



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:

- Get Involved in the AMSA Foundation's Legacy Recognition Program
- Food Safety Net Services Awards 2017 Meat Judging Scholarships
- As 2017 Comes to an End Don't Let Your AMSA Membership
- RMC Registration is Open
- 2017 All Americans Announced
- Registration Open for the 2018 SLC
- Student Leadership Conference Scholarship Award
- 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

Get Involved in the AMSA Foundation's Legacy Recognition Program

The AMSA Educational Foundation established the Legacy Recognition program to honor AMSA members who have had broad impact through service in the meat industry or allied organizations.



This week, we are featuring the David Anderson Legacy Recognition.

Raised on a livestock and grain farm near Hector, Minnesota, this Army pilot veteran turned his persistence and work ethic into degrees from South Dakota State University and the University of Wisconsin. After serving as an assistant professor at the University of Illinois, Dave hit his professional stride at Elanco

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,



Animal Health Research and Development.

His successful career would not have been possible without the connections, mentoring and encouragement he received from members of the American Meat Science Association. As a result, Dave embarked on a second career of building a legacy of giving back. As a professional member, he served on the AMSA Board of Directors and was AMSA President. He constantly was involved in committee work for the association.

His biggest contribution to the association has come since his retirement as a part of the AMSA Educational Foundation. Dave was an architect of the foundation's Mentor Recognition program. This program has resulted in growing the foundation from its humble beginnings to the point where it is now, funding numerous student and professional program and is poised for rapid growth in the future.

His passion for this program and the association is most aptly expressed artistically through his work as a sculptor. For each of the mentor recognition recipients, he has sculpted a medallion of the face of the mentor that is installed on the plaques that the mentors receive. These beautiful works of art display his enthusiasm for AMSA like nothing else that has ever been done before.

In keeping with his innovative spirit, Dr. Anderson desires that donations made in his name will spearhead the development of the Innovation Fund. This part of the AMSA Educational Foundation:

- helps launch new programs
- grows new programs to self-sufficiency
- equips students with leadership training
- underwrites responses to urgent research or media issues
- lets AMSA respond nimbly to new opportunities

Make a donation and find out more now by going to <http://www.meatscience.org/anderson>.

Food Safety Net Services Awards 2017 Meat Judging Scholarships

During the 2017 Meat Judging season, Food Safety Net Services generously sponsored \$1000 scholarships to the total contest



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!

- *William R. "Bill" Jones (fund student development events with priority to the meat judging*

individual at each major AMSA meat judging contest. "Meat Judging has been a passion of mine since I was a freshman in High School. After graduation, I went on to judge and coach at Texas A&M University under the guidance of Albert Usener and Dr. Gary Smith," said John Bellinger, CEO of Food Safety Net Services. Contestants were eligible to receive the scholarship once, if the top individual had already received a scholarship it then went to the next eligible high individual. Twelve individuals from different universities were the recipients of the 2017 scholarships. AMSA shares a strong commitment to developing the next generation of meat scientists which is made possible with the support of our sustaining partners, like Food Safety Net Services.

AMSA and Food Safety Net Services would like to congratulate this year's scholarship recipients winners!

National Western

Senior Division – Maddy Ainsley, Texas Tech University

A Division – Mario Alvarez, Clarendon College



Southwestern

Senior Division – Kyle Mahagan, Texas Tech University

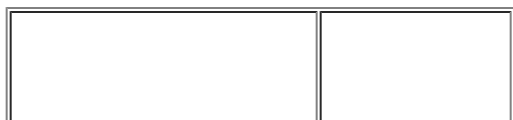
A Division – Britt Dixon, Clarendon College



Houston

Senior Division –April Molitor, Texas Tech University

A Division – Morgan Winchester, Fort Scott Community College



- program)
- 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 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



Eastern National

Senior Division – Ben Mills, Texas Tech University



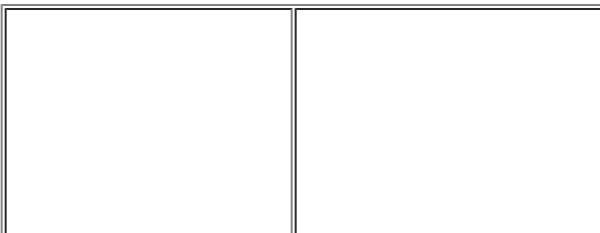
Elanco Animal Health American Royal

Senior Division – Jenna Frink, Colorado State University
A Division – Rachel Gold, Fort Scott Community College



Cargill High Plains

Senior Division – Kaylee Martin, Texas Tech University
A Division – Ryan Malone, Fort Scott Community College



(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)



International

Senior Division – Eric Koehlmoos, Oklahoma State University



Food Safety Net Services, headquartered in San Antonio, Texas, is a national network of ISO 17025 accredited testing laboratories providing expert technical resources that assist companies with implementing food safety and quality programs that deliver critical information needed to continually improve process controls. Food Safety Net Services has been a longtime supporter of the meat judging program and the annual Intercollegiate Meat Judging Meritorious Service Award. AMSA would like to recognize and sincerely say thank you to Food Safety Net Services for all of their continued support.

As 2017 Comes to an End Don't Let Your AMSA Membership

As 2017 comes to a close, we hope that your year as an AMSA member has meant that you've accessed the numerous resources available to you, taken advantage of the discounted registration rate to attend AMSA and affiliate events, stayed abreast of the latest happenings in the meat science world by regularly reading eNews, thrived in being surrounded by like-minds all while learning and having fun together at the annual RMC this past June in College Station, Texas, but most of all, staying active in your involvement and interaction within your meat science community.

Don't fret if you've done none of the above, because the New Year allows for new beginnings! First, have you allowed your membership to lapse? It's time to renew! Then together, let's make 2018 a year of empowerment, knowledge, and sharing for the AMSA community! You can renew your AMSA membership by any of the methods below:

Online:

To renew your AMSA membership online [click here!](#) You may be asked to login to your AMSA account, once you are logged in any open dues renewal orders you have will appear under "my transactions."

Phone:

Contact Jen Persons at 1-800-517-2672 ext. 11 to assist you!

Mail:

Print your membership invoice and send with payment to:
American Meat Science Association
26145 Network Place
Chicago, IL 60673, US

AMSA 2018 RMC Updates

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

AMSA is excited to announce that registration for the 71st RMC is open! The 2018 RMC has been called a "A Royal Choice" where attendees will be able to discover the rich traditions of Kansas City June 24-27, 2018. The host and technical



planning committees are preparing a variety of activities. More information regarding the technical program, schedule of events, registrations fees, hotels and more is posted [online](#). So, save the date and register today to join us for the AMSA 71st RMC in Kansas City, Missouri.

2018 RMC Technical Program Will Include:

- Meat & Nutrition – Sustaining Healthy Protein Sources
- The Future of Cultured Protein
- State of the Domestic and Global Meat Industry
- BBQ – History, Trends and Educational Outreach
- Food Safety – Pathogen Detection and Microbiological Testing
- Research and Development – Consumers Trends and Demands for New Products
- Applied and Omic Approaches to Fresh Meat Quality Defects
- Processed Meats/Further Processing
- Live Animal Production Systems and How They Affect the Final Product
- And Over 60 Reciprocation Sessions

Kansas City is known for barbecue, jazz, and fountains, but there is so much more to this captivating city. So, make plans to attend!

- The **RMC Welcome Reception** will take place at the National World War I Museum and Memorial. This moving, state-of-the-art museum sitting underneath the 217-foot Liberty Memorial Tower has attracted more than 2 million visitors, serving as a beacon of freedom and a symbol of the courage and sacrifice of those who served.
- The **RMC Family Picnic** is where memories are made, and experiences are shared. This year will be no different as we take over the Power and Light District, the heartbeat of Kansas City.
- The **RMC Awards Banquet** will be an evening to remember as we come together to honor our members and industry leader's contributions. For this royal affair the Union Station Grand Plaza is the perfect venue as it represents Kansas City's intersection of community celebration and historical preservation.

Early registrants (before May 15) receive a \$100 discount off regular rates. The early bird registration fee is \$675 for AMSA members, \$325 for student members and \$950 for nonmembers. For more information regarding the AMSA 71st RMC please visit: <http://www.meatscience.org/rmc>.

Student News

2017 All Americans: The 2017 All-American Meat Judging Teams were recently named at the Cargill High Plains and the International Meat Judging Contest. The First Team for Division A consisted of Britt Dixon (Clarendon College), Mario Alvarez (Clarendon College), Rachel Gold (Fort Scott Community College), Sherri Halsted (Clarendon College), Kerstan Schneider (Garden City Community College). The Second Team for A Division consisted of Ryan Malone (Fort Scott Community College), Jacob Martin (Fort Scott Community College), Reba Colin (Fort Scott Community College), and Hannah Griffith (Cisco College).

The 2017 Senior Division First Team consisted of Maddy Ainsley (Texas Tech University), Eric Koehlmoos (Kansas State University), April Molitor (Texas Tech University), Ben Mills (Texas Tech University), and Jenna Frink (Colorado State University). The Second Team for Senior Division consisted of Kaylee Martin (Texas Tech University), Conrad Schelkopf (Colorado State University), Charley Rayfield (Oklahoma State University), Jayne Bannister (Kansas State University), and Maggie Madden (Texas A&M University).

The All American awards are sponsored by Certified Angus Beef and the AMSA Educational Foundation. The AMSA Foundation Dell Allen Mentor Recognition Fund provides scholarship funds to the All-American Team members to attend the AMSA Student Leadership conference in Spring 2018. For more than 30 years, the Certified Angus Beef® brand has been a symbol of success, reflected in its network of partners around the globe and in enriching programs.

2018 Student Leadership Conference: The 2018 Student Leadership Conference will be held in Oklahoma City, Oklahoma on March 23-24. The theme of this year's conference will focus on marketing and branding yourself. Students will hear from a variety of industry professionals on how to create your own unique brand in professional settings, as well as on social media outlets. Students will also learn how to address the media through radio or on-camera interviews and receive feedback and tips from media professionals. Several industry tours in the Oklahoma City area will offer great exposure to companies in the meat and foodservice sectors. Additionally, the student networking event is scheduled on the pre-conference agenda for a fun-filled experience in OKC! Mark your calendars. Registration is open! [Click here to register today](#), early bird registration ends February 26, 2018.

Student Leadership Conference Scholarship Award – University Award Apply Today: Travel scholarships will be given to a number of universities this year for the Student Leadership Conference (SLC). Each university selected will be presented with a predetermined travel scholarship at the 2018 SLC to assist with the travel costs to SLC. The objective of this travel scholarship is to assist universities with students interested in attending the 2018 AMSA Student Leadership Conference March 23-24, 2018 in Oklahoma City, Oklahoma. As a student association it is important to create opportunities to benefit those interested in the meat industry by providing them with educational and networking opportunities. This university travel scholarship is sponsored by the AMSA Student Membership. Applications for the Student Leadership Conference must be received no later than February 12, 2018 11:59pm. Applications and additional details can be found on the [AMSA website](#) or contact [Rachel Adams](#) for more information.

Doctoral Student Position in New Zealand: AgResearch is looking for an enthusiastic Meat Science PhD student with affinity for sensory research. The position is 3 years fixed term and sponsored by the AgResearch Strategic Science Investment Fund 'Flavour Map'. The scientific focus of the project is aimed at identification of sensory attributes, instrumental and chemical measurements important for consumer acceptability of NZ lamb. The carcass and meat quality, fatty acid composition and eating quality of different types of NZ lamb will be characterized. The relationships between sensory descriptors, consumer acceptability and volatile and non-volatile compounds of cooked NZ lamb will be studied. The main drivers of consumer acceptability of NZ lamb will be identified by integrating physico-chemical traits, measurements from proteomics, metabolomics and analysis of volatiles with sensory profiling of meat.

The PhD position is in collaboration with the Institute of Veterinary, Animal and Biomedical Sciences at Massey University and the Department of Food Science at the University of Otago. Intended start date is January 15, 2018.

Benefits

- As a student with an A Grade average or better the three year studentship offers an annual stipend (\$30,000) and covers University fees and operating costs. It is important that the candidate is able to fulfil the requirements for initial and continued enrolment in a PhD program at Massey University.

If you are interested in this opportunity, please apply **on-line** and include a covering letter detailing why you feel you would be suitable for this project. Applications Close December 10, 2017. For more information please contact: **Carolina Realini**.

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:

- Sausage Engineering Specialist ~ Jack Link's Protein Snacks
- President and Chief Executive Officer (CEO) ~ North American Meat Institute
- Lab Manager ~ Food Safety Net Services
- Regional Operations Manager ~ Food Safety Net Services
- Technical Manager ~ Food Safety Net Services
- Product Development Chemical Engineer ~ Viscofan, USA
- Senior Food Scientist ~ Cargill
- Technical Sales Representative, Meat Ingredients ~ Food Ingredient Manufacturer
- Senior Meat Scientist ~ Certified Angus Beef, LLC

Industry News

2018 Beef Industry Safety Summit Call for Research

Abstracts – Due December 15: The 2018 Beef Industry Safety Summit will be held in Richardson, TX March 6 – 8, 2018. As part of the annual Summit, the presentation of research results plays a key role in filling knowledge gaps and identifying new research needs so safety strategies can be adjusted to incorporate the latest information. Scientists are invited to submit research results from projects that were funded by ALL funding sources, not just The Beef Checkoff. Submitted abstracts will be evaluated by a selection committee and applicants will be notified regarding acceptance by COB January 12th. To view the complete Call for Abstracts, visit <http://www.beefresearch.org/beefsafety.aspx> or <http://www.bifsc.org>.

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 with only 12 spots remaining, 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 1-800-517-AMSA ext. 12.

AMSA Announces the 2018 PORK 101 Courses: AMSA is excited to announce that the 2018 PORK 101 courses will be held May 22-24 at Texas A&M University in College Station, Texas and October 22-24 at Iowa State University, in Ames, Iowa. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Merck Animal Health.

Attendees will experience firsthand the swine industry from live animal production through finished pork products. The course concludes with the attendees preparing and sampling products from pork carcasses including pumped loins, bacon, hams and sausage.

These attendees will have the opportunity to learn about the value differences in swine, pork carcasses, pork primals and processed pork products from meat science faculty and AMSA members at each university.

For more information or questions regarding PORK 101 please visit: www.pork101.org or contact Deidrea Mabry dmabry@meatscience.org.

PORK 101 Offered at IPPE: AMSA and the North American Meat Institute (NAMI) will jointly host the PORK101 education workshop at the 2018 International Production and Processing Expo (IPPE). The four-hour, hands-on session offers attendees a brief look into AMSA's three-day Pork 101 Conference. The workshop will address quality and consistency issues in the pork industry, providing insight on the value differences in swine, pork carcasses, pork primals and processed pork products. The workshop, which is free to all registered IPPE

attendees, will be held from 1 p.m. to 5 p.m. Monday, Jan. 29. For more information about this session, [click here](#). To register to attend IPPE, visit www.ippexpo.org.

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

March 23-24 - Student Leadership Conference - Oklahoma City, OK

March 26-28 - AMSA Board of Directors Meeting - Fort Collins, CO

April 6-7 - Southeastern Meat Judging Contest - Columbus, OH and Lexington, KY

April 8-10 - National Meat Animal Meat Evaluation Contest - Texas Tech University - Lubbock, TX

May 22-24 - PORK 101 - Texas A&M University, College Station, TX

June 24-27 - Reciprocal Meat Conference - Kansas City, MO

October 22-24 - PORK 101 - Iowa State University, Ames, IA

Reciprocal Meat Conference 2018-2020

June 24-27, 2018 - Westin Crown Center - *Kansas City, Missouri*

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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