



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

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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 Publishes Meat Science Lexicon

Two years ago, the association formed a task force to address the following issues:

1. What is the scientific definition of meat?
2. What is the origin of the terms "red meat" and "white meat" and is there a science-based rationale for their use?
3. What is the best way to define the term "processed meat"?

Now, newly published in *Meat and Muscle Biology*, the Meat Science Lexicon addresses these questions and more. The article is the result of months of deliberation by the task force consisting of Dennis Seman (U. Wisconsin, Chair), Dustin Boler (U. Illinois), Chad Carr (U. Florida), Michael Dikeman (Kansas State), Casey Owens (U. Arkansas), Jimmy Keeton (Texas A&M), Dean Pringle (U. Georgia), Jeff Sindelar (U. Wisconsin), Dale Woerner (Colorado State U.), Amilton de Mello (U. Nevada) and Thomas Powell (AMSA).

The lexicon sets a standard definition of meat as "skeletal muscle and its associated tissues derived from mammalian, avian, reptilian, amphibian, and aquatic species harvested for human consumption. Edible offal consisting of organs and non-skeletal muscle tissues also are considered meat."

The paper points out that the broad classifications of red and

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
JBS, USA
Johnsonville Sausage Company
Kraft Heinz Company Nestle
Purina
PIC
Sealed Air's Cryovac® brand

white meat “do not adequately describe the unique properties associated with the various species . . . and are inappropriate to broadly classify meats for health and nutritional purposes.”

Cell cultured and in vitro products are not considered meat at this point in time. To be considered meat, they would need to be animal-sourced and comparable in composition and sensory characteristics to meat derived naturally from animals.

The lexicon sets out a comprehensive classification system for meat products based on the level of processing applied. The two broad categories of “minimal processing” and “further processing” are carefully defined with subcategories under each.

Finally, the Lexicon includes a glossary of terms used in meat science to describe products and processes.

The AMSA membership thanks the task force for their work on this important project. The AMSA Board is directing the task force to continue further development of the glossary and plans to keep the Lexicon updated as the science of growth, development and processing technology continue to evolve.

The Lexicon is currently under the “First Look” section of the journal at <https://dl.sciencesocieties.org/publications/mmb/first-look>. Once final layout is completed, the article will move into the current issue of the journal.

Last Call for Charter Donors

Help AMSA in honoring Dr. William R. “Bill” Jones and Dr. Chris Raines!

The Mentor Recognition program provides AMSA members a unique opportunity to honor the mentors or colleagues who influenced their careers by establishing a fund in their names to carry on their legacies.

Donations to the Bill Jones mentor recognition program will make it possible for AMSA to underwrite educational programs with a priority to the meat judging program. Donations to the Chris Raines mentor recognition program will be directed to support agriculture advocacy and consumer outreach efforts for the meat and livestock industries.

Every donation is essential and those who donate \$500 or more will get their name on a mentor recognition plaque as a charter donor. Friday, April 27th is the deadline to become a charter donor for the recognition funds for Bill Jones and Chris Raines.

To those who have already donated – THANK YOU for your support in helping build a strong future of meat science.

[Click here to go directly to donation page.](#)

AMSA 71st RMC ~ "A Royal Choice ~ Discover the Rich Traditions of Kansas

Texas Tech University
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
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*

City"

Food Safety ~ Pathogen Detection and Microbiological Testing Speakers Announced:



AMSA is pleased to announce, Dr. Alex Brandt, Dr. Jessica Prenni, and Nicole Comstock will be the featured speakers at the AMSA 71st Reciprocal Meat Conference (RMC) Symposium titled "Food Safety ~ Pathogen Detection and Microbiological Testing," on Tuesday, June 26 in Kansas City, MO sponsored by *Texas Tech University International Center for Food Industry Excellence*. The general theme is Current and Future Perspectives on Food Safety Methodologies. This session will begin with an overview of current food safety methodologies, followed by an in-depth discussion on validation of new, rapid, and user-friendly methods for characterizing *Salmonella*. This session will wrap up with a presentation intended to explore whole genome sequencing—specifically at the intersection of food safety and public health.



Current Perspectives in Microbiological Testing for the Meat Industry:

The meat industry is familiar with microbiological testing procedures such as N60 excision sampling and testing of beef trim for *E. coli* O157:H7 and testing environmental sponge samples for *Listeria* spp. However, new microbiological testing procedures are continually emerging, such as new cellulose sponge sampling devices for *E. coli* O157:H7 testing of beef trim and "limits

testing" for *Salmonella* in poultry. In this presentation Dr. Alex Brandt, Chief Science Officer at Food Safety Net Services, will highlight these new trends in meat industry microbiological testing that are already in place, along with some food for thought on where testing is headed.

Identification and Characterization of Bacteria using Mass Spectrometry:

Chemical based approaches to bacterial identification can offer advantages in throughput, cost, and ease of use as compared to traditional microbiological techniques. Dr. Jessica Prenni, Associate Professor at Colorado State University will give an overview of mass spectrometry identification of bacteria will be presented as well as examples of advanced applications for strain and serotype characterization.



Outbreak Detection and Investigation: Role of Public Health:

Nicole Comstock, Field Epidemiology and Enteric Disease Program Manager with the Colorado Department of Public Health and Environment will outline the role of state and local public health agencies in detecting and investigating disease outbreaks, especially foodborne outbreaks. She will also be discussing several outbreak case studies during her presentation.

The AMSA 71st RMC will be held June 24-27, 2018 at the

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)

Westin Crown Center in Kansas City, Missouri. For more information regarding the AMSA 71st RMC please visit: <http://www.meatscience.org/rmc>.

Register Today for RMC and Save: The 2018 RMC has been called a "A Royal Choice" where attendees will be able to discover the rich traditions of Kansas City June 24-27, 2018. The host and technical planning committees are preparing a variety of activities. More information regarding the technical program, schedule of events, registrations fees, hotels and more is posted online. So, register today to join us for the AMSA 71st RMC.



Kansas City is known for barbecue, jazz, and fountains, but there is so much more to this captivating city. So, make plans to attend!

The RMC Welcome Reception will take place at the National World War I Museum and Memorial. This moving, state-of-the-art museum sitting underneath the 217-foot Liberty Memorial Tower has attracted more than 2 million visitors, serving as a beacon of freedom and a symbol of the courage and sacrifice of those who served.

The RMC Family Picnic is where memories are made, and experiences are shared. This year will be no different as we take over the Power and Light District, the heartbeat of Kansas City.

The RMC Awards Banquet will be an evening to remember as we come together to honor our members and industry leader's contributions. For this royal affair the Union Station Grand Plaza is the perfect venue as it represents Kansas City's intersection of community celebration and historical preservation.

Early registrants (before May 15) receive a \$100 discount off regular rates. The early bird registration fee is \$675 for AMSA members, \$325 for student members and \$950 for nonmembers. For more information regarding the AMSA 71st RMC please visit: www.meatscience.org/rmc.

Student News

National Collegiate Meat Animal Evaluation Contest: The 55th Annual National Collegiate Meat Animal Evaluation Contest was held April 8 –10, at Texas Tech University in Lubbock, Kansas. Fourteen universities competed in this event. Kansas State University placed first, followed by Oklahoma State University, Texas Tech University, Colorado State University, and the University of Illinois. For a list of the full results and division results please visit: <https://www.judgingcard.com>.

Gary Smith (supports meat judging program)

- *R. C. Pollock (supports R.C. Pollock Award)*

Kansas State University



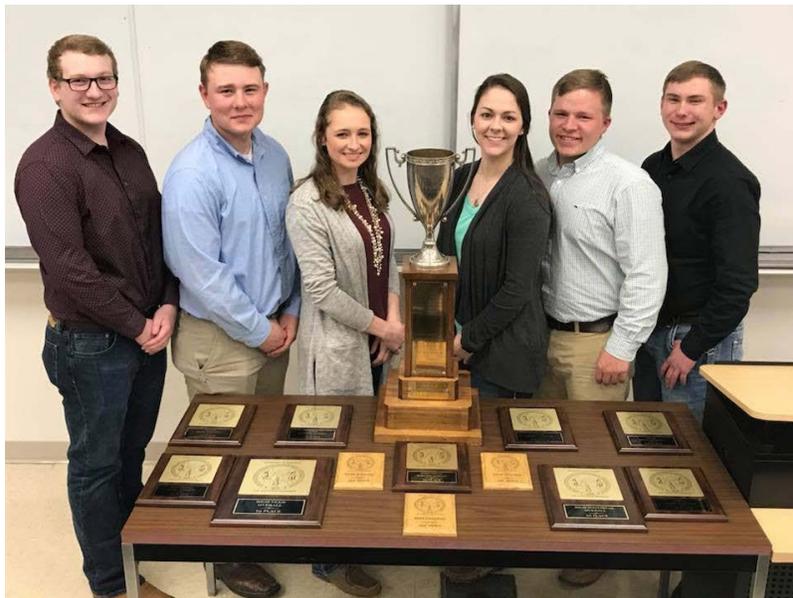
Top Ten individuals include: PD Miller, Oklahoma State University; Shilo Schaaek, Kansas State University; Trace McBride, Texas Tech University; Jesse Henson, Oklahoma State University; Payton Dahmer, Kansas State University; Michael Semler, Colorado State University; Cody Boden, Kansas State University; Wyatt Durst, Kansas State University; Maddy Ainsley, Texas Tech University; and Matthew Owings, Texas Tech University.

Top 10 Individuals



University of Missouri Takes Top Honors: Congratulations to the University of Missouri for taking top honors at the 2018 Southeastern Intercollegiate Meat Judging Contest which was held April 6th & 7th at the Ohio State University and the University of Kentucky.

In total, 56 contestants representing 9 universities participated in the contest with the University of Missouri, coached by Katelyn Adams placing first. Missouri's team members include: Hadley Williams, Teagan Schnurbusch, Abbey Rathert, Tim Davis, Logan Meier, Ryan Bardot. Missouri was followed by the University of Illinois, University of Florida Blue, The Ohio State University, and University of Florida Orange.



Pictured (left to right): Ryan Bardot, Tim Davis, Abbey Rathert, Teagan Schnurbush, Hadley Williams, and Logan Meier

Teagan Schnurbusch (University of Missouri) was high individual and Caroline Downey (University of Illinois) was second.

Teagan Schnurbusch



Lyda Garcia (Ohio State University), and Daniel Clark (Ohio State University) served as officials of the beef portion of the contest in Ohio. Brandy Cleveland (John R. White Company), Lorraine English (Clemens Food Group), and Tori Trbovich (Sakura Wagyu Farms) served as officials of the Kentucky portion of the contest.

AMSA Scholarship Opportunity – Due Monday:

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

Deadline Extended 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:

- 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.
- 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.
- 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.
- Students will assist in capturing and producing videos for the AMSA video podcast series.
- Student will assist the AMSA Director of Communication in maintaining the AMSA consumer website, generating and posting content daily.
- Student will engage in social media to promote the AMSA consumer website.
- Student will assist in generating fact sheets and articles at the guidance of the AMSA staff and Scientific Information committee.

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 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 has been extended to April 20, 2018. For more information and to [apply click here](#) or contact Deidrea Mabry, dmabry@meatscience.org.

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 take part in 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 a board member, 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 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 Monday, 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.

Scholarships Available: The North American Meat Institute Scholarship Foundation has opened the scholarships for 2018-2019. Applications must be submitted online by June 1, 2018. Applicants must meet the eligibility requirements below in order to apply, financial need, age, gender or national origin are not conditions of eligibility for any of the awards.

- Only sophomores, juniors, and seniors pursuing an approved program in Animal Science, Meat Science, Food Science or related discipline at an accredited educational institution are eligible.
- Must be attending 4-year colleges or universities with either Animal, Meat or Food Science departments, or attending an accredited culinary program.
- Minimum cumulative 2.75 Grade Point Average (GPA) to apply
- A recommendation letter from a faculty member familiar with their work.
- Enrolled in an approved program at the time the scholarship becomes effective. Freshmen who apply must be sophomores at the time the scholarship becomes effective.
- Applicants who receive an award must remain enrolled

in the approved major and educational institution. Awardees who withdraw from school or transfer to another major during the term of their scholarship must return the award to the NAMI Scholarship Foundation.

- Senior students must enroll as undergraduates for two consecutive semesters (or equivalent) beyond the effective date, September 1, 2018, of the scholarship.

More information on the NAMI Scholarship Foundation can be found [here](#). Applications can be found [here](#).

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.

AMSA Career Center

The AMSA Career Center is one of the only web-based job services created specifically to address the employment needs of professionals and employers in the meat industry. Get your resume noticed by the people in your field who matter most.

Whether you're looking for a new job or ready to take the next step in your career, we'll help you find the opportunity that you've been looking for.

Posting your resume on the AMSA Career Center will enable you to upload up to 5 career-related documents, receive automatic email notifications, access to job seeker resources, and save up to 100 and apply when you're ready. Remember that posting your resume is complimentary.

To the graduating class of 2018, it's never too early to start posting your resume. Don't let this crucial next step to your future fall by the wayside. Get ahead of the pack and post your resume today by visiting the [AMSA Career Center](#).

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

[New Job Postings:](#)



Meat Industry
CareerLink

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

Industry News

Request for Proposals: The National Pork Board's is soliciting research proposals dealing with these categories:

Public Health – Antibiotic Use & Resistance

The Producer/Public Health and Workplace Safety (PPHWS) Committee is soliciting proposals in the areas of Antibiotic Use and Resistance. The priorities (not listed in order of priority) and key concepts listed below were developed by a joint committee taskforce with producer and subject matter expert representation from each of the National Pork Board's Science and Technology Committees. The Board has dedicated \$200,000 to this effort for the remainder of 2018; however, there is no limit set for the amount of funding requested for individual proposals.

Proposals must be submitted in the attached format in order to be considered. Projects may cover multiple-years for completion of an entire project. However, proposals for multi-year projects are expected to detail project deliverables and budgets on a year-to-year basis. Regular interim reports are required for both single year and multi-year proposals.

Inclusion of preliminary data and evidence of cooperative funding is highly encouraged. Proposals will be reviewed by panels of experts for scientific soundness and by pork producers for industry application. Proposals may be returned to the investigator with suggested/requested revisions prior to final funding decisions. Funding for accepted projects will follow final approval by the National Pork Board.

SWINE HEALTH – PRRS

The National Pork Board developed a Strategic Plan that outlines key goals for 2015-2020. Those goals include Build Consumer Trust; Drive sustainable Production; and Grow Consumer Demand. The goal, "Drive Sustainable Production", is of high priority to and can be directly impacted by the Swine Health Committee. Therefore, as part of the efforts to address this goal, one key target forms the basis for the PRRS call for proposals.

1. By 2020, the National pork Board will deploy tools and programs to decrease the annual economic impact of PRRS by 20 percent, as adjusted for inflation and measured against the 2012 PRRS economic impact baseline study.

Achieving this goal will require increasing the safety and efficacy of currently available technologies and control strategies. Emphasis is be placed on research that is quickly

applicable to meeting this target. Reducing PRRS beyond 2020 will require improvements in overall herd health using novel and revised concepts for vaccines, diagnostics, and husbandry. Long-term emphasis is placed on research that provides broad impact to the overall health of US swine.

For more information please go to: <https://www.pork.org/rfp/>.
The deadline for submission is Tuesday, May 22nd – 5:00 pm C.S.T.

Upcoming Events

April 25 – 26: Advanced *Listeria monocytogenes* Intervention and Control - Kansas City, Missouri:

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
- 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.

2018 Center of the Plate Training® June 5-7, College Station, Texas: Register now for this year's Center of the Plate Training, where attendees experience an in-depth, first-hand look at how carcasses are converted into meat cuts commonly found at retail and foodservice.

What you will learn from this course:

- The IMPS numbering system, purchaser specified options, and a knowledge of the meat items as described by the Meat Buyers Guide.
- How standards keep products consistent, wholesome, and fair throughout the market.
- Common defects or inconsistencies in meat products

that you should look for to prevent dissatisfied customers.

- How value is determined for meat products and how it is affected by quality parameters.
- The latest meat cuts, including previously undervalued muscles, and innovative menu ideas.

The course is being co-hosted by AMSA, the American Association of Meat Processors, Chicago Midwest Meat Association, Canadian Meat Council, Southwest Meat Association, and Southeastern Meat Association. COP is funded in part by the Beef Checkoff, and is co-sponsored by the Pork Checkoff, Lamb Checkoff and Merck Animal Health.

Hotel Details:

Aloft College Station
3081 University Drive East
College Station, TX 77840
1-855-811-0254

For more information, contact Ann Wells,
awells@meatinstitute.org or (202)587-4252.

6th International Course in Dry Cured Meat Products:

IRTA, the Agri-food and Technology Research Institute, (www.irta.eu) is pleased to announce that the 6th International Course in Dry Cured Meat Products is to be held from May 28th to June 1st, 2018 at IRTA centre located in Monells (Girona), Spain.

The 6th International Course in Dry Cured Meat Products, which in the past editions has been attended by professionals from 25 different countries, is addressed to professionals working in the fields of production, R & D, quality & marketing and sales of the meat industry and related sectors.

The course combines both theory and practice and provides a comprehensive review of all important aspects related to the manufacture of fermented sausages and dry cured ham, as well as the latest developments in processing technologies and an overview of industrial trends.

The 6th International Course in Dry Cured Meat Products also provides a unique opportunity to share experiences among professionals from all over the world, to create networking and establish new business and commercial relationships.

This year the highlighted topic is The microbiological safety of dry cured meat products

More information about the course can be found at www.drycuredmeatcourse.com.

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 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

April 25 – 26: Advanced Listeria monocytogenes Intervention and Control - Kansas City, Missouri

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

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

June 5-7: Center of the Plate Training®, College Station, Texas:

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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