THAT’S HOW WE DO Kansas City

American Meat Science Association

RMC 2018
RECIPROCAL MEAT CONFERENCE

DISCOVER THE RICH TRADITIONS OF KANSAS CITY

A Royal Choice!

Funded by the Beef Checkoff.

Cargill
Kemin
Smithfield

Good food. Responsibly.
MAJOR RMC SPONSOR

Smithfield

Good food. Responsibly.

KANSAS CITY, MISSOURI
<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>7:30–9:30 am</td>
<td>Student Research ePoster Set-Up</td>
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<tr>
<td>8:00–11:00 am</td>
<td>Undergraduate Student Research ePoster Competition</td>
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<td>Silent Auction and Student Promotion Sales</td>
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<td>10:30 am–5:00 pm</td>
<td>Golf Tournament</td>
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<td>Shotgun start at 12:00 pm</td>
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<tr>
<td>11:00 am–5:00 pm</td>
<td>General ePoster Viewing</td>
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<td>12:00–5:00 pm</td>
<td>RMC Career and Networking Fair</td>
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<td>2:00–4:00 pm</td>
<td>Intercollegiate Meat Coaches Association Annual Business Meeting</td>
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<td>4:00–5:00 pm</td>
<td>AMSA Foundation Task Force Committee Meeting</td>
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<tr>
<td>5:00–6:00 pm</td>
<td>Meet the AMSA Board of Directors</td>
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<tr>
<td>6:00–10:00 pm</td>
<td>Welcome Reception</td>
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<tr>
<td>7:15–7:30 pm</td>
<td>Student Research ePoster Competition Awards Presentation</td>
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<tr>
<td>7:30–8:45 pm</td>
<td>Quiz Bowl Finals</td>
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<td>9:00–10:00 pm</td>
<td>Student Mentor Networking Program</td>
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</table>
Monday, June 25

6:30-8:00 am
Conference Breakfast

7:00-8:00 am
ePoster Viewing Sessions

8:00-8:30 am
AMSA Mentor Recognition and RMC General Session

8:30-9:30 am
Keynote Presentation

*Out of the Frying Pan and Off the Fire: Global Politics Looking to Take Meat off the Menu*

9:00 am-5:00 pm
Silent Auction and Student Promotional Sales

9:00 am-5:00 pm
Sustaining Partner Exhibits

9:30 am-3:15 pm
Spouse Tour
Steamboat Arabia Museum, The Farmhouse Lunch & River Market

9:30-10:00 am
Networking Break

10:00 am-12:00 pm
Concurrent Sessions

Concurrent Technical Session I  ▶  *Applied and Omic Approaches to Fresh Meat Quality Defects*

Concurrent Technical Session II  ▶  *State of the Domestic and Global Meat Industry*

Concurrent Technical Session III  ▶  *Today & Tomorrow ~ Advancements in Cultured Protein*

12:00-1:30 pm
Conference Lunch
<table>
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<tr>
<th>Time</th>
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<tr>
<td>12:30-1:30 pm</td>
<td><strong>AMSA Committee Meetings</strong>&lt;br&gt;AMSA Student Membership - Liberty&lt;br&gt;Membership--Pershing North&lt;br&gt;National 4-H Advisory--Pershing West&lt;br&gt;Publications and Research Protocol--Pershing East&lt;br&gt;RMC Planning--Century C</td>
</tr>
<tr>
<td>1:30-2:30 pm</td>
<td><strong>Reciprocation Sessions and International Lectureship Award Winner Presentation by Dr. Oddvin Sørheim</strong></td>
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<td>2:30-3:00 pm</td>
<td><strong>Networking Break</strong></td>
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<td>3:00-4:00 pm</td>
<td><strong>Reciprocation and ePoster Viewing Sessions</strong></td>
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<tr>
<td>4:00-4:30 pm</td>
<td><strong>Networking Break</strong></td>
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<tr>
<td>4:30-5:30 pm</td>
<td><strong>Reciprocation and ePoster Viewing Sessions</strong></td>
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<tr>
<td>5:30-7:00 pm</td>
<td><strong>Emeritus Reception</strong></td>
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<tr>
<td>5:45-6:15 pm</td>
<td><strong>AMSA Committee Meetings</strong>&lt;br&gt;Meat and Muscle Biology Editorial Board--Pershing North&lt;br&gt;Scientific Information Committee--Pershing West</td>
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<tr>
<td>6:00 pm</td>
<td><strong>Softball Tournament</strong></td>
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<td>6:30-10:00 pm</td>
<td><strong>RMC Family Picnic</strong>&lt;br&gt;8:00 pm T-Shirt Auction&lt;br&gt;9:00-11:00 pm Student Mixer featuring DJ Eric Coomes</td>
</tr>
</tbody>
</table>
Tuesday, June 26

6:30-8:00 am
Conference Breakfast

7:00-8:00 am
ePoster Viewing Sessions

8:00-8:30 am
AMSA Mentor Recognition and RMC General Session

8:30-9:30 am
Keynote Presentation

*Trust, Transparency, and Communicating Science*

9:00 am-3:15 pm
Silent Auction and Student Promotional Sales
Bidding Closes at 3:15 pm

9:00 am-5:00 pm
Sustaining Partner Exhibits

9:30 am-4:30 pm
Spouse Tour
Powell Gardens & Lunch at Thyme Gardens

9:30-10:00 am
Networking Break

10:00 am-12:00 pm
Concurrent Sessions

- **Concurrent Technical Session IV**  
  *Marinated Products ~ A Look at the Other Processed Meat*

- **Concurrent Technical Session V**  
  *Meat & Nutrition ~ Sustaining Healthy Protein Sources*

- **Concurrent Technical Session VI**  
  *Food Safety ~ Pathogen Detection and Microbiological Testing*

12:00-1:30 pm
Conference Lunch and Business Meetings

AMSA Business Meeting - Century B
Student Membership Business Meeting - Century C
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<tr>
<td>1:30-2:30 pm</td>
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<tr>
<td>6:30-10:00 pm</td>
<td>AMSA Awards Night</td>
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<tr>
<td>6:30 pm</td>
<td>Reception</td>
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<tr>
<td>7:30 pm</td>
<td>Banquet</td>
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<td>Dessert Social</td>
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**SCHEDULE AT A GLANCE**

**Wednesday, June 27**

- **6:00-7:30 am**
  - Fun Run

- **8:00-8:30 am**
  - RMC General Session and AMSA 2019 RMC Welcome

- **8:30-9:30 am**
  - Keynote Presentation
  
  **A Debate: Current Perspectives on Protein Products**

- **9:30-10:00am**
  - Networking Break

- **10:00 am-1:00 pm**
  - Concurrent Session
  
  **Concurrent Technical Session VII**  
  - BBQ ~ History, Trends, and Educational Outreach

- **10:00 am-12:00 pm**
  - Concurrent Session
  
  **Concurrent Technical Session VIII**  
  - Incubating Research and Development ~ Teaching, Leading, and Manufacturing

- **10:30 am-12:30 pm**
  - Concurrent Session
  
  **Concurrent Technical Session IX**  
  - Building the Perfect Beef Carcass ~ A Live Animal and Carcass Demonstration

- **10:00 am-12:00 pm**
  - Clean Labeling Workshop

- **12:30-2:30 pm**
  - ICoMST 2020 Organizational Meeting and Luncheon

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Please see RMC Mobile App or the Daily Schedule of Events for room information, session details and list of speakers.
Welcome to the 71st Reciprocal Meat Conference, and welcome to Kansas City!

The American Meat Science Association and our Kansas City based host committee could not be more excited to show you the rich traditions of Kansas City. From the stock yards and packing industry of years ago to the abundance of animal agriculture here today, the American Royal Stock Show, and, of course, barbeque, this city is truly a “Royal Choice” for our annual meeting.

Our week will be filled with an educational technical program and the best social venues that Kansas City has to offer. Kansas City Barbeque Society pit masters will help us kick off the week with the world’s best barbeque at the welcome reception held at the historic National WWI Museum and Memorial, Kansas City Live will show us the casual side of the town for our picnic, and Kansas City’s beautiful Union Station will serve as the venue for our awards banquet.

This year’s technical planning committee did an excellent job putting together an outstanding technical program that represents the timeliest and most relevant topics in our industry including industry updates, diet health, cultured sources of animal protein, food safety, research and development, live animal production, and even barbeque. Monday and Tuesday will highlight incredible keynote speakers, technical concurrent sessions, as well as our signature reciprocation sessions, and Wednesday will begin with a technical debate and finish with hands on workshops including barbeque, live cattle, carcasses, and the American Royal Stock Show. This year’s reciprocation grid provides one of the most diverse technical offerings to date with more than 40 individual sessions, speakers, and topics covering research and discussions for beef, pork, poultry, water buffalo, pet food, packaging, food safety, Spanish-speaking sessions, student sessions, omics, charcuterie, and more.

Of course, RMC would not be complete without both graduate and undergraduate student programs. This year we will see more abstracts and ePosters at RMC than ever before. Over 160 technical abstracts were submitted for presentation at RMC, and attendees will have many chances to engage with these presenters about their research. Just to name a few of the opportunities for students, there will be the Career Fair, Iron Chef Competition, Processed Meats Contest, student-dedicated reciprocation sessions, student social events, and many more.

On behalf of the entire host committee and the technical program committee, and as the 2018 RMC Chair, I want to thank you for attending the 71st Reciprocal Meat Conference. We are honored to have you here, and, if this is not your first RMC, we wish you the best RMC yet! If this is your first RMC, welcome, we know that it will not be your last! Have a wonderful RMC!

Sincerely,

Dale R. Woerner
Chair, 2018 Reciprocal Meat Conference
RMC 2018 ADDRESSES

- **RMC Technical Program**
  The Westin Kansas City at Crown Center
  1 E Pershing Road
  Kansas City, MO 64108

- **Golf Tournament**
  Shoal Creek Golf Course
  8905 N Shoal Creek Pkwy
  Kansas City, MO 64157
  Parking is available.

- **National World War I Museum and Memorial**
  2 Memorial Dr
  Kansas City, MO 64108
  Limited parking is available.

- **Softball Tournament**
  Gillham Park
  3915 Gillham Rd
  Kansas City, MO 64110

- **RMC Family Picnic**
  Kansas City Power & Light District
  1330 Grand Blvd
  Kansas City, MO 64106
  Located between 13th and 14th St.
  A parking garage is available at Grand and 13th St.

- **Student Mixer**
  Kansas City Power & Light District
  1330 Grand Blvd
  Kansas City, MO 64106
  Located between 13th and 14th St.
  A parking garage is available at Grand and 13th St.

- **AMSA Awards Night**
  Union Station
  30 W. Pershing Rd
  Kansas City, MO 64108
  Paid Parking spots are available.

- **Fun Run**
  Meet in front of the Westin.
  The Westin Kansas City at Crown Center
  1 E Pershing Road
  Kansas City, MO 64108
AMSA will provide shuttle service from the Westin at Crown Center to the social venues and Wednesday Technical Session.

Service will begin one hour prior to the start of the evening events.

Buses will run every 10 minutes during the evening social activities.

Bus service to Hale Arena will begin at 9:15 am on Wednesday, June 27th for those who would like to attend Concurrent Technical Session IX - *Building the Perfect Beef Carcass ~ A Live Animal and Carcass Demonstration* at Hale Arena, 1701 American Royal Court, Kansas City, Missouri.

For a more detailed schedule please use the RMC mobile app or pick-up a bus schedule from the front desk.
Users can download the app from the Apple or Google Play store by searching for it. Use search terms like American Meat Science Association, Reciprocal Meat Conference, AMSA, 71st RMC, 2018 RMC.

The 2018 RMC will be “A Royal Choice” where attendees will be able to discover the rich traditions of Kansas City June 24-27, 2018.
SCHEDULE OF EVENTS AND TECHNICAL PROGRAM INFORMATION

* All locations are listed below, please note that the full technical program will take place in the Westin Meeting Space. *

Sunday, June 24

7:30–9:30 am
Student Research ePoster Competition Set-Up
See below for locations.

8:00–11:00 am
Undergraduate Student Research ePoster Competition
  Sponsored by the AMSA Educational Foundation Ann Hollingsworth, Dale Huffman, and William Moody Mentor Recognition Funds
Undergraduate Division—Roanoke Room

9:30 am–4:00 pm
Graduate Student Research ePoster Competition Judging
  Sponsored by Tyson Foods, Inc.
Master’s Division—Liberty Room
Ph.D. Division—Penn Valley Room

10:00 am–5:00 pm
Undergraduate Quiz Bowl Preliminary Rounds
Century B
  Sponsored by Hormel Foods Corporation

10:00 am–4:00 pm
Student Silent Auction and Promotional Sales
Century Foyer

10:30 am–5:00 pm
Tournament
Shoal Creek Golf Course
8905 N Shoal Creek Pkwy, Kansas City, MO 64157
  Cosponsored by American Foods Group, LLC; Cargill; CEV Multimedia; Hawkins, Inc.; National Pork Board; Smithfield Foods; and Tyson Foods, Inc.
  10:30 am–11:45 am  Lunch Available
  10:30–11:30 am  Range Available
  11:45 am  Opening Announcements
  12:00 pm  Shotgun

11:00 am–5:00 pm
General ePoster Viewing
Shawnee and Mission Rooms
12:00–5:00 pm  
**Career and Networking Fair**  
Century Foyer

2:00–4:00 pm  
**Intercollegiate Meat Coaches Association Annual Business Meeting**  
Century A

4:00–5:00 pm  
**AMSA Foundation Task Force Committee Meeting**  
Roanoke Room

5:00–6:00 pm  
**Meet the AMSA Board of Directors**  
Penn Valley

6:00–10:00 pm  
**Welcome Reception**  
National World War I Museum and Memorial  
2 Memorial Dr, Kansas City, MO 64108  
*Featuring product donations from Smithfield Foods and Cargill*  
Featuring BBQ Pitmasters  
- Joes KC – Jeff Stehney  
- Plowboys BBQ - Todd Johns  
- Q39 – Rob Magee

7:15–7:30 pm  
**Student Research ePoster Competition Awards**  
Auditorium, National World War I Museum and Memorial

Undergraduate Awards  
*Sponsored by the AMSA Educational Foundation Ann Hollingsworth, Dale Huffman, and William Moody Mentor Recognition Funds*  
Graduate Awards  
*Sponsored by Tyson Foods, Inc.*

7:30–8:45 pm  
**Quiz Bowl Finals**  
Auditorium, National World War I Museum and Memorial  
*Sponsored by Hormel Foods Corporation with additional support by Meat Science Press, LLC*  

9:00–10:00 pm  
**Student Mentor Networking Program**  
Glass Bridge Lobby  
National World War I Museum and Memorial
### Monday, June 25

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<thead>
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| 6:30–8:00 am | Conference Breakfast  
Featuring product donations from Cargill | Century Foyer     |
| 7:00–8:00 am | ePoster Presentations  
See ePoster grid for time assignments. | Shawnee and Mission Rooms |
| 8:00–8:30 am | Opening Session  
Call to Order  
AMSA Achievements and Recognition  
Conference Welcome  
William R. “Bill” Jones AMSA Mentor Recognition | Century BC        |
| 8:30–9:30 am | Opening Keynote Presentation  
Out of the Frying Pan and Off the Fire: Global Politics Looking to Take Meat off the Menu  
Speaker: Karl Brophy, Founder and CEO of Red Flag | Century BC        |
| 9:00 am–5:00 pm | Silent Auction and Student Promotional Sales | Century Foyer     |
| 9:00 am–5:00 pm | Sustaining Partner Exhibits | Century Foyer     |
1 - DRUM EVALUATION OF BROILERS OVER TWENTY YEARS OF SELECTION
- EMMA BRIGGS

79 - EFFECT OF PACKAGING TYPE DURING POSTMORTEM AGING AND DEGREE OF DONENESS ON PORK CHOP SENSORY TRAITS OF LOINS SELECTED TO VARY IN COLOR AND MARBLING
- BRANDON KLEHM

161 - COMPARISON OF MYOGLOBIN, HEMOGLOBIN, AND CYTOCHROME C OXIDATION PROPERTIES
- ABIGAIL BECHTOLD

86 - PORK CARCASS EXTENDED HANGING TIME EFFECT ON THE MICROBIOLOGICAL CHARACTERISTICS OF VACUUM PACKAGED BLADE STEAKS
- FRANCISCO NAJAR

154 - SARCOPLASMIC RETICULUM MEMBRANE INSTABILITY CAUSED BY DIETARY FAT SOURCE MAY AFFECT EARLY POSTMORTEM TENDERIZATION OF BEEF
- FELIPE AZEVEDO RIBEIRO

87 - FATTY ACID COMPOSITION OF HONDURAN BEEF FROM VARIOUS FINISHING DIETS
- HOPE VOEGELE

5 - PALATABILITY OF BEEF FROM CATTLE EXPOSED TO A HIGH-CONCENTRATE DIET PRIOR TO PASTURE-FINISHING
- DANIELLE EVERS

83 - EVALUATION OF THE QUALITY CHARACTERISTICS OF PREMIUM PORK LOINS
- EMILY RICE

164 - SUPPLEMENTING BEEF STEERS WITH RUMINAL BYPASS ARGinine IMPROVES OXIDATIVE STABILITY OF AGED BEEF LOINS
- JACOB TUELL

7 - RELATIONSHIP BETWEEN DESCRIPTIVE FLAVOR AND TEXTURE ATTRIBUTES ON IN-HOME CONSUMER ACCEPTANCE OF GROUND BEEF
- HANNAH LAIRD

121 - EVALUATION OF ANTIMICROBIAL INTERVENTIONS APPLIED TO BOB VEAL CARCASSES INOCULATED WITH SHIGA TOXIN-PRODUCING ESCHERICHIA COLI (STEC) SURROGATES BEFORE AND AFTER CHILLING
- CHEVISE LATOYA THOMAS

143 - SHIGA-TOXIN PRODUCING ESCHERICHIA COLI AND SALMONELLA SPP. PREVALENCE ON SHEEP HIDES COLLECTED THROUGHOUT THE HARVESTING CHAIN IN VARIOUS HONDURAN SLAUGHTER FACILITIES
- SAVANNAH FORGEY
| KIOSK #13 | 29 - THE EFFECTS OF ANTIBIOTIC ALTERNATIVES ON FEED EFFICIENCY, GROWTH PERFORMANCE, AND CARCASS TRAITS IN SWINE - HAILEY SHOEMAKER |
| KIOSK #14 | 149 - FREQUENCIES AND SEVERITY OF INJECTION-SITE LESIONS IN MUSCLES FROM ROUNDS OF COW CARCASSES - MORGAN PFEIFFER |
| KIOSK #15 | 81 - THE EFFECTS OF ULTIMATE PH AND COLOR ON SENSORY TRAITS OF PORK LOIN CHOPS COOKED TO A MEDIUM-RARE DEGREE OF DONENESS - ELAINE RICHARDSON |
| KIOSK #16 | 84 - EFFECTS OF DAD AGE ON GROWTH PERFORMANCE AND CARCASS MEASUREMENT OF CROSSBRED STEER OFFSPRING - FAMOUS LUE YANG |
| KIOSK #17 | 60 - INCORPORATION OF Β-GLUCANS AND MICROCRYSTALLINE CELLULOSE IN MEAT EMULSIONS - SANDRA M VASQUEZ MEJIA |
| KIOSK #18 | 108 - US CONSUMER ASSESSMENT OF NEW ZEALAND LAMB - SEAN MORROW |
| KIOSK #19 | 39 - USING BLUNTED VERSIONS OF THE MEULLENET-OWENS RAZOR SHEAR METHOD FOR ASSESSING POULTRY MEAT TEXTURE - LYNDIA COMBS |
| KIOSK #20 | 157 - A SS3-ADRENERGIC AGONIST INCREASES GLUCOSE METABOLISM IN BOVINE MUSCLE INCUBATED IN VITRO - JILLIAN JOBE |
| KIOSK #21 | 135 - CHARACTERIZATION OF ANTIBIOTIC RESISTANCE TRANSMISSION IN THE BEEF PRODUCTION SYSTEM - MAGGIE WEINROTH |
| KIOSK #22 | 27 - PREDICTING PORK QUALITY MEASURES AT THE 10TH RIB USING MEASUREMENTS COLLECTED FROM VARIOUS LOCATIONS ON THE BONELESS LOIN - EDWARD MOORE |
| KIOSK #23 | 160 - UTILIZATION OF ROSEMARY AND GREEN TEA EXTRACTS AS CLEAN LABEL ANTIOXIDANT SOLUTIONS IN BACON FORMULATIONS - ALESSANDRA PHAM-MONDALA |
| KIOSK #24 | 139 - EFFICACY OF A COMMERCIAL PHAGE COCKTAIL IN REDUCING SALMONELLA CONTAMINATION ON POULTRY PRODUCTS - LABORATORY DATA AND INDUSTRIAL TRIAL DATA - ROBIN PETERSON |
Monday, June 25 (Continued)

9:30 am–3:15 pm

**Spouse Tour**
Steamboat Arabia Museum, The Farmhouse Lunch & River Market
Meet in the lobby of the Westin

9:30–10:00 am

**Networking Break**
Century Foyer
*Sponsored by Kalsec®, Inc.
*Featuring product donations from Tyson Foods and Oberto

10:00 am–12:00 pm

**Concurrent Session**
Century A
*Session proceedings recording funded by the Beef Checkoff

**Concurrent Technical Session I**
*Applied and Omic Approaches to Fresh Meat Quality Defects

**Call to Order**
Poulson Joseph, Ph.D., Kalsec®, Inc.

**Proteomic Approach to Biochemically Characterize Poultry Meat Quality Defects**
Speaker: Wes Schilling, Ph.D., Professor of Meat Science, Mississippi State University

**Proteomics and Genomics of Dark Cutting Beef**
Speaker: Heather Bruce, Ph.D., Professor of Carcass and Meat Science and Director of Meat Education and Training Network for Assuring Meat Safety and Quality, University of Alberta

**Metabolomics of Dark–Cutting Beef**
Speaker: Ranjith Ramanathan, Ph.D., Assistant Professor of Meat Science, Oklahoma State University

10:00 am–12:00 pm

**Concurrent Session**
Century B
*Sponsored by the National Pork Board
*Session proceedings recording funded by the Beef Checkoff

**Concurrent Technical Session II**
*State of the Domestic and Global Meat Industry

**Call to Order**
Rodrigo Tarté, Ph.D., Iowa State University

**Production and Economic Balance in Domestic and Export Markets**
Speaker: Keith Belk, Ph.D., Professor and Holder of the Ken & Myra Monfort Endowed Chair in Meat Science, Colorado State University

**Kicking U.S. Exports of Pork Up a Notch: Delivering Producer Returns During a Critical Time**
Speaker: Craig Morris, Ph.D., Vice President, International Marketing, National Pork Board

**Stop Thinking About Your Consumers, Think LIKE Them**
Speaker: Molly McAdams, Ph.D., Principal, Om3
10:00 am–12:00 pm
Concurrent Session
Century C
Sponsored by Cargill
Session proceedings recording funded by the Beef Checkoff

Concurrent Technical Session III  Today & Tomorrow ~ Advancements in Cultured Protein

Call to Order
Megan Hobbs, Cargill

Farming Cells: Opportunities and Advances in Clean Meat
Speaker: Liz Specht, Ph.D., Senior Scientist, Good Food Institute

Venture Capital Interest and Support for Alternative Proteins
Speaker: Lisa Feria, Chief Executive Officer, Stray Dog Capital

Memphis Meat Production: Bridging Culture and Tradition with Innovation
Speaker: Eric Schulze, Ph.D., Vice President of Product and Regulation, Memphis Meats

12:00–1:30 pm
Conference Lunch
Century Foyer
Sponsored by JBS, USA

12:30–1:30 pm
AMSA Committee Meetings

AMSA Student Membership—Liberty
Membership—Pershing North
National 4–H Advisory—Pershing West
Publications and Research Protocol—Pershing East
RMC Planning—Century C

1:30–5:30 pm
Reciprocation Sessions and International Lectureship Award Presentation by Dr. Oddvin Sørheim

See the Reciprocation Grid for session and room assignments.

3:00–5:30 pm
ePoster Presentations
Shawnee and Mission Rooms

See ePoster Grids for time assignments

2:30 pm and 4:00 pm
Networking Break
Century Foyer
Cosponsored by Kalsec®, Inc. and MULTIVAC, Inc.
MONDAY, JUNE 25

1:30-2:30 PM

ALTERNATIVE PATHWAYS FOR SALMONELLA CONTAMINATION IN POULTRY
  Sponsored by Cargill

CHEMICAL ANALYSES OF LIPID AND PROTEIN OXIDATION IN MEAT AND MEAT PRODUCTS
SENSORY EVALUATION OF OXIDATION-INDUCED FLAVOR CHANGES IN MEAT PRODUCTS

THE EVOLVING SCIENCE OF ANIMAL WELFARE AND ITS APPLICATION IN FOOD PRODUCTION
  Sponsored by Cargill

SOCIAL MEDIA CASE STUDIES
  Sponsored by the Certified Angus Beef® brand

SPANISH SESSION: COMPARACIÓN DE LOS RENDIMIENTOS DE LA CANAL Y LA CALIDAD DE LA CARNE DE BÚFALO VS. GANADO BOVINO (COMPARISON OF CARCASS YIELDS AND EATING QUALITY OF MEAT FROM WATER BUFFALO VS. CATTLE)

INTERNATIONAL LECTURESHIP AWARD WINNER PRESENTATION
CHALLENGES IN MEAT PACKAGING WITH FOCUS ON COLOR, SPOILAGE AND FOOD WASTE
  Sponsored by PIC
Speaker: Jennifer Martin, Ph.D., Colorado State University  
Moderator: Ron Jenkins, Corbion

Speaker: Youling Xiong, Ph.D., University of Kentucky

Speaker: Wes Schilling, Ph.D., Mississippi State University  
Moderator: Kaitlyn Compart, Ph.D., Smithfield Foods

Speaker: Collette Kaster, Professional Animal Auditor Certification Organization  
Moderator: Sharon Beals, US Foods

Speaker: Jess Pryles, Hardcore Carnivore  
Moderator: Andrea Garmyn, Ph.D., Texas Tech University

Speaker: Nelson Huerta-Leidenz, Ph.D., Texas Tech University  
Moderator: José Ramón Lozano, RYC Alimentos

Speaker: Oddvin Sørheim, Ph.D., Nofima  
Moderator: Dale Woerner, Ph.D., Colorado State University
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<tr>
<th>Venue</th>
<th>Session Title</th>
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<tr>
<td>Liberty</td>
<td>FOOD ALLERGEN CONTROL AND MANAGEMENT STRATEGIES</td>
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<td>Penn Valley</td>
<td>RMC CHAIRMAN SELECTED ABSTRACTS</td>
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<td>Roanoke</td>
<td>HOW ARE PLANTS COMPETING WITH MEAT FOR THE CENTER OF THE PLATE?</td>
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<tr>
<td>Pershing North</td>
<td>QUALITATIVE CONSUMER RESEARCH APPLICATIONS IN THE MEAT INDUSTRY</td>
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<tr>
<td>Pershing East</td>
<td>HPP USE WITH RAW POULTRY</td>
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<td>Pershing South</td>
<td>MARKETING MEAT BEYOND THE U.S. BORDER: WHAT ARE THE EXPECTATIONS?</td>
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<td>FED CATTLE WELFARE: ELANCO’S CATTLE MOBILITY ASSESSMENT PROGRAM AND RESEARCH</td>
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<td>Century A</td>
<td>INSTRUMENT GRADING OF BEEF AND LAMB</td>
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<td>THREE KEYS TO INCREASING FRESH PORK SALES</td>
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<td>Century C</td>
<td>CLEAN LABEL PRODUCT INGREDIENTS . . . THEIR ROLE IN MOVING THE MEAT INDUSTRY FORWARD</td>
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<td>Washington Park Place 1</td>
<td>STUDENT SESSION: CAREER OPPORTUNITY PANEL FOCUSING ON SPICES/ INGREDIENT, PACKAGING, FOOD SAFETY, &amp; FOOD DISTRIBUTION CAREER</td>
</tr>
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</table>

Sponsored by Cargill
Sponsored by Elanco Animal Health
Sponsored by the AMSA Educational Foundation Robert Merkel Mentor Recognition Fund
Sponsored by the National Pork Board
Sponsored by Kemin Food Technologies
Sponsored by US Foods
**Speaker:** Joseph Baumert, Ph.D., University of Nebraska–Lincoln  
**Moderator:** Betsy Booren, Ph.D., Olsson Frank Weeda Terman Matz PC

**Presenters:** Kayla Barkley, University of Illinois; Loni Lucherk, Texas Tech University; and Chad Bower, University of Nebraska  
**Moderator:** Kelsey Phelps Ronningen, Ph.D., Cargill

**Speaker:** Rody Hawkins, Ph.D., Improved Nature  
**Moderator:** Staci Degeer, Ph.D., Nestlé Purina

**Speaker:** Marianne Swaney-Stueve, Ph.D., Kansas State University  
**Moderator:** Andrew Clarke, Ph.D., University of Missouri

**Speaker:** David Peck, Avure  
**Moderator:** David Hayden, JBT Corporation

**Speaker:** Travis Arp, Ph.D., U.S. Meat Export Federation  
**Moderator:** Michael Chao, Ph.D., California State University—Chico

**Speaker:** Michelle Calvo-Lorenzo, Ph.D., Elanco Animal Health  
**Moderator:** Randal Garrett, Ph.D., Food Safety Net Services

**Speaker:** Willy Horne, Ph.D., USDA AMS  
**Moderator:** Regan Stanley, Nestlé Purina

**Speaker:** Laura Bachmeier, National Pork Board  
**Moderator:** Yan Campbell, Ph.D., Mississippi State University

**Speakers:** Jeff Sindelar, Ph.D., University of Wisconsin; Wes Schilling, Ph.D., Mississippi State University; and Jonathan Campbell, Ph.D., Penn State University  
**Moderator:** Benjy Mikel, Ph.D., John R. White Company

**Speakers:** Noah Hall, UltraSource, LLC; Tricia Harlan, JBT Corporation; Tanner Adams, Sealed Air’s Cryovac; Alex Brandt, Ph.D., Food Safety Net Services; and Sharon Beals, US Foods  
**Moderator:** Chandler Steele, Texas A&M University
| KIOSK #1 | 2 - CONSUMER ACCEPTABILITY AND WILLINGNESS-TO-PAY OF COOKED BEEF SAUSAGE FORMULATED WITH PRE- OR POST-RIGOR BEEF - ANURAJ THERADIYIL SUKUMARAN |
| KIOSK #2 | 95 - VASCULAR RINSE & CHILL EFFECTS ON MEAT QUALITY AND SHELF LIFE OF CULL COWS - LIGIA DA CUNHA MOREIRA |
| KIOSK #3 | 3 - CONSUMER SENSORY EVALUATION OF BEEF STRIP LOIN STEAKS FROM FIVE QUALITY TREATMENTS COOKED TO SIX DEGREES OF DONENESS - BRITTANY OLSON |
| KIOSK #4 | 165 - COMPARISON OF NEUTRALIZING BUFFER AND SAMPLING SPONGES ON HOT BEEF CARCASSES - JORDAN MARSH |
| KIOSK #5 | 163 - EFFICIENCY OF ENVIRONMENTALLY ISOLATED BACTERIOPHAGES AGAINST THE ‘BIG SIX’ AND O157:H7 STECS IN GROUND BEEF - ERICA LAUREN SHEBS |
| KIOSK #6 | 105 - TENDERNESS AND CONSUMER ACCEPTANCE OF STEAKS PURCHASED AT FARMERS MARKETS IN TEXAS - REBECCA KIRKPATRICK |
| KIOSK #7 | 17 - THE IMPACT OF DIETARY BRASSICA CARINATA MEAL INCLUSION ON THE GROWTH, FEED EFFICIENCY, CARCASS MERIT, AND LEAN QUALITY OF FINISHING PIGS - KYLE MENDES |
| KIOSK #8 | 98 - ABILITY OF EARLY POSTMORTEM TRAITS TO PREDICT SENSORY QUALITY OF PORK LOIN CHOPS MAY DEPEND ON DEGREE-OF-DONENESS - MARTIN OVERHOLT |
| KIOSK #9 | 6 - THE EFFECT OF GRILLING OR ROASTING COOK METHODS ON CONSUMER ASSESSMENTS OF EATING QUALITY IN THE UNITED STATES AND NEW ZEALAND - ERIN BEYER |
| KIOSK #10 | 120 - EFFECT OF HIGH PRESSURE PROCESSING AND WATER ACTIVITY ON THE SURVIVAL OF LISTERIA MONOCYTOGENES ON READY-TO-EAT SHELF-STABLE TURKEY-BASED MEAT BARS - BRITTNEY BULLARD |
| KIOSK #11 | 8 - SENSORY EVALUATION OF CALIFORNIA AND AUSTRALIAN SKIN-ON GOAT MEAT FROM CHINESE CONSUMERS IN CALIFORNIA - JENNIFER PEREZ |
| KIOSK #12 | 122 - CHANGES IN PRESENCE OF SHIGA TOXIN-PRODUCING ESCHERICHIA COLI (STEC) AND SALMONELLA SPP. IN VERY SMALL HONDURAN BEEF PROCESSING PLANTS AFTER PERSONNEL TRAINING IN FOOD SAFETY PRACTICES - DIEGO EDUARDO CASAS |
### KIOSK #13
144 - TRANSLOCATION OF ORALLY INOCULATED SALMONELLA FOLLOWING MILD IMMUNOSUPPRESSION IN DAIRY CALVES - SHANNON WILKERSON

### KIOSK #14
78 - EFFECTS OF ELECTRICAL STIMULATION, CHILLING RATE, AND CARCASS SIZE ON RATES OF TEMPERATURE DECLINE AND PH DECLINE, AND BEEF QUALITY - BLANCHEFORT ALLAHODJIBEYE DJIMSA

### KIOSK #15
150 - SDSU BBQ BOOTCAMP INCREASES CONSUMER KNOWLEDGE ABOUT MEAT SELECTION AND PREPARATION - SAMANTHA MCKINNEY

### KIOSK #16
58 - EFFECTS OF PLANT EXTRACT ADDITION ON LISTERIA MONOCYTGENES GROWTH IN HIGHLY EXTENDED SLICED COOKED IN HAM - MIRIAM GONÇALVES MARQUEZINI

### KIOSK #17
106 - EVALUATION OF DIETARY SUPPLEMENTATION OF A PHYTOGENIC BLEND AND RACTOPAMINE HCl TO GROWING PIGS ON PORK MEAT QUALITY - MARIA MENDOZA

### KIOSK #18
38 - CORRELATION OF BEEF LONGISSIMUS THORACIS QUALITY AND COMPOSITION WITH SEMIMEMBRANOSUS QUALITY AND COMPOSITION - LYDIA WANG

### KIOSK #19
109 - EFFECT OF AGING TEMPERATURE ON THE PHYSICOCHEMICAL QUALITY OF DRY- AND WET-AGED BEEF - SÉRGIO BERTELLI PFLANZER

### KIOSK #20
41 - THE EFFECTS OF FINISHING DIET AND ENHANCEMENT ON THE COMPOSITION AND OBJECTIVE MEASURES OF TENDERNESS OF HONDURAN BEEF - NICHOLAS HARDCASTLE

### KIOSK #21
25 - THE EFFECT OF POTASSIUM/SODIUM LACTATE (PL/SL), SODIUM ERYTHORBATE (NAE), AND SODIUM BICARBONATE (SB) ON QUALITY OF AEROBICALLY STORED BEEF TRIMMINGS - CHIHENG WU

### KIOSK #22
136 - VARIATION OF ANTIMICROBIAL RESISTANCE PATTERNS OF SALMONELLA ISOLATED FROM HONDURAN MEAT AND POULTRY PRODUCTS - PAOLA MELISA MONCADA

### KIOSK #23
28 - EFFECTS OF FEEDING PECANS ON CARCASS CHARACTERISTICS, COLOR, LIPID STABILITY, AND NUTRITIONAL VALUES OF LAMB - FRANCINE MEZZOMO GIOTTO

### KIOSK #24
93 - CARCASS AND SENSORY CHARACTERISTIC DIFFERENCES BETWEEN RAM AND WETHER LAMBS OF LIGHT, MEDIUM, AND HEAVY SLAUGHTER WEIGHTS - LAURA GRUBE
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<tr>
<td>Penn Valley</td>
<td>YOUR LEGACY WITH AMSA</td>
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<tr>
<td>Roanoke</td>
<td>HEAT IS NEAT IN MEAT: A RECIPROCATION ON BOLD AND TRENDY PRODUCT DEVELOPMENT</td>
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<td>Pershing North</td>
<td>HISTORY OF THE STOCKYARDS AND MEAT PROCESSING PLANTS IN KANSAS CITY</td>
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<td>Pershing South</td>
<td>THE ECONOMICS OF ANIMAL WELFARE FROM A BRAND PERSPECTIVE</td>
<td>Sponsored by Johnsonville, LLC</td>
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<td>Pershing West</td>
<td>CREATED BY A CHEF, INSPIRED BY A NEED, CRAFTED TO DIFFERENTIATE</td>
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<td>Century A</td>
<td>RESPONSIBLE ENGAGEMENT WITH SOCIAL MEDIA - WHAT DO YOU WANT TO SAY AND HOW DO YOU WANT TO SAY IT</td>
<td>Sponsored by the Certified Angus Beef ® brand</td>
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<tr>
<td>Century B</td>
<td>HOSTING BBQ BOOTCAMPS - EXTENSION/OUTREACH PROGRAMS, IDEAS, ADVICE, DIFFERENCES IN PROGRAMS</td>
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<td>STUDENT SESSION: CAREER OPPORTUNITY PANEL FOCUSING ON RESEARCH &amp; DEVELOPMENT, FOOD PROCESSING EQUIPMENT, &amp; ANIMAL HEALTH</td>
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<td>Time</td>
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| 4:30-5:30 PM | Speaker: Dennis Seman, Ph.D., DL Seman Consulting, LLC  
Moderator: Byron Chaves, Ph.D., University of Nebraska |                                                                             |                                                                              |
|              | Speaker: Wendy Pinkerton, AMSA Foundation Trustee  
Moderator: Emma Shelton, University of Kentucky |                                                                             |                                                                              |
|              | Speakers: Alessandra Pham-Mondala, Ph.D., Kalsec Inc.; Peggy Iler, Kalsec Inc.;  
and Poulson Joseph, Ph.D., Kalsec Inc.  
Moderator: Jose Gardner, JBS, USA |                                                                             |                                                                              |
|              | Speaker: Michael Dikeman, Ph.D., Kansas State University  
Moderator: Andrea Garmyn, Ph.D., Texas Tech University |                                                                             |                                                                              |
|              | Speaker: Bob Hanson, Hansontech  
Moderator: John Marcy, Ph.D., University of Arkansas |                                                                             |                                                                              |
|              | Speaker: Ben Peyer, Johnsonville, LLC  
Moderator: Taylor Migalla, Johnsonville, LLC |                                                                             |                                                                              |
|              | Speaker: Chef Naikang Kuan, Tyson Foods, Inc.  
Moderator: Elizabeth Boyle, Ph.D., Kansas State University |                                                                             |                                                                              |
|              | Speaker: Jess Pryles, Hardcore Carnivore  
Moderator: Tommy Wheeler, Ph.D., USDA ARS |                                                                             |                                                                              |
|              | Speaker: Eric Berg, Ph.D., North Dakota State University; Davey Griffin, Ph.D., Texas A&M University;  
Dana Hanson, Ph.D., North Carolina State University; and Keith Underwood, Ph.D., South Dakota State University  
Moderator: Laura Bachmeier, National Pork Board |                                                                             |                                                                              |
|              | Speakers: Michael Yeater, Ph.D., Kraft Heinz Company; Katy Wolff, Ph.D., Cargill; Mark Frenzel, Ph.D.;  
John R. White Company; Travis Krause, Kemin Food Technologies; and Jessica Finck, Ph.D., Merck Animal Health  
Moderator: Rudy Steiner, JBS, USA |                                                                             |                                                                              |
| KIOSK #1 | 15 - DEVELOPING SCALABLE PRODUCTION METHODS FOR CULTURED PORK AND TURKEY MEAT: BEYOND THE PETRI DISH - JESSICA KRIEGER |
| KIOSK #2 | 113 - ASSESSMENT OF 1,3-DIBROMO-5,5-DIMETHYLDANTOIN AS A FINAL WASH FOR REDUCING MICROBIAL CONTAMINATION ON BEEF CARCASSES - ARQUIMIDES REYES |
| KIOSK #3 | 16 - CYCLIC HEAT STRESS AND SUPPLEMENTATION OF ZINC AT A HIGH OR LOW LEVEL FROM INORGANIC AND ORGANIC SOURCES MINIMALLY IMPACT DISPLAY SHELF-LIFE OF FRESH AND PROCESSED PORK - JULIE FELDPAUSCH |
| KIOSK #4 | 80 - EFFECT OF L-GLUTAMINE SUPPLEMENTATION IN REPLACEMENT OF ANTIBIOTICS ON MEAT QUALITY ATTRIBUTES OF PIGS EXPOSED TO TRA$T$ AND WEANING STRESS DURING DIFFERENT SEASONS - BRAD KIM |
| KIOSK #5 | 4 - NEW ZEALAND AND U.S. CONSUMER ASSESSMENT OF VARIOUS SLOW COOKED MUSCLES FROM NEW ZEALAND BEEF - CLAY BENDELE |
| KIOSK #6 | 115 - REDUCTION OF SALMONELLA IN POST-HARVEST CHILLED PORK HEAD MEAT USING MULTIPLE INTERVENTIONS - ASHLEY NICOLE ORANGE |
| KIOSK #7 | 22 - INFLUENCE OF COOK METHOD AND DEGREE OF DONENESS ON AROMATIC VOLATILES IN FLAP AND SKIRT STEAKS - CASSANDRA PENA |
| KIOSK #8 | 107 - THE INFLUENCE OF RATE OF COOKING, COOKING TEMPERATURE, AND DEGREE OF DONENESS ON VOLATILE COMPOUNDS RELATED WITH FLAVOR AND TENDERNESS - SAYANI MALLICK |
| KIOSK #9 | 18 - PRENATAL AND POSTNATAL LAMB MUSCLE GROWTH AS INFLUENCED BY ERGOT ALKALOID EXPOSURE IN UTERO - MARKUS MILLER JR. |
| KIOSK #10 | 141 - FATE OF ESCHERICHIA COLI O157:H7, SALMONELLA SPP. AND LISTERIA MONOCYTOGENES DURING CURING AND DRYING OF BEEF BRESAOLA - SAMUEL WATSON |
| KIOSK #11 | 99 - EFFECT OF HOT CARCASS WEIGHT ON THE RATE OF TEMPERATURE DECLINE OF THE LONGISSIMUS DORSI AND SEMIMEMBRANOSUS OF PIGS SLAUGHTERED IN A BLAST-CHILLED COMMERCIAL ABATTOIR - MARTIN OVERHOLT |
| KIOSK #12 | 9 - COMPARISON OF NUTRIENT COMPOSITION, QUALITY, AND SENSORY DIFFERENCES AMONG DORPER, DOMESTIC COMMERCIAL CROSSBRED AND AUSTRALIAN COMMERCIAL CROSSBRED LAMB MEAT - KARLA VILLATORO |
| Kiosk #13 | 77 - Identifying the Influence of Post-mortem Aging Length and Method on Flavor and Tenderness of Beef Strip Loins - Blake Foraker |
| Kiosk #14 | 125 - Antimicrobial Effects of Lauric Arginate, Peroxyacetic Acid, and Buffered Sulfuric Acid Against Pathogenic Bacteria Populations in Beef Trimings Destined for Ground Beef - Famous Lue Yang |
| Kiosk #15 | 57 - The Potential Role of Nitrite-Embedded Film Technology in Extending the Color Stability and Shelf Life of a Cured, Cooked Meat Product - Michael Cropp |
| Kiosk #16 | 82 - Effects of Lactic Acid Dipped Beef Trim Stored 24 or 48 H and Chub Storage Duration on Ground Beef Color in Retail Display - Emily Mahalitc |
| Kiosk #18 | 62 - Evaluation of the Incorporation of β-Glucans in Whole Muscle Chicken Breast - Sandra Vasquez Mejia |
| Kiosk #19 | 88 - Effects of Temperature, Relative Humidity, and Protective Netting on Ham Mite Infestation and Fungal Growth on Dry Cured Hams - Jasmine Hendrix |
| Kiosk #20 | 24 - National Beef Quality Audit - 2016: Frequency Distributions of Beef Ribeyes Within USDA Quality Grades - Chandler Steele |
| Kiosk #21 | 158 - Proteolysis and Tenderization in Angus, Brahman and Brangus Is Related to pH Decline and Calpain-1 Autolysis - Patricia Ramos |
| Kiosk #22 | 159 - Biochemical and Gelation Properties of Mechanically Separated Pork - Wenxin Xiang |
| Kiosk #23 | 92 - National Beef Quality Audit-2016: Comparisons Between Fed Steers/Heifers and Market Cows/Bulls for By-Product Condemnations - Clay Eastwood |
| Kiosk #24 | 166 - Predictions of Lean Meat Yield in Lambs Using DEXA and Chemical Analyses Proximate - Maggie Margaret Justice |
5:30–7:00 pm
**Emeritus Reception**
Cleaver & Cork Patio
1333 Walnut St., Kansas City, MO 64106

5:45–6:15 pm
**AMSA Committee Meetings**
Meat and Muscle Biology Editorial Board—Pershing North
Scientific Information Committee—Pershing West

6:00 pm
**Softball Tournament**
Gillham Park
3915 Gillham Rd
Kansas City, MO 64110
*Sponsored by Perdue Foods, LLC.*

6:30–10:00 pm
**RMC Family Picnic**
Kansas City Power & Light District
1330 Grand Blvd., Kansas City, MO 64106
*Sponsored by Zoetis*

Featured Restaurants
- KC Live Grilling Station
- Cork and Cleaver
- Leinenkugel’s
  *Sponsored by Cargill*
- McFadden's

8:00 pm
**T–Shirt Auction**
*Sponsored by the AMSA Student Membership*

9:00 –11:00 pm
**Student Mixer**
Featuring DJ Eric Coomes
Kansas City Power & Light District
1330 Grand Blvd., Kansas City, MO 64106
*Sponsored by AMSA Student Membership*
6:30–8:00 am
Conference Breakfast
Century Foyer
Sponsored by Food Processing Suppliers Association
Featuring product donations from Tyson Foods, Inc.

7:00–8:00 am
ePoster Presentations
Shawnee and Mission Rooms
See ePoster grid for time assignments

8:00–8:30 am
General Session
Century BC

Processed Meats Competition Results
Cosponsored by Food Safety Net Services and JBS, USA

Iron Chef Competition Results
Cosponsored by American Foods Group, LLC and Hawkin, Inc.
Product provided by Certified Angus Beef® brand and Cargill
Spices provided by A.C. Legg and Old World Spices & Seasonings

Undergraduate Research Competition Recognition
Sponsored by the AMSA Educational Foundation Ann Hollingsworth, Dale Huffman, and William Moody Mentor Recognition Funds

Graduate Research Competition Recognition
Sponsored by Tyson Foods, Inc.

Quiz Bowl Recognition
Sponsored by Hormel Foods Corporation

Chris Raines Mentor Recognition
Keith Belk, Ph.D., AMSA Educational Foundation Trustees Chair

8:30–9:30 am
Keynote Presentation
Century BC
Sponsored by Kemin Food Technologies
Session proceedings recording funded by the Beef Checkoff

Trust, Transparency, and Communicating Science
Speaker: Trevor Butterworth, Founding Executive Director, Sense About Science USA

Butterworth will focus on the reality that facts rarely change people’s beliefs. What does that mean for scientific integrity and progress moving forward?
KIOSK #1  
20 - EXPLORING NEW DIMENSIONS OF POULTRY MEAT QUALITY USING ADVANCED TECHNOLOGIES - AVERY ELIZABETH SMITH

KIOSK #2  
123 - INHIBITION OF LISTERIA MONOCYTOGENES AND SPOILAGE BACTERIA ON CURED READY-TO-EAT MEATS BY SODIUM-FREE AND CLEAN-LABEL ANTIMICROBIAL INGREDIENTS - EELCO HEINTZ

KIOSK #3  
21 - DETERMINING THE RELATIONSHIP BETWEEN EARLY POSTMORTEM LOIN QUALITY ATTRIBUTES AND AGED LOIN QUALITY ATTRIBUTES USING META-ANALYSES TECHNIQUES - BAILEY HARSH

KIOSK #4  
96 - HIGH PRESSURE PROCESSING EFFECTS ON ALL BEEF SUMMER SAUSAGE QUALITY - MACC RIGDON

KIOSK #5  
26 - FURTHER INVESTIGATIONS OF DRY-AGING IMPACTS ON PALATABILITY ATTRIBUTES AND METABOLOMIC PROFILES OF BEEF LOINS - DERICO SETYABRATA

KIOSK #6  
128 - PULSED UV LIGHT AS A MICROBIAL REDUCTION INTERVENTION FOR BONELESS/SKINLESS CHICKEN THIGH MEAT - JOSHUA CASSAR

KIOSK #7  
40 - CHARACTERISTICS OF BEEF CARCASSES DERIVED FROM COSTA RICAN CATTLE AS AFFECTED BY GENDER AND DENTITION AGE - NELSON HUERTA-LEIDENZ

KIOSK #8  
116 - SALMONELLA PREVALENCE IN LYMPH NODES OF SOWS AND MARKET HOGS IN THE UNITED STATES - BAYLEE BESSIRE

KIOSK #9  
49 - EFFECTS OF SALT AND NITRITE ON THE SPOILAGE MICROBIOTA OF DELI-STYLE HAM - CHAD BOWER

KIOSK #10  
69 - EFFECTS OF FABA BEAN (VICIA FABA) INGREDIENTS ON TEXTURAL AND SENSORY PROPERTIES OF LOW-FAT PORK BOLOGNA - XINYI WEI

KIOSK #11  
33 - DURATION OF EXPOSURE TO A HIGH-CONCENTRATE DIET PRIOR TO PASTURE-FINISHING AFFECTS FATTY ACID COMPOSITION AND VOLATILE COMPOUNDS OF BEEF STRIP LOIN STEAKS - JILLIAN TAYLOR MILOPOULOS

KIOSK #12  
100 - POSTMORTEM AGING DOES NOT IMPROVE PALATABILITY OF TEXAS-STYLE BARBECUE BRISKETS - MCKENZIE HARRIS
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<td>10 - IMPACT OF DRY HEAT COOKERY METHOD ON CONSUMER RATINGS OF BEEF STRIP LOIN STEAKS FOLLOWING SOUS VIDE PREPARATION</td>
<td>KELLY VIERCK</td>
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<td>Kiosk #14</td>
<td>56 - EFFECTS OF OXIDATIVE CROSS-LINKING OF ITS MYOFIBRILLAR PROTEIN ON TEXTURE DURING THE PROCESSING OF AIR-DRIED YAK MEAT</td>
<td>LI ZHANG</td>
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<tr>
<td>Kiosk #15</td>
<td>103 - FATTY ACID PROFILE OF NELLORE BULLS SUPPLEMENTED WITH DIFFERENT FAT SOURCES DURING FEEDLOT FINISHING</td>
<td>RAMON ARGENTINI RIZZIERI</td>
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<td>Kiosk #16</td>
<td>36 - EVALUATION OF THE INSURANCE THEORY USING OBJECTIVE MEASUREMENTS OF TENDERNESS, JUICINESS, AND PROXIMATE COMPOSITION OF BEEF STRIP STEAKS</td>
<td>LINDSEY DREY</td>
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<td>Kiosk #17</td>
<td>85 - FEEDING DISTILLERS GRAINS PLUS SOLUBLES WITH DIFFERENT MOISTURE LEVELS AFFECTS THE FATTY ACID PROFILE OF VALUE-ADDED BEEF CUTS</td>
<td>FRANCINE MEZZOMO GIOTTO</td>
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<td>Kiosk #18</td>
<td>132 - A COMPARISON OF THE RESISTOME BETWEEN NATURAL AND CONVENTIONAL RETAIL GROUND BEEF PRODUCTS</td>
<td>KEVIN THOMAS</td>
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<td>Kiosk #19</td>
<td>23 - BENCHMARKING NEW ZEALAND CARCASS QUALITY AND YIELD CHARACTERISTICS</td>
<td>CESAR AUGUSTO SEPULVEDA</td>
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<td>Kiosk #20</td>
<td>110 - EFFECT OF RELATIVE HUMIDITY ON WATER LOSS OF STRIP LOINS DRY-AGED IN A HIGHLY MOISTURE PERMEABLE BAG</td>
<td>SÉRGIO BERTELLI PFLANZER</td>
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<td>Kiosk #21</td>
<td>42 - WARNER-BRATZLER SHEAR FORCE COMPARISON BETWEEN STRIP AND CORE STEAK SAMPLING METHODS</td>
<td>SUBASH CHANDER KETHAVATH</td>
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<td>Kiosk #22</td>
<td>91 - QUALITY EFFECTS OF BEEF FROM CATTLE FED HIGH-PROTEIN CORN DISTILLERS GRAINS AND OTHER ETHANOL BY-PRODUCTS</td>
<td>KELLEN HART</td>
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<td>137 - EFFECT OF CULTURED CANE SUGAR AND VINEGAR IN COMPARISON TO VINEGAR POWDER ON LISTERIA MONOCYTOGENES INHIBITION IN NATURAL CURED DELI TURKEY BREAST</td>
<td>PETER SIJTSEMA</td>
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<td>Kiosk #24</td>
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9:00 am–3:15 pm
Silent Auction and Student Promotional Sales
Bidding Closes at 3:15 pm
Century Foyer

9:00 am–5:00 pm
Sustaining Partner Exhibits
Century Foyer

9:30 am–4:30 pm
Spouse Tour
Powell Gardens & Lunch at Thyme Gardens
Meet in the lobby of the Westin

9:30–10:00 am
Networking Break
Century Foyer
  Sponsored by Kansas Department of Agriculture
  Featuring product donations from Hormel Foods Corporation and Oberto

10:00 am–12:00 pm
Concurrent Session
Century A
  Sponsored by Iowa State University
  Session proceedings recording funded by the Beef Checkoff

Concurrent Technical Session IV  ➤ Marinated Products ~ A Look at the Other Processed Meat

Call to Order
Tricia Harlan, JBT Corporation

Marination—Improving Products Through Ingredient and Process Technology
Speaker: Dale Hunt, Marination Technical Processing Manager, JBT Corporation

Control Strategies for Microbial Growth in Fresh and Fully–Cooked Meat Products
Speaker: Jasdeep Saini, Ph.D., Food Microbiologist, Chipotle Mexican Grill, Inc.

What Does this Picture Indicate about Marination?
Speaker: Ann Brackenridge, Ph.D., Quality Systems Director, Cargill Value Added Meats

10:00 am–12:00 pm
Concurrent Session
Century B
  Sponsored by Kraft Heinz Company
  Session proceedings recording funded by the Beef Checkoff

Concurrent Technical Session V  ➤ Meat & Nutrition ~ Sustaining Healthy Protein Sources

Call to Order
Robin Peterson, Micreos
U.S. Dietary Guidelines for Health: Getting to the Meat of the Matter  
Speaker: Wayne Campbell, Ph.D., Professor, Purdue University

Can Meat Consumption Improve Global Quality of Life?  
Speaker: Eric Berg, Ph.D., Professor, North Dakota State University

How are Plants Competing with Meat for the Center of the Plate  
Speaker: Rody Hawkins, Ph.D., President and Chief Executive Officer, Improved Nature LLC

10:00 am–12:00 pm  
Concurrent Session  
Century C

Concurrent Technical Session VI  
Food Safety — Pathogen Detection and Microbiological Testing

Call to Order  
Jennifer Martin, Ph.D., Colorado State University

Current Perspectives in Microbiological Testing for the Meat Industry  
Speaker: Alex Brandt, Ph.D., Chief Science Officer at Food Safety Net Services

Identification and Characterization of Bacteria using Mass Spectrometry  
Speaker: Jessica Prenni, Ph.D., Associate Professor at Colorado State University

Outbreak Detection and Investigation: Role of Public Health  
Speaker: Nicole Comstock, Field Epidemiology and Enteric Disease Program Manager, Colorado Department of Public Health and Environment

12:00–1:30 pm  
Conference Lunch  
Century Foyer

12:30–1:30 pm  
AMSA Business Meetings

AMSA Business Meeting—Century B  
Student Membership Business Meeting—Century C

1:30–5:30 pm  
Reciprocation Sessions

See the Reciprocation Grid starting on page 36 for session and room assignments.

1:30–5:30 pm  
ePoster Presentations  
Shawnee and Mission Rooms

See ePoster for time assignments.
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<td>Penn Valley</td>
<td>EPOSTERS RESEARCH COMPETITION 1ST PLACE WINNERS</td>
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<td>SOUS VIDE: RISK, REWARDS, AND REGULATIONS</td>
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<td>Pershing North</td>
<td>RENDERING AND HOW IT RELATES TO ANIMAL FOOD</td>
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<td>QUANTIFYING ANTIMICROBIAL RESISTANCE RISK ATTRIBUTABLE TO BEEF AND PUTTING IT IN PERSPECTIVE</td>
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<td>NATIONAL MEAT CASE STUDY</td>
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Speaker: Brittany Bailey, National Pork Board  
Moderator: Jose Gardner, JBS, USA

Presenters: Winners to be announced June 24, 2018  
Moderator: Michael Chao, Ph.D., California State University—Chico

Speaker: Buffy Montgomery, ConAgra  
Moderator: Ron Jenkins, Corbion

Speaker: Ansen Pond, Ph.D., Pilgrim’s Pride Rendering  
Speaker: Michele Sayles, Ph.D., Diamond Pet Food  
Moderator: Yan Campbell, Ph.D., Mississippi State University

Speaker: Francisco Zagmutt, DVM, MPVM, Ph.D., EpiX Analytics  
Moderator: Randal Garrett, Ph.D., Food Safety Net Services

Speaker: Byron Chaves, Ph.D., University of Nebraska—Lincoln  
Moderator: Alexandra Calle, Ph.D., Texas Tech University

Speaker: Craig Lawson, Newly Weds Foods  
Moderator: Kourtney Gardner, JBS, USA

Speaker: Ramesh Gunawardena, JBT Corporation  
Moderator: Tricia Harlan, JBT Corporation

Speakers: Jerry Kelly, Sealed Air's Cryovac and Justin Johnston, Texas Tech University  
Moderator: Ranjith Ramanathan, Ph.D., Oklahoma State University
KIOSK #1
34 - USE OF IMAGE ANALYSIS TO IDENTIFY WOODY BREAST CHARACTERISTICS IN 8 WEEK OLD COMMERCIAL BROILER CARCASSES - JUAN CALDAS-CUEVA

KIOSK #2
140 - EFFICIENCY OF PHAGE INTERVENTION ON SALMONELLA KILL ON LEAN PORK, PORK TRIM AND BACON - ROBIN PETERSON

KIOSK #3
35 - EFFECT OF MACHINE, ANATOMICAL LOCATION, AND REPLICATION ON INSTRUMENTAL COLOR OF BONELESS PORK LOINS - KAYLA BARKLEY

KIOSK #4
114 - REDUCTION OF SALMONELLA IN POST-HARVEST HOT CARCASS PORK USING MULTIPLE INTERVENTIONS - ASHLEY NICOLE ORANGE

KIOSK #5
51 - PROCESSING CHARACTERISTICS AND RHEOLOGICAL PROPERTIES OF MECHANICALLY SEPARATED CHICKEN AND CHICKEN BREAST MEAT - DANIKA MILLER

KIOSK #6
146 - SDSU BEEF 2020 INCREASES BEEF INDUSTRY KNOWLEDGE FOR PARTICIPANTS - CHRISTINA FEHRMAN

KIOSK #7
48 - THE EFFECT OF BACON PUMP RETENTION LEVELS FOLLOWING THERMAL PROCESSING ON BACON SLICE COMPOSITION AND SENSORY CHARACTERISTICS - BENJAMIN BOHRER

KIOSK #8
130 - E. COLI AND COLIFORM GROWTH IN GROUND BEEF DURING RETAIL DISPLAY PRODUCED FROM LACTIC ACID DIPPED BEEF TRIM OF VARIOUS S (24 OR 48 H) AND FURTHER AGED POST-GRINDING - KARLA RODRIGUEZ

KIOSK #9
72 - EFFECTS OF QUALITY GRADE AND AGING TIME ON YIELDS, OBJECTIVE TENDERNESS, PROTEIN DEGRADATION, AND MICROBIAL GROWTH OF DRY AND WET AGED SHORT LOINS - ALEXANDRIA MARIE CAVENDER

KIOSK #10
50 - EVALUATION OF THE SPOILAGE MICROBIOTA ASSOCIATED WITH SLICED PRE-PACKAGED DELI-STYLE HAM - CHAD BOWER

KIOSK #11
142 - SALMONELLA LETHALITY KINETICS USING WEAK ORGANIC AND INORGANIC ACIDS IN RENDERED CHICKEN FAT USED IN PET FOOD - SAURABH KUMAR

KIOSK #12
30 - NUTRIENT ANALYSIS OF RAW BEEF VARIETY MEAT ITEMS - HANNAH KESTERSON
<p>| KIOSK #13 | 55 - PHYSICOCHEMICAL AND TEXTURAL PROPERTIES OF LOW-FAT PORK SAUSAGES WITH BASIL SEED GUM AS AFFECTED BY DIFFERENT SALT LEVELS - KOO CHIN |
| KIOSK #14 | 11 - TRAINED SENSORY PANEL EVALUATION OF FIVE BEEF STRIP LOIN QUALITY TREATMENTS COOKED TO SIX DEGREES OF DONENESS - LINDSEY DREY |
| KIOSK #15 | 104 - FRESH HAM CHOP CHARACTERISTICS COOKED TO VARIOUS INTERNAL ENDPOINT TEMPERATURES - REAGAN CAUBLE |
| KIOSK #16 | 167 - POMEGRANATE RIND EXTRACT LIMITS GROUND BEEF COLOR DISCOLORATION AND LIPID OXIDATION - TAYLOR NEILSON |
| KIOSK #17 | 19 - EFFECTS OF REPLACING SUPPLEMENTAL SUCROSE WITH BEEF ON MATERNAL HEALTH AND FETAL GROWTH AND DEVELOPMENT USING A SOW BIOMEDICAL MODEL - MEGAN NELSON |
| KIOSK #18 | 63 - A COMPARISON OF THE COMPOSITION OF BEEF BACON PRODUCTS SOLD IN SOUTHERN ONTARIO, CANADA - SEBASTIAN CHALUPA-KREBSDAK |
| KIOSK #19 | 134 - COMPETITIVE INHIBITION OF METHICILLIN-RESISTANT STAPHYLOCOCCUS AUREUS (MRSA) BY A FOUR-STRAIN LACTOBACILLUS COCKTAIL - LUKE FUERNISS |
| KIOSK #20 | 111 - IMPACT OF EXTENDED AGING TIME AND FREEZING ON TENDERNESS OF BEEF TOP SIRLOIN STEAKS - SPENCER TINDEL |
| KIOSK #21 | 43 - THE EFFECTS OF BELLY WEIGHT AND LOCATION WITHIN THE BELLY ON BACON QUALITY CHARACTERISTICS, PROXIMATE COMPOSITION, AND FATTY ACID PROFILE - TAYLOR KRAUSE |
| KIOSK #22 | 68 - GRILLING TEMPERATURE EFFECTS ON TRAINED SENSORY PANEL AND WARNER BRATZLER SHEAR FORCE OF USDA SELECT BEEF STRIPLOIN STEAKS - WADE HANSON |
| KIOSK #23 | 138 - ANTIMICROBIAL EFFICACY COMPARISON OF CULTURED CANE SUGAR AND VINEGAR POWDER AGAINST VINEGAR POWDER ON LISTERIA MONOCYTOGENES INHIBITION IN HAM - PETER SIJTSEMA |
| KIOSK #24 |</p>
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<td>THE POWER OF MEAT 2018. THE CONSUMERS PERSPECTIVE ON TODAY’S MEAT DEPARTMENT</td>
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<td>PREPARING STUDENTS FOR INTERACTING WITH GOVERNMENT INSpectORS</td>
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Speaker: Peter Taormina, Ph.D., Etna Consulting Group  
Moderator: Betsy Booren, Ph.D., Olsson Frank Weeda Terman Matz PC

Speaker: Ben Peyer, Johnsonville, LLC  
Moderator: Mahesh Nair, Ph.D., Colorado State University

Speaker: Greg Aldrich, Ph.D., Kansas State University  
Moderator: Suzanne Ryan-Numrich, Kansas Department of Agriculture

Speaker: Marty Varrier, DVM, National Bio and Agro-Defense  
Moderator: Hannah Frobose, Kansas State University

Speaker: Rodrigo Tarté, Ph.D., Iowa State University  
Moderator: Roberto Marin, RYC Alimentos

Speaker: Julie Froelich, Johnsonville, LLC  
Moderator: Ian Shann, Ph.D., Cargill

Speaker: Jerry Kelly, Sealed Air’s Cryovac  
Moderator: Drew Cassens, Oklahoma State University

Speaker: Norm Robertson, North American Meat Institute  
Moderator: Sharon Beals, US Foods
KIOSK #1
44 - NATURAL HARDWOOD SMOKED SUGAR IMPROVES OXIDATIVE AND FLAVOR STABILITY OF NATURALLY CURED, AEROBICALLY PACKAGED, FOOD SERVICE BACON - ALLISON HOBSON

KIOSK #2
145 - EXPERIENTIAL LEARNING IN THE COLLEGIATE CLASSROOM: IMPACTS OF A FOODBORNE ILLNESS INVESTIGATION SCENARIO - CARLA WEISSEND

KIOSK #3
45 - EFFECTS OF INCLUSION OF TANNIC ACID ON COLOR, LIPID STABILITY, AND SENSORY ATTRIBUTES OF GROUND BEEF PATTIES - AMILTON DE MELLO

KIOSK #4
131 - SALMONELLA PREVALENCE IN LYMPH NODES OF U.S. AND MEXICAN CATTLE PRESENTED FOR SLAUGHTER DURING TWO SEASONS IN TEXAS - KATHRYN NICKELSON

KIOSK #5
61 - INCORPORATION OF Β-GLUCANS IN MEAT EMULSIONS THROUGH MODELING SYSTEMS - SANDRA VASQUEZ MEJIA

KIOSK #6
153 - IMPACT OF PRRS CHALLENGE ON CALPAIN AND CALPASTATIN ACTIVITY IN SKELETAL MUSCLE OF YOUNG PIGS - ELIZABETH ZUBER

KIOSK #7
65 - EFFECT OF CILANTRO EXTRACT (CORIANDRUM SATIVUM) APPLICATION ON COLOR AND OXIDATIVE STABILITY OF GROUND PORK UNDER DIFFERENT PACKAGING CONDITIONS - SIWEN XUE

KIOSK #8
148 - ASSESSING CONSUMER FOOD SAFETY KNOWLEDGE AND PRACTICE AT TEMPORARY EVENTS - MARY YAVELAK

KIOSK #9
94 - EFFECT OF DEGREE OF DONENESS, QUALITY GRADE, AND TIME ON OBJECTIVE COLOR READINGS FROM LONGISSIMUS LUMBORUM STEAKS COOKED TO SIX DEGREES OF DONENESS - LAUREN PRILL

KIOSK #10
73 - COLOR STABILITY OF LONGISSIMUS LUMBORUM AND PSOAS MAJOR MUSCLES FROM GRAIN-FINISHED BOS INDICUS CATTLE - ANA PAULA SALIM

KIOSK #11
52 - IDENTIFICATION OF NOVEL WATER SOLUBLE AND VOLATILE COMPONENTS ASSOCIATED WITH SALTINESS POTENTIATION IN FRANKFURTERS - ELIZABETH PRICE

KIOSK #12
75 - EFFECT OF CONTROLLED TEMPERATURE-TIME VARIATION DURING THE CHILLED STORAGE OF BEEF ON TENDERNESS CHARACTERISTICS - ASHLEIGH KATE KILGANNON
TUESDAY, JUNE 26  ePOSTER SESSION  3:00-4:00 PM

KIOSK #13  31 - RELATIONSHIP BETWEEN DESCRIPTIVE FLAVOR AND TEXTURE ATTRIBUTES ON VOLATILES OF GROUND BEEF - HILLARY MARTINEZ

KIOSK #14  102 - COMPARISON OF MICROBIAL COMMUNITIES ON DRY AGED BEEF BETWEEN AGING FACILITIES - RACHEL CAPOUYA

KIOSK #15  12 - PROVIDING LEAN BEEF FOR THE NEXT PROJECT: BEEF AS A COMPONENT OF A HEALTHY DIETARY PATTERN IN CANCER SURVIVORS - MORGAN FOSTER

KIOSK #16  127 - VALIDATION OF INTERVENTIONS ON RAW GROUND BEEF COMPONENTS; CHEEK MEAT AND WEASAND - ISHWAR KATAWAL

KIOSK #17  14 - UNDERSTANDING BEEF NUTRITIONAL ATTRIBUTES CONTRIBUTES TO CONSUMERS’ WILLINGNESS-TO-PAY FOR A HEALTHIER PRODUCT - SARAH FLOWERS

KIOSK #18  ePoster Withdrawn

KIOSK #19  133 - GROWTH OF AEROBIC AND PSYCHROTROPHIC BACTERIA IN GROUND BEEF PREPARED FROM LACTIC ACID TREATED TRIMMINGS AND THE EFFECT ON A MORTAGE TIME - KIMBERLY CERJAN

KIOSK #20  64 - THE EFFECT OF BREADFRUIT (ARTOCARPUS ALTILIS) FLOUR ON TEXTURAL PROPERTIES OF COMMINUTED BEEF COMPARED WITH OTHER FLOUR SOURCES - SHIQI HUANG

KIOSK #21  90 - EFFECTS OF CATTLE BACKGROUNDING DIETS ON CARCASS CHARACTERISTICS AND BEEF QUALITY - JORDAN JUCKEL

KIOSK #22  67 - INFLUENCE OF PACKAGING AND RETAIL DISPLAY LIGHTING ON BEEF FLAVOR AND SENSORY ATTRIBUTES - TRACI CRAMER

KIOSK #23  46 - EFFECTS OF ANTIOXIDANTS ON LIPID STABILITY, COLOR PARAMETERS, AND AEROBIC PLATE COUNT OF BEEF PattIES FROM STEERS FED DISTILLERS GRAINS - AMILTON DE MELLO

KIOSK #24  118 - SYNERGISTIC EFFECT OF PHAGES AND ORGANIC ACID SALTS ON LISTERIA CONTAMINATED READY TO EAT TURKEY HAM - BERT DE VEGT

AMSA 71ST RECIPROCAL MEAT CONFERENCE : 2018
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<td>REBRANDING OF BEEF. IT’S WHAT’S FOR DINNER</td>
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<td>PERFECT PACKAGING IN ELECTIVE CHAOS: HOW PACKAGE CHOICES PLAY WITH PRODUCT AND SECONDARY PROCESSING TECHNOLOGIES</td>
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<td>Pershing East</td>
<td>UTILIZATION OF WHOLE GENOME SEQUENCING IN THE MEAT INDUSTRY</td>
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</table>
Speaker: Jeff Sindelar, Ph.D., University of Wisconsin
Moderator: Scott Eilert, Ph.D., Cargill

Presenters: Allison Hobson, Kansas State University; Elizabeth Zuber, Iowa State University; and Kevin Thomas, Colorado State University
Moderator: Emily Rice, Kansas State University

Speaker: Bridget Wasser, National Cattlemen's Beef Association
Moderator: Sherri Jenkins, JBS, USA

Speaker: Jasmine Sutherland, Texas Food Solutions
Moderator: Jose Gardner, JBS, USA

Speaker: KatieRose McCullough, Ph.D., North American Meat Institute
Moderator: Byron Chaves, Ph.D., University of Nebraska

Speakers: Morgan Pfeiffer, Oklahoma State University; Hope Voegele, Texas Tech University; and Chandler Steele, Texas A&M University
Moderator: Emmy Bechtold, Oklahoma State University

Speaker: Deb Vanoverbeke, Ph.D., Oklahoma State University
Moderator: Megan Webb, Ph.D., University of Minnesota

Speaker: Rachel Gray, Tyson Foods, Inc.
Moderator: Matthew Terns, Smithfield Foods
<p>| KIOSK #1 | 70 - IS BLADE TENDERIZATION STILL NEEDED FOR INHERENTLY MORE TENDER TOP SIRLOIN STEAKS? - ADAM MURRAY |
| KIOSK #2 | 152 - NOVEL OBSERVATIONS OF PEROXIREDOXIN-2 PROFILE AND PROTEIN OXIDATION IN SKELETAL MUSCLE FROM PIGS THAT DIFFER IN RESIDUAL FEED INTAKE AND HEALTH STATUS - BRIAN PATTERSON |
| KIOSK #3 | 53 - COMPARISON OF NITRITE SOURCES AND REDUCING AGENTS ON REACTIONS WITH MYOGLOBIN AND CYSTEINE USING A MODEL MEAT CURING SYSTEM - FAITH RASMUSSEN |
| KIOSK #4 | 147 - BRIDGING THE GAP BETWEEN CONSUMERS AND AGRICULTURE PRODUCERS USING THE NDSU BBQ BOOT CAMP MODEL - DEMETRIS REED |
| KIOSK #5 | 71 - COLOR, METMYOGLOBIN REDUCTASE ACTIVITY, AND LIPID OXIDATION IN GROUND BEEF PATTIES FROM ANGUS STEERS FED ENDOPHYTE-INFECTED TALL FESCUE SEEDS DURING RETAIL DISPLAY - ALEXANDER HOLTcamp |
| KIOSK #6 | 162 - IMPACT OF RETAIL DISPLAY CASE LIGHTING AND PACKAGING TYPE ON MICROBIAL GROWTH AND BEEF COLOR - COLTON LEVI SMITH |
| KIOSK #7 | 76 - CORRELATION OF CHICKEN BREAST (PECTORALIS MAJOR) QUALITY AND SENSORY ATTRIBUTES WITH CHICKEN THIGH QUALITY AND SENSORY ATTRIBUTES - BENJAMIN BOHRER |
| KIOSK #8 | 155 - EFFECT OF HIGH OXYGEN PARTIAL PRESSURE ON 4-HYDROXY-2-NONENAL INDUCED MYOGLOBIN OXIDATION, OXIDATION-REDUCTION POTENTIAL, AND MYOGLOBIN UNFOLDING - FRANK KIYIMBA |
| KIOSK #9 | 119 - ANTIMICROBIAL EFFECTS OF PEROXYACETIC ACID ACIDIFIED WITH VARIOUS ACIDS WHEN APPLIED TO INOCULATED PRERIGOR BEEF CARCASS SURFACE TISSUE - BRIANNA BRITTON |
| KIOSK #10 | 97 - CARCASS CHILLING METHOD AND ELECTRICAL STIMULATION EFFECTS ON MEAT QUALITY AND COLOR IN LAMB - MAGGIE MICKELSON |
| KIOSK #11 | 74 - SORGHUM BRAN AS AN ANTIOXIDANT IN FROZEN PORK AND POULTRY PRODUCTS - ANDERSON ROBERTO CABRAL |
| KIOSK #12 | 54 - MEASURES OF OXIDATION IN BEEF FOLLOWING RETAIL DISPLAY IN VARIOUS PACKAGE TYPES - JACQUELINE PONCE |</p>
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<td>126 - VALIDATION OF NOVEL CULTURED CANE SUGAR AND VINEGAR POWDER TO EXTEND SHELF LIFE IN FRESH TURKEY SAUSAGE - GARRETT MCCOY</td>
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<td>13 - INFLUENCE OF COOK METHOD AND DEGREE OF DOUNENESS ON BEEF FLAVOR ATTRIBUTES IN FLAP AND SKIRT STEAKS - PAIGE SMITH</td>
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<td>129 - QUANTITATIVE MICROBIAL RISK ASSESSMENT FOR THE SELECTION OF PATHOGEN CONTROL STRATEGIES DURING GROUND BEEF PROCESSING: A COST EFFECTIVE APPROACH - JOYJIT SAHA</td>
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<td>151 - TRAINING OF TRAINERS ON MEAT HYGIENE TO IMPROVE FOOD SAFETY OF THE DOMESTIC MEAT SUPPLY CHAIN IN ETHIOPIA - TAYLOR LANGFORD</td>
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<td>156 - THE AMPK V199I MUTATION AND MEAT QUALITY IN BERKSHIRE PIGS - JENNIFER SWONGER</td>
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<td>89 - EVALUATION OF CHANGES IN MICROBIOLOGICAL AND BIOCHEMICAL PROPERTIES, AND SENSORY CHARACTERISTICS OF GROUND BEEF DURING AEROBIC STORAGE - JENNIFER LEVEY</td>
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<td>66 - UTILIZATION OF PSYLLIUM HUSK POWDER AS A DIETARY FIBER SOURCE FOR IMPROVING THE QUALITY OF A PROCESSED TURKEY PRODUCT - TAYLOR HARPER</td>
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<td>112 - BROILER GENETIC STRAIN AND DIET ON THE INCIDENCE OF WOODY BREAST MEAT - XUE ZHANG</td>
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<td>117 - POST-HARVEST APPLICATION OF BACTERIOPHAGES ON BEEF AS A NATURAL INTERVENTION AGAINST E. COLI O157 - BERT DE VEGT</td>
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<td>47 - EFFECTS OF ANTIOXIDANT/BEEF FLAVOR-ENHANCEMENT AND MODIFIED ATMOSPHERE PACKAGING OF DARK-CUTTING BEEF ON RETAIL DISPLAY, FLAVOR, AND TENDERNESS - ANDREW CASSENS</td>
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2:30 pm and 4:00 pm
Networking Break
Century Foyer
Cosponsored by Sealed Air’s Cryovac and Sadler’s Smoke House

6:30–10:00 pm
AMSA Awards Night
Union Station
30 W. Pershing Rd., Kansas City, MO 64108

6:00 pm  Award Winner Pictures
6:30 pm  AMSA Awards Reception
7:30 pm  AMSA Awards Banquet and Presentations
  Featuring product donations from Smithfield Foods
  Dessert Social
  Featuring product donations from Tyson Foods, Inc.

MAJOR RMC SPONSOR
Wednesday, June 27

6:00–7:30 am
Fun Run
War Horse 5K
Meet outside the Westin Lobby
Sponsored by UltraSource, LLC

8:00–8:30 am
General Session
Century AB

2018 Host Committee Recognition
RMC Planning Committee Recognition
Invitation for 2019 RMC–Colorado State University
T–Shirt Auction Results
Sponsored by the AMSA Student Membership
Fun Run Results
Sponsored by UltraSource, LLC
Golf Tournament Results
Cosponsor by American Foods Group, LLC; Cargill; CEV Multimedia; Hawkins, Inc.; National Pork Board; Smithfield Foods; and Tyson Foods, Inc.
Softball Tournament Results
Sponsored by Perdue Foods, LLC.

8:30–9:30 am
Keynote Presentation
Century AB
Sponsored by American Foods Group, LLC
Session proceedings recording funded by the Beef Checkoff

A Debate—Current Perspectives on Protein Products

This interactive debate is intended to engender lively discussion on the protein products being developed by our industry and the complexity of the challenges our industry faces with these products. The session will cover two topics:

1. Should the regulatory definition of meat (9 C.F.R. § 301.2) include “cultured meat” products?
2. Should non–animal protein products be held to the same regulatory requirements as meat and poultry products?

This discussion will provide both sides of each issue in a purely academic debate. The views presented by the speakers do not reflect their personal beliefs or their employer’s positions on the issues. It is assumed audience participants will have a basic understanding of the unresolved issues surrounding the topics to be discussed in the symposium.

Each topic will include a 7–minute presentation in support of (YES) followed by a 7–minute presentation in opposition of (NO) the proposed questions. Each speaker will have 3 minutes for extemporaneous rebuttals. A 6–minute question/answer session will follow to allow for audience participation. We will have electronic polling of the audience to allow for a Yes/No vote on each topic question prior to and following the discussion to evaluate whether views have been changed by the presentations.
9:30–10:00 am  
Networking Break  
Century Foyer  
Cosponsored by Perdue Foods, LLC and Elanco Animal Health  
Featuring product donations from Hormel Foods Corporation and Oberto

10:00 am – 1:00 pm  
Concurrent Session  
Century A  
Cosponsored by Certified Hereford Beef and Smithfield Foods  
Session proceedings recording funded by the Beef Checkoff

Concurrent Technical Session VII  
**BBQ ~ History, Trends, and Educational Outreach**

**Call to Order**  
Phil Bass, Ph.D., University of Idaho and Diana Clark, Certified Angus Beef

Join BBQ pros, suppliers, scientists and enthusiasts in looking at the history, flavors, science and technology of “timeless” BBQ. Topics will range from KCBS history to meat cuts that have never been available before. We will discuss modern technology that offers critical data and a level of process control that is now available to the everyday, as well as the BBQ professional; plus, flavor, flavor and more flavor from wood, rubs and sauces.

**History of BBQ**  
Speaker: Ardie Davis, Kansas City Barbeque Society

**Technology in the Kitchen—“If it’s too Hot in the Kitchen, Alexa, Turn Down my Oven”**  
Speakers: Jacob Bourret, Vice President of Marketing and Sales, Innovating Solutions, LLC and Jacob Santen, Product Manager, Tappecue

**Raw Materials and Cut Selection**  
Speaker: Rob Magee, Owner, Q39

**The Importance of a Good Barbecue Rub and How to Enhance the Meat Products you are Barbecuing**  
Speaker: Paul Kirk, Ph.B., CWC, a.k.a. Kansas City Baron of BBQ

**Beef Cuts for the Modern Barbeque World**  
Speaker: Phil Bass, Ph.D., Assistant Professor, University of Idaho

**BBQ Flavors and Sauces**  
Speakers: David Enns, CCS®, Sr. Food Scientist II, Newly Weds Foods and Tommy Rutherford, Research & Development Manager, Newly Weds Foods

10:00 am – 12:00 pm  
Concurrent Session  
Century B  
Sponsored by Kemin Food Technologies  
Session proceedings recording funded by the Beef Checkoff

Concurrent Technical Session VIII  
**Incubating Research and Development ~ Teaching, Leading, and Manufacturing**

**Call to Order**  
Elizabeth Boyle, Ph.D., Kansas State University and John Marcy, Ph.D., University of Arkansas
Developing the Developer: How to be RTE (Ready—to—Employ) on Day One  
Speaker: Rodrigo Tarté, Ph.D., Assistant Professor of Meat Science, Iowa State University

Leading Research and Development Teams  
Speaker: Michelle Wetzel, Director of Research, Development and Applications, Kerry Ingredients

Research and Development Processes of Small to Medium Meat Processors  
Speaker: Brandon Goehring, Ph.D., Food Application Scientist, UltraSource, LLC

10:30 am –12:30 pm  
Concurrent Session  
Hosted at Hale Arena  
American Royal Association  
1701 American Royal Court  
Kansas City, MO 64102  
Funded by the Beef Checkoff  
Session proceedings recording funded by the Beef Checkoff  
Additional support provided by the American Angus Association; American Hereford Association; American Charolais; American Royal Association; Angus Genetics Inc.; Bichelmeyer Meats; Colorado State University Center for Meat Safety and Quality; and National Center for Beef Excellence.

Concurrent Technical Session IX  
Building the Perfect Beef Carcass ~ A Live Animal and Carcass Demonstration

Call to Order  
Dale Woerner, Ph.D., Colorado State University

Genetic Improvement of End Product Merit in Angus Cattle  
Speaker: Dan Moser, Ph.D., President, Angus Genetics Inc.

Balancing the Needs of the Beef Industry Production Stakeholders with End—Product Merit Improvements  
Speaker: Brett Spader, Executive Director, National Center for Beef Excellence

Leveraging the Improvements Hereford Genetics Have Made to Maximize Profitability in the Beef Industry  
Speaker: Shane Bedwell, Chief Operating Officer and Director of Breed Improvement, American Hereford Association

10:00 am –12:00 pm  
Clean Labeling Workshop  
Liberty  
Sponsored by John R. White Company  
Session proceedings recording funded by the Beef Checkoff

This workshop will explore the topic of clean labeled meat products. Clean label product samples will be compared to traditional meat products and new innovative non—meat ingredients will be discussed along with future trends.

12:30–2:30 pm  
ICoMST 2020 Organizational Meeting and Luncheon  
Shawnee and Mission Rooms
2018 AWARD WINNERS

R. C. Pollock Award
Sponsored by the AMSA Educational Foundation
Robert Bray, Vern Cahill, and R. C. Pollock Mentor Recognition Funds
Paul Berg

Fellows of the American Meat Science Association

Signal Service Award
Sponsored by Cargill, Elanco Animal Health, and Johnsonville, LLC
Bucky Gwartney
Scott Eilert
Dan Schaefer

Meat Processing Award
Sponsored by Smithfield Foods
Kevin Myers

Distinguished Extension/Industry Service Award
Sponsored by The Foundation for Meat & Poultry Research & Education
Dana Hanson

Distinguished Teaching Award
Sponsored by Hawkins, Inc.
John Henson

Distinguished Research Award
Sponsored by ConAgra Brands
Mindy Brashears

Intercollegiate Meat Judging Meritorious Service Award
Sponsored by Food Safety Net Services and Agri–West International
Davey Griffin

International Lectureship Award
Sponsored by PIC
Oddvin Sørheim

Achievement Awards
Sponsored by Burke Corporation
Phillip Bass
Brad Kim
Poulson Joseph
Undergraduate Scholastic Achievement Award Recipients  
Sponsored by ADM  
Abby Bechtold  
Dean Chapman  
Tommy Fletcher  
Ben Mills  
Elizabeth Zuber

Student Teaching “Cleaver” Award Recipients  
Sponsored by AMSA Student Membership  
Bailey Harsh  
Allison Hobson

AMSA Educational Foundation Mentor Recognitions  
William R. “Bill” Jones Mentor Recognition  
Chris Raines Mentor Recognition

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Hawkins, Inc.  
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PIC  
Smithfield Foods  
The Foundation for Meat & Poultry Research & Education
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- JBS, USA
- Tyson Foods, Inc.
- Zoetis

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- Food Processing Suppliers Association
- Hawkins, Inc.
- Iowa State University
- Kraft Heinz Company
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- PIC
- Sealed Air’s Cryovac
- Texas Tech University International Center for Food Industry Excellence
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- Roger Mandigo Fund
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National Renderers Association
Old World Spices & Seasonings
UltraSource, LLC

Donor (up to $999)

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DIAMOND

PLATINUM

Cargill

Smithfield

Good food. Responsibly.

Tyson
RMC Family Picnic and Student Mixer

The Westin
RMC is Hosted By
Smithfield Foods, Inc. and the AMSA Members in the Greater Kansas City Area

2019-2020 RMC/ICoMST

June 23-26, 2019
Colorado State University,
Fort Collins, Colorado

August 2-7, 2020
Disney Coronado Springs Resort
Lake Buena Vista, Florida

www.meatscience.org/rmc

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