



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- 2017 Hormel National Barrow Show Intercollegiate Meat Judging Contest
- AMSA Announces a New PORK 101 Course for 2017
- NAMI Scholarship Foundation Announces 2017-2018 Award Winners
- Upcoming AMSA Educational Webinar
- TheMeatWeEat.com Updates
- 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

2017 Hormel National Barrow Show Intercollegiate Meat Judging Contest

The third annual Hormel National Barrow Show Intercollegiate Meat Judging Contest will be held this Saturday, September 9th, at Hormel Foods' R&D facility in Austin, Minnesota. Nine teams will compete in the undergraduate division and one team will compete in the graduate division.

This contest has a unique format that consists entirely of either fresh or processed pork products. Classes could include fresh hams, loins, chops, cured and smoked hams, slab bacon, sliced bacon, etc. There is also a processed meat defect specification class.

The official committee consists of Dr. Bucky Gwartney, Chair, USDA AMS; 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 thank you to Kemin Industries who helps to support the contest along with Hormel Foods!

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,

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,

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.

Student News

Fall Meat Judging Registration

The fall meat judging season is here. 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.

NAMI Scholarship Foundation Announces 2017-2018 Award Winners

The North American Meat Institute (NAMI) Scholarship Foundation today announced the recipients of its 2017-2018 undergraduate scholarship awards. Eleven high-performing undergraduate students received a combined total of \$55,000 to pursue degrees in animal, meat and food science, and in culinary arts.

Congratulations to the following AMSA student members:

- Cole Perkins, who is majoring in animal science at Texas Tech University, received the John Duyn award.
- Madison Comes, an animal science major at Colorado State University received the Florence Smith Powers scholarship.
- Jacob Tuell was awarded the Al Piccetti scholarship to pursue his degree in animal sciences and products at Purdue University.
- Shelby Schiefelbein, who is pursuing a degree in animal science at Texas A&M University, received the Rosemary

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)*

Mucklow Scholarship.

- Kirby Bohls, animal science major at Texas A&M University; Terrell Platt, animal science and agribusiness major at Colorado State University; Tyler Madison Roberts, animal science and agriculture communications and journalism major at Texas A&M University; and Elizabeth Zuber, animal science major at Iowa State University each received NAMI Undergraduate Scholarships.

[Click here to read more!](#)

AMSA Educational Webinar

AMSA Educational Webinar: Beef's Role in a Sustainable Food System

When:

September 21, 2017
1:00-2:00 pm CT

Overview:

The webinar will cover the basics of sustainability, why there is growing interest in the topic, how it relates to livestock production. Additionally, it will provide an overview of the beef industry's continuous improvement and the key role beef cattle play in sustainable food system by upgrading plant proteins.

Presenter:

Sara Place is the Senior Director of Sustainable Beef Production Research at NCBA. Her role is to oversee The Beef Checkoff funded sustainability program, including using life cycle assessment to benchmark the US beef industry's sustainability. Prior to joining NCBA, she was an Assistant Professor of Sustainable Beef Cattle Systems at Oklahoma State University for four years, with a split research and teaching appointment. At Oklahoma State, her research program focused on the measurement of enteric methane emissions from cattle. Her teaching responsibilities included Animal Nutrition, Dairy Cattle Science, Ethics and Professionalism, and Sustainable Animal Agriculture. From 2014-15, she served on the National Academies of Sciences Committee on Considerations for the Future of Animal Science Research that published the report, Critical Role of Animal Science Research in Food Security and Sustainability. She received her Ph.D. in Animal Biology from University of California, Davis, a B.S. in Animal Science from Cornell University, and an A.A.S. in Agriculture Business from Morrisville State College.

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](#). Once you have registered, you will receive an e-mail message confirming your enrollment status and information that you need to join the webinar.

- 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)

For more information please contact Deidrea Mabry at dmabry@meatscience.org.

TheMeatWeEat.com Updates

Bacon - Do you know how it is made?: The bacon craze took the world by storm. Almost overnight bacon went from being a breakfast food and topping to a hamburger to an ice cream ingredient, flavor of lip balm and a star in hundreds of different products. [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!](#)

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

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:](#)

- Food Safety Coordinator ~ Ralph's Packing Company
- Plant Manager ~ Florida Beef, Inc.
- Harvest Production Supervisor ~ Florida Beef, Inc.
- 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

AMSA Exclusive: When meat meets math — Predictive modeling to determine safe cooking times of tenderized beef steaks.

The meat industry is the largest segment of agriculture in the United States, feeding both the consumers and the economy. It is largely driven by consumer preferences, with meat tenderness identified as one of the primary factors driving consumer satisfaction.

This has encouraged the meat industry to focus on enhanced safety and quality of tenderized meat products. Among the various tenderization techniques, conventional aging, mechanical tenderization, brine injections and enzymatic treatment are the most common.

Even though conventional aging has been successful with tender cuts such as ribeye and top sirloin, it has not been effective with unacceptably tough cuts, originating from the round, due to high elastin content. In these cases, mechanical tenderization is deemed comparatively better, with improvements in tenderness of round muscles, making it widely acceptable. Studies have also identified mechanical tenderization as a vital step in reducing cooking time, while increasing the flavor and overall palatability of meat.

However, the popularity of tenderized beef products has also been accompanied with serious food safety concerns. Mechanical tenderization, which involves blade/needle piercing into the meat, could lead to increased transfer of surface bacteria into the previously sterile deep tissue. [Click here to read more!](#)

Pitmasters Embrace Barbecue Truth: Rested Meat Is Sublime

For years, barbecue hounds planned their visits to barbecue joints with the precision of a Special Forces operation.

Why? Because they knew there was a narrow window when the smoked meat would be at its juiciest, smokiest best. Once the window had closed, a platter of would-be sublimity typically deteriorated into a pile of dried-out disappointment.

The problem was the "hold." After the meat finished cooking, it had to be kept warm for service through the day. That could mean anything from storing it on a steam table, which turned it to mush, or under heat lamps, which zapped the moisture from it, or leaving it on a pit, which further cooked it and dried

it out.

With the red-hot interest in barbecuing, restaurateurs have looked for ways to deal with the problem. Their solution? Technology.

Barbecue restaurants increasingly now turn to warming units by companies such as Alto-Shaam and Cambro. The pitmaster can take the meat off the pit hours before service, keep it in a warmer at 140 degrees Fahrenheit (the minimum recommended by the U.S. Department of Agriculture and required by city health codes) without fear of drying out. Indeed, the meat improves. [Click here to read more!](#)

Clean-label alternatives lead development of shelf-life extenders

Shelf life can be defined by several factors including safety, microbial spoilage and quality deterioration. Quality deterioration can be related to off-flavor development often associated with lipid oxidation and discoloration can occur in raw meat with pigment oxidation or with cured color fading with cured meats, explains Gary Sullivan, assistant professor of meat processing for the University of Nebraska-Lincoln.

"Providing safety is essential for all products, and the shelf-life and quality characteristics must achieve the desired specifications for the product you are producing," he says.

Many companies seem to be comfortable with the current shelf-life properties of their processed products, says Jim Dickson, a professor in the Department of Animal Science at Iowa State University in Ames. Most shelf-life extenders are antimicrobials, and the main driving force in processed meats is the control of *Listeria monocytogenes*, he adds.

While many shelf-life extending ingredients are applied as ingredients in the formulation, others are sprays or dips applied post-lethality. Work has been done to incorporate some into casings for use in comminuted products as well, Dickson says. Shelf-life extending ingredients that are growing include anything perceived as natural or clean label, such as vinegar or cultured sugar products, he says. [Click here to read more!](#)

Industry News

IPPE Launches Sixth Annual Young Leaders "30 under 30" Program: The International Production & Processing Expo (IPPE) is launching the sixth annual Young Leaders "30 under 30" program targeting young professionals who normally would not have the financial resources or opportunity to attend IPPE. The goal of the program is to engage and invest in the next generation of young professionals, between the ages of 21 and 29, who work for companies directly involved in the production and processing of poultry and meat or in the production of animal or poultry feed.

Interested applicants must apply to the program by Sept. 30, and meet select requirements, including being a member of at

least one of the following IPPE sponsors: American Feed Industry Association (AFIA), North American Meat Institute (NAMI) or U.S. Poultry & Egg Association (USPOULTRY). No more than two applicants from a single member organization may be nominated. A panel of industry professionals will review the applications, and award recipients will be notified of the panel's decision by Oct. 16. The application and details about the program can be found by [clicking here](#) or at www.ippexpo.org.

The program is designed to recognize professional leadership qualities and to provide exposure to the world's largest annual trade show involving the production and processing of meat and poultry products and the manufacture of feed and pet food products. The program provides education to further training in each person's respective industry and will expose the recipients to the latest technology used in the industry.

In addition to receiving free access to the Expo, selected recipients will receive complimentary hotel accommodations for two nights. They will also receive admittance to all complimentary education programs and one paid program.

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.

Upcoming Events

2017-18 AMSA Calendar of Events

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 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

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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