



# NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

## What's New in eNews?

### Key Reminders and Updates:

- AMSA Welcomes Darling Ingredients to the Sustaining Partners Program
- AMSA Members Elect New Officers and Directors
- AMSA Youth Programs Internship
- AMSA 2017 RMC Early Bird Registration Ends Friday!
- RMC Speakers and Sessions Announced
- RMC Sponsorship Opportunities
- AMSA 2017-2018 Student Board Director Election
- Check out the 13 Jobs on the AMSA Career Center
- Upcoming Conferences and More!

Be sure to follow AMSA on [Twitter](#), like us on [Facebook](#) and check the [Website](#) daily to stay up to date on important AMSA information!

**Got news?** Send information and news items to [Deidrea Mabry](#) for inclusion in a future edition of AMSA eNews.

## AMSA News

### AMSA Welcomes Darling Ingredients to the Sustaining Partners Program

Darling Ingredients has joined 35 other companies and institutions as a Sustaining Partner of the American Meat Science Association (AMSA). For more than 50 years, the AMSA has relied on support from partners to maintain its ability to provide community and professional development programs and opportunities for individuals in the field of meat science. AMSA's Sustaining Partner program recognizes the organizations and institutions that provide significant financial and logistical contributions for the products and services offered by the organization.

"Darling has been all about sustainability and waste minimization



since its inception in the late 1800's. Their expertise will provide learning opportunities for meat scientists and their participation in AMSA will increase collaboration within the scientific community on sustainability and waste issues. I look forward to Darling's participation as an AMSA Sustaining Partner," states Thomas Powell, AMSA Executive Director.

### AMSA Membership Information:

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

### AMSA's Sustaining Partners

#### *Diamond Sustaining Partner:*

Cargill  
Elanco Animal Health

#### *Platinum Sustaining Partner:*

Smithfield Foods  
Tyson Foods, Inc.

#### *Gold Sustaining Partners:*

Food Safety Net Services  
Hormel Foods, Inc.  
Kemin Food Technologies  
Merck Animal Health  
National Pork Board Zoetis

#### *Silver Sustaining Partners:*

ADM  
ConAgra Brands  
Hawkins Food Ingredients Group  
Iowa State University  
Jack Link's® Protein Snacks  
JBS, USA  
Johnsonville Sausage Company  
Kraft Heinz Company Sealed Air's Cryovac® brand Texas Tech University International Center for Food Industry Excellence

Darling Ingredients has been providing sustainable solutions to the inedible by-products generated by the meat industry for over 135 years. On average, only about 60% of a cow, pig or hog are consumed in western cultures. By collecting the roughly 40% that is considered inedible, and processing it into useable fats, oils, proteins, meals and tallows, Darling Ingredients offers a second life to what would normally be the end of nature's life cycle. By providing safe, environmentally friendly, quality-controlled operations, they not only repurpose these materials, but their processes prevent harmful pathogens and greenhouse gases from entering our planet's air, soil, and groundwater, which could happen if these materials were disposed of via landfills, composting or incineration.

"Food waste is an issue for many consumers in the US, but it is not an issue for the meat industry or other food industries that Darling Ingredients serves. When animals are harvested for meat, a significant portion of the animal is not consumed as human food in western cultures. Darling collects these meat co-products and other food residuals, then processes them to add value and make the best 'new' use of these bio-nutrients. A wide variety of industries rely on the food (for both humans and animals), fuel and pharmaceutical ingredients that Darling makes from these meat and food co-products. Without Darling and the sustainable solutions we create, we would need to produce alternative products to meet the world's food, feed and fuel requirements from new or virgin crops and materials at greater financial and environmental costs," states C. Ross Hamilton, Ph.D., Vice President of Government Affairs, Biosecurity and Related Technology for Darling Ingredients Inc.

Darling Ingredients operational processes, in essence, position them as a gatekeeper to animal as well as human food safety, and as an innovator in the development of sustainable solutions for our world's food, feed and fuel needs. [Click here to read more!](#)

## **AMSA Members Elect New Officers and Directors ~ AMSA Board will make transition at the end of RMC**

The results are in. AMSA members have selected the next class of officers and directors that will join the leadership team on the AMSA Board. Starting at the end of RMC next month, the following will take their place on the board.

### **President Elect**

- Eric Berg, North Dakota State University. Eric served as a director from 2006 to 2008 . He was RMC program chair for the 2008 conference at the University of Florida and headed up the host committee for the 2011 conference in Fargo. He brings a wealth of experience working with various organizations on committees and in leadership roles.

### **Directors**

USDA, AMS, Livestock, Poultry and Seed Program

### ***Bronze Sustaining Partners:***

Certified Angus Beef  
Colorado State University  
Center for Meat Safety and Quality  
Corbion Purac  
Darling Ingredients Inc.  
ICL Food Specialties  
IEH Laboratories & Consulting Group  
Kayem Foods Inc.  
Kerry Ingredients  
Land O'Frost Inc.  
Maple Leaf Foods  
NSF International  
Oklahoma State University  
Perdue Foods  
Seaboard Foods  
US. Foods  
U.S. Meat Export Federation



To make a donation to the AMSA Educational Foundation please click below!

**AMSA Educational Foundation General Fund - used in the area of greatest need**

**AMSA Meat Judging Fund**

**Mentor Recognition Funds, click here to donate today!**

- *Chris Raines (supports agriculture advocacy and consumer outreach efforts for the meat and livestock industries)*
- *Tom Carr (supports AMSA youth programs including meat judging)*
- *Melvin "Hunter" Hunt (supports student travel to international meetings)*

- Tommy Wheeler, USDA ARS Meat Animal Research Center. Tommy most recently served on the highly successful task force that created the new journal, *Meat and Muscle Biology*. He is on the journal's Editorial Board. In addition to his role as an AMSA Director, he is also the chair of the 2019 RMC which will be held at Colorado State University.
- Chad Carr, University of Florida. Chad's most recent AMSA involvement has been with three programs/initiatives. He is an active part of the Intercollegiate Meat Judging program. He also serves on the PORK 101 program committee. Most recently, he has served on the Meat Science Lexicon task force that is formulating a master reference for meat science nomenclature.
- Jennie Hodgen, Merck. Jennie biggest impact on the association has been through her role on the Scientific Information Committee. As a member and chair of that group, she has brought numerous ideas to the table and has seen many projects to fruition. She also currently serves as AMSA's representative to the NCBA research advisory team.

As these four people come on to the board, Bucky Gwartney, Lauren Sammel, Gretchen Mafi, and Dan Schaefer will end their terms. One look at the progress the association has made over the past three years provides convincing evidence of the positive impact these individuals have had.

Remaining on the board will be Steve Goll (current President), Rhonda Miller (current president-elect), Steve Campano (Treasurer), Sharon Beals (2017 RMC Chair), Dustin Boler, Andy Milkowski, Amy Steward, and Dale Woerner (2018 RMC Chair).

## AMSA Youth Programs Internship

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

**Position:** Youth Programs, Meat Judging Internship

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

**Time Period:** September-November, 2017

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

### Intern General Responsibilities:

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

- *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 (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)*

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

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

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

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

#### AMSA 2017 RMC Early Bird Deadlines Ends May 5th:

So if you have not registered to attend the AMSA 70th RMC, make sure you register by, May 5th, to take advantage of the early bird registration discount for the conference. Texas A&M University is excited to host the AMSA 70th RMC, that will be held June 18-21, 2017.



#### ***Already Registered for RMC?***

Did you remember to sign-up for the processed meats contest, meat judging workshop, Dr. Jimmy T. Keeton ingredient technology workshop, golf tournament, iron chef competition, softball tournament, student mixer or the fun run!

If not, there is still time to sign-up and purchase these events! Just [click here](#) and enter "golf," "softball," "Iron Chef," etc. in the enter name/keyword box, select go, add the item to your cart and check out. Your RMC registration will be updated immediately.

For more information about registration, hotels and the conference, go to the official website of the AMSA 70th RMC, [www.meatscience.org/rmc](http://www.meatscience.org/rmc) or contact Jen Persons 1-800-517-AMSA ext. 11 or [information@meatscience.org](mailto:information@meatscience.org).

#### AMSA 70TH RMC WHERE HAVE WE BEEN, WHERE ARE WE GOING IN THE MEAT INDUSTRY SPEAKERS

**ANNOUNCED:** AMSA is pleased to announce, Dr. Russell Cross, Brian Sikes, and Sylvia Wulf will be the featured speakers in the

AMSA 70th RMC Where Have We Been, Where are We Going in



the Meat Industry Symposium. This symposium, *sponsored by Cargill*, will take place at 10 am on Monday, June 19, in College Station, Texas. The speakers in this symposium will focus on the topics listed below:



**The U.S. Meat Industry: The 115 Year Path:** This discussion will focus on the history of the U.S. Meat Industry beginning early in the last century till today. During this presentation, Dr. Russell Cross, Professor and Department Head at Texas A&M University, will look at the path that took us to where we are today.

**The Current State of the U.S. Meat Industry: Shifting Consumer and Customer Attitudes and Perceptions Are Driving Significant Change:** This presentation will be led by Brian Sikes who serves as a Corporate Vice President of Cargill and Group Leader for Cargill Protein. This discussion will examine the forces shaping the industry today, including the media, technology, changing demographics, non-government organizations, and evolving consumer preferences.



**The Future of the US Meat Industry: The Changing Landscape of Consumer/Customer Expectations and The Challenges Facing The Industry:** Sylvia Wulf, Senior Vice President of Perishables for US Foods, will take a look at where the demand is headed as we better understand the expectations from the consumer/customer perspective. She will also discuss the impact that this has on farms and manufacturers as well as global considerations.

**A Debate - Current Perspectives in Meat Science:** This interactive roundtable session *sponsored by Sealed Air's Cryovac® brand*, is intended to engender lively discussion of important meat science topics our industry faces. It is assumed audience participants will have a basic understanding of the unresolved issues surrounding the topics to be discussed in the symposium. Each topic will include a 7-minute presentation in support of (YES) followed by a 7-minute presentation in opposition of (NO) the proposed topic question. Each speaker will have 3 minutes for extemporaneous rebuttals. A 6-minute question/answer session will then follow to allow for audience participation. During this session, we will have electronic polling of the audience to allow for a Yes/No vote on each topic question prior to and following the discussion to evaluate whether people's views have been changed by the presentations. This session will take place at the 2017 RMC on Tuesday, June 20 starting at 10 am.



The session will cover the four topics listed below:

- Should animals only be treated when sick to be ethically responsible to the One Health initiatives?
- Should mandatory labeling be required for processing aides used in food?
- Should *Salmonella* be declared an adulterant in meat and poultry products?
- Should there only be a single food safety agency?

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

In order for your company or organization to be recognized for their sponsorship in the RMC printed material, please submit your reservation by 5:00 pm CDT on Tuesday, May 16th!

## Student News

**AMSA 2017-2018 Student Board Director Election:** We are excited to launch the Directors ballot for the 2017-18 AMSA Student Membership Board of Directors! This year we have 11 outstanding students running for Director Positions. AMSA Student members should have received a ballot via email today, if you did not receive a ballot, make sure your AMSA membership is current and contact Deidrea Mabry! The ballot will close on May 9th at 5 pm CT. We encourage you to take advantage of this opportunity to learn more about each of the candidates for the Student Board of Directors, as there are 11 qualified, enthusiastic nominees for this year's board. We look forward to your participation in the Student Board elections!

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

**Taste of RMC Webinar:** With RMC around the corner, we hope the Taste of RMC teams are getting things in motion for their "Blue Apron" styled at home grill kit! We would like to announce a few important dates for Taste of RMC. Firstly, we will have a webinar on Thursday, May 11 at 3:00 pm. During the webinar, we will be going over a general overview, the grading rubric and answering any questions that anyone has over Taste of RMC. We hope to fill everyone's need to know box in order for your teams to be successful. In addition to the

webinar, the second upcoming important event will be the HACCP Plan deadline on Monday, May 29. We hope all of the teams entered are excited about the event. Please be getting your questions together for the webinar. We can't wait to try your products on Monday, June 19! [Click here to register today!](#)

## AMSA Members in the News

**Congratulations to AMSA members and Iowa State University:** Students Danika Miller, Brian Patterson, and Amanda Outhouse. Danika is the 2017 recipient of the Robert E. and Dorothy B. Rust Scholarship in Meat Science. Brian is the 2017 recipient of the David and Jacqueline Topel Scholarship in Meat Science. Amanda is a 2017 recipient of the Duane and Shirley Acker International Fellowship and the 2017 Department of Animal Science Graduate Award for Outstanding Teaching.



Danika is pictured with her professor, Dr. Rodrigo Tarte along with Professor and Mrs. Rust.



Brian is pictured with his professor, Dr. Elisabeth Lonergan.



Amanda is pictured with her professor, Dr. Steven Lonergan.

**Grandin to be Inducted into Women's Hall of Fame:** Dr. Temple Grandin, one of the greatest autism advocates of our time, has been named to the National Women's Hall of Fame. It is an honor that has been given to a host of amazing women in history, including Susan B. Anthony, Eleanor Roosevelt, Madeleine Albright, and Rosa Parks. One of the world's most well-known and respected individuals with autism, the Professor of Animal Sciences at Colorado State University is renowned for her revolutionary work in the meat production industry, creating a more humane, ethical way of handling livestock. She is also well-known for her advocacy for autism, is the author of six books, and was the subject of an award-winning HBO film. Her hard-won accomplishments in a mostly male-dominated field and her determination and drive to succeed in her field, in spite of her autism, have proved an inspiration to many. Find out more at [www.womenofthehall.org](http://www.womenofthehall.org).

### TheMeatWeEat.com Updates

**Ground Beef vs Hamburger - Do you know the difference?:** Ground beef accounts for an estimated 60% of all beef consumption in the U.S. and is a frequent purchase in many households. [Click here to read the full article!](#)

**Grilling: Selecting the Perfect Steak:** The days are getting longer and the temperatures are rising. As summer draws closer, it is time to break out the barbecue grills and grill up some meat. It is easy to fire up the grill, but sometimes more difficult to decide what to put on the grill. [Click here to read the full article!](#)

**Do you wash your meat before cooking it?:** It's an old wives' tale that just won't die: the idea that you should wash your meat and poultry before cooking it. [Click here to read the full article!](#)



## AMSA Career Center

**Taking the Next Step:** The AMSA Career Center is one of the only web-based job services created specifically to address the employment needs of professionals and employers in the meat industry. Get your resume noticed by the people in your field who matter most.

Whether you're looking for a new job or ready to take the next step in your career, we'll help you find the opportunity that you've been looking for.



Posting your resume on the AMSA Career Center will enable you to upload up to 5 career-related documents, receive automatic email notifications, access to job seeker resources, and save up to 100 and apply when you're ready. Remember that posting your resume is complimentary.

To the graduating class of 2017, it's never too early to start posting your resume and begin the task of looking for employment. Don't let this crucial next step to your future fall by the wayside. Get ahead of the pack and post your resume today by visiting the AMSA Career Center. Contact Jen Persons at [jpersons@meatscience.org](mailto:jpersons@meatscience.org) with any questions.

### New Job Postings:

- AMSA Youth Programs Intern
- Senior Food Scientist, Meat and Batters & Breeding Applications ~ Ingredient Incorporated
- Brand Production and Quality Specialist ~ Certified Angus Beef, LLC
- Research Leader - Meat Science ~ The University of Queensland
- Meat Processing Sales and Application Intern ~ UltraSource, LLC
- Sales Representative Meat Processing Equipment ~ UltraSource, LLC
- Food Scientist/Equipment Application Specialist ~ UltraSource, LLC
- Meats Lab Manager (Livestock Technician II) ~ California State University-Chico
- FSQR Specialist - Supplier & External Manufacturer ~ Cargill
- Teaching Faculty - Open Rank - Meats Judging and Outreach ~ University of Illinois
- Director of Operations ~ Agri Beef
- Director, Packer/Processor Industry Relations National Pork Board
- Assistant Manager - Production ~ Heartland Meat Co.

To post your job openings or your resume visit the [AMSA Career Center](#) today.

## Upcoming Conferences

**Registration is Open for the 2017 Center of the Plate Training®: August 1-3, College Station, Texas:** Don't miss this year's Center of the Plate Training, a three-day course covering the fundamentals of meat specifications. Attendees will be offered an in-depth, first-hand look at the processes involved in converting carcasses to meat cuts commonly available in retail and foodservice establishments.

This course will use the 8th edition of the Meat Buyer's Guide® (MBG), which was fully updated and released in conjunction with the USDA Agricultural Marketing Service Institutional Meat Purchase Specification (IMPS) just 2 years ago. The IMPS and MBG describe and depict the standards most commonly used in the industry, and this course will help attendees understand specific meat cuts and the ways they are utilized for consumers.

The training features a detailed cutting demonstration of all the major center of the plate protein items, including beef, veal, lamb and pork, as well as sessions highlighting poultry and processed meats.

The course is being co-hosted by the American Association of Meat Processors, American Meat Science Association, Chicago Midwest Meat Association, Canadian Meat Council, Southwest Meat Association and Southeastern Meat Association. COP is funded in part by the Beef Checkoff, and is co-sponsored by the Pork Checkoff, Lamb Checkoff and Merck Animal Health.

[Click here for registration and additional information.](#)

**5th International Course in Dry Cured Meat Products:**

Dry cured meat products, such as fermented sausages and dry-cured ham, are highly appreciated due to their sensory characteristics. Despite being traditional products, they are constantly evolving in order to meet the needs of an ever changing market and consumer trends. A thorough knowledge of the individual and combined effects of the variety of raw materials, ingredients and processing methodologies is vital in order to successfully meet the market and consumer requirements.

The 5th International Course in Dry Cured Meat Products will provide a comprehensive review of all aspects related to the manufacture of fermented sausages and dry-cured ham, including the latest developments in processing technologies and an overview of industrial trends. It will be held from May 29th to June 2nd, 2017 at IRTA centre located in Monells (Girona), Spain.

This annual course, - already attended by almost 100 professionals from more than 20 different countries - places an important emphasis on practical training and 40 % of the classes are held in the pilot plant. It is aimed at those working in production, R&D, quality and sales departments of meat companies, Research and Technological centres and companies providing services, ingredients, materials and equipment to the meat industry.

The teaching staff combines an excellent scientific-

technological knowledge, acquired at IRTA or in the private sector, with a continuous experience in collaboration, training and technology transfer within the meat sector.

Registration closes May 15th more information can be found online at: [http://www.irta.cat/en-US/Resultats/ADA/Pages/IntCourse\\_Dry-cured-meat.aspx](http://www.irta.cat/en-US/Resultats/ADA/Pages/IntCourse_Dry-cured-meat.aspx).

### **Risk of E. coli O157:H7 and Other STEC Workshop**

**Register Today:** The STEC CAP Post-Harvest Extension Team will be hosting the "Managing the Risk of E. coli O157:H7 and Other Shiga Toxin-Producing Escherichia coli (STEC) in Beef Products Produced by Small Meat Processors" workshop on June 17, 2017. The event will take place in College Station, TX just prior to the AMSA 70th RMC. This course is open to students and meat science/food safety professionals that work with small and very small meat processors.

Objectives:

1. Increase participant understanding of E. coli O157:H7 and other non-O157 STECs (Shiga Toxin-Producing Escherichia coli) in beef and the risk of foodborne illness.
2. Explore plant process control systems for E. coli O157:H7 and non-O157 STEC using HACCP and other Food Safety Management Systems.
3. Understand antimicrobial interventions, their effectiveness for reducing the population of STECs and their impact on quality of non-intact beef products.

Registration is \$70 per person, register online. For a full course agenda please go online. Limited to 30 participants.

## **2017 AMSA Calendar of Events**

**May 11** - Taste of RMC Webinar

**May 23-25** - PORK 101 - Texas A&M University - College Station, TX

**May 29-June 2** - 5th International Course in Dry Cured Meat Products

**June 17** - Risk of *E. Coli* O157:h7 and Other STEC Workshop - Texas A&M University, College Station, TX

**June 18-21**- AMSA 2017 70th RMC - Texas A&M University - College Station, Texas

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

**September 6-7** - Beef Safety Conference - Pathogen Control and Regulatory Compliance in Beef Processing - Chicago, Illinois

**September 9** - Hormel National Barrow Show Intercollegiate Meat Judging Contest - Austin, Minnesota

**September 30** - Eastern National Meat Judging Contest - Wyalusing, Pennsylvania

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

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

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

**October 24-25** - Fall Advanced *Listeria monocytogenes* Intervention and Control Workshop - Kansas City, Missouri

**October 29** - Cargill High Plains Meat Judging Contest - Friona, Texas

**November 12** - International Intercollegiate Meat Judging Contest - Dakota City, Nebraska

### **Reciprocal Meat Conference 2017-2020**

**June 18-21, 2017** - *Texas A&M University* - College Station, Texas

**June 24-27, 2018** - *Kansas City, MO*

**June 23-26, 2019** - *Colorado State University* - Fort Collins, Colorado

**August 2-7, 2020** - **RMC and ICoMST** - Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA

### **International Congress of Meat Science and Technology**

August 13-18, 2017 - **Cork, Ireland**

2018 - Australia

2019 - Germany

August 2-7, 2020 - Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA (joint meeting with the Reciprocal Meat Conference)

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

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