



Meat Science Prime Cuts



Ray Riley and Jeff Savell inspect the slab of the Meat Science and Technology Center.



The E.M. "Manny" Rosenthal family pose for a photo in front of the Rosenthal Meat Science Center on center's dedication day.

Rosenthal Meat Science Center Celebrates 20 Years

On a mid-January weekend in 1983, the E.M. "Manny" Rosenthal Meat Science and Technology Center was opened for business. The first extension workshop held January 14-15 at the Rosenthal Center was the Meat Industry Seminar sponsored by Southwest Meat Association and the first class to be taught in the facility was ANSC 307 Meats on Monday morning, January 17.

The building was called the Meat Science and Technology Center or MSTC at the beginning until four years later when the university named it after E.M. "Manny" Rosenthal '42. For the past 20 years, thousands of students have received hands-on education at the Rosenthal Center and thousands of people from all over the world have attended various workshops and seminars in a wide variety of topics. In addition, many significant research projects have been conducted in the Rosenthal Center, which have led to new findings that have helped the livestock and meat industries make progress in quality and safety aspects of products for the consumer.

Texas A&M Meat Judging Team Places Second in Denver

The TAMU Meat Judging Team wound up a long trip to Denver with a second place finish at the National Western Intercollegiate Meat Judging Contest. The National Western contest was held January 19, 2003 at Swift & Company's Greeley, Colo., facility. All four of the team members representing the 2003 team placed in the top ten high individuals, but were outscored by Texas Tech. Individually, Chancie Moore placed third, Matthew Luensmann placed sixth, Cody Bullock placed seventh and Jacob Little placed tenth.

Several more of the team members placed in the top ten in the alternate contest. The remaining team members that represented TAMU were: Zane Brandenberger, Jo Beth Forrest, Jennifer Gillis, Julie Konduff, Eric Metteauer, David Roper, and Jeff Taylor. John Ellebracht, Meat Science graduate student is serving as the coach of the 2003 team, and Davey Griffin, extension meat specialist, is the faculty coordinator.

Savell Participates in Nolan Ryan Tender Aged Beef Think Tank

Jeff Savell, professor and E.M. Rosenthal Chairholder in the Department of Animal Science, participated in a think tank on the Nolan Ryan Tender Aged Beef program on January 9 - 10 in San Antonio. The production and marketing arms of Nolan Ryan Tender Aged Beef invited a number of marketing and technical people to hear a status update on the program and to receive input as to what additional thoughts people had to build on the early success of this marketing venture.

Savell has been involved with this program since the original think tank that began the process of building this branded beef program. His primary role in the beginning of this program was to make recommendations regarding the use of electrical stimulation and postmortem aging.



USDA/FSIS Consumer Safety Officer Education Underway, McKee Visits with Participants

Thirty-eight U.S. Department of Agriculture, Food Safety and Inspection Service (USDA/FSIS) employees from across the country began the four-week Consumer Safety Officer (CSO) Educational Program on January 6 on the campus of Texas A&M in College Station, Texas. This session consists of USDA/FSIS veterinary medical officers and compliance officers who are learning about the CSO work methodology.

On January 15, Garry McKee, USDA/FSIS administrator, visited the CSO Educational Program and spoke to the program participants about his vision of the agency's workforce and future. Along with McKee, Philip Derfler, USDA/FSIS deputy administrator, Bud Paulson, director of the FSIS Center for Learning, Bobby Palesano, CSO educational program contract supervisor and special assistant to the director of the FSIS Technical Service Center, and other agency representatives visited with the program participants during lunch at the G. Rollie White Visitor Center, located in the Animal Science Teaching, Research and Extension Complex.



Garry McKee (pictured far left) visits with CSO course participants during lunch.

This is the fourth CSO course taught through competitive grants received by the Texas Agricultural Experiment Station, the Department of Animal Science, and the International HACCP Alliance. Meat science faculty members Kerri Harris and Jeff Savell are the primary recipients of these grants. The next CSO course will begin on February 24 at the G. Rollie White Visitor Center.

2003 Value Added Meat and Poultry School Well-Attended

Approximately 35 people attended the 2003 Value Added School for Meat and Poultry on January 8 - 10, 2003, at the Rosenthal Meat Science and Technology Center. Workshop participants received hands-on training in the areas of meat processing and product development with an emphasis on marination, batter breading, pre-cooking, packaging and food safety. In addition, the participants had access to meat processing specialists including Texas A&M's Jimmy Keeton and former graduate student and Michigan State University faculty member Wes Osburn. The workshop is coordinated by Texas A&M meat science specialists Dan Hale and Davey Griffin in the Department of Animal Science and sponsored by the Southwest Meat Association.



Lunt Gives Beef Quality Presentation in Korea

David Lunt, research scientist and superintendent of the Texas Agricultural Experiment Station in McGregor, gave a presentation on improving beef quality at the National Research Institute in Suweon, Korea, on December 16. In addition, Lunt gave a presentation entitled, "Practical Considerations of Beef Quality in a Competitive Global Market" during an international beef symposium hosted by the Hanwoo Institute and Yeoung Nam University in Gyeong San, Korea, on December 13.

Harris Participates in E. coli O157:H7 Summit

On January 7-8 in San Antonio, Texas, Kerri Harris, meat science faculty member and executive director of the International HACCP Alliance, was an invited participant in the *E. coli* Summit, which was managed by the National Cattlemen Beef Association and funded through the Cattlemen's Beef Board with funds from the national beef checkoff program. During the intensive, two-day working summit, Harris captured information in the beef slaughter breakout group. The information was used to help develop the beef industry action plan. Action steps were identified for each industry segment: cattle production, slaughter, fabrication, processing, retail and foodservice. The Summit focused on identifying good manufacturing practices, interventions and research needs to reduce the incidents of *E. coli* O157:H7.

Beyond Basics Workshop for Cooked Products Set for February

Beyond Basics: HACCP Plan Improvement Workshop for Cooked Product Operations will be held February 4 – 5, 2003 at Texas A&M University in College Station. The workshop is sponsored by the Department of Animal Science at Texas A&M in conjunction with Southwest Meat Association and National Meat Association. Meat science faculty members Jeff Savell and Kerri Harris will work step-by-step with workshop participants' to improve the HACCP plans. To register for this course, fill out the registration form included with this newsletter and fax it to SMA today!

Lunt Receives Vice Chancellor's Award in Excellence

David Lunt, research scientist and superintendent of the Texas Agricultural Experiment Station in McGregor, was one of twenty-one individuals and three teams honored Jan. 8 with the Vice Chancellor's Award in Excellence during the Texas A&M University Agriculture Program annual conference. Lunt received the Vice Chancellor's Award in Excellence for Professional Services. The Vice Chancellor's Award is the highest honor given to faculty and employees of the Agriculture Program. The awards were presented by Dr. Ed Hiler, Texas A&M vice chancellor for agriculture and life sciences.

Harris Talks to Local 4-H Group about Food Safety

On January 16, Kerri Harris spoke to six members of the Brazos County 4-H Club in College Station, Texas, about food safety at home and the USDA/FSIS Fight BAC program. Harris talked about the common myths of food safety, foodborne illnesses, the importance of using a thermometer to check product temperatures, and the four steps to keep food safe — clean, separate, chill and cook.

Aggie Notables:

- ★ Darrell Demel, Rosenthal Meat Science and Technology Center foreman, graduated from Texas A&M University with a degree in animal science in December and accepted a position with J Bar B Foods in Waelder, Texas. Congratulations and best wishes, Darrell!
- ★ Former meat science graduate student Craig Morris has recently accepted a position at USDA in the Agricultural Marketing Service (AMS) Poultry Programs as their Associate Deputy Administrator. Previously, he served as the Assistant to the Deputy Administrator for the AMS Livestock and Seed Program. Congratulation, Craig!
- ★ Former meat science graduate student Shane Kolle has accepted a position at IBP in Lexington, Neb. Congratulations, Shane!
- ★ Former meat science graduate student and Oklahoma State University professor Chance Brooks has accepted a position at Texas Tech University as assistant professor in the Department of Animal Science. Congratulations, Chance!
- ★ Congratulations to Barret Kolle who graduated with a master's degree in animal science under the direction of Jeff Savell in December!
- ★ Former meat science graduate student Kristina Fritz is now a procurement rebuyer for HEB in San Antonio, Texas. Congratulation, Kristina!
- ★ On January 18, Chace and Jamie Murphy became the proud parents of Reagan Renee Murphy. She weighed 7 lbs. 11 oz. and she was 19 inches in length. Jamie is the lead office assistant for the Meat Science Section. Congratulations to Chace and Jamie!

Recent Publications:

Golla, S. C., E. A. Murano, L. G. Johnson, N. C. Tipton, E. A. Cureington, and J. W. Savell. 2002. Determination of the occurrence of *Arcobacter butzleri* in beef and dairy cattle from Texas by various isolation methods. *J. Food Prot.* 65: 1849-1853.

Kolle, D. S., and J. W. Savell. 2003. Using Activa(TM) TG-RM to bind beef muscles after removal of excessive seam fat between the m. longissimus thoracis and m. spinalis dorsi and heavy connective tissue from within the m. infraspinatus. *Meat Sci.* 64: 27-33.

Lorenzen, C. L., R. K. Miller, J. F. Taylor, T. R. Neely, J. D. Tatum, J. W. Wise, M. J. Buyck, J. O. Reagan, and J. W. Savell. 2002. Beef Customer Satisfaction: Trained sensory panel ratings and Warner-Bratzler shear force values. *J. Anim. Sci.* 81:143-149.

Upcoming Events:

Date	Event	Contact	Telephone
March 25-27, 2003	SMA Introductory HACCP Course, College Station, TX	Misty Skaggs	979-862-3643
April 3-5, 2003	NMA Introductory HACCP Course, Calif.	Misty Skaggs	979-862-3643
May 6-8, 2003	NAMP Center of the Plate Training	Davey Griffin	979-845-3934
May 13-15, 2003	Beef 101, College Station, TX	Davey Griffin	979-845-3934
May 19-21, 2003	Pork 101, College Station, TX	Davey Griffin	979-845-3934
June 25-27, 2003	Beef 101, College Station, TX	Davey Griffin	979-845-3934
July 7-9, 2003	Beef 706, College Station, TX	Dan Hale	979-845-3934
July 9-11, 2003	Beef 706, College Station, TX	Dan Hale	979-845-3934
Aug. 4-6, 2003	Beef Cattle Shortcourse, College Station, TX	Larry Boleman	979-845-3579
Aug. 11-13, 2003	SMA Meat & Poultry Sausage School, College Station, TX	Dan Hale	979-845-3934
Aug. 18-20, 2003	Beef 101, College Station, TX	Davey Griffin	979-845-3934
Sept. 9-11, 2003	SMA Introductory HACCP Course, College Station, TX	Misty Skaggs	979-862-3643
Sept. 18-19, 2003	Beef 20/20	Dan Hale	979-845-3934
Sept. 26, 2003 (tentative)	Rosenthal Lecture Series, College Station, TX	Jeff Savell	979-845-3935
Sept. 26-28, 2003 (tentative)	Meat Judging Reunion, College Station, TX	Davey Griffin	979-845-3934
Dec. 16-18, 2003	SMA Introductory HACCP Course, College Station, TX	Misty Skaggs	979-862-3643