



American Meat Science Association

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PORK 101 SCHEDULED FOR TEXAS A&M UNIVERSITY, MAY 21-23

Champaign, IL. March 21, 2013 – The American Meat Science Association (AMSA) PORK 101 will be held May 21-23, 2013 at Texas A&M University. PORK 101 is hosted by AMSA in cooperation with the National Pork Board. For a course outline and to register for PORK 101 please visit: <http://www.pork101.org>.

PORK 101 attendees will learn about the value differences in swine, pork carcasses, pork primals and processed pork products from meat science faculty and AMSA members at Texas A&M University. A hands-on course, it's designed to give people the opportunity to participate in the selection, evaluation and fabrication of pork carcasses. They will also prepare and sample products from pork carcasses including pumped loins, bacon, hams and sausage.

The program features:

- Live Hog Grading and Evaluation
- Lean Value Pricing
- Quality Management at Slaughter
- Slaughter Floor HACCP
- Measuring Carcass Quality and Composition
- Process Control Testing
- Fresh Sausage Production
- Pork Carcass Fabrication
- Value Addition
- Consistency Improvement
- Enhanced Pork Production
- Curing Production
- Retail and Consumer Issues

PORK 101 is co-sponsored by the American Association of Meat Processors (AAMP), American Meat Institute Foundation (AMIF), American Society of Animal Science (ASAS), North American Meat Association (NAMA) and the Southwest Meat Association (SMA).

Registration for AMSA, AAMP, AMIF, ASAS, NAMA and SMA members is \$800. Non-member registration is \$950.

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Companies or organizations sending more than one person to **PORK 101** are eligible for a discount. The second person is 10% off and additional attendees are 25% off the regular registration rate.

For more information or questions regarding PORK 101 please visit: www.pork101.org or contact Deidrea Mabry 1-800-517-AMSA ext. 12.

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AMSA fosters community and professional development among individuals who create and apply science to efficiently provide safe and high quality meat (defined as red meat (beef, pork and lamb), poultry, fish/seafood and meat from other managed species).