



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- Last Call for Charter Donors
- 2018-2019 Student Board Election – President
- Marinated Products: A Look at the Other Processed Meat RMC Speakers Announced
- RMC Sponsorship Opportunities
- AMSA Calendar Months Assigned
- AMSA Members in the News
- 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.

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.](#)

2018-2019 Student Board Election – President

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

We are excited to launch the President's ballot for the 2018-19 AMSA Student Membership Board of Directors! This year we have 2 outstanding students running for President. AMSA student members should have received a ballot via email yesterday, if you did not receive a ballot, make sure your AMSA membership is current and contact [Deidrea Mabry](#)!

Meet the Candidates:

Chandler Steele, Texas A&M University

Why do you want to be on the AMSA Student Membership Board of Directors and what qualifications make you the best candidate for the position?

From my first interaction with the AMSA student board at the Student Leadership Conference in 2015, I was immediately drawn to their collective passion for the meat industry and genuine interest in providing the AMSA student body with educational and networking opportunities. There is no question the student board of directors are some of the most elite meat science students from around the country. I believe my passion for meat science, personable nature, and extensive experience in leadership and student development positions would allow me to positively contribute to the success of the student board in the coming year.



Hope Voegle, Texas Tech University

Why do you want to be on the AMSA Student Membership Board of Directors and what qualifications make you the best candidate for the position?

Being a member of AMSA allows me to be involved in a community in which on a few rare occasions, I do not have to provide a definition of meat science or meat judging. Personally, I did not grow up with any type of agriculture background but by being involved in meat science, I have discovered a passion to not only share with others but a foundation to build a career on. As a student, we are harped on about constantly building and molding a network. AMSA does not simply provide a networking opportunity; it provides professional mentors that will help guide you as your career advances but also uniquely encourages strong, long-lasting friendships from university to industry. Lastly, by being a member of this organization, I stay up to date with industry news and consumer trends and I believe it is vital that students step out of our comfort zones and attempt to engage in the industry we have decided to be involved with. AMSA provides countless ways in which you may do so.

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)*

For more information on the candidates [click here!](#)

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

Marinated Products: A Look at the Other Processed Meat Speakers Announced: AMSA is pleased to announce, Dale Hunt, Dr. Jasdeep Saini, and Dr. Ann Brackenridge will be the featured speakers at the AMSA 71st Reciprocal Meat Conference (RMC) Symposium titled *"Marinated Products: A Look at the Other Processed Meat,"* on Tuesday, June 26 in Kansas City, MO sponsored by **Iowa State University**. There's more to the processed meat realm than meets the eye. This session will take a comprehensive approach to the science of marination. Attendees will gain an understanding of how marination works, best practices within the industry, as well as investigate the functional ingredients used in a marinade or pickle solution.



Marination – Improving Products Through Ingredient and Process Technology: In this presentation Dale Hunt, Marination Technical Processing Manager of JBT Corporation, will outline and define the basic principles of marination and the advantages of including a marination step in the process. There will also be industry examples throughout the presentation and methods of solutions to common problems.

What Does this Picture Indicate about Marination?: Marination may have originated to provide a consistent eating experience, along with economic benefits. However, marination or enhancement has a plethora of uses and benefits. Dr. Ann Brackenridge, Quality Systems Director of Cargill Value Added Meats, will take attendees on a journey of how marinades have evolved and are used in industry and troubleshoot along the way.



Control Strategies for Microbial Growth in Fresh and Fully-Cooked Meat Products: Dr. Jasdeep Saini, Food Microbiologist with Chipotle Mexican Grill, Inc. will cover in her presentation microbial issues in fresh and fully-cooked meat products and the importance of various control strategies that include ingredients and processes employed to control microbial growth in meat products.

The AMSA 71st RMC will be held June 24-27, 2018 at the Westin Crown Center in Kansas City, Missouri. For more information regarding the AMSA 71st RMC please visit: www.meatscience.org/rmc or contact Deidrea Mabry 1-800-517-AMSA ext. 12.

Register Today for RMC and Save: Before you know it, May 15th will be here so

- 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)

don't miss the discounted early bird registration rate for the upcoming Reciprocal Meat Science Conference. Register today and take



advantage of the savings! RMC will have it all! From learning the latest developments and research in the meat science world, to making new friends and catching up with old ones, all while enjoying some of the finest Kansas City BBQ.

Be ready to learn while having fun at RMC! We look forward to seeing you in Kansas City, MO!

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 and to register please visit: www.meatscience.org/rmc.

RMC Sponsorship Opportunities: AMSA would like to take this opportunity to thank the current AMSA 71st RMC sponsors, with your support. This is shaping up to be a very exciting and educational gathering for meat science individuals! There is still time and sponsorship opportunities available if your company or organization is interested in becoming a sponsor. Through RMC sponsorship, an organization establishes itself as a meat industry leader in the minds of the top food, animal and meat scientists and students. Sponsors achieve a level of familiarity with students through their experiences in these programs that enables the sponsor to enhance its recruitment efforts. We currently have some technical sessions, breaks and lunches available, reservations will be taken in order received for any open sponsorship events. Please contact [Deidrea Mabry](#), with any questions and/or requests that you have.

Student News

AMSA Calendar Months Assigned: The student board is trying something new this year; rather than selling wall calendars, they are going to try monthly planners. The ads from each university will be displayed on one page before each month. The planner will begin in July of 2018 and end in June of 2019. So make plans to purchase yours in June!

Months for the AMSA Student Membership 2018-2019 have been assigned as follows, a special thank you goes out to all the universities that purchased a month in the new calendar.

- July 2018 – Texas A&M University
- August 2018 – University of Florida
- September 2018 – The Ohio State University
- October 2018 – University of Nebraska
- November 2018 – Texas Tech University
- December 2018 – University of Guelph
- January 2019 – Iowa State University

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

- February 2019 – Kansas State University
- March 2019 – California State University - Fresno
- April 2019 – McNeese State University
- May 2019 – University of Wisconsin - Madison
- June 2019 – Colorado State University

If you have any questions, please feel free to contact [Hope Voegele](#).

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

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

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](#).

AMSA Members in the News

AMSA Exclusive: Cooking time and temperature influences on the development of Maillard reaction products in meat, by Dr. Chris Kerth, Texas A&M University

The browning of food is something that we, as consumers, enjoy every day. The process of browning in food is dependent on whether it is mediated by enzymes or not. While not necessarily mutually exclusive, it is generally accepted that browning of food during the cooking process takes place in the absence of enzymes since most enzymes are inactivated at the temperatures at which cooking takes place.

Most of the browning reaction in meat is the result of an initial step that occurs with the condensation of a reducing sugar and an amine group from an amino acid, peptide or protein. This reaction is the beginning of what we now refer to as the Maillard reaction.

In the initial step of the reaction process, a sugar reacts with an amine group from a free amino acid, peptide or protein to form an N-substituted glycosylamine. Processes of gluconeogenesis and glycolysis in meat result in the synthesis of glucose and glucose-6-phosphate, whereas degradation of ATP results in the formation of ribose and ribose-5-phosphate. From there an Amadori rearrangement product (ARP) is formed. [Click here to read more!](#)

AMSA PORK 101 continues to provide value to the pork industry, by Deidrea Mabry, AMSA

The AMSA PORK 101 program launched in fall, 1997, and 21 years later continues to offer insight into the pork industry; over that span of time shaping, influencing, and guiding over 2,000 people. The concept of PORK 101 started with a discussion among various AMSA members, as there was a need for basic pork information shared within the industry. So, a group of AMSA member came together to create the content and material to bring this information to the forefront, and made it available for the people within the industry. This program brings tremendous value to everyone that attends, as it provides general knowledge that enables individuals to go back and do their jobs even better. It also gives them the fundamentals and the ability to teach and train those around them, making the impact even greater.

PORK 101 is hosted by AMSA in cooperation with the National Pork Board, and over the years has received support numerous times from our sponsors Merck Animal Health and

Elanco Animal Health. AMSA also receives additional support in promoting and marketing our program from our co-sponsors the American Association of Meat Processors (AAMP), North American Meat Institute Foundation (NAMIF), the Southwest Meat Association (SMA), the Canadian Pork Council (CPC), and the Canadian Meat Science Association (CMSA).

[Click here to read more!](#)

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:](#)

- Assistant Professor of Animal Science (Food/Meat Science) ~ Sul Ross State University
- 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

SWINE HEALTH – PRRS

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

Scientific, Ethical, and Economic Aspects of Farm Animal

Welfare: Council for Agriculture Science and Technology (CAST) is pleased to be releasing this task force report on farm animal welfare this Monday, April 23 in Washington, DC. Tune in to the live stream presentation of our upcoming task force report Scientific, Ethical, and Economic Aspects of Farm Animal Welfare on Monday, April 23 at 10 AM EDT. [Click here to join on Monday April 23.](#)

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: Don't Miss These Expert Educators!

Don't miss this opportunity to learn from top meat science experts at this year's Center of the Plate Training. The full line-up of speakers includes:

- Dr. Davey Griffin, Professor, Extension Meat Specialist, Meat Science Section, Department of Animal Science, Texas A&M University
- Dr. Jeff Savell, University Distinguished Professor, Meat Science, & E.M. "Manny" Rosenthal Chair in Animal Science, Texas A&M University
- Dr. Chris Kerth, Associate Professor, Meat Science, Texas A&M University
- Richard Lawson, National Poultry Supervisor, USDA/AMS
- Along with representatives from producer group organizations

The training features a detailed cutting demonstration of all the major center of the plate protein items, including beef, veal, lamb and pork, as well as sessions highlighting poultry and processed meats.

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. AMSA member Poulson Joseph will be giving a presentation on ***Managing oxidative stability in freeze-dried pet foods and novel animal proteins***. For more information on Poulson's presentation go [online](#). [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

2018-19 AMSA Calendar of Events

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 28-June 1: 6th International Course in Dry Cured Meat Products - Monells (Girona), Spain

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

July 19-21: 79th AAMP Convention of Meat Processors and Suppliers' Exhibition - Kansas City, MO

September 29 - Eastern National Meat Judging Contest - Wyalusing, Pennsylvania

October 14 - American Royal Meat Judging Contest - Omaha, Nebraska

October 16 - National 4-H Meat Identification and Evaluation Contest, Kansas State University, Manhattan, KS

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

October 30- Cargill High Plains Meat Judging Contest - Friona, Texas

November 11 - International Intercollegiate Meat Judging

Contest - Dakota City, Nebraska

January 13 - National Western Intercollegiate Meat Judging

Contest - Greeley, CO

January 27 - Southwestern Intercollegiate Meat Judging

Contest - Fort Worth, Texas

February 9 - Iowa State University Meat Evaluation Contest - Ames, IA

March 31-April 2 - National Meat Animal Meat Evaluation

Contest - Oklahoma State University - Stillwater, OK

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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