



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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- New Meat MythCrusher Video Addresses Meat and Cancer Research Myths
- AMSA RMC Call for Abstracts is Open
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- Texas Tech Named National Champions
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- AMSA Member News - Jessica and Bridget
- 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

Registration is Open for Tyson Beyond Fresh Meats Short Course

AMSA is excited to once again partner with Tyson Foods to host the 2nd Annual Beyond Fresh Meats Short Course February 2-4, 2018 in Downers 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

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,

lodging. Contact [Deidrea Mabry](#) with any questions.

[Click here to register today!](#)

New Meat MythCrusher Video Addresses Meat and Cancer Research Myths

AMSA and the North American Meat Institute (NAMI) have once again teamed up to produce a new Meat MythCrusher video, addressing many of the common consumer misconceptions about meat and poultry. The [newest video](#) released this week discusses the commonly reported myth that the International Agency for Research on Cancer (IARC) found 800 studies linking red and processed meat to cancer. The video features AMSA member, Andy Milkowski, Ph.D., adjunct professor, department of animal sciences at the University of Wisconsin-Madison, who explains that the actual number of studies considered was a fraction of the 800.

"They started with 800 studies, but then they had to sift and winnow through those studies in order to determine which ones were really relevant to the questions they were asking," said Milkowski. In the end, only 32 of those were truly applicable, some of which showed a statistical association between meat and cancer and some of which showed no link, according to Milkowski.

The final IARC abstract released in 2015 cited 18 studies on processed meat and colorectal cancer, with 12 of them showing some statistical association and 14 studies on red meat with only seven of them indicating an association between red meat consumption and colorectal cancer. The resulting confusion led to a [follow up from the World Health Organization \(WHO\)](#), which oversees IARC, clarifying that red and processed meat can play a role in a healthy, balanced diet.

"They said that because this was a hazard assessment and not a risk assessment and there are many nutritional benefits of meat, people should not be overly concerned. They should eat a balanced diet and maintain a healthy lifestyle," said Milkowski.

The video also explains the difference between hazards and risks, and what kind of information can be learned from each type of assessment. The Meat MythCrusher video is the 51st in the series which features interviews with meat scientists and other prominent experts on the most common myths surrounding meat and poultry production and processing. Altogether the videos have been viewed more than 260,000 times and Meat MythCrusher printed brochures have been handed out to thousands of health, culinary and industry professionals around the country. Other topics include myths surrounding meat nutrition, antibiotic use in livestock, "Superbugs" in meat, Meatless Monday, hormone use in animals, ammonia in ground beef, grass-fed beef and more.

All of the videos as well as the brochure covering the different meat myths addressed in them are available at <http://www.meatmythcrushers.com/>.

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)*

AMSA 2018 RMC Updates

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

AMSA RMC Call for Abstracts is Open

AMSA invites the submission of original research and abstracts on any aspect of meat science for presentation at the AMSA 2018 RMC. Anyone interested in presenting a poster (Open, Technical Summaries, Graduate Student or

undergraduate competitions) at the 2018 RMC will be able to submit their abstract online beginning today. Complete guidelines for abstract submission, ePoster preparation and the Student Research Competitions are posted [online](#).

Abstract submissions should fit into one or more of these categories:

- Animal Welfare
- Consumer Topics
- Environment, Production Systems and Meat Quality
- Measurement and Prediction of Meat Quality and Composition
- Meat Processing, Ingredient Technology and Packaging
- Meat Quality
- Meat Safety
- Meat Science Education and Extension Tool
- Muscle and Lipid Biology and Biochemistry
- Technical Summaries
- Undergraduate Research Competition

Also, just a reminder AMSA will be charging a \$50 per abstract submission fee. This submission fee is nonrefundable and will be due at the time you submit your final RMC abstract online. This decision was carefully discussed and approved by the RMC abstract committee, RMC planning committee, and the AMSA Board of Director. If you have any questions or concerns please contact [Deidrea Mabry](#).

Professional Award Nomination Intents

Do you know a friend or colleague that deserves recognition for their outstanding contributions in research, education, extension and industry outreach?

If so, take a minute and nominate them! AMSA is excited to open nominations for the 2018 AMSA RMC Awards Program! Nomination guidelines have now been posted online for the awards below:

- Distinguished Teaching Award



- 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)

- Distinguished Research Award
- Distinguished Extension-Industry Award
- Meat Processing Award Intercollegiate
- Meat Judging Meritorious Service Award
- Achievement Award

All online intents to nominate must be submitted by February 2, 2018. Complete information is located [online](#). [Click here for the Awards Intent form](#). For a list of past award winners please go [online](#)!

Student Research Competitions

Students if you would like to engage in high quality, sound and pertinent meat research and develop your skills in effective communication for dissemination of research information, then make sure you sign up to participate in the 2018 RMC Student Research Competition.

- Master of Science Division
- Doctor of Philosophy Division
- Undergraduate Division

Only two students from one university may enter the graduate competition, regardless of the division in which they will compete. In addition, two students from one university may enter the undergraduate competition. Each university can have up to four total participants in the research competition.

An [online intent form](#) is required for the undergraduate and graduate competitions so make sure you submit your intent form no later than February 22, 2018. More information is posted [online](#).

Student News

Texas Tech Named National Champions

Congratulations to Texas Tech University for being named the 2017 National Champion Intercollegiate Meat Judging team at the International Intercollegiate Meat Judging contest which was held November 12th at Tyson Fresh Meats in Dakota City, Nebraska.

In total, 98 contestants representing 17 teams participated 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 included: Maddy Ainsley, April Molitor, Ben Mills, Kaylee Martin, Kyle Mahagan, Legrand Bouyi, Delaney Hanagan, Kenna Faulkenberry, Dean Chapman, Jordan Bachler, and Sam Spradlin. Texas Tech was followed by Kansas State University, Colorado State University, Oklahoma State University and Texas A&M University.

Texas Tech University



Maddy Ainsley (Texas Tech University) was high individual and April Molitor (Texas Tech University) was second. Brittany Skaggs (University of Florida) won the alternate contest.

Maddy Ainsley



Eric Koehlmoos from Kansas State University was the recipient of the \$1000 scholarship from Food Safety Net Services.

This year's committee consisted of: Dr. Keith Belk, Chair, Colorado State University; Dr. Dale Woerner, Colorado State University; Dr. Steven Larsen, National Pork Board; Shanna Motl, Tyson Foods; Bryce Gerlach, Tyson Foods; Dr. Randy Harp, Texas A&M University – Commerce; and Darrell Dowd, USDA-AMS.



New AMSA Student Teaching “Cleaver” Award

A meat cleaver is resilient and designed to break through soft bones and cartilage. Graduate teaching assistants are encouraged to be “cleavers”, by being resilient in teaching abilities, breaking through to students and enhancing their knowledge. The tough metal and thick blade of a cleaver is unique and more durable compared to other knives. Graduate students are expected to be durable through their own obligations, and above all to create a unique learning experience for students.

Purpose:

The AMSA Student Board of Directors would like to recognize excellence in teaching and assisting faculty with meat, animal, or food science courses.

Eligibility:

1. The nominee must have been an MS or PhD graduate student and an active teacher or teaching assistant during the 2017-18 calendar year.
2. The nominee must have been an AMSA member during the time they were teaching.

Nomination of Award:

1. Any active professional or emeritus member of the association may make a nomination, except members of an award's selection committee. No member may nominate himself or herself.
2. The award nomination must be submitted by February 2nd, 2018. Nominations received after this date will not be eligible for consideration.

[Click here for more information and to submit your intent.](#)

AMSA Member News

Soft as a whisper, so precious and

sweet, Tiny perfection from her head to her feet!

It is with great joy that we announce the birth of Gwendolyn Rose Daniel to Jessica Meisinger of the National Renderers Association who is a longtime AMSA member.



Gwendolyn was born on August 17, 2017. Jessica and her husband are thrilled and doing well. We look forward to seeing the whole family in Kansas City for the 2018 RMC.

Congratulations to the new parents!

Beef Expert Earns Top College Award



Bridget Wasser, Executive Director for Meat Science & Technology at the National Cattlemen's Beef Association (NCBA) received the 2017 Outstanding Early Career Alumni Award from the College of Agriculture and Life Sciences at on Nov. 10 in College Station, Texas.

The award honors former students who have made significant accomplishments and contributions at the state, national or international level in agriculture, natural resources or the life sciences, and who graduated from the college within the past 15 years.

Wasser earned a Bachelor and Masters of Science degree from Texas A&M in animal science.

After finishing her graduate studies, Wasser joined NCBA. She has continued to grow and thrive within the company while being a contributing member of many organizations, committees and associations.

In 2013, Bridget was named one of the Top 10 Under 40 by Cattle Business Weekly. In 2016, Bridget was also presented with an Achievement Award by the American Meat Science Association.

Wasser is currently leads strategic direction in beef research, managing budgets and employees for NCBA. [Click here to read more!](#)

AMSA Career Center

Commercial job boards present plenty of listings, but they can also be overwhelming. When your resume is one of



Meat Industry CareerLink

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:

- Quality Assurance Assistant Manager ~ Superior Farms
- Manager QA (Poultry) ~ The Wendy's Company
- Technology Project Manager ~ Cargill
- Senior Product Developer, Fresh, US Foods
- Professor - Meat Science ~ The University of Queensland
- Sr Food Scientist - Strategic Technology ~ ConAgra Brands

Industry News

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

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.

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@ams.usda.gov) 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.

Upcoming Events

2018 AMSA Calendar of Events

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)

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