



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

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- Calling All AMSA Members ~ Your Input Will Be Needed Soon
- AMSA Announces SALUMI 101 Course at North Carolina State University
- 2017 Hormel National Barrow Show Intercollegiate Meat Judging
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- AMSA Educational Webinars
- AMSA Member David Stroud Will Be Greatly Missed
- 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.

AMSA Headlines

AMSA Welcomes Ava Lee

"Every child begins the world again." – Henry David Thoreau

Rachel Adams, AMSA Youth Programs Coordinator, and Justin Adams are tickled pink to have been blessed with a baby girl. Ava Lee Adams made her way into the world on Friday, September 15th at 7.3 lbs. and 21 inches.



Congratulations and warm wishes to Rachel and Justin! We're certain that Baby Ava will add grace, warmth, and laughter into your lives.

Calling All AMSA Members ~ Your Input Will Be Needed Soon



So we can ensure AMSA is serving you, our members, in the best way possible, we need your assistance. A membership assessment survey will be emailed next week to all AMSA Emeritus members, Professional members,

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:
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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,

and Professional members receiving benefits through their company's or institution's sustaining partnership.

We value your opinion and hope you take the five minutes to complete the survey. Help us make certain that your experience as an AMSA member is first-rate as we collectively strive to enrich our meat science community.

AMSA Announces SALUMI 101 Course at North Carolina State University

Registration for SALUMI 101 is now open, only 25 spots are available so register today! SALUMI 101 will be held February 21-23, 2018 at the North Carolina State University - Processed Meat Laboratory in Raleigh, NC.

SALUMI 101 is sponsored by AMSA, North Carolina State University, California State University-Fresno, Pennsylvania State University, the University of Wisconsin-Madison, Smithfield Foods, Inc., and Stagionello.

SALUMI 101 is a unique three-day, hands-on educational opportunity for all 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. Participants 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.

The cost is \$800 for American Meat Science Association members or \$900 for non-members. Space is limited to 25 participants. Registration covers course instruction materials, meals (breaks, lunches and Thursday night dinner), and plant tour transportation. Travel and lodging are not included with the course registration fee. For more information regarding registration or questions about SALUMI 101 please visit: www.meatscience.org/salumi101 or contact Deidrea Mabry 1-800-517-AMSA ext. 12.

Student News

2017 Hormel National Barrow Show Intercollegiate Meat Judging Contest

Congratulations to Kansas State University and Texas Tech University for taking top honors at the third Hormel Barrow Show® Intercollegiate Meat Judging Contest which was held September 9th at Hormel Foods R&D in Austin, MN.

In total, 47 contestants representing 11 universities competed in this contest. The contest was a unique

Poultry and Seed Program
US Foods

Bronze Sustaining Partners:

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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*

format that consisted entirely of either fresh or processed pork products. Classes included fresh hams, loins, chops, slab bacon, sliced bacon, center-cut ham slices, etc. There was also a processed meat defect specification class.



Kansas State University placed first in the undergraduate division. Kansas State's team members included Kolton Aubuchon, Jayne Bannister, Trevor Dehaan, Caleb Hurst, and Eric Koehlmoos. Kansas State was followed by Texas Tech University, the University of Nebraska and Tarleton State University. Jayne Bannister (Kansas State University) was high individual and Renae Sieck (University of Nebraska) was second.

Texas Tech University placed first in the graduate division. Texas Tech's team members included Cole Perkins, Keeley Sears and Tommy Fletcher. Additionally, Cole Perkins was high individual and was followed by Tommy Fletcher taking second.

The official committee consisted of Bucky Gwartney, USDA; Dr. Gregg Rentfrow, University of Kentucky; Jennifer Everson, Hormel Foods; Brian Quandt, Hormel Foods; Tony Muller, Hormel Foods; and Anne Brucker, Hormel Foods.



A special thanks to AMSA member Brian Quandt of Hormel Foods R&D and Erin Steele, National Barrow Show® Coordinator for their efforts in coordinating this contest. Thanks also to Kemin Industries who supported the awards and contestant lunch.

US Foods ~ Food Fanatics Live™

Embrace your fanaticism for food and spark up your business

- 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)

acumen by joining like minded chefs and restaurateurs at our Food Fanatics Live™ culinary expos.

This invitation is for AMSA students and faculty members to explore the food business and all the potential career paths.

- September 27, 2017
 - Time: 9 am - 3 pm
 - Location: Disneyland Hotel, Anaheim, California
- October 3, 2017
 - Time: 10 am - 4 pm
 - Location: Salt Palace Convention Center, Salt Lake City, Utah
- October 25, 2017
 - Time: 10 am - 4 pm
 - Location: Sacramento Convention Center, Sacramento, California
- November 8, 2017
 - Time: 10 am - 4 pm
 - Location: Phoenix Convention Center, Phoenix, Arizona

[Click here for more information!](#)

AMSA Educational Webinars

Seafood Processing 101

October 11, 2017

11:00 am – 12:00 pm CT

Overview:

Ever wonder what makes seafood processing different from meat processing? This sessions overviews current commercial harvest practices and discusses the types of subsequent primary and secondary processing practices commonly used for West Coast fish such as salmon, ground-fish, tuna, crab and shrimp.

Presenter:

Christina A. Mireles DeWitt joined the faculty at Oregon State University in 2011 and currently serves as the Director of the Seafood Research and Education Center in Astoria, OR and as an associate professor in the department of Food Science & Technology. In this capacity, Dr. DeWitt's current research is focused on improving seafood quality, safety and utilization. In addition, she teaches a graduate level Seafood Technology course. She has also served as an affiliate instructor for the FDA/University of Maryland Joint Institute of Food Safety and Nutrition (JIFSAN) since 2014. In this capacity, she has been involved with delivery of international workshops focused on Good Fishing Vessel Practices, Good Aquaculture Practices, and Seafood HACCP. Finally, she participates in the Seafood HACCP Alliance and has been an instructor for their Train-the-Trainer workshops and currently manages both the Seafood HACCP listserv and the Seafood Network Information Center websites.

Register:

This AMSA Educational webinar is interactive and will last approximately 60 minutes including Q&A. Registration is

complimentary but you must first register by clicking on the [enrollment link](#).

An Introduction to Bacteriophages for Food Safety: Basic Principles and Development

October 24, 2017

11:00 am – 12:00 pm CT

Overview:

Increasing resistance to antibiotics and market demands for “clean label” processes has led to increased focus on new strategies to control pathogenic bacteria in foods and animal production. Bacteriophages are among the top predators of bacteria in nature — ubiquitous in the environment yet also highly specific — making them attractive as antimicrobials. This webinar will cover some of the basic biology of phages, how they work and some considerations on initial product development.

Presenter:

Dr. Jason Gill joined the faculty of the Department of Animal Science as an Assistant Professor in 2013. Dr. Gill's major research focus is the biology and application of the viruses of bacteria, called bacteriophages or simply phages. As natural predators of bacteria, phages are attractive agents for the control of pathogenic bacteria in humans, animals, and foods. Research in Dr. Gill's lab encompasses phage genomics, basic phage biology and the applications of phages in real-world settings against pathogens including Salmonella, Staphylococcus aureus, Klebsiella pneumoniae and pathogenic E. coli. Born and raised in Canada, Dr. Gill received BSc and MSc degrees from Brock University and his PhD from the Department of Food Science at the University of Guelph, Canada. In addition to his appointment in Animal Science, Dr. Gill also is a member of the Center for Phage Technology, an interdisciplinary research and teaching initiative supported by Texas A&M. Dr. Gill is a member of the American Society for Microbiology, International Association for Food Protection and the International Society for the Viruses of Microbes.

Register:

This AMSA Educational webinar is interactive and will last approximately 60 minutes including Q&A. Registration is complimentary but you must first register by clicking on the [enrollment link](#).

AMSA Career Center

Commercial job boards present plenty of listings, but they can also be overwhelming. When your resume is one of thousands and you are looking for that perfect match among broad job categories, it can be difficult to garner the results that you need.



The AMSA Career Center was created specifically for the meat

science community; allowing you to pinpoint the exact opportunities that you are looking for with employers that represent our meat industry.

It's time for a job search that works. Choose a more targeted approach by visiting the AMSA Career Center where not only will you be able to see job listings pertinent to you but you'll also find resources that can assist you in writing a more powerful resume or pointers to ensure you stand out during your job interview...all for free.

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

[New Job Postings:](#)

- Senior Scientist ~ Cargill
- Quality Assurance Supervisor (2nd Shift) ~ Birchwood Foods
- Quality Assurance Manager ~ Kenosha Beef International/Birchwood Foods
- Production Department Manager ~ Birchwood Foods
- Food Safety Coordinator ~ Ralph's Packing Company
- Plant Manager ~ Florida Beef, Inc.
- Harvest Production Supervisor ~ Florida Beef, Inc.

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

Member News

AMSA Member David Stroud Will Be Greatly Missed

David H. Stroud, former President of the National Live Stock and Meat Board, passed away recently at the age of 85. He was a passionate and dedicated supporter of the meat industry and the American Meat Science Association. In fact, in 1964 Dave was a driving force in encouraging the Directors of the National Live Stock and Meat Board to create the American Meat Science Association as a natural outgrowth of the Meat Board's annual Reciprocal Meat Conference.

Dave served in the U.S. Navy during the Korean conflict and afterward attended Michigan State University, where he graduated in 1958 with a degree in journalism. He joined the Meat Board in Chicago in 1962 as assistant general manager after a stint with the Wheat Flour Institute and was named Meat Board president and CEO in 1967. Throughout his 18 years at the Meat Board he was a very progressive leader in moving the Meat Board into a national consumer marketing organization.

Dave was an articulate spokesman during the "Meat Boycott" of '72-'73 and many diet and health issues that faced the meat industry. He was also a delegate to the first White House Conference on Foods, Nutrition and Health, a member of the President's Food Price Control Advisory Committee in 1973 and the White House Economic Summit Conference in 1974. In 1977, at the request of the U.S. Senate Select Committee on Nutrition and Human Needs, he organized a professional

scientific panel and eventually testified on issues of diet and health.

After his work at the Meat Board, Dave went on to a career as a syndicated newspaper food columnist and management consultant. He was a spokesman for the National Turkey Federation and spent four years as meat and poultry editor for Restaurant Hospitality Magazine.

Numerous contributions were made to AMSA and the meat industry by Dave throughout his career. He was instrumental in the meat industry's adoption of the first Universal Retail Meat Identity Standards (URMIS) and the Universal Product Code (UPC) programs for fresh meats. In 1997, Dave received The Special Recognition Award from AMSA for truly significant, exceptional and lasting service to AMSA and the Meat Industry.

Dave is survived by his wife, Suzanne of Lenox, MA and five sons and 10 grandchildren.

A memorial service will be held in the spring in Michigan.

Industry News

Complete a Pre-Event Survey and Save the Date for the 2018 Beef Industry Safety Summit: The 2018 Beef Industry Safety Summit will take place March 6-8 in Richardson, Texas. This meeting has been established as the premier event that brings industry leaders and safety professionals together from all sectors of the beef industry to focus on strategies to improve beef safety. Tell us what topics you would like to see on the agenda for the upcoming event by completing a [short pre-event survey](#).

Registration will open soon, so watch www.bifsc.org or www.beefresearch.org for more information.

IPPE Launches Sixth Annual Young Leaders "30 under 30" Program: This is our 5th year recognizing the future leaders of our industry through the 30 Under 30 Program. The goal of this program is to recognize and engage 30 employees under the age of 30 by giving them VIP treatment at our industry's flagship event, the IPPE in Atlanta, GA. Award winners receive well deserved recognition, complimentary registration, tickets to the Meat Industry Hall of Fame Induction and two nights hotel accommodations. They will be our special guests at the NAMI membership reception and invited to the NAMI Awards Banquet. The goal is to recognize young leaders and give them a great networking and education opportunity they cannot get at any other industry event.

We encourage you to nominate yourself or other top young employees for the program. Please visit www.ippexpo.org/30under30 for complete program details and an online application. If you need more information, please contact Anne Halal at Ahalal@MeatInstitute.org. **The deadline for applications is September 30, 2017.**

Upcoming Conferences

AMSA Announces a New PORK 101 Course for 2017: Due to overwhelming interest, AMSA is excited to announce that we have added an additional PORK 101 course to be held October 16-17 at the University of Illinois, in Champaign, Illinois. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Merck Animal Health.

Attendees will experience firsthand the swine industry from live animal production through finished pork products. The course concludes with the attendees preparing and sampling products from pork carcasses including pumped loins, bacon, hams and sausage.

Attendees will have the opportunity to learn about the value differences in swine, pork carcasses, pork primals and processed pork products from meat science faculty and AMSA members at each university.

PORK 101 is co-sponsored by the American Association of Meat Processors (AAMP), American Society of Animal Science (ASAS), North American Meat Institute Foundation (NAMIF) and the Southwest Meat Association (SMA). Registration for AMSA members and other partnering organizations is \$825. Non-member registration is \$975. Companies or organizations sending more than one person to the course are eligible for a discount! Space is limited so register soon!

The course will begin at 7:30 am on Monday, October 16 and conclude at 4:30 pm on Tuesday, October 17th for evening departures. For more information or questions regarding PORK 101 please visit: www.pork101.org.

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.

Early Registration Discount Ends Monday, September 25: Space is limited in the upcoming *Advanced Listeria monocytogenes* Intervention and Control Workshop - take advantage of early registration prices and sign up today! This workshop provides one of a kind instruction from leading companies producing RTE meat and poultry products.

Don't miss your chance to learn from the experiences of these hand on industry experts:

- Gene Bartholomew, Corporate Manager, HACCP & Food Safety, John Morrell & Company
- Sharon Birkett, VP North American Quality and Food Protection, OSI Group, LLC
- Matt Henderson, Director of Food Safety, Land O'Frost, Inc.
- Rory Redemann, Sanitation Lead, The Kraft Heinz Company
- Steve Tsuyuki, Senior Director, Sanitary Design and Corporate Sanitation, Maple Leaf Foods
- Susan Usjak, Sanitary Design Specialist, Maple Leaf Foods

- James Davis, Corporate Sanitation Manager, OSI Group, LLC
- And More!

For information on exhibit and sponsorship opportunities, contact Jim Goldberg at jgoldberg@meatinstitute.org or 202-587-4206. [Click here](#) for registration and additional information or go to www.meatinstitute.org and click on events.

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.

Upcoming Events

2017-18 AMSA Calendar of Events

September 30 - Eastern National Meat Judging Contest - Wyalusing, Pennsylvania

October 15 - Elanco Animal Health American Royal Meat Judging Contest - Omaha, Nebraska

October 16-17 - PORK 101 - University of Illinois - Champaign, IL

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

April 8-10 - National Meat Animal Meat Evaluation Contest - Texas Tech University - Lubbock, TX

June 24-27, 2018 - **Reciprocal Meat Conference** - Kansas City, MO

Reciprocal Meat Conference 2018-2020

June 24-27, 2018 - **Westin Crown Center** - *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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