



NEWSLETTER

The official publication of the American Meat Science Association

December 8, 2017
Volume 54e Number 344

HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- Consider AMSA Mentor Recognition Support in Your Year-End Giving Plans
- AMSA Announces the 2018 PORK 101 Courses
- RMC Updates and Reminders
- 2017 Rachel Hamilton Spirit Award Winners
- PORK 101 Offered at IPPE
- 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

Consider AMSA Mentor Recognition Support in Your Year-End Giving Plans

The AMSA Educational Foundation is growing. And that means that more resources are available for AMSA to develop students and lay the groundwork for future scientific progress. It is an exciting time for everyone who has been a part of building the foundation.



As 2017 comes to a close, the foundation is highlighting the mentor and legacy recognition funds that are being built right now. This recognition program gives AMSA members a unique avenue to honor the mentors or colleagues who influenced their careers by establishing a fund in their names to carry on their legacies.

This week, we are featuring the William R. Jones Mentor Recognition.

Bill Jones' mentor fund was recently started under the leadership of committee chair Dr. Benjy Mikel. Through Dr. Jones' 30-plus-year-tenure at Auburn University, he not only is the model mentor, he also created many future mentors that will continue to influence and enrich the meat science community. Dr. Mikel along with countless others fortunate to

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,

have experienced Dr. Jones' enthusiasm, integrity, devotion, compassion, and dedication to teaching and mentoring can now take part in ensuring Bill's continued legacy.

Expandable funds raised through the Bill Jones Mentor Recognition Fund endowment will support student educational events, with priority to the meat judging program when needed.

Make a donation and find out more now by going to <http://www.meatscience.org/jones>.

AMSA Announces the 2018 PORK 101 Courses

AMSA is excited to announce that the 2018 PORK 101 courses will be held May 22-24 at Texas A&M University in College Station, Texas and October 22-24 at Iowa State University, in Ames, Iowa. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Merck Animal Health.



Attendees will experience firsthand the swine industry from live animal production through finished pork products. The course concludes with the attendees preparing and sampling products from pork carcasses including pumped loins, bacon, hams and sausage.

These attendees will have the opportunity to learn about the value differences in swine, pork carcasses, pork primals and processed pork products from meat science faculty and AMSA members at each university.

The program features:

- General Production Practices
- Hog Handling
- Grading and Live Hog Evaluation
- Lean Value Pricing
- Quality Management at Slaughter
- Hands-On Pork Slaughter
- Measuring Carcass Quality and Composition
- Hands-On Pork Carcass Fabrication
- Processing Technologies and Hands-On Lab
- Retail and Consumer Hot Topics

Past attendees of the AMSA PORK 101 Course can attest to the importance of attending.

- "The instructors were so accommodating and knowledgeable, and the course was very well structured. I would highly recommend this class to anyone and everyone in the meat industry – especially marketing or sales personnel."
- "I can speak to the entire process of how pork is harvested now. Understanding the primals and the bone-in/boneless cuts is very important in my role."
- "Great course! I felt like the hands-on cutting was a great learning tool where I grew more familiar with each of the cuts of pork."

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!

- *William R. "Bill" Jones (fund student development events with priority to the meat judging program)*
- *Chris Raines (supports agriculture advocacy and consumer outreach efforts for the meat and livestock industries)*
- *Tom Carr (supports AMSA youth programs including meat judging)*

For more information or questions regarding PORK 101 please visit: www.pork101.org or contact Deidrea Mabry dmabry@meatscience.org.

AMSA 2018 RMC Updates

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

Book Your RMC Hotel Today Before you Forget: 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>.

AMSA RMC Call for Abstracts is Open: AMSA invites the submission of original research abstracts on any aspect of meat science for presentation at the AMSA 2018 RMC. Anyone interested in presenting a poster (Open, Technical Summaries, Graduate Student or undergraduate competitions) at the 2018 RMC will now be able to submit their abstract online. Complete guidelines for abstract submission, ePoster preparation, and the Student Research Competitions are posted [online](#).

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



- Melvin "Hunter" Hunt (supports student travel to international meetings)
- 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.

Also, just a reminder AMSA will be charging a \$50 per abstract submission fee. This submission fee is nonrefundable and will be due at the time you submit 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 Directors. If you have any questions or concerns please contact [Deidrea Mabry](#).

Professional Award Nomination Intents: 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 is excited to open nominations for the 2018 AMSA RMC Awards Program! Nomination guidelines have now been posted online for the awards below:

- Distinguished Teaching Award
- Distinguished Research Award
- Distinguished Extension-Industry Award
- Meat Processing Award Intercollegiate
- Meat Judging Meritorious Service Award
- Achievement Award

All online intents to nominate must be submitted by February 2, 2018. Complete information is located [online](#). [Click here for the Awards Intent form](#). For a list of past award winners please go [online](#)!

Student Research Competitions: 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 so make sure you submit your intent form no later than February 22, 2018. More information is posted [online](#).

Student News

2017 Rachel Hamilton Spirit Award: The 2017 Rachel Hamilton Memorial "Spirit" Award winners were recently awarded at the Cargill High Plains and the International Meat Judging Contest. The award is presented to the team member who most exemplifies the true "Spirit" of meat judging, by displaying unwavering dedication, a truly positive attitude, and

an unquestionable work ethic always putting his or her team first. The award is given in Rachel Hamilton's memory who served as the Program Director of Intercollegiate Meat Judging from July 2000 until her untimely death. The award is funded by the Rachel Hamilton Memorial Fund of the American Meat Science Educational Foundation.



The Rachel Hamilton Spirit Award winners for 2017 were Mayce Boyd (Angelo State University), Sam Barker (Colorado State University), Justine Snyder (University of Florida), Emily Schunke (University of Illinois), Austin Lanphier (Iowa State University), Caleb Hurst (Kansas State University), Ashleigh Apel (Michigan State University), Jenna Slaughter (University of Missouri), Renae Sieck (University of Nebraska), Cole Hanson (North Dakota State University), Randi Shaw (Ohio State University), Charley Rayfield (Oklahoma State University), Jada Rance (Purdue University), Cassidy Wulf (South Dakota State University), James Redwine (Tarleton State University), Macey Randig (Texas A&M University), Dean Chapman (Texas Tech University).



Jesse Robles (Texas A&M Kingsville), Britt Dixon (Clarendon College), Dylan Mcguire (Western Texas College), Itzel Lira (Garden City Community College), Hannah Griffith (Cisco College), and Rachel Gold (Fort Scott Community College) pictured left to right.

2018 Spring Meat Judging Registration: It will soon be time to begin the 2018 Meat Judging year! The National Western Intercollegiate Meat Judging Contest will be held January 14 and the Southwestern Intercollegiate Meat Judging contest will be held January 28. Registration is now available on the AMSA website. More information and links to reserve hotel rooms can be found [here](#). Please contact [Rachel Adams](#) with questions.

Doctoral Student Position in New Zealand: AgResearch is looking for an enthusiastic Meat Science PhD student with affinity for sensory research. The position is 3 years fixed term and sponsored by the AgResearch Strategic Science Investment Fund 'Flavour Map'. The scientific focus of the project is aimed at identification of sensory attributes, instrumental and chemical measurements important for consumer acceptability of NZ lamb. The carcass and meat quality, fatty acid composition and eating quality of different types of NZ lamb will be characterized. The relationships between sensory descriptors, consumer acceptability and volatile and non-volatile compounds of cooked NZ lamb will be studied. The main drivers of consumer acceptability of NZ lamb will be identified by integrating physico-chemical traits, measurements from proteomics, metabolomics and analysis of volatiles with sensory profiling of meat.

The PhD position is in collaboration with the Institute of Veterinary, Animal and Biomedical Sciences at Massey University and the Department of Food Science at the University of Otago. Intended start date is January 15, 2018.

Benefits

As a student with an A Grade average or better the three year studentship offers an annual stipend (\$30,000) and covers University fees and operating costs. It is important that the candidate is able to fulfil the requirements for initial and continued enrolment in a PhD program at Massey University.

If you are interested in this opportunity, please apply [on-line](#) and include a covering letter detailing why you feel you would be suitable for this project. Applications Close December 10, 2017. For more information please contact: [Carolina Realini](#).

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:](#)

- Lab Manager ~ Food Safety Net Services
- Regional Operations Manager ~ Food Safety Net Services
- Technical Manager ~ Food Safety Net Services
- Product Development Chemical Engineer ~ Viscofan, USA
- Senior Food Scientist ~ Cargill
- Technical Sales Representative, Meat Ingredients ~ Food Ingredient Manufacturer
- Senior Meat Scientist ~ Certified Angus Beef, LLC
- Quality Assurance Assistant Manager ~ Superior Farms
- Manager QA (Poultry) ~ The Wendy's Company

Industry News

2018 Beef Industry Safety Summit Call for Research Abstracts – Due December 15: The 2018 Beef Industry Safety Summit will be held in Richardson, TX March 6 – 8, 2018. As part of the annual Summit, the presentation of research results plays a key role in filling knowledge gaps and identifying new research needs so safety strategies can be adjusted to incorporate the latest information. Scientists are invited to submit research results from projects that were funded by ALL funding sources, not just The Beef Checkoff. Submitted abstracts will be evaluated by a selection committee and applicants will be notified regarding acceptance by COB January 12th. To view the complete Call for Abstracts, visit <http://www.beefresearch.org/beefsafty.aspx> or <http://www.bifsc.org>.

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 with only 12 spots remaining, 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.

PORK 101 Offered at IPPE: AMSA and the North American Meat Institute (NAMI) will jointly host the PORK101 education workshop at the 2018 International Production and Processing Expo (IPPE). The four-hour, hands-on session offers attendees a brief look into AMSA's three-day Pork 101 Conference. The workshop will address quality and consistency issues in the pork industry, providing insight on the value differences in swine, pork carcasses, pork primals and processed pork products. The workshop, which is free to all registered IPPE attendees, will be held from 1 p.m. to 5 p.m. Monday, Jan. 29. For more information about this session, [click here](#). To register to attend IPPE, visit www.ippexpo.org.

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

2018 AMSA Calendar of Events

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

March 23-24 - Student Leadership Conference - Oklahoma City, OK

March 26-28 - AMSA Board of Directors Meeting - Fort Collins, CO

April 6-7 - Southeastern Meat Judging Contest - Columbus, OH and Lexington, KY

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

May 22-24 - PORK 101 - Texas A&M University, College Station, TX

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

October 22-24 - PORK 101 - Iowa State University, Ames, IA

Reciprocal Meat Conference 2018-2020

June 24-27, 2018 - Westin Crown Center - Kansas City, Missouri

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)

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