

## What's New in eNews?

### Key Reminders and Updates:

- AMSA Distinguished Achievement Award Winners
- AMSA Meat Processing Award Winner
- AMSA RMC Reciprocation Sessions Announced
- Quiz Bowl Registration Deadline is Today
- Student News
- AMSA Youth Programs Internship
- AMSA Member 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.*

## AMSA Distinguished Achievement Award Winners

AMSA has announced that three AMSA members are the recipients of the Distinguished Achievement Award. Drs. Phil Bass, Brad Kim, and Poulson Joseph will be honored at a special awards banquet at the AMSA 71st Reciprocal Meat Conference (RMC) on Tuesday, June 26, 2018 in Kansas City, MO. The Achievement Award was established in 1992 and is designed to recognize and foster the development of young AMSA members who have demonstrated significant scientific skills in muscle foods research and technology that contribute to the animal products industry and the AMSA. The award is sponsored by Burke Corporation.

### Phil Bass

From an early age, Dr. Phillip Bass demonstrated the skills that would propel him to be an extraordinary meat scientist. Dr. Bass started cutting meat as soon as he was tall enough to reach the meat cutting table in his grandmother's garage. Phil's family also passed on to him a passion for meat processing, a hobby that he has continued to enjoy, even leading him to charter an informal sausage-making club while working towards his Ph.D. Dr. Bass constantly hones his interests in meat science by trying new techniques and processing methods, allowing him to become a world-class resource on beef processing. [Click here to read more about Dr. Bass!](#)



### 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, LLC  
Food Safety Net Services  
Hormel Foods, Inc.  
Kemin Food Technologies  
Merck Animal Health  
National Pork Board Zoetis

**Silver Sustaining Partners:**  
ADM  
ConAgra Brands  
Corbion  
Elanco Animal Health  
Hawkins Food Ingredients Group  
Iowa State University  
Jack Link's® Protein Snacks  
JBS, USA  
Johnsonville, LLC  
Kraft Heinz Company Nestle  
Purina  
PIC  
Sealed Air's Cryovac® brand  
Texas Tech University

**Brad Kim**

Dr. Yuan H. "Brad" Kim is an Assistant Professor in the Department of Animal Sciences at Purdue University. Brad earned his B.S. degree from Konkuk University, Korea and was a visiting student in Animal Science at University of California, Davis. Brad received his M.S. from Kansas State University and Ph.D. from Texas A&M University. Dr. Kim continued with post-doctoral training at Iowa State University and began his professional career at AgResearch as a Senior Scientist on the Food Assurance & Meat Quality Team. [Click here to read more about Dr. Kim!](#)



**Poulson Joseph**

Dr. Poulson Joseph was born in India, where he received his B.S. in 2004 and M.S. in 2006 from Kerala Agricultural University and completed his Ph.D. at University of Kentucky in 2011. Following graduation, Poulson was hired as a Post-Doctoral Research Associate at Mississippi State University. He began his professional career as Lead Scientist at Kalsec and is currently the Principal Scientist and leader of the Center of Excellence in Meat and Poultry. Dr. Joseph has authored and co-authored more than 80 publications including 35 peer-reviewed journal articles and 3 book chapters. Additionally, he has delivered invited presentations at conferences and institutions across the globe. [Click here to read more about Dr. Joseph!](#)



**AMSA Meat Processing Award Winner**

AMSA has announced that Kevin Myers is the recipient of the 2018 Meat Processing Award. The award is sponsored by Smithfield Foods. Dr. Myers will be honored at a special awards banquet at the AMSA 71st Reciprocal Meat Conference on Tuesday, June 26, 2018 in Kansas City, Missouri.



Dr. Myers was raised in the small south central Iowa town of Mount Ayr. His father was the meat market manager at a local grocery store, and that is where he first earned the appreciation of the meat industry. As an undergraduate at Iowa State University, Dr. Myers worked at the Iowa State University (ISU) Meat Laboratory; it was there that he received an even greater appreciation for the meat industry and meat science and technology. Before the completion of his bachelor's degree, members of the ISU meat science faculty convinced him to continue his education and work towards his M.S. degree in meat science. [Click here to read more about Dr. Myers!](#)

**AMSA 71st RMC ~ "A Royal Choice ~**

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, LLC
- Seaboard Foods
- Simmons Prepared Foods, Inc.
- 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*

## Discover the Rich Traditions of Kansas City"

### AMSA RMC Reciprocation

#### Sessions Announced:

The AMSA 2018 71st RMC reciprocation grid provides one of the most diverse technical offerings to date with more than 40 individual sessions, speakers, and topics covering research and discussions for beef, pork, poultry, water buffalo, pet food, packaging, food safety, Spanish-speaking sessions, student sessions, omics, charcuterie, and more. The Chairman Selected ePosters and ePoster Competition Winners will also be on display during the reciprocation sessions. The AMSA 71st RMC will have reciprocation sessions that interest everyone.



[Click here to view the full technical program and start deciding what you will be attending!](#)

**Quiz Bowl Registration Deadline is Today:** 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 during the Sunday night Welcome Reception. Each university may register up to two teams of four students. **The deadline to register is May 24th.** 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](#). Contact [Rachel Adams](#) for any additional questions.

**Social Media Case Studies Reciprocation Session:** As it gets closer to the 71st Reciprocal Meat Conference in Kansas City, Missouri, we hope that you are excited for the fun, food, and amazing learning opportunities that will be in store for you. For one session in particular, we need your help!

Do you advocate for agriculture and meat science through social media platforms like Facebook, Instagram, and Twitter? Have you ever wondered if the positive message you're posting is coming across as something else?

We want to answer YOUR questions about the how's, whys, and why nots of social media in a session lead by cook, author, TV host, and professional Hardcore Carnivore – Jess Pyles.

Please complete the survey below so that your question or social media post can be utilized for the session!

Survey URL:

<https://www.surveygizmo.com/s3/4382001/2018-RMC-Reciprocation-Session-Jess>.

Social Media Case Studies – Monday, June 25th 1:30 - 2:30 PM

and livestock 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

Speaker: Jess Pryles, Hardcore Carnivore

## Student News

### Processed Meat Judging Contest & Friday Night Student Mixer:

There is still time to register for the 3rd Annual RMC Processed Meat Judging Contest that will be held Friday evening, June 22 at the Westin Crown Center. This year's contest is co-sponsored by Food Safety Net Services and JBS. The event will kick off the RMC student events and will be followed by a student and professional mixer at McFadden's in the Power & Light District. Teams and individuals may enter to compete in either the undergraduate or graduate division. Schools may enter as many individuals as they like. The top three scores of a graduate team will count for the team score, the top four scores of an undergraduate team will count for the team score. The contest will consist of judging various processed meat classes, questions, processed meat retail ID, keep/cull, and processed meat defects. Full details can be found on the [AMSA website](#). Be sure not to miss this fun and educational experience!

**2018 Iron Chef Competition:** The 2018 RMC Iron Chef Competition is going to be Smokin'! This year we will be taking advantage of the generosity of many industry-leading organizations in the Kansas City area to put together an event that will be both educational and memorable! Throughout the day-long event students will have the opportunity work with industry experts from Ultrasource, one of the leading packaging and equipment producer in the meat industry, and gain knowledge from successful pit masters from the Kansas City Barbeque Society.

Be sure to sign up for this year's competition! Students from all of the participating schools will have the opportunity to network with other university students and professionals, gain useful knowledge from experts, and have the opportunity to work with multiple different pieces of processing equipment. This will be a truly amazing event and this year's surprise protein ingredient(s) are sure to offer students a unique challenge! Additional information will be posted [online](#) and sent out through the student newsletter as RMC approaches. We are excited to see you all in Kansas City in the near future!

## Meat and Muscle Biology

*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

(supports RMC)

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

factors that influence meat properties.

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

## AMSA Youth Programs Internship

AMSA is currently seeking one student that meets our qualifications (see below) to complete a 3-month internship. The deadline for all applications is June 8, 2018.

- Position: Youth Programs, Meat Judging Internship
- Location: Remote position, however the student will be required to travel to the contests listed below.
- Time Period: September-November, 2018 Scholarship: \$500/month or partial assistantship reimbursement provided to the University department where the student is enrolled. All travel expenses will be covered.

Intern General Responsibilities:

- Student will assist AMSA staff with fall meat judging tasks including but not limited to: traveling to all fall contests, interacting with official committees and plant personnel, and assist with contest setup and operations.
- Student will engage in social media to promote AMSA meat judging.
- Student will update AMSA website with contest results.
- Develop marketing materials to engage sponsors and potential schools
- Work with staff on other assignments as needed.

The student will be expected to travel to all fall meat judging contests including:

- Hormel National Barrow Show – Austin, MN – September 7 - 10
- Eastern National – Wyalusing, Pennsylvania – September 27 – September 30
- American Royal – Omaha, Nebraska – October 11 - 15
- National 4H – Manhattan, KS – October 15 - 17
- Cargill High Plains – Friona, Texas - October 25 - 29
- International – Dakota City, Nebraska - November 8 - 12

This AMSA internship will provide an excellent opportunity to network with people throughout the meat industry.

[Click here to apply!](#) For questions contact [Rachel Adams](#).

## AMSA Member News

**AMSA Member Chad Carr Recognized by the Florida FFA for his Work in Agriculture Education:** Dr. Chad Carr with University of Florida Animal Science is one of five people being



honored with the FFA's "Blue and Gold Award." Carr is the State Meat Extension Specialist and an Associate Professor and a current member of the AMSA Board of Directors. He will receive this award at the FFA State Convention in June. [Click here to read more!](#)

**Ty Lawrence Pushes Beef Quality to the Limit:** AMSA member Dr. Lawrence, the director of the West Texas A&M University (WTAMU) Meat Laboratory and the Beef Carcass Research Center, conducts research, teaches meat science and animal science courses and supervises the university's meat judging teams. Lawrence grew up on a Texas cow-calf operation and earned his bachelor's and master's degrees from WTAMU before completing his doctorate at Kansas State University. He's been on the faculty at WTAMU since 2004. [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:](#)

- Key Account Executive - Retail Inside Sales ~ JBS/Pilgrim's
- Packaging Analytics/Inventory Manager ~ JBS
- Contract Manufacturing Manager ~ JBS
- Sales Account Executive - Rendering ~ JBS
- Senior Product Marketing Manager ~ JBS/Pilgrim's
- Director of Retail Sales ~ JBS/Pilgrim's
- PhD Graduate Assistant - Meat and Poultry Processing and Research and Development ~ Clemson University
- AMSA Youth Programs Internship ~ AMSA

- Food Safety and Quality Assurance Specialist ~ Volpi Foods
- Senior Director Research and Development ~ JBS/Pilgrim's
- Research and Tech Manager ~ JBS/Pilgrim's
- Research and Development Manager ~ JBS/Pilgrim's
- Associate Food Technologist – Willmar Corporate Office ~ Jennie-O Turkey Store
- Manager Prepared Technical Services ~ JBS/Pilgrim's
- Operations Analyst ~ SunFed Ranch
- Principal Scientist Meat Ingredients ~ Corbion
- Outside Regional Sales ~ Premiere Brand Meats
- Production Floor Manager ~ Journeyman Meat Company

## Upcoming Events

**2018 Center of the Plate Training® June 5-7, College Station, Texas:** Increase Your Knowledge of Meat Cuts and Specifications at NAMI Center of the Plate Training June 5-7, 2018.

### **SPACE IS LIMITED - REGISTER TODAY!**

Center of the Plate Training is a three-day course designed to teach you the fundamentals of meat specifications by giving you a first-hand look at how carcasses are converted to cuts commonly used in retail and foodservice. It's a lively learning experience that includes a detailed cutting demonstration of all the major center of the plate protein items: beef, veal, lamb, and pork, as well as sections on poultry and processed meats.

You'll come away with an increased knowledge of center of the plate items and your personal copy of the latest edition of the Meat Buyer's Guide® - for over 40 years, the authoritative Guide to meat and poultry identification.

### **WHO CAN BENEFIT FROM THIS COURSE?**

Anyone involved in the buying and selling of meat products - from meat processors to foodservice distributors to retailers and restaurants.

### **Hotel Details:**

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

For reservations, call 1-855-811-0254 and ask for the "Center of the Plate" room block or [book online here](#). The hotel deadline has been extended until Wednesday, May 23rd. Be sure to secure your reservations today!

### **MEMBER DISCOUNTS**

Members of NAMI, SMA, AAMP, CMC, AMSA, CMMMA and SEMA qualify for the member discount. Groups of 4 or more qualify for an additional group discount!

For all of the full agenda, speakers and additional information please visit the Center of the Plate [website](#).

**6th International Course in Dry Cured Meat Products:**

IRTA, the Agri-food and Technology Research Institute, ([www.irta.eu](http://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](http://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."*



- June 13, 2018
  - Time: 10 am - 4 pm
  - Location: Overland Park, Kansas
- July 31, 2018
  - Time: 10 am - 4 pm
  - Location: St. Charles, Missouri

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](http://www.bifsc.org).

## Upcoming Events

### 2018-19 AMSA Calendar of Events

**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 20** - National Western Intercollegiate Meat Judging Contest - Greeley, CO

**February 3** - 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](http://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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