



What's New in eNews?

Key Reminders and Updates:

- *Meat and Muscle Biology* to Launch Journal Article Submission on October 26
- American Royal National 4-H Meat Judging & Identification Contest
- Gordon Davis and Craig Bacon Nominated for Mentor Recognition Awards
- Texas Tech and Clarendon Take Top Honors
- Student Travel Fellowships Available
- Industry History: 25 Years, 25 Icons
- 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.

Meat and Muscle Biology to Launch Journal Article Submission on October 26

In just a few days, the American Meat Science Association will open up submissions for its new peer-reviewed journal *Meat and Muscle Biology*. The journal is set apart from all other journals primarily in its scope:

The purpose of the Journal is to provide an appropriate medium for the dissemination of interdisciplinary and international knowledge on all antemortem and postmortem factors that influence the properties of meat that are marketed for human consumption. High quality, pertinent, and timely basic and applied research will be published on meat and muscle biology from domestic mammals, avians, aquaculture species, amphibians, wild capture mammals, and synthetic meat analogs. Topics can include any factors affecting meat and its use, including production, quality, composition, processing, safety, and value of edible products including muscle biology and biochemistry, human nutrition, food safety, sensory evaluation, consumer science, new or improved meat related analytical procedures, processing and sensing technologies, and marketing of meat products.

This is the only peer reviewed journal that encompasses all of the aspects meat science including all meat marketed for human consumption. It also covers antemortem and

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

postmortem factors affecting the properties of meat.

The journal is being led by a seasoned group of AMSA members serving on the editorial board. Dr. Ken McMillin (Louisiana State University) is the Editor in Chief. Dr. McMillin's years of experience as a researcher, publisher and in his work on numerous editorial boards will serve AMSA well as we launch this new publication. Dr. McMillin will be joined on the journal staff by Associate Editor Surendranath Suman (University of Kentucky). Dr. Suman is an international renowned young research scientist with a strong background in scientific communications. They are joined by an international editorial board of AMSA members:

- Heather Bruce, University of Alberta
- Michael Dikeman, Kansas State University
- Anna Dilger, University of Illinois
- Elisabeth Huff-Lonergan, Iowa State University
- Melvin Hunt, Kansas State University
- Brad Kim, Purdue University
- Jeffrey Savell, Texas A&M University
- Wes Schilling, Mississippi State University
- Phyllis Shand, University of Saskatchewan
- Tommy Wheeler, USDA Agricultural Research Service

The journal provides an ideal medium for disseminating your research results to a global audience. It will launch as gold open access from the beginning, allowing maximum exposure immediately after publication. This will also be an online publication, extending its reach across the globe freely. Additionally, the Editorial Board is committing to minimizing the time to decision for the articles submitted.

AMSA contracted with the publishing group ACSESS, noted for its work with the *Journal of Animal Science*, *Animal Frontiers*, *Crop Science*, *Agronomy Journal* and many others. ACSESS is providing all of the infrastructure for article submission and review and will be hosting the journal in its Digital Library which is accessed by libraries worldwide.

There are several details on the journal which will be finalized over the coming week. We will maintain all current information at www.meatscience.org/journal.

American Royal National 4-H Meat Judging & Identification Contest

Congratulations to the team representing Texas for taking the top honors at the American Royal National 4-H Meat Judging & Identification Contest held on Tuesday, October 18th at the Kansas State University Meat Lab. In total, 52 students representing 14 states participated in the contest.

Texas

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



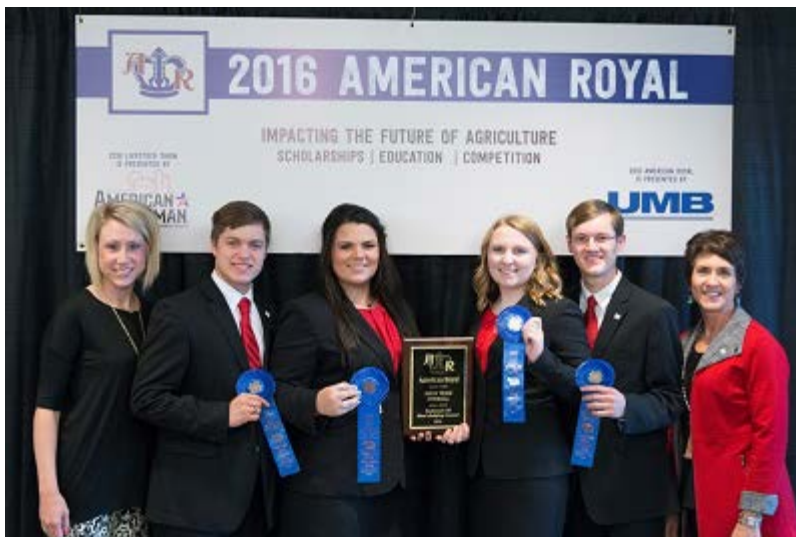
To make a donation to the
AMSA Educational
Foundation please click
below!

**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)*



Texas placed first with a team consisting of Travis Tilton, Tucker Tilton, Anna Carlock and Lindsey Jones. The team was coached by Leslie Woolley and Landi Campbell. Texas was followed by North Dakota, Kansas, Tennessee and Wyoming.

Top Ten Individuals



Travis Tilton (Texas) was high individual followed by Devin Volk (North Dakota), and Tucker Tilton (Texas) was third. The official committee consisted of Dr. Davey Griffin, Texas A&M; Colin Corbin, Tyson Foods and Chancie Rose, Cargill. The banquet was held October 20th on the American Royal Grounds in Kansas City, Kansas. To view the banquet online please visit the AMSA Facebook page <https://www.facebook.com/scienceofmeat/>.



AMSA News

Gordon Davis Nominated for Mentor Recognition Honor: The AMSA Educational Foundation announced this week that Gordon W. Davis is a candidate for the

- 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 meat judging program)
- R. C. Pollock



Mentor Recognition award. This program gives AMSA members a unique avenue to honor the mentors or colleagues who influenced their careers by establishing a fund in their names to carry on their legacies.

Davis is most known for the motto, "It's all about the kids," whether they are his own or those scattered among thousands of classrooms nationally. He is the founder of CEV Multimedia, Inc. and currently serves as the company chairman. Through all the facets of his career, Gordon has "given back" at all levels by investing in upcoming generations of scientists and educators with an uncompromising commitment to the advancement of knowledge.

Throughout his 48-year career, Davis has received 49 university, business and industry awards. In 2012, CEV Multimedia was named to both the Governor's State of Texas Small Business Award and the U.S. Chamber of Commerce's Blue Ribbon Small Business Award lists.

Once the Gordon Davis Mentor Recognition Fund is established, all proceeds will be used for the Intercollegiate Meat Judging program.

To find more information, [click here!](#)

Tyson's Craig Bacon Nominated for Mentor Recognition Award: The AMSA Educational Foundation announced this week that Dr. Craig Bacon, Senior Vice-President of Research and Development for Tyson Foods, is a candidate for the Mentor Recognition award. Craig joined Tyson Foods in 1990 as a Food Technologist, and now leads the development of all products for Tyson Foods, Inc., the 2nd-largest food production company in the Fortune 500.



According to Amy Steward of Tyson, Craig has mentored over 400 scientists in his 27 years in the industry. "He also has had a direct impact on thousands of students of all ages with his leadership in 4H, FFA, and AMSA," maintains colleague Steve Goll. Through Craig's efforts, numerous students have been exposed to a world class research and development department, many for the first time. Craig's mentoring includes service like:

- annually hosting newly elected National FFA Officers to mentor them on presentation skills, networking, and corporate insight.
- speaking to students via RMC panel discussions regarding their preparation for and expectations of the working world.
- initiating and championing several key student-oriented activities like Tyson's "Beyond Fresh Meats" short course, a robust summer internship program, and the sponsorship of AMSA Student Board of Directors

(supports R.C. Pollock Award)

activities and Collegiate Meats Judging.

Craig was a past president of the American Meat Science Association and a frequent speaker on research and development in meat products. Additionally, Craig initiated the AMSA Sustaining Partner Student Development Program. Last year he was awarded the honor of being selected as one of AMSA's Fellows. Once the Craig Bacon Mentor Recognition fund is established, it will be used to endow scholarships for meat science students and meat judging contingency needs.

To find more information, [click here!](#)



Student News

Texas Tech and Clarendon Take Top Honors:

Congratulations to Texas Tech University and Clarendon College for taking top honors at the 2016 Elanco Animal Health American Royal Intercollegiate Meat Judging Contest which was held October 16th at Nebraska Beef in Omaha, Nebraska. Prior to the contest, the contestants enjoyed dinner and an evening of bowling as a pre-contest student mixer, sponsored by Elanco Animal Health. The top three bowling teams received prizes from Elanco Animal Health. It was a great event that broke the ice among the contestants prior to the contest.



In total, 108 contestants representing 16 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 Oklahoma State University, Colorado State University, Texas A&M University and Angelo State University.

Texas Tech University



Jessica Humphrey (Texas Tech University) was high individual and Tommy Fletcher (Texas Tech University) was second. Lane Harrington (Texas Tech University) won the alternates contest.

Jessica Humphrey



In total, 32 contestants from 4 universities and colleges participated in the A-Division contest. Clarendon College won the division, coached by Tate Corliss. Team members include Dyllan Galligan, Taylor Stubenbordt, Courtney Walker, Thachary Mayer, Austin Trent, Taylor Swinson, Wesley Burnett and Maggie Roque. Clarendon was followed by Garden City Community College, Fort Scott Community and Cisco College.

Clarendon College



Dyllan Galligan (Clarendon College) was high individual and Taylor Stubenbordt (Clarendon College) was second. Austin Trent (Clarendon College) won the alternates contests.

Dyllan Galligan



This year's committee consisted of: John Scanga, chair, Elanco Animal Health; Josh Hasty, Colorado State University; Carrie Thomas, Smithfield Foods; Dustin Mohrhauser, Smithfield Foods; Andrea Garmyn, Texas Tech University and Zeb Gray, Iowa State Extension; and Darrell Dowd, USDA. To view the banquet online please visit the AMSA Facebook page <https://www.facebook.com/scienceofmeat/>.



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.

Annual International Livestock Forum Student Travel Fellowships Available: Colorado State University (CSU) and the National Western Stock Show (NWSS) have partnered to bring together industry experts for a multi-day event to discuss global livestock and meat production. All undergraduate and graduate students from any university around the world, pursuing a degree in Animal Science or another agricultural field, are eligible to apply for an ILF Student Travel Fellowship. Twenty students will be selected for this fellowship. For the online application and more information on the ILF and student program, please visit <http://ansci.agsci.colostate.edu/alumni-friends/international-livestock-forum/>.

2017 International Livestock Congress Travel Fellowships - Apply Today: The application process is now open for university students to apply for an International Stockmen's Educational Foundation Travel Fellowship to attend the International Livestock Congress USA in March 2017. The International Livestock Congress USA, managed through a partnership of the International Stockmen's Educational Foundation and the Houston Livestock Show and Rodeo™, is a unique global event that brings together leaders from the livestock and meat industry to discuss issues of international importance that affect the future of animal agriculture.

The International Stockmen's Educational Foundation awards

travel fellowships to senior level undergraduate students and graduate students attending accredited colleges or universities. This prestigious fellowship includes airfare, ground transportation, hotel and scheduled meals for all selected students. Scholastic achievement, leadership experiences and professional references are all part of the stringent qualifying requirements for this fellowship. Selected students will participate in the event March 8-9, 2017, in Houston, Texas.

The online application submission process may be accessed at <http://www.theisef.com/travel-fellowship-application-1.html>. Deadline to apply is Nov. 1, 2016. Questions? Email Maggie Tucker, ISEF Student Program Coordinator, at students@theisef.com.

AMSA Member News

Industry History: 25 Years, 25 Icons: *The National Provisioner* recently honored 25 industry icons who made a significant impact since 1991, in conjunction with its 125th Anniversary this year. Icons were nominated by industry peers and final selections were determined by the editorial staff of *The National Provisioner*, read more [click here!](#)

Included in this list of Icons are AMSA members:



Dell Allen - Allen has been a highly recognized pioneer of food safety his entire career. However, he was more than a meat scientist who advanced food safety — he also had a significant influence in the realm of customer satisfaction that one nomination called “invaluable to the success of modern meat products” around the world.

Throughout his career, Allen worked to implement many technologies that improved product safety and quality, and he reached out to consumer advocacy groups and elected officials to help showcase the livestock industry’s ongoing efforts to provide wholesome, high-quality products from farm-to-fork.

Russell Cross - Cross carries with him more than 35 years of management experience, holding numerous positions in government, academia and the private sector. In the academic sector, Cross was head of the Department of Animal Science at Texas A&M University and the meat and muscle biology section and holder of the E.M. “Manny” Rosenthal Chair in Meat Science. Additionally, in 1994, Cross was the founding director of Texas A&M’s Institute of Food Science and Engineering. His service in government included the role of administrator of USDA’s Food Safety and Inspection Service under Presidents George H.W. Bush and Bill Clinton. Cross also founded and served as the executive director of the International HACCP Alliance, which represents 24 food associations, 40 universities and the governments of 13 countries.



Temple Grandin - One nomination stated it plainly: “No one has had a bigger impact on the industry in the past 50 years” than Grandin has.



While Grandin began to revolutionize animal handling and welfare in the meat industry prior to the 1990s, her influence and iconic status has skyrocketed in the past 25 years. Furthermore, Grandin has mentored a generation of meat science students who have entered the workforce with her philosophies and expertise in their toolboxes. While Grandin revolutionized animal handling design earlier in her career, today she can lay claim to having revolutionized the thinking of a generation of animal-handling experts who will challenge the industry as she continues to do as well.

Jim Hodges - Hodges' career has been dedicated to meat science, and his most notable accomplishments with the American Meat Institute (now the North American Meat Institute) have dramatically improved food safety and reduced the incidence of foodborne illness associated with meat and poultry products. His nomination form states that "colleagues looked to Hodges for practical guidance and insights. Jim was a visionary who could anticipate issues and develop effective solutions. He ... was frequently the foundation behind solving many of our industry's toughest issues." In the mid-1990s, Hodges spearheaded the Institute's petition asking USDA to mandate HACCP — a petition that ultimately was granted and which reshaped meat inspection. Additionally, Hodges led the U.S. meat industry's response to the first case of bovine spongiform encephalopathy (BSE) in 2003.



Mohammad Koohmaraie - Throughout his career, Koohmaraie has focused his research efforts on the biological mechanisms regulating meat tenderness. Since the early 1990s, Koohmaraie has been heavily involved in leading and conducting research projects to help the meat industry reduce/eliminate *E. coli* O157:H7 from the red meat supply. He works closely with the members of the meat industry to design projects to address food-safety problems relevant to the industry. The focal point of these projects has been the development of methodology to assess the prevalence as well as the sources of key foodborne pathogens and intervention strategies to reduce/eliminate these pathogens from the red meat supply. Last year, Koohmaraie worked with veal processor Marcho Farms to implement and refine an innovative, comprehensive carcass-testing program designed to replace the processor's trim-testing program — a proactive tactic in the war against *E. coli*.

Jeff Savell - Savell is a long-time member and former president of the American Meat Science Association, who championed investment in research to improve the quality of beef, pork and lamb. He is a skilled and talented educator who has received more than a dozen awards for excellence in teaching and research. Savell teaches the introductory course in meat science at Texas A&M, where he has taught more than 9,000 Aggies since 1982. He



also teaches an undergraduate livestock and meat marketing class, a graduate course in carcass composition and quality, and team-teaches a graduate and undergraduate course in HACCP and a freshmen class on Texas barbecue. Savell has chaired or co-chaired over 130 graduate students who have become leaders in academia, industry, and government. His research efforts have been recognized by receiving numerous university, regional, and national awards for individual and team efforts to solve key issues in the livestock and meat industries.



Donnie Smith - As CEO of Tyson Foods, Donnie Smith's enthusiasm is contagious, and his passion is the hallmark of his tenure at the helm. Smith guides Tyson Foods to be a company with a conscience, focused on feeding the world great, affordable food, while also making a positive difference in people's lives. Since 1991, Smith has "been there, done that" in terms of responsibilities at Tyson Foods, having directed everything from commodity purchasing to engineering, food safety and quality assurance to the company's consumer products division. During Smith's tenure as CEO, which began in 2009, Tyson's stock has increased in value more than five times, and the company successfully navigated its way out of the great recession because of initiatives to eliminate inefficiencies and re-dedicate itself to its customers. Additionally, in 2014, Tyson was able to outbid its rivals to acquire Hillshire Brands Co. for \$7.7 billion — the meat industry's biggest deal ever.

Gary Smith - Smith is an accomplished researcher, a gifted teacher and legendary mentor to students, professors and technical specialists. He has traveled the world extensively in support of animal agriculture in the U.S. and has received numerous awards. Known to many as the "dean" of meat scientists, Smith is internationally recognized for his efforts in meat science and food safety. His research interests include carcass evaluation and grading; composition, quality and palatability of red meat; red meat safety; and packaging and retailing of red meat; red meat safety; and, packaging and retailing of red meat. For the National Academy of Sciences, he was chairman of the committee that wrote "Irradiation of Meat and Meat Products" and a member of the Committee that wrote "Designing Foods." For the Office of Technology Assessment, he was a member of the committee that wrote "Packaging and Labeling of Fresh Red Meat."



Dave Theno - Theno's leadership in response to the massive Jack in the Box *E. coli* O157:H7 outbreak in 1993, and his work to advance collaboration between the scientific community and the meat industry to solve food-safety issues left an indelible mark on today's food-safety landscape. Theno was hired by Jack in the Box to be its vice president of quality assurance and product safety at the request of top management in March 1993, after the restaurant chain's burgers were blamed for a massive foodborne illness outbreak in the Pacific Northwest. Theno developed a comprehensive HACCP plan for the chain, as well

as a finished product testing protocol that did not sit well with meat processors initially but he called “essential to ensuring product safety” in his Meat Industry Hall of Fame bio in 2012.

Tommy Wheeler - Wheeler has been involved in so much industry-changing research, this bio barely scratches the surface. Wheeler and his colleagues revolutionized beef carcass grading by developing an on-line, objective system for measuring beef carcass yield grade and marbling score. He also has been a leading contributor to research that has established the importance of the hide as a source of carcass contamination, demonstrated the efficacy of hide interventions, determined that feeding cattle wet distillers grains with solubles increases shedding of *E. coli* O157:H7, but determined that shedding can be reduced by reducing the level of distillers grains fed at the end of the feeding period, and has validated the efficacy of numerous antimicrobial interventions for hides, beef carcasses, heads and offal meats including demonstrating that interventions used for *E. coli* O157:H7 were just as effective for non-O157 STECs — among many other projects.



AMSA Educational Webinar

Highly Pathogenic Avian Influenza - Lessons Learned

November 30, 2016

11:30 am – 12:30 pm CDT

Overview:

One of the largest animal health outbreaks in the history of the poultry industry occurred in 2015, Highly Pathogenic Avian Influenza (HPIA). This outbreak has allowed us an opportunity to improve efforts in biosecurity and surveillance to prevent any future outbreaks and concerns to our industry. Lessons learned will cover a history of the outbreak, current biosecurity programs and future outlook.

Presenter:

Dr. Alvarado is currently an Associate Professor at Texas A&M University and a Poultry Science Association member, Associate Editor for the Journal of Poultry Science, and is a World Poultry Science Association member. Dr. Alvarado has seven patents in the process of microwave technology commercialization to improve safety in high risk foods and she has received 4.5 million dollars in grants. Her applied national and international research program primarily focuses on improving meat quality and process efficiency for poultry processors and determining functionality of non-meat ingredients used in further processed poultry. Dr. Alvarado also conducts research in food safety with an emphasis on working with processors to evaluate current and new innovative antimicrobial applications for efficacy and cost effectiveness.

Register:

This AMSA Educational webinar is interactive and will last approximately 60 minutes including Q&A. Registration is

complimentary but you must first register [online](#).

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 reached 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](#).

Deadline Extended to Participate in Annual Young Leaders Program at IPPE: The deadline to apply to participate in the fifth annual Young Leaders “30 under 30” program at the 2017 International Production and Processing Expo (IPPE) has been extended to October 30, 2016. The program 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 collocated paid education session. For more information regarding the process and eligibility requirements, and to apply, [click here](#).

NIH Task Force Formed to Develop First Nutrition Strategic Plan: The National Institutes of Health (NIH)

announced a new Nutrition Research Task Force (NRTF), which will guide the development of the first NIH-wide strategic plan focused on nutrition research over the next 10 years. The NRTF was established to coordinate and accelerate progress in nutrition research across the NIH. The NRTF will draw from experts across multiple fields, as nutrition affects both a wide range of diseases — including diabetes, cancer, obesity and heart disease — as well as overall health and normal development.

The Task Force is charged with the following:

- Develop a strategic plan for the next decade to help guide NIH-supported nutrition research. The plan will identify promising scientific opportunities and key research gaps and promote interdisciplinary work to achieve common goals in nutrition.
- Solicit feedback in the development of the plan and related efforts, including from the public, other federal agencies, scientific and professional associations and other organizations, and the scientific community.
- Appoint a senior leadership group to guide implementation of the plan.
- The NRTF will develop the strategic plan over the next two years. The strategic plan will emphasize cross-cutting, innovative opportunities to accelerate nutrition research across a wide range of areas, from basic science to experimental design to training. These opportunities will complement and enhance ongoing research efforts across NIH on diseases and conditions affected by nutrition.

The Task Force will be chaired by Dr. Griffin P. Rodgers, director of the National Institute of Diabetes and Digestive and Kidney Diseases (NIDDK). Co-chairs are Dr. Gary Gibbons, director of the National Heart, Lung, and Blood Institute; Dr. Douglas R. Lowy, acting director of the National Cancer Institute; and Dr. Diana W. Bianchi, director of the Eunice Kennedy Shriver National Institute of Child Health and Human Development. Participants on the Task Force will represent these and other institutes within NIH, as well as other stakeholders. Dr. Christopher Lynch, director of NIDDK's Office of Nutrition Research, will serve as the executive secretary.

[Click here to read more!](#)

FSIS Issues Directive on Poultry Slaughter: October 17th the Food Safety and Inspection Service issued Directive 6420.5, "Verifying Poultry Slaughter Establishments Maintain Adequate Procedures for Preventing Contamination with Feces and Enteric Pathogens," effective November 28, 2016. This directive instructs inspection program personnel (IPP) how to verify that establishments effectively prevent contamination of poultry carcasses (other than ratites) throughout the slaughter and dressing operation as required in 9 CFR 381.65(f) and (g), and contains instructions previously found in FSIS Notice 64-14. FSIS will no longer assign the Poultry Sanitary Dressing Verification task in the Public Health Information System (PHIS). The directive also clarifies that the recordkeeping and sampling requirements in 9 CFR 381.65(g) are applicable to poultry establishments that slaughter under a religious exemption.

Key points include:

- Verifying establishments prevent contamination with feces and enteric pathogens throughout the slaughter process as part of the slaughter HACCP system;
- Verifying establishments meet zero tolerance requirements for feces on poultry carcasses entering chilling system;
- Reviewing poultry slaughter establishment sampling results.

The directive also outlines instructions for IPP on verifying an establishment's written programs and documenting noncompliance. The directive is available [online](#).

AMSA Career Center

New Job Postings:

- Research & Development Intern- Protein ~ Tyson Foods, Inc.
- Food Safety Analyst ~ Smithfield
- Technical Manager ~ Food Safety Net Services
- 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
- Research & Development Specialist ~ Sadler's Smokehouse
- Research and Development Project Manager ~ Foster Farms
- Production Maintenance Mechanic ~ US Foods - Stock Yards
- Meat Master/Demonstrator ~ Robert Reiser & Co.

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 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

November 30 - Highly Pathogenic Avian Influenza - Lessons Learned - AMSA Educational Webinar

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 2-4 - Meat Animal Evaluation Contest - Kansas State University - Manhattan, KS

May 23-25 - PORK 101 - Texas A&M University - College Station, TX

June 18-21- AMSA 2017 70th RMC - Texas A&M University - College Station, Texas

Reciprocal Meat Conference 2017-2020

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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