



NEWSLETTER

The official publication of the American Meat Science Association

February 22, 2018
Volume 55e Number 354

HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- AMSA 71st RMC Opening Keynote Speaker Announced
- 2018 Student Leadership Conference Speakers Announced
- RMC 2018 Student Research Competition Intents Are **Due Today**
- AMSA Scholarship Opportunities
- AMSA Members in the News
- Congratulations to AMSA members Dr. Ranjith Ramanathan and Dr. Mahesh Narayanan Nair
- Fresno State Alumni Create Meat Science Scholarship Endowment
- 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 71st RMC ~ "A Royal Choice ~ Discover the Rich Traditions of Kansas City"

AMSA is pleased to that Karl Brophy, Founder and CEO of Red Flag, will be the opening keynote speaker at the AMSA 71st RMC. His presentation "Out of the Frying Pan and Off the Fire: Global Politics Looking to Take Meat off the Menu" will take place on Monday, June 25th at the Westin Crown Center in Kansas City, MO. With Brophy's experience and knowledge of working with some of the world's largest corporations and industry associations, he has great insights to share regarding global political trends. Brophy will also discuss how the once niche topics of food science, nutrition, and safety have changed dramatically. His presentation will also explore how international bodies, like the World Health Organization and dogmatic activists, are increasingly influencing food regulation using skilled communication techniques.



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:
American Foods Group
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

Brophy advises, and runs multi-discipline campaigns for, some of the world's largest corporations and industry associations. Red Flag specializes in food policy and has successfully fought and won campaigns on behalf of tier one clients and industries across more than 50 countries. In October 2017, Red Flag, won two awards (for both Reputation Management and for Crisis Management) at the prestigious PR News Platinum Awards in New York for its global handling of coffee - on behalf of the National Coffee Association - through the IARC process.

He and his agency represented both the North American Meat Institute (NAMI) and the National Cattlemen's Beef Association (NCBA) for the meat evaluation at the World Health's Organization's IARC body in late 2015.

For more information on the technical program and to register for RMC please visit: www.meatscience.org/rmc.

2018 Student Leadership Conference Speakers Announced

The 2018 AMSA Student Leadership Conference 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 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.
- Kyla Campbell - Restaurant Operations Consultant, U.S

Industry Excellence
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)*

Foods. Kyla will speak on using technology and customer service to create effective consumer interactions in a presentation titled, "It's all perspective: Taking the good, bad and ugly to create positive customer interactions".

The Student Board is securing several tour locations in the Oklahoma City area, of which includes the U.S. Food Chef's Kitchen location. Stay tuned in the coming weeks for tour sign ups. This year's mixer will 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.

The deadline for early bird registration is February 26th, [click here](#) to register now and be sure to book your hotel as well!

AMSA RMC Updates and Deadlines

RMC 2018 Student Research Competition Intents Are Due Today!: 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. An online intent form is required for the undergraduate and graduate competitions, more information is posted [online](#). Make sure you submit your [intent form](#) no later than today, February 22!

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
- Graduate Student Teaching Cleaver 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](#). Please make sure you indicate which committees you are interested serving on.

programs including meat judging)

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

Student News :

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 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 6 spots left, so go online and make your selections while they last! For questions about the AMSA calendar and scholarships please contact Hope Voegele, Hope.Voegele@ttu.edu.

Sign-Up Survey:

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

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. 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

*R. C. Pollock
(supports R.C.
Pollock Award)*

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.

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 Members in the News

Meat Science Review: Sequence-Specific Removal of STECs via CRISPR-Cas9 System

By: Hua Yang, Mo Jia, Ifigenia Geornaras, and Keith E. Belk

Clustered Regularly Interspaced Short Palindromic Repeats (CRISPR) and CRISPR-associated proteins (Cas) together comprise the CRISPR-Cas system. In bacteria, this system confers an adaptive immunity against invading mobile elements such as viruses and plasmids. The CRISPR-Cas9 system has emerged as a programmable and versatile tool for precise genome editing in a wide variety of organisms. In contrast, research conducted in the Department of Animal Sciences at Colorado State University focused on exploiting the CRISPR-Cas9 system for selective killing of a bacterial pathogen relevant to meat safety by targeting specific virulence genes.

The CRISPR-Cas9 system contains two key factors: the Cas9 protein, which can cleave double-stranded DNA, and guide RNA (gRNA) which is transcribed from the CRISPR sequence (Figure 1). The function of the Cas9 protein is like a pair of scissors. Guide RNA is complimentary to the target sequence and is able to guide the Cas9 protein to the sequence-specific site of cleavage. The interaction between the Cas9 protein and the target DNA leads to the creation of a double-stranded DNA break. Such DNA cleavage can be used either to edit or to kill organisms. In recent studies, CRISPR-Cas9 systems have been explored for developing sequence-specific antimicrobials, which means that by targeting the cleavage of specific sites in a genome of interest, the kill should be limited to only organisms containing that specific gene or genes.

In this study, we designed and cloned gRNAs targeting Shiga toxin genes (stx1 or stx2) and used a two-plasmid platform to

deliver this Shiga toxin-specific CRISPR-Cas9 system into bacterial cells to kill a Shiga toxin-producing *Escherichia coli* (STEC) strain. The CRISPR-Cas9 system can be programmed to selectively kill pathogens that harbor the Shiga toxin genes while leaving those non-target bacterial populations unaffected.

[Click here to read more.](#)

AMSA Exclusive: Phages as a Natural Alternative for Antibiotic use in Animal Health Applications

By Steven Hagens, Chief Scientific Officer and Bert de Vegt, Managing Director, Micros Food Safety

The use of antibiotics in livestock production can take several forms. These include treatment of animals when ill (therapeutic), treatment of a batch of animals when one animal is ill (metaphylaxis) and prophylactic treatment to prevent disease. In addition, subtherapeutic doses are mixed into feed to improve feed conversion. This practice was banned in Europe in 2006 and the 2015 U.S. Food and Drug Administration (FDA) Veterinary Feed Directive. The latter aimed at ending antibiotic use for purposes other than prevention, therapy and control of disease in the U.S. by 2017. In 2011, Europe voted to ban preventive use of antibiotics in livestock. These moves come amidst growing concerns about the spread of antibiotic resistance.

While it has not been proven conclusively for the use of antibiotics in animals, clear evidence shows that their use in humans is correlated with the rise and dissemination of antibiotic resistance. It stands to reason that the same will hold true for livestock and pets. In this light, the regulatory developments sound reasonable; however, the prohibition of preventive use of antibiotics can have serious consequences for farmers and animal health. For example, an increase in mortality has been reported in chicken hatchlings, which until recently received a combination of Marek's vaccine with antibiotics to kill *E. coli*. Bacteriophages may offer an alternative to some of these antibiotic uses.

Bacteriophages, or phages for short, are obligatory intracellular organisms without their own metabolism, strictly relying on the host cell machinery to propagate. Phages outnumber their bacterial hosts by a factor of 10, making them the most abundant microorganisms on earth, with total phage numbers estimated at 10³¹. Seawater can contain up to one billion phage particles per milliliter and phages are highly abundant in the mammalian gut as well as terrestrial ecosystems.

[Click here to read more.](#)

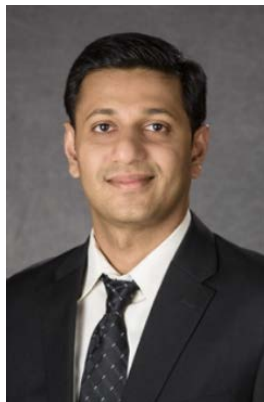
AMSA Member News

Congratulations to AMSA members Dr. Ranjith Ramanathan and Dr. Mahesh Narayanan Nair on receiving the American Society of Animal Science (ASAS) Southern Section Awards.

Outstanding Young Animal

Scientist - Research:

Dr. Ranjith Ramanathan is an Assistant Professor of Meat Science, Department of Animal Science at Oklahoma State University. Dr. Ramanathan received his Ph.D. and MS degree in Animal Science from the University of Connecticut in 2012. He earned his Bachelor of Veterinary and Animal Science in 2004 from Kerala Agricultural University, India. Since 2012, he has been a faculty in the Department of Animal Science at Oklahoma State University. Dr. Ramanathan's research focus on both fundamental and applied factors that influence fresh meat quality; more specifically on the postmortem biochemistry and meat color. Dr. Ramanathan has secured a total of \$1.4 million as a PI and Co-PI from federal agencies, commodity groups, and industry. In addition, he has published 47 peer-reviewed journal articles, 72-refereed abstracts, 1 book chapter, and 4 full-paper conference proceedings.



Emerging Scholar Award:

Dr. Mahesh Narayanan Nair is an Assistant Professor (Meat Science) in Department of Animal Sciences at Colorado State University. He received his B.S. in veterinary medicine from Kerala Agricultural University, India (2009), and M.S. (2012) and Ph. D. (2017) from Department of Animal and Food Sciences at University of Kentucky. Dr. Nair's research focuses primarily on the fundamental aspects of fresh meat quality, employing proteomic and mass spectrometric tools. His other research

interests include postmortem muscle biochemistry, role of mitochondria in meat quality, as well as the interactions between myoglobin redox stability and lipid oxidation. He has authored more than 45 scientific publications, including 15 peer-reviewed journal articles and 2 book chapters. Mahesh has received several prestigious scholarships and fellowships, including the 2016 Meat Industry Suppliers Alliance (MISA) Foundation Scholarship. In his current role, he will be continuing research in fresh meat quality and will be developing new courses in the area of meat science. Mahesh, his wife Parvathy, and their daughter Nanda live in Fort Collins, Colorado.

[Click here to read more!](#)

**Fresno State
Alumni Create
Meat Science
Scholarship
Endowment**

Six recent
Fresno State



graduates have started the Ag One Meat Science

Laboratory Scholarship Endowment to support students who work in the unit and produce an array of popular meat products sold at the Rue and Gwen Gibson Farm Market.

The former meats lab student employees graduated in 2013 or later and pledged a combined \$25,000 to the Ag One Foundation.

Four of the donors — Macc Rigdon, Chad Bower, Chance Reeder and John Woodcock — earned bachelor's degrees in meat technology. Josh Hasty earned a master's degree in meat sciences, and Kyle Mendes earned a bachelor's in agricultural education.

Bower, Hasty and Reeder are also former managers of the student-run facility, and five of the alumni were also part of the campus meat science judging team.

"'To whom much is given, much is expected' is a quote that has rung loud in my ears since the first time I heard my ag teacher say it," Hasty said. "In the Fresno State meat lab, we were given more than we could ever give back. The lessons that we learned and the friends that became family continue to shape us long after graduation. We loved our time working there and simply wanted to help another group of kids experience what we did. Plus, as Anne Frank put it, 'No one ever went poor by giving.'"

Their Fresno State educations have encouraged Bower and Rigdon to pursue doctoral degrees at the University of Nebraska and the University of Georgia, respectively. Hasty received his doctoral degree from Colorado State in 2017. Mendes is currently working on his master's degree at the University of Florida.

[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 ~ Ingredion
- Cargill Endowed Professorship in Meat Science Sustainability ~ Texas Tech University
- Assistant Professor of Meat Science ~ West Texas A&M University
- Beef Harvest Manager ~ Agri Beef Co.
- 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, 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/>.

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.

Petfood Forum 2018 & Petfood Innovation Workshop: New Product Development Journey - April 23-25, 2018:

The Petfood Forum group of conferences and exhibitions are unique and exclusive events serving the global pet food manufacturing industry. They deliver the opportunity to learn the latest research and innovative information on pet nutrition, global pet food market growth, pet food safety, processing, packaging and much more—all from leading, recognized pet food industry experts. Petfood Forum provides the ideal opportunity for pet food professionals from around the world to network, exchange ideas and do business with one another and with the industry's leading pet food manufacturers and suppliers. Each conference and hands-on workshop offers pet food industry members a new agenda, speaker lineup and learning takeaways to help improve your business. [Click here for more information and to register](#).

2018 Beef Industry Safety Summit-Save the Date: The 2018 Beef Industry Safety Summit is quickly approaching. Topics on the agenda for March 6th-8th include: Next generation sequencing, antibiotic use in cattle production, training programs for technical staff, foreign material programs, recalls, transparency in the beef chain and U.S. metrics on sustainability. Visit the [Summit registration page](#) to view speaker bios. If you haven't done so already, Register now for this unique gathering of beef safety experts.

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 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

April 23-25 - Petfood Forum 2018 & Petfood Innovation Workshop: New Product Development Journey - Kansas City, MO

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](#).