



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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- 2018 AMSA R.C. Pollock Award Winner Announced
- AMSA RMC 2018 Wednesday Line-Up and Sign-Ups
- AMSA RMC Mobile App is Live!
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- 2018 AMSA Student Teaching "Cleaver" Award Winners
- Undergraduate Scholastic Achievement Award Recipients
- Celia Miller Memorial Fund
- 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 is Calling on You to Volunteer in 2018

Your Association had another amazing year. As we head into our capstone event, the Reciprocal Meat Conference, we could not be more ready and excited! Volunteers are at the heart of the American Meat Science Association's work. Only as a result of the time and knowledge given by members like you who serve your colleagues and further the meat science profession can we fulfill our goal of providing leadership, professional development, and continuing education programs. Our association has over 30 committees that our members run and organize, your time and dedication to AMSA is greatly appreciated. Moving forward, we want to continue to reach to you, the members of AMSA. We welcome your expertise and enthusiasm in becoming a part of this active and talented group of volunteers.

We hope you will take the time to review the opportunities for volunteer participation and that you will discover a way to contribute to our profession. During the AMSA 71st RMC the below committees will be meeting to plan for the upcoming year. If you are a member of one of these committees or if you are interested in joining one of these committees, please attend the meeting. If you are unable to attend the AMSA 71st RMC, no worries the committee chairs will follow-up after RMC with a recap. Please note some of these committees are limited in the number of members, if you are not a member, you are welcome to come and listen.

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

Sunday, June 24

- 2:00-4:00pm — Intercollegiate Meat Coaches Assoc. Annual Business Meeting, Century A

Monday, June 25

12:30-1:30pm

- AMSA Student Membership, Liberty
- Membership, Pershing North
- National 4-H Advisory, Pershing West
- Publications and Research Protocol, Pershing East
- RMC Planning, Century C

5:45-6:15pm

- Meat and Muscle Biology Editorial Board, Pershing North
- Scientific Information Committee, Pershing West

Tuesday, June 26

12:30-1:30pm

- AMSA Business Meeting, Century B
- Student Membership Business Meeting, Century C

Wednesday, June 27

- 12:30-2:30pm — ICoMST 2020 Organizational Meeting and Luncheon, Shawnee and Mission

As we make the last push heading into RMC, it is important that we continue to recognize and thank our members for their outstanding work this year.

A complete list of all AMSA committees is located at [online](#).

2018 AMSA R.C. Pollock Award Winner Announced

AMSA announces that Dr. Paul Berg has been named the 2018 AMSA R.C. Pollock Award winner. The R.C. Pollock Award is presented annually in honor of the first general manager of the National Live Stock and Meat Board. This award is sponsored by the AMSA Educational Foundation R.C. Pollock, Robert Bray, and Vern Cahill Mentor Recognition Funds. Dr. Berg will be honored at an awards banquet during the AMSA 71st Reciprocal Meat Conference on Tuesday, June 26 in Kansas City, Missouri.



Dr. Paul Berg represents an extraordinary and lasting

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 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*

contribution to the meat industry through his teaching, extension, research, and service. In his home state of North Dakota, he has influenced generations of student agriculturalists as a faculty member at North Dakota State University (NDSU). Dr. Berg received his B.S. from NDSU in 1960. Following his graduation, he joined the Animal Science department and finished his M.S. and Ph.D. by 1975. Dr. Berg continues to serve NDSU as a faculty emeritus. He has taught a plethora of courses in animal and meat science and has advised or co-advised numerous graduate students. Dr. Berg served the youth of North Dakota and Minnesota as the official judge of the 4-H and FFA livestock and meat judging contest for 46 years.

Dr. Berg also founded the original BBQ short course, NDSU's BBQ Bootcamp. As a result, he has spread an interest in meat science extension and education to thousands more, including governors, media, administrators, and everyday consumers. Dr. Berg is also recognized for co-founding the graduate student organization at NDSU known as Carnivore Catering. The organization is well known for its top-secret seasoning used on beef and pork dishes. The funds generated from this organization allow its members to attend meetings and events and can help cover educational expenses related to graduation.

Dr. Berg has been a member of AMSA for decades, serving as a committee member 64 times at AMSA sanctioned judging contests in addition to serving as an official committee member for the National Meat Animal Evaluation contest 34 times. Dr. Berg's impact on thousands of students that attended NDSU and thousands more that participated in intercollegiate meat judging and meat animal evaluation has been profound. Dr. Berg was awarded the AMSA Intercollegiate Meat Judging Meritorious Service award in 2007, additionally he was honored by the Signal Service award and named a Fellow of AMSA in 2009.

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

AMSA RMC 2018 Wednesday Line-Up and Sign-Ups:

Wednesday, June 27 is a jam-packed day with learning opportunities for everyone! Knowledgeable professionals from across the globe will work to share their perspectives on topics within the meat science industry, ranging from barbeque to beef carcasses. This is surely a day you don't want to miss.

From 8:30 am to 9:30 am, tune into **A Debate on Current Perspectives on Protein Products**. This session will work to engage discussion on



- 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)

the challenges our industry faces and cover the topics of regulatory definition of meat and the comparison of non-animal protein products to meat and poultry in the eyes of the law. Both positive and negative sides of each topic will be presented, highlighting excellent points and allowing for audience interaction through rebuttal and polling.

Below are the different options for concurrent sessions and a workshop that we would like to know attendance numbers for in advance, so please browse the topics below then click the survey link to let us know which event you would like to attend.

From 10:00 am to 1:00 pm, pros, suppliers and scientists will discuss **Concurrent Technical Session VII - BBQ ~ History, Trends, and Educational Outreach**. This session will highlight cuts, rubs, sauces, and so much more in the barbecue sector of the meat science world. Additionally, you will have the chance to go back in time about the history of barbecue and technological advances throughout the years. Use this session to amplify your flavor, enhance your eating experience and learn from the best in the business!

From 10:00 am to 12:00 pm, get your brain thinking about moving forward with research and development, with **Concurrent Technical Session VIII - Incubating Research and Development ~ Teaching, Leading, and Manufacturing**. Speakers and leaders within the industry will show you how to prepare your teams for success, small or large, and ensure the whole process runs smoothly. From developing knowledge on being "Ready to Employ" to becoming a trustworthy leader and dealing with challenges, this session will show you how to create a unified and cooperative team on every front.

From 10:30 am to 12:30 pm, take a journey down to Hale Arena in the heart of the West Bottoms and explore **Concurrent Technical Session IX - Building the Perfect Beef Carcass ~ A Live Animal and Carcass Demonstration** with beef industry leaders and professionals. Using advancements in the genetic realm has taken the beef industry by storm, and leaders within respective breeds will share how it has made a difference on the rail and the grid. Also, you will explore how to balance production needs while also improving end-product merit. If you breathe beef, this session will show you the ins-and-outs on meeting consumer demand, one carcass at a time. Transportation to and from Hale Arena will be provided parking, is also available or those choosing to drive.

Finally, from 10:00 am to 12:00 pm, join the **Clean Labeling Workshop** to explore the topic of clean labeled meat products. Clean label is beginning to take the industry by storm. This session will showcase many products using clean label options versus standard industry products in an attempt to demonstrate obstacles and opportunities that exist for further processed items.

For more information on these sessions, please go online or check the RMC Mobile app!

Gary Smith (supports meat judging program)

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

Sign-up for your Wednesday session or workshop,
<https://www.surveygizmo.com/s3/4418844/2018-RMC-Wednesday-Session-Sign-Up>.

AMSA RMC Mobile App is Live!: Meet us in Kansas City with our mobile app!

You're mobile, so the full program for the 2018 RMC should be as well!

Stay in the loop during the entire 2018 RMC on the AMSA RMC app. Scroll through the RMC schedule and click the "plus" sign by any event and add it to your own personal schedule. Make sure to set an alert so you are not late to sessions or events!



Experience The Royal Choice at your fingertips, thanks to the sponsorship of AMSA sustaining partner, Corbion!

Stay tuned into daily activities with access to the full RMC schedule, customize your experience using tracks, never miss a beat of that KC jazz with access to nightly hot spots, and find your way around the city with maps and transportation information, plus so much more. With the app, you're sure to have everything you need to not miss out RMC 2018

The app is available to download on Apple and Android phones. To get the app, search for "AMSA RMC" in the app store on your mobile device.

The AMSA RMC Abstracts Are Available Online: With over 160 abstract to view while you are at the AMSA 2018 RMC we wanted to make sure you have a chance to review them and note the ones you would like to see while you are in Kansas City. The abstracts are posted in PDF format to make it easy for you to download and save them to your desktop. Also posted online are the dates and times which each abstract will be presented as an ePoster, please be advised starting noon on Sunday, June 24th you can stop in and browse the ePosters on your own. [Click here to download the abstracts!](#)

Student News

2018 AMSA Student Teaching "Clever" Award Winners: AMSA announces that Bailey Harsh and Allison Hobson have been named the 2018 AMSA Student Teaching "Clever" Award winners. The Cleaver Award was created to honor excellence in teaching and assisting faculty with meat, animal, and food science courses. Like a meat cleaver, graduate teaching assistants are resilient in teaching abilities, breaking through students and enhancing their knowledge. This award

is sponsored by the AMSA Student Membership. Bailey Harsh and Allison Hobson will be honored at an awards banquet during the AMSA 71st Reciprocal Meat Conference on Tuesday, June 26, in Kansas City, Missouri.



Bailey Harsh

Bailey Harsh is a Ph.D. student in Animal Science at the University of Illinois. Originally from Radnor, Ohio, Bailey obtained her B.S. in 2013 from The Ohio State University. While completing her bachelor's degree, Bailey was President of the Saddle & Sirloin club, a member of the meat and livestock judging teams, and an undergraduate employee of the meat science laboratory. Bailey completed her M.S. degree in Meat Science at Oklahoma State University in December of 2014 where her research focused on the effects of production systems and technologies on strip steak palatability and muscle dimensions. As a student at Oklahoma State, Bailey held leadership positions in the Animal Science Graduate Student Association and was awarded the Animal Science Distinguished Graduate Fellowship. Her current research is focused on the effects of a beta-agonist on nitrogen excretion, nutrient digestibility, as well as expression and protein abundance of beta-receptor subtypes. She was recently recognized for her industry and campus achievements by being awarded an American Angus Foundation Graduate Scholarship. Bailey has accepted a position with University of Florida as an Assistant Professor of Meat Science where she will begin in the summer of 2018.

Allison Hobson

Allison Hobson is completing her master's degree at Kansas State University working with Dr. Terry Houser. Her research focuses on the effects of naturally smoked sugar and frozen storage time on food service bacon. While at Kansas State, Allison has mentored and coached three intercollegiate meat judging teams. She has also taken part in teaching multiple meat science classes, focusing on industry techniques and opportunities.



Allison is looking forward to defending her master's this summer and beginning her career at Tyson Foods in Research & Development.

Undergraduate Scholastic Achievement Award

Recipients: AMSA announces that five AMSA members are the recipients of the Undergraduate Scholastic Achievement Award. The 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 AMSA. The award is sponsored by ADM. Abby Bechtold, Dean Chapman, Tommy Fletcher, Ben Mills, and Elizabeth Zuber will be honored at a special awards

banquet during the AMSA 71st Reciprocal Meat Conference on Tuesday, June 26, in Kansas City, Missouri.



Abby Bechtold

Abby Bechtold is an Oklahoma State University graduate with a B.S. in Food Science. Her passion for agriculture and early involvement in organizations such as 4-H and FFA contributed to her interest in food products. At Oklahoma State she became heavily involved in meat science and was a member of the 2016 National Champion Meat Judging Team. Abby has gained experience through her research pertaining to meat quality and participation in many student events organized by AMSA. Abby recently accepted a position at Superior Farms American Lamb in Dixon, California where she is responsible for conducting product development and regulatory duties. She hopes to continue her involvement in the meat industry through her career and extracurricular participation.

Dean Chapman

Dean Chapman is completing his B.S. in Animal Science with a concentration in Meat Science at Texas Tech University. His experience with FFA and collegiate meat judging, as well as his classes at Texas Tech have developed his interest in the meat industry. During his time at Texas Tech, Dean has worked in the meat science laboratory as well as coached a meat judging team from Zamorano University in Honduras. Dean has also gained experience in meat science through an internship with Prater's Foods. Upon graduation, Dean plans to pursue his career interests in the meat industry.



Tommy Fletcher

Tommy Fletcher is a graduating senior in Animal Science and Food Science at Texas Tech University. His family has a long history of being involved in agriculture, and he continued the tradition through FFA and 4-H which led to his involvement in meats judging. Tommy stays very involved competing in nearly every meat science event, and he looks forward to coaching the Texas Tech Meat Judging Team in the future. Tommy currently works as a youth program coordinator at Texas Tech and has had the opportunity to work in Australia on beef cattle research, as well as in meat procurement for H-E-B, a grocery store chain in Texas. Tommy will begin his masters in meat science at Texas Tech University in the fall.

Ben Mills

Ben Mills is studying Meat Science with an emphasis in Business at Texas Tech University. He developed a

passion for the meat industry as a freshman in high school and it has only grown while in college. Ben has been President



of the Texas Tech Meat Judging Team and the Meat Science Quiz Bowl Team and was named a National Champion in both. He has also assisted in numerous research projects at Texas Tech and in Australia in conjunction with Teys Australia. After graduation in May 2019, Ben will pursue a master's degree in Meat Science at Texas Tech University.



Elizabeth Zuber

Elizabeth Zuber has graduated from Iowa State University with a degree in Animal Science and will be returning for graduate school in meat science and muscle biology. Her involvement with the intercollegiate meats judging team and the Iowa State Meat Science Club has developed her interest in the meat industry. During her time at Iowa State, Beth has worked as an

undergraduate research assistant in the meat muscle biology department and has also served as an Executive Chair for the Iowa State Bacon Expo. Beth continues to gain industry experience with internships at Tyson Foods and Cargill. Upon graduation, Beth plans to pursue her interests in meat science and muscle biology.

Youth Programs, Meat Judging 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 July 9, 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](#).

Updated RMC Mentor Program: A critical element of a successful RMC is providing avenues for students to network with professionals. This year the mentor program will take place Sunday, June 24th, immediately after quiz bowl finals. We would like to invite all professionals and students to participate in this program.

We are categorizing mentors into 1 of 8 groups including food safety; academia/graduate studies; research & development; sales and marketing; packaging/equipment; government/consulting; food service; and animal health/welfare. Participating mentors will receive a mentor badge that is helpful to wear throughout the week so that students may continue to network during RMC.

Please take the following survey if you are a student or professional who would like to participate in the mentor program on Sunday, June 24th.

Thank you for your involvement in the 2018 RMC mentor program. If you have any questions, please contact Jacqueline Ponce (Jacqueline.ponce@sealedair.com) or Hope Voegele (hope.voegele@ttu.edu).

[Click here to complete the survey.](#)

2018-2019 RMC Monthly Planners: The 2017-2018 student board of directors will be selling new monthly planners at RMC in Kansas City! Similar to wall calendars in the past, the planners will feature pictures from various universities across the country. Additionally, the planners will have important dates to keep in mind throughout the next year including ICoMST, abstract deadlines, meat judging contests and multiple extension events. Stop by the AMSA merchandise table at RMC in Kansas City, MO to purchase one.

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 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 Member News



AMSA Welcomes Bailey Maurine

"Every child begins the world again."
– Henry David Thoreau

Stacy Zuelly, Assistant Professor of Meat Science at Purdue University, Bryan Zuelly and Dexter (stepson) are tickled pink to have been blessed with a baby girl.

Bailey Maurine Zuelly made her way into the world on May 18th at 8.4 lbs. and 20.5 inches.

Congratulations and warm wishes to Stacy and Bryan who are looking forward to seeing their meat science family at the 2018 RMC.

Celia Miller will Be Greatly Missed:

Celia Rodriguez Miller followed her own blessing she gave to everyone who she told to "Go with God" and went to heaven to be with her Lord and Savior Jesus Christ on May 12, 2018. Celia was a kind, caring servant of the Lord and was a wonderful wife and mother. She touched many hearts with her unselfish, passionate, and serving heart. Celia met Mark Miller in February 1977 and they married the love of their lives on July 21, 1984 in Joshua, Texas. Celia and Mark were blessed with four children Markus, 28, Kristin, 26, Kimberly, 22, and Julie, 21, and a fourth daughter given to them through marriage, Kaitlyn True Miller. Celia was also a loving and passionate "Gran" to Raleigh JoAnn Miller.



Celia graduated from Texas Tech University with a BS in Medical Technology and was a passionate Red Raider. Celia loved to host the Texas Tech Meat Judging Teams and Meat Science graduate students in her home for meals and to spend the night. She loved them all as her own children and spent many hours listening to and mentoring them. Celia is responsible for many successes at the Texas Tech Meat Science program through her unconditional love and support of Mark and the students. Celia was the owner and manager for Chief Line Red Angus, the family registered Red Angus cattle operation. She loved cattle, especially the new babies.

A Celebration of God's blessings for Celia and the Miller family will be held at 1:30 PM on Saturday, June 16, 2018, at the Abernathy High School Auditorium and a meal for all who attend will be furnished in the school cafeteria by the family.

For those wishing to honor her legacy, a Helping Hands Foundation Endowment to support those in need in the Abernathy community has been established in her name at the [Abernathy United Methodist Church](#).

Additionally AMSA has created the Celia Miller Memorial Fund that will underwrite the AMSA meat judging activities through the support of the judging intern program, for more information please go to: www.meatscience.org/celiamiller.

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:

- Sales Expert Rendering Manager ~ Smithfield
- Retail Food Scientist ~ Cargill
- Senior Food Safety Scientist - Beef ~ Jack in the Box
- National Director, American Humane Farm ~ American Humane
- Director/VP of Chemistry ~ Food Safety Net Services
- Business Development Manager ~ Food Safety Net Services
- Lab Manager ~ Food Safety Net Services
- 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
- Manager Prepared Technical Services ~ JBS/Pilgrim's
- Outside Sales ~ Yerecic Label
- Outside Regional Sales ~ Premiere Brand Meats

Upcoming Events

Pathogen Control and Regulatory Compliance in Beef Processing Conference: September 5-6, 2018 | Rosemont, IL

Registration for the premier conference addressing beef safety challenges for packers and processors of all sizes is now open! This annual conference provides valuable insights for beef processors, outstanding networking opportunities, and access to the best information to help your business improve its food safety programs. Don't miss this opportunity to hear from the top experts from industry, government, and academia as they address the most critical issues that beef processors face today.

This year's conference will provide updates and information on the following topics:

- Policy and Regulatory Issues
- Test Methods
- Sampling Techniques
- Interventions
- Cooking Validation
- Lotting
- Recall Prevention ... and more!

Register 3 or More and Save!

Members of AMSA, NAMI and co-sponsoring organizations can qualify for a group discount when 3+ attendees from the same organization register at the same time. For registration questions contact Valencia Covington at 202.587.4204 or vcovington@meatinstitute.org.

REGISTER TODAY!

Event Location
Hilton Rosemont / Chicago O'Hare
5550 N. River Road,
Rosemont, Illinois, 60018
847-678-4488

Book early to reserve your room. Hotel deadline is August 7, 2018.

Pet Food Alliance Summer 2018 Meeting: After RMC, please join us for the 2018 Summer Meeting of the CSU/FPRF Pet Food Alliance. This meeting, held at the Embassy Suites-MCI Airport, will bring the pet food and rendering industries together with members of academia to discuss topics related

to the quality and safety of rendered products intended for pet food use. More information about the meeting, including an RSVP link, schedule, and summaries of previous meetings, can be found at <http://fprfalliance.agsci.colostate.edu>. There is no registration fee and academic participants should contact jennifer.martin@colostate.edu for travel assistance.

Meat Science Toward 2030 - Global Strategic Directions

Initiative: Extended call for input on global strategic directions for meat science

The Australian Meat Processor Corporation (AMPC) has issued an international invitation to animal and meat scientists to participate in an initiative to identify strategic research streams for the next decade; foster development of young meat scientists; and facilitate a new research model linking global expertise within collaborative research projects.

Deadline for comment is June 30.

Contributors are asked to answer two questions: 1) What are the key challenges and opportunities for meat science toward 2030, and 2) What are best methods for harnessing meat science and related expertise into the future? These topics are of great importance for the future of livestock production, and will benefit from discussion among diverse, international contributors.

Additional information, including a background paper and submission site for comments can be found at this [link](#).

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."*

- 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>.

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

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 5-6: Pathogen Control and Regulatory Compliance in Beef Processing Conference - Rosemont, IL

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

September 22-23 - Beef Empire Days Meats Contest, Garden City, KS

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 28- 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

February 22-24 - Tyson Beyond Fresh Meat - Springdale, AR

March 31-April 2 - National Meat Animal 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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