



TEXAS A&M
UNIVERSITY

Meat Science

Prime Cuts

Meat Science at Texas A&M University is an interdisciplinary group focusing on food safety, quality, nutrition and value.

A quarterly publication

Summer | 2011

Temple Grandin to spotlight 2011 Rosenthal Lecture Series

To present *“Animal Welfare: A Practical Approach”* & *“Different Kinds of Minds Need to Work Together”*

COLLEGE STATION - Dr. Temple Grandin, one of the world's leading designers of humane livestock-handling facilities, will be the featured speaker at the 2011 Rosenthal Lecture Series on Sept. 15, 2011 in College Station.

Grandin will present *“Animal Welfare: A Practical Approach”* to students, faculty, meat industry leaders and others in agriculture at the Annenberg Presidential Conference Center at Texas A&M University starting at 7 p.m. This event is free and open to the public. No tickets are required.

The Rosenthal Lecture Series and Texas A&M University's College of Agriculture and Life Sciences also will host the presentation *“Different Kinds of Minds Need to Work Together”* by Grandin at 7 p.m. on Sept. 14 at Rudder Auditorium.

This presentation, part of the college's Centennial Lecture Series, is free and open to the public, but tickets are required. They can be obtained by contacting the Texas A&M University Box Office at 979-845-1234 or <http://boxoffice.tamu.edu>.

Grandin is an animal scientist who has drawn from her experiences as a person with autism. Her story has been reported widely in the media, including most recently in Time magazine's 2010 *“The 100 Most Influential People in the World.”* She is also the subject of the 2010 Emmy Award-winning HBO film *“Temple Grandin,”* which was a semi-biographical account of her life as a high-functioning person with autism.

Currently a professor at Colorado State University, Grandin was diagnosed with autism in 1950. She became an internationally acclaimed expert on humane livestock handling facilities and a leader in the animal welfare movement. In North America, almost half of all cattle processing facilities include a center track restrainer system that she designed for meat plants.

She has been featured on National Public Radio, major television programs, such as the BBC special *“The Woman Who Thinks Like a Cow,”* ABC's *Primetime Live*, *The Today Show*, *Larry King Live*, *48 Hours* and *20/20*. She also has been written about in many national publications, such as *People* magazine, *Forbes*, *U.S. News and World Report*, and *New York Times*.

The Rosenthal Lecture Series is designed to bring together meat industry representatives with the meat science academic group in the Department of Animal Science at Texas A&M University to hear

discussion on current topics, to share information and to network.

“We are excited to have Temple Grandin address the Texas A&M University community and those in the meat and livestock industry. She is a leader in this industry and will offer valuable insight into proper care and animal wellbeing and how it affects the meat industry,” said Jeff Savell, Ph.D., regents professor and E.M. “Manny” Rosenthal Chair in Meat Science.



This lecture series is named in honor of E.M. “Manny” Rosenthal, class of 1942, distinguished alumnus of Texas A&M University and the College of Agriculture and Life Sciences, and Chairman Emeritus of Standard Meat Company. In 1987, Manny and his wife Roz donated the first endowed chair in the Department of Animal Science and the first chair in the United States designed to support research and education in meat science. Manny was a lifelong supporter of education at all levels. The Rosenthal Lecture Series is an outstanding way to provide a forum for the exchange of information and to honor a person who made so many contributions in all facets of his life.

More information is available at <http://meat.tamu.edu/rls.html> or from Jeff Savell at 979-845-3935 or j-savell@tamu.edu.

Texas A&M meat science team wins national quiz bowl

MANHATTAN, KAN – A team of students from the Texas A&M University Department of Animal Science won the national championship in the American Meat Science Association (AMSA) Intercollegiate Quiz Bowl.

The competition, considered the academic ‘Super Bowl’ in the world of meat science, was held June 19 during the AMSA’s 2011 Reciprocal Meat Conference held at Kansas State University in Manhattan, Kan.

Two teams from Texas A&M competed against 29 teams from 18 universities. The A&M maroon team of Jae Ebeling from Plainview, Jessica Steger from Del Valle and Lance Wheeler from Dallas stood undefeated through the competition, beating North Dakota State University in the final round.

A second A&M team of Trey Brooks from Llano, Rachel Glascock from Pilot Point and Lauren Thompson of Grandview finished in the top eight. Kaitlin Shaw from San Antonio served as alternate.

“These seven students have been studying all facets of the meat and livestock industries and the meat and animal sciences for the past six months. I consider them all national champions,” said Dan Hale, professor, Extension meat specialist and team coordinator. “The contest preparation and participation have prepared these students to be the next key leaders in the food, meat or animal industries.”

The quiz bowl is designed to encourage interaction among students from different universities, increase student interest in the area of meat science and provide a field for friendly competition within academia.



Front left, Jessica Steger, Kaitlin Shaw, Jae Ebeling, Lauren Thompson and Lance Wheeler. Back left, Trey Brooks, Kayla Nelson, Rachel Glascock and Carson Ulbrich.

The teams are divided into a double elimination bracket. Each round consists of 40 questions on meat safety, quality and chemistry; muscle biology; animal physiology; meat production and industry history and current events; and human nutrition and health.

The team was coached by graduate students Carson Ulbrich of Jourdanton, Kayla Nelson from Houston and Adria Grayson from Childress. In preparation for the contest, the team members trained with the coaches as well as the meat science faculty in the Department of Animal Science.

TAMU Meat Judging Team Reunion: Sept. 15-18, 2011

Registration Registration to attend the TAMU Meat Judging Team Reunion on Sept. 15-18, 2011 in College Station can be made online at https://secure.touchnet.com/C21490_ustores/web/store_main.jsp?STOREID=37 or by mail. Registration deadline is September 9, 2011.

Agenda Thursday, Sept. 15: Rosenthal Lecture Series featuring Temple Grandin. This event will begin at 7 p.m. in the Annenberg Presidential Conference Center at the George Bush Presidential Library and Museum.

Friday, Sept. 16: Come & Go Social with silent auction will begin at 7 p.m. at the G. Rollie White Visitor’s Center located at the O.D. Butler Jr. Animal Science Complex.

Saturday, Sept. 17: Open House from 10-noon at the Rosenthal Meat Science and Technology Center; **An overview of the judging team program** including Meat Judging Team introductions and recognition of former teams will be held from noon to 1 p.m.; **Prime Rib Sandwich lunch** will begin at 1 p.m.; **Tailgating** for the evening football game will begin at 2 p.m. in front of Rosenthal; **TAMU vs. University of Idaho football game** begins at 6 p.m. Tickets can be purchased at <http://www.12thmanfoundation.com/ticket-center/football/meat-judging.aspx>. The tickets are \$50 each with a \$5 handling charge.

Sunday, Sept. 18: Dr. G.C. Smith Scholarship Golf Tournament begins at 8 a.m. at the Briarcrest Country Club. Registration for the golf tournament can be made online at https://secure.touchnet.com/C21490_ustores/web/store_main.jsp?STOREID=37 or by mail.

Hotel A hotel block has been arranged at the Super 8 on Texas Avenue. Call 979-846-8860 and ask for group name - TAMU Meat Judging Team; event - Reunion

Website Go to http://animalscience.tamu.edu/newsandevents/news_meat_judging_team_reunion.htm for more information and to access a printable copy of the reunion registration form and the golf tournament entry form, and a complete agenda. For more information, contact Davey Griffen at <dgriff@tamu.edu> or call 979-845-3935.



Support the
Texas A&M
Meat Judging Team
at giving.tamu.edu/SupportMeat.

Meat Science researchers receive USDA funding to enhance fresh produce safety

COLLEGE STATION -- A group of researchers led by food microbiologists in the meat science section in the Department of Animal Science has been awarded a four-year \$500,000 grant from the U.S. Department of Agriculture to train graduate students and conduct fundamental research investigating the interactions of bacterial pathogenic microorganisms with the surfaces of different produce commodities.

Bacterial pathogens such as *Escherichia coli* O157:H7 and *Salmonella* have in recent years been linked to multiple outbreaks of foodborne disease in the United States and across the world, many of these outbreaks resulting in hundreds of cases of human disease and even multiple fatalities. The contamination and adherence of pathogens to produce surfaces represents one of the key events in the food production chain where active interventions must be applied in order to reduce the risk of foodborne disease for consumers.

The project is led by Matthew Taylor,

assistant professor of food microbiology in the meat science section. Additionally, Alejandro Castillo, associate professor of food microbiology in the meat science section, Luis Cisneros-Zevallos, associate professor of horticultural sciences (Texas A&M) and Mustafa Akbulut, assistant professor of chemical engineering (Texas A&M) complete the multi-disciplinary research team that possesses expertise not only in the microbiological safety of produce, but also the physiology of produce and the development of food-grade antimicrobial nanoencapsulation and delivery systems.

In addition to studying the interactions of pathogens on produce surfaces, the team will develop and explore nano-scale systems for decontamination of pathogen-contaminated smooth, rough, netted, and leafy post-harvest produce. Food antimicrobials will be effectively delivered to differing produce items in order to reduce pathogen loads on produce

items, increasing their safety in a more effective manner.

"We are very excited to initiate such studies, not only because of the development of new produce disinfection technologies that will improve the safety of these commodities, but also the multi-disciplinary nature of the research team and the opportunity for significant collaborative research. Each investigator brings an essential and unique set of skills and perspective, enhancing the quality and usefulness of the research completed," said Taylor.

Project funding was provided in conjunction with the Agriculture and Food Research Initiative (AFRI) Competitive Grants Program, directed by the USDA National Institute of Food and Agriculture.

For more information or questions regarding this research or food safety microbiology research conducted, contact Taylor at 979-845-1541 or matt_taylor@tamu.edu.

4th Korea-United States International Joint Symposium to be held Nov. 1-2

COLLEGE STATION -- The 4th annual Korea-United States International Joint Symposium: Producing High Quality Beef for the Global Market will be held Nov. 1-2, 2011 in College Station.

The first day of the symposium will focus on topics related to the importance of producing high-quality beef for the United States, Asia and Latin America, as well as the use of growth-promoting feed additives in the production of high-quality beef. The second day of the event will include a tour of 44 Farms in Cameron, Texas and discussion about the impact of byproducts (distiller's grains, cooking oils and glycerin) on carcass quality.

"The International Joint Symposium is designed to foster international trade of beef, with primary focus on high-quality beef," said Stephen Smith, professor in the Department of Animal Science and event organizer. "This program will bring together experts in this field from Korea, Japan, Brazil and the United States to address demand and production of high-quality beef in the U.S., Asia, and Central and South America."

The Korea-United States International Joint Symposium was developed through a mutual interest in high-quality beef production between the Department of Animal Science at Texas A&M, Texas AgriLife Research, and the National Institute of Animal Science (NIAS) of the Rural Development Administration, Republic of South Korea. The NIAS hosted the first and third symposia in 2005 and 2009, respectively, and Texas A&M University hosted the second international symposium in 2007.



Registration to attend the symposium is now open and can be made online or through the mail. Go to <http://animalscience.tamu.edu/symposium/registration.html> for registration details.

Cost to attend is \$150 if registered by October 21, 2011 and \$200 afterwards. There is no charge for Texas A&M University faculty and students.

For more information or a complete list of speakers and the agenda, go to <http://animalscience.tamu.edu/symposium>.

RESEARCHING THE PERFECT STEAK

Aroma, taste evaluated by Texas AgriLife Research scientist

COLLEGE STATION – Both taste and aroma are key factors one meat scientist is using to learn more about producing a better tasting steak.

Dr. Chris Kerth, a Texas AgriLife Research meat scientist and associate professor in the Department of Animal Science at Texas A&M University, is using AromaTrax technology in his laboratory to evaluate both aroma and flavor.

“We analyze all methods of sensory (input) using taste and aroma,” said Kerth, who was recently featured on National Public Radio’s Science Friday broadcast from San Antonio. Kerth also presented his research at the Texas A&M Beef Cattle Short Course in College Station, sponsored by the Texas AgriLife Extension Service.

AromaTrax uses gas chromatography/mass spectrometry coupled with a human “sniff port” to separate volatile compounds in the air around the hot, cooked sample, he said.

“Part of the sample goes to the machine that identifies the chemical compound, while a person sits at the sniff port and smells each of the compounds,” he said.

When they detect an odor, they click on a computer screen to match the aroma and intensity.

“The computer then matches the chemical compound to the aroma and intensity,” Kerth said. This allows an aroma/sensory profile to be developed for each product.

“Since each of the fatty acids and other meat components serve as precursors to the volatile compounds that we smell and taste, a direct link can be made between the sensory trait and the actual chemical compounds in the meat,” Kerth said.

The proprietary software, coupled with the powerful chemical identification capability of the machine, “is a great tool to describe flavor and aroma profiles,” Kerth said.

Some of his research objectives are to determine the effect of diet (forage, distillers grain) on flavor, optimum temperature for grilling particular beef cuts, if flavor is increased by altering cooking methodology, optimum conditions for aging beef, and optimizing genetics and developing a strategy to enhance beef’s greatest asset — its flavor, he said.

Kerth’s research may branch out beyond meat science, he said, possibly using the lab to research other food products in the future.

“We can use the machine to evaluate virtually every volatile chemical compound in food to see what are the most valuable traits,” he said. “It’s exciting technology that we hope to use to create more value for food products in the future.”

Kerth serves as expert panelist on National Public Radio science program

SAN ANTONIO – Dr. Chris Kerth, associate professor of meat science and muscle biology in the Department of Animal Science, served as a guest panelist on *Science Friday*, a national radio talk show broadcast live on National Public Radio July 8, 2011 from San Antonio.

Kerth, along with two other expert panelists, were invited to the show to discuss “Using Science to Raise the Perfect Porterhouse” with host of the show Ira Flatow. The 40-minute discussion included talk on producing the perfect steak, from how genes affect tenderness and marbling to how grass and grain affect the type of fat in a cut of beef.

Science Friday is a weekly science talk show broadcast live over public radio stations nationwide as part of NPR’s “Talk of the Nation” programming. Each week, the host and his expert panelists focus on current scientific topics and present an educated, balanced discussion on the topic.

To listen to the July 8 show, please go to <http://www.sciencefriday.com/program/archives/201107081>.



Meat Science students presented Bob Ondrusek Scholarship at annual convention

SAN ANTONIO – Seven Texas A&M University meat science students received a Bob Ondrusek Memorial Scholarship given by the Southwest Meat Association Foundation, presented during the SMA Annual Convention held in San Antonio July 21-24, 2011. The SMA Foundation awarded approximately \$25,000 in Ondrusek Scholarships, the largest amount ever awarded. In addition, each recipient was given a travel stipend to assist with expenses. The students were recognized during the annual President’s Dinner and Dance.

Those receiving scholarships from Texas A&M are (front, left) Leslie Frenz, Rachel Glascock, Jim Ondrusek, Bob Ondrusek’s son and Vice-President of Columbia Packing Company, Ashley Haneklaus and Haley Grimes. (Back, left) Gatlan Gray, Russell McKeith and Amanda Smith.



Also at the convention, Jessica Steger, a senior animal science major, and Cody Labus, right, a meat science graduate student, were recognized as recipients of the SmiKids Scholarships, an award they each received in the spring during the Saddle and Sirloin Club Banquet.

Aggie cow bones sent to help Arizona Diamondbacks' hitters

The E.M. "Manny" Rosenthal Meat Science and Technology Center received a strange request recently: cow bones to hone baseball bats for the Arizona Diamondbacks.

Jeff Savell, regents professor and E.M. "Manny" Rosenthal chairholder, received a call from friend Frank Seale, a retired coach and administrator who lives in College Station. Seale said he needed cow bones for the Diamondbacks to use to hone their bats. Savell found out that one of Seale's former players from his days in Austin is Don Baylor, long time Major League player and manager, who is now the hitting coach for the Diamondbacks. Baylor knew that Seale had cows and thought that he may have cow bones lying around in the pasture. Fortunately for Seale, no cow bones were to be found so he contacted Savell to see if Savell could provide some bones for the team.

Savell talked with Ray Riley, manager of the Rosenthal Center, to begin the process of figuring out what the purposes of the bones were. Searching the Internet revealed that Babe Ruth and Lou Gehrig of the New York Yankees used to sit in the dugout and rub their bats with cow bones to hone them so to close the wood pores and make the bats denser. Riley found a photo of another famous Yankee, Joe DiMaggio, rubbing his bat on a cow's bone to hone it. Some ar-

ticles refer to "boning" or "to bone" a bat, and some of today's boutique wooden bat manufacturers use cow bones to hone bats before they are shipped to customers.

In June 2011, an array of cow bones, both cooked and uncooked, was assembled and shipped to the Diamondbacks for their use. A couple of weeks later, Savell along with graduate students, Haley Grimes and Melanie Moore, were in the Phoenix area conducting research, and through Seale, received an invitation to come to the Diamondbacks versus Cleveland Indians game as guests of Baylor. After the game, Baylor invited them to the batting cage area behind the dugout to see the Aggie cow bones in action. One of the cow femurs was attached to a sawhorse-type device between the batting cages and dugout for the players to hone their bats. Baylor demonstrated how bats are honed, and said that several players wanted to have similar devices made for them to hone their bats during the off-season.

Does honing bats with Aggie cow bones work? Well, since June, the Arizona Diamondbacks have moved into first place in the Western Division of the National League. Maybe there is something to the magic of honing bats or maybe there is magic to the Aggie cow bones. Can requests from the Texas Rangers and Houston Astros be far behind?



Don Baylor, Arizona Diamondbacks' hitting coach, hones a bat on a device made with an Aggie cow bone.

Faculty, students present research at ICoMST meeting in Belgium

GHENT, BELGIUM -- Meat Science faculty members Jeff Savell and Kerri Harris, along with graduate students Lindsey Mehall and Ashley Haneklaus, participated in the 57th annual International Congress of Meat Science and Technology in Ghent, Belgium, Aug. 7-12, 2011. This gathering is the preeminent conference for meat scientists from around the world, and this year's event spotlighted more than 450 invited and submitted presentations dealing with an array of topics of international interest.

The group from Texas A&M presented four posters featuring research in food safety and nutrition. These include:

Lemmons, J. L., L. M. Lucia, M. D. Hardin, J. W. Savell, and K. B. Harris. 2011. Efficacy of washing and/or trimming beef subprimals as a decontamination method for *Escherichia coli* O157:H7. Paper P218 in Proc. Int. Congr. Meat Sci. Technol., Ghent, Belgium.

Muras, T. M., K. B. Harris, L. N. Mehall, A. N. Haneklaus, M. D. Hardin, L. M. Lucia, and J. W. Savell. 2011. *Escherichia coli* O157:H7 and *Salmonella* Typhimurium penetration during vacuum tumbling and survivability during storage in marinated beef. Paper P248 in Proc. Int. Congr. Meat Sci. Technol., Ghent, Belgium.

Smith, A. M., K. B. Harris, A. N. Haneklaus, and J. W. Savell. 2011. Quality grade and degree of doneness effects on nutrient



Left, Jeff Savell, Lindsey Mehall, Ashley Haneklaus and Kerri Harris.

content of beef top loin steaks. Paper P134 in Proc. Int. Congr. Meat Sci. Technol., Ghent, Belgium.

West, S. E., K. B. Harris, A. N. Haneklaus, J. W. Savell, L. D. Thompson, J. C. Brooks, J. K. Pool, A. M. Luna, T. E. Engle, J. S. Schutz, K. E. Belk, and L. W. Douglass. 2011. Obtaining information for beef chuck cuts for a national nutrient database in the United States. Paper P135 in Proc. Int. Congr. Meat Sci. Technol., Ghent, Belgium.

Meat ♦ Science ♦ Workshops

COLLEGE STATION – Foodways Texas and the Department of Animal Science co-hosted the first-ever Barbecue Summer Camp June 3-5, 2011 at the Rosenthal Center. Forty food professionals and backyard enthusiasts attended, all with a passion for learning how to make the best barbecue possible. Meat science faculty Dr. Davey Griffin, Dr. Jeff Savell, and Ray Riley served as coordinators and instructors for the camp. Don Palmer and meat science graduate students assisted with the demonstrations. Dr. Christine Alvarado, staff, and students from the Department of Poultry Science provided instruction on poultry products. Jeff and Jackie Savell and former student Bryan Bracewell of Southside Market and BBQ, Elgin, Texas, hosted a pig roast at the Savell home attended by the participants and instructors.

BARBECUE SUMMER CAMP

Other speakers at the camp included Ranzell “Nick” Nickelson from Standard Meat Company who spoke about the chemistry of wood smoke and food safety, and Chef Ed Harazak from Adams Extract and Spice who lectured on the use of various spices and seasonings. Robb Walsh, Foodways Texas founding member and multiple James Beard awardee, guided the group to Martin’s Barbecue in Bryan for a tour and discussion of the history of Texas barbecue, and he showed the participants barbecue films from Foodways Texas and Southern Foodways Alliance.

The event was attended by Greg Morago, food editor at *The Houston Chronicle*, who wrote an article on the event called “Camp ‘Cue,” complete with recipes for Barbecued Beef Brisket and Texas-Style Beef Ribs. In the article, Morago writes, *There is a brotherhood of barbecue. By the second day of class fast friendships have formed over discussions of smoke ring, bark, brine, caramelization, offset fireboxes, and other barbecue-nalia. A love of smoke and meat has created an instant fraternity. It is clear that barbecue has powers far beyond pleasing the palate.*

Jeff Savell ... is well aware of barbecue’s social outreach.

‘If you learn how to barbecue you’ll always have friends,’ Savell jokingly tells us.

Only it’s not a joke. Savell, who has taught many an Aggie passing through meat sciences, oversees a freshman class where barbecue is taught for no other reason than to build better relationships among students and faculty. Using barbecue as social integration might sound odd to anyone outside of Texas. But it is a genius networking tool that already has bonded our classmates, especially on this second day of camp filled with beef and pork anatomy. Every inch of massive sides of beef and whole pork are dissected to better understand where cuts of barbecue come from.”

To view Morago’s article, go to <http://www.chron.com/disp/story.mpl/life/food/7630629.html>.

THERMAL PROCESSING WORKSHOP

COLLEGE STATION – Graduate students and their advisors from several universities and meat industry leaders gathered June 1-2,

2011 at Texas A&M University for the inaugural Thermal Processing Workshop hosted by the meat science section in the Department of Animal Science. The Thermal Processing Workshop taught meat science graduate students professional skills needed to succeed in the meat industry beyond what is taught in conventional textbook or classroom learning.

“The industry needs graduates with an understanding of thermal processing, and this workshop provided a unique opportunity for students to gain a better perspective of thermal processing throughout all phases of processed meats production,” said Dr. Chris Kerth, meat science professor and event organizer. “The goal of the program was to increase the knowledge of thermal processing and expose graduate students to careers in the processed meat industry.”

Topics included principles of forced-air convection ovens, the science of smoking, development of cooking processes, process lethality, stabilization, and data analysis. The program included classroom sessions and hands-on application through the production of various processed meat products at the Texas A&M University Rosenthal Meat Science and Technology Center.

Students from Texas A&M University, Angelo State University, Texas A&M University - Kingsville, Texas Tech University, Tarleton State University, Auburn University and University of Wisconsin participated as well as several leaders from top meat processing companies. The event was sponsored by Johnsonville Sausage, West Liberty Foods, Townsend/Marel and J Bar B Foods.



COLLEGE STATION -- Though herds are smaller, the profit-margin potential is greater for those venturing into the grass-fed beef business, according to experts.

GRASS-FED BEEF CONFERENCE

A recent grass-fed beef conference at Texas A&M University, sponsored by the Texas AgriLife Extension Service, featured experts and producers discussing several aspects of an emerging industry sector. Attendees had the opportunity to learn about several topical areas, including fundamentals of growing forages, nutrient needs of cattle, beef processing, economic sustainability, and production and marketing.

“We had far more registrants than we had initially predicted,” said Rick Machen, AgriLife Extension beef cattle specialist. “This aspect of beef production obviously is gaining more attention, and there is a hunger for information on how to get started or become more profitable. I think we identified several areas that gave producers some take-home ideas and an overall broad view of what is going on in the beef industry right now.”

NAMP CENTER OF THE PLATE - The North American Meat Processors Association and Texas AgriLife Extension Animal Science jointly hosted a Center of the Plate Conference May 3-5, 2011. The Center of the Plate Conference has become an annual event and brings in meat purchasing professionals, purveyors, military procurement officers and others to learn Institutional Meat Purchase Specifications and their applications from former USDA/AMS employee Steve Olsen and Davey Griffin.

BEEF 101 - Two sessions of Beef 101 were held on May 17-19 and June 6-8, 2011. Both sessions of the program were attended by beef industry professionals from 18 states and five foreign countries representing 32 major companies throughout the world, including major packer, retailer, food service, chefs and restaurateurs and beef associations. Beef 101 is in its 23rd year of supplying essential information about beef to industry professionals seeking to increase their knowledge base.

PORK 101 - The 14th annual Pork 101 at Texas A&M was held May 24-26, 2011. Pork 101 was developed by a grant to Texas A&M University, the University of Nebraska and Michigan State University and is coordinated by the American Meat Science Association with assistance by the National Pork Board. Typically, 3-4 Pork 101 courses are offered annually at participating universities across the U.S. The workshop allows pork and associated industry professionals a hands-on approach at learning more about the pork industry from live animal handling through pork fabrication and processed meat processing to palatability. Davey Griffin coordinates this workshop with major assistance from Rhonda Miller, Jodi Sterle, Dan Hale, Ray Riley, Jake Franke, Kerri Harris, Ashley Haneklaus and Chris Kerth, plus numerous meat science graduate students.

Publications

Haneklaus, A. N., J. M. Hodgen, R. J. Delmore, T. E. Lawrence, D. A. Yates, D. M. Allen, D. B. Griffin, and J. W. Savell. 2011. Effects of zilpaterol hydrochloride on retail yields of subprimals from beef and calf-fed Holstein steers. *J. Anim. Sci.* 89: 2867-2877.

Smith, A. M., K. B. Harris, A. N. Haneklaus, and J. W. Savell. 2011. Proximate composition and energy content of beef steaks as influenced by USDA quality grade and degree of doneness. *Meat Sci.* 89: 228-232.

McNeill, S. H., K. B. Harris, T. G. Field, and M. E. Van Elswyk. The evolution of lean beef: Identifying lean beef in today's U.S. marketplace. *Meat Sci.* (2011), doi: 10.1016/j.meatsci.2011.05.023.

News in Brief

NMA Advanced HACCP Workshop -- National Meat Association (NMA) held its Advanced HACCP workshop on May 10-11, 2011 in Oakland, Calif., with Kerri Harris and Jeff Savell serving as instructors. This hands-on workshop gave participants a more developed understanding of HACCP. Harris and Savell went over each participant's hazard analysis determinations, CCPs, critical limits, and supporting documents to help clarify potential issues that participants would have with the way HACCP plans were written.

Oakland BIFSCo Workshop -- Kerri Harris conducted a presentation and discussion on behalf of the Beef Industry Food Safety Council (BIFSCo) entitled, “Know Your Process and Know the Regulations” on May 11 in Oakland. Participants were given guidance on how communication and cooperation between suppliers and customers are necessary for the production of safe food.

In memory of Emilie Oevermann

HOUSTON -- Emilie Oevermann passed away June 15, 2011 at the age of 47. Oevermann received a bachelor's degree from the Department of Animal Science in 1985. As a student, Oevermann was a member of the TAMU Meat Judging Team in 1983. She worked in the meat science section as a student worker and was active in the Saddle & Sirloin Club. After graduation, Oevermann worked in the Department of Animal Science as an academic advisor and was coordinator for the Aggie REPS. Most recently, she was employed by Wells Fargo as a project manager. For more information, please visit <http://www.memorialoakschapel.com>.



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HOG SPLASH

Meat science students participated in Hog Splash, a mud volleyball tournament hosted by Slovacek Sausage held in August. The event was organized to raise funds for Hospice of Brazos Valley. The students contributed their own money to enter the event, and though they did not win the tournament, they had a great time trying! Pictured above is, from left, Leslie Frenzel, Russell McKeith, Joshua Garcia, Jacob Lemmons, Gatlan Gray, Rachel Glascock, Meagan Igo, and Amanda Harbison. Not pictured are Kayla Nelson and Matthew Hendricks.

Upcoming Events

Date	Event	Contact
2011		
Sept. 13-15 Dec. 6-8	SMA/Texas A&M HAACP Course, College Station	Phyllis Zimmerman (979) 846-9011 phyllis@southwestmeat.org
Sept. 14-15	Rosenthal Lecture Series: Temple Grandin	Jeff Savell (979) 845-3935
Sept. 15-18	TAMU Meat Judging Team Reunion	Davey Griffin (979) 845-3935
Nov. 1-2	4th annual Korea-US International Joint Symp	Stephen Smith (979) 845-3939
Dec. 7-9	Beef 101 College Station	Davey Griffin (979) 845-3935 agrilifevents@ag.tamu.edu

To receive an electronic copy of Prime Cuts, please send an email to <primecuts@tamu.edu>. To update your address, please contact Tiffany Mooney at 979-862-3643.