



NEWSLETTER

The official publication of the American Meat Science Association

March 31, 2017
Volume 54e Number 317

HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- Students Gained Insight and Tips At the 2017 SLC
- Time is Short to Become a Charter Donor
- AMSA Recognized Scholarship Winners
- AMSA 2017 RMC Abstract Deadline is TODAY
- Calling All Students: We want YOU... to Apply for the AMSA Student Board
- AMSA Members in the News
- Register for the AMSA Educational Webinars
- Check out the 12 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.

Students Gained Insight and Tips At the 2017 SLC

Last weekend kicked off with industry tours of Nestle Purina, Dupont Nutrition and Health, and Volpi Foods in St. Louis. Nestlé Purina Petcare is a St. Louis, Missouri-based subsidiary of Nestlé. It produces and markets pet food, treats and litter. The tour showcases their facility and some of its pet food brands they produce. The DuPont tour showcased their processing facilities and the many retail products in which their soy isolate proteins appear. Volpi Foods is known for specialty cured meats such as prosciutto and salami. Students were taken through the process of producing both salami and prosciutto while seeing how Volpi further processes their products for customers. That evening students were taken through an etiquette dinner, led by Anthony Cawdron. It was then time for a little fun, with all the colleges coming together and traveling to St. Louis's City Museum, a playground constructed from recycled materials.

The second day started with the help of Certified Angus Beef personnel Sherry Leggett and Pam Cottrell. Students were able to take the Predictive Index assessment and walk through what the assessment meant for both them and potential employers. During breakout sessions, CAB walked students through how to negotiate benefits and salary after landing your dream job. Staci DeGeer and other personnel from Nestle Purina individually critiqued everyone's resume and discussed how to correctly write cover letters. Anthony

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,

Cawdron walked students through interview etiquette and how to build confidence in the interview process. Students were given the opportunity to tour Purina Farms and see their world renown agility dogs in action.

This conference would not have been possible without the sponsorship and support of Nestle Purina, Certified Angus Beef, Merck Animal Health, and the AMSA Educational Foundation. Thank you for your continued support of the AMSA and student activities.



Time is Short to Become a Charter Donor

The AMSA Educational Foundation revealed that several Mentor and Legacy Recognitions likely will finish soon and be awarded at this year's RMC. Time is running out for supporters to have their names listed on the awards as charter donors. If you have been thinking about making a donation of any size, make your donation by May 1 or contact Jen Persons (jpersons@meatscience.org, 217-689-2440) to let her know of your intent. Mentor and Legacy recognition funds serve students and members - continuing the passions of the mentor and fulfilling the mission of AMSA.

To learn more about a fund or to donate online, click on the honoree's name. Checks may be mailed to the address below. Don't delay!

- **Ken Johnson** (NCBA, retired) Legacy Recognition candidate
- **Dave Anderson** (Elanco, retired) Legacy Recognition candidate
- **Jimmy Keeton** (TAMU, retired) Mentor Recognition candidate
- **Craig Bacon** (Tyson) Mentor Recognition candidate
- **Chris Raines** (Penn State) Mentor Recognition candidate
- **Jeff Savell** (TAMU) Mentor Recognition candidate
- **Gordon Davis** (CEV) Mentor Recognition candidate

Please write the name of the fund on your check and mail to: AMSA Educational Foundation, c/o American Meat Science Association, 26145 Network Place, Chicago, IL 60673-1261.

AMSA Recognized Scholarship Winners

Poultry and Seed Program

Bronze Sustaining Partners:

- Certified Angus Beef
- Colorado State University
- Center for Meat Safety and Quality
- Corbion Purac
- Darling Ingredients Inc.
- ICL Food Specialties
- IEH Laboratories & Consulting Group
- Kayem Foods Inc.
- Kerry Ingredients
- Land O'Frost Inc.
- Maple Leaf Foods
- 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)*

Congratulations to this year's winners of the Student Leadership Conference Travel Scholarship sponsored by the AMSA Student Membership! This year's award was designated to be a need based scholarship to enable more universities to be able to attend. This year's recipients were Colorado State University, Iowa State University, The Ohio State University, Tarleton State University, Texas Tech University, and Texas A&M University. The Student Leadership Conference was held March 24 – 25, 2017 in St. Louis, Missouri.

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

AMSA Calendar Months Assigned ~ Make Plans to Purchase Yours in June! Months for the AMSA Student Membership 2017–2018 have been assigned, a special thank you goes out to everyone that purchased a month in the new calendar. Months were assigned as follows:

- July -Iowa State University
- August - The Ohio State University
- September -Colorado State University
- October - Texas Tech University
- November - Texas A&M University
- December - University of Nebraska-Lincoln
- January - Oklahoma State University
- February - Tyson Foods
- March- Auburn University
- April - Illinois University
- May - Kansas State University
- June - University of Wisconsin

RMC Abstract Deadline is TODAY: 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 must submit their abstract by this Friday, March 31st! Complete guidelines for abstract submission, ePoster preparation 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, **TODAY** March 31, 2017. To submit

- 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)

your RMC abstract [click here!](#)

Student News

Calling All Students: We want YOU... to Apply for the AMSA Student Board: 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, we are looking for students to serve as members of the student board. 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 [online](#). 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!**

Processed Meat Judging Contest & Friday Night Student Mixer: Register today for the 2nd Annual RMC Processed Meat Judging Contest that will be held Friday evening, June 16 at the Rosenthal Meat Center on the Texas A&M campus. The event will kick off the RMC student events and will be followed by a student and professional mixer at the Dixie Chicken in College Station. There are some changes to this year's contest. Instead of team awards, universities may enter individuals to compete in either the undergraduate or graduate division. If individuals competed in last year's contest, but want to compete again, they may compete in the Expert Division, participants who are new to the contest may compete in the Novice Division. The contest will consist of judging various processed meat classes, questions, processed meat retail ID, keep/cull, and processed meat defects. Full details can be found on the [AMSA website](#). Be sure not to miss this fun and educational experience!

2017 Taste of RMC - Deadline Extended: Don't forget to register for the 2017 Taste of RMC! We are extending the

registration deadline until Monday, April 3rd. With the consumer's demands ever changing, we are excited to see how students handle developing an At Home Grilling Kit. Universities will assemble their teams in order to create a "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](#). 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!

Register for RMC Iron Chef: 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 university's 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 reciprocity among students from different university's 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!

Scholarship Opportunity: Calling all undergraduate students majoring in Animal, Meat, Poultry or Food Sciences or enrolled in a Culinary Arts program. The North American Meat Institute (NAMI) just opened the application processes for the 2017/18 NAMI Scholarship Foundation Awards. The NAMI Scholarship Foundation Awards website has been completely updated and now accepts applications online. In addition, the NAMI Scholarship Foundation Board of Directors recently approved an increase in the scholarship amount to \$5000 for the 2017-2018 academic year. Plus, students that received awards for the 2016/17 year and are continuing their studies next year are eligible to apply again for next year. Applications must be received by May 30th.

[Click here to apply](#) and for additional information or contact Anne Halal at (202)587-4230 halal@meatinstitute.org.

AMSA Members in the News

Congratulations to AMSA sustaining partner Colorado State University who held a ground-breaking ceremony this past Monday, March 27th to begin construction on the JBS Global Food Innovation Center in Honor of Gary & Kay Smith. The \$15 million state of the art facility will "advance best practices in food safety, meat sciences and animal handling and welfare." JBS USA, another AMSA sustaining partner, made this project possible by having "entered into a strategic partnership with Colorado State University that is currently valued at \$12.5 million. This unique partnership includes a \$7.5 million philanthropic contribution to build the JBS Global Food Innovation Center at the university and an employee educational programming investment valued at \$5 million." The construction time for the JBS Global Food Innovation Center honoring Gary & Kay Smith is projected to be 14 to 18 months. "We are excited about hosting the RMC in June 2019 and the construction is planned to be completed in time for the RMC." Dr. Kevin R. Pond, Professor & Head Department of Animal Sciences. [Click here](#) to read more about this momentous project which will have a significant impact in "training the next generation of dynamic food and agricultural leaders."

AMSA Exclusive: Characterizing products from the beef rib resulting from an alternative carcass break
By Talita P. Mancilha, Dale R. Woerner, Jennifer N. Martin, Robert J. Delmore, and Keith E. Belk, Colorado State University

The manner in which beef carcasses are segregated into wholesale primal and subprimal cuts is based on historical precedence and/or tradition – and they are not always conducive to product eating quality or carcass value.

Specifically, the rib/chuck separation currently is made between the 5th and 6th rib bones of the carcass; but potential for maintaining eating quality while improving cutout yield and value exists if the rib/chuck is segregated between the 4th and 5th rib bones. Reuter et al. (2002) stated that "based on analyses of shear force and consideration of consumer purchase preference information, there seems to be no logical reason for separating the beef wholesale rib from the beef wholesale chuck between the 5th and 6th rib bones other than tradition."

Reuter et al. (2002) also suggested that separating the rib and chuck between the 4th and 5th rib bones was a viable option as it would have minimal effect on beef consumer satisfaction.

There's interest within the beef industry in separating the rib and chuck between the 4th and 5th rib bones to increase weight, yield and value for the wholesale "rib" primal while maintaining product quality. The study on which this article is based was designed to further investigate the impact of separating wholesale beef ribs between the 4th and 5th rib bones of the carcass compared to separating ribs at the 5th

and 6th rib bones on beef tenderness, product composition (visible lean and fat) and cutting yields.

Carcasses (N = 30) of the same U.S. Quality Grade were selected and both wholesale primal ribs were removed, and each primal rib from within each carcass was assigned to a rib-length classification by alternating sides and fabricated into either a primal wholesale rib containing 8-bone ribs by separating it from the chuck between the 4th and 5th rib bones, or containing the a traditional 7-bone ribs by separating it from the chuck between the 5th and 6th rib bones; each rib was then further reduced to a 112A Ribeye Roll.

[Click here to read more!](#)

Determining quality of steak: The human brain doesn't lie

By W. Nathan Tapp III, Auburn University

Functional magnetic resonance imaging (fMRI) has been used to unveil how consumption of certain foods and other basic rewards are processed within the human brain, but traditional fMRI has not been widely used to investigate neural stimulation of consuming solid foods, because of potential safety hazards and poor imaging quality. Novel scanning methods could alleviate this.

Resting state fMRI scans allow for administration of a stimulus before scanning, and literature has shown resting state networks reflect functional connectivity between brain regions. Resting state scans show functional connectivity by correlating active neurons across the brain.

Similar to processing other rewards, we believe that hedonic circuits in the consumers' brain will be activated while eating steak. Traditional sensory evaluation allows researchers to evaluate attributes that affect preferences of products as well as purchase decisions, incorporation of neuroimaging could show a neural perspective of why certain stimuli are processed in that manner.

The objective of this experiment was to evaluate functional connectivity to various structures in the brain after consuming high and low qualities of steak. Resting state scans of trained participants (n=8) were taken before, directly after and after an extended time (25 to 30 minutes) of receiving samples. High-quality steaks were Prime grade and aged for 35 days. Low-quality steaks were not aged and were previously rated lowest by consumers evaluating overall liking. Resting state scans showed connectivity to the left and right amygdala as well as the left and right anterior insula. These regions were selected a priori due to their integral nature in processing flavor. Participants were re-scanned on a separate day when eating the opposite quality steak. Blood oxygen level dependent imaging displayed hemodynamic fluctuation through the brain during fMRI procedures. Initial images were taken in the scanner before consumption. Participants left the scanning room to eat their sample, and marked a 6 in anchored visual analog scale (VAS) as a subjective evaluation of tenderness, juiciness, flavor and overall liking. The VAS was anchored as terrible, very poor, poor, fair, good, very good

and excellent, at 0, 1, 2, 3, 4, 5 and 6 in, respectively. After re-entry scans were taken as soon as possible and participants cleansed their palates in a separate room before undergoing a final resting state scan.

[Click here read!](#)

Higher Education Garden City Community College:

Garden City Community College is the longest continuously operating community college in Kansas and has had an animal science program for over 80 years. The program transitioned in 2000 from more of a basic animal science program to having emphasis on food science and safety as well as meat processing. GCCC's former students can be found in multiple places in the agricultural industry, from farming and ranching to teaching in the classroom to animal health sales.

Although a large percentage of GCCC graduates will continue their education at a university, there are many students who come to this program for a non-transfer degree or a certificate program. GCCC offers certificates in Ag Business, Animal Science and Food Safety, including training in ServSafe® and HACCP for food industry partners. Additionally, with a mobile classroom, the program can take our training courses anywhere. The GCCC Mobile Lab is a large trailer that has slide-outs to make a 1,000 square foot mobile classroom. The trailer has its own satellite with wireless access for the 30 laptop computers inside and also has heating, air conditioning and a small kitchen. Training, such as Beef Quality Assurance, has been completed utilizing the mobile lab at feedyards and ranches across Kansas, Oklahoma and Texas.

The meat judging team was started in 1987 as the college transitioned from Livestock to Meat Judging. The program won 2003 and 2015 National Champions as well as Reserve National Champions in 2001, 2004, 2005, 2009 and 2011. Additionally, members of the GCCC Team that were All-Americans were invited to participate in the 2014 Australian Intercollegiate Meat Judging Contest and came back to the U.S. with the Championship. The 2016 Meats Team was invited to this event in Australia in the summer of 2016 and was the first community college to be invited. The program has a very strong relationship with Tyson Fresh Meats in Finney County as well as Ehresman Packing Company in Garden City.

[Click here read more!](#)

TheMeatWeEat.com Updates

Pork Production: Farrow to Finish Process: On average Americans eat around 49 lbs. of pork per person each year. How does all that product end up on your plate? Unlike the beef industry, pork production is very fast paced and always changing rapidly. [Click here for the full article!](#)

What's The Deal With Veal?: Veal is meat from a calf or young beef animal. These calves are raised until about 16 to 18 weeks of age, weighing around 450 pounds. Most of these calves are products of the dairy industry. Male dairy calves

have little value to the dairy industry, so they are used in the veal industry. [Click here for the full article!](#)

Anatomy of a Food Label: Certified Angus Beef: When you go to the meat counter one thing you may see on a meat label would be the words CAB, or Certified Angus Beef. Consumers hear about this program all of the time as being a better, higher quality option for beef. What is the purpose behind this program and what makes the beef labeled CAB different from the rest? [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

Experienced, Qualified & Talented When it comes to finding qualified professionals in the meat industry, where



Meat Industry CareerLink

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 jpgersons@meatscience.org

[New Job Postings:](#)

- Category Development Manager ~ Smithfield Foods
- Handtmann Technology Application Specialist ~ Handtmann Inc.
- Customer Account Specialist ~ Smithfield
- R&D Tech ~ Labatt Food Service/Direct Source Meats
- Total Quality Manager Commodities - Land-Based Protein ~ Darden Restaurants Inc.
- Regional Operations Manager ~ Food Safety Net Services
- Research Scientist ~ 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
- Food Processing Plant Auditors ~ Food Safety Net Services
- Product Quality Manager ~ H-E-B

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://agrilliferegister.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: There are only 10 spots left in the upcoming Advanced Listeria monocytogenes Intervention and Control workshop – register today to secure your spot, and make hotel reservations while discounted rooms are still available. This workshop helps processors gain the information needed to implement improvements in their operations and stay up to date on regulatory issues and challenges. Specific sessions include:

- Sanitary Design Principles
 - Sanitation Best Practices
 - Environmental Monitoring
 - Aggressive Sampling and Data Analysis
 - Equipment Steaming and Deep Cleaning
 - Process Management and Preventive Controls
 - Lot and Line Segregation and Product Testing
 - Product Risk and Interventions
- And More!

For information on exhibit and sponsorship opportunities, contact Jim Goldberg at jgoldberg@meatinstitute.org or 202-587-4206. Go to www.meatinstitute.org and click on events

for more information.

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

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

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)

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

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