



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

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- 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.

AMSA News

Meat and Muscle Biology Debuts First Article

At 11:50 a.m. Central Standard Time on April 27, 2017 an event took place that forever changes the face of meat science research and publishing. AMSA is pleased to announce the publishing of *Meat and Muscle Biology*, a new journal that brings the entire spectrum of meat science research to one location in an open access format that anyone can use.



[Here is the current table of contents](#)

The first article up is **Species-Specificity in Myoglobin Oxygenation and Reduction Potential Properties** by a team of researchers at Oklahoma State University led by chemist Rajasekhara Nerimetla. The authors studied differences in myoglobin functional properties between beef and pork and produced results that could lead to better understanding of color stability in meat products.

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,

There are a number of articles that have been accepted and are in the final stages of processing. You can see a list of those at the First Looks link on the table of contents - here is a direct link to that list:

<https://dl.sciencesocieties.org/publications/mmb/first-look>.

Congratulations to the MMB Editorial Board and Editor-In-Chief Ken McMillin for the launch of a great resource for AMSA members and meat scientists around the world.

[Meat and Muscle Biology Home Page](#)

[Author Resources](#)

Let Your Voice be Heard!

The AMSA Officer and Director election is underway! Reminder emails containing a link to ballots were sent yesterday to all active Professional and Emeritus AMSA members who have yet to cast their vote. Voting closes at 5:00 pm CDT on Monday, May 1st.

The Nominations Committee chaired by AMSA Past President Bucky Gwartney has submitted 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.

Please remember that voting is a member privilege so exercise your right and help shape our association. It's a tight race and every vote counts!

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

Deadline for Charter Donors: May 1

Three AMSA members will be recognized at RMC for their contributions to the careers of others and to the meat industry: Mentor Recognition recipients Gordon Davis and Jeff Savell, plus Legacy Recognition recipient Ken Johnson. If you would like your name to be engraved on an award recipient's plaque as a charter donor, please make your donation of \$500 or more before the end of May 1. [Click here to donate online](#) or contact Jen Persons (jpersons@meatscience.org, 217-689-2440).



Donations of any size may be made at any time, but only charter donations received by May 1 will be recognized on the recipient plaques.

Thank you to all the donors who have honored these members and have made it possible to extend their legacies to the next generation of meat scientists.

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)*

AMSA Youth Programs Internship

AMSA is currently seeking one student that meets our qualifications (see below) to complete a 3-month internship. The deadline for all applications is May 22, 2017.

Position: Youth Programs, Meat Judging Internship

Location: Remote position, however the student will be required to travel to the contests listed below.

Time Period: September-November, 2017

Scholarship: \$800/month or partial assistantship reimbursement provided to the University department where the student is enrolled.

Intern General Responsibilities:

- Student will assist AMSA staff with fall meat judging tasks including but not limited to: traveling to all fall contests, interacting with official committees and plant personnel, assist with contest setup and operations, scoring contests, managing contest materials.
- Student will engage in social media to promote AMSA meat judging.
- Student will update AMSA website with contest results.
- Work with staff on other assignments as needed.

The student will be expected to travel to all fall meat judging contests including:

- Hormel National Barrow Show – Austin, MN – September 7 - 10
- Eastern National – Wyalusing, Pennsylvania – September 28 – October 1
- American Royal – Omaha, Nebraska – October 12 - 16
- National 4H – Manhattan, KS – October 16 - 18
- Cargill High Plains – Friona, Texas - October 26 - 30
- International – Dakota City, Nebraska - November 9 - 13

This AMSA internship will provide an excellent opportunity to network with people throughout the meat industry. More information on the application will be posted on the AMSA Career Center <http://careers.meatscience.org/> tomorrow.

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

AMSA 2017 RMC Early Bird Deadlines Ends May 5th: If you have yet to register for the AMSA 70th RMC taking place this June in College Station, Texas it may mean 1 of 3 things:



1) You're unable to join us (we're saddened you'll miss out on all the fun!)

Or

2) You absolutely dislike catching up on all the latest in the world of meat science while having fun socializing with your peers. (highly unlikely)

- 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)

Or...the most likely choice

3) You just haven't gotten around to registering. (let this be your reminder!)

There is no better time than the present to get registered. The opportunity to save money by taking advantage of the early bird registration discount will end on Friday, May 5th, so wait no longer and register today!

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

AMSA 70TH RMC PORK VALUE-ADDED VARIETY MEAT WORKSHOP SPEAKERS

ANNOUNCED: AMSA is pleased to announce, Becca Nepple, Cheyenne McEndaffer, and Drs. Keith Belk, Dana Hanson, Dale Woerner, and Benjy Mikel will be the featured speakers in the AMSA 70th Reciprocal Meat Conference (RMC) Pork Value-Added Variety Meat Workshop. This workshop, sponsored by the National Pork Board, will take place from 9:30 am – 1:00 pm on Wednesday, June 21st, in College Station, Texas.



Approximately one billion pounds of pork by-products are currently put into either rendering or lower-value products in the U.S. The industry has an opportunity to increase the amount of product saved for human consumption and shipped to foreign markets where these products are common in those cultures and can provide added nutritional value in diets. This workshop will focus on the vast prospects for pork variety meat and by-products in international markets, including Pork Checkoff-funded research and US Meat Export Federation market development activities.

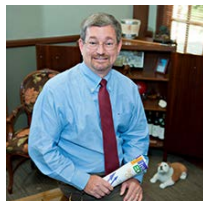
The speakers in this workshop will focus on the topics listed below:



Status of Pork Industry Variety Meat

Initiatives and Exports: Becca Nepple, Vice President of International Marketing with the National Pork Board, will discuss the pork industry's initiative to save more variety meat for human consumption and give an overview of recent Pork Checkoff-funded research.

Cheyenne McEndaffer, Technical Service Manager with the US Meat Export Federation, will review current markets for products as well as market development opportunities.



Dr. Benjy Mikel, Chief Business Development Officer at John R White Company, will briefly update the National Pork Board variety meat microbiology study conducted.

Discussion of Pork Offal vs

Pork Variety Meat Cuts: Dr. Keith Belk, Professor at Colorado State University, will lead a discussion on the nature of differing



byproducts of the pork industry, including offal and other variety meats, and potential for adding value to such products. He will also demonstrate how characterization of, and thought about, such products may influence international trade in such products.



Use of Microwave Technologies to Produce a Shelf-Stable Product from Pork Variety Meats:

Drs. Dana Hanson and Josip Simunovic have focused on use of microwave technology to enhance the shelf stability of further processed pork variety meat items destined for food aid use in Africa. Dr. Hanson, Associate Professor at North Carolina State University, will discuss the novel technologies for processing of variety meats and share some product samples.

Demonstration of Fibrin and Novel Ingredients as Product Enhancers in Processed Pork Offal and Variety Meats:

The National Pork Board has a concerted effort to increase the demand for U.S. pork variety meats in international markets. Recent work by Drs. Woerner, Associate Professor at Colorado State University, and Dr. Mikel will demonstrate how using fibrin and novel food ingredients, respectively, can develop new value added variety meat items that are viable for international customers of U.S. pork.



This workshop is limited to 75 people, so watch your email late May to sign-up!

AMSA 70TH RMC ANTIBIOTIC RESISTANCE: THE STORY, THE IMPACT AND WHAT COMES NEXT SYMPOSIUM

SPEAKERS ANNOUNCED: AMSA is pleased to announce, Dr. Morgan Scott, Dr. Liz Wagstrom, Dr. Kim Friesen and Bert DeVegt will be the featured speakers in the AMSA 70th Reciprocal Meat Conference (RMC) Antibiotic Resistance: The Story, The Impact and What Comes Next Symposium. This symposium will take place on Monday, June 19, in College Station, Texas. The speakers in this symposium will focus on the topics listed below:



Antibiotic Resistance: Contemporary Perspectives on Human and Animal Health:

Antibiotic resistance and its effects on both animal and human health illustrate a prototypical "One Health" problem. Causing both food production and public health consequences – antibiotic resistance encompasses a wide array of issues spanning the realm from molecular biology through the social sciences. Evidence for the difficulty in defining a single best "One Health" practice code will be highlighted by Dr. Morgan Scott, Professor of Epidemiology at Texas A&M University, by discussing the rapidly changing landscape of what we know (or believe we know), as highlighted by several recent

scientific reports.

What Do Changes on the Farm and Ranch Mean for Health and Resistance:

This presentation will discuss how various antibiotic use protocols impact the development of resistance. Dr. Liz Wagstrom, Chief Veterinarian with the National Pork Producers Council, will explore the influence of changing regulations on animal health and antibiotic resistance.



The New Frontier: Production Enhancement to Meet the Global Protein Challenge:

Global protein needs will continue to escalate over the next three decades, and these demands will need to be met using reduced antibiotic strategies. Dr. Kim Friesen, Chief Scientific Officer for NutriQuest, will address how understanding bacterial and viral load in the production system can be used to tailor specific technological approaches to control disease and further increase protein production.

Phages as Natural Alternative for Antibiotic Use in Animal Health

Applications: Phages are the most abundant microorganisms in the world and are used for targeted bacterial control for food safety and human & animal health. In recent studies, Salmonella phages were administered to the milk for young meat calves to determine if mortality could be reduced after the discontinuation of antibiotics resulted in higher mortality rates. Bert DeVegt, Managing Director with Microcos Food Safety, will outline how the use of phages resulted in a shift in the microbiome of calves as observed in improved feed conversion data, reduced mortality and better manure scores.



RMC Sponsorship Opportunities: AMSA would like to take this opportunity to thank the current AMSA 70th RMC sponsors, with your support. This is shaping up to be a very exciting and educational gathering for meat science individuals! However, there is still time and sponsorship opportunities available if your company or organization is interested in becoming a sponsor. Through RMC sponsorship, an organization establishes itself as a meat industry leader in the minds of the top food, animal and meat scientists and students. Sponsors achieve a level of familiarity with students through their experiences in these programs that enables the sponsor to enhance its recruitment efforts. We currently have some technical session, breaks and lunches available, reservations will be taken in order received for any open sponsorship events. Please contact **Deidrea Mabry**, with any questions and/or requests that you have. In order for your company or organization to be recognized for their sponsorship in the RMC printed materials, please submit your reservation by 5:00 pm CDT on Friday, May 12th!

Meat Judging Coaches Clinic: The Meat Judging Coaches Clinic will be held Saturday, June 17 at the Kleberg Animal & Food Sciences Center. The clinic will focus on developing

graduate student coaches and committee members. There will be sessions on coaching and teaching methodologies, tips on becoming successful committee members, and more! All graduate student and faculty coaches, judging program coordinators, and committee members are encouraged to attend. ***Make sure to registration for this when you register for RMC!***

Undergraduate Quiz Bowl Deadlines Approaching: The deadline for teams to be entered to receive a bye in the first round of this year's competition is May 19th. Teams must submit their registration as well as their required new questions to [Rachel Adams](#) by the deadline in order to be entered in the drawing for any potential byes. The final deadline for registration for Quiz Bowl is June 2nd, 2017. A \$50 entry fee is required for each team. For more information and to register for the 2017 Undergraduate Quiz Bowl competition, visit the [AMSA website](#).

Student News

AMSA 2016-2017 Student Board Director Election: We are excited to launch the Directors ballot for the 2016-17 AMSA Student Membership Board of Directors! This year we have 11 outstanding students running for Director Positions. AMSA Student members should have received a ballot via email today, if you did not receive a ballot, make sure your AMSA membership is current and contact Deidrea Mabry! The ballot will close on May 9th at 5 pm CT. We encourage you to take advantage of this opportunity to learn more about each of the candidates for the Student Board of Directors, as there are 11 qualified, enthusiastic nominees for this year's board. We look forward to your participation in the Student Board elections!

Nominees running for a director position include:

- Brenna Klauer, Colorado State University
- Brian Patterson, Iowa State University
- Jacqueline Ponce, Texas Tech University
- Arquimides Reyes, Colorado State University
- Felipe Ribeiro, University of Nebraska
- Emily Rice, Kansas State University
- Emily Schunke, University of Illinois
- Chandler Steele, Oklahoma State University
- Spencer Tindel, Texas A&M University
- Hope Voegelé, Texas Tech University
- Carla Weissend, Colorado State University

[Click here to learn more about these candidates!](#)

Taste of RMC Webinar: With RMC around the corner, we hope the Taste of RMC teams are getting things in motion for their "Blue Apron" styled at home grill kit! We would like to announce a few important dates for Taste of RMC. Firstly, we will have a webinar on Thursday, May 11 at 3:00 pm. During the webinar, we will be going over a general overview, the

grading rubric and answering any questions that anyone has over Taste of RMC. We hope to fill everyone's need to know box in order for your teams to be successful. In addition to the webinar, the second upcoming important event will be the HACCP Plan deadline on Monday, May 29. We hope all of the teams entered are excited about the event. Please be getting your questions together for the webinar. We can't wait to try your products on Monday, June 19! [Click here to register today!](#)

AMSA Announces Scholarship Award Winners:

Congratulations to Amanda Outhouse, the 2017 Donald Kinsman International Award winner. Amanda is currently pursuing her Master's degree at Iowa State University under Dr. Steven Lonergan. She plans to use the award to travel to the International Congress of Meat Science & Technology Conference in Cork, Ireland in August to present her research. Amanda will receive a cash award of \$1250.

- Dr. Donald Kinsman was a long-time AMSA member whose work in meat science research and commitment to international opportunities for students set him apart from his peers. The objective of this program is to honor the memory and achievements of Dr. Kinsman and promote international collaboration by recognizing an outstanding student member with a financial award in support of international travel.

Congratulations to Maggie Weinroth, the 2017 Robert Cassens Scholar Award winner. Maggie is currently pursuing her PhD at Colorado State University under Dr. Keith Belk. She plans to use the award to attend the International Congress of Meat Science & Technology Conference this summer in Cork, Ireland to present her research and participate in the PhD Short Course. Maggie will receive a cash award of \$1500.

- Dr. Robert Cassens is a long-time AMSA member and a leader in the meat science community during his distinguished career at the University of Wisconsin. The Robert Cassens Mentor Recognition Fund was established to support PhD students in completing and communicating their research and establishing professional networks that will sustain their meat science careers.

Congratulations to this year's winners of the C. Boyd Ramsey RMC Scholar Award! This award is co-sponsored by the C. Boyd Ramsey Mentorship Recognition program and the AMSA Student Membership. There were several talented and qualified applicants this year. Four undergraduate and two graduate awards of \$530 were awarded. The undergraduate award winners included Paige Binger (South Dakota State University), Carl Frame (Iowa State University), Marlee Kelley (University of Florida), and Cole Perkins (Texas Tech

University). The graduate student winners included Brittany Bullard (Colorado State University) and Danika Miller (Iowa State University).

- Dr. C. Boyd Ramsey, Professor Emeritus of Texas Tech University, has a strong reputation for his rigor as a teacher and his precision as a scientist. He was a mentor and teacher to over 5,000 students in Animal and Meat Science courses during his time at the University of Tennessee and Texas Tech University. This legacy led to the establishment of the C. Boyd Ramsey Mentor Recognition fund which was fully funded in 2014 and allocated to help undergraduates attend the RMC.

TheMeatWeEat.com Updates

Mechanically Tenderized Beef: You may have heard or read something recently about new labeling requirements for meat that has been mechanically tenderized. We have had a few questions about it and wanted to help people understand what this really means. [Click here to read the full article!](#)

Ground Beef Packaging, What's the Difference?: You are more than likely to find more than one packaging method at your local meat counter, so what are the real difference? Ground beef can be packaged in traditional packaging, modified- atmosphere packaging, vacuum sealed packaging, or chub packaging. [Click here to read the full article!](#)

How much fat is in meat?: The amount of adipose tissue differs widely among carcasses. The amount of fat stored in adipose tissue and the total quantity of adipose tissue increase rapidly as animals mature (if they are on a high plane of nutrition) and can be affected by the amount and type of feed fed to the animal, hormone balance and genetics. [Click here to read the full article!](#)

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 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,



Meat Industry
CareerLink

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:

- Senior Food Scientist, Meat and Batters & Breeding Applications ~ Ingredient Incorporated
- Brand Production and Quality Specialist ~ Certified Angus Beef, LLC
- 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
- Director of Operations ~ Agri Beef
- Director, Packer/Processor Industry Relations National Pork Board
- Assistant Manager - Production ~ Heartland Meat Co.

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.

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.

2017 AMSA Calendar of Events

May 11 - Taste of RMC Webinar

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 1-3 - Center of the Plate Training - College Station, Texas

September 6-7 - 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 18-19 - 2017 Animal Care and Handling Conference - Kansas City, Missouri

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

October 24-25 - 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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