



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- AMSA is Calling on You to Volunteer
- Colorado State University Receives Top Honors in Australia
- AMSA 2018 RMC ePosters are Online
- What did you think of RMC 2018?
- Members in the News
- 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 is Calling on You to Volunteer

Volunteers are at the heart of the American Meat Science Association's work. Only as a result of the time and knowledge given by members like you who serve your colleagues and further the meat science profession can we fulfill our goal of providing leadership, professional development, and continuing education programs. Our association has over 30 committees that our members run and organize, your time and dedication to AMSA is greatly appreciated. Moving forward, we want to continue to reach to you, the members of AMSA. We welcome your expertise and enthusiasm in becoming a part of this active and talented group of volunteers. A complete list of all AMSA committees is located at [online](#). If you would like to join one of the AMS committee please send an email to information@meatscience.org and let us know which one(s) you would like to join!

Colorado State University Receives Top Honors in Australia

At the beginning of this month, the Colorado State University meat judging team traveled abroad to represent the United States in Wagga Wagga, Australia at the 28th Annual Australian Intercollegiate Meat Judging (ICM) competition. The team attended the three-day conference that culminated into the ICMJ Coles Award Dinner. At the Award Dinner, Colorado State walked away with plenty of hardware to take home.

The Colorado State University Meat Judging team received The Roy McDonald Shield Champion Team award. The team also

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

received top honors in Pork Judging, Lamb Judging, Beef Judging, Overall Placings, and Overall Questions and Reasons. Colorado State was runner up in Eating Quality Evaluation.

Colorado State University team member Brett Meisinger received The John Carter Champion Individual Overall Award for being the first high individual in the contest. Brett was also high individual in overall questions and reasons and second in beef judging.

Team member Michael Semler was also a high scoring individual in many areas in the contest. Michael was high individual in lamb judging, beef judging, and overall placings. He also placed second in beef pricings and overall questions and reasons. Mikaila Anderson had a good day at the ICM and was second in lamb judging and overall placings.

With so much hardware brought home, Colorado State University did an amazing job representing the United States and American meat judging in Australia.



Michael Semler, Landon Verbeek, Mikaila Andersen, Mackenzie Cassas, Chloé Carlson, Jazmine Brown, Savannah Millburn, Wesley Woolery, Brett Meisinger, and Blake Foraker (pictured left to right).

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

AMSA 2018 RMC ePosters are Online: The AMSA RMC ePosters Are Available Online: With over 160 abstract to view while you were at the AMSA 2018 RMC we know there are probably some that you were not able to get to. With the support of The Beef Checkoff we are excited to announce all the ePosters can be accessed online at www.epbpresent2.com/rmc2018 using the password: **rmc2018** until August 18th!

What did you think of RMC 2018?: The RMC 2018 Survey was sent out last week to everyone who attended the 2018

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 in Kansas City, MO. If you did not receive your survey, please let us know at information@meatscience.org! This survey is designed to assist the RMC Planning Committee, AMSA Board, Student Board and Staff in planning future RMCs, so please take a moment to let us know what you thought of the 2018 RMC.

Members in the News

Meat Science Review: Continued pre-harvest efforts to address *Salmonella* in bovine lymph nodes By Ashley Arnold, Texas A&M University

It is well known that *Salmonella* is one of the leading causes of foodborne illness in the United States. After a series of *salmonellosis* outbreaks linked to ground beef that occurred annually from 2011 to 2013, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) sought to reduce the number of FSIS-attributable salmonellosis cases. Accordingly, FSIS released a two-year *Salmonella* action plan that contained 10 objectives or activities, including: "Explore the contribution of lymph nodes to *Salmonella* contamination" and "Pre-harvest related activities."

Following the initial release of this comprehensive plan to address *Salmonella* in meat and poultry products, annual action plan updates were released in 2015 and 2016. FSIS determined both objectives mentioned above have been fully completed. A number of items resulting from the completion of these objectives directly affect the meat and poultry industries. With regard to lymph nodes (LNs), the most notable considerations are for: beef and pork slaughter modernization; increased sampling of head and cheek meat, and possible targeting of LNs; and the planned release of a guidance document, Compliance Guidelines for Minimizing the Risk of STEC and *Salmonella* in Beef (including Veal) Slaughter Operations, which has since been released. Through the compliance guideline, FSIS issued a number of additional recommendations to lessen the impact of *Salmonella* in LNs. These include the removal of major peripheral LNs from carcasses, treating heads following LN incision by inspection personnel and diverting head and cheek meat to a full-lethality treatment. The completion of the pre-harvest objective was achieved by updating an existing draft guidance document to include potential pre-harvest intervention strategies to reduce *Salmonella* contamination that may translate to post-harvest products. The updated guideline, however, addresses poultry, not red-meat species, leaving great opportunity for researchers to continue efforts to identify and validate pre-harvest interventions and best practices for reduction of *Salmonella* prevalence in hogs and cattle.

In an effort to maintain forward progression toward developing pre-harvest best practices to reduce *Salmonella*

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

contamination in bovine LNs, researchers across the U.S. have evaluated differences in *Salmonella* prevalence rates across feeding operations, seasons, regions and cattle types. To continue expanding the current bank of literature addressing pre-harvest cattle management and *Salmonella* in LNs, our research team conducted a study working with two feeding operations known to harbor salmonellae in the feeding environment.

[Click here to read more!](#)

AMSA Exclusive: Validation of antimicrobial interventions, including the use of 1,3,3-dibromo-5,5-dimethylhydantoin applied in a final carcass wash in a commercial beef harvest operation
By Brittney R. Bullard, Ifigenia Geornaras, Robert J. Delmore, Dale R. Woerner, Jennifer N. Martin and Keith E. Belk, Colorado State University

The beef industry has allocated considerable effort and research to control pathogens inherent to beef products during the harvest process. The pathogens that most commonly cause foodborne illness from beef products are Shiga toxin-producing *Escherichia coli* and *Salmonella*. To prevent, eliminate and reduce pathogenic *E. coli* and *Salmonella* in beef products, process control must begin at harvest when the contamination is first introduced. This is commonly achieved with interventions that might include trimming, steam vacuums, hot water washes, steam pasteurization, chemical sprays or washes and spray chilling.

Previous research has reported that multiple interventions provide greater decontamination efficacy against pathogen contamination compared with the individual intervention applied alone. Historically, these intervention systems have included a hot water wash; however, there is little information about the efficacy of an intervention system that is primarily antimicrobial solution based.

A validation study was conducted to evaluate the ability of a bromine-based antimicrobial, 1,3-dibromo-5,5-dimethylhydantoin (DBDMH), utilized in a final carcass wash cabinet, to reduce inoculated populations of nonpathogenic *Escherichia coli* biotype I, serving as surrogates for pathogenic *E. coli* and *Salmonella*, as well as natural microflora on beef carcasses in a commercial beef harvest operation. Additionally, the cumulative decontamination efficacy of the DBDMH treatment and three subsequent interventions applied to beef carcasses was evaluated.

[Click here to read more!](#)

Meat and Muscle Biology

Meat and Muscle Biology (MMB) is an open-access, peer-reviewed, online-only journal, focusing on edible products

(supports RMC)

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

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.

Member News

Food Safety Net Services Wins BRC Global Standards CEO Award: AMSA

Sustaining Partner Food Safety Net Services Certification and Audit (FSNS C&A) recently won the BRC Global Standards CEO Award 2018, presented to Lori Ernst at BRC Global



Standards' Food Safety Americas conference in Nashville. This award is in recognition of the commitment demonstrated by FSNS C&A in expanding the reach of BRC Global Standards throughout North America through their support of using the Standards to help the industry, and their outstanding customer support and service in the delivery of their services in relation to the BRC Global Standards. Lori Ernst, Senior Vice President of Audit Services at FSNS Certification and Audit said, 'FSNS Certification and Audit was honored to receive the BRC Global Standards CEO award. Our audit team and certification body strives to provide high quality BRC Global Standards audits across North America'. The CEO Award was initiated by BRC Global Standards CEO, Mark Proctor, to recognize the most promising certification body partner that has driven extensive business growth. The award criteria include certification and additional module delivery, together with highest business retention rate. This combination represents optimum utilization of the BRC Global Standards to drive operational excellence in the food industry.

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



Meat Industry CareerLink

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:](#)

- Production Manager ~ Paxton Packing LLC
- Director of Quality and Regulatory ~ Carnivore Meat Company
- Research Program Manager for USDA-inspected operations ~ University of Wisconsin-Madison
- Director/VP of Chemistry ~ Food Safety Net Services
- Sr. Food Scientist ~Cargill
- Applications Expert ~ Sealed Air
- Cargill Protein Sr. Food Scientist ~ Cargill
- Sales Expert Rendering Manager ~ Smithfield
- Packaging Analytics/Inventory Manager ~ JBS
- Director of Retail Sales ~ JBS/Pilgrim's
- Contract Manufacturing Manager ~ JBS
- Sales Account Executive - Rendering ~ JBS
- Senior Product Marketing Manager ~ JBS/Pilgrim's
- Director of Retail Sales ~ JBS/Pilgrim's
- 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

Upcoming Events

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

Join top experts from industry, government, and academia to address the most critical issues that beef processors face at

the 2018 Pathogen Control and Regulatory Compliance in Beef Processing Conference.

Managing Recall Situations: Interactive Session and Panel Discussion

Moderated by Dr. Kerri Gehring, Associate Professor, Texas A&M University, President and CEO, International HACCP Alliance (pictured) this session will give industry attendees a strategic approach to managing product recalls, whether from pathogens or foreign material. This interactive panel discussion will look at case studies and address questions and concerns around lotting, regulatory requirements, and how to best prepare to protect your business and customers.

[View the schedule now](#) to see the line-up of speakers and topics that tackle the most important and challenging issues facing processors today.

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.

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.

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, St. Charles, MO
- August 14, Atlanta, GA
- August 29, Orlando, FL
- September 12, Boston, MA
- September 26, West Palm Beach, FL
- October 17, Cincinnati, OH
- October 24, New York, NY

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

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 2019 and 2020

June 23-26, 2019 - *Colorado State University* - Fort Collins, Colorado

August 2-7, 2020 – **RMC and ICoMST** - Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA

International Congress of Meat Science and Technology

August 12-17, 2018 - Melbourne,

Australia, www.icomst2018.com

August 4-9, 2019 - Berlin, Germany

August 2-7, 2020 - Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA (joint meeting with the Reciprocal Meat Conference)

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