



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- Student Board Nominations Are Open
- New Video Addresses Grilling and Cancer Myths
- AMSA RMC Abstracts ~ Due April 3
- Quiz Bowl Registration is Open
- AMSA is Seeking 3 Summer Interns
- *Meat and Muscle Biology* Publication Updates
- Upcoming Conferences, Industry News 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.

Calling All Students

We want YOU... to Apply for the AMSA Student Board.

The AMSA Student Board of Directors elections are now OPEN!! We want you to apply for this amazing opportunity, to make a huge difference in the coming year for students in AMSA.

The main purpose of the AMSA Student Board of Directors is to work alongside the association while representing all of its students. As a board, we strive to ensure student involvement through networking opportunities, professional development, and aid in expanding students' knowledge of the meat industry. As board members, you will have the amazing opportunity to build relationships with each other, AMSA staff, and professional members throughout the meat industry. Throughout the year, the student board works together alongside their specific committees to plan various activities.

The activities the student board leads throughout the year include:

- Student Leadership Conference
- Career Fair
- Iron Chef
- Social Activities (including RMC Hot Spots & Mentor Program)
- Student Reciprocation Sessions at RMC

As the student board begins planning, we are looking for

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:
American Foods Group
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 Nestle
Purina
PIC
Sealed Air's Cryovac® brand
Texas Tech University

students to serve as members of the student board. We are eager for the upcoming election and want to encourage all student members to turn in their nomination forms. The form and more information about the elections can be found here [online](#).

Please note that all nominations must be submitted by April 16th!

If you have any questions, feel free to reach out and contact [Drew Cassens](#) the SBOD President or any of the other SBOD members.

New Video Addresses Grilling and Cancer Myths

The arrival of the annual grilling season sparks enthusiasm for the taste of grilled meats – and occasional questions about grilling safety, particularly claims by some that grilling meat poses a cancer risk. A [new Meat MythCrusher video](#) from AMSA and the North American Meat Institute featuring AMSA member Travis O'Quinn, Ph.D., associate professor from Kansas State University, who addresses these concerns and the science surrounding meat grilling.

In the new video, O'Quinn explains that while it's possible for compounds like heterocyclic amines (HCAs) and polycyclic aromatic hydrocarbons (PAHs) to form while grilling meat, the levels are much lower than those that have been shown to be risky and simple steps can reduce their formation.

"In the amounts that we consume, grilling meat is not a cancer risk," said Dr. O'Quinn. "Studies in animals fed amounts thousands of times higher than human exposure have shown some risk, however research has not shown this in amounts people consume."

Dr. O'Quinn also explains the variety of steps people can take to reduce their exposure to HCAs and PAHs.

"Research has shown that marinating meat products virtually eliminates formation of heterocyclic amines. Seasoning meat with spices like pepper, oregano and garlic has a similar affect," O'Quinn said.

Avoiding charring meat on the grill is also an effective strategy for reducing PAH formation.

The Meat MythCrusher video is the 53rd in the series jointly produced by the Meat Institute and AMSA. The videos feature interviews with meat scientists and other prominent experts on the most common myths surrounding meat and poultry production and processing. Altogether they have been viewed more than 300,000 times and Meat MythCrusher printed brochures have been handed out to thousands of health, culinary and industry professionals around the country. Other recent topics include myths surrounding meat and cancer research and the role of prepared meat products in a healthy diet.

All of the videos as well as the brochure covering the different meat myths addressed in them are available at

International Center for Food
Industry Excellence
USDA, AMS, Livestock,
Poultry and Seed Program
US Foods

Bronze Sustaining Partners:

Boar's Head
Certified Angus Beef
Clemens Food Group
Colorado State University
Center for Meat Safety and
Quality
Darling Ingredients Inc.
Essentia Protein Solutions
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!**

- *William R. "Bill" Jones (fund student development events with priority to the meat judging program)*
- *Chris Raines (supports agriculture advocacy and consumer outreach efforts for the meat and livestock)*

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

AMSA RMC Updates

AMSA RMC Call for Abstracts ~ Due April 3

AMSA invites the submission of original research and abstracts on any aspect of meat science for presentation at the AMSA 2018 RMC.



Anyone interested in presenting a poster (Open, Technical Summaries, Graduate Student or undergraduate competitions) at the 2018 RMC can now submit their abstract online. Complete guidelines for abstract submission and ePoster preparation, are [online](#).

Abstract submissions should fit into one or more of these categories:

- Animal Welfare
- Consumer Topics
- Environment, Production Systems
- Meat and Poultry Quality and Composition - Measurement and Prediction
- Meat and Poultry Processing, Ingredient Technology and Packaging
- Meat and Poultry Quality
- Meat and Poultry Safety
- Education and Extension Tools
- Muscle and Lipid Biology and Biochemistry
- Technical Summaries
- Undergraduate Research Competition



If you have any questions or concerns please contact [Deidrea Mabry](#).

Quiz Bowl Registration is Open

The 17th Annual RMC Undergraduate Quiz Bowl Competition will take place on Sunday, June 24th in Kansas City, Missouri. The preliminary rounds will take place in the Westin at Crown Center with the final round being during the Sunday night Welcome Reception. Each university may register up to two teams of four students. For a complete set of rules and to register for this year's competition, make sure to visit the [AMSA website](#). Contact [Rachel Adams](#) for any additional questions.

Student News :

AMSA Scholarship Opportunity – Deadline Extended:

Applications are currently being accepted for the Robert Rust Award scholarship. Interested applicants can find more

- industries)
- Tom Carr (supports AMSA youth programs including meat judging)
- Melvin "Hunter" Hunt (supports student travel to international meetings)
- Robert G. Kauffman (support meat science student development)
- William Moody (supports meat science students)
- Robert Rust (supports meat science students)
- H. Russell Cross (supports meat judging and student activities)
- Robert Cassens (support PhD students)
- C. Boyd Ramsey (supports undergraduate students)
- Jimmy Wise (support meat judging activities)
- F. C. Parrish (support will endow AMSA student activities)
- Dell Allen (supports meat judging)
- John Forrest (supports AMSA programs)
- Dale Huffman (supports AMSA programs)
- Robert Bray (supports R.C. Pollock Award)
- Vern Cahill (supports R.C. Pollock Award)
- C. Ann Hollingsworth (supports student scholarships)
- Donald Kinsman (supports student international program)
- Roger Mandigo (supports RMC)
- Robert Merkel (supports RMC)

information and the application on the [AMSA website](#). You can also contact Rachel Adams at radams@meatscience.org with additional questions. Robert Rust Scholarship applications must be received no later than April 16th, 2018 11:59 p.m. central standard time.

Robert Rust Award

The Robert Rust Award is available to a sophomore or junior level student who has a proven interest in processed meats. Applicants must state their interest in meat processing and provide evidence of that interest. One award of \$1300 will be awarded in 2018. The recipient will be required to provide a follow-up report that details how the funds were used and details their experiences.

Apply Today for the AMSA Summer Internship Program:

AMSA is currently seeking **THREE** students for our summer internship program that are wanting to further their knowledge of the meat science industry and learn what it takes to be a strong communicator.

- **Position:** Communication and Technical Writing Intern
- **Location:** Remote, intern will attend the 2018 RMC in Kansas City, MO June 21-27, 2018.
- **Time Period:** May – August, 2018
- **Scholarship:** \$1500/month

Intern General Responsibilities:

1. Students will be assigned to help many different AMSA staff members with a variety of meetings and events at the RMC. AMSA staff members will direct the student in specific duties at meetings and events.
2. Students should be prepared for a wide range of responsibilities, including distribution of handouts, copying materials, overseeing committee meetings, setting up the student silent auction, setting up career fair booths and other general duties as required.
3. Students will assist with meeting the needs of attendees with the help of AMSA staff members. One of AMSA's goals is to ensure the comfort of attendees at the RMC.
4. Students will assist in capturing and producing videos for the AMSA video podcast series.
5. Student will assist the AMSA Director of Communication in maintaining the AMSA consumer website, generating and posting content daily.
6. Student will engage in social media to promote the AMSA consumer website.
7. Student will assist in generating fact sheets and articles at the guidance of the AMSA staff and Scientific Information committee.
8. This AMSA internship will provide an excellent opportunity to network with people throughout the meat industry.

Interns will assist the AMSA Director of Communications in promoting AMSA through traditional media outlets, social media, and at the annual Reciprocal Meat Conference. RMC related tasks include assisting in their coordination, attending, and assisting in photography, videography and social media

- Gary Smith (supports meat judging program)
- R. C. Pollock (supports R.C. Pollock Award)

duties once on site. Other tasks include drafting internal news stories, scientific white papers, fact sheets and other projects web related projects as they arise.

The deadline for applications is April 6, 2018. For more information and to apply [click here](#) or contact Deidrea Mabry, dmabry@meatscience.org.

AMSA 2018-2019 Calendar Sign-Ups 4 spots Left!: Time is running out to purchase a month on the AMSA Student Membership calendar for your school or company. The cost will be \$200 a month and we will assign months to each participating school or company once we close the survey. Below is the link for the AMSA calendar sign-up, please rank your preference of months and we will do the best we can to assure each university or company can get one of their higher preferred months. We also ask for the person of contact and billing contact so that we can contact them directly with any questions that arise. There are only 4 spots left, so go online and make your selections while they last! For questions about the AMSA calendar and scholarships please contact Hope Voegelé, Hope.Voegele@ttu.edu.

Sign-Up Survey:

<http://www.surveygizmo.com/s3/4178558/AMSA-Student-Membership-Calendar-Fundraiser-2018-2019>.

Meat and Muscle Biology Updates

Meat and Muscle Biology (MMB) is an open-access, peer-reviewed, online-only journal, focusing on edible products from commonly farmed and/or harvested meat animal species. This new journal's content spans beyond "red meat" into all aspects of meat science. MMB aims to become the flagship journal in disseminating the most important and highest quality knowledge on antemortem and postmortem factors that influence meat properties.

Authors can find everything they need to submit articles at www.meatscience.org/mmb, the same address can be used to access the journal contents.

Recently published paper:

Intramuscular Variations in Color and Sarcoplasmic Proteome of Beef Semimembranosus during Postmortem Aging

Mahesh N. Nair, Shuting Li, Carol Beach, Gregg Rentfrow and Surendranath P. Suman

[Click here to read more!](#)

AMSA Career Center

Commercial job boards present plenty of listings, but they can also be overwhelming. When



Meat Industry CareerLink

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 specific industry.

It's time for a job search that works! Choose a more targeted approach and visit the AMSA Career Center whether you're looking for your first job or ready to take the next step in your career, we'll help you find the opportunity that you've been looking for. Log on today and take advantage of free and confidential resume posting, the ability to upload up to 5 career-related documents, receive automatic email notifications along with access to job seeker resources.

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

New Job Postings:

- Assistant Professor of Animal Science (Food/Meat Science) ~ Sul Ross State University
- Research Scientist - Muscle Foods ~ CSIRO
- AMSA 2018 Summer Communication Internship ~ AMSA
- Production Manager ~ Farm to Market Foods

Upcoming Events

Advanced Listeria Monocytogenes Intervention and Control Workshop: Register Today!

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 hands on industry experts:

- James Davis, Corporate Sanitation Manager, OSI Group, LLC
- Tim Freier, Division Vice President, Merieux NutriSciences
- Matt Henderson, Director of Food Safety, Land O'Frost, Inc.
- Rory Redemann, Sanitation Lead, The Kraft Heinz Company



Trusting in Trade
2018wmc.com

- Scott Stillwell, Senior Vice President, Tyson Foods
- Peter Taormina, President, ETNA Consulting Group
- Steve Tsuyuki, Senior Director, Sanitary Design and Corporate Sanitation, Maple Leaf Foods
- Susan Usjak, Sanitary Design Specialist, Maple Leaf Foods
- And More!

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

For registration and event information go to www.meatinstitute.org and click on events.

22nd World Meat Congress: Hosted by the International Meat Secretariat and U.S. Meat Export Federation, the 2018 World Meat Congress (WMC) will be held in Dallas, Texas, from May 30 to June 1. This is the world's premier gathering of beef, pork, lamb and veal industry leaders—including producers, exporters, marketing specialists, policy analysts, economists and meat scientists—coming together to exchange ideas and experiences on key issues affecting the international meat and livestock sector, as well as global trade.

Participants and speakers bring an unparalleled range of perspectives from all regions of the world. Whether your interests lie in meat production technologies, new product development, trade negotiations, sustainability, animal care, nutrition or consumer trends, the WMC delivers the latest insights. Networking opportunities and post-meeting tours with peers and leaders in your field will further enhance the unmatched educational programming.

For more information regarding the schedule of events and registration please visit: <https://2018wmc.com/>.

US Foods ~ Food Fanatics Live: Embrace your fanaticism for food and spark up your business 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."*

- May 22, 2018
 - Time: 10 am - 4 pm
 - Location: Phoenix Convention Center, Phoenix, Arizona

More information is posted [online](#).

64th ICoMST Program Outline Released and Call for Short Papers: The theme of the Congress is 'Quality and Integrity for Global Consumers'. The Congress will focus on the following thirteen major themes; Provenance and fraud detection; Process control in the meat industry; Next generation technologies to assess carcass and meat quality; Food safety and microbiology; Smart packaging for quality, safety and integrity; Dietary muscle proteins for stage of life; Revolution in biometrics and consumer sensory science; Value adding to meat and offal; and Glycolytic and proteolytic metabolism across species. For this reason, we feel that

professionals from research, academia, government and industry from around the world will find the 64th ICoMST stimulating and worthwhile. For more information on the program and speakers please go to <http://icomst2018.com/programme#speaker-header>.

Short Papers:

The submission process for ICoMST 2018 will be through an online submission portal. Submitters are requested to create an account and submit a short paper for review according to the guidelines set out on the congress website. **Please click on the link above for further information.** Please note papers will only be accepted if submitted in English.

Petfood Forum 2018 & Petfood Innovation Workshop: New Product Development Journey - April 23-25, 2018:

The Petfood Forum group of conferences and exhibitions are unique and exclusive events serving the global pet food manufacturing industry. They deliver the opportunity to learn the latest research and innovative information on pet nutrition, global pet food market growth, pet food safety, processing, packaging and much more—all from leading, recognized pet food industry experts. Petfood Forum provides the ideal opportunity for pet food professionals from around the world to network, exchange ideas and do business with one another and with the industry's leading pet food manufacturers and suppliers. Each conference and hands-on workshop offers pet food industry members a new agenda, speaker lineup and learning takeaways to help improve your business. **Click here for more information and to register.**

Save the Date: The 2019 Beef Industry Safety Summit will be March 5th – 7th at the Kansas City Marriott Downtown and the program is one that you do not want to miss. The Beef Industry Safety Summit 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. To learn more about the event, visit www.bifsc.org.

Upcoming Events

2018 AMSA Calendar of Events

April 6-7 - Southeastern Meat Judging Contest - Columbus, OH and Lexington, KY

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

April 14 - Midwest Invitational Meat Judging Contest - Oklahoma State University - Stillwater, OK

April 23-25 - Petfood Forum 2018 & Petfood Innovation Workshop: New Product Development Journey - Kansas City, MO

May 22-24 - PORK 101 - Texas A&M University, College Station, TX

May 30-June 1 - 22nd World Meat Congress - Dallas, TX

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

October 22-24 - PORK 101 - Iowa State University, Ames, IA

Reciprocal Meat Conference 2018-2020

June 24-27, 2018 - Westin Crown Center - *Kansas City, Missouri*

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, www.icomst2018.com

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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