



What's New in eNews?

Key Reminders and Updates:

- Recommendations being taken for AMSA Board!
- Learn More About Taste of RMC
- Register for the Premier Meat Science Conference of the Summer Today
- 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.

Call for Recommendations for AMSA Board Now Open Do you or does someone you know want to participate on the AMSA Board of Directors? The Nominations Committee has opened the call for recommendations for the positions of President Elect and Director. The committee will use the recommendations to formulate the slate of candidates for this year's election.

AMSA Board service is an opportunity to shape the direction of the association. The board meets monthly by web conference and three times annually in face-to-face venues to determine priorities, consider new opportunities and to interact with leaders in academia, government and industry. Here are examples of actions the current board completed since RMC:

- Finalized plans and launch of *Meat and Muscle Biology* journal.
- Move forward with a meat science nomenclature project.
- Selected the site (Kansas City) for the 2018 RMC.
- Launched a membership campaign for new sustaining partners
- Established new committee structures for publications and research protocol maintenance.
- Entered AMSA into membership with PAACO.

You must be an AMSA professional or emeritus member to participate. Once you have the person's permission, you compose and submit brief statements on their qualifications and why you believe that they are a good board candidate.

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,

Submit a recommendation at www.meatscience.org/elections. This link is a members-only page and requires you to log into the AMSA web site.

Feel free to contact Nominations Committee chair Bucky Gwartney (Bucky.Gwartney@ams.usda.gov) or any AMSA staff member if you need assistance or have questions concerning this process.

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 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!](#)

Taste of RMC The AMSA Student Membership Board of Directors hopes everyone is ready for a one of a kind Taste of

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)*

RMC experience at the 2017 AMSA Reciprocal Meats Conference in College Station! With the consumer's demands ever changing, we are excited to see how students handle the At Home Grilling Kit.

For a food company to launch a new product, they must move through multiple stages in order to take it from development to the market place. Food scientists will create and develop the product. Food microbiologists will ensure that the product is safe for consumption. Marketing teams will help throughout developmental stages and work to determine how to best merchandize the product. Essentially, it takes a team to deliver a new product to the consumer. The main goal of this year's competition is to charge students to take on the roles of industry professionals. The students that take on these roles must all work towards one common goal: competing to take a product into the market place.

Universities will assemble their teams in order to create "Blue Apron" style at home meal kit. Since summer is barbecue season, the focus of this at home meal kit will be centered on grilling. In order to hold true to our conference, meat must be the center of the plate, or 75% of the actual meal kit. Additionally, since the competition is focused on a deliverable, perishable product, the entire meal kit must fit in a box that could be shipped.

In addition to focusing on product development, food safety and marketing, price point of each box will be important. There will be no set price point for the products, however cost will be evaluated against what the box has to offer. Essentially, students must make a product that is economical for the consumer to purchase. Additionally, after the great success of last year's commercials, each team will be asked to create a commercial focused around their product.

More details on requirements, guidelines and webinars will be announced soon. Registration for the competition is available [online](#), and is due **March 17**. As a reminder, the competition will be held alongside the family picnic, so expect a big turnout. We look forward to seeing the products on June 19, 2017 and can't wait to see which university can put together the best product development team!

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

- 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)

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

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.

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!

AMSA News

AMSA Executive Director Thomas Powell Talks about New Journal At the recent IPPE The National Provisioner talked with Thomas Powell over the new journal, Meat and Muscle Biology. Powell goes on to talk about the reason this journal was created, what it will do for the industry, and how to submit your own research to the journal. For the full interview click [here](#).

Winter blues got you down? Don't worry, summer will be here before we know it and that means the 70th Reciprocal Meat Conference (RMC). Registration is revving up but are you eligible to receive the discounted member rate? Have you received an email or hardcopy reminder that it's time to renew your AMSA membership? Don't feel badly if you set the notice aside to be dealt with later but now it's time for action. Show your support of your organization by paying your dues and participate at RMC at the member rate. Remember to register by May 5th to take advantage of the additional discount "Early Bird" rate.

Housing is available, but filling up fast. Get your choice of hotel by reserving your room today. Note that to avail of the special rates and features of the RMC room block, you must make your reservation through Connections Housing, AMSA's official housing company. To secure your room reservation, [click here](#) or call (800) 262-9974. If you have questions or need further assistance, contact Akilah at (404) 842-0000 or via email at amsa@connectionshousing.com.

Questions with your membership status or if you want assistance in paying your membership dues, contact Jen Persons at the AMSA office (217)689-2440 or jpersons@meatscience.org.

We'll see you in College Station, Texas!

Industry News

USDA: Meat, Poultry Will Lead Growth in Agricultural Exports Last week, the USDA's Economic Research Service released its report, "Outlook for U.S. Agricultural Trade." Fiscal year 2017 agricultural exports are projected at \$136 billion, up \$2 billion from the November forecast, largely due to expected increases in livestock, poultry, and dairy exports. Strong foreign demand and higher prices will help boost livestock, poultry, and dairy exports by \$1.6 billion, to \$28.1 billion, with beef, pork, and dairy leading the increase from the last report. Beef is predicted to rise \$500 million to \$5.8 billion, as rising demand in Asia boosts volumes and stronger domestic and export demand has supported prices. Pork is raised \$300 million on robust demand in Mexico. Variety meat exports are forecast \$200 million higher, benefiting from strong sales to Asia, especially for pork variety meats to China. Robust demand has also spurred strong expansion in lard, tallow, and grease shipments. Poultry and products are forecast to be slightly higher at \$4.8 billion on marginal gains from broiler meat, turkey meat, and egg and egg products, driven by growing demand in a number of countries. In 2017, red meat and poultry production is forecast to increase over 3% and breach the 100 billion pound level for the first time. Production records are forecast for pork, broilers and turkey. Despite improvements in demand, these record production levels, coupled with increases in beef production, are expected to weigh on markets. Prices are predicted to be lower for cattle, hogs, and turkeys while broiler prices are expected to be only fractionally higher. Exports will likely to benefit from

lower prices but continued modest growth in world economies and continued strength of the U.S. dollar may limit exports from realizing the full impact of lower domestic prices.

TheMeatWeEat.com Updates

Anatomy of a Food Label: Certified Angus Beef When you go to the meat counter one thing you may see on a meat label would be the words CAB, or Certified Angus Beef. Consumers hear about this program all of the time as being a better, higher quality option for beef. What is the purpose behind this program and what makes the beef labeled CAB different from the rest? Click [here](#) for the full article!

What's The Deal With Veal Veal is meat from a calf or young beef animal. These calves are raised until about 16 to 18 weeks of age, weighing around 450 pounds. Most of these calves are products of the dairy industry. Male dairy calves have little value to the dairy industry, so they are used in the veal industry. Click [here](#) for the full article!

How Much Fat Is In Meat? The amount of adipose tissue differs widely among carcasses. The amount of fat stored in adipose tissue and the total quantity of adipose tissue increase rapidly as animals mature (if they are on a high plane of nutrition) and can be affected by the amount and type of feed fed to the animal, hormone balance and genetics. 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](#) today to post your resume! Questions??? Contact Jen Persons at jpgersons@meatscience.org

New Job Postings:

- Assistant Professor of Animal Science ~ Sul Ross State University
- Professor and Department Head ~ Kansas State University
- Senior Director, Regulatory Affairs ~ North American Meat Institute
- 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
- Manager, Food Safety and Quality Management

Programs ~ Robert M. Kerr Food & Agriculture Products Center

- Sales Manager - Meat Processing ~ Kerry
- Sales Manager - Meat Processing ~ Kerry
- Scientist, Meat System Coatings ~ Kerry
- Meat Processing Technical Sales Representative ~ Kerry
- Meat Specialist, Technical Business Development Food Protection - North America ~ Kerry
- Senior Scientist - Smoke and Meat Applications ~ Kerry
- Microbiologist ~ Smithfield Foods
- Quality Control Manager ~ Ohio Farms Packing Company Ltd.
- VP of Operations and Engineering ~ MPSC Inc.
- R&D Director ~ Bar-S Foods, A SIGMA Company
- Director of Quality Assurance ~ OSI Group
- Poultry/Beef Cutters ~ C&L Foods
- Poultry Production Supervisory ~ C&L Foods
- Production Process Improvement Lead ~ La Quercia Cured Meats
- Product Development Manager ~ OSI Group

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

Upcoming Conferences

2017 Aggie Processed Meat Technology School SMA, the North American Meat Institute, and Texas Association of Meat Processors have partnered with the Department of Animal Science at Texas A&M University and Texas A&M AgriLife Extension to present the 2017 Aggie Processed Meat Technology School, scheduled for April 19-21, 2017 at Texas A&M University in College Station, Texas. "Anyone who wants to learn the basic science and art of making processed meat products should attend," said Dr. Dan Hale, Extension Meat Specialist at Texas A&M AgriLife Extension. "This includes people who are directly involved in processed meat production, as well as others in your company (such as quality control, business management, public relations and sales and marketing personnel) who need a thorough overview of how processed meat products are made and the hows and whys of the process." Attendees will discover both the science and the art of making processed meat products. The first day of the school will focus on considerations for choosing the meat and other ingredients to manufacture a processed meat item. The second day, attendees will participate in demonstrations regarding making sausage and cured and whole muscle products. On the final day, experts will demonstrate cooking, smoking, and thermal processing considerations and participants will learn ways to evaluate the finished product for quality and safety. Early registration for the Aggie Processed Meat School will be \$595 per participant through April 7, 2017. To register online, visit <https://agriliferegister.tamu.edu/Meat>. You may also register by phone at 979-845- 2604. For more information, email dhale@tamu.edu, call 979-587-9245, or visit aggiemeatschool.blogspot.com.

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.

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.

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.

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

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)

301 N. Neil St. | Suite 400 | Champaign, IL 61820 | 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](#).