



# NEWSLETTER

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## What's New in eNews?

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- Why Do You Belong to AMSA?
- Register for the Premier Meat Science Conference of the Summer Today
- Registered for the AMSA RMC Career Fair?
- Student Scholarship Opportunity
- Check out the 15 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.

## 2017-2018 Student Board Election – President

We are excited to launch the President's ballot for the 2017-18 AMSA Student Membership Board of Directors! This year we have 3 outstanding students running for President. AMSA Student members should receive a ballot via email today, if you did not receive a ballot, make sure your AMSA membership is current and contact Deidrea Mabry!

Meet the Candidates

- [Drew Cassens, Texas A&M University](#)
- [Hope Voegelé, Texas Tech University](#)
- [Carla Weissend, Colorado State University](#)

For more information on the candidates [click here!](#)

## Why Do You Belong to AMSA?

Whether you're a student or professional who is a AMSA member, being a member and part of the AMSA meat science community provides you valuable opportunities for regular interaction with your peers which leads to learning, personal growth, and career progression. Together, we stay abreast of the latest developments in the world of meat science, and this collaboration allows access to a great variety of options and ideas in how to face challenges and come up with insightful solutions.

The Reciprocal Meat Conference (RMC) is just around the corner and provides the best opportunity for you not only to

### 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,

get caught up with the latest goings-on in meat science but also to reconnect with friends and colleagues. Keep in mind that as a member, you receive the discounted registration rate for RMC 2017 of \$599 for professionals and \$250 for students before the May 5th early bird cutoff date. **Sign up now to receive your discounted rate!**

Participate in the upcoming election which will be soon be underway for AMSA board if you're a professional member or for AMSA student board if you're a student member. Voting is a member right and privilege and your input is essential to a successful election and strong AMSA.

Reap the benefits of your AMSA membership by broadening your knowledge, being kept aware of potential career opportunities and creating lifelong ties of friendship. Let our combined ideas and voices make a difference in the world of meat science.

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

**Register for the Premier Meat Science Conference of the Summer Today:** The host and RMC planning committees will be preparing a variety of activities for RMC attendees so register today to attend the AMSA 70th RMC. More information regarding the keynote, concurrent and reciprocation speakers is posted online. So save the date and join us "Where History, Tradition, and Science Meet" at the AMSA 70th RMC in College Station, TX, June 18-21, 2017. 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 please visit: [www.meatscience.org/rmc](http://www.meatscience.org/rmc).

**Abstracts and ePoster Updates for the AMSA 70th RMC:** Abstracts for the 2017 RMC were submitted last week and the committee is happy to announce that 167 abstracts are currently being reviewed by the committees. Final decisions will be made in the coming weeks and those that submitted an abstract will be notified of the final decision by the end of the month. AMSA hosted a webinar today in regards to creating an effective ePoster which will be posted online next week. This webinar guided participants through the process of creating an effective ePoster, as well as showed a few key methods that can be used in conjunction with multiple pages to make your presentation interactive and flexible. All of the general abstracts, as well as those participating in the student research competitions, will be displayed on electronic poster boards. ePosters will be on display the afternoon of Sunday, June 18th for attendees, this gives attendees the opportunity to browse the abstracts on Sunday and determine which abstracts to view and discuss with the authors during the designated poster times on Monday, June 19th and Tuesday, June 20th. ePosters will also be made available via the RMC

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)*

app and online prior to RMC to give attendees a chance to browse all of the great research!

### Register for the AMSA 70th RMC Career Fair Today:

AMSA Student Membership extends an invitation for your company/university to participate in the 15th annual AMSA Networking and Career Fair which will be held Sunday, June 18th from 12-5 pm at RMC in College Station, TX. The career fair this year will be held throughout the day on Sunday, while quiz bowl and student research competitions are taking place. This is an outstanding opportunity to network with employers who are looking for talented and enthusiastic individuals to employ! If you're not looking for an internship or employment opportunity, the Networking and Career Fair is still a good place to meet AMSA professional members throughout the industry and learn more about the vast opportunities in the meat science realm! Even if you do not have any open positions now, your participation will give you connections with students for future employment. The fee for a company to participate in the career fair is \$500. The fee includes a one-day registration to RMC for Sunday, June 18, 2017. If you are interested, please register by April 28, 2017. Remember AMSA sustaining partners, depending on your level of support, receive either a 50% discount (bronze level) or complimentary booth (silver level or above), [click here to register](#). For more information about this amazing opportunity, please contact [Deidrea Mabry](#)!

## Student News

**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

**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

- 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)

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!

**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 reciprocation 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](mailto:halal@meatinstitute.org).

## AMSA in the News

**AMSA Exclusive: Exploding population with a finite resource base: How do we achieve food security by 2050?**

**By Dr. Judith L. Capper**

By 2050, the world population is predicted to surpass 9.5 billion of which more than 8 billion will live in the developing world and have a disproportionate increase in income per

capita. The FAO estimates a 1.1-percent increase in milk production and 1.2-percent increase in meat production per year will be required to fulfill demand for animal-source foods by 2050.

This will confer increased competition for resources; therefore the need to “produce more, using less” will be increasingly important.

#### Sustainable intensification

Sustainability is a balance of environmental responsibility, economic viability and social acceptability. In developing regions, food security is paramount – and the importance of livestock ownership should not be underestimated. Within the developed world, environmental impacts are arguably the greatest concern. Land, water and energy are three major limiting resources to increasing future food production, which may challenge resource-intensive livestock systems.

Although modern production systems sometimes are perceived as environmentally unfavorable, productivity gains over time have improved resource use within livestock production. Between 1977 and 2007, the U.S. beef industry reduced feed, land, water and GHG by 19 percent, 33 percent, 12 percent and 16 percent, respectively, per unit of beef. Similar trends were demonstrated in the dairy, pork and egg industries.

By contrast, extensive production systems tend to increase environmental impacts. Researchers have concluded that land use was greater in grass-fed beef production systems; and [Jude Capper] reported a 302-percent increase in water use and 68-percent increase in GHG emissions per kilogram of beef in grass-fed compared to feedlot finishing systems.

Sustainable intensification is key to reducing livestock production’s environmental impacts while improving food security. The greatest effects may be conferred by whole-system approaches that allow livestock to perform at their genetic potential. Regardless of system and operation size, they can be implemented globally with due consideration for the markets, culture and technologies available within each region.

[Click here to read more!](#)

### 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 to read more!](#)

**The Myth Behind Meatless Monday:** Many think meatless Monday is a thing of the past, when in reality the campaign has only gained popularity over the past years. Most of the popularity has been fueled by celebrities and popular blogging websites posting their favorite meatless Monday recipes. One

of the reasons people choose to participate in the campaign is to reduce greenhouse gas emissions and their carbon footprint. [Click here to read more!](#)

**How Can You Tell if Your Meat is Still Fresh?:** You open your fridge and reach for your favorite cut of meat. As you are unwrapping it you look down at the product date on the package and see that the date has already passed. You inspect the meat looking to see if it still looks fresh. Can the meat still be good, even if the date on the package has passed? [Click here to read more!](#)

## 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](mailto:jpersons@meatscience.org)**

### *New Job Postings:*

- FSQR Specialist - Supplier & External Manufacturer ~ Cargill
- Teaching Faculty - Open Rank - Meats Judging and Outreach ~ University of Illinois
- 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

- Assistant Manager - Production ~ Heartland Meat Co.
- Sr. Product Development Manager ~ OSI Group
- Product Quality Manager ~ H-E-B

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

## Upcoming Conferences

### Registration for April 20-21 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](mailto:jgoldberg@meatinstitute.org) or 202-587-4206. Go to [www.meatinstitute.org](http://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 7-8** - Southeastern Meat Judging Contest - Columbus, OH and Lexington, KY

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

**April 20-21** - 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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