



Meat Science Section
Department of Animal Science
Texas A&M University
2471 TAMU
College Station, Texas 77843-2471

Telephone: 979-845-3935
FAX: 979-845-9454
<http://meat.tamu.edu>

June/July 2002

Meat Science Prime Cuts



Southwest Meat Association's Meat and Poultry Sausage School Set for August

The 2002 Meat and Poultry Sausage School has been rescheduled for August 12 - 14 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 979-845-3934 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).

Global HACCP Conference a Success

Approximately 100 people attended the first Global HACCP Conference in Chicago, Ill., May 15 - 17. The conference, hosted by the International HACCP Alliance, featured outstanding speakers who led the exploration of key issues related to verification and validation, closing the gap between scientific and regulatory HACCP, the implementation and maintenance of HACCP systems, plus more critical issues for the food industry.



Several sessions were combinations of moderated panels and small-group "Knowledge and Need" sessions that allowed attendees to identify areas where information and industry collaboration is lacking. White papers will be developed to highlight current knowledge and future needs of the food industry, based on discussions during the conference.

Keynote speaker Merle Pierson, USDA Deputy Under Secretary for Food Safety, addressed the conference attendees on Friday highlighting the five main public health goals. Pierson also emphasized that the FSIS will focus on prerequisite programs and the need for industry to strengthen validation and verification activities.

Post conference evaluations recommended future conferences and emphasized the need for discussion on auditing, allergens, and more specific examples related to implementation issues. During the conference, Kerri Harris, executive director of the International HACCP Alliance, was assisted by staff members Misty Skaggs and Tiffany Mooney along with meat science graduate student Dave McKenna. Jeff Savell served as one of the chairmen for the conference planning committee and moderated several of the Knowledge and Need sessions during the conference.

State 4-H Meat Judging Contest Held at Texas A&M

The Department of Animal Science hosted the State 4-H Meat Judging and Identification contest as part of State 4-H Roundup 2002 on Wednesday, June 12, at the Rosenthal Meat Science and Technology Center. Members of Texas A&M's meat judging team served as officials and group leaders for the contest. Trace Jacoby of Burnet County was the high individual in the contest with a score of 677. The top three teams were:



<u>County</u>	<u>Team Score</u>
1. Llano	1987
2. Wilson	1958
3. Burnet	1864

State 4-H Meat Science Demonstration Contest Held at Texas A&M

Eight counties were represented during the State 4-H Meat Science Method Demonstration contest held at the Rosenthal Meat Science and Technology Center on Thursday, June 13. Davey Griffin served as superintendent of the contest with the assistance of Pat Mies, Dave McKenna, and Carrie Kent who served as judges. Amber Glass and Amy Schwertner of Runnels County received first place with their presentation entitled, "It Is What's For Dinner."

Texas A&M Receives Consumer Safety Officer Education Grant



U.S. Department of Agriculture's Food Safety and Inspection Service awarded a grant to the Texas Agricultural Experiment Station at Texas A&M University and the International HACCP Alliance to train 75 new Consumer Safety Officers (CSO). This is the second such grant that these organizations have received for this important educational program.

The first class was conducted June 3 - 28, and the contract includes an option to extend the program up to three classes of CSOs per year for the next five years. The goal of the educational programs is to provide consumer safety officers a thorough understanding of the scientific and technical issues related to food safety along with regulatory and enforcement requirements.

Presently, there are thirty-three consumer safety officers in the field who were trained at Texas A&M in October, 2001. More information on the CSO position and job description is available on the FSIS website at <http://www.fsis.usda.gov/oa/background/cso.htm>

Beef 101 Workshop Conducted in June

Approximately 30 people attended Beef 101 held June 24 - 26 in College Station. Now in its 14th year, Beef 101 began in response to educational needs identified by beef industry representatives to expand knowledge of the total beef industry, from the farm to the table. One additional Beef 101 workshop is scheduled for August 19-21 in College Station. For more information about Beef 101, contact Davey Griffin or Dan Hale at telephone 979-845-3934 or visit the Beef 101 web page on the Meat Science Section's web site at <http://meat.tamu.edu/beef101.html>

Beef Cattle Short Course in August to Focus on Meeting Challenges

Beef industry leaders representing all segments of this viable and important economic industry throughout Texas and the nation are mindful of increased beef demand and want to keep it that way by emphasizing production and marketing of beef as well as beef cattle health issues facing the industry.



The 48th Annual Texas A&M University Beef Cattle Short Course will be held August 5-7, 2002 at the TAMU University Center and Rudder Tower in College Station, Texas. According to Larry Boleman, short course coordinator, the popular "Cattlemen's College" will begin on Monday, August 5 and includes over 50 planned hours of basic and up-to-date concurrent training courses covering the topics of pasture and ranges, cow-calf nutrition, breeding cattle, selection and genetics, management, marketing, and live demonstrations with an emphasis in cattle and carcass evaluation.

For more information about the short course, contact Larry Boleman at 979-845-3579 or visit the short course web site at <http://animalscience-extension.tamu.edu/beef/shortcourse.html>

Scientific Article Database Available on the Web

A food safety related database has recently been launched on the International HACCP Alliance web site. Users are able to search the database by key words and phrases. The goal of the database is to serve as a method to obtain scientific documentation in support of HACCP plan decisions.

Under the direction of Jeff Savell and Kerri Harris, Meat Science Section graduate students at Texas A&M University have been and are still busy identifying and collecting articles for the database. The idea for the database originated through the Education Committee meeting of the National Meat Association a few years ago and Kerri Harris, executive director of the International HACCP Alliance, has led the scientific database project. The web address for the scientific article database is <http://haccpalliance.org/sciencelibrary.html>



Beef 706 Program Conducted in July

Thirty-eight beef cattle producers participated in Beef 706 educational program on July 8-10 in College Station. Beef 706 is the flagship educational activity for the Texas Beef Council's Beef Quality Excellence in Texas initiative. Beef 706 is sponsored and conducted by the Texas Beef Council in cooperation with Texas A&M University. Two back-to-back Beef 706 programs are scheduled for September 9 - 11 and September 11 - 13 in College Station. For more information about Beef 706, contact Dan Hale at 979-845-3934.

Aggie Notables:

★ John McNeill has been named head of the Department of Animal Science at Texas A&M University. McNeill, who formerly served as the associate department head for Texas Cooperative Extension programs in the department, will assume his new duties on July 15. Congratulations and best wishes, Dr. McNeill!

Upcoming Events:

Date	Event	Contact	Telephone
Aug. 5-7	Texas Beef Cattle Shortcourse	Larry Boleman	979-845-6931
Aug. 12-14	SMA Meat & Poultry Sausage School	Dan Hale	979-845-3934
Aug. 19-21	Beef 101, College Station, TX	Davey Griffin	979-845-3934
Sept. 9-11	Beef 706, College Station, TX	Dan Hale	979-845-3934
Sept. 11-13	Beef 706, College Station, TX	Dan Hale	979-845-3934
Sept. 18-20	SMA HACCP Course, College Station, TX	Misty Skaggs	979-862-3643
Sept. 25	Rosenthal Lecture Series, College Station, TX	Jeff Savell	979-845-3935
Oct. 3-5	NMA HACCP Course, Los Angeles, CA	Misty Skaggs	979-862-3643
Oct. 8-10	Ground Meat Seminar, College Station	Dan Hale	979-845-3934
Nov. 14-16	NMA HACCP Course, San Francisco, CA	Misty Skaggs	979-862-3643
Dec. 11-13	SMA HACCP Course, College Station, TX	Misty Skaggs	979-862-3643