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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!

AMSA 68TH RMC Updates

Nina Teicholz and Mary Ann Binnie to Lead the AMSA Diet and Health Session at RMC

AMSA is excited to announce that Nina Teicholz and Mary Ann Binnie will engage attendees in an in-depth discussion on Diet and Health at the AMSA 68th Reciprocal Meat Conference (RMC). Come to this session on June 17th in Lincoln, Nebraska to gain the tools to intellectually and scientifically defend meat.

The Big Fat Surprise: Investigative journalist Nina Teicholz is the New York Times bestselling author of *The Big Fat Surprise: Why Butter, Meat and Cheese Belong in a Healthy Diet*. A reporter for National Public Radio for years, covering Washington D.C. and Latin America, she has also written for *Gourmet Magazine*, *Men's Health*, *The New Yorker*, *The Economist*, *The New York Times*, *The Washington Post*, and *Salon*, among other publications. In addition, she served as the associate director for the Center for Globalization and Sustainable



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:

Smithfield Foods
Zoetis

Gold Sustaining Partners:

Hormel Foods, Inc.
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
Iowa State University
Kraft Foods Inc./Oscar Mayer
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

Development at Columbia University. Teicholz studied biology at Yale and Stanford Universities and earned a master's degree from Oxford University.

Investigative journalist Nina Teicholz reveals the unthinkable: that the saturated fats in meat are not, after all, bad for health. She took a nine-year dive into nutrition science, unearthing all the original studies that had been used to "prove" the idea that saturated fats cause heart disease. In the process, she discovered a tale of weak science, politics, bias, and nutrition policy gone wrong. Two recent meta-analyses by top scientists in the field have confirmed her findings on saturated fat, meaning that meat has for decades been unfairly condemned. Learn the story of the personalities, politics, and institutions that for half a century have derailed nutritional policy, on not only saturated fats, but also cholesterol and all dietary fats.



Red Meats: High time to Recognize Their Value in a Healthy Diet: Mary Ann Binnie is Manager of Nutrition and Food Industry Relations with the Canadian Pork Council. In this role, she leads the Council's nutrition strategy and communications, which includes health professional partnerships, nutrition advocacy and technical affairs. In 2011, Ms. Binnie became Chair of the IMS Human Nutrition and Health Committee and Chaired the last IMS Prize Committee. She is

President-Elect for the Canadian Meat Science Association and was the Canadian liaison with the American Meat Science Association. Ms. Binnie is a professional home economist and has held various executive positions on numerous professional associations.

Growing evidence suggests recommendations to reduce red meat consumption are misguided and may have unintended health consequences. Within a landscape of increasingly large amounts of processed, refined foods being consumed, dwindling cooking skills and increasing rates of chronic disease, it's time we recognize that diets which include lean red meats are associated with positive health outcomes.

So make sure to join us June 17th in Lincoln, Nebraska for this high energy session as Nina and Mary Ann engages attendees in the benefits and role of meat in a healthy diet. The AMSA 68th Reciprocal Meat Conference (RMC) hosted by the University of Nebraska and ConAgra Foods will be held June 14-17, 2015, at University of Nebraska in Lincoln, Neb.

For more information regarding the AMSA 68th RMC please visit: <http://www.meatscience.org/rmc>.

RMC Abstracts Must be Submitted by March 31, 2015!!

The abstract deadline for the AMSA 68th RMC 2015 is midnight, CDT, March 31, 2015!

RMC
2015
RECIPROCAL MEAT CONFERENCE



This is your opportunity to showcase your research, get recognized by your peers and attend the AMSA 68th RMC in

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)*

Lincoln, Neb. June 14-17, 2015!

Complete guidelines for abstract submission, poster preparation and the Graduate Student Research Poster Competition is locate online!

RMC 2015 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 Tools***
- ***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!](#)

Call for Recommendations - AMSA Officer and Director Election

The Nominating Committee is working on the slate of candidates for this year's directors and officers election at AMSA. AMSA Past President Robert Delmore is chairing the committee.

The committee is issuing a call for recommendations to help them in selecting qualified and willing candidates for office. You will be electing three directors, a treasurer and a president-elect who will start their duties at the end of RMC in June.

If you or someone you know would be a good candidate for board service, please visit

www.meatscience.org/elections and submit a recommendation. Self-recommendations are welcome. We need to finish up this phase of the process by Sunday, March 15, which gives you about two weeks to think about it.

If you have questions or need additional information, contact [Robert Delmore](#) or [Thomas Powell](#).

AMSA Undergraduate Student Research Poster Competition Extended

In an effort to help encourage and engage AMSA students in advancing the well-being of the meat industry through research we are excited to announce that the Ann Hollingsworth and Dale Huffman AMSA Educational Foundation Mentor Recognitions will be sponsoring three

- [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)

scholarships in the amount of \$1000, \$750 and \$500 for the AMSA 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 (March 31). Only two students from one university may enter the Undergraduate competition. For more information regarding poster guidelines please visit the [AMSA website](#). So make sure you submit your intent no later than March 31, 2015, to [Deidrea Mabry](#).

AMSA Student Membership Nominations Will Soon Be Opening for 2015-2016 Student Board of Directors!

Are you interested in becoming more active within AMSA?

If you answered yes then we would like for you to consider running for the Student Board of Directors! Each year, 6 positions are elected (1 from each of the Midwest, East, West, and South regions, and 2 at-large directors). These directors are responsible for coordinating a multitude of events each year, including the annual Student Leadership Conference, the RMC Networking and Career Fair, fundraising events like the Silent Auction and T-Shirt Auction, product development competitions like Iron Chef and Taste of RMC, and social activities for student members. Throughout the year, student board members build valuable relationships with each other, AMSA staff, and professional members throughout the meat industry.

If you are interested, see what past board members think about their time serving on the Student Board of Directors by [clicking here](#)! Contact [Loni Woolley](#) with any questions, and watch eNews for the announcement of nominations coming next week!

AMSA Dietary Guidelines Information

On February 19th the Dietary Guidelines Advisory Committee (DGCA) released the below language in regards to the recommendations for the 2015 Dietary Guidelines for Americans (DGA).

"The overall body of evidence examined by the 2015 DGAC identifies that a healthy dietary pattern is higher in vegetables, fruits, whole grains, low- or non-fat dairy, seafood, legumes, and nuts; moderate in alcohol (among adults); lower in red

and processed meat;¹ and low in sugar sweetened foods and drinks and refined grains."

¹As lean meats were not consistently defined or handled similarly between studies, they were not identified as a common characteristic across the reviews. However, as demonstrated in the food pattern modeling of the Healthy U.S.-style and Healthy Mediterranean-style patterns, lean meats can be a part of a healthy dietary pattern.

The guidelines provide the scientific basis for the government to speak in a consistent and uniform manner. The DGA is used in the development of print and web-based educational materials, messages, tools, and programs to communicate healthy eating and physical activity information to the public. The DGA is also used as nutritional foundation for food assistance programs, school lunch and military purchasing, among others.

AMSA is the scientific and professional society for the meat industry and it is both our responsibility and opportunity to show peer-reviewed science in action and provide comments on the DGAC report as well as reach out to our legislator and promote the benefits of meat as part of a healthy lifestyle. To assist you in your efforts AMSA has launched a [resource webpage](#) and will be adding additional information to this as needed. If you have any questions or resources to share please contact [Deidrea Mabry](#).

Upcoming Meetings

AMSA Educational Webinar: Food science, the food industry, and the critics:

Accusations and Conversations: Wednesday, March 25th from 11:30 AM CDT. In early 2014 a little known food blogger known as "The Food Babe" called for Subway to stop using azodicarbonamide (the "yoga mat" chemical) in their bread. Subway made no attempt to publicly defend their ingredient choice and 48 hours later agreed to take steps to comply. Social media has changed the way the people talk about food. Dr. Coupland will share my perspectives about how the food industry, and more importantly individual food scientists, can respond. Dr. John Coupland is a Professor of Food Science at Penn State where he teaches food chemistry and conducts research on emulsion science and fat crystallization. Registration is complimentary but you must first register by clicking on the [enrollment link](#). Once you have registered you will receive an e-mail message confirming your enrollment status and information that you need to join the webinar.

PORK 101. AMSA is excited to announce that the 2015 PORK 101 courses will be held May 19-21 at Texas A&M University in College Station, Texas and October 19-21 at Iowa State University, in Ames, Iowa. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Elanco Animal Health. PORK 101 is co-sponsored by the American Association of Meat

Processors (AAMP), American Society of Animal Science (ASAS), North American Meat Institute Foundation (NAMIF) and the Southwest Meat Association (SMA). Registration for AMSA members and other partnering organizations is \$800. Non-member registration is \$950. A special thank you goes out to Elanco Animal Health, a company dedicated to enhancing animal health through science and innovation. For more information or questions regarding PORK 101 please go [online](#) or contact [Deidrea Mabry](#).

AMSA Student Membership 2015 Leadership

Conference March 13-14. The 2015 SLC conference will be held in Springdale, Arkansas at the Tyson Discovery Center. We will bring in Dale Carnegie training and concentrate on two main modules: handling mistakes and communicating to lead. In addition, Tyson R&D professionals will be sharing their knowledge in a workshop on Friday where students will then be able to utilize this information in an Iron Chef style event Saturday morning. This training will be sure to impress industry professionals and provide you with a competitive lead on internship and career opportunities!

AMSA Members News

AMSA Past President and R.C. Pollack Award Winner Will be Greatly Missed

James D. (Jim), husband of Helen Walker Kemp, died Friday, February 27, 2015. He was born in Adair County, KY, on February 6, 1923. He was the youngest of ten children born to the late George Talbott and Mattie Whitlock Kemp. He graduated valedictorian of his class at Columbia High School in 1942. He served in the Armed Forces from 1943 to 1945 and was a navigator in the U.S., Air Corps in Italy. In 1948, he received a B.S. degree from the University of Kentucky, graduating with high distinction. In 1949, he received his M.S. degree in Animal Husbandry. He completed his Ph.D. degree at the University of Illinois in 1952, and joined the faculty of the University of Kentucky Department of Animal Husbandry (Animal Science). He spent a year in New Zealand on a Fulbright Fellowship in 1964, was an AID advisor to the Northeast Agricultural Center in Thailand in 1974, and in 1985 served as an advisor to the Department of Animal Production, University of Bari, Italy. He retired from the University of Kentucky in 1989.

Among his major university activities and honors were Professor of Animal Sciences; Coordinator of Food Science Program; President of Gamma Sigma Delta; elected faculty member UK Board of Trustees; Meat Science Editor, Journal of Animal Science; Chair, Bluegrass Section Institute of Food Technologists; Thomas Poe Cooper Award for Research in College of Agriculture; President, American Meat Science Association; Signal Service Award, American Meat Science Association; Member Council for Agricultural Science and Technology (CAST); Chair, Senate Council, UK; R.C. Pollock Award, American Meat Science

Association; Member State Board of Agriculture; UK Fellow. [Click here to read more.](#)

AMSA Member Rodrigo Tarté Joins Iowa State in April

Dr. Rodrigo Tarté is joining the Meat Science faculty in the Department of Animal Science at Iowa State University on April 1, 2015, as Assistant Professor of Processed Meat Science and Technology. Dr. Tarté has served as Director, Research and Development for the John Morrell Food Group since 2012. He was previously R&D Director for Creta Farms USA, Senior R&D Scientist for Kraft Foods/Oscar Mayer and R&D Director for Rica Rondo. Dr. Tarté is a graduate of Iowa State University, receiving his Ph.D. degree in Food Science and Technology, and Meat Science. At Iowa State University, Dr. Tarté will teach and conduct research on processed meats and value-added product technology. His research will have a strong focus on the development and application of technologies to enable product innovation and increase product value, and on the scientific understanding of—and development of practical solutions to—technical challenges faced by meat processors. His teaching and student mentorship efforts will be aimed at equipping students with both the hard and soft skills necessary for success in industry or academia.

AMSA Meat Science Career Center ~ Current Postings:

- Post Doctoral Research Fellow (Muscle Protein) ~ The University of Melbourne, Australia
- Food Safety Analyst ~ Smithfield Farmland
- Food Scientist ~ Cargill, Inc.
- Livestock Procurement Manager ~ Smithfield Farmland
- Plant Quality Assurance Supervisor ~ Farmland Foods
- Area Sales Manager GA/FL
- Food Safety Analyst ~ Smithfield Farmland
- Product Manager – Proteins ~ Kemin Food Technologies
- Technical Manager – Proteins and Grains ~ Kemin Food Technologies
- Food Service Area Sales Manager ~ Harris Ranch Beef Company
- Loss Prevention Coordinator ~ Smithfield Farmland
- Associate QA Specialists ~ Smithfield Farmland
- Ph.D. Graduate Teaching Research Assistantship ~ Purdue University
- Food Safety Manager ~ Land O’Frost
- Food Safety Analyst ~ Smithfield Farmland
- Quality Control ~ Ohio Farms Packing
- Technical Manager – Proteins and Grains ~ Kemin



Meat Industry
CareerLink

- Food Technologies
- Product Manager – Proteins ~ Kemin Food Technologies

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

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

March 25 - AMSA Educational Webinar: Food science, the food industry, and the critics: Accusations and Conversations

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

May 15-16 - North Carolina State BBQ Camp - Raleigh, NC

May 19 - 21 - AMSA PORK 101 - Texas A&M University - College Station, TX

June 13 - Validation and Verification Procedures and Guidelines Workshop - Lincoln, NE

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

October 19 - 21 - AMSA PORK 101 - Iowa State University - Ames, IA

Reciprocal Meat Conference 2015-2017

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

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

June TBD, 2017 - Texas A&M University - College Station, 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)

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