



AMSA Honors Chris Calkins as their 2011 Distinguished Research Award Winner

The American Meat Science Association (AMSA) announced that Dr. Chris Calkins is recipient of their 2011 Distinguished Research Award. The award was established in 1965 to recognize members with outstanding research contributions to the meat industry and is sponsored by ConAgra Foods. Dr. Calkins, Professor of Animal Science at the University of Nebraska, will be honored at a special reception and awards presentation at the AMSA 64th Reciprocal Meat Conference on June 21 in Manhattan, KS. Calkins was nominated by Dr. Steven Lonergan, Professor at Iowa State University, who said, “Dr. Chris Calkins exemplifies that ideal combination of a person who applies a sound scholarly approach toward understanding basic meat science principles; maintains an

awareness of practical fresh meat industry concerns, issues and needs; and exhibits enduring motivation and enthusiasm to seek implementation of his research results.” Dr. Lonergan also said, “In his career, he has advanced the understanding of how meat composition and biochemistry impact the quality of fresh meat for retail and for value-added processing.” Dr. Calkins’ most widely recognized work has been in the area of beef muscle profiling. His research could be considered the most industry-accepted work performed by any AMSA member during the past 25 years. In 2004, his muscle profiling research team was awarded the World Prize for Meat Science and Technology, the only time the award has been presented to a U.S. scientist. The benefits of Dr. Calkins’ research have been recognized around the world. He is a desired speaker and frequent recipient of awards honoring his successes and advancements in meat research. Dr. Calkins is a Past President and Fellow of the American Meat Science Association and a Teacher Fellow of the National Association of Colleges and Teachers of Agriculture.

2011 Meats Research Award

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Chris R. Calkins

Chris Calkins is a professor and endowed chair and Nebraska Beef Industry Professor of Animal Science. In his career he has advanced the understanding of how meat composition and biochemistry affect the quality of fresh meat for retail and for value-added processing. He is a past president and fellow of the American Meat Science Association and a teaching fellow of the National Association of Colleges and Teachers of Agriculture. In 2004, Calkins’ muscle profiling research team was awarded the World Prize for Meat Science and Technology, the only time the prize has ever been awarded in the United States.