

SECTION EDITORS

James S. Dickson



Dr. Dickson is currently a Professor in the Department of Animal Science and the Inter-Departmental Program in Microbiology at Iowa State University. Dr. Dickson's research focuses on the control of bacteria of public health significance in foods of animal origin. Prior to his appointment at Iowa State University in 1993, he was employed by USDA-ARS as a Research Food Technologist and Lead Scientist of the Meat Safety Assurance Program, located at the Roman L. Hruska U.S. Meat Animal Research Center, Clay Center, NE. Dr. Dickson was employed in the food industry for three years before joining USDA-ARS.

He is a Fellow in the American Academy of Microbiology, and is a Past President of the International Association for Food Protection. He is also active in the American Society for Microbiology and a Certified Food Technologist with the Institute of Food Technologists. Dr. Dickson is currently serving on the National Advisory Committee for Microbiological Specifications for Foods and chairs the U.S. mirror committee for ISO that addresses food safety standards (ISO 22000 series).

Michael Dikeman



Dr. Michael E. Dikeman obtained a BS in Animal Husbandry at Kansas State University, an MS in Animal Husbandry at Michigan State University, and a PhD degree in Food Science from Kansas State University. He was then hired at Kansas State University in a Teaching and Research appointment in Meat Science and was on the faculty for 42 years until his retirement in 2013. Michael received numerous K-State, regional, and, national teaching awards during his career. One of the teaching awards was a USDA Teaching Award. He received the Distinguished Teaching Award from the American Meat Science Association and a Teacher Fellow Award from the American Society of Animal Science. He had both of his children as students in a class that he taught. In addition to his excellence in teaching, he conducted a prolific research program and received the Meats Research Award from the American Society of Animal Science and from the American Meat Science Association. In 2021, he received the highest award from the American Meat Science Association, the R.C. Pollock Award.

His research was often described as "pasture to plate" research because he focused on genetic and management programs that impacted carcass composition and beef quality. His cooperation with the U.S. Meat Animal Research Center in Nebraska in characterizing carcass and meat traits of biological types (breeds) of cattle resulted in information that has been used around the world. In addition, he conducted fundamental research that established mechanisms affecting beef quality, particularly tenderness. Michael was inducted into the U.S. Meat Industry Hall of Fame. He was a coeditor of the 1st and 2nd editions of the *Encyclopedia of Meat Sciences*.

Michael's career also involved various leadership positions. He is a past president of the American Meat Science Association, past president of the Federation of American Societies for Food Animal Sciences, and served on the Executive Committee of the American Society of Animal Science. He served as a Trustee of the American Simmental Association and now serves as a 'specialist' for the ASA. He and his wife have a herd of 65 registered Simmental cows, and they sell breeding stock. Four of the bulls he bred were purchased by major bull AI studs. He and his wife have two biological grandchildren and one married stepdaughter. Michael is active in the Gideons and in the First Baptist Church in Manhattan, Kansas.

Greg Lutz



Dr. Charles G. “Greg” Lutz is a Professor and Extension Specialist with the Louisiana State University Agricultural Center and the Louisiana Sea Grant College Program. He has worked for over 40 years in aquaculture research, extension, and teaching. Previously, he was a Fisheries Biologist Programs Manager with the Louisiana Department of Wildlife and Fisheries.

Dr. Lutz received a BA from Earlham College and was subsequently accepted as a master’s student in the Aquaculture program at Louisiana State University, where he was persuaded to stay on to earn his PhD. Upon graduating, he worked in the private sector for several years planning, constructing, outfitting, and operating a 500 hectare catfish farm.

Over the course of his career Dr. Lutz has worked in 24 countries, gaining experience with numerous aquatic species. He is the author of *Practical Genetics for Aquaculture*, a topic of particular interest in both his research and consulting activities. Additionally, he has focused on economic analyses, project planning, and aquatic animal husbandry, authoring or coauthoring 14 book chapters, 22 refereed journal articles, 78 extension/educational publications, 210 articles in industry publications, and 14 commissioned studies. He has also authored or coauthored 128 presentations at professional and scientific conferences.

Dr. Lutz is currently serving as the Editor-in-Chief of the World Aquaculture Society’s quarterly magazine. He previously served as Editor-in-Chief for *Aquaculture Magazine* from 2013 to 2020, and he writes a regular column for The Fish Site.

Edward W. Mills



Edward W. Mills. Dr. Mills is an Associate Professor of Meat Science with a courtesy appointment in Food Science at the Pennsylvania State University. Dr. Mills teaches courses including Introductory Animal Products Technology for students in the Animal Science Program and Meat Processing Technology for Food Science Students. He conducts research in meat processing and muscle physiology with current focus on meat packaging, pulsed light as an antimicrobial intervention, and meat curing with natural sources of nitrate. Dr. Mills is a faculty advisor for the Penn State Block and Bridle club with students interested in livestock and meat production.

Paul Mozdziak



Paul Mozdziak has been a long-standing member of the alternative protein ecosystem in a variety of different roles beginning with his experience as a Professor associated both with the College of Agriculture and Life Science as well as the Golden Leaf Bio manufacturing Training and Education Center at NC State University. Most notably, Dr. Mozdziak is a Professor in the Prestage Department of Poultry Science where the major focus of his research program is on avian satellite cell biology.

Bio Véronique Santé-Lhoutellier

Dr. Veronique Santé-Lhoutellier is a Meat Scientist. She is a Research Director at INRAE and led the Laboratory of Animal Product until 2022.

He graduated as a Bioengineer at Clermont Auvergne University in 1987 and obtained a PhD in Food Sciences and Biochemistry in Clermont Auvergne University in 1993. In 1996, she was *postdoc* at the Muscle Biology Laboratory, University of Madison WI, USA. She worked for the French Poultry consortium until 2000 when she joined INRA, now known as INRAE. She leads or coleads several projects dealing with strategies to reduce salt and additives in meat products with health issues.

Her current research interests pertain to achieving healthy diets from sustainable food systems. She has authored 135 peer-reviewed published papers. Most recently, she has coordinated a joint expertise on the “Quality of animal-source foods” <https://doi.org/10.1016/j.animal.2021.100376>. She is a member of the Scientific Committee of the SFN - Société Française de Nutrition, serves on the Scientific Board of Pig Institute (IFIP), and the chair of ICoMST 2015, in Clermont Ferrand, France, to cite a few.

Joseph Sebranek

Joseph G. (“Joe”) Sebranek retired from Iowa State University in 2022 as University Professor and C. F. Curtiss Distinguished Professor in the College of Agriculture and Life Sciences, following a 47-year career as a member of the faculty. He began his academic career with a BS degree in 1970 in Animal Science from the University of Wisconsin-Platteville, followed by an M.S. degree in 1971 in Meat and Animal Science from the University of Wisconsin-Madison, and a joint PhD degree in 1974 in Meat and Animal Science and Food Science from UW-Madison. Following a postdoctoral appointment at UW-Madison, Dr. Sebranek joined the faculty at Iowa State University in 1975 as an Assistant Professor in the Department of Animal Science with responsibilities in teaching and research, focused on meat science and, more specifically, processed meat science and technology. Following promotion to Professor in 1984, he was subsequently awarded titles of University Professor in 1997 and Distinguished Professor in 2008. He was appointed to the Morrison Endowed Chair in Animal Science in 2009. His primary research interest has been on the role of nitrite in meat curing but his research has included studies of a wide variety of other nonmeat ingredients and meat processing technology. He has published over 500 publications in peer-reviewed journals, trade magazines, and extension reports and has 2 patents on meat processing equipment.

Dr. Sebranek was recognized by the American Meat Science Association with the Meat Processing Award in 1986, the Distinguished Teaching Award in 1995, the Distinguished Research Award in 2005, the R. C. Pollock Award in 2014, and the Mentor Recognition Award in 2019. He also served the association as President in 2002–2003. He received the Iowa State Legislative Teaching Award and the Margaret Ellen White Graduate Faculty Award in 1990, the Iowa Regents Faculty Excellence Award in 1994, the Iowa State University Outstanding Teaching Award in 1995, the Iowa State Excellence in Applied Research Award in 2016, and the Exemplary Faculty Award in 2022. Further, he was recognized by the North American Meat Institute with the Rudnick Educator’s Award in 2014. He was appointed as Permanent Visiting Professor at the Research Center for Food and Development in Hermosillo, Mexico, in 1991, and was inaugurated in the Meat Industry Hall of Fame in 2016.

Dr. Sebranek is a Fellow of the American Meat Science Association, the American Society of Animal Science, the Iowa Academy of Science, and the Institute of Food Technologists.

Stephen B. Smith

Dr. Stephen B. Smith is a Regents Professor and Senior Faculty Fellow in the Department of Animal Science at Texas A&M University. He has been employed at Texas A&M University for 40 years. Dr. Smith received his BS in Biology from California State College, Bakersfield, in 1975, and he received his PhD in Metabolic Physiology from the University of California, Davis, in 1980. Dr. Smith has worked his entire professional career to improve the quality and healthfulness of beef. Dr. Smith's extensive research has established that providing corn in feedlot diets is essential for optimizing the development and fatty acid composition of marbling adipose tissue, in direct support of the U.S. beef cattle industries. He also documented for the first time that concentration of oleic acid (a healthful monounsaturated fatty acid) in beef increases the longer cattle are fed a grain-based (starch-containing) diet. Dr. Smith was the first to document that ground beef naturally enriched with oleic acid increased plasma HDL-cholesterol concentrations in men and women, thereby reducing the risk for cardiovascular disease in humans. Dr. Smith has received all the highest research honors awarded by the American Society for Animal Science and the American Meat Science Association and was designated American Society of Animal Science Fellow in 2015. Dr. Smith also has received three Vice Chancellor's Awards in Excellence, notably for research in 2017, and he received the Dean's Outstanding Achievement Award for International

Impact in 2021. In 2014, Dr. Smith received the TAMU System Regents Professor Award, and he was designated as a Senior Faculty Fellow, Texas AgriLife Research in 2020.

Surendranath P. Suman

Dr. Surendranath P. Suman is the Professor of Meat Science and University Research Professor at the Department of Animal and Food Sciences, University of Kentucky. He received his BVSc. and AH from Kerala Agricultural University, India (1999), MVSc. from Indian Veterinary Research Institute (2001), and PhD from the University of Connecticut (2006).

Dr. Suman's research program focuses on the fundamental and applied aspects of meat color. He has authored more than 250 scientific publications (including 105 peer-reviewed journal articles and 10 book chapters). Additionally, he has delivered invited lectures at 60-plus scientific conferences and research institutions in the United States, Canada, Argentina, Brazil, Uruguay, South Africa, Australia, New Zealand, South Korea, China, India, Belgium, Germany, and Norway.

For his outstanding research accomplishments, Dr. Suman has received numerous awards, including the American Meat Science Association Distinguished Research Award (2022), American Meat Science Association International Lectureship Award (2019), American Society of Animal Science Meats Research Award (2018), Thomas Poe Cooper Research Award of the University of Kentucky (2017), American Society of Animal Science Early Career Achievement Award (2013), American Meat Science Association Achievement Award (2012), and International Meat Secretariat Prize (2009).

Dr. Suman is an Associate Editor (2016–present) for *Meat and Muscle Biology*, the official journal of the American Meat Science Association. He also served as an Associate Editor for the *Journal of Animal Science* (2013–2016) as well as the *Journal of Muscle Foods* (2008–2009), and as a Guest Editor for *Animal Frontiers* (2014 October). He served/continues to serve as a member of the editorial boards of *Meat Science* (2010–2016), the *International Journal of Food Science and Technology* (2013–present), and *Fleischwirtschaft International* (2011–present).

Antonio Velarde

Dr. Antonio Velarde holds a Veterinarian Sciences degree, a PhD in Animal Science, and a Master's degree in Science and Welfare of Laboratory Animals. He is a European Veterinary Specialist in Animal Welfare Science, Ethics and Law by the European College of Animal Welfare and Behaviour Medicine (2010).

He has been the head of the Animal Welfare Program in IRTA (Institute for Food and Agricultural Research and Technology-Spain) since 2009. In 2012, he joined the Animal Health and Animal Welfare Panel of the European Food Safety Authority (EFSA). Since 2017, he is a member of the EU Platform on Animal Welfare as an independent expert. Currently, he is also a Deputy Coordinator of the European Reference Centre for the Welfare of Poultry and other small-farmed animals.

Antonio also provides scientific support to several Spanish public institutions. Since 2012, he is the scientific contact point of Spain, according to the Regulation (EC) No 1099/2009 that establishes that each Member State shall ensure that sufficient independent scientific and technical support is available to assist the competent authority. Since 2013, he is a member of the Scientific Committee of the Catalan Food Safety Agency (ACSA).

He has published more than 150 peer-reviewed papers in international journals and coedited 3 books: *On Farm Monitoring of Pig Welfare* (Wageningen Academic Publishers), *Animal Welfare at Slaughter* (5m Publishing, Sheffield, UK), and *Bienestar Animal. Una vision global en Iberoamerica* (Elsevier).

Robyn Warner

Robyn Warner is a Professor of Meat Science in the School of Agriculture, Food and Ecosystem Sciences at the University of Melbourne, Australia. Prof. Warner has a PhD in Food and Animal Science from the University of Wisconsin–Madison in the United States of America, MAgSc from Melbourne University, and BAgSc from La Trobe University. She has previously worked as a senior principal research scientist and team leader for CSIRO Animal, Food and Health Sciences, and the Victorian Department of Primary Industries.

She is Australia's contact person for the Annual International Congress of Meat Science and Technology, an Associate Editor for the journals *MDPI-Foods* and *Animal Production Science*, and is also Chair of the Melbourne University sponsored Hallmark Research Project Initiative Future Food. Prof. Warner has many publications, including over 180 papers in refereed journals. She has received international and national awards for her role on the Meat Standards Australia meat grading scheme and also for her research. Prof. Warner enjoys undertaking research on the fundamental aspects of biochemistry, biology, and biophysics of muscle and food in determining quality.

Professor Warner is a Fellow of the Australian Society of Animal Sciences and Distinguished Professor of the Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences.