



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- 2016 National Beef Quality Audit
- Going to the 63rd ICoMST?
- Fall Meat Judging Registration
- Hormel Foods National Barrow Show Meat Judging Contest Registration
- Al Almanza to Retire
- Town Hall: Science Breakthroughs 2030: A Strategy for Food and Agriculture Research
- Check out the 12 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

2016 National Beef Quality Audit

For 25 years, the Beef Checkoff has funded the National Beef Quality Audit in order to better help beef producers set standards for quality and consistency of the US beef supply. While past NBQAs focused heavily on carcass traits, the 2016 audit highlighted the concerns of sustainability, food safety and animal well being.

The key components of the 2016 NBQA included: face to face interviews; transportation, mobility and harvest floor assessments; cooler assessments; instrument grading evaluation and strategy sessions. During face to face interviews with people across all facets of the industry, food safety and guaranteed quality were among the top concerns. The harvest floor assessments concluded nearly 97% recorded a high mobility score of 1, as well as a decrease in the number of black hided cattle. Additionally, there has been a continued increase in carcass weights, with 2016 research indicating 44.1 percent of carcass weighed 900 pounds or greater. Finally, the strategy session consisted of 70 individuals from all facets of the industry, in order to review results and discuss industry standards with these results in mind.

Overall, the 2016 findings indicated a decrease in cattle with hide brands and horns, as well as an increase in the number

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,

of Prime and Choice carcasses. Moving forward, the utilization of BQA principles will continue to build consumer confidence in the beef industry and its products.

For more information, visit <http://www.bqa.org/national-beef-quality-audit/2016-national-beef-quality-audit>.

Attending the 63rd International Congress of Meat Science and Technology? Let Us know!

Are you planning on attending the 63rd International Congress of Meat Science and Technology, taking place in Cork, Ireland, from the 13th to the 18th of August. If so please [click here](#) to complete this short survey and let us know! With over 150 different organizations represented from over 65 countries, this will truly be a global collaboration of the brightest minds in meat science, research, and innovation. There will be 5 exciting days, encompassing 13 sessions planned, in which scientific, industry, and policy experts will be sharing new findings, practical experiences and lessons learned in their respective fields.

RMC Proceedings

A special thank you to the Beef Checkoff for sponsoring the recordings of all the sessions that took place at the AMSA 70th RMC. Presentations from the 2017 RMC can be found online: <http://www.meatscience.org/publications-resources/rmc-proceedings>, 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](#).

Food Biotechnology: A Communicator's Guide to Improving Understanding

In recent years, the safety and sustainability of foods produced through biotechnology have created controversy among farmers and consumers. Thus, the International Food Information Council (IFIC) Foundation has provided a comprehensive resource, Food Biotechnology: A Communicator's Guide to Improving Understanding, 3rd edition to aid in communicating this complex topic.

The guide focuses on four key messages confronting popular concerns from consumers, including the safety and quality of food produced with biotechnology. In each of the discussions, the guide provides facts and examples to aid in developing a conversation with a consumer. In addition, a chart of "words to use" and "words to lose" helps leaders to use a more consistent, positive tone when discussing this topic.

With all this in mind, one of the most important pieces of this guide are tips for communicating with impact (shown below):

1. Relate a person, as well as a professional.
2. Show empathy for others and that you care about the issue.
3. Know your audience and prepare accordingly.
4. Be straightforward, clear, and concise.
5. Be confident in handling questions.

Overall, Food Biotechnology: A Communicator's Guide to

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)*

Improving Understanding, 3rd edition is a resource for everyone involved in the agriculture industry to help communicate food biotechnology. But even more than that, this guide sheds light on the importance of concise, consistent, relatable communication between food producers and consumers in order to ensure the success and continued improvements within the agriculture industry.

For more information, visit http://www.foodinsight.org/sites/default/files/Biotech-Comms-Guide_2013.pdf.

Student News

Fall Meat Judging Registration

The fall meat judging season is quickly approaching. Registration is available now for all fall contests on the AMSA website. You can also find links to reserve rooms for all the hotels [here](#). Please let [Rachel Adams](#) know if you have any questions or have problems registering.

Hormel Foods National Barrow Show Meat Judging Contest Registration

Hormel Foods is excited to once again host the National Barrow Show Meat Judging Contest on September 9 at the Hormel Foods R&D facility in Austin, MN. This year's contest will feature an undergraduate and graduate division. Visit the [AMSA website](#) for more contest details and registration information.

TheMeatWeEat.com Updates

Ground Beef vs Hamburger - Do you know the difference?: Ground beef accounts for an estimated 60% of all beef consumption in the U.S. and is a frequent purchase in many households. [Click here to read more!](#)

4 C's of Food Safety: We know that food safety is a major concern you face as a consumer. Here are some simple steps that you can follow to ensure that you are feeding your family the safest food possible. When preparing food, just follow the 4 C's of food safety: Clean, don't Cross Contaminate, Cook, and Chill. [Click here to read more!](#)

Do you wash your meat before cooking it?: It's an old wives' tale that just won't die: the idea that you should wash your meat and poultry before cooking it. [Click here to read more!](#)

AMSA Career Center

- 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)

The recently held RMC Career Fair was a great success thanks to all that participated. The event provided a venue for face to face interaction between employers and job seekers who share the common interest of how to better feed the world.



It's time to take the next step! Employers who participated at the RMC Career Fair, post your latest job listing on the AMSA Career Center website and take advantage of the Career Fair participant discounted rate. Job seekers, don't forget to post your resume on the AMSA Career Center website. Posting resume is always free.

The AMSA Career Center was created specifically to address the employment needs of professionals and employers in the meat industry. Utilize this great resource and make it work for you. Contact Jen Persons at jpersons@meatscience.org with any questions.

New Job Postings:

- Lecturer - Meat & Poultry Processing ~ Clemson University
- Packaging Applications Expert NSEE ~ Sealed Air Corporation
- Innovation Fresh Retail Manager ~ Cargill
- Food Processing Plant Auditors ~ Food Safety Net Services
- Director/VP of Chemistry Operations ~ Food Safety Net Services
- Regional Operational Manager ~ Food Safety Net Services
- Lab Manager ~ Food Safety Net Services
- Meat Cutter ~ Ameristar Meats
- Maintenance Engineer Manager
- Quality Assurance and Food Safety Manager
- Project Engineer ~ OSI Group

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

Industry News and Conferences

Al Almanza to Retire: Acting Deputy Under Secretary and FSIS Administrator Al Almanza is retiring on July 31, capping a 39 year career with the Agency. As he stated in his letter to employees, he is proud of the accomplishments to modernize food safety and he leaves knowing that the mission to protect public health will be in the good hands of the nearly 9,500 dedicated public servants of FSIS. We are honored that Al was able to join us in College Station, TX and speak at the AMSA 70th RMC. AMSA wishes him all the best!

Town Hall: Science Breakthroughs 2030: A Strategy for Food and Agriculture Research: The Town Hall will be held at the National Academy of Science Building in Washington,

DC on August 8, 2017 to discuss ideas and white pages submitted to the IdeaBuzz discussion platform. The meeting will be open to the public and participants will explore the science, engineering, and technology that will drive future innovation in food and agriculture research. More information about the meeting can be found here: <http://nas-sites.org/dels/studies/agricultural-science-breakthroughs/town-hall/>.

Animal Care and Handling Conference, October 19-20, 2017, Kansas City, MO: Registration is now open for the 2017 Animal Care and Handling Conference for the Food Industry. This is the leading animal welfare educational opportunity for meat companies, their customers and those involved in the production and management of livestock and meat products. This important conference has doubled in size since it was launched in 1999 - testament to the increasing significance of animal care and handling in the meat industry. In addition to in-depth instruction by species and "big picture" sessions that address challenges and regulatory impacts, this year's event will include a pre-conference workshop focused on the issue of livestock transportation. Don't miss this opportunity for an in-depth discussion on this critical animal handling topic. Co-Sponsoring Organizations include: American Association of Bovine Practitioners, American Association of Meat Processors, American Meat Science Association, Animal Agriculture Alliance, Canadian Meat Council, Chicago Midwest Meat Association, Consejo Mexicano de la Carne, Food Marketing Institute, National Cattlemen's Beef Association, National Dairy FARM Program, National Grocers Association, National Milk Producers Federation, National Pork Board, National Pork Producers Council, Professional Animal Auditor Certification Organization, Inc., Southeastern Meat Association, Southwest Meat Association, and USPOULTRY. [Click here](#) for registration and additional information.

Pathogen Control and Regulatory Compliance in Beef Processing, September 6-7, 2017: The premier conference addressing beef safety challenges for packers and processors of all sizes.

Top Industry, Government, and Academic Speakers

Don't miss these top speakers addressing the most important issues facing beef processors today:

- Roberta Wagner, FSIS
- Dr. Barb Masters, Keystone Foods
- Eilyn Marder, CDC
- Dr. Kerri Gehring, Texas A&M University
- Dr. Mindy Brashears, Texas Tech University
- Lone Jespersen, Cultivate
- Brenden McCullough, National Beef
- Sherri Jenkins, JBS
- Dr. Bob Delmore, Colorado State University
- Dr. David Goldman, FSIS
- Dr. Harshavardhan Thippareddi, University of Georgia
- Dr. Jeff Sindelar, University of Wisconsin-Madison

Register Today! [Click here](#) to see the full agenda and session

descriptions to see why this conference is priceless for your business.

For information on exhibit and sponsorship opportunities, contact Jim Goldberg at jgoldberg@meatinstitute.org or 202-587-4206.

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 17-18 - National 4-H Meat Identification and Evaluation Contest, Kansas State University, Manhattan, KS

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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