



## ***This week's issue of AMSA eNews features***

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Be sure to follow AMSA on **Twitter**, like us on **Facebook** and check the **Website** daily to stay up to date on important AMSA information!

## **AMSA Office Closed for the 4th of July**

The AMSA office will be closed on Friday, July 3 in celebration of the 4th of July and will re-open on Monday, July 6th. Have a safe and happy 4th!

## **Moody and Cross Mentor Recognition**

AMSA is honored to announce the establishment of the Dr. William G. Moody and the Dr. H. Russell Cross Mentor Recognition Funds. Both mentorships were recognized during the awards banquet at the AMSA 68th RMC on Tuesday, June 16.

As a professor and mentor to so many people for over 35 years at the University of Kentucky, Dr. William Moody has not only been a model mentor, he also created many future mentors to further add to the legacy of the University of Kentucky, the American Meat Science Association, and the profession of meat science. Beyond Bill's efforts in the classroom



## **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:***

Smithfield Foods  
Tyson Foods, Inc.  
Zoetis

### ***Gold Sustaining Partners:***

Hormel Foods, Inc.  
Kemin Food Technologies  
Merck Animal Health  
National Pork Board

### ***Silver Sustaining Partners:***

ADM  
ConAgra Foods  
Corbion Purac  
DuPont Nutrition & Health  
Hawkins Food  
Ingredients Group  
Iowa State University  
Kraft Foods Inc./Oscar Mayer  
JBS, USA  
Johnsonville Sausage Company

and laboratory at UK, he has served many professional societies in many capacities, culminating as President of the American Meat Science Association. Further, Bill constantly has served the industry so closely associated to his home in Kentucky and the country ham industry, as a valued advisor and confidant. His enthusiasm, integrity, devotion, compassion and dedication underscore great character in a man who has nurtured the success of others in industry and life.



Dr. H. Russell Cross has more than 40 years of management experience, holding numerous positions in government, academia, and the private sector. Dr. Cross currently holds the position of Professor & Head in the Department of

Animal Science at Texas A&M University. He most recently served as Executive Vice President for Operations and Chief of Staff to President Elsa Murano. Additionally, Dr. Cross was founder and Executive Director of both the Texas A&M Institute of Food Science and Engineering, and the International HACCP Alliance. He has received numerous awards and professional recognition and was inducted into the Meat Industry Hall of Fame in 2009. His foresight, leadership, and mentorship of countless students and peers have influenced the vision and advancement of the meat industry.

The American Meat Science Association mentor recognition program gives members a unique avenue to recognize the professional mentors or colleagues who have influenced their careers. The program allows such members to make a contribution for special activities in the name of the honored person.

For more information on the AMSA Foundation or to contribute [click here!](#)

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## **AMSA Past President Named New Monfort Endowed Chair in Meat Science at Colorado State University**

AMSA is excited to announce that Dr. Keith Belk, AMSA member and past president, was recently named the new Ken and Myra Monfort Endowed Chair in Meat Science at Colorado State University (CSU). The announcement was made in conjunction with the AMSA 68th Reciprocal Meat Conference at a special breakfast ceremony in Lincoln, NE on June 17th.

During his tenure at CSU, Dr. Belk has proven to be a prolific author with over 187 refereed scientific publications. His research program is internationally

Sealed Air's Cryovac® brand  
Texas Tech University  
International Center for  
Food Industry  
Excellence

### ***Bronze Sustaining Partners:***

Certified Angus Beef  
Colorado State University  
Center for Meat Safety and Quality  
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, [click here to donate today!](#)**

- *Melvin "Hunter" Hunt (supports student travel to international meetings)*
- *Robert G. Kauffman (support meat science student development)*
- *William Moody*



recognized, having generated over \$17 million in grant and extramural support, and resulted in over 440 addresses, guest lectures or professional presentations around the world. Dr. Belk served as AMSA President from 2009-2010 and was the recipient of the AMSA Achievement Award in 1998 and AMSA Signal Service Award in addition to being named an AMSA Fellow in 2013.

Dr. Belk has distinguished himself as a leading authority on red meat safety and quality, live animal development and international trade, while serving as a leader in AMSA and the meat industry. "We are very proud to appoint Dr. Belk as the new Monfort Chair in meat science at CSU. His distinguished career is very fitting to continue the tradition established by Dr. Gary Smith," stated Dr. Kevin Pond, Head of the Department of Animal Sciences at Colorado State University.

Dr. Belk is the second person to be named Monfort Chair at CSU. Dr. Gary Smith, the first Monfort Chair in Meat Science (1990-2010) expressed complete faith in the work of Dr. Belk and the future of the program with Dr. Belk at the helm. "It is a difficult task to follow in Dr. Smith's shoes, but we will do our best to confirm his trust," stated Belk as he addressed the attendees and thanked them for their support. [Click here to read the full release.](#)

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## **AMSA Members Featured in *National Provisioner and Independent Processor***

### ***Meat Science Review: Enhancing the beef round for retail display***

***Featuring AMSA members Drs. Shannon Cruzen, Kyle Grubbs, Yuan Brad Kim, Steven Lonergan and Elisabeth Huff-Lonergan***

Appearance of retail beef cuts is a major influencer of consumer purchasing decisions. High oxygen modified atmosphere packaging (HiOx-MAP) is a tool that can be used to improve bright red color; however, prolonged storage in this type of packaging may lead to increased oxidation, discoloration, undesirable flavor and potential loss of tenderness.

Addition of calcium may be one way to increase tenderness because calcium activates calpain enzymes in the muscle that degrade structural proteins. Early experiments in this area used calcium chloride, which unfortunately led to meat discoloration. One

*(supports meat science students)*

- *Robert Rust (supports meat science students)*
- *H. Russell Cross (supports meat judging and student activities)*
- *Robert Cassens (support PhD students)*
- *C. Boyd Ramsey (supports undergraduate students)*
- *Jimmy Wise (support meat judging activities)*
- *F. C. Parrish (support will 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*

alternative is the use of calcium lactate along with another antioxidant such as phosphate. The combination of calcium lactate plus sodium phosphate could potentially reduce the oxidative effects of HiOx-MAP and improve color stability while concurrently increasing tenderness.

We decided to test this hypothesis in low-value beef cuts from the round in order to determine whether calcium lactate enhancement could be a way to add market appeal. We used semitendinosus (eye of round) and semimembranosus (top round) steaks from feedlot steers. The semimembranosus steaks were divided into inside and outside portions to account for the large size of the muscle and any chilling-related effects.

Steaks (24 hours postmortem) were assigned to three treatments (water-injected control, sodium tripolyphosphate only, and calcium lactate plus sodium tripolyphosphate). The steaks were stored nine days in vacuum bags followed by seven days under HiOx-MAP or vacuum conditions.

Calcium lactate plus phosphate substantially reduced lipid oxidation of semitendinosus and semimembranosus steaks by as much as 73 percent compared with water-injected controls. Phosphate enhanced steaks were intermediate in lipid oxidation. Less oxidation can result in longer shelf life and consumer acceptability.

[Click here to read the full article!](#)

### ***University of Florida Research Projects Aid Agriculture Industries***

The University of Florida's faculty in the Department of Animal Sciences works closely with industry groups including several livestock associations, Florida Farm Bureau, and others to develop educational programs for their members. Schools, institutes, demonstrations, short courses, and field days are some of the activities resulting from the programs. Extension activities are viewed as a responsibility of the entire department, and faculty contributes to these activities. The Department of Animal Sciences Meat Science Research program is regularly supported by grants from the Florida Beef Council. The meats faculty partners with faculty at Florida A&M University and other departments to cooperate in research.

The meats research efforts address the needs of the Florida producer and meat industry, with projects dealing with beef, quality of crossbred carcasses and meat processing. Dr. Chad Carr and Dr. Dwain Johnson, professors in the Department of Animal Sciences, recently submitted a proposal to Adena Meats on validating the shelf life of fresh ground beef. The objectives of the research proposal were to quantify the color, shelf-life, and microbial soundness of ground beef subjected to industry standard dark storage and aerobic overwrap packaging.

Graduate students in the department are greatly involved in research efforts as well. One of these efforts was to determine if quantifying loin quality is an effective means to stratify ham quality differences and ultimately optimize quality for both processors and consumers.

[Click here to read more!](#)

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*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)*

## AMSA Educational Webinars

### AMS – Livestock, Poultry and Seed Program Marketing Claims

July 22, 2015 from 11:30 am – 12:30 pm CDT

#### Overview:

The U.S. Department of Agriculture's (USDA) Agricultural Marketing Service (AMS) has served as a third party verifier helping buyers and sellers obtain the kind and quality of meat they desire for over 90 years. With narrow exceptions, AMS is not a Federal Agency charged with ensuring that the standards behind the various marketing claims associated with products in commerce are truthful and not misleading. For meat products that authority rests with USDA's Food Safety and Inspection Service (FSIS). Instead, AMS serves to ensure that marketing claims associated with meat products, approved by FSIS and in commerce, are being followed through on via voluntary, fee for service certification or verification activities carried out by highly trained Federal employees against the objective criteria associated with each marketing claim.



#### Presenter:

Dr. Morris serves as the Deputy Administrator over the U.S. Department of Agriculture, Agricultural Marketing Service (AMS) Livestock, Poultry and Seed Program.

#### Register:

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/7359230703841452289>.

### Meat in the Diet – Science of Meat August 10, 2015 from 11:30 am – 12:30 pm CDT

#### Overview:

About one-half of all American adults have a chronic disease that could be prevented with diet or physical activity. This is prompting an active national (and international) dialogue about the optimum human diet. At the center of the debate is meat's role in health. Is there a need for meat in the diet? How much is ideal? What are the benefits? What are the risks? This session will explore the current science on meat's role in health and share insights about the consumer's mindset about healthy eating in America today.



#### Presenter:

Dr. McNeill serves as the Executive Director of Human Nutrition

Research for the National Cattlemen's Beef Association (NCBA).

Register:

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/4085459021394408193>.

Once you have registered, you will receive an e-mail message confirming your enrollment status and information that you need to join the webinar. For more information please contact Deidrea Mabry at [dmabry@meatscience.org](mailto:dmabry@meatscience.org).

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## **NAAAS Member Update: House Subcommittee Approves FY 2016 Agriculture Appropriations Bill**

On June 18th, the House Agriculture Appropriations Subcommittee met to take action on agriculture appropriations for fiscal year 2016. The bill considered by the subcommittee provides \$20.65 billion in discretionary funding, which is \$175 million lower than fiscal year 2015. When funding for mandatory programs is included, the overall bill totals \$143.9 billion.

For research programs, the Agricultural Research Service (ARS) would receive \$1.122 billion, while the National Institute for Food and Agriculture (NIFA) would receive \$781.5 million for Research and Education Activities (of which we believe \$335 million will be designated for the AFRI program), \$472 million for Extension Activities, and \$30.9 million for Integrated Activities. The bill language does not provide a specific breakdown of individual programs within these activities, so we do not yet know the funding level for Sec. 1433 or other specific line items. These details will be included in the bill's accompanying report, which has yet to be released.

Also included in the bill are a number of policy provisions related to the administration of agency activities. Two of these are of particular interest to animal science and animal agriculture. First, in response to the allegations of improper animal care at the U.S. Meat Animal Research Center (USMARC), the bill contains language that withholds 5 percent of the ARS budget (\$56 million) until the Secretary of Agriculture certifies that ARS has updated its animal care policies and that all of the agency's facilities at which animal research is conducted have a fully functioning Institutional Animal Care and Use Committee, including all appropriate and necessary record keeping. The bill also includes additional resources for the Animal and Plant Health Inspection Service (APHIS) to support its implementation and enforcement of the Animal Welfare Act.

Second, the bill includes language that prohibits the release for finalization of the Dietary Guidelines for Americans unless it is demonstrated that all recommendations are based on scientific evidence that has been rated "Grade I: Strong" by the grading rubric developed by the Nutrition Evidence Library of the Department of Agriculture and are limited in scope to only matters of diet and nutrient intake. This language comes in response to the strong criticism of the draft dietary guidelines from animal agriculture and other industries. The scientific basis for some of the draft recommendations has been strongly questioned and the draft

goes well beyond the scope of diet and nutrition by considering environmental sustainability as a factor for making dietary recommendations.

The subcommittee approved the bill on voice vote and the full House Appropriations Committee is expected to consider the bill during the week of June 22nd. A copy of the bill language can be [found here](#).

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## **Junior Researcher Task Force - Application Deadline: July 15th!**

The 2nd International Conference on Global Food Security will feature a Junior Researcher Task Force, a team of 22 young people responsible for capturing and distributing via social media the major and recurring conversation topics that evolve under each thematic area. Selected members will attend all thematically-related sessions, use Twitter during the conference, and write blog posts immediately following to synthesize the most exciting research and new ideas. These individuals will also be required to attend a one-day "science communications" training the weekend of 10-11 October 2015.

The organizing committee is now accepting applications to be part of this task force. Graduate students, post-docs, and other junior research staff with an established professional social media presence (preferred) or an interest in cultivating one are encouraged to apply. Selected junior task force members will receive FREE registration (courtesy of the support of CICCA) to the conference, however all other costs must be covered by the individual.

Please submit the completed application form along with your CV to [c.alman@elsevier.com](mailto:c.alman@elsevier.com) no later than Wednesday 15 July 2015. <http://www.globalfoodsecurityconference.com/junior-researcher-task-force.html>.

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## **USDA Seeking Nomination for Members to the NAREEE Advisory Board**

Nominations are currently being accepted to fill 9 category slots on the National Agricultural Research, Extension, Education, and Economics Advisory Board (NAREEEAB). The NAREEEAB provides advice to the Secretary of Agriculture and to land-grant colleges and universities on top priorities and policies for food and agricultural research, education, extension, and economics.

Nominees should submit a resume, a completed Form AD-755, and letters of support online to: [nareee@ars.usda.gov](mailto:nareee@ars.usda.gov) or by mail to Thomas Vilsack, Secretary, U.S. Department of Agriculture, 1400 Independence Avenue SW., Washington, DC 20250, Attn: NAREEE Advisory Board, Room 332A, Whitten Building. Nominations are due by July 31, 2015, and selected individuals will serve a three-year term. More information is online at: <http://nareeeab.ree.usda.gov/news-1>.

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## **AMSA Meat Science Career Center**

The American Meat Science Association knows that our greatest

resource is our people, and you can remain confident that you are hiring the best educated, most talented and highly professional individuals when you tap into our pool of qualified individuals.

- Job Seekers, you can post your resumes for free and connect your resume with over 400 companies!
  - Employers, the AMSA Meat Science Career Center features competitive pricing with full resume access and all the active resumes with each job posting!
- Jobs that are posted on the Meat Industry Career Link are attracting...
- On average over 293 page views per job on average
  - qualified entry level college graduates
  - resumes from job seekers with advance degrees (50%)

### *New Job Postings:*

- Veterinary Program Manager, Office of Meat & Poultry Services ~ Virginia Department of Agriculture & Consumer Services
- Chief Science Office ~ Food Safety Net Services
- Senior Food Technologist ~ Foster Farms
- Cargill Pork – Manager, Research and New Product Development ~ Cargill
- Cargill Pork – Senior Food Scientists ~ Cargill
- Food Safety Quality Assurance Manager ~ North American Bison Cooperative, LLC
- Senior Vice President of Science and Technology ~ National Pork Board
- Plant Production Manager ~ Klein Smoked Meats, LLC
- Food Safety Manager ~ OSI
- Vice President, Product Development ~ OSI

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*Got news? Send information and news items to **Deidrea Mabry** for inclusion in a future edition of **AMSA eNews**.*

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## **2015 AMSA Calendar of Events**

**September 12 - National Barrow Show Meat Contest** - Austin, MN

**September 26-27 - Beef Empire Days** - Garden City Community College and Tyson Foods, Inc. - Garden City, KS

**October 3 - Eastern National Intercollegiate Meat Judging Contest** - Wyalusing, PA

**October 18 – American Royal Intercollegiate Meat Judging Contest sponsored by Elanco Animal Health-** Nebraska Beef, Omaha, NE

**October 19 - 21 - AMSA PORK 101 - Iowa State University** - Ames, IA

**October 20 - National 4-H Meat Evaluation & Identification Contest** - Kansas State University, Manhattan, KS

**November 1 - Cargill Meat Solutions High Plains Intercollegiate Meat Judging Contest** - Friona, TX

**November 15 – International Intercollegiate Meat Judging Contest** - Tyson Foods, Dakota City, NE

## **Reciprocal Meat Conference 2016-2017**

**June 19-22, 2016 - Angelo State University** - San Angelo,



Texas

**June 18-21, 2017 - Texas A&M University** - College Station,  
Texas

**June, 2019 - Colorado State University** - Fort Collins, Colorado

## **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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