



Meat Science Section
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April/May 2007

Meat Science Prime Cuts

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

Savell Participates in National Meat Association/ Southwest Meat Association Washington Trip

Jeff Savell participated in the National Meat Association/
 Southwest Meat Association Washington D.C. trip April
 17th through 19th. Attendees had the opportunity to visit
 with key Congressional members and staff, members of the
 administration including USDA Secretary Johanns, FSIS leadership, and USDA-Agricultural
 Marketing Service personnel. Topics of discussion included Country of Origin Labeling,
 animal identification, Risk Based Inspection, export markets, and labor issues.



Savell serves as part of the Texas A&M Agriculture Office of
 Federal Relations Team, which was established to support
 College of Agriculture and Life Sciences (COALS), Texas
 Agricultural Experiment Station (TAES), and Texas Cooperative
 Extension (TCE) programs at the federal level. This office is responsible for maintaining
 consistency and coordination while promoting and striving for funding at the federal level.
 More details about this activity can be found at <http://agofr.tamu.edu/>. While on this trip,
 Savell worked with other Federal Relations representatives to plan activities for the upcoming
 months in Washington.

Western Livestock Tour Educational Program

Cattle producers (140) from across the United States came to Texas A&M University for a
 beef quality education program. Davey Griffin, with the assistance of John David Nicholson,
 taught the participants about beef value from carcass to boxed beef. Dan Hale discussed beef
 grading and grid marketing.



HACCP Courses Conducted in Kansas City, Missouri

Jeff Savell and Kerri Harris conducted two HACCP Refresher Programs and one Introductory HACCP Training for Farmland Foods on April 3-6. The programs were conducted at the corporate offices in Kansas City, Missouri. Corporate employees as well as personnel from the following establishment locations participated in the training:

- Monmouth, Illinois
- Denison, Iowa
- Carroll, Iowa
- Martin City, Kansas
- Wichita, Kansas
- Grayson, Kentucky
- Springfield, Massachusetts
- Crete, Nebraska
- Lincoln, Nebraska
- New Riegel, Ohio
- Salt Lake City, Utah



Ethiopian Group Visits Texas A&M

A group of abattoir operators and livestock producers from Ethiopia visited the Department of Animal Science on May 17th and 18th. The group was led by Hank Fitzhugh who heads up the Texas Agricultural Experiment Station project of the USAID-funded Ethiopia Sanitary & Phytosanitary Standards and Livestock & Meat Marketing Program (SPS-LMM) program. On Thursday, the group learned about standard beef cuts and packaging procedures with a demonstration at the Rosenthal Meat Science and Technology Center led by Davey Griffin, Ray Riley, Eric Metteauer, and Jeff Savell. On Friday, the group toured the Ruffino Meat Company in Bryan to learn about cold chain management and boxed beef operations and toured the O.D. Butler, Jr. Animal Science Complex in the afternoon.



Eric Metteauer demonstrates standard beef cuts.



Visitors from Ethiopia tour Rosenthal Meat Science and Technology Center.

Hale Speaks at the Florida Beef Cattle Short Course

Dan Hale presented information on the National Beef Quality Audit to over 300 participants at the 56th Annual Beef Cattle Short Course. The short course is held at the University of Florida. Producers from Texas, Florida, Georgia, and Alabama attended the short course and collectively owned over one hundred thousand head of cattle.



Muti-District 4-H Meat Judging Contest

Eighty 4-Hers from age 8 to 18 converged in the Rosenthal Meat Science and Technology Center on April 21. These 4-Hers represented 5 districts across Texas and were competing for a chance to make it to the state round-up Meat Judging Contest in June.

West Texas 2010 Begins

This year the meat science and beef cattle extension groups will be conducting a Beef 2010 program in San Angelo, Texas. This series of four workshops will be held in partnership with the faculty at Angelo State University, the Texas Beef Council, and Producers Livestock Auction. The first meeting was attended by about 40 people, who learned the beef quality management principles in the production of feeder calves. The participants selected one of six feeder steers that they will follow through the feedyard stage and packing stage of beef production. Also, in one of the workshops, participants will learn more about the market cull cow and bull market. It is not too late to sign up for the remainder of the Beef 2010 program. For more information, call Dan Hale at 979-845-2053 or via email at <dhale@tamu.edu>.

Beef 2010 participants evaluate feeder calves at Producers Livestock Auction in San Angelo, Texas.



Smith Presents in San Antonio

Stephen Smith presented “Marbling: Management of cattle to maximize the deposition of intramuscular adipose tissue” at the 2007 Spring Conference of the Plains Nutrition Council in San Antonio on March 30.

Japanese Media Team Visits Texas A&M

On May 10, a Japanese consumer media team visited Texas A&M University. The team was composed of four individuals representing radio, TV, and magazine. The media team was hosted by the Texas Beef Council. Jeff Savell discussed current meat science research, and Kerri Harris discussed HACCP and food safety.



Dallas/Fort Worth Field Trip for Meat Science Graduate Students

Students taking Advanced Meat Science courses have the opportunity to participate in a field each Fall and Spring Semester. The Spring field trip was taken on May 1st and 2nd to tour meat and food processing plants in the Dallas/Ft. Worth area. These tours offer students the opportunity to see first hand a diversity of processing operations that serve the needs of specialized markets as well as major retail food service outlets. Six graduate students, Amy Claffin, Stacey Turk, Lindsay Ward, Stephanie Bradley, Tess Aldredge, and Denise Phillips, along with Jimmy Keeton toured eight facilities. The sites visited on this year’s tour were Simeus Foods International, Inc.; Standard Meat Company; CTI Foods; Five-Star Custom Foods; Owens Foods, Inc.; Frito-Lay, Inc.; Columbia Packing Company; and Tyson Foods (Rosani Plant). Other processing operations are also visited during the Fall Semester. It is interesting to note that many students have become employees of the companies visited over the past 23 years that the tours have been conducted.

EIAO Course Held in College Station

Forty USDA Food Safety and Inspection Service (FSIS) employees from across the country attended a four-week educational program. The program was held from April 16-May 11 and is designed to provide participants with the Enforcement Investigation and Analysis Officer (EIAO) methodology to conduct Food Safety Assessments. The 21st EIAO class was conducted at the Kleberg Center and taught by USDA/FSIS personnel in conjunction with faculty and staff members from Texas A&M. Meat science faculty members Kerri Harris, Jeff Savell, Alejandro Castillo, and Davey Griffin teach significant portions of the course dealing with Hazard Analysis Critical Control Points (HACCP), food safety, food microbiology, and computer applications. Research associate Lisa Lucia coordinates and assists with the laboratory session of food microbiology. This educational program is conducted through a grant received by the Department of Animal Science through the Texas Agricultural Experiment Station in conjunction with the International HACCP Alliance.



NAMP's Center of the Plate Training Held at Rosenthal Meat Science and Technology Center

On May 1-3, the North American Meat Processors Association (NAMP) held their Center of the Plate Training at the Rosenthal Meat Science and Technology Center. This is the fifth consecutive year that NAMP's Center of the Plate has been held at Texas A&M. Sixty representatives from all facets of the food industry attended the training to get a first-hand look at how carcasses are converted into Institutional Meat Purchase Specifications (IMPS) commonly traded in the meat industry. The course covered all the major center of the plate protein items including beef, veal, lamb, pork, poultry, and seafood. Steve Olson, USDA Agricultural Marketing Service, provided thorough instruction on where cuts of meat originate and how they are utilized. Davey Griffin, associate professor, and Extension meat specialist, coordinated the event, provided input, and actually cut the carcasses to produce the desired cuts. The National Pork Board and the National Cattlemen's Beef Association helped sponsor the event, and each association hosted a dinner on the day their product was being discussed.



BBQ 101 Held at Texas A&M



On May 8-10, Texas A&M hosted the first annual short course BBQ 101: The Art & Science of Barbecue. The program was designed to inform participants on properties and functional characteristics of raw materials used to manufacture BBQ, basics of rubs and sauces, meat marination, cookery methods, and applying meat science principles to the art of barbecuing. The participants attended lectures in the Rosenthal Meat Science and Technology Center and took part in preparing various meats, rubs, and sauces which were sampled



Participants blending spices for rub demonstration.

by everyone.

The 25 participants represented Georgia, Indiana, Illinois, New York, Ohio, Oregon, Texas, and Washington. For information on future programs contact Wes Osburn via email at <osburn@tamu.edu>.



Introductory HACCP Course Held in College Station

An introductory HACCP Course was held May 1-3 at the G. Rollie White Visitor Center in the O.D. Butler, Jr. Animal Science Complex. The class was taught by Kerri Harris and Jeff Savell. There were twenty participants representing Colorado, Iowa, Illinois, and Texas. The class was sponsored by the Southwest Meat Association and the Department of Animal Science.



★ AGGIE NOTABLES ★

Morris Named Deputy Administrator of USDA Program

The U.S. Department of Agriculture's Agricultural Marketing Service (AMS) selected Craig A. Morris as the new Deputy Administrator of AMS' Livestock and Seed Program. The program performs major functions such as meat grading and certification service, livestock, meat, and grain market news service, seed regulatory and testing activities, purchasing meat and fish for Federal feeding programs, overseeing research and promotion programs, and developing standards and purchase specifications for livestock and meat products. Prior to this appointment, Morris served as Deputy Administrator of AMS Poultry Programs, Associate Deputy Administrator heading the Agency's services for the chicken, turkey, egg and rabbit industries, as well as several positions with the AMS Livestock and Seed Program in Washington, D.C. After receiving his B.S. degree in Animal Science from Iowa State University, he served as a Regent's Graduate Fellow while earning his Doctorate in Animal Science from Texas A&M University. He now lives in Fairfax, Virginia with his wife and family.

De La Zerda Featured as Rising Star

Michael De La Zerda was featured in the March issue of Meat Processing Magazine as a "2007 Rising Star: Industry's Best Hope" in recognition of his work in quality management in the meat industry. He is currently employed with Coleman Natural Foods LLC, in Golden, Colorado, where he resides with his wife and two children. De La Zerda was recently promoted to director of corporate food-safety quality management and is striving to reach his company's newly updated objectives in becoming a world-class organization. He also provides technical food-safety support for the company's beef, poultry, and fully cooked plants. Before joining Coleman Natural Foods in 2005, he worked with the Texas Beef Council for five years from October of 2000 to August of 2005. Mike received his Ph.D. from Texas A&M University in May 2001.



Recent Publications:

Smith, S.B., Chapman, A.A., Lunt, D.K., Harris, J.J., and Savell, J.W. Adiposity of calf- and yearling-fed steers raised to constant-age and constant-BW endpoints. 2007. *Journal of Animal Science* 85: 1136-1143.

Savell, J. W., C. L. Adams Mason, F. D. Espitia, D. Huerta-Montauti, and K.L. Voges. Beef Carcass Quality. In: D. L. VanOverbeke (ed.) *Handbook of Beef Safety and Quality*. 2007. Haworth Food & Agricultural Products Press™, an Imprint of the Haworth Press, Inc., New York.



May Graduate

In May, Robby Smith graduated from Texas A&M with a masters in Animal Science and now works at Lone Star Beef Processors in San Angelo. Congratulations to Robby and good luck with his new position.

If you would prefer to receive an electronic copy of Prime Cuts, please send an Email to <PrimeCuts@meatsci3.com>.

If you need to update your address, please contact Tiffany Mooney at 979-862-3643.

Upcoming Events

Date	Event	Contact	Telephone
June 6, 2007	State 4-H Meat Judging Contest, College Station, TX	Dan Hale	979-845-3934
June 26 - 28, 2007	Beef 101, College Station, TX	Davey Griffin	979-845-3934
Sept. 18 - 20, 2007	SMA Introductory HACCP Course, College Station, TX	Tiffany Mooney	979-862-3643
Nov. 1 - 2, 2007	SMA Beyond Basics Course, College Station, TX	Tiffany Mooney	979-862-3643
Dec. 5 - 7, 2007	Beef 101, College Station, TX	Davey Griffin	979-845-3934
Dec. 11 - 13, 2007	SMA Introductory HACCP Course, College Station, TX	Tiffany Mooney	979-862-3643