

What's New in eNews?

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- AMSA Students Receive the C. Boyd Ramsey RMC Scholar Award
- ePosters Updates for the AMSA 69th RMC

Key Reminders and Updates:

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- Call for Student Board Nominations is Open
- Register for the AMSA 69th RMC Career Fair Today
- 2016 Taste of RMC – Deadline Extended
- The Mentor Recognition Fund Honoring Dr. Tom Carr is Nearing Completion
- **Scroll below for more updates!**

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!

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

AMSA Announces Speakers for the 69th RMC Food Security Symposium

AMSA is pleased to announce, Drs. Elsa Murano, Judith Capper and Mindy Brashears will be the featured speakers at the AMSA 69th Reciprocal Meat Conference (RMC) Food Security: Re-defining Sustainability Symposium, on Wednesday, June 22, in San Angelo, Texas. The speakers in this symposium will discuss the need for animal-based protein sources around the world to address food security needs in the global population. Presentations from these speakers will focus on the topics below:

Can Livestock Save the World?:

The demand for livestock products around the world has been increasing at a dramatic pace, with the demand being greatest in South Asia and Sub-Saharan Africa. It is calculated that we will need 460 million tons of meat per year, compared with half that amount in 2005. An important issue is that small farmers dominate livestock



AMSA Membership Information:

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.

Gold Sustaining Partners:

Food Safety Net Services
Hormel Foods, Inc.
Kemin Food Technologies
Merck Animal Health
National Pork Board
Zoetis

Silver Sustaining Partners:

ADM
ConAgra Foods
Corbion Purac
DuPont Nutrition & Health
Hawkins Food Ingredients Group
Iowa State University
Jack Link's® Protein Snacks
JBS, USA
Johnsonville Sausage Company
Kraft Heinz Company
Sealed Air's Cryovac® brand
Texas Tech University
International Center for Food

production in many of these countries. This demand can be met, but it must be met sustainably. Dr. Murano, Professor and President Emerita at Texas A&M University, will present possible solutions, with the aim of engaging the audience in a discussion of how to eradicate world hunger and poverty through livestock production.



Exploding Population with a Finite Resource Base - How do we achieve food security by 2050?: In this presentation Dr. Capper, Independent Livestock Sustainability Consultant, will focus on the ways in which we will meet future food demands as the global population approaches 9.5 billion; competition for resources intensifies; and per capita income gains increase the demand for animal-based foods.

Turning By-Products to Beef: Sustaining the Cattle Industry in Honduras:

Dr. Brashears, Professor at Texas Tech University, will discuss how the utilization of by-products can be a sustainable mechanism for establishing the livestock and meat industry in developing countries as a form of sustainable animal agriculture. Specifically, she will discuss how utilization of by-products from the Palm Kernel Industry in Honduras have been formulated into a feed for finishing beef cattle by a team of meat, food and animal scientists at Texas Tech University. The dietary formulations, animal performance, economics, food safety and meat quality aspects of this product will also be discussed along with the personal impact on the cattlemen of Honduras.



The AMSA 69th RMC will be held June 19-22, 2015 at the Angelo State University in San Angelo, Texas. For more information regarding the AMSA 69th RMC please visit: <http://www.meatscience.org/rmc>.

AMSA Students Receive the C. Boyd Ramsey RMC Scholar Award

Congratulations to this year's winners of the C. Boyd Ramsey RMC Scholar Award! This award is co-sponsored by the C. Boyd Ramsey AMSA Mentorship Recognition program and the AMSA Student Membership. We had several talented and qualified applicants this year. With the addition of the Ramsey funds, four undergraduate and two graduate awards of \$540 were awarded. The undergraduate award winners included Emily Klootwyk (Iowa State University), Elizabeth Kopp (University of Wisconsin-Madison), Brian Petterson (Iowa State University), and Derico Setyabrata (Purdue University). The graduate student winners included Maidah Khaliq (University of Alberta) and Taylor Wolfer (Iowa State University).

Dr. C. Boyd Ramsey, Professor Emeritus of Texas Tech University, has a strong

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!

- *Chris Raines (supports agriculture advocacy and consumer outreach efforts for the meat and livestock industries)*
- *Tom Carr (supports AMSA youth programs including meat judging)*
- *Melvin "Hunter" Hunt (supports student travel to international meetings)*
- *Robert G. Kauffman (support meat science student development)*
- *William Moody (supports meat*

reputation for his rigor as a teacher and his precision as a scientist. He was a mentor and teacher to over 5,000 students in Animal and Meat Science courses during his time at the University of Tennessee and Texas Tech University. This legacy led to the establishment of the C. Boyd Ramsey Mentor Recognition fund which was fully funded in 2014 and allocated to help undergraduates attend the RMC.



ePosters Updates for the AMSA 69th RMC

In order to accommodate the growing number of posters, we are excited to announce that at the AMSA 69th RMC, all of the general abstracts, as well as those participating in the student research competitions, will be displayed on electronic poster boards. ePosters offer a very flexible format, and there are several methods you can use to optimize your presentation with the goal of your presentation always being readability. The ePoster format allows you to have multiple slides to showcase your research in new and different ways. AMSA will be hosting a webinar in April to help guide you through the process of creating an effective ePoster, as well as showing you a few key methods that can be used in conjunction with multiple pages to make your presentation interactive and flexible.

ePosters will be on display the afternoon of Sunday, June 19th for attendees, this gives you the opportunity to browse the abstracts on Sunday and determine which abstracts you would like to go view and discuss with the authors during the designated poster times on Monday, June 20th and Tuesday, June 21st. ePosters will also be made available via the RMC app and online prior to RMC to give you a chance to browse all of the great research! To register for the upcoming webinar [click here!](#)



RMC News

AMSA RMC Abstracts Deadline is March 31st: The abstract deadline for the AMSA 69th RMC 2016 is midnight, CDT, March 31, 2016! This is your opportunity to showcase your

research, get recognized by your peers, and attend the AMSA 69th RMC in San Angelo, TX June 19-22, 2016! Complete guidelines for abstract submission, poster preparation, and the Graduate Student Research Poster Competition are located [online!](#)



- 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 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)

RMC Reminders: Reciprocal Meat Science Conference signups are well on the way but are you eligible to receive the discounted member rate? Did you receive an email or hardcopy reminder that it's time to renew your AMSA membership and was the notice set aside to be dealt with at a later time? Don't feel bad, but later is now. Show your support of your organization by paying your dues and participate at RMC at the member rate. Register before May 3rd to take advantage of the additional discount with the "Early Bird" rate.

- Housing is still available, but filling up fast. Get your choice of hotel by reserving your room today. Note that to avail of the special rates and features of the RMC room block, you must make your reservation through Connections Housing, AMSA's official housing company. To secure your room reservation, [click here](#) or call (800) 262-9974. If you have questions or need further assistance, contact **Kelly** at (404) 842-0000.
- Questions with your membership status or if you want assistance in paying your membership dues, contact **Jen Persons** at the AMSA office (217)689-2440.



Join your friends and colleagues and be part of the 2016 RMC experience. See you in San Angelo!

Register for the AMSA 69th RMC Career Fair Today:

AMSA Student Membership extends an invitation for your company/university to participate in the 14th annual AMSA Networking and Career Fair which will be held Sunday, June 19th from 12-5 pm at the RMC in San Angelo, TX. This is a time change from previous years so please make sure to make note of this. The career fair this year will be held throughout the day on Sunday, while quiz bowl and research competitions are taking place. This is an outstanding opportunity to network with employers who are looking for talented, enthusiastic individuals to employ! If you're not looking for an internship or employment opportunity, the Networking and Career Fair is still a good place to meet AMSA professional members throughout the industry and learn more about the vast opportunities in the meat science realm! Even if you do not have any open positions at this time, your participation will give you connections with students for future employment. The fee for a company to participate in the career fair is \$500. The fee includes a one-day registration to RMC for Sunday, June 15, 2014. If you are interested, please register by April 29, 2016. Remember AMSA sustaining partners, your booth is complimentary, [click here to register](#). For more information about this amazing opportunity, please contact **Deidrea Mabry**!



Committee is looking for additional members to review the RMC abstracts and for judges for the RMC research competition. These individuals would be responsible for assisting with abstract review the beginning of April and have an opportunity to be on a panel of judges for either the undergraduate, M.S. or Ph.D. poster competitions at RMC. If you are willing to serve, please email [Deidrea Mabry](#) and/or [Deb VanOverbeke](#).

AMSA Exclusive: Impacts of Removing Functional Non-Meat Ingredients in Processed Meat:

Functional ingredients are not only important but in many cases essential for the success of further processed meat and poultry products. The impact that removal of a particular ingredient has depends on the reason for including that ingredient – which is often product-specific and product-dependent. Additionally, functional ingredients are often essential for achieving financial, processing and safety goals by addressing all parts of the manufacturing process from raw materials to finished product performance. As a result, the meat and poultry industry has become accustomed to using all the tools available to achieve its desired goals – both in processing and in the finished product. [Click here to read more from AMSA member Jeff Sindelar.](#)



Student News

Call for Student Board Nominations: The AMSA Student Board of Directors is a great way to share your passion for meat science with others while networking and becoming more involved in the AMSA. The Student Board of Directors is now accepting nominations from AMSA student members interested in helping lead the AMSA student body.

Positions open for nominations include:

1. President (must have served as in a Director or At-Large position on SBOD)
2. South Region Director
3. Midwest Region Director
4. West Region Director
5. East Region Director
6. 2 At-Large Positions

The SBOD needs passionate and dedicated leaders to continue the momentum and progress from the past few years. All interested in running for a position can follow the link provided. Nominations will be open throughout April 1st and voting will take place in April. Application materials must be submitted online by April 1st. Additional information on the AMSA Student Board of Directors election process can be found [online](#). To read testimonials from past board members please go [online](#). We hope to see your application!

2016 Taste of RMC – Deadline Extended: Don't forget to register for the 2016 Taste of RMC! We are extending the registration deadline until Friday April 1st. This is the chance

for universities to show off their creativity and product development skills. Each school can have up to two teams of four members. This year's theme is convenient meat snacks. Once registration closes, we will be providing teams with mentor contacts for processed meats, product development, smoking and cooking as well as a HACCP food safety expert to help your team be successful. Additionally, we will be hosting another webinar to discuss helpful tips for your teams and answer questions participants might have about the event in San Angelo. Details on requirements and guidelines will be coming soon so start building your team for this year's competition! [Click here to register!](#)



What is marbling?: Marbling, or white flecks of fat within the meat muscle, is often evaluated on the cut surface of the rib-eye or loin eye. [Click here to read more!](#)

Do you wash your meat before cooking it?: It's an old wives' tale that just won't die: the idea that you should wash your meat and poultry before cooking it. [Click here to read more!](#)

Poultry & The Hormone Myth: One of the most common, and frustrating, questions for U.S. poultry producers is why hormones are used to produce today's poultry products, the actual answer is NO HORMONES are used. [Click here to read more!](#)



The mentor recognition fund honoring Dr. Tom Carr is nearing completion: Friends and colleagues have contributed over \$22,000, and a few more charter donors (\$500 or more) can propel the fund over its \$25,000 goal. The AMSA Educational Foundation will present Dr. Carr's award this June at the RMC in San Angelo, Texas. The proceeds from this fund will support AMSA youth activities, including the meat judging program. Dr. Carr is a renowned mentor and coach of university meat judging and meat animal evaluation teams. He is credited with helping send more than 50 percent of meats team participants on to meat industry employment or to the pursuit of advanced degrees. [Click here to post or for more information.](#)



AMSA Educational Webinar: Creating Effective ePosters for the AMSA 69th RMC April 14, 2016 at 11:30 am – 12:30 pm CDT: ePosters offer a very flexible format, and

there are several methods you can use to optimize your presentation with the goal of your presentation always being readability. The ePoster format allows you to have multiple slides to showcase your research in new and different ways. This webinar will help guide you through the process of creating an effective ePoster, as well as showing you a few key methods that can be used in conjunction with multiple pages to make your presentation interactive and flexible. Registration is complimentary but you must first register by clicking on the [enrollment link](#). Once you have registered, you will receive an e-mail message confirming your enrollment status and information that you need to join the webinar.



NIFA, NSF Announce \$6 Million in Available Funding to Develop, Enable Breakthrough Technologies for Plant, Animal Phenomics and Microbiomes: The U.S.

Department of Agriculture's (USDA) National Institute of Food and Agriculture (NIFA) and the National Science Foundation (NSF) Biological Sciences Directorate (BIO) today announced \$6 million in available funding to support the development of transformative plant and animal phenomics and microbiome technologies. This USDA-NIFA, NSF-BIO Joint Activity is soliciting Early Concept Grants for Exploratory Research (EAGER) proposals that address the development of innovative approaches for phenotyping and microbiome characterizations, as well as for elucidating the role of microbiomes in plants and animals. This activity addresses critical gaps in tools available for characterizing plant and animal phenotypes and microbiomes, in part to more fully realize the potential of low-cost high throughput sequencing and genotyping technologies. Proposed studies should be potentially transformative and may be considered "high-risk, high-payoff", and be compatible with the budget and time limits (\$300,000, 2 years) of the EAGER funding mechanism. Summaries are due May 12. Please see the [Dear Colleague Letter](#) for more information. For more information on EAGERS, please review the NSF Grant Proposal Guide.



New Job Postings:

- National Program Leader for Animal Food Production ~ USAD, ARS
- Head, Department of Animal Science ~ University of Nebraska
- Assistant Extension Professor - Muscle Food Development and Processing
- Senior Scientist Meat ~ Corbion Purac

- Assistant/Associate/Full Professor of Animal/Meat Science ~ Angelo State University
- Food Safety Territory Business Manager ~ Zoetis
- Assistant Professor of Food Science ~ Texas Tech University
- Human Resources Director/Vice President ~ Food Safety Net Services
- Extension Program Specialist ~ Iowa State University
- Auditor ~ Food Safety Net Services
- Meat Processing Technical Specialist ~ Hendrix Genetics

To post your job openings or your resume visit the [AMSA Meat Science Career Center](#) today.

Upcoming Conferences

Texas A&M University AMSA PORK 101: Will be held June 1-3 in College Station, Texas. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Elanco Animal Health and Merck Animal Health. Registration for AMSA and other partnering organizations is \$800. Non-member registration is \$950. For more information or questions regarding PORK 101 please visit: www.pork101.org or contact [Deidrea Mabry](#).

2016 Petfood Forum and Petfood Innovation Workshop, April 18-20, 2016 in Kansas City, Missouri: This workshop will focus on these trends, using a one-of-a-kind hands-on format to help participants understand and work through the functionality, sustainability, and safety challenges in creating high-meat and novel protein pet food products. AMSA members-only receive a 15% discount promo code which will work for both individual and group attendee registration starting on February 1, 2016. During the registration process, registrants please enter code: AMSAPET. For more information and to register for the workshop please go [online!](#)

Global Food Security Consortium's 2016 Spring Symposium April 13-14: The Global Food Security Consortium (GFSC) and the Seed Science Center at Iowa State University (ISU) will welcome experts from around the world to discuss the components necessary for addressing global food and nutrition security in an upcoming symposium titled "REAL Sustainability." For a detailed program agenda, full list of speakers and poster abstract submission information is [online](#).

Registration is now open for the Center of the Plate (COP) Training® June 14-16: This is a three-day course covering the fundamentals of meat specifications. Attendees will be offered an in-depth, first-hand look at the processes involved in converting carcasses to meat cuts commonly available in retail and foodservice establishments.

Presenters include:

- Steve Olson, former Meat Marketing Specialist at USDA's Agricultural Marketing Service (AMS)
- Davey Griffin, Ph.D., Professor and Extension Meat Specialist at Texas A&M University

- Richard Lawson, National Poultry Supervisor at USDA's AMS;
- Representatives from producer group organizations.

The training features a detailed cutting demonstration of all the major center of the plate protein items, including beef, veal, lamb and pork, as well as sessions highlighting poultry, processed meats and seafood. The course is being co-hosted by the American Association of Meat Processors, American Meat Science Association, Chicago Midwest Meat Association, Canadian Meat Council, Southwest Meat Association and Southeastern Meat Association. COP is funded in part by the Beef Checkoff, and is co-sponsored by the Pork Checkoff, Lamb Checkoff and Merck Animal Health. [Click here for registration and additional information.](#)

2016 AMSA Calendar of Events

- April 5-7 - AMSA Board of Directors Meeting** - Smithfield, VA
- April 8-9 - Southeastern Meat Judging Contest** - Orient, OH/Lexington, KY
- April 14 - AMSA Educational Webinar: Creating Effective ePosters for the AMSA 69th RMC**
- April 13-14 - Global Food Security Consortium** - Ames, IA
- April 13-16 - Meat Animal Evaluation Contest** - University of Nebraska - Lincoln, NE
- April 18-20 - Petfood Forum and Petfood Innovation Workshop** - Kansas City, MO
- June 1-3 - PORK 101** - Texas A&M University - College Station, TX
- June 14-16 - Center of the Plate (COP) Training®** - Texas A&M University
- June 19-22 - AMSA 69th RMC** - Angelo State University - San Angelo, Texas
- October 24-26 - PORK 101** - Iowa State University, Ames, IA - **SOLD OUT**

Reciprocal Meat Conference 2016-2020

- 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
- August 2-7, 2020 – RMC and ICoMST** - Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA

International Congress of Meat Science and Technology

- August 14-19, 2016 – Bangkok, Thailand
- 2017 – Cork, Ireland
- 2018 – Australia
- 2019 – Germany
- August 2-7, 2020 – Disney Coronado Springs Resort in Lake

Buena Vista, Florida, USA (joint meeting with the Reciprocal Meat Conference)

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