UPDATE: MEAT COOKERY AND SENSORY GUIDELINES

by

H. Russell Cross*

Before I relate the present status of the Guidelines this morning, I would like to briefly review the history and events that brought us to this point today. During the past four or five years, many members of the AMSA expressed serious concern over the lack of uniformity among the methods used to prepare, cook, and evaluate meat samples. In 1976, AMSA President, Gary Smith, formed a “Meat Cookery and Sensory Guidelines Committee” to draft these “Guidelines” and present them to the membership at the 1977 RMC. As the initial step toward drafting the Guidelines, the Committee required additional information from AMSA members on their procedures. In the fall of 1976, the Committee Chairman mailed a detailed questionnaire to 48 individuals representing 48 institutions or organizations that conduct research on meat. The results of this questionnaire and a draft of the Guidelines were presented at the 1977 RMC.

Following the 1977 RMC, AMSA President, Larry Borchert, appointed an ad hoc committee to prepare the final version of the Guidelines for the Board’s approval. In October 1977, the Committee prepared the third draft of the Guidelines and this version was mailed to over 120 individuals or institutions in the U.S. or foreign countries.

The AMSA membership had the opportunity to comment on this draft. A number of respected authorities in the area of meat cookery or sensory methods, who are not AMSA members, also were asked to review the Guidelines. I am pleased to inform you this morning that the Guidelines have been printed and one copy is in the mail to each AMSA member. I have a few samples for display if any one is interested. Additional copies can be purchased through the National Live Stock and Meat Board. I would like to emphasize some key points concerning the use of Guidelines:

- The objective of these Guidelines is to present procedures for sample preparation, cooking, selection, and training of panels and for instrumental measurements of tenderness.

- The Guidelines are not “standard methods” to which everyone would be expected to adhere. Rather, they are as the title suggests — Guidelines for Cookery and Sensory Evaluation of Meat.

- The Guidelines are not intended to preclude research in the area of meat cookery and sensory evaluation of meat.

- We hope that new and improved methods will be developed that will necessitate the revision of the Guidelines.

During the preparation of the Guidelines, several Committee members commented on the "newness" of some of the procedures recommended in the Guidelines. This impression was supported by several comments from the membership.

The AMSA and the Meat Science Research Laboratory, USDA, will sponsor a Meat Cookery and Sensory Workshop to discuss and demonstrate procedures recommended in the Guidelines. This is the first official announcement of the workshop. More details will follow in your first AMSA newsletter.

Date: October 23 and 24, 1978

Location: Beltsville, Maryland

Registration Fee: $40.00/person payable to the National Live Stock and Meat Board

Limitations: a. One AMSA member or designated representative from each institution or company.
b. First 35 applications (with registration fees) received by the National Live Stock and Meat Board.

The program is as follows, but may be subject to change. Contact me at (301) 344-2400 for additional details.

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AMERICAN MEAT SCIENCE ASSOCIATION

AMSA/USDA

Meat Cookery and Sensory Workshop

Monday, October 23

8:00-8:30—Registration and coffee

8:30-8:45—Welcome—Dr. E. Finney, Assistant Area Director, BARC, FR, SEA, USDA

8:45-9:00—Importance of standardized cookery and sensory procedures—Dr. H. Russell Cross, MSRL, FR, SEA, USDA

9:00-9:30—Meat Cookery and Sensory Panel Facility requirements—Dr. Michael E. Dikeman, Kansas State University

9:30-9:45—Break

9:45-10:45—Instrumental measurements of meat texture. Discussion and Demonstrations—Dr. Roger West, University of Florida; Dr. Barbara Green, University of Georgia; and Ms. Marilyn Stanfield, MSRL, FR, SEA, USDA

10:45-12:00—Sensory Evaluation Methods—Ms. Gail Civille, private consultant and Ms. Ayre Dethmers, Swift and Company

12:00-1:30—Lunch

1:30-3:00—Concurrent sessions

I. Demonstration and discussion of meat cookery and sample preparation procedures—Dr. Michael Dikeman, Dr. Roger West, and Ms. Marilyn Stanfield

II. Demonstration and discussion of procedures for selecting, training, and testing descriptive panel members—Dr. Bradford W. Berry, MSRL, FR, SEA, USDA; Mr. Ron Moen, Novech Corporation; and Ms. Ivonne Norat, MSRL, FR, SEA, USDA

III. Profiling—Demonstration and Discussion—Ms. Gail Civille; Ms. Ayre Dethmers; and Ms. Judy Quick, MSRL, FR, SEA, USDA

In closing, I would like to thank the individuals who put a great deal of their time into these Guidelines. The first Guidelines committee with Bill Stringer as coordinator, is listed in last years RMC proceedings. The Ad Hoc Committee that prepared the final draft and will assist in the Workshop are:

H. Russell Cross
Harry F. Bernholdt
Michael E. Dikeman
Barbara E. Green
William G. Moody
Reba Staggs
Roger L. West

This was an excellent Committee and I have enjoyed working with them very much. I would also like to thank Ken Franklin and Ken Johnson for preparing the Guidelines for the printer. Also, we would like to thank the AMSA membership for adding their suggestions and comments to the final version.