



What's New in eNews?

Key Reminders and Updates:

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- Dwain H. Pilkington Mentor, Friend and Colleague will be Greatly Missed
- Upcoming AMSA Educational Webinars
- "Healthy" on Food Labeling
- 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.

Foundation Announces Innovation Fund

The AMSA Educational Foundation announces the new name and a new attitude for its unrestricted resources: the Innovation Fund.

"Innovation is an important part of what we are doing with the AMSA Educational Foundation," says Keith Belk, Foundation Chair. "Launching new programs, responding quickly when there's a need for accurate information in government or media, equipping students or young professionals with a boost of training right when they need it - AMSA needs flexible funds to step into opportunities like these. This is what the Innovation Fund is about."

2016 is the eighth year that the Foundation has sponsored the Student Leadership Conference. Unrestricted funds allowed the Foundation to meet this important need right away and to continue support while the conference became established and more self-sufficient. It's an event that has been preparing meat science students for a more influential future. "SLC is a great opportunity to network with students from other universities. You gain an understanding of the importance of values when tasked with future industry discussions," explained Aaron Tapian, past member of the AMSA Student Board. "You walk away with a few more tools to enhance your skill set."

AMSA Membership Information:

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

AMSA's Sustaining Partners

Diamond Sustaining Partner:

Cargill
Elanco Animal Health

Platinum Sustaining Partner:

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 USDA, AMS, Livestock,

Adapting to our changing field, creating white papers or new publications, and meeting unexpected challenges are all made possible by flexible funds like these earmarked for the future. Gifts large and small energize the Innovation Fund. Donors can start small by contributing merely \$100 annually to become members of the CENTURY CLUB. Several AMSA members with powerful visions for the future soon will be announcing plans for their dreams for the Innovation Fund. To learn more, visit <http://meatscience.org/amsa-foundation>.

Texas Tech Takes Top Honors

Congratulations to Texas Tech University for taking top honors at the 2016 Eastern National Intercollegiate Meat Judging Contest which was held October 1st at Cargill Regional Beef in Wyalusing, PA.

In total, 101 contestants representing 14 teams participated in the Senior division contest with Texas Tech University, coached by Loni Lucher, Mallorie Phelps, Nick Hardcastle, and Dr. Mark Miller, placing first. Texas Tech's team members include: Jessica Humphrey, Tommy Fletcher, Cole Perkins, Kye Schwartz, Katlynn Freeman, Kyle Caldwell, Blayne Troxell, Kiersten Scott, Keeley Sears, Lane Harrington, Chelsi Vineyard, Boyd Henry, Shannon O'Quinn, Courtney Jasik, and Megan Witt. Texas Tech was followed by Texas A&M University, Oklahoma State University, Angelo State University, and Colorado State University.



Jessica Humphrey (Texas Tech University) was high individual and Kirby Bohls (Texas A&M University) was second. Cristian Campuzano (Angelo State University) won the alternates contest.

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 (supports meat*



This year's committee consisted of: Dr. Gretchen Mafi, Oklahoma State University; Clint Walenciak, Certified Angus Beef, Dr. Travis O'Quinn, Kansas State University; Sarah Wells, Wendy's; Meagan Igo, Cargill; Dr. Bucky Gwartney, USDA; and Darrell Dowd, USDA.



AMSA News

The Use of Performance-Enhancing Technologies in Global Livestock Production

Anna Dilger and Dustin Boler

Global demand for food, and more specifically for protein from meat, has been and is expected to continue to increase. However, land available for food production is not increasing and may, in fact, be reduced in the future due to climatic changes. Furthermore, the impact of animal production on natural resources and the environment must be addressed. Thus, to produce more food for more people on less land with fewer resources, production efficiency must be increased. In other words, the performance of meat production systems must be enhanced through the use of technology. However,

- 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

the use of technologies and even the need and implementation of particular technologies differ throughout the world based on production system, cultural approaches to meat consumption, and the availability of technologies themselves.

Previous editions of *Animal Frontiers* (January and July 2013) focused on the contributions of animal production to global food security, emphasizing both agriculture in developing countries and the application of technologies in animal production. The current issue expands on those ideas with more detail regarding the use of performance-enhancing technologies in the production of meat from cattle, swine, small ruminants, poultry, and fish. This issue also strives to present the diversity of technologies employed globally. While some might find performance-enhancing technologies synonymous with animal pharmaceuticals, technologies used in animal production also encompass genetic and reproductive technologies, feed processing and additives, and animal management and production practices. The contribution of these other technological advancements in production should not be overlooked and continue to be refined.

To read more and view the full October issue of *Animal Frontiers* [click here!](#) This issue was led by AMSA members Anna Dilger and Dustin Boler from the University of Illinois.

Mentor Recognition Funds Make First-Time Investments in Students: The AMSA Foundation is celebrating a milestone for several mentor recognition funds: they have gained the interest income to begin re-investing in the careers of AMSA students. "Six funds made their first grants this year," explained Executive Director Thomas Powell. "Donors who honored these noteworthy mentors are now seeing their contributions carry the mentors' legacies into the future -- by creating more opportunities for students."

Loni Woolley-Lucherik of Texas Tech University is the first recipient of the (Robert) Cassens Scholar Award. This award will help her complete and communicate the results of her Ph.D. research involving meat quality and palatability.

Hallie Hutto (Texas Tech University) and Joanna Swenson (Colorado State University) gained valuable skills as AMSA summer communications interns. Among other things, they helped create the Guidebook application for RMC, assisted with RMC, and worked on the consumer website *The Meat We Eat*. The lessons they learned and the valuable connections they made were backed by the John Forrest and R. C. Parrish funds.

The C. Boyd Ramsey fund assisted several students in attending RMC. The Jimmy Wise mentor recognition fund began providing the new high team awards for the International Meats Judging Contest. The National 4-H Meats Judging Contest was made possible this year, in part, by a grant from the Gary Smith fund.

Completed mentor recognition funds require eighteen months to two years to mature so that expenditures may be made from the proceeds of the funds and not the principal. For more information about the AMSA Educational Foundation, visit



Student News

American Association of Meat Processor's Convention:

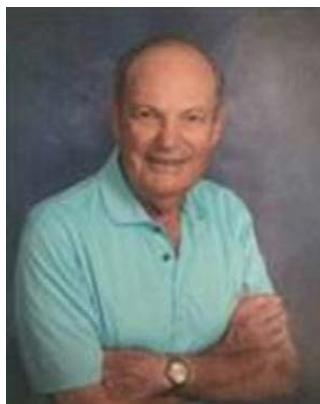
Lexington, KY will be the host city of the annual American Association of Meat Processor's (AAMP) convention. The AAMP planning committee would like to get more students involved in the convention. The idea of an undergraduate poster session was discussed extensively. Dr. Gregg Rentfrow would like to get a feel for how many programs are currently doing undergraduate research in the applied science area, along with how many programs would be willing to participate in the inaugural AAMP poster session. Please send your questions, thoughts, and/or your willingness to participate in an undergraduate poster session at AAMP to gregg.rentfrow@uky.edu.

2016-2017 Student Needs Assessment Survey: The AMSA Student Board of Directors will be meeting next month to look over the current strategic plan, sort through the 2016 RMC feedback and set goals for the AMSA student membership to complete in the coming months. But none of this can be accomplished without the help and feedback from the AMSA student membership. Each student member of AMSA should have received a survey link to the 2016-2017 Students Needs Assessment survey, if you did not please contact [Deidrea Mabry](#). This survey asks questions about all the activities that the AMSA Student Board oversees, from the different RMC activities to the student leadership conference. Your feedback is valuable and essential. Please complete this survey no later than 5 pm CT October 21st.

AMSA Member News

Dwain H. Pilkington Mentor, Friend and Colleague will be Greatly Missed:

Dr. Pilkington passed away peacefully on September 28, 2016. The son of John and Pauline Pilkington, Dwain was born in Blackwell, Oklahoma. Dwain graduated with a BS degree in Animal Science from Kansas State University and earned his Ph.D. at Oklahoma State. He worked for years in the food industry before moving to Raleigh, joining the faculty at NCSU.



Dwain was a Red Meat Extension Specialist at NCSU's Department of Food, Processing and Nutrition until his retirement in 1999. Dwain was a member of AMSA for 60 years and was not only a great mentor but an icon in the

industry as well. In this capacity he worked closely with many of the Country Ham Processors in NC and judged the Country Ham exhibit at the North Carolina State Fair.

Among Dwain's favorite things were rounds of golf at Wildwood Golf Club and Raleigh Golf Association, jazz, Lawrence Welk on UNC TV, country ham and red wine. His preference was to begin every evening with either a glass of red wine or a vodka martini and any type of cheese on a Ritz cracker. Dwain is survived by his wife of 18 years, Donna M. Pilkington of Raleigh; a son, Steven L. Pilkington of New York City; brother John Pilkington, wife Mary and their daughter, Catherine, of Cedar Rapids, Iowa; brother Jim Pilkington and wife Vivian of Uray, Colorado.

The memorial service took place Monday, October 3, 2016. In lieu of flowers, donations may be made to Transitions Life Care, 250 Hospice Circle, Raleigh, NC 27607.



Steven Lonergan Leads the Way at the 5th EAAP International Symposium:

Dr. Steven Lonergan from Iowa State University served as an invited speaker at the 5th EAAP International Symposium on Energy and Protein Metabolism and Nutrition. This is a triennial meeting. Steven's talk was entitled "Proteomic applications to study livestock growth efficiency and meat quality" and his co-authors were Dr.

Elisabeth Huff-Lonergan, Dr. Kyle Grubbs, Dr. Shannon Cruzen, and Kelsey Carlson.

Clay Eastwood receives Dean's Outstanding Achievement Award for Graduate Teaching:

Clay Eastwood received the Dean's Outstanding Achievement Award for Graduate Teaching at a ceremony at the AgriLife Center on Thursday, September 29, 2016. This award recognizes graduate students in the College of Agriculture and Life Sciences for their outstanding contribution to teaching undergraduates. Clay is from New Braunfels, Texas and received both her Bachelor's degree (2011) and Master's degree (2014) in Animal Science from Texas A&M University. She is currently pursuing a Ph.D. focusing on fresh meat quality, food safety, and sustainability under the guidance of Dr. Jeff Savell and Dr. Kerri Gehring in the Meat Science Section of the Department of Animal Science. Clay has taught ANSC 307, Meats, and has served as a graduate teaching assistant for ANSC 437, Livestock and Meat Marketing and ANSC 117, Texas Barbecue for several semesters during her graduate career. These classes provide students with intensive hands-on learning opportunities related to their field. In addition, Clay has coached the Meat Science Quiz Bowl Team, which required her to recruit and



train each team to compete nationally. [Click here to read more!](#)

AMSA Educational Webinars

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

“Healthy” on Food Labeling: The FDA is now seeking comments on the use of the term “healthy” in the labeling of human food products, as part of the agency's plans to update nutrient content claim regulations.

- Information on the FDA's comment process can be [found here](#).
- The Federal Register notice can be [found here](#).
- The comment period is open for 120 days (deadline 1/26/2017).

The call for comments is also in response to a citizen petition received by the FDA, which requested that the agency “amend the regulation defining the nutrient content claim 'healthy' with respect to total fat intake and amend the regulation to emphasize whole foods and dietary patterns rather than specific nutrients ...”

Comments can be submitted electronically or in written form more information about the submission process is [online](#).

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 full IFIC Foundation *2016 Food & Health Survey* executive summary can be [found here](#).

University of Wyoming to Host Lamb 300 Short-Course:

University of Wyoming in collaboration with Superior Farms, Washington State University and Oregon State University,

with a grant funding from the American Sheep Industry's Let's Grow Program, are excited to announce the sixth LAMB 300 short-course. This is the first to be offered in the Rocky Mountain States area, November 3-5, 2016 at the University of Wyoming-Laramie Research and Extension Center on the UW Campus in Laramie, WY.

LAMB 300 is a three-day, hands-on workshop designed for progressive individuals involved with all aspects of the sheep industry. The course will focus on teaching producers, feeders, and marketers (regardless of the size or type of operation) how to produce and market quality lambs and lamb products. Participants will learn how nutritional, genetic, and managerial factors contribute to meat quality. Participants will also learn how meat quality factors influence the price producers receive for lamb and lamb products marketed through various outlets. This program will increase one's understanding of lamb quality and marketing, enabling participants to make informed decisions to improve profitability, competitiveness, and wholesomeness of their products. Packer, retailers, and chef participation is also encouraged, as each segment gains appreciation for opportunity to improve profitability for all involved in the production of lamb and enhance the quality eating experience for the consumer. The course will feature nationally recognized speakers in the area of sheep production, feeding, processing, and marketing.

The registration fee for Rocky Mountain LAMB 300 is \$120 per participant, which covers meals, materials, and parking arrangements. Hotel accommodations will be the responsibility of the participants. The course is limited to 40 participants and will be available on a first-pay, first-serve basis. Early registration deadline is October 7, 2016, after that time registration will increase to \$170 per participant.

More information and registration forms are available on the WSU at <http://extension.wsu.edu/grant-adams/wp-content/uploads/sites/39/2016/08/2016-Lamb-300-Brochure-WY.pdf>.

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, 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:

- Food Scientist ~ Cargill
- Executive Director, Beef Supply Chain ~ National Cattlemen's Beef Association
- Meat Procurement Manager ~ Bar-S Foods
- Product Development Scientist ~ Johnsonville Sausage, LLC
- R&D Technologist - Meat Emphasis ~ Clemens Food Group
- Sales - Key Account Manager, Meat ~ Corbion
- Research & Development Specialist ~ Sadler's Smokehouse
- Research and Development Project Manager ~ Foster Farms
- Meat Master/Demonstrator ~ Robert Reiser & Co.
- 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

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 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.

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

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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