



NEWSLETTER

The official publication of the American Meat Science Association

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- *Meat and Muscle Biology* Update
- AMSA Goes to Melbourne, Australia!
- Fall Meat Judging Registration
- Hormel Foods National Barrow Show Meat Judging Contest Registration
- TheMeatWeEat.com Updates
- 15 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 News

Meat and Muscle Biology Update

MMB is the official journal of the American Meat Science Association. *MMB* is a gold open access journal focused on all species and all disciplines related to meat.

MMB spans all aspects of meat science and any factors related to meat and its use. All antemortem and postmortem factors that influence the properties of meat that are marketed for human consumption. Edible products from commonly farmed and/or harvested meat animal species. Includes mammalian, avian, aquatic, mellifera, and cultured sources.

Top Articles in *Meat and Muscle Biology* Volume 2:

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
Meat and Muscle Biology 2018 2: 180-188
 doi: 10.22175/mmb2017.10.0049

Breast Meat Quality and Protein Functionality of Broilers with Different Probiotic Levels and Cyclic Heat Challenge Exposure

Hyun-Wook Kim, Traci Cramer, Osamudiamen O. E. Ogbeifun,

AMSA Membership Information:

Deidrea Mabry
 American Meat Science Association
 dmabry@meatscience.org
 Professional
 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

Jin-Kyu Seo, Feifei Yan, Heng-Wei Cheng and Yuan H. Brad Kim

Meat and Muscle Biology 2017 1:81-89
doi:10.22175/mmb2017.01.0002

Assessment of Postmortem Aging Effects on Texas-style Barbecue Beef Briskets

McKensie K. Harris, Ray R. Riley, Ashley N. Arnold, Rhonda K. Miller, Davey B. Griffin, Kerri B. Gehring and Jeffrey W. Savell
Meat and Muscle Biology 2017 1:46-52
doi:10.22175/mmb2017.01.0003

Intramuscular Variations in Color and Sarcoplasmic Proteome of Beef Semimembranosus during Postmortem Aging

Mahesh N. Nair, Shuting Li, Carol Beach, Gregg Rentfrow and Surendranath P. Suman
Meat and Muscle Biology 2018 2:92-101
doi:10.22175/mmb2017.11.0055

Meat Science Lexicon

Dennis L. Seman, Dustin D. Boler, C. Chad Carr, Michael E. Dikeman, Casey M. Owens, Jimmy T. Keeton, T. Dean Pringle, Jeffrey J. Sindelar, Dale R. Woerner, Amilton S. de Mello and Thomas H. Powell
Meat and Muscle Biology 2018 2:1-15
doi:10.22175/mmb2017.12.0059

To submit a manuscript: mc.manuscriptcentral.com/mmb.

To learn more about MMB:
dl.sciencesocieties.org/publications/mmb.

AMSA Goes to Melbourne, Australia!

Thank you for participating in our recently held survey and for letting us know you're going to Melbourne for the 64th ICoMST!

From networking with your peers, to the exchange of information and ideas on important topics in the world of meat science and technology, all while sampling some of the best hospitality and scenery on the planet, there will be plenty to keep you engaged throughout the five days of ICoMST. Just make sure to drop by the AMSA stand to catch the latest happenings within our meat science community or simply to say "hello." Looking forward to seeing you in Melbourne.

Student News

Fall Meat Judging Registration: The fall meat judging season is quickly approaching. Registration is available now for all fall contests on the [AMSA website](#). You can also find links to reserve rooms for all the hotels here. Please let [Rachel Adams](#) know if you have any questions or have problems registering.

Hormel Foods National Barrow Show Meat Judging Contest Registration: Hormel Foods is excited to once again host the National Barrow Show Meat Judging Contest on September 8 at the Hormel Foods R&D facility in Austin, MN.

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*

This year's contest will feature an undergraduate and graduate division. Visit the [AMSA website](#) for more contest details and registration information.

TheMeatWeEat.com Updates

How should I store my meat?: The ideal temperature for the storage of fresh meat is 28°F to 32°F. Meat should be stored in the coldest part of the refrigerator. [Click here to read more!](#)

Food Safety Tips for Summer!: When packing up for a summer picnic don't forget food safety. About 1 in 6 people in the US will become sick from something they ate this year, and a few safety tips can help keep you and your family from being part of that statistic. [Click here to read more!](#)

Meats Place in our Daily Diet: Recently, "Meatless Monday's" and meat-free diets have risen in popularity. Companies are cutting meat from the menu and even refusing to provide reimbursement for red meat and poultry when traveling on business. These campaigns are gaining participants with the hopes of decreasing the individual's greenhouse gas emissions and carbon footprint. [Click here to read more!](#)

AMSA Career Center

The AMSA Career Center offers the power of precision and our formula is simple. We are a niche job board created specifically for the meat science community, so our candidates from new graduates to current professionals in the field have the specialized skills and relevant, up-to-date experience to match exactly what your company is looking for.

Our system offers you an extensive resume database and powerful, user-friendly searching capabilities that allow you to find the candidates that you need to meet your organization's recruitment goals. Get started by visiting the [AMSA Career Center](#) today.

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

[New Job Postings:](#)

- Sr Manager II Product Development Processed Meat ~ Sam's Club
- Production Manager ~ Paxton Packing LLC
- Key Account Executive - Retail Inside Sales ~



Meat Industry
CareerLink

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

JBS/Pilgrim's

- Sales Expert Rendering Manager ~ Smithfield
- 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
- 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
- Operations Manager ~ Main Street Wholesale Meats
- Sales Export Rendering Manager ~ Smithfield

Upcoming Events

AMSA Announces a New PORK 101 Course for 2018: Due to overwhelming interest, AMSA is excited to announce that we have added an additional PORK 101 courses to be held October 8-9 at the University of Illinois, in Urbana, Illinois. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Merck Animal Health.

Attendees will experience firsthand the swine industry from live animal production through finished pork products. The course concludes with the attendees preparing and sampling products from pork carcasses including pumped loins, bacon, hams and sausage.

Attendees will learn about the value differences in swine, pork carcasses, pork primals and processed pork products from meat science faculty and AMSA members at the University of Illinois.

PORK 101 is co-sponsored by the American Association of Meat Processors (AAMP), North American Meat Institute (NAMI), and the Southwest Meat Association (SMA). Registration for AMSA members and other partnering organizations is \$825. Non-member registration is \$975. Companies or organizations sending more than one person to the course are eligible for a discount! **Space is limited so register soon!**

Advanced Meat Microbiology and Food Safety for Processed Meats, August 21–22, 2018: This two-day Advanced Meat Microbiology and Food Safety for Processed Meats Workshop is designed for those who have previously attended the University of Wisconsin-Madison Food Safety & Meat Microbiology School or a similar program, or for those with strong knowledge of food safety practices in the meat and poultry industries. Lectures and breakout sessions will be led by industry and academic experts. Topics covered include alternate/ novel technologies for pathogen reduction, surface-applied antimicrobials, formulating with synthetic and clean-label antimicrobial ingredients, predictive modeling, thermal processing, hygienic design of facilities and equipment, sampling plan development and statistics, validation strategies and support, regulatory issues, and use of genomic technologies for investigating contamination.

(supports RMC)

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

This course will include numerous hands-on and interactive exercises to build upon classroom discussion. Attendees will have the opportunity to acquire proficiency with predictive models and other resources to manage process variations, establish thermal process, formulating foods for safety, and handling cooling deviations, focusing on real-world, in-plant scenarios. Panel discussions and opportunities to interact with instructors are built into the schedule and will provide substantial one-on-one education.

Registration Fees

\$900 General Registration

\$700 FRI Sponsors, State of Wisconsin employees, or Master Meat Crafter Program graduates

Registration fee includes workshop materials, supplies, lunches, and breaks.

Register online at https://fri.wisc.edu/events_workshops.php.

Raider Red Meats to Host Scholarship Fundraiser: The Raider Red Meats BBQ and Ribeye Championship will be held Aug. 24-25 to raise scholarship funds for Texas Tech students. This event is sanctioned by the Kansas City Barbecue Society. "Having a big-name sanctioning body over our event like the Kansas City Barbecue Society really sets us apart," said Tate Corliss, director of Raider Red Meats.

Raider Red Meats has been funding scholarships for Texas Tech students since 1982. All proceeds from this event will go into the Raider Red Meats Endowment Fund to sponsor scholarships for students in the College of Agricultural Sciences and Natural Resources (CASNR). This event is consistently the largest event contributor to the scholarship funding. The event has almost reached the 10-year mark, and involves students from start to finish. CASNR students work all aspects of the event including the sponsors' dinner. The cook-off will take place in the Animal and Food Science Building parking lot (Commuter West) on the Texas Tech campus. The team entry fee is \$275. Cooks are invited to compete in a steak contest and four meat divisions: chicken, ribs, pork and brisket. Check-in, set-up and cooking will begin Friday, Aug. 24, followed by entertainment and a dinner for sponsors. The judging of these events will be on Saturday, Aug. 25, followed by awards at 5 p.m. There will be \$15,000 in cash and prizes given out at the event. Visit www.raiderredmeats.com for more information. Also, stay up to date by following @raiderredmeats on Instagram, and liking the Raider Red Meats Facebook page.

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

Early Bird Rate Ends This Friday, August 3rd! Now through August 3rd save on the Pathogen Control and Regulatory Compliance in Beef Processing Conference. Employees with responsibilities in food safety, technical services, HACCP, microbiology, and regulatory affairs should attend this critical conference.

Members of 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.

You won't want to miss the incredible line-up of speakers scheduled for the Beef Safety conference including...

- Paul Kiecher, Acting Administrator for the Food Safety and Inspection Service (FSIS), USDA
- Carmen M. Rottenberg, Acting Deputy Under Secretary, Office of Food Safety, USDA
- Dr. Keith Belk, Professor, Meat Safety and Quality; Ken & Myra Monfort Endowed Chair in Meat Science, Colorado State University
- Dr. Kerri Gehring, Associate Professor, Texas A&M University, President and CEO, International HACCP Alliance
- Jennifer Williams, Vice President, Tyson Fresh Meats, Inc. ... and many more.

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.

For more information and for registration please go online!

Are you a supplier interested in reaching management and other employees with responsibilities in food safety, technical services, HACCP, microbiology, and regulatory affairs? For more information regarding sponsorship opportunities please contact Jim Goldberg at 202-587-4206 or jgoldberg@meatinstitute.org.

Registration is now open for the 2018 Innovate

Conference: This year's conference will be held on September 9-11 at the Château Élan Winery & Resort in Braselton, GA. The focus of this conference is Influencing the Future of Animal-Sourced Foods.

Presentation topics will include:

Session I: The Human Response to Animal-Sourced Foods

- Nutritional value of animal-sourced foods
- Understanding how taste buds control our appetite for animal-sourced foods
- Allergies associated with milk proteins
- Changes to the human immune system after tick bites (alpha-gal)
- Alpha-gal allergies, beyond meat

Session II: Innovative Methods of Cooking/Preparing High Quality Animal-Sourced Proteins

- Alternative sources of animal proteins
- Invasive and unique species use and prep

Edible insects as alternative sources of animal protein

Session III: The Future of Animal-Sourced Foods in the American Diet

- The dilemma of alternative protein
- Affordability of natural meat product
- Will negative press influence the future of animal-sourced proteins
- Will in vitro produced animal protein replace livestock production in the US

For more information, including registration and housing, please visit www.asas.org/meetings/innovate-2018.

Advanced *Listeria monocytogenes* Intervention and Control Workshop: October 23-24, 2018 in Kansas City, Missouri. Every day, RTE manufacturers face the challenge of controlling *Listeria monocytogenes* in order to produce safe, nutritious products. This workshop helps processors gain the information needed to implement improvements in their operations and stay up to date on regulatory issues and challenges.

- Specific sessions include:
- Sanitary Design Principles
- Sanitation Best Practices
- Environmental Monitoring
- Aggressive Sampling and Data Analysis
- Equipment Steaming and Deep Cleaning
- Process Management and Preventive Controls
- Lot and Line Segregation and Product Testing
- Product Risk and Interventions...and more!

Due to the hands-on nature of this conference registration is limited. Don't delay - this conference is sure to sell out. Members of NAMI and co-sponsoring organizations can qualify for discounted rates. For large groups or questions contact Valencia Covington at 202.587.4204 or vcovington@meatinstitute.org.

Hotel Details
Hilton Kansas City Airport
8801 NW 112th St
Kansas City, MO 64153
(816) 474-4400

Book early to reserve your room. Hotel deadline is 12:00 pm, October 1, 2018. For more information please visit go [online!](#)

Animal Care & Handling Conference October 18-19, 2018, Kansas City, Missouri: Two Decades of Animal Welfare Science: Advancements, Opportunities, and Implications

The Animal Care and Handling Conference will open with a session on the evolution of animal welfare science. Led by Candace Croney, Ph.D., Director, Center for Animal Welfare Science, Professor, Animal Behavior and Well-Being, Purdue University, this session will cover the advancements, opportunities and implications identified in the 2018 Council for Agricultural Science and Technology (CAST) Task Force Report, co-chaired by Dr. Croney.

As the report points out, "It is imperative to understand which systems and practices may optimize economic efficiencies in conjunction with ensuring positive animal welfare outcomes and public support of animal agriculture."

With the meat and poultry industry processing 31 million cattle, 118 million hogs, 2.2 million sheep and lamb, and 243.3 million turkeys in 2016, understanding the animal handling issues as well as consumer concerns remain vitally important to our industry and the success of our businesses.

Members of NAMI and co-sponsoring organizations can qualify for discounted rates. For large groups or questions contact Valencia Covington at 202.587.4204 or vcovington@meatinstitute.org.

Register today!

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."*

- 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](#).

Save the Date for the 2019 Beef Industry Safety

Summit: 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. The 2019 Beef Industry Safety Summit will take place March 5-7th in Kansas City, MO. The meeting promises to deliver the latest research information and access to safety experts. Please "Save the Date" for this event. For more information, visit www.bifsc.org.

Upcoming Events

2018-19 AMSA Calendar of Events

August 21–22 - Advanced Meat Microbiology and Food Safety for Processed Meats - Madison, WI

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

September 9 - 11 - 2018 Innovate Conference - Braselton, GA

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

September 22-23 - Beef Empire Days Meats Contest, Garden

City, KS

October 8-9 - PORK 101 - University of Illinois - Champaign, IL

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 23-24 - Advanced *Listeria monocytogenes* Intervention and Control Workshop

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 11 - PORK 101 Short Course - IPPE - Atlanta, GA

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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