



This week's issue of AMSA eNews features

- Boldly go where no one has gone before
- Is your AMSA membership information current?
- It is not too late to make that tax deductible donation to the AMSA Educational Foundation click here to donate today!
- AMSA 68th RMC Updates
- MeatingPlace AMSA Exclusive – Why high-event periods present a challenge to the current model
- Spring Meat Judging Registration
- Member News: Congratulations to Youling Xiong, Chance Brooks and Christine Daugherty
- **Check the AMSA Meat Science Career Center to view all job postings!**

We hope that you enjoy a safe and Happy Holiday with your families. AMSA offices will be closed December 24-January 1. We'll re-open on January 2, 2015.

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!

Boldly Go

Article Written by Thomas Powell, AMSA Executive Director

Many of us grew up hearing the iconic line “to boldly go where no one has gone before” as we watched the adventures of the Starship Enterprise. The phrase came to me this week as I thought about the adventure AMSA has been on and what lies ahead.

We celebrated AMSA's 50th birthday this year. We reminisced at RMC about what we have done, how we have grown and what it all means. And against that grand backdrop, we have heard again and again – nine billion by 2050 – humanity has never been there before. Whether you realize it or not, **each one of you has been actively engaged in preparing the world for supporting that 9 billion.** From the early days of the meat science discoveries of the processes of rigor mortis to today's high tech work with genomes, microorganisms and production life cycles, we have been setting the technological stage for supplying high quality, affordable, sustainable animal protein to all of the people who will need it. And I'm not just talking about the university and government labs – you industry scientists are powering

AMSA Membership Information:

*To update your AMSA membership information please **click here:***

AMSA's Sustaining Partners

Diamond Sustaining Partner:

Cargill
Elanco Animal Health

Platinum Sustaining Partner:

Kraft Foods Inc./Oscar Mayer
Smithfield Foods
Zoetis

Gold Sustaining Partners:

Merck Animal Health
National Pork Board
Tyson Foods, Inc.

Silver Sustaining Partners:

ADM
ConAgra Foods
Corbion Purac
DuPont Nutrition & Health
Hawkins Food Ingredients Group
Hillshire Brands Company
Hormel Foods, Inc.
Iowa State University
JBS, USA
Johnsonville Sausage Company
Kemin Food Technologies
Sealed Air's Cryovac® brand
Texas Tech University
International Center for Food Industry Excellence

Bronze Sustaining Partners:

Certified Angus Beef
ICL Food Specialties
IEH Laboratories & Consulting Group

the engine of productivity, economy, creativity and application that is key to transferring basic bench science to real world application.

In 35 years it will be fascinating and satisfying to look back and see how we have done it. Because we will do it. We will feed the world – and we will provide it with enough of the protein it needs to really thrive. And we will do it in a way that can be sustained.

AMSA's major role in all of this is to build the human capital needed to make the discoveries and apply them to feed the world. Our mission is to foster community and professional development among individuals who create and apply science to efficiently provide safe and high quality meat. We do that in two major ways: 1. keeping the meat science community connected and informed and 2. recruiting and training the next generation of meat scientists. From that two-pronged strategy flows virtually all of what we do.

There are meat scientists who are coming out of today's AMSA judging and youth development programs who will make the critical discoveries that will get the world fed. And there are scientists yet to be recruited who will apply that knowledge and nail down the sustainability parts of the equation.

Now what?

- This year, all of us who are AMSA will be doubling down on our core programs – RMC and meat judging. (Over 300 AMSA members spend time putting these programs together each year).
- The hundreds of individuals who have given to the AMSA Educational Foundation make it possible to begin expansion of scholarship offerings and leadership development for students.
- We are going to take the seeds planted at the 2014 RMC and develop a master research priority plan that will serve as a resource allocation tool for those who fund research.
- We are going to expand our outreach through additional student programs that aim to diversify our membership to include the fast-expanding processed and further processed sector, and to recruit from schools that are not part of the traditional fresh meat/meat judging audience.
- We are going to build and improve systems and programs that keep all AMSA members informed, engaged and developed professionally.
- We are going to expand our organizational relationships to include a wider sector of the animal protein industry as well as foundations and other non-profits devoted to solving the world's food demand issues.

We are going to work together as we boldly go where no one has gone before.

Is Your AMSA Membership Information

Kerry Ingredients
Land O'Frost Inc.
Maple Leaf Foods
Oklahoma State University
Perdue Foods
Seaboard Foods
USDA, AMS, Livestock, Poultry
and Seed Program
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

- *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)*

Current?

By Jen Persons, AMSA Membership & Marketing Manager

Stay connected. Don't miss out on the latest meat science news, information on upcoming AMSA events, and other happenings in the meat science community. **Log on today** and update your contact information or for assistance, email Jen Persons, Membership & Marketing Manager at jpersons@meatscience.org.

Also if you need to renew your membership you can easily with one of the methods below:

- Online: To renew your AMSA membership **online click here!** You may be asked to login to your AMSA account, once you are logged in any open dues renewal orders you have will appear under my transactions.
- Phone: contact Jen Persons, Membership & Marketing Manager at 800-517-2672 extension 11.
- Print your Invoice: Send your membership invoice and payment to American Meat Science Association, 26145 Network Place, Chicago, IL 60673-1261

Are you graduating?

With the busy life of a student, have you allowed your membership to lapse? Take advantage of the special membership rate extended to graduating students, by paying the Graduate student rate of \$85 for your first year as a professional member. By maintaining your AMSA membership you can participate in AMSA events at the discounted member rate and have access to resources only available or accessible to AMSA members. A nice break and a leg up as you begin your professional career.

Maintaining your membership with AMSA is like starting out a step ahead.

Make a Contribution to the Meat Science Community

Ken McMillin, Chair, AMSA Educational Foundation Board of Trustees

Your continuing generosity of donations to the AMSA Educational Foundation and time and effort to AMSA programs and activities is very much appreciated. Since RMC, the Foundation Trustees have approved mentor recognitions for Russell Cross, Bill Moody, and Bob Rust that are well underway to recognize these meat science leaders. We're currently approving recognitions of Melvin Hunt and Bob Kauffman to honor these two outstanding individuals. The Trustees encourage you to join us in recognizing the legacy of these individuals by your generous donation to fully fund each of the mentor funds.

- *Donald Kinsman (supports student international program)*
- *Roger Mandigo (supports RMC)*
- *Robert Merkel (supports RMC)*
- *Gary Smith (supports meat judging program)*
- *R. C. Pollock (supports R.C. Pollock Award)*

Since its launch in 2002, the AMSA Educational Foundation has made significant progress in providing support for AMSA programs and helping to launch new initiatives. Your support will allow the Foundation to continue to provide:

- Recognition of meat scientists that will elevate our discipline and profession
- Support for students pursuing educational opportunities in meat science
- Leadership development for young meat scientists; and
- Educational programs that enrich careers and build bridges with those outside the scientific community.

Please take a moment to visit foundation.meatscience.org or call 217-356-5370 to learn more or to pledge support. There are a total of 20 mentor recognition funds at AMSA as well as general funds for student programs, publications and meetings. For more information and to donate online visit <http://www.meatscience.org/page.aspx?id=553>.

Checks made out to the "AMSA Foundation" may be mailed to the following address – *please write the name of the mentor fund on the memo line.*

American Meat Science Association
AMSA
26145 Network Place
Chicago, IL 60673-1261

To be credited as 2014 gifts, website contributions must be completed or mailed checks must be postmarked no later than December 31, 2014.

Enjoy a happy holiday season, and thank you again for supporting our discipline with a tax deductible donation to the AMSA Educational Foundation. We will be celebrating another successful year for the Foundation and our community with you at the Reciprocal Meat Conference in Lincoln, NE in June.

AMSA 68th RMC Updates

AMSA RMC Call for Abstracts

AMSA invites the submission of original research and abstracts on any aspect of meat science for presentation at the AMSA 2015 Reciprocal Meat Conference (RMC) in Lincoln, Nebraska. Anyone interested in presenting a poster (Open, Technical Summaries, Graduate Student or undergraduate competitions) at RMC this year will be able to submit their abstract online beginning today. In 2015, RMC programming will focus on the following general areas. Abstract submissions should fit into one or more of these categories.

- **Animal Welfare**
- **Consumer Topics**

- **Environment, Production Systems and Meat Quality**
- **Measurement and Prediction of Meat Quality and Composition**
- **Meat Processing, Ingredient Technology and Packaging**
- **Meat Quality**
- **Meat Safety**
- **Meat Science Education and Extension Tool**
- **Muscle and Lipid Biology and Biochemistry**
- **Technical Summaries**
- **Undergraduate Research Competition**

The deadline for submitting your abstract is no later than 11:59 pm, Central Time, on March 31, 2015. To submit your RMC abstract [click here!](#)

Award Nominations - Intent to Nominate

Nomination guidelines have now been posted for the 2015 RMC Awards Program. Please take some time to consider colleagues who deserve to be nominated for the:

- **Distinguished Teaching Award**
- **Distinguished Research Award**
- **Distinguished Extension-Industry Award**
- **Meat Processing Award**
- **Intercollegiate Meat Judging Meritorious Service Award**
- **Achievement Award**

Please submit your intent to nominate notice by January 30, 2015. All nomination materials must be uploaded to the AMSA Awards website no later than February 20, 2015. Complete information is located online.

[Click here for the Awards Intent form.](#)

Student Research Poster Competitions

Students if you would like to engage in high quality, sound and pertinent meat research and develop your skills in effective communication for dissemination of research information then make sure you sign up to participate in the 2015 RMC Student Research Poster Competitions.

In an effort to help encourage and engage these students in advancing the well-being of the meat industry through research we are excited to announce that AMSA will host an Undergraduate Research Competition at the 2015 RMC in Lincoln, NE. The purpose of the AMSA Undergraduate Student Research Competition is to encourage students to engage in high quality, sound and pertinent meat and poultry research; gain experience in presentation of scientific papers; demonstrate poise and mental agility before their peers; and develop skills in effective communication for dissemination of research information.

Participants must hold membership in the American Meat

Science Association at time of entry (January 30.) Only two students from one university may enter, regardless of the division in which they will compete. For more information regarding poster guidelines please visit the website.

An online intent form is required for the undergraduate and graduate competitions so make sure you **submit your intent form no later than January 30, 2015.**

[Click here for the online intent form.](#)

Spring Meat Judging Registration

Registration for Spring Intercollegiate Meat Judging Contests is available online! Please try to register your teams online as soon as possible for each contest. If you have any questions, please contact [Meagan Igo](#). Contest dates, hotel information, meeting times and registration information for the 2015 Intercollegiate Meat Judging Contests can be found [online](#). Workout information will be posted to the website when it is made available to AMSA.

MeatingPlace AMSA Exclusive – Why high-event periods present a challenge to the current model

Article by Terrance M. Arthur, U.S. Meat Animal Research Center

Although most *E. coli* strains are harmless to humans, a handful of *E. coli* types – including Shiga toxin-producing *E. coli* (STEC) such as *E. coli* O157:H7 – can cause disease. *E. coli* O157:H7 is one of the most virulent of all pathogenic *E. coli* and is capable of causing severe disease and even death.

It was through a major disease outbreak that *E. coli* O157:H7 came to the forefront of food safety concerns in the beef industry. Shortly after this outbreak, the Food Safety Inspection Service (FSIS) declared certain raw beef products containing *E. coli* O157:H7 to be adulterated, requiring any such products to be excluded from commerce.

The declaration of *E. coli* O157:H7 as an adulterant has led to numerous activities designed to enhance beef safety including developing a rigorous testing strategy as a final safety measure to ensure any contaminated product is not released into the food supply. In the present state of the beef industry, most beef processing company's test all of their raw beef trim before release, a process referred to "test-and-hold." The process entails sampling each 2,000-pound bin of raw beef trim (referred to as a combo) and retaining control of those combos until the test results come back negative for *E. coli* O157:H7. [Click here to read more.](#)

Member News:

A Marvelous Prize is awarded to Dr. Youling Xiong

AMSA member, Dr. Youling Xiong, professor in the Department of Animal and Food Sciences at the University of Kentucky was recently selected for The Bertebos Prize 2015 by Royal Swedish Academy of Agriculture and Forestry. This Academy prize includes 150,000 SEK (plus travel), and is awarded to an individual that has done remarkable achievements in the area of food science, which is not surprising as Youling always goes above and beyond



The task of The Royal Swedish Academy of Agriculture and Forestry is, with the support of science and practical experience and in the interest of society, to promote agriculture and forestry and associated activities. This year they invited nomination of candidates leading prominent research on food additives – both benefits and hazards. Candidates should have conducted outstanding research in food science and technology, toxicology and/or medicine within the area toxicology and/or medicine within the area of food additives – natural as well as novel types of additives. Youling was nominated by Dr. Kerstin Lundström, a well know meat scientist in Sweden who stated that Dr. Xiong was awarded this honor because of "his productive research in the last 30 years on the chemical, physical and biochemical mechanisms that regulate how proteins and peptides work in food."

The award ceremony will take place at the City Hall of Stockholm on 28th of January 2015. Dr. Xiong will also be a featured speaker at the Bertebos Conference in 2016, which will be held in Falkenberg, southern part of Sweden. Congratulations Youling, you are very deserving of this prestigious award.

USDA Honors Dr. Chance Brooks with Excellence in Teaching Award



AMSA member Dr. Chance Brooks, an associate professor of meat science, recently received the United States Department of Agriculture Food and Agricultural Sciences Excellence in Teaching Award. The award, one of six regional awards, is presented to recipients who exhibit teaching innovation, excellence and quality, dedication to the profession and to students, and professional growth and development in promoting the nation's food and agricultural system. The award, one of six regional awards, is presented to recipients who exhibit teaching innovation, excellence and quality, dedication to the profession and to students, and professional growth and development in promoting the nation's food and agricultural systems. As part of the award, Brooks received \$2,000 to be given to the college or university of his choosing to support and strengthen instructional

programs. Brooks received the award Sunday during a ceremony at the annual meeting of the Association of Public Land-Grant Universities in Orlando, Florida Click here to read more. <http://today.ttu.edu/2014/11/usda-honors-professor-with-excellence-in-teaching-award/>.

AMSA Member Dr. Christine Daugherty Named VP-Animal Well Being Programs and Technology

Dr. Christine Daugherty has been selected Vice President-Animal Well-Being Programs and Technology. She replaces Dr. Dean Danilson, who is retiring after 26 years with the company. Chris will be responsible for leading the company's commitment to proper farm animal treatment. This includes overseeing the Tyson FarmCheck™ program, which includes third-party, on-farm animal well-being audits, an external Animal Well-Being Advisory Panel and commitment to additional research. She will also be responsible for managing Tyson Foods' animal well-being staff as well as animal handling training and audits at the company's processing plants. Chris has been involved in Tyson Foods' animal well-being efforts over the past 11 years through the science, research and legal roles she's had with the company. Her education, experience, and leadership skills make her an excellent choice for this important job. In addition, her knowledge of cutting-edge technologies will help us further explore new and unique animal well-being innovations. Chris has helped provide strategic oversight for Tyson Foods' poultry research farm. She is an internal committee member for the FarmCheck™ program and serves as executive committee member of the Cobb-Vantress Animal Welfare advisory program. She is also on the U.S. Poultry Foundation Research Advisory Committee that funds research projects the benefit the poultry and egg industry.



AMSA Meat Science Career Center

The American Meat Science Association knows that our greatest resource is our people and you can remain confident that you are hiring the best educated, most talented and highly professional individuals when you tap into our pool of qualified individuals.



Current Job and Internship Postings:

- Food Technologists ~ Tyson Foods, Inc.
- Laboratory Technologist ~ Smithfield Farmland
- Innovation manager ~ Smithfield Farmland
- Key Account Manager-Fresh Pork Retail ~ Smithfield Farmland
- Nutritionist ~ Smithfield Farmland

- Assistant or Associate Professor of Food Safety and Program Leader ~ University of Nevada
- Meat Sales Representative ~ Labatt Food Service/Direct Source Meats
- Assistant Professor of Applied Food Safety ~ University of Illinois at Urbana-Champaign
- National Cattlemen's Beef Association Internship - Summer and Fall
- Corporate Food Safety and Regulatory Manager ~ Cargill/Cargill Animal Protein & Salt/Cargill Turkey and Cooked Meats
- Sanitation Supervisor ~ Kraft Foods/Oscar Mayer
- CO-OP OPPORTUNITY - RESEARCH & DEVELOPMENT (R&D) ~ Perdue Foods LLC
- Technical Services Coordinator ~ Smithfield Farmland-
- Senior Product Developer ~ Land O'Frost
- Meat Scientist-Assistant Professor ~ Purdue University, Animal Sciences Department
- Quality Assurance Supervisor ~ Agri Beef Co./Washington Beef, LLC.

To view all the job postings please go to the [AMSA Career Center](#), if you have any question please contact Deidrea Mabry, dmabry@meatscience.org.

Got news? Send information and news items to Deidrea Mabry for inclusion in a future edition of AMSA eNews.

2015 AMSA Calendar of Events

January 9-10 - Southwest Invitational Meat Judging Contest -Texas Tech University & Tyson Foods, Amarillo - Lubbock & Amarillo, TX

January 27-29 - International Production and Processing Expo - Atlanta, GA

January 18 - National Western Intercollegiate Meat Judging Contest - JBS, Greeley, CO

February 1 - Southwestern Intercollegiate Meat Judging Contest Frontier Meats - Fort Worth, TX

February 21 - Iowa State University Meat Judging Contest Iowa State University - Ames, IA

March 3-5 - Beef Safety Summit - Dallas, TX

March 4-5 - International Livestock Congress-USA – Houston, TX

March 7 - HLSR Intercollegiate Meat Judging Contest - Houston, TX

March 29 - April 1 - Meat Animal Evaluation Contest Oklahoma State University - Stillwater, OK

June 14-17 - AMSA 68th RMC University of Nebraska - Lincoln, NE

Reciprocal Meat Conference 2015-2016

June 14-17, 2015 - University of Nebraska - Lincoln, Nebraska

June 19-22, 2016 - Angelo State University - San Angelo, Texas

International Congress of Meat Science and Technology

August 23-28, 2015 – Clermont-Ferrand, France
2016 – Bangkok, Thailand
2017 – Cork, Ireland
2018 – Australia
2019 – Germany
2020 – USA (joint meeting with the Reciprocal Meat
Conference)

PO Box 2187 | Champaign, IL U.S.A. 61825-2187 | 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](#).