



# NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

## What's New in eNews?

### Key Reminders and Updates:

- SALUMI 101 Only 7 Spots Left ~ Register Today
- Nominate Your Best Students
- AMSA 2018 RMC Reminders and Deadlines
- Scholarship Information
- Ohio State University Practice and Southeastern Collegiate Meat Judging Contest
- AMSA Members in the News
- Congratulations to Clay Eastwood and Rhonda Miller
- Upcoming Conferences, Industry News and More!

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 News

## SALUMI 101 Only 7 Spots Left ~ Register Today!

Registration for SALUMI 101 is open with only 7 spots remaining, so register today! SALUMI 101 will be held February 21-23, 2018 at the North Carolina State University - Processed Meat Laboratory in Raleigh, NC.

SALUMI 101 is sponsored by AMSA, North Carolina State University, California State University – Fresno, Pennsylvania State University, the University of Wisconsin-Madison, Smithfield Foods, Martini Equipment LLC, Stagionello, Frigomeccanica, and Enviro-Pak.

SALUMI 101 is a unique three-day, hands-on educational opportunity for all attendees, "Salumi 101 is great for trained chefs and serious cured meat processors alike. The equal time between hands on training and in depth classroom curriculum was fantastic. I thoroughly enjoyed all the teachers and staff," stated past attendee.

Anyone with a passion for learning more about the art and science of crafting high quality artisan meat products will benefit from attending SALUMI 101. Participants will have the chance to interact with industry and university professionals that specialize in this area of meat science. The class will learn about the production of safe and high quality artisan-style

### AMSA Membership Information:

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

### AMSA's Sustaining Partners

**Diamond Sustaining Partner:**  
Cargill

**Platinum Sustaining Partner:**  
Smithfield Foods  
Tyson Foods, Inc.

**Gold Sustaining Partners:**  
Elanco Animal Health Food Safety Net Services Hormel Foods, Inc.  
Kemin Food Technologies  
Merck Animal Health  
National Pork Board Zoetis

**Silver Sustaining Partners:**  
ADM  
ConAgra Brands  
Corbion  
Hawkins Food Ingredients Group  
Iowa State University  
Jack Link's® Protein Snacks  
Johnsonville Sausage Company  
Kraft Heinz Company Sealed Air's Cryovac® brand Texas Tech University International Center for Food Industry Excellence USDA, AMS, Livestock,

meat products as well as be involved with the crafting of various artisan products.

The cost is \$800 for AMSA members or \$900 for non-members. Space is limited. Registration covers course instruction materials, meals (breaks, lunches and Thursday night dinner), and plant tour transportation. Travel and lodging are not included with the course registration fee. For more information regarding registration or questions about SALUMI 101 please visit: [www.meatscience.org/salumi101](http://www.meatscience.org/salumi101) or contact Deidrea Mabry 1-800-517-AMSA ext. 12.

### Nominate Your Best Students

The Undergraduate Scholastic Achievement Award was established to promote meat science by recognizing outstanding undergraduate students with a potential for a career in meats. Students who are chosen to receive the award will receive a \$200 scholarship, complementary registration to RMC in Kansas City, MO, as well as complementary membership to AMSA for one year. Nominated students must be an AMSA member that is a junior, senior or have graduated no more than six months prior to RMC at the time of the application. For more details and the application, go to the AMSA [website](#). Nomination packets must be submitted by February 20. Contact [Rachel Adams](#) with any questions.

### AMSA 2018 RMC Updates

### AMSA 71st Reciprocal Meat Conference ~ "A Royal Choice ~ Discover the Rich Traditions of Kansas City"

**AMSA RMC Call for Abstracts:** AMSA invites the submission of original research and abstracts on any aspect of meat science for presentation at the AMSA 2018 RMC.

Anyone interested in presenting a poster (Open, Technical Summaries, Graduate Student or undergraduate competitions) at the 2018 RMC will now be able to submit their abstract online. Complete guidelines for abstract submission, ePoster preparation, and the Student Research Competitions are posted [online](#). Abstract submissions should fit into one or more of these categories:

- Animal Welfare
- Consumer Topics
- Environment, Production Systems and Meat Quality
- Measurement and Prediction of Meat Quality and
- Composition
- Meat Processing, Ingredient Technology and Packaging



Poultry and Seed Program  
US Foods

**Bronze Sustaining Partners:**

- Boar's Head
- Certified Angus Beef
- Colorado State University
- Center for Meat Safety and Quality
- Darling Ingredients Inc.
- ICL Food Specialties
- IEH Laboratories & Consulting Group
- JBS, USA
- Kayem Foods Inc.
- Kerry Ingredients
- Land O'Frost Inc.
- Maple Leaf Foods
- NSF International
- Oklahoma State University
- Perdue Foods
- Seaboard Foods
- 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!**

- *William R. "Bill" Jones (fund student development events with priority to the meat judging program)*
- *Chris Raines (supports agriculture advocacy and consumer outreach efforts for the meat and livestock industries)*
- *Tom Carr (supports AMSA youth programs including meat judging)*

- Meat Quality
- Meat Safety
- Meat Science Education and Extension Tool
- Muscle and Lipid Biology and Biochemistry
- Technical Summaries
- Undergraduate Research Competition

If you have any questions or concerns please contact Deidrea Mabry.

**Professional Award Nomination Intent:** Do you know a friend or colleague that deserves recognition for their outstanding contributions in research, education, extension and industry outreach? If so, take a minute and nominate them! AMSA is excited to open nominations for the 2018 AMSA RMC Awards Program!

Nomination guidelines have now been posted online for the awards below:

- Distinguished Teaching Award
- Distinguished Research Award
- Distinguished Extension-Industry Award
- Meat Processing Award Intercollegiate
- Meat Judging Meritorious Service Award
- Achievement Award

All online intents to nominate must be submitted by February 2, 2018. Complete information is located [online](#). [Click here for the Awards Intent form](#). For a list of past award winners please go [online](#)!

**Student Research Competitions:** Students if you would like to engage in high quality, sound, and pertinent meat research and develop your skills in effective communication for dissemination of research information, then make sure you sign up to participate in the 2018 RMC Student Research Competition.

- Master of Science Division
- Doctor of Philosophy Division
- Undergraduate Division

Only two students from one university may enter the graduate competition, regardless of the division in which they will compete. In addition, two students from one university may enter the undergraduate competition. Each university can have up to four total participants in the research competition. An [online intent form](#) is required for the undergraduate and graduate competitions so make sure you submit your intent form no later than February 22, 2018. More information is posted [online](#).

## Student News

**2018 Student Leadership Conference:** The 2018 Student Leadership Conference will be held in Oklahoma City, Oklahoma on March 23-24. The theme of this year's conference will focus on marketing and branding yourself.

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

Students will hear from a variety of industry professionals on how to create your own unique brand in professional settings, as well as on social media outlets. Students will also learn how to address the media through radio or on-camera interviews and receive feedback and tips from media professionals. Several industry tours in the Oklahoma City area will offer great exposure to companies in the meat and foodservice sectors. Additionally, the student networking event is scheduled on the pre-conference agenda for a fun-filled experience in OKC! Mark your calendars. Registration is open! [Click here to register today](#), early bird registration ends February 26, 2018.

**Student Leadership Conference Scholarship Award – University Award Apply Today:** Travel scholarships will be given to a number of universities this year for the Student Leadership Conference (SLC). Each university selected will be presented with a predetermined travel scholarship at the 2018 SLC to assist with the travel costs to SLC. The objective of this travel scholarship is to assist universities with students interested in attending the 2018 AMSA Student Leadership Conference March 23-24, 2018 in Oklahoma City, Oklahoma. As a student association it is important to create opportunities to benefit those interested in the meat industry by providing them with educational and networking opportunities. This university travel scholarship is sponsored by the AMSA Student Membership. Applications for the Student Leadership Conference must be received no later than February 12, 2018 11:59pm. Applications and additional details can be found on the [AMSA website](#) or contact [Rachel Adams](#) for more information.

**Ohio State University Practice and Southeastern Collegiate Meat Judging Contest:** Please contact [Dr. Lyda Garcia](#) if you plan on competing in the Southeastern Meat Judging Contest (April 6th & 7th) co-hosted by The Ohio State University and the University of Kentucky.

Schedule is as follows:

**University Practice:**

Date: April 5th

Doors Open: 7.30am – 4.30pm

Product:

- Pork Carcasses
- Fresh Hams
- Center Cut Loins
- Lamb Carcasses
- Specs (Beef, Pork, and Lamb)

Parking:

Behind Animal Sciences (west of building)

You will need to pay for parking using the blue pay station located on the north side of parking lot. Display ticket on dashboard.

**Southeastern Collegiate Meat Judging Contest:**

Date: April 6th (OSU Meat Laboratory)

Start time: 8.30am (registration: starting at 7.45am in room 111)

Product: Beef Only

OSU – Animal Sciences  
2029 Fyffe Court  
Columbus, PH 43210

Parking:

Behind Animal Sciences (west of building)

You will need to pay for parking using the blue pay station located on the north side of parking lot. Display ticket on dashboard.

April 7th – University of Kentucky  
Packets will be handed out at 7:30  
Contest will start at 8:00  
Pork carcasses, pork cuts, lamb carcasses, and specs.

After the contest; the first post at Keeneland is at 1:05.

The awards banquet will start at 6:30.

\*Reminder, teams competing at the Southeastern should have competed in, at most, one AMSA contest (National Western; Southwestern; and Houston) prior to.

## AMSA Members in the News

### **AMSA Exclusive: Post-mortem product handling and beef flavor chemistry by Jerrad Legako, et. al**

Recent research conducted by Kirby et al. (2016) showed extended aging of certain beef cuts can have profoundly negative impacts on beef flavor. Beef muscles traditionally characterized as susceptible to oxidation were especially impacted by extended (42-day) aging. Principal component analysis further revealed specific relationships between lipid oxidation products and Maillard reaction products with consumer liking (Figure 1). The Maillard reaction products were more highly related with consumer flavor liking. However, the lipid oxidation products were not positively related with consumer flavor liking scores. Thus, this data indicates post-mortem storage can have a profound effect on beef flavor. Furthermore, extended aging was detrimental to consumer flavor liking for muscles which had greater lipid oxidation (TBARS). These results would indicate that the chemical stability of beef muscles is not equal and greater care should be taking when considering extended for specific beef muscles. Consumer purchase decisions at retail are determined by meat color with little to no regard as to how the product may actually taste (Killinger et al. 2004). Thus, beef consumers are conditioned to purchase beef that is bright, cherry-red in color and free of discoloration or blemish. To provide consumers with this desired bright, cherry-red beef, various packaging systems are used to expose the lean surface to oxygen or carbon monoxide to obtain the desired color.

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

## Meat Science Review - Beef production technology and its effect on consumer preference by Megan Webb, et. al

Growth-promoting technologies such as anabolic implants, ionophores, antimicrobials and beta-agonists are commonly utilized in beef production to maximize efficiency. Gains in efficiency resulting from the use of these modern technologies contribute to the global goal of producing more food with fewer resources for a growing population. Research has demonstrated the improved environmental sustainability of integrating growth-promoting technologies, but the influence of these technologies on beef palatability is mixed. Further, consumers increasingly demand beef with credence attributes such as, "beef produced without growth enhancement technologies." Given this dichotomy between improving resource management and decreasing the use of technology, it is critical to understand the influence of different production systems on measures of sustainability, meat quality, and consumer preferences for beef. Therefore a recent study funded by the Minnesota Beef Council was conducted to 1) evaluate meat quality characteristics, and 2) identify consumer palatability and label preferences for beef raised in different production systems. Crossbred steers were assigned to four treatments prior to weaning: 1) NA, no technology utilized (control); 2) NHTC, non-hormone treated (fed tylosin and monensin during finishing); 3) IMPL, implant (administered a series of three implants and fed tylosin and monensin during finishing); and 4) IMBA, implant plus fed a beta-agonist (same as treatment three plus, fed ractopamine – HCI for 31 d prior to harvest).

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

## AMSA Member Updates

### Clay Eastwood receives Vice Chancellor's Award in Excellence for Graduate Student Teaching

**Teaching:** Clay Eastwood received the Vice Chancellor's Award in Excellence for Graduate Student Teaching at a ceremony

at the AgriLife Center on Tuesday, January 9, 2018. This award recognizes graduate students for their outstanding contribution to the undergraduate teaching program at Texas A&M University. Clay has been recognized many times for her outstanding teaching. Most recently, she received the Dean's Outstanding Achievement Award for Graduate Teaching in 2016. Clay was honored with the Association of Former Students Distinguished Graduate Student Award for Excellence in Teaching. In 2014, Clay received two graduate student awards: the Ronnie L. Edwards Graduate Student Teaching



Award, in recognition of her important contributions as a graduate student to the undergraduate student experience, and the Z. L. Carpenter Outstanding Graduate Student Award in Meat Science, presented annually to a graduate student who demonstrates outstanding leadership skills and has contributed significantly to the Meat Science Section's teaching, research, and extension activities.



### **Rhonda Miller Named Faculty**

**Fellow:** Texas A&M AgriLife Research named four Faculty Fellows during its awards ceremony Jan. 9 at the AgriLife Center on the Texas A&M University campus in College Station. AMSA Board President Dr. Rhonda Miller was recognized as one of the Faculty Fellows. The Faculty Fellow title become part of the individual's

title. AgriLife Research established the Faculty Fellows Program in 1998 to acknowledge and reward exceptional research faculty within the agency. Dr. Rhonda Miller, Faculty Fellow and professor in the department of animal science at Texas A&M University in College Station. Miller, a professor in the department of animal science, specializes in pre- and post-harvest factors that impact beef and pork flavor, quality and composition. According to the nomination, she has developed a national and international reputation as a premier meat and sensory scientist for the beef and pork industries. In the last five years, she has developed the beef lexicon and pork lexicon for aroma and flavor of intact meat, which establishes a method for measuring beef and pork flavor. As a result of this research, the National Cattlemen's Beef Association established the Beef Flavor Task Force, which Miller is a leading member. The task force establishes research priorities for the association and the work in beef flavor is the only research currently being funded for fresh meat eating quality research.

## **AMSA Career Center**

### **Kickoff 2018 with a Bang!**

Start your 2018 recruitment efforts today! The month of January is an opportunity for job seekers to make significant changes – that includes renewing their job efforts from last year or beginning a new search for the perfect career opportunity. This is your chance to present an employer brand that continually attracts qualified candidates regardless of whether a position is available.



**Meat Industry  
CareerLink**

AMSA is not only a source for invaluable information, but we are also one of the best resources for finding the most qualified candidates in the industry. With the AMSA Career Center, you'll have the tools to find experienced applicants at

your fingertips.

Contact **Jen Persons** or call at (217)689-2440 with any questions.

*New Job Postings:*

- Manager, Wolf Pack meats ~ University of Nevada, Reno
- Research Technology Manager ~ Triumph Foods, LLC
- Assistant/Associate Professor, Agroecosystem Management for Food System Resilience ~ The Ohio State University
- Sausage Engineering Specialist ~ Jack Link's Protein Snacks
- President and Chief Executive Officer (CEO) ~ North American Meat Institute
- Senior Food Scientist ~ Cargill
- Beef Harvest Manager ~ Agri Beef Co.

## Upcoming Conferences

### 22nd World Meat

**Congress:** Hosted by the International Meat Secretariat and U.S. Meat Export Federation, the 2018 World Meat Congress (WMC) will be held in Dallas, Texas, from May 30 to June 1. This is the world's premier gathering of beef, pork, lamb and veal industry leaders—including producers, exporters, marketing specialists, policy analysts, economists and meat scientists—coming together to exchange ideas and experiences on key issues affecting the international meat and livestock sector, as well as global trade.



*Trusting in Trade*  
2018wmc.com

Participants and speakers bring an unparalleled range of perspectives from all regions of the world. Whether your interests lie in meat production technologies, new product development, trade negotiations, sustainability, animal care, nutrition or consumer trends, the WMC delivers the latest insights. Networking opportunities and post-meeting tours with peers and leaders in your field will further enhance the unmatched educational programming.

For more information regarding the schedule of events and registration please visit: <https://2018wmc.com/>.

**AMSA Announces the 2018 PORK 101 Courses:** AMSA is excited to announce that the 2018 PORK 101 courses will be held March 5-7 at the University of Florida in Gainesville, FL; May 22-24 at Texas A&M University in College Station, Texas; and October 22-24 at Iowa State University, in Ames, Iowa. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Merck Animal Health.

Attendees will experience firsthand the swine industry from live animal production through finished pork products. The



course concludes with the attendees preparing and sampling products from pork carcasses including pumped loins, bacon, hams and sausage.

These attendees will have the opportunity to learn about the value differences in swine, pork carcasses, pork primals and processed pork products from meat science faculty and AMSA members at each university.

For more information or questions regarding PORK 101 please visit: [www.pork101.org](http://www.pork101.org) or contact Deidrea Mabry [dmabry@meatscience.org](mailto:dmabry@meatscience.org).

**PORK 101 Offered at IPPE:** AMSA and the North American Meat Institute (NAMI) will jointly host the PORK101 education workshop at the 2018 International Production and Processing Expo (IPPE). The four-hour, hands-on session offers attendees a brief look into AMSA's three-day Pork 101 Conference. The workshop will address quality and consistency issues in the pork industry, providing insight on the value differences in swine, pork carcasses, pork primals and processed pork products. The workshop, which is free to all registered IPPE attendees, will be held from 1 p.m. to 5 p.m. Monday, Jan. 29. For more information about this session, [click here](#). To register to attend IPPE, visit [www.ippexpo.org](http://www.ippexpo.org).

**2018 Beef Industry Safety Summit-Save the Date:** 2018 Beef Industry Safety Summit will be held March 6-8, 2018 in Richardson, TX. More information to come on [www.bifsc.org](http://www.bifsc.org) or [www.beefresearch.org](http://www.beefresearch.org).

## Upcoming Events

### 2018 AMSA Calendar of Events

**January 14** - National Western Intercollegiate Meat Judging Contest - Greeley, CO

**January 28** - Southwestern Intercollegiate Meat Judging Contest - Fort Worth, Texas

**January 29** - AMSA PORK 101 IPPE Short Course - Atlanta, GA

**February 2-4** - Tyson Beyond Fresh Meats Short Course - Tyson Foods Discovery Center - Downers Grove, IL

**February 10** - Iowa State University Meat Evaluation Contest - Ames, IA

**February 21-23** - Salumi 101 - North Carolina State university, Raleigh, NC

**March 6-8** - Beef Safety Summit - Richardson, TX

**March 5-7** - PORK 101 – University of Florida, Gainesville, FL

**March 23-24** - Student Leadership Conference - Oklahoma City, OK

**March 26-28** - AMSA Board of Directors Meeting - Fort Collins, CO

**April 6-7** - Southeastern Meat Judging Contest - Columbus, OH and Lexington, KY

**April 8-10** - National Meat Animal Meat Evaluation Contest - Texas Tech University - Lubbock, TX

**May 22-24** - PORK 101 - Texas A&M University, College Station, TX

**May 30-June 1** - 22nd World Meat Congress - Dallas, TX

**June 24-27** - Reciprocal Meat Conference - Kansas City, MO  
**October 22-24** - PORK 101 - Iowa State University, Ames, IA

### **Reciprocal Meat Conference 2018-2020**

**June 24-27, 2018** - Westin Crown Center - *Kansas City, Missouri*

**June 23-26, 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 12-17, 2018 - Melbourne, Australia, [www.icomst2018.com](http://www.icomst2018.com)

August 4-9, 2019 - Berlin, 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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