

AMSA 79th RMC Reciprocation Sessions – West Texas A&M University Campus

Room	6/23/2025 – 9:00-10:00 am	6/23/2025 –10:45-11:45 am	6/23/2025 – 1:45-2:45 pm	6/23/2025 – 3:30-4:30 pm
<u>101, Caviness Meat Science & Innovation Center</u>	Food Safety Opportunities with Fermented and Dried Meat Products Speaker: John Henson, Ph.D., California State University, Fresno Sponsored by Sealed Air's Cryovac Moderator: Chandler Steele, JBT-Marel	Functional Ingredients or Functional Protein: How to Meet Consumer Demands in Marination Without Sacrificing Yield Speakers: Barbara Tapan, Wenda Ingredients and Kassandra McKillip, JBT-Marel Sponsored by Hormel Foods Corporation Moderator: Carissa Nath, Conagra Brands	Shelf Life of Meat and Poultry By-Products Speakers: Thu Dinh, Ph.D., Tyson Foods, Inc. and Shawn Wang, Ph.D., Tyson Foods, Inc. Sponsored by Corbion Moderator: Dennis Seman, Ph.D., DL Seman Consulting, LLC	100 Years of Meat Judging: A Tradition that Leaves a Lasting Impact on Students and the Workforce Speaker: Bo Garcia, Ph.D., University of Nebraska–Lincoln Sponsored by National Pork Board Moderator: Michael Dikeman, Ph.D., Kansas State University Professor Emeritus
<u>102, Caviness Meat Science & Innovation Center</u>	The State of the Leather Industry And Where This Road Will Take Us Speaker: Kerry Brozyna, Leather and Hide Council of America Sponsored by Cargill Moderator: Shae Lynn Sarchet, JBT Marel	Piece by Piece - Portioning's Place in the Meat Industry on a Global Scale Speakers: Shae Lynn Sarchet, JBT-Marel and Chandler Sarchet, JBT-Marel Sponsored by HEB Moderator: Chandler Steele, JBT-Marel		Peer Perspectives: Elevating Learning with AI Speakers: Kadie Graves, Texas A&M University; Chesney Effling, Kansas State University; and Reese Wilson, Texas Tech University Sponsored by Nestle Purina Moderator: Brian McFarlane, Ph.D., McFarlane Enterprises LLC
<u>104, Caviness Meat Science & Innovation Center</u>	Carcass Size and Innovations-Portion Size and Merchandizing Speaker: Chef Rory Schepisi, Founder, Forking Good Hospitality	Objective Measurement Technologies for Predicting Meat Yield in Beef and Pork Speaker: Mette Christensen, Ph.D., Frontmatec	Seeing Beef Differently: Live Carcass Evaluation with MEQ Camera and MEQ Probe Speaker: Jordan Yeomans, MEQ Solutions	Value-Added Coating Systems: A Hands-On Batter and Breeding Session Speaker: Casey Owens, Ph.D., University of Arkansas (Advanced Sign-Up)

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	<i>Sponsored by SavorPoint</i> Moderator: Lyda Garcia, Ph.D., Ohio State University:	<i>Sponsored by National Pork Board</i> Moderator: Brandon Fields, PIC	<i>Sponsored by Elanco Animal Health</i> Moderator: Chris Kerth, Ph.D., Texas A&M University	<i>Sponsored by Tyson Foods, Inc.</i> Moderator: Craig Bacon, Ph.D., University of Arkansas
<u>207, Caviness Meat Science & Innovation Center</u>	Undergraduate, Master and Ph.D., ePoster Winners and Bob VanStavern Beef Research Winner and Patrick Fleming Pork Quality Research Winner Speakers: Announced Sunday Evening June 21 <i>Sponsored by IFF</i> Moderator: Chaoyu Zhai, Ph.D., University of Connecticut	Chairman Selected Oral Abstracts <i>Sponsored by Kemin</i> See App for Speaker List! Moderator: Brian McFarlane, Ph.D., McFarlane Enterprises LLC	Chairman Selected Oral Abstracts <i>Sponsored by Texas Tech University Animal and Food Sciences</i> See App for Speaker List! Moderator: Ty Lawrence, Ph.D., West Texas A&M University	Chairman Selected Oral Abstracts <i>Sponsored by JBS/Pilgrim's</i> See App for Speaker List! Moderator: Ranjith Ramanathan, Ph.D., Oklahoma State University
<u>209, Caviness Meat Science & Innovation Center</u>	Fresh Pet Food. "It's Not Just Dry Kibble" Speaker: Sara Cutler, Ph.D., Kemin <i>Sponsored by Simmons Foods</i> Moderator: Craig Bacon, Ph.D., University of Arkansas	Artificial Intelligence Tools in Proteomic Data Analysis Speaker: Logan Johnson, Ph.D., Oklahoma State University <i>Sponsored by iCEV</i> Moderator: Amanda Blair, Ph.D., South Dakota State University	Recent Advances in Stress and Impact on Meat Quality Speaker: Megan Eckhardt, Ph.D., Oklahoma State University <i>Sponsored by HEB</i> Moderator: Jennifer Wagers, Ph.D., Tyson Foods, Inc.	Uncovering Metabolic and Quality Outcomes of Dark Cutting Beef Speaker: Thomas Dobbins, Ph.D., Pennsylvania State University <i>Sponsored by Lopez Dorada</i> Moderator: Samantha Barker, Ph.D., Tarleton State University
<u>215, Caviness Meat Science & Innovation Center</u>	Excel Data Analytics: Zero to Hero Speaker: Ty Lawrence, Ph.D., West Texas A&M University <i>Sponsored by Corbion</i>	Applied Skills for Data Management and Modeling in Meat Science Speaker: Blake Foraker, Ph.D., Texas Tech University	Successful Manuscript and Grant Writing: Practical Guidance on Preparation, Submission, and Review Speakers: Travis O'Quinn, Ph.D., Kansas State University; Mahesh Nair,	<i>Meat and Muscle Biology Editor's Choice Papers</i> Evaluation of Fresh and Frozen Beef Strip Loins of Equal Aging Periods for Palatability Traits

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	Moderator: Reese Harpool, Tarleton State University	Approaches to Advanced, Reproducible Analyses Speaker: Andy King, Ph.D., USDA-ARS <i>Sponsored by The Kraft Heinz Company</i> Moderator: Joseph Kennah, University of Wyoming	Ph.D., Colorado State University; and Ranjith Ramanathan, Ph.D., Oklahoma State University <i>Sponsored by Elanco Animal Health</i> Moderator: Brad Kim, Ph.D., Purdue University	Speaker: Erin Beyer, Ph.D., Kansas State University Technological Aspects of Bridging the Gap Between Cell-Based Food and Conventional Meat Speaker: Jean-Francois Hocquette, Ph.D., INRAE, France Moderator: Brad Kim, Ph.D., Purdue University <i>Sponsored by AMSA Development Council Bob Kauffman Mentor Recognition Fund</i>
<u>301, Classroom Center</u>	A Decade Ahead: Projections for the Cattle and Meat Industry Speaker: Don Close, Terrain/Farm Credit <i>Sponsored by Birchwood Foods</i> Moderator: Morgan Pfeiffer, Ph.D., Oklahoma State University	From ‘Bad Fat’ to Biomarkers: Reframing Saturated Fat, Meat, and Metabolic Risk Speakers: Peter Ballerstedt, Ph.D., Grass Based Health and David Harper, Ph.D., University of the Fraser Valley <i>Sponsored by Meat Institute</i> Moderator: Jessica Brown, Ph.D., University of Wisconsin-Madison	Antioxidant Ingredient Options for Meat Products: Evolving Regulatory Landscape and Consumer Expectations Speakers: Jeff Sindelar, Ph.D., University of Wisconsin-Madison and Poulson Joseph, Ph.D., Kalsec <i>Sponsored by IFF</i> Moderator: Carissa Nath, Conagra Brands	Innovative Meat, Poultry & Seafood Packaging: Effects on Shelf Life, Safety, Quality & Sustainability Speaker: Prem Singh, Teinnovations, LLC <i>Sponsored by Sealed Air’s Cryovac</i> Moderator: Nick Myers, Reiser
<u>335, Classroom Center</u>	From Insights to Impact: Applying Customer Insights to Product Development and Quality	Breeding for Water Efficiency and Sustainability in Poultry	Legal and Regulatory Issues facing the Meat Industry	AMSA Sensory Guidelines 2026 Speakers: Rhonda Miller, Ph.D., Texas A&M University and Wes

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	Speaker: Julie Evans, Omaha Steaks <i>Sponsored by Johnsonville, LLC</i> Moderator: Attalee Brix, Conagra Brands	Speaker: Sara Orłowski-Workman, Ph.D., University of Arkansas <i>Sponsored by Simmons Foods</i> Moderator: Casey Owens, Ph.D., University of Arkansas	Speaker: Chris Young, American Association of Meat Processors <i>Sponsored by Meat Institute</i> Moderator: Lyda Garcia, Ph.D., Ohio State University	Schilling, Ph.D., Mississippi State University <i>Sponsored by Prosur</i> Moderator: Morgan Pfeiffer, Ph.D., Oklahoma State University
<u>331, Classroom Center</u>	How to Maintain Academic Rigor with Limited Facilities and Resources Speakers: Duane Wulf, Ph.D., Arizona State University; Kelly Vierck, Ph.D., University of Tennessee and Sydni Lammers, Ph.D., Sam Houston State University <i>Sponsored by iCEV</i> Moderator: Lea Ann Kinman, Ph.D., Prairie View A&M University	AI in the Classroom: A Tool for Imagination, Not a Substitute Speaker: Francine Mezzomo Giotto, Ph.D., New Mexico State University <i>Sponsored by iCEV</i> Moderator: Abigail Sleep, Texas Tech University	Supplier Tech Talks <i>See app for details!</i> Moderator: Peter VanAlstyne, Florida Food Products	
<u>428, Classroom Center</u>	From Kitchen to Compliance: The Great Food Label Adventure Speakers: Danika Miller, Tyson Foods, Inc. and Belinda Davis, Tyson Foods, Inc. <i>Sponsored by The Kraft Heinz Company</i> Moderator: Jessica Johnson, Tyson Foods, Inc.	Fresh Meat Quality: Research Priorities for Beef, Pork, and Poultry Speakers: Ben Bohrer, Ph.D., The Ohio State University; Yan Campbell, Ph.D., North Carolina State University; and Jessica Higgins, Ph.D., National Cattlemen's Beef Association <i>Sponsored by National Pork Board</i>	<i>What We Know and What We Examine: Biotechnology in Food Animals from Both Sides of the Regulatory Desk</i> Speaker: Eric Schulze, Ph.D., Evergreen <i>Sponsored by Meat Institute</i> Moderator: Brian Brozovic, Empirical Foods	Reciprocal: New Review of Religious Slaughter of Mammals Speaker: Joe Regenstein, Ph.D., Cornell University <i>Sponsored by Merck Animal Health</i> Moderator: Anna Dilger, Ph.D., University of Illinois

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		Moderator: Amilton de Mello, Ph.D., University of Nevada-Reno		
<u>429, Classroom Center</u>	Supplier Tech Talks <i>See app for details!</i> Moderator: Carol Lorenzen, Ph.D., Oregon State University	Supplier Tech Talks <i>See app for details!</i> Moderator: Sharon Beals, Women's Meat Industry Network	Supplier Tech Talks <i>See app for details!</i> Moderator: Sharon Beals, Women's Meat Industry Network	
<u>433, Classroom Center</u>	Practical Applications for Molecular Microbiology in the Meat & Poultry Industry Speaker: Jessica Brown, Ph.D., University of Wisconsin-Madison <i>Sponsored by Food Safety Net Services, Certified Group</i> Moderator: Mark Hankins, Phageguard	U.S. Red Meat Trade Outlook Speaker: Jessica Spreitzer, U.S. Meat Export Federation <i>Sponsored by Birchwood Foods</i> Moderator: Corey Gilbert, Ph.D., USDA, Livestock & Poultry Program	Multimics-Informed Strategies Against Emerging Foodborne Pathogens Across Meat and Poultry Systems Speaker: Anup Kollanoor Johny, Ph.D., University of Minnesota <i>Sponsored by bioMérieux</i> Moderator: Nathan Tapp, Ph.D., Simmons Foods	Utilization of Offal Products – Where Can We Add Values Speaker: Charles Starkey, Ph.D. <i>Co-Sponsored by Pilgrim's and Tyson Foods, Inc.</i> Moderator: Joseph Kennah, University of Wyoming