

CURRICULUM VITA
November, 2025

I. ACADEMIC HISTORY

Name: T. Dean Pringle

Home Address: 716 North 9th Street
Quincy, FL 32351
706-215-5008

Work Address: 155 Research Road
Quincy, FL 32351
706-215-5008

Education:

Degree	Major	Institution	Year
Bachelor of Science	Animal Science	University of Florida, Gainesville	1987
Master of Science	Animal Science	University of Florida, Gainesville	1989
Doctor of Philosophy	Animal Science; minor: Biochemistry	University of Nebraska - Lincoln	1993

Academic and Professional Positions:

Title	Employer	Dates
Graduate Research Assistant	University of Florida	08/1987 to 08/1989
Graduate Research Assistant	University of Nebraska - Lincoln	08/1989 to 06/1993
Post-doctoral Associate	The University of Georgia	07/1993 to 12/1994
Assistant Professor	The University of Georgia	12/1994 to 07/2001
Associate Professor	The University of Georgia	07/2001 to 12/2002
Associate Professor / Undergraduate Coordinator	The University of Georgia	01/2003 to 06/2008
Professor / Undergraduate Coor.	The University of Georgia	07/2008 to 12/2010
Professor	The University of Georgia	01/2011 to 02/2023
Professor and Center Director	The University of Florida	02/2023 to present

II. RESIDENT INSTRUCTION:

Courses Taught:

FYOS 1001 / Freshmen Odyssey/Seminar - 1 hr	221 students in 15 semesters
ADSC 2010 / Introductory Animal Science - 3 hrs	2517 students in 30 semesters
ADSC 3200 / Live Animal and Carcass Evaluation - 3 hrs	549 students in 18 semesters
ADSC 3650 / Introductory Meat Science - 3 hrs	276 students in 11 semesters
ADSC 3710 / Undergraduate Teaching Practicum - 3 hrs	45 students in 15 semesters
ADSC 3910 / Internship in Animal Science - 3-6 hrs	997 students
ADSC 6140 / Advanced Meat Processing - 3 hrs	52 students in 8 semesters
ADSC 6170 / Experimental Techniques in Meat Science - 3 hrs	50 students in 9 semesters

Intercollegiate Meats Judging Team

Serve as Faculty Coordinator for the University of Georgia Intercollegiate Meats Judging Team. The team has competed intermittently since 2003. National Champion, National Division, Fall, 2022.

Undergraduate Advising:

<u>Year</u>	<u>Number of Students</u>
1996 - 2002	123 total
2003 - 2005	50 – 60 per semester
2006 - 2013	100 – 120 per semester
2014 – 2015	80 – 100 per semester
2016 – 2017	50 – 70 per semester
2018 – 2020	20 per semester

Undergraduate Club Advising:

<u>Year</u>	
1994 - 1996	Advisor, Block and Bridle Club
1994 - 2011	Faculty Advisor, Alpha Gamma Rho Fraternity

Recruiting Presentations:

Since 1993, presented over 150 programs designed to recruit students into the Animal and Dairy Science Department at the University of Georgia. These presentations included demonstrations of processed meats manufacturing, ground beef manufacturing, live animal ultrasound, beef and pork carcass grading, pork carcass fabrication, and instrumental and sensory tenderness evaluation of meat products.

Teaching Publications:

1. Pringle, T. D. 2002. An evaluation of the University of Georgia Animal and Dairy Science curriculum by its recent graduates. *J. Anim. Sci.* 80 (Suppl 1):28.
2. Graves, W. M., R.E. Silcox, and T.D. Pringle. 2004. Animal Science in Action: a Recruitment Program in the Animal and Dairy Science Department. Proceedings of the Southern Regional Teaching Symposium.
http://teach-usda.ahnrit.vt.edu/workshops/southern/symposium_pdfs/graves.pdf.
3. Pringle, T.D. 2004. The Callipyge sheep: a Model for Developing Laboratory Skills in Muscle Growth and Meat Quality. Proceedings of the Southern Regional Teaching Symposium.
http://teach-usda.ahnrit.vt.edu/workshops/southern/symposium_pdfs/pringle.pdf.
4. Graves, W.M., T.D. Pringle, and R.E. Silcox. 2004. Animal Science in Action. University of Georgia, Department of Animal and Dairy Science Annual Report. p 3.
5. Pringle, T.D. 2005. Laboratory Notebook for Introductory Meat Science Laboratory, ADSC 3650L, pp 117.
6. Pringle, T. D., C. S. Talton, J. N. Shook, and K. R. Smith. 2007. Callipyge sheep and Clenbuterol-fed sheep: Models for developing laboratory skills in muscle growth and meat quality. Proceedings of the Reciprocal Meats Conference. 60:44.
7. Ricketts, J.C., T. D. Pringle and J. Douglas. 2007. Comparing traditional Pre-Post to retrospective analysis of critical thinking dispositions: An Animal Science example. Proceedings of the NACTA 2007 53rd Annual Conference.
8. Ricketts, J.C., T.D. Pringle and J. Douglas. 2007. Critical thinking disposition differences of Animal Science students and non-majors. Proceedings of the NACTA 2007 53rd Annual Conference.
9. Pringle, T. D., J. L. Douglas and J.C. Ricketts. 2007. Critical thinking dispositions of undergraduates in two Animal Science courses at the University of Georgia. *J. Anim. Sci.* 84:461.
10. Daniel, J.A. and T.D. Pringle. 2008. Use of an informal taste panel to teach students concepts related to beef palatability. *J. Anim. Sci.* 85 (E-Suppl 2):98.
11. Daniel, J.A., S.E. Kitts, and T.D. Pringle. 2009. Effect of instructor on use of an informal consumer sensory panel to teach students concepts related to beef palatability. *J. Anim. Sci.* 87 (E-Suppl 2):114.
12. Daniel, J.A., S.E. Kitts-Morgan, and T. D. Pringle. 2010. Use of an informal consumer sensory panel in conjunction with discussion to teach students concepts related to beef palatability. *NACTA J.* 54(4):7-10.
13. Pringle, T.D. and M.M. Miller. 2011. The Pigsaw puzzle: an interactive approach to introduce the concept of carcass value in market animals. Proceedings of the Reciprocal Meats Conference. 64:79.
14. Pringle, T.D., R.A. Holliday, and J.C. Ricketts. 2012. Student engagement in Animal Science majors and non-majors. Proceedings of the National Teaching and Learning in Animal Sciences Conference. p 73.
15. Rubenstein, E. D. and Pringle, T. D. 2017. Lab or no lab: The utilization of experiential learning in an introductory animal science course. *NACTA Journal*, 61, Supplement (Abstr.).

16. Rubenstein, E., R. Dove, D. Pringle, and S. White. 2020. Does experiential learning improve student performance in an introductory animal science course? AAAE Southern Research Conference. (Abstr.).
17. Rubenstein, E. D., White, S. R., Scott, J. D., Dove, C. R., & Pringle, T. D. 2023. Does experiential learning improve student performance in an introductory animal science course? *Journal of Southern Agricultural Education Research*, 73, 1-13.

Teaching Presentations:

1. An evaluation of the University of Georgia Animal and Dairy Science curriculum by its recent graduates. Southern Section Meeting of American Society of Animal Science, Orlando, FL. February, 2002.
2. *INVITED*: The Callipyge sheep as a model to study muscle growth and meat quality. Southern Regional Teaching Symposium. Athens, GA. May 2004.
3. Callipyge sheep and Clenbuterol-fed sheep: Models for developing laboratory skills in muscle growth and meat quality. Proceedings of the 60th Reciprocal Meats Conference. Brookings, SD. June, 2007.
4. Comparing traditional Pre-Post to retrospective analysis of critical thinking dispositions: An Animal Science example. Proceedings of the NACTA 2007 53rd Annual Conference. Champaign, IL. June, 2007.
5. Critical thinking disposition differences of Animal Science students and non-majors. Proceedings of the NACTA 2007 53rd Annual Conference. Champaign, IL. June, 2007.
6. Critical thinking dispositions of undergraduates in two Animal Science courses at the University of Georgia. Proceedings of the 2007 American Society of Animal Science National meeting. San Antonio, TX. July, 2007.
7. The Pigsaw puzzle: an interactive approach to introduce the concept of carcass value in market animals. Proceedings of the 64th Reciprocal Meats Conference. Manhattan, KS. June, 2011.
8. *INVITED*: Student engagement in Animal Science majors and non-majors. Proceedings of the National Conference on Teaching and Learning in Animal Sciences. Madison, WI, June, 2012.

Graduate Student Training:

Dissertations/Thesis of Students Directed by Dr. Pringle:

1. O'Mara, F.M. 1997. Classification of slaughter cows and their carcasses based on predicted yield differences. M.S. Thesis, Univ. of Georgia, Athens.
2. Brito, G.W. 1999. Segregating feedlot steers into compositional outcome groups using serial real-time ultrasound measurements. M.S. Thesis, Univ. of Georgia, Athens.
3. Greene, M. W. 2001. Effect of conjugated linoleic acid on pork carcass composition, quality, and fatty acid profiles. M. S. Thesis, Univ. of Georgia, Athens.

4. Carole Hicks. 2003. Compositional changes in mature cows using real-time ultrasonic measurements. M.S. Thesis, Univ. of Georgia, Athens.
5. Kelly Mimbs. 2003. The effects of Paylean on animal performance, carcass composition, meat quality, belly firmness and fatty acid composition in pigs sorted into ultrasound backfat thickness classes prior to finishing. M.S. Thesis, Univ. of Georgia, Athens.
6. Gustavo Brito. 2003. Uruguayan national beef quality audit: Industry and consumer concerns. Ph.D. Dissertation, Univ. of Georgia, Athens.
7. Kerry Smith. 2004. Effects of anabolic implants on lipogenic enzymes in cattle. Ph.D. Dissertation, Univ. of Georgia, Athens.
8. Clay Talton. 2006. Effects of Optaflexx feeding on animal performance, carcass traits, yields of carcass primals and value cuts, and meat tenderness in ovarietomized heifers. M.S. Thesis, Univ. of Georgia, Athens.
9. Josh Shook. 2006. The interaction of ractopamine hydrochloride, protein, and gender on live animal performance, carcass cutability, quality, belly firmness, and fatty acid composition in finishing swine. M.S. Thesis, Univ. of Georgia, Athens.
10. Brad Lowe. 2009. Effects of zilmax feeding on market dairy cow performance, carcass characteristics, cutability, muscle quality of selected added value beef cuts, and subcutaneous fat quality. M.S. Thesis, Univ. of Georgia, Athens.
11. Russell McKeith. 2010. Quality and composition traits in pork. M.S. Thesis, Univ. of Georgia, Athens.
12. Melissa Miller. 2012. The effects of pork protein solution on composition, quality, safety, and shelf-life of injected pork loins. M.S. Thesis, Univ. of Georgia, Athens, GA.
13. Kim Crist. 2015. Masters in Animal and Dairy Science. non-thesis.
14. Tyler Murray. 2015. The effects of phenotypic selection for residual feed intake on growth performance and carcass traits in Angus and Braunvieh-sired cattle. M.S. Thesis, Univ. of Georgia, Athens, GA.
15. Johnathan Wells. 2015. The impact of selection using residual average daily gain and marbling EPDs on growth performance and carcass traits in Angus cattle – Year 1. M.S. Thesis, Univ. of Georgia, Athens, GA.
16. Haley Gilleland. 2017. The effects of sire line, slaughter weight and gender on pork quality and yield characteristics. M.S. Thesis, Univ. of Georgia, Athens, GA.
17. Rachael Detweiler. 2017. The impact of selection using residual average daily gain and marbling EPDs on growth performance and carcass traits in Angus cattle – Year 1-3. M.S. Thesis, Univ. of Georgia, Athens, GA.
18. Edward Moore. 2019. The effects of sire line, dam line, slaughter weight and gender on pork quality and yield characteristics. M.S. Thesis, Univ. of Georgia, Athens, GA.
19. Taylor Krause. 2019. The impact of selection using residual average daily gain and marbling EPDs on reproduction, growth, and carcass traits in Angus cattle – Year 1 – 5. M.S. Thesis, Univ. of Georgia, Athens, GA.
20. Kristen Pisani. 2021. The impacts of diet and predicted feed efficiency on performance, ultrasound carcass characteristics, and the gastrointestinal microbiome in growing Angus heifers. M.S. Thesis, Univ. of Georgia, Athens, GA.
21. Taylor Krause. 2022. Effects of probiotics and creep feeding on the stress response to weaning and transportation in Angus steers. Ph.D.

22. Anna Scott. 2023. Applications of sous vide cookery and mechanical tenderization to up-value whole muscle cuts from the beef round. M.S.
23. Christina Welch. 2023. Utilizing the gastrointestinal microbiota to modulate host health through the microbiome-gut-organ-axes. Ph.D.
24. Jonathan McDonald. 2023. Adding value to woody breast chicken meat through further processing. M.S.

Graduate Committee Service:

Manley Kiser, 1996. M.S. University of Georgia, ADSC.
 Jennifer Dunn, 1998. M.S. University of Georgia, ADSC.
 Carolina Realini. 2002. Ph.D. University of Georgia, ADSC.
 Margaret Gillis. 2002. M.S. University of Georgia, ADSC.
 Holly Hill. 2003. M.ADS. University of Georgia, ADSC.
 Devendra Kumar. 2003. Ph.D. University of Georgia, ADSC.
 Shashi Galipalli. 2003. M.S. Fort Valley State University, ADSC.
 Krishna Gadiyaram. 2004. M.S. Fort Valley State University, ADSC.
 Heather Bissett. 2005. M.ADS. University of Georgia, ADSC.
 Jared Long. 2006. M.S. University of Georgia, ADSC.
 Katie Campbell. M.S. 2008. University of Georgia, ADSC.
 Suzanne Meers. Ph.D. 2009. University of Georgia, ADSC.
 Darlene Samuels. Ph.D. 2009. University of Georgia, FDST.
 Jacob Segers. M.S. 2010. University of Georgia, ADSC.
 Rebecca Kersey. M.S. 2012. University of Georgia, ADSC.
 Elyse Ford. 2013. M.S. University of Georgia, ADSC.
 Samantha Belanger. 2014. M.S. University of Georgia, ADSC.
 Macc Rigdon. M.S. 2015. University of Georgia, ADSC.
 Melissa Landrum. M.S. 2015. University of Georgia, Poul. Sci.
 Annie Rich. M.S. 2017. University of Georgia, Entomology.
 Chevis Thomas. Ph.D. 2019. University of Georgia, ADSC.
 Natalie Oswell. Ph.D. 2021. University of Georgia, FDST.
 Darren Seidel. Ph.D. 2021. University of Georgia, ADSC.
 Evann Rowland. M.S. 2021. University of Georgia, ADSC.
 Christina Welch. M.S. 2021. University of Georgia, ADSC.
 Keelee McCarty. Ph.D. 2021. Clemson University, ANS.
 Thiago Belem. M.S. 2022. University of Georgia, PS.
 Sarah Anne Devane. M.S. 2023. University of Georgia, ADSC.
 Savannah Brannen. M.S. 2022. University of Georgia, ADSC.
 Morgan Gravely. M.S. 2022. University of Georgia, ADSC.
 Wenyi Huang. M.S. 2023. University of Georgia, ADSC.
 Mikayla Dycus. Ph.D. 2025. University of Georgia, ADSC.
 Thackery Mayer. Ph.D. 2027. University of Florida, ANS.

III. RESEARCH PUBLICATIONS:

Book Chapters:

1. Calkins, C.R. and T.D. Pringle. 1992. Meat: Structure. In: R. MacRae, R. K. Robinson, and M. J. Sadler (Ed.) Encyclopedia of Food Science, Food Technology and Nutrition. Academic Press, New York.

Refereed Journal Articles:

1. Pringle, T.D., C.R. Calkins, M. Koohmaraie, and S.J. Jones. 1993. Effects over time of feeding a β -adrenergic agonist to wether lambs on animal performance, muscle growth, endogenous muscle proteinase activities, and meat tenderness. *J. Anim. Sci.* 71:636-644.
2. Pringle, T.D., S.A. Lonergan, C.R. Calkins, S.J. Jones, P.S. Miller, and M. Koohmaraie. 1994. Temporal response of rabbits to β -adrenergic agonist feeding: tissue weights, calpains and calpastatin activities and nucleic acid and protein concentrations. *J. Anim. Sci.* 72:68-74.
3. Pringle, T.D., L.P. Johnson, D.K. Bernkopf, and S.E. Williams. 1996. Factors Affecting Purge Losses in Portion Controlled Steaks. *J. Foodservice Systems.* 9:93-105.
4. Northcutt, J.K., T.D. Pringle, J.A. Dickens, and L.L. Young. 1997. Effects of age and tissue type on the calpain proteolytic system in turkey skeletal muscle. *Poult. Sci.* 77:367-372.
5. Pringle, T.D., S.E. Williams, B.S. Lamb, D.D. Johnson, and R.L. West. 1997. Carcass characteristics, the calpain proteinase system and aged tenderness of Angus and Brahman crossbred steers. *J. Anim. Sci.* 75:2955-2961.
6. *O'Mara, F.M., S.E. Williams, J.D. Tatum, G.G. Hilton, T.D. Pringle, J.W. Wise, and F.L. Williams. 1998. Prediction of slaughter cow composition using live animal and carcass traits. *J. Anim. Sci.* 76:1594-1603.
7. Pringle, T.D., S.E. Williams, and L.P. Johnson. 1998. Quality grade, portion size, needle tenderization and cookery method effects on cooking characteristics and palatability traits of portioned strip loin and top sirloin steaks. *J. Foodservice Systems.* 10:73-88.
8. *Dunn, J.L., T.D. Pringle, and S.E. Williams. 1999. Effect of foodservice cookery method, marination, portion size and endpoint temperature on cooking characteristics and tenderness of pork loin chops. *Foodservice Research International.* 11:83-94.
9. Pringle, T.D., J.M. Harrelson, R.L. West, S.E. Williams, and D.D. Johnson. 1999. Calcium-activated tenderization of strip loin, top sirloin and top round steaks in diverse genotypes of cattle. *J. Anim. Sci.* 77:3230-3237.

* Graduate student or project under Dr. Pringle's direction.

10. *DeYonge-Freeman, K.G., T.D. Pringle, A.E. Reynolds, and S.E. Williams. 2000. Evaluation of calcium chloride and spice marination on the sensory and textural characteristics of precooked semitendinosus roasts. *J. Food Quality*. 23:1-13.
11. *Dunn, J.L., S.E. Williams, J.D. Tatum, J.K. Bertrand, and T.D. Pringle. 2000. Identification of optimal ranges in ribeye area for portion cutting of beef steaks. *J. Anim. Sci.* 78:966-975.
12. Pringle, T.D. and S.E. Williams. 2000. Effects of fat thickness and loin eye area on pork carcass quality measures. *J. Muscle Foods* 11:307-318.
13. Pringle, T.D. and S.E. Williams. 2001. Carcass traits, cut yields, and compositional end points in high lean yielding pork carcasses: Effects of 10th rib backfat and loin eye area. *J. Anim. Sci.* 79:115-121.
14. *Realini, C.E., R.E. Williams, T.D. Pringle, and J.K. Bertrand. 2001. Gluteus medius and rump fat depths as additional live animal ultrasound measurements for predicting retail product and trimmable fat in beef carcasses. *J. Anim. Sci.* 79:1378-1385.
15. Sapp, R.L., J.K. Bertrand, T.D. Pringle, and D.E. Wilson. 2002. Effects of selection for ultrasound intramuscular fat percent in Angus bulls on carcass traits in progeny. *J. Anim. Sci.* 80:2017-2022.
16. Riley, D.G., C.C. Chase, Jr., T.D. Pringle, R.L. West, D.D. Johnson, T.A. Olson, A.C. Hammond, and S.W. Coleman. 2003. Effect of sire on μ - and m-calpain activity and rate of tenderization as indicated by myofibrillar fragmentation indices of Brahman steaks. *J. Anim. Sci.* 81:2440 - 2447.
17. Liu, Y., B.G. Lyon, W.R. Windham, C.E. Realini, S.K. Duckett, and T.D. Pringle. 2003. Prediction of color, texture, and sensory characteristics of beef steaks by visible and near infrared reflectance spectroscopy. A feasibility study. *Meat Sci.* 65(3):1107 - 1115.
18. Page, K.A., D.L. Hartzell, C. Li, A.L. Westby, M.A. Della-Fera, M.J. Azain, T.D. Pringle, and C.A. Baile. 2004. β -Adrenergic receptor agonists increase apoptosis of adipose tissue in mice. *Dom. Anim. Endo.* 26:23-31.
19. Gillis, M.H., S.K. Duckett, J.R. Sackmann, C.E. Realini, D.H. Keisler, and T.D. Pringle. 2004. Effects of supplemental rumen-protected conjugated linoleic acid or linoleic acid on feedlot performance, carcass quality, and leptin concentrations in beef cattle. *J. Anim. Sci.* 82:851-859.
20. Gallipali, S. K.M. Gadiyaram, B. Kouakou, T.D. Pringle, and G. Kannan. 2004. Oxidative stability of chevon as influenced by dietary Tasco supplementation in Boer bucks. *Intl Goat Res. Symp. South Africa.*
21. Kouakou, B., S. Gelaye, G. Kannan, T.D. Pringle, and E.A. Amoah. 2005. Blood metabolites, meat quality and muscle calpain-calpastain activities in goats treated with low doses of recombinant bovine somatotropin. *Small Ruminant Res.* 57 (2-3):203-212.

* Graduate student or project under Dr. Pringle's direction.

22. *Mimbs, K.J., T.D. Pringle, M.J. Azain, S.A. Meers, and T.A. Armstrong. 2005. The effects of Paylean on growth performance and ultrasound accretion rates of pigs phenotypically sorted into fat and lean groups. *J. Anim. Sci.* 83:1361-1369.
23. Kannan, G., K.M. Gadiyaram, S. Galipalli, A. Carmichael, B. Kouakou, T.D. Pringle, K.W. McMillin, and S. Gelaye. 2006. Meat quality in goats as influenced by dietary protein and energy levels, and postmortem aging. *Small Rum. Res.* 61:45-52.
24. *Smith, K.R., S.K. Duckett, M.J. Azain, R.N. Sonon, Jr., and T.D. Pringle. 2007. The effect of anabolic implants on intramuscular lipid deposition in finished beef cattle. *J Anim Sci* 2007 85: 430-440.
25. Hausman, G.J., S.P. Poulos, T.D. Pringle, and M.J. Azain. 2008. The influence of thiazolidinediones on adipogenesis in vitro and in vivo: Potential modifiers of intramuscular adipose tissue deposition in meat animals. *J. Anim. Sci.* 86:E236-E243.
26. Gadiyaram, K.M., G. Kannan, T.D. Pringle, B. Kouakou, K.W. McMillin, and Y.W. Park. 2008. Effects of carcass postmortem electrical stimulation on goat meat quality characteristics. *Small Rum. Res.* 78:106-114.
27. Corriher, V.A., B.G. Mullinax, T. D. Pringle, and G. M. Hill. 2009. Forage-finished beef supplemented with corn and corn oil. *Prof. Anim. Sci.* 25:586-595.
28. Meers, S.A., T.D. Pringle, R. D. Jones, and M.A. Azain. 2010. Effect of body composition on diet selection in finishing pigs. *J. Anim. Sci.* 88:1733-1740.
29. Ponrajan, A., M.A. Harrison, J.R. Segers, B.K. Lowe, R.O. McKeith, T. D. Pringle, K.G. Martino, J.H. Mulligan, A.M. Stelzleni. 2011. Effects of sodium citrate plus sodium diacetate and buffered vinegar on *Escherichia coli* O157:H7 and psychrotrophic bacteria in brine-injected beef. *J. Food Prot.* 74(3):359-364.
30. Segers, J.R., R. L. Stewart, Jr., C.A. Lents, T.D. Pringle, M.A. Froetschel, B. K. Lowe, R. O. McKeith, A.M. Stelzleni. 2011. Effect of long-term corn by-product feeding on beef quality, strip loin fatty acid profiles and shelf-life. *J. Anim. Sci.* 89:3792-3802.
31. Samuels, D., L. Billard, D. Pringle, and L. Wicker. 2012. The impact of growth rate on the occurrence of pale birds within two commercial processing plants. *J. Sci. Food Ag.* 92:78-83.
32. Spreight, S.M., M.J. Estienne, A.F. Harper, C.R. Barb, and T.D. Pringle. 2012. Effects of organic selenium supplementation on growth performance, carcass measurements, tissue selenium concentrations, characteristics of reproductive organs and testes gene expression profiles in boars. *J. Anim. Sci.* 90:533-54
33. *Lowe, B.K., R. O. McKeith, J.R. Segers, R.M.Pitzer, J.A. Safko, M.A. Froetschel, R. L. Stewart, Jr. A.M. Stelzleni, M.N. Streeter, J.M. Hodgen, and T.D. Pringle. 2012. The effect of zilpaterol hydrochloride supplementation on market dairy cow performance, carcass characteristics and cutability. *Prof Anim. Scientist.* 28:150-157.

* Graduate student or project under Dr. Pringle's direction.

34. Shim, M.Y., M. Tahir, A.B. Karnuah, M. Miller, T.D. Pringle, S.E. Aggrey, and G.M. Pesti. 2012. Strain and sex effects on growth performance and carcass traits of contemporary commercial broiler crosses. *Poul. Sci.* 91:2942-2948.
34. *McKeith, R.O. and T.D. Pringle. 2013. Quality attributes and color characteristics in three-piece boneless hams. *Meat Sci.* 95:59-63.
35. Segers, J.R., A.M. Stelzleni, T.D. Pringle, M.A. Froetschel, C.L. Ross, and R.L. Stewart, Jr. 2013. Use of corn gluten feed and distiller's grains plus solubles as a replacement for soybean meal and corn for supplementation in a corn-silage based stocker system. *J. Anim. Sci.* 91:950-6.
36. Stelzleni, A.M., M.A. Froetschel, and T.D. Pringle. 2013. Effects of feeding extruded full-fat cottonseed pellets in place of tallow as a fat source for finishing heifers on feedlot performance, carcass characteristics, sensory traits, display color, and fatty acid profiles. *J. Anim. Sci.* 91:4510-4520.
37. Nicholson, J.D.W., K.L. Nicholson, L.L. Frenzel, R.J. Maddock, R.J. Delmore Jr., T.E. Lawrence, W.R. Henning, T.D. Pringle, D.D. Johnson, J.C. Paschal, R.J. Gill, J.J. Cleere, B.B. Carpenter, R.V. Machen, J.P. Banta, D.S. Hale, D.B. Griffin, and J.W. Savell. 2013. Survey of transportation procedures, management practices, and health assessment related to quality, quantity, and value for market beef and dairy cows and bulls. *J. Anim. Sci.* 91:5026-5036.
38. *Talton, C.S., A. M. Stelzleni, J.S. Shook, G.M. Hill, C.R. Kerth, M. Pence, and T.D. Pringle. 2014. Effects of ovariectomization and ractopamine hydrochloride inclusion in heifer feedlot performance, meat yield, and tenderness of select muscles. *Meat Science* 96:73-81.
39. Eastwood, L.C., C.A. Boykin, M.K. Harris, A.N. Arnold, D.S. Hale, C.R. Kerth, D.B. Griffin, J.W. Savell, K.E. Belk, D.R. Woerner, J.D. Hasty, R.J. Delmore, Jr., J.N. Martin, T.E. Lawrence, T.J. McEvers, D.L. VanOverbeke, G.G. Mafi, M.M. Pfeiffer, T.B. Schmidt, R.J. Maddock, D.D. Johnson, C.C. Carr, J.M. Scheffler, T.D. Pringle, A.M. Stelzleni. 2017. National Beef Quality Audit-2016. Transportation, mobility, and harvest-floor assessments of targeted characteristics that affect quality and value of cattle, carcasses, and by-products. *Transl. Anim. Sci.* 1:229-238.
40. Boykin, C.A., L.C. Eastwood, M.K. Harris, D.S. Hale, C.R. Kerth, D.B. Griffin, A.N. Arnold, J.D. Hasty, K.E. Belk, D.R. Woerner, R.J. Delmore, J.N. Martin, D.L. VanOverbeke, G.G. Mafi, M.M. Pfeiffer, T.E. Lawrence, T.J. McEvers, T.B. Schmidt, R.J. Maddock, D.D. Johnson, C.C. Carr, J.M. Scheffler, T.D. Pringle, A.M. Stelzleni, J. Gottlieb and J.W. Savell. 2017. National Beef Quality Audit-2016: In-plant survey of carcass characteristics related to quality, quantity, and value of fed steers and heifers. *J. Anim. Sci.* 95: 2993-3002.
41. Boykin, C.A., L.C. Eastwood, M.K. Harris, D.S. Hale, C.R. Kerth, D.B. Griffin, A.N. Arnold, J.D. Hasty, K.E. Belk, D.R. Woerner, R.J. Delmore, J.N. Martin, D.L. VanOverbeke, G.G. Mafi, M.M. Pfeiffer, T.E. Lawrence, T.J. McEvers, T.B. Schmidt, R.J. Maddock, D.D. Johnson, C.C. Carr, J.M. Scheffler, T.D. Pringle,

* Graduate student or project under Dr. Pringle's direction.

- A.M. Stelzleni, J. Gottlieb and J.W. Savell. 2017. National Beef Quality Audit – 2016: Survey of carcass characteristics through instrument grading assessments. *J. Anim. Sci.* 95:3003-3011.
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* Graduate student or project under Dr. Pringle's direction.

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Popular Press:

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2. *DeYonge, Kim, Dean Pringle, Scott Williams, and Estes Reynolds. 1997. Tender Roasts. Food Processing Lines. Newsletter of the Food Process Research and Development Laboratory at the University of Georgia.
3. *Hicks, Carole and Dean Pringle. 2002. Scanning for the future: live animal carcass ultrasound, a means to the end. Georgia Cattleman Magazine, vol 30(8):20.
4. *Hicks, Carole and Dean Pringle. 2002. Scanning for the future: collecting carcass ultrasound data. Georgia Cattleman Magazine, vol 30(9):14.
5. *Hicks, Carole and Dean Pringle. 2003. Utilizing carcass ultrasound data in your herd. Georgia Cattleman Magazine, vol 31(1):26.
6. *Talton, Clay. 2007. Optaflexx and the beef value cuts. Georgia Cattleman Magazine, vol 35(1):68-69.
7. *Stelzleni, A. and D. Pringle. 2014. Can heifer feedlot performance be controlled? The National Provisioner.
8. *Bennett, Katie, Jacob Segers, and Dean Pringle. 2015. Grain-fed versus grass-fed beef – effects on eating quality. UGA ADS Extension newsletter.
9. *Stelzleni, A. and D. Pringle. 2015. Meat Science Review: Influence of ovariectomization and Ractopamine-HCl supplementation on heifer feedlot performance and meat quality. The University of Georgia Animal and Dairy Science Departmental Report.
10. Pringle, T.D., J. Wells, R. Detweiler, J. Segers, and J. Duggan. 2016. Selecting for efficiency in beef cattle. Georgia Cattlemen’s Magazine. Dec issue.
11. Duggin, J., D. Pringle, and A. Dunn. 2017. Application of advanced beef herd record keeping for enhanced producer education and research efforts. Georgia Cattlemen Magazine.
12. Duggin, J., T. Callaway, D. Pringle, L. Stewart, J. Segers, D. Hancock, and B. Credille. 2018. ACC for Beef Update: Cow-calf research technology CowManager™ monitoring system for research. Georgia Cattlemen Magazine.
13. Hinkle, N., A. Rich, I. Irish, and D. Pringle. 2018. Death by Cattle: Eprinomectin endectocide efficacy in management of malaria mosquitoes (*Anopheles quadrimaculatus*). The University of Georgia Entomology Departmental Report.
14. Warner, A., T. Krause, A. Ling, G. Pittman, D. Daniels, Jr., N. Hinkle, D. Pringle and R. Rekaya. 2019. Developing a tool for reducing horn fly abundance in cattle. Georgia Cattlemen’s Magazine. Oct issue.
15. Welch, C. B., J. M. Lourenco, T. R. Krause, T. R. Callaway and T. D. Pringle. 2020. Gastrointestinal microbiome in high- and low-efficiency beef cattle. Braford News. Vol 34 (Issue 4):16.
16. Heins, B. E. Rollins, and D. Pringle. 2021. Improving beef from dairy herds. Georgia Cattlemen’s Magazine.

* Graduate student or project under Dr. Pringle’s direction.

17. Lourenco, J., T. Callaway, B. Heins, E. Rollins, F. Fluharty, and D. Pringle. 2021. Group of UGA investigators set to study the gastrointestinal microbiome of dairy-beef steers. Georgia Dairy Fax.
18. Pisani, K., C. Welch, J. Lourenco, D. Pringle, and T. Callaway. 2021. Genetics, diet or gut bacteria: which one will save you the most money? Georgia Dairy Fax.
19. Krause, T. R., J. M. Lourenco and T. D. Pringle. 2021. Rumen microbiome impacts adipose accumulation in steers. National Provisioner – Meat Science Review. 11Mar21.

IV. SCIENTIFIC PRESENTATIONS:

National/International:

1. The effects of length of β -adrenergic agonist treatment on animal performance, muscle growth and muscle protease activity of finishing lambs. Annual Meeting of the American Society of Animal Science, Laramie, WY, July, 1991.
2. Temporal response of rabbits to β -adrenergic agonist feeding: tissue weight, calpains and calpastatin activities, and nucleic acid and protein concentrations. Annual Meeting of American Meat Science Association, Lincoln, NE, June, 1993.
3. The role of the calpain/calpastatin system in the muscle hypertrophy associated with double-muscling in beef. Annual Meeting of American Meat Science Association, State College, PA, June, 1994.
4. Effects of breed type, age of feeding, aging time and endpoint cooking temperature on tenderness of longissimus and semitendinosus steaks. Annual Meeting of American Meat Science Association, Provo, UT, June, 1996.
5. Utilization of calcium chloride and spice marination to improve the sensory and textural characteristics of precooked roast beef. Annual Meeting of the American Society of Animal Science, Nashville, TN. July, 1997.
6. *INVITED*: Improving Beef Quality. Presented at the 1998 PRADO Agricultural Exposition, Montevideo, Uruguay. This was the first national teleconference from the PRADO Exposition and reached six remote locations across Uruguay. This conference was also received in Brazil and Argentina by delayed video telecast, September, 1998.
7. *INVITED*: The United States Beef Carcass Evaluation System. Presented at the INIA Experiment Station, Tacuarembó, Uruguay. This conference included attendees from the Uruguayan meats industry, the Uruguayan national meat institute (INAC), the Uruguayan national university and the national agricultural research organization of Uruguay (INIA), September, 1998.
8. *INVITED*: Use of Ultrasound in Predicting Meat Quality Traits. Presented at the INIA Experiment Station, La Estranzuela, Uruguay. This conference included attendees from the national university, INAC and INIA, September, 1998.

9. *INVITED*: Factors Influencing Beef Quality. Presented at LATU, Montevideo, Uruguay. This conference included attendees from the Uruguayan national butcher's association, INAC, the national university and INIA, September, 1998.
10. *INVITED*: Prediction of pork carcass composition for potential use in market reporting: compositional variation in carcasses classified as US 1. Proc Annual Meeting of American Meat Science Association, Stillwater, OK, June, 1999.
11. *INVITED*: Advancements in the Assessment of Beef Quality and Tenderness. Presented at the Congreso de Produccion y Comercializacion de Carne, Montevideo, UY, November, 2000. This congress included attendees from Uruguay, Argentina, and Brazil and included speakers from the United States, Canada, Europe, Japan, and South America.
12. *INVITED*: Factors related to beef tenderness and their regulation. Presented at the INIA Experiment Station, Tacuarembó, Uruguay. This conference included attendees from the national agricultural research organization of Uruguay (INIA), November, 2000.
13. Carcass cutability, belly firmness, and fatty acid composition of ractopamine supplemented pigs sorted into backfat thickness classes. Annual Meeting of the American Society of Animal Science, Phoenix, AZ. June, 2003.
14. *INVITED*: Factors influencing pork quality. National graders meeting. USDA-AMS. August, 2005.
15. Interaction of Ractopamine hydrochloride and dietary protein on growth performance and carcass characteristics in finishing swine. 59th Annual Meeting of the American Meat Science Association, Champaign, IL, June, 2006.
16. Effects of Ractopamine hydrochloride and ovariectomy on animal performance, carcass traits, and yields of carcass subprimals and value cuts in feedlot heifers. 59th Annual Meeting of the American Meat Science Association, Champaign, IL, June, 2006.
17. Callipyge sheep and Clenbuterol-fed sheep: Models for developing laboratory skills in muscle growth and meat quality. Annual Meeting of the American Meat Science Association, Brookings, SD, June, 2007.
18. Factors influencing belly firmness in pork carcasses. Annual Meeting of the American Meat Science Association, Brookings, SD, June, 2007.
19. Comparing traditional Pre-Post to retrospective analysis of critical thinking dispositions: An Animal Science example. Annual Meeting of the National Association of College Teachers of Agriculture, Champaign, IL, June, 2007.
20. Critical thinking disposition differences of Animal Science students and non-majors. Annual Meeting of the National Association of College Teachers of Agriculture, Champaign, IL, June, 2007.
21. Critical thinking dispositions of undergraduates in two Animal Science courses at the University of Georgia. Annual Meeting of the American Society of Animal Science, San Antonio, TX, July, 2007.
22. *INVITED*: Results from the 2007 National Market Cow and Bull Beef Quality Audit. Teach the Teachers. NCBA. National BQA meeting. Kansas City, MO. Jun 2008.
23. The effect of anionic mineral supplementation on animal performance, plasma and muscle calcium, carcass composition, and meat tenderness in Brahman-influenced

- feedlot cattle. Annual Meeting of the American Meat Science Association, Gainesville, FL, June, 2008.
24. Feeding extruded full-fat cottonseed or tallow as a source of fat in finishing beef diets: 1. Carcass characteristics, lipid oxidation, color, and tenderness. Annual Meeting of the American Meat Science Association, Gainesville, FL, June, 2008.
 25. *INVITED*: Summary of the 2007 National Market Cow and Bull Beef Quality Audit. Tri-State Beef Cattle Symposium, Wray, CO, Jan, 2009.
 26. *INVITED*: Value cuts from the beef Shoulder Clod and Chuck Roll. Tri-State Beef Cattle Symposium, Wray, CO, Jan, 2009.
 27. *INVITED*: Use of ultrasound technologies in the beef cattle industry. EMBRAPA National Research Symposium. Campo Grande, Brazil. Jul 2009.
 28. *INVITED*: Methods for assessing the proficiency of ultrasound technicians – The US/UGC model. EMBRAPA National Research Symposium. Campo Grande, Brazil. Jul 2009.
 29. *INVITED*: Applications of ultrasound technology in livestock production. Annual Meeting of the Sociedade Brasileira de Zootecnia. Maringa, Brazil. Jul 2009.
 30. Effect of zilpaterol hydrochloride supplementation on market dairy cow carcass characteristics, cutability, and meat tenderness. Annual Meeting of the American Meat Science Association, Lubbock, TX, June, 2010.
 31. Quality attributes and color characteristics of three-piece boneless hams. Annual Meeting of the American Meat Science Association, Lubbock, TX, June, 2010.
 31. Strain and gender effects on broiler meat quality. International Poultry Science Forum. Atlanta, GA, Jan, 2012.
 32. Strain and sex effects on growth performance and carcass traits of contemporary commercial cross broilers. International Poultry Science Forum. Atlanta, GA, Jan, 2012.
 33. Quality, yield, shelf-life, and tenderness of pork loins enhanced with either a salt and phosphate brine, a salt and pork protein solution, or a salt, vinegar and pork protein solution. Annual Meeting of the American Meat Science Association, Fargo, ND, June, 2012.
 34. *INVITED*: Student engagement in Animal Science majors and non-majors. National Teaching and Learning in Animal Sciences Conference. Madison, WI, June 2012.
 35. *INVITED*: Beyond the sizzle. US Meat Export Federation meeting including representatives from the Caribbean, Central and South America. Athens, GA, Feb, 2014.
 36. *INVITED*: Innovative pork and beef carcass fabrication techniques. US Meat Export Federation meeting including representatives from the Caribbean, Central and South America. Athens, GA, Feb, 2014.
 37. *INVITED*: Beyond the sizzle. US Meat Export Federation meeting including representatives from the Caribbean. Athens, GA, Sep, 2014.
 38. *INVITED*: Innovative pork and beef carcass fabrication techniques. US Meat Export Federation meeting including representatives from the Caribbean. Athens, GA, Sep, 2014.
 39. *INVITED*: Pork carcass fabrication demonstration. International Production and Processing Expo, Atlanta, GA, Jan 15.

40. *INVITED*: Pork retail cut identification. International Production and Processing Expo, Atlanta, GA, Jan 15.
41. *INVITED*: Sensory aspects of pork related to quality and cooking. International Production and Processing Expo, Atlanta, GA, Jan 15.
42. *INVITED*: Application of carcass ultrasound in the swine industry. Annual Meeting of the American Meat Science Association, Lincoln, NE, June, 2015.
43. *INVITED*: Use of real-time ultrasound in beef cattle. Annual Meeting of the American Meat Science Association, Lincoln, NE, June, 2015.
44. The effects of phenotypic selection for residual feed intake on growth performance and carcass traits in Angus and Braunvieh-sired cattle. Annual meeting of the American Meat Science Association, Lincoln, NE, Jun, 15.
45. Processing yields and quality characteristics of hotdogs made with functionalized mechanically separated chicken solutions. Annual meeting of the American Meat Science Association, Lincoln, NE, Jun, 15.
46. The impact of selection using residual average daily gain and marbling EPD on growth performance and carcass traits in Angus steers. Annual meeting of the American Society of Animal Science. Orlando, FL, Jul, 15.
47. The impact of selection using residual average daily gain and marbling EPD on growth reproductive performance in Angus heifers. Annual meeting of the American Society of Animal Science. Orlando, FL, Jul, 15.
48. *INVITED*: Market hog evaluation and value determination. PORK 101. Missisaugua, ON, Canada, Sep 15.
49. *INVITED*: Pork quality and tenderness. PORK 101. Missisaugua, ON, Canada, Sep 15.
50. *INVITED*: Water holding capacity: Hands-on demonstration. PORK 101. Missisaugua, ON, Canada, Sep 15.
51. *INVITED*: Innovative pork and beef carcass fabrication techniques. US Meat Export Federation Caribbean Retailers meeting. Athens, GA, Dec, 2015.
52. *INVITED*: Pork carcass fabrication demonstration. International Production and Processing Expo, Atlanta, GA, Jan 16.
53. *INVITED*: Pork retail cut identification. International Production and Processing Expo, Atlanta, GA, Jan 16.
54. *INVITED*: Sensory aspects of pork related to quality and cooking. International Production and Processing Expo, Atlanta, GA, Jan 16.
55. Evaluating the effects of industry-wide carcass trait selection on beef breeding heifers in Georgia: An extension education effort. National meeting of the Association of County Agriculture Agents. Jul, 2016.
56. *INVITED*: Pork retail cut identification. International Production and Processing Expo, Atlanta, GA, Jan 17.
57. *INVITED*: Pork carcass fabrication demonstration. International Production and Processing Expo, Atlanta, GA, Jan 17.
58. *INVITED*: Sensory aspects of pork related to quality and cooking. International Production and Processing Expo, Atlanta, GA, Jan 17.
59. The impact of selection using residual average daily gain and marbling EPDs on growth performance and carcass traits in Angus cattle. Annual meeting of the American Meat Science Association, College Station, TX, Jun, 17.

60. The effects of sire line, slaughter weight, and gender on pork quality and yield characteristics. Annual meeting of the American Meat Science Association, College Station, TX, Jun, 17.
61. *INVITED*: Pork Production Overview. PORK 101. University of Illinois, Champaign-Urbana, IL, Oct, 17.
62. *INVITED*: Cured Pork Technology. PORK 101. University of Illinois, Champaign-Urbana, IL, Oct, 17.
63. *INVITED*: Pork Quality Attributes. PORK 101. University of Illinois, Champaign-Urbana, IL, Oct, 17.
64. Luring malaria vectors to their death: Evaluating the potential of bovine zooprophyllaxis using eprinomectin. Annual Society for Vector Ecology Conference, San Juan, PR, Sep 19.
65. Non-antibiotic strategies to modify the microbial population of dairy cattle: impacts on milk production, animal health and food safety. 3rd International Symposium on Alternatives to Antibiotics. Bangkok, Thailand, Sep, 19.
66. One size doesn't fit all: Natural ingredients perform differently in comminuted and whole muscle enhanced pork. Annual meeting of the Institute of Food Technologists, virtual, Jul, 20.
67. The relationship between the rumen microbiome and carcass merit in Angus steers. Annual meeting of the International Congress of Meat Science and Technology and the American Meat Science Association, virtual, Aug, 20.
68. The relationship between the hindgut microbiome and carcass merit in Angus steers. Annual meeting of the International Congress of Meat Science and Technology and the American Meat Science Association, virtual, Aug, 20.
69. Using CowManager® to understand behavioral and physiological differences in beef cattle during weaning. Annual meeting of the National Association of County Agricultural Agents (virtual). Sep, 20.
70. Genetic study of horn fly abundance in beef cattle. In: Multistate Project S-1076: Fly Management in Animal Agriculture Systems and Impacts on Animal Health and Food Safety (virtual). Jan, 21.
71. *INVITED*: Factors influencing pork quality. Annual Convention of the Wisconsin Association of Meat Processors, University of Wisconsin, Madison, WI, Apr, 21.
72. *INVITED*: The effects of belly weight and location within the belly on bacon yield and quality characteristics. Annual Convention of the Wisconsin Association of Meat Processors, University of Wisconsin, Madison, WI, Apr, 21.
73. Genetic parameters of thrombin as a proxy for horn fly abundance in beef cattle. Annual meeting of the American Society of Animal Science, Louisville, KY, Jul, 21.
74. Association between thrombin and horn fly abundance in beef cattle. Annual meeting of the American Society of Animal Science, Louisville, KY, Jul, 21.

Regional:

1. *INVITED*: What needs to be done to produce a tender product? Annual Meeting of the Alabama Cattlemen's Association, Montgomery, AL, November, 1994.

2. *INVITED*: How do we produce tender beef? Meeting of the American Breeds Coalition, Auburn, AL, January, 1995.
3. The role of the calpain proteinase system in aged tenderness of Angus and Brahman crossbred steers. Southern Sectional Meeting of American Society of Animal Science, Greensboro, NC, January, 1996.
4. Effects of fat thickness and loin eye area on pork carcass quality traits. Southern Sectional Meeting of American Society of Animal Science, Lexington, KY. January, 2000.
5. *INVITED*: Value determinants in beef. Proceedings of the 23rd Annual National Senepol Cattle Breeders Association, Perry, GA, June 23, 2000.
6. *INVITED*: Carcass characteristics of beef carcasses with Senepol inheritance. Proceedings of the 23rd Annual National Senepol Cattle Breeders Association, Perry, GA, June 23, 2000.
7. Finishing performance and ultrasound composition of Paylean supplemented pigs sorted into backfat thickness classes. Midwest Sectional Meeting of the American Society of Animal Science, Des Moines, IA. March, 2003.
8. The effects of Paylean on carcass yield and quality attributes from pigs differing in pre-finishing ultrasound 10th rib fat thickness. Midwest Sectional Meeting of the American Society of Animal Science, Des Moines, IA. March 2003.
9. *INVITED*: Determining value in beef carcasses. Hereford 101. Regional meeting of the American Hereford Association. Athens, GA. May 2005.
10. *INVITED*: Beef Carcass Quality and Yield Grading. Regional meeting of the American Simmental Association. Athens, GA. Apr 2006.
11. *INVITED*: Introduction of the newly developed Beef Value Cuts. Regional meeting of the American Simmental Association. Athens, GA. Apr 2006.
12. *INVITED*: Utilizing Carcass Ultrasound Data in your Breeding Herd. Regional meeting of the American Simmental Association. Athens, GA. Apr 2006.
13. *INVITED*: Summary of the 2007 National Market Cow and Bull Beef Quality Audit. NCBA. Region II meeting. Columbus, GA. May 2008.
14. *INVITED*: Value cuts from the beef chuck roll. NCBA. Region II meeting. Columbus, GA. May 2008.
15. Fat quality in Holstein cows fed zilpaterol HCl. Midwest ASAS meeting. Des Moines, IA. Feb 2010.
16. Prediction of carcass traits and fat free lean using ultrasound measures at the last rib and tenth rib in swine. Midwest ASAS meeting. Des Moines, IA. Feb 2010.
17. Beef carcass yield and quality grading. USDA-AMS Southeastern US Correlation meeting. Athens, GA, Dec, 15.
18. Innovative beef carcass fabrication techniques. USDA-AMS Southeastern US Correlation meeting. Athens, GA, Dec, 15.

State:

1. *INVITED*: Post mortem factors affecting muscle quality. Small Meat Processors Workshop, Athens, GA, June, 1994.

2. *INVITED*: Factors influencing the stability of emulsified meat products. International Poultry Products Workshop, Athens, GA, January, 1995.
3. *INVITED*: Factors affecting beef quality. 37th Annual Georgia Cattlemen's Convention, Athens, GA, February, 1998.
4. *INVITED*: Overview of swine carcass composition and quality research in University of Georgia Animal and Dairy Sciences. Georgia Pork Congress, Athens, GA, July, 2002.
5. *INVITED*: Utilization of ultrasound carcass measures in beef cattle production. Georgia Farm Bureau Annual Convention, Jekyll Island, GA, August 2002.
6. *INVITED*: Beef carcass value determinants. 44th Annual Georgia Cattlemen's Convention, Athens, GA, February, 2005.
7. *INVITED*: Measuring meat tenderness. 44th Annual Georgia Cattlemen's Convention, Athens, GA, February, 2005.
8. *INVITED*: Beef quality and yield grading. 45th Annual Georgia Cattlemen's Association Annual Meeting, Athens, GA, Feb 06.
9. *INVITED*: Introduction of the newly developed Beef Value Cuts. 45th Annual Georgia Cattlemen's Association Annual Meeting, Athens, GA, Feb 06.
10. *INVITED*: Beef Value Cuts Fabrication. UGA/GCA Beef 101: Foodservice workshop, Athens, GA, Apr 06.
11. *INVITED*: Beef Value Cuts Fabrication. UGA/GCA Beef 101: Foodservice workshop, Athens, GA, Jun 06.
12. *INVITED*: Beef Carcass Value. Georgia Simmental and Simbrah Assoc Annual Field Day. Newnan, GA, Jun, 12.
13. *INVITED*: Carcass Ultrasound in the Beef Industry. Georgia Simmental and Simbrah Assoc. Annual Field Day. Hogansville, GA, Jun, 12.
14. *INVITED*: Value of Carcass Ultrasound to the Beef Producer. Irwinville Beef Cattle Shortcourse, Irwinville, GA, Mar, 14.
15. *INVITED*: Efficiency in Beef Cattle. Annual meeting of the Georgia Angus Association. Jan, 16.
16. *INVITED*: Use of ultrasound in beef cattle production. Burke/Jefferson County Beef Cattle Field Day. Mar, 16.
17. *INVITED*: Innovative fabrication of the chuck roll. Burke/Jefferson County Beef Cattle Field Day. Mar, 16.
18. *INVITED*: Beef utilization in the restaurant/foodservice sector. SLO FOOD Atlanta. Apr, 16.
19. *INVITED*: Beef palatability and carcass fabrication. SLO FOOD Atlanta. Apr, 16.
20. *INVITED*: Use of ultrasound in beef cattle production. Newton County Beef Cattle Field Day. May, 16.
21. Luring malaria vectors to their death: Evaluating the potential of bovine zooprophylaxis using eprinomectin. Georgia Mosquito Control Association Annual Meeting, Lake Blackshear, GA, Aug 19.
22. Developing an image-based assessment technique for on-host horn fly numbers. Meeting of the UGA chapter of Epsilon Sigma Phi – Alpha Beta chapter (virtual), Aug, 20.
23. *INVITED*: Application of carcass ultrasound in beef production. 73rd Annual Florida Beef Cattle Short Course. Gainesville, FL, May, 24.

Local:

1. *INVITED:* The role of the calpain/calpastatin system in muscle growth and meat tenderness. Seminar presented in the USDA-ARS Russell Research Center Seminar Series, May, 1994.
2. *INVITED:* Utilization and marketing of the newly developed Beef Value Cuts. Monthly meeting of the Wilkes Co. Cattlemen's Association. Washington, GA. Apr 07.
3. *INVITED:* Did my steak really come all the way from Colorado? Bi-Monthly meeting of the Gadsden Co. Cattlemen's Association. Quincy, FL. Apr 25.

Extension Presentations: Presented over 60 industry-oriented talks to regional, state, and county groups.

V. CONTRACTS AND GRANTS AWARDED:

Date	Proposal	Agency	Amount	PI/Coop.
02/90	The role of the calcium dependent protease system in muscle protein turnover	Purina Mills Fellowship Program	\$10,000	PI
11/93	The relationship between calpastatin RFLP's and beef tenderness	Univ. of Ga. New Faculty Grant	\$4,800	PI
01/94	Factors affecting purge losses in portion-controlled steaks	The Bruss Company	\$3,030	PI
02/94	Role of calpains in predicting beef tenderness in diverse genotypes	Georgia Beef Board	\$3,500	PI
02/94	Regulation of marbling in beef cattle	Georgia Beef Board	\$12,600	PI
08/94	Proteinase/activator/inhibitor interactions in avian and other muscle tissues	USDA-ARS	\$33,000	PI
02/95	Calcium activated tenderization of loin and round steaks from diverse genotypes of cattle	Georgia Beef Board	\$11,750	PI
02/95	Destruction of pathogenic bacteria in ground beef patties using high temperature cookery	Georgia Beef Board	\$10,500	PI
08/95	Proteinase/activator/inhibitor interactions in avian and other muscle tissues	USDA-ARS	\$6,000	PI
02/96	Utilization of calcium chloride and spice marination to improve the sensory and textural characteristics of roast beef	Georgia Beef Board	\$4,750	PI
07/97	Development of cutout yields for average and high lean yielding slaughter hogs for potential use in market reporting	USDA-AMS / GA Department of Agriculture	\$67,140	PI
09/97	Proteinase/activator/inhibitor interactions in avian and other muscle tissues	USDA-ARS	\$7,000	PI
11/97	Vitamin D ₃ supplementation as a means to enhance tenderness of short-fed steers	Georgia Beef Board	\$4,000	PI
12/97	Vitamin D ₃ supplementation as a means to enhance beef loin tenderness	Georgia Beef Board	\$3,000	PI
08/98	Use of serial ultrasound and live animal measurements to sort feedlot cattle: prediction of compositional and quality-based outcome groups	Instituto Nacional de Investigacion Agropecuaria	\$9,000	PI
10/98	Assessment of beef tenderness using near infrared spectroscopy	USDA-ARS	\$14,000	PI

03/99	Gift for research on improving beef carcass traits using live animal ultrasound technology	Georgia Beef Board	\$2,000	PI
04/99	Myostatin inhibitor effects on growth performance and carcass traits in pigs	MetaMorphix, Inc.	\$120,176	Co-PI
08/99	Assessment of beef tenderness using near infrared spectroscopy	USDA-ARS	\$12,500	PI
03/00	Gift for research on improving beef carcass traits using live animal ultrasound technology	Georgia Beef Board	\$1,790	PI
03/00 [†]	Development of value-added products using chevon	USDA / Capacity Building Grants	\$298,878	Coop
08/00	Developing a value-based marketing system for the Uruguayan beef industry	Instituto Nacional de Investigacion Agropecuaria	\$10,000	PI
03/01	Gift for research on improving beef carcass traits using live animal ultrasound technology	Georgia Beef Board	\$1,815	PI
05/02	Gift for research on improving beef carcass traits using live animal ultrasound technology	Georgia Beef Board and various beef producers	\$3,620	PI
11/02	The effects of Paylean® on pig growth, carcass composition, and carcass quality in pigs sorted into ultrasound backfat thickness classes prior to finishing	Elanco Animal Products	\$33,350	Co-PI
05/02	Assessment of beef tenderness using near infrared spectroscopy	USDA-ARS	\$38,000	PI
01/03	Assessment of beef tenderness using near infrared spectroscopy	USDA-ARS	\$5,000	PI
02/03	The Clinical Effectiveness of Paylean® on Growth, Composition and Sensory Characteristics in Heavy Weight Finishing Swine - Phase I	Elanco Animal Health	\$59,100	PI
08/03	The Clinical Effectiveness of Paylean® on Growth, Composition and Sensory Characteristics in Heavy Weight Finishing Swine - Phase II	Elanco Animal Health	\$86,520	PI
12/03	Interactions of Paylean® and genetic lines	Elanco Animal Health	\$54,875	Co-PI
12/03	Gift for research on improving beef carcass traits using live animal ultrasound technology	Various producers	\$1,340	PI
07/04	Learning styles of Animal Science students	PRISM	\$4,000	Coop

08/04	National beef cattle live animal ultrasound certification program	Ultrasound Guidelines Council	\$27,450	PI
12/04	Gift for research on improving beef carcass traits using live animal ultrasound technology	Various producers	\$815	PI
08/05	National beef cattle live animal ultrasound certification program	Ultrasound Guidelines Council	\$25,198	PI
10/05	Gift for research on improving swine growth and pork carcass composition	Elanco Animal Health	\$10,000	PI
01/06	Effects of Optaflexx® feeding on animal performance, carcass traits, and meat tenderness in ovariectomized heifers	NCBA / Elanco Animal Health	\$47,834	PI
03/06	Effect of anionic mineral supplementation on growth, carcass traits, and meat tenderness in Brahman-influenced steers	NCBA	\$38,160	PI
05/06	National beef cattle live animal ultrasound certification program	Ultrasound Guidelines Council	\$27,450	PI
09/06	National market cow and bull beef quality audit	NCBA	\$100,000	Coop
01/07	Enhancing the concentration of CLA in beef by feeding extruded full-fat cottonseed	Georgia Cotton Commission	\$29,000	PI
04/07	Evaluating the proficiency of field technicians for carcass ultrasound data collection in beef cattle.	Ultrasound Guidelines Council	\$27,450,974	PI PI
07/07	Effect of Ractopamine feeding on Danbred genetics	Elanco Animal Health	\$14,000	PI
02/08	Validation of pathogen intervention strategies for E. coli. O157:H7 and quality characteristic analysis of several antimicrobial products used in conjunction with multi-needle injection for whole muscle non-intact beef	FOODPAC	\$70,750	Coop
04/08	Certification of field technicians on carcass ultrasound data collection in beef cattle	Ultrasound Guidelines Council	\$18,500	PI
07/08	Impact of a Ractopamine feeding strategy on growth, efficiency, carcass traits and meat quality attributes in heavy weight finishing pigs	Elanco Animal Health	\$61,568	PI
09/08	Donation of Swine Image Analysis software, ver. 2.1	Designer Genes Inc.	\$3,000	PI
09/08	Donation of Beef Image Analysis software, Feedlot version	Designer Genes Inc.	\$5,000	PI

01/09	Enhancing the quality of beef products from the market dairy cow industry in the southeastern U.S.	NCBA/Intervet	\$23,000	PI
04/09	Field technician certification for ultrasound carcass data collection	Ultrasound Guidelines Council	\$18,000	PI
01/11	Effect of a novel pork enhancement ingredient on the quality and shelf-life of injected pork loins	Proteus Industries	\$20,000	PI
03/11 - 14	Selection for efficiency using residual feed intake in Angus and Braunvieh cattle	Community Found. for Greater Atlanta	\$85,800 over 4 yrs	PI
03/11	Semen donation for use in studies on beef cattle efficiency	Various U.S. beef cattle producers	\$11,700	PI
02/12	Semen donation for use in studies on beef cattle efficiency	Various U.S. beef cattle producers	\$10,800	PI
06/12	Equipment donation (moisture analyzer and water activity meter)	Protein Products Inc	\$6,500	PI
03/14	Semen donation for use in studies on beef cattle efficiency	Various U.S. beef cattle producers	\$4,000	PI
07/14	The effects of differential selection for residual feed intake in Angus and Brauvieh cattle	Community Foun. for Greater Atlanta	\$12,500	PI
09/14	The use of lean cold processed mechanically separated chicken in latin American hotdogs	Proteus Industries, Inc.	\$16,000	PI
12/14	The impact of selection using residual average daily gain EPD on growth performance and carcass traits in Angus cattle	GA Agric Commodity Comm for Beef	\$27,000	PI
02/15	Semen donation for use in studies on beef cattle efficiency	Various U.S. beef cattle producers	\$5,600	PI
07/15	National Beef Quality Audit – 2016: In plant survey phase – Yr 1	NCBA	\$119,000	Coop
08/15	The use of reproductive technologies to increase the production of high-quality beef	Community Foun. for Greater Atlanta	\$18,000	PI
08/15	The effect of phenotypic selection for residual feed intake on growth and carcass merit in Angus and Braunvieh-sired cattle	Community Foun. for Greater Atlanta	\$14,500	PI
12/15	The impact of selection using residual average daily gain EPD on growth performance and carcass traits in Angus cattle	GA Agric Commodity Comm for Beef	\$23,400	PI

01/16	Evaluating Georgia's future cow herd: implementation of carcass ultrasound into the Georgia HERD program	GA Agric Commodity Comm for Beef	1,240	Co-PI
02/16	Semen donation for use in studies on beef cattle efficiency	Various U.S. beef cattle producers	\$5,200	PI
05/16	Genetic line differences in pork carcass composition and meat quality – Yr 1	Choice Genetics	\$24,960	PI
07/16	National Beef Quality Audit – 2016: In plant survey phase – Yr 2	NCBA	\$119,000	Coop
07/16	The effect of belly size on bacon production and quality – Yr 1	Smithfield Foods, Inc.	\$14,020	PI
10/16	Application of advanced beef herd record keeping for enhanced producer education and research efforts.	GA Agric Commodity Comm for Beef	\$10,204	Coop
12/16	The impact of selection using residual average daily gain EPD on growth performance and carcass traits in Angus cattle	GA Agric Commodity Comm for Beef	\$26,000	PI
12/16	The use of reproductive technologies to increase the production of high-quality beef	GA Agric Commodity Comm for Beef	\$8,000	PI
01/17	The impact of selection using residual average daily gain EPD on growth performance and carcass traits in Angus cattle	American Angus Assoc.	\$53,400	PI
02/17	Genetic line differences in pork carcass composition and meat quality – Yr 2	Choice Genetics	\$24,960	PI
03/17	The effect of belly size on bacon production and quality – Yr 2	Smithfield Foods, Inc.	\$18,720	PI
07/17	The impact of belly age (pre-processing) on sensory and shelf-life properties of bacon packaged for retail and foodservice use and stored for various times post packaging	Smithfield Foods, Inc.	\$17,340	PI
03/18	Predicting pork quality using measurements collected from various locations on the boneless loin	National Pork Board	\$16,080	PI
05/18	The use of reproductive technologies to increase the production of high-quality beef	Community Foun. for Greater Atlanta	\$6,000	PI
09/18	An economic evaluation of stocker management options for Georgia beef producers: Year 1	GA Agric Commodity Comm for Beef	32,996	Co-PI

01/19	Horn Flies: Can genetics help solve this billion-dollar problem?	GA Agric Commodity Comm for Beef	36,000	Co-PI
01/19	An economic evaluation of stocker management options for Georgia beef producers: Year 2	GA Agric Commodity Comm for Beef	33,000	Co-PI
01/19	Beef Institute: A program for Georgia agriculture teachers	GA Agric Commodity Comm for Beef	9,000	Co-PI
01/19	The impact of selection based on residual average daily gain EPD on the rumen and gastrointestinal microbial populations in Angus cattle	GA Agric Commodity Comm for Beef	30,000	PI
01/20	Addressing critical poultry industry challenges through creating value for chicken breast meat with myopathies	USDA-NIFA	299,887	Co-PI
01/20	Can we add more cows to your herd by improving cow efficiency in the pasture?	GA Agric Commodity Comm for Beef	30,000	Co-PI
01/20	The effects of sous vide cooking, aging time and steak location within the muscle on tenderness and sensory characteristics of the serratus ventralis (Denver Steak)	GA Agric Commodity Comm for Beef	15,000	PI
02/20	Performance of Dairy-Beef cross steers with enhanced feeding during the preweaning period	GA Agric Commodity Comm for Beef	141,000	Co-PI
01/21	Semen donations for feed efficiency project	Various beef producers	12,400	PI
02/21	The effects of preweaning nutrition on the gastrointestinal microbiome and productivity of dairy-beef steers during their life cycle	GA Agric Commodity Comm for Beef	19,520	Co-PI
02/21	Beef shelf life test	Sealed Air Corp.	79,300	PI
02/21	Pork shelf life test	Sealed Air Corp.	54,868	PI
08/21	Developing a genetic solution to the billion-dollar horn fly problem	USDA-NIFA	650,000	Co-PI
10/21	National Beef Quality Audit	National Cattlemen's Beef Association	5,500	Co-PI
11/21	Donation for purchase of GHG monitoring equipment	Kelly Products Inc.	180,000	PI
11/21	Developing microbiome-enhanced EPD's for	Kelly Products Inc.	738,000	PI

	feed efficiency and growth traits in Angus cattle			
01/22	Development of decision making, critical thinking and communication skills in University of Georgia students through participation in the UGA Intercollegiate Meat Judging Team	GA Agric Commodity Comm for Beef	15,000	PI
01/22	Holistic approaches to producing animals more efficiently: integrating scales of impact across cattle production	USDA-NIFA	263,400	Co-PI pending
02/22	Semen donations for feed efficiency project	Various beef producers	13,100	PI
10/23	Sexual dimorphism of supplementation with rumen-protected Methionine in early gestation beef cattle systems	Florida Cattle Enhancement Board	58,437	Co-PI
12/24	Purchase of a 4-row planter and creation of a Data Curator at NFREC	FDACS-OAWP	605,700	Co-PI
06/25	Quantifying the influence of Brahman genetics on beef red meat yield using advanced technologies	Florida Cattle Enhancement Board	126,548	Co-PI
Total Grants Funded as PI/Co-PI			\$4,659,081	
Total Grants Funded			\$5,380,913	

VI. AWARDS:

Block and Bridle Outstanding Faculty Member of the Year 1996.

Inducted into AgHon, The University of Georgia Agricultural Honor Society, Spring 1998.

Gamma Sigma Delta Outstanding Teacher, 2001.

Who's Who Among University and College Professors, 2003, 2004.

Distinguished Service Alumnus, Alpha Gamma chapter, Alpha Gamma Rho, 2003.

Men of the Century, National Alpha Gamma Rho fraternity, 2004.

Larry Benyshek Award for Excellence in Teaching, 2004.

Clay Talton, Outstanding Teaching Assistant (university-wide), 2006.

Josh Shook, Outstanding Teaching Assistant (university-wide), 2006.

Josh Shook received 2nd Place in M.S. Poster Competition at the 2006 National meetings of the American Meat Science Association, Champaign, IL.

Clay Talton received 3rd Place in M.S. Poster Competition at the 2006 National meetings of the American Meat Science Association, Champaign, IL.

Brad Lowe received 2nd Place in M.S. Poster Competition at the 2010 National meetings of the American Meat Science Association, Lubbock, TX.

Brad Lowe, Outstanding Teaching Assistant (university-wide), 2010.

Russell McKeith, Outstanding Teaching Assistant (university-wide), 2010.

UGA Student Government Association Outstanding Teacher. 2010.

D. W. Brooks Faculty Award for Excellence in Teaching. 2010.

2011 College of Agriculture and Environmental Science Outstanding Advisor.

Melissa Miller received 3rd Place in M.S. Poster Competition at the 2012 National meeting of the American Meat Science Association, Fargo, ND

American Meat Science Association. Distinguished Teaching Award. 2012.

Honorary State FFA Degree. 2012.

UGA Career Center Recognition for Student Career Development (nominated by students, twice). 2012.

Honorary American Farmer Degree. National FFA. 2014.

NACTA Educator Award, 2015.

Rachael Detweiler, Haley Gilleland – 1st Place New Product in FABricate Program

LEAD 21 Participant, 2018-19.

Taylor Krause received 1st Place in Ph.D. Poster Competition at the 2020 National meetings of the American Meat Science Association, virtual.

Honorary Judge for 2021 Processed Meats Contest. Wisconsin Association of Meat Processors.

Invited Judge for 2023 Processed Meats Contest. American Association of Meat Processors.

LEAD IFAS Participant, 2024.

Signal Service Fellow Award Recipient, American Meat Science Association, June, 2025.

VII. SERVICE IN PROFESSIONAL SOCIETIES:

Memberships:

American Meat Science Association
 American Society of Animal Science
 Southern Section, American Society of Animal Science
 North American Colleges and Teachers of Agriculture

Committee Service:

American Meat Science Association

Board of Directors, 2012 - 2015
 Reciprocal Meats Conference
 Chair of the National meeting – 2014-2015
 Program Committee, 1993-1999, 2001-2002, 2006-2009, 2012-2016.
 Graduate Student Poster Competition Committee, 2000-2003, 2006, 2009-2011; Chair, 2002-2003
 Award Selection Committee
 Outstanding Undergraduate 1994-1997
 Meat Processing, 2000-2001
 Chair, Oral/Poster Abstract Committee, 2007-2009
 Chair, PORK 101 Committee, 2015-present
 President, 2020. Elected in 2019 to serve a three-year term in leadership of the association.

American Society of Animal Science

Southern Section Growth and Development Committee, 1996-1998.
 Chair, 1997-1998.
 Southern Section Meats Committee, 2001-2003.
 Chair, 2002-2003
 Meats Program Committee, 2006-2008.
 Chair, 2007-2008.

Session Chair, Pork Quality. Annual meeting of ASAS. Indianapolis, IN. 2008.

Session Chair, Beef Quality and Tenderness. Annual meeting of ASAS.
Indianapolis, IN. 2008.

Session Chair, Meat Science, Past, Present, and Future. Annual meeting of ASAS.
Indianapolis, IN. 2008.

Ultrasound Guidelines Council

Board Member, 2006-2020
Systems Review Committee, 2008-2020

National Association of College Teachers of Agriculture

NACTA Planning Committee, 2014-2015

VIII. UNIVERSITY GOVERNANCE:

University of Georgia:

Executive Committee, Gamma Sigma Delta, The Honorary Society of Agriculture;
Secretary, 1995 - 1996
Vice President, 1996 - 1997
President, 1997 - 1998

University Curriculum Committee, CAES Representative, 2003 – 2006, 2010 – 2013

College of Agricultural and Environmental Sciences:

Secretary College Teaching Faculty, 1996 - 1998

Undergraduate Affairs Committee, 1996 -2001

Secretary, 1999 - 2000

Vice-Chair, 2000 - 2001

Undergraduate Curriculum Committee, 2001 - 2009

Vice-Chair, 2001-2002

Chair, 2002-2003; 2005-2006

D. W. Brooks Research Award Committee, 2001 – 2006

D. W. Brooks Teaching Award Committee, 2010 – 2016

Chair, Faculty Council By-laws Revision *Ad hoc* Committee, 2003

Enrollment Management Task Force, 2003

Animal and Dairy Science Department:

Beef Commodity Group, 1993 - 2023

Scholarship Committee, 1993-2023

Academic Quadrathlon Committee, 1993 - 2007

Chairman, 1996, 2002
Seminar Committee, 1993 - 1996
Graduate Committee, 1994 - 1995; 1998 - 2001
Search Committee, Meat Scientist Position, 1999
Faculty Coordinator, Meat Science and Technology Center, 1999 - 2002; 2005 – 2012.
Chair, Undergraduate Teaching Committee, 2001 - 2010.
Undergraduate Teaching Committee, 2010 – present.
Animal Science in Action Planning Committee, 2002 - 2023.
co-Chairman, 2003, 2004
Equine Teaching Faculty Position Selection Committee, 2003 and 2005.
Search Committee, Meat Scientist Position, 2006, 2007.
Search Committee, Department Head Position, 2009.
Undergraduate Coordinator, 2003 - 2010.
Curriculum Revision Committee, 2018 – 2023.
Co-Coordinator, UGA Registered Cattle Herds, 2018 – 2023.
Faculty Coordinator for UGA Intercollegiate Meats Judging Team, 2020-2023.