



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- Texas A&M University Takes Top Honors
- Attending the 63rd International Congress of Meat Science and Technology?
- RMC Proceedings are Posted Online
- RMC 2017 Feedback Needed ASAP!
- Intercollegiate Meat Judging ~ Programs Provide Valuable Skill Sets for our Industry
- AMSA Exclusive in MeatingPlace
- National Provisioner Meat Science Review
- 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

Texas A&M University Takes Top Honors

The 2017 Australian Intercollegiate Meat Judging Contest was held in New South Wales, Australia July 3 – 9, 2017 at Charles Sturt University featuring 10 Australian Universities and four International teams. The contest consisted of beef carcass and cuts judging, pork carcass judging, lamb carcasses, written reasons, questions, and retail and primal identification. This year Texas A&M University's Meat Judging Team competed and represented the United States. Not only was the team able to compete, but also participate in conferences and workshops and build relationships with industry leaders.

Overall the week-long competition, which kicked off on Monday July 3, and finished up with an awards dinner on Saturday July 8, attracted 125 students and 35 coaches from across Australia, Japan, Bogor, America, and Korea. Congratulations to Texas A&M University for their hard work and dedication that paid off in the end as they were named the Champion Team. Texas A&M was followed by the University of Melbourne and Murdoch University.

AMSA Membership Information:

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

AMSA's Sustaining Partners

Diamond Sustaining Partner:
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Platinum Sustaining Partner:
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Tyson Foods, Inc.

Gold Sustaining Partners:
Elanco Animal Health Food Safety Net Services Hormel Foods, Inc.
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Merck Animal Health
National Pork Board Zoetis

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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,



(Photo credit Leslie Frenzel)

The Australian Intercollegiate Meat Judging Association organizes this contest with the intent to expose youth to the opportunities within the meat industry. Additionally, this event allows students to make global connections with current and future industry leaders to continue to produce high quality products to consumers.

The results of the contest are as follows:

- Eating Quality Champions- Charles Sturt University
- Lamb Judging Champions- Texas A&M University
- Primal and Retail Cut Identification Champions – Japan National
- Pork Judging Champions – Texas A&M University
- Beef Judging Champions- Texas A&M University
- Overall Pricing Champions- University of Sydney
- Overall Questions and Reasons Champions- Texas A&M University
- Overall Placings Champions- Texas A&M University

More results are posted online at: http://icmj.com.au/wp-content/uploads/2017/07/FINAL-Awards-list_2017.pdf.

Attending the 63rd International Congress of Meat Science and Technology? Let Us know!

Are you planning on attending the 63rd International Congress of Meat Science and Technology, taking place in Cork, Ireland, from the 13th to the 18th of August. If so please [click here](#) to complete this short survey and let us know! With over 150 different organizations represented from over 65 countries, this will truly be a global collaboration of the brightest minds in meat science, research, and innovation. There will be 5 exciting days, encompassing 13 sessions planned, in which scientific, industry, and policy experts will be sharing new findings, practical experiences and lessons learned in their respective fields.

RMC Proceedings

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

A special thank you to the Beef Checkoff for sponsoring the recordings of all the sessions that took place at the AMSA 70th RMC. Presentations from the 2017 RMC can be found online: <http://www.meatscience.org/publications-resources/rmc-proceedings>, to view those presentations that made a lasting impression or those that you were not able to attend. If you have any questions, please contact **Deidrea Mabry**.

What did you think of RMC 2017?

The RMC 2017 Survey was sent out last week to everyone who attended the 2017 RMC in College Station, Texas. If you did not receive your survey, please let us know at information@meatscience.org! This survey is designed to assist the RMC Planning Committee, AMSA Board, Student Board and Staff in planning future RMC's, so please take a moment to let us know what you thought of the 2017 RMC. **The survey will close on Tuesday, July 18th!**

Photos of RMC Events

Thanks to Rachel Adams, Davey Griffin, Connor Guyton, Katie Friederichs, Maggie Tucker and everyone who posted pictures on the RMC mobile APP. You all helped to capture the most memorable moments of RMC. Photos of the events can be viewed at: <https://www.flickr.com/photos/meatscience/>.

AMSA Members in the News

Intercollegiate Meat Judging ~ Programs Provide Valuable Skill Sets for our Industry

Meat judging programs are currently the most effective tool for the recruitment and development of future meat scientists in existence today. Meat judging is much more than just the determination of the quality and lean meat yield of a carcass or wholesale cut; the program serves as a training tool to develop young leaders in the meat and livestock industries. Judging is a competitive event for youth through collegiate age students and it has a deep-rooted history with the meat industry. Students equipped with a general knowledge in meat evaluation are able to be competitive in the judging arena, but more importantly will be the individuals that lead our industry into the future.

The Intercollegiate Meat Judging Program dates back to 1926 when the first contest was held at the International Livestock Exposition in Chicago. After the inaugural year, a meat judging contest was added at the American Royal Livestock Show. The program was originally sponsored by the National Live Stock and Meat Board, but then was passed to the American Meat Science Association (AMSA) in 1996. Today, AMSA sponsors six contests: the National Western in Greeley, Colo., the Southwestern in Fort Worth, Texas; the Eastern National in Wyalusing, Penn.; the American Royal in Omaha, Neb.; the Cargill High Plains in Friona, Texas, and the

- (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)

International in Dakota City, Neb.

At these events, participants evaluate carcass and wholesale cut classes for beef, pork and lamb. After evaluation of these classes, students defend their evaluations with written reasons or by answering questions. These evaluations and reasons are scored by industry and academia experts. Additionally, they have to evaluate the quality and lean meat yield for beef carcasses which will be scored by an official USDA grader, as well as determine if various wholesale cuts of meat were cut correctly and be able to identify their defects.

[Click here to read more!](#)

AMSA Exclusive: The Environmental and Economic Impact of Removing Growth-Enhancing Technologies from U.S. Beef Production

The global population is predicted to plateau at 9.5 billion people by 2050. Milk, meat and egg demand will increase by 60 percent, and competition for resources undoubtedly will intensify. Improving resource efficiency will be crucial — and productivity-enhancing tools are a proven method to do just that.

Improved nutrition, genetics and management have reduced resource use and greenhouse gas (GHG) emissions per unit of beef, pork and eggs over previous decades through improvements in yield and/or average daily gain (ADG). As milk, meat and egg yield increase, fewer animals are needed to maintain production, so the size of the supporting population (parent, grandparent and replacement animals) decreases and fewer resources are required to produce a set quantity of meat or eggs.

As ADG increases in meat animals, the reduction in time required to raise and finish the animal reduces the total maintenance nutrient requirement.

White and Capper (2014) reported that improving carcass weight by 15 percent led to 13 percent, 16 percent, 9 percent and 10 percent reductions in land, water, feed and GHG emissions per unit of beef compared to controls. Improving ADG by 15 percent reduced land, water, feed and GHG emissions per unit of beef by 2 percent, 13 percent, 4 percent and 7 percent, respectively.

Those reductions were accompanied by improvements in pre-processing profitability of 7 percent (ADG) and 14 percent (carcass weight). Similar gains may be achieved through various practices, including productivity-enhancing tools (PET) such as hormone implants or beta-adrenergic agonists (βAA).

[Click here to read more!](#)

Meat Science Review: Child nutrition and Project SPAMMY in Guatemala

SPAMMY fortified poultry spread was designed by Hormel Foods and named after the company's iconic SPAM family of

products. It was created to help address malnutrition in children.

Based on findings from earlier nutritional research conducted by Hormel Foods, the SPAMMY product was tailored to meet the specific micronutrient needs of children in Guatemala. The product is used as an ingredient and blends easily into customary diets. As part of a public/private partnership between the USDA's McGovern-Dole program and Hormel Foods, the latest research demonstrated the benefits of supplementing traditional diets with micronutrients and high-quality protein.

During the trial, more than 160 preschool-age children in Guatemala ate either a fortified or unfortified version of the SPAMMY product on school days over a 20-week period. Both versions were identical in protein, calories and fat. The fortified version contained several added micronutrients, such as vitamins D and B12, which Guatemalan children are often deficient.

The study revealed:

- All participants showed greater-than-expected improvement in cognitive scores
- All participants experienced a 44 percent reduction in the number of school days missed because of illness
- Children who received the fortified SPAMMY product showed statistical improvements in Vitamin D and B12 levels
- A positive correlation was found between increase in cognitive gain scores and Vitamin D concentrations in the children that received the fortified product.

Millions of children around the world suffer from chronic malnutrition. Hormel Foods' collaborative effort was built on the premise that changing lives occurs only through building sustainable solutions. The project focused on delivering proper nutrition through our expertise in protein and by building partnerships. Together with the USDA, Food for The Poor and in-country partners Center for Study of Sensory Impairment, Aging and Metabolism (CeSSIAM) and Caritas, we implemented a feeding program to evaluate the benefits of SPAMMY products for preschool-age children living in a low-income area in Guatemala.

A total of 167 children at a day-care center located in Ciudad Peronia, a semi-rural city approximately eight miles outside of Guatemala City, completed the randomized, double-blind trial. The control group received a daily meal containing unfortified SPAMMY product, and the treatment group received a fortified version. The fortified product contained a vitamin and mineral blend that included, among other micronutrients, Vitamin D, several B vitamins including Vitamin B12, iron, zinc and iodine. Anthropometric measurements and blood draws were completed at both baseline and endline; a subset of 60 children also completed cognitive tests before and after the 20-week trial.

[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 more!](#)

How much fat is in meat?: The amount of adipose tissue differs widely among carcasses. The amount of fat stored in adipose tissue and the total quantity of adipose tissue increase rapidly as animals mature (if they are on a high plane of nutrition) and can be affected by the amount and type of feed fed to the animal, hormone balance and genetics. [Click here to read more!](#)

Food Safety Tips for Summer!: The summer is fast approaching, when packing up for a summer picnic don't forget food safety. About 1 in 6 people in the US will become sick from something they ate this year, and a few safety tips can help keep you and your family from being part of that statistic. [Click here to read more!](#)

AMSA Career Center

Looking for someone to hire? The mass market approach of generic job boards may not be the best way to find who you need. When it comes to finding qualified professionals in the meat industry, where better to look than the association that represents? AMSA created the AMSA Career Center to provide employers and job seeking professionals in the meat industry a better way to find each other and make that perfect fit.



AMSA Career Center is a niche job board created specifically for the meat science community, so candidates have the specialized skills and relevant, up-to-date experience to match exactly what employers are looking for.

Take advantage of this valuable resource and post your job listings on the [AMSA Career Center](#). Contact Jen Persons at jpersons@meatscience.org with any questions.

New Job Postings:

- Innovation Fresh Retail Manager ~ Cargill
- Food Processing Plant Auditors ~ Food Safety Net Services
- Director/VP of Chemistry Operations ~ Food Safety Net Services

- Regional Operational Manager ~ Food Safety Net Services
- Senior Research Scientists (Meat Processing) ~ Cargill
- Senior Commercialization Project Manager ~ Cargill
- Food Scientist ~ Cargill
- Lab Manager ~ Food Safety Net Services
- Maintenance Engineer Manager
- Quality Assurance and Food Safety Manager
- Project Engineer ~ OSI Group

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

Upcoming Conferences

Pathogen Control and Regulatory Compliance in Beef Processing, September 6-7, 2017: The premier conference addressing beef safety challenges for packers and processors of all sizes.

Top Industry, Government, and Academic Speakers

Don't miss these top speakers addressing the most important issues facing beef processors today:

- Roberta Wagner, FSIS
- Dr. Barb Masters, Keystone Foods
- Ellyn Marder, CDC
- Dr. Kerri Gehring, Texas A&M University
- Dr. Mindy Brashears, Texas Tech University
- Lone Jespersen, Cultivate
- Brenden McCullough, National Beef
- Sherri Jenkins, JBS
- Dr. Bob Delmore, Colorado State University
- Dr. David Goldman, FSIS
- Dr. Harshavardhan Thippareddi, University of Georgia
- Dr. Jeff Sindelar, University of Wisconsin-Madison

Register Today! [Click here](#) to see the full agenda and session descriptions to see why this conference is priceless for your business.

For information on exhibit and sponsorship opportunities, contact Jim Goldberg at jgoldberg@meatinstitute.org or 202-587-4206.

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

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 17-18 - National 4-H Meat Identification and Evaluation Contest, Kansas State University, Manhattan, KS

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 2018-2020

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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