



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.

Is your AMSA Membership Current and Set for 2017?

Help AMSA close the year on a high note. Renew your AMSA membership today and together let us make 2017 a year to strengthen and advance the meat science world!

AMSA is much more than simply a group of professionals, academics and students sharing the common bonds of meat science. The association gives you, the invaluable opportunity to network with well over 2,000 other individuals whose life's work is the same as yours. Connect with your colleagues through AMSA's member-only forums, directory of members, face-to-face meetings or reading from the latest publications and website.

There has never been a better time to be a member of the AMSA. The host and RMC planning committees are busy organizing the 2017 AMSA 70th RMC. It promises to be the best RMC yet and you must be a member to receive the discounted member registration rate.

Renew your AMSA membership today by any of the methods below:

- Online: To renew your AMSA membership [online click here!](#) You may be asked to login to your AMSA account, once logged in any open dues renewal orders you have

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
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Gold Sustaining Partners:

Food Safety Net Services
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Food Technologies Merck
Animal Health National
Pork Board Zoetis

Silver Sustaining Partners:

ADM
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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

will appear under my transactions.

- Phone: contact Jen Persons at (217) 689-2440 to assist you!
- Print your Invoice: Send your membership invoice and payment to
 - American Meat Science Association
 - 26145 Network Place, Chicago, IL 60673-1261

Contact Jen Persons with any questions by email jpersons@meatscience.org or call at (217)689-2440.

Making a Year-End Donation?

Thank you for an amazing 2016 - AMSA Educational Foundation is very close to breaking a record for gifts in one year! Be part of it - gifts of any size make a difference, not only in breaking the record, but also in building the future of meat science. Please complete your gift online or see that your check is postmarked by midnight December 31.



Here's how:

- 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 USA



AMSA News

AMSA 70th RMC Updates ~ "Where History, Tradition, and Science Meet"

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.

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

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*

nonmembers. For more information regarding the AMSA 70th RMC please visit: <http://www.meatscience.org/rmc>.

AMSA RMC Award Nominations are Now Open: Do you know a friend or colleague that deserves recognition for their outstanding contributions in research, education, extension and industry outreach? If so, take a minute and nominate them! AMSA is excited to open nominations for the 2017 AMSA RMC Awards Program! Please submit your intent to nominate notice by February 2, 2017. All supporting nomination materials must be submitted no later than February 20, 2017. Complete information is located [online](#). [Click here for the Awards Intent form](#).

Student Research Competition Intents Open: Students if you would like to engage in high quality, sound and pertinent meat research and develop your skills in effective communication for dissemination of research information, then make sure you sign up to participate in the 2017 RMC Student Research Competition. Only two students from one university may enter the graduate competition, regardless of the division in which they will compete. In addition, two students from one university may enter the undergraduate competition. Each university can have up to four total participants. An [online intent form](#) is required for the undergraduate and graduate competitions, more information is posted online. An online intent form is required for the undergraduate and graduate competitions so make sure you submit your intent form no later than January 24, 2017.

AMSA RMC Hotel's Announced - Book Your Room Today: AMSA is happy to announce the room blocks for the AMSA 70th RMC are OPEN! AMSA has secured rooms at six different hotels:

- Aloft College Station
- Hampton Inn College Station
- Hawthorn College Station
- Hilton College Station & Conference Center
- Home2 Suites College Station
- Hyatt Place College Station

For the 2017 RMC there is not a designated "host" hotel as all of the technical program will be taking place on the Texas A&M University's campus. Please note that all the hotels are within a few miles of campus and the RMC social events venues. [Book your room today for the AMSA 70th RMC!!](#)

AMSA Educational Webinar Series

The AMSA webinar series continues to be a valuable resource to AMSA members and others within the meat industry. The feedback we have received to date has been overwhelming and we are amazed by the support of our members that have volunteered their time to present on a specific topic and those that have participated in and/or shared a webinar with their colleagues. In 2016, we hosted over 19 webinars and had over 1050 people in attendance. Plans are well underway for the 2017 webinar series so if you have any topics, speakers or would like to participate on the AMSA webinar committee please reach out to [Deidrea Mabry](#). If you were unable to attend a webinar that was hosted this year, do not worry, a majority of the AMSA webinars are posted [online](#), so feel free

- 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

to login to the AMSA website and view a past webinar.

(supports R.C.
Pollock Award)



Student News

AMSA Scholarship Opportunities Now Available

Applications are currently being accepted for three different AMSA scholarships. Interested applicants can find more information and the application on the [AMSA website](#). You can also contact Rachel Adams at radams@meatscience.org with additional questions. Applications for all AMSA scholarships must be received no later than March 10th, 2017 11:59 p.m. central standard time.

Kinsman International Award

Eligible students must present verification of their plan to travel internationally with primary intent toward meat science education. Appropriate international activities involve the international travel of a student for the primary purpose of meat science education. Examples include: study research, or internship opportunities, as well as attendance at meetings that are international for the student such as ICoMST or RMC, for the purpose of presenting their research findings. This year one cash award of \$1250 will be awarded. The recipient will also be required to provide a follow-up report that details how the funds were used and details their experiences.

Robert Cassens Scholar Award

The Robert Cassens Scholar Award is available to a current PhD student to support their efforts in completing and communicating their research and to help establish a professional network that will sustain their meat science careers. One award of \$1500 will be awarded in 2017. The recipient will be required to provide a follow-up report that details how the funds were used and details their experiences.

C. Boyd Ramsey RMC Scholar Award

The C. Boyd Ramsey RMC Scholar Award was established to assist undergraduate and graduate students with interests in meat science by providing a travel scholarship to the AMSA Reciprocal Meat Conference. This year, four undergraduate and two graduate awards of \$530 each will be awarded to offset travel costs associated with attending the 70th Reciprocal Meat Conference on June 18-21, 2017 in College Station, Texas. Recipients will be required to provide a follow-up report that details how the funds were used and details their experiences. This scholarship is co-sponsored by the C. Boyd Ramsey Mentorship Fund and the AMSA Student Membership.

Lois Britt Memorial Pork Industry Scholarship Sponsored by CME Group & National Pork Industry Foundation

The National Pork Producers Council is pleased to announce the 2017 Lois Britt Memorial Pork Industry Scholarship, which is sponsored by CME Group and the National Pork Industry

Foundation and is managed and administered by the National Pork Producers Council.

The scholarship program was introduced in 1990 by CME Group and NPPC to celebrate the 25th anniversary of CME Hog futures. The scholarship was renamed in 2006 to honor the passing of NPPC Board of Director Lois Britt. Britt, a lifetime supporter of agriculture, spent 34 years with the North Carolina Cooperative Extension Service, finishing out her career for 15 years with Smithfield Hog Production doing Public and Government Relations. She was inducted into the NPPC Pork Industry Hall of Fame, the N.C. Pork Council Hall of Fame, and awarded the N.C. 4-H Lifetime Achievement Award as some of her many achievements.

Ten \$2,500 scholarships are awarded to students annually who intend to pursue a career in the pork industry with hopes that they may emerge as pork industry leaders themselves someday.

To be eligible, applicants must:

1. Be an undergraduate student in a two-year swine program or four-year college of agriculture, and a U.S. citizen.
2. Write a brief letter indicating what role the applicant sees themselves playing in the pork industry after graduation.
3. Submit an essay of 750 words or less describing an issue the applicant sees confronting the pork industry today or in the future, including offering their solutions.
4. Obtain two letters of reference from current or former professors or industry professionals.
5. Prepare a cover sheet with the following information:
 - a. Name of Applicant
 - b. Name of School
 - c. Year in School
 - d. Contact Information (mailing address, telephone number & e-mail address)

Please submit the items listed above in a single envelope via mail OR e-mail to the address listed below. All entries must be postmarked by JANUARY 6, 2017 to be accepted.

National Pork Producers Council

ATTN: Lois Britt Memorial Pork Industry Scholarship

P.O. Box 10383

Des Moines, IA 50306-9960

E-mail Submissions to:

swansonl@nppc.org

Essays will be judged on the basis of clarity and expression, persuasiveness, originality, and relevance of topic. Winners will be announced at the National Pork Industry Forum in Atlanta, GA March 1-3, 2017. NPPC and CME Group reserve the right to publish any or all parts the essays submitted. Please contact Cally Fix, NPPC Director of Industry Resource Development, with questions about the scholarship at (515)278-8012 or fixc@nppc.org.

AMSA Member in the News

Effects of Dry Aging on Color and Oxidation Stabilities of Beef Loins

Derico Setyabrata, Purdue University

Dry aging, whereby storing whole beef carcasses or unpackaged primals/subprimals in a controlled cooler, has been practiced for decades as a traditional butchery process. Due to its known positive impacts on palatability attributes (in particular unique flavor and juiciness), dry aging has been typically practiced by local meat processors or small meat purveyors for upscale butcher shops and/or gourmet restaurants.

While there is an increasing popularity and demand from consumers to purchase dry-aged beef products from local markets, there is little information on how dry aging affects color and oxidation stabilities of beef muscles during display. Because color is one of the most important factors affecting consumers' meat purchasing decision, determining the impact of dry aging on meat color stability is crucial to develop a retail merchandising strategy for this type of gourmet beef product.

The objective of this study was to evaluate the effect of dry aging on color and oxidation stabilities of beef loin steaks. Three aging methods including the conventional dry aging of subprimal loins, vacuum-packaged wet aging, and dry aging in a high water permeable bag were tested.

Paired beef loins from nine beef carcasses were obtained at seven days postmortem, cut into two sections, and assigned to three different aging methods for 28 days at 35 °F and 78 percent relative humidity. After aging, initial trimming of dried surface was made. Then, one steak (1 inch thick) was cut from each aged section, overwrapped with PVC film, and displayed for seven days under a simulated display light condition. Instrumental and visual color evaluations were performed during seven days of display. The 2-thiobarbituric acid reactive substances (TBARS) for lipid oxidation and heme/non-heme iron contents were measured for zero and seven days of display for the samples. All data were analyzed using SAS, and least squares means for all traits were separated (F test, $P < 0.05$).

Beef loin steaks from the loin sections that were dry aged in a high water permeable bag exhibited the most rapid decreases in redness and visual lean color scores during seven days of retail display. Further, the steaks from the dry aged in bag had sharp increases in hue angle (indication of discoloration) and visual discoloration scores at the end of display. Conversely, beef steaks from wet aging and conventional dry-aging treatments showed similar color stability during display. The TBARS values (lipid oxidation) were affected by different aging types, where dry aging in high water permeable bag showed the highest accumulation of lipid oxidation followed by conventional dry aging and wet aging at the end of display. The heme and non-heme iron contents were not affected by either aging types or display time.

[Click here to read more!](#)

Industry News

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

Kickoff 2017 with a Bang!

Begin your recruitment efforts for 2017 now and be first in capturing the attention of midyear graduates who are now looking for the next step in their career path or current professionals considering new job opportunities for the new year.



Meat Industry
CareerLink

Let the AMSA Career Center optimize your job posting through our diverse suite advertising enhancements designed to reinforce your brand and enhance the perception of your company among the most highly qualified, new graduates and professionals. Visit the [AMSA Career Center](#) to post your job openings and start your search for highly qualified graduates and professionals who will positively impact your business in 2017.

Contact Jen Persons with any questions by email jpersons@meatscience.org or call at (217)689-2440.

New Job Postings:

- Scientist, Meat and Food ~ AURI Labs
- Nancy Roma Paech Chair in Extensive Animal Production ~ University of Sydney
- Research Associate (Meat Science) Hamilton/Palmerston North, New Zealand ~ AgResearch
- AMSA Communication and Technical Writing Summer Internship ~ American Meat Science Association
- Quality Assurance Technician ~ Slovacek Foods
- Meat Technologist ~ Thanasi Foods

To post your job openings or your resume visit the [AMSA 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.

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](#).

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.

2017 AMSA Calendar of Events

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

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

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

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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