



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- AMSA Scholarship Opportunities
- New Meat MythCrusher Discusses Role of Processed Meat in the Diet
- AMSA RMC Deadlines Approaching
- 2018 National Western Meat Judging Results
- 2018 Student Leadership Conference Speakers Announced
- 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

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!

AMSA Scholarship Opportunities

Applications are currently being accepted for five different AMSA Educational Foundation scholarships. Interested applicants can find more information and the application on the [AMSA website](#). You can also contact Rachel Adams at radams@meatscience.org with additional questions.

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,

Applications for all AMSA scholarships must be received no later than March 9th, 2018 11:59 p.m. central standard time.

Robert Cassens Scholar Award

The Robert Cassens Scholar Award is available to a current PhD student to support their efforts in completing and communicating their research and to help establish a professional network that will sustain their meat science careers. One award of \$1500 will be awarded in 2018. The recipient will be required to provide a follow-up report that details how the funds were used and details their experiences.

The Hunter International Travel Award

The Hunter International Travel Award is a non-tuition scholarship intended to support the efforts of meat science graduate students in communicating their research results at international meetings. One award of \$2000 will be presented in 2018. The recipient will be required to provide a follow-up report that details how the funds were used and details their experiences.

Kinsman International Award

Eligible students must present verification of their plan to travel internationally with primary intent toward meat science education. Appropriate international activities involve the international travel of a student for the primary purpose of meat science education. Examples include: study research, or internship opportunities, as well as attendance at meetings that are international for the student such as ICoMST or RMC, for the purpose of presenting their research findings. This year one cash award of \$1250 will be awarded. The recipient will also be required to provide a follow-up report that details how the funds were used and details their experiences.

C. Boyd Ramsey RMC Scholar Award

The C. Boyd Ramsey RMC Scholar Award was established to assist undergraduate and graduate students with interests in meat science by providing a travel scholarship to the AMSA Reciprocal Meat Conference. This year, four undergraduate and two graduate awards of \$530 each will be awarded to offset travel costs associated with attending the 71st Reciprocal Meat Conference on June 24-27, 2018 in Kansas City, Missouri. Recipients will be required to provide a follow-up report that details how the funds were used and details their experiences. This scholarship is co-sponsored by the C. Boyd Ramsey Mentorship Fund and the AMSA Student Membership.

Robert Rust Award

The Robert Rust Award is available to a sophomore or junior level student who has a proven interest in processed meats. Applicants must state their interest in meat processing and provide evidence of that interest. One award of \$1300 will be awarded in 2018. The recipient will be required to provide a follow-up report that details how the funds were used and details their experiences.

New Meat MythCrusher Discusses Role of Processed Meat in the Diet

One of the most common misconceptions in nutrition is that

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)*

meats such as hot dogs, bacon, sausage and deli meats cannot be part of a healthy, balanced diet. The newest **Meat MythCrusher video** featuring AMSA member and Texas A&M nutrition expert Kerri Gehring, Ph.D. explains their benefits in the diet and the many nutrients that these products deliver.

"The Dietary Guidelines for Americans say that processed meats can fit within a healthy dietary pattern, said Dr. Gehring. "They're a great source of protein, they provide iron, Vitamin B12 and all different types of nutrients that people need."

Dr. Gehring also details the data highlighted by the Dietary Guidelines Advisory Committee showing that followers of the Mediterranean diet, which to many is considered the gold standard healthy diet, eat twice as much processed meat as those who follow the typical USDA food pattern. She discusses the many choices available amongst products like bacon, hot dogs and deli meats and how to find information about the ingredients used.

"All of the ingredients used will be on the label and any ingredients used must be approved for safety by USDA and FDA," said Gehring

The North American Meat Institute has developed several new resources with additional information about meat nutrition and ingredients. These include a hot dog ingredients guide, listing all of the potential hot dog ingredients with details on why they're used.

The Meat MythCrusher video is the 52nd in the series jointly produced by the American Meat Science Association and the North American Meat Institute. The videos feature interviews with meat scientists and other prominent experts on the most common myths surrounding meat and poultry production and processing. Altogether they have been viewed nearly 300,000 times and Meat MythCrusher printed brochures have been handed out to thousands of health, culinary and industry professionals around the country. Other topics include myths surrounding meat nutrition, antibiotic use in livestock, "Superbugs" in meat, Meatless Monday, hormone use in animals, ammonia in ground beef, grass-fed beef and more.

All of the videos as well as the brochure covering the different meat myths addressed in them are available at <http://www.meatmythcrushers.com/>.

AMSA 71st RMC ~ "A Royal Choice ~ Discover the Rich Traditions of Kansas City"

AMSA RMC Deadlines Approaching

Professional Award Nomination Intents:

Do you know a friend or colleague that deserves

- *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.*



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](#)!

New AMSA Student Teaching “Cleaver” Award: A meat cleaver is resilient and designed to break through soft bones and cartilage. Graduate teaching assistants are encouraged to be “cleavers”, by being resilient in teaching abilities, breaking through to students and enhancing their knowledge. The tough metal and thick blade of a cleaver is unique and more durable compared to other knives. Graduate students are expected to be durable through their own obligations, and above all to create a unique learning experience for students.

Purpose:

The AMSA Student Board of Directors would like to recognize excellence in teaching and assisting faculty with meat, animal, or food science courses.

Eligibility:

1. The nominee must have been an MS or PhD graduate student and an active teacher or teaching assistant during the 2017-18 calendar year.
2. The nominee must have been an AMSA member during the time they were teaching.

Nomination of Award:

1. Any active professional or emeritus member of the association may make a nomination, except members of an award's selection committee. No member may nominate himself or herself.
2. The award nomination must be submitted by February 2nd,

Pollock Award)

2018. Nominations received after this date will not be eligible for consideration.

[Click here for more information and to submit your intent.](#)

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](#).

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.

Student News

2018 National Western Meat Judging Results:

Congratulations to Kansas State University and Australian National team for taking top honors at the 2018 National Western Intercollegiate Meat Judging Contest which was held January 14th at JBS USA in Greeley, Colorado.

In total, 108 contestants representing 14 teams participated in the Senior division contest with Kansas State University, coached by Dr. Travis O'Quinn, placing first. Kansas State's team members include: Joel Martin, Hannah Tayler, Sam Davis, Grace Luebcke, Leah Parsons, Keayla Harr, Kaci Foraker, and Cole Liggett. Kansas State was followed by Colorado State University, Texas A&M University, Texas Tech University, and the Oklahoma State University.

[Kansas State University](#)



Joel Martin (Kansas State University) was high individual and Mac Cassas (Colorado State University) was second. Thachary Mayer (Texas Tech University) won the alternates contest.

Joel Martin



In total, 42 contestants from 6 universities and colleges participated in the A-Division contest. The Australian National team won the division, coached by Tim Ryan, Sarah Stewart, and Nick Vandenberg. Team members include: Bridie Luers, Emily Ware Webb, Lachlan Woods, Harriet Moss, and Jake Bourlet. Australia was followed by Fort Scott Community College, Clarendon College, Garden City Community College, and Zamorano University.

Australian National



Bridie Luers (Australian National) was high individual and Kaylyn Crystal (Fort Scott Community College) was second. Caleb Blackwell (Clarendon College) won the alternates contests.

Bridie Luers



This year's committee consisted of: Bucky Gwartney, Chair, USDA AMS; Ryan Person, Person Consulting; Marcia Reeves, Pilgrim's Pride; Jordan Hinton, IMI Global; Nick Hardcastle, Texas Tech University; Jacob Nelson, Oklahoma State University; and Darrell Dowd, USDA AMS.

2018 Student Leadership Conference: The 2018 American Meat Science Association will take place March 23-24, 2018 in Oklahoma City, Okla. This year's conference sponsored by the

AMSA Educational Foundation, Merck Animal Health, and Nestle Purina, will focus on the art of creating your personal brand. The conference portion of the event will be held at the National Cowboy & Western Heritage Museum in OKC.

AMSA and the student board have worked to create an event that allows students to learn more about why personal branding is important and how it can aid in professional development and networking. The student board has recruited several great presenters from around the industry to share unique perspective on personalized communication and creating and consistently promoting your personal brand on a variety of social media and networking platforms. Additionally, students will get a crash-course in the do's and don'ts of radio/television interviews and communicating agricultural related topics in the media.

Presenters include:

- Sam Knipp- Director of Communications and Public Relations for American Farmers and Ranchers. Mr. Knipp will share tips and tricks for interviews in a presentation titled, "Advocating for Animal Agriculture- Saying the Right Thing".
- Wendy Feik Pinkerton- Senior Manager for U.S. Industry Relations for Zoetis. Wendy will share a presentation, How to Develop Your Personal Brand and Not Get Burned in the Process, on personal branding covering a variety of topics related to development and implementation of a brand statement.
- Kylee Deniz- Director of Marketing & Producer Outreach, Producer & Industry Relations, National Pork Board. Kylee will present on the topic of making yourself marketable with a focus on social media outlets and personal networking.

The Student Board is securing two great tour locations for students to gain industry exposure to processing and foodservice facilities. Stay tuned in the coming weeks for tour sign ups. This year's mixer is planned to take place at Top Golf OKC. Top Golf offers a great environment for fun and networking, as well as an opportunity for students to hone their golf skills.

Deadlines for registration are quickly approaching, [register now](#) and don't miss out!

FFAR Awards \$2.7 Million to Create Fellowship Program to Foster the Next Generation of Food and Agriculture Scientists:

The Foundation for Food and Agriculture Research (FFAR), a nonprofit established through bipartisan congressional support in the 2014 Farm Bill, today announced a \$2.7 million grant to launch the FFAR Fellowship Program. A team at North Carolina State University led by John Dole, Ph.D., will manage the program. The grant will be matched by a consortium of industry leaders dedicated to preparing the agricultural workforce to optimize impact on the future of the industry.

The goal of the program is to combine cutting-edge food and agriculture science research with professional development training to better prepare graduate students for the workforce.

The program will address the "STEM Paradox," or the observation that science, technology, engineering, and math students have strong scientific skills but sometimes lack other professional skills that make them successful in the workplace. Unlike other programs, the FFAR Fellowship focuses exclusively on food and agriculture sciences.

The FFAR Fellowship Program will fund 48 graduate students over three years using an interdisciplinary approach to career readiness. Students will pursue research projects in an area of food or agriculture research related to FFAR's Challenge Areas and strategic initiatives, such as soil health, plant phenomics, precision agriculture, breeding technology, digital agriculture, and sustainable livestock production. In addition to academic advisors, students will be matched with industry mentors who will provide additional career guidance.

The flagship component of the FFAR Fellowship Program is the annual professional development workshop. Fellows will convene with industry peers to participate in training for professional and interpersonal skills, such as team building, project and time management, and science communication. These trainings will be complimented by a personalized development plan to help students obtain the professional skills they need to excel in the workforce.

Interested students should visit www.ffarfellows.org for details on eligibility, application requirements, and fellowship expectations.

Midwest Invitational Meat Judging Contest: Open to all youth and will include both Sr. 4H and FFA divisions and a Jr. division. Teams can consist of up to four students but alternates are eligible for individual awards. There is no limit to the number of teams a 4-H club or FFA chapter may enter.

The Sr. 4-H division will include 30 ID, six classes, and three sets of reasons. The FFA contest will include six classes, 30 ID, two sets of questions, and six head of carcasses for yield and quality grading. The Jr. division will consist of 30 ID (specie and retail cut only), six classes and 3 sets of questions. Additional classes and cuts will be available if product is available.

Registration is due April 5. Send entry fee of \$15/student plus names and team contact to:

Dr. Gretchen Mafi
104 ANSI
Oklahoma State University
Stillwater, OK 74078
Please make checks payable to OSU Meat Science

For questions, contact Gretchen at
Gretchen.Mafi@okstate.edu.

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

Southeastern Collegiate Meat Judging Contest:

Date: April 6th (OSU Meat Laboratory)

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

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 least, 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 Member News

The University of Kentucky CAFE Honors Surendranath Suman: Each year, the University of Kentucky College of Agriculture, Food and Environment honors one outstanding farm leader and one faculty researcher through its Thomas Poe Cooper

awards. The awards were endowed by Cooper, who was dean of the college from 1917 to 1951.



AMSA member Surendranath Suman, a professor of meat science in the Department of Animal and Food Sciences, was the recipient of the Thomas Poe Cooper Research Award. The award was presented to recognize outstanding career research achievement by a member of the College of Agriculture, Food and Environment faculty. Designed to recognize and encourage research excellence, the award is the college's premier award for distinguished scientific accomplishment.

His research interests focus on proteomics of meat quality, myoglobin chemistry and meat color, and novel strategies to improve meat quality. Since beginning his UK career in 2006, Suman has won several awards, including the 2016 Bobby Pass Excellence in Grantsmanship Award. He has served as principal investigator or co-principal investigator for five competitive grants from the U.S. Department of Agriculture's National Institute of Food and Agriculture over the past six years. He has published 65 peer-reviewed journal articles and has delivered more than 45 invited lectures in 12 countries. He received his doctorate from the University of Connecticut, after earning master's and bachelor's degrees in India.

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:

- Assistant Professor of Meat Science ~ West Texas A&M University
- 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
- President and Chief Executive Officer (CEO) ~ North American Meat Institute
- Senior Food Scientist ~ Cargill
- Beef Harvest Manager ~ Agri Beef Co.
- Regional Sales Manager ~ Packers Sanitation Services, Inc.

Upcoming Events

SALUMI 101 Only 4 Spots Left ~ Register Today!:

Registration for SALUMI 101 is open with only 4 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,



~ *Trusting in Trade* ~
2018wmc.com

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.

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 2018 PORK 101 Courses are Set: 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 members at each university.

PORK 101 is co-sponsored by the American Association of Meat Processors (AAMP), North American Meat Institute Foundation (NAMIF), Southeastern Meat Association (SEMA), 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!

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 in Room B408. 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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