

<b>Date</b>	<b>Speaker</b>	<b>Title</b>
January 28	Dr. Carol Lorenzen International Marketing Specialist for Livestock and Meat. USDA Livestock and Poultry Program	USDA Livestock and Poultry Program - Opportunities and Current Projects
February 4	Dr. Terry Houser Iowa State University	Foodservice bacon quality: current and future research
February 11	Dr. Dustin Boler Meat Scientist, Topigs Norsvin	Fresh Pork Research - What's old becomes new again
February 18	Dr. Jennie Hodgen Senior Account Manager of Food Animal Resource Management Team at Merck Animal Health	Where Sustainability meets Meat Science
February 25	Logan Johnson	Exploring peroxiredoxin's relationship to meat quality
March 3	Beth Zuber	Early postmortem metabolism and its relationship with ultimate pH in pork
March 10	Dr. Chris Calkins Professor, University of Nebraska	Bringing Science to the Art of Dry-Aged Beef
March 31	Matt Schulte	Can nutritional practices impact beef quality characteristics?
April 7	Emily Morgan Assistant Professor Art and Visual Culture	Power of photojournalism seen in early 20th century exposé on Chicago meat industry
April 14	Katherine Hochmuth	The effects of supplemental zinc and ractopamine hydrochloride on the Longissimus dorsi phosphoproteome of finishing beef steers
April 21	Nicole Kibler	Role of novel bigels for fat replacement in meat products