



What's New in eNews?

Key Reminders and Updates:

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- Calling AMSA Members to Serve on the 2018 RMC Host Committee
- Your Career Success Begins at the AMSA Career Center
- AMSA and CEV Multimedia Develop New Industry Certification
- Upcoming AMSA Educational Webinars
- Boomers Set Their Own Food Standards: Survey Shows How Generations Differ in What They Look for in Food
- AMSA Career Center - Check out the 20 New Jobs Today!
- Upcoming Conferences

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 Announces SALUMI 101 Course at California State University-Fresno

Registration for SALUMI 101 is now open, only 15 spots are available so register today! SALUMI 101 will be held December 7-9, 2016 at California State University-Fresno in Fresno, CA.

SALUMI 101 is sponsored by American Meat Science Association (AMSA), North Carolina State University and California State University-Fresno.

SALUMI 101 is a unique three-day, hands-on educational opportunity for all attendees, "Salumi 101 is great for trained chefs and serious cured meat processors alike. The equal time between hands on training and in depth classroom curriculum was fantastic. I thoroughly enjoyed all the teachers and staff," stated past attendee.

Anyone with a passion for learning more about the art and science of crafting high quality artisan meat products will benefit from attending SALUMI 101. Participants will have the chance to interact with industry and university professionals that specialize in this area of meat science. The class will learn about the production of safe and high quality artisan-style meat products as well as be involved with the crafting of various artisan products.

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
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 Industry Excellence

Topics that will be covered include:

- Meat Science Review
- Pork Carcass Fabrication
- Ingredient Usage
- Food Safety and HACCP
- Regulations for Dry Cured Meats
- Thermal and Non-Thermally Processed Salumi
- Dry Curing Whole Muscle Products
- Equipment Considerations
- Hands-on Demonstrations
- Tour of Salami Facility

The cost is \$800 for American Meat Science Association members or \$900 for non-members. Space is limited. Registration covers course instruction, materials, meals, and plant tour transportation. Travel and lodging is not included with the course registration fee. For more information regarding registration or questions about SALUMI 101 please visit: www.meatscience.org/salumi101.



AMSA Member News

Calling All AMSA Members: As we wrapped up the 2016 RMC and start planning for the 2017 RMC, we are amazed at the support and leadership roles our members take on to make these events and all AMSA events run smoothly each and every year. You really are the heart of the association and your dedication is amazing.

As we look to the future, we have a unique opportunity for you, our members, to join AMSA in a new adventure. As we start preparing and planning the 2018 RMC that will be hosted in Kansas City, Missouri, we are asking you, our members to step forward to be a part of a host committee made up of passionate members from multiple companies and universities. The 2018 host committee will be chaired by Carrie Thomas of Smithfield Foods and will work closely with the AMSA staff, board and planning committee to create a unique experience true to the spirit of the RMC. If you are interested in serving on the 2018 RMC host committee or if you would like more information, please reach out to **Deidrea Mabry**, 800-517-2672 ext. 12.

Your Career Success Begins at the AMSA Career Center:

In this job market, it is important to be prepared. Whether you are actively looking for a job or just want to know what is out there, posting your resume on the AMSA Career Center is a step in the right direction.

The AMSA Career Center provides:

- FREE and confidential resume posting – Make your resume available to employers in the; confidentially if you choose.
- Searchable Portfolio – Increase your exposure to

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)*
- *William Moody*

employers by uploading up to five career-related documents such as work samples, certification letters, etc.

- Job search control – Quickly and easily find relevant job listings and sign up for automatic email notification of new jobs that match your criteria.
- Career Resources – Access our professional development tools to gain a competitive advantage among your peers with valuable career tips, videos, resume writing services and career coaches.

Your participation will help attract broader and deeper participation among companies looking for qualified meat science professionals. Position yourself for professional and personal excellence by posting your resume on the AMSA Career Center today. Questions or need assistance? Contact [Jen Persons](#).



Student News

Fall Meat Judging Registration: Registration is still available 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.

AMSA and CEV Multimedia Develop New Industry Certification: For the sixth consecutive year, restaurant job growth will outpace the overall economy in 2016, adding more than 300,000 jobs this year according to the National Restaurant Association. To help students prepare to enter this burgeoning area of job growth, CEV Multimedia has collaborated with the American Meat Science Association (AMSA) to develop the Culinary Meat Selection and Cookery certification.

The Culinary Meat Selection and Cookery certification equips students with the skills necessary to thrive in the culinary industry – specifically when selecting and preparing meat. As students gain in-depth knowledge of meat science and food safety practices like meat storage and handling, they are also exposed to a variety of relevant culinary techniques and industry standards. Certification lessons cover topics such as food palatability, proper knife care and use, preparation methods for different types of meat, poultry and seafood, defining and analyzing USDA grading standards and more. To earn the certification, students complete 10 modules and a 100-question final exam.

"For students looking to start a career in the culinary arts, this new certification provides a viable path towards a successful and rewarding career in the culinary industry," said Thomas Powell, Ph.D., CAE, Executive Director of AMSA. "Our member scientists have worked closely with CEV Multimedia to develop a reliable and accurate training resource for the meat selection certification."

Industry collaborations play an important role in schools' CTE

(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)*

programs and offer hands-on training as students complete their high school education and choose a career path. Delivered through iCEV, an online platform offering practical interactive learning with professional demonstrations and interviews, students can earn industry-backed certifications while completing regular coursework through a series of pre-built online curricula.

"The Culinary Meat Selection and Cookery certification is another exciting opportunity we are proud to offer to students," said Dusty Moore, iCEV President. "The course materials and lessons developed with AMSA provide invaluable insight and expertise into the culinary industry."

In addition to the Culinary Meat Selection and Cookery certification, CEV Multimedia and AMSA previously collaborated to develop and offer students certifications in meat evaluation and food safety and science.

To learn more about the Culinary Meat Selection and Cookery certification, visit, <http://www.icevonline.com/culinarymeat>.

AMSA Educational Webinars

Wooden Breast Syndrome in Young Broilers October 5, 2016 from 11:30 am – 12:30 pm CDT

Overview:

Woody breast and white striping in broiler breast meat are emerging issues in the poultry industry worldwide. These conditions are associated with high breast yielding, heavy broilers, and they have negative quality impacts and major economic implications. This session will include the development of these conditions and their impact on meat quality.

Presenter:

Dr. Casey Owens received her B.S. degree in Poultry Science and her M.S. and Ph.D. degrees in Food Science and Technology from Texas A&M University in 1994, 1996, and 1999, respectively. She joined the faculty of the Department of Poultry Science at the University of Arkansas in 2000 and she is currently an Associate Professor and holds the Novus International Professorship of Poultry Science. She is also an Adjunct Associate Professor in the Department of Food Science. Her research has a strong emphasis on evaluating production and processing factors affecting poultry meat quality including tenderness, water holding capacity, color and sensory attributes. Her recent research has focused on quality of meat from broilers in big bird market programs including muscle myopathies such as white striping and woody breast, and issues with meat texture. Past research has included meat tenderness and methods for assessing meat tenderness with the development of the Meullenet Owens Razor Shear, pale, soft, exudative poultry meat, and the use of marination in poultry meat for improved meat quality. In addition to her research, Dr. Owens teaches Egg and Meat Technology and Value Added Muscle Foods at the undergraduate and graduate

levels for students in Poultry Science, Food Science, and Animal Science. She also teaches industry workshops related meat and egg processing and further processing. She serves as an undergraduate academic advisor, and Dr. Owens has directed the research of numerous Ph.D. and M.S. graduate students in addition to undergraduate research.

Register:

Registration is complimentary but you must first register by clicking on the enrollment:

<https://attendee.gotowebinar.com/register/8806625621248397060>.

Meta-Analysis of Pork Quality Changes Over the Past 20 Years

October 17, 2016 from 11:30 am – 12:30 pm CDT

Overview:

In this webinar presentation, Annette O'Connor discusses the results of a systematic review and meta-analysis evaluating changes in pork tenderness metrics from 1994 to 2014. The metrics evaluated were: Warner-Bratzler Shear Force, Slice Shear Force, Star Probe, pH, marbling, color (Hunter L* and Minolta L*) and sensory tenderness evaluation.

Presenter:

Dr. Annette O'Connor is a veterinary epidemiologist who works in the area of research synthesis related to food production and uses of animals. This work involves combining research in transparent and comprehensive ways that ensure maximum value is obtained from societies investment in research funding. Dr. O'Connor has worked in a diverse set of fields including livestock diseases, food-borne pathogens of animal proteins, food production, biomedical uses of animals, and veterinary public health. The main aim of Dr. O'Connor's work is to help end users better understand the results of research so decisions makers such as industry bodies, veterinary practitioners and government officials can incorporate primary research into decisions i.e. science supported decision making. Dr. O'Connor has worked with agencies such as the National Pork Board and the European Union Food Safety Authority.

Register:

Registration is complimentary but you must first register by clicking on the enrollment:

<https://attendee.gotowebinar.com/register/7651967987823552258>.

Meat Exports: Opportunities and Challenges

October 19, 2016 from 11:30 am – 12:30 pm CDT

Overview:

Export markets are key for generating value across the beef, pork and lamb supply chain. The U.S. exports to over 120 countries world-wide, and continues to capitalize on growing global demand for red meat products. This presentation will focus on the opportunities for red meat exports, but also discuss the headwinds and competition in the global market that will affect exports in the future.

Presenter:

Dr. Travis Arp is the Director of Market Access and Export Services for the U.S. Meat Export Federation (USMEF), covering the Asian and Middle Eastern markets. Travis started with USMEF in October, 2012. At USMEF, he is responsible for technical related market access issues and working with USMEF members, USMEF foreign offices, and the U.S. government to improve market access for U.S. red meat exporting companies. Dr. Arp received his Bachelor of Science degree from the University of Missouri in Agriculture Economics and Public Policy in 2008. He then worked on a Master of Science degree in Meat Science at the University of Florida, conducting research on animal stress effects on meat quality. After completing his M.S. in 2010, he completed a Ph.D. in Meat Science at Colorado State University in 2012. His dissertation research focused on growth promoting technologies in beef feedlot cattle and the effects on carcass yield and beef quality. Dr. Arp's family owns and operates a purebred and commercial cattle operation in north-central Missouri, and is originally from Madison, Wisconsin.

Register:

Registration is complimentary but you must first register by clicking on the enrollment:

<https://attendee.gotowebinar.com/register/4847448076859516932>.

Once you have registered, you will receive an e-mail message confirming your enrollment status and information that you need to join the webinar. If you have any questions please contact [Deidrea Mabry](#).

Industry News

Boomers Set Their Own Food Standards: Survey Shows How Generations Differ in What They Look for in Food

- AMSA is an associate member of the International Food Information Council (IFIC) who recently published the results of the [2016 Food and Health Survey](#). The results of this survey are very interesting and provide insights into how perceptions of the healthfulness of certain foods vary dramatically between generations, especially Boomers versus Millennials.

- Boomers are more likely than Millennials to rate whole grains (80 percent vs. 70 percent), protein from plant sources (75 percent vs. 63 percent), and omega-3 fatty acids (71 percent vs. 59 percent) as healthy.
- Boomers are also looking for different health benefits from their food compared to other generations, particularly Millennials. Boomers are more likely than Millennials to be interested in health benefits associated with foods such as weight management, cardiovascular health and digestive health. Millennials are more likely to be interested in benefits such as mental health, muscle health and immunity associated with foods.
- Boomers are also reporting that their opinions on sweeteners are changing. Almost four in ten Boomers

(37 percent) believe “added” sugars are less healthful than they used to believe, with nine in ten of those who have recently changed their opinion on added sugars reporting they are now consuming less. Of those who report changing their opinion of added sugars within the last year, Boomers are more likely than Millennials (37 percent vs. 29 percent) to view them as less healthful than they used to. Additionally, Boomers are more likely to agree that low-calorie sweeteners can play a role in weight management (31 percent) than Millennials (14 percent) and the general population (18 percent).

- Boomers are more likely to trust their personal healthcare professionals (HCP) for information on the types of food to eat, compared to other generations.
- Boomers are more likely to trust registered dietitians/nutritionists (75 percent) and personal HCP (73 percent) than millennials (65 percent RDN, 58 percent HCP) and the general population (67 percent RDN, 61 percent HCP).
- Boomers are less likely to trust fitness professionals (16 percent), farmers (11 percent), and bloggers (8 percent) than Millennials (27 percent fitness professional, 21 percent farmer, 18 percent blogger) and the General Population (26 percent fitness professional, 9 percent farmer, 15 percent blogger).

The results are derived from an online survey of 1,003 Americans ages 18 to 80, conducted March 17 to March 24, 2016. Results were weighted to ensure that they are reflective of the American population, as seen in the 2015 Current Population Survey. Specifically, they were weighted by age, education, gender, race/ethnicity, and region. [Click here to read more!](#) _

CDC Releases Genetic Data on Antibiotic Resistant Salmonella Infections: For the first time, the [National Antimicrobial Resistance Monitoring System \(NARMS\) annual report](#) includes [whole genome sequencing \(WGS\)](#) data of bacteria from people with antibiotic-resistant Salmonella infections. The Centers for Disease Control and Prevention (CDC) report finds that 9.3 percent of Salmonella showed multidrug resistance, a number similar to the previous year and one that has remained stable over the past 10 years. An interactive web tool for viewing data is also available.

United States Standards for Grades of Carcass Beef: The [Agricultural Marketing Service \(AMS\) of the Department of Agriculture \(USDA\)](#) is [seeking public comments](#) on a petition requesting revision to the United States Standards for Grades of Carcass Beef. Specifically, AMS is requesting comments concerning a petition that requests that the beef standards be amended to include dentition and documentation of actual age as an additional determination of maturity grouping for official quality grading. Currently, the standards only include skeletal and muscular evidence as a determination of maturity grouping for the purposes of official quality grading. Official quality grading is used as an indication of meat palatability and is a major determining factor in live cattle and beef value. **Public comments are due by October 24, 2016.** Comments may be posted online at www.regulations.gov, submitted by email to beefcarcassrevisions@ams.usda.gov, or

mailed to: Beef Carcass Revisions, Standardization Branch, Quality Assessment Division; Livestock, Poultry, and Seed Program; Agricultural Marketing Service, U.S. Department of Agriculture; 1400 Independence Ave., SW; Room 3932-S, STOP 0258; Washington, D.C. 20250-0258. All comments should reference the docket number AMS-LPS-16-0060; the date of submission; and the page number of the issue of the Federal Register (81 FR 57877-57879).

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
- Food Animal Microbiome Assistant/Associate Professor ~ Purdue University, Animal Sciences Department
- Quality Assurance Manager ~ Allen Brothers 1893, LLC



Meat Industry
CareerLink

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%!

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.bifsc.org or www.beefresearch.org.

2016-2017 AMSA Calendar of Events

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 21-23 - AMSA 2020 ICoMST/RMC Planning 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

September 30 - 2018 RMC Host Committee Meeting - Kansas City, MO

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

October 5 - AMSA Education Webinar Wooden Breast Syndrome in Young Broilers

October 10-11 - AMSA 2017 RMC Planning Meeting and Site Visit - Texas A&M University, College Station, TX

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 17 - AMSA Educational Webinar Meta-Analysis of Pork Quality Changes Over the Past 20 Years

October 18 - National 4-H Meat Evaluation & Identification Contest, Kansas State University - Manhattan, KS

October 19 - AMSA Educational Webinar Meat Exports: Opportunities and Challenges

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

November 20-22 - AMSA Student Membership Board Meeting - Texas A&M University, College Station, TX

December 7-9 - SALUMI 101 - California State university - Fresno - Fresno, CA

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 Short 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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