



What's New in eNews?

Key Reminders and Updates:

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- AMSA Calendar Months - Reserve Your Spot Today
- AMSA Members in the News
- Jeff Sindelar Receives North American Meat Institute Educator Award
- A Long Time Friend of the AMSA Passes
- Check out the 18 Jobs on the AMSA Career Center
- Industry News, Upcoming Conferences 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.

Atlanta Here We Come!

AMSA will be at booth C48 for the International Production & Processing Expo (IPPE) taking place January 31 to February 2, Georgia World Congress Center in Atlanta, Georgia. IPPE will showcase the latest technology, equipment, supplies, and services used by poultry, feed, and meat companies. Along with the expo, a comprehensive educational program will be presented. On Monday, January 30th from 1-5 pm, AMSA will be hosting a four-hour version of the much sought after PORK 101 Symposium to be led by AMSA members Dr. Davey Griffin of Texas A&M University and Dr. Dean Pringle of the University of Georgia. The PORK 101 session, though shortened, will still provide participants with an all sensory experience. Don't forget to drop by booth C48 and get additional information on upcoming AMSA events or simply to say hello to AMSA staff. See you in Atlanta!

AMSA News

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

Register for the Premier Meat Science Conference of the Summer Today: The Host and RMC planning committees will be preparing a variety of activities to keep RMC attendees



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,

engaged. So mark your calendar to attend the AMSA 70th RMC. More information regarding the keynote, concurrent and reciprocation speakers will be posted [online](#) in the coming weeks. Save the date June 18-21, 2017 and join us "Where History, Tradition and Science Meet" 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 nonmembers. For more information regarding the AMSA 70th RMC [click here!](#)

Nominate Your Best Students Today!: The Undergraduate Scholastic Achievement Award was established to promote meat science by recognizing outstanding undergraduate students with a potential for a career in meats. Students who are chosen to receive the award will receive a \$200 scholarship, complementary registration to RMC in College Station, TX, as well a complementary membership to AMSA for one year. Nominated students must be an AMSA member that is a junior, senior or have graduated no more than six months prior to the RMC at the time of the application. For more details and the application, go to the [AMSA website](#). Nomination packets must be submitted by February 20. Contact [Rachel Adams](#) with any questions.

Student News

AMSA Calendar Months - Reserve Your Spot Today: The time has arrived to purchase a month on the AMSA calendar for your school or company. The cost will be \$200 a month and when you sign up, we ask that you give us your top three possible months. We will assign months to each participating university or company by the end of January. Below is the link for the AMSA calendar, please rank your preference of months and we will do the best we can to assure each university or company can get one of their higher preferred months. We also ask for the person of contact and billing contact at each university so that we can contact them directly with any questions that arise. There are only 12 spots, so go [online](#) and make your selections while they last! For questions about the AMSA calendar, please contact [Judson Smith](#).

Calendar Survey Link:

<http://www.surveymoz.com/s3/3285280/AMSA-Student-Membership-Calendar-Fundraiser-2017-18>.

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

Poultry and Seed Program

Bronze Sustaining Partners:

Certified Angus Beef
Colorado State University
Center for Meat Safety and
Quality
Corbion Purac
ICL Food Specialties
IEH Laboratories &
Consulting Group
Kerry Ingredients
Land O'Frost Inc.
Maple Leaf Foods
Oklahoma State University
Perdue Foods
Seaboard Foods
US. Foods
U.S. Meat Export
Federation



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

AMSA Educational Foundation General Fund - used in the area of greatest need

AMSA Meat Judging Fund

Mentor Recognition Funds, click here to donate today!

- *Chris Raines (supports agriculture advocacy and consumer outreach efforts for the meat and livestock industries)*
- *Tom Carr (supports AMSA youth programs including meat judging)*
- *Melvin "Hunter" Hunt (supports student travel to international meetings)*
- *Robert G. Kauffman (support meat science student development)*
- *William Moody (supports meat*

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

AMSA Members in the News

AMSA Exclusive: *Salmonella* presence in mandibular, mesenteric and subiliac lymph nodes collected from sheep and goats in the U.S.: Goat and lamb consumption in the United States may be shadowed in quantity by beef, pork and poultry, but globally these species are both considered valuable protein commodities for the human and pet food industries. Much research has been conducted on the presence of pathogens in other livestock species, but less is known about the presence of these pathogens in small ruminants.

Salmonella, for example, is a pathogen of concern able to survive in a variety of food products. *Salmonella* also is a known cause of foodborne gastroenteritis in humans. The organism is naturally found in the environment, as well as the intestinal tracts of humans and animals. In food production, a primary concern is that animals can carry and shed salmonella without any signs of illness, or sickness. Therefore when preparing and processing animal derived proteins, such as meat, milk and eggs, practices must be in place to reduce the risk of salmonella-contaminated products.

Beyond the understanding that fecal matter and foreign material from the hide or gastrointestinal tract may present a food safety risk when they contaminate the carcass, the lymphatic system has also been shown to harbor salmonella. The lymphatic system plays an important role within the immune system of the living animal working to filter and remove perceived health threats from the body. However, the lymphatic system is a complex network throughout the body, and it cannot be entirely removed from the carcass, therefore becoming a component of final meat products. Several studies have reported the prevalence of salmonella found in lymph nodes as a potential source of salmonella contamination in

- 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. Pollock Award)

ground meat, especially beef.

[Click here to read more!](#)

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

A Well-Founded Scare

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.

[Click here to read more!](#)

AMSA Member Updates

Jeff Sindelar Receives North American Meat Institute Educator Award: The North American Meat Institute (NAMI) has honored AMSA member Jeff Sindelar, associate

professor of animal sciences and Extension meat specialist, with the 2017 Harry L. Rudnick Educator's Award. The award recognizes his role as an educator of future industry leaders and his commitment to education, training and certification for the Wisconsin meat processing industry. Sindelar's research focuses on the quality and sensory characteristics of processed meats, non-meat ingredient functionality in meat products, and intervention strategies to control pathogenic bacteria in meat products. In his extension role, he provides assistance to meat processors and coordinates workshops and training programs. He developed the Master Meat Crafter Training Program, a first-of-its-kind program that provides participants with access to new ideas, information and technology to help their family meat businesses achieve long term sustainability. His extension and research programs are well recognized at the state, regional, national and international levels.



A Long Time Friend of the AMSA Passes: Prof. Dr. Reiner Hamm, a world leader in muscle biology and meat science, passed away at his home in Kulmbach, Germany, October 20, 2016. He was 96 years old. Dr. Hamm was best known as the developer of the theory and practice of relating muscle water holding capacity to muscle quality. This knowledge was critical to the research surrounding international work on determining the cause, effect and prevention of Pale, Soft, Exudative pork in the 1960's and 1970's. The theory and practice is still used by meat scientists worldwide.



Professor Hamm was a scientist at the Federal Center for Meat Research in Kulmbach, Germany for 35 years and formally retired in 1985 as Director. He was a true friend of Meat Scientists worldwide; scientists from 11 countries, including three from the U.S. attended his retirement ceremony. He developed many of his theories on muscle hydration in collaboration with Dr. Fred Deatherage at The Ohio State University in the early 1960's and spent a six month sabbatical lecturing at the Muscle Biology Laboratory at the University of Wisconsin in 1966. His presence greatly enhanced the reputation of those institutions as world leaders in meat science.

Dr. Hamm was a prolific author and speaker in both German and English. He has more than 300 publications including 150 as sole author. He was author of the book: *Kolloid-chemie des Fleisches*, but is best known for his chapter in *Advances in Food Research (1960): Biochemistry of Meat Hydration*. He was recognized by the American Meat Science Association with its International Lectureship Award at the 47th RMC in 1994. He presented a paper entitled: *THE INFLUENCE OF pH ON THE*

PROTEIN NET CHARGE IN THE MYOFIFRILLAR SYSTEM, which is a classic summary of that phase of his work. Additionally, over the years, he presented several papers at international meat science symposia and meetings including AMI's; Meat Industry Research Conference and the International Conference of Meat Science and Technology. A wonderful summary of Dr. Hamm's accomplishments was written upon his retirement by his colleague and fellow AMSA member, the late Karl Honikel, in *Fleishwirtsaft* 65 (7), 1985.

Dr. Hamm was a lover of nature. From his home in Bavaria, he and his devoted wife, Liesel, often with their children and grandchildren, would take annual alpine hikes. Though nearly blind in later years they continued hiking with Liesel guiding Reiner along the narrow, precipitous trails. With Liesel's passing in 2014 Reiner moved to an apartment in the same complex as his daughter, Regine Pearson, and continued hiking with the help of his family. For over 75 years he was a member of the German Alpine Club and a section leader of the Kulmbach area for 20 years.

He will be sorely missed.

AMSA Career Center

Kickoff 2017 with a Bang!

Start your 2017 recruitment efforts today! The month of January is an opportunity for job seekers to make significant changes – that includes renewing their job efforts from last year or beginning a new

search for the perfect career opportunity. This is your chance to present an employer brand that continually attracts qualified candidates regardless of whether a position is available.

AMSA is not only a source for invaluable information, but we are also one of the best resources for finding the most qualified candidates in the industry. With the AMSA Career Center, you'll have the tools to find experienced applicants at your fingertips.

Visit the AMSA Career Center at

<http://careers.meatscience.org/> and register to post jobs today. Contact Jen Persons with any questions by email jpersons@meatscience.org or call at (217)689-2440.

New Job Postings:

- Regional Operations Manager ~ Food Safety Net Services
- Technical Manager Various (Locations) ~ Food Safety Net Services
- Senior Talent Acquisition Specialist ~ Food Safety Net



Meat Industry
CareerLink

- Services
- Manager-Packaging Development - Protein Group ~ Cargill
 - Innovation Fresh Retail Manager ~ Cargill
 - Director of Regulatory Services ~ North American Meat Institute
 - Food Scientist ~ Cargill
 - Innovation Manager - H2 Protein Group ~ Cargill
 - FSQA Research & Development Coordinator ~ Clemens Food Group
 - Food Safety Quality Assurance Supervisor - Fresh ~ Clemens Food Group
 - Food Safety Quality Assurance Supervisor - Harvest ~ Clemens Food Group
 - Director of Quality ~ Food Safety Net Services
 - Scientist, Meat and Food ~ AURI Labs
 - Nancy Roma Paech Chair in Extensive Animal Production ~ University of Sydney
 - AMSA Communication and Technical Writing Summer Internship ~ American Meat Science Association
 - Quality Assurance Technician ~ Slovacek Foods
 - Outside Sales Associate ~ Carlton Farms
 - Director of Quality Assurance ~ Busseto 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.

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.

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!](#)

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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