



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

This week's issue of AMSA eNews features

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AMSA Announces Undergraduate Research Competition at the AMSA 68th RMC

Over the past several years we have seen a rise in the number of projects completed by undergraduates at their respected universities. In an effort to help encourage and engage these students in advancing the well-being of the meat industry through research we are excited to announce that AMSA will host an Undergraduate Research Competition at the 2015 RMC in Lincoln, NE. The purpose of the AMSA Undergraduate Student Research Competition is to encourage students to engage in high quality, sound and pertinent meat and poultry research; gain experience in presentation of scientific papers; demonstrate poise and mental agility before their peers; and develop skills in effective communication for dissemination of research information.

Contestants must hold membership in the American Meat Science Association at time of entry (January 30, 2015). Only two students from one university may enter, however students can only participate in the competition one time during their undergraduate program. More information about the contest and guidelines will be posted online next week.

AMSA 68th RMC Call for Abstracts

AMSA invites the submission of original research and abstracts on any aspect of meat science for presentation at the AMSA 2015 RMC in Lincoln, Nebraska. Anyone interested in presenting a poster (Open, Technical Summaries, Graduate Student or undergraduate

AMSA Membership Information:

To update your AMSA membership information please [click here](#):

AMSA's Sustaining Partners

Diamond Sustaining Partner:

Cargill
Elanco Animal Health

Platinum Sustaining Partner:

Kraft Foods Inc./Oscar Mayer
Smithfield Foods
Zoetis

Gold Sustaining Partners:

Merck Animal Health
National Pork Board
The Beef Checkoff
Tyson Foods, Inc.

Silver Sustaining Partners:

ADM
ConAgra Foods
Corbion Purac
DuPont Nutrition & Health
Hawkins Food
Ingredients Group
Hillshire Brands Company
Hormel Foods, Inc.
Iowa State University
JBS, USA



competitions) at RMC this year will be able to submit their abstract online beginning November 20.

Complete guidelines for abstract submission, poster preparation and the Graduate Student Research Poster Competition will be posted online next week.

We will NOT have oral presentations at the 2014 RMC; we will only have poster presentations. This is a great opportunity to share your research with other meat scientists, as well as participate in RMC!! However, NEW THIS YEAR, AMSA announces "The Chairman's Select Reciprocity Session. Chairman Pringle will hand select 4 abstracts from the entire pool of submitted abstracts to invite as invited speakers to deliver a 15 minute oral presentation of their work. The special session will occur on Tuesday 16 June, 2015.

So watch your email in the coming weeks for more information!

AMSA Educational Webinars

Earning Consumers Trust in the Food Supply ***Friday, November 21st*** ***11:00 AM CDT***

Science holds the promise for feeding a growing population with growing means, a population who wants and deserves to be able to improve the quality of their diet with the high quality protein. Yet, in developed nations, some consumers are rejecting the role of science in food and influencing others to do the same. How do we earn consumer trust so we can continue to explore and apply scientific solutions? During this presentation, Director of Ketchum's North American Food Practice Kim Essex will discuss the role we all play – from scientist to public affairs officer to CEO – in building trust in the food supply.



Kim is a Senior Vice President and leads the North American Food Practice for Ketchum, a global public relations firm. Kim's career in public relations spans food, nutrition and agriculture from integrated marketing to issues management to influencer engagement. She has worked in all food sectors from crop and livestock production to processing to retail, foodservice and packaged goods. She has helped organization's navigate technically challenging introductions such as the first biotech potato. She has worked on iconic brands: McDonald's, Kellogg's, Welch's, Lipton Tea and Ragu. She spent 10 years at the National Cattlemen's Beef Association. While there, she led the communications effort for the beef industry during the first U.S. case of mad cow disease. Her efforts helped maintain consumer confidence in the safety of beef at or above 89 percent.

This AMSA Educational webinar is interactive and will last approximately 60 minutes including Q&A. Registration is complimentary but you must first register by clicking on the enrollment:

<https://attendee.gotowebinar.com/register/4735273686870266113>.

Conventionally Cured vs. No-Nitrate-or-Nitrite-Added Cured

Johnsonville Sausage Company
Kemin Food Technologies
Sealed Air's Cryovac® brand
Texas Tech University International Center for Food Industry Excellence

Bronze Sustaining Partners:

Certified Angus Beef
ICL Food Specialties
IEH Laboratories & Consulting Group
Kerry Ingredients
Land O'Frost Inc.
Maple Leaf Foods
Oklahoma State University
Perdue Foods
Seaboard Foods
USDA, AMS, Livestock, Poultry and Seed Program
U.S. Meat Export Federation



To make a donation to the AMSA Educational Foundation please click below!

AMSA Educational Foundation General Fund - used in the area of greatest need

AMSA Meat Judging Fund

Mentor Recognition Funds

- *Robert Cassens (support PhD students)*
- *C. Boyd Ramsey (supports undergraduate students)*
- *Jimmy Wise (support meat judging activities)*
- *F. C. Parrish (support will*

Meats: Evolution of the Natural/Organic Curing Process
Friday, December 19th
11:30 AM CDT

Since the first appearance about 15 years ago of natural and organic cured meat products with no-nitrate-or-nitrite-added labels, this category of cured meats has evolved through a series of changes that reflect development of ingredients and refinement of the process. More recently, some processors have begun offering



no-nitrate-or-nitrite-added products that are not labeled as natural or organic but which retain the no-nitrate-or-nitrite-added claim. This approach permits use of a number of ingredients in these products that are not included in products labeled as natural or organic. Because the nitrite concentration in the no-nitrate-or-nitrite-added products is typically lower than that in conventionally cured products, questions about potential bacterial safety of these products have been addressed with development of novel processes such as high hydrostatic pressure, and alternative ingredients that are suitable for the labeling claims. This will be an informative and interactive webinar.

At Iowa State, Dr. Sebranek has been responsible for teaching and research with emphasis on meat processing. He has mentored graduate students since joining the ISU faculty and was recognized in 1990 by the Graduate Student Senate and the Graduate College with the Margaret Ellen White Graduate Faculty Award "in recognition of excellence as a mentor of graduate students. He has been recognized with the AMSA Meat Processing Award (1986), Distinguished Teaching Award (1995), Distinguished Research Award (2005), Signal Service Award (2006) and R.C. Pollock Award (2014).

This AMSA Educational webinar is interactive and will last approximately 60 minutes including Q&A. Registration is complimentary but you must first register by clicking on the enrollment:

<https://attendeegotowebinar.com/register/3100943110681127170>.

For more information please contact Deidrea Mabry at dmabry@meatsscience.org.

AMSA Presenting PORK 101 Course at IPPE

New this year at IPPE, AMSA will be hosting a ½ day workshop highlighting many important components of the AMSA PORK 101 course. During this session Dr. Davey Griffin, Texas A&M University, will cover quality and consistency issues in the pork industry including value differences in swine, pork carcasses, pork primals and processed pork products. For more information on IPPE and the different educational workshops go to: <http://ippexpo.org/>.



International Poultry Expo, International Feed Expo, and International Meat Expo integrated their tradeshow in 2013, under the International Production & Processing Expo. The 2015 IPPE will bring together more than 1,100 exhibitors and over 25,000

endow AMSA student activities)

- *Dell Allen*
(supports meat judging)
- *John Forrest*
(supports AMSA programs)
- *Dale Huffman*
(supports AMSA programs)
- *Robert Bray*
(supports R.C. Pollock Award)
- *Vern Cahill*
(supports R.C. Pollock Award)
- *C. Ann Hollingsworth*
(supports student scholarships)
- *Donald Kinsman*
(supports student international program)
- *Roger Mandigo*
(supports RMC)
- *Robert Merkel*
(supports RMC)
- *Gary Smith*
(supports meat judging program)
- *R. C. Pollock*
(supports R.C. Pollock Award)

attendees in Atlanta from January 27 - 29, 2015. We look forward to seeing you there! Registration for IPPE includes entrance to the trade show exhibits and select education programs. The American Meat Institute (AMI) presents a wide variety of educational workshops designed especially for the meat industry. You will find a focus on food safety, plant operations, sustainability and other important topics.

Beef Industry Safety Summit Call for Research Abstracts – Due December 15

The complete Call for Research Abstracts and submission template for the 2015 Beef Industry Safety Summit can be found at www.bifsc.org or BeefResearch.org. The event will be held in Dallas, TX March 3-5, 2015. The research session will be on Tuesday afternoon, March 4.

Abstracts will be evaluated by a selection committee and applicants will be notified regarding acceptance by COB January 15. See the RFP for submission specifics.

Questions should be directed to Mandy Carr Johnson at mcarr@beef.org or 303-850-3399. Please forward this information to others who may be interested in submitting a research abstract for consideration.

Registration and hotel block now open for the 2015 Beef Industry Safety Summit. [Click here](#) for event information and registration details.

Scholarship and Fellowship Opportunities for Students

2015 International Livestock Congress USA Student Travel Fellowship Program

The International Stockmen's Educational Foundation awards travel fellowships to senior level undergraduate students and graduate students attending accredited colleges or universities. This prestigious fellowship includes airfare, ground transportation, hotel and scheduled meals for all selected students. Scholastic achievement, leadership experiences and professional references are all part of the stringent qualifying requirements for this fellowship. Selected students will participate in the event March 4-6, 2015, in Houston, Texas. Events will include a student career workshop, the International Livestock Congress USA, and associated tours and activities. Applications are now being accepted. The online application submission process may be accessed at <http://www.theisef.com/student-program-1.html>. Deadline to apply is Nov. 24, 2014.



Certified Angus Beef Colvin Scholarship Fund

The Certified Angus Beef Colvin Scholarship Fund will be awarding six

scholarships totaling \$26,000 in 2015.

This year, \$20,000 will be split among five undergraduate scholarships, in the amounts of \$6,000, \$5,000, \$4,000, \$3,000 and \$2,000. College juniors and seniors who have shown commitment to the beef industry, either through coursework or activities, are encouraged to apply by the Dec. 8 deadline.



Applications are evaluated on involvement and scholastic achievement, communication skills and reference letters. A \$6,000 graduate level scholarship will be awarded to a deserving full-time masters or doctorate student conducting research related to high quality beef production. Applications for that award are due Jan. 12, 2015. The top undergraduate and graduate scholarship recipients will win an all-expense-paid trip to the 2015 Certified Angus Beef® Annual Conference, September 24 – 26 in San Antonio, Texas! This is an opportunity to interact with leaders throughout the production, packing, retail and foodservice industries.

For more information go [online](#).

AMSA Meat Science Career Center - Current Job and Internship Postings

Wondering how to fill your entry-level positions?

The AMSA Meat Science Career Center is an online resource to help employers and job seekers make career connections in the industry. Early career professionals bring fresh ideas, new energy and can keep your company current with modern trends and tactics.



Meat Industry
CareerLink

Turn to the AMSA Meat Science Career Center to reach this early career audience.

The AMSA Meat Science Career Center provides:

- Unmatched, Targeted Exposure for Job Postings
- Easy Online Job & Applicant Management
- Resume Database Access
- Employment Branding Opportunities

Current Job and Internship Postings:

- Live Production Intern-Summer 2015- Jennie-O Turkey Store
- Food Safety Analyst ~ Smithfield Farmland
- Associate Food Scientist ~ Cargill/Cargill Animal Protein and Salt Platform
- Food Scientist ~ Cargill
- Meat Scientist-Assistant Professor ~ Purdue University, Animal Sciences Department
- Senior Food Scientists ~ Avure Technologies, Inc.
- Food Safety Analyst ~ Smithfield Farmland
- Production Supervisor-Willmar, MN ~ Jennie-O Turkey Store

- Assistant Professor - Poultry Processing and Products Technology ~ Auburn University
- Production/Costing Analyst ~ Pedersons Natural Farm
- Vendor Specialist, Beef & Pork Quality
- Meat Processing Center Manager ~ Cal Poly State University
- Internship ~ Urner Barry
- Operations Manager ~ Carlton Farms
- Food Safety/Compliance Manager ~ Carlton Farms

For more information on the AMSA Meat Science Career Center please visit the [website](#) or contact [Deidrea Mabry](#) at 1-800-517-AMSA ext. 12.

Got news? Send information and news items to [Deidrea Mabry](#) for inclusion in a future edition of AMSA eNews.

2014-2015 AMSA Calendar of Events

- November 16 – International Intercollegiate Meat Judging Contest** - Tyson Foods, Dakota City, NE
- January 9-10 - Southwest Invitational Meat Judging Contest** - Texas Tech University & Tyson Foods, Amarillo - Lubbock & Amarillo, TX (*tentative*)
- January 27-29 - International Production and Processing Expo** - Atlanta, GA
- January 18 - National Western Intercollegiate Meat Judging Contest** - JBS, Greeley, CO (*tentative*)
- February 1 - Southwestern Intercollegiate Meat Judging Contest Frontier Meats** - Fort Worth, TX (*tentative*)
- February 21 - Iowa State University Meat Judging Contest Iowa State University** - Ames, IA
- March 3-5 - Beef Safety Summit** - Dallas, TX
- March 4-5 - International Livestock Congress-USA** – Houston, TX
- March 7 - HLSR Intercollegiate Meat Judging Contest** - Houston, TX (*tentative*)
- March 28- April 1 - Meat Animal Evaluation Contest Oklahoma State University** - Stillwater, OK
- June 14-17 - AMSA 68th RMC University of Nebraska** - Lincoln, NE

Reciprocal Meat Conference 2015-2016

- June 14-17, 2015 - University of Nebraska** - Lincoln, Nebraska
- June TBD, 2016 - Angelo State University** - San Angelo, Texas

International Congress of Meat Science and Technology

- August 23-28, 2015 – Clermont-Ferrand, France
- 2016 – Bangkok, Thailand
- 2017 – Cork, Ireland
- 2018 – Australia
- 2019 – Germany
- 2020 – USA (joint meeting with the Reciprocal Meat Conference)

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