

What's New in eNews?

Key Reminders and Updates:

- AMSA RMC Award Nomination Deadlines Approaching
- Register for the Premier Meat Science Conference of the Summer Today
- Risk of *E. coli* O157:H7 and Other STEC Workshop Announced
- Complete your AMSA Student Board Election Survey today!
- Come See the AMSA in Atlanta at the International Production and Processing Expo
- Register for the AMSA Educational Webinars
- Check out the 16 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.

AMSA RMC Deadlines Approaching

AMSA RMC Award Nominations

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! Nomination guidelines have now been posted online for the awards below:

- Distinguished Teaching Award
- Distinguished Research Award
- Distinguished Extension-Industry Award
- Meat Processing Award Intercollegiate
- Meat Judging Meritorious Service Award
- Achievement Award

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.](#)

AMSA Membership Information:

mhelm@meatscience.org

Member ID:

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, Poultry and Seed Program

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 are preparing a variety of activities to keep RMC attendees 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!](#)

Risk of *E. coli* O157:H7 and Other STEC Workshop Announced: The STEC CAP Post-Harvest Extension Team will be hosting the "Managing the Risk of *E. coli* O157:H7 and Other Shiga Toxin-Producing *Escherichia coli* (STEC) in Beef Products Produced by Small Meat Processors" workshop on June 17, 2017. The event will take place in College Station, TX just prior to the AMSA 70th RMC. This course is open to students and meat science/food safety professionals that work with small and very small meat processors.

Objectives:

1. Increase participant understanding of *E. coli* O157:H7 and other non-O157 STECs (Shiga Toxin-Producing *Escherichia coli*) in beef and the risk of foodborne illness.
2. Explore plant process control systems for *E. coli* O157:H7 and non-O157 STEC using HACCP and other Food Safety Management Systems.
3. Understand antimicrobial interventions, their effectiveness for reducing the population of STECs and their impact on quality of non-intact beef products.

Registration is \$70 per person, [register online](#). For a full course agenda please go online. Limited to 30 participants.

Student News

AMSA Calendar Months - Two Spots Remaining: 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 two spots available, so go [online](#) and make your selections while they last! For questions about the AMSA calendar, please contact [Judson Smith](#).

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
NSF Food Safety
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 science students)*
- *Robert Rust (supports meat science students)*

Calendar Survey Link:

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

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 2017 Student Leadership Conference: We are excited to announce that the location for the 2017 Student Leadership Conference (SLC) has been set! Nestle Purina will be hosting us at the Purina Event Center in Gray Summit, Missouri, just outside St. Louis. You can take a virtual tour of the event center [online here](#). The AMSA Student Board is currently working on establishing some pre-conference tours as well as a social event and a top-rated slate of speakers and activities. SLC will be held on March 24-25, 2017. The conference will focus on starting your career and the many ways in which you may be interviewed before landing your dream job. You don't want to miss out! Registration is now open and more information will be coming soon regarding industry tours. Stay tuned!

AMSA Student Board of Directors Elections: The core purpose of the AMSA Student Board of Directors is to work and represent a global science community of students who strive to foster leadership, vocational development and professional relationships within the animal, food and allied industries. As a board we strive to ensure we are positively aiding in students involvement in the association, networking opportunities, professional development and expanding their knowledge of this industry. The student board utilizes various activities throughout the year to ensure we are upholding our purpose.

The main activities the student board leads throughout the year include:

- Student Leadership Conference
- Career Fair
- Taste of RMC
- Iron Chef
- Social Activities
- Student Geared Reciprocation Sessions

As the student board begins planning for the future, we are looking for students to serve as members of the student board.

- *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)*

If you are interested in running for the student board please provide your name and email and we will reach out to you with the required information to run for the AMSA Student Board of Directors.

[Click here to take the survey!](#)

AMSA News

Pork Enhancement via Alkaline Electrolyzed Reduced Water

By Macc Rigdon and Alex Stelzleni

Consumers develop expectations about the quality of a meat product long before they eat it based on quality cues available to them at retail level. Intrinsic quality cues include color, marbling and, to a lesser extent, the amount of moisture in the product. But upon eating, consumers relate pork quality to tenderness, intramuscular fat and how well done they cook their pork.

One of the most important goals of the pork industry is to create products that are profitable for the packer, processor and retailer while satisfying consumer demands. Traditional enhancement solutions may include different types of phosphates, salts, lactates and other ingredients to increase the moisture, sensory attributes and consumer acceptability of whole-muscle meat products. Even though consumers buy enhanced pork products, they are increasingly concerned with ingredients such as phosphate and salt. Therefore, clean-label alternative ingredients that function similarly to traditional enhancement solutions are of value to both the pork industry and consumers.

The objectives of this research were to evaluate alkaline electrolyzed reduced water as a potential clean-label alternative to industry standard enhancement solutions for moisture retention, eating quality and shelf-life properties. Alkaline electrolyzed reduced water is a product from the electrolysis of a dilute salt solution passed through an electrical current. When sodium chloride is used as the salt, this process creates two phases of water: electrically oxidized water with pH of approximately 2.5 as a dilute hydrochloride solution, and pH of approximately 11.0 as a dilute sodium hydroxide solution.

Due to the elevated pH, it was believed that an injection of electrically reduced water could elevate the pH of the meat system and subsequently allow for water to bind.

Sixty-four whole pork loins were enhanced with one of four solutions to evaluate the use of alkaline electrolyzed water as a replacement for traditional enhancement solutions.

Treatment solutions included alkaline electrolyzed reduced water (EOH; pH \approx 11.76), EOH plus 2.5 percent potassium-lactate (EOK; pH \approx 10.92), industry standard (IS; 0.35 percent sodium tripolyphosphate, 0.14 percent sodium chloride, 2.5 percent potassium-lactate; pH \approx 6.78), and no enhancement (CON).

[Click here to read more!](#)

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!

TheMeatWeEat.com Updates

Color of Cooked Ground Beef as It Relates to

Doneness: Endless handling and cooking instructions are listed on products, found in cookbooks and readily available on the internet. One of these food safety practices is to use a thermometer to make sure meat products are fully cooked and safe for consumption. But is using a thermometer truly necessary for the when cooking a product? [Click here for the full article.](#)

Everything But the Moo: You may not realize how many beef byproducts you are using in your everyday life. When cattle are slaughtered, most all of the animal is used in one way or another. Many people are surprised to find that many of the products they use every day actually come from cattle. [Click here for the full article.](#)

Grilling: Selecting the Perfect Steak: The days are getting longer and the temperatures are rising. As summer draws closer, it is time to break out the barbecue grills and grill up some meat. It is easy to fire up the grill, but sometimes more difficult to decide what on the grill. [Click here for the full article.](#)

AMSA Educational Webinars

***Rendering 101: A Primer on the Original Recycler
February 8, 2017 at 11:30 am CDT***

Overview:

Most meat scientists know very little about their co-industry of rendering. Rendering is one of the very first types of true recycling. It began as a means to produce soap and candles and has evolved as the population has required different uses. Renderers take animal products that the American public chooses not to consume and convert them into

valuable ingredients that are used in pet food, livestock feed, fertilizer, biodiesel, and a number of other items that are used every day. Without rendering, these products would end up in a landfill, wasting valuable space and producing dangerous levels of greenhouse gases as they decompose. Rendering also inactivates bacteria and viruses that can cause both food safety and human health issues, making the United States a safer place.

Presenter:

Jessica Meisinger, Ph.D., is the Director of Education, Science, and Communication for the National Renderers Association and the Fats and Proteins Research Foundation. She received a B.S. degree in Animal Science and a B.S. degree in Sociology from Iowa State University, a M.S. in Meat Science and Muscle Biology from the University of Nebraska-Lincoln, and a Ph.D. in Meat Science from Colorado State University. Jessica works for both the National Renderers Association and the Fats and Proteins Research Foundation as the Director of Communication and Education. Her focus is educating both the agricultural community and the public about rendering, through social media, symposiums, videos, and other avenues, as well as overseeing the research that FPRF funds.

Register:

This webinar is interactive and will last approximately 60 minutes including Q&A. Registration is complimentary but you must first register by [clicking here](#).

***Creating Effective ePosters for the AMSA 70th RMC
April 7, 2017 at 10:30 am CDT***

Overview:

ePosters offer a very flexible format, and there are several methods you can use to optimize your presentation with the goal of your presentation always being readability. The ePoster format allows you to have multiple slides to showcase your research in new and different ways. This webinar will help guide you through the process of creating an effective ePoster, as well as showing you a few key methods that can be used in conjunction with multiple pages to make your presentation interactive and flexible.

Presenters:

Kathrynn Phillippe, Business Manager for ePosterBoards, is a graduate from the Boston University School of Hospitality Management with a degree in business and hospitality, Ms. Kathrynn Phillippe has had experience in the hotel and technology industries. She serves as the Business Manager with a key role in business development and customer service related to meeting scheduling and arrangements, contracting and billing, and coordination with meeting venues.

Andrea Moya, Marketing and Events Supervisor with ePosterBoards, is a graduate from Bentley University with a degree in Marketing. Mrs. Moya has had 10 years of experience in the hospitality and digital technology industry combined. Andrea is highly skilled in pre planning, coordination and implementation of organizational events,

conferences, and meetings. She has been noted for her professional approach with a strong focus on customer service.

Register:

This AMSA Educational webinar is interactive and will last approximately 60 minutes including Q&A. Registration is complimentary but you must first register by [clicking here!](#)

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.



**Meat Industry
CareerLink**

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
- Assistant/Associate Professor in Meat Food Safety ~ California Polytechnic State University/Animal Science Department
- Technical Manager (Various Locations) ~ Food Safety Net Services
- Senior Talent Acquisition Specialist ~ Food Safety Net 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
- Nancy Roma Paech Chair in Extensive Animal Production ~ University of Sydney
- Production Manager ~ Ditta Meat Food Service Company
- Outside Sales Associate ~ Carlton Farms

To post your job openings or your resume visit the [AMSA Career Center](#) today.

Industry News

Trump Picks Perdue for Secretary of Agriculture: Late last week, President Donald Trump announced his choice of former Georgia governor George Ervin "Sonny" Perdue II to serve as his Secretary of Agriculture. A veteran of the U.S. Air Force, Perdue has a strong agricultural background, having grown up on a farm in Houston County, Georgia. He earned his doctorate in veterinary medicine (DVM) from the University of Georgia in 1971, and worked as a practicing veterinarian for several years, eventually launching other agricultural enterprises, including a grain and fertilizer business. He was elected to the Georgia General Assembly representing the 18th district, and served as leader of the state senate from 1994 to 1997. He resigned in 2001 and ran for governor, and was elected in 2002. As governor of Georgia, he took conservative stances on immigration and voting rights and drew national headlines for holding a public vigil to pray for rain in 2007 during an extensive drought. He concentrated on the primary objectives of reforming state government by cutting waste and managing state assets, and improving education by returning most decision-making to the local level.

Meat Institute Launches New MyMeatUp App: The North American Meat Institute (NAMI) today unveiled the first-of-its-kind mobile app aimed at helping consumers become more confident when buying meat and poultry. The free MyMeatUp app is the only available app with a full guide to beef, pork, lamb and veal retail meat cuts, and draws on content from www.MyMeatUp.org, a popular resource that was launched in 2016.

Consumers, especially millennial shoppers, often express uncertainty about how to select and prepare meat and poultry products sold at retail. MyMeatUp addresses that critical knowledge gap with its unique cuts of meat feature that visually displays the most common retail beef, veal, pork and lamb cuts. By selecting a specific part of an animal, shoppers can view images of common retail cuts, along with corresponding explanations, creative recipe ideas and proper cooking methods. Users can also take advantage of the app's search function to quickly find information about cuts with which they are unfamiliar, making it a must-have resource when shopping.

Beyond the guide to different cuts, MyMeatUp offers a searchable glossary of common terms found on meat product labels, such as “natural,” “grass-fed,” “antibiotic-free” and “no hormones added,” among others. The app also addresses common questions about the meat and poultry industry including antibiotic use in animal agriculture, animal welfare practices, environmental concerns and nutrition facts. It includes important food safety and preparation tips, along with a video guide to using a meat thermometer. These features aim to provide much-needed clarity and transparency to consumers navigating the abundance of choices offered in the meat case to ensure purchases match their preferences.

The app is available to both iPhone and Android users. To download the iPhone version, [click here](#).

The Android version is available [here](#).

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 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 8 - AMSA Webinar Rendering 101: A primer on the Original Recycler
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 - AMSA Webinar - Creating Effective ePosters for the AMSA 70th RMC
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 17 - Risk of *E. Coli* O157:h7 and Other STEC Workshop - 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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