



NEWSLETTER

The official publication of the American Meat Science Association

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- RMC 2018 Hotel Reservations Now Open
- Members Published in *Meat & Muscle Biology*
- Student Fellowships Available:
- US Foods ~ Food Fanatics Live™:
- Research – Request for Proposal:
- Accepting Applications for 2018 Borlaug Fellowships
- AMSA Educational Webinars
- Check out the 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 Headlines

AMSA 71st Reciprocal Meat Conference ~ "A Royal Choice ~ Discover the Rich Traditions of Kansas City"



AMSA is happy to announce the room block for the AMSA 71st RMC is OPEN!

The Westin Kansas City at Crown Center has been selected as the 2018 RMC host hotel as it is perfectly situated in the downtown area of Kansas City, Missouri. The full RMC technical program will be held at the Westin Kansas City at Crown Center hotel. It is very important to reserve your hotel before June 1, 2018 as there are numerous events that occur in Kansas City during the summer. For more information and to make your reservations, please visit:

<http://www.meatscience.org/events-education/rmc/lodging-information>.

Members Published in *Meat & Muscle Biology*

AMSA Membership Information:

AMSA's Sustaining Partners

Diamond Sustaining Partner:
Cargill

Platinum Sustaining Partner:
Smithfield Foods
Tyson Foods, Inc.

Gold Sustaining Partners:
Elanco Animal Health Food Safety Net Services Hormel Foods, Inc.
Kemin Food Technologies
Merck Animal Health
National Pork Board Zoetis

Silver Sustaining Partners:
ADM
ConAgra Brands
Corbion
Hawkins Food Ingredients Group
Iowa State University
Jack Link's® Protein Snacks
Johnsonville Sausage Company
Kraft Heinz Company Sealed Air's Cryovac® brand Texas Tech University International Center for Food Industry Excellence USDA, AMS, Livestock,

Where you aware that *Meat & Muscle Biology*, Official Journal of AMSA, is a gold open access journal? *Meat & Muscle Biology* offers a broad scope of peer-review manuscripts related to meat science and is a great way for you to have your research published an a great opportunity for you to view some of the top research taking place. Scan below for a list of the recent journal articles and visit

<https://dl.sciencesocieties.org/publications/mmb/tocs/1/1> to view all the abstracts and the full papers.

- ***Species-Specificity in Myoglobin Oxygenation and Reduction Potential Properties***
 - Rajasekhara Nerimetla, Sadagopan Krishnan, Suman Mazumder, Smita Mohanty, Gretchen G. Mafi, Deborah L. VanOverbeke and Ranjith Ramanathan
- ***Effect of Salt Inclusion Level on Commercial Bacon Processing and Slicing Yields***
 - Jessica E. Lowell, Bailey N. Harsh, Kyle B. Wilson, Martin F. Overholt, R. J. Matulis, Anna C. Dilger and Dustin D. Boler
- ***Metabolite Profile Differences between Beef Longissimus and Psoas Muscles during Display***
 - Anupam Abraham, Jack W. Dillwith, Gretchen G. Mafi, Deborah L. VanOverbeke and Ranjith Ramanathan
- ***Effect of Sex and Muscle on the Fiber-Type Composition and Cross-Sectional Area of Springbok (Antidorcas marsupialis) Muscle***
 - Megan K. North and Louw C. Hoffman
- ***Characteristics of Ham Knuckles and Bacon Cured Using Different Brine and Meat Temperatures***
 - Benjamin C. Peterson, Martin F. Overholt, Sean F. Holmer, Anna C. Dilger and Dustin D. Boler
- ***Assessment of Postmortem Aging Effects on Texas-style Barbecue Beef Briskets***
 - McKensie K. Harris, Ray R. Riley, Ashley N. Arnold, Rhonda K. Miller, Davey B. Griffin, Kerri B. Gehring and Jeffrey W. Savell
- ***Application of Food-Grade Ingredients to Nets for Dry Cured Hams to Control Mite Infestations***
 - Xue Zhang, Yan L. Campbell, Thomas W. Phillips, Salehe Abbar, Jerome Goddard and M. Wes Schilling
- ***Bloom Development of the Beef Semimembranosus and Triceps Brachii as Influenced by Wet-Aging***
 - Michelle S. Caldwell, Jason K. Apple, Janeal W. S. Yancey, Jason T. Sawyer and Jamie Hawley
- ***Benchmarking Venezuelan Quality Grades for Grass-Fed Cattle Carcasses***
 - Argenis Rodas-González, Nelson Huerta-Leidenz and Nancy Jerez-Timaure
- ***Breast Meat Quality and Protein Functionality of Broilers with Different Probiotic Levels and Cyclic Heat Challenge Exposure***
 - Hyun-Wook Kim, Traci Cramer, Osamudiamen O. E. Ogbeifun, Jin-Kyu Seo, Feifei Yan, Heng-Wei Cheng and Yuan H. Brad Kim
- ***Replacing Traditional Enhancement Solutions with Alkaline Electrolyzed Water Does Not Improve***

Poultry and Seed Program
US Foods

Bronze Sustaining Partners:

Boar's Head
Certified Angus Beef
Colorado State University
Center for Meat Safety and Quality
Darling Ingredients Inc.
ICL Food Specialties
IEH Laboratories & Consulting Group
JBS, USA
Kayem Foods Inc.
Kerry Ingredients
Land O'Frost Inc.
Maple Leaf Foods
NSF International
Oklahoma State University
Perdue Foods
Seaboard 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*

Pork Shelf Life

- Macc Rigdon, Yen-Con Hung and Alexander M. Stelzleni
- ***Mite Control and Sensory Evaluations of Dry-Cured Hams with Food-Grade Coatings***
 - Y. L. Campbell, Y. Zhao, X. Zhang, S. Abbar, T. W. Phillips and M. W. Schilling
- ***The Influence of Particle Size and Protein Content in Particle-Filled Myofibrillar Protein Gels***
 - Andrew J. Gravelle, Alejandro G. Marangoni and Shai Barbut
- ***Reducing Sodium in Processed Meats Using Traditionally Brewed Soy Sauce and Fermented Flavor Enhancer***
 - William H. Shazer III, Luis A. Jimenez-Maroto, Takuya Sato, Scott A. Rankin and Jeffrey J. Sindelar
- ***National Beef Tenderness Survey–2015: Palatability and Shear Force Assessments of Retail and Foodservice Beef***
 - Hillary A. Martinez, Ashley N. Arnold, J. Chance Brooks, Chad C. Carr, Kerri B. Gehring, Davey B. Griffin, Daniel S. Hale, Gretchen G. Mafi, D. Dwain Johnson, Carol L. Lorenzen, Robert J. Maddock, Rhonda K. Miller, Deborah L. VanOverbeke, Bridget E. Wasser and Jeffrey W. Savell
- ***Light Source Influences Color Stability and Lipid Oxidation in Steaks from Low Color Stability Beef Triceps brachii Muscle***
 - Jade V. Cooper, Surendranath P. Suman, Bryon R. Wiegand, Leon Schumacher and Carol L. Lorenzen
- ***Palatability of Beef from Cattle Fed Extruded Flaxseed before Hay or Mixed with Hay***
 - N. Prieto, M. E. R. Dugan, I. L. Larsen, P. Vahmani and J. L. Aalhus
- ***Nitrite Embedded Vacuum Packaging Improves Retail Color and Oxidative Stability of Bison Steaks and Patties***
 - J. C. Roberts, A. Rodas-González, J. Galbraith, M. E. R. Dugan, I. L. Larsen, J. L. Aalhus and Ó. López-Campos
- ***Oxygen Scavengers affect Gas Mixture and Color Stability of Master Packed Ground Beef***
 - I. Steffanie Arteaga Custode, Jonathan A. Campbell, Joshua R. Cassar and Edward W. Mills
- ***Zilpaterol Hydrochloride affects Cellular Muscle Metabolism and Lipid Components of 10 Different Muscles in Feedlot Heifers***
 - J. E. Hergenreder, J. F. Legako, T. T. N. Dinh, P. R. Broadway, K. S. Spivey, J. O. Baggerman, J. P. Hutcheson, M. E. Corrigan and B. J. Johnson
- ***The Effects of Hot vs. Cold Boning on Eating Quality of New Zealand Grass Fed Beef***
 - R. D. Crownover, A. J. Garmyn, R. J. Polkinghorne, R. J. Rathmann, B. C. Bernhard and M. F. Miller

(support meat science student 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

Student Fellowships Available: Applications are now being accepted for the 2018 International Livestock Congress Student Fellowships. This fellowship is available for Undergraduate seniors and graduate students at colleges and universities. The International Livestock Congress (ILC), hosted by the Houston Livestock Show & Rodeo, is a unique global event that brings leaders from the livestock and meat industries together to discuss issues of international importance that affect the future of animal agriculture. The theme of the 2018 ILC will be Developing Offensive Strategies for Meat in the Diet and Global Trade. The event will be hosted February 26-March 3, 2018 at the Houston Livestock Show and Rodeo in Houston, Texas.

To enhance the educational experiences of college students and strengthen the leaders of tomorrow's livestock and meat industries, the International Stockmen's Educational Foundation awards ILC travel fellowships annually to senior-level undergraduates and graduate students currently enrolled in accredited colleges or universities.

Fellowships include ILC registration, airfare, ground transportation, hotel, and scheduled meals. Applications must be submitted online and received by November 15, 2017.

[Apply today!](#)

US Foods ~ Food Fanatics Live™: Embrace your fanaticism for food and spark up your business acumen by joining like minded chefs and restaurateurs at our Food Fanatics Live™ culinary expos.

This invitation is for AMSA students and faculty members to explore the food business and all the potential career paths.

- October 25, 2017
 - Time: 10 am - 4 pm
 - Location: Sacramento Convention Center, Sacramento, California
- November 8, 2017
 - Time: 10 am - 4 pm
 - Location: Phoenix Convention Center, Phoenix, Arizona

[Click here for more information!](#)

AMSA Educational Webinars

An Introduction to Bacteriophages for Food Safety: Basic Principles and Development

October 24, 2017

11:00 am – 12:00 pm CT

Overview:

Increasing resistance to antibiotics and market demands for "clean label" processes has led to increased focus on new strategies to control pathogenic bacteria in foods and animal production. Bacteriophages are among the top predators of bacteria in nature — ubiquitous in the environment yet also highly specific — making them attractive as antimicrobials. This webinar will cover some of the basic biology of phages,

how they work and some considerations on initial product development.

Presenter:

Dr. Jason Gill joined the faculty of the Department of Animal Science at Texas A&M University as an Assistant Professor in 2013. Dr. Gill's major research focus is the biology and application of the viruses of bacteria, called bacteriophages or simply phages. As natural predators of bacteria, phages are attractive agents for the control of pathogenic bacteria in humans, animals, and foods. Research in Dr. Gill's lab encompasses phage genomics, basic phage biology and the applications of phages in real-world settings against pathogens including Salmonella, Staphylococcus aureus, Klebsiella pneumoniae and pathogenic E. coli. Born and raised in Canada, Dr. Gill received BSc and MSc degrees from Brock University and his PhD from the Department of Food Science at the University of Guelph, Canada. In addition to his appointment in Animal Science, Dr. Gill also is a member of the Center for Phage Technology, an interdisciplinary research and teaching initiative supported by Texas A&M. Dr. Gill is a member of the American Society for Microbiology, International Association for Food Protection and the International Society for the Viruses of Microbes.

Register:

This AMSA Educational webinar is interactive and will last approximately 60 minutes including Q&A. Registration is complimentary but you must first register by clicking on the [enrollment link](#).

AMSA Career Center

Commercial job boards present plenty of listings, but they can also be overwhelming. When your resume is one of thousands and you are looking for that perfect match among broad job categories, it can be difficult to garner the results that you need.



The AMSA Career Center was created specifically for the meat science community; allowing you to pinpoint the exact opportunities that you are looking for with employers that represent our meat industry.

It's time for a job search that works. Choose a more targeted approach by visiting the AMSA Career Center where not only will you be able to see job listings pertinent to you but you'll also find resources that can assist you in writing a more powerful resume or pointers to ensure you stand out during your job interview...all for free.

Contact [Jen Persons](#) or call at (217)689-2440 with any questions.

[New Job Postings:](#)

- Senior Meat Applications Scientist ~ ICL
- Lecturer - Meats and Poultry Processing ~ Clemson University
- Senior Scientist ~ Cargill

Industry News

Research - Request for Proposal: The National Pork Board is soliciting research proposals dealing with these categories:

- ANIMAL SCIENCE – Swine Nutrition
- ANIMAL WELFARE
- PORK QUALITY
- PORK SAFETY – Post-Harvest
- PORK SAFETY – Pre-Harvest
- PUBLIC HEALTH – Antibiotic Use & Resistance
- PUBLIC HEALTH – Influenza
- PUBLIC HEALTH – MRSA
- PUBLIC HEALTH – Other
- PUBLIC HEALTH – Other Zoonotic Diseases
- SUSTAINABILITY – Other
- SWINE HEALTH – Foreign Animal Disease
- SWINE HEALTH – General Swine Disease

More information on each of the categories above can be found at: <http://www.pork.org/pork-checkoff-research/research-request-proposal/> under the request for proposals link.

Writing Research Proposals for the National Pork Board?

Want to learn more about the National Pork Board's research proposal process? Could you use a few tips to make your research proposal more competitive? Regardless of whether you are an established investigator or a new faculty member, you will find benefit in the webinar entitled "Writing Research Proposals for the NPB." This FREE webinar will be hosted by Dr. Chris Hostetler on October 10th, 2017 at 2:00 PM. The purpose of this webinar is to provide information to investigators so that their proposal gets the best chance of a competitive review. [Register for the webinar here](#). If you have questions, please feel free to contact Dr. Chris Hostetler by phone (515)223-2606 or email (chostetler@pork.org).

DEADLINE FOR SUBMISSION: Tuesday, November 14, 5:00 P.M. CST.

Accepting Applications for 2018 Borlaug Fellowships:

The U.S. Department of Agriculture is still accepting applications for the following fellowship programs:

- 2018 Norman E. Borlaug International Agricultural Science and Technology Fellowship Program
- 2018 Borlaug Global Research Alliance Fellowship Program
- 2018 Borlaug Global Cocoa Initiative Fellowship Program

These programs offer training and collaborative research

opportunities to scientists, researchers, and policymakers from eligible countries. Fellows will work one-on-one with a mentor at a U.S. university, research center, or government agency, usually for 8-12 weeks. The U.S. mentor will later visit the fellow's home institution to continue collaboration.

The application deadline is November 5, 2017.

[Click here for application instructions and additional information](#)

Validation Resources For Beef Processors Webinar:

NAMI, a contractor to the Beef Checkoff, will be hosting a free webinar on Tuesday, October 17th at 1 pm Eastern, entitled Validation Resources for Beef Processors. This one-hour webinar is an extension of the recently completed Pathogen Control and Regulatory Compliance in Beef Processing Conference, which was held in early September in Chicago. If you were unable to attend the conference, please join the webinar to learn more about the information that was presented on validation.

The Foundation for Meat and Poultry Research and Education, also a contractor to the Beef Checkoff, recently completed Checkoff funded projects that provide valuable tools for beef processors to validate their food safety systems. This webinar will show participants the tools that are available, and how they can be used to improve food safety and satisfy regulatory requirements.

Speakers include:

Dr. Kerri Gehring, Associate Professor, Texas A&M University, President and CEO, International HACCP Alliance; Dr. Jeff Sindelar, Associate Professor, Department of Animal Science, and Wendy Bedale, Science Writer, Food Research Institute, University of Wisconsin-Madison

Meeting Name:

Validation Resources for Beef Processors

Date: Tuesday, October 17

Time: 1:00 p.m. - 2:00 p.m. ET

Meeting Details

Meeting Password: KEHWe3Dp

Webinar [Link](#)

There is no need to pre-register for the webinar, but you may add it to your Outlook Calendar by clicking the link.

Dial-in Information

Toll-Free Number: (877) 594-8353

Toll Number: (720) 362-6860

Participant Pass Code: 89268664

Complete a Pre-Event Survey and Save the Date for the 2018 Beef Industry Safety Summit:

The 2018 Beef Industry Safety Summit will take place March 6-8 in Richardson, Texas. This meeting has been established as the premier event that brings industry leaders and safety professionals together from all sectors of the beef industry to focus on strategies to improve beef safety. Tell us what topics you would like to see on the agenda for the upcoming event by completing a [short pre-event survey](#).

Registration will open soon, so watch www.bifsc.org or www.beefresearch.org for more information.

Upcoming Conferences

AMSA Announces SALUMI 101 Course at North Carolina State University: Registration for SALUMI 101 is now open, only 25 spots are available so register today! SALUMI 101 will be held February 21-23, 2018 at the North Carolina State University - Processed Meat Laboratory in Raleigh, NC. SALUMI 101 is sponsored by AMSA, North Carolina State University, California State University-Fresno, Pennsylvania State University, the University of Wisconsin-Madison, Smithfield Foods, Inc., and Stagionello. SALUMI 101 is a unique three-day, hands-on educational opportunity for all attendees. The cost is \$800 for American Meat Science Association members or \$900 for non-members. Space is limited to 25 participants. Registration covers course instruction materials, meals (breaks, lunches and Thursday night dinner), and plant tour transportation. Travel and lodging are not included with the course registration fee. For more information regarding registration or questions about SALUMI 101 please visit: www.meatscience.org/salumi101 or contact **Deidrea Mabry** 1-800-517-AMSA ext. 12.

2017 Pet Food Alliance: Make plans to attend the Fall meeting for the Alliance for Research and Innovation in the Rendering and Pet Food Industries. The event will take place December 8, 2017 from 8 am - 5 pm at Colorado State University in Fort Collins, CO. For more information or to RSVP please contact Dr. Jennifer Martin, at 970-491-8381 or jennifer.martin@colostate.edu.

2018 Beef Industry Safety Summit-Save the Date: 2018 Beef Industry Safety Summit will be held March 6-8, 2018 in Richardson, TX. More information to come on www.bifsc.org or www.beefresearch.org.

Register For the upcoming Advanced *Listeria monocytogenes* Intervention and Control Workshop October 24-25: Take advantage of the registration prices and sign up today! This workshop provides one of a kind instruction from leading companies producing RTE meat and poultry products.

Don't miss your chance to learn from the experiences of these hand on industry experts:

- Gene Bartholomew, Corporate Manager, HACCP & Food Safety, John Morrell & Company
- Sharon Birkett, VP North American Quality and Food Protection, OSI Group, LLC
- Matt Henderson, Director of Food Safety, Land O'Frost, Inc.
- Rory Redemann, Sanitation Lead, The Kraft Heinz Company
- Steve Tsuyuki, Senior Director, Sanitary Design and Corporate Sanitation, Maple Leaf Foods

- Susan Usjak, Sanitary Design Specialist, Maple Leaf Foods
- James Davis, Corporate Sanitation Manager, OSI Group, LLC
- And More!

For information on exhibit and sponsorship opportunities, contact Jim Goldberg at jgoldberg@meatinstitute.org or 202-587-4206. [Click here](#) for registration and additional information or go to www.meatinstitute.org and click on events.

Animal Care and Handling Conference, October 19-20, 2017, Kansas City, MO: Registration is now open for the 2017 Animal Care and Handling Conference for the Food Industry. This is the leading animal welfare educational opportunity for meat companies, their customers and those involved in the production and management of livestock and meat products. This important conference has doubled in size since it was launched in 1999 - testament to the increasing significance of animal care and handling in the meat industry. In addition to in-depth instruction by species and "big picture" sessions that address challenges and regulatory impacts, this year's event will include a pre-conference workshop focused on the issue of livestock transportation. Don't miss this opportunity for an in-depth discussion on this critical animal handling topic. Co-Sponsoring Organizations include: American Association of Bovine Practitioners, American Association of Meat Processors, American Meat Science Association, Animal Agriculture Alliance, Canadian Meat Council, Chicago Midwest Meat Association, Consejo Mexicano de la Carne, Food Marketing Institute, National Cattlemen's Beef Association, National Dairy FARM Program, National Grocers Association, National Milk Producers Federation, National Pork Board, National Pork Producers Council, Professional Animal Auditor Certification Organization, Inc., Southeastern Meat Association, Southwest Meat Association, and USPOULTRY. [Click here](#) for registration and additional information.

Upcoming Events

2017-18 AMSA Calendar of Events

October 15 - Elanco Animal Health American Royal Meat Judging Contest - Omaha, Nebraska

October 16-17 - PORK 101 - University of Illinois - Champaign, IL

October 17-18 - National 4-H Meat Identification and Evaluation Contest, Kansas State University, Manhattan, KS

October 18-19 - 2017 Animal Care and Handling Conference - Kansas City, Missouri

October 23-25 - PORK 101 - Iowa State University - Ames, IA - **Sold Out!**

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

January 14 - National Western Intercollegiate Meat Judging

Contest - Greeley, CO

January 28 - Southwestern Intercollegiate Meat Judging

Contest - Fort Worth, Texas

January 29 - AMSA PORK 101 IPPE Short Course - Atlanta, GA

February 2-4 - Tyson Beyond Fresh Meats Short Course -

Tyson Foods Discovery Center - Springdale, AR

February 10 - Iowa State University Meat Evaluation Contest

- Ames, IA

February 21-23 - Salumi 101 - North Carolina State

university, Raleigh, NC

March 6-8 - Beef Safety Summit - Richardson, TX

April 8-10 - National Meat Animal Meat Evaluation Contest -

Texas Tech University - Lubbock, TX

June 24-27, 2018 - **Reciprocal Meat Conference** - Kansas

City, MO

Reciprocal Meat Conference 2018-2020

June 24-27, 2018 - **Westin Crown Center** - *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 12-17, 2018 - Melbourne,

Australia, www.icomst2018.com

August 4-9, 2019 - Berlin, 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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