

AMSA SUSTAINING PARTNER PROGRAM



Join the many companies and organizations committed to the success of the U.S. meat science industry. Become a sustaining partner to support valuable AMSA programs and services.

OPPORTUNITIES

Sustaining Partner Membership

A La Carte Sponsorship Levels*

Total

Diamond	Platinum	Gold	Silver	Bronze
\$5,000	\$5,000	\$5,000	\$5,000	\$5,000
\$75,000+	\$35,000	\$15,000	\$5,000	
\$80,000+	\$40,000	\$20,000	\$10,000	\$5,000

* Customize with a la carte sponsorship opportunities for Reciprocal Meat Conference and Intercollegiate Meat Judging. Options on Page 2.

BENEFITS

AMSA professional memberships

Unlimited student memberships (University partners)

Complimentary Career Center job and internship posting

Access to Career Center resume database

Complimentary Career Fair Booth

Advisory Council membership (# of members)

Prominent recognition at all AMSA events

Linked company logo on AMSA website

Linked company name on AMSA website

Logo featured in AMSA eNews

Listing in the AMSA mobile app

Dedicated partner profile: eNews, website, social media

First right of refusal for major event sponsorships

A meeting room at RMC

Complimentary Tech Table at RMC Supplier Showcase

RMC Tech Updates highlighting supplier products of interest

Promotion of partner podcast or other resources in eNews

Complimentary registration for PORK 101 and SALUMI 101 (# per year)

Diamond	Platinum	Gold	Silver	Bronze
100	80	50	25	5
✓	✓	✓	✓	✓
Unlimited	Unlimited	40	20	5
✓	✓			
✓	✓	✓	✓	✓
3	2	2	1	1
✓	✓	✓		
✓	✓	✓		
			✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓		
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓	✓			
2	1			

Visit meatscience.org to see the long list of AMSA Sustaining Partners. To learn more, contact Deidrea Mabry at dmabry@meatscience.org.

A LA CARTE AMSA SPONSORSHIP OPTIONS



76th AMSA Reciprocal Meat Conference

Celebrating 76 years, the RMC is an annual global scientific conference addressing current research in the production and distribution of animal protein food products.

BENEFITS	Elite \$50k+	Executive \$30k	Premier \$20k	Major \$10k	Supporter \$5k >
Complimentary registrations	5	3	2	1	
Prominent conference recognition	✓	✓			
Logo on screens during general session	✓	✓	✓		
Logo in RMC communications/news release	✓				
Recognition during introduction of sponsored event(s)	✓	✓	✓	✓	✓
Sponsor table at prime location	✓	✓			
Items in registration bag	4	3	2		
Sponsor logo on RMC mobile app	20 Seconds	15 Seconds	10 Seconds	10 Seconds	
Profile on website and RMC mobile app	✓	✓	✓	✓	✓
Recognition at welcome reception/awards banquet	✓	✓			
Product use at RMC on request	✓	✓	✓	✓	✓
Reserved seating at awards banquet	✓	✓			
Personalized social media	✓	✓	✓	✓	
Promotion of sponsored podcasts to attendees	✓	✓	✓		
Sponsor feature in AMSA eNews	✓	✓	✓		
1 golf tournament foursome	✓	✓			
Company badge ribbons for attendees	✓	✓	✓	✓	✓

Intercollegiate Meat Judging Program

Since 1926, the Intercollegiate Meat Judging Program has provided opportunities to talented youth who have gone on to contribute to the success of the meat industry.

BENEFITS	Prime \$40k	Premium \$25k	Choice \$10k	Select \$5k	Host
Exclusively named contest (one per year)	✓				
Sponsorship of all contest awards	✓				
Sponsorship of all meal and presentation events	✓				
Name of contest to include sponsor name	✓				
Logo prominently displayed in event promotion	✓				
Opportunity to address students at a contest event	✓				✓
Opportunity to host and sponsor student pre-contest event	✓				✓
Listing as host in all contest news releases	✓				✓
Recognition in contest awards program	✓				✓
Recognition in banquet program	✓	✓	✓	✓	
High individual or team awards (number of contests or divisions)	3				
Division team or individual awards (number of contests)*	6	5	3	1	
Recognition in AMSA eNews	✓	✓	✓	✓	
Prominent recognition at awards event	✓	✓			
Recognition with linked company logo on meat judging website	✓	✓			
Recognition with linked company name on meat judging website			✓	✓	

*Subject to availability. Some contests have separate longstanding award sponsorships.

To learn more, contact Deidrea Mabry at dmabry@meatscience.org.