

JOHN DAVID KELLERMEIER

**Assistant Professor
Meat Science and Muscle Biology
Angelo State University
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EDUCATION:

Texas Tech University, Lubbock, Texas

Meat Science

Ph.D. May 2008

Dissertation: “Effects of Zilpaterol Hydrochloride with and without Revalor-S Implant on carcass traits, retail cutout, sensory, and protein degradation in finishing steers”

Angelo State University, San Angelo, Texas

Animal Science

M.S. 2005

Thesis: “Development and consumer acceptance of pre-cooked lamb leg roasts”

Texas Tech University, Lubbock, Texas

Animal Science – Magna cum Laude

B.S. 2003

PROFESSIONAL EXPERIENCE:

Assistant Professor, Angelo State University, San Angelo, TX Aug. 2016 – Present

- Teach Graduate and Undergraduate classes
 - Live Animal Carcass Evaluation
 - Animal Products and Industry
 - Introduction to Meat Science
 - Introduction to Processed Meats
 - Food Regulations and HACCP
 - Advanced Meat Science
- Oversight of Meat Judging Team
- Oversight of Food Safety and Product Development Laboratory
- Co-Advisor for Meat and Food Science Association

General Manager, Dankworth Smoked Meats, Ballinger, TX Aug. 2007 – Aug. 2016

- Manager of 50 employees for all phases of production
- Involved in the sales and pricing of both raw and finished goods
- Ordered supplies from various vendors including boxes, bags, spices, ingredients, etc.
- Utilized Microsoft Excel to maintain running inventory on all dry and finished goods
- In-charge of all HACCP paperwork to meet demands of USDA-FSIS
- Conducted regular maintenance and safety meetings with all employees

- Ensure overall product quality to meet the demand of customers/consumers
- Research and development of new further processed items

Graduate Research Assistant, Texas Tech University, Lubbock, Texas Aug. 2005 – July 2007

- Lead investigator on several research projects
- Assisted with various research studies
- Taught graduate and undergraduate classes
 - ANSC 2301 – introductory judging class
 - ANSC 3404 – non-major meat science class for Restaurant, Hotel, and Industry Management students
 - Organized both lecture and lab
 - ANSC 4400 / 5400 - advanced meat science and muscle biology
 - Organized labs
 - Collaborated class exams and annual field trip

Graduate Teaching Assistant, Angelo State University, San Angelo, Texas Aug. 03 – June 05

- Developed HACCP plan and recipe formulations for new meat lab
- Helped prepare and write meats judging manual
- Assisted with various research projects
- Taught undergraduate research labs

University Meat Laboratory Research Assistant, Texas Tech University, Lubbock, Texas Jan. 2000 – July 2003

- Harvested and fabricated beef, pork, lamb, and goat carcasses
- Collected quality grade and yield grade data on research animals
- Cleaned and sanitized fabrication and harvest rooms
- Collected fecal samples for *E. coli* O157:H7 and *Salmonella* spp.
- Specialized in sausage production and other further processed foods
- Labeled and packaged product for retail sale

Management Trainee Intern, Excel Corp., Plainview, Texas Summer 2002

- Worked on trim line to upgrade trim from 50/50 to 70/30
- Position reliever for workers on rib line
- Certified sanitation specialist

PUBLICATIONS:

Technical Articles

Hilton, G. G. and **J. D. Kellermeier**. 2004. Angelo State University Meat Judging Manual. 1st ed. San Angelo, TX.

Kellermeier, J. D. and W. R. Hartnett. 2004. University Profile: Angelo State University. American Meat Science Association Newsletter. Sept. 2004.

Lackey, M. R., G. G. Hilton, M. A. Carr, **J. D. Kellermeier**, W. R. Hartnett, and M. W. Salisbury. 2004. The effect of feeding paylean® (ractopamine hydrochloride) on cutability of pork carcasses and quality of pork produced from market show barrows. Progress report. Angelo State Univ., San Angelo, TX.

- Hilton, G. G., M. A. Carr, **J. D. Kellermeier**, and C. Dawson. 2005. Development and consumer acceptance of pre-cooked lamb leg roasts and goat product. Report submitted to USDA-NSIIC.
- Kellermeier, J. D.** 2005. Development and consumer acceptance of pre-cooked lamb leg roasts. M.S. Thesis. Angelo State University, San Angelo, TX.
- Kellermeier, J. D.**, M. F. Miller, and J. C. Brooks. 2006. Sensory, shear, and color evaluation of enhanced and non-enhanced beef strip loin steaks packaged in different environments and cooked to different degrees of doneness. Report submitted to Tyson Fresh Meats.
- Kellermeier, J. D.**, A. W. Tittor, M. G. Tittor, and M. F. Miller. 2006. A review of repartitioning agents effects on beef carcass traits. Technical Report. Intervet, Inc.
- Kellermeier, J. D.**, A. W. Tittor, J. C. Brooks, and M. F. Miller. 2006. Sensory, color, odor, and cooked characteristics of various ground beef lean percentages packaged in different modified atmospheres. Report submitted to Tyson Fresh Meats.
- Kellermeier, J. D.**, G. G. Hilton, M. A. Carr, W. R. Hartnett, J. Phipps, L. Vinson and B. J. May. 2006. Development and consumer acceptance of pre-cooked lamb leg roasts. Progress report. Angelo State Univ., San Angelo, TX.
- Kellermeier, J. D.**, C. L. Lyford, L. D. Thompson, M. L. Galyean, J. C. Brooks, and M. F. Miller. 2008. Effects of Zilpaterol hydrochloride with and without Revalor-S implant on carcass traits, retail cutout, tenderness, and muscle fiber diameter in finishing steers. Ph.D. Dissertation. Texas Tech University, Lubbock, TX.
- Zoeller, A. G, **J. D. Kellermeier**, C. R. Mason, M. W. Salisbury, C. A. Runyan. 2017. The Effects of Semen Thaw Procedures on Artificial Insemination Success Rate in First Calf Females. M.S. Thesis. Angelo State University, San Angelo, TX.
- Holsey, T. J., **J. D. Kellermeier**, W. Taylor, H. H. Huang, and L. A. Branham. 2018. The Effects of Laser Therapy on Insulin Secretion in Isolated Porcine Islets. M.S. Thesis. Angelo State University, San Angelo, TX.
- Meyer, W. R., **J. D. Kellermeier**, C. A. Runyan, K. Cody, and L. A. Branham. 2018 Effects of Plum Concentrate, Potato Starch, and Rice Starch as a Phosphate Replacement on Quality and Sensory Attributes of Whole Muscle Hams. M.S. Thesis. Angelo State University, San Angelo, TX.
- Robles, S. R., **J. D. Kellermeier**, J. D. Dickison, L. Kornasky, and L. A. Branham. 2018. Identification of Factors Influencing Underrepresented Students Choosing Food Science and Related Degrees in College. M.S. Thesis. Angelo State University, San Angelo, TX.
- Schwartz, T. E., C. A. Runyan, L. A. Branham, C. M. Kreidler, and **J. D. Kellermeier**. 2018. The Effect of Brine Temperature on Smokehouse Yield and Color Stability on Shelf Life in the Retail Setting of Bacon. M.S. Thesis. Angelo State University, San Angelo, TX.

- Patton, B. A., R. Cope, R. Self, **J. D. Kellermeier**, and L. A. Branham. 2018. Evaluation of Celery Powder and Cherry Powder as Alternatives to Sodium Nitrite and Sodium Erythorbate in Restructured Beef Jerky. M.S. Thesis. Angelo State University, San Angelo, TX.
- Owen, J. W., W. A. Taylor, B. E. Bechtol, **J. D. Kellermeier**, and A. N. Celso. 2018. Combating Militant Islamism with Psychological Operations: Influencing Adversary Behavior. M.S. Thesis. Angelo State University, San Angelo, TX.
- Atkinson, J. E., C. A. Runyan, T. Smith, **J. D. Kellermeier**, and L. A. Branham. 2019. Impact of Temporary Storage Orientation on Commensal Bacteria and Sanitizing Programs on Survivability of *Listeria innocua* on Food Contact Surfaces in Retail Settings. M.S. Thesis. Angelo State University, San Angelo, TX.
- Curtis, A. R., R. P. Cope, L. A. Kornasky, **J. D. Kellermeier**, and L. A. Branham. 2019. Comparison of Lauric Arginate Ester and Acidified Sodium Chlorite as Post-Lethality Interventions on Processed Meats. M.S. Thesis. Angelo State University, San Angelo, TX.
- McFarland, M. N., C. A. Runyan, M. L. Hama, L. A. Branham, and **J. D. Kellermeier**. 2019. The Effect of Mechanical Treatments on Physical and Sensory Characteristics of Pork Loins. M.S. Thesis. Angelo State University, San Angelo, TX.

Referred Journals

- Schertz, M. J., A. J. Garmyn, R. J. Rathmann, **J. D. Kellermeier**, S. P. Jackson, C. B. Ramsey, F.L. Williams, and M. F. Miller. 2011. Estimation of live quality grade in multiple biological types of beef slaughter steers and the relationship to carcass quality. *Prof. Anim. Sci.* 27:328-335.
- Kellermeier, J. D.**, A. W. Tittor, J. C Brooks, M. L. Galyean, D. A. Yates, J. P. Hutcheson, W. T. Nichols, M. N. Streeter, B. J. Johnson, and M. F. Miller. 2009. Effects of zilpaterol hydrochloride with or without an estrogen-trenbolone acetate terminal implant on carcass traits, retail cutout, tenderness, and muscle fiber diameter in finishing steers. *J. Anim. Sci.* 2009 87: 3702-3711.
- Brooks, J. C., M. Alvarado, T. P. Stephens, **J. D. Kellermeier**, A. W. Tittor, M. F. Miller, and M. M. Brashears. 2008. The Spoilage and Safety Characteristics of Ground Beef Packaged in Traditional and Modified Atmosphere Packages. *J. Food Prot. Feb*; 71(2): 293-301.
- Kellermeier, J. D.**, G. G. Hilton, M. A. Carr, and B. J. May. 2006. Development and consumer acceptance of pre-cooked lamb leg roasts. *Sheep & Goat Res. J.* 21:24-29.
- Hilton, G. G., M. A. Carr, **J. D. Kellermeier**, and B. J. May. 2006. Development and consumer acceptance of pre-cooked goat roasts. *Sheep & Goat Res. J.* 21:35-39.

Abstracts – Presented at National Meetings

- Kellermeier, J. D.**, G. G. Hilton, M. A. Carr, and B. J. May. 2005. Development and consumer

acceptance of pre-cooked lamb leg roasts. International Congress of Meat Science and Technology. Baltimore, Maryland.

Kellermeier, J. D., A. W. Tittor, D. D. Harris, M. F. Miller, and J. C. Brooks. 2006. The effect of household income levels on the importance of palatability traits in roasts and steaks. Reciprocal Meat Conference. University of Illinois, Champaign, IL.

Kellermeier, J. D., J. C. Brooks, and M. F. Miller. 2007. Sensory, shear, and color evaluation of enhanced and non-enhanced beef strip loin steaks packaged in different environments and cooked to different degrees of doneness. Reciprocal Meat Conference. South Dakota State University, Brookings, SD.

Schwartz, T. E., R. Cope, E. Behrends, B. A. Patton, L. A. Branham, and **J. D. Kellermeier**. 2019. The Effect of Brine Temperature on Smokehouse Yield, Sensory Characteristics, and Color Scores of Bacon. Reciprocal Meat Conference. Colorado State University, Ft. Collins, CO.

Meyer, W. R., R. Cope, E. Behrends, B. A. Patton, T. E. Schwartz, L. A. Branham, and **J. D. Kellermeier**. 2019. Effects of Plum Concentrate, Potato Starch, and Rice Starch as a Phosphate Replacement on Quality and Sensory Attributes of Whole Muscle Hams. Reciprocal Meat Conference. Colorado State University, Ft. Collins, CO.

Research Grants

Kellermeier, J. D., M. F. Miller, J. C. Brooks, J. R. Blanton, Jr., and M. M. Brashears. 2005. National Cattlemen's Beef Association. Impact of dust "A Pathogen Cloud" during loading of feedlot cattle: II. Effects on the prevalence of *E. coli* O157:H7 and *Salmonella* spp. at the harvest facility. Award of \$75,000.

Other Research Topics

- Consumer evaluation of hair sheep
- Growth, performance, and carcass characteristics of feedlot sheep
- Carcass characteristics of hair sheep
- Development of pre-cooked goat roasts
- The effects of Romosinuano cattle on carcass yield and composition based on 9th, 10th, and 11th rib analysis
- The effects of dust "A Pathogen Cloud" on the prevalence of *E. coli* O157:H7 and *Salmonella* spp. when loading cattle at feedlots
- Determining the shelf-life and cooked color of different lean percentages of ground beef packaged in carbon monoxide (low-oxygen) and high oxygen modified atmosphere packaging
- Collecting carcass data on cattle from different feedlots across Texas and from cattle fed on nutrition trials at the Texas Tech Burnett Center
- Hide and carcass swabs for *E. coli* and *Salmonella* spp
- USA / Australia national beef consumer study

- Determining microbial contamination, color, and odor analysis of ground beef packaged in low-oxygen modified atmosphere, high oxygen modified atmosphere, and traditional over-wrap packaging maintained at retail display for 21 days
- Spray vs. dry chilling effects on beef trim inoculated with *Escherichia coli* O157:H7 and *Salmonella* spp
- *Escherichia coli* O157:H7 and *Salmonella* spp. reduction as a result of adding oregano and rosemary to inoculated ground beef
- The effects of Zilpaterol hydrochloride and Revalor-S implant on performance, carcass traits, retail cutout, beef tenderness, sensory, and muscle fiber type and diameter in finishing steers
- National Meat Case Study
- Consumer sensory ratings for Akaushi, Prime, and Certified Angus strip steaks

ACTIVITIES AND HONORS:

- San Angelo Stock Show and Rodeo Steer Committee Superintendent, 2020 – current
- AMSA C. Boyd Ramsey RMC Scholar Selection Committee – 2019
- President, Miles Baseball Association, 2019 – current
- AMSA Quiz Bowl Committee, 2019 – current
- President & Member, Texas Association of Sports Officials, San Angelo Football Chapter, 2018 – current
- San Angelo Stock Show and Rodeo Steer Committee Co-Superintendent, 2017 – 2019
- Angelo State University Faculty Senate Member, 2018 – current
- Angelo State University College of Science and Engineering Curriculum Committee, 2017 – current
- San Angelo Stock Show and Rodeo Meat Judging Contest Co-Superintendent, 2017 – current
- District 7 4-H Meats Contest, 2017 – current
- New Student Orientation advisor, 2017 – current
- ASU MFSA Co-Advisor, 2016 – current
- Leaders in Food Technology program, 2016 – current
- Tom Green County Park Restoration, 2016-2017
- Secretary / Treasurer, Mereta Volunteer Fire Department, 2011 – current
- Recipient, 2012 Ballinger FFA Honorary Member Award
- Recipient, 2007 Texas Tech University Outstanding Meat Science Graduate Student
- Recipient, 2007 San Antonio Livestock Exposition Endowed Chair Outstanding Graduate Student
- 1st Runner-Up, Bob Albin Graduate Student Research Poster Award
- Recipient, 2005 Distinguished Graduate Student College of Sciences, Angelo State University
- President, 2005 Angelo State University Meat Science Association
- Nominated, 2005 Texas Tech University Staff of the Semester
- Live Animal Coordinator, 2005 Beef 706 – In cooperation with Texas A&M University
- Recruitment Official, 2004 State FFA Convention - Recruited students to attend Angelo State University
- Recipient, 2004 Distinguished CARR Research Scholar Award

- Committee Member, 2004 San Antonio and San Angelo Sheep and Goat Carcass Contest – In cooperation with Texas A&M University
- Recipient, 2003 CARR Academic Scholarship
- Recipient, 2003 American Meat Science Association Undergraduate Travel Award
- Officer, 2002-03 Texas Tech Block and Bridle Association
- Recipient, October 2002 Texas Tech Agricultural Student of the Month
- Officer, 2001 Texas Tech Meat Science Association
- Member, President's List – Fall 1999, Spring 2000, Fall 2000, Fall 2001
- Member, Dean's List – Spring 2001, Spring 2002, Fall 2002, Spring 2003

JUDGING TEAM EXPERIENCE:

- Member, Texas Tech University Wool Judging Team, 2000
 - 3rd High Team, National Western, Denver, CO
 - 3rd High Team, San Antonio Stock Show, San Antonio, TX
 - 3rd High Team, Houston Livestock Show, Houston, TX
- Member, Texas Tech University Meats Judging Team, 2001
 - Reserve National Champions
 - Champion Team: National Western, Southwestern, Houston, Eastern National, Excel-High Plains, and American Royal
 - Top Ten Individual: National Western, Southwestern, Houston, Eastern National, Excel-High Plains
- Member, Meat Animal Evaluation Team, 2002
 - 3rd High Team National Contest, St. Joseph's, Missouri
 - Reserve High Individual, National Contest, St. Joseph's, Missouri
- Member, Texas Tech Meat Science Quiz Bowl Team, 2002
 - Reserve National Champion, Reciprocal Meats Conference, East Lansing, Michigan
- Member, Texas Tech Meat Science Quiz Bowl Team, 2003
 - National Champions, Reciprocal Meats Conference, Columbia, Missouri
- Coach, Texas Tech University Wool Judging Team, 2003
 - 6th High Team, National Western, Denver, CO
 - 2nd High Team, San Antonio Stock Show, San Antonio, TX
 - 3rd High Team, Houston Livestock Show, Houston, TX
- Coach, Wall, TX FFA Meats Team, 2004
 - 6th High Team, Tarleton State University Invitational, Stephenville, TX
 - 3rd High Team, West Texas A&M Invitational, Canyon, TX
 - 5th High Team, Clarendon Invitational, Clarendon, TX

- 2nd High Team, Texas Tech Area Meats Contest, Lubbock, TX
- 5th High Team, State FFA Contest, College Station, TX
- Coach, Angelo State University Meats Judging Team, 2005
 - 6th High Team, National Western, Denver, CO
 - 6th High Team, Southwestern, Ft. Worth, TX
 - 8th High Team, Houston Livestock Show, Houston, TX
- Coach, Texas Tech University Meat Animal Evaluation Team, 2006
 - 5th High Team National Meat Animal Evaluation Contest, Oklahoma City, OK
- Coach, Texas Tech University Undergraduate Meat Science Quiz Bowl Team, 2006
- Coach, Texas Tech University Meat Animal Evaluation Team, 2007
 - National Champions – 1st High Team, Oklahoma City, OK
 - High Team Market Evaluation, Breeding Division, Overall Beef, Swine, and Lamb
 -
- Advisor, Angelo State University Meat Judging Team
 - 2016
 - 2017
 - 2018
 - 2019
- Advisor, Angelo State University Undergraduate Meat Science Quiz Bowl Team
 - 2017
 - 2018
 - 2019
- Official Committee Member:
 - Nolan County Junior Market Steer Judge, 2016
 - Runnels County Junior Livestock Show Swine Superintendent, 2012 – 2016
 - Ballinger Livestock Association Steer Show Superintendent, 2014 – 2016
 - High Plains Intercollegiate Meats Judging Contest, Plainview, TX 2010, 2011
 - Cooler Superintendent, Excel-High Plains Meats Contest, Plainview, TX, 2005, 2006, 2009
 - Southwestern Intercollegiate Meats Judging Contest, Ft. Worth, TX 2008, 2009, 2014, 2016
 - Veribest, TX Junior School Livestock Show Judge (Goats, Sheep, Cattle, Swine), 2009, 2010, 2011
 - Tom Green County Junior Market Steer Show Judge, 2008
 - Larimer County (Colorado) Junior Market Swine and Junior Gilt Show Judge, 2007
 - Beef Empire Days Meat Judging Contest, Garden City, KS, 2006
 - San Antonio FFA Meat Judging Contest, San Antonio, TX, 2006
 - San Angelo Stock Show Livestock Judging Contest, San Angelo, TX, 2004-05

- American Meat Science Association All American Meats Team, 2004-05
- San Antonio Intercollegiate Wool Judging Contest, San Antonio, TX, 2004
- San Angelo Summer Spectacular Swine Show Judge, San Angelo, TX 2003
- Clarendon College Invitational Wool Contest, Clarendon, TX, 2003
- San Antonio FFA Meat Judging Contest, San Antonio, TX, 2003
- State FFA Wool Judging Contest, Texas Tech University, 2003
- Clarendon College Invitational Meats Contest, Clarendon, TX, 2002
- Texas Tech FFA Area Meats Judging Contest, Texas Tech University, 2001-03
- San Antonio FFA Meat Judging Contest, San Antonio, TX, 2001
- New Mexico State 4-H Wool Judging Contest, Hobbs, NM, 2000
- State FFA Wool Judging Contest, Texas Tech University, 2000

Professional Memberships

- American Meat Science Association 2003 – Present
- Texas Association of Sports Officials 2012 – Present
- International HACCP Alliance 2017 – Present