



NEWSLETTER

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

AMSA In The News

RMC 2017 Recap: Bringing Together History, Science, Tradition

Featured in national Provisioner written by Katie Friederichs, AMSA Summer Intern

More than 850 students, scientists and industry professionals from 11 countries gathered June 18-21 at the American Meat Science Association (AMSA) Reciprocal Meat Conference (RMC) in College Station, Texas. During these four days, the conference theme, "Where history, science and tradition meet," was evident for all in attendance.

History

A common theme highlighted from the keynote speakers and other presenters during the 70th year of the AMSA Reciprocal Meat Conference was the importance of sharing our histories with consumers. According to the U.S. Census, less than 2 percent of all Americans are involved in production agriculture. With more people becoming further removed from farms, it has created a challenge for agriculturists to communicate the science behind current technologies used in the industry today.

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,

Debbie Lyons-Blythe — a mom, blogger and cattle rancher — shared her story along with tips for communicating to consumers during the “Consumer Messaging” workshop. When communicating with consumers, she said to be relatable as a parent, student, etc., as well as an agriculturalist. By creating a common bond between producer and consumer, we are better able to establish credibility. Transparency is also a key component to creating trust.

Janet Riley, senior vice president of public affairs for the North American Meat Institute, added a crisis management angle. There will be times of crisis in which credible, established relationships are essential to the future of the industry, she said, but added an important point.

“Don’t try to build relationships during a crisis,” Riley said. Even if you are not directly involved with crisis management, it is crucial as an employee for you to remain informed on possible crises and the proper protocol to combat the problem.

Science

Probably the most identifiable portion of the conference for many attendees was the wealth of knowledge presented throughout. From concurrent to reciprocation sessions, scientific poster presentations and daily conversation, the current and future research of the industry was discussed. Malinda Colwell, Ph.D., associate professor at Texas Tech University, presented her current research in relation to food security around the globe in the concurrent session, “Food Security: A Meat Science Story.”

Colwell conducted her research in Malawi, the third-poorest country in the world with people suffering from nutrient deficiency as well as other health and learning problems. In the study, Colwell and her team worked with The Grace Center, Circle of Hope International to start “The Goat Feeding Intervention” in which 22 women and children (ages 2 to 5) were served four ounces of goat meat five times a day for one year. Most Malawi people eat a dense form of boiled corn and grits, which has little nutrition. With the change in diet for these 22 women and children, some of the main findings were increased smiling, laughing and “pure interaction.” Because of the increased nutrition, people had energy to engage with people and maintain relationships, an important quality of Malawian people.

In the future, Colwell plans to continue this study with pregnant mothers and follow these families until the children are 5 years old.

Tradition

With a theme including tradition, there was no better place to host this year’s conference than Texas A&M University, where tradition runs deep. Throughout the conference, attendees celebrated friendships, memories and successes at some of the most iconic places on Texas A&M’s campus. The annual softball game and picnic was held at Blue Bell Park, where guests watched fellow AMSA members play ball, enjoyed great Texas barbecue and bid on T-shirts in the annual T-shirt auction. Nine universities designed T-shirts that

Poultry and Seed Program
US Foods

Bronze Sustaining Partners:

Boar's Head
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)*

were auctioned off for a total of \$21,475.

This year's proceeds were donated to the AMSA Chris Raines Mentor Recognition Fund. Raines was an assistant professor of meat science and technology in the Department of Dairy and Animal Science at Penn State University. In December 2011, Raines was killed in an automobile accident. He was an avid blogger and social media user communicating about the meat and agriculture industry.

Additionally, RMC's tradition of fierce competition returned in 2017. Students participated in several contests, including the processed meats contest, Taste of RMC and quiz bowl.

The Iron Chef Competition, a unique contest sponsored by Smithfield Foods, Inc., took place at the Rosenthal Meat Center. Students were split into teams from various universities and given an hour to develop a recipe and ingredients list. Coulotte and hominy were the featured meat and side dish. Then, two students from each team were given a \$100 gift card donated by H-E-B to buy needed ingredients.

Multiple World Champion Chuck Wagon competition winner Homer Robertson, from Granbury, Texas, taught students proper smoking and grilling techniques before the competition began.

After teams prepared their recipe, students presented to a panel of judges who scored them on presentation and taste. Following judging, RMC attendees were invited to taste team's recipes and vote for the People's Choice Award.

With all the excitement throughout the week, one of the most humbling experiences was to watch old friends reunite and see new friendships built. There is no doubt history, science and tradition met at the 2017 AMSA RMC conference in College Station.

[To view the article online click here.](#)

AMSA Exclusive: Application of Food-Grade Coatings to Prevent Mite Infestation in Dry Cured Ham Processing Facilities

Dry cured hams are produced by rubbing a dry curing mix (salt, nitrite/nitrate) on the hind legs of a hog carcass, allowing the salt to penetrate the muscles under refrigerated temperature, and allowing them to hang in the aging house for three months up to three years.

During aging, hams experience protein and lipid oxidation, which leads to the unique flavor and texture profile of the hams. Additionally, the water activity and flavor profile of the ham makes them susceptible to ham mites (*Tyrophagus putrescentiae*), which are also referred to as cheese or mold mites. USDA regulations do not allow the presence of mites on dry cured hams at any time during their production process (USDA 9 CFR 301, USDA 9 CFR 416).

For several decades, ham processors have used methyl bromide fumigation in aging houses to control mite infestations. However, methyl bromide has been identified as an ozone depleting substance under the Montreal Protocol.

- science student development)*
- *William Moody (supports meat science students)*
- *Robert Rust (supports meat science students)*
- *H. Russell Cross (supports meat judging and student activities)*
- *Robert Cassens (support PhD students)*
- *C. Boyd Ramsey (supports undergraduate students)*
- *Jimmy Wise (support meat judging activities)*
- *F. C. Parrish (support will endow AMSA student activities)*
- *Dell Allen (supports meat judging)*
- *John Forrest (supports AMSA programs)*
- *Dale Huffman (supports AMSA programs)*
- *Robert Bray (supports R.C. Pollock Award)*
- *Vern Cahill (supports R.C. Pollock Award)*
- *C. Ann Hollingsworth (supports student scholarships)*
- *Donald Kinsman (supports student international program)*
- *Roger Mandigo (supports RMC)*
- *Robert Merkel (supports RMC)*
- *Gary Smith (supports meat judging program)*
- *R. C. Pollock (supports R.C. Pollock Award)*

The United Nations is phasing out its use, with the exception of critical use exemptions and product quarantine. Since the United States dry cured ham industry does not have an effective alternative to replace methyl bromide, the United States Environmental Protection Agency (EPA) is allowing dry cured ham producers to use methyl bromide to control pests until the existing methyl bromide stocks are used up.

History on the search for alternatives

Since 2007, potential alternatives have been evaluated for their feasibility to replace methyl bromide, including sulfuryl fluoride, carbon dioxide, ozone and phosphine. Sulfuryl fluoride is ineffective at killing the egg stage of the ham mite at three times its label rate. The use of carbon dioxide is not practical because it requires a concentration of >60 percent CO2 for 144 hours to achieve approximately 100 percent mortality of all life stages of mites. This would cause the plant to close down production for several days. Ozone is not able to penetrate the surfaces well and would not be able to kill mites in the crevices/cracks or inside the hams. Phosphine (1,000 ppm) is effective at controlling all life stages of ham mites under laboratory conditions at 48 hours of exposure but caused severe electrical damage when used in a dry cured ham plant.

[Click here to read more!](#)

Student News

Fall Meat Judging Registration

The fall meat judging season is quickly approaching. Registration is available now for all fall contests on the AMSA website. You can also find links to reserve rooms for all the hotels [here](#). Please let [Rachel Adams](#) know if you have any questions or have problems registering.

Hormel Foods National Barrow Show Meat Judging Contest Registration

Hormel Foods is excited to once again host the National Barrow Show Meat Judging Contest on September 9th at the Hormel Foods R&D facility in Austin, MN. This year's contest will feature an undergraduate and graduate division. Visit the [AMSA website](#) for more contest details and registration information.

TheMeatWeEat.com Updates

What's Really In That Chicken Nugget?: Chicken nuggets are in fact usually made of the same meat that you see in the supermarket, that is, broiler meat. [Click here to read more!](#)

The Power of Protein: Protein is an essential nutrient – needed in the diet every day and critical for normal growth, development and function. It also helps maintain muscle mass

in adults, and helps build muscle in children. [Click here to read more!](#)

Four Steps for Food Safety: Everyone involved with food is responsible for its safety including the farmer/rancher, the processor, the grocery store or restaurant, and the consumer. [Click here to read more!](#)

Beef in a Healthful Diet: Thanks to extensive farm-to-fork efforts, beef is leaner than ever before. Since the late 1970s, the per capita contribution of beef to the diet has seen a 44 percent reduction in fat and a 29 percent reduction in saturate fat. [Click here to read more!](#)

We see and hear lots of claims about meat being 'antibiotic free.' Actually, all meat is antibiotic free. The Food Safety Inspection Service (FSIS) a branch of the United States Department of Agriculture (USDA) tests products to make sure they are free of antibiotic residues. Multiple checkpoints are used to ensure the meat entering the food chain is safe for consumers to eat. [Click here to read more!](#)

AMSA Career Center

The recently held RMC Career Fair was a great success thanks to all that participated. The event provided a venue for face to face interaction between employers and job seekers who share the common interest of how to better feed the world.



Meat Industry
CareerLink

It's time to take the next step! Employers who participated at the RMC Career Fair, post your latest job listing on the AMSA Career Center website and take advantage of the Career Fair participant discounted rate. Job seekers, don't forget to post your resume on the AMSA Career Center website. Posting resume is always free.

The AMSA Career Center was created specifically to address the employment needs of professionals and employers in the meat industry. Utilize this great resource and make it work for you. Contact Jen Persons at jpersons@meatscience.org with any questions.

New Job Postings:

- Scientific Director ~ Smithfield
- Associate R&D Manager ~ Smithfield
- Innovation Technologist ~ Smithfield
- Meat Scientist ~ Bellisio Foods, Inc.
- Meat Scientist ~ Ed Miniat LLC
- Packaging Applications Expert NSEE ~ Sealed Air Corporation
- Meat Cutter ~ Ameristar Meats
- Sr. Product Development Manager ~ OSI Group

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

Industry News

2017-2018 Foundation for Meat and Poultry Research and Education Request for Proposals: The Foundation for Meat and Poultry Research and Education (Foundation), formerly the North American Meat Institute Foundation, is a non-profit research, education and information foundation established to study ways the meat and poultry industry can produce better, safer products and operate more efficiently. The Foundation funds a broad range of food safety, worker safety, nutrition and consumer information projects.

The [Foundation invites pre-proposals](#) on applied and fundamental research that will improve the control of pathogens in meat and poultry products. The research priorities were developed by the Foundation's Research Advisory Committee (Committee) and represent immediate research needs for Foundation funding. The Committee is comprised of leaders in industry, academia and government who volunteer their time to serve in this critical capacity.

Research pre-proposals will be reviewed by the Committee and selected pre-proposals will be recommended for a more comprehensive proposal. With this in mind, the pre-proposals should be as clear, concise and detailed as possible.

The pre-proposal (excluding the curriculum vitae) should not exceed two (2) pages in length. Pre-proposals should include the following components:

- Investigator(s) Contact Information (including organization, address, city, state, zip, phone, fax, e-mail - not included in page limit);
- The specific research priority addressed;
- Project Title;
- Objectives of Research Proposal;
- Description of Research Project;
- Benefit of Research to Industry;
- Approximate Cost of Research;
- Approximate Timetable of Research; and
- Brief Curriculum Vitae (including relevant publications to the proposed research).

The Foundation is requesting that only the application and curriculum vitae be submitted for review at this time. Please refer to the [grant questions and answers document](#) for more detail on pre-proposal submission. The indirect [costs policy](#) is available here.

Please submit the pre-proposals via Microsoft Word e-mail attachment to Susan Backus at sbackus@meatinstitute.org by **5 p.m. EDT on Thursday, August 31, 2017**. Pre-proposals submitted after this date and time will not be accepted. An acknowledgement receipt will be sent within one business day.

2017 Innovations in Food and Agricultural Science and

Technology (I-FAST) Prize Competition: The National Institute of Food and Agriculture (NIFA) is announcing the I-FAST prize competition (the "I-FAST Competition" or the "Competition") to develop and implement the Innovations in Food and Agricultural Science and Technology (I-FAST) Program. USDA NIFA will partner with the National Science Foundation (NSF) Innovation Corps (I-Corps) to provide entrepreneurship training to USDA NIFA grantees under this I-FAST pilot program. The goals are to identify valuable product opportunities that can emerge from NIFA supported academic research. Selected USDA NIFA I-FAST project teams will have the opportunity to concurrently participate in the educational programs with NSF I-Corps awardees. Over a period of six months the USDA NIFA supported teams in the I-FAST program will learn what it will take to achieve an economic impact with their particular innovation. The final goal of the I-FAST Competition is to facilitate technology transfer of innovations that can make an impact in the marketplace and the global economy.

The USDA National Institute of Food and Agriculture (NIFA) mission is to invest in and advance agricultural research, education, and extension to solve societal challenges. As part of this mission NIFA is charged with providing grant funding for research, education, and extension that address key problems of national, regional, and multi-state importance in sustaining all components of agriculture. A majority of NIFA grant funding is provided to academic institutions to focus on developing research in the areas of farm efficiency and profitability, ranching, renewable energy, forestry (both urban and agroforestry), aquaculture, rural communities and entrepreneurship, human nutrition, food safety, biotechnology, and conventional breeding.

DATES:

- Competition Submission Period – Pre-Application Phase: August 3, 2017 to September 8, 2017
- Evaluation and Judging – Pre-Application Evaluation and Interviews: September 11, 2017 to September 14, 2017
- Competition Submission Period – Full Application September 15, 2017 to October 6, 2017 (Only Selected Pre-Applicants are Eligible)
- Evaluation and Judging – Final Evaluation and Judging – Full Application: October 9, 2017 to October 11, 2017
- Verification of Winners: October 13, 2017
- Announcement of Winner(s): October 17, 2017

For more details, please visit the [Website](#).

Upcoming Conferences

2018 Beef Industry Safety Summit-Save the Date: 2018 Beef Industry Safety Summit will be held March 6-8, 2018 in Richardson, TX. More information to come on www.bifsc.org or www.beefresearch.org.

Animal Care and Handling Conference, October 19-20, 2017, Kansas City, MO: Registration is now open for the 2017 Animal Care and Handling Conference for the Food Industry. This is the leading animal welfare educational opportunity for meat companies, their customers and those involved in the production and management of livestock and meat products. This important conference has doubled in size since it was launched in 1999 - testament to the increasing significance of animal care and handling in the meat industry. In addition to in-depth instruction by species and "big picture" sessions that address challenges and regulatory impacts, this year's event will include a pre-conference workshop focused on the issue of livestock transportation. Don't miss this opportunity for an in-depth discussion on this critical animal handling topic. Co-Sponsoring Organizations include: American Association of Bovine Practitioners, American Association of Meat Processors, American Meat Science Association, Animal Agriculture Alliance, Canadian Meat Council, Chicago Midwest Meat Association, Consejo Mexicano de la Carne, Food Marketing Institute, National Cattlemen's Beef Association, National Dairy FARM Program, National Grocers Association, National Milk Producers Federation, National Pork Board, National Pork Producers Council, Professional Animal Auditor Certification Organization, Inc., Southeastern Meat Association, Southwest Meat Association, and USPOULTRY. [Click here](#) for registration and additional information.

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.

2017-18 AMSA Calendar of Events

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 - **Sold Out!**

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

January 14 - National Western Intercollegiate Meat Judging Contest - Greeley, CO

January 28 - Southwestern Intercollegiate Meat Judging Contest - Fort Worth, Texas

January 29 - AMSA PORK 101 IPPE Short Course - Atlanta, GA

February 2-4 - Tyson Beyond Fresh Meats Short Course - Tyson Foods Discovery Center - Springdale, AR

February 10 - Iowa State University Meat Evaluation Contest - Ames, IA

March 6-8 - Beef Safety Summit - Richardson, TX

June 24-27, 2018 - Kansas City, MO

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 12-17, 2018 - Melbourne, Australia

August 4-9, 2019 - Berlin, 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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