



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- AMSA Welcomes Hope Voegele
- AMSA R. C. Pollock Award Winner
- 2017 AMSA Signal Service Award
- AMSA is Calling on You to Volunteer in 2017
- RMC Updates Reminders and More
- 2017 Preview of the Taste of RMC
- Check out the 12 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 Hope Voegele

AMSA is excited to announce that Hope Voegele will be joining AMSA this fall as the Youth Programs Intern. Hope will be assisting with the fall meat judging contests as well as other youth program activities. Hope is originally from West, Texas and is currently pursuing her Ph.D. in Meat Science at Texas Tech University under Dr. Mark Miller.



AMSA R. C. Pollock Award Winner

AMSA announces that J. Daryl Tatum has been named the 2017 AMSA R. C. Pollock Award Winner. The R. C. Pollock Award is presented annually in honor of the first general manager of the National Live Stock and Meat Board. This award is sponsored by the AMSA Educational Foundation R. C. Pollock, Robert Bray, and Vern Cahill Mentor Recognition Funds. J. Daryl Tatum will be honored at an awards banquet during the AMSA 70th Reciprocal Meat Conference on Tuesday, June 20, in College Station, Texas.

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
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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,

Dr. Tatum received his B.S., M.S., and Ph.D. degrees at Texas A&M University during the 1970s. He joined the Animal Sciences faculty at Colorado State University in 1979, after a brief appointment as an Assistant Professor of Animal Science at Texas Tech University. During his academic career, Dr. Tatum taught several classes, including his favorite – Live Animal and Carcass Evaluation, know to Colorado State University students simply as “Live and Dead.”



Tatum’s research focused primarily on identification of pre-harvest and post-harvest factors that affect meat quality; evaluation, grading/ classification of livestock and carcasses; and effects of growth enhancement on beef quality. He has been a thought leader for the beef industry since 1980 and is author or co-author of 166 articles in refereed scientific journals, which have been cited by almost 4,500 authors. Many of Dr. Tatum’s research findings have been adopted for use by the livestock and meat industries, both domestically and internationally.

Dr. Tatum served as President of the National Livestock Grading and Marketing Association in 1982 and President of the Intercollegiate Meat Coaches Association in 1989. He has been a member of the Editorial Board of the Journal of Animal Science and has served as a technical advisor to a number of organizations and industry groups. Tatum’s professional accomplishments have been recognized through receipt of numerous awards, including AMSA Distinguished Research Award (2001), the Distinguished Teaching Award (2003), and the Signal Service Award and AMSA Fellow (2011).

2017 AMSA Signal Service Award

AMSA announces that Steven Shackelford has been named an AMSA Fellow and is a recipient of the 2017 AMSA Signal Service Award. The AMSA Signal Service Award was established in 1956 and is given to members in recognition of devoted service and lasting contributions to the meat industry and to the association. The Signal Service Award is sponsored by Cargill, Elanco Animal Health and Johnsonville Sausage Company, LLC. Steven Shackelford will be honored at an Awards banquet during the AMSA 70th Reciprocal Meat Conference on Tuesday, June 20, 2017 in College Station, Texas.

Dr. Steven Shackelford is a well-known expert in all things related to meat science, having authored over 150 journal articles and numerous abstracts, presentations, and book chapters. His most important contributions to meat science include confirming the viability of instrument grading for beef carcasses and boneless pork loins, factors that affect

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)*



beef tenderness, and relationships between shear force procedures and consumer acceptance of fresh meat.

He has also been involved in numerous meat safety research projects, which are widely used in validating HACCP systems.

The Georgia native earned degrees from University of Georgia and Texas A&M University in the areas of meat and animal science. He has been heavily involved in AMSA, serving on numerous committees and presenting several papers and talks at RMC. Previously, Dr. Shackelford has been awarded the AMSA Achievement Award and the AMSA Distinguished Research Award.

As one of the preeminent meat researchers in the world, Dr. Steven Shackelford's contributions to the meat science industry make him an outstanding recipient of the AMSA Signal Service Award.

AMSA is Calling on You to Volunteer in 2017

Your Association had another amazing year. As we head into our capstone event, the Reciprocal Meat Conference, we could not be more ready and excited!

Volunteers are at the heart of the American Meat Science Association's work. Only as a result of the time and knowledge given by members like you who serve your colleagues and further the meat science profession can we fulfill our goal of providing leadership, professional development, and continuing education programs. Our association has over 30 committees that our members run and organize, your time and dedication to AMSA is greatly appreciated. Moving forward, we want to continue to reach to you, the members of AMSA. We welcome your expertise and enthusiasm in becoming a part of this active and talented group of volunteers.

We hope you will take the time to review the opportunities for volunteer participation and that you will discover a way to contribute to our profession. During the AMSA 70th RMC the below committees will be meeting to plan for the upcoming year. If you are a member of one of these committees or if you are interested in joining one of these committees, please attend the meeting. If you are unable to attend the AMSA 70th RMC, no worries the committee chairs will follow-up after RMC with a recap. Please note some of these committees are limited in the number of members, if you are not a member, you are welcome to come and listen.

- **MONDAY June 19, 2016 12:15-1:00 pm**

- *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*

- 12:15 pm - Student Membership Business Meeting – Room 2406 A, MSC
- 12:15 pm – Meat Science Lexicon Committee – Room 2504, MSC
- **MONDAY, JUNE 19, 5:00-5:30 PM**
 - *Meat and Muscle Biology* Editorial Board – Room 2501, MSC
 - Scientific Information - Room 2404, MSC
- **TUESDAY, JUNE 20, 12:30-1:30 PM**
 - AMSA Student Membership - Room 2300 A, MSC
 - Membership - Room 2501, MSC
 - National 4-H Advisory - Room 2504, MSC
 - Publications and Research Protocol Committees - Room 2404, MSC
 - RMC Planning - Room 2300 B, MSC

As we make the last push heading into RMC, it is important that we continue to recognize and thank our members for their outstanding work this year.

A complete list of all AMSA committees is located at <http://www.meatscience.org/about-amsa/committees>.

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

Transportation and Parking Updates

University Transit will provide complimentary shuttle service between all RMC hotel properties, the Memorial Student Center (MSC) and social venues.

For RMC attendees driving to campus, parking will be permitted in Parking Lot 61 with a permit. Permits cost \$15, are good from **Sunday, June 18 through Wednesday, June 21**, and must be purchased in advanced [online](#). Please note parking is free on Saturday, June 17th in Lot 61, no permit required.

All parking and transportation information, as well as the address and maps of all locations where events will take place, are available in the official RMC App.

AMSA RMC Abstracts

The AMSA RMC abstracts are [available online](#)! With over 160 abstract to view while you are at the AMSA 2017 RMC we wanted to make sure you have a chance to review them and note the ones you would like to see while you are in College Station. The abstracts are posted in PDF format to make it easy for you to download and save them to your desktop.



Also posted online are the dates and times which each abstract will be presented as an ePoster, please be advised starting noon on Sunday, June 18th you can stop in and browse the ePosters on your own.

Bring Your Bling to RMC!

- program)
- R. C. Pollock
(supports R.C. Pollock Award)

Celebrate AMSA and your unique connections by bringing your Foundation donor pins to RMC. When you wear your pin each day of the conference, you will help inspire others to have interest and pride in the accomplishments of the AMSA Foundation. Need a replacement pin? Drop by registration and speak to RMC staff.



AMSA RMC Reciprocation and Workshop Session - Sign-Up by June 13th!

If you have scrolled through eNews, the RMC website or the RMC app, you have seen the exciting sessions that are in store for you at the AMSA 2017 RMC. There are a few sessions that do require advance sign-up as space is limited and those are listed below. If there is a session you want to attend and it is not listed below, you are all set as there is no sign-up required just show up at the presentation. If you would like to attend a session that requires pre-registration, please submit your request by June 13. All requests are issued on a first-come, first-served basis.

AMSA RMC Reciprocation Sessions:

Monday, June 19
1:00-4:00 pm
Poultry 201 Mini Session
Limited to 40 students only, must be an AMSA student member to attend

There are four standard outer breeder coatings used within the industry; flour breaders, cracker meals, American bread crumbs, and Japanese bread crumbs. This lab session will focus on participants applying each breeder onto chicken breast, fully cooking the samples using fry back application, and comparing the attributes of each as a group.

Tuesday, June 20
1:30-4:45pm
Pet Food Extrusion – How to Maximize Fresh Meat in Pet Food Presentation
Limited to 75 attendees

AMSA is excited to work with Dr. Riaz from Texas A&M University to give attendees a firsthand look into Pet Food Extrusion. This session will begin with an in-depth discussion on How to Maximize Fresh Meat in Pet Food. After the presentation attendees will hop on the bus and head over to the Process Engineering R&D Center for a tour and demonstration.

Sign-up for one of the reciprocation sessions [online!](#)

AMSA RMC Wednesday Sessions and Workshop Registration

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. Please note we are just requesting sign-up for those who wish

to attend one of the workshops listed below as space is limited just for the workshops. To find out more about these Wednesday session please go [online](#).

- Concurrent Technical Session VII - "Omic" Approaches to Solve Meat Quality Issue
- Concurrent Technical Session VIII - At the Chef's Table: Yesterday, Today and Tomorrow - How the Culinary Art of Meat Science Has Changed
- Hands-On Workshop
 - 9:30-11:30 am - FBI Food Defense - Limited to 75 people
 - 9:30 am - 12:30 pm - Pork Value-Added Variety Meats - Limited to 75 people
 - 9:30 am - 11:30 am - Consumer Messaging an Effective Approach - Limited to 75 people

Sign-up for one of the Wednesday workshops [online](#).

Student News

2017 Preview of the Taste of RMC: The Taste of RMC is the chance for universities to show off their creativity and product development skills. This year's theme is to create a "Blue Apron" style at home meal kit that focuses on grilling. There are four teams competing this year. Be sure to sample the teams' innovative products starting at 6:30 pm during the RMC Picnic outside of Olson Field at Blue Bell Park. Preview the products today by watching the teams' product commercials on the [AMSA Website!](#)

Processed Meat Judging Contest & Friday Night Student Mixer: Last chance to register for the 2nd Annual RMC Processed Meat Judging Contest that will be held Friday evening, June 16 at the Rosenthal Meat Center on the Texas A&M campus. This year's contest is sponsored by Food Safety Net Services and the Southwest Meat Association and features product donations from Hormel Foods, Kraft Heinz Company, and Tyson Foods. The event will kick off the RMC student events and will be followed by a student and professional mixer at the Dixie Chicken in College Station. Individuals may enter to compete in either the undergraduate or graduate division. If individuals competed in last year's contest, or have participated on a meat judging team, they may compete in the Expert Division, participants who are new to the contest may compete in the Novice Division. The contest will consist of judging various processed meat classes, questions, processed meat retail ID, keep/cull, and processed meat defects. Full details can be found on the [AMSA website](#). Be sure not to miss this fun and educational experience!

Member News

AMSA Member New Publication: Past-president of the American Meat Science Association, Dr. Michael Dikeman, edited and published a new book, *Ensuring safety and quality in the production of beef Volume 2: Quality*. The title was published in April.

The book reviews research in understanding and improving the quality of beef. Part 1 reviews how breeding and growth affect carcass composition; Part 2 discusses aspects of husbandry affecting meat quality such as nutrition, metabolic modifiers and handling of cattle. The book then goes on to discuss factors affecting flavor, color and tenderness, as well as grading, packaging and methods for measuring sensory quality.

The book's contributing authors are leading authorities in the beef industry from around the world.

"Professor Dikeman appears to again have assembled an absolutely outstanding cast of experts to develop a foundational text dealing with beef quality," said Dr. Keith Belk, professor at Colorado State University. "This text will no doubt serve as an extremely important reference to students and industry."

The title is focused toward academic researchers in meat, dairy and animal science, as well as government agencies responsible for food safety/quality and livestock farming, and meat and dairy processors. The book is the second volume in a series, following a volume which reviews safety issues in beef production.

Dr. Michael Dikeman is Emeritus Professor of Meat Science at Kansas State University and Past-president of both AMSA and of the Federation of American Societies of Food Animal Sciences. His many honors include the American Society of Animal Science Fellow Award and induction into the Meat Industry Hall of Fame for his outstanding contribution to meat science. He is joint Editor-in-Chief of the three-volume Encyclopedia of Meat Science.

Ensuring safety and quality in the production of beef Volume 2: Quality is published by Burleigh Dodds Science Publishing. More information on the text can be found [online](#). We will also have a copy available at the AMSA 2017 RMC in the Student Membership Silent Auction.

TheMeatWeEat.com Updates

Composition of Meat - Water, Carbohydrates, Minerals and Vitamins: The most abundant chemical in meat is water followed by protein then fat. Carbohydrates, minerals and vitamins occur on much smaller amounts but nevertheless are very important metabolically and nutritionally. [Click here to read more!](#)

What's in a food label? Natural: The term natural refers to the meat itself and how it was processed. It has nothing to do with the way the animal was raised. [Click here to read more!](#)

How should I store my meat?: The ideal temperature for the storage of fresh meat is 28°F to 32°F. Meat should be stored in the coldest part of the refrigerator. [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 with any questions.

New Job Postings:

- Ground Beef Quality Assurance Superintendent ~ JBS
- Brand Production and Quality Specialist ~ Certified Angus Beef
- 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
- Meat Processing Sales and Application Intern ~ UltraSource, LLC
- Assistant Manager - Production ~ Heartland Meat Co.
- Production Manager ~ Yosemite Meat Co.



Meat Industry
CareerLink

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

Upcoming Conferences

DigICoMST Project Now Online: The results multinational meat science project to digitize the proceedings of the International Congress of Meat Science and Technology (ICoMST) and its predecessor, the European Meeting of Meat Research Workers (EMMRW) are now available freely online.

Over 12,000 papers dating back to the 1955 conference are posted at <http://icomst-proceedings.helsinki.fi/>. Dr. Eero Puolanne led the effort which was backed by a number of organizations, including the American Meat Science Association.

Puolanne notes that "this DigICoMST project has been supported by several meat research units and organizations from many countries all over the world as well as also by individual persons giving the support from their own resources. Several students of Meat technology at University of Helsinki, MSc. Sibhekiso Simbambili, MSc. Johanna Rotikko and MSc. Maija Juusela have written or moved the tables of contents to the form required by the system. Also MSc. Yulong Bao, MSc. Miao Liu, MSc. Yumei Zhang and MSC. Zhen Zeng have contributed by doing part of the checking of the material."

Plans are to maintain the archive, adding each year's proceedings as the meetings take place. AMSA will link to the archive through the resources pages at meatscience.org.

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.](#)

2017 AMSA Calendar of Events

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 -
Frona, 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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