

AN S 684
Seminar in Meat Science
Spring 2019

Time: 12:10 – 1:00 p.m.

Location: 1204 Kildee Hall (Ensminger Room)

<u>Date</u>	<u>Title and Presenter</u>
Jan 22	Seminar procedures, policies and expectations (enrolled students only)
Feb 19	Can dietary oxidized protein induce oxidative stress? Carl Frame, Graduate Assistant
Feb 26	No seminar
Mar 5	Can nitrite-embedded packaging film serve as a post-thermal processing supplemental curing agent? Michael Cropp, Graduate Assistant
Mar 12	The use of transglutaminase for bonding and texture in meat systems David Scoville, Ajinomoto Health & Nutrition North America
Mar 19	No seminar – Spring Break
Mar 26	Novel myopathies in the poultry industry Dr. Dawn Koltres, Adjunct Assistant Professor, ISU
Apr 2	Replacement of fat in bologna sausage with conventional and high-oleic soybean oil oleogels Jona Paulus, Graduate Student
Apr 9	The role of phosphofructokinase, AMP deaminase, and mitochondrial F1 ATPase on pH decline in postmortem skeletal muscle – A review Elizabeth Zuber, Graduate Assistant
Apr 16	Beef quality traits and proteomic analysis of longissimus lumborum steaks with high and low amounts of intramuscular fat – A review Logan Johnson, Graduate Assistant
Apr 23	Beef cattle growth and zinc nutrition: Impact on beef quality characteristics? Matt Schulte, Graduate Assistant