



# NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

## What's New in eNews?

### Key Reminders and Updates:

- Students Strike Out in Omaha
- American Royal Intercollegiate Judging Contest
- American Royal National 4-H Meat Judging & Identification Contest
- Book Your RMC 2018 Hotel Today
- Student Fellowships Available
- US Foods ~ Food Fanatics Live™
- AMSA Educational Webinar
- Check out the 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.

## AMSA News

### Students Strike Out in Omaha

Pins were falling and the scores were soaring at the student mixer prior to the 2017 Elanco American Royal Intercollegiate Meat Judging Contest. One hundred and twenty-four students representing 23 teams gathered



in Omaha, NE this past Saturday evening for a little friendly bowling competition sponsored by Certified Hereford Beef, LLC. Certified Hereford Beef, LLC, based out of Kansas City, MO is a premium branded-beef program owned by the 7,000 ranchers of the American Hereford Association.

Students were randomly divided into

### AMSA Membership Information:

*To update your AMSA membership information please [click here](#):*

### AMSA's Sustaining Partners

**Diamond Sustaining Partner:**  
Cargill

**Platinum Sustaining Partner:**  
Smithfield Foods  
Tyson Foods, Inc.

**Gold Sustaining Partners:**  
Elanco Animal Health Food Safety Net Services Hormel Foods, Inc.  
Kemin Food Technologies  
Merck Animal Health  
National Pork Board Zoetis

**Silver Sustaining Partners:**  
ADM  
ConAgra Brands  
Corbion  
Hawkins Food Ingredients Group  
Iowa State University  
Jack Link's® Protein Snacks  
Johnsonville Sausage Company  
Kraft Heinz Company Sealed Air's Cryovac® brand Texas Tech University International Center for Food Industry Excellence USDA, AMS, Livestock,



teams and assigned a lane to increase the networking opportunities which gave students a chance to get to know other students from different universities. The students had a wonderful time

bowling, networking, and striking out before they stepped into the cooler Sunday morning for the judging contest.

### American Royal Intercollegiate Judging Contest

Congratulations to Texas Tech University and Fort Scott Community College for taking top honors at the 2017 Elanco American Royal Intercollegiate Meat Judging Contest, which was held Sunday, October 15th at Nebraska Beef in Omaha, Nebraska. A special thank you goes to Nebraska Beef for hosting the contest and the contestant lunch, their support is greatly appreciated. The awards for the 2017 Elanco American Royal Intercollegiate Meat Judging contest were sponsored by Elanco Animal Health, the American Royal, and the American Hereford Association.

Twenty-eight individuals from five universities and colleges participated in the A Division contest. Fort Scott Community College received 1st place for the A Division with team members including: Rachel Gold, Ryan Malone, Reba Colin, and Jacob Martin. Clarendon College, Garden City Community College, Cisco College and Texas A&M University – Kingsville rounded out the top five teams.

### Fort Scott Community College



Rachel Gold (Fort Scott) was high individual with Ryan Malone (Fort Scott) coming in second. Abram Chaparro (Clarendon) won the alternate contest.

Poultry and Seed Program  
US Foods

#### **Bronze Sustaining Partners:**

Boar's Head  
Certified Angus Beef  
Colorado State University  
Center for Meat Safety and Quality  
Darling Ingredients Inc.  
ICL Food Specialties  
IEH Laboratories & Consulting Group  
JBS, USA  
Kayem Foods Inc.  
Kerry Ingredients  
Land O'Frost Inc.  
Maple Leaf Foods  
NSF International  
Oklahoma State University  
Perdue Foods  
Seaboard 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)*



Rachel Gold pictured above was the recipient of a \$1000 scholarship from Food Safety Net Services, Rachel is pictured with Jim Berger and Grizelda Trevino from Food Safety Net Services.

In total, 96 contestants representing 18 universities participated in the Senior Division contest with Texas Tech University, coaches by Loni Lucherk, Nick Hardcastle, Erin Beyer, Clay Bendele and Dr. Mark Miller, placing first. Texas Tech's team members include: Maddy Ainsley, Kaylee Martin, Ben Mills, April Molitor, Sam Spradlin, Kyle Mahagan, Delaney Hanagan, Kenna Faulkenberry, Legrand Bouyi, Dean Chapman, and Jordan Bachler. Texas Tech was followed by Colorado State University, Texas A&M University, Oklahoma State University and Kansas State University.

**Texas Tech University**



Jenna Frink (Colorado State University) was high individual and Terrel Platt (Colorado State University) was second. Sam Spradlin (Texas Tech University) won the alternate contest.

- *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)*
- *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)*



Jenna Frink pictured above was the recipient of a \$1000 scholarship from Food Safety Net Services, Jenna is pictured with Jim Berger and Grizelda Trevino from Food Safety Net Services.

This year's committee consisted of: Dr. John Scanga, Elanco Animal Health; Dr. Ryan Cox, University of Minnesota; Jodie Pitcock, USDA; Wendy Woerner, Cervi Cattle Company LLC; Sarah Wells, Wendy's Company; Darrell Dowd, USDA; and Dr. Zeb Gray, McNeese Consulting. To view the banquet online please visit the AMSA Facebook page <https://www.facebook.com/scienceofmeat/>.

### **American Royal National 4-H Meat Judging & Identification Contest**

Congratulations to the team representing Texas for taking the top honors at the American Royal National 4-H Meat Judging & Identification Contest held on Tuesday, October 17th at the Kansas State University Meat Lab. In total, 53 students representing 14 states participated in the contest. The American Royal graciously provided all of the awards for the 4-H contest.

Texas placed first with a team consisting of Dalton Bauman, Dane Black, Caleb Cowan, and Kaymon Lange. The team was coached by Joe Dan Tarter. Texas was followed by Wyoming, Kansas, North Dakota, and Florida.

#### **Texas**



Dane Black (Texas) was high individual followed by Jade Edwards (Kansas, second); Jacob Scheresky (North Dakota, third), Ben Campbell (Wyoming, fourth); Caleb Cowan (Texas, fifth); Harrell Phillips (Florida, sixth); Kaymon Lange (Texas, seventh); Matthew Willadsen (Wyoming, eighth); Cameron Magee (Wyoming, ninth) and Dalton Bauman, Texas (tenth).

#### Top Ten Individuals



The official committee consisted of Dr. Davey Griffin, Texas A&M; Colin Corbin, Tyson Foods and Chancie Rose, Cargill. The banquet was held October 19th on the American Royal Grounds in Kansas City, Kansas.

To view the banquet online please visit the AMSA Facebook page

<https://www.facebook.com/scienceofmeat/>.

**RMC 2018 Updates**

**AMSA 71st**

**Reciprocal Meat Conference ~ "A Royal Choice ~ Discover the Rich Traditions of Kansas City"**



AMSA is happy to announce the room block for the AMSA 71st RMC is OPEN!

The Westin Kansas City at Crown Center has been selected as the 2018 RMC host hotel as it is perfectly situated in the downtown area of Kansas City, Missouri. The full RMC technical program will be held at the Westin Kansas City at Crown Center hotel. It is very important to reserve your hotel before June 1, 2018 as there are numerous events that occur in Kansas City during the summer. For more information and to make your reservations, please visit:

<http://www.meatscience.org/events-education/rmc/lodging-information>.

## Student News

**Student Fellowships Available:** Applications are now being accepted for the 2018 International Livestock Congress Student Fellowships. This fellowship is available for Undergraduate seniors and graduate students at colleges and universities. The International Livestock Congress (ILC), hosted by the Houston Livestock Show & Rodeo, is a unique global event that brings leaders from the livestock and meat industries together to discuss issues of international importance that affect the future of animal agriculture. The theme of the 2018 ILC will be Developing Offensive Strategies for Meat in the Diet and Global Trade. The event will be hosted February 26-March 3, 2018 at the Houston Livestock Show and Rodeo in Houston, Texas.

To enhance the educational experiences of college students and strengthen the leaders of tomorrow's livestock and meat industries, the International Stockmen's Educational Foundation awards ILC travel fellowships annually to senior-level undergraduates and graduate students currently enrolled in accredited colleges or universities.

Fellowships include ILC registration, airfare, ground transportation, hotel, and scheduled meals. Applications must be submitted online and received by November 15, 2017.

**Apply today!**

**US Foods ~ Food Fanatics Live™:** Embrace your fanaticism for food and spark up your business acumen by joining like minded chefs and restaurateurs at our Food Fanatics Live™ culinary expos.

This invitation is for AMSA students and faculty members to explore the food business and all the potential career paths.

- October 25, 2017
  - Time: 10 am - 4 pm
  - Location: Sacramento Convention Center, Sacramento, California
- November 8, 2017
  - Time: 10 am - 4 pm
  - Location: Phoenix Convention Center, Phoenix, Arizona

[Click here for more information!](#)

## AMSA Educational Webinars

### **An Introduction to Bacteriophages for Food Safety: Basic Principles and Development**

October 24, 2017

11:00 am – 12:00 pm CT

#### **Overview:**

Increasing resistance to antibiotics and market demands for “clean label” processes has led to increased focus on new strategies to control pathogenic bacteria in foods and animal production. Bacteriophages are among the top predators of bacteria in nature — ubiquitous in the environment yet also highly specific — making them attractive as antimicrobials. This webinar will cover some of the basic biology of phages, how they work and some considerations on initial product development.

#### **Presenter:**

Dr. Jason Gill joined the faculty of the Department of Animal Science at Texas A&M University as an Assistant Professor in 2013. Dr. Gill’s major research focus is the biology and application of the viruses of bacteria, called bacteriophages or simply phages. As natural predators of bacteria, phages are attractive agents for the control of pathogenic bacteria in humans, animals, and foods. Research in Dr. Gill’s lab encompasses phage genomics, basic phage biology and the applications of phages in real-world settings against pathogens including Salmonella, Staphylococcus aureus, Klebsiella pneumoniae and pathogenic E. coli. Born and raised in Canada, Dr. Gill received BSc and MSc degrees from Brock University and his PhD from the Department of Food Science at the University of Guelph, Canada. In addition to his appointment in Animal Science, Dr. Gill also is a member of the Center for Phage Technology, an interdisciplinary research and teaching initiative supported by Texas A&M. Dr. Gill is a member of the American Society for Microbiology, International Association for Food Protection and the International Society for the Viruses of Microbes.

#### **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 on the [enrollment link](#).

## AMSA Career Center

Commercial job boards present plenty of listings, but they can also be overwhelming. When your resume is one of thousands and you are looking for that perfect match among broad job categories, it can be difficult to garner the results that you need.



The AMSA Career Center was created specifically for the meat science community; allowing you to pinpoint the exact opportunities that you are looking for with employers that represent our meat industry.

It's time for a job search that works. Choose a more targeted approach by visiting the AMSA Career Center where not only will you be able to see job listings pertinent to you but you'll also find resources that can assist you in writing a more powerful resume or pointers to ensure you stand out during your job interview...all for free.

Contact [Jen Persons](#) or call at (217)689-2440 with any questions.

#### *New Job Postings:*

- Sr Food Scientist - Strategic Technology ~ ConAgra Brands
- Senior Meat Applications Scientist ~ ICL
- Lecturer - Meats and Poultry Processing ~ Clemson University
- Regulatory Food Safety Manager ~ Triumph Foods, LLC

### Industry News

**Research - Request for Proposal:** The National Pork Board is soliciting research proposals dealing with these categories:

- ANIMAL SCIENCE – Swine Nutrition
- ANIMAL WELFARE
- PORK QUALITY
- PORK SAFETY – Post-Harvest
- PORK SAFETY – Pre-Harvest
- PUBLIC HEALTH – Antibiotic Use & Resistance
- PUBLIC HEALTH – Influenza
- PUBLIC HEALTH – MRSA
- PUBLIC HEALTH – Other
- PUBLIC HEALTH – Other Zoonotic Diseases
- SUSTAINABILITY – Other
- SWINE HEALTH – Foreign Animal Disease
- SWINE HEALTH – General Swine Disease

More information on each of the categories above can be found at: <http://www.pork.org/pork-checkoff-research/research-request-proposal/> under the request for proposals link.



**DEADLINE FOR SUBMISSION: Tuesday, November 14, 5:00 P.M. CST.**

**Accepting Applications for 2018 Borlaug Fellowships:**

The U.S. Department of Agriculture is still accepting applications for the following fellowship programs:

- 2018 Norman E. Borlaug International Agricultural Science and Technology Fellowship Program
- 2018 Borlaug Global Research Alliance Fellowship Program
- 2018 Borlaug Global Cocoa Initiative Fellowship Program

These programs offer training and collaborative research opportunities to scientists, researchers, and policymakers from eligible countries. Fellows will work one-on-one with a mentor at a U.S. university, research center, or government agency, usually for 8-12 weeks. The U.S. mentor will later visit the fellow's home institution to continue collaboration.

***The application deadline is November 5, 2017.***

[Click here for application instructions and additional information.](#)

## Upcoming Conferences

**AMSA Announces SALUMI 101 Course at North Carolina State University:**

Registration for SALUMI 101 is now open, only 25 spots are available so register today! SALUMI 101 will be held February 21-23, 2018 at the North Carolina State University - Processed Meat Laboratory in Raleigh, NC. SALUMI 101 is sponsored by AMSA, North Carolina State University, California State University-Fresno, Pennsylvania State University, the University of Wisconsin-Madison, Smithfield Foods, Inc., and Stagionello. SALUMI 101 is a unique three-day, hands-on educational opportunity for all attendees. The cost is \$800 for American Meat Science Association members or \$900 for non-members. Space is limited to 25 participants. Registration covers course instruction materials, meals (breaks, lunches and Thursday night dinner), and plant tour transportation. Travel and lodging are not included with the course registration fee. For more information regarding registration or questions about SALUMI 101 please visit: [www.meatscience.org/salumi101](http://www.meatscience.org/salumi101) or contact [Deidrea Mabry](#) 1-800-517-AMSA ext. 12.

**2017 Pet Food Alliance:** Make plans to attend the Fall meeting for the Alliance for Research and Innovation in the Rendering and Pet Food Industries. The event will take place December 8, 2017 from 8 am - 5 pm at Colorado State University in Fort Collins, CO. For more information or to RSVP please contact Dr. Jennifer Martin, at 970-491-8381 or [jennifer.martin@colostate.edu](mailto:jennifer.martin@colostate.edu).

**2018 Beef Industry Safety Summit-Save the Date:** 2018 Beef Industry Safety Summit will be held March 6-8, 2018 in Richardson, TX. More information to come on [www.bifsc.org](http://www.bifsc.org) or [www.beefresearch.org](http://www.beefresearch.org).

### Register For the upcoming *Advanced Listeria monocytogenes* Intervention and Control Workshop

**October 24-25:** Take advantage of the registration prices and sign up today! This workshop provides one of a kind instruction from leading companies producing RTE meat and poultry products.

Don't miss your chance to learn from the experiences of these hand on industry experts:

- Gene Bartholomew, Corporate Manager, HACCP & Food Safety, John Morrell & Company
- Sharon Birkett, VP North American Quality and Food Protection, OSI Group, LLC
- Matt Henderson, Director of Food Safety, Land O'Frost, Inc.
- Rory Redemann, Sanitation Lead, The Kraft Heinz Company
- Steve Tsuyuki, Senior Director, Sanitary Design and Corporate Sanitation, Maple Leaf Foods
- Susan Usjak, Sanitary Design Specialist, Maple Leaf Foods
- James Davis, Corporate Sanitation Manager, OSI Group, LLC
- And More!

For information on exhibit and sponsorship opportunities, contact Jim Goldberg at [jgoldberg@meatinstitute.org](mailto:jgoldberg@meatinstitute.org) or 202-587-4206. [Click here](#) for registration and additional information or go to [www.meatinstitute.org](http://www.meatinstitute.org) and click on events.

## Upcoming Events

### 2017-18 AMSA Calendar of Events

**October 23-25** - PORK 101 - Iowa State University - Ames, IA - **Sold Out!**

**October 24-25** - Fall Advanced *Listeria monocytogenes* Intervention and Control Workshop - Kansas City, Missouri

**October 29** - Cargill High Plains Meat Judging Contest - Friona, Texas

**November 12** - International Intercollegiate Meat Judging Contest - Dakota City, Nebraska

**January 14** - National Western Intercollegiate Meat Judging Contest - Greeley, CO

**January 28** - Southwestern Intercollegiate Meat Judging Contest - Fort Worth, Texas

**January 29** - AMSA PORK 101 IPPE Short Course - Atlanta, GA

**February 2-4** - Tyson Beyond Fresh Meats Short Course - Tyson Foods Discovery Center - Springdale, AR

**February 10** - Iowa State University Meat Evaluation Contest - Ames, IA

**February 21-23** - Salumi 101 - North Carolina State university, Raleigh, NC

**March 6-8** - Beef Safety Summit - Richardson, TX

**April 8-10** - National Meat Animal Meat Evaluation Contest - Texas Tech University - Lubbock, TX

**June 24-27, 2018** - **Reciprocal Meat Conference** - Kansas City, MO

### **Reciprocal Meat Conference 2018-2020**

**June 24-27, 2018** - **Westin Crown Center** - *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 12-17, 2018 - Melbourne, Australia, [www.icomst2018.com](http://www.icomst2018.com)

August 4-9, 2019 - Berlin, 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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