



# NEWSLETTER

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## What's New in eNews?

### Key Reminders and Updates:

- AMSA Members Elect New Officers and Directors
- Mindy Brashears Nominated to Lead USDA Food Safety
- AMSA 2018 RMC Early Bird Deadlines Ends Tuesday
- 2018-2019 Student Board Election – Director Ballots Closes on Monday
- Meat and Muscle Biology New Articles Published
- AMSA Member News
- 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 Members Elect New Officers and Directors

AMSA members have selected the next class of officers and directors that will join the leadership team on the AMSA Board of Directors. These members will begin their terms at the conclusion of the 2018 RMC.

Congratulations to the following:

### President Elect:

- Steve Larsen, National Pork Board

### Treasurer:

- Susan Shivas, Tyson Foods, Inc.

### Directors:

- David McKenna, Tyson Foods, Inc.
- Steven Shackelford, USDA Agricultural Research Service
- Keith Underwood, South Dakota State University

As these four people come on to the board, Steve Goll, Sharon Beals, Andy Milkowski, Rob Maddock, and Steve Campano will end their terms at the conclusion of the 2018 RMC. One look at the progress the association has made over the past three years provides convincing evidence of the positive impact these individuals have had. Remaining on the board will be Rhonda Miller (current President), Eric Berg (current president-elect), Dustin Boler, Amy Steward, Dale Woerner

### 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 Food Safety Net Services Hormel Foods, Inc.  
Kemin Food Technologies  
Merck Animal Health  
National Pork Board Zoetis

*Silver Sustaining Partners:*  
ADM  
ConAgra Brands  
Corbion  
Elanco Animal Health  
Hawkins Food Ingredients Group  
Iowa State University  
Jack Link's® Protein Snacks  
JBS, USA  
Johnsonville, LLC  
Kraft Heinz Company Nestle  
Purina  
PIC  
Sealed Air's Cryovac® brand  
Texas Tech University

(2018 RMC Chair), Tommy Wheeler (2019 RMC Chair), Chad Carr, and Jennie Hodgen.

## Mindy Brashears Nominated to Lead USDA Food Safety

President Donald J. Trump announced last week his intent to nominate AMSA member Dr. Mindy Brashears at Texas Tech University, to be the Under- secretary for Food Safety at the U.S. Department of Agriculture. Brashears is a professor of food safety and public health and the director of the International Center for Food Industry Excellence at Texas Tech. Her research program focuses on improving food safety standards to make an impact on public health. Her highly acclaimed work evaluates interventions in pre- and post-harvest environments and on the emergence of antimicrobial drug resistance in animal feeding systems. These efforts have resulted in commercialization of a pre-harvest feed additive that can reduce E. coli and Salmonella in cattle. She also leads international research teams to Mexico, Central and South America to improve food safety and security and to set up sustainable agriculture systems in impoverished areas. She is past-chair of the National Alliance for Food Safety and Security and of the USDA multi-state research group. Dr. Brashears is also the recipient of the AMSA Research Award that will be presented at the AMS 2018 RMC in Kansas City, MO this June.

Agriculture Secretary Sonny Perdue applauded the President's selection, and stated, "Food safety is at the core of USDA's mission, because it directly affects the health and well-being of millions of Americans every day. President Trump has made an excellent choice in Dr. Mindy Brashears, and I am excited to have her join the team. Dr. Brashears has spent decades finding ways to improve food safety standards through innovation, invention and leadership on research missions across the globe. I look forward to her bringing that wealth of expertise and track record of results here to USDA." Perdue added that his agency still has qualified people awaiting confirmation to fill key roles at USDA, and urged the Senate to consider their nominations as quickly as possible.

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

**AMSA 2018 RMC Early Bird Deadlines Ends May 15th:** So if you have not registered to attend the AMSA 71st RMC, make sure you register by May 15th, to take advantage of the early bird registration discount for the conference. Smithfield Foods and AMSA members in the greater Kansas City Area are excited to host the AMSA 71st RMC, that will be held June 24-27, 2018.

Already Registered for RMC? Did you remember to sign-up for



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.  
Essentia Protein Solutions  
ICL Food Specialties  
IEH Laboratories & Consulting Group  
Kayem Foods Inc.  
Kerry Ingredients  
Land O'Frost Inc.  
Maple Leaf Foods  
NSF International  
Oklahoma State University  
Perdue Foods, LLC  
Seaboard Foods  
Simmons Prepared Foods, Inc.  
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)*

the processed meats contest, golf tournament, iron chef competition, softball tournament, student mixer, or the fun run! If not, there is still time to sign-up and purchase these events! **Just click here** and enter "golf," "softball," "Iron Chef," etc. in the enter name/keyword box, select go, add the item to your cart and check out. Your RMC registration will be updated immediately.

For more information about registration, hotels and the conference, go to the official website of the AMSA 71st RMC, [www.meatscience.org/rmc](http://www.meatscience.org/rmc) or send an email to [information@meatscience.org](mailto:information@meatscience.org).

**Quiz Bowl Registration Open:** The 17th Annual RMC Undergraduate Quiz Bowl Competition will take place on Sunday, June 24th in Kansas City, Missouri. The preliminary rounds will take place in the Westin at Crown Center with the final round being held at the during the Sunday night Welcome Reception. Each university may register up to two teams of four students. **The deadline to register is May 24th.** Teams that submit their required questions by May 24th, will be entered into a drawing to receive a bi for Round 1. For a complete set of rules and to register for this year's competition, make sure to visit the [AMSA website](#). Contact [Rachel Adams](#) for any additional questions.

**RMC Sponsorship Opportunities:** AMSA would like to take this opportunity to thank the current AMSA 71st RMC sponsors, for their support. This RMC is shaping up to be a very exciting and educational gathering for meat science individuals! There is still time and sponsorship opportunities available if your company or organization is interested in becoming a sponsor. Through RMC sponsorship, an organization establishes itself as a meat industry leader in the minds of the top food, animal and meat scientists and students. Sponsors achieve a level of familiarity with students through their experiences in these programs that enables the sponsor to enhance its recruitment efforts. We currently have some technical sessions, breaks and lunches available. Reservations will be taken in order received for any open sponsorship events. Please contact [Deidrea Mabry](#), with any questions and/or requests that you have.

## Student News

**2018-2019 Student Board Election – Director:** This year we have 14 outstanding students running for four region and 2 at-large positions on the Student Board. AMSA student members should have received a ballot via email yesterday, if you did not receive a ballot, make sure your AMSA membership is current and contact [Deidrea Mabry](#)!

**Ballots Close at 4 pm CT on Monday, May 14th!**

We encourage you to take advantage of this opportunity to learn more about each of the candidates for the Student Board of Directors, as there are 14 qualified, enthusiastic nominees for this year's board. We look forward to your participation in the Student Board elections!

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)
- Robert Merkel

Read below to see what their AMSA membership means to them!

### **East Region**

- Marlee Kelly, University of Kentucky
- Paige McAtee, The Ohio State University

### **Midwest Region**

- Morgan Henriott, University of Nebraska
- Samantha McKinney, South Dakota State University
- William Paul Ogdahl, North Dakota State University
- Matt Schulte, Iowa State University

### **South Region**

- Clay Bendele, Texas Tech University
- Erin Beyer, Texas Tech University
- Cole Perkins, Texas Tech University
- Macy Perry, Oklahoma State University
- Sean Morrow, Texas Tech University
- Laura Yoder, Oklahoma State University (June 2018)

### **West Region**

- Zachary Davis, University of Wyoming
- Blake Foraker, Colorado State University

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

## ***Meat and Muscle Biology***

*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.

### **Impact of Light Source on Color and Lipid Oxidative Stabilities from a Moderately Color-Stable Beef Muscle during Retail Display**

Jade V. Cooper, Surendranath P. Suman, Bryon R. Wiegand, Leon Schumacher and Carol L. Lorenzen

[Click here to read more!](#)

### **Palatability and Biochemical Factors of Beef from Mature Cattle Finished on a Concentrate Diet Prior to Harvest**

Devin A. Gredell, Travis G. O'Quinn, Jerrad F. Legako, J. Chance Brooks and Markus F. Miller

[Click here to read more!](#)

### **Meat Science Lexicon\***

Dennis L. Seman, Dustin D. Boler, C. Chad Carr, Michael E.

(supports RMC)

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

Dikeman, Casey M. Owens, Jimmy T. Keeton, T. Dean Pringle, Jeffrey J. Sindelar, Dale R. Woerner, Amilton S. de Mello and Thomas H. Powell

[Click here to read more!](#)

### **Marbling Texture's Effects on Beef Palatability**

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

[Click here to read more!](#)

## **AMSA in the News**

**Meat Science Review AMSA's RMC: A Royal Choice:** The American Meat Science Association's (AMSA) Reciprocal Meat Conference (RMC) has always been a place for researchers and industry professionals to gather and discuss research and hot topics within the meat industry. In recent years, more and more student-centered events have been added to make it an event that students also look forward to attending year after year. On June 24-27, meat scientists from across the country will gather in Kansas City, Mo., where they will be hosted by Smithfield Foods and other local AMSA members from at the 71st RMC.

The opening keynote presentation, "Out of the Frying Pan and Off the Fire: Global Politics Looking to Take Meat off the Menu", will be led by Karl Brophy, the Founder and CEO of Red Flag, a global risk analysis and campaigning agency. 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. The once-niche topics of food science, nutrition and safety have changed dramatically. International bodies such as the World Health Organization and dogmatic activists are increasingly influencing food regulation using skilled communication techniques. Where have we been? What have we learned? And how are we going to counter these trends? Following this keynote presentation will be sessions on The Future of Cultured Protein, State of the Domestic and Global Meat Industry and Applied and Omic Approaches to Fresh Meat Quality Defects.

Tuesday morning will begin with a presentation on "Trust, Transparency, and Communicating Science" by Trevor Butterworth, founding executive director of Sense About Science, USA. Butterworth has written for the Washington Post, the Financial Times, the Wall Street Journal, Newsweek, and the New Yorker.com, among many other publications. This presentation will focus on the reality that facts rarely change people's beliefs. What does that mean for scientific integrity and progress moving forward? Following this keynote will be sessions on Marinated Products: A Look at the Other Processed Meat; Meat & Nutrition – Sustaining Healthy Protein Sources; and Food Safety – Pathogen Detection and Microbiological Testing.

Following the Monday and Tuesday morning sessions, there will be afternoon sessions giving attendees the chance to view some of the cutting-edge research taking place in the meat

science community. Attendees will also have a chance to hear from some of the leading experts in the industry on a variety of topics.

Wednesday morning will start with a lively debate focusing on Current Perspectives in Meat Science. This interactive roundtable is intended to engender discussion of foremost meat science topics our industry faces. Each topic will include a seven-minute presentation in support of followed by a seven-minute presentation in opposition of the proposed topic question. Following this debate will be sessions on Building the Perfect Beef Carcass, A Live Animal and Carcass Demonstration; Incubating Research and Development - Teaching, Leading and Manufacturing; and BBQ – History, Trends and Educational Outreach.

[Click here to read more!](#)

### **AMSA Exclusive: Mass spectrometry "omics" technologies and their potential for meat quality research — a tutorial:**

The term "omics" broadly describes an approach rather than a particular technique. Omics approaches enable global characterization of biological systems in a high-throughput manner and can be utilized to address a wide range of both basic and applied research questions.

The goal of this tutorial is to present an overview of omics approaches that use mass spectrometry technology and to provide examples of how they can be applied to answer important questions in meat science research.

A mass spectrometer measures the mass of molecules in a compound of interest. The molecular mass can be measured very accurately, within 1 part per million (ppm), depending on the type of mass spectrometer used. This output is called a mass spectrum (MS). With this level of accuracy, the molecular formula of a compound can be determined. However, even if we know the number of carbons, nitrogens and hydrogens in a compound, we do not know the order in which they are arranged and this is what gives the compound biological function.

Fortunately, mass spectrometers also can selectively fragment compounds and then measure the mass of the resulting fragment ions. This output is called a tandem mass spectrum (MS/MS). The way that a compound fragments in a mass spectrometer is structure-specific and thus, a combination of the MS and the MS/MS spectra is required to characterize a detected compound.

[Click here to read more!](#)

## **AMSA Member News**

**Clay Eastwood Receives ANSC Award for Outstanding PhD Graduate Student:** Clay Eastwood, a PhD candidate in the Department of Animal Science at Texas A&M University, received the ANSC Award for Outstanding PhD Graduate Student, at the Animal Science Awards Banquet on Thursday,

April 26, 2018. This is the first year for this award with selection criteria based on evidence of excellence in academics, research, teaching, and service/outreach. Clay has been recognized many times for her accomplishments during her graduate program. Most recently, she received the Vice Chancellor's Award in Excellence for Graduate Student Teaching in 2018, and she received the Dean's Outstanding Achievement Award for Graduate Teaching in 2016. [Click here to read more!](#)

**Jill Jobe receives ANSC Award for Outstanding MSc**

**Graduate Student:** Jill Jobe, a master of science candidate in the Department of Animal Science at Texas A&M University, received the ANSC Award for Outstanding MSc Graduate Student, at the Animal Science Awards Banquet on Thursday, April 26, 2018. This is the first year for this award with selection criteria based on evidence of excellence in academics, research, teaching, and service/outreach. Jill is from Shawnee, Kansas and received her B.S. degree from the University of Missouri-Columbia before she began her graduate program at Texas A&M University working with Drs. Kerri Gehring, Jeff Savell, and Steve Smith. At the University of Missouri-Columbia, she excelled both academically and extracurricular. [Click here to read more!](#)

**Glenn J. Miller Will Be Greatly Missed:** Glenn J. Miller, 92, passed away April 29, 2018, following a courageous battle with cancer. He was born June 28, 1925, to Joseph and Lillian (Bricker) Miller in Crete. He graduated from Crete High School in 1943 and entered the Army the same year to serve his country in World War II. While in the service he received both foreign service ribbons of World War II with stars, the Combat Infantryman's Badge and Bronze Star. He married the love of his life, Marcia Aron, on Aug. 27, 1950, and they were happily married for 56 years until her passing in 2006. He received his bachelor's degree from Doane College and master's and doctorate degrees in biochemistry from Purdue University. He was appointed assistant professor by the University of Wyoming on Feb. 1, 1956, and remained with that institution until his retirement on June 31, 1986. While at the University of Wyoming, he served in the Department of Agricultural Chemistry and the divisions of agricultural biochemistry, biochemistry and animal science in the College of Agriculture and was head of the Biochemistry Division. Dr. Miller's primary research involved the characteristics and metabolism of lipids in domestic and wild ruminant animals. He was the senior author of more than 40 journal articles and numerous in-house publications and served as manuscript reviewer for the Journals of Food Science and Agricultural and Food Chemistry. He was a member of the American Association for the Advancement of Science (fellow), the American Meat Science Association, the American Oil Chemists' Society, the Institute of Food Science, the New York Academy of Sciences and the honor societies Gamma Sigma Delta, Phi Lambda Upsilon and Sigma Xi. He also was a member of BPOE Laramie Lodge 582, the American Legion and Veterans of Foreign Wars. He was an avid fisherman and Wyoming Cowboys football and basketball fan. Condolences may be sent to the family at [www.montgomerystryker.com](http://www.montgomerystryker.com).

## AMSA Career Center

The AMSA Career Center is one of the only web-based job services created specifically to address the employment needs of professionals and employers in the meat industry. Get your resume noticed by the people in your field who matter most. Whether you're looking for a new job or ready to take the next step in your career, we'll help you find the opportunity that you've been looking for.



Posting your resume on the AMSA Career Center will enable you to upload up to 5 career-related documents, receive automatic email notifications, access to job seeker resources, and save up to 100 and apply when you're ready. Remember that posting your resume is complimentary.

To the graduating class of 2018, it's never too early to start posting your resume. Don't let this crucial next step to your future fall by the wayside. Get ahead of the pack and post your resume today by visiting the [AMSA Career Center](#).

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

### New Job Postings:

- Senior Director Research and Development ~ JBS/Pilgrim's
- Research and Development Manager ~ JBS/Pilgrim's
- Associate Food Technologist – Willmar Corporate Office ~ Jennie-O Turkey Store
- Manager Prepared Technical Services ~ JBS/Pilgrim's
- Research Tech Manager ~ JBS/Pilgrim's
- Operations Analyst ~ SunFed Ranch
- Principal Scientist Meat Ingredients ~ Corbion
- Principal Scientist Meat ~ Corbion
- Director/VP of Chemistry
- Business Development Manager ~ Food Safety Net Services
- Lab Manager ~ Food Safety Net Services
- Production Floor Manager ~ Journeyman Meat Company
- Production Manager ~ Farm to Market Foods

## Upcoming Events

**2018 Center of the Plate Training® June 5-7, College Station, Texas:** Register now for this year's Center of the Plate Training, where attendees experience an in-depth, first-hand look at how carcasses are converted into meat cuts commonly found at retail and foodservice.

What you will learn from this course:



- The IMPS numbering system, purchaser specified options, and a knowledge of the meat items as described by the Meat Buyers Guide.
- How standards keep products consistent, wholesome, and fair throughout the market.
- Common defects or inconsistencies in meat products that you should look for to prevent dissatisfied customers.
- How value is determined for meat products and how it is affected by quality parameters.
- The latest meat cuts, including previously undervalued muscles, and innovative menu ideas.

The course is being co-hosted by AMSA, the American Association of Meat Processors, Chicago Midwest Meat Association, Canadian Meat Council, Southwest Meat Association and Southeastern Meat Association. COP is funded in part by the Beef Checkoff, and is co-sponsored by the Pork Checkoff, Lamb Checkoff, and Merck Animal Health.

**Hotel Details:**

Aloft College Station  
3081 University Drive East  
College Station, TX 77840  
1-855-811-0254

For more information, contact Ann Wells,  
[awells@meatinstitute.org](mailto:awells@meatinstitute.org) or (202)587-4252.

**6th International Course in Dry Cured Meat Products:**

IRTA, the Agri-food and Technology Research Institute, ([www.irta.eu](http://www.irta.eu)) is pleased to announce that the 6th International Course in Dry Cured Meat Products is to be held from May 28th to June 1st, 2018 at IRTA centre located in Monells (Girona), Spain.

The 6th International Course in Dry Cured Meat Products, which in the past editions has been attended by professionals from 25 different countries, is addressed to professionals working in the fields of production, R & D, quality & marketing and sales of the meat industry and related sectors.

The course combines both theory and practice and provides a comprehensive review of all important aspects related to the manufacture of fermented sausages and dry cured ham, as well as the latest developments in processing technologies and an overview of industrial trends.

The 6th International Course in Dry Cured Meat Products also provides a unique opportunity to share experiences among professionals from all over the world, to create networking and establish new business and commercial relationships.

This year the highlighted topic is The microbiological safety of dry cured meat products. More information about the course can be found at [www.drycuredmeatcourse.com](http://www.drycuredmeatcourse.com).

**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/>.

**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."*

- May 22, 2018
  - Time: 10 am - 4 pm
  - Location: Bellevue, Washington
- June 13, 2018
  - Time: 10 am - 4 pm
  - Location: Overland Park, Kansas
- July 31, 2018
  - Time: 10 am - 4 pm
  - Location: St. Charles, Missouri

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.

**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

### 2018-19 AMSA Calendar of Events

**May 22-24** - PORK 101 - Texas A&M University, College Station, TX

**May 28-June 1:** 6th International Course in Dry Cured Meat Products - Monells (Girona), Spain

**May 30-June 1** - 22nd World Meat Congress - Dallas, TX

**June 5-7:** Center of the Plate Training®, College Station, Texas:

**June 24-27** - Reciprocal Meat Conference - Kansas City, MO

**July 19-21:** 79th AAMP Convention of Meat Processors and Suppliers' Exhibition - Kansas City, MO

**September 29** - Eastern National Meat Judging Contest - Wyalusing, Pennsylvania

**October 14** - American Royal Meat Judging Contest - Omaha, Nebraska

**October 16** - National 4-H Meat Identification and Evaluation Contest, Kansas State University, Manhattan, KS

**October 22-24** - PORK 101 - Iowa State University, Ames, IA

**October 30-** Cargill High Plains Meat Judging Contest - Friona, Texas

**November 11** - International Intercollegiate Meat Judging Contest - Dakota City, Nebraska

**January 20** - National Western Intercollegiate Meat Judging Contest - Greeley, CO

**February 3** - Southwestern Intercollegiate Meat Judging Contest - Fort Worth, Texas

**February 9** - Iowa State University Meat Evaluation Contest - Ames, IA

**March 31-April 2** - National Meat Animal Meat Evaluation Contest - Oklahoma State University - Stillwater, OK

### 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)

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