



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>

April 2002

Meat Science Prime Cuts



Saltgrass Steakhouse Proprietors Visit Texas A&M to Learn About Beef Value

On April 2-3, the Meat Science Section, led by Davey Griffin, hosted approximately 30 Saltgrass Steakhouse proprietors during the "Experiencing the Value Seminar on Beef" at Texas A&M University. The two-day program was sponsored by the Meat Science Section within the Department of Animal Science at Texas A&M University and the Texas Beef Council. On the



first day of the program, Larry Boleman, extension beef cattle specialist, presented an overview of the beef industry. Then, Ray Riley, Rosenthal Meat Science and Technology Center manager, discussed inspection, animal handling, and gave a beef harvesting demonstration along with techniques to enhance beef tenderness. Next, Jeff Savell talked about beef tenderness and aging, followed by Dan Hale who discussed the USDA grading system and how various branded beef programs fit into the grading scheme.

On the second day of the program, Russell Woodward of the Texas Beef Council discussed the Beef Check-off Program and the Texas Beef Council. Next, Rhonda Miller talked about beef palatability and sensory evaluation. Then, Kerri Harris spoke to participants about food safety along with the application of HACCP principles in the foodservice industry, and the future of HACCP and mandatory legislation affecting foodservice establishments in the United States. Russell Woodward then led the discussion on beef value cuts and muscle profiling. Following lunch, the group participated in a carcass fabrication demonstration and hands-on activity led by Davey Griffin, Dan Hale, Ray Riley, graduate student extension assistant Pat Mies, and other meat science graduate students.

Harris Participates in Food Quality Meeting

On April 23 in Owotonna, Min., Kerri Harris attended the April Quality Meeting of Chiquita Processed Foods, LLC. During the meeting she presented the latest information about the implementation of HACCP in food processing facilities.



Although the Chiquita brand name is better known for supplying bananas and other fresh fruits, Chiquita Processed Foods, LLC, a division of Chiquita, produces a variety of canned vegetables such as asparagus, green beans, corn, carrots, and peas, along with a diverse line of canned soups, stews, and salads.

Savell Gives Presentation to Livestock and Seed Division in Washington

On April 24, 2002, Jeff Savell gave a talk to the Livestock and Seed Division of the Agricultural Marketing Service (AMS) of the U.S. Department of Agriculture (USDA). The presentation addressed current research, extension/outreach, and education activities in meat science. He also talked about the possible impact of these efforts on the programs such as meat grading, specifications, and market news reporting offered by USDA.



Meat Judging Team Photographs Needed

Team photographs from the 1940, 1941, 1975, 1978, and 1979 Texas A&M meat judging teams are needed to complete a judging team photo gallery to be displayed in the Kleberg Animal Science Building in preparation for the Centennial Celebration of the Department of Animal Science to be held in 2003. In addition to sending the picture and team member names listed in picture order, the team results would also be helpful and appreciated.

If you have any of these photographs, please contact John McNeill, associate department head for extension programs, in the Department of Animal Science at 979-845-3579. Your photograph will be returned to you as soon as a digital image is made of your photograph.

Meat Science Faculty, Staff and Students Participate in Food Science and Technology Provost Review

On April 7-10, faculty, staff and students in the Meat Science Section participated in the Food Science and Technology Provost Review of the Faculty of Food Science and Technology at Texas A&M University. The review team consisted of three reviewers: James Dickson of Iowa State University, Duane Larick of North Carolina State University, and Joe Warthesen of the University of Minnesota. The purpose of the Provost Review was to assess the strengths, weaknesses, and areas of growth and concern in the Faculty of Food Science and Technology. The office of the Provost requires that faculties within Texas A&M be reviewed on a periodic basis to ensure the merit of these programs.

During the review team's visit to campus, they visited with meat science faculty members Rhonda Miller, Jimmy Keeton, Jeff Savell, Steve Smith, and Kerri Harris, along with several graduate students. They also toured the sensory evaluation facilities and meat science laboratories in the Kleberg Animal and Food Science Center along with the Rosenthal Meat Science and Technology Center and International HACCP Alliance offices.

Savell Participates in AMSA Committee Selection Process

Jeff Savell, president of the American Meat Science Association (AMSA) worked with other AMSA Executive Committee members — Ann Hollingsworth, past-president; Joe Sebranek, president-elect; Dave Meisinger, secretary-treasurer; and Thomas Powell, executive director — to make committee assignments and chair selections for the upcoming year during their meeting at the National Pork Board offices in Des Moines, Iowa on April 16-18, 2002. While the AMSA executive committee was in Des Moines, they met with Steve Murphy, CEO, and other key staff of the Pork Board.



Harris Visits with United Kingdom Food Safety Officials

At the request of the USDA/FSIS Office of Policy, Program Development and Evaluation, on April 10, Kerri Harris visited with three visitors from the United Kingdom's Food Standards Agency about HACCP implementation from the industry's perspective. Dr. Alistair J. Booth, veterinarian; Joanna Fullick, senior administrator, both of Food Standards Agency; along with Dr. David J. Thomas, veterinarian, Department of Environment, Food and Rural Affairs, visited Texas A&M University and the USDA, FSIS Training and Education Center.

The purpose of their three-week tour was to learn more about implementing HACCP and participating in the HIMP trials. The United Kingdom will be implementing HACCP in their meat plants this year. They also enjoyed a tour of Texas A&M's Rosenthal Meat Science and Technology Center. The Food Standards Agency is a member of the International HACCP Alliance.

Aggie Notables:

★ John Ellebracht received the 2002 College of Agriculture and Life Science Senior Merit Award during the College of Agriculture Convocation on April 13. Congratulations, John!

Upcoming Events:

Date	Event	Contact	Telephone
May 7-9	SMA HACCP Course, College Station, TX	Misty Skaggs	979-862-3643
May 13-15	Beef 101, College Station, TX	Davey Griffin	979-845-3934
May 15-17	Global HACCP Conference, Chicago, IL	Misty Skaggs	979-862-3643
May 20-22	Pork 101, College Station, TX	Davey Griffin	979-845-3934
June 13-14	Beef 20/20, Amarillo, TX	Dan Hale	979-845-3934
June 24-26	Beef 101, College Station, TX	Davey Griffin	979-845-3934
July 8-10	Beef 706, College Station, TX	Dan Hale	979-845-3934
July 10-12	Beef 706, College Station, TX	Dan Hale	979-845-3934
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