



What's New in eNews?

Key Reminders and Updates:

- AMSA Welcomes Winpak to the Sustaining Partners Program
- AMSA Member Input is Needed
- Registration is Open for 2019 SALUMI 101 Course
- The Meat Industry Hall of Fame Announces Class of 2018 Inductees
- 2018 Hormel National Barrow Show Intercollegiate Meat Judging Contest
- 6 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

AMSA Welcomes Winpak to the Sustaining Partners Program



WINPAK

Winpak has joined over 40 other companies and institutions as a Sustaining Partner of AMSA. For more than 50 years, the AMSA has relied on support from partners to maintain its ability to provide community and professional development programs as well as opportunities for individuals in the field of meat science. AMSA's Sustaining Partner program recognizes the organizations and institutions that provide significant financial and logistical contributions for the products and services offered by the organization.

"We look forward to working with Winpak. Their packaging expertise will be a valuable addition for our membership and the possibilities for careers for meat science students are tremendous" states AMSA.

Winpak, established in 1975, is part of a global packaging

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

group with ten manufacturing facilities in North America. They offer high-quality flexible and rigid packaging materials and related innovative packaging machines used primarily for food, beverage, and health care applications. Winpak's partnership with their sister company Wipak, one of Europe's leading manufacturers of packaging materials, allows them to access the expertise of packaging professionals worldwide and to offer a broad range of products and packaging solutions globally.

"Winpak is passionate about creating packages that excel in consistent performance and quality, but are also sustainable for the environment. Partnering with AMSA greatly enables Winpak to accomplish this goal. This happens through collaboration, education and working with the future leaders in the meat industry. We are very excited and proud to partner with AMSA," said Greg Jones, Winpak Division's Sales Director.

The Sustaining Partnership program enables participating companies and institutions to acknowledge and further align under a common goal to foster the principles of meat science and technology. Our Sustaining Partners have enhanced AMSA programs such as student development, scientific information outreach and building the global network of meat science professionals. The program includes five levels of partnership – Diamond, Platinum, Gold, Silver, and Bronze.

AMSA Member Input is Needed

We need your input to ensure that the official journal of the American Meat Science Association (Meat & Muscle Biology) is performing to your expectations. It took me less than three minutes to take the survey. Please visit the link below.

[To start the survey click here!](#)

Thanks for your input!
Eric Berg, AMSA President

Registration is Open for 2019 SALUMI 101 Course

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 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. Registration is posted [online](#) !

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*

University of Illinois to Host PORK 101 Course in 2018

The next AMSA PORK 101 course will 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.

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

The Meat Industry Hall of Fame Announces Class of 2018 Inductees: The Board of Trustees of the Meat Industry Hall of Fame proudly announced last week the seven new members that will be inducted into the Hall as the Class of 2018. Approximately 40 industry titans were nominated this year, and the Class of 2018 was elected from those nominees by the Trustees and all the living Members of the Hall. Nominees included industry executives, scientists, innovators, and association leaders from all sectors of the livestock, meatpacking and poultry processing industries.

The Class of 2018 includes three AMSA members:

- Rod Bowling, Ag Marketing Specialist, USDA-AMS; Owner, AgriFood Solutions International
- James Riemann, Assistant Secretary, Kansas Dept. of Agriculture (retired); past president, Certified Angus Beef LLC
- Jimmy Wise, Meat Judging Program Coordinator, American Meat Science Association (retired); ag marketing specialist, USDA-AMS

The Induction Ceremony for the new Meat Industry Hall of Fame members will take place on Feb. 11, 2019, at the Omni Atlanta Hotel at CNN Center in Atlanta. The dinner 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

presentation ceremony will run in conjunction with the International Production & Processing Expo (IPPE), with the support of the North American Meat Institute (NAMI) and the U.S. Poultry & Egg Association (USPOULTRY).

[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 Article:

Palatability Characterization of Fresh and Dry-Aged Ground Beef Patties

Devin A. Gredell, Jordan H. McHenry, Dale R. Woerner, Jerrad F. Legako, Terry E. Engle, J. Chance Brooks, J. Daryl Tatum and Keith E. Belk

[Click here to read more!](#)

Student News

2018 Hormel National Barrow Show Intercollegiate Meat Judging Contest: The fourth annual Hormel National Barrow Show Intercollegiate Meat Judging Contest will be held this Saturday, September 8th, at Hormel Foods' R&D facility in Austin, Minnesota. Seven teams will compete in the undergraduate division and three teams will compete in the graduate division.

This contest has a unique format that consists entirely of either fresh or processed pork products. Classes could include fresh hams, loins, chops, cured and smoked hams, slab bacon, sliced bacon, etc. There is also a processed meat defect specification class.

The official committee consists of Jerry Cannon, Chair, Hormel Foods; Daniel Clark, Ohio State University; Ryan Cox, University of Minnesota; Jennifer Everson, Hormel Foods; Tony Muller, Hormel Foods; and Anne Geis, Hormel Foods.

A special thank you to Kemin Industries who helps to support the contest along with Hormel Foods!

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

(supports RMC)

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

links to reserve rooms for all the hotels there. Please let [Rachel Adams](#) know if you have any questions or have problems registering.

Industry Updates

USDA Maintains Pork Grade Standards: The U.S. Department of Agriculture's (USDA) Agricultural Marketing Service (AMS) announced the current U.S. Standards for Grades of Pork Carcasses will not be revised at this time. U.S. Grade Standards like those for pork provide producers, businesses and consumers a uniform way to identify the quality, yield or value of a commodity, which facilitates the fair marketing of U.S. agricultural products. AMS works with stakeholders to establish and revise U.S. grade standards for nearly 240 agricultural products. During the comment period for proposed changes to the standards, a broad range of stakeholders expressed a variety of concerns and questions regarding whether the changes would provide any additional value for processors or consumers. There was particular concern over how proposed changes could be implemented within existing the production and processing environment. Based on the stakeholder input, AMS has determined that no changes will be made to the pork standards at this time. [Click here to read more!](#)

AMSA Career Center

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



The AMSA Career Center was created specifically for the meat science community; allowing you to pinpoint the exact opportunities that you are looking for with employers that represent our meat industry. It's time for a job search that works. Choose a more targeted approach by visiting the AMSA Career Center where not only will you be able to see job listings pertinent to you but you'll also find resources that can assist you in writing a more powerful resume or pointers to ensure you stand out during your job interview...all for free.

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

[New Job Postings:](#)

- Area Sales Manager (Pacific Northwest) ~ Winpak
- Areas Sales Manager(Chicago) ~ Winpak

- Senior Product Manager: Meat and Seafood ~
Albertsons Companies
- Applications Expert – Sealed Air
 - Principal Scientist, Microbiology – Corbion
 - Principal Scientist, Meat Ingredient Solutions Development – Corbion

Upcoming Events

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."*

- 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 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)

301 N. Neil St. | Suite 400 | Champaign, IL 61820 | 800-517-AMSA | 217-356-5370

To ensure delivery of AMSA eNews, please add 'dmabry@meatscience.org' to your email address book or Safe Sender List. If you are still having problems receiving our communications, see our [white-listing page](#) for more details.

To safely unsubscribe, [click here](#).