



# ROSENTHAL MEAT SCIENCE AND TECHNOLOGY CENTER



## Preparing Tomorrow's Meat Scientists

The Rosenthal Meat Science and Technology Center supports the teaching, research and outreach activities of the Department of Animal Science in its mission to advance the meat industry through science and to become the world leader in meat safety, quality and nutrition. Through its facilities, the center allows researchers to solve issues and provides hands-on learning opportunities for future industry professionals.



# MEAT AND GREET with Dr. Cliff Lamb

Howdy!

The Department of Animal Science takes pride in providing superior facilities, animals and resources to retain and attract the best and brightest faculty and students from around the globe. Our mission is to improve lives through discovery, integration, dissemination and application of science-based knowledge of animals and animal products. To fulfill this mission, our department established five areas of excellence with one of these areas focused on maintaining and strengthening our status as the world leader in meat safety, quality and nutrition.

The Rosenthal Meat Science and Technology Center—constructed more than 35 years ago—has positioned our department to lead the way in meat science over the last few decades. However, as technology and consumer trends have evolved, we, too, must ensure that our facilities evolve to enable our faculty, staff and students the opportunity to generate new science and apply it to solving problems in animal protein industries.

With your help, we can create a world-class meat science and technology center to “set the global table” with the research, support and training needed to provide a safe and nutritious meat supply. I encourage you to read this brochure to identify your individual meat science passions and opportunities to support them.

*Thank you for your partnership,*



— G. Cliff Lamb, Ph.D.

*Department Head of Animal Science*



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## A Taste of History

The meat science program in Texas A&M University’s Department of Animal Science dates back to 1926 when the first Farm Meats course was taught. In 1983, its influence greatly expanded with the construction of the then state-of-the-art Rosenthal Meat Science and Technology Center (RMSTC), a fully functioning meat laboratory.

Through the years, the center has supported meat science courses, research and extension activities, and impacted the beef, lamb and pork industries by educating future industry professionals and solving research problems involving live animals, meat production and meat processing.

RMSTC has also been utilized within the department for research and outreach of genetics and breeding, physiology, reproduction and nutrition, as well as faculty programs outside of the department.



## ROSENTHAL TODAY

Programs housed at the RMSTC is devoted to meat science research and developing solutions to advance the meat industry. The 29,538-square-foot center includes a multi-species harvesting facility, a processing and fabrication area, four large meat coolers, two cutting rooms, three smokehouses, a meat packaging area, retail space and a 148-seat classroom. Through these facilities, the center supports the department's teaching, research and extension efforts.

With more than 20 courses taught at RMSTC, the building serves as an entry point into meat science for many students and prepares graduate students for successful careers in the meat and food industries. Because of the proximity of the classroom and coolers, the center also allows students to experience hands-on learning with fresh meat products and carcasses.

The center impacts a wide audience through conferences, industry clinics and judging contests. It also produces numerous types of meat including beef, pork, lamb, sausage and additional processed products, and markets these quality products through its own retail meat sales store.

E.M. "Manny" Rosenthal  
Meat Science and  
Technology Center

## SHARING THE SCIENCE

For more than 35 years, the RMSTC has been the focal point for numerous nationally recognized extension and outreach programs. Texas A&M University's meat specialists have partnered with professors, researchers and graduate students to present courses and workshops to thousands of professionals and amateurs alike, from youth and livestock producers to meat and foodservice industry leaders from across the nation. These programs have provided unique hands-on training to industry and company professionals from every stage of meat production, including ranchers, packers, distributors, retailers and restaurateurs.



## A FLAVORFUL FUTURE

With the planned construction of a new, state-of-the-art facility, the meat science program will continue to increase its impact on the world. The new meat science and technology center will include updated technology and facilities, including a Biosafety Level 2 lab that will open additional opportunities to conduct nationally funded research. The center will provide increased resources to conduct research, teaching and extension and will expand industry collaboration by allowing companies to use the space for testing. The facility will also grow extension efforts, allowing the Department of Animal Science to directly impact the industry by continuing to share its meat science research.

## OUR RESEARCH IMPACTS

### MEAT SAFETY

Since 1990, researchers at the RMSTC have worked to improve safety through better tracing, detection and sanitation systems to reduce pathogens. University microbiologists have worked with companies like 3M and H-E-B to develop technologies to combat *Listeria*, *Salmonella* and *E. coli* in slaughter plants, processing plants and retail delis. Researchers have also studied ways to reduce bacteria in humans, animals and foods by utilizing naturally occurring viruses that prey on bacteria.

### MEAT QUALITY

Thanks to RMSTC, Texas A&M University's meat science faculty and staff are recognized experts in optimizing beef carcass quality, marbling development and nutritional value. This focus on meat quality began in the mid '80s, when the National Consumer Retail Beef Study was conducted at Texas A&M and resulted in the most significant reduction of waste fat in the industry. The program is also the only university laboratory in the world that has tested the effects of ground beef on cardiovascular disease risk factors in men and women.

### SENSORY AND FLAVOR CHEMISTRY

Meat scientists at Texas A&M are nationally and internationally recognized for their unmatched expertise in sensory evaluation and flavor chemistry analysis of beef, pork, lamb and other meat products. These experts utilize professional and consumer panels and have co-developed the lexicon of beef sensory terms. The center has also facilitated collaborations with researchers in numerous areas, while former students are employed at major universities and meat companies where their sensory expertise is highly valued.

### PROCESSING

Texas A&M's value-added meat processing program focuses on ingredient functionality, raw material selection, equipment technology, thermal processing and chilling, packaging, quality control, food safety, and research and development. RMSTC provides meat-processing classes for students and holds numerous courses for consumers and industry professionals. Meat science experts have also conducted processed meat research in partnership with organizations including Tyson Foods, Jimmy Dean Foods, Chemstar and the NASA Space Food Laboratory.

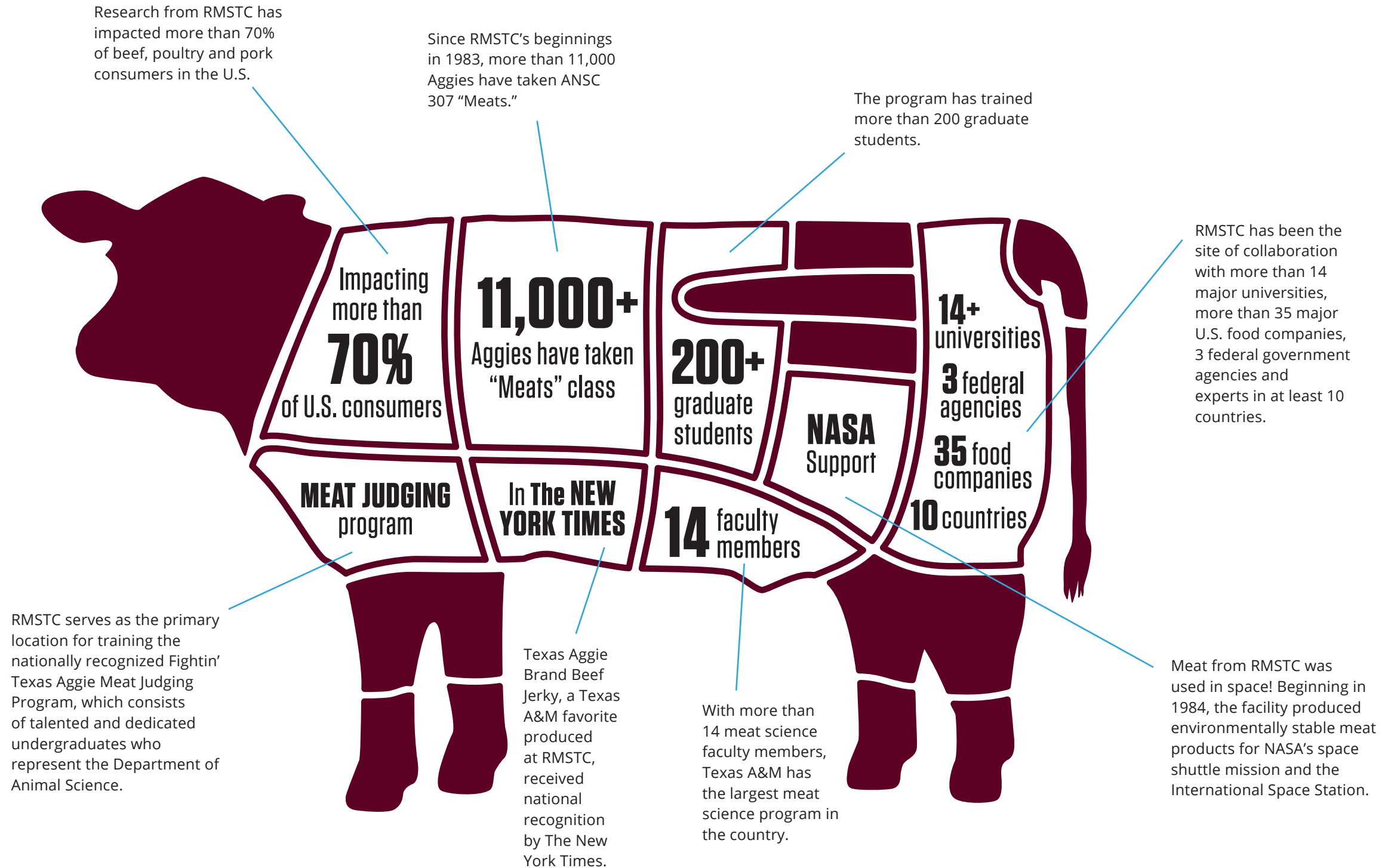
### DR. JEFF SAVELL

University Distinguished Professor,  
Meat Science & E.M. "Manny"  
Rosenthal Chair



# DID YOU KNOW?

Learn why our meat science program is a cut above.



# FEED EXCELLENCE

*Help Texas A&M lead the way in meat science.*

With your help, we can achieve our goal of making Texas A&M University the world leader in meat science teaching, research and outreach. By helping us expand our capacity, your gift will contribute to the research that sets us apart and allow us to widely share important science through outreach programs.

Your support will also help equip the next generation of meat production professionals with the knowledge they need to impact the industry and consumers in our nation and throughout the world. Together, we can create a more sustainable meat supply for all.

*For more information, please contact:*

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