



Meat Science

Prime Cuts

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

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Savell chosen to Meat Industry Hall of Fame

KANSAS CITY -- Dr. Jeffrey W. Savell, regents professor and E.M. "Manny" Rosenthal Chairholder in Animal Science, has been chosen to the Meat Industry Hall of Fame Class of 2010.

Twelve new members were chosen from a list of more than 50 nominees by the Hall's Board of Trustees and inductees from last year's inaugural class, according to the press release issued by Hall officials. The nominees included an all-star list of executives, academicians, innovators, and association leaders from all sectors of the industry.

"We are delighted to include twelve of the legendary names in our industry this year," said Dan Murphy, executive director and co-founder of the Hall of Fame. "These people are rightfully credited with fostering much of the profound change, remarkable progress and success of our North American meat industry. We're proud to celebrate their legacies."

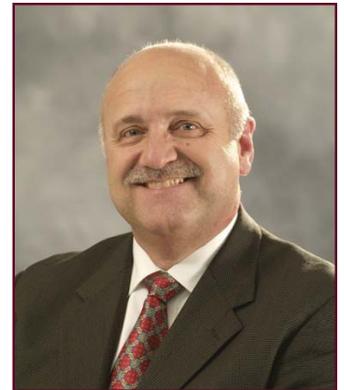
Savell is leader of the meat science section in the Department of Animal Science and also holds an appointment on the Faculty of Food Science and Technology. He teaches the introductory course in meat science where he has taught more than 8,000 Aggies since 1982. Savell also teaches an undergraduate livestock and meat marketing class, a graduate course in carcass composition and quality, and team-teaches a graduate and undergraduate course in

HACCP. In addition, he conducts research on the quality, quantity, safety and usefulness of meat and meat products through his appointment with Texas AgriLife Research, and has been identified by ISI HighlyCited.com as one of the top 250 most cited researchers in the world in the field of agricultural science.

"Being selected as a member of the Meat Industry Hall of Fame is one of the highlights of my career. I have been blessed with outstanding mentors, colleagues, and students who all have played a vital role in this recognition."

Savell has received numerous academic and industry honors and awards for teaching, research, and service, and he belongs to several professional organizations and industry advisory boards and committees.

The induction ceremony for the new Meat Industry Hall of Fame members will be held Oct. 30, 2010 in Scottsdale, Arizona. ■



Hale receives AMSA service award

LUBBOCK -- Dr. Dan Hale, professor and Extension meat specialist, received a Signal Service Award at the American Meat Science Association awards banquet held during the annual Reciprocal Meat Conference in Lubbock, Texas, June 23, 2010.

The AMSA Signal Service Award was established in 1956 and is given to members in recognition of devoted service and lasting contributions to the meat industry and to the association. Each Signal Service Award winner is recognized as an American Meat Science Association Fellow.

Hale served as president of AMSA from 2006-2007 and was instrumental in guiding the updating and implantation of the organization's strategic plan. He

also served as RMC chair and AMSA student board advisor.

In his current role at A&M, Hale works predominantly with 4-H youth and meat industry professionals across Texas. He has created a lasting impression on the state and nation's meat curricula, with extension programs such as Value-Added Meat and Poultry School, Beef Quality Excellence in Texas, Fantasy Beef Challenge and Beef 808, all under his direction since 1997.

Hale has developed 29 educational and food safety interactive videos, as well as written 60 publications, 25 referred journal articles, 39 research papers, and 23 Texas AgriLife Extension publications. ■

Dr. Dan Hale, right, received a Signal Service Award at the American Meat Science Association award banquet for his service and lasting contributions to the meat industry and to the association. (See more highlights from the AMSA meeting on page 3.)

Efforts in Food Safety

New AgriLife food safety initiative

Acuff to serve as center director

COLLEGE STATION - A new food safety initiative by Texas A&M AgriLife will address several key areas involving research, education and teaching.

“Our initial goal will be to enhance the visibility of our excellent food safety faculty and programs,” said Dr. Mark Hussey, vice chancellor and dean for agriculture and life sciences at Texas A&M University. “This increased emphasis will assess and prioritize our current programs, ultimately leveraging our existing strengths and interests to achieve greater impact nationally and beyond in food safety research, prevention and education.”

Core areas that will be addressed include prevention, intervention, economic analysis, policy and risk, training and communication, Hussey said.

The initiative follows work being done at the national level with the recent creation of the federal Food Safety Working Group, support from industry partners and heightened interest in food production and handling, Hussey said.

“With a growing worldwide population, food production must increase to meet these new demands,” Hussey said. “We must continue to look at how we guard against foodborne illness and other potential new threats through dedicated research programs.”

Dr. Gary Acuff has been appointed director for the Center for Food Safety, based at Texas A&M University in College Station, to lead the expanded food safety efforts.

“We have numerous scientists with excellent research programs in food safety but who also contribute to undergraduate and graduate courses in various areas of this discipline,” Acuff said. “We are already on the map with work being done in food safety, and with this new emphasis we have the potential for greater growth and new discoveries.”

Acuff served as department head of animal science since 2005. Prior to that administrative role, he taught undergraduate and graduate courses and labs in food microbiology, and conducted research on food quality and safety.

Acuff currently is chairman of a 10-member committee for the National Research Council, which evaluates food safety requirements for the Federal Purchase Ground Beef Program.

Dr. Russell Cross will serve as interim department head for animal science at Texas A&M. He has held a number of administrative roles in the College of Agriculture and Life Sciences, including deputy vice chancellor and associate dean. ■

We are already on the map with work being done in food safety, and with this new emphasis we have the potential for greater growth and new discoveries.

*- Gary Acuff, Ph.D.
Director*

Cross named interim head of the Department of Animal Science



COLLEGE STATION – H. Russell Cross, Ph.D., has been named interim department head of the Department of Animal Science in the College of Agriculture and Life Sciences at Texas A&M University effective Sept. 15, 2010. The announcement was made by Mark A. Hussey, Ph.D., vice chancellor and dean for Agriculture and Life Sciences.

Cross, who most recently worked as a professor in the department, will serve as interim until a permanent replacement for former head Gary Acuff, Ph.D., is found. Acuff recently became director of the Texas A&M University Center for Food Safety.

Cross brings with him more than 35 years of management experience, holding numerous positions in government, academia, and the private sector. Before returning as professor to the Department of Animal Science, he served as executive vice president for operations and chief of staff to Texas A&M University President Elsa Murano. Prior to that appointment, Cross served as deputy vice chancellor and associate dean for Agriculture and Life Sciences.

In the academic sector, Cross was head of the Department of Animal Science and the meat and muscle biology section and first holder of the E.M. “Manny” Rosenthal Chair in Meat Science. Additionally, in 1994 Cross was the founding director of Texas A&M’s Institute of Food Science and Engineering.

His service in government included the role of Administrator of USDA’s Food Safety and Inspection Service under Presidents George Bush (41) and Bill Clinton. At the U.S. Meat Animal Research Center in Clay Center, Neb., (largest animal research center in world), Cross served as USDA’s Research Leader within the Meat Research Group.

Cross also pioneered the International HACCP Alliance, serving as its founder and Executive Director. The International HACCP Alliance represents 24 food associations, 40 universities and the governments of 13 countries.

Within the private sector, Cross was the CEO and Chairman of Future Beef Operations, L.L.C. Furthermore, he served as Director of Food Safety for IDEXX Laboratories. Within National Beef Packing Co., Cross served as Executive Vice President of Food Safety/Government and Industry Affairs. In addition, he was Vice President of DuPont Food Industry Solutions.

Cross is published extensively, with more than 235 published works on meat quality and safety. ■

Paschal, Griffin conduct beef workshop in Ecuador

QUITO, ECUADOR – Dr. Joe Paschal, professor and Extension livestock specialist, and Dr. Davey Griffin, associate professor and Extension meat specialist, traveled to Quito, Ecuador in August to conduct a beef fabrication workshop. The workshop is part of a grant entitled *Cattle Production and Dairy Product Technical Assistance for Ecuador* coordinated by the Borlaug Institute.

Plant managers, supervisors and in-plant veterinarians from two beef/veal processing facilities attended the two-day workshop, with classroom instruction on topics including pre-harvest and post-harvest information and technology. Pre-harvest information and technology included the use of breeds and breeding systems, selection with breeds (especially dual purpose), beef cattle nutrition, types of cattle, live cattle grading (for muscle), feedyard management (cattle feeding in general), adoption of this information by smaller landowners, vaccinations (type, method, timing, amount, etc.). Post-harvest information and technology included how to make American style cuts, explanation of the USDA

classification systems for quality and yield grades, how to improve carcass cutability and meat quality, how to improve beef safety, international (export) requirements, and elements of food packing and processing.

Following the classroom portion, the class was divided by plant and each of the next two days a beef fabrication demonstration was conducted in one of the beef processing facilities. Comments from the participants to the cooperating USDA/FAS and Ecuadorian Undersecretary of Agriculture were extremely positive. ■



Davey Griffin, back left blue apron, and Joe Paschal, back right blue apron, with workshop attendees in Quito, Ecuador.

63rd Reciprocal Meat Conference Highlights

- June 19-23, 2010
- Texas Tech University
- Several meat science faculty and students attended this year's Reciprocal Meat Conference. Highlights include Dr. Dan Hale being presented with a service award, the announcement of the Aggie undergraduate scholastic achievement awards and the students participation in the Intercollegiate Quiz Bowl. Read more below...



Left, Meat science students Carson Ulbrich, Maggie Albrecht, Melanie Moore and Jae Ebeling; graduate coaches Ashley Haneklaus and Shannon Cruzen; and meat science students Kayla Nelson, Amanda Smith and Gatlan Gray participated in the AMSA Intercollegiate Quiz Bowl. Both teams advanced far into the competition before being eliminated. Dr. Dan Hale is the faculty sponsor. The quiz bowl is designed to encourage interaction among students from different universities, increase student interest in the area of meat science and provide a field for friendly competition within academia.

Aggie students named Undergraduate Scholastic Achievement Award winners



Meat science students Gatlan Gray and Amanda Smith were recognized as 2010 Undergraduate Scholastic Achievement Award winners during the RMC opening general session on June 21. Melanie Moore and Carson Ulbrich were also recognized as honor roll recipients. This award recognizes outstanding undergraduate students with potential for a career in meats and who have demonstrated an interest in meat science and the meat industry.

Savell participates in "Syllabus Swap"

Dr. Jeff Savell, along with several professors from different universities who teach introductory meat science courses, participated in a reciprocation session entitled "Syllabus Swap" at the Reciprocal Meat Conference on June 21. The session was designed to discuss the major topics that are being covered in introductory courses around the country and to allow audience interaction regarding the challenges and opportunities faced when teaching these courses.

Savell, Griffin help form Foodways Texas group

Dr. Jeff Savell, regents professor, and Dr. Davey Griffin, associate professor and Extension meat specialist, along with cookbook author Robb Walsh, seafood dealer Jim Gossen and chefs Bryan Caswell and Alan Lazarus joined together to form a group called Foodways Texas to celebrate Texas food.

Hanna Raskin, food news writer for the *Dallas Observer*, recently wrote on her blog "Foodways Texas Drafts Recipe to

Celebrate Lone State Cuisine." To read the entire blog, go to http://blogs.dallasobserver.com/cityofate/2010/07/foodways_texas_drafts_recipe_t.php.

The entry states, "Texas is a Southern state by Southern Foodways Alliance's reckoning. But the state's vast size means few Texans can participate fully in the organization, which is based in Oxford, Mississippi. And, Texas has plenty of its own food traditions to study, few of which are

found anywhere else. Ergo, Foodways Texas.

... Walsh wants me to emphasize there's much more to come from FTX, but I can report that the group's on course to define, document and support Texas food -- and have fun doing it. According to the official mission statement, modeled after the Southern Foodways Alliance's first draft, FTX will "protect, preserve and celebrate the diverse food cultures of Texas." ■

Southwest Meat Association Convention Bastrop, Texas ♦ July 21-24, 2010



Texas A&M meat science students Gatlan Gray (pictured 4th from left), Amanda Smith (6th from left) and Ashley Haneklaus (8th from left), and ag economics student Tyler Kusak (7th from left) were recognized as recipients of the Bob Ondrusek Scholarships at the Southwest Meat Association Convention held in Bastrop, Texas, July 21-24, 2010. They are pictured here with Jim Ondrusek, vice president of Columbia Packing Company (center), and other scholarship recipients from Texas Tech University, Oklahoma State University and Angelo State University.



Meat science faculty and students represented Texas A&M University during the suppliers' showcase held during the SMA Convention. The showcase offered convention participants a chance to meet suppliers and to see what they had to offer. Universities were invited to display information on research and classes offered. Pictured above are Dr. Jeff Savell and Amanda Smith.

2010 Beef Cattle Short Course



Davey Griffin, associate professor and Extension meat specialist, discussing a beef carcass during the BCSC.

COLLEGE STATION -- The 56th annual Texas A&M Beef Cattle Short Course was held Aug. 2-4, 2010 in College Station on the Texas A&M University campus.

More than 1,350 people from Texas, 21 states and four countries attended the three-day event, which is coordinated by Texas AgriLife Extension Beef and Livestock Specialists and hosted by the Department of Animal Science.

This year's short course included a large trade show of 126 companies and industry groups. The Cattleman's College portion of the event featured 74 speakers from the Department of Animal Science, Texas AgriLife Extension Service, Texas AgriLife Research, the College of Agriculture and Life Sciences, the College of Veterinary Medicine, other universities and the beef industry. A youth track was introduced at this year's short course and attracted 14 Texas high school students.

The 2010 TAM BCSC was dedicated to Dr. Steve Hammack for his service to the beef cattle industry, Texas agriculture and the Texas A&M University System.

The Texas Aggie Prime Rib Dinner was held on Monday evening in the McFerrin Indoor Track Facility. More than 1,350 people attended including several special guests from the TAMU System and across the state. The prime rib was prepared and served by Dr. Davey Griffin and the meat science undergraduate and graduate students. The students served all 1,350 guests in 19 minutes.

Plans are underway for the 2011 BCSC scheduled from Aug. 1-3, 2011. ■

MEAT SCIENCE

Workshops ▶ Workshops ▶ Workshops

Beef 706 gives cattle producers look at production process

COLLEGE STATION - Seldom does a cattle producer get an inside look at how their calves are processed and shipped to the retail meat case.

However, a group of producers recently got that unique opportunity - and came away learning a lot more about what happens to their cattle once they leave the ranch - at the recent Beef 706 program.

The program, sponsored by the Texas AgriLife Extension Service and the Texas Beef Council, had a group of Brangus producers come to College Station to learn how cattle are graded, fabricated and packaged before being sent to the retail meat case.

“Beef 706 is a program that helps teach cattle producers about the food side of their industry,” said Dr. Dan Hale, an AgriLife Extension Service meat specialist and workshop coordinator. “The goal is to see transfer from steer to a carcass and finally as retail cuts sold to the consumer. They are taught during the process not only how to evaluate a live steer, but also carcasses. They follow a steer all the way through the process and learn where the value cuts are in an animal.”

Producers begin the workshop with a briefing on how to evaluate a live steer, learning the various grades assigned to beef, such as prime, choice, select, standard, commercial, utility, cutter and canner, as well as evaluating the age of a carcass. Participants also learned about yields grades on a beef carcass.

“A feedlot buyer looks at a pen of cattle and determines which way to market those cattle,” Hale told the workshop attendees. “They are trying to direct your cattle to the right fit on the grid for profitability.”

Once the classroom portion was finished, the participants viewed a steer and were asked to evaluate the animal, giving best judgment on quality and yield grade. Next, the producers went back into the classroom and watched videos of eight different steers, ranking each steer in a team exercise.

Hale explained the cattle would either be marketed on a traditional live price per hundredweight for the entire pen, or additional value could be put on the cattle by pricing them on a grid basis or boxed beef cutout value. A quality grid for cattle is a high-end designation such as prime, certified or top choice. The cutabil-



Dr. Dan Hale discusses grade and yield specifics during the classroom portion of the Beef 706 program.

ity grid prices the finished feedlot cattle based on yield and cutout value.

Teams of participants then suited up and went into a beef fabrication area where they began cutting up one side from their assigned steer, fabricating it into wholesale cuts for the rest of the afternoon.

“These were cuts that ultimately would go to a retail grocery store and in that the attending cattle producers determined they don’t want to be meat cutters all their lives, they are glad they worked with cattle,” Hale said. “Also they’ve learned about where value is in cattle and ultimately why we raise cattle for a food product that has to not only be high in protein and nutrient dense, but also has to taste really good for the consumer.”

The final day of the workshop was spent sampling cooked portions of meat from the steers that were graded by the class, analyzing for taste and texture. Attendees also learned more about beef research going on among Extension and Texas AgriLife Research and the economics of purchased cattle from the feedlot and the value of the cuts of beef sold to grocery outlets.

Hale said the program carries out the mission of AgriLife Extension in educating beef producers more about the industry they serve.

“I think this is a really good way to extend what we learn,” Hale said. “This program began out of a survey through the National Beef Quality Audit, the survey looked at what beef producers did that might potentially impact quality of beef served to consumers and impact consumer confidence. When we found out that information, AgriLife Extension put this program together to extend that information out to the cow-calf producer.” ■

HACCP workshops

Meat Science faculty conducted two HACCP workshops in September. The first, held Sept. 14-16 on the Texas A&M University campus, was co-hosted by the Department of Animal Science and the Southwest Meat Association. Kerri Harris and Jeff Savell led this workshop.

The next workshop was held Sept. 30-Oct. 1 in Oakland, Calif. It was co-hosted by the Department of Animal Science and the National Meat Association and was led by Davey Griffin and Savell.

Participants represented a wide range of businesses. ■

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Department hosts group from New York

COLLEGE STATION -- The Department of Animal Science assisted the College of Agriculture and Life Sciences in hosting the Farm Credit Bank of Texas and 50 of their selling group members from New York. Farm Credit Bank arranged tours of some of the bank's customers to help the group gain a greater understanding and appreciation of the system's role in United State agriculture and rural America. Dr. Larry Boleman accompanied the group on the tour which included an extended stop at the Rosenthal Meat Science and Technology Center where Ray Riley and Davey Griffin (*picture above*) conducted an abbreviated version of Beef 101. The tour concluded with a dinner at The Veranda that featured the famous Texas Aggie Smoked Prime Rib served by the TAMU Meat Judging Team.

Upcoming Events

Date	Event	Contact
2010		
Nov. 5-6	SMA/NMA/TAMU Beyond Basics Course College Station, TX	Tiffany Mooney 979-862-3643
Dec. 8-9	SMA Introductory HACCP Course College Station, TX	Tiffany Mooney 979-862-3643
Dec. 9-11	Beef 101 Course College Station, TX	Davey Griffin 979-845-3935
2011		
May 4-6	NAMP/Texas AgriLife Extension, Center of the Plate	Ann Wells 800-368-3043

To receive an electronic copy of Prime Cuts, please send an email to primecuts@tamu.edu. To update your address, please contact Tiffany Mooney at 979-862-3643.