



Meat Science Section
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July 2001

Meat Science Prime Cuts

Don't Forget! Meat and Poultry Sausage School Set for August

The 2001 Meat and Poultry Sausage School is set for August 28 - 30 at the Rosenthal Meat Science and Technology Center. This three-day course will include hands-on laboratory experiences, product evaluation sessions, and demonstrations covering smoked sausage, dried, and semi-dried sausage, meat and poultry emulsions, and processing technology. Industry leaders in processed meats will also be on-hand to lead several sessions. For registration information, contact Dan Hale or Davey Griffin at 979-845-0435 or visit the Sausage School web site at <http://meat.tamu.edu/training/sauschool.html> for a schedule of events. This workshop is conducted by the Meat Science Section at Texas A&M University in cooperation with the Southwest Meat Association (SMA).



SOUTHWEST MEAT ASSOCIATION



Outback Seminar on Beef Held at Texas A&M

On July 16-17, approximately 20 representatives of Outback Steakhouse, Inc., visited Texas A&M University for a Seminar on Beef, sponsored by the Texas Beef Council. During the first day, the participants learned about food safety and HACCP in the foodservice industry from Gary Acuff and Kerri Harris, followed by live animal evaluation and a beef harvest demonstration conducted by Larry Boleman, Chris Skaggs, and Brian Covington. Next, the group learned about beef grading and premium beef programs from Dan Hale and concluded the day with a segment on beef tenderness and aging presented by Jeff Savell. On the second day of the program, the group participated in a carcass fabrication hands-on activity led by Davey Griffin, Jeff Savell, Dan Hale, and several meat science graduate students. This program was planned and coordinated by Linda Bebee, vice president of domestic marketing at the Texas Beef Council, in cooperation with Davey Griffin of Texas A&M University.



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Graduate Student Mies Works With Cattle Producers in Mexico

Patrick Mies, a Ph.D. student under Jeff Savell, traveled with Joe Paschal and Jay Gray to give a presentation to cattle producers in Tinzimin, Mexico, on May 5. Patrick's speech focused on the selection of animals from a meat packer's perspective, as well as identifying the location of different cuts of meat with respect to a live animal. To help illustrate his point, he drew the four primals of a carcass on the hide of a live Brahman bull. Joe Paschal, Extension livestock specialist stationed in Corpus Christi, talked about the importance of breed character, reproductive traits, and structural traits to look for in selecting breeding stock. Then, Jay Gray, Graham Land and Livestock in Gonzales, Texas, gave a presentation on cattle from a feedyard perspective. The seminar was sponsored by the American Brahman Breeders Association.



Pat Mies illustrates the location of primal cuts on the hide of alive bull.



L to R: Ken Johnson (holding beef product) with Dave McKenna and Brian Covington (in hard hats).

demonstrated innovative ways to fabricate those muscles with the assistance of graduate students Dave McKenna and Brian Covington.

Beef 101 Well Attended in July

Approximately 30 people attended Beef 101 held at Texas A&M University on July 9-11. During the three-day workshop, participants from across the United States representing producer groups, processors, and foodservice and retail segments, evaluated live cattle, fabricated beef carcasses, and learned about food safety and quality issues in the beef industry. Ken Johnson, representing the National Cattlemen's Beef Association (NCBA), spoke to workshop participants about utilizing and marketing beef muscles from the chuck and round and then

E-HACCP Project Underway with New Zealand Company

In 2000, representatives of ENCOS Global Systems, Lt., in Christchurch, New Zealand, approach Jeff Savell and Kerri Harris about the potential for developing a pilot E-HACCP system at Texas A&M University. The purpose of the E-HACCP project is to build a system to automatically capture HACCP, critical control point related data in near real-time during beef slaughter. This system is intended to replace the paper-based manual capture of data currently used while still meeting the regulatory requirements of USDA. To date, the system has been setup and is now being tested in the Rosenthal Meat Science and Technology Center. For more information about the pilot E-HACCP project, contact Jeff Savell at 979-845-3935.

Make Plans to Attend the Rosenthal Lecture Series in September

The 2001 Rosenthal Lecture Series is slated for Friday, September 21 and will feature speakers with expertise in the areas of food safety, meat merchandising and marketing, and current industry issues. 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, this event is designed to bring together meat industry representatives with the meat science academic group at Texas A&M University to share information and form linkages. The Rosenthal Lecture Series is the first event of the annual Meat Judging Team Reunion Weekend, so make plans to attend!

Aggie Notables:

★ Elsa Murano, professor of animal science and director for the Center for Food Safety at Texas A&M University, was nominated Tuesday, July 10, by President Bush as Under Secretary for Food Safety, U.S. Department of Agriculture. As under secretary for food safety, Murano would be the top food safety expert in the USDA. She would work with federal agencies, food industry representatives and consumer groups to improve food safety. Her appointment still must be confirmed by the U.S. Senate. Congratulations, Elsa!

★ Bill Mies, professor of animal science, will be leaving the Department of Animal Science on August 1 to pursue a career in the private sector with Future Beef Operations (FBO). Best wishes, Bill! We will miss you.

Upcoming Events:

Date	Event	Contact	Telephone
August 6-8	Beef Cattle Short Course, College Station, TX	Larry Boleman	979-845-3579
August 9-11	NMA/TAMU Introductory HACCP Course, Los Angeles, CA	Misty Pfeiffer	979-862-3643
August 20-22	Beef 706, College Station, TX	Dan Hale	979-845-0435
August 22-24	Beef 706, College Station, TX	Dan Hale	
August 28-30	Sausage School, College Station, TX	Dan Hale	
Sept. 6-7	Beef 20/20, Corpus Christi, TX	Dan Hale	
Sept. 17-19	Beef 101	Davey Griffin	979-845-0435
Sept. 21	Rosenthal Lecture Series	Jeff Savell	979-845-3935
Sept. 21-23	TAMU Meat Judging Reunion	Davey Griffin	
Sept. 26-27	Beef 20/20, Amarillo, TX	Dan Hale	
October 23	HACCP Roundtable in College Station, TX	Misty Pfeiffer	
Dec. 11-13	SMA/TAMU Introductory HACCP Course, College Station, TX	Misty Pfeiffer	