



What's New in eNews?

Key Reminders and Updates:

- New AMSA RMC Abstract Submission Fee Coming for 2018
- Award Nominations - Intent to Nominate Will Open Soon
- RMC Student Research Competition
- New AMSA Student Teaching "Cleaver" Award
- Tyson Beyond Fresh Meats Short Course ~ February 2-4, 2018
- AMSA Member News
- 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

AMSA 71st Reciprocal Meat Conference ~ "A Royal Choice ~ Discover the Rich Traditions of Kansas City"

In the coming weeks make sure to watch your eNews and email as we announce the 2018 call for abstracts, award nominations and more! Also, the RMC planning committee will be busy finalizing the details and speakers for each of the keynote sessions, as well as the nine different concurrent sessions and reciprocation sessions, so please check www.meatscience.org/rmc for updates and details!

New AMSA RMC Abstract Submission Fee Coming for 2018

As we approach the end of the year, it is time to start thinking about abstract submissions for the 2018 RMC. Over the past few years we have been transitioning the RMC abstract presentation to a more user friendly electronic interface to allow presenters and attendees the best user experience possible. This has increased the way presenters are able to share and demonstrate the research they are doing within the industry. In order to be able continue this opportunity and to increase the number of electronic boards at RMC, we will be charging a \$50 per abstract submission fee. This submission fee is nonrefundable and will be due at the time you submit

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
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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,

your final RMC abstract online. This decision was carefully discussed and approved by the RMC abstract committee, RMC planning committee, and the AMSA Board of Director. If you have any questions or concerns please contact **Deidrea Mabry**.

Anyone interested in presenting a poster (Open, Technical Summaries or undergraduate competitions) at the 2018 RMC will be able to submit their abstract online starting next week. Complete guidelines for abstract submission, ePoster preparation, and the Student Research Competitions will be posted online next week! The deadline for submitting your abstract is no later than 11:59 pm, Central Time, on April 3, 2018.

Award Nominations - Intent to Nominate

Do you know a friend or colleague that deserves recognition for their outstanding contributions in research, education, extension and industry outreach?

If so, take a minute and nominate them! AMSA will open nominations for the 2018 AMSA RMC Awards Program next week so be watching for details! Also be watching for more information on the new AMSA Student Teaching "Clever" Award, described below. This is a great opportunity for active AMSA professional or Emeritus members to nominate students they feel meet and exceed the qualifications for this new award.

All online intents to nominate must be submitted by February 2, 2018. For a list of past award winners please go **online!**

Student Research Competition

Students if you would like to engage in high quality, sound and pertinent meat research and develop your skills in effective communication for dissemination of research information, then make sure you sign up to participate in the 2018 RMC Student Research Competition.

- Master of Science Division
- Doctor of Philosophy Division
- Undergraduate Division

Only two students from one university may enter the graduate competition, regardless of the division in which they will compete. In addition, two students from one university may enter the undergraduate competition. Each university can have up to four total participants in the research competition.

An online intent form is required for the undergraduate and graduate competitions, more information will be posted online next week!

Student News

New AMSA Student Teaching "Clever" Award

Drew Cassens, AMSA Student Board President

A graduate student has multiple roles at their respective

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)*
- *Robert G. Kauffman (support meat*

universities. Not only are they taking courses but often extremely involved in both research and teaching activities. AMSA recognizes graduate students for their exceptional research skills through the research competition hosted at RMC. The AMSA Student Board of Directors has decided to sponsor an award for graduate students at the upcoming RMC. The AMSA Student Teaching "Cleaver" Award has been established to recognize excellence in teaching and assisting faculty with meat, animal, or food science courses. A meat cleaver is resilient and designed to break through soft bones and cartilage. Graduate teaching assistants are encouraged to be "cleavers", by being resilient in teaching abilities, breaking through to students and enhancing their knowledge. The tough metal and thick blade of a cleaver is unique and more durable compared to other knives. Graduate students are expected to be durable through their own obligations, and above all to create a unique learning experience for students. We are looking forward to starting a new tradition within AMSA and recognizing our graduate students' success teaching in the classroom!

More information on this award and how to nominate a student will be sent out next week as we open a call for nominations for the AMSA RMC awards.

Tyson Beyond Fresh Meats Short Course ~ February 2-4, 2018: AMSA is excited to once again partner with Tyson Foods to host the 2nd Annual Beyond Fresh Meats Short Course in Downers Grove, IL. The course for 2018 will focus on lunchmeat product development which will include topics on raw meat processing, dry ingredient functionality, developing formulations, controlling quality and food safety as well as learning more about the roles of sensory and marketing in product development. Students will work with academic peers and industry professionals to receive hands on experience in Tyson's state of the art industry pilot plant and test kitchen facilities utilizing the content covered in lectures. Registration will open on November 13, 2017 through a link posted on the [AMSA website](#) under the Events and Education tab. Student lodging and meals will be provided and registration will be \$50 per student. The course will be limited to 50 undergraduate/graduate students who are AMSA student members. Registration will be open to two students from each university initially and then additional students may be permitted based on availability. The course will also be available to university professors/faculty with registration being \$50/professional plus the cost of transportation and lodging. Contact [Deidrea Mabry](#) with any questions.

Opportunity to Promote Internships to AMSA Student Members: To more effectively promote internships available to AMSA student members, the AMSA Student Board of Directors is offering a special opportunity to promote your company's internships. All internships that are uploaded to the AMSA Career Center by November 16th will be included in a special "Internship Opportunities" newsletter. This newsletter will be a great way to promote internships to the AMSA student membership. To take advantage of this special opportunity, visit the AMSA Career Center to upload your company's internship information by November 16th. The cost to list an internship is \$75 per listing. Diamond, Platinum,

- 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)*

Gold and Silver Sustaining Partners receive a 25% discount on all postings. If you are a sustaining partner and currently do not have your discount code, please contact Jen Persons. All postings will be featured on the AMSA Twitter and Facebook feeds. All listings will remain on the AMSA Career Center for 30 days after they are initially listed. A newsletter will be compiled listing all the internships that are posted on the AMSA Career Center and will be sent out to the AMSA membership, including over 800 students, on November 17th. If you have any questions about the newsletter, please contact [Deidrea Mabry](#) or have questions regarding the [AMSA Career Center](#) please contact [Jen Persons](#).

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!](#)

AMSA Member News

AMSA Exclusive: The effects of sire line, slaughter weight and gender on pork quality and yield characteristics

By Haley Gilleland, Graduate Student, University of Georgia

The U.S. swine industry has placed a premium on lean growth in order to meet the growing consumer demand for lean, affordable pork products. At the same time, the growing global demand for pork as well as the increased penetration of pork into the foodservice trade has led to an emphasis on genetic lines of pigs that produce high quality pork products.

As the U.S. pork industry continues to grow it is important to understand how slaughter weight impacts carcass value in lines of pigs selected for lean growth and those selected for meat quality. Thus, this study was designed to determine the effect of slaughter weight on carcass composition and meat quality attributes of a lean yield sire line and a meat quality sire line slaughtered at various weight endpoints.

In this study, lean yield line (LYL) and meat quality line (MQL) boars were mated to PIC C-42 females to determine the effects of sire line, slaughter endpoint, and sex on carcass quality and yield characteristics. Three pigs, within a litter and gender category, were randomly assigned to slaughter weights of 250, 300, and 350 pounds. Upon reaching their assigned weight, pigs were slaughtered under federal inspection. A total of 108 offspring from 18 litters were evaluated.

After slaughter, loin and ham pH were measured and carcasses were chilled. After 24 hours, final pH, USDA carcass muscle score, carcass length, 10th rib back fat, last rib back fat, loin eye area, National Pork Producer's Council color and marbling scores, and objective color measurements were measured in the longissimus muscle.

Carcasses were fabricated, and primal weights of the loin, picnic shoulder, belly, Boston shoulder and ham, as well as their subprimals, were recorded. After fabrication samples were removed from the longissimus for proximate composition, drip loss, and objective tenderness determination via Warner-Bratzler and slice shear force. Skinless belly dimensions (length, width, and depth) and firmness were recorded.

[Click here to read more!](#)

Understanding 'natural curing' of processed meats

By Joseph Sebranek Ph.D. Iowa State University

The development of the natural and organic categories of processed meats labeled "Uncured" is an intriguing story of how consumer perceptions, scientific research, USDA regulations, and the practical ingenuity of the meat industry came together to create an unusual and distinctive group of processed meats.

First, to be clear: Virtually all natural and organic processed meat products that have standardized cured product names such as ham, frankfurters, bacon, etc., and that are labeled "Uncured" are, in reality, cured, and include all the typical characteristics of cured meats, including measurable residual nitrite. The only major difference from conventionally cured products is the source of the curing agents. Nitrite in those standardized products labeled "Uncured" is provided by the addition of vegetable concentrate, most often from celery. However, vegetable products are not classified by the USDA as curing agents. My preferred term for products cured with vegetable concentrates is "naturally cured," and I will continue to use this terminology here although this is not a term recognized by the USDA for labeling because the vegetable products are not considered curing agents.

How this category of processed meats came to be is a story in itself; one that has its origins in the 1950s when it was first discovered that nitrite in cured meat had potential to form carcinogenic nitrosamines. While this problem has since been resolved, one result was development of a strong consumer aversion to nitrite in cured meat which, unfortunately, still remains today, with a perception of nitrite as dangerous and cured meat as unhealthy.

[Click here to read more!](#)

Dark cutters: What are they, how do we eliminate them, and how do we use the meat when it occurs?

By R. Ramanathan, G. G. Mafi, D. L. VanOverbeke,
Department of Animal Science, Oklahoma State University*

The characteristic bright cherry-red color of rib eye muscle interface is a desirable quality during grading for assessment of marbling and lean maturity. Deviation from the ideal bright-red color during beef processing could lead to discounted prices.

Dark-cutting carcasses are an example of a color defect resulting in discounted value at the packing facilities (Figure 1). Depending on the degree of dark cutter — such as severe, moderate, mild or shady — carcasses may be downgraded up to one full quality grade and in severe or moderate cases (or lesser severity depending on the packer) be sorted as “no roll” carcasses, which receive large discounts.

Dark-cutting beef is characterized by elevated muscle pH, increased water-holding capacity, a dry-sticky texture, and an undesirable very dark, lean color. The 2011 National Beef Quality Audit reported that 3.2 percent of carcasses graded were assessed as “dark-cutting.” Although the etiology of dark cutting beef is not clear, it is widely accepted that pre-harvest stress leads to depletion of glycogen reserves prior to slaughter, which hinders the formation of lactic acid in postmortem muscle.

[Click here to read more!](#)

Ready-to-eat (RTE) products and Appendix B — updated compliance guideline

By Betsy Booren

Last month, we discussed the Food Safety and Inspection Service’s (FSIS) Salmonella Compliance Guideline for Small and Very Small Meat and Poultry Establishments that Produce Ready-to-Eat (RTE) Products and Revised Appendix A. This month, we want to focus on the FSIS’ Compliance Guideline for Stabilization (Cooling and Not-Holding) of Fully and Partially Heat-Treated RTE and NRTE Meat and Poultry Products Produced by Small and Very Small Establishments and Revised Appendix B (Stabilization Compliance Guideline).

The Stabilization Compliance Guideline replaces the January 1999 Appendix B the agency published on cooling recommendations for certain products. The Stabilization Compliance Guideline was made available on June 15 and the comment period was extended through Sept. 17.

While the Stabilization Compliance Guideline is intended to assist small and very small establishments in meeting FSIS regulations, they do not represent requirements that must be met. The Stabilization Compliance Guideline represents best practices recommended by FSIS. The agency has indicated that much of the information in the previous version of Appendix B is relatively unchanged in the Stabilization Compliance Guideline.

[Click here to read more!](#)

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:](#)

- Technology Project Manager ~ Cargill
- Senior Product Developer, Fresh, US Foods
- Professor - Meat Science ~ The University of Queensland
- Sr Food Scientist - Strategic Technology ~ ConAgra Brands
- Senior Meat Applications Scientist ~ ICL
- Regulatory Food Safety Manager ~ Triumph Foods, LLC

Industry News

U.S. Grade Standards: Pork Carcasses: The U.S. Department of Agriculture's (USDA) Agricultural Marketing Service (AMS) is seeking public comment on revisions to the United States Standards for Grades of Pork Carcasses (pork standards). The last revision to the pork standards occurred in 1985 and the standards no longer accurately reflect value differences in today's pork products. Modern pork production is characterized by products with improved color and higher marbling content, two factors that have been consistently identified by researchers as the main components affecting pork eating quality. More information can be found [online](#).

Submit Comments

Interested persons are invited to submit comments electronically at <https://www.regulations.gov>. Written comments should be sent to: Pork Carcass Revisions, Standardization Branch, Quality Assessment Division; Livestock Poultry and Seed Program, AMS, USDA; 1400 Independence Ave. SW., Room 3932-S, STOP 0258; Washington, DC 20250-0258. Comments may also be emailed to porkcarcassrevisions@ams.usda.gov. All comments should reference docket number AMS-LPS-17-0046, the date of submission, and the page number of this issue of the Federal Register. All comments received will be posted without change, including any personal information provided, and will be made available for public inspection at the above physical address during regular business hours.

Submit comments on or before December 22, 2017.

Contact

Bucky Gwartney, International Marketing Specialist, Standardization Branch, QAD, LPS, AMS, USDA; 1400 Independence Avenue SW., Room 3932-S, STOP 0258; Washington, DC 20250-0258; phone (202) 720-1424; or via email at Bucky.Gwartney@ams.usda.gov.

Upcoming Conferences

SALUMI 101 Course at North Carolina State University:

Registration for SALUMI 101 is open, only 22 spots remain, 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, "Salumi 101 is great for trained chefs and serious cured meat processors alike. The equal time between hands on training and in depth classroom curriculum was fantastic. I thoroughly enjoyed all the teachers and staff," stated past attendee.

Anyone with a passion for learning more about the art and science of crafting high quality artisan meat products will benefit from attending SALUMI 101. Participants will have the chance to interact with industry and university professionals that specialize in this area of meat science. The class will learn about the production of safe and high quality artisan-style meat products as well as be involved with the crafting of various artisan products.

The cost is \$800 for AMSA members or \$900 for non-members. Space is limited. 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 or contact [Deidrea Mabry](mailto:Deidrea.Mabry@amsa.org) 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.

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 or www.beefresearch.org.

Upcoming Events

2017-18 AMSA Calendar of Events

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 - Downers Grove, IL
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
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)

301 N. Neil St. | Suite 400 | Champaign, IL 61820 | 800-517-AMSA | 217-356-5370

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