



# NEWSLETTER

The official publication of the American Meat Science Association

June 22, 2018

Volume 55e Number 370

HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

## What's New in eNews?

### Key Reminders and Updates:

- AMSA Welcomes Simmons Prepared Foods to the Sustaining Partners Program
- AMSA RMC Program and Abstracts are Online
- Youth Programs, Meat Judging Internship
- AMSA 2018-2019 Monthly Planners
- Over 20 Jobs Posted on the Career Center
- 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 Simmons Prepared Foods to the Sustaining Partners Program

Simmons Prepared Foods has joined 45 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 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.

"Meat scientists at Simmons Foods are not only working in prepared poultry products, but also the pet food and animal nutrition areas. Their participation as a sustaining partner opens up new opportunities for collaboration for all AMSA members and brings new insights and applications to the table," states Thomas Powell, AMSA Executive Director.



Simmons Prepared Foods is a farm to fork poultry producer based in Siloam Springs, Arkansas, primarily serving customer brands as a supplier of premium chicken products for the foodservice industry. Simmons understands that developing long-term, strategic customer relationships starts with the right product delivered within specifications, on time every time at competitive prices. Placing a high priority on meeting demanding specifications and business integrity, Simmons is a

### 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, LLC  
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

vertically integrated producer, meaning the company is positioned to ensure quality from the farm to the family dinner table.

"Throughout our operations, Simmons Prepared Foods and its partners practice science-based, industry-accepted standards to ensure a safe, healthy food product," said Dr. Craig Bacon, Simmons Prepared Foods' Senior Vice President of Technical Services and head of the company's Quality Assurance organization. "AMSA has a strong track record for providing education and development, leadership and networking opportunities for organizations who are committed to delivering quality above and beyond what is expected. It is a natural partnership and we are proud to participate as a Sustaining Partner."

Simmons operates 3 hatcheries and 2 feed mills which support nearly 300 independent poultry growers and 20+ company managed farms who raise approximately 200 million chickens per year. The company's 6 processing plants produce 750 million pounds of finished product per year for customer brands around the world.

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

**RMC Program:** This year, a full program download is available through the app. Customize your RMC experience through our mobile app, [click here](#) to learn how! Additionally, you may add events to your schedule and customize the app to fit your wants and needs. Only 200 pocket programs will be distributed this year. Pocket programs will be available for pick-up at Check In and Registration! [Click here to download the RMC Pocket Program!](#)

**AMSA RMC Abstracts:** The AMSA RMC abstracts are available online! With over 160 abstracts to view while you are at the AMSA 2018 RMC, we wanted to make sure you have a chance to review them and note the ones you would like to see while you are in Kansas City. The abstracts are posted in PDF format to make it easy for you to download and save them to your desktop. [Click here to download the AMSA RMC Abstracts!](#)

**AMSA RMC Mobile App is Live!**: Meet us in Kansas City with our mobile app!

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 Foods  
 U.S. Meat Export Federation  
 Winpak



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*

# RMC 2018

## RECIPROCAL MEAT CONFERENCE

You're mobile, so the full program for the 2018 RMC should be as well!

Stay in the loop during the entire 2018 RMC on the AMSA RMC app. Scroll through the RMC schedule and click the "plus" sign by any event and add it to your own personal schedule. Make sure to set an alert so you are not late to sessions or events!



**Experience The Royal Choice at your fingertips, thanks to the sponsorship of AMSA sustaining partner, Corbion!**

Stay tuned into daily activities with access to the full RMC schedule, customize your experience using tracks, never miss a beat of that KC jazz with access to nightly hot spots, and find your way around the city with maps and transportation information, plus so much more. With the app, you're sure to have everything you need to not miss out RMC 2018

The app is available to download on Apple and Android phones. To get the app, search for "AMSA RMC" in the app store on your mobile device.

### Student News

**Youth Programs, Meat Judging Internship:** AMSA is currently seeking one student that meets our qualifications (see below) to complete a 3-month internship. The deadline for all applications is July 9, 2018.

- Position: Youth Programs, Meat Judging Internship
- Location: Remote position, however the student will be required to travel to the contests listed below.
- Time Period: September-November, 2018 Scholarship: \$500/month or partial assistantship reimbursement provided to the University department where the student is enrolled. All travel expenses will be covered.

Intern General Responsibilities:

- Student will assist AMSA staff with fall meat judging tasks including but not limited to: traveling to all fall contests, interacting with official committees and plant personnel, and assist with contest setup and operations.
- Student will engage in social media to promote AMSA meat judging.
- Student will update AMSA website with contest results.

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

- Develop marketing materials to engage sponsors and potential schools
- Work with staff on other assignments as needed.

The student will be expected to travel to all fall meat judging contests including:

- Hormel National Barrow Show – Austin, MN – September 7 - 10
- Eastern National – Wyalusing, Pennsylvania – September 27 – September 30
- American Royal – Omaha, Nebraska – October 11 - 15
- National 4H – Manhattan, KS – October 15 - 17
- Cargill High Plains – Friona, Texas - October 25 - 29
- International – Dakota City, Nebraska - November 8 - 12

This AMSA internship will provide an excellent opportunity to network with people throughout the meat industry.

[Click here to apply!](#) For questions contact [Rachel Adams](#).

**2018-2019 RMC Monthly Planners:** The 2017-2018 student board of directors will be selling new monthly planners at RMC in Kansas City! Similar to wall calendars in the past, the planners will feature pictures from various universities across the country. Additionally, the planners will have important dates to keep in mind throughout the next year including ICoMST, abstract deadlines, meat judging contests and multiple extension events. Stop by the AMSA merchandise table at RMC in Kansas City, MO to purchase one.

A special thank you goes out to all the universities that purchased a month in the new planner:

- July 2018 – Texas A&M University
- August 2018 – University of Florida
- September 2018 – The Ohio State University
- October 2018 – University of Nebraska
- November 2018 – Texas Tech University
- December 2018 – University of Guelph
- January 2019 – Iowa State University
- February 2019 – Kansas State University
- March 2019 – California State University - Fresno
- April 2019 – McNeese State University
- May 2019 – University of Wisconsin - Madison
- June 2019 – Colorado State University

### ***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.

*international program)*

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

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.

***Processed Meat Thermal Processing Food Safety - Generating D-Values for Salmonella, Listeria monocytogenes, and Escherichia coli.***

Russell P. McMinn, Amanda M. King, Andrew L. Milkowski, Robert Hanson, Kathleen A. Glass and Jeffrey J. Sindelar  
[Click here to read more!](#)

***Modeling Techniques for Prediction of Safe Cooking Times of Mechanically Tenderized Beef Steaks***

Joyjit Saha, Ravi Jadeja, Gretchen G. Mafi, Jacob Nelson, Ranjith Ramanathan and Divya Jaroni  
[Click here to read more!](#)

## Industry News

### Call for Proposals for Use of NAHMS Serum

**Specimens:** USDA's National Animal Health Monitoring System (NAHMS) is requesting proposals for research on banked sera with linked on-farm data from previous NAHMS national swine studies.

**Background:** NAHMS conducts national studies to be representative of the U.S. pork industry, generally focusing on operations with 100 or more swine in the top swine-producing States. Studies conducted in 2000, 2006, and 2012 collected cross-sectional data on animal health, management, and productivity. On a subset of the production sites, sera were collected from late finishing pigs and/or breeding females. Sera have been maintained frozen at the USDA's National Veterinary Services Laboratories (NVSL). Aliquots from the serum bank and linked data from the related NAHMS study are available for research purposes to benefit the U.S. pork industry. The table at the end of this letter describes the NAHMS studies and the number and source of sera available.

**Process:** Proposals should be submitted per guidelines below. Proposals will be vetted by a small panel of USDA and industry representatives. For approved proposals, a Memorandum of Understanding will be signed between the principal investigator and USDA: APHIS. A minimal fee will be charged for shipping and handling of sera. After the NAHMS sera are tested the principal investigator will send a copy of unsummarized test results to NAHMS, e.g., in an Excel spreadsheet.

**Proposal guidelines:** To submit a proposal, provide information on the principal investigator(s) including name, institution, mailing address, phone number, and email address. Indicate which NAHMS studies (2000, 2006, and/or 2012) sera are being requested from. Include a brief summary for each pathogen to be tested.

Please include the following information in each proposal:

Significance of the problem to be studied for the U.S. pork industry

- Objectives of the study
- Funding sources for the study
- Name of laboratory and person that will test the sera
- Which test(s) will be used and why they were chosen
- References for test validity and performance characteristics (diagnostic sensitivity and specificity)
- Specifications for running the test(s), such as amount of serum and handling requirements
- NAHMS data fields that are requested to be linked with test results
- Target publication and the anticipated publication date

Please send proposals by July 30, 2018 to

Dr. Eric Bush

USDA: APHIS: VS

2150 Centre Ave., Bldg B-2E7

Fort Collins, CO 80526

(970) 494-7260

[Eric.J.Bush@aphis.usda.gov](mailto:Eric.J.Bush@aphis.usda.gov)

## 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:](#)

- Applications Expert ~ Sealed Air
- Sales Expert Rendering Manager ~ Smithfield
- Retail Food Scientist ~ Cargill
- Senior Food Safety Scientist - Beef ~ Jack in the Box
- National Director, American Humane Farm ~ American

- Humane
- Director/VP of Chemistry ~ Food Safety Net Services
- Business Development Manager ~ Food Safety Net Services
- Lab Manager ~ Food Safety Net Services
- Key Account Executive - Retail Inside Sales ~ JBS/Pilgrim's
- Packaging Analytics/Inventory Manager ~ JBS
- Contract Manufacturing Manager ~ JBS
- Sales Account Executive - Rendering ~ JBS
- Senior Product Marketing Manager ~ JBS/Pilgrim's
- Director of Retail Sales ~ JBS/Pilgrim's
- PhD Graduate Assistant - Meat and Poultry Processing and Research and Development ~ Clemson University
- AMSA Youth Programs Internship ~ AMSA
- Food Safety and Quality Assurance Specialist ~ Volpi Foods
- Senior Director Research and Development ~ JBS/Pilgrim's
- Research and Tech Manager ~ JBS/Pilgrim's
- Research and Development Manager ~ JBS/Pilgrim's
- Manager Prepared Technical Services ~ JBS/Pilgrim's
- Outside Sales ~ Yerecic Label
- Outside Regional Sales ~ Premiere Brand Meats

## Upcoming Events

**Pathogen Control and Regulatory Compliance in Beef Processing Conference:** September 5-6, 2018 Rosemont, IL

Registration for the premier conference addressing beef safety challenges for packers and processors of all sizes is now open! This annual conference provides valuable insights for beef processors, outstanding networking opportunities, and access to the best information to help your business improve its food safety programs. Don't miss this opportunity to hear from the top experts from industry, government, and academia as they address the most critical issues that beef processors face today.

This year's conference will provide updates and information on the following topics:

- Policy and Regulatory Issues
- Test Methods
- Sampling Techniques
- Interventions
- Cooking Validation
- Lotting
- Recall Prevention ... and more!

Register 3 or More and Save!

Members of AMSA, NAMI and co-sponsoring organizations can qualify for a group discount when 3+ attendees from the same organization register at the same time. For registration questions contact Valencia Covington at 202.587.4204 or [vcovington@meatinstitute.org](mailto:vcovington@meatinstitute.org).

## REGISTER TODAY!

Event Location  
Hilton Rosemont / Chicago O'Hare  
5550 N. River Road,  
Rosemont, Illinois, 60018  
847-678-4488

Book early to reserve your room. Hotel deadline is August 7, 2018.

### **Meat Science Toward 2030 - Global Strategic Directions**

**Initiative:** Extended call for input on global strategic directions for meat science

The Australian Meat Processor Corporation (AMPC) has issued an international invitation to animal and meat scientists to participate in an initiative to identify strategic research streams for the next decade; foster development of young meat scientists; and facilitate a new research model linking global expertise within collaborative research projects.

Deadline for comment is June 30.

Contributors are asked to answer two questions: 1) What are the key challenges and opportunities for meat science toward 2030, and 2) What are best methods for harnessing meat science and related expertise into the future? These topics are of great importance for the future of livestock production, and will benefit from discussion among diverse, international contributors.

Additional information, including a background paper and submission site for comments can be found at this [link](#).

**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."*

- 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>.

**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

**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 5-6:** Pathogen Control and Regulatory Compliance in Beef Processing Conference - Rosemont, IL

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

**September 22-23** - Beef Empire Days Meats Contest, Garden City, KS

**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 28-** 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

**February 22-24** - Tyson Beyond Fresh Meat - Springdale, AR

**March 31-April 2** - National Meat Animal 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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