

RMC Reciprocation Sessions

<u>Room</u>	<u>Monday, June 17 - 1:30-2:15 pm</u>	<u>Monday, June 17 - 3:00-3:45 pm</u>
Bricktown	<p style="text-align: center;">RMC Abstract Winners <i>Sponsored by Ann Hollingsworth, Dale Huffman, and William Moody AMSA</i> Mentor Recognition Funds Moderator: Heather Hunt, University of Wisconsin- Madison</p> <p style="text-align: center;">Speakers Announced Sunday!</p>	<p style="text-align: center;">Chairman Select Abstracts and Bob VanStavern Research Winner <i>Sponsored by bioMérieux</i> Moderator: Lindsey Decker, Texas Tech University</p> <p>Chairman Selected Abstract: BIOMAPPING AND QUANTIFICATION OF SALMONELLA IN SOW AND BOAR LYMPH NODES AND TONSILS TO ASSESS RISK IN PORK PRODUCTS Speaker: Reagan Lynne Jimenez, Texas Tech University</p> <p>Chairman Selected Abstract: PREDICTING SALMONELLA RISK IN GROUND TURKEY: POTENTIAL RISK FACTORS AND ASSESSMENT OF PREDICTIVE ACCURACY Speaker: Marvin Tzirin, Kansas State University</p> <p>Bob VanStavern Abstract Winner Announced Sunday!</p>
Myriad	<p style="text-align: center;">Meat and Muscle Biology Journal Updates and Editor's Choice Papers <i>Sponsored by Simmons Food</i> Moderator: Brad Kim, Ph.D., Purdue University</p> <p>Speakers: Brad Kim, Ph.D., Purdue University; Jerrad Legako, Ph.D., Texas Tech University and Travis O'Quinn, Ph.D., Kansas State University</p>	<p style="text-align: center;">Bringing Artificial Intelligence To The Meat Industry <i>Sponsored by International Flavors & Fragrances, Inc.</i> Moderator: Allison Hobson, Tyson Foods, Inc.</p> <p>Speaker: Brianna Buseman, Marble Technologies</p>
Oklahoma Station 1	<p style="text-align: center;">How to Navigate Non-Traditional Career Paths in Multi-Billion Dollar Meat Industry Segments <i>Sponsored by Midan Marketing</i> Moderator: Jose Gardner, John R. White Co., Inc.</p> <p>Speaker: Jessica Lowell, Ph.D., Nestle Purina</p>	<p style="text-align: center;">Consumer Textural Food Perception Over Time Based On Mouth Behavior <i>Sponsored by Hormel Foods Corporation</i> Moderator: Kaitlin Richey, University of Illinois</p> <p>Speaker: Jennifer Vahalik, Managing Member, U&I Collaboration</p>
Oklahoma Station 2	<p style="text-align: center;">Current Trends In The Cattle and Beef Markets <i>Sponsored by JBT</i> Moderator: Jennie Hodgen, Ph.D., Merck Animal Health</p> <p>Speaker: Casey Mabry, Blue Reef Agri-Marketing</p>	<p style="text-align: center;">Unleashing The Potential: Optimizing Pet Food Performance through Raw Materials <i>Sponsored by Simmons Food</i></p> <p>Moderator: Nathan Tapp, Ph.D., Simmons Foods</p> <p>Speaker: Brittany White, Ph.D., Simmons Pet Food</p>

Oklahoma Station 3	<p align="center">Aquaculture: How It Supports The Global Meat Industry <i>Sponsored by Cargill</i></p> <p>Moderator: Tessa Barrett, West Texas A&M University</p> <p>Speakers: Kamal Gosh, Ph.D., Langston University and Megan Hobbs, Cargill</p>	<p align="center">How To Prepare Students For Careers In Allied Industries <i>Sponsored by Corbion</i></p> <p>Moderator: Kendal Howard, Cargill Protein</p> <p>Speakers: Megan Hobbs, Cargill; Tom Bonner, A.C. Legg and Spencer Carter, UltraSource</p>
Oklahoma Station 4	<p align="center">How To Succeed As An AMSA Student! <i>Sponsored by Robert Kauffman AMSA Mentor Recognition Fund</i></p> <p>Moderator: Clint Lee, University of Georgia</p> <p align="center"><u>How to apply for scholarships/awards:</u></p> <p>Megan Eckhardt, West Texas A&M University and KatieRose McCullough, Ph.D., Meat Institute</p> <p align="center"><u>How to apply for internships/jobs:</u></p> <p>Kathryn Hearn, Oklahoma State University; Trent Schwartz, Ph.D., West Texas A&M University; Danika Miller, Tyson Foods, Inc. and Sarah Bludau, Standard Meat Company</p> <p align="center"><u>How to coach/compete in competitive events:</u></p> <p>Blake Foraker, Ph.D., Washington State University; Erin Beyer, Ph.D., North Dakota State University and Tricia Harlan, JBT</p>	<p align="center">Emeriti Connect <i>Sponsored by Where Food Comes From, Inc.</i></p> <p>Moderator: Tommy Wheeler, Ph.D., U.S. MARC, USDA-ARS</p> <p align="center">All emeriti members welcome!</p>
Oklahoma Station 6	<p align="center">Residues of Anabolic Agents And Other Veterinary Compounds: Implications for Foreign Trade to Human Antidoping <i>Sponsored by Roger Mandigo AMSA Mentor Recognition Fund</i></p> <p>Moderator: Jessica Finck, Ph.D., Merck Animal Health</p> <p>Speaker: Brad Johnson, Ph.D., Texas Tech University</p>	<p align="center">Beef x Dairy Update <i>Sponsored by Cargill</i></p> <p>Moderator: Travis Arp, Ph.D., JBS USA Food Company</p> <p>Speakers: Jerad Jaborek, Ph.D., Michigan State University and Blake Foraker, Ph.D., Washington State University</p>
Oklahoma Station 7	<p align="center">More than Safety: Unveiling Microbiome Role to Enhance Meat Flavor and Color Quality <i>Sponsored by Kemin Food Technologies</i></p> <p>Moderator: Dana Dittoe, Ph.D., University of Wyoming</p> <p>Speaker: Derico Setyabrata, Ph.D., University of Arkansas</p>	<p align="center">How To Measure The Effectiveness of Swine Preharvest Food Safety Interventions Targeting Salmonella <i>Sponsored by National Pork Board</i></p> <p>Moderator: Jessica Brown, University of Wisconsin-Madison</p> <p>Speaker: John Schmidt, Ph.D., U.S. MARC, USDA-ARS</p>
Oklahoma Station 8	<p align="center">The RTE Shelf-Life Toolbox: Reliable Approaches and Techniques <i>Sponsored by Robert Merkel AMSA Mentor Recognition Funds</i></p> <p>Moderator: Mark Hankins, Phageguard</p> <p>Speakers: Daniel Unruh, Ph.D., Iowa State University and Christine Alvarado, Ph.D., Prosur, Inc.</p>	<p align="center">Emerging Techniques to Measure Pork Quality <i>Sponsored by Smithfield Foods, Inc.</i></p> <p>Moderator: Yifei Wang, The Ohio State University</p> <p>Speakers: Ben Bohrer, Ph.D., The Ohio State University and Manuel Juárez, Ph.D., Agriculture and Agri-Food Canada Livestock Phenomics</p>
Five Moons Ballroom 1	<p align="center">Overcoming The Barriers for Small Meat and Poultry Processors <i>Sponsored by BrucePac</i></p> <p>Moderator: Kelsey Sindelar, Meat Institute</p>	<p align="center">Revolutionizing Food Preservation with Innovative Clean Label Smoke Technology <i>Sponsored by Kerry</i></p> <p>Moderator: Yan Campbell, Ph.D., North Carolina State University</p>

	Speaker: Dave Carter, Flower Hill Institute	Speakers: Surabhi Wason, Ph.D., Kerry and Joshua Gurtler, Ph.D., USDA-Agricultural Research Service
Five Moons Ballroom 2	<p>Reframing Meat Sustainability Through Shelf-Life Extension <i>Sponsored by NSP Quality Meats</i> Moderator: Yan Campbell, Ph.D., North Carolina State University</p> <p>Speakers: Blaine Jenschke, Ph.D., Kerry and Joyjit Saha, Ph.D., Kerry</p>	<p>Students Transitioning From Academic to Industry Research <i>Sponsored by Kemin Food Technologies</i> Moderator: Amilton De Mello, Ph.D., University of Nevada–Reno</p> <p>Speakers: Craig Bacon, Ph.D., Simmons Food and Dani Johnson, Carthage Innovative Swine Solutions</p>
Five Moons Ballroom 3	<p>Tech Talks Moderator: Sharon Beals, SKKB-LLC</p> <p>1:30-1:38 pm - Growing The Next Generation of Food Waste Management: The Black Soldier Fly Larvae Story Speaker: Macc Rigdon, Ph.D., Tyson Foods, Inc.</p> <p>1:39-1:47 pm - Electrical Gas Sensors to Determine Odor and Shelf Life of Fresh Pork Speakers: Jerry Cannon, Ph.D., Hormel Foods and Max Grell, Ph.D., BlakBear</p> <p>1:48-1:56 pm - Is It Meat Science or Moisture Management? Speaker: Bob Johnson, Ph.D. WTI, Inc.</p> <p>1:57 - 2:05 pm – Purposeful Collaboration: Connecting Cargill to You!! Speaker: Scott Eilert, Ph.D., Cargill</p> <p>2:06-2:14 pm - Culture Is Key Speakers: Jason Holcombe, StartKleen Legacy LLC and Logan Scott, StartKleen Legacy LLC</p>	<p>Tech Talks Moderator: Gary Sullivan, Ph.D., University of Nebraska-Lincoln</p> <p>3:00-3:08 pm - Enhancing Shelf-Life: The Role of Natural Antioxidants and Antimicrobials in Raw Chicken Speaker: Nicholas Howes, Camlin Fine Sciences</p> <p>3:09-3:17 pm - A New Mathematical Model to Predict The Outgrowth of Clostridium Perfringens During The Cooling of Uncured and Cured Meat Speaker: Tushar Verma, Ph.D., Corbion</p> <p>3:18-3:26 pm - A Look Inside The Current STEC Testing Toolbox for Meat Products Speaker: Alex Brandt, Ph.D., Food Safety Net Services</p> <p>3:27-3:35 pm - Advancing Meat Industry Practices: Leveraging Recent Ingredient Innovations to Substantiate Natural Alternatives Over Synthetics Speaker: Peter VanAlstyne, Florida Food Products</p> <p>3:36-3:44 pm - Combining Flavor Solutions with Antimicrobials to Improve Shelf Life of Fully Cooked Chicken Breast Speaker: Rachel Enos, International Flavors & Fragrances Inc.</p>

<u>Room</u>	<u>Tuesday, June 18 – 11:05-11:50 am</u>	<u>Tuesday, June 18 – 4:00-4:45 pm</u>
Bricktown	<p align="center">'Meat' with MANRRS <i>Sponsored by Corbion</i></p> <p>Moderator: Lauren Lee, Texas A&M University</p> <p>Speaker: Derris D. Burnett, Ph.D., Mississippi State University and MANRRS</p>	<p align="center">Industry Career Paths and Young Professional Opportunities <i>Sponsored by The Kraft Heinz Company</i></p> <p>Moderator: Chandler Steele, Tyson Foods, Inc.</p> <p>Speakers: Marcia Reeves, Pilgrim's and Scott Pohlman, Cargill</p>
Myriad	<p align="center">More than Clean – Adding Clarity Around Emerging Functional Ingredients <i>Sponsored by Prosur</i></p> <p>Moderator: Nathan Tapp, Ph.D., Simmons Foods</p> <p>Speakers: Riley Kay Snyder, Prosur, Inc. and Byron Chaves, Ph.D., University of Nebraska-Lincoln</p>	<p align="center">USDA Remote Grading <i>Sponsored by BrucePac</i></p> <p>Moderator: Michaela Fevold, Ph.D., University of Nebraska</p> <p>Speaker: Bucky Gwartney, Ph.D., USDA AMS</p>
Oklahoma Station 1	<p align="center">Applied Machine Learning and Artificial Intelligence in Swine Production and Health <i>Sponsored by Smithfield Foods, Inc.</i></p> <p>Moderator: Dustin Boler, Ph.D., Carthage Innovative Swine Solutions</p> <p>Speaker: Gustavo Silva, Ph.D., Iowa State University</p>	<p align="center">Does It Work? Current Research Results of a "No Nitrite" Curing System <i>Sponsored by The Kraft Heinz Company</i></p> <p>Moderator: Eric Hamilton, Seaboard Foods</p> <p>Speaker: Wes Osburn, Ph.D., Texas A&M University</p>
Oklahoma Station 2	<p align="center">At Home Storage and Cookery Effects on Beef Flavor <i>Sponsored by International Flavors & Fragrances, Inc.</i></p> <p>Moderator: Carissa Nath, Conagra Brands</p> <p>Speakers: Jerrad Legako, Ph.D., Texas Tech University and Kelly Vierck, Ph.D., University of Arkansas</p>	<p align="center">Delving into Meat Flavor Research Across Species <i>Sponsored by Elanco Animal Health</i></p> <p>Moderator: Carissa Nath, Conagra Brands</p> <p>Speakers: Mark Richards, Ph.D., University of Wisconsin -Madison and Rhonda Miller, Ph.D., Texas A&M University</p>
Oklahoma Station 3	<p align="center">Disseminating Science and Technology to The Meat Industry via Extension Programs <i>Sponsored by Johnsonville, LLC</i></p> <p>Moderator: Heather Hunt, University of Wisconsin-Madison</p> <p>Speakers: Andrea Garmyn, Ph.D., Michigan State University; Lynn Knipe, Ph.D., The Ohio State University and Jeff Sindelar, Ph.D., University of Wisconsin-Madison</p>	<p align="center">AI Technology Offers Substantial Potential for Enhancing Farm Animal Welfare and Improving Meat Quality, But Not Without Fostering Interdisciplinary Collaborations <i>Sponsored by Merck Animal Health</i></p> <p>Moderator: Grace Bryson, American Meat Science Association</p> <p>Speaker: Janeen Salak-Johnson, Ph.D., Oklahoma State University</p>

<p>Five Moons Ballroom 1</p>	<p align="center">Preharvest Food Safety Interventions for Ruminants <i>Sponsored by Beef Industry Food Safety Council</i></p> <p>Moderator: Mandy Carr-Johnson, Ph.D., National Cattlemen’s Beef Association</p> <p>Speaker: Todd Callaway, Ph.D., University of Georgia</p>	<p align="center">Preharvest Food Safety Intervention Strategies for Poultry <i>Sponsored by Food Safety Net Services, A Certified Group Company</i></p> <p>Moderator: Toni Duarte, University of California-Davis</p> <p>Speaker: Steven Ricke, Ph.D., University of Wisconsin-Madison</p>
<p>Five Moons Ballroom 2</p>	<p align="center">Everything But The Cluck: Adding Values to Poultry By-Products to Feed The World <i>Sponsored by Midan Marketing</i></p> <p>Moderator: Clint Lee, University of Georgia</p> <p>Speakers: Macc Rigdon, Ph.D., Tyson Foods, Inc. and Ansen Pond, Ph.D., Pilgrim’s</p>	<p align="center">Collaboration for Pork Marketing and Research to Drive Demand <i>Sponsored by National Pork Board</i></p> <p>Moderator: Collette Kaster, American Meat Science Association</p> <p>Speaker: David Newman, Ph.D., National Pork Board</p>
<p>Five Moons Ballroom 3</p>	<p align="center">Tech Talks</p> <p>Moderator: Tommy Wheeler, Ph.D., U.S. MARC, USDA-ARS</p> <p>11:05-11:13 am – ediLEAF Speaker: Daniel Vega, Ph.D., Viscofan</p> <p>11:12-11:22 am - MicroTally®Mitt & MicroMitt™ – Latest Innovation in Beef Trim, Poultry, & Environmental Sampling Technology Speaker: Garth Hoffmann, FREMONTA Corp.</p> <p>11:23-11:31 am - How Do You Know Your Sanitation Process Is Effective? The Validation of PSSI’s 8-Steps of Sanitation Using Pathogen Inoculations on Stainless Steel Surfaces Speaker: Josie Greve-Peterson, Safe Foods/PSSI</p> <p>11:32-11:40 am - Smoke Based Solutions for Salmonella Control in Fresh Poultry Speaker: Surabhi Wason, Ph.D., Kerry</p> <p>11:41-11:49 am - Smart Sensors Enabling Dynamic Shelf-Life of Meat and Poultry Speaker: Max Grell, Ph.D, BlakBear</p>	<p align="center">Tech Talks</p> <p>Moderator: David Hayden, JBT</p> <p>4:00-4:08 pm – Meet The Latest Technology From Grasselli Speaker: Chad Bower, Ph.D., Grasselli SSI</p> <p>4:09-4:17 pm - DSI’s Line Control Station – An All-In-One Product Inspection System Speakers: Tricia Harlan, JBT and Shae Sarchet, JBT</p> <p>4:18-4:26 pm - Sustainability Solutions For The Meat Industry Speaker: Cheyenne McEndaffer, Eocene Environmental Group</p> <p>4:27-4:35 pm - DNA Traceback: A Game Changing Meat and Seafood Traceability Solution Speaker: MaryAnn Pannkuk, Merck Animal Health</p> <p>4:36-4:44 pm - Verification Demand around Traceability, Sustainability and Food Waste Speaker: Cara Gerken, IMI Global, Inc., a division of Where Food Comes From, Inc.</p>
<p>Mistletoe</p>	<p align="center">Balancing Needs At The Meat Case: Trends and Insights Into Today’s Consumer <i>Sponsored by Midan Marketing</i></p> <p>Moderator: Dani Johnson, Carthage Innovative Swine Solutions</p> <p>Speaker: Bridget Wasser, Midan Marketing & Wasser Consulting LLC</p>	<p align="center">Meat Science and Industry Global Stage: Local and Regional Issues <i>Sponsored by Kalsec</i></p> <p>Moderator: Steven Lonergan, Ph.D., Iowa State University</p> <p>Speakers: Lars Hinrichsen, Ph.D., Danish Technological Institute; Declan Troy, Teagasc Food Research Centre; Robyn Warner, Ph.D., The University of Melbourne and Surendranath Suman, Ph.D., University of Kentucky</p>