

AMSA RMC Tech Talks

Tuesday, June 23

9:00 AM-10:00 AM – Room 429

9:00 AM-9:07 AM - USDA AMS LP - Food Safety & Technology Branch - What We Do—and Why It Matters

This presentation will provide an overview of the USDA Agricultural Marketing Service Food Safety and Technology Branch (FSTB), highlighting its role and impact in supporting federal food procurement programs. It will also explore the AMS Designated Laboratory Program, including its development, testing requirements, and role in ensuring product compliance and quality. Additionally, attendees will gain insight into the technical proposal review process and the procurement and purchasing of meat, poultry, egg, and aquatic food commodities for federal nutrition assistance programs.

Speaker: Bucky Gwartney, Ph.D., Assistant to the Deputy Administrator of the USDA Agricultural Marketing Service (AMS) Livestock & Poultry Program

9:08 AM-9:15 AM - USDA Remote Beef Grading Mobile App

Remote Beef Grading a cell phone camera to capture real-time images that a remote USDA grader uses to evaluate the carcass for its official quality grade. The images captured mirror what the USDA grader sees when physically present in the packing facility. what you will be speaking about.

Speaker: Jodie Pitcock, Marketing Specialist, USDA Agricultural Marketing Service (AMS) Livestock and Poultry Program

9:15 AM-9:30 AM - Aligning Diagnostics Innovation with U.S. Meat Industry Needs

This presentation explores the shift in food safety from compliance to control, highlighting how diagnostics are evolving from simply generating results to enabling confident, data-driven decisions. It focuses on key industry needs, environmental intelligence, and integrated data, and how these capabilities support more predictive, risk-based food safety systems.

Speaker: Heath LaFevers, North American Industry Access Manager, bioMérieux

9:30 AM-9:45 AM - Purac® BF S/30 Buffered Lactic Acid Reduces Shiga Toxin-Producing E. Coli on Beef Carcasses With Less Impact on Product Quality and Facility Floor Damage

For more than 20 years, lactic acid has been the intervention of choice for the U.S. beef industry, helping to safeguard public health by reducing the risk of foodborne illness. A natural antimicrobial, lactic acid has been extensively studied for its effects against pathogenic and spoilage bacteria under both lab and commercial-use conditions. Purac® BF S/30 buffered lactic acid remains an effective biocide against *Salmonella* and *E. coli* with reduced impact on product quality and facility damage.

Speaker: Rob Ames, Director of Business Development for North America Meat, Culinary, and Pet Food, Corbion

9:45 AM -10:00 AM - DSI Portioning Using Edge AI™ for Beef Steak Products

During this presentation Zen will discuss the use of high-pressure water-jet (water knife) technology for automated trimming of ribeye and strip steaks. The presentation will highlight how machine-learning algorithms and advanced imaging systems are used to identify optimal trim lines, enabling precise fat removal while maximizing lean retention. Attendees will learn how this technology can improve yield, enhance product consistency, and increase operational efficiency in modern beef processing facilities.

Speaker: Zane Platter is an Applications Engineer, Poultry, JBT-Marell

10:45 AM – 11:45 AM – Room 429

10:45 AM – 11:00 AM - Oxidation Testing in Meat: Lessons from the Past, Tools for Today, and Opportunities for Tomorrow

Oxidation is one of the most important factors impacting meat quality, shelf life, flavor, color, and overall consumer acceptance. Accurately measuring oxidation is essential for understanding product stability, evaluating antioxidant performance, and making informed decisions around formulation, processing, and storage. This presentation reviews the evolution of oxidation testing in the meat industry, from traditional analytical methods to current industry practices and emerging technologies. It highlights key oxidation markers, discusses the strengths and limitations of common testing approaches, and explores how improved analytical tools can better support shelf-life evaluation and quality control in meat and meat-based systems.

Speaker: Nicholas Howes, Technical Service Manager, Camlin Fine Sciences

11:00 AM – 11:15 AM - Flavoset D5150; Where Flavor Meets Freshness

Discoloration of meat snack and other meat products is primarily associated with lipid oxidation and concurrent oxidation of color pigments impacting both sensory attributes and nutritional value. Incorporation of effective freshness systems such as Flavoset D5150, utilizing natural smoke technology, can mitigate these oxidative pathways helping to preserve color and overall product quality throughout shelf life.

Speaker: Jyoti Aryal, Ph.D., Global R&D Director – Food Protection & Preservation, Kerry

11:15 AM – 11: 30 AM - WIP Shelf-Life: Improving Quality With Real-Time Spoilage Monitoring

Explore how spoilage and temperature sensor technology improves fresh protein WIP allocation. Prioritizing by real-time freshness, rather than kill date, reduces waste, prevents downgrades, and protects margin.

Speaker: Andrew Dougherty, Chief Revenue Officer, BlakBear

11:30 AM – 11:45 AM - CleanPress Rosemary: A Simple Yet Robust Solvent-Free Innovation for Emerging Clean Label Needs in Synthetic to Natural Conversions

Emerging consumer demand for cleaner labels globally, necessitates innovation in functional ingredients. We will discuss our latest innovation, CleanPress rosemary, the first solvent-free extracted rosemary product, with seed oil-free carrier, that can be utilized in fresh meat preparations and meat products globally, to retain meat color and provide freshness on flavor as well. We will outline how this new and simple innovation helps meat industry in the synthetic to natural conversions as well as meeting some of the food waste challenges in fresh meat preparations.

Speakers: Poulson Joseph, Ph.D., Executive Director of Global Protein Innovation, Kalsec, Inc. and Amy Gadd, Account Manager, Kalsec, Inc.

1:45 PM -2:45 PM – Room 429

1:45 PM – 2:00 PM - New Food Culture for the Inhibition of *Listeria monocytogenes* in Cooked Meat Products

As consumer demand for effective, clean-label food safety solutions continues to grow, innovative bioprotective cultures are emerging as a promising approach to controlling *Listeria monocytogenes* in cooked meat products. This presentation will examine the performance of a novel food culture relative to leading fermentate-based solutions, showcasing data on anti-listerial efficacy and highlighting opportunities to enhance both product safety and sensory attributes.

Speaker: Rachel Adams, Account Manager, Novonesis

2:00 PM – 2:15 PM - Efficacy of Phageguard S for the Control of Salmonella on Pork Products

Phageguard S is a bacteriophage-based processing aid that specifically targets *Salmonella* serotypes. Due to its high specificity, it reduces *Salmonella* without affecting beneficial microorganisms. Studies have shown reductions against relevant serotypes and can obtain 1-3 log CFU/g on pork products, helping improve food safety.

Speaker: Rodrigo Portillo, Application and Implementation Specialist, Phageguard

2:15 PM – 2:30 PM - *Salmonella* Testing Updates: We've Added More Tools to the Toolbox!

USDA continues to shift its perspective on how to address *Salmonella* contamination in raw meat and poultry after tabling the August 2024 *Salmonella* Framework. Regardless of what path USDA takes in the future, there are now many more testing tools available for producers to use to assess *Salmonella* control. This presentation will highlight some of the tools that have been around for a while, along with new tools that have emerged within the past year.

Speaker: Alex Brandt, Ph.D., Group Chief Science Officer at FSNS / Certified Group

2:30 PM – 2:45 PM - Rethinking Meat Protection: Balancing Safety, Shelf Life & Label Appeal

This presentation explores how evolving consumer expectations and rising food safety risks are reshaping the need for smarter meat protection solutions. We'll highlight a next-generation, label-friendly antimicrobial that helps manufacturers effectively manage spoilage and *Listeria* while extending shelf life and maintaining product quality without compromising on clean-label goals. Attendees will gain insight into how to strike the right balance between safety, performance, and consumer trust in today's protein market.

Speaker: Michael Hornback, Senior Scientist, International Flavors & Fragrances, Inc.

1:45-2:45 PM – Room 331

1:45 PM – 2:00 PM - Gut Replacement Casing

Gut replacement casings, such as collagen or cellulose casings, give sausage producers more consistent sizing, strength, and processing efficiency than natural gut casings, helping improve production speed and reduce waste. They also increase yield by minimizing breakage, improving moisture retention, and allowing tighter portion control for more uniform finished products.

Speaker: Adam Franzen, Technical Service Engineer, Viscofan

2:00 PM – 2:15 PM - Bowl Cutting Advancements vs Traditional Grinding Systems

Although bowl cutting is one of the oldest cutting technologies, its flexibility, speed, and quality benefits are often overlooked. Modern advancements have made the bowl cutter a smart investment for processors looking to save space, lower costs, and increase efficiency.

Speaker: Boo Persica, Meat Scientist and Process Specialist (aka “Meathead”), Reiser

2:15 PM – 2:30 PM - CRYOLINE RC – Just-In-Time Crust Freezing for Process Improvement

The CRYOLINE RC is Linde’s latest innovation in the portioned product market. A just-in-time system, the CRYOLINE RC provides rapid, uniform product crust freezing for yield and quality improvement.

Speaker: Michael Johnson, Associate Director of National Business Development, Food & Beverage, Linde

2:30 PM – 2:45 PM - Ready for Retail: Full Line Case Ready Solutions from Grasselli

Grasselli Full Line Case Ready Solutions combine intelligent portioning, precision slicing, and automated tray loading to deliver a seamless end-to-end process for retail-ready steak and chicken production. The BRG-ATF system automatically arranges and deposits portions into trays with minimal handling, while the OSL provides high-yield, weight-controlled vertical slicing, the PCS enables accurate portion control, and the KSL-DV dynamically adapts horizontal slicing to maximize weight accuracy and yield across variable product sizes. Together, these technologies create an integrated case-ready line designed to improve consistency, increase throughput, reduce labor dependency, and deliver premium presentation at retail.

Speaker: Chad Bower, Ph.D., West Coast Sales Manager for Grasselli SSI