



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- Note from the President ~ Making it Happen
- Register for the Premier Meat Science Conference of the Summer Today
- Register for SLC Today!
- Congratulations to Oklahoma State University!
- Note from the President ~ Making it Happen
- Volunteer Today for a AMSA Award Selection Committee
- Register for the AMSA Educational Webinars
- Check out the 25 Jobs on the AMSA Career Center
- 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.

Note from the President...Making it Happen

Steve Goll

I want to start by expressing my sincere gratitude to the many active members of this organization that are making it happen. The following are several key examples of our association making it happen.

Our new journal, Meat and Muscle Biology – There is a team of AMSA members who are extremely engaged and very passionate about our new journal. Once the business case was conducted, the many opinions were considered, and the initiative was fully vetted, and the decision to go forward was made. There has been complete and total commitment by this team to make it happen and to make it the very best it can be. As I listen in on the conference calls and stay close to the email exchanges of the team, I am amazed that there are so many things to consider and decisions to be made. It is very exciting to see our journal come to fruition. The first journal article is being published now and I am pleased to share with you that there is a robust pipeline of articles in the queue. I encourage all of you scientists to direct your publications to our new journal and help make it happen in a way exceeding all expectations.

Lexicon – This team of scholars have taken on a herculean task of developing a guide to help us all use terms, descriptions and definitions that bring consistency and

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,

continuity when we and others talk about the products we study and produce. In my mind, this initially appeared to be a relatively easy project. However, it became obvious very quickly that this is an extremely complex initiative and I compliment the team working on this for their expertise and tenacity to help make it happen. This will be a valuable tool across many communication mediums and audiences.

Foundation – The generosity of our members and their families is humbling, as we have record levels of contributions. The board of trustees is working hard to help make it happen by taking contributions and distributions to the next level. This team has great strategic vision. They are investigating new opportunities for support and in turn helping make things happen through the distribution of some of the income generated from these funds.

RMC – The planning and host committees are hard at work pulling together what promises to be an exemplary conference this June at Texas A&M. For those of you that have served on RMC committees, you know that it takes a lot of hard work, time, and cooperation to make it happen.

Student Programs – The Intercollegiate Meat Coaches Association and the numerous volunteers that conduct contests throughout the year are as busy as ever and represent some of our most active and dedicated members. The Student Board is leading the development of events like the Student Leadership Conference. New programs like the recently conducted Beyond Fresh Meats short course continue to provide recruitment and development opportunities for students in the food and animal sciences field.

Board of Directors – This is a team, along with our staff, who represents our membership very well with their active participation and engagement in the many aspects for which a board is responsible. You should be proud of them for helping to drive our association forward as we navigate new waters, work to improve programs, and become more relevant than ever, both domestically and internationally. The aforementioned are a few examples of many various initiatives our organization is active in. I thank you all for your time, your talents and your active participation as we are Making It Happen together.

2/9/17

Steve Goll

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

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
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*

\$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!](#)

AMSA RMC Call for Abstracts is Open AMSA invites the submission of original research and abstracts on any aspect of meat science for presentation at the AMSA 2017 RMC in College Station, Texas. Anyone interested in presenting a poster (Open, Technical Summaries, Graduate Student or undergraduate competitions) at the 2017 RMC will be able to submit their abstract online beginning today. Complete guidelines for abstract submission, ePoster preparation and the Student Research Competitions are posted online. In 2017, RMC programming will focus on the following general areas. Abstract submissions should fit into one or more of these categories.

Animal Welfare
Consumer Topics
Environment, Production Systems and Meat Quality
Measurement and Prediction of Meat Quality and
Composition
Meat Processing, Ingredient Technology and Packaging
Meat Quality
Meat Safety
Meat Science Education and Extension Tool
Muscle and Lipid Biology and Biochemistry
Technical Summaries
Undergraduate Research Competition

The deadline for submitting your abstract is no later than 11:59 pm, Central Time, on March 31, 2017. To submit your RMC abstract [click here!](#)

Student News

Congratulations to Oklahoma State University for taking top honors at the 2017 Iowa State University Intercollegiate Meat Judging Contest which was held February 11th at the Iowa State University Meat Laboratory in Ames, IA. In total, 87 contestants representing 13 teams participated in the contest with Oklahoma State University, coached by Morgan Pfeiffer and Dr. Gretchen Mafi placing first. Oklahoma State's team members include: Jera Pipkin, Hallie Barnes, Wyatt Catron, Jacob Green, Charley Rayfield, Gabby Strickland, Brittany Lippy, Alexander Schut, Corbin Cowles, Ciara Smith, Jennifer Apple, Charles Sasscer, and Coby Wilson. Oklahoma State was followed by Texas A&M University, Kansas State University, South Dakota State University, and Iowa State University.

Oklahoma State University

- (supports meat science students)*
- Robert Rust *(supports meat science students)*
- H. Russell Cross *(supports meat judging and student activities)*
- Robert Cassens *(support PhD students)*
- C. Boyd Ramsey *(supports undergraduate students)*
- Jimmy Wise *(support meat judging activities)*
- F. C. Parrish *(support will endow AMSA student activities)*
- Dell Allen *(supports meat judging)*
- John Forrest *(supports AMSA programs)*
- Dale Huffman *(supports AMSA programs)*
- Robert Bray *(supports R.C. Pollock Award)*
- Vern Cahill *(supports R.C. Pollock Award)*
- C. Ann Hollingsworth *(supports student scholarships)*
- Donald Kinsman *(supports student international program)*
- Roger Mandigo *(supports RMC)*
- Robert Merkel *(supports RMC)*
- Gary Smith *(supports meat judging program)*
- R. C. Pollock *(supports R.C. Pollock Award)*



Trevor Koehlmoos (Kansas State University) was high individual and Jera Pipkin (Oklahoma State University) was second.

Trevor Koehlmoos



This year's committee consisted of: Dr. Dave McKenna, Tyson Foods; Patrick Frank, Elanco Animal Health; Dr. Bryce Gerlach, Tyson Foods; Dr. Jerry Cannon, Hormel Foods; MaryAnn Matney, Tyson Foods.

SLC Conference Updates The 2017 AMSA Student Leadership Conference hosted by the AMSA Student Board of Directors will take place March 24-25 at the Purina Event Center in Grey Summit, Missouri, near St. Louis. This year's conference will focus on starting your career.

The student board and AMSA staff have worked to create a weekend that will prepare you for the many ways in which you may be interviewed before landing your dream job. The conference will include a strengths assessment workshop and breakout sessions including a resume critique, the "how-to's" of discussing benefits, retirement, or salary, and the details of how to dress and act during a phone interview or a face-to-face interview. Additionally, students will have the opportunity to attend an etiquette dinner to learn the dos and don'ts of going to dinner during your interview process.

The conference will also provide an opportunity to tour local St. Louis businesses. The first tour will be to Volpi Foods, an artisan dry-cured meats facility. Having been in business for more than 100 years, Volpi Foods offers a unique opportunity to see the process of fermenting, drying, and mold cultivation on products such as salami, prosciutto, pancetta, and coppa. Volpi also have a retail counter where you can see and purchase some of their artisan products.

The second tour will be at Nestle Purina. Their research and development center located in downtown St. Louis, is where up-and-coming Purina products are inspired and brought to reality. Students will have the opportunity to tour the pilot plant as well as interact with the research scientists who develop these novel products. The student directors are also trying to confirm a third and final tour stop for the day which will give students yet another unique look into the meat industry. All of the tours will provide insight into current segments of the industry that you may not have been exposed to before.

Along with all of the career and interview preparations as well as the tours, we will also have time for a little fun! This year's student mixer is planned to take place at the St. Louis City Museum. A "playground" of sorts, the City Museum offers the opportunity to relax and have fun while also meeting new people!

Deadlines are quickly approaching, so make sure to book your hotel room by March 3rd and register online by February 23rd to save money! Additional information on the program, registration, and lodging can be found online.

If you are interested in additional information or sponsoring the AMSA Student Leadership Conference, please contact Rachel Adams.

2017 RMC Iron Chef Competition It's gearing up to be a hot and fun filled summer in College Station, with the 2017 Iron Chef competition at RMC fast approaching. This year's Iron Chef will be one to remember with an experience like none other! Students will have the opportunity to learn from industry leaders that have the most success in the preparation, and presentation of this year's mystery ingredients. Students from different universities will be mixed and placed into teams to collaborate and determine the best ways to prepare the mystery ingredients. The Iron Chef competition will allow reciprocation among students from different universities over a couple games of corn hole and washers while preparing their mystery ingredients. Mystery ingredients will be evaluated by an expert panel of judges and

served Saturday night at the social to determine the 2017 Iron Chef Champion. So don't wait! Registration is now open for the 2017 RMC and the Iron Chef competition, we can't wait to see y'all there!

2017 National Meat Animal Evaluation Contest

Registration Now Open The 2017 National Meat Animal Evaluation Contest will be held April 2- 4, 2017 at Kansas State University in Manhattan, Kansas. Kansas State is excited to be hosting this year's event and they are working to put together a great contest. The contest will begin on Sunday afternoon with the market cattle division, followed by the communication division that evening. Monday will consist of the market sheep, swine, and breeding division. The meat contest will conclude on Tuesday with an evening awards banquet. Please visit the [AMSA Website](#) for more information and to register your team. All entries are due March 1st. Contact Travis O'Quinn (travisquinn@ksu.edu) or Rachel Adams (radams@meatscience.org) with any questions.

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. To register online [click here](#). Registration ends February 23!

AMSA News

Call for Committees As we all know volunteers are at the heart of the AMSA's work, and is your chance to become involved! We are currently seeking volunteers for the AMSA Award Selection Committees. These committees will begin their work in early March and typically finish in early April. Award selection committees include:

- Distinguished Teaching Award
- Distinguished Research Award
- Distinguished Extension-Industry Award
 - Meat Processing Award
 - Achievement Award
- Undergraduate Scholastic Achievement Award

There are a limited number of positions available on the award selection committees, so if you are interested in serving on one of these committees, please send an email to [Rachel Adams](#). Please make sure you indicate which committees you are interested serving on.

TheMeatWeEat.com Updates

Pasture to Plate Series; Feedlot Entering the feedlot is the final step for beef animals before they are slaughtered. In this step the animals are fed a high energy diet until they reach their goal weight. Find out what they eat and more in this article. Click [here](#) for the full article!

How to incorporate lean meats in your diet According to the USDA My Plate campaign a person should consume 3 ounces of lean protein per day. You may ask yourself the question, "What is considered lean?" Lean meat can be anything from pork, chicken, beef, lamb, or fish. Checkoff programs have identified lean cuts of meat for beef and pork. Click [here](#) for the full article!

3 Way to Fight Food Waste, In and Out of Your Kitchen Every year, billions of pounds of good food go to waste in the U.S. because home cooks are not sure of the quality or safety of items. USDA estimates that 21% of the available food in the U.S. goes uneaten at the consumer level. In total, 36 pounds of food per person is wasted each month at the retail and consumer levels! Click [here](#) for the full article!

AMSA Educational Webinars

***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

Graduating This

Summer? It's never too early to start! Let the AMSA Career Center assist you in finding the next step in your career path. This online resource is designed specifically to bring even greater job opportunities to you. Register and post your resume where the best employers in the meat industry are searching.



**Meat Industry
CareerLink**

Take advantage of this free resource and access services including confidential resume posting, upload up to 5 career-related documents, automatic email notifications, access job seeker resources, and save up to 100 jobs.

**Visit the [AMSA Career Center](#) today to post your resume!
Questions??? Contact Jen Persons
at jpersons@meatscience.org**

New Job Postings:

- Nancy Roma Paech Chair in Extensive Animal Production ~ University of Sydney
- Senior Account Manager ~ Cargill Texturizing Solutions
- Chemistry Laboratory Manager of Director ~ Food Safety Net Services
- Manager Packing Development - Protein Group ~ Cargill
- Meat Applications Scientist ~ ICL Group
- Food Scientist ~ Smithfield Foods
- Meat Specialist, Technical Business Development Food Protection - North America ~ Kerry
- Manager, Food Safety and Quality Management Programs ~ Robert M. Kerr Food & Agriculture Products Center
- Sales Manager - Meat Processing ~ Kerry
- Scientist, Meat System Coatings ~ Kerry
- Meat Processing Technical Sales Representative ~ Kerry
- Senior Scientist - Smoke and Meat Applications ~ Kerry
- Microbiologist ~ Smithfield Foods
- Chairperson Department of Animal Science ~ Michigan State University
- Food Processing Plant Auditors ~ Food Safety Net Services
- Quality Control Manager ~ Ohio Farms Packing Company Ltd.
- Applications Expert ~ Sealed Air/Cryovac

- Assistant/Associate Professor in Meat Food Safety ~ California Polytechnic State University San Luis Obispo, Animal Science Department
- Lecturer - Meats & Poultry Processing ~ Clemson University
- Director of Quality Assurance ~ OSI Group
- Poultry/Beef Cutters ~ C&L Foods
- Production Process Improvement Lead ~ La Quercia Cured Meats
- Product Development Manager ~ OSI Group
- Quality Manager - Phoenix, AZ ~ US Foods
- Production Manager ~ Ditta Meat Food Service Company

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

Upcoming Conferences

Registration Now Open for 2017 Meat Industry Summit

Registration is open for the North American Meat Institute Meat Industry Summit, formerly the Meat Industry Management Conference, scheduled to take place April 4-6, 2017, at the Rancho Bernardo Inn, in San Diego, California. The conference will feature education sessions covering food safety and regulatory issues, labor and employment topics and marketing and communications. NAMI committee and Board of Directors meetings will also be held.

In addition, attendees can participate in the numerous networking opportunities and social events offered, including the John Duyn Golf Tournament; the NAMI Ambassadors Reception; and the Issues, Answers, Actions Breakfast. The popular Sausage Fest competition and a Political Action Committee Reception will also take place. For a copy of a draft agenda and for hotel reservation information, [click here](#).

Registration for April Listeria Workshop Now Open

Registration is now open for the Meat Institute's Advanced Listeria monocytogenes Intervention and Control Workshop, April 20-21, 2017, in Kansas City, Missouri. The workshop will provide an overview of the latest developments in Listeria control processes and the regulatory environment. The workshop will also include hands-on demonstrations, breakout sessions and case studies designed to assist attendees in implementing the most effective and current Listeria control strategies in their establishments. AMSA is co-sponsoring the program. For more detailed program information and to register to attend the workshop, [click here](#).

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](#).

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.

National Country Ham Association Spain Tour Experience Spain while learning more about the pork industry. April 2 - 9, 2017. For more information visit, <http://worldwide.on.ca/NCHA/>

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.bifsco.org or www.beefresearch.org.

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.

2017 AMSA Calendar of Events

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)

301 N. Neil St. | Suite 400 | Champaign, IL 61820 | 800-517-AMSA | 217-356-5370

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