



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- We Celebrate An AMSA Icon
- AMSA 70TH RMC Food Security - A Meat Science Story Symposium Speakers Announced
- The Countdown is On for the 2017 RMC
- Kansas State University Takes Double Honors
- California State University, Fresno in the Headlines
- Check out the 11 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.

Gone Fishing!

Please note that the AMSA office will be closed Friday, April 14th. It will be business as usual come Monday, April 17th.

We Celebrate An AMSA Icon

For many years, **Ken Johnson** was the lead staff and the Secretary-Treasurer of AMSA: running meetings, planning RMC, inspiring donors, and lending personal assistance to AMSA members. From its early obscure days, he promoted AMSA as a valuable scientific organization. Today AMSA is highly respected in academia, government, and industry around the world. He has changed not only AMSA but also the meat industry. Every time we step up to the meat counter, every time we consult a meat recipe, every time meat is exported or imported, and in every step from fabrication to your fridge, his innovations have brought us safer and easier-to-use retail meat. His work also showed retailers how to make wiser inventory and pricing decisions to reduce waste and give consumers more value for their money. We take all these advantages for granted today because the 'firsts' Ken created have changed everyone's 'everyday' experience with meat. [Please visit Ken's website to learn more, support his Legacy Recognition Fund, or to comment with congratulations, memories or gratitude.](#)



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 Brands
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,

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

AMSA 70TH RMC Food Security - A Meat Science Story Symposium Speakers



Announced: AMSA is pleased to announce, **TEXAS TECH UNIVERSITY*** Dr. Malinda Colwell, Dr. Kevin Myers, Declan Troy, and Dr. Mindy Brashears will be the featured speakers at the AMSA 70th Reciprocal Meat Conference (RMC) Food Security - Impact of Meat Science Symposium, on Monday, June 19, in College Station, Texas sponsored by Texas Tech University International Center for Food Industry Excellence. The speakers in this symposium will discuss the need for animal-based protein sources around the world and how we as an industry can help address these needs. Presentations will focus on the topics below:



A Food Insecurity Case Study Using a Meat Intervention to Change Learning and Quality of Life of Children and Women in Malawi Africa: Malinda Colwell, Associate Professor of Human Development and Family Studies at Texas Tech University, will provide an overview of a one year food insecurity intervention in Malawi, Africa. She will also focus on

intervention effects on young children's socio-emotional development. The importance of addressing food insecurity in young children as related to the future potential of the child also is discussed.

Project SPAMMY™ in Guatemala: Kevin Myers Senior Vice President of Research & Development for Hormel Foods will provide insight into Project SPAMMY™ which was initiated in 2008 by Hormel Foods as an opportunity to improve malnutrition in children. It has been a great public-private partnership among organizations in the U.S. and Guatemala to provide meaningful solutions to childhood malnutrition. SPAMMY is now on the USAID food aid list for use in hunger relief efforts under "Fortified Poultry-Based Spread."



Emerging Technologies for a More Sustainable and Resilient Beef Production System – The Irish Approach: Declan Troy is the Assistant Director of Research, Director of Food Technology Transfer, and President, Institute of Food Science and Technology Ireland and the 2017 AMSA RMC International Award Lectureship winner. In this presentation, he will provide a comprehensive overview of the application of emerging technologies for a more resilient beef production system from

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)*

farm to fork. Various challenges for their ultimate adaptation will be discussed in the context of meeting global consumer demands while at the same time nurturing the local beef sector.

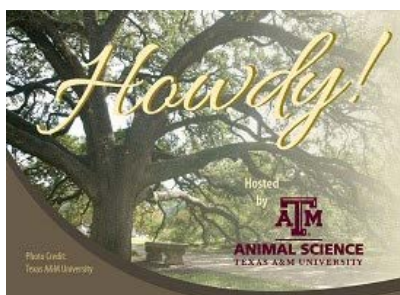
Food Security - A Meat Science Story

Reciprocation Session: Dr. Mindy Brashears, Professor at Texas Tech University will lead this session focusing on some of her recent work in developing countries. There will also be time for a follow-up panel discussion with the above speakers addressing any questions attendees might have.



The Countdown is On for the 2017 RMC: You've made up your mind and you're going to be at AMSA's 70th RMC this June at Texas A&M University.

Get the most out of the conference right from the start by signing up for a workshop. For students, the best way to spend your first day at RMC would be to participate in the **Iron Chef** where students will have a "chance to expand their knowledge base in the area of product development and value-added products related to meat science, while networking with fellow students and industry professionals." If Iron Chef is not for you, then dedicate your day to either learning coaching tips and techniques as well as recruitment tips at the **Intercollegiate Meat Judging Workshop** or by joining **Dr. Jimmy Keeton at the Ingredient Technology Workshop** where you'll have a chance to catch up on the latest on ingredients from "Improving Product Functionality" to "Innovations in Ingredient Technology."



Are you registered and have you reserved your room? Keep in mind that members receive the discounted registration rate of \$599 for professionals and \$250 for students who register by the May 5th early bird cutoff date. That's only 3 and half weeks away, [click here to register today!](#)

We reserved special room blocks at several hotels near the Texas A&M University campus. There is no designated headquarter hotel for RMC but consider joining the AMSA board of directors and AMSA staff at the Hilton College Station & Conference Center to take advantage of a 20% discount at the on-property restaurant, the Bell Ranch Steakhouse and enjoy the drink specials at the Gallery Bar along with complimentary Wi-Fi and parking. Room blocks are filling up. Reserve your room today! [Click here.](#)

See you this summer at College Station, Texas for AMSA's 70th RMC!

- 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)*

Student News

Congratulations to Kansas State University for taking top honors at the 2017 Southeastern Intercollegiate Meat Judging Contest which was held April 7th & 8th at Ohio State University and the University of Kentucky.

In total, 71 contestants representing 12 universities participated in the contest with the Kansas State University, coached by Allie Hobson, Lane Giess, and Terry Houser placing first. Kansas State's team members include: Eric Koehlmoos, Jayne Bannister, Tervor DeHaan, Clinton Stalker, Rachel Footit, Kolton Aubuchon, Caleb Hurst, and Hannah Fry. Kansas State was followed by University of Florida Blue, Iowa State University, The Ohio State University, and University of Florida Gator.

Kansas State Univeristy



Shane Giedd (North Dakota State University) was high individual and Eric Koehlmoos (Kansas State University) was second.

Shane Giedd



Clint Walenciak (Certified Angus Beef), and Daniel Clark (Ohio State University) served as officials of the beef portion of the contest in Ohio. Dr. Benjy Mikel (John R. White Company), Markus Miller (Clemson University), and Brandon Klehm (University of Illinois) served as officials of the Kentucky portion of the contest. Darrell Dowd (USDA AMS) served as the official grader.

National Collegiate Meat Animal Evaluation Contest: The 54th Annual National Collegiate Meat Animal Evaluation Contest was held April 2 –4, at Kansas State University in Manhattan, Kansas. Thirteen teams from different universities competed in this event. Kansas State University placed first, followed by Oklahoma State University, Texas Tech University, University of Florida, and the University of Nebraska. For a list of the full results and division results please visit: <https://www.judgingcard.com>.

Kansas State University



Top Ten individuals include: Chase Gleason, Kansas State University; Jessie Judge, Oklahoma State University; Shelby Teague, Kansas State University; Brooke Jensen, Kansas State University; Justin Jensen, Oklahoma State University; Jessica Humphrey, Texas Tech University; Julianna Albrecht, Oklahoma State University; Carter Ward, Oklahoma State University; Mason Flack, Texas Tech University; and Jonah Biensch, Texas Tech University.

Chase Gleason



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 last week, 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!](#)

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 in the News

California State University, Fresno: Fresno State Meat Science Program has been a major part of the Department of Animal Sciences and Agricultural Education at Fresno State for

well over 40 years offering students the opportunity to not only learn about the meat industry, but also gain hands-on experience at the University Meats Laboratory.

Early on, the Meats Laboratory focused on slaughter, fresh meat cuts, and fresh and smoked sausages; however, when Dr. John Henson was hired over 15 years ago he added a new dimension to the program. With his experience in salumi production, the Fresno State Meats Laboratory started producing several varieties of dry-cured salami. This past December Fresno State (Dr. Henson & Dr. McKeith) hosted Salumi 101 with AMSA and North Carolina State University (Dr. Dana Hanson).

Fresno State offers a Meat Technologies emphasis within the Animal Science degree for undergraduates as well as a Master of Science degree program. There are 6 meats-focused courses including Meat Animal Evaluation, Introduction to Meat Science, Advanced Meat Science, Meat Technology, Agriculture Food Safety Systems, and Muscle Biology. Undergraduate students can compete on the Meat Judging Team and work in the Meats Laboratory.

Students also have the opportunity to get involved in research as well as development of new products. Dr. John Henson and Dr. Amanda McKeith's recent research projects involve investigating temperatures lower than 130°F to cook roast beef and the effects of protein, lysine, and fiber on swine growth and pork quality. The students are constantly exposed to industry leaders as well as hands-on experiences that many do not have the opportunity to enjoy. The Meats Laboratory is 100% student run; therefore, students produce all products and they get the hands-on training in developing HACCP plans and interacting with USDA officials.

[Click here to read more!](#)

AMSA Student Members Recognized as Scholarship

Recipients: Seven college students in beef and related studies have been awarded \$40,000 in scholarships from the Certified Angus Beef (CAB) brand.

Established in 1999, the Colvin Scholarship Fund supports education of future leaders in agriculture and animal sciences and honors the brand's founding executive director of 21 years, Louis M. "Mick" Colvin. The program carries on his legacy of making dreams a reality and inspiring others to do their best.

2017 Colvin Scholarship Award Winners included AMSA Student Members:

- Sierra Jepsen is a senior in agribusiness and applied economics major at The Ohio State University
- Terrel Platt is a senior in animal science and agribusiness major at Colorado State University
- Chandler Steele is a senior animal science major at Oklahoma State University

The Colvin Scholarship Fund began its graduate student awards in 2012, opening doors to anyone in a recognized, full-time masters or doctorate program related to high-quality beef production.

- Lauren Eastwood is an animal science Ph.D. candidate at Texas A&M University
- Andrea English I seeking her Ph.D. in animal and food science at Texas Tech University.

[Click here to read more!](#)

TheMeatWeEat.com Updates

What are Nitrites/Nitrates?: Nitrites give cured meats, like ham and bacon, the distinct color, aroma and flavor we love. Nitrite is also an antioxidant and has antimicrobial properties. [Click here to read more!](#)

Water in Meat and Poultry Products: Have you ever wondered why cooked meat reduces in size compared to the raw product? One of the reasons for the decrease in size is due to water lost in the cooking process. [Click here to read more!](#)

Inspection in the Meat Plant: Every time an animal is slaughtered in the United States it goes through the process of inspection. The biggest reason inspection of meat is required is to make sure that consumers are receiving a safe, wholesome product. This is why inspectors are placed throughout the plant to ensure they are meeting sanitation requirements. [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

New Job Postings:

- Meats Lab Manager (Livestock Technician II) ~

- California State University-Chico
- 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.
 - 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 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 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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