



Meat Science Section  
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October, 2003

## Meat Science Prime Cuts

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

### Senior Meat Judging Team Wins Contest in Pennsylvania

The Senior Meat Judging Team began fall competition at the Eastern National competition in Wyalusing, Pa., on October 4, and placed first in the contest with 4,095 points. The team placed second in beef grading, third in lamb and veal judging, third in placings, and first in pork judging, beef judging, reasons, and specifications. Cody Bullock was the high individual in the contest, Chancie Moore was third high individual, Matthew Luensmann was sixth high, and Jacob Little was the eighth high individual in the contest.

Team members are Zane Brandenberger, Brady, TX; Cody Bullock, Krum, TX; JoBeth Forrest, College Station, TX; Julie Kondoff, South Lake Tahoe, CA; Jacob Little, Garwood, TX; Matthew Luensmann, St. Hedwig, TX; Eric Metteauer, Chireno, TX; Chancie Moore, Devine, TX; and David Roper, Temple, TX. The team is coached by John Ellebracht, a master of science graduate student working under Jeff Savell.

### Senior Meat Judging Team Competes in High Plains Contest

On October 19, the Senior Meat Judging Team competed in the Excel High Plains Meat Judging Contest and placed third overall in the contest with 4,110 points. Individually, Cody Bullock placed second overall, Matthew Luensmann was fourth overall, Chancie Moore placed eighth overall, Jacob Little was eleventh overall, and Eric Metteauer was fourteenth overall. The team placed third in beef grading, beef judging and specifications, first in lamb judging, fifth in pork judging and placings, and second in reasons.

### VerifEYE Training Meeting Conducted in Rosenthal Center

On October 17, a training meeting and product demonstration for VerifEYE was conducted at the Rosenthal Meat Science and Technology Center. VerifEYE is a real-time machine vision technology, which detects microscopic levels of organic contamination including ingesta and fecal material on carcass surfaces. Through the use of a portable, hand-held unit, the VerifEYE technology provides a detailed display of surface contamination, which can then be removed to help ensure a safe and wholesome product. Those in attendance for the training session included Bill Mies, retired Texas A&M animal science faculty member, and Tim Niedecken, former undergraduate and master of science graduate student at Texas A&M University, along with Ken Jordan, Bryan Rickard, Tim Colvin and Greg Miller. The VerifEYE Food Safety Group is a component of EMERGE Interactive, Inc.



Ray Riley uses the VerifEYE unit under the guidance of Tim Niedecken.

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## Miller Serves as Chair of Graduate Faculty of Food Science

On September 1, 2003, Rhonda Miller began service as chair of the Intercollegiate Graduate Faculty of Food Science and Technology. This is a three-year, elected position in which Miller has administrative responsibility for the Graduate Program of Food Science at Texas A&M University. The Intercollegiate Faculty of Food Science and Technology is composed of 33 faculty members from six departments in the College of Agriculture and Life Sciences and one department in the College of Veterinary Medicine. Presently, 54 graduate students are enrolled in the program that range in experience from meat science, food safety, cereal grains, fruits and vegetables, food engineering, toxicology, and agricultural policy.

## Food and Flavor Sensory Evaluation Workshop Conducted

On October 15, at the offices of Daymon Associates, Inc., in San Antonio, Texas, a Food and Flavor Sensory Evaluation Workshop was conducted for H.E.B. Grocery and Daymon Associates employees involved with product development and management. The workshop was developed by Texas A&M meat scientist Rhonda Miller along with Molly McAdams of H.E.B. with assistance from extension meat scientists Dan Hale and Davey Griffin. The workshop included four hours of intensive flavor and sensory training designed to help participants critically evaluate products and define product differences. The workshop team that traveled to San Antonio included Rhonda Miller, Davey Griffin and graduate students Betsy Booren, Celeste Schuehle, Blaine Jenschke and undergraduate student worker Tess Aldredge. Several more workshop sessions are being planned for the future.



Rhonda Miller talks to workshop participants about food sensory evaluation.



## Bagley Assumes New Role at Rosenthal Meat Science and Technology Center

Beginning on October 1, 2003, Jason Bagley '04 became the meat processing and distribution assistant manager of the Rosenthal Meat Science and Technology Center (RMSTC). Bagley, will oversee the food safety program at Rosenthal as well as provide valuable assistance to all of the teaching, research and extension activities conducted in the RMSTC.

Previously, Bagley was an undergraduate student worker in the RMSTC, and now he is pursuing a master of science degree under the direction of Jeff Savell. Congratulations, Jason!

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## Texas A&M Represented at Southwestern Meat Science Conference

During September 19 - 20, graduate students Betsy Booren, Anita Gerung, and Dae Keun Shin attended the first Southwestern Meat Science Conference conducted at Texas Tech University in Lubbock, Texas. This new conference focused on issue surrounding pre-harvest and post-harvest food safety in the beef industry and the use of animal growth promotants.

## Upcoming Events:

Date	Event	Contact	Telephone
Dec. 16-18, 2003	SMA Introductory HACCP Course, College Station, TX	Misty Skaggs	979-862-3643
May 18-20, 2004	BEEF 101 Workshop, College Station, TX	Davey Griffin	979-845-3934
May 25-27, 2004	PORK 101 Workshop, College Station, TX	Davey Griffin	979-845-3934
June 29-July1, 2004	BEEF 101 Workshop, College Station, TX	Davey Griffin	979-845-3934
August 16-18, 2004	BEEF 101 Workshop, College Station, TX	Davey Griffin	979-845-3934



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