



What's New in eNews?

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Got news? Send information and news items to **Deidrea Mabry** for inclusion in a future edition of AMSA eNews.

ICoMST 2016 Wrap-Up

The Meat Science Group of Thailand hosted the 2016 (62nd) International Congress of Meat Science and Technology (ICoMST) in Bangkok, Thailand August 14-19 2016. As expected, the meeting was excellent, the hosts were marvelous, and the congress was very well organized. Approximately 390 scientists and students from over 50 countries attended including 32 AMSA members from the US and Canada. Congratulations to Jie Yin, Ph.D. candidate under Dr. Mark Richards from the University of Wisconsin, for winning the 62nd ICoMST Student poster competition. For this competition, students were given 12 minutes to present their oral presentations followed by 8 minutes for questions and answer. Students were observed by a panel of judges who evaluated their performance in a public venue.

AMSA Membership Information:

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

AMSA's Sustaining Partners

Diamond Sustaining Partner:

Elanco Animal Health

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Kraft Heinz Company Sealed Air's Cryovac® brand Texas Tech University International Center for Food



Sitting: Ken McMillin, Hong Zhuang, Steven Lonergan, Melvin Hunt, Dustin Boler, Ike Kang, Kristi Clarke, Andrea Garmyn

Standing: Maidah Khaliq, Shahid Mahmood, Dubravka Skunca, Brian Bowker, Andy Milkowski, Andrzej Sosnicki, Nicholas Baumann, Michael Chao, Herbert Ockerman, Jim Claus, Rae Jean Hunt, Brandon Fields, Kathy Milkowski, Elisabeth Huff-Lonergan, Leslie Woolley, Andrew Clarke, Wannee Tangkham, Daren Cornforth, Loni Woolley Lucherker

Not pictured: Min Du, Joanna Sosnicki, Youling and Cindy Xiong, Jie Yin



(Youling and Cindy Xiong)

AMSA sponsored the session "Production enhancing technologies to improve quantity, quality, and safety of meat." With the world population expected to reach 10 billion in 2050, the demand for meat as a source of high quality protein is growing. Nonetheless, natural resources such as farmland and potable water necessary for meat production are becoming scarce in both developed and developing nations. Production enhancing technologies enable animal agriculture to produce sufficient wholesome meat to feed the ever-growing global population. This symposium was designed to address the applications of production enhancement technologies in meat production. Speakers in this session included Dr. Dustin D. Boler, Assistant Professor, Meat Science and Muscle Biology in the Department of Animal Sciences at University of Illinois; Dr. Phillip E. Strydom, Research Team Manager for Animal Production Institute at the Agricultural Research Council; and Dr. Frank R. Dunshea, Professor and Associate Dean for Research, Faculty of Veterinary and

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

Bronze Sustaining Partners:

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Center for Meat Safety and
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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)*



AMSA Members in the News

AMSA 69th RMC: What we learned, and where we are going: The first meeting of the American Meat Science Association's annual Reciprocal Meat Conference (RMC) was an assembly of a handful of men sharing ideas. Today, RMC has grown into the largest meeting of meat scientists in the United States. This year, the 69th annual RMC was hosted by Angelo State University in San Angelo, Texas. The conference was attended by students and professionals. In a span of three days, 94 speakers presented more than 100 sessions on various topics regarding meat science and industry. Congressman Mike Conaway, United States Congress representing Texas' 11th Congressional District and the U.S. House Committee on Agriculture Chairman and Congressman David Rouzer, United States Congress representing North Carolina's 7th Congressional District and Chairman of the Subcommittee on Livestock and Foreign Agriculture opened the conference with an outstanding keynote session. This was an interactive session that allowed questions straight from the audience encouraging dialogue between the congressmen and the RMC attendees. Questions from the audiences touched on the topics of sustainability, foreign trade, research funding, and food safety. Congressmen Conaway and Rouzer gave great insight into the political side of agriculture, while allowing the public to share their concerns with the representatives. Lynn Dornblaser, Chad Clem and Dr. Tom Rourke presented an interesting session titled "Natural and Clean Label Processed Meats: Trends in Consumer Demand, Formulation Strategies and Quality Issues." The session focused on consumer trends and communication between companies and consumers. [Click here to read more!](#)

Does native-grass grazing affect beef quality?

Increasing consumer interest in forage-fed/finished beef in the United States has led to several research investigations pertaining to the effect of forage quality on carcass

- 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 (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

characteristics, meat quality and sensorial acceptance. In the southern United States, Bermudagrass is one of the most common warm-season grasses used to graze cattle because of its large biomass production and forage quality. This introduced grass provides few benefits to wildlife when compared with native warm-season grasses (NWSG), such as Indiangrass and Bluestem. NWSG are drought tolerant and provide superior wildlife habitat, but meat quality from cattle that graze on native forages is not well documented. The present manuscript describes the results of one of the two such studies conducted at Mississippi State University and authored by AMSA members Dr. Wes Schilling, Dr. Poulson Joseph and Dr. Byron Williams. The objective of the first study was a comparative evaluation of the carcass quality and meat quality attributes of cattle that were fed NWSG (Indiangrass monoculture, IND; and mixed forages of Indiangrass, Big Bluestem and Little Bluestem, MIX) vs. Bermudagrass (BER) during the stocker phase and finished on grain. Researchers randomly assigned 72 steers to nine pasture plots with three different forage treatments, which included IND, MIX and BER, during the stocker phase. The animals were finished at the feedlot and harvested to determine carcass characteristics. Beef quality was determined by evaluating loin steaks from each treatment for color, pH, instrumental tenderness, lipid oxidation, cooking loss, consumer acceptability and descriptive sensory characteristics. Differences in chemical composition between loin steaks were determined through proximate composition and fatty acid profile analyses. [Click here to read more!](#)

New Specialty Steak Cut, the Bonanza Cut, Unveiled by AMSA Meat Science Professor: Like a diamond in the rough, a small cut of beef that meat cutters throw in with ground meat is now being looked at as a high-end delicacy by researchers at the University of Nevada, Reno. The small, quarter-moon-shaped slice of beef that has a taste and tenderness that outclasses any other cut except filet mignon made its debut this week for media, meat industry representatives and University officials in a private tasting. Assistant professor of meat science Amilton de Mello, who has redeveloped the use for the piece of meat, talked about the science behind the cut, its ease of trimming and profitability for the meat processing industry, as well as the potential for restaurants to offer it as a premier menu item. The Bonanza Cut is juicy, extremely tender and very marbled. The petite slice of beef is ideal for grilling and practically melts in your mouth. "Chefs and restaurants will love this cut, it can be portioned for many sizes of servings," de Mello, from the College of Agriculture, Biotechnology and Natural Resources, said. "And for meat producers, it offers a higher price point and more profits by taking this cut in a new direction." The meat science program hosted the private tasting of the Bonanza Cut. Kaimi Coonrad, executive chef of Reno's premier catering company, The Cheese Board American Bistro and Catering Company, prepared and served the delicacy. [Click here to read more!](#)

- meat judging program)
- R. C. Pollock (supports R.C. Pollock Award)



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.

Meat Institute Scholarship Foundation Announces

Award Winners: The NAMI Scholarship Foundation announced the recipients of its 2016-2017 undergraduate scholarship awards. Nine high-performing undergraduate students received a combined total of \$27,000 to pursue degrees in animal, meat and food science, or in a culinary arts program. AMSA students members recognized included:

- Brian Klopf, food science major at Iowa State University, received the Frank DeBenedetti Memorial Scholarship.
- Brogan Horton, who is majoring in animal science at Texas A&M University, received the John Duyn award.
- Kiersten Scott, an animal and meat science major at Texas Tech University, earned the Florence Smith Powers scholarship.
- Austin Hunt was awarded the Al Piccetti scholarship to pursue his bachelor of science in animal science and agricultural business at Colorado State University.
- Cole Perkins, animal and meat science major at Texas Tech University received NAMI Undergraduate Scholarships along with three other students.

[Click here to read more!](#)

AMSA Member News

Dr. John "Jim" James Guenther went to be with his Lord on Tuesday, August 9th at the age of 86.

Jim is survived by his two sons, John Guenther Jr. and Billy Guenther; his grandson, John J. Guenther III; his brother, Joseph F. Guenther and many special nieces and nephews. He is preceded in death by his wife, Catherine Guenther; brothers, Adolph Guenther, Leo A. Guenther and sister Mary Catherine.

Jim was born on November, 8th, 1929 in Birmingham, Alabama. He graduated from Metairie High School and received his Bachelor's Degree from Louisiana State University. To further his academic achievements, he then

attended Texas A&M University where he attained his Masters and PhD in Animal Science. Jim also proudly served his country as part of the US Air Force.

After graduating from Texas A&M University, Jim had the opportunity to begin his career at Oklahoma State University. Leveraging his graduate studies, he was a Professor Emeritus for over 30 years where he taught Animal Science. Jim was a successful businessman holding several patents in meat science.

Jim was very active in his church, St. Johns University Parish, where he practiced his faith. He always put his faith in God first. An avid golfer, he was a longtime member of Lakeside Golf Course in Stillwater, Oklahoma.

Jim will be truly missed by his family, friends and colleagues. Services were held August 13th, more information can be found [online](#).

TheMeatWeEat.com

What are Nitrites/Nitrates?: Nitrites give cured meats, like ham and bacon, the distinct color, aroma and flavor we love. Nitrite is also an antioxidant and has antimicrobial properties. [Click here to read more!](#)

Misleading claims of "Hormone Free" or "Antibiotic Free":



Hormones help animals grow, reproduce, and maintain the body's daily functions; therefore, any animal product, from meat, to milk or eggs, contains naturally-occurring hormones. [Click here to read more!](#)

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!](#)

Industry News

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.

AMSA Career Center

New Job Postings:

- Product Development Scientist ~ Hormel Foods
- Director of Scientific Affairs ~ North American Meat Institute
- Senior Director or Vice President, Scientific Affairs ~ North American Meat Institute
- Research & Development Specialist ~ Sadler's Smokehouse
- Research and Development Project Manager ~ Foster Farms
- Senior Meat Scientist - Palmerston North, New Zealand ~ AgResearch
- Chief Science Officer ~ Food Safety Net Services
- Corporate Training Manager or Director ~ Food Safety Net Services



Meat Industry CareerLink

- 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
- Food Safety Analyst ~ Smithfield
- Food Animal Microbiome Assistant/Associate Professor ~ Purdue University, Animal Sciences Department
- Assistant/Associate Professor, Meat Science ~ Colorado State University

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

Upcoming Conferences

Petfood Innovation Workshop & K-State Pet Food

Experience: Preparations for the second annual Petfood Innovation Workshop and Kansas State University Pet Food Experience are well underway and expected to lead to a bigger and better event than last year. Just as with last year's joint event, the 2016 edition will again take place on the historic Kansas State University campus in Manhattan, KS. This two-day venture, to be held on September 13-15, will consist of a unique hands-on learning opportunity focused on the creation of next generation pet food and pet treats using meats and novel proteins, in addition to a day full of the Kansas State Pet Food Program team showcasing their latest research on a variety of pet food related topics.

There are a number of new features to debut at this year's event, such as the opportunity to conduct job or internship interviews with students in the new Kansas State University Career Center. This year's agenda will also differentiate from last year's as the workshop segment will take place the day after the Pet Food Experience's educational sessions and activities. On Wednesday evening, guests can opt to participate in a dine-around event, as an additional opportunity to engage with industry peers at various local restaurants. This year's event aims to infuse attendees with the K-State college experience, while simultaneously providing valuable educational and networking opportunities.

In order to ensure the quality of both the Workshop and seating availability in the educational research sessions, there

is a limited amount of registrations available. Many pet food industry professionals have already reserved their spot at this exclusive event, so it is encouraged that those wishing to attend submit their registration soon.

[Click here to register](#) and enter the discount code AMSA15 on the first page under your email address to save 15%!

Beef Pathogen Control Conference September 7-8: AMSA is joining NAMI and other industry organizations to co-sponsor "Pathogen Control and Regulatory Compliance in Beef Processing Conference," slated for September 7-8, 2016 at the Hilton Rosemont / Chicago O'Hare, 5550 N. River Road, Rosemont, IL, 60018. This annual conference provides valuable insights for beef processors, outstanding networking opportunities, and access to the best information to help your business improve its food safety programs. This conference brings together top experts from industry, government, and academia to address the most critical issues that beef processors face today. The conference will address beef safety challenges for packers and processors of all sizes, and is recommended for management and other employees with responsibilities in food safety, technical services, HACCP, microbiology, and regulatory affairs.

Top industry and government speakers include:

- Dr. Dan Engeljohn, USDA/FSIS
- Dr. Mohammad Koohmarale, IEH Laboratories & Consulting Group
- Dr. Kerri Gehring, International HACCP Alliance
- Dr. Barbara Masters, OFW Law
- Chad Martin, Tyson Foods
- Jeff Chilton, Alchemy Systems

For more information or to register online, go to www.meatinstitute.org/index.php?ht=d/sp/i/112577/pid/112577.

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](#).

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.bifasco.org or www.beefresearch.org.

2016-2017 AMSA Calendar of Events

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 13-15 - Petfood Innovation Workshop & K-State Pet Food Experience - Manhattan, KS

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 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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