



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- Apply Today for the AMSA Summer Internship Program
- Students Gained Experience at the 2018 Student Leadership Conference
- Today & Tomorrow – Advancements in Cultured Protein Speakers Announced
- AMSA Scholarship Opportunity – Deadline Extended
- NAMI Scholarships Available
- 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.

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:

- 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

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

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

Students Gained Experience in Personal Brand Development at the 2018 Student Leadership Conference

67 students from 11 universities traveled to Oklahoma City, OK for the 2018 Student Leadership Conference on March 23rd and 24th. The conference was held at the National Cowboy and Western Heritage Museum, a unique venue, which offered an interactive chance for students to experience the western art and history exhibits around the museum.

The weekend began with a tour of the Oklahoma National Stockyards where students learned about the rich history of the stockyards which opened in 1910 and is still marketing a large volume of cattle each week.



From there, students toured the OKC US Foods Warehouse location, showcasing thousands of products that are stored and distributed each day, ranging from boxed beef to fresh avocados and so much more! The student social event on Friday night was hosted at Top Golf OKC. Students got to network with new faces while working on their golf game by participating in accuracy and distance challenge games.

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*



The program on Saturday had a full slate of great speakers from around the country who focused on educating participants on how to create their personal brand. In the morning session, students were put on the spot in on-camera interviews with American Farmers and Ranchers Communications Director, Sam Knipp. Sam presented on the topic of advocating for animal agriculture and the crucial role news outlets and social media play in the portrayal of the livestock and meat industry.

- 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



The afternoon breakout sessions featured Wendy Pinkerton from Zoetis, Kylee Deniz from National Pork Board, and Kyla Campbell from US Foods, all focused on the topic of personal brand. Each of these outstanding speakers brought a different perspective to the importance and creation of your own personal brand in real life and on social media. The 2018 Student Leadership Conference served as an outstanding networking and professional development opportunity for students.



The conference would not have been possible without the support of great sponsors, AMSA Foundation, Merck Animal Health, and Nestle Purina, as well as help from the AMSA Student Board of Directors and AMSA staff.



(supports RMC)

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

AMSA RMC Updates

Today and Tomorrow

- Advancements in Cultured Protein Speakers Announced:

AMSA is pleased to announce, Dr. Liz Specht, Lisa Feria, and Dr. Eric Schulze will be



the featured speakers at the AMSA 71st Reciprocal Meat Conference (RMC) Symposium titled "Today & Tomorrow –



Advancements in Cultured Protein," on Monday, June 25 in Kansas City, MO sponsored by Cargill. Cultured protein, cellular agriculture, and alternative proteins are hot

topics in the meat industry today. Advancements in these technologies are quickly gaining traction. Join us to learn different perspectives on the future of cultured proteins from Memphis Meats, Good Food Institute, and venture capitalist Stray Dog Capital.



Farming Cells: Opportunities and

Advances in Clean Meat: In the past few years, the endeavor of clean meat – farming the cells that comprise meat directly, rather than farming whole animals – has gained traction as an earnest commercial endeavor,

supported financially by the likes of technology visionaries like Bill Gates and Richard Branson as well as meat industry giants including Cargill and Tyson. In this presentation Dr. Liz Specht, Senior Scientist with the Good Food Institute, will explain the technical details of clean meat production and address the challenges and opportunities that exist in bringing it to commercial fruition, with a focus on areas where meat science expertise can accelerate research and development.

Venture Capital Interest and Support for Alternative Proteins:

Venture Capital investment in the alternative-protein and cellular agriculture space has been heating up in the past couple of years. The interest, on the part of the investment community, comes from a realization of market trends, macro data and global agreements. During this discussion Lisa Feria, Chief Executive Officer of Stray Dog Capital, will focus on those market trends as well as on the resources available for startups that demonstrate innovation and want to capitalize on the macro trends.



Memphis Meat Production: Bridging

Culture and Tradition with Innovation: We inhabit a world that is growing, prosperous, and rich in cultural diversity and tradition. Many foods, including meat, are at the heart of our cultures and traditions. Our identities are frequently intertwined with the foods we consume. Dr. Eric Schulze, Senior Scientist for Memphis Meats, will discuss how Memphis Meats wishes to serve this planet and its

inhabitants by providing high quality meat food products that

honor and acknowledge our food traditions through innovation and new knowledge. We use the information and traditions of our ancestors to create new ways to produce familiar foods.

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:

<http://www.meatscience.org/rmc>.

Student News :

AMSA Scholarship Opportunity – Deadline Extended:

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 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.

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 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

Commercial job boards present plenty of listings, but they can also be overwhelming. When your resume is one of thousands and you are looking for that perfect match among broad job categories, it can be difficult to garner the results that you need.



The **AMSA Career Center** was created specifically for the meat science community; allowing you to pinpoint the exact opportunities that you are looking for with employers that represent our 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:

- Director of Berkshire Operations ~ American Berkshire Association
- 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

Member News

Bratcher Honored for Excellence in Teaching and Mentoring: AMSA member and Associate Professor Christy Bratcher has earned a reputation for blending research and instruction in the classroom and beyond, all to the benefit of her students.



Wayne Greene, head of the Department of Animal Sciences in Auburn University's College of Agriculture, said Bratcher has quickly become a "distinguished teacher at Auburn" for leading students in and out of the classroom.

"She accomplishes her teaching activities without taking away from her heavy research appointment," he said. "In fact, she blends the two together to provide seamless programming. She utilizes her students to solve problems facing our industry by incorporating them into her strong research and outreach programming."

Bratcher, who is also director of the Auburn University Food Systems Institute, was recently recognized with the 2018 Gerald and Emily Leischuck Endowed Presidential Award for Excellence in Teaching. The award is a university-wide honor that recognizes Auburn faculty who demonstrate a commitment to student success through innovative teaching and effective advising and who also excel in mentoring students inside and outside the classroom.

[Click here to read more!](#)

Longtime AMSA member Auttis Marr Mullins, 93 passed away on Monday March 26, 2018 at DeSano Place in Jerome, Idaho after a brief illness. Auttis was born on January 28, 1925 in Dyersburg, Tennessee to Lawrence & Tennie (Stephens) Mullins. He was the third of five children. He attended and graduated from Fulgham High School in 1943. After high school he joined the US Naval Reserves in 1944 and served during WWII as a PBY Patrol Bomber. He married Wanda "Wanell" Farmer on November 2, 1946 and to this union came three children. Auttis graduated from the University of Kentucky with a Bachelor's in Agriculture in 1953 and a Master's in Agriculture in 1954. He went on to attend the University of Missouri where he graduated with a PhD in Animal Science in 1957. Auttis worked for the Louisiana State University and the University of Idaho in various capacities including Dean of the College of Agriculture at the U of I and retired as Food Science Department Head at LSU in 1993. He was very active in the East Baton Rouge Kiwanis Club. Auttis loved fishing and spent many hours fishing streams, lakes and bayous of Idaho and Louisiana. He is preceded in death by his wife Wanell; son Leroy; his parents and four siblings. Auttis is survived by his daughter Yolanda Yoder of Kimberly, ID; son Brian (Paige) Mullins of Springfield, LA; daughter in-law Fran Mullins of Prairieville, LA; eight grandchildren; six great grandchildren and numerous nieces and nephews. Auttis was an LSU meat scientist from 1957-1970, served as AMSA President in 1972 and Chair of RMC in 1970, Auttis also received the AMSA Signal Service Award in 1974.

A private service will be held in Louisiana at a later date with inurnment at the Port Hudson Military Cemetery. Arrangements are under the direction of Rosenau Funeral Home Twin Falls, ID.

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.

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

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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