



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- ICoMST 2017 Recap and Winners Announced
- AMSA Announces SALUMI 101 Course February 21-23, 2018
- Fall Meat Judging Registration
- Hormel Foods National Barrow Show Meat Judging Contest Registration
- TheMeatWeEat.com Updates
- Upcoming Conferences
- Check out the 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.

ICoMST 2017 Recap

Last week, well over fifty AMSA members attended ICoMST 2017!

The theme of the 63rd International Congress of Meat Science and Technology was "Nurturing Locally, Growing Globally". The congress was held in Cork, Ireland from Sunday, August 13- Friday, August 18. A total of 554 attendees (delegates, students, and accompanying persons) enjoyed a strong technical program and a social program that showed off Irish hospitality, food, and culture. Over 50 countries were represented. There were 78 attendees from the USA.

The program boasted keynote speakers who expertly reviewed topics in Meat Quality, Safety, Automation, Packaging, Protein Biochemistry, and Human Health. A highlight for all delegates was an excellent presentation by Temple Grandin entitled "Monitoring on-farm welfare problems at the slaughter plant". On Friday morning, Dr. Eric Berg was a keynote speaker in a very interesting session entitled "Meat and Health –Sustaining Healthy Protein Sources".

In a continuation of a strong tradition of presenting original research work, the conference delegates and students made over 450 poster presentations during the week. You can still review program details at the ICoMST 2020 web page:

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,

<http://www.icomst2017.com>.

Among the hundreds of delegates who submitted a poster and presented as part of the 63rd ICoMST program, three AMSA members were recognized for their efforts and achievement:

- Michelle LeMaster of Ohio State University was awarded the International Meat Secretariat prize.
- Felipe Ribeiro of University of Nebraska was recognized for "Best Scientific Impact Oral Presentation."
- Maggie Weinroth of Colorado State University placed second for "Best Poster presentations."

The selection committee did a great job in making certain the awards went into the hands of the most deserving and worthy candidates. Heartiest congratulations for your achievements Michelle, Felipe, and Maggie!! Your AMSA family will be looking forward to your future contributions enriching our meat science community.



Future ICoMST meetings:

- ICoMST 2018 Melbourne, Australia, August 12-17, 2018
- ICoMST 2019 Berlin, Germany, August 4-9, 2019
- ICoMST 2020 Disney's Coronado Springs Resort, Buena Vista, Florida, August 2-7, 2020

AMSA News

AMSA Announces SALUMI 101 Course February 21-23, 2018

Registration for SALUMI 101 will be launched soon so mark your calendars as space will be limited! SALUMI 101 will be held February 21-23, 2018 at North Carolina State University in Raleigh, NC. SALUMI 101 is sponsored by American Meat Science Association (AMSA), North Carolina State University and California State University-Fresno.

A unique three-day, hands-on educational opportunity for all

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*

attendees, "Salumi 101 is great for trained chefs and serious cured meat processors alike. The equal time between hands on training and in depth classroom curriculum was fantastic. I thoroughly enjoyed all the teachers and staff," stated past attendee.

Anyone with a passion for learning more about the art and science of crafting high quality artisan meat products will benefit from attending SALUMI 101. This class will have the chance to interact with industry and university professionals that specialize in this area of meat science. The class will learn about the production of safe and high quality artisan-style meat products as well as be involved with the crafting of various artisan products. More information will be posted [online](#) soon!

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

All Beef Is Grass Fed: In today's marketplace, farmers and ranchers are providing consumers with a variety of beef options including grass fed and grain fed. However, despite these different labels, one thing remains the same. Virtually all cattle are grass fed for a majority of their life. [Click here to read more!](#)

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!](#)

National Beef Quality Audit-Setting Standards for Quality and Consistency: For 25 years, the Beef Checkoff has funded the National Beef Quality Audit in order to better

- 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)*

help beef producers set standards for quality and consistency of the US beef supply. While past NBQAs focused heavily on carcass traits, the 2016 audit highlighted the concerns of sustainability, food safety and animal well-being. [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.



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:

- Regional Sales Manager - East Coast ~ John R. White Co.
- Scientific Director ~ Smithfield
- Associate R&D Manager ~ Smithfield
- Innovation Technologist ~ Smithfield
- Packaging Applications Expert NSEE ~ Sealed Air Corporation
- Meat Cutter ~ Ameristar Meats

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

AMSA Members in the News

Clay Eastwood receives SMIKids Graduate Scholarship for 2017-2018

Clay Eastwood, a Meat Science graduate student from New Braunfels, Texas, is this year's graduate recipient of the SMIKids Scholarship. Clay was presented the scholarship at the 61st Annual Southwest Meat Association Convention



and Supplier's Showcase held at the Hyatt Regency Hill Country Resort, San Antonio, Texas on July 19-22, 2017. The SMIKids Scholarships are given by the Burley Smith family to undergraduate and graduate students at Texas A&M University interested in the meat industry.

Clay is from New Braunfels, Texas and received both her Bachelor's degree (2011) and Master's degree (2014) in Animal Science from Texas A&M University. She is currently pursuing a Ph.D. focusing on fresh meat quality, food safety, and sustainability under the guidance of Dr. Jeff Savell and Dr. Kerri Gehring in the Meat Science Section of the Department of Animal Science. Clay also received the SMA Foundation scholarship at the convention.

[Click here to read more!](#)

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

February 21-23 - Salumi 101 - North Carolina State university, Raleigh, NC

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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