



# NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

## What's New in eNews?

### Key Reminders and Updates:

- Applied and Omic Approaches to Fresh Meat Quality Defects 71st RMC Speakers Announced
- AMSA RMC Call for Abstracts ~ Due April 3
- AMSA Scholarship Opportunity – Deadline Extended
- Midwest Invitational Meat Judging Contest
- Meat and Muscle Biology Publication Updates
- 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 RMC Updates

### Applied and Omic Approaches to Fresh Meat Quality Defects Speakers Announced



AMSA is pleased to announce, Drs. Wes Schilling, Heather Bruce, and Ranjith Ramanathan will be the featured speakers at the AMSA 71st Reciprocal Meat Conference (RMC) Symposium entitled "Applied and Omic Approaches to Fresh Meat Quality Defects", on Monday, June 25 in Kansas City, MO. This symposium will target current and cutting-edge research employed in animal and meat science to address the fundamentals of fresh meat quality defects utilizing omic approaches. The speakers will address new research findings on some of the well-known quality defects such as DFD (dark-firm-dry) in beef and PSE (pale-soft-exudative) in chicken, focusing on both pre-harvest interventions and post-harvest meat biochemistry.

### The featured presentations include:

### 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  
PIC  
Sealed Air's Cryovac® brand  
Texas Tech University



**Proteomic Approach to Biochemically Characterize Poultry Meat Quality**

**Defects:** Broiler breast meat quality defects include, soft, and exudative (PSE), woody breast, and spaghetti breast meat. The effects of genetics and nutrition on the production of woody breast meat and spaghetti breast meat will be discussed by Dr. Schilling, Professor of Meat Science at Mississippi State University. He will also

examine research opportunities pertaining to other omic methods and their role in characterizing meat quality defects. This presentation will conclude with research opportunities related to studying the relationships between the gut microbiome, proteomics, and meat quality as well as practical ways that academic researchers can help the poultry industry minimize incidence of quality defects.

**Proteomics and Genomics of Dark Cutting Beef:**

The factors affecting the incidence of dark cutting in cattle are manifold and affected by animal sex and size. Leading this presentation will be Dr. Heather Bruce, Director of Meat Education and Training Network for Assuring Meat Safety and Quality at the University of Alberta. She will provide insight on how recent proteomic and genomic research into this quality defect has indicated that carbohydrate and glycolytic processes may differ in cattle that produce a dark cutting carcass when compared to cattle that produce a normal carcass.



**Metabolomics of Dark-Cutting Beef:** The bright-red color of fresh beef is associated with wholesomeness. Dark-cutting is an example of a color deviation, where beef fails to have a bright-red color. Elevated muscle pH can affect mitochondrial activity and light reflectance properties. Dr. Ranjith Ramanathan, Assistant Professor of Meat Science at Oklahoma State University, will focus on the biochemistry of dark-cutting beef and postharvest strategies to

improve appearance of dark-cutting beef. Emphasis will be given on the applications of metabolomics to study metabolite profile differences between normal and dark-cutting beef and the use of modified atmospheric packaging and antioxidant technologies to improve surface color.

The AMSA 71st RMC will be held June 24-27, 2018 at the Westin Crown Center in Kansas City, Missouri. For more information regarding the AMSA 71st RMC please visit: <http://www.meatscience.org/rmc>.

**AMSA RMC Call for Abstracts ~ Due April 3**

International Center for Food 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 efforts for the meat and livestock industries)*

AMSA invites the submission of original research and abstracts on any aspect of meat science for presentation at the AMSA 2018 RMC.

Anyone interested in presenting a poster (Open, Technical Summaries, Graduate Student or undergraduate competitions) at the 2018 RMC can now submit their abstract online. Complete guidelines for abstract submission and ePoster preparation, are [online](#).

Abstract submissions should fit into one or more of these categories:

- Animal Welfare
- Consumer Topics
- Environment, Production Systems and Meat Quality
- Measurement and Prediction of Meat Quality and Composition
- Meat Processing, Ingredient Technology and Packaging
- Meat Quality
- Meat Safety
- Meat Science Education and Extension Tool
- Muscle and Lipid Biology and Biochemistry
- Technical Summaries
- Undergraduate Research Competition

If you have any questions or concerns please contact [Deidrea Mabry](#).

## Student News :

### **AMSA Scholarship Opportunity – Deadline Extended:**

Applications are currently being accepted for the Robert Rust Award scholarship. Interested applicants can find more information and the application on the [AMSA website](#). You can also contact Rachel Adams at [radams@meatscience.org](mailto:radams@meatscience.org) with additional questions. Robert Rust Scholarship applications must be received no later than April 16th, 2018 11:59 p.m. central standard time.

### **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.

### **Apply Today for the AMSA Summer Internship Program:**

AMSA is currently seeking two students for our summer internship program that are wanting to further their knowledge of the meat science industry and learn what it takes to be a strong communicator.

- **Position:** Communication and Technical Writing Intern
- **Location:** Remote, intern will attend the 2018 RMC in Kansas City, MO June 21-27, 2018.
- **Time Period:** May – August, 2018

- 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)
- Robert Merkel (supports RMC)
- Gary Smith (supports

- **Scholarship:** \$1500/month

#### Intern General Responsibilities:

1. Students will be assigned to help many different AMSA staff members with a variety of meetings and events at the RMC. AMSA staff members will direct the student in specific duties at meetings and events.
2. Students should be prepared for a wide range of responsibilities, including distribution of handouts, copying materials, overseeing committee meetings, setting up the student silent auction, setting up career fair booths and other general duties as required.
3. Students will assist with meeting the needs of attendees with the help of AMSA staff members. One of AMSA's goals is to ensure the comfort of attendees at the RMC.
4. Students will assist in capturing and producing videos for the AMSA video podcast series.
5. Student will assist the AMSA Director of Communication in maintaining the AMSA consumer website, generating and posting content daily.
6. Student will engage in social media to promote the AMSA consumer website.
7. Student will assist in generating fact sheets and articles at the guidance of the AMSA staff and Scientific Information committee.
8. This AMSA internship will provide an excellent opportunity to network with people throughout the meat industry.

Interns will assist the AMSA Director of Communications in promoting AMSA through traditional media outlets, social media, and at the annual Reciprocal Meat Conference. RMC related tasks include assisting in their coordination, attending, and assisting in photography, videography and social media duties once on site. Other tasks include drafting internal news stories, scientific white papers, fact sheets and other projects web related projects as they arise.

The deadline for applications is April 6, 2018. For more information and to apply [click here](#) or contact Deidrea Mabry, [dmabry@meatscience.org](mailto:dmabry@meatscience.org).

#### **Student Board of Directors - Nominations Open Next**

**Week:** The main purpose of the AMSA Student Board of Directors is to work alongside the association while representing all of its students. As a board, we strive to ensure student involvement through networking opportunities, professional development, and aid in expanding students' knowledge of the meat industry. As board members, you will have the amazing opportunity to build relationships with each other, AMSA staff, and professional members throughout the meat industry. Throughout the year, the student board works together alongside their specific committees to plan various activities.

The activities the student board leads throughout the year include:

- Student Leadership Conference
- Career Fair

*meat judging  
program)*

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

- Iron Chef
- Social Activities (including RMC Hot Spots & Mentor Program)
- Student Reciprocation Sessions at RMC

We are looking for students to serve as the next year's student board of directors. We want to encourage ALL student members to apply for a director's position. We are always looking for eager students that have a passion for this association and looking to make a huge impact this coming year. If you have any questions, feel free to reach out and contact Drew Cassens the SBOD President or any of the other SBOD members.

**AMSA 2018-2019 Calendar Sign-Ups 4 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 4 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](mailto:Hope.Voegele@ttu.edu).

Sign-Up Survey:

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

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

**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](mailto:Gretchen.Mafi@okstate.edu).

### ***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](http://www.meatscience.org/mmb), the same address can be used to access the journal contents.

Recently published paper:

#### ***Effects of Marbling Texture on Muscle Fiber and Collagen Characteristics***

Kelly R. Vierck, Travis G. O'Quinn, Jere A. Noel, Terry A. Houser, Elizabeth A. E. Boyle and John M. Gonzalez

[Click here to read more!](#)

## ***Ractopamine Hydrochloride Did Not Impact Carcass Traits, Muscle Fiber Types, or Sensory Traits of Long-Fed Yearling Heifers***

E. N. Hunter-Beasley, C. R. Kerth, C. L. Bratcher, L. K. Anderson, T. D. Brandebourg and C. W. Rowe

[Click here to read more!](#)

### **Member News**

**Wisconsin Meat Industry Hall of Fame:** Four individuals with outstanding lifetime contributions to the meat business were inducted into the Wisconsin Meat Industry Hall of Fame on May 3 recognition ceremony. AMSA member Elton D. Aberle was among the recipients Elton ("Abe") Aberle supported meat science and agricultural education throughout his career in academia. He started out at Purdue University's animal sciences department, where he co-authored the definitive textbook on introductory meat science, "Principles of Meat Science." He then became chair of the animal sciences department at the University of Nebraska-Lincoln, where he oversaw the completion of a new building for the department. In 1998, Aberle was selected to serve as the 11th dean of the UW-Madison College of Agricultural and Life Sciences (CALs). At CALs, he forged valuable relationships that helped lay the foundation for investments in academic programs in CALs, including meat science personnel and facility infrastructure. He retired in 2005. Throughout his career, Aberle prioritized service, including serving on the board of directors and as president of the AMSA.



### **2018 ADSA/ASAS Midwest Award Winners Announced Congratulation to AMSA Members Dr. Brad Kim and Dr. Anna Dilger!**



#### **Outstanding Young**

**Research Award:** Dr. Brad Kim earned his M.S. degree from Kansas State University and continued on to complete his Ph.D. from Texas A&M University where he specialized in Fundamental Myoglobin

Chemistry and Meat Processing. He completed postdoc training at Iowa State University and then worked for AgResearch, New Zealand as a Senior Research Scientist. Currently, Dr. Kim is an Assistant Professor in the Department of Animal Sciences at Purdue University. There, he leads the Meat Science and Muscle Biology research program which focuses on identifying key biochemical mechanisms governing meat quality and developing systematic post-harvest strategies to improve meat quality attributes. Throughout his education, Dr. Kim has produced numerous publications including 48 peer-reviewed articles, four book chapters, two patents, 18 proceedings, and 50 abstracts. In addition to his publications, he has been successful in acquiring research

grants over \$1.5 million as a Principal Investigator, including his recent USDA-NIFA AFRI award and has been appointed to an Honorary Scientist and Advisor of the National Institute of Animal Science, Korea.

**Outstanding Young Teacher Award:** Dr.

Anna Dilger is an Associate Professor in Animal Sciences at the University of Illinois and has taught both introductory and advanced courses in Meat Science, Growth and Development, and Contemporary Issues. Since her initial appointment in 2010, Dr. Dilger is known for her enthusiasm and sincere engagement she brings to the classroom, motivating her student through the use of student-centered activities and innovative assignments. In addition to her superior teaching styles, she has re-structured the experiential learning program in her department, remains active at the University level learning outcome assessment, and holds leadership roles in the College of ACES Teaching and Learning Academy for faculty and staff. Dr. Dilger's outstanding teaching qualities are consistently recognized by her students, peers, and the College of ACES at the University of Illinois.



### 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:**

- Research Scientist - Muscle Foods ~ CSIRO
- AMSA 2018 Summer Communication Internship ~ AMSA
- Regional Lab Operations Manager ~ Food Safety Net



Services

- Lab Manager ~ Food Safety Net Services
- Director/VP of Chemistry Operations
- Production Manager ~ Farm to Market Foods

## Upcoming Events

### **Advanced *Listeria* *Monocytogenes* Intervention and Control Workshop: Register**

**Today!** Space is limited in the upcoming Advanced *Listeria monocytogenes* Intervention and Control Workshop - take advantage of early registration prices

and sign up today! This workshop provides one of a kind instruction from leading companies producing RTE meat and poultry products. Don't miss your chance to learn from the experiences of these hands on industry experts:



*Trusting in Trade*  
2018wmc.com

- James Davis, Corporate Sanitation Manager, OSI Group, LLC
- Tim Freier, Division Vice President, Merieux NutriSciences
- Matt Henderson, Director of Food Safety, Land O'Frost, Inc.
- Rory Redemann, Sanitation Lead, The Kraft Heinz Company
- Scott Stillwell, Senior Vice President, Tyson Foods
- Peter Taormina, President, ETNA Consulting Group
- Steve Tsuyuki, Senior Director, Sanitary Design and Corporate Sanitation, Maple Leaf Foods
- Susan Usjak, Sanitary Design Specialist, Maple Leaf Foods
- And More!

For information on exhibit and sponsorship opportunities, contact Jim Goldberg at [jgoldberg@meatinstitute.org](mailto:jgoldberg@meatinstitute.org) or 202-587-4206.

For registration and event information go to [www.meatinstitute.org](http://www.meatinstitute.org) and click on 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.

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 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](http://www.bifsc.org).

### **Upcoming Events**

#### **2018 AMSA Calendar of Events**

**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](http://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**

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