



NEWSLETTER

The official publication of the American Meat Science Association

June 8, 2018

Volume 55e Number 368

HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- AMSA Moving Forward
- AMSA Business Meeting Agenda and Update on Bylaws Amendment
- There is Still Time to Save
- AMSA Fellows and Signal Service Award Winners
- Youth Programs, Meat Judging Internship
- 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 Moving Forward

By Rhonda Miller, AMSA President

It is an exciting time of year and I am looking forward to seeing you at RMC in Kansas City. The RMC Planning Committee and the RMC Host Committee have worked hard in the development of a dynamic RMC.

The AMSA Board of Directors and AMSA Staff have had a busy and productive year. AMSA continues to grow and we are at a point to springboard into new areas and to continue our trajectory of growth. We have added new sustaining partners that help AMSA to grow our financial stability and industry presence. We met with the AMSA Advisory Council at IPPE to understand what value AMSA currently has to our sustaining partners and how AMSA can increase its value to our sustaining partners. Out of this discussion, development of educational programs, Tier 2 Educational programs, have begun. You will hear more about this concept at RMC.

Meat judging and our student board continue to provide excellent programming for our undergraduate and graduate student members. You will have the opportunity at RMC to see some of these programs. Thank you to the professional and student members who volunteer and dedicate their time to maintain the high quality of these programs.

Two major new accomplishments for AMSA this year have been the publication of the Meat Lexicon and the first full year of publication of Meat and Muscle Biology, the official journal of AMSA.

AMSA Membership Information:

Member ID: 53797

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

The committee that developed the lexicon put in numerous hours to assure that this document is comprehensive, scientifically based, and balanced. The Lexicon publication is extremely timely. Our challenge now is to facilitate the lexicon's use by government, industry and academia.

- We completed the first full year of journal publication with 56 articles submitted and 33 articles published in 2017. Thank you to those who have submitted papers, provided reviews and served on the Editorial Board. A goal for 2018 is to grow the number of articles published to begin to reach financial sustainability for the journal.

AMSA already plays an important role within our industry. We have exceptional members who are willing to volunteer their time and talents to our organization. We have young members playing major roles in the development of our programs and engaged in the future of our organization. We have a highly talented and dedicated staff. However, there are major limitations to expansion of AMSA's role and programs. We do not have the structure to add additional programming and increase our role as the meat science based organization that we are charged to be. Over this year, our deliberation over this has coalesced around three core questions:

- ***Are we structured correctly?***
- ***Are we efficiently using our resources and staff to accomplish our goals?***
- ***How do we improve our efficiency and structure our organization for future growth?***

To address these questions, the Board is seeking the counsel through a professional operational and management audit. The audit, underwritten by the AMSA Foundation is being conducted by Tecker International, a consulting firm selected through an RFP process by the board. The audit will be complete in time for RMC. Donna Dunn, the lead auditor in this project, will present a report at the Saturday board meeting. An open Meet the Board session is schedule for 5 pm on Sunday where all AMSA members are invited to come with their questions about the audit. We will also cover the results of the audit as part of the AMSA Business Meeting on Tuesday from noon to 1:30 pm.

I am excited about AMSA's potential and looking forward to developing the road map for our future. This audit is the first step and will lay the groundwork for a strategic planning process set to take place after RMC. The audit results will help us understand our structural weaknesses, what skill sets we need to add to continue our growth, and how to improve communication and grow our organization financially. I look forward to discussing the audit and the future of AMSA with you at RMC. Please contact me with any questions or concerns. I hope to see you at the Meet the Board session and the business meeting as well as in the halls, sessions and social events at RMC.

AMSA Business Meeting Agenda and Update on Bylaws Amendment

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



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*

The 2018 Annual Business Meeting will be held at noon on Tuesday, June 26 during the Reciprocal Meat Conference. The agenda, detailed below, includes a number of updates across the key programs of the association. All active members are encouraged to attend.

Earlier this spring, the board drafted, and opened for discussion an amendment to the AMSA bylaws that would establish the AMSA Foundation Board of Trustees as defined according to official "bylaws" rather than less binding "policy." The draft of the proposed bylaws was presented for review before the AMSA legal counsel. The legal review indicated that the proposed amendment was illegal under the Illinois General Not for Profit Corporation Act, 805 ILCS 105/108.40. In light of these circumstances, the AMSA Board of Directors has decided to remove the proposed amendment from the agenda. If you have questions on the details of this, please contact any of the AMSA executive committee or foundation board of trustees.

AMSA Annual Business Meeting Agenda

12:00 – 1:30 PM, June 26, 2018

Century B, Westin Kansas City at Crown Center

- Call to Order, Welcome (Rhonda Miller)
- President's Report – AMSA Strategic Progress (Rhonda Miller)
- Executive Director's Report (Thomas Powell)
- Financial Report (Steve Campano)
- Educational Foundation Report (Keith Belk)
- Student Board of Directors Report (Drew Cassens)
- Meat and Muscle Biology Journal Report (Ken McMillin)
- Necrology Report (Rhonda Miller)
- Adjournment

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

There is Still Time to Save: You're coming to the AMSA 2018 71st RMC but forgot to register in time for the early bird rate? Don't fret, you can still save money by registering now to receive the regular rate of \$775 for professional members and \$375 for student members.

Don't miss out on the amazing keynote presentations:

- **Monday, June 25th** - Out of the Frying Pan and Off the Fire: Global Politics Looking to Take Meat off the Menu by Karl Brophy, Founder and CEO of Red Flag
- **Tuesday, June 26th** - Trust, Transparency, and Communicating Science by Trevor Butterworth, Founding Executive Director, Sense About Science USA
- **Wednesday, June 27th** - A Debate - Current Perspectives on Protein Products

Take time to reconnect with your colleagues

- 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 (supports RMC)

and friends at the opening Welcome Reception and the Family Picnic. Be there when our meat science

RMC 2018

RECIPROCAL MEAT CONFERENCE

community comes together to honor individuals who have shown leadership and excellence in the meat science world during the Annual Awards Banquet. Join us next month in Kansa City, MO for RMC and reconnect with your AMSA community while gaining invaluable knowledge needed to stay current and competitive in the meat industry.

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.

AMSA Fellows and Signal Service Award Winners

Dr. Scott Eilert has been named an AMSA Fellow and is a recipient of the 2018 AMSA Signal Service Award. The AMSA Signal Service Award was established in 1956 and is given to members in recognition of devoted service and lasting contributions to the meat industry and to the association. The Signal Service Award is sponsored by Cargill, Elanco Animal Health, and Johnsonville, LLC. Dr. Eilert will be honored at a special awards banquet at the AMSA 71st Reciprocal Meat Conference on Tuesday, June 26, 2018 in Kansas City, Missouri.



Dr. Eilert, was raised on a grain and cow/calf farm near Beloit, Kansas. He was one of eleven children and has been involved with agriculture from a very young age. Dr. Eilert earned his B.S. degree at Kansas State University and participated on the 1988 Meat Judging Team. He then obtained his M.S. and Ph.D. in Meat Science from University of Nebraska – Lincoln. During his time in Nebraska, Dr. Eilert focused on the functional usage of collagen in meat products and the improvement of protein functionality by use of high ionic strength preblends.

[Click here to read more!](#)

Dr. Bucky Gwartney has been named an AMSA Fellow and is a recipient of the 2018 AMSA Signal Service Award. The AMSA Signal Service Award was established in 1956 and is given to members in recognition of devoted service and lasting contributions to the meat industry and to the

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



association. The Signal Service Award is sponsored by Cargill, Elanco Animal Health and Johnsonville, LLC. Dr. Bucky Gwartney will be honored at a special awards banquet at the

AMSA 71st Reciprocal Meat Conference on Tuesday, June 26, 2018 in Kansas City, Missouri.

Dr. Bucky Gwartney is a native of Pryor, Oklahoma. He received his B.S. from Oklahoma State University where he graduated with distinction and received the Outstanding Senior Leadership Award. He then continued his education at University of Nebraska – Lincoln where he received his M.S and Ph.D. with emphasis in carcass composition and muscle quality.

[Click here to read more!](#)

Dan Schaefer has been named an AMSA Fellow and is a recipient of the 2018 AMSA Signal Service Award. The AMSA Signal Service Award was established in 1956 and is given to members in recognition of devoted service and lasting contributions to the meat industry and to the association. The Signal Service Award is sponsored by Cargill, Elanco Animal Health and Johnsonville, LLC. Dan Schaefer will be honored at a special awards banquet at the AMSA 71st Reciprocal Meat Conference on Tuesday, June 26, 2018 in Kansas City, Missouri.



Dan Schaefer was raised on a diversified crop and livestock farm in north central Iowa. He attended Iowa State University (ISU) for his B.S. in Ag Economics and was active in the intercollegiate meat judging team and Block & Bridle club. He also obtained his M.S. degree from ISU and was able to serve as an assistant coach for the meat judging team during his master's program.

[Click here to read more!](#)

Student News

AMSA is currently seeking one student that meets our qualifications (see below) to complete a 3-month internship. The deadline for all applications is June 8, 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.
- 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](#).

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, the same address can be used to access the journal contents.

AMSA Career Center

The AMSA Career Center is one



Meat Industry CareerLink

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:

- 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
- Associate Food Technologist – Willmar Corporate Office ~ Jennie-O Turkey Store
- Manager Prepared Technical Services ~ JBS/Pilgrim's
- Outside Sales ~ Yerecic Label
- Outside Regional Sales ~ Premiere Brand Meats

Upcoming Events

Pet Food Alliance Summer 2018 Meeting: After RMC, please join us for the 2018 Summer Meeting of the CSU/FPRF Pet Food Alliance. This meeting, held at the Embassy Suites-MCI Airport, will bring the pet food and rendering industries together with members of academia to discuss topics related to the quality and safety of rendered products intended for pet food use. More information about the meeting, including an RSVP link, schedule, and summaries of previous meetings, can be found at <http://fprfalliance.agsci.colostate.edu>. There is no registration fee and academic participants should contact jennifer.martin@colostate.edu for travel assistance.

Call for Papers: More than ever before consumers want to know why your food product is good for them, not just from a nutrition standpoint, but from an environmental, agricultural, social, food safety, etc., standpoint too.

TRANSPARENCY is the theme of the 2018 Suppliers Symposium. We are looking for speaker submissions that can talk towards any of the topics listed below in relation to transparency.

Papers must be in by 5:00 pm CST Monday, June 11, [click here for more information](#).

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."*

- 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>.

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

- 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
- 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

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

To ensure delivery of AMSA eNews, please add 'dmabry@meatscience.org' to your email address book or Safe Sender List. If you are still having problems receiving our communications, see our [white-listing page](#) for more details.

To safely unsubscribe, [click here](#).