delis compared to 334 during the project's first quarter. The percentage of recommendations that retailers followed increased in the second quarter compared to the first quarter in all categories, according to FSIS results.

NIFA Announces \$3.1 Million in Available Funding to Train the Next Generation of Agricultural Leaders: The U.S. Department of Agriculture's (USDA) National Institute of Food and Agriculture (NIFA) today announced the availability of \$3.1 million to train the next generation of agricultural leaders. This funding is available through the Food and Agricultural Sciences National Needs Graduate and Postgraduate Fellowship Grants Program (NNF).

"In the next few years, we expect to see a significant number of job openings for graduates with degrees in agricultural sciences," said NIFA Director Sonny Ramaswamy. "The fellowship program allows us to support the next generation of scientists and innovators, who will play an integral part in the future of our food and agricultural systems."

The NNF program is designated for graduate degree (masters and doctoral) programs and postgraduate training of the next generation of policy makers, researchers, and educators in the food and agricultural sciences. The purpose of this program is to develop intellectual capital to ensure the preeminence of U.S. food and agricultural systems.

This funding invests in experiential learning, including international experiences, for individuals who demonstrate their potential to successfully complete graduate degree programs in disciplines relevant to NIFA's mission.

Applicants should propose training projects to support graduate fellowships in one of the eight targeted expertise shortage areas: animal production; plant production; forest resources; agricultural educators and communicators; agricultural management and economics; food science, human nutrition and human sciences; sciences for agricultural biosecurity; veterinary sciences; food and agriculture data analytics and tools; and integrative biosciences for sustainable food and agricultural systems.

Michigan State University used a previous NIFA grant to provide veterinarians with new competencies in basic infectious and metabolic disease research through courses and research experiences in immunology, molecular microbiology, genomics, epidemiology, risk analyses, and food production systems. The University of Connecticut used a NIFA experiential learning grant to bridge the gap between theory and practice in the field of sustainable forestry.

Applications are due September 22, 2016. See the [request for applications](#) for more information.

USDA's Food Safety and Inspection Service to Host Webinar for Affiliates of the Foundation for Meat and Poultry Research and Education on the Final Rule: Records to be

Kept by Official Establishments and Retail Stores that Grind Raw Beef Products:

Monday, August 15, 2016, 3:00–4:00 pm Eastern Time

The USDA, Food Safety and Inspection Service (FSIS) will conduct a Webinar on August 15, 2016 at 3:00 pm Eastern Time to discuss the final rule titled "Records to be Kept by Official Establishments and Retail Stores that Grind Raw Beef Products."

Victoria Levine, program analyst with FSIS' Office of Policy and Program Development, and Sara Baucher, deputy director of the Compliance and Investigations Division of FSIS' Office of Investigation, Enforcement, and Audit, will provide an in-depth review of the final rule's requirements for establishments to be compliant once enforcement starts October 1, 2016.

The Webinar is targeted directly to all affiliates of the Foundation for Meat and Poultry Research and Education. Participants are encouraged to ask questions during the open discussion period to ensure thorough understanding of the rule.

- Call In Only:
 - Phone Number: 888.844.9904
 - Passcode: 5277207
- Log In:
 - Website: <https://www.connectmeeting.att.com>
 - Meeting Number: 888.844.9904
 - Code: 5277207

In order to participate in the Webinar you must RSVP to Evelyn Gomez at evelyn.gomez@fsis.usda.gov as capacity is limited.

Now Accepting Applications for 4-H Conference College Facilitators: The Division of Youth and 4-H in the Institute of Youth, Family, and Community is dedicated to Agriculture Secretary Tom Vilsack's Cultural Transformation at USDA and the National Institute of Food and Agriculture (NIFA) Director Dr. Sonny Ramaswamy's commitment to Diversity, Inclusion, and Civil Rights at NIFA. NIFA is seeking highly qualified, diverse college leaders to apply for up to eight college facilitator positions at the 2017 National 4-H Conference here in the DC area. Any enrolled college students with leadership and group facilitation skills are eligible for this opportunity.

NIFA encourages qualified, diverse college leaders to apply for new facilitator positions at the 2017 National 4-H Conference.

- The Division of Youth and 4-H at NIFA is engaging in a mass email campaign to diversify the college facilitator application pool for the March 2017 Conference. Our list includes all NIFA staff, key Cooperative Extension Service stakeholders, and youth-serving federal agencies and national organizations.
- The 2017 application form along with instructions and qualification criteria can be found on the [4-H website](#).
- Applications are due October 3, 2016 and must be emailed to info@sstewartmeetings.com.
- Questions should be directed to natl4hconf@nifa.usda.gov.

Background

National 4-H Conference is the premier, national leadership and civic engagement youth event in 4-H and will occur next on March 25-30, 2017. During the Conference, 4-H youth delegates, who are high school students, present their voices in 15 to 30 minute briefings to federal agencies on pressing national topics. College youth serve a major role at the Conference as group facilitators for these high school youth roundtables, guiding the development and presentation of the briefings. We seek diverse college students with demonstrated skills in leadership, group facilitation, conflict resolution, organization, oral and written presentation to serve as facilitators; membership in 4-H is not a requirement for new college facilitators. College credit is an available option upon request, and facilitators' expenses are covered (shared room for the week at National 4-H Youth Conference Center in Chevy Chase, Maryland all meals on campus, round-trip transportation).

USDA Announces Reopening of Brazilian Market to U.S. Beef Exports: The U.S. Department of Agriculture (USDA) has reached agreement with Brazil's Ministry of Agriculture, Livestock and Food Supply to allow access for U.S. beef and beef products to the Brazilian market for the first time since 2003. Brazil's action reflects the United States' negligible risk classification for bovine spongiform encephalopathy (BSE) by the World Organization for Animal Health (OIE) and aligns Brazil's regulations to the OIE's scientific international animal health guidelines.

"After many years of diligently working to regain access to the Brazilian market, the United States welcomes the news that Brazil has removed all barriers to U.S. beef and beef product exports," said Agriculture Secretary Tom Vilsack. "We are pleased that Brazil, a major agricultural producing and trading country, has aligned with science-based international standards, and we encourage other nations to do the same. Since last year alone, USDA has eliminated BSE-related restrictions in 16 countries, regaining market access for U.S. beef and pumping hundreds-of-millions of dollars into the American economy.

"The Brazilian market offers excellent long-term potential for U.S. beef exporters. The United States looks forward to providing Brazil's 200-million-plus consumers, and growing middle class, with high-quality American beef and beef products," Vilsack said. Both countries will immediately begin updating their administrative procedures in order to allow trade to resume. U.S. companies will need to complete Brazil's regular facilities registration process.

[Click here to read more!](#)

AMSA Career Center

New Job Postings:

- Chief Science Officer ~ Food Safety Net Services
- Corporate Training Manager or Director ~ Food Safety Net Services
- Food Technologist ~ Foster Farms
- Quality Meat Inspector ~ Walmart
- Manager, Food Regulatory Compliance Operations ~ US Foods
- Handtmann Technology Application Specialist ~ Handtmann Inc.
- Assistant R&D Director ~ Viscofan
- Spanish Speaking Chemical Manager ~ Viscofan
- Spanish Speaking Quality Director ~ Viscofan
- Stock Yards Development Manager ~ US Foods
- Laboratory Technologist ~ Smithfield
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