



NEWSLETTER

The official publication of the American Meat Science Association

February 15, 2018
Volume 55e Number 353

HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- AMSA SLC Travel Scholarships – Deadline Extended
- AMSA 2018-2019 Calendar Sign-Ups Are Here!
- Call for Committees
- Kansas State University Takes Top Honors
- Meat Industry Suppliers Open 2018 Scholarship Program
- Meat and Muscle Biology Updates
- AMSA Member News: Dr. Milton Bailey and Arquimides Reyes
- 64th ICoMST Program Outline Released and Call for Short Papers
- AMSA Educational Webinar
- 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 SLC Travel Scholarships – Deadline Extended

Application and additional details can be found on the [AMSA website](#) or contact [Rachel Adams](#) for more information.

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 23-25, 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 23, 2018 11:59pm.**

AMSA 2018-2019 Calendar Sign-Ups Are Here!

The time has arrived to purchase a month on the 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 Nestle
Purina
Sealed Air's Cryovac® brand
Texas Tech University
International Center for Food Industry Excellence

Student Membership calendar for your school or company. The cost will be \$200 a month and we will assign months to each participating school or company by the end of February. Below is the link for the AMSA calendar sign-up, please rank your preference of months and we will do the best we can to assure each university or company can get one of their higher preferred months. We also ask for the person of contact and billing contact so that we can contact them directly with any questions that arise. There are only 12 spots, so go online and make your selections while they last! For questions about the AMSA calendar and scholarships please contact Hope Voegelé, Hope.Voegelé@ttu.edu.

Sign-Up Survey:

<http://www.surveygizmo.com/s3/4178558/AMSA-Student-Membership-Calendar-Fundraiser-2018-2019>.

Call for Committees

As we all know volunteers are at the heart of the AMSA's work, and is your chance to become involved! We are currently seeking volunteers for the AMSA Award Selection Committees. These committees will begin their work in early March and typically finish in early April. Award selection committees include:

- Distinguished Teaching Award
- Distinguished Research Award
- Distinguished Extension-Industry Award
- Meat Processing Award
- Achievement Award
- Undergraduate Scholastic Achievement Award

There are a limited number of positions available on the award selection committees, so if you are interested in serving on one of these committees, please send an email to [Rachel Adams](mailto:Rachel.Adams). Please make sure you indicate which committees you are interested serving on.

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

Register for the Premier Meat Science Conference of the Summer Today:

The Host and RMC planning committees are preparing a variety of activities to keep RMC attendees engaged. So mark your calendar to attend the AMSA 71st RMC. More information regarding the keynote and concurrent sessions is posted online!

Kansas City is known for barbecue, jazz, and fountains, but there is so much more to this captivating city. So, make plans to attend!



USDA, AMS, Livestock, 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*

- The **RMC Welcome Reception** will take place at the National World War I Museum and Memorial. This moving, state-of-the-art museum sitting underneath the 217-foot Liberty Memorial Tower has attracted more than 2 million visitors, serving as a beacon of freedom and a symbol of the courage and sacrifice of those who served.
- The **RMC Family Picnic** is where memories are made, and experiences are shared. This year will be no different as we take over the Power and Light District, the heartbeat of Kansas City.
- The **RMC Awards Banquet** will be an evening to remember as we come together to honor our members and industry leader's contributions. For this royal affair the Union Station Grand Plaza is the perfect venue as it represents Kansas City's intersection of community celebration and historical preservation.

Early registrants (before May 15) receive a \$100 discount off regular rates. The early bird registration fee is \$675 for AMSA members, \$325 for student members and \$950 for nonmembers. For more information regarding the AMSA 71st RMC please visit: <http://www.meatscience.org/rmc>.

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 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.

- *meat judging)*
- *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.
Pollock Award)

Deadlines are quickly approaching, so make sure to register online by February 26th and book your hotel room by March 1st to save money! Additional information on the program, registration, and lodging can be found [online](#). If you are interested in additional information or sponsoring the AMSA Student Leadership Conference, please contact [Deidrea Mabry](#).

Kansas State University Takes Top Honors:

Congratulations to Kansas State University for taking top honors at the 2018 Iowa State University Intercollegiate Meat Judging Contest which was held February 10th at the Iowa State University Meat Laboratory in Ames, IA.

In total, 71 contestants representing 11 teams participated in the 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 Oklahoma State University, South Dakota State University, the University of Wyoming, and the University of Missouri.

Kansas State University



Keayla Harr (Kansas State University) was high individual and Joel Martin (Kansas State University) was second.

Keayla Harr



This year's committee consisted of: Dr. Derek Vote, JBS USA; Breanna Saso, USDA LPGMN AMS; Heather Rode, Tyson Foods; Breanna Wagner, Iowa Soybean Association; James Perdue, Hormel Foods; Dr. Joseph Sebranek, Iowa State University; and Dr. Rodrigo Tarte, Iowa State University.

Meat Industry Suppliers Open 2018 Scholarship Program:

The Food Processing Suppliers Association (FPSA) is pleased to announce that its Meat Industry Suppliers Alliance Foundation (MISAF) has opened the 2018 scholarship application period for deserving students studying meat sciences at universities throughout North America.

"We are really looking forward to this year's submissions," said Bob Grote, Chairman of the MISA Foundation and CEO of Grote Company. "For years, the MISA Scholarship Program has attracted the best and brightest students in the nation and our last group of winners was no different. Chosen from our largest applicant class ever in 2017, our seven accomplished winners represent a very promising future for our industry. These winners came from some of the most prestigious meat science programs in the country including Colorado State University, Iowa State University, Texas Tech University, University of Nebraska-Lincoln and University of Wisconsin-Madison. They set a very high bar for this year's applicants."

"The members of the Meat Industry Suppliers Alliance remain committed to furthering advanced studies within the meat science field," said FPSA President and CEO David Seckman. "Their generous contributions during the annual MISA Foundation Banquet & Auction make these scholarships possible and for this, the students and the universities are extremely grateful."

The Meat Industry Suppliers Alliance is governed by an all-volunteer board of directors who take an active role in the review and selection of scholarship winners. For more information on the Meat Industry Supplier Alliance contact David Seckman at 703-663-1200 or dseckman@fpsa.org.

The application period for the 2018 MISA Foundation scholarship is now open and the deadline for submission of applications is May 11, 2018. Interested students should contact Ann Marie Penaranda at 703-663-1213 or

apenaranda@fpsa.org. More information is posted [online](#).

AMSA Educational 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.

Meat and Muscle Biology Updates

Meat and Muscle Biology (MMB) is an open-access, peer-reviewed, online-only journal, focusing on edible products from commonly farmed and/or harvested meat animal species. This new journal's content spans beyond "red meat" into all aspects of meat science. MMB aims to become the flagship journal in disseminating the most important and highest quality knowledge on antemortem and postmortem factors that influence meat properties.

Authors can find everything they need to submit articles at www.meatscience.org/mmb, the same address can be used to

access the journal contents.

Recently published paper:

Use of Lard, Food Grade Propylene Glycol, and Polysaccharides in Infused Nets to Control *Tyrophagus putrescentiae* (Schrank; Sarcoptiformes: Acaridae) Infestation on Dry Cured Hams

Xue Zhang, Michael D. Byron, Jerome Goddard, Thomas W. Phillips and M. Wes Schilling

dl.sciencesocieties.org/publications/mmb/articles/2/1/36

AMSA Member News

Longtime AMSA Member Dr. Milton Edward Bailey Will be Greatly Missed:

Dr. Bailey was a long-time member of the American Meat Science Association having joined the association at its inception in 1965. He passed away after a long battle with Parkinson's and associated health problems on Tuesday, Feb. 6, 2018. A memorial service with full Military Honors will be at 1:30 p.m. on Saturday, Feb. 17, at Missouri United Methodist Church, Chapel, 204 South Ninth St., Columbia.



He was born June 7, 1924 in Shreveport, La. to Silas Edward and Ella Francis Haskins Bailey. After graduation from high school in 1941 in DeRidder, La., he worked as a civilian at Camp Polk in the Ordinance Division where Sherman Tanks were tested before they were transferred to the Second Armored Division.

In June of 1943, he joined the Army Air Force Cadet Corps serving in the Eighth Air Force during WWII in England from 1944 to 1946.

Returning to the States, he enrolled in Tulane University and graduated in 1949 with a B.S. degree in Psychology. He completed his M.S. and Ph.D. degrees in Biochemistry at Louisiana State University (LSU) serving on the faculty there for seven years until accepting a position in Animal Science Department at the University of Missouri, September 1958.

He married the love of his life, Elizabeth Miller in West Lafayette, Ind. on Dec. 28, 1958 and made Columbia home ever since.

Dr. Bailey taught Food Chemistry for over 36 years in the Department of Animal Husbandry, Food Science and Human Nutrition, School of Agriculture, UMC. He graduated 25 Ph.D. and 20 M.S. students who are recognized professionals in Food Chemistry worldwide.

He was awarded a Fulbright Fellowship to teach at University College, Cork Ireland 1975-76, and is the author of numerous

book chapters and over 100 professional publications. Milt received the Distinguished Teaching Award in 1989 and Signal Service Award in 1994 from the American Meat Science Association and the Graduate Teaching Award in 1991 from Gamma Sigma Delta.

Upon retirement from MU in 1993, he was named Professor Emeritus in the department of Food Science and Human Nutrition. In 2013, a laboratory in Eckles Hall, MU was named the Milton Bailey Flavor Chemistry Laboratory by the College of Agriculture Food and Natural Resources (CAFNR). Additionally, the Milton Bailey Graduate Student Support Fund was created to help MU graduate students study Flavor Chemistry.

In lieu of flowers, donations are welcomed to one or more of the following: CAFNR, Office of Advancement, Attn: Milton Bailey Memorial Fund, 2-4 Agriculture Building, Columbia, Mo. 65211; or Golden K Kiwanis, Attn: Verel Benson, 200 Haywood Ct, Columbia, Mo., 65203; or the Missouri United Methodist Church, 204 S. Ninth St. Columbia, Mo. 65201. More information is posted [online](#).

National Cattlemen's Foundation Awards \$15,000 W.D. Farr Scholarships:

AMSA member Arquimides Reyes, a Ph.D. student in animal science at Colorado State University was one of the recipients of the W.D. Farr Scholarships for the 2018-19 school year from the National Cattlemen's Foundation. Each award—increased for the coming school



year to \$15,000—recognizes superior achievement in academics and leadership, and will allow the students to further their study in fields that will benefit the cattle and beef industry. The scholarships were presented Feb. 2, 2018 at the Best of Beef Breakfast during the 2018 Cattle Industry Convention & National Cattlemen's Beef Association Trade Show in Phoenix, Arizona.

Reyes also began his involvement in the cattle industry early, as he grew up on a small dairy and beef farm in El Salvador. After coming to the United States he became involved in FFA, which fueled a desire for an in-depth understanding of how the beef industry operates. He has since earned an undergraduate degree in animal science with a minor in agriculture-economics from Texas A&M University, followed by a master of science degree in animal science from Angelo State University. A member of the Texas A&M Corp of Cadets, Reyes served four years in leadership positions, at one point overseeing nine staff and more than 2,400 cadets in training and leadership development. He has also worked with producers and consumers as a meat sales representative in Texas. [Click here to read more!](#)

AMSA Career Center

Commercial job boards present plenty of listings, but they can also be overwhelming. When your resume is one of thousands and you are looking for that perfect match among broad job categories, it can be difficult to garner the results that you need.



The **AMSA Career Center** was created specifically for the meat science community; allowing you to pinpoint the exact opportunities that you are looking for with employers that represent our specific industry.

It's time for a job search that work! Choose a more targeted approach and visit the AMSA Career Center whether you're looking for your first job or ready to take the next step in your career, we'll help you find the opportunity that you've been looking for. Log on today and take advantage of free and confidential resume posting, the ability to upload up to 5 career-related documents, receive automatic email notifications along with access to job seeker resources.

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

New Job Postings:

- Dog Treat Recipe/Cook Process Developer
- Meat, Batter & Breading Applications Intern ~ Ingredient
- Cargill Endowed Professorship in Meat Science Sustainability ~ Texas Tech University
- 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
- Regional Sales Manager ~ Packers Sanitation Services, Inc.

Upcoming Events

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,



Trusting in Trade
2018wmc.com

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/>.

64th ICoMST Program Outline Released and Call for Short Papers: The theme of the Congress is 'Quality and Integrity for Global Consumers'. The Congress will focus on the following thirteen major themes; Provenance and fraud detection; Process control in the meat industry; Next generation technologies to assess carcass and meat quality; Food safety and microbiology; Smart packaging for quality, safety and integrity; Dietary muscle proteins for stage of life; Revolution in biometrics and consumer sensory science; Value adding to meat and offal; and Glycolytic and proteolytic metabolism across species. For this reason, we feel that professionals from research, academia, government and industry from around the world will find the 64th ICoMST stimulating and worthwhile. For more information on the program and speakers please go to <http://icomst2018.com/programme#speaker-header>.

Short Papers:

The submission process for ICoMST 2018 will be through an online submission portal. Submitters are requested to create an account and submit a short paper for review according to the guidelines set out on the congress website. **Please click on the link above for further information.** Please note papers will only be accepted if submitted in English.

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.

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.

2018 Call for Product Quality Research Proposals: The Beef Checkoff is hosting a call for Proposals for Product Quality Research, which is being administered by the National Cattlemen's Beef Association (NCBA) a contractor to the beef checkoff. Research ideas should be novel and of high industry value and proposals should focus on improving the quality and consistency of beef palatability attributes. **The RFP may be accessed here.**

Upcoming Events

2018 AMSA Calendar of Events

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

April 14 - Midwest Invitational Meat Judging Contest - Oklahoma State University - Stillwater, OK

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)

301 N. Neil St. | Suite 400 | Champaign, IL 61820 | 800-517-AMSA | 217-356-5370

To ensure delivery of AMSA eNews, please add 'dmabry@meatscience.org' to your email address book or Safe Sender List. If you are still having problems receiving our communications, see our [white-listing page](#) for more details.

To safely unsubscribe, [click here](#).