



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- AMSA Welcomes Essentia Protein Solutions
- AMSA Officer and Director Election Closes Today
- AMSA 2018 RMC Early Bird Deadlines Ends May 15th
- Quiz Bowl Registration Open
- RMC Sponsorship Opportunities
- Meet the 2018-19 Student Board Director Candidates
- AMSA Member in the 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 Welcomes Essentia Protein Solutions to the Sustaining Partners Program

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

"Essentia's role in the production of meat-based ingredients that build functionality,



nutrition, and flavor cuts across a wide range of scientific disciplines. The opportunities for collaboration with the AMSA membership are simply enhanced by the addition of Essentia's scientists. The exposure of meat science students to yet another aspect of meat production and processing will provide new opportunities for those soon entering the workforce," states Thomas Powell, AMSA Executive Director.

Essentia is all about proteins. Driven by fulfilling customer needs, Essentia helps improve food products across the world. The mission behind Essentia is to create and deliver value through innovative product and protein solutions. Essentia is driven by innovation and supported by their expertise and technical know-how to ensure that their customers get real

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
JBS, USA
Johnsonville Sausage
Company
Kraft Heinz Company Nestle
Purina
PIC
Sealed Air's Cryovac® brand

value through real innovation. Essentia sees their role not merely as a supplier, but as a serious long-term business partner filling an important role in their customers value chain, offering complete innovative protein solutions backed by an essential range of services.

"AMSA has always been known for providing educational, scientific, and student recruitment opportunities to help advance the field of Meat Science. As a Global Ingredient company offering innovative meat based ingredients to the meat industry, Essentia Protein Solutions is proud to be joining AMSA, as a Sustaining partner and look forward to using these opportunities to help us grow for the future," states Adam Krause, National Account Manager, Essentia Protein Solutions.

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.

Let Your Voice be Heard!

The AMSA Officer and Director election is underway! Reminder emails containing a link to ballots were sent yesterday to all active Professional and Emeritus AMSA members who have yet to cast their vote. Voting closes today at 5:00 pm CDT on Friday, May 4th.

The Nominations Committee chaired by AMSA Past President Steve Goll has submitted the following individuals for the 2018 ballot:

- **For President-Elect:** John Scanga & Steve Larsen
- **For Treasurer:** Lauren Sammel & Susan Shivas
- **For Director:** David Hayden, Megan Hobbs, David McKenna, Wes Schilling, Steven Shackelford, and Keith Underwood

Complete information on each candidate is posted at www.meatscience.org/elections.

Please remember that voting is a member privilege so exercise your right and help shape our association. It's a tight race and every vote counts!

If you have any questions or did not receive a ballot please contact [Thomas Powell](#).

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

Texas Tech University
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
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)*

RMC 2018

RECIPROCAL MEAT CONFERENCE

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 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 or send an email to 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. 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, with your support. This 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

efforts for the meat and livestock industries)

- *Tom Carr (supports AMSA youth programs including meat judging)*
- *Melvin "Hunter" Hunt (supports student travel to international meetings)*
- *Robert G. Kauffman (support meat science student development)*
- *William Moody (supports meat science students)*
- *Robert Rust (supports meat science students)*
- *H. Russell Cross (supports meat judging and student activities)*
- *Robert Cassens (support PhD students)*
- *C. Boyd Ramsey (supports undergraduate students)*
- *Jimmy Wise (support meat judging activities)*
- *F. C. Parrish (support will endow AMSA student activities)*
- *Dell Allen (supports meat judging)*
- *John Forrest (supports AMSA programs)*
- *Dale Huffman (supports AMSA programs)*
- *Robert Bray (supports R.C. Pollock Award)*
- *Vern Cahill (supports R.C. Pollock Award)*
- *C. Ann Hollingsworth (supports student scholarships)*
- *Donald Kinsman (supports student*

2018-2019 Student Board Election – Director: We are excited to launch the Director ballot for the 2018-19 AMSA Student Membership Board of Directors! 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!** 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!

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

East Region



Marlee Kelly, University of Kentucky

My experiences as a member of the American Meat Science Association has been overwhelming positive and has played an instrumental role in guiding my educational and career paths. As a member, I have traveled the country, attended multiple conferences and participated in various events that would have been impossible without the scholarships I received from the AMSA. These events have opened my eyes to an organization that provides vast opportunities for students to garner an appreciation for the meat science industry. I even look forward to the weekly newsletters so I can keep up with events and awards. My membership of the AMSA, has helped me find my passion for the meat science industry and now I would like to guide other students to find this same enthusiasm.

Paige McAtee, The Ohio State University

Being a member of AMSA to me is an honor. As a member, you have the ability to be a part of an organization that has members from across the country, including, but not limited to universities and elite leaders in the meat and agriculture industries. It is not common to come by an organization like AMSA that houses so many opportunities for education, leadership, and collaboration with industry professionals such as programs like Meat Judging Contests, Student Leadership Conference, and the Reciprocal Meat Conference. Being able to be a part of such a widespread organization that gives back to so many students and industry professionals to aid in the education and improvement of the meat industry is truly humbling.



Midwest Region

Morgan Henriott, University of Nebraska

The American Meat Science Association has had a tremendous impact on me in just the

international program)

- *Roger Mandigo (supports RMC)*
- *Robert Merkel (supports RMC)*
- *Gary Smith (supports meat judging program)*
- *R. C. Pollock (supports R.C. Pollock Award)*



short amount of time I have been involved with the organization. Since the beginning, the field of meat science has provided me with endless opportunities through travel, networking, and career advancement. Being involved with AMSA gives students a head start in the meat industry. Through conferences like RMC and the AMSA Student Leadership Conference, I have had the opportunity to interact with countless colleagues and meat industry professionals. The opportunity to meet and network with these people not only on a professional level, but also on a casual and personal level, have been instrumental in my future in the meat industry. Attending conferences like Tyson's Beyond Fresh Meats allows for another networking experience and for students including myself, a diverse experience then my typically use to. All of the experiences I have gained as a member of the AMSA are beyond helpful for growing young professionals into industry leaders that will work to improve the meat industry.

Samantha McKinney, South Dakota State University

My AMSA membership has allowed me to grow both academically and professionally. Through AMSA, I have had opportunities to network with students from other schools, which have become life-long friends, and with industry personnel. Although my membership has begun recently, my knowledge of the industry has increase exponentially through short courses, webinars, and conferences hosted or sponsored by AMSA.



William Paul Ogdahl, North Dakota State University

My AMSA membership means a community. There are many universities across the country who all excel at different things. Some, football, others, track & field, but what an amazing opportunity for students across this great nation to be a part of something that is not quantifiable in points on a scoreboard, or a time on a stopwatch. That is an AMSA membership. We are all able to share our common interests and abilities, to strive to be the next leaders and innovators in a constantly changing, and ever-demanding industry. I am proud to be a part of such an exciting and large organization, but once you have experienced the people, AMSA does not seem very big at all!

Matt Schulte, Iowa State University

AMSA is an organization that always puts its members first and provides endless opportunities to help grow and expand its membership's knowledge and passion. Since



becoming a member of this community in 2014 through the intercollegiate meats judging team, AMSA has provided myself with many opportunities to network with other students and professionals in the industry and build life long friendships. Not only through networking, but through many of the activities and events AMSA hosts, students are provided with mentors to help mold and guide them through different career paths of their choosing. Personally, the student leadership conference greatly influenced and further developed my passion for meat science and my future career in this industry. Lastly, AMSA strengthens student knowledge and promotes continuous learning to all members. This could be through the Quiz Bowl Competition that many students participate in or the different breakout sessions hosted during RMC.

South Region



Clay Bendele, Texas Tech University

AMSA membership has unlocked many doors for me. Through AMSA, I've had the opportunity to sharpen my communication and interview skills through student leadership conferences. The AMSA-sponsored judging contests have improved my critical thinking skills and introduced me to life-long friends and future co-workers. The competitive outlet that meat judging provides encouraged me to come to Texas University in the first place. My AMSA membership has facilitated the development of my future career in the meat science industry through the competitions and conferences I have participated in within the past four years. My AMSA membership has done so much for me and I hope by being a student board director, I can help others see all of the opportunities AMSA has to offer.

Erin Beyer, Texas Tech University

Being a member of the AMSA is a privilege by providing an outlet to further my career as a meat scientist with research and coaching competitive teams. When I became an AMSA member by default in 2015, I couldn't imagine the impact this organization and industry would play on my life and career. Since then, I have switched career paths from food science focusing on food chemistry to meat science focusing on meat chemistry, and biochemistry. Through my AMSA membership, I have had the opportunity to compete nationally in many events, grow my knowledge of the meat science industry and network with industry leaders at SLC and RMC. Having the opportunity to attend both SLC and RMC several times has not only allowed for networking, but also allowed me to grow my knowledge of this industry enormously. I have learned current trends and new aspects of



this industry at each RMC I have attended. I am very excited to attend this year to not only learn and present my research poster, but to also network with other universities to determine the university where I should work towards a PhD. AMSA membership allows for multifaceted learning opportunities for all its members and is a valuable tool for all meat scientists.



Cole Perkins, Texas Tech University

Being an AMSA member means opportunities. AMSA has been a major part of my undergraduate program. I do not know where I would be without the experiences that it has provided. I have been able to compete with amazing people from all over the country, through meat judging and travel to areas I would have never seen before. My absolute greatest friends have come about because of my participation in AMSA sanctioned events. It has also provided me with a great number of opportunities in regards to industry experience, through meat judging, SLC and RMC. I have been able to experience different aspects of the industry and meet people from all areas. This experience has helped to guide me towards what my future career will be and has provided me with internship opportunities that have taught me even more about the industry. This was all because of my AMSA membership, and I know these opportunities will only continue to be available as I continue with my AMSA membership. These opportunities have made an amazing difference in my life and I want to work towards increasing and improving the opportunities through AMSA to allow future members to gain the benefits that I have had through my AMSA participation.

Macy Perry, Oklahoma State University

Being a member of a professional organization is one of the best ways to stay connected in an industry you are passionate about and that is what AMSA allows me to do. I have been a member of AMSA since judging meats my freshman year in 2015. AMSA is an extremely important professional organization because it truly provides so much to its members and that is why I've always highly valued my membership. AMSA not only funds the majority of the meat judging competitions across the U.S. but also allows its members to know the latest of what is happening in the meat industry in education and research. After judging meats and knowing the value it has added to my life in experiences, opportunities and relationships, I am so thankful to AMSA for making it a priority.



Sean Morrow, Texas Tech University

As an AMSA member I have had the opportunity to network with the best and brightest from academia and industry. This network has allowed me to develop life long friendships as well as relationships with potential employers. Additionally, AMSA has

provided a platform for extending these relationships through RMC. While RMC is great for networking with peers, it also has provided great sessions which have broadened my knowledge of multiple areas of the meat industry. AMSA has truly provided information on every area of the meat industry, which has allowed me to decide the exact direction I'd like to pursue further. Being a part of AMSA is not only a yearly membership fee, but also an opportunity to develop friendships, harness skills, and create networks that will last a lifetime.

Laura Yoder, Oklahoma State University (June 2018)



Being a member of the AMSA is an opportunity that you can take and run with if you so choose, and I have tried to do just that. Through programs that the AMSA offers to all of its members, there are countless opportunities to get involved and gain knowledge and experiences to improve your skills. The AMSA's student membership core purpose talks about students that foster leadership, vocational development and professional relationships with people within the animal and food industries. The AMSA has allowed me to do just those things by becoming a leader through coaching a meat judging teams, participating in short courses to develop industry skills, and build a network of students and professionals across the country within the food and animal industries. Being a part of the AMSA is something that from the beginning I have been proud of, but seeing the AMSA grow is something I am excited to be a part of and see first hand, which is why I am excited to have the opportunity to run for the student board of directors, so we can better prepare for the future in the meat industry.

West Region



Zachary Davis, University of Wyoming

Being able to participate in collegiate meats judging has allowed me the opportunity to be a member of AMSA. Being a meat judger, I only get to see one side of AMSA through our contests. If selected for the Student Membership Board of Directors, I want the opportunity to see what else this association has to offer. One part that sparks my interest is the Iron Chef Contest at RMC. Another passion of mine is cooking. My parents started teaching my sister and at a young age how to cook, I would love the opportunity to serve on the committee and help collaborate with senior board members. My membership in AMSA has give me a further appreciation for this organization and industry.

Blake Foraker, Colorado State University

As a former judging team member and now coach, being afforded an AMSA membership has provided me with benefits far beyond the judging arena. Perhaps the biggest opportunity I have had as an AMSA member



has been getting to know leaders within our industry, both in the commercial sector and academia. There's no doubt, it's these relationships that have better prepared me for my professional future beyond securing a PhD. As a student board of director, I want to ensure these opportunities continue to benefit students of AMSA for years to come.

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

AMSA in the News

New Meat MythCrusher Address Misconceptions About Spoilage: Food waste is a growing concern around the world and a [new Meat MythCrusher video](#) addresses one of the ways consumers can help reduce their meat waste—by knowing the signs of spoilage. The video features AMSA member and Texas Tech Assistant Professor Jerrad Legako, Ph.D. who explains how to identify spoilage, the role of package dates and what those dates mean.

"There's not a specific point in time where food goes from safe to unsafe," said Dr. Legako. "Those dates are really a predictor of freshness and indicator of when a product is most palatable."

Dr. Legako also discusses tips for ensuring meat stays fresh and safe, how dates on packages are determined, and why meat color is not a good indicator of spoilage.

The Meat MythCrusher video is the 54th in the series jointly produced by the Meat Institute and the American Meat Science Association. All of the videos as well as the brochure covering the different meat myths addressed in them are available at <http://www.meatmythcrushers.com/>.

AMSA Member in the News

Harris, Laird, and Nickelson receive Carpenter Award: McKensie Harris, Hannah Laird, and Katy Jo Nickelson received the Z.L. Carpenter Outstanding Graduate Student Award in Meat Science at the Animal Science Awards Banquet on Thursday, April 26, 2018. The Carpenter Award is named in honor of Dr. Zerle L. Carpenter who began his career at Texas A&M University as an assistant professor of animal science in 1962. Dr. Carpenter rose to become full professor of animal science in 1971, head of the Department of Animal Science in 1978, and director of the Texas Agricultural Extension Service (now the Texas A&M AgriLife Extension Service) in 1982. In 1988, he was named associate vice chancellor for agriculture

for The Texas A&M University System. Dr. Carpenter retired in 1997 after providing leadership for the Extension Service for 15 years.

- **McKensie Harris** is from Laramie, Wyoming where she received her undergraduate degree from the University of Wyoming. McKensie began her master's work at Texas A&M University in the fall of 2015 under the direction of Jeff Savell. She served as the assistant coach of the Meat Judging Team in 2016 and as the coach of the team in 2017.
- **Hannah Laird** is from Dickinson, Texas and received her undergraduate degree from Baylor University. She is working on her Ph.D. here at Texas A&M University with Rhonda Miller after receiving her M.S. degree here also.
- **Katy Jo Nickelson** is from Fort Worth, Texas, and she received her undergraduate degree in animal science from Texas A&M University. She began working on her M.S. degree under the direction of Kerri Gehring and Jeff Savell in the fall of 2016.

[Click here to read more about McKensie, Hannah, and Katy Jo.](#)

Bradley Johnson Receives University of Minnesota

Alumni Award: Bradley Johnson, a professor and Gordon W. Davis Regents Chair in Meat Science and Muscle Biology at Texas Tech, will be presented the honor at the Connecting with U: Animal Science Showcase on Wednesday (Apr. 4) at the University of Minnesota-St. Paul's Cargill Building. Johnson received his master's and doctorate degrees from the University of Minnesota, and his bachelor's degree from South Dakota State University. After completing his degrees, he went on to serve as an assistant professor at South Dakota State University, and later as an associate professor at Kansas State University. He joined Texas Tech's College of Agricultural Sciences & Natural Resources in 2008. He is a member of the American Meat Science Association and the American Society of Animal Science. Johnson has deep ties to the U.S. beef-production industry, as well as global production. The results of his research have defined the mechanism of various steroidal compounds on postnatal muscle growth and the metabolism of the parent compounds excreted from the animal.

[Click here to read more!](#)

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:](#)

- Principal Scientist Meat Ingredients ~ Corbion
- Principal Scientist Meat ~ Corbion
- Business Development Manager ~ Food Safety Net Services
- Regional Lab Operations Manager ~ Food Safety Net Services
- Lab Manager ~ Food Safety Net Services
- Production Manager ~ Farm to Market Foods

Upcoming Events

2018 Center of the Plate Training® June 5-7, College Station, Texas: Don't miss this opportunity to benefit from Center of the Plate Training. Early Bird discounts on registration and housing will end Friday, May 4.

Through carcass cutting demonstrations and discussion, attendees will learn:

- The recently revised IMPS numbering system, purchaser specified options, and a knowledge of the meat items as described by the IMPS and the Meat Buyer's 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 or (202)587-4252.

6th International Course in Dry Cured Meat Products:

IRTA, the Agri-food and Technology Research Institute, (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.

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: 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.

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.

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

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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