

What's New in eNews?

Key Reminders and Updates:

- Declan Troy Recognized as the 2017 International Lectureship Award Winner
- Extended: Charter Donor opportunity
- Last Minute RMC Registration and Hotel Reminders
- AMSA RMC Workshops Announced
- Undergraduate Quiz Bowl Deadlines Approaching
- AMSA Members in the News
- Check out the 11 Jobs on the AMSA Career Center
- Upcoming Conferences and More!

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

AMSA News

Declan Troy Recognized as the 2017 International Lectureship Award Winner

AMSA announces that Declan J. Troy has been selected as the 2017 AMSA International Lectureship Award. The International Lectureship Award was established to honor an individual for internationally recognized contributions to the field of meat science and technology and is sponsored by AMSA. Troy will be honored at the AMSA 70th Reciprocal Meat Conference (RMC) on Monday, June 19, 2017 during the Food Security – A Meat Science Story Concurrent Session in College Station, Texas.



Declan J. Troy is the Assistant Director of Research for Teagasc – the Irish Agriculture and Development Authority. He is also Director of Technology and Knowledge Transfer for the Teagasc Food Programme. Troy is a Chartered Chemist of the

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 USDA, AMS, Livestock,

Royal Society of Chemistry and completed his post graduate studies at University College Dublin in 1986 investigating the biochemistry of muscle proteases as a function of pH.

Declan has fostered highly successful international collaborations and exchange of knowledge in food science by leading trans-national research programs worth more than €50 million that supported 125 Ph.D. students globally in different laboratories at collaborating institutions. Recently, he coordinated a €8.1 million proposal to develop and industry-led Meat Technology Centre funded by the Irish meat industry and the Irish state agency Enterprise Ireland.

Declan sits on many national and international committees formulating research priorities in food science and advising state agencies and companies. He is currently a member of the UNECE Working Group on Meat Quality. He served as Chairman of the World Congress of Food Science and Technology 2016 in Dublin in his capacity as President of the Institute of Food Science and Technology of Ireland. He will also chair the International Congress of Meat Science and Technology to be held in Ireland in August 2017.

Extended: Charter Donor opportunity Keith Belk, AMSA Educational Foundation

Have you been thinking about getting your name on a mentor recognition plaque as a charter donor? You still have an opportunity! ***The deadline has been extended to Wednesday May 17 to become a charter donor for the recognition funds for Gordon Davis, Jeff Savell, and Ken Johnson.***

To the many who have already donated – THANK YOU for making it possible not only to honor these AMSA members but also to underwrite scholarships and educational programs with your gifts. You are building the future with your donations.

Click here to go directly to donation page:
<https://netforum.avectra.com/eweb/DynamicPage.aspx?Site=meatscience&WebCode=SelectDonation>.

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

Last Minute RMC Registration and Hotel Reminders

If you are registered for RMC, we're excited you'll be joining your meat science community on the Texas A&M University campus in College Station, Texas next month. If you haven't booked your hotel, make your reservation today and take advantage of the discounted RMC room block rate which ends on May 31st. ***Rooms are booking quickly but there is still availability at the Hilton College Station Conference***



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)
- Robert G. Kauffman (support meat science student)

Center which is offering a 20% discount off dinner at the Bell Ranch Steakhouse as well as special drinks in the Gallery Bar along with complimentary parking and Wi-Fi.

You must book through Connections Housing to avail of the special room rates and features. Reserve your room today by [clicking here](#) or by calling (855) 476-6976. If you have any questions, AMSA Housing is available to assist you.

See you in Texas!

AMSA RMC Workshops Announced

Make sure to adjust your travel plans to stay through noon on Wednesday, June 21st to take advantage of the concurrent technical sessions or one of the three workshops listed below. All registered attendees will have the opportunity to sign-up for one of these workshops the end of May! More information on full RMC technical sessions is available online, www.meatscience.org/rmc.

Pork Value-Added Variety Meats Sponsored by the National Pork Board

Approximately one billion pounds of pork by-products are currently put into either rendering or lower-value products in the U.S. The industry has an opportunity to increase the amount of product saved for human consumption and shipped to foreign markets where these products are common in those cultures and can provide added nutritional value in diets. This workshop will focus on the vast prospects for pork variety meat and by-products in international markets, including Pork Checkoff-funded research and US Meat Export Federation market development activities. Novel technologies for processing of variety meats and technologies for expanding exports through new products will be shared. The session will wrap-up with an opportunity to sample new products.

Speakers:

- Keith Belk, Ph.D., Professor and Monfort Chair, Colorado State University
- Dana Hanson, Ph.D., Associate Professor at North Carolina State University
- Cheyenne McEndaffer, Technical Services Manager, US Meat Export Federation
- William Benjy Mikel, Ph.D., Chief Business Development Officer, John R White Company
- Becca Nepple, Vice President of International Marketing, National Pork Board
- Dale Woerner, Ph.D., Associate Professor, Colorado State University

Consumer Messaging an Effective Approach

This workshop will feature a panel and breakout session with three individuals. The workshop will start off with an introduction of each panelist. Post introductions attendees will be broken into three groups. Each panelist will conduct

- 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)

individual sessions that are 25 minutes in length. Attendees will then rotate through each session to provide more one on one interaction between individuals and panelists. The workshop will conclude with a 20-minute open audience reciprocation with the panelists.

- **Balancing the Good, the Bad and the Ugly: How the Beef Checkoff Addresses Consumer Needs and Concerns**
 - Speaker: Season Solorio Gallun, Senior Executive Director, Brand Marketing and Communications, National Cattlemen's Beef Association
- **How Do We Plant Positive Seeds to our Younger Generations and Those That Need to Hear Our Message**
 - Speaker: Debbie Lyons-Blythe, Owner and Blogger, Blythe Family Farms, LLC
- **Action Plan Development- Steps in Creating An Effective Action Plan to Combat Crisis and Bad Media/Press**
 - Speaker: Janet Riley, Senior Vice President, Public Affairs, North American Meat Institute

Food Defense

All foodservice providers are familiar with the concepts of Food Safety, which involve the protection of the food supply from unintentional contamination but Food Defense, in contrast, involves protection of the food supply from intentional contamination, usually by someone with motive and access to the food at some point in the system. The FBI developed the Commercial Facilities Food Defense Initiative (CFFDI) to lessen this threat which was done in conjunction with the U.S. Department of Agriculture, the U.S. Food and Drug Administration and the U.S. Department of Homeland Security. The objectives of the Food Defense Initiative, which will be discussed during the workshop, are to improve incident response planning, increase industry awareness of food defense concepts, identify and implement best practices for food defense and encourage development of site-specific food defense plans.

- Speaker: William Burch, Intelligence Analyst, FBI Little Rock Field Office

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

Undergraduate Quiz Bowl Deadlines Approaching: The deadline for teams to be entered to receive a bye in the first round of this year's competition is May 19th. Teams must submit their registration as well as their required new questions to [Rachel Adams](#) by the deadline in order to be entered in the drawing for any potential byes. The final deadline for registration for Quiz Bowl is June 2nd, 2017. A \$50 entry fee is required for each team. For more information and to register for the 2017 Undergraduate Quiz Bowl competition, visit the [AMSA website](#).

Meat Judging Coaches Clinic: The Meat Judging Coaches Clinic will be held Saturday, June 17 at the Kleberg Animal & Food Sciences Center. The clinic will focus on developing graduate student coaches and committee members. There will be sessions on coaching and teaching methodologies, tips on becoming successful committee members, and more! All graduate student and faculty coaches, judging program coordinators, and committee members are encouraged to attend. Make sure to registration for this when you register for RMC!

AMSA Members in the News

Dale Woerner Featured in National Provisioner Video: AMSA Board Director and 2018 RMC Chair Dale Woerner discusses the new things coming up in 2017 for the associations student programs as well as what makes these programs so unique with the National Provisioner. [Click here to view the video!](#)

12 tips for a better BBQ, straight from a meat scientist: The backyard barbecue is often considered a symbol of summer. It can represent a family tradition or a relaxing way to spend time with friends. For many, this skill is passed on from one person to another, as a sort-of learned trade. Others scour the internet or a few cookbooks, looking for ways to master the craft. AMSA member Stacy Zuelly, who comes from an agriculture background, has made a career out of perfecting the selection of good meat for cooking and grilling. As an assistant professor of animal sciences at Purdue University, Zuelly specializes in meat sciences. [Click here to read more!](#)

Texas Tech University Announces Two Major Gifts to Agricultural College: The department houses the International Center for Food Industry and Excellence (ICFIE), a collaborative effort between the College of Agricultural Sciences & Natural Resources and the College of Human Sciences to emphasize food safety, value-added processing, nutrition and outreach and education. Texas Tech's food safety laboratories are unmatched anywhere else in the world and the research developed there has made a difference in the quality and safety of food in all corners of the globe. That reach just stretched a little farther. Texas Tech announced on Wednesday two significant philanthropic investments from Cargill and Teys Australia to support research in meat science. Cargill will donate \$750,000 to establish the Cargill Endowed Professorship in Sustainable Meat Science while Teys Australia, a partnership between the Teys family and Cargill, is making a \$2 million gift to support research in meat science at Texas Tech. Both gifts represent a strategic and significant investment in the Department of Animal and Food Sciences. [Click here to read more!](#)

AMSA Exclusive: Automation in the poultry and red meat industries: Fully/semi-automated meat processing lines increasingly are growing popular throughout the meat industry. The highest degree of automation is currently found in the secondary processing area (e.g., nuggets, sausage production) because the raw meat received can be processed to a uniform consistency via grinding/chopping/trimming.

This is not the case in primary processing (i.e. slaughter, cutup) where differences in carcass weight and shape require attention to each unit. This short review will highlight the incredible progress over the past half century.

A modernized batter and breading operation is a prime example to demonstrate a highly automated processing in which few humans are seen in the processing area. The incoming meat is ground and mixed to form a homogenous mass, which is portioned into nuggets by high-speed forming machines (thousands of identical nuggets every minute). In the past portioning was done by hand and was labor-intensive. Results were much less consistent than today.

Over the past 30 years faster, higher-capacity machines have been developed, utilizing high pressure to knock the nuggets out of the mold. Recently, low-pressure formers were introduced in which the nuggets are pushed out by air pressure coming from the sides of the mold (employing sintered metal). The formed nuggets are then transferred, on conveyer belts, to an automated dusting machine; battering and breading equipment; and then to a deep fat fryer to be partially or fully cooked.

Another example is the co-extrusion of sausages, in which the traditional batch operation of filling sausage casings (natural, artificial) has been replaced by new technology allowing the formation of casings around the product as it comes out of the stuffer. Together with cook-in-bag technology, the process is much more efficient and less prone to microbial contamination after cooking. In the past, sausage production involved much more manual labor to stuff the casings. Today very few

employers can supervise a 24/7 process that produces several hundred sausages each minute.

[Click here to read more!](#)

TheMeatWeEat.com Updates

Color of Cooked Ground Beef as It Relates to Doneness:

Endless handling and cooking instructions are listed on products, found in cookbooks and readily available on the internet. One of these food safety practices is to use a thermometer to make sure meat products are fully cooked and safe for consumption. But is using a thermometer truly necessary for the when cooking a product? [Click here to read the full article!](#)

The Impact of Beef on the Environment: According to Dr. Capper, animal agriculture contributes to 3.1% of the total US carbon footprint. [Click here to read the full article!](#)

Worker Safety in the Meat Packing Plant: Many years ago the industry was among the most dangerous, but over time, particularly in the last 25 years, that has changed dramatically. Yet, probably due to the reading of books such as *The Jungle* by Upton Sinclair, consumers remain very concerned about the safety of the workers in the meat packing plants. [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 with any questions.



Meat Industry
CareerLink

[New Job Postings:](#)

- Assistant Professor, Meat Science ~ Kansas State University
- AMSA Youth Programs Intern
- Senior Food Scientist, Meat and Batters & Breeding Applications ~ Ingredion 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
- 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.

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 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)

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