



What's New in eNews?

Key Reminders and Updates:

- AMSA Membership and Board of Directors Update
- AMSA Organizational Audit Full Report Executive Summary
- AMSA 2018 Student Assessment Survey
- Texas Tech Invitational Meat Judging Contest and Workshop
- AMSA Exclusive: The Journey of Marination
- 8 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

AMSA Membership and Board of Directors Update

By Eric Berg, President of the AMSA

The AMSA Board of Directors and staff had an excellent fall Board meeting last week (September 17 – 19). Thank you so much Susan Shivas and AMSA sustaining partner Tyson Foods for hosting our meeting at the Tyson Hillshire R&D Center in Downers Grove, IL, your hospitality was top notch. Also, thanks to our sustaining partner US Foods and Sharon Beals for hosting lunch for the AMSA Board on their campus. It was a great opportunity for the Board to tour facilities and to hear firsthand from team members regarding the exciting work being done by both of these companies. It was cool and we learned a lot.

Below are the “big ticket” bullet-point items that the Board addressed at their meeting:

- **Meat & Muscle Biology (MMB)** survey results
 - Several common themes were identified from the survey. We plan to leave the survey open for two more weeks to allow more members to comment

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

before the Board weighs in on these comments. Once again, I would like to encourage members to complete the short survey. These surveys are your chance to provide constructive criticism as well as to inform the editorial staff what they are doing right. If you have not, please fill out the survey, [click here!](#)

- AMSA Foundation
 - The AMSA Board of Directors and the AMSA Foundation Trustees have been working very closely these past few months to solidify the language to legally describe the role of the Foundation within AMSA. Some of you may be rolling your eyes at this "legal" statement, but this is absolutely necessary so we not only continue with fundraising success, but that we also work to further the AMSA mission with future fundraising activities. It is also necessary to have the proper language to describe our fundraising entity and efforts so donors are assured that their donations are being used in a manner consistent with the intent of that donation, now and well into the future.
- Timeline for hiring a new Chief Executive Officer
 - Yes, you read correctly. The Board would like to proceed with the recommendation from our recent Association audit and repurpose the Executive Director as the Chief Executive Officer (CEO). More information about the Association audit can be found below. The short story regarding the CEO position is that industry (especially international industry) recognizes a CEO as a higher rank with more authority than an Executive Director. With ICoMST coming to the U.S. in 2020, the Board agrees that this designation will work in our best interest. This will require a change to the AMSA by-laws by a vote of the membership, so please stay tuned for more information on this.
- I will probably go down in history as that AMSA President who sent membership a survey every other month and that is just fine with me because I want member input. The Board has constructed a list of responsibilities commonly held by not-for-profit CEOs. The Board would like your input on how important these attributes are, specifically to AMSA. Please watch for and complete this survey next week.
- The Board has put forth what I think is a very aggressive (yet achievable) timeline for identification and hiring of the AMSA CEO.
 - October 1: Send CEO survey to members
 - October 5: Appoint search committee Chaired by President Eric Berg
 - November 2: Final job description
 - November 16: Input from sustaining partners
 - Webinar with partners
 - Solicit help identifying and recruitment of applicants
 - December 1: Post job
 - January 25: Screening begins
 - March 1: Identify final candidates

International Center for Food Industry Excellence
 USDA, AMS, Livestock, Poultry and Seed Program
 US Foods

Bronze Sustaining Partners:

Boar's Head
 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 and livestock)*

March 18 – 22: Face-to-face interviews with Board and Staff

- April 2: Make an offer
- I am very close to securing the full search committee. I will announce the names and responsibilities of the search committee in the next newsletter.

I am looking forward to this process as we shape the bright future of the American Meat Science Association. As always, I welcome any members input and will do my best to keep the membership informed as we move forward.

AMSA Organizational Audit Full Report Executive Summary

This past June at the 2018 RMC in Kansas City, MO., Dr. Rhonda Miller provided the AMSA membership an update on the 2018 AMSA Organizational Audit that was performed by Donna French Dunn, Senior Consultant for Tecker International, LLC. This audit showed that AMSA is an organization of passionate leadership and energetic professional and student members. AMSA has a strong portfolio of programs and activities. The student programs are the entry point for the majority of members. Members highly value the professional and personal relationships developed through the association. The Reciprocal Meat Conference is the primary educational program and the primary opportunity for networking. Members and staff are passionate about the organization. However, the audit revealed that the organization has several challenges that should be addressed to ready the association for the future.

Following RMC, Donna prepared a full report with recommendations. A few of these recommendations are outlined below and a more detailed is [posted online](#).

- There is a lack of clarity around the structure of the Foundation in relationship to the Association. There are also concerns around competition between the Association and the Foundation for the same pool of funds.
- Current staff leadership may not fit the needs of the organization to move the association to the next level.
- There is inconsistent use of the strategic plan, or at least a disparity in perceived use of the strategic plan. Some activity clearly aligns with the goals of the plan. Other work, particularly of some committees, may or may not be aligned with the plan and the needs of the association.
- The future growth of the organization will be dependent on funding, both for the Association and the Foundation. An evaluation of current funding models and an examination of different membership and sponsorship models should happen with a focus on funding for the future and sustainability.

If you have any questions or would like more information on the AMSA Organizational audit, please feel free to reach out to any of the AMSA Board of Directors.

- 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)

Student News

AMSA 2018 Student Assessment Survey: Each year the AMSA Student Board of Directors develops a student needs assessment survey to garner feedback on student programming events that occur throughout the year. This survey allows students to provide insight into events such as SLC, iron chef, career fair, student-mentor networking, etc. for the coming year. We ask that you take a few minutes and fill out the survey so we, as a student board, can understand areas for improvement and better serve you as a student membership. You should have received a survey last week, if you did not please reach out to Deidrea Mabry at dmabry@meatscience.org.

The survey will take just a few minutes of your time. Please provide as much detail as possible when responding to the questions. If you have any questions or concerns, please do not hesitate to contact me at chandlersteele5@tamu.edu or any of the other student board directors.

Thank you in advance for your feedback, we appreciate your participation!

Texas Tech Invitational Meat Judging Contest and Workshop: Texas Tech will host a walk-through 4-H/FFA meat judging workshop November 3rd where classes, retail ID and grading carcasses will be available from 7am-10am with officials and Texas Tech Meat Judging team members to help teach students, if needed. There will be a contest which includes classes, questions, beef grading and retail ID at 11:30am with awards immediately following. Texas Tech students will be available to help go over the contest with your students after the contest. You are welcome to come to any portion of the day. Please register online at <https://www.judgingcard.com/Registration/Info.aspx?ID=8660>. Registration is \$10 a person. There is a football game on campus, so please print out the info sheet [online](#) in order to park on campus. Feel free to email loni.woolley@ttu.edu with any questions or concerns.

Industry Updates

American Association for the Advancement of Science Fellowships: The American Association for the Advancement of Science (AAAS) is the largest general scientific society in the world. The fellowship program offers hands-on opportunities to apply your scientific knowledge and technical skills to important societal challenges. As a fellow, you will serve a yearlong assignment in a selected area of the executive, legislative, or judicial branch of the federal government in Washington, D.C., enhancing your professional influence by tackling problems and participating in policy development and implementation.

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

Apply your science and engineering smarts to critical national and international issues:

- Serve yearlong assignments in the executive, legislative, or judicial branch of the federal government.
- Bridge the gap between science and policy by leveraging your analytical skills and mindset.
- Become a member of an influential network of fellows and alumni that's more than 3,000 strong.
- Transform your career and gain a valuable insider's understanding of how policy is shaped.
- Sharpen your communication and leadership skills.
- Receive a stipend of \$75–100,000 per year plus other support, including health insurance, professional development, and targeted fellowship travel and training.

Learn firsthand about policymaking while contributing your knowledge and analytical skills in the federal policy realm. Applications accepted until November 1. [Click here to find out more!](#)

AMSA Exclusive: The Journey of Marination: Marination originated to provide a consistent positive eating experience along with economic benefits. However, marination or enhancement has a plethora of uses and benefits. We will take a journey through examples of how marinades have evolved and are used in industry.

Meat palatability traits of tenderness, flavor and juiciness contribute to the consumer's eating experience. Consequently, meat cuts are classified as low- or high-value cuts based on the delivery of these traits.

Muscle anatomical location and animal genetics are two significant factors affecting palatability. Due to the variation presented between and within muscles, marination is used to deliver to consumers a desirable eating experience with greater consistency in tenderness, juiciness, color stability, cooking, and flavor.¹ However, visual defects may arise from variation in muscles and result in observed striping or two-toning along with a soft and weeping appearance. Hence a balance is needed to provide eating consistency without an undesirable appearance.

For more than 30 years, marinade research has evaluated ingredient functionality and impact on palatability traits. Initial marinades were simply water and salt, and then expanded to water, salt, and polyphosphates before advancing to include lactates and antioxidants. More recently, marinades have evolved to clean label status along with the addition of flavors and sweeteners.

[Click here to read more!](#)

AMSA Career Center

When it comes to finding qualified professionals in the



Meat Industry CareerLink

meat industry, where better to look than the association that represents them? At the AMSA Career Center, employers discover an online resource for recruiting qualified new graduates and meat professionals that won't be found anywhere else.

AMSA created the AMSA Career Center to provide employers and job seeking new graduates and professionals in the meat industry a better way to find one another to make lasting and fruitful career connections.

Don't miss this unique opportunity to be seen by an exclusive audience of the best and brightest in the meat industry. Let the AMSA Career Center assist you in finding the right candidate. Visit the [AMSA Career Center](#) to post your job today! Questions??? Contact [Jen Persons](#).

New Job Postings:

- Assistant or Associate Professor, Meat Science Outreach Specialist ~ Colorado State University
- Sr Meat Scientist ~ Pathfinder Talent
- Quality Technician ~ Volpi Foods
- Food Safety, Quality and Regulatory Manager ~ Cargill
- Director/VP of Chemistry ~ Food Safety Net Services
- Area Sales Manager (Pacific Northwest) ~ Winpak
- Areas Sales Manager(Chicago) ~ Winpak
- Senior Product Manager: Meat and Seafood ~ Albertsons Companies

Upcoming Events

University of Illinois to Host PORK 101 Course in 2018:

The next AMSA PORK 101 course will 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! The course will begin at 7:30 am on Monday, October 8 and conclude at 4:30 pm on Tuesday, October 9 for evening departures. For more information or questions regarding PORK 101 please go [online](#) or contact Deidrea Mabry dmabry@meatscience.org.

Registration is Open for 2019 SALUMI 101 Course:

SALUMI 101 will be held January 9-11, 2019 at California State University – Fresno in Fresno, CA. SALUMI 101 is sponsored by American Meat Science Association, North Carolina State University, California State University – Fresno, Pennsylvania State University, and the University of Wisconsin-Madison. A unique three-day, hands-on educational opportunity for all attendees, “Salumi 101 is great for trained chefs and serious cured meat processors alike. The equal time between hands on training and in depth classroom curriculum was fantastic. I thoroughly enjoyed all the teachers and staff,” stated past attendee. Anyone with a passion for learning more about the art and science of crafting high quality artisan meat products will benefit from attending SALUMI 101. This class will have the chance to interact with industry and university professionals that specialize in this area of meat science. The class will learn about the production of safe and high quality artisan-style meat products as well as be involved with the crafting of various artisan products. Registration is posted [online](#)!

Advanced *Listeria monocytogenes* Intervention and Control Workshop: October 23-24, 2018 in Kansas City, Missouri.

Fall Workshop to Include Hands-On Demonstrations & Best Practice Sessions. One of the many benefits of attending the Advanced *Listeria monocytogenes* Intervention and Control Workshop is the opportunity to network with other processing and food safety professionals to learn best practices on controlling *Listeria monocytogenes* in order to produce safe, nutritious products.

These best practice sessions are designed to give you first-hand knowledge to apply to your plant:

- Sanitation Best Practices
 - Kris Olson, Director, Corporate Accounts, Food and Beverage, Ecolab, Inc.
 - James Davis, Corporate Sanitation Manager, OSI Group, LLC
- Best Practices: Equipment Steaming and Deep Cleaning
 - James Davis, OSI Group, LLC
 - Rory Redemann, Sanitation Lead, The Kraft Heinz Company

The workshop also includes a tour of the Multivac, Inc facility. This one-hour tour will give attendees a hands-on experience with equipment to learn about safe cleaning and sanitary design principals. 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!](#)

Earn Continuing Education Credits at the Animal Care & Handling Conference: October 18-19, 2018 - Kansas City, Missouri

The mission of the Professional Animal Auditor Certification Organization is to promote animal welfare through auditor training and audit certification. Attendance at the entire Animal Care & Handling Conference qualifies for the 12 hours of continuing education that is required annually to maintain PAACO certification. However, this conference isn't just for Professional Animal Auditors.

Who else should attend?

- CEOs and senior managers who seek to understand new customer demands – and how to meet them.
- Plant managers and operations personnel responsible for implementing new animal handling programs – or improving existing ones.
- New livestock handlers on the front-lines.
- Producers who want to understand animal welfare from farm to plant.
- Retail and restaurant companies who seek to understand the issues and challenges involved in animal care and handling.

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.*"

- 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.bifsco.org.

Upcoming Events

2018-19 AMSA Calendar of Events

September 29 - Eastern National Meat Judging Contest - Wyalusing, Pennsylvania
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 9-11 - **SALUMI 101** - California State University - Fresno in Fresno, CA
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 4-6 - PORK 101 University of Florida - Gainesville, FL
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 4-9, 2019 - **Potsdam/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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