



# NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

## What's New in eNews?

### Key Reminders and Updates:

- 2017 AMSA RMC T-Shirt Auction Surpasses Goal
- RMC Helps Fight Food Insecurity in 2017 Host City
- RMC Wrap-Up, Competitions Winners and More!
- AMSA Members Mourn the Loss of Two Meat Science Giants
- Check out the 17 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

## 2017 AMSA RMC T-Shirt Auction Surpasses Goal

*By Katie Friederichs, AMSA Intern*

AMSA students generated more than \$21,000 for the Chris Raines Mentor Recognition Fund at the AMSA 2017 RMC in College Station, Texas.

Raines was an assistant professor of meat science and technology in the Department of Dairy and Animal Science at Penn State University. In December 2011, Raines was tragically killed in an automobile accident. He was an avid blogger and social media user communicating about the meat and agriculture industry.

Amanda McKeith, Fresno State University assistant professor and graduate student coordinator said "Thank you to all the members and students who helped fund the Chris Raines Mentor Recognition Fund. Chris greatly enjoyed engaging the public through social media and informing them about meat science."

The 2017 RMC T-shirt auction proceeds were donated to the Chris Raines Mentor Recognition Fund. Nine universities designed T-shirts that were auctioned off at the RMC Picnic June 19, for a total of \$21,475.

"This Mentor Recognition Fund will help fund travel for students and young professionals to conferences while they

### 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,

engage consumers through social media about the things they are learning while attending the conference," McKeith said.

To learn more about the Chris Raines Mentor Recognition Fund or to make a donation please visit

<http://www.meatscience.org/amsa-foundation/mentor-recognition-program/mentor/Raines>.

## **RMC Helps Fight Food Insecurity in 2017 Host City**

*By Connor Guyton, AMSA Intern*

During the 70th Reciprocal Meat Conference, one of the focuses of the conference was on giving back. Through the advances in food technology, nearly 90 % of Americans have access, at all times, to enough food for an active, healthy life. However, that leaves 42.2 million people living in food-insecure households, according to the USDA in 2015.

The American Meat Science Association will not be satisfied until there are zero people living without access to food. To make a small dent in that remaining number, donations were made to three charities in Brazos County during the 70th RMC in College Station, TX.

On Tuesday June 20th during the opening general session the members of AMSA gave each of the two charities listed below \$400 to assist in their efforts within the local community.

- Scotty's House, located in Bryan, TX, provides help for children victimized by abuse. This includes providing medical examinations, advocacy and counseling services, as well as meals, for these children. "Your thoughtfulness and support will help Scotty's House provide safety, healing and justice for children that have been victimized within the community," stated Kristina Klaas, Development Director for Scotty's house.
- Brazos Valley Food Bank also operates out of Bryan and provides food assistance to Brazos County and five surrounding counties. The Brazos Valley Food Bank can secure 5 meals for every \$1 donated. Your generosity and donation is greatly appreciated and needed especially in the summer time when donations and support can be limited, stated Theresa Nabgapora, Executive Director for the Brazos Valley Food Bank.

Poultry and Seed Program  
US Foods

### **Bronze Sustaining Partners:**

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 science student)*



A "Change for Change" campaign also ran through the duration of RMC, collecting loose change for the Brazos County Meals on Wheels program. At the end of RMC, the money collected went to provide food for disabled or elderly individuals in Brazos County who are below the poverty line and are unable to provide meals for themselves.

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

**RMC Wrap-Up**

The 70th RMC has just completed and it was a pleasure to work with the planning committee, the session moderators and the speakers. In the end, the success of the meeting is determined by the contribution of each participant.

***Therefore, AMSA would like to express our appreciation to all participants in this year's RMC.***

Thank you to the Texas A&M University host committee and all of our sponsors for making the 70th Reciprocal Meat Conference a tremendous success and a memorable experience! Your time and dedication to this association is greatly appreciated.

- 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)



This year's RMC was packed with extraordinary speakers, warm and inviting welcome reception, mouthwatering BBQ that fell off the bone at the family picnic, competitive undergraduate quiz bowl and ePoster research competitions, and no one will forget the passion shared by our award winners at the Banquet.

### **RMC Proceedings**

Presentations from the 2017 RMC will be uploaded after July 4th so make sure you visit: [www.meatscience.org/rmc](http://www.meatscience.org/rmc), to view those presentations that made a lasting impression or those that you were not able to attend. If you have any questions please contact [Deidrea Mabry](#).

### **What did you think of RMC 2017?**

The RMC 2017 Survey was sent out yesterday to everyone who attended the 2017 RMC in College Station, Texas. If you did not receive your survey, please let us know at [information@meatscience.org](mailto:information@meatscience.org)! This survey is designed to assist the RMC Planning Committee, AMSA Board, Student Board and Staff in planning future RMCs, so please take a moment to let us know what you thought of the 2017 RMC.

### **Photos of RMC Events**

Thanks to Rachel Adams, Davey Griffin, Connor Guyton, Katie Friederichs, Maggie Tucker and everyone who posted pictures on the RMC APP for your help in capturing the most memorable moments of RMC. Photos of the events from this past week can be viewed at: <https://www.flickr.com/photos/meatscience/>.

Also, if you have pictures that you would like to add to the RMC collections, please send them to [Deidrea Mabry](#).

### **Award Recipients Recognized at AMSA 70th**

#### *RMC Banquet*

AMSA members honored their peers at the 2017 AMSA Awards Banquet held on June 20th during the Reciprocal Meat Conference. This banquet highlighted the important impact that these award winners have made in the work place, in

*Gary Smith (supports meat judging program)*

- *R. C. Pollock (supports R.C. Pollock Award)*



their communities, to this association and most importantly to their families.

The R. C. Pollock Award is presented in honor of the first general manager of the National Live Stock and Meat Board. Pollock, dedicated to the advancement of meat science, was the moving force in the establishment of the



Reciprocal Meat Conference. The award honors a dedicated AMSA member whose work through teaching, extension, research, or service represents an extraordinary and lasting contribution to the meat industry. This award is sponsored by the AMSA Educational Foundation R. C. Pollock, Vern Cahill and Robert Bray Mentor Recognition Funds. The R.C. Pollock Award honors a dedicated AMSA member whose work through teaching, extension, research, or service represents an extraordinary and lasting contribution to the meat industry. No one more appropriately fits that description than Dr. J. Daryl Tatum.

Dr. Tatum received his B.S., M.S., and Ph.D. degrees at Texas A&M University during the 1970s. He joined the Animal Sciences faculty at Colorado State University in 1979, after a brief appointment as an Assistant Professor of Animal Science at Texas Tech University. During his academic career, Dr. Tatum taught several classes, including his favorite – Live Animal and Carcass Evaluation, known to Colorado State University students simply as “Live and Dead.”

*Fellows of the American Meat Science Association Signal Service Award*

*Sponsored by Cargill, Elanco Animal Health and Johnsonville Sausage Company, LLC*

The AMSA Signal Service Award is presented to members in recognition of devoted service and lasting contributions to the meat industry and to the Association.



Dr. Eric Berg research has focused on meat quality, especially how diet and management affects pork quality. More recently, he has worked on numerous projects that investigated the role of meat in the diet and quickly earned

international notoriety as an expert in the field. During his time in academia, Dr. Berg has authored over 70 research articles, 130 abstracts and 4 book chapters. In addition to being an accomplished researcher, Dr. Berg is also a teacher and graduate student mentor at North Dakota State University. Advising students is one of his favorite responsibilities and he currently has five mentees in his lab.

Dr. Berg teaches the introduction to animal science course, a muscle physiology class, and rotates in teaching senior seminar. In 2016, he was honored with AMSA's Distinguished Teaching Award.

Dr. J. Brad Morgan, currently Senior Director of Protein for the Performance Food Group, was raised on a ranch in the oil community of Antler, Oklahoma. He received his bachelor's degree in Animal Science from Oklahoma State



University in 1985, his master's degree in Meat Science from the University of Nebraska-Lincoln in 1988 and his Ph.D. in Animal Science from Texas A&M University in 1991. During his time in academia, Dr. Morgan taught at Colorado State University, where he was part of the inaugural National Beef Quality Audit, and Oklahoma State University. At Oklahoma State University, Dr. Morgan taught undergraduate and graduate meat science courses and conducted research on the quality, quantity, safety, and usefulness of meat and meat products.



Dr. Steven Shackelford is a well-known expert in all things related to meat science, having authored over 150 journal articles and numerous abstracts, presentations, and book chapters. His most important contributions to meat science include

confirming the viability of instrument grading for beef carcasses and boneless pork loins, factors that affect beef tenderness, and relationships between shear force procedures and consumer acceptance of fresh meat. He has also been involved in numerous meat safety research projects, which are widely used in validating HACCP systems. He has been heavily involved in AMSA, serving on numerous committees and presenting several papers and talks at RMC.

*Meat Processing Award  
Sponsored by  
Smithfield Foods, Inc.*

AMSA presented its Meat Processing Award to Mac Orcutt. During his many years in industry, Orcutt's soy ingredient and meat product development



expertise made him a go-to resource for help in troubleshooting meat processing-related problems. Among his accomplishments, Orcutt commercialized new structured vegetable protein ingredients and co-developed and commercialized a “better-for-you” beef patty that was given an American Heart Association symbol of approval. Orcutt currently helps lead clean label research and product development efforts at Solvaira Specialties.

*Distinguished Research Award  
Sponsored by ConAgra Brands*



Keith Belk is the Distinguished Research Award winner. A professor of animal sciences at Colorado State University, Belk has been principal or co-principal investigator on 529 separate grants and has authored 206 peer-reviewed journal

publications. His research and expertise is in meat safety and quality, metagenomics/microbiome assessment, whole genome sequencing, international marketing and quality/safety management. He also teaches Global Food Safety Initiative programs, HACCP and FDA Preventative Controls for Human Foods to industry groups.

*Distinguished Teaching Award  
Sponsored by Hawkins, Inc.*

Matthew Doumit, professor in animal and veterinary science at the University of Idaho, is the recipient of the Distinguished Teaching Award. Since joining the University of Idaho in 2008, Doumit has taught courses that include Livestock and Carcass Evaluation, Animal Products, Animal Growth, and Introductory Animal Science. His research focuses on meat quality and animal growth. Under his leadership, a meat evaluation team was re-established at the university. Students consistently describe Doumit as an enthusiastic, knowledgeable and caring teacher.



*Distinguished Extension/Industry Service Award  
Sponsored by The Foundation for Meat & Poultry Research &*

### *Education*



Mindy Brashears, director of the International Center for Food Industry Excellence at Texas Tech University, received the Distinguished Extension-Industry Service Award. Brashears has

dedicated her career to promoting the safety and security of the world's food supply, with an emphasis on meat safety. She is recognized for creating a highly effective program to educate industry professionals and students for real-world work in the meat science field. She holds 19 U.S. patents and patents pending related to food safety and solving industry problems. Brashears has helped develop international food safety programs and is currently leading a large project in Honduras designed to re-establish the cattle and beef industries.

### *International Lectureship Award Sponsored by American Meat Science Association*

Declan Troy was selected for the International Lectureship Award. Troy is director of technology



and knowledge transfer for the Teagasc Food Programme of the Irish Agriculture and Development Authority. He has fostered successful international collaborations in food science by leading trans-national research programs that supported 125 Ph.D. students globally. He served as chairman of the World Congress of Food Science and Technology 2016 in Dublin in his capacity as president of the Institute of Food Science and Technology of Ireland and will chair the International Congress of Meat Science and Technology to be held in Ireland in August.

### *Intercollegiate Meat Judging Meritorious Service Award Sponsored by Food Safety Net Services and Agri-West International*



William Benjy Mikel received the Intercollegiate Meat Judging Meritorious Service Award. Mikel has supported youth and intercollegiate meat judging programs to enhance the critical thinking, decision-making and

communication skills of future industry leaders. He is credited



with revitalizing meat judging programs at Auburn University, Mississippi State University and University of Kentucky. Currently chief business development and sales officer for John R. White Co., he has served as president of the American College of Animal Sciences, Intercollegiate Meat Coaches Association and Southern Association of Agricultural Scientists, as well as AMSA.

*Achievement Awards  
Sponsored by Burke Corporation*

Dr. Anna Dilger is an associate professor of meat science at the University of Illinois. She earned her bachelor's degree in 2002 and master's degree in 2004 from Purdue University. After graduating from Purdue, Anna attended the University of Illinois for her Ph.D., specializing in Meat Science and Muscle Biology. As a graduate student, much of her work revolved around the role of myostatin on muscle growth using mice as a model. Since becoming faculty in 2010, Dr. Dilger has already earned the reputation of being a sound scientist, an excellent teacher, and a great mentor. Her research focuses on prenatal and postnatal factors that alter muscle development, growth, function and their impact of meat quality.



From an early age, Dr. Jennie Hodgen demonstrated characteristics destined to impact her career success. Leadership, intelligence and commitment have been combined into a professional career that inspires others, has a

positive impact on business, expands scientific knowledge and solves problems. She was raised on a diversified ranching operation and was active in 4-H and FFA. Jennie earned her B.S. and M.S. in Animal Science/Food Science from Oklahoma State University and completed her Ph.D. in 2006 from the University of Nebraska. Jennie is a creator/cofounder of the Indiana Cattlewoman and active with the Indiana Beef Council. She is sought after for her leadership and knowledge and has been a member of numerous national and international committees, as well as the AMSA.

Dr. Keith Underwood is an associate professor in the Department of Animal Science at South Dakota State University. He has been involved in the livestock industry from an early age, with youth projects



in market hogs and his family's commercial beef herd. He received his B.S. in Animal Science from Texas Tech University in 2002, and his M.S. and Ph.D. from the University of Wyoming. While working on his graduate education, Dr. Underwood coached the Meat Judging Teams and served as a Western Director for the AMSA Student Board of Directors. In 2009, Keith joined the faculty at South Dakota State University in the Department of Animal Science. His research has covered many topic areas, however each has been focused on meeting the demands of the agriculture industry.

### **RMC Processed Meat Judging Contest**

The second RMC Processed Meat Judging Contest was held Friday, June 16 at the Texas A&M University Meat lab sponsored by Southwest Meat Association and Food Safety Net Services. There were 81 participants this year. The contestants placed classes of various processed meat products such as sliced bacon and hams, identified processed meat defects, and identified processed retail cuts.

#### **The winners in the Graduate Novice Division were:**

- 1st Place – Jordan Juckel – University of Minnesota
- 2nd Place – Danika Miller – Iowa State University
- 3rd Place – Jillian Milopoulos – Texas Tech University
- 4th Place – Cesar Sepulveda – Texas Tech University
- 5th Place - Kara Nyquist – Texas Tech University



#### **The winners in the Graduate Expert Division were:**

- 1st Place – Christina Fehrman – South Dakota State University
- 2nd Place – Trent Schwartz – Angelo State University
- 3rd Place – McKensie Harris – Texas A&M University
- 4th Place – William Meyer – Angelo State University
- 5th Place – Mallorie Phelps – Texas Tech University



**The winners in the Undergraduate Novice Division were:**

- 1st Place – Megan Eckhardt – Texas Tech University
- 2nd Place – Jacob Tuell – Purdue University
- 3rd Place – Megan Jass – University of Wisconsin-Madison
- 4th Place – Cheyanne Millican – Texas A&M University
- 5th Place – Derico Setyabrata – Purdue University



**The winners in the Undergraduate Expert Division were:**

- 1st Place – Hannah Nelson – Oklahoma State University
- 2nd Place – Michael Stender – Iowa State University
- 3rd Place – Michaela Fevold – Iowa State University
- 4th Place – Ben Mills – Texas Tech University
- 5th Place – Chandler Steele – Oklahoma State University



**AMSA RMC 2017 Poster Winners**



**Undergraduate and Graduate Student Research Competition**  
The 2017 Student Research Competition took place on Sunday, June 18 at the 2017 RMC. This year there was a total of 40 outstanding participants, 12 in the Undergraduate, 21 in the Masters and 7 in the Ph.D competitions. The research presented by these students was concise, educational, and most of all, an excellent tribute to the type of research that is occurring at the university level.

*Undergraduate Competition Winners  
Sponsored by Ann Hollingsworth, Dale Huffman, and William Moody AMSA Educational Foundation Mentor Recognition Funds*

1. Yufan Chao, Purdue University
2. Erin Bryan, University of Illinois
3. Kayla Barkley, Penn State



*Master Competition  
Sponsored by Tyson Foods, Inc.*

1. Faith Rasmussen, University of Nebraska
2. Kacie Salove, University of Idaho
3. Kylee Werland, Angelo State University



*PhD Competition  
Sponsored by Tyson Foods, Inc.*



1. Megan Webb, South Dakota State University
2. Andrea English, Texas Tech University
3. Mo Jia, Colorado State University



### **Iron Chef Competition and Taste of RMC Winners**

This year, we had 125 students from 20 Universities compete for the title of Iron Chef. Students were tasked with preparing a meal using beef culottes and hominy. Homer Brown, a world champion chuck wagon winner, began the day by giving the students a short overview of grilling and smoking. The students were then broken into groups and given a Weber Smoky Mountain Grill to use to prepare their dish. After hours of planning, cutting, preparing, grilling and smoking, students presented their products to our expert panel of judges to compete for the Iron Chef Champion, and then showcased their products at the Texas A&M Rosenthal Meat Center.

#### **1st place team went to Team 3**

Team members included: Brianna Britton, Colorado State University; Griffin Dorr, Louisiana State University; Carl Frame, Iowa State University; Cassidy Hakemack, Angelo State University; Megan Jass, University of Wisconsin; Hannah Laird, Texas A&M University; Russell McMinn, University of Wisconsin; Cassandra Pena, Texas A&M University; Elaine Richardson, University of Illinois; Tara Simon, Iowa State University; Jacob Tuell, Purdue University; and Mark Zoeller, Angelo State University.



## Taste of RMC Competition

This year we had 4 teams compete in the Taste of RMC competition. The students had to develop a meat product around the theme "grilling." Each team was responsible for developing an At Home Grilling Kit. The products were all very creative and each school was tasked with making a commercial for their products this year which were all very entertaining and informative. The teams did a fantastic job on their products and they should all be proud of their accomplishments; thank you for your hard work this year. We would like to recognize and thank Kemin Food Technologies, as the sponsor for this year's Taste of RMC.

1st Place: Texas Tech Kebab Team - Team members included: Tommy Fletcher, Cole Perkins, Ben Mills, and Andrea English



2nd Place and also People's Choice: Colorado State University - Team members included: Brenna Klauer, Maggie Weinroth, Blake Foraker, Hannah Kesterson.



### University T-Shirt Competition

Again this year the t-shirt auction was an exciting and memorable event thanks to our amazing members! The Champion T-shirt went to Iowa State University; their t-shirt was purchased for \$7,000 by Iowa State. We want to thank all the universities that submitted T-shirts this year and to everyone who helped us raise \$21,475 with all the proceeds going towards the AMSA Educational Foundation Chris Raines Memorial Fund, with this contribution we were able to double what is currently in the mentor fund and fully fund it.



The most creative T-shirts were displayed at the 2017 RMC. A special thank you goes out to everyone that participated in making, bidding on or purchasing a T-shirt. The 2017 "People's Choice" award goes to the university receiving the



most popularity votes from the 2017 RMC attendees. Colorado State University received the most votes and was recognized at the 2017 "People's Choice" University T-Shirt winner.



### Undergraduate Quiz Bowl Competition

The 2017 Undergraduate Quiz Bowl competition was an intense and competitive event with 132 undergraduates competing and representing 33 teams. The preliminary rounds took place Sunday, June 18th and the final round was Sunday evening during the welcome reception. Iowa State University was recognized as the 2017 Quiz Bowl Winning team, team members include: Tara Simon, Michaela Fevold, Carl Frame, and Natalie Hanson.



### Golf Tournament

This year's golf tournament was co-sponsored by CEV Multimedia; Dewied International; Hawkins, Inc.; HEB; John R. White Co.; Performance Food Group; Ruffino's; and Tyson Foods, Inc. The winners from the golf tournament were: Rob McEwan, Perdue Foods; Li Xingchu, Wenda Ingredients; and Rick Disselhorst, University of Missouri.





### **Fun Run**

Thanks to UltraSource for sponsoring the 2017 Fun Run that took place June 21st just before the final RMC general session. Winners from the race included: in the men's division 1st was Blake Foraker from Colorado State University and in the women's division was Anieke Wierenga from Corbion Purac.



### **Softball Tournament**

Thanks to Perdue Foods for sponsoring this year's softball tournament, team 2 edged out the competition to take the title. The Championship game was played during the RMC Family picnic on Olsen Field at Blue Bell Park in front of the entire RMC crowd!



## Member News

### ***AMSA Members Mourn the Loss of Two Meat Science Giants***

#### **William Stringer 1932-2017**

Long-time AMSA member Bill Stringer passed away on June 22. He was known for his contributions as a mentor, teacher and researcher during his long tenure at the University of Missouri. AMSA recognized him with the Extension Industry Service Award in 1974 and the Signal Service Award in 1983.



His obituary notes that "He enrolled in a PhD program in the College of Agriculture at the University of Missouri, completing his degree in 1963. After graduating, he accepted a faculty position in the college. He never left the University of Missouri. Prior to retiring in 1999, Bill served his department, the College of Agriculture, and the University in many capacities. He was a professor, department chair, and associate dean. He was known as an advocate for students, and earned a national reputation for his contributions in the area of food sciences."

Upon his retirement, the university named the new wing of Eckles Hall, the location of the Food Science and Nutrition program, the William C. Stringer Wing.

Expressions of sympathy may be made to the Parkade Baptist Church Building Fund, William C. Stringer Scholarship Fund at the University of Missouri or the Charity of the Donor's Choice.

#### **David Theno 1951-2017**

Renowned food safety expert and meat scientist Dave Theno passed suddenly at the age of 66 during an accident while snorkeling with his grandson off the coast of Hawaii on June 19.



He was one of the most influential individuals in the meat industry's progressive food safety strategy for the past thirty years. His leadership through the initial E. coli O157H7 outbreaks in the 1990's set the stage for the entire industry to come together in a non-competitive, collaborative effort to put science-based solutions in place to tackle emerging pathogenic threats. He was a pioneer in the implementation of HACCP principles in the industry. He also led the effort to identify and implement viable interventions and spurred research into new and innovative intervention strategies.

His greatest impact was a result of his unswerving dedication to protecting the consumer and his complete transparency with other food safety leaders in the industry. He freely shared the valuable insights he gained through the fiery trials he experienced on the front lines of the early outbreaks.

The industry honored him numerous times for his achievements and leadership. Most notably, he was inducted into the 2012 class of the Meat Industry Hall of Fame. He received the Innovator of the Year Award (2000) from Nation's Restaurant News, and the California Environmental Health Association's Mark Nottingham Award (1997), for "recognizable and significant contributions in the field of environmental health." Also in 1997, Nation's Restaurant News named Theno one of its "Top 50 Players" for his leadership in defining a new standard for foodservice safety procedures.

Dr. Dave Theno was a scientist who used his training and experience to lead the meat and food industry in developing solutions for some of the biggest safety challenges of our time.

### TheMeatWeEat.com Updates

**Pork: Where did this cut come from?:** Names for cuts of meat can be confusing. The cut referred to as the leg on pork, veal and lamb, is known as the round when it's on a cow. So, it's no wonder that consumers get overwhelmed at the meat counter and stick to cuts they are already familiar with. Pork is sectioned into five major sections – pork shoulder, picnic shoulder, loin, side and leg – and then broken down into smaller cuts available at the meat counter or butcher. [Click](#)

[here to read more!](#)

**Add Variety to your Diet with Lamb:** Americans eat significantly less lamb than they do beef, pork or chicken. They also eat less lamb than the rest of the world. Per capita lamb consumption around the world totals just over 4 pounds annually; however in the U.S., per capita lamb consumption was only 0.88 pounds in 2011. [Click here to read more!](#)

**Facts on Nitrites in Cured Meats:** When people hear about cured meats, they commonly have concerns about a specific ingredient used in them called nitrite. Nitrites have several beneficial uses in cured meats and are a key ingredient to giving cured meats their identity, including their pink color and savory flavor. [Click here to read more!](#)

## AMSA Career Center

Looking for someone to hire? The mass market approach of generic job boards may not be the best way to find who you need. When it comes to finding qualified professionals in the meat industry, where better to look than the association that represents? AMSA created the AMSA Career Center to provide employers and job seeking professionals in the meat industry a better way to find each other and make that perfect fit.



AMSA Career Center is a niche job board created specifically for the meat science community, so candidates have the specialized skills and relevant, up-to-date experience to match exactly what employers are looking for.

Take advantage of this valuable resource and post your job listings on the [AMSA Career Center](#). Contact Jen Persons at [jpersons@meatscience.org](mailto:jpersons@meatscience.org) with any questions.

### [New Job Postings:](#)

- Food Processing Plant Auditors ~ Food Safety Net Services
- Director/VP of Chemistry Operations ~ Food Safety Net Services
- Regional Operational Manager ~ Food Safety Net Services
- Senior Research Scientists (Meat Processing) ~ Cargill
- Senior Commercialization Project Manager ~ Cargill
- Food Scientist ~ Cargill
- Meat Scientist ~ Ed Miniat LLC
- Product Stewardship & Regulatory Manager ~ DuPont
- Ground Beef Quality Assurance Superintendent ~ JBS
- Brand Production and Quality Specialist ~ Certified Angus Beef
- Lab Manager ~ Food Safety Net Services
- Senior Food Scientists ~ Cargill



- Maintenance Engineer Manager
- Quality Assurance and Food Safety Manager
- Project Engineer ~ OSI Group
- Vice President of International Marketing ~ National Pork Board
- Production Manager ~ Yosemite Meat Co.

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

## Upcoming Conferences

**DigIComST Project Now Online:** The results multinational meat science project to digitize the proceedings of the International Congress of Meat Science and Technology (ICoMST) and its predecessor, the European Meeting of Meat Research Workers (EMMRW) are now available freely online.

Over 12,000 papers dating back to the 1955 conference are posted at <http://icomst-proceedings.helsinki.fi/>. Dr. Eero Puolanne led the effort which was backed by a number of organizations, including the American Meat Science Association.

Puolanne notes that "this DigIComST project has been supported by several meat research units and organizations from many countries all over the world as well as also by individual persons giving the support from their own resources. Several students of Meat technology at University of Helsinki, MSc. Sibhekiso Simbambili, MSc. Johanna Rotikko and MSc. Maija Juusela have written or moved the tables of contents to the form required by the system. Also MSc. Yulong Bao, MSc. Miao Liu, MSc. Yumei Zhang and MSC. Zhen Zeng have contributed by doing part of the checking of the material."

Plans are to maintain the archive, adding each year's proceedings as the meetings take place. AMSA will link to the archive through the resources pages at [meatscience.org](http://meatscience.org).

**Registration is Open for the 2017 Center of the Plate Training®: August 1-3, College Station, Texas:** Don't miss this year's Center of the Plate Training, a three-day course covering the fundamentals of meat specifications. Attendees will be offered an in-depth, first-hand look at the processes involved in converting carcasses to meat cuts commonly available in retail and foodservice establishments.

This course will use the 8th edition of the Meat Buyer's Guide® (MBG), which was fully updated and released in conjunction with the USDA Agricultural Marketing Service Institutional Meat Purchase Specification (IMPS) just 2 years ago. The IMPS and MBG describe and depict the standards most commonly used in the industry, and this course will help attendees understand specific meat cuts and the ways they are utilized for consumers.

The training features a detailed cutting demonstration of all the major center of the plate protein items, including beef,

veal, lamb and pork, as well as sessions highlighting poultry and processed meats.

The course is being co-hosted by the American Association of Meat Processors, American Meat Science Association, Chicago Midwest Meat Association, Canadian Meat Council, Southwest Meat Association and Southeastern Meat Association. COP is funded in part by the Beef Checkoff, and is co-sponsored by the Pork Checkoff, Lamb Checkoff and Merck Animal Health.

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

## 2017 AMSA Calendar of Events

**August 1-3** - Center of the Plate Training - College Station, Texas

**September 6-7** - Beef Safety Conference - Pathogen Control and Regulatory Compliance in Beef Processing - Chicago, Illinois

**September 9** - Hormel National Barrow Show Intercollegiate Meat Judging Contest - Austin, Minnesota

**September 30** - Eastern National Meat Judging Contest - Wyalusing, Pennsylvania

**October 15** - Elanco Animal Health American Royal Meat Judging Contest - Omaha, Nebraska

**October 18-19** - 2017 Animal Care and Handling Conference - Kansas City, Missouri

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

**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

## Reciprocal Meat Conference 2018-2020

**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**

August 12-17, 2018 - Melbourne, Australia

2019 - Germany

August 2-7, 2020 - Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA (joint meeting with the Reciprocal Meat Conference)

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