

**Markus F. Miller**  
**Professor of Meat Science and Muscle Biology**  
**San Antonio Livestock Show Distinguished Chair in Meat Science**

Texas Tech University  
Department of Animal and Food Sciences  
Meat Science Laboratory  
Box 42141  
Lubbock, TX 79409-2141  
Telephone: 806-742-2804, Fax: 806-742-4003  
[mfmrraider@aol.com](mailto:mfmrraider@aol.com)

**Personal**

Name: Markus F. Miller  
Address: RR 1 Box 9  
Abernathy, TX 79311  
Telephone: 806-328-5210  
Cell: 806-438-4979

Birthday: February 6, 1960

Birthplace: Joshua, Texas

Marital Status: Wife – Celia

Children: Son – Markus, 16; Daughters – Kristin, 14; Kimberly, 9; Julie, 8

Height: 5'10"

Weight: 205 lbs.

Background: Reared on a North Central Texas dairy farm. Enterprises included registered Red Angus, dairy cattle and crops.

**Education**

1974-1978 Joshua High School  
Joshua, Texas  
Graduated 7 of 132  
Diploma 1978

1978-1982 Texas Tech University  
Lubbock, Texas  
Animal Science – Magna cum Laude  
B.S. 1982

1982-1984 Texas Tech University  
Lubbock, Texas  
Animal Science – Meat Science  
M.S. 1984

1984-87 Texas A&M University  
College Station, Texas  
Animal Science – Meat Science  
Ph.D. 1987

**Professional Experience**

2004 – Present	Professor, San Antonio Livestock Show Distinguished Chair in Meat Science
1990-2004	Professor of Meat Science, Texas Tech University
1980-1990	Director of Research/Development and Quality Assurance, Montfort of Colorado. Inc.
1987-1989	Assistant Professor of Meat Science, University of Georgia
1984-1987	Research Associate, Texas A&M University
1982-1984	Instructor, Texas Tech University
1981-1982	Undergraduate employee, Texas Tech University Meat Laboratory
1976 - Present	Registered Red Angus Breeder

### **Professional Expertise**

2004 – Present	<b>Texas Tech University</b> , Lubbock Professor, San Antonio Livestock Show Distinguished Chair in Meat Science
1990 – 2004	<b>Texas Tech University</b> , Lubbock Professor in the Meat Science and Muscle Biology Section, Department of Animal and Food Sciences

#### **Responsibilities:**

- Direct the Meat Judging Program
- Direct research in Meat Science with emphasis in meat quality, tenderness, body composition and food safety
- Teach undergraduate and graduate courses
- Direct Meat Science Laboratory activities and profit
- Direct Live Stock and Meat Operations for the Department of Animal and Food Sciences

May 1989-Nov. 1990	<b>Montfort of Colorado, Inc.</b> Director of Research/Development and Quality Assurance
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#### **Responsibilities:**

- Director of Research in the areas of food safety, value-based marketing, composition evaluation, carcass quality, palatability and processing properties
- Director of Total Quality Management and Statistical Process Control
- Director of Industry Relations and USDA – FSIS communication
- Director Livestock and Meat Operations

Oct. 1987- May 1989	<b>University of Georgia</b> , Athens Assistant Professor in the Meat Science and Muscle Biology Section
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Aug. 1984 – Sept. 1987	<b>Texas A&amp;M University</b> , College Station Graduate Student in the Meat Science and Muscle Biology Section
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Aug. 1982 – May 1984	<b>Texas Tech University</b> , Lubbock Graduate Research Assistant – Instructor
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### **Research Grants and Contracts**

\*Indicates principal investigator or co-principal investigator for research grants and contracts

\*\*Indicates principal investigator for a teaching grant, scholarship or endowment

**Total Research Grants and Contracts \$3,803,852**

**Total Teaching Grants and Scholarship Awards \$3,319,234**

### **Total Awards for Grants, Scholarships, and Contracts \$7,123,086**

1. \*M.F. Miller. 1988. Assessing the effects of hot fat trimming on muscle quality and palatability in the conversion of cattle to beef. National Live Stock and Meat Board. Award of \$55,500.
2. \*M.F. Miller. 1988. Investigation of the effects of fatty acid modification on the sensory, lipid altering, quality, processing and dietary characteristics of pigs fed diets high in monounsaturated fats. Faculty research grants from the University of Georgia Research Foundation. Award of \$5,749.
3. J.O. Reagan and M.F. Miller. 1988. Determination of the processing parameters necessary to produce re-combined beef roasts and their effect on processing yields, bind characteristics and sensory attributes. National Live Stock and Meat Board. Award of \$17,500.
4. \*M.F. Miller. 1989. Assessment of the factors affecting muscle tenderness: The role of calcium dependent proteases and collagen. USDA-Meat Animal Research Center, Clay Center, NE. Cooperative Research Agreement of \$115,000.
5. \*M.F. Miller. 1989. Assessing the effects of hot fat trimming on muscle quality and product microbiology. Montfort of Colorado, Inc. Award of \$25,000.
6. \*M.F. Miller and J.O. Reagan. 1989. Utilization of lean trim from the beef chuck for the development of precooked, microwave-ready beef products that have low-fat and low-sodium levels. Georgia Beef Board. Award of \$12,500.
7. M. Azain, J.O. Reagan and M.F. Miller. 1989. Evaluation of porcine somatotropin (PST) in a prolonged release system (implant) for improved performance in finishing hogs. Monsanto Company. Award of \$62,500.
8. J.O. Reagan and M.F. Miller. 1989. Utilization of pre-rigor lean and fat raw materials in the production of low-fat ground beef products. Georgia Beef Board. Award of \$12,500.
9. T.E. Kiser and M.F. Miller. 1989. Carcass composition and reproduction in beef cattle. Georgia Beef Board. Award of \$7,000.
10. \*M.F. Miller, R.P. Clayton, R.P. Kerschen and R.A. Bowling. 1990. Determination of the factors that affect the incidence of abscesses and granulomas in beef steaks. National Cattlemen's Association. Award of \$73,500.
11. \*M.F. Miller. 1991. Travel Award for the National Live Stock and Meat Board. Texas Tech University, Office of Research Services. Award of \$73,500.
12. \*M.F. Miller. 1991. Determination of the shelf-life of pork packaged in different atmospheres. Montfort of Colorado, Inc. Award of \$7,500.
13. \*M.F. Miller, R.A. Long, C.B. Ramsey and W.F. Bennett. 1991. Vacuum packaging machine donation. Houston Live Stock Show and Rodeo. Award of \$9,000.

14. \*M.F. Miller. 1991. National Beef Quality Audit. National Cattlemen's Association and Colorado State University. Award of \$14,750.
15. \*M.F. Miller and C.B. Ramsey. 1991. Determination of the consumer threshold for beef tenderness. Houston Live Stock Show and Rodeo. Award of \$4,500.
16. \*M.F. Miller. 1991. O-B Ranch Agreement. O-B Ranch. Award of \$4,626.
17. \*\*M.F. Miller. 1991. High Plains Meat Judging Contest. Excel Corporation. Award of \$20,000.
18. J.J. McGlone and M.F. Miller. 1991. Evaluation of boars for meat production. Successful Farming. Award of \$3,000.
19. R.D. Green, J.R. Clark and M.F. Miller. 1991. Relationship between ultrasonic prediction of carcass merit in steers and bulls. Houston Live Stock Show and Rodeo. Award of \$4,500.
20. \*M.F. Miller. 1992. Calcium chloride injection process to ensure meat tenderness. National Live Stock and Meat Board. Award of \$35,600.
21. \*M.F. Miller. 1992. National Beef Data Collection Service. National Cattlemen's Association. Award of \$11,681.
22. \*M.F. Miller. 1992. Travel Award for the National Live Stock and Meat Board. Texas Tech University, Office of Research Services. Award of \$750.
23. \*\*M.F. Miller. 1992. Southwest Meat Association Scholarship. Southwest Meat Association. Award of \$1,000.
24. \*M.F. Miller. 1992. National Beef Carcass Data Collection Service. National Cattlemen's Association. Award of \$681.
25. \*M.F. Miller and L.C. Hoover. 1992. Determination of restaurant consumers' perceptions and acceptability of beef tenderness. Texas Tech Institute for Nutritional Sciences. Award of \$10,000.
26. \*\*M.F. Miller. 1992. High Plains Meat Judging Contest. Excel Corp. Award of \$27,500.
27. C.R. Richardson and M.F. Miller. 1992. Effects of sorbitol on feedlot performance and carcass characteristics of steers fed sorghum diet. Roquette Freres Corp. Award of \$18,824.
28. S.P. Jackson, M.F. Miller and R.D. Green. 1992. Investigation of the productivity of Rambouillet sheep with a muscle hypertrophy gene. Houston Live Stock Show and Rodeo. Award of \$5,000.
29. B.C. Pence, S. Hunter and M.F. Miller. 1992. Lean beef versus total fat in colon carcinogenesis. American Institute for Cancer Research. Award of \$4,500.

30. \*\*M.F. Miller. 1993. Institutional Meat Purchasing Specifications Video. Creative Educational Video. Award of \$7,700.
31. \*M.F. Miller. 1993. Cure injector and blade tenderizer machine donation. Houston Live Stock Show and Rodeo. Award of \$10,000.
32. \*\*M.F. Miller. 1993. Southwest Meat Association Scholarship. Southwest Meat Association. Award of \$1,000.
33. \*M.F. Miller and C.B. Ramsey. 1993. Improving pork quality by reducing the incidence of PSE. National Live Stock and Meat Board. Award of \$27,728.
34. \*M.F. Miller. 1993. Customer Satisfaction of Beef. National Live Stock and Meat Board. Award of \$9,000.
35. \*M.F. Miller. 1993. Travel Award for the National Live Stock and Meat Board. Texas Tech University, Office of Research Services. Award of \$750.
36. \*\*M.F. Miller. 1993. High Plains Meat Judging Contest. Excel Corp. Award of \$27,500.
37. \*M.F. Miller, J.W. Wise and C.B. Ramsey. 1993. A study of accuracy and application of the proposed USDA beef quality and yield grades. National Cattlemen's Association. Award of \$59,410.
38. \*M.F. Miller and R.D. Green. 1993. Enhancement of beef tenderness via genetic screening with a DNA probe for the calpastatin enzyme system. Beef Cattle Industry. Award of \$21,908.
39. \*M.F. Miller and R.D. Green. 1993. Enhancement of beef tenderness via genetic screening via a DNA probe for the calpastatin enzyme. Houston Live Stock Show and Rodeo. Award of \$2,000.
40. \*M.F. Miller. 1993. National Beef Carcass Data Collection Service. National Cattlemen's Association. Award of \$5,000.
41. C.S. Whisnant, M.F. Miller, J.J. McGlone and S.P. Jackson. 1993. Physiological mechanisms responsible for the development of the muscle hypertrophy phenotype in sheep. Houston Live Stock Show and Rodeo. Award of \$6,000.
42. \*C.B. Ramsey, M.F. Miller, M. Coelho and J.J. McGlone. 1993. Reducing incidence of low quality (PSE) pork with vitamin/mineral nutritional modulation. BASF Corporation. Award of \$29,856.
43. \*M.F. Miller. 1994. Implant and biological type effects on carcass characteristics of beef. Caprock Industries, Inc. Award of \$4,000.
44. \*M.F. Miller. 1994. Carcass characteristics of Senepol steers. Jim Barron. Award of \$3,600.
45. \*M.F. Miller, C.B. Ramsey and L.D. Thompson. 1994. Production management systems and preslaughter feed withdrawal time effects on the development of a HACCP system

for the control of pathogens on pork. National Pork Producers Council. Award of \$29,958.

46. \*M.F. Miller. 1994. National Beef Carcass Data Collection Service. National Cattlemen's Association. Award of \$2,500.
47. \*\*M.F. Miller. 1994. High Plains Meat Judging Contest. Excel Corp. Award of \$27,500.
48. \*\*M.F. Miller. 1994. Southwest Meat Association Scholarship. Southwest Meat Association. Award of \$1,000.
49. \*M.F. Miller. 1994. Impact of biological type and implants on carcass traits of beef steers. Caprock Industries. Award of \$4,500.
50. \*M. F. Miller. 1994. Beef quality in Texas cattle. Texas Beef Industry Council. Award of \$5,500.
51. \*M.F. Miller. 1994. Implementation of calcium chloride into commercial use. Texas Beef Industry Council. Award of \$5,800.
52. \*M.F. Miller. 1994. Travel award of the National Live Stock and Meat Board. Texas Tech University, Office of Research Services. Award of \$750.
53. S.P. Jackson and M.F. Miller. 1994. Protein retention, feed efficiency, palatability and calpastatin activity of lambs expressing the *Callipyge* gene. Houston Live Stock Show and Rodeo. Award of \$5,000.
54. \*M.F. Miller. 1995. Travel award for the National Live Stock and Meat Board. Texas Tech University, Office of Research Services. Award of \$750.
55. \*M.F. Miller. 1995. Conception to consumer beef tenderness study. Syntex, Inc. Award of \$50,000.
56. \*M.F. Miller and A.D. Herring. 1995. Conception to consumer beef tenderness study. National Cattlemen's Association. Award of \$35,000.
57. \*M.F. Miller and C.B. Ramsey. 1995. Reduction of PSE in pork. National Live Stock and Meat Board. Award of \$36,800.
58. \*\*M.F. Miller. 1995. High Plains Meat Judging Contest. Excel Corp. Award of \$27,500.
59. \*\*M.F. Miller. 1995. Southwest Meat Association Scholarship. Southwest Meat Association. Award of \$1,000.
60. \*M.F. Miller. 1995. National Beef Carcass Data Collection Service. National Cattlemen's Association. Award of \$5,000.
61. \*M.F. Miller, J.W. Savell and C.B. Ramsey. 1995. Electrical stimulation's impact on the tenderness of beef loin strip steaks from three geographically different beef processing facilities. Texas Beef Industry Council and The National Cattlemen's Association.

Award of \$42,050.

62. \*M.F. Miller and L.C. Hoover. 1995. Development of a Beef Appetizer/Texas Food Service Benchmark. 1995. Texas Beef Industry Council. Award of \$27,354.
63. \*\*M.F. Miller and W.F. Bennett. 1995. San Antonio Livestock Exposition Endowment for Meat Science Graduate Assistantships. Award of \$100,000.
64. \*C.B. Ramsey and M.F. Miller. 1995. Reducing incidence of low quality (PSE) pork in monomutant with four levels of vitamin/mineral nutritional modulation. BASF Corp. Award of \$34,052.
65. S.P. Jackson and M.F. Miller. 1995. Sensory characteristics of meat from lambs with normal and *Callipyge* phenotypes. Houston Live Stock Show and Rodeo. Award of \$5,381.
66. A.D. Herring and M.F. Miller. 1995. Identification of molecular genetic differences in slaughter cattle and their associations with feedlot carcass traits. Houston Live Stock Show and Rodeo. Award of \$6,724.
67. A.D. Herring and M.F. Miller. 1995. Identification of molecular genetic differences in slaughter cattle and their associations with feedlot and carcass traits. Texas Tech University College of Agricultural Sciences and Natural Resources. Award of \$3,500.
68. \*M.F. Miller and C.B. Ramsey. 1996. Improving pork quality by reducing the incidence of pale, soft and exudative (PSE) pork. National Pork Producers Council. Award of \$33,312.
69. \*M.F. Miller, C.B. Ramsey and S.P. Jackson. 1996. Evaluation of quality grade indicators for live slaughter cattle. United States Department of Agriculture. Award of \$90,000.
70. \*M.F. Miller. 1996. Texas perception study: Evaluating beef based on geographical origin. Texas Beef Industry Council. Award of \$10,200.
71. \*M.F. Miller. 1996. Conception to consumer beef cattle tenderness characterization initiative. National Cattlemen's Beef Association. Award of \$31,000.
72. \*M.F. Miller, S.P. Jackson and C.B. Ramsey. 1996. New lamb leg and ground lamb leg products. American Sheep Industry Association. Award of \$18,000.
73. \*M.F. Miller. 1996. Factors contributing to the incidence of the dark cutting condition in beef carcasses, and management strategies to prevent reductions in value as a result of their occurrence. National Cattlemen's Beef Association. Award of \$20,500.
74. \*M.F. Miller. 1996. Beefmaster Breeders United Carcass Evaluation Program. Award of \$27,677.
75. \*M.F. Miller. 1996. Electrical stimulation impact on the tenderness of beef loin strip steaks from three geographically different beef processing facilities. National Cattlemen's Beef Association. Award of \$42,500.

76. \*\*M.F. Miller. 1996. High Plains Meats Judging Contest. Excel Corporation. Award of \$27,500.
77. \*\*M.F. Miller. 1996. Southwest Meat Association Scholarship. Southwest Meat Association. Award of \$1,000.
78. \*\*M.F. Miller. 1996. Consumer perception of beef from four geographic regions. Texas Tech University, Institute for Nutritional Sciences and College of Agricultural Sciences. Award of \$30,000.
79. \*\*M.F. Miller. 1997. High Plains Meat Judging Contest. Excel Corp. Award of \$57,000.
80. \*\*M.F. Miller. 1997. Southwest Meat Association Scholarship. Southwest Meat Association. Award of \$1,000.
81. \*M.F. Miller. 1997. New product development of beef strips. National Cattlemen's Beef Association. Award of \$9,000.
82. \*\*M.F. Miller and W.F. Bennett. 1997. San Antonio Livestock Exposition endowment for meat science graduate assistantships. San Antonio Livestock Exposition. Award of \$25,000.
83. \*\*M.F. Miller and W.F. Bennett. 1997. San Antonio Livestock Exposition endowment for meat science graduate assistantships. Proctor Ranch. Award of \$25,000.
84. \*\*M.F. Miller and W.F. Bennett. 1997. Gordon W. Davis endowment for Excellence in Meat Judging. Award of \$97,617.
85. \*\*M.F. Miller. 1997. Improvement of retail case life and microbiological safety of pork. National Pork Producers. Award of \$52,000.
86. \*M.F. Miller. 1997. Food Safety Research. San Antonio Livestock Exposition. Award of \$25,000.
87. \*\*S.W. Cooksey and M.F. Miller. 1997. Endowment for Meat Science Graduate Students. Glazier Foods. Award of \$25,000.
88. \*\*S.W. Cooksey and M.F. Miller. 1997. Endowment for Meat Science Graduate Students. Proctor Ranch. Award of \$25,000.
89. \*M.F. Miller. 1997. Conception to consumer beef tenderness initiative. National Cattlemen's Beef Association. Award of \$37,000.
90. \*M.F. Miller. 1997. Carcass characterization of beef cattle. Beefmaster Breeders United. Award of \$27,000.
91. \*M.F. Miller. 1998. Various Beef Producers. Award of \$12,000.
92. \*M.F. Miller and M.A. Carr. 1998. Improvement of retail case life and microbiological safety of pork products in retail and deli service cases. National Pork Producers

Council. Award of \$65,300.

93. \*M.F. Miller. 1998. Southwest Meat Association Scholarship. Award of \$1,000.
94. \*\*M.F. Miller. 1998. San Antonio Livestock Exposition endowment for meat science assistantships. San Antonio Livestock Exposition. Award of \$25,000.
95. \*\*M.F. Miller. 1998. San Antonio Livestock Exposition endowment for meat science graduate assistantships. Proctor Ranch. Award of \$25,000.
96. \*M.F. Miller. 1998. Beef New Product Research. Texas T-Bone Express. Award of \$8,000.
97. \*M.F. Miller and J.L. Montgomery. 1998. Vitamin D<sub>3</sub> beef tenderness research. Center for Feed Industry Research and Evaluation. Award of \$10,000.
98. \*M.F. Miller, J.L. Montgomery and M.A. Galyean. 1998. Vitamin D<sub>3</sub> beef tenderness research. Roche Biochemical. Award of \$18,000.
99. \*M.F. Miller and G.G. Hilton. 1999. Beef tenderness enhancement by use of electrical stimulation. Excel Corporation. Award of \$115,260.
100. \*M.F. Miller and J.L. Montgomery. 1999. Beef tenderness enhancement by feeding Vitamin D<sub>3</sub>. National Cattlemen's Beef Association, Texas Beef Council, Roche Biochemical and Center for Feed Industry Research and Education. Award of \$85,000.
101. \*M.F. Miller. 1999. Beef New Product Beef Rotisseri Roast. National Cattlemen's Beef Association. Award of \$23,500.
102. \*M.F. Miller. 1999. Consumer beef tenderness perceptions. National Cattlemen's Beef Association. Award of \$45,000.
103. \*\*M.F. Miller and W.F. Bennett. 1999. San Antonio Livestock Exposition endowment for meat science graduate assistantships. San Antonio Livestock Exposition Award of \$25,000.
104. \*\*M.F. Miller and W.F. Bennett. 1999. San Antonio Livestock Exposition endowment for meat science graduate assistantships. Proctor Ranch. Award of \$25,000.
105. \*\*M.F. Miller and W.F. Bennett. 1999. Gordon W. Davis endowment for Excellence in Meat Judging. Award of \$97,617.
106. \*M.F. Miller. 1999. Effects of high oil corn on fatty acid profiles and tenderness of beef to loin steaks. Caprock, Inc. Award of \$8,500.
107. \*\*M.F. Miller. 1999. Southwest Meat Association Scholarship. Award of \$1,000.
108. \*M.F. Miller and G.G. Hilton. 1999. Ranchers Registry Tenderness breed tenderness characterization. Excel Corporation. Award of \$86,350.

109. \*M.F. Miller. 1999. Characterization of muscle growth in implanted feedlot heifers using a muscle cell culture system. Texas Beef Industry Council. Award of \$21,994.
110. \*M.F. Miller. 1999. Improving beef tenderness and consistency by feeding beef cattle Vitamin D(1). Texas Beef Industry Council. Award of \$31,000.
111. \*M.F. Miller and S.D. Cooksey. 2000. San Antonio Livestock Exposition endowment for meat science graduate assistantships. Proctor Ranch. Award of \$25,000.
112. \*M.F. Miller and J.R. Blanton. 2000. Determination of parameters that affect consumer acceptance of beef color. National Cattlemen's Beef Association. Award of \$30,000.
113. \*M.F. Miller. 2000. Determination of the optimum beef flavor and the factors that affect consumer preferences of beef. National Cattlemen's Beef Association. Award of \$30,000.
114. \*M.F. Miller. 2000. Optimizing palatability of retail beef: A field study. National Cattlemen's Beef Association. Award of \$20,800.
115. \*M.F. Miller and J.R. Blanton. 2000. Development and implementation of a value added beefsteak product. Texas Tech University College of Agriculture and Natural Resources Grants Program. Award of \$43,000.
116. \*M.F. Miller and J.R. Blanton. 2000. The effect of Zilpaterol supplementation on feed efficiency, average daily gain, carcass characteristics, tenderness and palatability of cattle and muscle growth characteristics. Intervet. Award of \$30,000.
117. \*J.R. Blanton and M.F. Miller. 2001. Effects of Supachill on shelf-life and quality of a variety of meats. Supachill Technologies. Award of \$68,700.
118. M.M. Brashears and M.F. Miller. 2001. Testing of probiotic bacteria for the elimination of *Escherichia Coli* O157:H7 in cattle. American Meat Institute Foundation. Award of \$123,550.
119. \*M.F. Miller and John R. Blanton. 2001. Feedyard incidence of Salmonella. Excel Corporation. Award of \$43,000.
120. \*M.F. Miller, S.P. Jackson and J.R. Blanton. 2001. Effect of Zilmax in cattle. Intervet. Award of \$548,415.
121. J.R. Blanton and M.F. Miller. 2001. Testing of probiotic bacteria for the elimination of *Escherichia coli* O157:H7 in cattle. Award of \$67,000.
122. \*M.F. Miller and S.W. Cooksey. 2001. San Antonio Livestock Exposition Food Safety Program. San Antonio Livestock Exposition. Award of \$50,000.
123. \*M.F. Miller. 2002. Determination of the efficacy of a lactic acid probiotic to reduce *E. coli* in cattle. Cargil, Inc. Award of \$43,500.
124. \*M.F. Miller and J.R. Blanton. 2002. Feedyard sampling for *E. coli* O157:H7. National Cattlemen's Beef Association, Texas Beef Council and Cargil, Inc. Award of

\$165,000.

125. \*M.F. Miller and J.R. Blanton. 2002. Six feedyards surveyed for *Salmonella* spp. and *E. coli* O157:H7. Excel Corporation. Award of \$73,426.
126. \*M.F. Miller and J.R. Blanton. 2002. Feedyard cattle pathogen survey. Excel Corporation. Award of \$56,508.
127. \*M.F. Miller and J.R. Blanton. 2002. Six feedyards surveyed for *Salmonella* spp. and *E. coli* O157:H7. Excel Corporation. Award of \$135,432.
128. M.M. Brashears and M.F. Miller. 2002. Validation of antimicrobial treatments to reduce *E. coli* O157:H7 and *Salmonella* spp. in beef trim and ground beef. National Cattlemen's Beef Association. Award of \$66,398.
129. M.M. Brashears and M.F. Miller. 2002. Determination of the efficacy of a lactic acid probiotic treatment on the reduction of *E. coli* O157:H7 in commercial feedlot settings. Nutrition Physiology/Excel Corporation. Award of \$83,463.
130. M.M. Brashears and M.F. Miller. 2002. Microbiological sampling for microbial tracking study. National Cattlemen's Beef Association. Award of \$25,900.
131. \*M.F. Miller and S.W. Cooksey. 2003. San Antonio Livestock Exposition Food Safety Program. San Antonio Livestock Exposition. Award of \$50,000.
132. J.R. Blanton and M.F. Miller. 2003. Seaweed effects on *E. coli*. Laura's Lean Beef. Award of \$47,500.
133. \*M.F. Miller. 2003. Value characterization of Bonzmar cattle. George Chapman. Award of \$28,000.
134. \*\*M.F. Miller and S.W. Cooksey. 2003. Endowment of Endowed Chair in Animal and Food Sciences. San Antonio Livestock Exposition and Texas Tech University Regents Chair Program. Award of \$1,000,000.
135. \*M.F. Miller, J.C. Brooks and J.R. Blanton. 2003. Romosinuano Cattle Study. USDA ARS STARS Unit. Award of \$65,000.
136. \*M.F. Miller. 2003. HACCP verification study for Excel Plainview. Excel Corp. Award of \$12,000.
137. \*M.F. Miller and J.R. Blanton. 2003. Effect of feeding Tasco-14 in beef cattle to reduce *E. coli* O157:H7. Caprock Feeders, Inc. Award of \$132,440.
138. \*M.F. Miller, J.C. Brooks, and J.R. Blanton. 2003. Chlorination of feedyard water to reduce pathogens in beef. Award of \$51,576.
139. M.M. Brashears and M.F. Miller. 2003. Ground beef interventions to reduce the pathogen *E. coli* O157:H7. National Cattlemen's Beef Association. Award of \$86,080.

140. \*M.F. Miller, J.C. Brooks and J.R. Blanton. 2003. Effects of feeding Tasco-14 in beef cattle to reduce *E. coli* O157:H7. Caprock Feeders, Inc. Award of \$55,448.
141. \*M.F. Miller and J.C. Brooks. 2003. Consumer evaluation of marinated beef steaks. Tyson Fresh Meats. Award of \$24,090.
142. J.C. Brooks and M.F. Miller. 2003. Injection site blemished in modified atmosphere retail beef steaks. Intervet, Inc. Award of \$10,000.
143. \*M.F. Miller. 2003. Carcass mapping for pathogen *E. coli* O157:H7. Excel Corporation. Award of \$50,000.
144. M.M. Brashears and M.F. Miller. 2003. Validation of antimicrobial treatments to reduce *E. coli* O157:H7 and *Salmonella* spp. in beef trim and ground beef. National Cattlemen's Beef Association. Award of \$66,398.
145. \*M.F. Miller, J.C. Brooks and J.R. Blanton. 2004. Evaluation of the use of dentition and skeletal ossifications as measure of cattle age. National Cattlemen's Beef Association. Award of \$175,000.
146. \*M.F. Miller. 2003. Effect of spray chilling versus dry chilling on *E. coli* O157:H7 and *Salmonella* spp. levels. National Cattlemen's Beef Association.
147. \*M.F. Miller, J.C. Brooks and J.R. Blanton. 2004. Romosinuano Cattle Study. USDA ARS STARS Unit. Award of \$65,000.
148. \*M.F. Miller and M.M. Brashears. 2004. Application of antimicrobial treatments in a commercial simulation to reduce *E. coli* O157:H7 and *Salmonella* spp. in beef trim and in ground beef. National Cattlemen's Beef Association. Award of \$80,285.
149. \*M.F. Miller, D. Allen, M.M. Brashears, B. Barham, J.R. Blanton, and J.C. Brooks. 2004. Investigation of the effects of transporting feedlot cattle to the harvest facility on the incidence levels of *E. coli* O157:H7 and *Salmonella* spp. National Cattlemen's Beef Association. Award of \$79,640.
150. \*M.F. Miller and J.L. Leheska. 2004. Composition of grass-fed beef in the U.S. National Cattlemen's Beef Association. Award of \$26,500.
151. \*M.F. Miller, J.C. Brooks and J.R. Blanton. 2004. Meat case composite study. 2004. National Pork Board. Award of \$32,570.
152. \*M.F. Miller and S.W. Cooksey. 2004. San Antonio Livestock Exposition and Texas Tech University Regents Chair Program. Endowment for Endowed Chair in Animal and Food Sciences. Award of \$50,000.
153. \*M.F. Miller and J.C. Brooks. 2004. Tyson Fresh Meats. Consumer Evaluation of Marinated Beef Steaks. Award of \$36,150.
154. \*M.F. Miller, J.C. Brooks and J.R. Blanton, Jr. 2004. National Cattlemen's Beef Association, National Pork Board, Cryovac, Inc. National Retail Case Audit. Award

of \$85,000.

155. M.M. Brashears, J.C. Brooks, J.R. Blanton, Jr., C. Alvarado, J. Boyce, L. Hoover, M.F. Miller, and L. Thompson. 2004. *International Center for Food Industry Excellence*. USDA – Federal Administration Research Grants. Award of \$207,498.
156. M.M. Brashears, J.C. Brooks, J.R. Blanton, Jr., C. Alvarado, J. Boyce, L. Hoover, M.F. Miller, and L. Thompson. 2005. *International Center for Food Industry Excellence*. USDA – Federal Administration Research Grants. Award of \$232,252.
157. \*M.F. Miller. 2005. Beef Influences on Dietary Changes. National Cattlemen’s Beef Association. Award of \$15,000.
158. \*M.F. Miller, J.C. Brooks, J.R. Blanton, Jr. 2005. USA/ Australia Beef Consumer Study. Meat Livestock Australia. Award of \$395,280.
159. M.M. Brashears, J.C. Brooks, J.R. Blanton, Jr., C. Alvarado, J. Boyce, L. Hoover, M.F. Miller, and L. Thompson. 2005. *International Center for Food Industry Excellence*. USDA – Federal Administration Research Grants. Award of \$811,000.
160. J.R. Blanton, Jr., M.M. Brashears, J.C. Brooks, and M.F. Miller. 2005. Validation of Tricholormelamine as an effective hide wash technology. Texas Beef Council. Award of \$61,262.
161. \*M.F. Miller, J.C. Brooks, and J.R. Blanton, Jr. 2005. Degree of doneness and marination effects on beef palatability. Tyson Fresh Meats. Award of \$20,000.
162. \*M.F. Miller, M.M. Brashears. 2005. National Cattlemen’s Beef Association. Impact of Dust “A Pathogen Cloud” during loading of feedlot cattle during transportation to the harvest facility on the prevalence of *E. coli* O157:H7 and *Salmonella* spp. Award of \$80,000.
163. T. Brashears, M.M. Brashears, M.F. Miller, G. Loneragan. 2005. USDA-FSIS. Development of a pre-harvest educational program for cattle producers. Award of \$50,000.
164. M.M. Brashears, M.F. Miller, J.C. Brooks, J.R. Blanton, Jr., T. Brashears. 2005. USDA-FSIS. Reduction of *E. coli* O157 and *Salmonella* spp. in ground beef using a novel intervention system combining pathogen reduction methods and replacement of natural flora with lactic acid bacteria. Award of \$50,000.
165. J.C. Brooks, M.F. Miller, J.R. Blanton, Jr., M.M. Brashears, T. Brashears. 2005. USDA-FSIS. Reduction of *E. coli* O157 and *Salmonella* spp. in ground beef using rosemary oleoresin and oregano essential oil. Award of \$50,000.
166. \*M.F. Miller, J.R. Blanton, Jr., J.C. Brooks, M.M. Brashears, T. Brashears. 2005. USDA-FSIS. Reduction of *Escherichia coli* O157:H7 and *Salmonella* spp. using dry chilling in small processing plant environments. Award of \$50,000.
167. Gordon W. Davis Endowed Chair in Meat Science. 2005. Award of \$1,000,000.

168. Gordon W. Davis Meat Science Enhancement Endowment. 2005. Award of \$500,000.
169. Brooks, J.C., M.M. Brashears and M.F. Miller. 2005. National Cattlemen's Beef Association. The effect of meat packaging technologies on the safety and spoilage-indicating characteristics of ground beef – Phase 1: Food. Award of \$40,732.
170. Brooks, J.C., M.M. Brashears and M.F. Miller. 2005. National Cattlemen's Beef Association. The effect of meat packaging technologies on the safety and spoilage-indicating characteristics of ground beef – Phase 2: Spoilage. Award of \$87,752.
171. Loneragan, Guy H., M.M. Brashears, D.J. Kunze, T. Platt, M.F. Miller, T.E. Besser, M. Koochmarai. 2005. Identification of the at-risk population(s) for shedding multi-drug-resistant *Salmonella* in harvest-ready cattle during spring and summer. National Cattlemen's Beef Association. Award of \$98,128.
172. Miller, M.F. 2006. National Cattlemen's Beef Association. The consequences of stress and diet on the immune and endocrine systems of cattle and their effects on the seasonal shedding of *Escherichia coli* O157:H7. Award of \$110,000.
173. M.M. Brashears, J.C. Brooks, J.R. Blanton, Jr., C.Z. Alvarado, J. Boyce, L. Hoover, M.F. Miller and L.D. Thompson. 2006. USDA-Federal Administration Research Grants. *International Center for Food Industry Excellence*. Award of \$1,200,000.
174. M.F. Miller and S.W. Cooksey. 2006. San Antonio Livestock Exposition and Texas Tech University Regents Chair Program. Endowment for Endowed Chair in Animal and Food Sciences. Award of \$50,000.
175. M.M. Brashears, J.C. Brooks and M.F. Miller. 2006. National Cattlemen's Beef Association. Food safety of blade tenderized beef cuts. Award of \$120,000.
176. M.F. Miller and J.C. Brooks. 2006. Intervet, Inc. Zilpaterol effects on beef composition and color and consumer palatability. Award of \$184,000.
177. M.F. Miller and M.M. Brashears. 2006. National Cattlemen's Beef Association. Impact of dust "A Pathogen Cloud" during loading of feedlot cattle during transportation to the harvest facility on the prevalence of *E. coli* O157:H7 and *Salmonella* spp. Award of \$80,000.
178. M.F. Miller and M.M. Brashears. 2006. National Cattlemen's Beef Association. Impact of dust "A Pathogen Cloud" during loading of feedlot cattle during transportation to the harvest facility on the prevalence of *E. coli* O157:H7 and *Salmonella* spp. Phase II. Award of \$66,000.
179. M.M. Brashears and M.F. Miller. 2006. American Meat Institute Foundation. Risk factors and consequences associated with condensation in fresh and ready-to-eat processing facilities. Award of \$125,000.
180. J C. Brooks, M.M. Brashears and M.F. Miller. 2007. National Cattlemen's Beef Association. The survivability, growth and heat susceptibility of *E. coli* O157:H7 in enhanced beef brine solutions containing salt potassium lactate and lactic acid

producing bacteria. Award of \$98,714.

### **Graduate Students**

1. S.D. Shackelford. May, 1989. Influence of feeding elevated levels of monounsaturated fats to growing-finishing swine on the processing, physical and sensory characteristics of pork products. M.S. University of Georgia. Major Professor.
2. L.P. Johnson. May, 1989. Prediction of pork carcass composition. M.S. University of Georgia. Major Professor.
3. P.O. Ahmed. December, 1989. Effect of hot fat trimming and electrical stimulation on subprimal yields, palatability and storage quality of beef. M.S. University of Georgia. Major Professor.
4. A.R. Schluter. May, 1991. Ractopamine hydrochloride effects on feedlot performance, carcass traits and chemical composition of feedlot steers. M.S. Texas Tech University. Major Professor.
5. A.L. Guerra. December, 1992. Determination of the consumer threshold for beef tenderness. M.S. Texas Tech University. Co-Major Professor.
6. T.L. Frederick. August, 1993. The effects of organic acid level and temperature on microbiological properties of pork. M.S. Texas Tech University. Major Professor.
7. J.L. Lansdell. December, 1993. Effects of calcium chloride concentration injection level on beef tenderness. M.S. Texas Tech University. Major Professor.
8. S.P. Jackson. December, 1993. Investigation of the productivity of Rambouillet sheep with a muscle hypertrophy gene. Ph.D. Texas Tech University. Co-Major Professor.
9. K.S. Tinney. August, 1994. Effects of acid washing and electrical applications on microbiological properties of beef. M.S. Texas Tech University. Major Professor.
10. K.L. Huffman. December, 1994. Tenderness of beef perceived by consumers in the home and restaurant environment. M.S. Texas Tech University. Co-Major Professor.
11. L.L. Hamman. December, 1994. Reducing the incidence of low quality (PSE) pork with vitamin/mineral nutritional modulation. M.S. Texas Tech University. Major Professor.
12. L.S. Butler. December, 1994. Characterization of *TaqI* calpastatin polymorphisms in beef cattle of *Bos Indicus* inheritance. M.S. Texas Tech University. Major Professor.
13. B.L. Owen. May, 1995. Improving pork quality by reducing the incidence of PSE pork. M.S. Texas Tech University. Major Professor.
14. M.J. Butler. December 1995. Colon cancer promotion in rats fed beef casein, beef tallow or corn oil. M.S. Texas Tech University. Major Professor.

15. S.D. Milligan. May, 1996. Improving pork quality by use of resting, hot-fat trimming and tunnel freeze chilling. M.S. Texas Tech University. Major Professor.
16. T.L. Cain. August, 1996. Influencing tenderness in lambs from the *callipyge* phenotype with electrical stimulation and calcium chloride. M.S. Texas Tech University. Major Professor.
17. S.W. Claborn. December, 1996. Consumer assessment of marbling levels in beef strip loins at retail. M.S. Texas Tech University. Major Professor.
18. C.H. Lai. December, 1996. Heme iron from beef and its role in colon carcinogenesis. M.S. Texas Tech University. Major Professor.
19. M.P. Springer. May, 1997. Rapid chilling to reduce PSE pork. M.S. Texas Tech University. Major Professor.
20. J.C. Brooks. August, 1997. Characterization of economically important carcass traits in the selection of herd sires. M.S. Texas Tech University. Major Professor.
21. S.J. Park. August, 1997. Freeze chilling effects of the microbiology of pork carcasses. M.S. Texas Tech University. Major Professor.
22. H.D. Alderson. May, 1998. Improving carcass quality and palatability traits in Beefmaster cattle. M.S. Texas Tech University. Major Professor.
23. T.W. Cook. July, 1998. Factors contributing to the incidence of “dark cutting” condition in beef carcasses and management strategies to prevent reductions in value as a result of their occurrence. M.S. Texas Tech University. Major Professor.
24. C.K. Kerth. May, 1999. Characterizing muscle growth and quality traits of sheep having the *callipyge* phenotype using a muscle cell culture system. Ph.D. Texas Tech University. Major Professor.
25. M.J. Schertz. May, 1999. Evaluation of quality grade indicators for live slaughter cattle. M.S. Texas Tech University. Major Professor.
26. M.A. Carr. December 1999. Effects of ozonated water on *E. coli* O157:H7. Ph.D. Texas Tech University. Major Professor.
27. C.D. Alexander. December, 1999. Consumer acceptability and palatability of youthful and mature ground beef prepared at varying fat levels. M.S. Texas Tech University. Major Professor.
28. E.R. Behrends. December, 1999. Consumer evaluation of beef rotisserie roast products. M.S. Texas Tech University. Major Professor.
29. M.K. Meade. December, 2000. Optimizing Palatability of Retail Beef. Ph.D. Texas Tech University. Major Professor.
30. B.D. Price. December, 2000. Effects of high oil corn on beef top loin steaks. M.S. Texas Tech University. Major Professor.

31. G.H. Hilton. December, 2000. Methods to improve the quality and consistency of beef. Ph.D. Texas Tech University. Major Professor.
32. J.L. Montgomery. May, 2001. Muscle calcium modulation using Vitamin D to improve beef tenderness. Ph.D. Texas Tech University. Major Professor.
33. B.L. Barham. December, 2002. Evaluation of microsatellite markers and ultrasound information as tools for improving carcass characteristics and tenderness. Ph.D. Texas Tech University. Major Professor.
34. K.D. Adams. May, 2003. Effects of a unique freezing technology on shelf-life and pork quality. M.S. Texas Tech University. Major Professor.
35. J.D. Parker. May, 2003. Effects of a unique freezing technology on shelf-life and quality of variety meats. M.S. Texas Tech University. Major Professor.
36. K.W. Braden. May 2003. Effects of two-percent *Ascophyllum Nodosum* supplementation on carcass characteristics, retail display shelf-life, and prevalence of *Escherichia coli* O157:H7 and *Salmonella* spp. in feedlot steers. M.S. Texas Tech University. Major Professor.

### **Committee Member**

1. C.K. Wu. May, 1992. Ultrastructural changes and palatability of cold or hot-boned pork infused with glucose, salt, pyrophosphate and potassium chloride. Ph.D. Texas Tech University.
2. K.E. Hamlin. August, 1992. Evaluation of sources of variation affecting ultrasonic predictors of carcass merit in beef cattle. M.S. Texas Tech University.
3. A. Brake. May, 1993. The effects of cortisol on skeletal muscle metabolism and meat tenderness in cattle. Ph.D. Texas Tech University.
4. S. Kahn. May, 1993. Fat and cholesterol reduction in raw and cooked meats utilizing solvent extraction. M.S. Texas Tech University.
5. H. Shepard. May, 1993. Using live animal ultrasonic measures for the genetic evaluation of carcass merit in Angus cattle. M.S. Texas Tech University.
6. K. Cook. August, 1993. Determination of restaurant customers' perceptions and acceptability. M.S. Texas Tech University.
7. L.R. Bye. December, 1993. Effect of microwave thawing and two cooking temperatures on safety and quality of beef patties. M.S. Texas Tech University.
8. D.W. Bawcom. December, 1993. Destruction of microorganisms on meat by high voltage electricity. M.S. Texas Tech University.
9. R. Nicholson. May, 1994. Gestating sow: Influence of housing, rearing environment and diet on physiology, performance and stereotyped behavior. Ph.D. Texas Tech

University.

10. J. Diles. May, 1994. Relationship between ultrasonic predictors of carcass merit in yearling Brangus bulls and slaughter steers. M.S. Texas Tech University.
11. D.R. Daniel. December, 1995. Nutrient composition and palatability of Emu meat. M.S. Texas Tech University.
12. J.K. Davis. December, 1995. Determination of the partial efficiencies of food utilization for maintenance and growth in Red Angus bulls. M.S. Texas Tech University.
13. J.D. Petrosky. December, 1995. The microbiological quality of Emu meat. M.S. Texas Tech University.
14. C.K. Kerth. May, 1995. Meat quality and carcass traits of muscle hypertrophy sheep. M.S. Texas Tech University.
15. M.A. Carr. December 1995. Chill and trim effects on the microbial load of pork carcasses. M.S. Texas Tech University.
16. D.U. Thompson. May, 1996. In vitro muscle cell protein synthesis and degradation, nitrogen balance and the feedlot response to trenbolone acetate, estradiol and somatotropin in finishing beef steers. Ph.D. Texas Tech University.
17. R.S. Wells. December, 1996. Effects of repeated urea dilution measurement on feedlot performance and consistency of estimated body composition in steers of different breed types. M.S. Texas Tech University.
18. K.L. Crockett. May, 1997. Restaurant beef steak consumption behavior by an expanded national expectations model. Ph.D. Texas Tech University.
19. J.D. Hill. May, 1997. Environmental influence on pig behavior during handling on subsequent performance and meat quality. M.S. Texas Tech University.
20. L.J. Hughes. May, 1997. Evaluation of Santa Gertrudis sire groups for size, growth, carcass traits and feed conversion related to weather conditions. Master of Agriculture. Texas Tech University.
21. T.Y. Andango. August, 1997. Microbiological attributes of freeze-chilled pork carcasses. M.S. Texas Tech University.
22. Y.S. Yim. December, 1998. Identification and characterization of molecular genetic differences among *Bos indicus* x *Bos Taurus*. Ph.D. Texas Tech University.
23. B. Barham. December, 1998. Evaluation of genetic differences for feedlot performance and carcass traits in beef cattle. M.S. Texas Tech University.
24. A.K. Johnson. December, 2001. Behavior, physiology, and performance of sows and their litters produced on a sustainable pork farm. Ph.D. Texas Tech University.

25. W.C. Craddock. December, 2001. Influence of *Ascophyllum nodosum* on selenium. M.S. Texas Tech University.
26. H.A. Rachuonyo. December, 2001. Productivity, behavior, and environmental impact of outdoor gestating sows. Ph.D. Texas Tech University.
27. W.J. Horne. May, 2004. Effect of Romosinuano breeding on carcass characteristics, shear force, and retail shelf life. M.S. Texas Tech University.
28. F. Ji. December 2004. Ideal dietary amino acid pattern for gestating sows: based on the changes in tissue composition.
29. Woerner, D.R. May 2005.
30. Palmore, W.C. August 2005.

### **Graduate Student Research Awards**

1. S.D. Shackelford. 1988. Second place paper at the Southern Section of the American Society of Animal Science competition.
2. T.L. Frederick. 1993. Second place poster at the 46<sup>th</sup> Reciprocal Meats Conference poster competition.
3. D.W. Bawcom. 1994. First place paper presentation at the Southern Section of the American Society of Animal Science competition.
4. C.R. Kerth. 1995. Third place paper presentation at the 41<sup>st</sup> International Congress of Meat Science and Technology. American Meat Science Association.

### **Nationally Competitive Undergraduate Student Awards**

1. P.O. Ahmed. 1988. American Meat Science Association. Undergraduate Travel Award Winner. University of Georgia.
2. R.W. Whiteway. 1989. American Meat Science Association. Undergraduate Travel Award Winner. University of Georgia.
3. D.R. Taylor. 1992. American Meat Science Association. Undergraduate Travel Award Winner. Texas Tech University.
4. S.Y. Gilbert. 1993. American Meat Science Association. Undergraduate Travel Award Winner. Texas Tech University.
5. G.G. Hilton. 1993. Western States Meat Association. Undergraduate Scholarship Award Winner. Texas Tech University.
6. G.G. Hilton. 1994. American Meat Science Association. Undergraduate Travel Award Winner. Texas Tech University.
7. J.L. Montgomery. 1994. Western States Meat Association. Undergraduate Scholarship Award Winner. Texas Tech University.

8. L.K. Locke. 1996. American Meat Science Association. Undergraduate Travel Award Winner. Texas Tech University.
9. L.K. Locke. 1996. National Meat Association. Undergraduate Scholarship Award Winner. Texas Tech University.
10. H.D. Alderson, II. 1997. American Meat Science Association. Undergraduate Scholarship Award Winner. Texas Tech University.
11. A.L. Lehmann. 1998. American Meat Science Association. Undergraduate Scholarship Award Winner. Texas Tech University.
12. G.H. Locke. 1998. National Meat Association. Undergraduate Travel Award Winner. Texas Tech University.
13. G.H. Locke. 1999. National Meat Association. Undergraduate Travel Award Winner. Texas Tech University.
14. G.H. Locke. 1999. American Meat Science Association. Undergraduate Travel Award Winner. Texas Tech University.

### **Publications**

\*Indicates graduate student's first authorship.

### **Refereed Journal Articles**

1. Miller, M.F., G.W. Davis and C.B. Ramsey. 1985. Effect of subprimal fabrication and packaging methods on palatability and retail case life of loin steaks from lean beef. *J. Food Sci.* 50:1544-1546.
2. Miller, M.F., G.W. Davis, A.C. Williams, Jr., C.B. Ramsey and R.D. Galyean. 1986. Effect of fat source and color of lean on acceptability of beef/pork patties. *J. Food Sci.* 51:832-833.
3. Miller, M.F., G.W. Davis, S.C. Seideman, T.L. Wheeler and C.B. Ramsey. 1986. Extending Beef bullock restructured steaks with soy protein, wheat gluten or mechanically separated beef. *J. Food Sci.* 51:1169-1172.
4. Miller, M.F., G.W. Davis, C.B. Ramsey, and H. Irizarry. 1986. Acceptability of various ground beef and pork products extended with mechanically separated beef. *J. Food Quality.* 9:345-354.
5. Miller, M.F., G.W. Davis, S.C. Seideman and C.B. Ramsey. 1986. Effects of chloride salts on appearance, palatability and storage traits of flaked and formed beef bullock restructured steaks. *J. Food Sci.* 51:1424-1426, 1434.
6. Miller, M.F., G.W. Davis, S.C. Seideman, C.B. Ramsey and T.L. Rolan. 1986. Effects of various phosphates on the palatability, appearance and storage traits of flaked and formed restructured beef steaks. *J. Food Sci.* 51:1435-1438.
7. Miller, M.F., G.W. Davis, A.C. Williams, C.B. Ramsey and R.D. Galyean. 1987. Acceptability of beef patties extended with pork and/or textured soy protein. *J. Food*

Qual. 10:117-122.

8. Miller, M.F., G.W. Davis, A.C. Williams, C.B. Ramsey and R.D. Galyean. 1987. Palatability and appearance traits of beef/pork meat patties. *J. Food Sci.* 52:886-889.
9. Miller, M.F., H.R. Cross, M.J. Buyck and J.D. Crouse. 1987. Bovine *Longissimus dorsi* muscle glycogen and color response as affected by dietary regimen and postmortem electrical stimulation in young bulls. *Meat Sci.* 19:253-263.
10. Miller, M.F., H.R. Cross and J.D. Crouse. 1987. Effect of feeding regimen, breed and sex condition on carcass composition and feed efficiency. *Meat Sci.* 20:39-50.
11. Miller, M.F., D.K. Garcia, M.E. Coleman, P.A. Ekeren, D.K. Lunt, K.A. Wagoner, M. Procknor, T.H. Welsh, Jr., and S.B. Smith. 1988. Adipose tissue, Longissimus muscle and anterior pituitary growth and function in clenbuterol-fed heifers. *J. Anim. Sci.* 66:12-20.
12. Miller, M.F., J.T. Keeton, H.R. Cross, R. Leu, F. Gomez, and J.J. Wilson. 1988. Evaluation of the physical and sensory properties of jerky processed from beef heart and tongue. *J. Food Qual.* 11:63-70.
13. Miller, M.F., H.R. Cross, J.D. Crouse and T.G. Jenkins. 1988. Effect of feed energy intake on collagen characteristics and muscle quality of mature cows. *Meat Sci.* 21:287-294.
14. Miller, M.F., G.W. Davis, S.C. Seideman, C.B. Ramsey and T.L. Rolan. 1988. Effects of papain, ficin and spleen enzymes on textural, visual, cooking and sensory properties of beef bullock restructured steaks. *J. Food Qual.* 11:321-330.
15. Miller, M.F., H.R. Cross, J.F. Baker, F.M. Byers and H.A. Recio. 1988. Evaluation of live and carcass techniques for predicting beef carcass composition. *Meat Sci.* 23:111-129.
16. Abu-Bakar, A., J.O. Reagan, H.M. Vaughters, D.R. Campion, and M.F. Miller. 1988. Effects of chilling method on the sensory, chemical and cooking characteristics of ground beef patties. *J. Food Sci.* 53(6):1618-1620, 1641.
17. Bentley, D.S., J.O. Reagan and M.F. Miller. 1988. The effects of hot-boned fat type, pre-blending treatment and storage time on various physical, processing and sensory characteristics of non-specific luncheon loaves. *Meat Sci.* 23:131-138.
18. Neel, S.W., J.O. Reagan, J.W. Mabry and M.F. Miller. 1988. The effect of rapid chilling and accelerated processing on the physical and sensory characteristics of cured pork bellies. *J. Food Sci.* 53(6):1905-1906.
19. Rolan, T.L., G.W. Davis, S.C. Seideman, T.L. Wheeler and M.F. Miller. 1988. Effects of blade tenderization and proteolytic enzymes on restructured steaks from beef bullock chucks. *J. Food Sci.* 53(4):1062-1064, 1110.
20. Miller, M.F., H.R. Cross, J.J. Wilson and S.B. Smith. 1989. Acute and long term lipogenic response to insulin and clenbuterol in bovine intramuscular and subcutaneous adipose tissues. *J. Anim. Sci.* 67:928-933.

21. \*Ahmed, P.O., M.F. Miller, C.E. Lyon and J.O. Reagan. 1989. Chemical, textural and sensory characteristics of precooked, restructured lamb shoulder roasts as influenced by grinding method, salt level and vacuum massage time. *J. Food Sci.* 54(5):1198-1201.
22. \*Ahmed, P.O., M.F. Miller, D.L. Boggs, J.W. Comerford and J.O. Reagan. 1989. Effects of late castration and feeding time on bovine muscle quality. *J. Muscle Foods* 1:59-69.
23. \*Johnson, L.P., M.F. Miller and J.O. Reagan. 1989. The effect of various levels of added sodium chloride and potassium chloride on the chemical, physical and sensory characteristics of precooked re-combined beef chuck roasts. *J. Food Qual.* 12:275-282.
24. Abu-Bakar, A., J.O. Reagan, J.A. Carpenter and M.F. Miller. 1989. Effects of added water, sodium erythorbate and storage time on the functional properties of pre-rigor beef and pre-blends in a model system. *Meat Sci.* 25:187-197.
25. Abu-Bakar, A., J.O. Reagan, H.M. Vaughters, W.E. Townsend, J.A. Carpenter and M.F. Miller. 1989. Processing, sensory and chemical properties of wieners prepared from CO<sub>2</sub>, brine and conventionally chilled beef raw materials. *J. Food Sci.* 54(2):277-279.
26. Bentley, D.S., J.O. Reagan and M.F. Miller. 1989. Effects of gas atmosphere, storage temperature and storage time on the shelf-life and sensory attributes of vacuum packaged ground beef patties. *J. Food Sci.* 54(2):284-286.
27. Mann, T.F., J.O. Reagan, D.A. Lillard, D.R. Campion, C.E. Lyon and M.F. Miller. 1989. Effects of phosphate in combination with nitrite or maillard reaction products upon warmed over flavor in precooked, restructured beef chuck roasts. *J. Food Sci.* 54(6):1431-1433, 1437.
28. Savell, J.W., R.H. Knapp, M.F. Miller, H.A. Recio and H.R. Cross. 1989. Removing excess subcutaneous and internal fat from beef carcasses before chilling. *J. Anim. Sci.* 67:881-886.
29. \*Schackelford, S.D., J.O. Reagan, T.F. Mann, C.E. Lyon and M.F. Miller. 1989. Effects of blade tenderization, vacuum massage time and salt level on chemical, textural and sensory characteristics of precooked beef chuck roast. *J. Food Sci.* 54(4):843-845, 905.
30. Wiley, E.L., J.O. Reagan, A. Abu-Bakar, J.A. Carpenter, A.E. Reynolds and M.F. Miller. 1989. Physical and sensory attributes of hot-processed and conventionally chilled hams and bellies from electrically stimulated and non-stimulated pork carcasses. *Meat Sci.* 24:133-141.
31. Wiley, E.L., J.O. Reagan, J.A. Carpenter, C.E. Davis, J.A. Christian and M.F. Miller. 1989. Physical and sensory attributes of stimulated and non-stimulated vacuum packaged pork. *J. Anim. Sci.* 67:704-710.
32. Wiley, E.L., J.O. Reagan, J.A. Carpenter, J.B. Anderson and M.F. Miller. 1989. Effects of brine and CO<sub>2</sub> chilling systems on hot-processed vacuum packaged pork. *J. Food Sci.* 54(2):299-301.
33. Miller, M.F., S.D. Shackelford, K.D. Haydon and J.O. Reagan. 1990. Determination of the alteration in fatty acid profiles, sensory characteristics and carcass traits of swine

fed elevated levels of monounsaturated fats in the diet. *J. Anim. Sci.* 68:1624-1631.

34. \*Ahmed, P.O., M.F. Miller, C.E. Lyon, H.M. Vaughters and J.O. Reagan. 1990. Physical and sensory characteristics of low fat fresh pork sausage processed with various levels of added water. *J. Food Sci.* 53:625-628.
35. \*Johnson, L.P., M.F. Miller, K.D. Haydon and J.O. Reagan. 1990. Prediction of percent fat in pork carcasses. *J. Anim. Sci.* 68:4185-4192.
36. \*Shackelford, S.D., M.F. Miller, K.D. Haydon and J.O. Reagan. 1990. Evaluation of the physical, chemical and sensory properties of fermented summer sausage made from high-oleate pork. *J. Food Sci.* 55(4):937-941.
37. \*Shackelford, S.D., M.F. Miller, K.D. Haydon, N.V. Lovegreen, C.E. Lyon and J.O. Reagan. 1990. Acceptability of bacon as influenced by the feeding of elevated levels of monounsaturated fats to growing-finishing swine. *J. Food Sci.* 55(3):621-624.
38. \*Shackelford, S.D., M.F. Miller, K.D. Haydon and J.O. Reagan. 1990. Effects of feeding elevated levels of monounsaturated fats to growing-finishing swine on acceptability of low-fat sausage. *J. Food Sci.* 55(6):1497-1500.
39. Scheavetta, A.M., M.F. Miller, D.K. Lunt, S.K. Davis and S.B. Smith. 1990. Adipose tissue cellularity and muscle growth in young steers fed the  $\beta$ -Adrenergic Agonist clenbuterol for 50 days after 78 days of withdrawal. *J. Anim. Sci.* 68:3614-3623.
40. \*Johnson, L.P., J.O. Reagan, K.D. Haydon and M.F. Miller. 1990. Prediction of percent protein in pork carcasses. *J. Anim. Sci.* 68:4176-4184.
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### **Book Chapters and Books**

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### **Technical Articles**

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161. Rekow, C.L., M.F. Miller, J.C. Brooks and M.M. Brashears. 2007. Implementation of targeted interventions to control *E. coli* O157:H7 after beef carcass microbiological mapping in a commercial abattoir. Bob Albin Graduate Student Research Award Competition, Texas Tech University.
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### **Honors and Awards:**

Recipient, 2001 Distinguished Teaching Award, American Meat Science Association  
 Recipient, 2001 Texas Tech University, Mortar Board and Omicron Delta Kappa, Outstanding Faculty Member for Teaching Excellence  
 President, 2000 American Meat Science Association Intercollegiate Meat Coaches Association

Recipient, American Society of Animal Science Outstanding Young Animal Scientist Education Award, 1988  
Recipient, 1998 Texas Tech University President's Excellence Award  
Recipient, 1997 Texas Tech University College of Agriculture and Natural Resources Outstanding Teaching Award  
Recipient, 1996 American Brahman Breeders Association Beef Booster of the Year  
Recipient, 1996 American Society of Animal Science Southern Section Outstanding Young Animal Scientist Research Award  
Recipient, 1996 Texas Tech University College of Agriculture Sciences and Natural Resources Research Award  
Recipient, 1994 Achievement Award, American Meat Science Association  
Recipient, 1994 Spencer A. Wells Faculty Award for Creative Excellence in Teaching, Texas Tech University  
President, 1993 American Meat Science Association Coaches Association  
Member, 1989 Agr. Hon. Agriculture Honorary Society, Univ. of Georgia  
Recipient, 1989 Block and Bridle Award for Outstanding Faculty Member, Univ. of Georgia  
Recipient, 1988 Outstanding Alumnus of Texas Tech Meats Program  
Recipient, 1983 Scholarship Award Established in the name of Markus F. Miller  
Member, Gamma Sigma Delta Honor Society  
Member, Phi Kappa Phi Honor Society  
Recipient, March, 1982 Texas Tech University Aggie of the Month Award  
Recipient, 1981 Outstanding Member of Texas Tech University Meats Judging Team  
Recipient, 1980-82 American Society of Animal Science Scholarship Award  
Member, Alpha Zeta Honorary Agricultural Fraternity  
Member, 1979-82 Texas Tech University Deans Honor List  
Who's Who Among American High School and College Students, 1977-82  
Class President, Joshua High School, 1974-78  
Eagle Scout, 1973

### **Technical Experience and Activities:**

Member, Texas Tech University Meats Judging Team, 1981  
High Individual, Southwestern Meats Judging Contest, Louisville, KY  
4<sup>th</sup> High Team, International Meats Judging Contest, Dakota City, NE  
Reserve Champion Team Excel High Plains Meat Judging Contest, Plainview, TX

Member, Texas Tech University Horse Judging Team, 1980  
4<sup>th</sup> High Team World Show, Oklahoma City, OK

Member, Texas Tech University Livestock Judging Team, 1980  
Reserve Grand Champion Team, National Western, Denver, CO; Houston Livestock Show, Houston, TX, Southwestern, Ft. Worth, TX  
4<sup>th</sup> High Team International, Dakota City, NE

Breeder of the:

- Reserve Grand Champion Red Angus Steer, San Antonio, 1983
- Champion Junior Red Angus Heifer, National Red Angus Show, 1980
- Grand Champion Red Angus Heifer, Houston, 1977, 1978
- Reserve Grand Champion Red Angus Bull, National Red Angus Show, Cow Palace, San Francisco, CA, 1978

Official Committee Member:

American Royal Meats Judging Contest, Emporia, KS, 1996  
Houston Livestock Show and Rodeo, Houston, TX, 1996  
Eastern National Meats Judging Contest, Wyalusing, PA, 1994  
Southeastern Meats Judging Contest, Louisville, KY, 1994  
Beef Empire Days Carcass Show, Garden City, KS, 1993  
Southeastern Meats Judging Contest, Louisville, KY, 1993  
Beef Empire Days Carcass Show, Garden City, KS, 1992  
American Royal Meats Judging Contest, Emporia, KS, 1990  
National Western Meats Judging Contest, Denver, CO, 1990  
High Plains Excel Meats Judging Contest, Plainview, TX, 1989  
International Meats Judging Contest, Dakota City, NE, 1988  
4-H National Meats Contest, 1988  
Southeastern Meats Judging Contest, Louisville, KY, 1988  
Houston Livestock Show Meats Judging Contest, Houston, TX, 1988  
National Western Meats Judging Contest, Denver, CO, 1988  
High Plains Excel Meats Judging Contest, Plainview, TX, 1987  
Houston Livestock Show Meats Judging Contest, Houston, TX 1986  
Eastern National Meats Judging Contest, Timberville, VA, 1985  
Southwestern Meats Judging Contest, Ft. Worth, TX, 1985  
High Plains Excel Meats Judging Contest, Plainview, TX, 1984  
High Plains Junior Carcass Show, Plainview, TX, 1982-83  
Great Plains Meats Judging Contest, Sioux Falls, SD, 1982  
Texas Tech FFA Regional Meats Judging Contest, Lubbock, TX, 1981-83  
Boys Ranch Meats Judging Contest, 1981

Coach, Texas Tech University Meats Judging Team, 1983

1<sup>st</sup> High Team, Excel High Plains Junior Contest, Plainview, TX, 1982  
3<sup>rd</sup> High Team, National Western, Denver, CO  
8<sup>th</sup> High Team, Southwestern, Ft. Worth, TX  
1<sup>st</sup> High Team, Houston Livestock Show, Houston, TX  
3<sup>rd</sup> High Team, Excel High Plains, Plainview, TX  
1<sup>st</sup> High Team, Eastern National, Timberville, VA  
2<sup>nd</sup> High Team, American Royal, Emporia, KS (Reserve Champion)  
4<sup>th</sup> High Team, International, Dakota City, NE

Assistant Coach, Texas Tech University Meats Judging Team, 1982-84

1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX  
2<sup>nd</sup> High Team, Great Plains, Sioux Falls, SD (Reserve Champion)  
2<sup>nd</sup> High Team, Excel High Plains, Plainview, TX (Reserve Champion)  
1<sup>st</sup> High Team, National Western, Denver, CO  
1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX  
2<sup>nd</sup> High Team, Houston Livestock Show, Houston, TX (Reserve Champion)

Coach, University of Georgia Meats Judging Team, 1987-89

1<sup>st</sup> High Team, Southeastern, Louisville, KY – 1987  
1<sup>st</sup> High Team, Southeastern, Louisville, KY – 1988  
4<sup>th</sup> High Team, American Royal, Emporia, KS – 1987  
3<sup>rd</sup> High Team, International, Dakota City, NE – 1987  
1<sup>st</sup> High Team, Southeastern, Louisville, KY – 1989

Coach, Texas Tech University Meats Judging Team, 1990 to present

1990:

1<sup>st</sup> High Team, Eastern National, Wyalusing, PA

1<sup>st</sup> High Team, American Royal, Emporia, KS

3<sup>rd</sup> High Team, International, Dakota City, NE

1991:

3<sup>rd</sup> High Team, National Western, Denver, CO

2<sup>nd</sup> High Team, Southwestern, Ft. Worth, TX (Reserve Champion)

2<sup>nd</sup> High Team, Houston Livestock Show, Houston, TX (Reserve Champion)

1<sup>st</sup> High Team, Excel High Plains, Plainview, TX

2<sup>nd</sup> High Team, Excel High Plains, Plainview, TX (Reserve Champion)

1<sup>st</sup> High Team, Eastern National, Wyalusing, PA

1<sup>st</sup> High Team, American Royal, Emporia, KS

1<sup>st</sup> High Team, International, Dakota City, NE (National Champion)

1992:

1<sup>st</sup> High Team, National Western, Denver, CO

1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX

4<sup>th</sup> High Team, Houston Livestock Show, Houston, TX

2<sup>nd</sup> High Team, Excel High Plains, Plainview, TX (Reserve Champion)

1<sup>st</sup> High Team, Eastern National, Wyalusing, PA

1<sup>st</sup> High Team, American Royal, Emporia, KS

3<sup>rd</sup> High Team, International, Dakota City, NE

1993:

1<sup>st</sup> High Team, National Western, Denver, CO

2<sup>nd</sup> High Team, Southwestern, Ft. Worth, TX (Reserve Champion)

4<sup>th</sup> High Team, Houston Livestock Show, Houston, TX

1<sup>st</sup> High Team, Excel High Plains, Plainview, TX

1<sup>st</sup> High Team, Eastern National, Wyalusing, PA

3<sup>rd</sup> High Team, American Royal, Emporia, KS

6<sup>th</sup> High Team, International, Dakota City, NE

1994:

6<sup>th</sup> High Team, National Western, Denver, CO

6<sup>th</sup> High Team, Southwestern, Ft. Worth, TX

9<sup>th</sup> High Team, Houston Livestock Show, Houston, TX

3<sup>rd</sup> High Team, Eastern National, Wyalusing, PA

3<sup>rd</sup> High Team, Excel High Plains, Plainview, TX

4<sup>th</sup> High Team, American Royal, Emporia, KS

6<sup>th</sup> High Team, International, Dakota City, NE

1995:

1<sup>st</sup> High Team, National Western, Denver, CO

4<sup>th</sup> High Team, Southwestern, Ft. Worth, TX

3<sup>rd</sup> High Team, Houston Livestock Show, Houston, TX

3<sup>rd</sup> High Team, Excel High Plains, Plainview, TX

1<sup>st</sup> High Team, Eastern National, Wyalusing, PA

1<sup>st</sup> High Team, American Royal, Emporia, KS

7<sup>th</sup> High Team, International, Dakota City, NE

1996:

- 1<sup>st</sup> High Team, National Western, Denver, CO
- 1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX
- 1<sup>st</sup> High Team, Houston Livestock Show, Houston, TX
- 2<sup>nd</sup> High Team, Houston Livestock Show, Houston, TX
- 1<sup>st</sup> High Team, Eastern National, Wyalusing, PA
- 1<sup>st</sup> High Team, Excel High Plains, Plainview, TX
- 2<sup>nd</sup> High Team, American Royal, Emporia, KS
- 1<sup>st</sup> High Team, International, Dakota City, NE (National Champion)

1997:

- 3<sup>rd</sup> High Team, National Western, Denver, CO
- 1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX
- 3<sup>rd</sup> High Team, Houston Livestock Show, Houston, TX
- 1<sup>st</sup> High Team, Eastern National, Wyalusing, PA
- 2<sup>nd</sup> High Team, Excel High Plains, Plainview, TX
- 1<sup>st</sup> High Team, American Royal, Emporia, KS
- 1<sup>st</sup> High Team, International, Dakota City, NE (National Champion)

1998:

- 4<sup>th</sup> High Team, National Western, Denver, CO
- 1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX
- 3<sup>rd</sup> High Team, Houston Livestock Show, Houston, TX
- 2<sup>nd</sup> High Team, Eastern National, Wyalusing, PA
- 2<sup>nd</sup> High Team, Excel High Plains, Plainview, TX
- 4<sup>th</sup> High Team, American Royal, Emporia, KS
- 6<sup>th</sup> High Team, International, Dakota City, NE

1999:

- 1<sup>st</sup> High Team, National Western, Denver, CO
- 3<sup>rd</sup> High Team, Southwestern, Ft. Worth, TX
- 2<sup>nd</sup> High Team, Houston Livestock Show, Houston, TX
- 1<sup>st</sup> High Team, Eastern National, Wyalusing, PA
- 1<sup>st</sup> High Team, Excel High Plains, Plainview, TX
- 3<sup>rd</sup> High Team, American Royal, Emporia, KS
- 1<sup>st</sup> High Team, International, Dakota City, NE

2000:

- 2<sup>nd</sup> High Team, National Western, Denver, CO
- 6<sup>th</sup> High Team, Southwestern, Ft. Worth, TX
- 3<sup>rd</sup> High Team, Houston Livestock Show, Houston, TX
- 3<sup>rd</sup> High Team, Eastern National, Wyalusing, PA
- 6<sup>th</sup> High Team, Excel High Plains, Plainview, TX
- 3<sup>rd</sup> High Team, American Royal, Emporia, KS
- 2<sup>nd</sup> High Team, International, Dakota City, NE

2001:

- 1<sup>st</sup> High Team, National Western, Denver, CO
- 1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX
- 1<sup>st</sup> and 2<sup>nd</sup> High Team, Houston Livestock Show, Houston, TX
- 1<sup>st</sup> High Team, Eastern National, Wyalusing, PA

1<sup>st</sup> High Team, Excel High Plains, Plainview, TX  
1<sup>st</sup> High Team, American Royal, Emporia, KS

2002:

1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX  
1<sup>st</sup> High Team, Eastern National, Wyalusing, PA  
1<sup>st</sup> High Team, Excel High Plains, Plainview, TX

2003:

1<sup>st</sup> High Team, National Western, Denver, CO  
1<sup>st</sup> High Team, Southwestern, Ft. Worth, TX  
1<sup>st</sup> High Team, Excel High Plains, Plainview, TX  
1<sup>st</sup> High Team, American Royal, Emporia, KS  
1<sup>st</sup> High Team, International, Dakota City, NE

**Professional Memberships:**

Red Angus Association of America  
American Angus Association  
Boy Scouts of America  
American Society of Animal Science  
American Meat Science Association  
Institute of Food Technologists  
Meat Coaches Association of the American Meat Science Association  
National Cattlemen's Association  
American Meat Institute  
Gamma Sigma Delta Honor Society  
Southwest Meat Association

**References:**

Dr. H.R. Cross  
Professor  
Texas A&M University  
Animal Science Department  
348 Kleberg Center  
College Station, TX 77843

Dr. G.C. Smith  
Montfort Chair  
Department of Animal Science  
Colorado State University  
Fort Collins, CO 80634

Dr. R.A. Bowling  
Director/Red Meat Operations  
Hudson Foods  
P.O. Box 777  
Rogers, AR 72757

Dr. Kevin Pond  
Department Chair  
Texas Tech University  
Department of Animal and Food Sciences  
Box 42141  
Lubbock, TX 79409