



This week's issue of AMSA eNews features

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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 Announces 2015-16 Board of Directors

AMSA Professional and Emeritus members recently casted their votes for three new directors, a treasurer and a president-elect. The new board members will begin their terms at the end of the AMSA 2015 68th Reciprocal Meat Conference (RMC) in Lincoln, Nebraska this June.

The new members to AMSA's Board of Directors include:

President Elect:

- Steve Goll, Tyson Foods, Inc.

Treasurer:

- Steve Campano, Hawkins Inc.

Directors:

- Sharon Beals, Maple Leaf Foods, (2017 RMC Chair)
- Robert Maddock, North Dakota State University
- Andrew Milkowski, University of Wisconsin

Bucky Gwartney (2015-16 President), Brad Morgan (2015-16 Past President), and directors Gretchen Mafi, T. Dean Pringle (2015 RMC Chair), Lauren Sammel, Dan Schaefer (2016 RMC Chair), John Scanga and John Stika will continue their terms on the board along with the newly elected members. 2014-15 Past President Robert Delmore, treasurer Casey Frye and directors Steve Larsen, Betsy Booren and Susan Shivas will finish their board service at AMSA's 68th RMC in Lincoln, Nebraska.

"I look forward to working with this board in the coming year to create opportunities for our members to collaborate and excel in service to science and society" said AMSA Executive Director,

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
Tyson Foods, Inc.
Zoetis

Gold Sustaining Partners:

Hormel Foods, Inc.
Kemin Food Technologies
Merck Animal Health
National Pork Board

Silver Sustaining Partners:

ADM
ConAgra Foods
Corbion Purac
DuPont Nutrition & Health
Hawkins Food Ingredients Group
Iowa State University
Kraft Foods Inc./Oscar Mayer
JBS, USA
Johnsonville Sausage Company

Thomas Powell.

AMSA Goes to Washington

Thomas Powell, Executive Director

In April, the AMSA Board of Directors held its spring meeting in Washington, DC. The meeting afforded us the opportunity to interact with a number of allied associations as well as to speak directly with leadership at USDA. These conversations provided valuable background for ongoing policy issues facing the association. They also allowed us to shine a spotlight on key AMSA programs with decision makers whose policies affect our members. Following is a summary of these interactions.



Allied Associations

National Cattlemen's Beef Association (NCBA – www.beefusa.org)

NCBA served as the host for the AMSA Board meeting. We are thankful to their staff for their hospitality during the week. AMSA officers and staff met with NCBA Vice President of Government Affairs Colin Woodall and Executive Director of Legislative Affairs Kristina Butts. Much of our conversation focused on the ongoing dietary guidelines issues as well as the animal welfare issues raised against the Meat Animal Research Center. They also shared with us some practical information on enabling our membership to interact with the federal policy and legislative processes.

North American Meat Institute (NAMI – www.meatinstitute.org)
AMSA officers and staff met with NAMI CEO Barry Carpenter, Foundation President Betsy Booren and Senior Vice President for Legislative Affairs Pete Thomson. NAMI is moving forward as a newly formed entity from the merger of the American Meat Institute and the North American Meat Association. We discussed the continuation of AMSA's long partnership with the groups and interacted on current policy issues including research funding, dietary guidelines and animal welfare for production animal research.

National Renderer's Association (NRA – www.renderers.org)
NRA's Scientific Education and Communication Director Jessica Meisinger made a presentation highlighting the organization's science education efforts. AMSA board members agreed that meat scientists, particularly students, need to be better acquainted with rendering industry.

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Bronze Sustaining Partners:

Certified Angus Beef
Colorado State University
Center for Meat Safety
and Quality
ICL Food Specialties
IEH Laboratories &
Consulting Group
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, [click here to
donate today!](#)**

- Melvin "Hunter" Hunt (*supports student travel to international meetings*)
- Robert G. Kauffman (*support meat science student development*)
- William Moody

Animal Agriculture Alliance (www.animalagalliance.org)

Ag Alliance President and CEO Kay Johnson Smith and Communications Director Hannah Thompson engaged the board in a discussion of communications policy highlighting the current issues swirling around consumers such as GMOs, animal welfare and nutrition. The Alliance is a very good source of current information and consumer communication pieces for anyone involved in food production. AMSA references a number of their resources in its ongoing interactions with members, the media and the public.

International Food Information Council Foundation (IFIC – www.foodinsight.org)

IFIC President and CEO David B. Schmidt and Senior Director of Food Safety Tony Flood presented background on the organization's programs and scope. IFIC's mission of effectively communicating science-based information on health, nutrition and food safety for the public good ties in closely with AMSA's efforts to increase science literacy on meat production practices. The AMSA Board will be considering a formal partnership with IFIC at its upcoming meeting during the Reciprocal Meat Conference.



USDA Research, Education and Economics

Catherine Woteki, Under Secretary for Research, Education & Economics, Bill Hoffman, Chief of Staff for NIFA, Steve Kappes, Deputy Administrator for Animal Production and Protection, ARS; and Caren Wilcox, Special Assistant to

Dr. Woteki met with the entire AMSA Board. We introduced AMSA to the group and shared with them our ongoing research priority and student development work as well as our commitment to strong research funding for meat science research. Dr. Woteki was particularly interested in our work to keep the pipeline full of young scientists. AMSA's research priorities program is likely to make an impact as well in the ongoing strategic planning of the agencies. We expressed our support for the ongoing work of the Meat Animal Research Center and received updates on the reports and working groups associated with the current investigations over animal welfare issues.

Food Safety & Inspection Service

Alfred Almanza, Deputy Under Secretary for Food Safety and Acting Administrator, David Golden, Assistant Administrator for the Office of Public Health Science and John Johnston, Scientific Liaison met with the entire AMSA Board. We spent time reviewing the science policy work of the agency and were strongly encouraged by the interest in AMSA's student programs. AMSA will be working to make students more aware of internship and career opportunities in the agency and will also continue partnering when we can help provide scientific resources for the group.

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

Agricultural Marketing Service

The board wrapped up its agency visits with Julie Henderson, Acting Associate Deputy Administrator of USDA AMS Livestock, Poultry and Seed Programs. We spent time familiarizing her with the history and mission of AMSA and reviewed the longstanding relationship between the agency and the association. We also revisited their Sustaining Partnership, recognizing the ongoing support for the meat judging program and providing additional information as they approach renewal time.

AMSA 68TH RMC Muscle Biology Symposium

Speakers Announced

AMSA is pleased to announce that, John Pollak, Larry Kuehn and Stacy Sanders will be the featured speakers in the AMSA 68th RMC Muscle Biology Symposium, on Monday, June 15, in Lincoln, Nebraska. This session is sponsored by **Iowa State University** and will look at current applications of genomic technology and marker-assisted selection in the industry and where they are headed in the future.

Historical Overview and Current Status of Genomic

Technology and Marker Assisted Selection: Dr. John Pollak, Director, U.S. Meat Animal Research Center, USDA, Agricultural Research Service will discuss the transformative nature of genomic selection and management strategies for livestock, and how they capitalize on the investment in technology for human genomics. One application that is realizing that promise is genomic enhanced genetic evaluation. Standard marker panels are being utilized to achieve this enhancement. However, the quest for robust markers for use in more distantly related populations, especially for traits not included in genetic evaluation systems, is driving research toward the generation and use of sequence data. The goal is to identify causative mutations and apply knowledge of those to selection and management strategies.

Hurdles in Place to Develop Genomic Technologies for More Widespread Use and Adoption: Genomic

selection, made possible by high density genotyping

arrays, has revolutionized genetic evaluation programs in almost all species of livestock; for instance, through genetically enhanced dairy cattle evaluation, producers have reduced the generation interval and costs associated with large progeny tests. Several beef cattle breeds are currently incorporating genomic data in their national cattle evaluation systems. Dr. Larry Kuehn, Research Geneticist for the U.S. Meat Animal Research Center, USDA, Agricultural Research Service, will discuss the promise and current limitations of utilizing genomic information for traits that are economically important but not routinely measured by seedstock producers. Strategies such as DNA pooling, commercial producer and abattoir data collection, and use of data from research institutions will be highlighted.

Industry Perspective on the use of Genomic Technology and Marker Assisted Selection: Stacy Sanders, Director of Records



Department for the American Herford Association, will show how incorporating genomic information into national cattle evaluations could potentially do more for genetic improvement in the seed stock beef industry than any other technology seen in the past few decades. The potential for increased rate of improvement or increased genetic trend is a real possibility due to fewer missteps in selection of young sires and replacement females. The keys to realizing the potential are in effectively incorporating the genomics into national cattle evaluations accurately in a way that producers can make the most of the information provided, and developing cost effective tests that can see widespread uptake in the industry. There are still hurdles to full implantation, but adoption of the technology is increasing as costs come down.

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

AMSA Welcomes Colorado State University Center for Meat Safety and Quality to the Sustaining Partners Program

Colorado State University Center for Meat Safety and



Colorado State University

Quality has joined over 30 other companies and institutions as a Sustaining Partner of AMSA. For more than 50 years, the AMSA has relied on support from partners to maintain its ability to provide community and professional development programs and opportunities for individuals in the field of meat science. AMSA's Sustaining Partners program recognizes the organizations and institutions that provide significant financial and logistical contributions for the products and services offered by the organization.

"We at Colorado State University are very excited to become a Sustaining Partner of AMSA. There is strong institutional commitment, at CSU, to grow the meat science and food safety program with additional faculty and facilities. Partnering with AMSA is another sign of this commitment," states Kevin R. Pond, Ph.D., Professor and Department Head of Animal Sciences at Colorado State University.

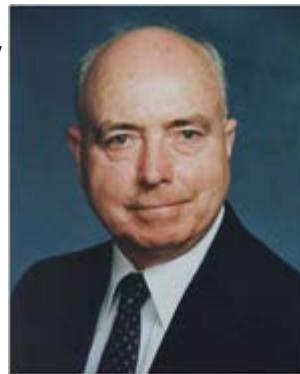
Colorado State University's Center for Meat Safety & Quality is a multidisciplinary team of scientists addressing national and global food safety and quality issues through basic and applied research and technology development. Their objective is to help assure that consumers worldwide have access to a dependable supply of safe and high quality food products; to educate and train students to assume food safety positions in industry, academic institutions and regulatory agencies; and to provide outreach and educational resources.

"Colorado State University is an established leader in meat science research and teaching. Their participation as an AMSA Sustaining Partner strengthens an already strong relationship between our organizations. I look forward to ongoing collaboration with the CSU faculty and students in the future" states Thomas Powell, AMSA Executive Director.

Deadline approaching for Kinsman Scholarship

Opportunity

There is still time to apply for the Kinsman International Award. Applications are due by Wednesday, May 20. Eligible students must present verification of their plan to travel internationally with primary intent toward meat science education. Appropriate international activities involve the international travel of a student for the primary purpose of meat science education. Examples include: study research, or internship opportunities, as well as attendance at meetings that are international for the student such as ICoMST or RMC, for the purpose of presenting their research findings. This year one cash award of \$1250 will be awarded. The recipient will also receive a complementary membership to AMSA for the following year. Interested applicants can find more information and the application on the AMSA website. You can also contact Rachel Smith at rsmith@meatscience.org with additional questions or go [online](#).



Dr. Donald Kinsman was a long-time AMSA member whose work in meat science research and commitment to international opportunities for students set him apart from his peers. The objective of this program is to honor the memory and achievements of Dr. Kinsman and promote international collaboration by recognizing an outstanding student member with a financial award in support of international travel.

RMC Quiz Bowl Deadline is Approaching

Submit your Quiz Bowl Questions by MAY 15th for your chance to receive a bi for Round 1:

As a reminder, one of the requirements for participation this year's competition is the submission of quiz bowl questions. Each school must submit questions as outlined in the rules prior to participation. Please email your questions to Rachel Smith (rsmith@meatscience.org).

School's questions must be submitted by the registration deadline of May 15th (30 days before RMC – Current deadline stated in the Quiz Bowl Rules and Guidelines). Schools who submit their questions by this deadline will be entered into a drawing to receive a bi for Round 1 (Provided there is a bi in the bracket). Questions MUST be submitted in Microsoft Excel with the following information: question, answer, topic area, difficulty (1=easy, 5=difficult), and reference source. (see page 4 for example formatting) for the school to be eligible for the drawing. Acceptable resources include: textbooks, publications, websites, etc. NOT lecture notes.

Register your team online today!

AMSA Educational Webinar: Food Safety and Inspection Service Labeling Requirements

When:

May 27, 2015

11:30 am-12:30 pm CDT

Overview:

Labeling and Program Delivery Staffs will focus on Food Safety and Inspection Service labeling requirements with an emphasis on labeling trends, regulatory considerations for special statements and claims, the application of generic labeling, and our web-based Labels Submission and Approval System (LSAS). Labeling and Program Delivery Staff will also provide updates on labeling policies and regulatory initiatives that are under development.

Presenters:

- Jeffrey W. Canavan, MPA, RD, Deputy Director, Labeling and Program Delivery Staff
- Dr. Rosemary Earley, Staff Officer, LPDS, Office of Policy and Program Development at USDA-FSIS

Registration:

This AMSA Educational webinar is interactive and will last approximately 60 minutes including Q&A. Registration is complimentary but you must first register by clicking on the enrollment link:

<https://attendee.gotowebinar.com/register/1725272648811866881>.

Once you have registered you will receive an e-mail message confirming your enrollment status and information that you need to join the webinar. For more information please contact Deidrea Mabry at dmabry@meatscience.org.

Upcoming Meetings

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](mailto:Deidrea.Mabry@amsa.org).



Validation and Verification Procedures and Guidelines

workshop June 14. Validation is a fundamental component of the HACCP system, processors are currently required to have HACCP plans in place and are also required to validate their HACCP plans. This workshop will provide attendees with a practical discussion on validation, covering experimental design, implementation and application, including appropriate microbiological testing, analysis and reporting. This workshop will be tailored to small-to medium-sized meat and poultry processors to provide viable food safety options. [Click here to register](#).

3rd International Course in Dry Cured Meat Products will be held from June 1-5, 2015 at IRTA centre located in Monells (Girona), Spain. The International Course in Dry Cured Meat

Products is aimed at professionals working in the fields of production, R & D, quality & and sales worldwide and will provide a comprehensive review of all important aspects related to the manufacture of fermented sausages and dry cured ham, as well as the latest developments in processing technologies and an overview of industrial trends. More information can be found [online](#).

AMSA to Co-Host the Center of the Plate (COP) Training® in June: The North American Meat Institute Foundation (NAMIF) will offer Center of the Plate (COP) Training®, a three-day course covering the fundamentals of meat specifications, June 2-4, 2015, at the Rosenthal Meat Science and Technology Center on the campus of Texas A&M University in College Station, Texas. COP Training provides an in-depth, first-hand look at the processes involved in converting carcasses to meat cuts commonly available in retail and foodservice establishments. The training features a detailed cutting demonstration of all the major center of the plate protein items, including beef, veal, lamb and pork, as well as sessions highlighting poultry, processed meats and seafood. Attendees also will receive a complimentary edition of the recently updated Meat Buyer's Guide, the authoritative source on meat and poultry identification in North America. The course is being co-hosted by the American Association of Meat Processors, American Meat Science Association, Chicago Midwest Meat Association, Canadian Meat Council, Southwest Meat Association and Southeastern Meat Association. COP is funded in part by the Beef Checkoff, and is co-sponsored by the Pork Checkoff, Lamb Checkoff and Merck Animal Health. To view a copy of the preliminary agenda, [click here](#).

AMSA Meat Science Career Center ~ Current Postings:

The job market continues to improve, the demand for qualified talent will subsequently increase and opportunities will come your way.

Are you prepared?

If not, make sure you check out the AMSA Meat Science Career Center and post your resume today!!

- Full time Lecturer in Meat Food Processing ~ California Polytechnic State University
- Assistant/Associate Professor in Meat Food Processing ~ California Polytechnic State University
- Agriculture Program Specialist (animal science) and Coordinator of Intercollegiate Teams ~ Fort Hays State University
- Case Ready Food Scientist ~ Cargill
- Manager, Research and New Product Development ~ Cargill
- Customer Focused Innovation Manager ~ Cargill
- Plant Quality Manager ~ Kraft Foods
- Manager of Research and Development ~ Sadler's Smokehouse, LTD
- Quality Engineering Manager ~ Kraft Foods
- HACCP Coordinator ~ Engelhart Gourmet Foods
- Food Technologist ~ Tyson Foods, Inc.
- Livestock Procurement Manager ~ Smithfield

- Farmland-North
- Plant Food Safety Manager ~ Smithfield Farmland
- Business Development Manager - Food Safety Net Services
- National Cattlemen's Beef Association Internship - Fall 2015 and Spring 2016 ~ National Cattlemen's Beef Association



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

- May 13 - USDA STEC CAP Update: Project Summary and Progress Toward Controlling Shiga Toxin-Producing E. coli in the Beef System Using Interventions - AMSA Webinar**
- May 15-16 - North Carolina State BBQ Camp** - Raleigh, NC
- May 19 - 21 - AMSA PORK 101** - Texas A&M University - College Station, TX
- June 1-5 - 3rd International Course in Dry Cured Meat Products** - Monells (Girona), Spain
- June 2-4 - Center of the Plate (COP) Training®** - 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
- September 12 - National Barrow Show Meat Contest** - Austin, MN
- October 3 - Eastern National Intercollegiate Meat Judging Contest** - Wyalusing, PA
- October 18 – American Royal Intercollegiate Meat Judging Contest sponsored by Elanco Animal Health**- Nebraska Beef, Omaha, NE
- October 19 - 21 - AMSA PORK 101 - Iowa State University** - Ames, IA
- October 20 - National 4-H Meat Evaluation & Identification Contest** - Kansas State University, Manhattan, KS
- November 1 - Cargill Meat Solutions High Plains Intercollegiate Meat Judging Contest** - Friona, TX
- November 15 – International Intercollegiate Meat Judging Contest** - Tyson Foods, Dakota City, NE

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 18-21, 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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