



## What's New in eNews?

### Key Reminders and Updates:

- AMSA Award Winners Announced
- Together, Let's make History
- Getting Around at RMC
- AMSA RMC Reciprocation Sessions Announced
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- T-Shirt Auction to Benefit the Chris Raines Memorial
- AMSA Members in the News
- AMSA Student Membership Update
- Check out the 11 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

### 2017 Distinguished Extension-Industry Service Award

AMSA announces that Dr. Mindy M. Brashears, Director of the International Center for Food Industry Excellence at Texas Tech University, is the recipient of the 2017 Distinguished Extension-Industry Service Award. The award was established in 1965 to recognize outstanding achievement in meat science extension and service to the industry and is sponsored by The **Foundation for Meat & Poultry Research & Education**. Dr. Brashears will be honored at an awards banquet during the AMSA 70th Reciprocal Meat Conference on Tuesday, June 20, 2017, in College Station, Texas.



A 16-year member of AMSA, Dr. Mindy Brashears has dedicated her career to promoting the safety and security of the world's food supply, with an emphasis on meat safety. She was recently recognized as one of the top 25 Future Icons in the Beef Industry by the National Provisioner because of her innovative advances in food safety. At Texas Tech University, she has distinguished herself as a top tiered research scientist and is dedicated to industry education. She is recognized for creating and implementing a distinctively effective program designed to not only educate industry professionals, but also

### 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,

to truly prepare students for real-world work in the meat science field.

[Click here to read more!](#)

### 2017 Meat Processing Award

AMSA has announced that Mac Orcutt is the recipient of the 2017 Meat Processing Award. The award is sponsored by **Smithfield Foods, Inc.** Dr. Orcutt will be honored at a special awards banquet at the AMSA 70th Reciprocal Meat Conference on Tuesday, June 20, 2017 in College Station, Texas. For over thirty years, Dr. Mac Orcutt has used his expertise to advance meat science and meat processing across the globe. His first industry position with was Viskase Corporation where he served as a Senior Scientist for 10 years. In this position, he trained meat industry personnel in the U.S., Americas and Asia. He was director of their Food Science Institute and was involved in meat processing schools for both industry and academia.



Orcutt has also worked for Central Soya, Solae, LLC, and DuPont. He is currently working for Solvaira Specialties and is helping lead their clean label research and product development efforts. During his many years in industry, he worked to provide soy ingredient and meat product development expertise and became one of the go-to-people for both university and industry personnel when troubleshooting meat processing related problems. Dr. Orcutt commercialized new structured vegetable protein ingredients; created unique intact meat-like food products, utilizing invented structured vegetable protein; co-authored eight structured vegetable protein ingredient patents; and co-developed and commercialized a "Better-for-You" beef patty that was given an American Heart Association symbol of approval.

[Click here to read more!](#)

### 2017 Distinguished Research Award

AMSA has announced that Dr. Keith E. Belk is the recipient of the 2017 Distinguished Research Award. The award was established in 1965 to recognize members with outstanding research contributions to the meat industry and is sponsored by **ConAgra Brands**. Dr. Belk will be honored at a special awards banquet at the AMSA 70th Reciprocal Meat Conference on Tuesday, June 20, 2017 in College Station, Texas.



Keith grew up in Larkspur, Colorado where his family raised sheep and cattle; and he showed lambs and steers in 4-H. This early exposure to agriculture sparked his life-time interest in food-animal agriculture. Now, Dr. Belk is Professor and holder of the Ken and Myra Monfort Chair in Meat Science, Center for Meat Safety & Quality in the Department of Animal sciences at Colorado State University. Dr. Belk has a notable

Poultry and Seed Program  
US Foods

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

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 science student)*

research record that includes grants and extramural funding of more than \$19 million. He has been principal investigator or co-principal investigator on 529 separate grants and has authored 206 peer-reviewed journal publications, 7 book chapters, 1 book review and 3 patents. His research and expertise is in meat safety and quality, metagenomics/microbiome assessment, whole genome sequencing, international marketing and quality/safety management.

[Click here to read more!](#)

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

### Together...Let's make History!

[Click here](#) to see who will be joining you at Texas A&M University next month for AMSA's 70th RMC "Where History, Tradition, and Science Meet."

You, along with hundreds of your fellow meat scientists will come together to reflect on the past and be present while history is made. Observe traditions, and make new ones, all while learning the latest developments and innovations in the meat science community through a comprehensive technical program that includes focused workshops like "Food Defense" and "Pork Value-Added Variety Meats" along with technical sessions from some of the industry's leading experts.

After spending your days learning, you can make the nights memorable by reconnecting with your peers at the evening social functions. Get an insider look at our nation's history at the George Bush Presidential Library and Museum, where the Welcome Reception will be held. Enjoy some of the best Texas BBQ at the Monday night Family Picnic, and don't miss the famous "Aggie Prime Rib" to be served at the Awards Banquet as we honor our meat science community leaders!

Do more than simply watch while history is in the making, be part of it! See you next month in Texas.

### Getting Around at RMC

You've registered for RMC but you are wondering if you should drive on to the Texas A&M campus. Know that the University Transit will provide complimentary shuttle service between all RMC hotel properties, the Memorial Student Center (MSC) and social venues.

For those choosing to drive to campus, permitted parking will be available at Parking Lot 61. Parking permits must be purchased in advance by [clicking here](#). The parking permit cost \$15 and is good beginning Saturday, June 17 thru Wednesday, June 21. Note that if your vehicle is pulling a small trailer, you'll be required to purchase 2 permits.



- 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 permit for Parking Lot 61 will also work in Parking lot 41/43 at the Annenberg Presidential Conference Center (APCC) for the Sunday, Welcome Reception and Parking lot 100J for the Monday, Family Picnic at Blue Bell Park.

Contact Jen Persons by [email](#) or by calling at (217)689-2440 with any questions.

## **AMSA RMC Reciprocation Sessions Announced**

During the 70th RMC, there will be over 50 reciprocation sessions offered to attend at three different times on Monday, June 19th and Tuesday, June 20th. Industry experts will discuss everything from animal welfare to sustainability, to Instagram. Back by popular demand, this year will include three sessions presented in Spanish all taking place on Tuesday afternoon. Two workshops will be available during the reciprocation sessions, and both require advanced sign-up as attendance will be limited. The afternoon of Monday, June 19th, Poultry 201 will introduce attendees to the four standard outer breeder coatings used within the poultry industry, how to apply and cook them, and compare the attributes of each. On Tuesday, June 20th a workshop on Pet Food Extrusion will take attendees out of the classroom to the Process Engineering Research and Development Center for a demonstration and tour. Sign-up for these sessions will be available starting next week so make sure to watch your eNews for more information. The Chairman Selected ePosters and ePoster Competition Winners will also be on display during the reciprocation sessions. Whether you're interested in the safety of imported beef or what makes a great meat judging committee member, the AMSA 70th RMC will have reciprocation sessions to interest everyone.

[Click here](#) to view the full technical program and start deciding what you will be attending!

## **Student News**

### **AMSA Student Membership Update**

#### **Student Mentor Program**

The student board has worked hard to revise the student mentor program for RMC this year. We are excited to announce that there will no longer be a student mentor breakfast! This year, the student mentor program will be a reception held directly after quiz bowl finals on Sunday evening, June 18th. Rather than assigning mentors, the reception will be an open social environment. Mentors will be designated with colors depending on their field (academia, industry, equipment, etc.) and students will be able to freely socialize with any mentor. Please contact [Hope Voegelé](#) with any questions you may have.

#### **T Shirt Auction**

Less than one month until the 2017 Reciprocal Meat Conference kicks off in College Station, TX! On behalf of the Student Board of Directors, we are excited to have you in town and looking forward to one of our best events, the T Shirt Auction! This year's auction will be hosted at home plate of Texas A&M University's Blue Bell Park. If you plan on having a shirt in this year's auction, please send a picture of the shirt or the artwork for the shirt to Judson Smith at [jes0034@auburn.edu](mailto:jes0034@auburn.edu) by Friday, June 2nd! Remember, for those shirt's not quite finished up yet, we are looking to build around the 2017 RMC's theme of Tradition.

All of the proceeds from this year's T Shirt Auction will be donated towards the Chris Raines fund. Chris was a pioneer in utilizing social media platforms to meet consumers on their level. If you would like to read more about Chris check out <http://meatscience.org/amsa-foundation/mentor-recognition-program/mentor/Raines> or find his blogs at [meatisneat.wordpress.net](http://meatisneat.wordpress.net) and in links around the internet.

### **Silent Auction**

The 2016 Silent Auction was a huge success. The Student Board of Directors is extremely grateful for the support of our academic and industry partners. We extend our most sincere gratitude to everyone who donated to or purchased an item from the Silent Auction. As we prepare for the 2017 Reciprocal Meat Conference, we are once again searching for donations to the Student Board of Directors Silent Auction. All proceeds from the Silent Auction go toward the activities of the student body, such as providing travel scholarships for RMC and the Student Leadership Conference as well as attracting high quality speakers to these events for student development. If you have any questions regarding the 2017 Silent Auction, please feel free to contact Judson Smith at [jes0034@auburn.edu](mailto:jes0034@auburn.edu) for additional information. Once again, your support and contributions are greatly appreciated!

### **RMC Promotional Items**

This year's RMC in College Station will feature several new and exciting items. The Student Board will be selling 20 oz AMSA engraved stainless steel tumblers, lightweight pullovers, and our signature calendars among other items. The calendars look fantastic this year and feature 11 universities and 1 industry partner! Don't miss out on this chance to grab some great looking AMSA gear to take back home!

**Undergraduate Quiz Bowl Deadlines Approaching: *The final deadline for registration for Quiz Bowl is June 2nd, 2017.*** 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. 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](#).

**Scholarship Opportunity:** Calling all undergraduate students majoring in Animal, Meat, Poultry or Food Sciences or enrolled in a Culinary Arts program. The North American Meat Institute (NAMI) just opened the application processes for the 2017/18 NAMI Scholarship Foundation Awards. The NAMI Scholarship

Foundation Awards website has been completely updated and now accepts applications online. In addition, the NAMI Scholarship Foundation Board of Directors recently approved an increase in the scholarship amount to \$5000 for the 2017-2018 academic year. Plus, students that received awards for the 2016/17 year and are continuing their studies next year are eligible to apply again for next year. Applications must be received by May 30th. [Click here to apply](#) and for additional information or contact Anne Halal at (202)587-4230 [halal@meatinstitute.org](mailto:halal@meatinstitute.org).

## AMSA Members in the News

**AMSA's 70th Reciprocal Meat Conference ~ Where history, tradition and science 'meat':** Meat scientists from across the country will gather in College Station, Texas, June 18-21, 2017, hosted by Texas A&M University at the AMSA's 70th Reciprocal Meat Conference (RMC). Focusing on "Where History, Tradition, and Science Meet," the AMSA 70th RMC will be one event that attendees will not want to miss.

The technical program is vital to the success of RMC. The opening keynote presentation will be led by Donnie Smith, former Tyson Foods CEO. Channeling his passion for leadership and his focus on feeding the world, Smith will discuss "Doing What's Right," and the positive influence it can have not only on meat science and the meat industry, but also on the lives of people around the world. The keynote will set the stage for discussion in the concurrent sessions exploring food security and meat science, antibiotic resistance, and where the meat industry has been and where it is going.

Tuesday morning will begin with a presentation on "Inside the Minds of Influencers — The Truth about Trust," by Charlie Arnot, CEO of the Center for Food Integrity. Arnot believes trust may be the most valuable intangible asset, one that opens doors and creates abundant opportunities. In this keynote address, Arnot will explore the challenges of building and maintaining trust and the role that consumer influencers play in this dynamic environment. Following this keynote will be concurrent sessions focusing on meat flavor chemistry, current perspectives in meat science, and a look at consumer-driven R&D.

Wednesday morning will round out the conference with sessions focusing on "omics" and meat quality issues, the culinary art of meat science, FBI food defense, consumer messaging and pork value-added variety meats.

Following the Monday and Tuesday morning sessions there will be afternoon sessions giving attendees the chance to view some of the cutting-edge research taking place in the meat science community. Attendees will also have a chance to hear from some of the leading experts in the industry on a variety of topics including: culinary insights, connecting meat science

to the consumer, seafood processing 101, the changing environment of animal welfare, consumer research and preferences, water usage, global export challenges, meat safety, and meat quality.

[Click here to read more!](#)

### **Higher Education ~ California State University, Fresno:**

Fresno State Meat Science Program has been a major part of the Department of Animal Sciences and Agricultural Education at Fresno State for well over 40 years offering students the opportunity to not only learn about the meat industry, but also gain hands-on experience at the University Meats Laboratory. Early on, the Meats Laboratory focused on slaughter, fresh meat cuts, and fresh and smoked sausages; however, when Dr. John Henson was hired over 15 years ago he added a new dimension to the program. With his experience in salumi production, the Fresno State Meats Laboratory started producing several varieties of dry-cured salami. This past December Fresno State (Dr. Henson & Dr. McKeith) hosted Salumi 101 with AMSA and North Carolina State University (Dr. Dana Hanson).

Fresno State offers a Meat Technologies emphasis within the Animal Science degree for undergraduates as well as a Master of Science degree program. There are 6 meats-focused courses including Meat Animal Evaluation, Introduction to Meat Science, Advanced Meat Science, Meat Technology, Agriculture Food Safety Systems, and Muscle Biology. Undergraduate students can compete on the Meat Judging Team and work in the Meats Laboratory.

Students also have the opportunity to get involved in research as well as development of new products. Dr. John Henson and Dr. Amanda McKeith's recent research projects involve investigating temperatures lower than 130°F to cook roast beef and the effects of protein, lysine, and fiber on swine growth and pork quality. The students are constantly exposed to industry leaders as well as hands-on experiences that many do not have the opportunity to enjoy. The Meats Laboratory is 100% student run; therefore, students produce all products and they get the hands-on training in developing HACCP plans and interacting with USDA officials.

[Click here to read more!](#)

## **TheMeatWeEat.com Updates**

**Are spinach and other vegetables a true substitute for meat as an iron source?:** Sufficient iron intake plays an integral part in maintaining a healthy body. In fact, iron deficiency anemia is the most common nutrition deficiency across all parts of the world. A deficiency in iron can cause loss of energy, mood changes and headaches. [Click here to read more!](#)

**Bacon - Do you know how it is made?:** The bacon craze took the world by storm. Almost overnight bacon went from being a breakfast food and topping to a hamburger to an ice cream ingredient, flavor of lip balm and a star in hundreds of different products. [Click here to read more!](#)

**3 Ways to Fight Food Waste, In and Out of Your Kitchen:** Every year, billions of pounds of good food go to waste in the U.S. because home cooks are not sure of the quality or safety of items. USDA estimates that 21% of the available food in the U.S. goes uneaten at the consumer level. In total, 36 pounds of food per person is wasted each month at the retail and consumer levels! [Click here to read more!](#)

## 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:

- Lab Manager ~ Food Safety Net Services
- Food Scientist/Equipment Application Specialist ~ UltraSource LLC
- Senior Food Scientists ~ Cargill
- Assistant Professor, Meat Science ~ University of Idaho
- Food Processing Plant Auditors ~ Food Safety Net Services
- Technical Manager ~ Food Safety Net Services
- Regional Operations Manager ~ Food Safety Net Services
- Assistant Professor, Meat Science ~ Kansas State University
- Senior Food Scientist, Meat and Batters & Breeding



Meat Industry  
**CareerLink**



- Applications ~ Ingredient Incorporated
- Meat Processing Sales and Application Intern ~ UltraSource, LLC
  - 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 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**

August 12-17, 2018 - Melbourne, 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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