

Spring, 2018 Meat Science Seminars
12:10-1:00p.m., 1204 Kildee Hall (Ensminger Room)

January 9	Seminar procedures, policies and expectations	Mike Smith
January 16	Antimicrobials in Meat Processing	Ron Jenkins, Lead, Technical Service, Meat Products.
January 23	Packaging to Protect Meat Color	Dr. Dan Seigel, Technical Consultant. Bemis Corp./DeliStar
January 30	Validation. Does It Work? Prove It	Dr. Jim Dickson. Professor, Iowa State University
February 6	The Heat is On: Heat Stress-Mediated Change in Skeletal Muscle	Dr. Josh Selsby, Associate Professor, Iowa State University
February 13	The Effects of Storage Conditions on Protein Oxidation of Rendered By-Products	Carl Frame, Graduate Assistant
February 20	What Does Research Look Like in the Meat Industry?	Dr. Dennis Seman, Consultant (Oscar Mayer Foods)
February 27	Utilization of Higher Oleic Soybean Oil in Oleogels for Bologna	Jona Paulus, Graduate Assistant,
March 6	The Potential Role of Nitrite-Embedded Film Technology in Extending the Color Stability of All-Beef Bologna.	Michael Cropp, Graduate Assistant
March 13	NO SEMINAR – SPRING BREAK	-
March 20	Novel Observations of Peroxiredoxin-2 Profile and Protein Oxidation in Skeletal Muscle from Pigs of Differing Residual Feed Intake and Health Status	Brian Patterson, Graduate Assistant
March 27	Assessment of the Rheological and Functional Properties of Mechanically Separated Chicken and Whole Muscle Chicken Breast Trim and Their Evaluation as Sausage Raw Materials	Danika Miller, Graduate Assistant
April 3	Influence of Postmortem Aging on Fresh Pork Loin Quality and Instrumental Tenderness	Matt Schulte, Graduate Assistant