



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- AMSA 2017 Membership Needs Assessment Survey
- SALUMI 101 Course at North Carolina State University
- Fort Scott Named A Division National Champions
- Texas Tech University Took Top Honors
- Call for AMSA Quiz bowl Committee Members
- Tyson Beyond Fresh Meats Short Course ~ February 2-4, 2018
- Phi Tau Sigma - Are You Looking for More Opportunities?
- 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

AMSA 2017 Membership Needs Assessment Survey

A link to a membership assessment survey was emailed a few weeks ago to AMSA Emeritus members, Professional members, and Professional members receiving benefits through their company's or institution's sustaining partnership.

If you haven't already, please take the five minutes to complete the survey. The survey will close on Friday, November 17th. We value your opinion and we want to hear what you have to say. Your feedback will help us ensure that your experience as an AMSA member is first-rate.

If you didn't receive the survey link, please email [Jen Persons](#).

SALUMI 101 Course at North Carolina State University

Registration for SALUMI 101 is open, only 22 spots remain, so register today! SALUMI 101 will be held February 21-23, 2018 at the North Carolina State University - Processed Meat Laboratory in Raleigh, NC.

AMSA Membership Information:

To update your AMSA membership information please [click here](#):

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,

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, "Salumi 101 is great for trained chefs and serious cured meat processors alike. The equal time between hands on training and in depth classroom curriculum was fantastic. I thoroughly enjoyed all the teachers and staff," stated past attendee.

Anyone with a passion for learning more about the art and science of crafting high quality artisan meat products will benefit from attending SALUMI 101. Participants will have the chance to interact with industry and university professionals that specialize in this area of meat science. The class will learn about the production of safe and high quality artisan-style meat products as well as be involved with the crafting of various artisan products.

The cost is \$800 for AMSA members or \$900 for non-members. Space is limited. 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](mailto:Deidrea.Mabry@amsa.org) 1-800-517-AMSA ext. 12.

Fort Scott Named A Division National Champions

Fort Scott Community College was named Champion Team for the A Division at the Cargill High Plains Contest held on October 29th in Friona, Texas at Cargill. Thirty three individuals from six colleges participated in the A Division contest. Fort Scott's team members include: Zack Steed, Jacob Martin, Ryan Malone, Rachel Gold, Zach Wood and Reba Colin. They are coached by Jenilee Martin. Clarendon College, Garden City Community College, Cisco College, and Western Texas College rounded out the top five.

Fort Scott Community College



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 (support meat*

Ryan Malone from Fort Scott Community College was high individual with teammate, Zack Steed coming in second. Mackenle Ebner (Clarendon College) won the alternates contest.

Ryan Malone



Ryan Malone pictured above was the recipient of a \$1000 scholarship from Food Safety Net Services, Ryan is pictured with Jim Berger and Grizelda Trevino from Food Safety Net Services.

Texas Tech University Took Top Honors

Texas Tech University took top honors in the B Division at the 2017 Cargill High Plains Intercollegiate Meat Judging Contest. In total, 80 contestants representing 12 teams competed with Texas Tech University, coached by Loni Lucher, Nick Hardcastle, Erin Beyer, Clay Bendele and Dr. Mark Miller, placing first. Texas Tech's team members include: Kyle Mahagan, Ben Mills, Kaylee Martin, Maddy Ainsley, Legrand Bouyi, April Molitor, Delaney Hanagan, Kenna Faulkenberry, Dean Chapman, Jordan Bachler and Sam Spradlin. Texas Tech was followed by Colorado State University, Texas A&M University, Kansas State University and Oklahoma State University.

Texas Tech University

- 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)



Maddy Ainsley (Texas Tech University) was high individual with teammate, Kaylee Martin taking second. Delaney Hanagan, also from Texas Tech University, won the alternates contest.

Maddy Ainsley



Kaylee Martin pictured below was the recipient of a \$1000 scholarship from Food Safety Net Services, Kaylee is pictured with Jim Berger and Grizelda Trevino from Food Safety Net Services.



This year's committee consisted of: Scott Pohlman, Cargill; Duane Wulf, The Fatted Calf; Casey Mabry, Cargill; Jennifer Leheska, Food & Nutrition expert; Chancie Rose, Cargill; Dustin Mohrhauser, Smithfield Foods; and Darrell Dowd, USDA. More results are posted [online](#).

Call for AMSA Quiz Bowl Committee Members

The AMSA Quiz bowl committee is beginning preparation for the 2018 AMSA Quiz bowl to be held at RMC in Kansas City. The committee works throughout the year to review rules, write and organize meat science based questions for competition as well as coordinate the logistics at RMC. If you have interest in the work this committee does and are looking for somewhere to serve or would be interested in a committee that benefits students with a limited time commitment, please email [Deidrea](#) to add you to the committee list or [Alex Christiansen/ Meagan Haymes](#).

Student News

Tyson Beyond Fresh Meats Short Course ~ February 2-4, 2018: AMSA is excited to once again partner with Tyson Foods to host the 2nd Annual Beyond Fresh Meats Short Course in Downer's Grove, IL. The course for 2018 will focus on lunchmeat product development which will include topics on raw meat processing, dry ingredient functionality, developing formulations, controlling quality and food safety as well as learning more about the roles of sensory and marketing in product development. Students will work with academic peers and industry professionals to receive hands on experience in Tyson's state of the art industry pilot plant and test kitchen facilities utilizing the content covered in lectures. Registration will open on November 13, 2017 through a link posted on the [AMSA website](#) under the Events and Education tab. Student lodging and meals will be provided and registration will be \$50 per student. The course will be limited to 50 undergraduate/graduate students who are AMSA student members. Registration will be open to two students

from each university initially and then additional students may be permitted based on availability. The course will also be available to university professors/faculty with registration being \$50/professional plus the cost of transportation and lodging. Contact [Deidrea Mabry](#) with any questions.

Opportunity to Promote Internships to AMSA Student Members: To more effectively promote internships available to AMSA student members, the AMSA Student Board of Directors is offering a special opportunity to promote your company's internships. All internships that are uploaded to the AMSA Career Center by November 16th will be included in a special "Internship Opportunities" newsletter. This newsletter will be a great way to promote internships to the AMSA student membership. To take advantage of this special opportunity, visit the AMSA Career Center to upload your company's internship information by November 16th. The cost to list an internship is \$75 per listing. Diamond, Platinum, Gold and Silver Sustaining Partners receive a 25% discount on all postings. If you are a sustaining partner and currently do not have your discount code, please contact Jen Persons. All postings will be featured on the AMSA Twitter and Facebook feeds. All listings will remain on the AMSA Career Center for 30 days after they are initially listed. A newsletter will be compiled listing all the internships that are posted on the AMSA Career Center and will be sent out to the AMSA membership, including over 800 students, on November 17th. If you have any questions about the newsletter, please contact [Deidrea Mabry](#) or have questions regarding the [AMSA Career Center](#) please contact [Jen Persons](#).

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.

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

[Click here for more information!](#)

AMSA Member News

Phi Tau Sigma - Are You Looking for More Opportunities?

Article by Kathryn Kotula, Ph.D.

Few and far between are the great opportunities that can positively impact one's future and marketability. Phi Tau Sigma – The Honor Society of Food Science and Technology is one such a great opportunity.

Nomination and selection to Phi Tau Sigma membership distinguishes a mark of excellence and integrity for the inductee, an entryway for lifelong connections, and a platform for leadership and dedication to the field of Food Science and Technology.

Phi Tau Sigma has many members who are meat scientists and members of AMSA, but is always looking for new candidates who have the qualifications and accomplishments that we expect Meat Science students and professionals to have.

Advantages of membership in Phi Tau Sigma

Through the recognition and honor of selective induction, Phi Tau Sigma members join a community of individuals representing academia, industry, and government who pursue, inspire and foster excellence in the field of Food Science and Technology. Member benefits include:

1. Recognition of outstanding academic achievement and noteworthy professional conduct., which is noteworthy on a resume and curriculum vitae.
2. Opportunity to participate in and contribute to Chapter and Society programming and activities to benefit the food science industry and community.
3. Eligibility for awards and scholarships (\$1000 to \$2000 each).
4. Leadership development opportunities by serving as an elected official or through committee appointments, on national/international and Chapter levels.
5. Academic and professional networking opportunities with leaders in the field.
6. Opportunities to mentor and foster rising talent, or be the recipient thereof.
7. Connection with members from academia, industry, and government, both domestically and from abroad via the monthly Newsletter, and Chapter or annual meetings.

This includes:

1. potential for your research, career, or lifetime

- achievements to be featured in monthly Newsletter,
2. meetings and events hosted by University Chapters of Phi Tau Sigma for their members,
 3. Phi Tau Sigma hosted symposia during the IFT Annual Meeting, as well as the Phi Tau Sigma and IFT Division Competition Awards Ceremony

For more information regarding Phi Tau Sigma and membership nominations, please visit our website at: www.phitausigma.org, and contact Executive Secretary, Kathryn L. Kotula, Ph.D. at klkotula@msn.com.

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:

- Sr Food Scientist - Strategic Technology ~ ConAgra Brands
- Senior Meat Applications Scientist ~ ICL
- Regulatory Food Safety Manager ~ Triumph Foods, LLC

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.

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.](#)

U.S. Grade Standards: Pork Carcasses: The U.S. Department of Agriculture's (USDA) Agricultural Marketing Service (AMS) is seeking public comment on revisions to the United States Standards for Grades of Pork Carcasses (pork standards). The last revision to the pork standards occurred in 1985 and the standards no longer accurately reflect value differences in today's pork products. Modern pork production is characterized by products with improved color and higher marbling content, two factors that have been consistently identified by researchers as the main components affecting pork eating quality. More information can be found [online](#).

Submit Comments

Interested persons are invited to submit comments electronically at <https://www.regulations.gov>. Written comments should be sent to: Pork Carcass Revisions, Standardization Branch, Quality Assessment Division; Livestock Poultry and Seed Program, AMS, USDA; 1400 Independence Ave. SW., Room 3932-S, STOP 0258; Washington, DC 20250-0258. Comments may also be emailed to porkcarcassrevisions@ams.usda.gov. All comments should reference docket number AMS-LPS-17-0046, the date of

submission, and the page number of this issue of the Federal Register. All comments received will be posted without change, including any personal information provided, and will be made available for public inspection at the above physical address during regular business hours.

Submit comments on or before December 22, 2017.

Contact

Bucky Gwartney, International Marketing Specialist, Standardization Branch, QAD, LPS, AMS, USDA; 1400 Independence Avenue SW., Room 3932-S, STOP 0258; Washington, DC 20250-0258; phone (202) 720-1424; or via email at Bucky.Gwartney@ams.usda.gov.

Upcoming Conferences

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.

Upcoming Events

2017-18 AMSA Calendar of Events

- 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 - Downers Grove, IL
- 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)

301 N. Neil St. | Suite 400 | Champaign, IL 61820 | 800-517-AMSA | 217-356-5370

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