

Room	6/20/2017 - 1:30-2:30 pm	6/20/2017 - 3:00-4:00 pm	6/20/2017 - 4:30-5:30 pm
MSC 2300 A	<p>What is graduate school?</p> <p><i>Sponsored by the AMSA Student Membership</i></p> <p>Speakers: Gretchen Mafi, Ph.D., Oklahoma State University; Devin Gredell, Colorado State University; and Clay Eastwood, Texas A&M University</p>	<p>Preparing for and Effectively Conducting a Research Project</p> <p><i>Sponsored by the AMSA Student Membership</i></p> <p>Speakers: Steven Lonergan, Ph.D., Iowa State University and Elisabeth Lonergan, Ph.D., Iowa State University</p>	
MSC 2300 B	<p>Wooden Breast Syndrome in Broilers: An Update</p> <p>Speaker: Casey Owens, Ph.D., University of Arkansas</p>	<p>What Can We Do To “Plant Positive Seeds “in our Public Schools”</p> <p><i>Sponsored by Texas Beef Council</i></p> <p>Speaker: Evelyn Brown, American National Cattlewomen’s Association</p>	<p>Salmonella Regulations in Pork</p> <p><i>Sponsored by the National Pork Board</i></p> <p>Speaker: Laura Bachmeier, National Pork Board</p>
MSC 2300 D	<p>Social Media for the Animal Agriculture Industry</p> <p>Speaker: Rachel Cutrer, Ranch House Designs, Inc.</p>	<p>Defining Sustainability—Beef Roundtable Discussion</p> <p>Speaker: Debbie Lyons-Blythe, Blythe Family Farms, LLC</p>	<p>Dietary Fats and Cardiovascular Disease</p> <p>Speaker: Stephen Smith, Ph.D., Texas A&M University</p>
MSC 2300 E	<p>Here’s the FACTS! PANEL is Changing - What’s New with Nutrition Facts Panels</p> <p><i>Sponsored by Johnsonville Sausage, LLC</i></p> <p>Speaker: Kelly Kleinsmith, Johnsonville Sausage, LLC</p>	<p>One Bite at a Time – Making a Retail Label and Logo Change Manageable</p> <p><i>Sponsored by Johnsonville Sausage, LLC</i></p> <p>Speaker: Pam Bingham, Johnsonville Sausage, LLC</p>	
MSC 2401 and Process Engineering R&D Center	<p>Pet Food Extrusion – How to Maximize Fresh Meat in Pet Food Presentation (1:30-2:15 pm)</p> <p>Tour and Demonstration at Process Engineering R&D Center (2:30 – 4:45 pm)</p> <p><i>Sponsored by Process Engineering R&D Center</i></p> <p>Speaker: Mian Riaz, Ph.D., Process Engineering R&D Center <i>(Sign-up required for this session)</i></p>		
MSC 2404	<p>Producing the AMSA Meat Science Lexicon</p> <p><i>Funded by the Beef Checkoff</i></p> <p>Speaker: Dennis Seman, Ph.D., DL Seman Consulting, LLC</p>	<p>Using Powdered Muscle for Measuring Sarcomere Length with Laser Diffraction</p> <p><i>F</i></p> <p>Speakers: Tommy Wheeler, Ph.D., USDA-ARS, U.S. Meat Animal Research Center and Steven Shackelford, Ph.D., USDA-ARS, U.S. Meat Animal Research Center</p>	
MSC 2405	<p>The Continual Journey: Connecting Meat Science to Foodservice Distribution</p> <p><i>Sponsored by Texas Beef Council</i></p> <p>Speaker: Russell Woodward, Texas Beef Council</p>	<p>Evolution of Swine Female Genetics During the Past 30 Years</p> <p>Speaker: Roger Johnson, Ph.D., RCJ Consulting</p>	<p>The Continual Journey: Connecting Meat Science to Foodservice Distribution</p> <p><i>Sponsored by Texas Beef Council</i></p> <p>Speaker: Russell Woodward, Texas Beef Council</p>
MSC 2406 A	<p>Safety of Imported Beef: Opportunities and Breakthroughs</p> <p>Speaker: Mindy Brashears, Ph.D., Texas Tech University</p>	<p>Bridging the Gap Between Art and Science</p> <p>Speaker: Amanda Hassner, Executive Chef, Purina Culinary Center</p>	<p>Data Management and Analysis Using Excel, JMP, and SAS</p> <p><i>Funded by the Beef Checkoff</i></p> <p>Speakers: Chris Kerth, Ph.D., Texas A&M University and Andy King, Ph.D., USDA-ARS, U.S. Meat Animal Research Center</p>
MSC 2406 B	<p>Thermal Processing and Appendix A</p> <p>Speaker: Russ McMinn, University of Wisconsin</p>	<p>Thermal Dynamics of Cooking Meat</p> <p><i>Sponsored by the AMSA Educational Foundation Roger Mandigo Mentor Recognition Fund</i></p> <p>Speaker: Adria Adams, Ph.D., Sadler’s Smokehouse</p>	<p>AMSA Sensory Guidelines for Processed Meats</p> <p>Speakers: Linda Papadopoulos, Ph.D., LP & Associates, LLC and Rachel Gray, Tyson Foods, Inc.</p>
MSC 2501	<p>EPosters Research Competition 1st Place Winners</p>	<p>Chairman Selected ePosters</p> <p>Presenters: Jordy Berger, Purdue University; Haley Gilleland, University of Georgia; and Hector Portillo, Mississippi State University</p>	
MSC 2502	<p>Weak Flesh. Estudio de Caso para la Industria Cárnica</p> <p><i>Weak Flesh. A Case Study for the Meat Industry</i></p> <p>Speaker: Marcos Sanchez, Ph.D., Texas Tech University</p>	<p>Prevalencia de Microorganismos Patógenos e Inocuidad en la Industria Cárnica Latinoamericana</p> <p><i>Prevalence of Pathogenic Microorganisms and Food Safety in Latin America’s Meat Industry</i></p> <p>Speaker: Alexandra Calle, Ph.D., Texas Tech University</p>	<p>Nuevas Tendencias en Ingredientes No Cárnicos</p> <p><i>New Trends in Non Meat Ingredients</i></p> <p>Speaker: Rodrigo Tarte, Ph.D., Iowa State University</p>