



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- We Celebrate Another AMSA Icon
- It's Almost Summertime and College Station, Texas is Calling!!
- AMSA Officer and Director Election is Underway
- RMC Meat Flavor Chemistry and Muscle Biology Speakers Announced
- Student Board President Ballot Closes Today
- 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.

We Celebrate Another AMSA Icon

Dave Anderson has been a tireless advocate for and volunteer in AMSA: board director, President, RMC Chair, Foundation trustee, and fundraiser for the two ICoMST meetings we have hosted. Dave created the international meat judging contest rotating trophy and donates his artistry to sculpt the medallions for mentor recognition plaques. He is passionately involved in the Foundation, helping create opportunities for students and young professionals. Why has Dave been building this legacy of giving back? He believes that his successful career would not have been possible without the connections, mentoring and encouragement he received from members of the American Meat Science Association. At Elanco Animal Health Research and Development, Dave and his team of researchers focused on improving the efficiency of livestock production. The result has been a revolution in sustainability and nutrition. His body of work includes research findings, patents, and publications that contributed to products that are widely used across the globe. Because of all that he has received through AMSA, Dave continues to invest in the next generation of scientists while working to honor the mentors who have made our industry great. [Please visit Dave's website](#)



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,

to learn more, support his Legacy Recognition fund, or to comment with congratulations, memories or gratitude.

It's Almost Summertime and College Station, Texas is Calling!!



RECIPROCAL MEAT CONFERENCE

Science Conference. Register today and take advantage of the savings!

RMC will have it all! From learning the latest developments and research in the meat science world, to making new friends and catching up with old ones, all while enjoying some of the finest Texas BBQ and fun activities at the Monday night family picnic.

Need assistance with registration? Contact Jen Persons by email or call: (217)689-2440. Register today online at: www.meatscience.org/rmc.

Be ready to learn while having fun at RMC! We look forward to seeing you in College Station, TX!

AMSA Officer and Director Election is Underway

All active Professional and Emeritus AMSA members were emailed a Directors & Officers ballot on Tuesday, April 18, 2017. If you have not yet renewed your AMSA membership for 2017, do so immediately to ensure you are able to participate in the election. Please cast your vote for President Elect and Director positions by 5:00 pm CDT on May 1, 2017.

The Nominations Committee chaired by AMSA Past President Bucky Gwartney submits the following individuals for the 2017 ballot:

- For President-Elect: Eric Berg & Steve Larsen
- For Director: Christy Bratcher, Chad Carr, Jennie Hodgen, Wes Schilling, Keith Underwood and Tommy Wheeler

Complete information on each candidate is posted at www.meatscience.org/elections.

If you have any questions or did not receive a ballot please contact [Jen Persons](#).

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

RMC MEAT FLAVOR CHEMISTRY SYMPOSIUM SPEAKERS ANNOUNCED:

Drs. Adam Heuberger, Dale Woerner, Jerrad Legako, and Chris Kerth will be the featured speakers in the AMSA 70th

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)*



Funded by
the Beef Checkoff.

Reciprocal Meat Conference (RMC) Meat Flavor Chemistry Symposium. This symposium, to be funded by the Beef Checkoff, will take place on Tuesday, June 20, in College Station, Texas. The speakers in this symposium will focus on the topics listed below:



Application of Metabolomics to Understand Flavor and Flavor Stability: A Case Study in Beer: Metabolomics is a high-throughput biochemical profiling method that provides a comprehensive overview of metabolism. In this presentation, the method and application of metabolomics to understand flavor and flavor stability will be reviewed,

including a case study in beer production and sensory quality. Dr. Adam Heuberger, Assistant Professor at Colorado State University, will discuss how to perform metabolomics and associate the data to sensory analysis, characterizing metabolite variation during aging, and understanding the influence of raw materials and genetics on flavor.

Using VOC Signatures to Characterize Lamb Flavor: The sheep industry is evaluating the use of technology to sort sheep meat into meaningful categories based on flavor performance. In this presentation, Dr. Dale Woerner, Associate Professor at Colorado State University, will discuss the work recently completed at Colorado State University which has demonstrated a proof of concept for differentiating flavor profiles of sheep meat using VOC signatures.



Post-Mortem Product Handling and Beef Flavor Chemistry: Following harvest there are numerous factors which may influence flavor through chemical alterations. Dr. Jerrad Legako, Assistant Professor at Texas Tech University, will outline how some common post-mortem product handling techniques influence beef flavor chemistry.

Cooking Time and Temperature Influences on the Development of Maillard Reaction Products in Meat: The chemistry underlying the Maillard

- 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)

reaction is extraordinarily complex, but the development of the reaction products is most influenced by cooking parameters. While many factors affect Maillard products, in this session Dr. Chris Kerth, Associate Professor at Texas A&M University, will focus on the impact that the length of cooking time and temperature have on the development of these aroma and flavor compounds in meat.



**MUSCLE BIOLOGY
SYMPOSIUM: “-OMIC”
APPROACHES TO SOLVE
MEAT QUALITY ISSUES -
SPEAKERS ANNOUNCED:**

IOWA STATE UNIVERSITY

Drs. Jessica Prenni, Andy King and Ranjith Ramanathan will be the featured speakers at the AMSA 70th Reciprocal Meat Conference (RMC) Muscle Biology Symposium: “-omic” Approaches to Solve Meat Quality Issues, on Wednesday, June 21, in College Station, Texas sponsored by Iowa State University. The speakers in this symposium will focus on the topics below:



**Mass Spectrometry “Omics”
Technologies and Their Potential
for Meat Quality Research – A
Tutorial:**

Mass Spectrometry (MS) based “omics” technologies such as proteomics and metabolomics offer the capacity to characterize biological systems at the molecular level.

Further, these technologies are often more reflective of environmental effects and phenotype than complementary genetic based analysis – thus providing the opportunity to identify and investigate molecular profiles in the context of quality metrics. Dr. Jessica Prenni, Director of Core Research Facilities and Associate Professor at Colorado State University, will provide an overview of MS technologies and discuss opportunities and challenges for using these approaches in meat quality research.

**Using “Omics” Technology to
Address Meat Quality Issues:**

Proteomics, metabolomics, transcriptomics, and genomics are powerful tools that can help elucidate the biological basis for phenotypic variation in meat quality attributes. These technologies can facilitate the movement beyond more traditional approaches in expanding the existing knowledge of meat quality traits. However, the sensitivity of these techniques makes experimental design critical to



obtaining the desired results. In this talk, Dr. Andy King, a Research Food Technologist at U.S. Meat Animal Research Center, will focus on approaches to experimental design for proteomic, metabolomic, genomic and transcriptomic experiments to address meat quality questions.



Metabolomics of Fresh Meat Color:

The bright red color of fresh beef is associated with freshness and wholesomeness. Postmortem muscle is biochemically active, and the enzymes involved in beef color retain their activity. However, metabolites/substrates for these enzymes are depleted over time.

Hence characterizing the changes in metabolites will improve our understanding on the mechanism of meat discoloration. In this talk, Dr. Ranjith Ramanathan, Assistant Professor at Oklahoma State University, will focus on the use of the novel tools in metabolomics to study the critical role of metabolites (such as glycolytic and TCA substrates, amino acids, sugar, and lipids) in fresh meat color.

Risk of *E. coli* O157:H7 and Other STEC Workshop

Register Today: 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.

Student News

2017-2018 Student Board Election – President Ballot

Closes Today: Please cast your vote by 5 pm CT today for 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 have received a ballot via email, 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.

TheMeatWeEat.com Updates

Food Safety Tips for Summer!: The summer is fast approaching, when packing up for a summer picnic don't forget food safety. About 1 in 6 people in the US will become sick from something they ate this year, and a few safety tips can help keep you and your family from being part of that statistic. [Click here to read more!](#)

Knives - Tips and Tricks: Knives are designed for particular functions. For meat, a chef's knife is used for chopping, cubing, mincing and dicing; a narrow thin-bladed knife for boning; and a cleaver for cutting through bone and for tenderizing. [Click here to read more!](#)

Do you have questions about Iron?: Iron is an essential component of our diet. There are two forms of iron that are found in the diet; heme iron and non-heme iron. [Click here to read more!](#)

AMSA Career Center

Taking the Next Step: The AMSA Career Center is one of the only web-based job services created specifically to address the employment needs



Meat Industry CareerLink

of professionals and employers in the meat industry. Get your resume noticed by the people in your field who matter most.

Whether you're looking for a new job or ready to take the next step in your career, we'll help you find the opportunity that you've been looking for.

Posting your resume on the AMSA Career Center will enable you to upload up to 5 career-related documents, receive automatic email notifications, access to job seeker resources, and save up to 100 and apply when you're ready. Remember that posting your resume is complimentary.

To the graduating class of 2017, it's never too early to start posting your resume and begin the task of looking for employment. Don't let this crucial next step to your future fall by the wayside. Get ahead of the pack and post your resume today by visiting the AMSA Career Center. Contact Jen Persons at jpersons@meatscience.org with any questions.

New Job Postings:

- Research Leader - Meat Science ~ The University of Queensland
- Meat Processing Sales and Application Intern ~ UltraSource, LLC
- Sales Representative Meat Processing Equipment ~ UltraSource, LLC
- Food Scientist/Equipment Application Specialist ~ UltraSource, LLC
- 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
- Director of Operations ~ Agri Beef
- Director, Packer/Processor Industry Relations National Pork Board
- Assistant Manager - Production ~ Heartland Meat Co.
- Sr. Product Development Manager ~ OSI Group

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

Upcoming Conferences

5th International Course in Dry Cured Meat Products:

Dry cured meat products, such as fermented sausages and dry-cured ham, are highly appreciated due to their sensory characteristics. Despite being traditional products, they are constantly evolving in order to meet the needs of an ever changing market and consumer trends. A thorough knowledge of the individual and combined effects of the variety of raw materials, ingredients and processing methodologies is vital in order to successfully meet the market and consumer requirements.

The 5th International Course in Dry Cured Meat Products will provide a comprehensive review of all aspects related to the manufacture of fermented sausages and dry-cured ham, including the latest developments in processing technologies and an overview of industrial trends. It will be held from May 29th to June 2nd, 2017 at IRTA centre located in Monells (Girona), Spain.

This annual course, - already attended by almost 100 professionals from more than 20 different countries - places an important emphasis on practical training and 40 % of the classes are held in the pilot plant. It is aimed at those working in production, R&D, quality and sales departments of meat companies, Research and Technological centres and companies providing services, ingredients, materials and equipment to the meat industry.

The teaching staff combines an excellent scientific-technological knowledge, acquired at IRTA or in the private sector, with a continuous experience in collaboration, training and technology transfer within the meat sector.

Registration closes May 15th more information can be found online at: http://www.irta.cat/en-US/Resultats/ADA/Pages/IntCourse_Dry-cured-meat.aspx.

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

May 29-June 2 - 5th International Course in Dry Cured Meat Products

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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