



What's New in eNews?

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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 Fall Student Board Meeting Update by Morgan Pfeiffer, AMSA Student Board President

I hope this update finds you all well and excited for the end of the semester! The student board of directors recently met for our annual fall board meeting. We had the great opportunity to meet at Texas A&M University, the site of the 2017 RMC. We would like to extend our sincere thank-you to all of those at Texas A&M who welcomed us, toured us around, and made us feel like family!

We also would like to update all of you on the exciting events coming this spring.

1. **The Student Leadership Conference** will be held in March in Saint Louis, MO. The focus of the conference will

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,

be personal and career development. Stay tuned for exact dates and registration information.

2. **The student-mentor program** for RMC is in the process of being renovated, stay tuned as we get closer to RMC for new details.

3. **Taste of RMC and the Iron Chef competitions** will also have new spins this year. It is never too early to begin thinking of great commercial ideas for the Taste of RMC competition.

4. **The t-shirt auction** this year will take a new direction as we add a theme to the competition and inform you all on where the money will be donated beforehand. Also, we would like to update you on our decision to donate all of the proceeds from the 2016 t-shirt auction to the Chris Rains Mentor Program.

5. **The RMC career and networking fair** will be very similar to last year, there will be a lot of great companies to meet with at the 2017 RMC throughout the afternoon on Sunday, June 18th.

We hope each of you are as excited as all of us as we prepare to begin a new year and hit the ground running with a lot of AMSA Student activities.

Please reach out to myself or one of the board members if you have any questions or would like to become more involved, our contact information is located [online!](#)

Please look for our annual student member newsletter that will be sent out in a few weeks and have a Merry Christmas!



AMSA News

AMSA Sustaining Partner

Highlight: For more than 50 years, the AMSA has relied on support from partners to maintain its ability to provide community and professional development programs and opportunities for individuals in the field of meat science. AMSA's Sustaining Partners program acknowledges the organizations and institutions that provide extraordinary financial and logistical contributions for the products and



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
U.S. 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)*

services offered by the association. Today, we would like to recognize and also thank Johnsonville Sausage for its enthusiastic support of not only AMSA but also AMSA's Signal Service Award program and AMSA's Reciprocal Meat Conference.

Wisconsin-based Johnsonville Sausage is the No. 1 national sausage brand featuring: brats, burgers Italian sausage, smoked-cooked links, breakfast sausage in fully cooked and fresh varieties, meatballs and summer sausage. Johnsonville employs approximately 1,600 people, which the company refers to as "members." Each member takes ownership of product quality to ensure the excellence and Big Flavor of Johnsonville Sausage. Supervisors are called "coaches" or "team leaders" and the company is organized into teams, not departments.

"We're excited to advance our relationship with the AMSA! We view the AMSA as a critical lifeline that leads with sound science that we often use to address business challenges. We have a saying at Johnsonville Sausage that "Facts are our Friends". When in need of scientific data or consultation, the AMSA is often one of our first calls to get the facts. The services provided are valuable, timely and presented in a way that can be conveyed to multiple audiences.

As a growing company, both domestically and abroad, Johnsonville Sausage will continue to rely on the AMSA for people talent. We have found that members of the AMSA are well prepared and have a keen sense for industry challenges and pragmatic ways to solve them. We will continue to look for ways that we can give back to the AMSA with our time and talents. It's an organization that we feel strongly about and look forward to contributing to its continued success." -Kevin Ladwig, Vice President

Johnsonville products are available in all 50 states, 40 countries and in 125 professional, college and semi-pro sports stadiums throughout the U.S. Founded in 1945 by the late Ralph F. and Alice Stayer, Johnsonville remains family owned today. For additional Johnsonville company information, visit www.johnsonville.com.

Supporting AMSA Made Simple Through AmazonSmile:

Stretching your gift-giving money is as easy as shopping AmazonSmile.com. Shopping through Amazon will not only whittle down your list in the convenience of your home, but enable you to donate to your favorite charity organization at no additional cost to you. For every dollar you spend on eligible AmazonSmile items, the AmazonSmile Foundation will donate 0.5% of the purchase price. Please consider supporting AMSA through AmazonSmile.com and together let us enrich and strengthen our meat science community! Click AmazonSmile.com for more information or contact [Jen Persons](#) at the AMSA.

Gates Foundation Matching Donations Through

December: In honor of **#GivingTuesday**, the Bill and Melinda Gates Foundation is matching peer-to-peer fundraising gifts through Facebook until December 31 or until

- *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.*

the goal of their foundation giving \$500,000 has been met. The AMSA Educational Foundation is receiving these matching funds when you donate! Several AMSA members have established Facebook fundraising pages eligible for the matching dollars; look for them in your news feed or at AMSA's page [facebook.com/ScienceOfMeat](https://www.facebook.com/ScienceOfMeat). To find out more about the AMSA Educational Foundation or to donate through our website, visit: www.meatscience.org/foundation.



Student News

The 2017 Student Leadership Conference is Set: The 2017 Student Leadership Conference (SLC) will be held in St. Louis, Missouri on March 24-25. The conference will focus on starting your career and the many ways in which you may be interviewed before landing your dream job. AMSA professionals will walk you through the details of phone, skype, and in-person interviews as well as how to interact with potential employers during a meal. Students will also have the opportunity to get feedback on their resume or CV as well as complete a personality assessment through workshops. Industry tours and valuable networking will also be on the pre-conference agenda. Mark your calendars. It's going to be a fun-filled weekend! Registration will open next week so be on the lookout for more information!

Student Leadership Conference Scholarship Award – University Award: Travel scholarships will be given to a number of universities this year for the SLC. Each university will be presented with a predetermined travel scholarship at the 2017 SLC to assist with the travel costs to SLC. The objective of this travel scholarship is to assist universities with students interested in attending the 2017 AMSA Student Leadership Conference March 24-25, 2017 in St. Louis, Missouri. As a student association, it is important to create opportunities to benefit those interested in the meat industry by providing them with educational and networking opportunities. This university travel scholarship is sponsored by the AMSA Student Membership. Applications for the Student Leadership Conference must be received no later than February 13, 2017 11:59pm. Applications and additional details can be found on the [AMSA website](#) or contact [Rachel Adams](#) for more information.

AMSA Announces 2017 Internship Opportunity:

Position: Communication, Marketing and Consumer Website Internship

Location: Remote

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

Scholarship: \$600/month

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.

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) 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.
- Work with staff on other assignments as needed.

For more information or to apply please go online to:

<http://careers.meatscience.org> or contact [Deidrea Mabry](#).

2017 Spring Meat Judging Registration: It will soon be time to begin the 2017 Meat Judging year! The National Western Intercollegiate Meat Judging Contest will be held January 15 and the Southwestern Intercollegiate Meat Judging contest will be held January 29. Registration is now available on the [AMSA website](#). More information and links to reserve hotel rooms can be found [here](#). Please contact [Rachel Adams](#) with questions.

AMSA Members in the News

Compositional, Physical Factors Associated with Pork Belly Firmness

Olugbenga P. Soladoye, University of Saskatchewan

Pork belly softness is a major quality defect that has reduced processors' and packers' profitability because of its effect on fabrication efficiency, bacon shelf stability, sensory quality and bacon slicing yield. Despite the importance of pork belly softness, however, its effective assessment, control and application in belly sorting procedure in the industry has been mostly hampered because there are so many factors contributing to its overall perception. The present research attempted to explore various physical and compositional factors that may influence pork belly softness that will provide easier assessment for further processing and pork belly sorting for various market requirements.

To look at this, 198 pigs of three different genotypes (Duroc, Lacombe and Iberian crossbred), two sexes (barrow and gilt), two slaughter weights (264 and 308 pounds) and three different diets (flaxseed, canola and control) were utilized in this study to comprehensively represent the potential variability in the pork marketplace. Following a 24-hour chill, left bellies were fabricated and belly softness assessed using both an objective measure of belly flop angle and a five-point subjective scale. Physical factors including measures of belly thickness, length, width and weight were collected from the pork bellies. Compositional factors including proximate analysis, fatty acid profile and iodine value (IV) were also determined on three predetermined pork belly layers (lean, subcutaneous fat and seam fat). Because variation in fatty

acid profiles is often implicated in belly softness, we have also selected a few individual fatty acids alongside the IV to be included as part of the compositional predictors in the model. [Click here to read more!](#)

Does Electrical Stimulation Make Sense for Beef Slaughter Facilities?

Robert Maddock, North Dakota State University

Electrical stimulation (ES) is a proven technology that can improve the quality of beef carcasses. An interesting note is that the first record of the use of electricity in meat processing was when Benjamin Franklin used electricity to stun turkeys and noted that the meat from these turkeys was more tender than those that were not electrically stunned.

It is safe to say the technology has been around for a while.

The process of electrically stimulating beef carcasses typically occurs at either bleed out or after final carcass wash. The purpose for each of these is different and the technology used is also different. At bleed out, low voltage electrical stimulation can be used to cause slight muscle contractions and results in a more complete loss of blood from muscles.

The amount of blood left in muscle tissue is primarily related to shelf stability as blood is an excellent medium for bacterial growth. Electrical stimulation at bleed out can also decrease the amount of time a carcass spends on the bleed chain. Electrical stimulation applied after carcass wash is used to improve meat quality traits of the chilled carcass. At this point, the type of electrical stimulation is normally high voltage. There are several reports available that indicate meat from electrically stimulated beef carcasses is more tender and has brighter color than non-stimulated carcasses.

In general, there are three major types of electrical stimulation: extra low-voltage electrical stimulation, low-voltage electrical stimulation and high-voltage electrical stimulation.

The extra low voltage stimulation has a voltage of <100 Volts while high voltage is carried out at >110 Volts. Low voltage electrical stimulation is carried out between 100–110 Volts. The two major types of ES (low and high) are often the ones most often reported in the scientific and trade literature with clear definition of the voltage applied. Except the voltage, which is somewhat fixed for the major types of ES, high variability exists in the amperage, impulse frequency and delay time between slaughtering and stimulation. [Click here to read more!](#)

AMSA Educational Webinar

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

Beef Industry Safety Summit Announces Call for Research Abstracts: The Beef Industry Safety Summit has been established as the premier event that brings industry leaders and safety professionals together from all sectors of the beef industry to focus on strategies to improve beef safety. The Safety Summit will be held in Houston, TX February 28 - March 2, 2017. As part of the annual Summit, the presentation of research results plays a key role in filling knowledge gaps and identifying new research needs so safety strategies can be adjusted to incorporate the latest information. Scientists are invited to submit research results from projects that were funded by ALL funding sources, not just The Beef Checkoff. The official Call for Abstracts and submission template is now posted on BIFSCO.org and BeefResearch.org. **Abstracts are due December 16th.** Submitted abstracts will be evaluated by a selection committee and applicants will be notified regarding acceptance by COB January 11th. See the posted Call for Abstracts for additional submission details.

Howard Wyman Sheep Industry Leadership School debuts in Oregon Willamette Valley: The 31st annual Howard Wyman Sheep Industry Leadership School sponsored by the National Lamb Feeders Association will debut March 12-15, 2017, in Albany, Oregon located in the heart of Oregon grass seed country. The school was moved from summer to spring to allow participants to get the most out of seeing the area's unique grass fed lamb production and marketing

systems in operation. Planned visits within the 70-mile radius of Albany, include a startup sheep dairy in Jefferson, a three-year old on-ranch harvest facility, a fiber mill in Lebanon, vineyard grazing and winery tour in Eugene, plus a unique variety of large and small sheep growing operations. An optional tour to the Oregon Coast that ends up at Portland International Airport is available for those wishing to stay an extra day.

The first Howard Wyman Sheep Industry Leadership School, held in Fort Collins, CO, has rotated between Sioux Falls, SD, San Angelo, TX, Greeley, CO, Columbus, OH, Philadelphia, PA and Dixon, CA over the last 30 years. Known for its intensive program balancing classroom time, site tours and one-on-one exchanges, the program also offers participants opportunities to listen to industry leaders, academic experts, as well as make connections with other producers representing different parts of the country.

Cost to the individual participant consists of their transportation to and from the selected school site plus a \$200 per person registration fee. NLFA provides meals and lodging for the participants, as well as the cost of the site tours and program supplies. Cost for the optional Oregon Coast Tour will be announced later.

Participants must be 20 years of age to apply. The application process consists of a written essay. A group of approximately 24-26 participants will be selected for the school. Deadline for registration is January 6, 2017. For more information, contact NLFA or visit www.nlfa-sheep.org.

AMSA Career Center

The AMSA Career Center is an indispensable job search tool. Whether you're just starting out in your career or if you are considering your next job opportunity, you can reap the rewards of our niche job board.

All job postings provide information about which companies are hiring, in what areas, and what skills they are looking for which gives guidance and direction to job searches and can help you gauge your employability.

The **AMSA Career Center** is utilized by leading employers in the meat industry and has been customized to allow companies to search specifically for candidates with a meat science background.

Post your resume today and take advantage of this resource to ensure your success tomorrow!

Visit us at <http://careers.meatscience.org/> or contact **Jen Persons** with any questions.



Meat Industry
CareerLink

New Job Postings:

- Research Associate (Meat Science) Hamilton/Palmerston North, New Zealand ~ AgResearch
- Lecturer- Meats & Poultry Processing ~ Clemson University
- Food Safety Technologist ~ Smithfield
- Sr. Technical Services Specialist - Meat Applications ~ Cargill
- AMSA Communication and Technical Writing Summer Internship ~ American Meat Science Association
- AMSA Communication and Marketing Internship ~ American Meat Science Association
- Assistant Professor, Meat Science ~ Utah State University
- Technical Manager ~ Food Safety Net Services

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.

Petfood Forum Announces Randi Zuckerberg and Temple Grandin, PhD, as Keynotes: Representatives from Petfood Industry have announced that Randi Zuckerberg and Temple Grandin, PhD, have been selected as Petfood Forum keynote speakers. The 2017 event marks the 25th anniversary of the unique exhibition and conference for the pet food industry, to be held on April 3-5, 2017 in Kansas City, Missouri, USA. Randi Zuckerberg, the CEO and founder of Zuckerberg Media, will open the show on Tuesday, April 4, 2017. During Zuckerberg's opening address, she will share expert business insights, tips and best practices for utilizing social media, as well as other platforms, in order to maximize reach to today's consumers. Zuckerberg is well-versed in the realm of social media, as she created and managed the marketing programs for the social media giant, Facebook, from 2005-2011. In addition to Zuckerberg's experience with Facebook and being the founder of her own media company, Randi has also authored two books, including *Dot Complicated*, a New York Times bestseller about how to deal

with ways that technology has both enhanced and complicated everyday life.

On Wednesday, April 5, 2017, Temple Grandin, PhD, another member of the New York Times bestseller list for her book, *Animals in Translation*, will take the stage to share her expertise on animal behavior. Grandin is a professor of animal science at Colorado State University, as well as a designer of livestock handling facilities. In addition to the curved chute and race systems Grandin has designed for cattle that are used worldwide, she has also developed an objective scoring system for assessing handling of cattle and pigs at meat plants that is being used by many large corporations to improve animal welfare. Details on the educational sessions that will follow each keynote presentation are expected to be released soon. Topics will cover the latest research and innovations in pet nutrition and pet food ingredients, safety and processing, market data and trends, packaging and more. Early Bird registration is available now and provides attendees with the opportunity to save up to \$300. For further details and the most up-to-date information on Petfood Forum 2017, please visit www.PetfoodForumEvents.com.

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

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

March 24-25 - AMSA Student Leadership Conference - St. Louis, MO

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

April 3-5 - Petfood Forum - Kansas City, MO

April 7-8 - Southeastern Meat Judging Contest - Columbus, OH and Lexington, KY

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)

1 E Main St | Suite 200 | Champaign, IL 61820 | 800-517-AMSA | 217-356-5370

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