

What's New in eNews?

Key Reminders and Updates:

- AMSA Scholarships Due Tomorrow
- AMSA Welcomes Nestlé Purina to the Sustaining Partners Program
- Call for AMSA Board Recommendations is Open
- AMSA Webinar: Bylaws Amendment Forum - March 22
- Call for Scholarship Selection Committees
- RMC State of the Domestic and Global Meat Industry Speakers Announced
- Apply Today for the AMSA Summer Internship Program
- 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 Scholarships Due Tomorrow

Applications are due tomorrow 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 Hunter International Travel Award
- Kinsman International Award
- C. Boyd Ramsey RMC Scholar Award
- Robert Rust Award

AMSA Welcomes Nestlé Purina to the Sustaining Partners Program

Nestlé Purina has joined 40 other companies and institutions as a Sustaining Partner of the AMSA. For more than 50 years, the AMSA has relied on support from partners to maintain its



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

ability to provide community and professional development programs as well as opportunities for individuals in the field of meat science. AMSA's Sustaining Partner program recognizes the organizations and institutions that provide significant financial and logistical contributions for the products and services offered by the organization.

"The addition of  Purina to our sustaining partners broadens AMSA's membership base significantly into the pet food space. This gives us new opportunities for facilitating collaboration in the meat science community in ways that many have not previously considered," states Thomas Powell, AMSA Executive Director.

For 90 years, Purina has been bringing value to their consumers by providing high-quality, nutritious pet products that help enrich their pets' lives. Purina's 500+ global scientists and pet experts, including nutritionists, behaviorists and veterinarians, work to create products and innovations that not only contribute to pet overall health and wellbeing but also advance the industry. As the newest Sustaining Partner for AMSA, Purina will have the opportunity to share its leading knowledge and expertise in the area of ingredient research, specifically protein.

"Protein is a key ingredient in every Purina recipe as it provides a strong foundation for our pets' nutrition. It is a critical part of our complete and balanced diets for both dogs and cats," said Staci DeGeer, Senior Product Development Scientist. "At Purina we value collaboration with the industry and aspiring scientists in the area of product development. Joining the ranks of AMSA Sustaining Partners is an excellent opportunity to do just that."

The Sustaining Partnership program enables participating companies and institutions to acknowledge and further align under a common goal to foster the principles of meat science and technology. Our Sustaining Partners have enhanced AMSA programs such as student development, scientific information outreach and building the global network of meat science professionals. The program includes five levels of partnership – Diamond, Platinum, Gold, Silver, and Bronze.

AMSA Member News

Call for Recommendations for AMSA Board Now

Open: Do you or does someone you know want to participate on the AMSA Board of Directors? The Nominations Committee has opened the call for recommendations for the positions of President Elect, Treasurer and Director. The committee will use the recommendations to formulate the slate of candidates for this year's election.

AMSA Board service is an opportunity to shape the direction of the association. The board meets monthly by web conference and three times annually in face-to-face venues to determine priorities, consider new opportunities, and to interact with leaders in academia, government, and industry. Here are examples of actions the current board completed since RMC:

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)*

- Launched the Meat and Muscle Biology Journal.
- Completed the meat science lexicon project.
- Began working on site selection for RMCs beyond 2020.
- Recruited several new sustaining partners

You must be a current AMSA professional or emeritus member to participate. Once you have the person's permission, you compose and submit brief statements on their qualifications and why you believe that they are a good candidate.

Submit a recommendation at www.meatscience.org/elections.

This link is a members-only page and requires you to log into the AMSA web site. Feel free to contact Nominations Committee chair **Steve Goll** or any AMSA staff member if you need assistance or have questions concerning this process.

AMSA Webinar: Bylaws Amendment Forum March 22, 2018

Overview:

This is an open forum for all AMSA members to take part in a discussion of a proposed bylaw amendment which would establish the AMSA Educational Foundation Board of Trustees in the Association Bylaws. The purpose of this bylaw amendment is to provide a stable blueprint for the governing of this foundation, and the basic mechanism for how the Board of Trustees and the Board of Directors work together in the realm of foundation matters.

AMSA created an endowment program in 1990. In 2001, the membership voted to form a foundation from the endowment funds under the care of a Board of Trustees. The Board of Trustees created and developed structure and polices for stewardship and growth of the foundation. 17 years later, over \$1,000,000 in gifts from over 1,000 individuals and organizations have accumulated, and the Board of Trustees is looking towards the future of the foundation on a completely different scale.

In 2017, the AMSA Board appointed a task force to better define the roles of the Board and Trustees in the ongoing stewardship and cultivation of the foundation. The Task Force has recommended distilling the core structural and purpose policies of the foundation into a bylaws amendment. These include responsibilities, eligibilities, and authorities that are to be delineated to the Board of Trustees. Generally, bylaws serve as the blueprint for how the governing body of an organization will operate. The purpose of this bylaw amendment is to provide a stable blueprint for the governing of the Foundation and the basic mechanism for how Board of Trustees and Board of Directors work together in the realm of foundation matters.

For more information about the bylaw amendment and to view the next steps please visit:

<http://www.meatscience.org/about-amsa/policies-and->

- *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*

[procedures/2018-bylaws-amendment-proposal](#).

Presenters:

- Dr. Keith Belk, Professor and Holder of the Ken & Myra Monfort Endowed Chair in Meat Science with the Center for Meat Safety & Quality, Colorado State University
- Dr. Steve Goll, Director of Research and Development, Tyson Foods, Inc.
- Dr. Thomas Powell, Executive Director, American Meat Science Association

Register:

AMSA will be hosting two webinars on March 22nd at 9:00 am and 1:00 pm CT. Please use the link below and select one webinar that works best for you. The same information will be presented on both webinars. The webinar will be 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.

Call for Scholarship Selection Committees: We are currently seeking volunteers for the AMSA Educational Foundation Scholarship Selection Committees. Descriptions of each scholarship can be found on the AMSA website. Selection committees include:

- Robert Cassens Scholar Award
- The Hunter International Travel Award
- Kinsman International Award
- C. Boyd Ramsey RMC Scholar Award
- Robert Rust Award

There are a limited number of positions available on the scholarship 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.

AMSA RMC Updates

AMSA 71st RMC State of the Domestic and Global Meat Industry Symposium

Speakers Announced: AMSA

is pleased to announce, Drs. Keith Belk, Craig Morris, and

Molly McAdams will be the featured speakers at the AMSA 71st Reciprocal Meat Conference (RMC) Symposium entitled "State of the Domestic and Global Meat Industry", on Monday, June 25 in Kansas City, MO *sponsored by the National Pork Board*.

The speakers in this symposium will take a comprehensive look at the destinations of U.S. and North American meat products. These speakers will also address economic realities, adaptations and development of new approaches and applications, and distribution methods that play a role in our



meat judging program)

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

industry.



Production and Economic Balance in Domestic and Export Markets: Keith Belk, Professor and Holder of the Ken & Myra Monfort Endowed Chair in Meat Science at Colorado State University, will provide insight on the future growth opportunities for domestic and international markets. He will also discuss the policies that we should be aware of that can influence both domestic and international market access and product value.

Kicking U.S. Exports of Pork Up a Notch: Delivering Producer Returns During a Critical Time:

As domestic pork production continues to outpace domestic consumption, there has never been a more critical time to expand opportunities for U.S. pork exports around the globe. In this session, Dr. Craig Morris, Vice President, International Marketing at the National Pork Board, will discuss how the National Pork Board has made international marketing one of its key priorities and how that activity will ultimately bolster producer returns.



“Stop Thinking About Your Consumers. Think LIKE Them:” Dr. Molly McAdams, Principal at Om3 will address how traditional channels have successfully staved off truly adapting to consumer demands by keeping an arms-length relationship with the shopper. Disruptive technologies and digital solutions have put consumers in the driver’s seat when it comes to shopping for goods and services.

The key to success in meeting consumer demand is not to think about the consumer, but rather to think LIKE the consumer.

For more information on the RMC program [click here!](#)

Student News :

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
- **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.

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 Voegelé, Hope.Voegele@ttu.edu.

Sign-Up Survey:

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

2018 Student Leadership Conference: 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. Registration is still open [click here](#) to register now and be sure to book your hotel as well!

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:

Modified Atmosphere Packaging Improves Surface Color of Dark-Cutting Beef

R. M. Mitacek, A. R. English, G. G. Mafi, D. L. VanOverbeke and R. Ramanathan

[Click here to view the paper!](#)

Consumer Assessment of Lamb Loin and Leg from Australia, New Zealand, and United States

M. R. Phelps, A. J. Garmyn, J. C. Brooks, J. N. Martin, C. C. Carr, J. A. Campbell, A. G. McKeith and M. F. Miller

[Click here to view the paper!](#)

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:

- 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
- Dog Treat Recipe/Cook Process Developer
- Meat, Batter & Breeding Applications Intern ~ Ingredient
- 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



Trusting in Trade
2018wmc.com

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 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 22 - AMSA Webinar Bylaws Amendment Forum

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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