



# NEWSLETTER

The official publication of the American Meat Science Association

July 20, 2018  
Volume 55e Number 373

HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

## What's New in eNews?

### Key Reminders and Updates:

- Attending the 64th International Congress of Meat Science and Technology? Let Us know!
- AMSA Announces a New PORK 101 Course for 2018
- 2018 RMC Proceedings Are Posted Online
- Fall Meat Judging Registration
- Hormel Foods National Barrow Show Meat Judging Contest Registration
- Over 15 Jobs Posted on the Career Center
- 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.

## Attending the 64th International Congress of Meat Science and Technology? Let Us know!

Are you planning on attending the 64th International Congress of Meat Science and Technology, taking place in Melbourne, Australia, from the 12th to the 17th of August?

If so please, [click here](#) to complete this short survey and let us know! This will truly be a global collaboration of the brightest minds in meat science, research, and innovation. There will be 5 exciting days, encompassing numerous sessions planned, in which scientific, industry, and policy experts will be sharing new findings, practical experiences and lessons learned in their respective fields.

## AMSA Announces a New PORK 101 Course for 2018

Due to overwhelming interest AMSA is excited to announce that we have added an additional PORK 101 courses to be held **October 8-9 at the University of Illinois, in Urbana, Illinois**. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Merck Animal Health.



Attendees will experience firsthand the swine industry from live animal production through finished pork products. The

### 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  
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JBS, USA  
Johnsonville, LLC  
Kraft Heinz Company Nestle  
Purina  
PIC  
Sealed Air's Cryovac® brand  
Texas Tech University

course concludes with the attendees preparing and sampling products from pork carcasses including pumped loins, bacon, hams and sausage.

Attendees will learn about the value differences in swine, pork carcasses, pork primals and processed pork products from meat science faculty and AMSA members at the University of Illinois.

The program features:

- General Production Practices
- Hog Handling
- Grading and Live Hog Evaluation
- Lean Value Pricing
- Quality Management at Slaughter
- Hands-On Pork Slaughter
- Measuring Carcass Quality and Composition
- Hands-On Pork Carcass Fabrication
- Processing Technologies and Hands-On Lab
- Retail and Consumer Hot Topics

PORK 101 is co-sponsored by the American Association of Meat Processors (AAMP), North American Meat Institute Foundation (NAMIF), and the Southwest Meat Association (SMA). Registration for AMSA members and other partnering organizations is \$825. Non-member registration is \$975. Companies or organizations sending more than one person to the course are eligible for a discount! ***Space is limited so register soon!***

The course will begin at 7:30 am on Monday, October 8 and conclude at 4:30 pm on Tuesday, October 9 for evening departures. For more information or questions regarding PORK 101 please visit: <http://www.meatscience.org/events-education/pork-101> or contact Deidrea Mabry [dmabry@meatscience.org](mailto:dmabry@meatscience.org).

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

**RMC Proceedings Are Posted Online:** A special thank you to the Beef Checkoff for sponsoring the recordings of all the sessions that took place at the AMSA 71st RMC. Presentations from the 2018 RMC can now be found online by going to <http://www.meatscience.org/publications-resources/rmc-proceedings>. View those presentations that made a lasting impression or those that you were not able to attend. If you have any questions, please contact [Deidrea Mabry](mailto:Deidrea Mabry).

**What did you think of RMC 2018?:** The RMC 2018 Survey closes today at 4 pm CT! If you have not had a chance to complete this please take a few minutes and share your thoughts with us. If you did not receive your survey, please let us know at [information@meatscience.org](mailto:information@meatscience.org)! This survey is

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  
Winpak



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*

designed to assist the RMC Planning Committee, AMSA Board, Student Board and Staff in planning future RMCs, so please take a moment to let us know what you thought of the 2018 RMC.

## Student News

**Fall Meat Judging Registration:** The fall meat judging season is quickly approaching. Registration is available now for all fall contests on the [AMSA website](#). You can also find links to reserve rooms for all the hotels here. Please let [Rachel Adams](#) know if you have any questions or have problems registering.

**Hormel Foods National Barrow Show Meat Judging Contest Registration:** Hormel Foods is excited to once again host the National Barrow Show Meat Judging Contest on September 8 at the Hormel Foods R&D facility in Austin, MN. This year's contest will feature an undergraduate and graduate division. Visit the [AMSA website](#) for more contest details and registration information.

## 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](http://www.meatscience.org/mmb), the same address can be used to access the journal contents.

## AMSA Career Center

The AMSA Career Center offers the power of precision and our formula is simple. We are a niche job board created specifically for the meat science community, so our candidates from new graduates to current professionals in the field have the specialized skills and relevant, up-to-date experience to match exactly what your company is looking for.



Meat Industry  
**CareerLink**

- 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

Our system offers you an extensive resume database and powerful, user-friendly searching capabilities that allow you to find the candidates that you need to meet your organization's recruitment goals. Get started by visiting the [AMSA Career Center](#) today.

Contact [Jen Persons](#) or call at (217) 689-2440 with any questions.

#### [New Job Postings:](#)

- Sr Manager II Product Development Processed Meat
- Production Manager ~ Paxton Packing LLC
- Director of Quality and Regulatory ~ Carnivore Meat Company
- Research Program Manager for USDA-inspected operations ~ University of Wisconsin-Madison
- Director/VP of Chemistry ~ Food Safety Net Services
- Sr. Food Scientist ~Cargill
- Sales Expert Rendering Manager ~ Smithfield
- Packaging Analytics/Inventory Manager ~ JBS
- Director of Retail Sales ~ JBS/Pilgrim's
- Contract Manufacturing Manager ~ JBS
- Sales Account Executive - Rendering ~ JBS
- Senior Product Marketing Manager ~ JBS/Pilgrim's
- Director of Retail Sales ~ JBS/Pilgrim's
- 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

### Upcoming Events

**Raider Red Meats to Host Scholarship Fundraiser:** The Raider Red Meats BBQ and Ribeye Championship will be held Aug. 24-25 to raise scholarship funds for Texas Tech students. This event is sanctioned by the Kansas City Barbecue Society. "Having a big-name sanctioning body over our event like the Kansas City Barbecue Society really sets us apart," said Tate Corliss, director of Raider Red Meats.

Raider Red Meats has been funding scholarships for Texas Tech students since 1982. All proceeds from this event will go into the Raider Red Meats Endowment Fund to sponsor scholarships for students in the College of Agricultural Sciences and Natural Resources (CASNR). This event is consistently the largest event contributor to the scholarship funding. The event has almost reached the 10-year mark, and involves students from start to finish. CASNR students work all aspects of the event including the sponsors' dinner. The cook-off will take place in the Animal and Food Science Building parking lot (Commuter West) on the Texas Tech campus. The team entry fee is \$275. Cooks are invited to compete in a steak contest and four meat divisions: chicken, ribs, pork and brisket. Check-in, set-up and cooking will begin Friday, Aug. 24, followed by entertainment and a dinner for sponsors. The judging of these events will be on Saturday, Aug. 25, followed by awards at 5 p.m. There will be \$15,000 in cash and prizes given out at the event. Visit [www.raiderredmeats.com](http://www.raiderredmeats.com) for

(supports RMC)

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

more information. Also, stay up to date by following @raiderredmeats on Instagram, and liking the Raider Red Meats Facebook page.

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

Join top experts from industry, government, and academia to address the most critical issues that beef processors face at the 2018 Pathogen Control and Regulatory Compliance in Beef Processing Conference.

Managing Recall Situations: Interactive Session and Panel Discussion:

Moderated by Dr. Kerri Gehring, Associate Professor, Texas A&M University, President and CEO, International HACCP Alliance this session will give industry attendees a strategic approach to managing product recalls, whether from pathogens or foreign material. This interactive panel discussion will look at case studies and address questions and concerns around lotting, regulatory requirements, and how to best prepare to protect your business and customers.

[View the schedule now](#) to see the line-up of speakers and topics that tackle the most important and challenging issues facing processors today.

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](mailto: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.

**Advanced *Listeria monocytogenes* Intervention and Control Workshop:** October 23-24, 2018 in Kansas City, Missouri. Every day, RTE manufacturers face the challenge of controlling *Listeria monocytogenes* in order to produce safe, nutritious products. This workshop helps processors gain the information needed to implement improvements in their operations and stay up to date on regulatory issues and challenges.

- Specific sessions include:
- Sanitary Design Principles
- Sanitation Best Practices
- Environmental Monitoring
- Aggressive Sampling and Data Analysis
- Equipment Steaming and Deep Cleaning
- Process Management and Preventive Controls

- Lot and Line Segregation and Product Testing
- Product Risk and Interventions...and more!

Due to the hands-on nature of this conference registration is limited. Don't delay - this conference is sure to sell out. Members of NAMI and co-sponsoring organizations can qualify for discounted rates. For large groups or questions contact Valencia Covington at 202.587.4204 or [vcovington@meatinstitute.org](mailto:vcovington@meatinstitute.org).

Hotel Details  
Hilton Kansas City Airport  
8801 NW 112th St  
Kansas City, MO 64153  
(816) 474-4400

Book early to reserve your room. Hotel deadline is 12:00 pm, October 1, 2018. For more information please visit go [online!](#)

**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, St. Charles, MO
- August 14, Atlanta, GA
- August 29, Orlando, FL
- September 12, Boston, MA
- September 26, West Palm Beach, FL
- October 17, Cincinnati, OH
- October 24, New York, NY

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

## Upcoming Events

### 2018-19 AMSA Calendar of Events

**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 8-9** - PORK 101 - University of Illinois - Champaign, IL

**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 2019 and 2020

**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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