



## What's New in eNews?

### Key Reminders and Updates:

- 2016 Hormel National Barrow Show Intercollegiate Meat Judging Contest
- Calling AMSA Members to Serve on the 2018 RMC Host Committee
- AMSA's 2016: RMC A Round-Up of Expertise
- Congratulations to Joe Sebranek and Gretchen Mafi
- Register for the Upcoming AMSA Educational Webinars
- AMSA Exclusive: Issues of Antimicrobial Resistance in Animal Production:
- AMSA Career Center - Check out the 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.

## 2016 Hormel National Barrow Show Intercollegiate Meat Judging Contest

Congratulations to Texas Tech University and Kansas State University for taking top honors at the second Hormel National Barrow Show® Intercollegiate Meat Judging Contest which was held September 10th at Hormel Foods R&D in Austin, MN.

In total, 13 contestants representing 4 teams participated in the Graduate division with Kansas State University placing first. Kansas State's team members included Allison Hobson, Mary Ann Matney, and Lane Geiss. Kansas State was followed by the University of Nebraska, Iowa State University and the University of Wisconsin.

### 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:*

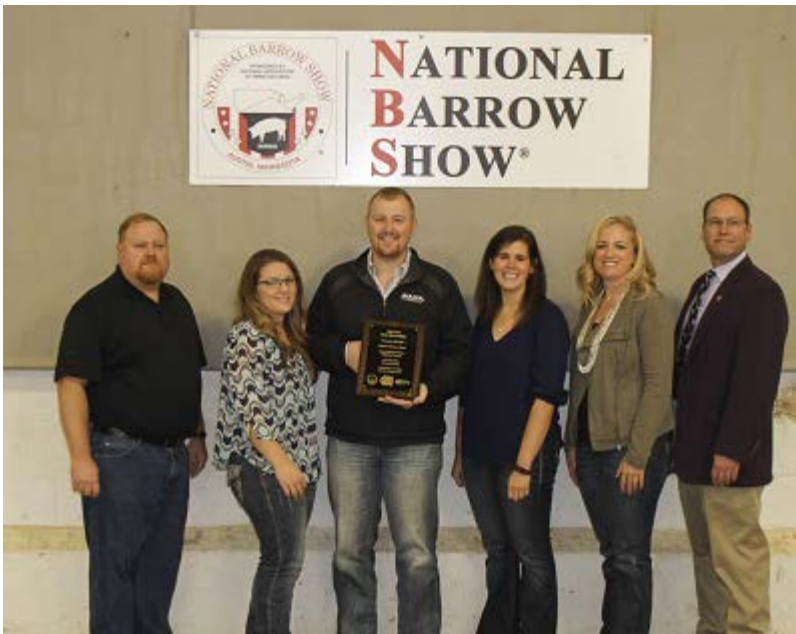
Cargill  
Smithfield Foods  
Tyson Foods, Inc.

#### *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



Allison Hobson (Kansas State University) was high individual and MaryAnn Matney (Kansas State University) was second. McKenna Powell (Iowa State University) won the alternates contest.

In total, 48 contestants representing 10 teams participated in the contest with Texas Tech University, coached by Andrea Garmyn, placing first. Texas Tech's team members included: Erin Beyer, Clay Bendele, Sean Morrow, and Dean Chapman. Texas Tech was followed by South Dakota State University, University of Missouri, Iowa State University, and Kansas State University.



Clay Bendele (Texas Tech University) was high individual and Erin Beyer (Texas Tech University) was second. Paige Whitney (Iowa State University) won the alternates contest.

The contest was a unique format that consisted entirely of either fresh or processed pork products. Classes included fresh hams, loins, chops, cured and smoked bone in hams, slab bacon, sliced bacon, smoked chops etc. There was also a processed meat defect specification class.

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)*

The official committee consisted of Dr. Terry Houser, Chair, Kansas State University; Dr. Ryan Cox, University of Minnesota; Jennifer Everson, Hormel Foods; Brian Quandt, Hormel Foods; Tony Muller, Hormel Foods; and Anne Brucker, Hormel Foods. A special thanks to AMSA member Dr. Jerry Cannon of Hormel Foods R&D and Morgan Core, National Barrow Show® Coordinator for their efforts in coordinating this new and unique contest. Thanks also to Kemin Industries who supported the awards and contestant lunch.



## AMSA 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.

**AMSA's 2016 RMC A Round-Up of Expertise:** More than 750 people made the trek to San Angelo, Texas, to attend the American Meat Science Association's (AMSA) 69th annual Reciprocal Meat Conference (RMC). Angelo State University hosted the 2016 RMC in June.

- 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

Each opening keynote presentation brought a different viewpoint to the stage. United States congressmen Mike Conaway and David Rouzer held an open discussion about the status of agriculture. They spoke about current issues and laws the government is facing, with their opinions on the matter, and provided insight on future movements, as well as the opinion that "production agriculture has a wonderful story to tell."

Damian Mason offered his witty take on the trends of agriculture, using a comedic stance to address the reality of ag's current position. Mason's blunt commentary made many in the crowd bust out in laughter throughout his presentation, wrapped up with an original tagline, "Agriculture: because starvation sucks."

Another keynote session, communicating science and how to engage the public, was a trending topic through the entire conference. Jeanne Braha, from the American Association of the Advancement of Science, spoke of ways members of the scientific community can share information with people in a proactive, effective manner.

Concurrent sessions covered topics from clean labeling, consumer diversity, processing, transparency, muscle biology, artisanal meats, sustainability and meat science education. [Click here](#) to read the full story by Joanna Swenson, AMSA's Summer Intern.

**AMSA Announces SALUMI 101 Course at California State University-Fresno:** Registration for SALUMI 101 is now open, only 10 spots are still 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. 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](http://www.meatscience.org/salumi101).

*meat judging  
program)*

- *R. C. Pollock  
(supports R.C.  
Pollock Award)*



## 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](mailto:radams@meatscience.org)) know if you have any questions or have problems registering.

**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 Member News

**Congratulations to Dr. Joe Sebranek:** Iowa State University’s College of Agriculture and Life Sciences presented awards to two professors for applying research findings to benefit Iowans.

The Dean Lee R. Kolmer Award for Excellence in Applied Research was presented Joseph Sebranek, a Charles F. Curtiss Distinguished Professor in Agriculture and Life Sciences who is the Morrison Endowed Chair in Meat Science. The awards were presented at the college’s fall convocation Sept. 8. The award is named for a former college dean and honors faculty or staff who have made significant contributions to improving the welfare of Iowans by the application of their research. Sebranek joined Iowa State in 1975 in the Department of Animal Science. He is recognized as one of the world’s foremost scientists in meat processing technology and food safety, and his research has had a major impact on making meat safer for consumers. [Click here to read more!](#)

**Congratulations to Dr. Gretchen Mafi:** Mafi was bestowed with a Ralph F. and Leila W. Boulware Endowed Chair in Animal Science for her outstanding research at Oklahoma State University. The Boulware Endowment will provide annual supplemental salary and funds to support the research activities in her lab. Mafi’s current research includes: prediction of meat tenderness and palatability; development of value-added meat products; and use of technology to

predict quality. Mafi has been a long time member of AMSA and is currently serving on the AMSA Board of Directors.

## 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 society's 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 decision 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**

**AMSA Exclusive: Issues of Antimicrobial Resistance in Animal Production:** The public health risks associated with the use of antibiotics in animal husbandry have led to increased attention and regulation in some countries; in turn, this has resulted in the banning or the phasing out of several of their uses in regions such as the European Union and the United States.

The World Health Organization (WHO), following a series of consultations in 2000 and 2003, recommended that unless a risk-based evaluation demonstrated their safety, growth-promotion uses in food animals of antibiotic agents that belong to the same classes used in humans should be terminated. In the past five years many American consumer and public health advocates have continued the call for a wholesale reduction in the use of antimicrobials, citing evidence that there is either overuse or misuse of these products.

In human medical settings such as hospitals, infectious disease specialists have long advocated for stewardship programs to formalize restrictions on antimicrobial use and to establish codes of ethical practice for their use. Rampant problems with nosocomial infections in intensive care units of hospitals have necessitated formalized stewardship programs along the lines of those developed and promoted by the Infectious Diseases Society of America (IDSA).

Further, in its 2015 Global Action Plan on Antimicrobial Resistance, the WHO proposed strengthening stewardship as a hallmark of judicious use practices in keeping with the moral imperative of protecting the effectiveness of antimicrobials into the future, and in extending the concept of stewardship of antimicrobials to animal agriculture. [Click here to read more!](#)

### **IPPE Launches Fifth Annual Young Leaders Program:**

The International Production and Processing Expo (IPPE) announced the fifth annual Young Leaders "30 under 30" program, which targets young professionals who would normally not have the financial resources or opportunity to attend IPPE. The program aims to engage, educate and provide further training to young professionals between the ages of 21 and 29 who work for companies actively involved in the production and processing of meat and poultry, or in the production of animal and poultry feed.



To participate in the program, applicants must be a member of at least one of the following IPPE associations: American Feed Industry Association (AFIA), North American Meat Institute (NAMI) or U.S. Poultry and Egg Association (USPOULTRY). Selected applicants will receive complimentary registration to IPPE scheduled to take place January 31-February 2, 2017, at the Georgia World Congress Center in Atlanta, Georgia, as well as two complimentary nights of lodging and admission to one paid education session. **The deadline to apply is October 15.** For more information regarding the process and eligibility requirements, and to apply, [click here](#).

**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](http://www.regulations.gov), submitted by email to [beefcarcassrevisions@ams.usda.gov](mailto: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:

- R&D Technologist - Meat Emphasis ~ Clemens Food Group
- Sales - Key Account Manager, Meat ~ Corbion
- 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
- Food Animal Microbiome Assistant/Associate Professor ~ Purdue University, Animal Sciences Department
- Quality Assurance Manager ~ Allen Brothers 1893, LLC

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

## Upcoming Conferences

**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](http://www.bifsc.org) or [www.beefresearch.org](http://www.beefresearch.org).

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## **2016-2017 AMSA Calendar of Events**

**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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