



What's New in eNews?

Key Reminders and Updates:

- Registration is Open for the AMSA 70th RMC
- Food Safety Net Services Awards 2016 Meat Judging Scholarships
- Foundation Only \$3000 from Year-End Goal
- First SALUMI 101 Major Success
- AMSA Announces the 2017 PORK 101 Courses
- Taste of RMC and Quiz Bowl Registration Are Open
- AMSA Member in the News
- AMSA Career Center - Check out the New Jobs Today!
- Industry News, Upcoming Conferences, AMSA Educational Webinar and More!

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.

Registration is Open for the AMSA 70th RMC

AMSA is excited to announce that AMSA members will head to College Station, Texas where they will be hosted by Texas A&M University at the AMSA's 70th RMC "Where History, Tradition, and Science Meet" from June 18-21, 2017. The host and RMC planning committees will be preparing a variety of activities. More information regarding the technical program, schedule of events, registrations fees, hotels and more is posted [online](#).



So, save the date and register today to join us for the AMSA 70th RMC in College Station, TX.

2017 RMC Technical Program Will Include:

- Meat Flavor Chemistry
- Current Perspectives in Meat Science
- Food Security and Insecurity
- Muscle Biology
- Food Safety

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

- Culinary Insights
- History of Meat Science
- State of the Industry: Outlook and Opportunities
- Workshops focusing on:
 - Food Defense
 - Consumer Messaging & Education
 - Hands-On Pork Variety Meats
- And Over 60 Reciprocity Sessions!

Attendees Can Expect:

- The Welcome Reception at the George Bush Presidential Library and Museum will enable you to focus on networking while reflecting on our nation's history.
- Enjoy great food, fellowship, and competitive softball during the Family Picnic to be held at Olsen Field at Blue Bell Park.
- Join us for an enchanting evening at Kyle Field and savor a delectable dinner featuring the famous "Aggie Prime Rib" as we honor our industry leaders.

Early bird registration fee for an AMSA professional member is \$599, AMSA student member is \$250 and a nonmember is \$875. The standard registration fee after May 5 is \$699 for professional members, \$299 for student members and \$999 for nonmembers. For more information regarding the AMSA 70th RMC please visit: <http://www.meatscience.org/rmc>.

Food Safety Net Services Awards 2016 Meat Judging Scholarships

During the 2016 Meat Judging season, Food Safety Net Services generously sponsored \$1000 scholarships to the total contest individual at each major AMSA meat judging contest. "Meat Judging has been a passion of mine since I was a freshman in High School. After graduation, I went on to judge and coach at Texas A&M University under the guidance of Albert Usener and Dr. Gary Smith," said John Bellinger, CEO of Food Safety Net Services.

Contestants were eligible to receive the scholarship once, if the top individual had already received a scholarship it then went to the next eligible high individual. Twelve individuals from different universities were the recipients of the 2016 scholarships. AMSA shares a strong commitment to developing the next generation of meat scientists which is made possible with the support of our sustaining partners, like Food Safety Net Services.

AMSA and Food Safety Net Services would like to congratulate this year's scholarship recipients winners!

National Western

Senior Division – William Fletcher, Texas Tech University
A Division – Leah Parsons, Garden City Community College

Southwestern

Senior Division – Madison Comes, Colorado State University
A Division – Adrian Longoria, Garden City Community College

Houston

Senior Division – Jessica Humphrey, Texas Tech University

International Center for Food Industry Excellence
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*

A Division – Courtney Walker, Clarendon College

Eastern National

Senior Division – Kirby Bohls, Texas A&M University

Elanco Animal Health American Royal

Senior Division – Cole Perkins, Texas Tech University

A Division – Dyllan Galligan, Clarendon College

Cargill High Plains

Senior Division - Kye Schwartz, Texas Tech University

A Division – Katie Thoden, Fort Scott Community College

International

Senior Division – Juliana Albrecht, Oklahoma State University



Food Safety Net Services, headquartered in San Antonio, Texas, is a national network of ISO 17025 accredited testing laboratories providing expert technical resources that assist companies with implementing food safety and quality programs that deliver critical information needed to continually improve process controls.

Food Safety Net Services has been a longtime supporter of the meat judging program and the annual Intercollegiate Meat Judging Meritorious Service Award. AMSA would like to recognize and sincerely say thank you to Food Safety Net Services for all of their continued support.



AMSA News

**Foundation Only
\$3000 from Year-End
Goal**

***Keith Belk, Chairman,
AMSA Educational
Foundation Board of
Trustees***

Your continuing generosity to the AMSA Educational Foundation in time, effort and funding has built up AMSA programs, activities, and especially people. Your



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*

involvement has made a measurable difference in the lives of students, young professionals, and the field of meat science. Thank you!

This summer, the trustees set a record-breaking goal of \$35,000 for last quarter donations, and members have risen to the challenge! Only 3,000 dollars is needed to meet the goal. The Trustees encourage you to join us in translating our passion for meat science into opportunities for upcoming scientists. Please consider making a tax-deductible year-end gift. **To be credited as 2016 gifts, website contributions must be completed or mailed checks must be postmarked no later than December 31, 2016.**

Your gift to the ***Innovation Fund*** underwrites student development, new programs and high impact initiatives. You can honor colleagues and beloved mentors with your gift to their mentor funds. Donations support scholarships, activities, leadership development and educational programs that enrich careers and build bridges with those outside the scientific community. The Educational Foundation has established a new, prestigious recognition which celebrates members whose influences have had a lasting legacy that fundamentally changed the meat industry: the AMSA Legacy Recognition Program. Donations strengthen the Foundation's Innovation Fund. Ken Johnson and Dave Anderson are the first candidates for this honor.

Make this the most generous fourth quarter in Foundation history with your support of AMSA. Enjoy a happy holiday season!

How to Offer Your Support

- Visit <http://www.meatscience.org/foundation> for more information and to donate online.
- Make checks to "AMSA Foundation"
 - Please write the name of the fund you wish to support on the memo line and mail to:
American Meat Science Association
26145 Network Place
Chicago, IL 60673-1261 US

New mentor recognition funds will carry on legacies of beloved AMSA mentors:

- Craig Bacon, Tyson - to fund scholarships and meat judging contingencies
- Gordon Davis, CEV - to support intercollegiate meat judging
- Jimmy Keeton, TAMU - to fund high impact activities through the Innovation Fund
- Chris Raines, Penn State - to support ag advocacy and consumer outreach efforts
- Jeff Savell, TAMU - to develop student leadership and meat judging activities

First SALUMI 101 Major Success: "Great course, excellent instructors, awesome experience, fun and interactive" are just a few of the many comments received after the first AMSA

(supports R.C.
Pollock Award)

SALUMI 101 course hosted by California State University-Fresno last week. Special thanks go out to AMSA members Drs. Amanda McKeith, John Henson and Dana Hanson for all of their hard work and dedication to making this course not only an educational experience for the 23 attendees but a memorable one as well.



SALUMI 101 is a unique three-day, hands-on educational course designed for anyone with a passion for learning more about the art and science of crafting high quality artisan meat products. Participants had the chance to interact with industry and university professionals as they learned about the production of safe and high quality artisan-style meat products. The course began with insight into basic meat science, salami production, pork carcasses including a hands-on cutting and fabrication pork carcass lab. After learning all the background information on the first day, attendees were ready to dive in and learn more about salami production practices and techniques. At the end of days one and two, attendees had a chance to sample a variety of products but the real treat was the chance to make their artisan products, that included a lesson in the art of hand tying their very own salami products. The second day concluded with a discussion on the history of aging and the advantages and benefits. On the final day of the course, attendees were treated to a tour of Busseto Foods, who specializes in gourmet dry cured meats, European style salami, prosciutto and pepperoni.



Past attendees can't stop talking about Salumi 101:

"Salumi 101 will definitely make an impact on my personal knowledge when it comes to Salumi products."

"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."

Salumi 101 was a great course, we were able to both learn and refresh, I arrived back to work feeling very enriched and excited."

AMSA Announces the 2017 PORK 101 Courses: AMSA is excited to announce that the 2017 PORK 101 courses will be held May 23-25 at Texas A&M University in College Station, Texas and October 23-25 at Iowa State University, in Ames, Iowa. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Merck Animal Health. Attendees will experience firsthand the swine industry from live animal production through finished pork products. The course concludes with the attendees preparing and sampling products from pork carcasses including pumped loins, bacon, hams and sausage. These attendees will have the opportunity to learn about the value differences in swine, pork carcasses, pork primals and processed pork products from meat science faculty and AMSA members at each university. Registration for AMSA members and other partnering organizations is \$825. Non-member registration is \$975. For more information or questions regarding PORK 101 please go [online](#).



Student News

Register Today for Taste of RMC: The 14th Annual Taste of RMC Competition will take place on Monday, June 19th during the Annual RMC Family Picnic at Blue Bell Park in College Station, TX. Taste of RMC is a great experience to stretch your creativity and product development skills! ***This year's theme will center around grilling and will require your team to create an At Home Grill Kit similar to a Blue Apron meal kit.*** More details can be found on the [AMSA website](#) and registration is now open. Start recruiting your team and brainstorming ideas!

Quiz Bowl Registration Open: The 16th Annual RMC Undergraduate Quiz Bowl Competition will take place on Sunday, June 18th in College Station, Texas. The preliminary rounds will take place in the Texas A&M Memorial Student Center with the final round being held at the Bush Library during the Sunday night Welcome Reception. Each university may register up to two teams of four students. For a complete set of rules and to register for this year's competition, make sure to visit the [AMSA website](#). Contact [Rachel Adams](#) for any additional questions.

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 and a tentative schedule is now posted [online](#).

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 CT. Applications and additional details can be found on the [AMSA website](#) or contact [Rachel Adams](#) for more information.

AMSA Member in the News

Mitigation of *Listeria monocytogenes* in Ready-to-Eat Meats Using Lactic Acid Bacteria

By Byron D. Chaves, Ph.D., and Mindy M. Brashears, Ph.D.

Nothing like a series of disease outbreaks and food recalls to put a pathogen at the forefront of the media and make processors fear the worst. *Listeria monocytogenes* has given us a lot to talk and think about over the last 5 years. Outbreaks of listeriosis associated with the consumption of contaminated caramel apples, ice cream and cantaloupes, as well as several multi-state recalls of bagged salads, frozen vegetables, school lunches, frankfurters, corn dogs and ready-to-eat (RTE) meals, among others, remind us of how far we are from having a full understanding of the ecology, transmission and control of *L. monocytogenes* in foods and food processing environments.

We all know that *L. monocytogenes* can be a challenging pathogen to control. First, it is a common bacterium in natural environments, including vegetation, agricultural soils and livestock, so it may be brought into the plant in raw animal and plant materials, dust, water and even through plant employees. Secondly, it typically finds its niche in cold, humid environments, making it a potential nightmare to control in RTE meat processing facilities once it has established itself on the premises. Its ability to form biofilms and persist in this protective microbial community is one of the most common reasons for its difficult eradication, despite aggressive cleaning and sanitizing. Lastly, *L. monocytogenes* can survive and even grow in refrigerated, packaged RTE products, including those packed under low-oxygen conditions.

Unlike produce handling and processing facilities, where *Listeria* spp. is somewhat expected to be present from time to time,

companies that process RTE meats cannot afford to have *L. monocytogenes*. Postlethality-treated product that comes in touch with contaminated direct-contact surfaces or product that is directly contaminated after a lethality treatment becomes adulterated as per the U.S. Department of Agriculture-Food Safety and Inspection Service's "zero tolerance" rule under 9 C.F.R. Part 430—"Control of *Listeria monocytogenes* in post-lethality exposed ready-to-eat products." The rule requires that manufacturers of medium- and high-risk RTE meat and poultry products develop written programs to control *L. monocytogenes*, followed by robust testing as a means of verification, and encourages plants to use new technologies and methods to eliminate or reduce the growth of *L. monocytogenes*, hence minimizing the risk of postlethality product contamination.

On average, an estimated 1,600 people are sickened by foodborne *L. monocytogenes* every year in the U.S., but this translates into nearly 19 percent of annual foodborne-related deaths. Furthermore, *Listeria* imposes an estimated \$2.8 billion in economic burden in a typical year. Almost all of this, \$2.1 billion, is due to deaths.[1] RTE meat and poultry products continue to be highly implicated in the transmission of foodborne listeriosis. The *L. monocytogenes*/deli meats pathogen/food combination is estimated to take the lives of 89 people in the U.S. every year and to cost \$902 million per year in illness cases, ranking third in terms of economic burden of illness, surpassed only by *Campylobacter* in poultry and *Toxoplasma gondii* in pork.[2]

[Click here to read more and see references!](#)

Purdue University: An Exciting Place to Study Meat

Science: Purdue University is once again an exciting place to study meat science. With the addition of two new faculty hires and a new meat lab on the way, the Purdue College of Agriculture has made it clear that meat science is important and valued as Indiana's land-grant university. Stacy Zuelly, an assistant professor in meat science, serves as the Director of the Meat Science Program and is excited about the future.

"Our program has an amazing feeling of excitement that stems from the students, faculty, staff, and administration. We are thrilled about our new meat lab, and the enthusiasm for the program is palpable." says Zuelly.

In addition to Zuelly's hire in 2015, Purdue also hired Brad Kim and Blaine Brown in 2014. Brad is an assistant professor that specializes in meat color, shelf stability, and storage techniques to improve meat quality. Blaine serves as the Butcher Block manager facilitating teaching, extension and research.

With new faculty comes renewed student interest. For the first time Purdue University competed in the American Meat Science Association Undergraduate Quiz Bowl and Iron Chef Competitions. Also, Derico Setyabrata won AMSA Undergraduate Research Competition. Additionally, Purdue Meat Science Club was recently established to continue to promote meat science activities and education to both undergrad and graduate students.

Another great asset at Purdue is the Boilermaker Butcher Block. The Butcher Block is a critical component of the current meat science courses by providing instruction and product for students to continue their meat science education. In the Meat Science course, students are required to work four hours in the Butcher Block to further their understanding outside of the classroom. In the Animal Growth, Development, and Evaluation course, over 40 animals are harvested to allow students to understand live evaluation in relation to carcass composition.

Public outreach is also valued in the Purdue Meat Science programs. Purdue hosted the National FFA Meat Evaluation CDE in October, 2016, and will remain the host university for the next nine years. Efforts are also being made to help the general public understand where their meat comes from, how it is raised, and how to safely prepare it at home. Finally, producer and processor education is continuing to be developed to provide valuable information for Indiana stakeholders.

[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.

International Rendering Symposium 2017: The National Renderers Association will be having their annual International Rendering Symposium from noon on February 2 to noon on February 3, 2017 at the International Poultry and Production Expo in Atlanta, Georgia. The theme for this year is ***The Rendering Industry: Keeping Agriculture Sustainable.*** This is the perfect opportunity for meat scientists to expand their knowledge of the rendering industry. This symposium will focus on the opportunities and challenges to the industry today. Topics include everything from a virtual tour of a rendering plant to facts or fiction on livestock and climate change and more. AMSA members Dr. Jessica Meisinger and Dr. Ansen Pond, will be speakers among many others, check out more [online!](#)

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.

New Job Postings:

- Nancy Roma Paech Chair in Extensive Animal Production ~ University of Sydney
- Research Associate (Meat Science) Hamilton/Palmerston North, New Zealand ~ AgResearch
- Lecturer- Meats & Poultry Processing ~ Clemson University
- AMSA Communication and Technical Writing Summer Internship ~ American Meat Science Association
- Assistant Professor, Meat Science ~ Utah State University
- Meat Technologist ~ Thanasi Foods

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.

PORK 101 Offered at IPPE: AMSA and the North American Meat Institute (NAMI) will jointly host the PORK101 education workshop at the 2017 International Production and Processing Expo (IPPE). The four-hour, hands-on session offers attendees a brief look into AMSA’s three-day Pork 101 Conference. The workshop will address quality and consistency issues in the pork industry, providing insight on the value differences in swine, pork carcasses, pork primals and processed pork products. The session will feature Davey Griffin, Ph.D., professor and extension meat scientist at Texas A&M University, and Dean Pringle, Ph.D., associate professor and undergraduate coordinator at the University of Georgia. The workshop, which is free to all registered IPPE attendees, will be held from 1 p.m. to 5 p.m. Monday, Jan. 30. For more information about this session, click here. To register to attend IPPE, visit www.ippexpo.org.

Registration Open for NRA/Kansas State University Online Code of Practice and FSMA Training: The course will be offered from 1/30/2017-3/3/2017. This course will provide you with the essentials you need to get your plant certified in the Rendering Code of Practice and be more prepared for upcoming FSMA regulations. The class is offered by Kansas State University but was developed with NRA/APPI Rendering Code of Practice and FSMA curriculum training materials. The course description follows and registration information is at the end. Each lecture will be 20-30 minutes long and will have some exercises to complete to finish a chapter. There will be 10 contact hours of materials offered over the five week time-frame. We anticipate individuals spending approximately 2 hours per week on the course but that can vary. Participants can work at their own pace, pacing the lessons out, taking them all at the end, or whatever works for the individual. NRA and APPI Members and Associate Members have the first opportunity to register but we will be opening it up in a week to others with a maximum class size of 50 participants. Register now if you are interested. The registration deadline is 12/30/2016.

Registration:

- IGP Institute Current Training Offerings at:
<http://www.igpevents.grains.ksu.edu/packagedetail.aspx>

- Scroll down the page to View Details and Registration for either:
- Rendering Code of Practice 201 (\$550 for employees of NRA and APPI member rendering companies)
- Rendering Code of Practice 201 (\$700 for allied industries and non-members)
- After viewing the details and registration, click "Enroll me" and complete the registration process.

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 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 8-9 - International Livestock Congress-USA -

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

October 23-25 - PORK 101 - Iowa State University - Ames,

IA

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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