



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- Sign Up For Taste of RMC Today!
- Register for the Premier Meat Science Conference of the Summer Today
- Register for the AMSA Educational Webinars
- Check out the 18 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.

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

Dont forget to book your hotel! June is right around the corner and that means its almost time for RMC. Rooms are starting to fill up, so make sure you book your room today. The AMSA does have a block of rooms avialabe available at a variety of hotels, including the Hilton which is offering 20% off dinner at the Bell Ranch Steakhouse as well as special drinks in the Gallery Bar. For more information on hotels click [here](#).

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 Meat" 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!](#)

RMC Abstract Deadline is Approaching Quickly : 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

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,

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

We want YOU... to Apply for Student Board The AMSA Student Board of Directors Nomination forms are now live on the AMSA website. We are eager for the upcoming election and want to encourage all student members to put in their nomination forms. The form and more information about the elections can be found [here](#). If you have questions about the election please feel free to contact Morgan Pfeiffer at morgan.pfeiffer@okstate.edu

The nomination form will close at 5:00PM CST on April 3rd. Make sure to fill out the form before then!

Taste of RMC The AMSA Student Membership Board of Directors hopes everyone is ready for a one of a kind Taste of RMC experience at the 2017 AMSA Reciprocal Meats Conference in College Station! With the consumer's demands ever changing, we are excited to see how students handle the At Home Grilling Kit.

For a food company to launch a new product, they must move through multiple stages in order to take it from development to the market place. Food scientists will create and develop the product. Food microbiologists will ensure that the product is safe for consumption. Marketing teams will help throughout developmental stages and work to determine how to best merchandize the product. Essentially, it takes a team to deliver a new product to the consumer. The main goal of this year's competition is to charge students to take on the roles of industry professionals. The students that take on these roles must all work towards one common goal: competing to take a product into the market place.

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

NSF International
 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)*

Universities will assemble their teams in order to create "Blue Apron" style at home meal kit. Since summer is barbecue season, the focus of this at home meal kit will be centered on grilling. In order to hold true to our conference, meat must be the center of the plate, or 75% of the actual meal kit. Additionally, since the competition is focused on a deliverable, perishable product, the entire meal kit must fit in a box that could be shipped.

In addition to focusing on product development, food safety and marketing, price point of each box will be important. There will be no set price point for the products, however cost will be evaluated against what the box has to offer. Essentially, students must make a product that is economical for the consumer to purchase. Additionally, after the great success of last year's commercials, each team will be asked to create a commercial focused around their product.

More details on requirements, guidelines and webinars will be announced soon. Registration for the competition is available [online](#), and is due **March 24**. As a reminder, the competition will be held alongside the family picnic, so expect a big turnout. We look forward to seeing the products on June 19, 2017 and can't wait to see which university can put together the best product development team!

AMSA News

In Memoriam

Dr. Jerry D. Gresham

(August 4, 1943 - March 2, 2017)

Dr. Jerry D. Gresham, age 73, died Thursday, March 2, 2017, at Methodist Germantown Hospital in Memphis, Tennessee.

Dr. Gresham retired from The University of Tennessee at Martin as Professor Emeritus of Animal Science. He was a U.S. Army veteran, a graduate of Oklahoma State University, and a member of the First United Methodist Church in Martin. He was an active AMSA member throughout his career as a meat scientist and mentored numerous students who are involved in the meat industry and academia today.

Dr. Gresham is survived by his wife, Carolyn Perrin Gresham of Martin; his son, Darryl (Sarah) Gresham of Memphis; his daughter, Darcia Gresham of Nashville; two grandchildren, Sydney and Charlie of Memphis; his sister, Lurlene (Murray) Williams of Altus, Oklahoma.

Memorials may be sent to the Jerry and Carolyn Gresham Family Endowment at U T M; Martin First United Methodist Church; or West Cancer Clinic, Memphis, TN.

Paper Submission for ICoMST Extended The paper submission deadline for the 63rd ICoMST has been extended to April 7th. This year's theme is, "Nurturing Locally, Growing Globally. The meeting will take place in Cork, Ireland August 13 - 18, 2017. For more info click [here](#).

- 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 (supports R.C. Pollock Award)

TheMeatWeEat.com Updates

Storing Meat in The Freezer Ever wonder if that meat in the freezer is still good? With so many different types of packaging used at the meat counter, it's hard to tell just how long meat will last in the freezer. The type of meat and how it is packaged plays a huge role in how long it can be stored. Click [here](#) for the article!

Methods Used To Make Processed Meats A lot of different techniques can be utilized when making processed meats. From pickle curing to dry curing the possibilities are numerous. Want to learn more about processed meats? Click [here](#) for the article!

The Role of Diet in Disease Prevention Several factors relate to an individual's risk of developing coronary heart disease. Age, sex, and genetic factors cannot be altered but several other factors, termed "environmental" risk factors can be. These include cigarette smoking, high blood pressure, obesity, lack of physical activity, and diet. Click [here](#) for the 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

Experienced, Qualified & Talented

When it comes to finding qualified professionals in the meat industry, where better to look than the association that represents them? At the AMSA Career Center, employers discover an online resource for recruiting qualified new graduates and meat professionals that won't be found anywhere else.



AMSA created the AMSA Career Center to provide employers and job seeking new graduates and professionals in the meat industry a better way to find one another to make lasting and fruitful career connections. Don't miss this unique opportunity to be seen by an exclusive audience of the best and brightest in the meat industry.

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

New Job Postings:

- Assistant Professor of Animal Science ~ Sul Ross State University
- Professor and Department Head ~ Kansas State University
- Senior Director, Regulatory Affairs ~ North American Meat Institute
- Food Scientist ~ Cargill
- Quality Assurance Manager ~ Farmland Foods, Inc./Smithfield
- Senior Food Scientist ~ Cargill
- Export Product & Process Specialist ~ Seaboard Foods
- Quality Control Manager ~ Ohio Farms Packing Company Ltd.
- Plant Manager ~ Journeyman Meats
- VP of Operations and Engineering ~ MPSC Inc.
- R&D Director ~ Bar-S Foods, A SIGMA Company
- Research Scientist ~ Food Safety Net Services
- Regional Operations Manager ~ Food Safety Net Services
- IT Business Analyst - Warehouse Management (SAP) ~ Farmland Foods, Inc./Smithfield
- Director of Quality ~ Food Safety Net Services
- Food Processing Plant Auditors ~ Food Safety Net Services
- Product Quality Manager ~ H-E-B
- Total Quality Manager Commodities - Land - Based Protein ~ Darden Restaurant Inc.

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

Upcoming Conferences

2017 Aggie Processed Meat Technology School SMA, the North American Meat Institute, and Texas Association of Meat Processors have partnered with the Department of Animal Science at Texas A&M University and Texas A&M AgriLife Extension to present the 2017 Aggie Processed Meat Technology School, scheduled for April 19-21, 2017 at Texas A&M University in College Station, Texas. "Anyone who wants to learn the basic science and art of making processed meat products should attend," said Dr. Dan Hale, Extension Meat Specialist at Texas A&M AgriLife Extension. "This includes people who are directly involved in processed meat production, as well as others in your company (such as quality control, business management, public relations and sales and marketing personnel) who need a thorough overview of how processed meat products are made and the hows and whys of the process." Attendees will discover both the science and the art of making processed meat products. The first day of the school will focus on considerations for choosing the meat and other ingredients to manufacture a processed meat item. The second day, attendees will participate in demonstrations regarding making sausage and cured and whole muscle products. On the final day, experts will demonstrate cooking, smoking, and thermal processing considerations and participants will learn ways to evaluate the finished product for quality and safety. Early registration for the Aggie Processed Meat School will be \$595 per participant through April 7, 2017. To register online, visit <https://agriliferegister.tamu.edu/Meat>. You may also register by phone at 979-845- 2604. For more information, email dhale@tamu.edu, call 979-587-9245, or visit aggiemeatschool.blogspot.com.

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.

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.

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.

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

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 - Southeastern Intercollegiate Meats Judging Contest

April 7 - AMSA Webinar - Creating Effective ePosters for the AMSA 70th RMC

April 7-8 - Southeastern Meat Judging Contest - Columbus, OH and Lexington, KY

April 9 - Midwest Invitational 4H/FFA Meat Judging Contest - Manhattan, Kansas

April 19 - Spring Advance *Listeria monocytogenes* Intervention and Control Workshop - Kansas City, Missouri

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

August 1 - Center of the Plate Training - College Station, Texas

September 6 - Beef Safety Conference - Pathogen Control and Regulatory Compliance in Beef Processing - Chicago, Illinois

September 9 - Hormel National Barrow Show Intercollegiate Meat Judging Contest - Austin, Minnesota

September 30 - Eastern National Meat Judging Contest - Wyalusing, Pennsylvania

October 15 - Elanco Animal Health American Royal Meat Judging Contest - Omaha, Nebraska

October 19 - 2017 Animal Care and Handling Conference - Kansas City, Missouri

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

October 24 - Fall Advanced *Listeria monocytogenes* Intervention and Control Workshop - Kansas City, Missouri

October 29 - Cargill High Plains Meat Judging Contest - Friona, Texas

November 12 - International Intercollegiate Meat Judging Contest - Dakota City, Nebraska

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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