



What's New in eNews?

Key Reminders and Updates:

- AMSA Represented at the 2018 ICOMST
- AMSA Announces SALUMI 101 Course January 9-11, 2019
- University of Illinois to Host PORK 101 Course for 2018
- AMSA Members in the News
- Meat and Muscle Biology Updates
- Fall Meat Judging and Hormel Foods National Barrow Show Registrations Due
- TheMeatWeEat.com Updates
- 4 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.

AMSA News

2018 ICoMST Update

Last week, well over seventy AMSA members attended ICoMST 2018!

The theme of the 64th International Congress of Meat Science and Technology was "Quality and Integrity for Global Consumers". The congress was held in Melbourne, Australia from Sunday, August 12- Friday, August 17. Over 500 attendees (delegates, students, and accompanying persons) enjoyed a strong technical program and a social program that showed off the hospitality, food, and culture of Australia. The program boasted keynote speakers and paper presentation from experts in the areas of 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; adding value to meat and offal; and glycolytic and proteolytic metabolism across species. In the continuation of a strong tradition of presenting original research work, the conference delegates

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

and students made poster presentations during the week. You can still review program details and view pictures of the 2018 ICOMST online at <http://icomst2018.com/>.



Among the hundreds of delegates who submitted a poster and presented as part of the 64th ICoMST program, Devin Gredell from Colorado State University received 3rd place for his Scientific Oral Presentation.



Future ICoMST meetings:

ICoMST 2019 Postsdam/Berlin, Germany, August 4-9, 2019
ICoMST 2020 Disney's Coronado Springs Resort, Buena Vista, Florida, August 2-7, 2020

AMSA Announces SALUMI 101 Course January 9-11, 2019

Registration for SALUMI 101 will be launched soon so mark your calendars as space will be limited! SALUMI 101 will be held January 9-11, 2019 at California State University – Fresno in Fresno, CA. SALUMI 101 is sponsored by American Meat Science Association, North Carolina State University, California State University – Fresno, Pennsylvania State University, and the University of Wisconsin-Madison. A unique three-day, hands-on educational opportunity for all attendees, "Salumi 101 is great for trained chefs and serious cured meat processors alike. The equal time between hands on training and in depth classroom curriculum was fantastic. I thoroughly enjoyed all the teachers and staff," stated past attendee. Anyone with a passion for learning more about the art and science of crafting high quality artisan meat products will benefit from attending SALUMI 101. This class will have the

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*

chance to interact with industry and university professionals that specialize in this area of meat science. The class will learn about the production of safe and high quality artisan-style meat products as well as be involved with the crafting of various artisan products. More information will be posted [online](#) soon!

University of Illinois to Host PORK 101 Course in 2018

Due to overwhelming interest, AMSA is excited to have recently added an additional PORK 101 course 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 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 (NAMI), 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 go [online](#) or contact Deidrea Mabry dmabry@meatscience.org.

AMSA Members in the News

Meat Science Review: Multiple-Hurdle Antimicrobial Interventions and Ground Beef Quality: With the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) declaration of *Escherichia coli* O157:H7 and

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

Shiga toxin-producing E. coli (STEC) as adulterants in non-intact raw beef products and intact raw beef products intended for non-intact use (FSIS, 2012), adding antimicrobial interventions has become standard procedure during beef harvest and further processing.

Despite best practices, however, microbial contamination of beef carcasses can be a direct result of harvesting cattle (Kang, Koohmaraie, & Siragusa, 2001). Implementing multiple applications of antimicrobial interventions can mitigate possible contamination from the slaughter process and improve the microbiological quality of beef carcasses (Bacon et al., 2000). The concept of using consecutive decontamination processes in beef packing plants to improve the microbiological quality of beef carcasses is beneficial to reduce microbiological contamination of beef carcass surfaces that can occur during the beef harvest process (Bacon et al., 2000). The application of organic acids and hot water as a means of whole-carcass spraying has evolved from ambient to warm water washes, to use of antimicrobials, hot water and steam (Koohmaraie et al., 2005). But because most carcass decontamination treatments do not sterilize the carcass, microorganisms remaining on carcass surfaces can easily be transferred onto freshly cut surfaces during carcass fabrication, and subsequently carried through grinding operations (Pohlman, Stivarius, McElyea, Johnson, & Johnson, 2002).

In the past, ground beef processors have expressed concern related to the effect of antimicrobial interventions on quality of beef raw materials, especially characteristics such as discoloration, off odors and off flavors. The impact of these treatments must be addressed, because consumers often associate meat quality with color and base their buying decisions on such attributes (Mancini & Hunt, 2005). A study was conducted to evaluate possible quality defects caused by multiple applications of antimicrobial interventions (hot water, lactic acid, acidified sodium chlorite, Beefside) applied at various steps along the ground beef production chain.

[Click here to read more!](#)

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.

New Articles:

Effects of Marbling and Postmortem Aging on Consumer Assessment of United States Lamb Loin

(supports RMC)

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

M. R. Phelps, A. J. Garmyn, J. C. Brooks, G. G. Mafi, S. K. Duckett, J. F. Legako, T. G. O'Quinn and M. F. Miller

[Click here to read more!](#)

Comparing Honduran and United States Consumers' Sensory Perceptions of Honduran and U.S. Beef Loin Steaks

M. E. Bueso, A. J. Garmyn, T. G. O'Quinn, J. C. Brooks, M. M. Brashears and M. F. Miller

[Click here to read more!](#)

Honduran and U.S. Consumer Assessment of Beef from Various Production Systems with or Without Marinating

A. R. Gomez, A. J. Garmyn, T. G. O'Quinn, M. E. Bueso, J. C. Brooks, M. M. Brashears and M. F. Miller

[Click here to read more!](#)

Association between Loin Ultimate pH and Plasma Indicators of Pre-Slaughter Stressors in Australian Lamb

Sarah M. Stewart, Peter McGilchrist, Graham E. Gardner and David W. Pethick

[Click here to read more!](#)

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.

TheMeatWeEat.com Updates

Aging Beef: Did you know that aging beef increases tenderness of meat by allowing enzymes in the meat to break down protein? Learn more about the aging process in this article! [Click here to read more!](#)

Conversion of Muscle to Meat: Many changes occur in the conversion of muscle to meat. Check out the article below to learn more. [Click here to read more!](#)

Does Color Change Mean the Product is Spoiled?: Ever wonder if the meat in your fridge should be trashed rather than prepared? Here are a few tips and tricks to determining if the product is spoiled or still safe and delicious to eat. [Click](#)

[here to read more!](#)

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.



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:](#)

- Applications Expert – Sealed Air
- Principal Scientist, Microbiology – Corbion
- Principal Scientist, Meat Ingredient Solutions Development – Corbion
- Quality Management – C&L Foods

Upcoming Events

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

Early Bird Rate Ends This Friday, August 3rd! Now through August 3rd save on the Pathogen Control and Regulatory Compliance in Beef Processing Conference. Employees with responsibilities in food safety, technical services, HACCP, microbiology, and regulatory affairs should attend this critical conference.

Members of 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.

You won't want to miss the incredible line-up of speakers scheduled for the Beef Safety conference including...

- Paul Kiecher, Acting Administrator for the Food Safety

- and Inspection Service (FSIS), USDA
- Carmen M. Rottenberg, Acting Deputy Under Secretary, Office of Food Safety, USDA
 - Dr. Keith Belk, Professor, Meat Safety and Quality; Ken & Myra Monfort Endowed Chair in Meat Science, Colorado State University
 - Dr. Kerri Gehring, Associate Professor, Texas A&M University, President and CEO, International HACCP Alliance
 - Jennifer Williams, Vice President, Tyson Fresh Meats, Inc. ... and many more.

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.

For more information and for registration please go online!

Are you a supplier interested in reaching management and other employees with responsibilities in food safety, technical services, HACCP, microbiology, and regulatory affairs? For more information regarding sponsorship opportunities please contact Jim Goldberg at 202-587-4206 or jgoldberg@meatinstitute.org.

Registration is now open for the 2018 Innovate

Conference: This year's conference will be held on September 9-11 at the Château Élan Winery & Resort in Braselton, GA. The focus of this conference is Influencing the Future of Animal-Sourced Foods.

Presentation topics will include:

Session I: The Human Response to Animal-Sourced Foods

- Nutritional value of animal-sourced foods
- Understanding how taste buds control our appetite for animal-sourced foods
- Allergies associated with milk proteins
- Changes to the human immune system after tick bites (alpha-gal)
- Alpha-gal allergies, beyond meat

Session II: Innovative Methods of Cooking/Preparing High Quality Animal-Sourced Proteins

- Alternative sources of animal proteins
- Invasive and unique species use and prep
- Edible insects as alternative sources of animal protein

Session III: The Future of Animal-Sourced Foods in the American Diet

- The dilemma of alternative protein
- Affordability of natural meat product
- Will negative press influence the future of animal-

- sourced proteins
- Will in vitro produced animal protein replace livestock production in the US

For more information, including registration and housing, please visit www.asas.org/meetings/innovate-2018.

Advanced *Listeria monocytogenes* Intervention and Control Workshop: October 23-24, 2018 in Kansas City, Missouri.

Fall Workshop to Include Hands-On Demonstrations & Best Practice Sessions. One of the many benefits of attending the Advanced *Listeria monocytogenes* Intervention and Control Workshop is the opportunity to network with other processing and food safety professionals to learn best practices on controlling *Listeria monocytogenes* in order to produce safe, nutritious products.

These best practice sessions are designed to give you first-hand knowledge to apply to your plant:

- Sanitation Best Practices
 - Kris Olson, Director, Corporate Accounts, Food and Beverage, Ecolab, Inc.
 - James Davis, Corporate Sanitation Manager, OSI Group, LLC
- Best Practices: Equipment Steaming and Deep Cleaning
 - James Davis, OSI Group, LLC
 - Rory Redemann, Sanitation Lead, The Kraft Heinz Company

The workshop also includes a tour of the Multivac, Inc facility. This one-hour tour will give attendees a hands-on experience with equipment to learn about safe cleaning and sanitary design principals. 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.

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!](#)

Earn Continuing Education Credits at the Animal Care & Handling Conference: October 18-19, 2018 - Kansas City, Missouri

The mission of the Professional Animal Auditor Certification Organization is to promote animal welfare through auditor training and audit certification. Attendance at the entire Animal Care & Handling Conference qualifies for the 12 hours of continuing education that is required annually to maintain PAACO certification. However, this conference isn't just for Professional Animal Auditors.

Who else should attend?

- CEOs and senior managers who seek to understand new customer demands – and how to meet them.
- Plant managers and operations personnel responsible for implementing new animal handling programs – or improving existing ones.
- New livestock handlers on the front-lines.
- Producers who want to understand animal welfare from farm to plant.
- Retail and restaurant companies who seek to understand the issues and challenges involved in animal care and handling.

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.

Register today!

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."*

- 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](#).

Save the Date for the 2019 Beef Industry Safety

Summit: 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. The 2019 Beef Industry Safety Summit will take place March 5-7th in Kansas City, MO. The meeting promises to deliver the latest research information and access to safety experts. Please "Save the Date" for this event. For more information, visit www.bifsc.org.

Upcoming Events

2018-19 AMSA Calendar of Events

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

September 9 - 11 - 2018 Innovate Conference - Braselton, GA

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

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

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

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 23-24 - Advanced Listeria monocytogenes Intervention and Control Workshop

October 28- Cargill High Plains Meat Judging Contest - Friona, Texas

November 11 - International Intercollegiate Meat Judging Contest - Dakota City, Nebraska

January 9-11 - **SALUMI 101** - California State University – Fresno in Fresno, CA

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 11 - PORK 101 Short Course - IPPE - Atlanta, GA

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 4-9, 2019 - [Potsdam/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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