



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

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- 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.

Let Your Voice be Heard!

The AMSA Officer and Director election is underway! Reminder emails containing a link to ballots were sent yesterday to all active Professional and Emeritus AMSA members who have yet to cast their vote. Voting closes at 5:00 pm CDT on Friday, May 4th.

The Nominations Committee chaired by AMSA Past President Steve Goll has submitted the following individuals for the 2018 ballot:

- **For President-Elect:** John Scanga & Steve Larsen
- **For Treasurer:** Lauren Sammel & Susan Shivas
- **For Director:** David Hayden, Megan Hobbs, David McKenna, Wes Schilling, Steven Shackelford, and Keith Underwood

Complete information on each candidate is posted at www.meatscience.org/elections.

Please remember that voting is a member privilege so exercise your right and help shape our association. It's a tight race and every vote counts!

If you have any questions or did not receive a ballot please contact [Thomas Powell](#).

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

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 City"

Incubating Research and Development -Teaching, Leading and Manufacturing Speakers

Announced: AMSA is pleased to announce, Dr. Rodrigo Tarté, Michelle Wetzel, and Dr. Brandon Goehring will be the featured speakers at the AMSA 71st Reciprocal Meat Conference (RMC) Symposium titled "Incubating Research and Development -Teaching, Leading and Manufacturing," on Wednesday, June 27 in Kansas City, MO sponsored by *Kemin*. Research and Development by nature of the process is always subject to change due to new tools and new ways to measure variables and acquire data. The process and the people involved must be flexible and current. People must be prepared for the role plus continue learning and adapting throughout their career. That also applies to new companies who benefit from support from people and companies that have been there before.



The speakers in this session will focus on:

Developing the Developer: How to be RTE (Ready-to-Employ) on Day One:

Success as a product developer requires a good combination of hard and soft skills, certain professional traits, and an

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*



understanding of the differences between academic research and industrial product development. Dr. Rodrigo Tarté, Assistant Professor of Meat Science at Iowa State University, will focus on how individuals can

prepare ahead of time to be as ready as possible on the first day of the job.

Leading Research and Development

Teams: Leadership is a skill that needs to be nurtured and developed throughout your lifetime. In this presentation Michelle Wetzal, Director of Research, Development and Applications for Kerry, will help attendees learn how to become a respected technical leader while growing your career.



Research and Development Processes of Small to Medium Meat Processors: Dr. Brandon Goehring, Food Application Scientist with UltraSource LLC, will highlight research and development processes of small processors as they grow to become corporate entities. He will also discuss how and why most new small businesses form, how they go about developing new products, the challenges of upgrading technology, and

the challenges of developing new products when converting to a corporate business structure.

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.

Quiz Bowl Registration 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 held at the during the Sunday night Welcome Reception. Each university may register up to two teams of four students. Teams that submit their required questions by May 24th, will be entered into a drawing to receive a bi for Round 1. For a complete set of rules and to register for this year's competition, make sure to visit the [AMSA website](http://www.meatscience.org). Contact [Rachel Adams](#) for any additional questions.



- 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)

AMSA RMC 2018 ePoster Technical Demonstration Webinar

May 3, 2018 at 11 am CT

Join the ePosterBoards technical demo to learn the latest tips and tricks to creating your ePoster presentations for the upcoming 2018 RMC. We will review the following information:

- ePoster Templates
- Formatting Guidelines
- How to make your ePoster visually interesting
- Do's and Don'ts for your ePoster
- How the ePosterBoards will operate on-site

If you are unable to attend this demo, then the recording will be posted on the ePoster Community Page for everyone to view.

After registering, you will receive a confirmation email containing information about joining the webinar. [Click here to register.](#)

Student News

2018-2019 Student Board Election – President: 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 last week, 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
- Hope Voegelé, Texas Tech University

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

AMSA 2018 RMC T-Shirt Auction to Support Jimmy T. Keeton Mentor Recognition Fund: The 2017-2018 Student Board of Directors would like to challenge all companies and universities to participate in the T-Shirt Auction as a fundraiser for the Mentor and Legacy Recognition Programs. Since the theme of this year's conference is "A Royal Choice", we would love to see all the shirts built around what makes your company or university a fantastic choice. Incorporate what your program is well known for, the program's accomplishments or honor distinguished alumni that have made a difference for you. The auction is a great way to display your university's achievements and share in the accomplishments of other universities/companies.

All the funds raised from the 2018 T-Shirt Auction will go to the Jimmy T. Keeton Mentor Recognition Fund that honors the impact he has made within AMSA and the many students he has mentored. If you have any questions, please feel free to reach out to [Hope Voegelé](#). We are looking forward to creative ideas this year!

- *Roger Mandigo (supports RMC)*
- *Robert Merkel (supports RMC)*
- *Gary Smith (supports meat judging program)*
- *R. C. Pollock (supports R.C. Pollock Award)*

Silent Auction Plans are Underway: As we prepare for the 2018 Reciprocal Meat Conference, we are once again searching for donations to the Student Board of Directors Silent Auction. All proceeds from the silent auction go toward the student activities for the association, such as providing travel scholarships for RMC and the Student Leadership Conference. If you have any questions regarding this year's silent auction, please feel free to contact [Hope Voegelé](#) for additional information. Once again, your support and contributions are greatly appreciated!

Meat Industry Suppliers Open 2018 Scholarship Program: The Food Processing Suppliers Association (FPSA) is pleased to announce that its Meat Industry Suppliers Alliance Foundation (MISAF) has opened the 2018 scholarship application period for deserving students studying meat sciences at universities throughout North America.

"We are really looking forward to this year's submissions," said Bob Grote, Chairman of the MISA Foundation and CEO of Grote Company. "For years, the MISA Scholarship Program has attracted the best and brightest students in the nation and our last group of winners was no different. Chosen from our largest applicant class ever in 2017, our seven accomplished winners represent a very promising future for our industry. These winners came from some of the most prestigious meat science programs in the country including Colorado State University, Iowa State University, Texas Tech University, University of Nebraska-Lincoln and University of Wisconsin-Madison. They set a very high bar for this year's applicants."

"The members of the Meat Industry Suppliers Alliance remain committed to furthering advanced studies within the meat science field," said FPSA President and CEO David Seckman. "Their generous contributions during the annual MISA Foundation Banquet & Auction make these scholarships possible and for this, the students and the universities are extremely grateful."

The Meat Industry Suppliers Alliance is governed by an all-volunteer board of directors who take an active role in the review and selection of scholarship winners. For more information on the Meat Industry Supplier Alliance contact David Seckman at 703-663-1200 or dseckman@fpsa.org.

The application period for the 2018 MISA Foundation scholarship is now open and the deadline for submission of applications is May 11, 2018. Interested students should contact Ann Marie Penaranda at 703-663-1213 or apenaranda@fpsa.org. More information is posted [online](#).

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,

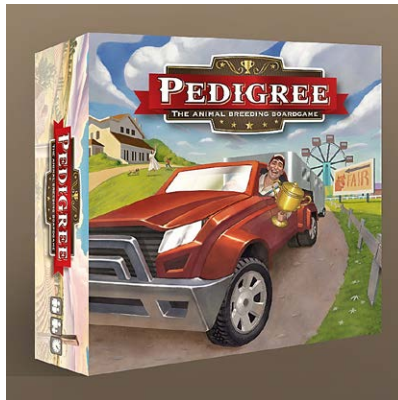
Food Science or related discipline at an accredited educational institution are eligible.

- 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 Member in the News

Pedigree to Launch Soon: A family board game called Pedigree and designed by AMSA member Dr. Duane Wulf was selected as one of four finalists for The Golden Arbutus Game Design of the Year award at the Terminal City Tabletop Convention in Vancouver on March 24-25, 2018. Pedigree is a board game based on actual genetic biology and real-life struggles of animal breeding to



produce show ring champions and top-dollar animals. Each player is a breeder trying to make the most money by raising the best animals and building reputation through winning trophies. You pick the best animals based on their phenotype (appearance), but their phenotype is an imperfect predictor of their genotype (DNA). You won't find out the true genetic potential of the animal (prove the animal) until they produce offspring; unless you use DNA testing in advance. Dr. Wulf plans to publish Pedigree by launching a campaign on Kickstarter.com early summer 2018. Like "The Game of Pedigree" Facebook page or subscribe to the mailing list at thegameofpedigree.com to be informed of the exact Kickstarter launch date.

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:](#)

- Principal Scientist Meat Ingredients ~ Corbion
- Principal Scientist Meat ~ Corbion
- Business Development Manager ~ Food Safety Net Services
- Regional Lab Operations Manager ~ Food Safety Net Services
- Lab Manager ~ Food Safety Net Services
- Assistant Professor of Animal Science (Food/Meat Science) ~ Sul Ross State University
- 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

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.

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

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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