



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- New PORK 101 Course for 2018
- Come See AMSA at IPPE
- Nominate Your Best Students
- AMSA 2018 RMC Reminders and Deadlines
- Scholarship Information
- AMSA Educational Webinars
- 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

AMSA Announces a New PORK 101 Course for 2018

AMSA is excited to announce that we have added an additional PORK 101 course to be held in 2018 at the University of Florida March 5-7. With the addition of the course, we can expand the outreach of this valuable program and enable others to take advantage of the great opportunity to learn from our outstanding AMSA members.

Save the dates and make plans for you and your colleagues to attend:

- March 5-7 at the University of Florida, in Gainesville, Florida
- May 22-24 at Texas A&M University in College Station, Texas
- 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.

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

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,

members at each university.

The program features:

- General Production Practices
- Hog Handling
- Grading and Live Hog Evaluation
- Lean Value Pricing
- Quality Management at Slaughter
- Hands-On Pork Slaughter
- Measuring Carcass Quality and Composition
- Hands-On Pork Carcass Fabrication
- Processing Technologies and Hands-On Lab
- Retail and Consumer Hot Topics

PORK 101 is co-sponsored by the American Association of Meat Processors (AAMP), North American Meat Institute Foundation (NAMIF), and the Southwest Meat Association (SMA). Registration for AMSA members and other partnering organizations is \$825. Non-member registration is \$975. Companies or organizations sending more than one person to the course are eligible for a discount! Space is limited for each course so make sure to register soon! More information is online at www.pork101.org.

Come See AMSA at IPPE

AMSA will be at booth B6369 for the 2018 International Production & Processing Expo (IPPE) taking place January 30 to February 1, at the Georgia World Congress Center in Atlanta, Georgia. IPPE will showcase the latest technology, equipment, supplies, and services used by poultry, feed, and meat companies. Along with the expo, a comprehensive educational program will be presented. On Monday, January 29th from 1-5 pm, AMSA will be hosting a four-hour version of the much sought-after PORK 101 Symposium at Room B408 to be led by AMSA members Dr. Davey Griffin of Texas A&M University and Dr. Dean Pringle of the University of Georgia. The PORK 101 session, though shortened, will still provide participants with an all sensory experience. Make sure to drop by booth B6369 and get additional information on upcoming AMSA events or simply to say hello to AMSA staff and board members. See you in the Dogwood City!

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 a 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.

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)*

AMSA 2018 RMC Updates

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

Professional Award Nomination Intents:

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

- 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.

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. 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 am

Contest will start at 8:00 am

Pork carcasses, pork cuts, lamb carcasses, and specs.

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

The awards banquet will start at 6:30 pm.

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

AMSA Educational Webinars

Pork Quality – Current Evaluation and The Future Of A Quality-Based Grading System

January 26, 2018

11:00 am – 12:00 pm CT

Overview:

The pork industry in the United States and Canada have their sights set on implementing a quality-based grading system to be used on a regular basis, similar to the one used to distinguish quality (and value) in beef carcasses. The overall goal of standardization of quality is to enhance consumer eating experience by differentiating pork into quality sectors based on recognizable and consistent quality parameters that are both obtainable and highly predictive. This webinar will cover current evaluation of pork quality and discuss a recent meta-analysis entitled "Subjective pork quality evaluation may not be indicative of instrumental pork quality measurements on a study-to-study basis."

Presenter:

Dr. Benjamin Bohrer joined the faculty of the Department of Food Science at the University of Guelph in 2016. Dr. Bohrer's background and training concentration was in meat science and muscle biology, where he completed his PhD at the University of Illinois at Urbana-Champaign. The focus of Dr. Bohrer's research program ranges from fundamental disciplines (including meat structure, protein biochemistry, and food matrix interaction at the molecular level) to more

applied research with direct application to the meat and food industry (including evaluation of quality, yield, functionality, shelf-life, and eating experience of fresh and processed meat products).

Register:

This webinar is hosted by the American Meat Science Association (AMSA) and the Canadian Meat Science Association (CMSA). The 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 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.

Using the Microbiome to Improve Health and Production in Food-Producing Animals

February 21, 2018

11:00 am – 12:00 pm CT

Overview:

The microbiome of food-producing animals has become a very active area of research in recent years due to its association with animal health. This webinar will cover some of the basic aspects of microbiome research and how it may be used to enhance health and production in livestock.

Presenter:

Dr. Devin Holman is a Research Scientist in livestock microbiology at Agriculture and Agri-Food Canada (AAFC) in Lacombe, Alberta. Dr. Holman's work is largely focused on characterizing the microbiomes of beef cattle and swine to improve animal health and production and reduce antimicrobial use. Prior to joining AAFC, Dr. Holman was a postdoctoral fellow at the National Animal Disease Center in Ames, IA where he investigated the effect of multidrug resistant Salmonella and antimicrobial administration on the swine gut and tonsillar microbiome. He also completed a postdoctoral fellowship at AAFC in Lethbridge, AB researching the nasopharyngeal microbiome of feedlot cattle in relation to bovine respiratory disease. He received his Ph.D. from McGill University in Montreal, Quebec, where he studied the effect of in-feed antimicrobials on the swine gut microbiome.

Register:

This webinar is hosted by the American Meat Science Association (AMSA) and the Canadian Meat Science Association (CMSA). The 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 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.

Please contact [Deidrea Mabry](#) with any questions.

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.



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:

- Director/VP of Chemistry Operations ~ Food Safety Net Services
- Regional Operations Manager ~ Food Safety Net Services
- Lab Manager ~ Food Safety Net Services
- Manager, Wolf Pack meats ~ University of Nevada, Reno
- Research Technology Manager ~ Triumph Foods, LLC
- President and Chief Executive Officer (CEO) ~ North American Meat Institute
- Senior Food Scientist ~ Cargill
- Beef Harvest Manager ~ Agri Beef Co.

Upcoming Conferences

SALUMI 101 Only 5 Spots Left ~ Register Today!:

Registration for SALUMI 101 is open with only 5 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 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 or contact Deidrea Mabry 1-800-517-AMSA ext. 12.

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



Trusting in Trade
2018wmc.com

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.

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 or contact Deidrea Mabry 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.

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 or www.beefresearch.org.

Upcoming Events

2018 AMSA Calendar of Events

- 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

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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