



## What's New in eNews?

### Key Reminders and Updates:

- AMSA 70th Reciprocal Meat Conference ~ "Where History, Tradition, and Science Meet"
- AMSA Announces 2017 Internship Opportunity
- *Meat and Muscle Biology* Now Accepting Manuscripts
- Jimmy Keeton Nominated for Mentor Recognition
- Opportunity to Promote Internships to AMSA Student Members
- Tyson Beyond Fresh – Processed Meat Short Course Update
- Congratulations to Brittany Bullard and Megan Webb
- AMSA Members Featured In News
- AMSA Career Center - Check out the New Jobs Today!
- Upcoming Conferences and AMSA Educational Webinars

Be sure to follow AMSA on [Twitter](#), like us on [Facebook](#) and check the [Website](#) daily to stay up to date on important AMSA information!

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

## AMSA 70th Reciprocal Meat Conference ~ "Where History, Tradition, and Science Meet"

On October 11-13, the AMSA RMC planning committee chaired by Sharon Beals, and the chairs for the 2017 technical program were hosted by Texas A&M University in College Station, Texas. The 2017 host committee greeted everyone with outstanding Southern hospitality, exceptional venues, and most importantly the famous "Aggie Prime Rib" that will be served at the 2017 RMC this coming June. The Texas A&M host committee has put a lot of time and effort into making sure that every event at the 2017 AMSA 70th RMC will be a memorable and unique experience for all attendees coming out to College Station, TX on June 18-21, 2017. So make sure to mark your calendars and save the date!

### 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,



RECIPROCAL MEAT CONFERENCE

The planning visit gave the committees time to see the venues, review survey comments and program suggestions, and iron out details to make the AMSA 70th RMC, one event that you do not want to miss. From the social events to updates on industry news and research we guarantee the 70th RMC will have something for everyone.

Over the next few weeks, the RMC planning committee will be busy finalizing the details and speakers for each of the Monday and Tuesday keynote sessions, as well as the eight different concurrent sessions and 50 plus reciprocation sessions. Below is a list of what the different concurrent sessions will be featured:

**Concurrent Sessions:**

- Meat Flavor Chemistry
- A Debate on Current Perspectives in Meat Science
- Food Security/Insecurity in the USA and Internationally
- Muscle Biology
- Food Safety
- Culinary Insights
- History of Meat Science
- State of the Industry: Outlook and Opportunities

Also, this year you will have the chance to sign-up for different workshops that will be offered. These workshops will provide new and unique opportunities to bring hands-on learning to a new level for RMC attendees, more information will be released in the coming weeks. The workshops will focus on:

- Ingredient Technologies
- Processed Meats
- FBI Food Defense
- Consumer Messaging and Education
- Hands-on Pork Variety Meats

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)*

### University Highlight:

Texas A&M University is the state of Texas' first public institution of higher education. With a student body of more than 59,000 and more than 5,200 acres on the College Station campus, Texas A&M is also among the nation's largest universities. College Station, Texas is situated in East-Central Texas in the heart of the Brazos Valley, in the center of the region known as the Texas Triangle. It is 90 miles northwest of Houston and 87 miles northeast of Austin.



### Event Highlight:

The host committee is excited to announce that the AMSA 70th RMC will kick off the Welcome Reception at the George Bush Presidential Library and Museum. This museum opened in 1997, making Texas A&M one of only a few universities to host a presidential library on their campus. Attendees will have the opportunity to take a self-guided tour through the permanent exhibit that looks at the life and career of President George H. W. Bush. The exhibit brings the story of President and Mrs. Bush's leadership to life for visitors by highlighting the principles they followed when making key decisions and by promoting an understanding of the Presidency, American history, and public policy. So make sure to book your travel early to join us as we kickoff the 70th RMC on June 18th!

We will be releasing more details on the social events and technical program over the next few months, so make sure to read your eNews and visit [www.meatscience.org/rmc](http://www.meatscience.org/rmc).

### AMSA Announces 2017 Internship Opportunity

AMSA is currently seeking one student that meets our qualifications (see below) to complete a 3-month internship. The deadline for all applications is December 5, 2016.

**Position:** Communication, Marketing and Consumer Website Internship

**Location:** Remote

**Time Period:** 20 hours per week for 3 months, January-March, 2017

**Scholarship:** \$600/month

#### Intern General Responsibilities:

- Student will assist AMSA staff in daily communications including but not limited to: overseeing the AMSA newsletters, generating press releases, developing and maintaining content for the AMSA consumer website ([TheMeatWeEat.com](http://TheMeatWeEat.com)) and developing marketing and promotional materials for the AMSA websites.
- Student will oversee the AMSA Educational webinars.
- Student will engage in social media to promote the AMSA consumer website.
- Student will assist in generating fact sheets and articles at the guidance of the AMSA staff and the Scientific Information committee.

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

- Work with staff on other assignments as needed.

The student will gain insights, skills and experience in online communication in the context of scientific education and outreach. The student will be expected to design several communications projects during their internship. All work will be evaluated by AMSA staff and volunteer leadership with continuous feedback provided. For more information or to apply please go online to: <http://careers.meatscience.org> or contact [Deidrea Mabry](#).



## AMSA News

### **Meat and Muscle Biology Now Accepting Manuscripts:**

AMSA's new journal *Meat and Muscle Biology* is now accepting manuscripts. The [web site](#) went live on Wednesday afternoon. The MMB Editorial Board approved the style guide and initial set of policies on Wednesday morning after working diligently for one year to put the pieces of the project together. A task force, chaired by Mississippi State University meat scientist Wes Schilling, started in October, 2015 with the idea of starting a journal. In the past twelve months, dozens of highly respected researchers and authors pooled their collective experience to create a novel approach to publishing research results in meat science.

There are three major things that set this journal apart from all others that publish meat science research.

1. The scope of this journal represents all animal species utilized for human consumption. It also spans the production chain, including ante-mortem and post-mortem factors affecting meat and meat products.
2. The journal is fully online and gold open access, meaning that every article is available immediately upon acceptance and formatting to be accessed by anyone in the world with an internet connection. There are no subscription fees. This provides researchers with the widest possible audience for the work of our authors.
3. The journal is run by meat scientists for meat scientists. The American Meat Science Association is the world's largest organization dedicated to all aspects of the meat science subject area. The editorial board is representative of the geographic and expertise diversity in AMSA. Any proceeds from publishing the journal are returned to the meat science community through investments in the journal and in new programs and services for AMSA members.

You can expect to see the first published articles in early 2017. We will be sure to keep you posted as content becomes available for you to work with.

For more information or to submit an article, head over to [www.meatscience.org/mmb](http://www.meatscience.org/mmb) today!

**Jimmy Keeton Nominated  
for Mentor Recognition:** The

AMSA Educational Foundation announced this week that Jimmy Keeton is a candidate for the Mentor Recognition award. This program gives AMSA members a unique way to honor those who influenced their careers by establishing a fund to carry on their legacies.



During his 30 years of service to Texas A&M University Dr. Keeton held many academic positions like Professor and Texas AgriLife Fellow, Interim Department Head (Nutrition and Food Science), and Department Head (Nutrition and Food Science). As Department Head he served in a dual capacity as Interim Head of Poultry Science. In every role, he has taken the time to develop a personal interest in individual students and encourage them as they grow in the profession.

"From my perspective," offers Dr. Wes Osburn, a colleague and former student, "he carried out his leadership responsibilities as a true humble servant... giving credit to others when things went well. Without question, I learned how to become a better leader under his guidance. By his example, Dr. Keeton taught us that service is important, whether you are in a leadership position or not."

He has served in many positions in AMSA including President Elect, President and Past-President (1997-2000), 45th RMC Chairman (1992), Board of Directors (190-92) and numerous AMSA committees. He also was a member of and served as an officer and/or committee chair/member in the American Society of Animal Science (ASAS), Institute of Food Technologists (IFT), Federation of Animal Science Societies (FASS), Gamma Sigma Delta, Phi Tau Sigma and Sigma Xi. Dr. Keeton has received awards and professional recognition including the AMSA Meat Processing Award (1993), President's Award (1999) and the Signal Service Award (2001).

In keeping with his innovative spirit, Keeton desires that the proceeds from this mentor fund help spearhead the development of the Innovation Fund. This part of the AMSA Educational Foundation:

- helps launch new high impact programs
- grows new programs to self-sufficiency
- equips students with leadership training
- underwrites responses to urgent research or media issues
- lets AMSA respond nimbly to new opportunities

To make a gift to the fund in Dr. Keeton's honor or for more information, visit the [donation page](#).

**AMSA SALUMI 101 Course at California State University-Fresno:** Registration for SALUMI 101 open, only 6 spots are available so register today! SALUMI 101 will be held December 7-9, 2016 at California State University-Fresno in Fresno, CA. SALUMI 101 is sponsored by American Meat Science

Association (AMSA), North Carolina State University and California State University-Fresno.

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. 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) or contact [Deidrea Mabry](#).

**Opportunity to Promote Internships to AMSA Student Members:** To more effectively promote internships available to AMSA student members, the AMSA Student Board of Directors is offering a special opportunity to promote your company's internships. All internships that are uploaded to the AMSA Career Center by November 9th will be included in a special "Internship Opportunities" newsletter. This newsletter will be a great way to promote internships to the AMSA student membership. To take advantage of this special opportunity, visit the [AMSA Career Center](#) to upload your company's internship information by November 9th. The cost to list an internship is \$75 per listing. Diamond, Platinum, Gold and Silver Sustaining Partners receive a 25% discount on all postings. If you are a sustaining partner and currently do not have your discount code, please contact [Jen Persons](#). All postings will be featured on the AMSA Twitter and Facebook feeds.

All listings will remain on the AMSA Career Center for 30 days after they are initially listed. A newsletter will be compiled on November 11th listing all the internships that are posted on the AMSA Career Center and will be sent out to the AMSA membership, including over 950 students, on November 11th. If you have any questions about the newsletter, please contact [Deidrea Mabry](#) or have questions regarding the AMSA Career Center please contact [Jen Persons](#).



## Student News

**Tyson Beyond Fresh – Processed Meat Short Course - February 3-5:** 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 which 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 get hands on experience in a 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!

**Congratulations to Brittany Bullard and Megan Webb on Receiving the W.D. Farr Scholarships:**

The National Cattlemen's Foundation **announced yesterday** that AMSA members and past Student Board Directors Brittany Bullard and Megan Webb were the recipients for the 2016-17 W.D. Farr Scholarships. The annual W.D. Farr Scholarship awards were established by the National Cattlemen's Foundation in 2007 to recognize outstanding students who plan to pursue careers in meat science and animal agriculture. Each \$12,000 award recognizes superior achievement in academics and leadership, and will allow the students to further their study in fields that benefit the cattle and beef industry. The awards will be recognized in February at the 2017 Cattle Industry Convention and NCBA Trade Show in Nashville, Tenn.



Brittney Bullard of Wellington, Colo., is a Ph.D. candidate in meat science at Colorado State University. Her research focuses on pathogen reduction in beef systems and improving beef quality. She hopes to continue W.D. Farr's legacy of beef industry improvement throughout her graduate work and her professional career. Bullard grew up in Santa Maria, Calif., and was active in 4-H showing beef cattle and other livestock. She received her Bachelor of Science degree in animal science from Cal Poly and her Master of Science degree in animal sciences from Colorado State University.

Megan Webb of Brookings, S.D., is a Ph.D. candidate in meat science at South Dakota State University. Webb's dissertation addresses consumer responses to beef production methods, with the goal of gaining economic, marketing and consumer messaging techniques to improve brand



differentiation. Webb's involvement in the beef industry began on her family's Angus operation in Burlington, W.V., which has become vertically integrated. She remains involved in the operation, assisting with processing plans and youth FFA projects. She received her Bachelor of Science degree from Texas A&M University and her Master of Science degree from Colorado State University. In her career, Webb hopes to combine science and practical applications in both pre-harvest cattle production management and consumer decision making to drive economic success for the industry.

**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](mailto:students@theisef.com).

### **AMSA Members Featured in the News**

**AMSA Exclusive: Effects of Frozen Mechanically Separated Pork on Functional Properties of Emulsion-Type Pork Sausage:** Mechanically separated meats (MSM) allow the recovery of valuable protein during carcass fabrication and are used throughout the world due to their low cost. However, MSM are susceptible to lipid oxidation due to high heme and free iron content, and they typically have a soft texture due to high connective tissue and low myofibrillar protein content.

MSM are generally shipped under frozen conditions and are used in processing of various products. Little research has been done to determine the effect of addition of MSM –



especially that of pork MSM – on physicochemical characteristics of meat products (Baker and Kline, 1984; Raphaelides et al., 1998).

It is not unusual to have MSM stored for many months after production; but how does the quality change with length of frozen storage and how does that affect functionality?

The objective of the related study was to investigate functional properties of emulsion type meat product with various levels of frozen mechanically separated pork (MSP) (both five and eight months post production).

The MSP (22.5 percent fat, 14.3 protein) was obtained commercially, subdivided and randomly assigned to two frozen storage (-20°C) periods. After each frozen storage interval, the MSP meats were thawed at 1°C for 48 hours and coarsely ground. The control sausage formulation consisted of 56 percent to 68 percent fresh boneless pork shoulder (regular pork), 26 percent to 28 percent water, 3 percent salt, 0.3 percent sodium tripolyphosphate with ~10.5 percent fat and 12.5 percent protein content.

[Click here to read more!](#)

**Meat Science Review: Definition of Factors that Impact Fresh Pork Tenderness:** Inconsistency in pork tenderness is an issue consumers, chefs and purveyors are challenged with every day. Tenderness is imperative to meat quality, but methods to measure tenderness in large-scale processing facilities have not yet been established. There is value in defining the features of fresh pork loins that contribute to variation in sensory quality. It is understood that pH, color and marbling can influence pork quality. It also is known pork quality can vary even when these traditionally defined quality determinants are held constant. The objectives of this study were to determine the explanation for variation in fresh pork tenderness when pH, color and marbling are not different.

Fresh pork loins (n = 159) were collected one day postmortem from carcasses of commercial Duroc-sired pigs. After aging loins approximately 13 days, chops (1 inch thick) were fabricated and evaluated for purge, cook loss, ultimate pH, visual color and marbling, Hunter L, a, b values, sensory, star probe (kg) and total lipid. Loins that had extreme star probe measurements were selected if in range for ultimate pH (5.54-5.86), visual marbling score (1.0-3.0), and total lipid (1.61-3.37 percent). These ranges were selected because previous research shows ultimate pH and lipid content can influence measured tenderness in fresh pork. A trained sensory panel (n = 4) was used to evaluate tenderness, chewiness, juiciness and flavor of chops. Instrumental tenderness was measured with an Instron fitted with a star probe attachment (Figure 1). This measures the peak force necessary to compress and puncture a chop with a programmed cycle of an 80 percent compression. Star probe analysis has a strong negative correlation to sensory tenderness and a strong positive correlation with sensory chewiness. Selected samples were grouped into either a low star probe (LSP, n = 12) or high star probe (HSP, n = 12) group. The average star probe value for the LSP group was 4.95±0.25 kg and the average star probe value of the HSP group was 7.75±0.74 kg.

[Click here to read more!](#)

## 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](#).

### **The Microbiology of Meat: The Fundamentals of What Makes it “Walk” and Can Make a Body Rumble!**

December 20, 2016

11:30 am – 12:30 pm CDT

#### **Overview:**

This webinar will cover some of the basic fundamentals of meat microbiology and the impact of processing and packaging on the microbial ecology and safety of meats. Guidance on how to interpret and understand microbial data from the numbers of colonies to the number of gene copies will be presented.

#### **Presenter:**

Dr. Lynn McMullen is a Professor of food microbiology in the Department of Agricultural, Food and Nutritional Science at the University of Alberta. Her research for the past 20+ years has focused on the microbiological safety and quality of meat products, particularly with respect to controlling the growth of

bacteria on meat. Her research focuses on antimicrobial peptides as biopreservatives and the application of interventions to reduce bacterial populations on meat. She is the Scientific Lead of the Meat Safety and Processing Research Unit, a level II biocontainment meat processing research facility where research with foodborne pathogens can be done under conditions similar to that found in the meat industry.

**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

**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!](#)

### AMSA Career Center

AMSA Career Center is the exclusive online resource for qualified candidates in the meat industry. The system offers an extensive resume database and powerful, user-friendly searching capabilities that enables employers to find the candidates they need.



Join the ranks and post your job openings today and let the AMSA Career Center assist you in filling those positions, visit us at <http://careers.meatscience.org/>.

If you participated at the 69th RMC Career Fair held in San Angelo, Texas, you have a few days left to take advantage of the exhibitor discounted rate for job postings on the AMSA Career Center. The offer expires Monday, October 31st. Contact [Jen Persons](#) with any questions.

#### [New Job Postings:](#)

- AMSA Communication and Marketing Internship ~ American Meat Science Association
- Academic Specialist ~ Michigan State University

- Assistant Professor, Meat Science ~ Utah State University
- 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
  - 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!

**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).

**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**

**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

**December 20 - AMSA Webinar - The Microbiology of Meat: The Fundamentals of What Makes it "Walk" and Can Make a Body Rumble!**

**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 3-5 - Tyson Beyond Fresh Meats Short Course** - Tyson Foods Discovery Center - Springdale, AR

**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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