

What's New in eNews?

Key Reminders and Updates:

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- AMSA RMC Abstracts Deadline is Approaching
- AMSA 2018-2019 Calendar Sign-Ups 5 spots Left!
- 2018 Student Leadership Conference Registration Extended
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- Research Chefs Association 2018 Conference AMSA Members to Present
- 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.

Oddvin Sørheim Recognized as the 2018 AMSA International Lectureship Award Winner

AMSA announces that Dr. Oddvin Sørheim has been selected as the 2018 AMSA International Lectureship Award, *sponsored by PIC*. The International Lectureship Award was established to honor an individual for internationally recognized contributions to the field of meat science and technology. Dr. Sørheim will be honored at the AMSA 71st Reciprocal Meat Conference (RMC) that will take place June 24-27, 2018 at the Westin Crown Center in Kansas City, MO.



Dr. Oddvin Sørheim's presentation will be on "Challenges in Meat Packaging with Focus on Color, Spoilage and Food Waste." When shopping the meat counter for meat and meat products

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



consumers are looking for packages that are attractive, maintain quality, and contribute to lower food waste. During this presentation packaging systems of retail meat from different markets in the world will be compared, looking at technological suitability, stabilization of color, and extension of microbiological shelf life. Dr. Sørheim will also address the increasing interest in environmental issues in food packaging.

Dr. Sørheim is a scientist at Nofima, a Norwegian research institute for food, aquaculture and fish. His main research interests are packaging, color, and quality of meat, as well as reduction of food waste by better packaging. The use of carbon monoxide as a component in gas mixtures for meat has been studied extensively for its effects on color, shelf life and safety. He has investigated premature browning in the core of cooked hamburgers as related to different types of raw meat packaging. Recently, the tolerance level for residual oxygen for stabilizing color has been examined during light display of meat products in modified atmosphere packages.

In Tanzania, he has contributed to sustainable and more efficient beef value chains. Dr. Sørheim has conducted industry consulting and contract work on meat issues in the USA, Australia, South America, Africa, and several countries in Europe, in addition to continuously serving the meat industry in Norway. He has been a visiting scientist at Kansas State University, Utah State University, IRTA in Spain and the University of Milano in Italy. Dr. Sørheim has hosted scientists from universities in Kansas, Utah and Wisconsin on sabbatical stays at Nofima.

AMSA RMC Updates and Deadlines

AMSA Announces 71st RMC Keynote Speaker: Trevor Butterworth with Sense About Science USA will be the featured keynote speaker at the AMSA 71st Reciprocal Meat Conference (RMC) on Tuesday, June 26th at the Westin Crown Center in Kansas City, MO. This keynote presentation, sponsored by Kemin, will address "Trust, Transparency, and Communicating Science." Butterworth will focus on the reality that facts rarely change people's beliefs. What does that mean for scientific integrity and progress moving forward?



Industry Excellence
 USDA, AMS, Livestock,
 Poultry and Seed Program
 US Foods

Bronze Sustaining Partners:

- Boar's Head
- Certified Angus Beef
- Clemens Food Group
- 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)



Butterworth is founding Executive Director of Sense About Science USA, which launched in 2014 as a sister organization to Sense About Science in the U.K. Sense About Science USA is a non-profit which seeks to improve the public understanding of scientific evidence through programs that promote statistical literacy, quantitative reasoning, and effective science communication.

The American Statistical Association is a major collaborative partner. Butterworth has written for The Washington Post, The Financial Times, The Wall Street Journal, Newsweek, and The New Yorker.com, among many other publications. He is a visiting fellow at Cornell University and VP for Research for CynjaTech, a technology company focused on data, privacy, and security. He is a graduate of Trinity College Dublin, and Columbia University.

AMSA RMC Abstracts Deadline is Approaching:

Anyone interested in presenting a poster (Open, Technical Summaries, Graduate Student or undergraduate competitions) at the 2018 RMC needs to make sure to submit their abstract online no later than April 3. Complete guidelines for abstract submission, ePoster preparation and the Student Research Competitions are posted **online**. Mark your calendar and set your alarm so you do not miss the deadline!



Student News :

AMSA 2018-2019 Calendar Sign-Ups 5 spots Left!: Time is running out 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 once we close the survey. 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>.

2018 Student Leadership Conference Registration

Extended: 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

efforts for the meat and livestock industries)

- Tom Carr (supports AMSA youth 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)

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. The deadline for early bird registration has been extended until March 2, [click here](#) to register now and be sure to book your hotel as well!

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 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

*Robert Merkel
(supports RMC)*

- *Gary Smith (supports meat judging program)*
- *R. C. Pollock (supports R.C. Pollock Award)*

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](#).

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:

Impact of Multiple Antimicrobial Interventions on Ground Beef Quality

L. Clay Eastwood, Ashley N. Arnold, Rhonda K. Miller, Kerri B. Gehring and Jeffrey W. Savell

[Click here to view!](#)

Industry News

Public Comments Sought on 2020-2025 Dietary

Guidelines Priority Topics: The US Dept. of Agriculture (USDA) and the US Dept. of Health and Human Services (HHS) on Feb. 26 announced a new step in the Dietary Guidelines for Americans (DGA) development process. For the first time, the departments will seek public comments on the proposed priority topics and supporting scientific questions that will guide the development of the upcoming 2020-2025 edition of the DGA. The public may submit comments through the [Federal Register](#), the comment period will be open from Feb. 28, 2018, to March 30, 2018. The topics, supporting scientific questions, and link to submit public comments will be available at DietaryGuidelines.gov.

This new public comment stage at the beginning of the DGA development process was expected to help maintain the integrity of the process and ensure transparency in communicating the topics that meet the priorities of federal nutrition programs. The new approach should allow for more public participation during this multiyear development process, according to the USDA and HHS. It also should improve customer service by being more responsive to stakeholder recommendations and feedback, the agencies said.

The 2020-2025 Dietary Guidelines topics USDA and HHS are proposing are based on four criteria:

- **Relevance** – Topic is within scope of the Dietary Guidelines and its focus on food-based recommendations, not clinical guidelines for medical treatment;
- **Importance** – Topic for which there is new, relevant data and represents an area of substantial public health concern, uncertainty, and/or knowledge gap;

- **Potential Federal Impact** – Probability that guidance on the topic would inform Federal food and nutrition policies and programs; and
- **Avoiding Duplication** – Topic is not currently addressed through existing evidence-based Federal guidance (other than the Dietary Guidelines).

USDA and HHS request comments in support or opposition of the proposed topics and questions. If a new topic or question is suggested, provide a brief summary of the topic, including information pertaining to the prioritization criteria listed above. It is requested that comments be limited to one page per topic.

USDA and HHS will consider all public comments submitted – in relation to these criteria – in finalizing the list of topics and questions to be examined in the development of the 2020-2025 Dietary Guidelines. After finalizing the topics and supporting questions, USDA and HHS will post a public call for the Dietary Guidelines Advisory Committee nominations. The areas of expertise needed will be based on the final topics and supporting scientific questions, resulting in a coordinated and efficient scientific review.

More information is posted at:

<https://www.cnpp.usda.gov/dietary-guidelines#topics>.

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:](#)

- Regional Lab Operations Manager ~ Food Safety Net Services
- Lan Manager ~ Food Safety Net Services
- Director/VP of Chemistry Operations
- Dog Treat Recipe/Cook Process Developer
- Meat, Batter & Breeding Applications Intern ~ Ingredion
- Cargill Endowed Professorship in Meat Science Sustainability ~ Texas Tech University
- Beef Harvest Manager ~ Agri Beef Co.

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/>.

Research Chefs Association 2018 Conference: AMSA members Chef Kang Kuan from Tyson Foods and Dr. David Newman from Arkansas State University will be hosting the a presentation over the **"Design Thinking Contemporary Pork Loin and Rib Fabrication,"** on Tuesday, March 27, 2018. The Contemporary Pork Fabrication method is a deliberate and focused approach to disrupt the Tyson Fresh Meat Commodity model as well as the continuous decreasing pork value utilizing Design Thinking methodology. This best in class collaboration across two diametrically different businesses between Tyson Fresh Meats and Prepared Foods creates unique opportunities and new business models never existed before. This innovative and contemporary fabrication technique addresses the constraints of larger hog carcass weight, limitation of commodity processor line speed, shrinking margins, as well as consumer white space and pain points. The new cuts were created with minimal drop credit, white table cloth presentation, and were filed for patent protection. These new pork cuts were launched with

consumers in mind, and generated chef operator interest through experiential food celebration event, rather than the distributor visit with boxes of raw meats. [Click here to see more of the program.](#)

US Foods ~ Food Fanatics Live: Embrace your fanaticism for food and spark up your business acumen by joining like minded chefs and restaurateurs at our Food Fanatics Live™ culinary expos.

This invitation is for AMSA students and faculty members to *"explore the food business and all the potential career paths."*

- March 14, 2018
 - Time: 10 am - 3pm
 - Location: Charleston Area Convention Center
- March 28, 2018
 - Time: 10 am - 4 pm
 - Location: Birmingham Convention Center Sheraton
- May 22, 2018
 - Time: 10 am - 4 pm
 - Location: Phoenix Convention Center, Phoenix, Arizona

More information is posted [online](#).

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.](#)

Save the Date: The 2019 Beef Industry Safety Summit will be March 5th – 7th at the Kansas City Marriott Downtown and the program is one that you do not want to miss. The Beef Industry Safety Summit has been established as the premier event that brings industry leaders and safety professionals together from all sectors of the beef industry to focus on strategies to improve beef safety. To learn more about the event, visit www.bifsc.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

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)

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