



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- AMSA Welcomes NSF International to Sustaining Partners Program
- Register for the Premier Meat Science Conference of the Summer Today
- Early Bird Registrations Ends Today for 2017 SLC!
- Register for the AMSA Educational Webinars
- Check out the 28 Jobs on the AMSA Career Center
- Upcoming Conferences 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.

American Meat Science Association Welcomes NSF International to the Sustaining Partners Program: NSF

International has joined 35 other companies and institutions as a Sustaining Partner of the American Meat Science Association (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.

"More and more, companies are requiring that their suppliers follow specific animal feed and welfare guidelines. NSF International is a company that can assist in these areas by bringing consistency and compliance to farms, transportation, and slaughter facilities. Our on-farm and processing expertise positions us to support integrated operations and companies. As expectations continue to increase, organizations will need to adjust. Whether it's ensuring compliance with FSMA rules or



NSF International

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.

Gold Sustaining Partners:

Food Safety Net Services
Hormel Foods, Inc.
Kemin Food Technologies
Merck Animal Health
National Pork Board Zoetis

Silver Sustaining Partners:

ADM
ConAgra Foods
Hawkins Food Ingredients Group
Iowa State University
Jack Link's® Protein Snacks
JBS, USA
Johnsonville Sausage Company
Kraft Heinz Company Sealed Air's Cryovac® brand Texas Tech University International Center for Food Industry Excellence USDA, AMS, Livestock,

meeting customer requirements, NSF International is here to help companies prepare every step of the way," stated Robert Prevendar, Global Managing Director, Supply Chain Food Safety, NSF International.

Manufacturers, regulators and consumers look to NSF International for the development of public health standards and certification programs that help protect the world's food, water, consumer products and environment. The NSF International Global Food Division operates in 168 countries, with an office network, laboratories, and auditors in the field of all major and developing food supply regions around the world. NSF International farm to fork consulting, training, technical, auditing, certification, and testing services operate throughout the supply chain and across all industry sectors. NSF International provides services through local hubs, ensuring the integrity of the service delivery through rigorous quality and management systems and a continuous process of calibration.

"NSF International has a longstanding trusted reputation because they pay close attention to the science of food safety. We welcome them as Sustaining Partners and look forward to the inclusion of their scientists within the AMSA community. This expands the opportunities for collaboration in the meat science community even further," states Thomas Powell, AMSA Executive Director.

The Sustaining Partnership program enables these companies and institutions to acknowledge and further align under a common goal to foster the principles of meat science and technology. Our Sustaining Partners have enhanced AMSA programs such as student development, scientific information outreach and building the global network of meat science professionals. The program includes five levels of partnership – Diamond, Platinum, Gold, Silver and Bronze.

AMSA 70th RMC Updates ~ "Where History, Tradition, and Science Meet"

Register for the Premier Meat Science Conference of the Summer Today: The Host and RMC planning committees are preparing a variety of activities to keep RMC attendees engaged. So mark your calendar to attend the AMSA 70th RMC. More information regarding the keynote, concurrent and reciprocation speakers will be posted [online](#) in the coming weeks. Save the date June 18-21, 2017 and join us "Where History, Tradition and Science Meet" in College Station, TX.

Early bird registration fee for an AMSA professional member is \$599, AMSA student member is \$250 and a nonmember is \$875. The standard registration fee after May 5 is \$699 for professional members, \$299 for student members and \$999 for nonmembers. For more information regarding the AMSA 70th RMC [click here!](#)

AMSA RMC Call for Abstracts is Open: AMSA invites the submission of original research and abstracts on any aspect of meat science for presentation at the AMSA 2017 RMC in College Station, Texas. Anyone interested in presenting a

Poultry and Seed Program

Bronze Sustaining Partners:

Certified Angus Beef
 Colorado State University
 Center for Meat Safety and
 Quality
 Corbion Purac
 ICL Food Specialties
 IEH Laboratories &
 Consulting Group
 Kerry Ingredients
 Land O'Frost Inc.
 Maple Leaf Foods
 NSF Food Safety

NSF International
 Oklahoma State University
 Perdue Foods
 Seaboard Foods
 US. Foods
 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!

- *Chris Raines (supports agriculture advocacy and consumer outreach efforts for the meat and livestock 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)*

poster (Open, Technical Summaries, Graduate Student or undergraduate competitions) at the 2017 RMC will be able to submit their abstract online beginning today. Complete guidelines for abstract submission, ePoster preparation and the Student Research Competitions are posted online. In 2017, 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, 2017. To submit your RMC abstract [click here!](#)

Student News

Deadlines Approaching for AMSA Scholarship Opportunities:

Applications are currently being accepted for three different AMSA scholarships. Interested applicants can find more information and the application on the AMSA website. You can also contact Rachel Adams at radams@meatscience.org with additional questions. Applications for all AMSA scholarships must be received no later than March 10th, 2017 11:59 p.m. central standard time.

Kinsman International Award

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 be required to provide a follow-up report that details how the funds were used and details their experiences.

Robert Cassens Scholar Award

The Robert Cassens Scholar Award is available to a current PhD student to support their efforts in completing and communicating their research and to help establish a professional network that will sustain their meat science careers. One award of \$1500 will be awarded in 2017. The recipient will be required to provide a follow-up report that details how the funds were used and details their experiences.

C. Boyd Ramsey RMC Scholar Award

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

The C. Boyd Ramsey RMC Scholar Award was established to assist undergraduate and graduate students with interests in meat science by providing a travel scholarship to the AMSA Reciprocal Meat Conference. This year, four undergraduate and two graduate awards of \$530 each will be awarded to offset travel costs associated with attending the 70th Reciprocal Meat Conference on June 18-21, 2017 in College Station, Texas. Recipients will be required to provide a follow-up report that details how the funds were used and details their experiences. This scholarship is co-sponsored by the C. Boyd Ramsey Mentorship Fund and the AMSA Student Membership.

SLC Conference Updates: The 2017 AMSA Student Leadership Conference hosted by the AMSA Student Board of Directors will take place March 24-25 at the Purina Event Center in Grey Summit, Missouri, near St. Louis. This year's conference sponsored by the AMSA Educational Foundation, Merck Animal Health, and Nestle Purina, will focus on starting your career.

AMSA and the student board have worked hard to create an event that will prepare you for job interviews, resume critique, how to discuss benefits, and how to dress and act in both a phone and face to face interview. Students will also have the opportunity to attend an etiquette dinner to learn the do's and don'ts if you are out for dinner during your interview process. The Student Board is still securing some unique options such as The Predictive Index® Behavioral Assessment, so make sure to watch your email for more information next week.

The conference will also provide an opportunity to tour local St. Louis businesses. The first tour will be to Volpi Foods, an artisan dry-cured meats facility. Having been in business for more than 100 years, Volpi Foods offers a unique opportunity to see the process of fermenting, drying, and mold cultivation on products such as salami, prosciutto, pancetta, and coppa. Volpi also have a retail counter where you can see and purchase some of their artisan products.

The second tour will be at Nestle Purina. Their research and development center located in downtown St. Louis, is where up-and-coming Purina products are inspired and brought to reality. Students will have the opportunity to tour the pilot plant as well as interact with the research scientists who develop these novel products. The student directors are also trying to confirm a third and final tour stop for the day which will give students yet another unique look into the meat industry. All of the tours will provide insight into current segments of the industry that you may not have been exposed to before.

Along with all of the career and interview preparations as well as the tours, we will also have time for a little fun! This year's student mixer is planned to take place at the St. Louis City Museum. A "playground" of sorts, the City Museum offers the opportunity to relax and have fun while also meeting new people!

Deadlines are quickly approaching, so make sure to book your hotel room by March 3rd and register online by February 23rd to save money! Additional information on the program,

registration, and lodging can be found [online](#).

If you are interested in additional information or sponsoring the AMSA Student Leadership Conference, please contact [Rachel Adams](#).

2017 RMC Iron Chef Competition: It's gearing up to be a hot and fun filled summer in College Station, with the 2017 Iron Chef competition at RMC fast approaching. This year's Iron Chef will be one to remember with an experience like none other! Students will have the opportunity to learn from industry leaders that have the most success in the preparation, and presentation of this year's mystery ingredients. Students from different universities will be mixed and placed into teams to collaborate and determine the best ways to prepare the mystery ingredients. The Iron Chef competition will allow reciprocation among students from different universities over a couple games of corn hole and washers while preparing their mystery ingredients. Mystery ingredients will be evaluated by an expert panel of judges and served Saturday night at the social to determine the 2017 Iron Chef Champion. So don't wait! Registration is now open for the 2017 RMC and the Iron Chef competition, we can't wait to see y'all there!

2017 National Meat Animal Evaluation Contest

Registration Now Open: The 2017 National Meat Animal Evaluation Contest will be held April 2- 4, 2017 at Kansas State University in Manhattan, Kansas. Kansas State is excited to be hosting this year's event and they are working to put together a great contest. The contest will begin on Sunday afternoon with the market cattle division, followed by the communication division that evening. Monday will consist of the market sheep, swine, and breeding division. The meat contest will conclude on Tuesday with an evening awards banquet. Please visit the [AMSA Website](#) for more information and to register your team. All entries are due March 1st. Contact Travis O'Quinn (travisquinn@ksu.edu) or Rachel Adams (radams@meatscience.org) with any questions.

TheMeatWeEat.com Updates

How Nutrients Are Retained During Cooking Studies of the effect of cooking and other methods of processing report no significant alterations in the protein value of the meat. However, cooking at too high temperature for long periods of time can slightly decrease the biological value of meat proteins. Click [here](#) for the full article!

Pasture to Plate Series: Slaughter After the animal has reached a finishing weight of 1250 lbs. or more they are sent to a processing plant to be slaughtered. Here the animal will be slaughtered, processed, and distributed to consumers around the nation. Click [here](#) for the full article!

How To Test Tenderness In Meat When you go to the meat counter to select a cut of meat for your family, one word that comes up is tenderness. You may be asking yourself, what

affects tenderness and how is it tested? Many different factors, from the animal's breeding and nutrition to the way the meat is stored and prepared, can impact tenderness. Click [here](#) for the full article!

AMSA Educational Webinars

Creating Effective ePosters for the AMSA 70th RMC April 7, 2017 at 10:30 am CDT

Overview:

ePosters offer a very flexible format, and there are several methods you can use to optimize your presentation with the goal of your presentation always being readability. The ePoster format allows you to have multiple slides to showcase your research in new and different ways. This webinar will help guide you through the process of creating an effective ePoster, as well as showing you a few key methods that can be used in conjunction with multiple pages to make your presentation interactive and flexible.

Presenters:

Kathrynn Phillippe, Business Manager for ePosterBoards, is a graduate from the Boston University School of Hospitality Management with a degree in business and hospitality, Ms. Kathrynn Phillippe has had experience in the hotel and technology industries. She serves as the Business Manager with a key role in business development and customer service related to meeting scheduling and arrangements, contracting and billing, and coordination with meeting venues.

Andrea Moya, Marketing and Events Supervisor with ePosterBoards, is a graduate from Bentley University with a degree in Marketing. Mrs. Moya has had 10 years of experience in the hospitality and digital technology industry combined. Andrea is highly skilled in pre planning, coordination and implementation of organizational events, conferences, and meetings. She has been noted for her professional approach with a strong focus on customer service.

Register:

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 here!](#)

AMSA Career Center

Experienced, Qualified & Talented When it comes to finding qualified professionals in the 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. Visit the AMSA Career Center to post your job today!

Questions??? Contact Jen Persons.

Visit the [AMSA Career Center](#) today to post your resume!
Questions??? Contact Jen Persons
at jpersons@meatscience.org

New Job Postings:

- Senior Food Scientist ~ Cargill
- Quality Assurance Manager ~ Farmlands Foods, Inc./SmithField
- Food Scientist ~ Cargill
- Export Product & Process Specialist ~ Seaboard Foods
- Nancy Roma Paech Chair in Extensive Animal Production ~ University of Sydney
- Senior Account Manager ~ Cargill Texturizing Solutions
- Chemistry Laboratory Manager of Director ~ Food Safety Net Services
- Manager Packing Development - Protein Group ~ Cargill
- Meat Applications Scientist ~ ICL Group
- Food Scientist ~ Smithfield Foods
- Meat Specialist, Technical Business Development Food Protection - North America ~ Kerry
- Manager, Food Safety and Quality Management Programs ~ Robert M. Kerr Food & Agriculture Products Center
- Sales Manager - Meat Processing ~ Kerry
- Scientist, Meat System Coatings ~ Kerry
- Meat Processing Technical Sales Representative ~ Kerry
- Senior Scientist - Smoke and Meat Applications ~ Kerry
- Microbiologist ~ Smithfield Foods
- Chairperson Department of Animal Science ~ Michigan State University
- Food Processing Plant Auditors ~ Food Safety Net Services
- Quality Control Manager ~ Ohio Farms Packing Company Ltd.
- Applications Expert ~ Sealed Air/Cryovac
- Assistant/Associate Professor in Meat Food Safety ~ California Polytechnic State University San Luis Obispo, Animal Science Department
- Lecturer - Meats & Poultry Processing ~ Clemson University
- Director of Quality Assurance ~ OSI Group
- Poultry/Beef Cutters ~ C&L Foods
- Production Process Improvement Lead ~ La Quercia Cured Meats
- Product Development Manager ~ OSI Group
- Quality Manager - Phoenix, AZ ~ US Foods

To post your job openings or your resume visit the [AMSA Career Center](#) today.

Upcoming Conferences

Registration Now Open for 2017 Meat Industry Summit

Registration is open for the North American Meat Institute Meat Industry Summit, formerly the Meat Industry Management Conference, scheduled to take place April 4-6, 2017, at the Rancho Bernardo Inn, in San Diego, California. The conference will feature education sessions covering food safety and regulatory issues, labor and employment topics and marketing and communications. NAMI committee and Board of Directors meetings will also be held.

In addition, attendees can participate in the numerous networking opportunities and social events offered, including the John Duyn Golf Tournament; the NAMI Ambassadors Reception; and the Issues, Answers, Actions Breakfast. The popular Sausage Fest competition and a Political Action Committee Reception will also take place. For a copy of a draft agenda and for hotel reservation information, [click here](#).

Registration for April Listeria Workshop Now Open

Registration is now open for the Meat Institute's Advanced *Listeria monocytogenes* Intervention and Control Workshop, April 20-21, 2017, in Kansas City, Missouri. The workshop will provide an overview of the latest developments in Listeria control processes and the regulatory environment. The workshop will also include hands-on demonstrations, breakout sessions and case studies designed to assist attendees in implementing the most effective and current Listeria control strategies in their establishments. AMSA is co-sponsoring the program. For more detailed program information and to register to attend the workshop, [click here](#).

The 2017 Student Leadership Conference is Set: The 2017 Student Leadership Conference (SLC) will be held in St. Louis, Missouri on March 24-25. The conference will focus on starting your career and the many ways in which you may be interviewed before landing your dream job. AMSA professionals will walk you through the details of phone, skype, and in-person interviews as well as how to interact with potential employers during a meal. Students will also have the opportunity to get feedback on their resume or CV as well as complete a personality assessment through workshops. Industry tours and valuable networking will also be on the pre-conference agenda. Mark your calendars. It's going to be a fun-filled weekend! Registration and a tentative schedule is now posted [online](#).

Petfood Forum Announces Randi Zuckerberg and Temple Grandin, PhD, as Keynotes: Representatives from Petfood Industry have announced that Randi Zuckerberg and Temple Grandin, PhD, have been selected as Petfood Forum keynote speakers. The 2017 event marks the 25th anniversary of the unique exhibition and conference for the pet food industry, to be held on April 3-5, 2017 in Kansas City, Missouri, USA. Randi Zuckerberg, the CEO and founder of Zuckerberg Media, will open the show on Tuesday, April 4,

2017. During Zuckerberg's opening address, she will share expert business insights, tips and best practices for utilizing social media, as well as other platforms, in order to maximize reach to today's consumers. Zuckerberg is well-versed in the realm of social media, as she created and managed the marketing programs for the social media giant, Facebook, from 2005-2011. In addition to Zuckerberg's experience with Facebook and being the founder of her own media company, Randi has also authored two books, including *Dot Complicated*, a New York Times bestseller about how to deal with ways that technology has both enhanced and complicated everyday life.

On Wednesday, April 5, 2017, Temple Grandin, PhD, another member of the New York Times bestseller list for her book, *Animals in Translation*, will take the stage to share her expertise on animal behavior. Grandin is a professor of animal science at Colorado State University, as well as a designer of livestock handling facilities. In addition to the curved chute and race systems Grandin has designed for cattle that are used worldwide, she has also developed an objective scoring system for assessing handling of cattle and pigs at meat plants that is being used by many large corporations to improve animal welfare. Details on the educational sessions that will follow each keynote presentation are expected to be released soon. Topics will cover the latest research and innovations in pet nutrition and pet food ingredients, safety and processing, market data and trends, packaging and more. Early Bird registration is available now and provides attendees with the opportunity to save up to \$300. For further details and the most up-to-date information on Petfood Forum 2017, please visit www.PetfoodForumEvents.com.

2017 Beef Industry Safety Summit. Save the Date: 2017 Beef Industry Safety Summit will be held February 28-March 2, 2017 in Houston, TX. More information to come on www.bifsc.org or www.beefresearch.org.

Risk of *E. coli* O157:H7 and Other STEC Workshop Announced: The STEC CAP Post-Harvest Extension Team will be hosting the "Managing the Risk of *E. coli* O157:H7 and Other Shiga Toxin-Producing *Escherichia coli* (STEC) in Beef Products Produced by Small Meat Processors" workshop on June 17, 2017. The event will take place in College Station, TX just prior to the AMSA 70th RMC. This course is open to students and meat science/food safety professionals that work with small and very small meat processors.

Objectives:

1. Increase participant understanding of *E. coli* O157:H7 and other non-O157 STECs (Shiga Toxin-Producing *Escherichia coli*) in beef and the risk of foodborne illness.
2. Explore plant process control systems for *E. coli* O157:H7 and non-O157 STEC using HACCP and other Food Safety Management Systems.
3. Understand antimicrobial interventions, their effectiveness for reducing the population of STECs and their impact on quality of non-intact beef products.

Registration is \$70 per person, [register online](#). For a full

course agenda please go online. Limited to 30 participants.

2017 AMSA Calendar of Events

February 28-March 2 - 2017 Beef Safety Summit -

Houston, TX

March 8-9 - International Livestock Congress-USA -

Houston, TX

March 24-25 - AMSA Student Leadership Conference -

St. Louis, MO

April 2-4 - Meat Animal Evaluation Contest - Kansas State

University - Manhattan, KS

April 3-5 - Petfood Forum - Kansas City, MO

April 7 - AMSA Webinar - Creating Effective ePosters for the AMSA 70th RMC

April 7-8 - Southeastern Meat Judging Contest -

Columbus, OH and Lexington, KY

May 23-25 - PORK 101 - Texas A&M University - College

Station, TX

June 17 - Risk of *E. Coli* O157:h7 and Other

STEC Workshop - Texas A&M University, College Station, TX

June 18-21- AMSA 2017 70th RMC - Texas A&M

University - College Station, Texas

October 23-25 - PORK 101 - Iowa State University - Ames,

IA

Reciprocal Meat Conference 2017-2020

June 18-21, 2017 - Texas A&M University - College

Station, Texas

June 24-27, 2018 - Kansas City, MO

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 13-18, 2017 - **Cork, Ireland**

2018 - **Australia**

2019 - **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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