Kirk W. Braden, Ph. D.
Associate Professor, Department of Agriculture

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Education

Ph. D. Auburn University, Meat Science and Muscle Biology – December 2006
Dissertation: Alternative Beef Finishing Strategies: Effects on Animal Performance, Retail Shelf Life, Sensory Lipid Stability, Fatty Acid Profile and Microbial Loads

M.S. Texas Tech University, Meat Science and Muscle Biology – August 2003
Thesis: Effects of 2% *Ascophyllum nodosum* Supplementation on Carcass Characteristics, Retail Shelf Life and Prevalence of *Escherichia coli* O157:H7 and *Salmonella* spp. in Feedlot Steers

B.S. Texas Tech University – Animal Science – May 2001

Professional Experience

Angelo State University Department of Agriculture, San Angelo TX, 9/2012 – present
Associate Professor of Animal Science and Research Scientist
-Teaching program consist of undergraduate and graduate courses in animal sciences, meat sciences and live animal carcass evaluation/grading as well as advising.
-Co-created the Food Animal Science and Marketing B.S. Degree
-Research program focuses on the factors controlling meat quality, color stability, shelf life, new product development and food safety concerns.
-Advisor/Director ASU Food Safety and Product Development Laboratory
-Advisor/Coach ASU Intercollegiate Meats Judging Team
-Advisor/Coach ASU AMSA Undergraduate Quiz Bowl Team
-Advisor/Coordinator B.S. Food Animal Science and Marketing

Angelo State University Department of Agriculture, San Angelo TX, 8/2006 – 8/31/2012
Assistant Professor of Animal Science and Research Scientist

Auburn University Department of Animal Science, Auburn AL, 8/2003 – 8/2006
Graduate Research Assistant

Texas Tech University, Lubbock TX, 5/2001 – 8/2003
Graduate Research Assistant

Seaboard Farms, Guymon OK, 5/2000 – 8/2000
Quality Assurance Department

Tyson Foods Inc., Holcombe KS, 5/1999 – 8/1999
Quality Assurance Department

Certifications

Advanced HACCP Verification and Validation Programs – 2004
International HACCP Alliance

HACCP Implementation and Management – 2002, 2004
International HACCP Alliance

Good Clinical Practice Guidelines – 2001
Biotechnical Services

Teaching Activities

Undergraduate Advising

-Advisor and mentor for students in the Department of Agriculture. Assist students in course selection, scheduling, job placement, career opportunity development and provide letters of reference to qualified students. 2006 – present
-Advise for the B.S. in Food Animal Science and Marketing. 2010 – present.
-Advise approximately 30 undergraduate students/semester. 2006 - present
-Faculty Advisor. The Meat and Food Science Association. 2006 – present
- Assisted students in attaining Non-profit 501.C3 status
- Lead students in fundraising events
- Lead students in catering events
- Advise students on usage of association funds
- Advise students on new membership opportunities
- Achieved university student organization status in 2007
- Advise students on development of endowment for Meat and Food Science

-Advisor/Coach. 2006 – present. ASU Intercollegiate Meats Judging Team
- Actively compete with Division I institutions
- Advised several members of career potential and graduate school opportunity

-Advisor. 2013 – present. ASU Competitive BBQ Cooking Team
- Assist student in creation of team
- Advice student on competition

-Advisor/Coach. 2007 – present. AMSA Undergraduate Quiz Bowl Team
- Two teams to national meetings – 6 undergraduates and 2 graduate students
- 2007 Reserve National Champion Team
- 2007 5th place Team
- 2008 – 5th and 6th Place Team

Undergraduate Research

-Leo Batot. 2007. Modified Atmosphere Packaging. Angelo State University
-Kari Galm. 2008. Production of a Beef "Popcorn" Item. Angelo State University
-Kaci Foote. 2009. Fundamentals of Cheese Production. Angelo State University
-Jennie Canon. 2009. Development of a Food Science Day Camp for High School Students. Angelo State University

-Abel Cuellar. 2010. Evaluation of Antioxidants Application of Meat Products. Angelo State University

-Michael Schwartz. 2011. Evaluation of standardized cooking methods of lamb loin chops for preparation of sensory and WBS tenderness analysis. Angelo State University

-Kara Andrews. 2011. Retail shelf-life, sensory and tenderness evaluation of select Nilgai subprimals. Angelo State University

-Devon Absher. 2012. Functionality of evaluation of Beefcide. Angelo State University

Graduate Advising and Research

-Advise graduate thesis and non-thesis students

Graduate Committees (Indicates *chair/co-chair or **member)

Masters of Science – Thesis

-Shanon Wilber. 2008. The effect of zinc supplementation on feedlot performance and carcass characteristics of growing and finishing lambs. Angelo State University **

-Mathew Menchaca. 2008. Effects of Juniper Consumption on Meat Quality in Boer-Cross Goats. Angelo State University **

-John McEachern. 2008. The Effect if Feeding Distiller's Dried Grains to Market Lambs on Performance, Wool and Carcass Characteristics. Angelo State University**

-Thomas Epting. 2009.*

-Leo Batot. 2010. Effects of antioxidant application on color, oxidative stability and shelf life of beef striploin steaks in a retail case environment*

-Kaci Foote. 2011. Development of microencapsulation technology for emulsions*

-Jennie Canon. 2011. Development of tenderization techniques for non-red beef cuts*

-Gerred Smith. 2012*

-Garrett Steede. 2012*

-Barbara Coty. 2013. Development and consumer acceptance of a novel ready-to-eat lamb leg product*

-Michael Boenig. 2013. Effects of Gondatropin Releasing Hormones on Pre-synchronization of Beef Cows and Heifers**

-Whitney Bruha. 2013. Prevalence and Antibiotic Susceptibility of *Salmonella* spp. in Feces and Carcasses of United States Lamb**

-Troy Tarpley. 2014. Evaluation of Intramuscular fat and pork quality on the sensorial properties and consumer acceptance of pork *longissimus* *

-Bonnie Wallace. 2014**

-Michael Schwartz. 2015. Evaluation of extended ageing parameters on commodity beef and effects on shelf life and sensory attributes*

Masters of Science – Non-thesis

-Sam Schiwart. 2008. Effects of Electrical Stimulation on White-Tailed Deer Carcasses to Increase Tenderness. Angelo State University**

-Kari Galm. 2010. Development and Evaluation of a Quick Serve Restaurant Value-Added Beef Product**

-Jeanette Redmon. 2013. Evaluation of Various Research Cooking Methods on Lamb Meat for Reliability and Repeatability**

Masters of Science – University Graduate Faculty Representative

-Andrew Tiedt. 2010. Biology. Thesis Option**

Courses Taught

Angelo State University

Undergraduate

-Animal Science 2241 – Live Animal Carcass Evaluation and Grading
-Animal Science 3241 – Livestock and Meat Evaluation
-Animal Science 3349 – Anatomy and Physiology
-Animal Science 4181 – Senior Seminar
-Food Science 3300 – Animal Products and Industry
-Food Science 4446 – Introduction to Meat Science and Muscle Biology
-Food Science 4447 – Introduction to Processed Meats

Graduate

-Animal Science 6321 – Experimental Methods
-Animal Science 6181 – Graduate Seminar
-Food Science 5446 – Introduction to Meat Science and Muscle Biology
-Food Science 5447 - Introduction to Processed Meats
-Animal Science 6346 – Advanced Muscle Biology
-Food Science 6320 – Research Ethics and Techniques

Auburn University

Undergraduate

-Animal Science 2710 – Commercial Meat Management
-Animal Science 3310 – Introduction to Meat Selection and Grading
-Animal Science 4310 – Advanced Meat Judging
-Animal Science 3700 – Muscle Foods
-Animal Science 4700 – Muscle Foods

Research Activities

Experience

-Meat science research includes: quality factors affecting beef and pork palatability, supplementation of various additives and its effects on beef and pork tenderness etc. Food safety research is comprised of: pre and post-harvest intervention strategies. Laboratory skills include proficiency in an array of muscle sensory, biology, biochemistry, lipid determination, fatty acid determination, forage quality analysis, microbiology assays, microbiological plating strategies and retail shelf-life visual and instrumental techniques; as well as, assistance in an FDA regulated research trial.

Interest

-Development of Ag-Literacy models and subsequent society sustainability
-Consumer research, education and outreach programs for lamb and goat products
-Factors affecting retail shelf-life and methods of increasing color/quality stability
-Factors affecting meat quality development and grading standardization of carcass and livestock selection
-Pre-harvest intervention strategies for reduction of pathogens prior and during harvest
-New protein product development: sensory, quality, food safety, shelf-life and marketability

Extramural Funding (Indicates *PI or **Co-PI)

-**Braden**, K.W. and L.A. Branham. 2013. Development of Tomorrow's Meat and Food Scientist: A Program to Recruit and Retain Underrepresented Students. Hispanic Serving Institution-United States Department of Agriculture –Agriculture and Food Research Initiative. Funded - $270,000*

-Branham, L.A**.** and K.W. **Braden**. 2012. Beef Safety Outreach Program – Food Safety and Quality Challenges to Direct Marketing Beef Producers. National Cattlemen Beef Association. Funded - $3,000**

-Branham, L.A**.** and K.W. **Braden**. 2012. Beef Safety Outreach Program – Food Safety and Quality Challenges to the Food Service Industry. National Cattlemen Beef Association. Funded - $3,000**

-Retail shelf-life, sensory and tenderness evaluation of Nilgai as an alternative protein source. 2011. **Braden** K.W., Branham, L.A., and R. Cope. Specialty Meats of Texas. - $5,200*

- Enhanced economic benefits for meat goat producers through production, meat yield and palatability, and consumer information. 2010. McMillin, K.W., Gillespe, J., Harrison, R., Malekian, F., Pinkerton, F., Gager, J., Gebrelul, S., **Braden**, K., Kannan, G., Solaiman, S. and A. Peischel. - $497,558.33**. USDA-AFRI.
ASU Subaward - $9,000.00 ($18,000 when product is included)

-Supplemental Distillers Dry Grains in Lambs. 2008. Whitney, Salisbury and **Braden** ASU Subaward - $23,000.00**

- Evaluating the efficacy of Tasco supplementation on carcass and performance characteristics of cattle finished on winter annual forages as a sustainable alternative finishing system in the southeast. 2004. **Braden**, K.W. and C.R. Kerth. Southern Region Sustainable Agriculture Research and Education Graduate Grant. - $9,814.00 *

University Research Grants/University Support (Indicates *PI or **Co-PI)

-**Braden**, K.W., R. Cope, M. Boenig and L. Branham. 2013. Consumer and Retail Case Evaluation: Determining Consumer Attitudes and Cookery Behavior. Research Enhancement Grant, Angelo State University. Funded - $ 14,460*

-Branham, L.A**.**, K.W. **Braden**, J.W. Dickison, and R. Cope. 2012. Development, Functionality and Consumer Acceptance of a Novel Ready –To –Eat Lamb Product. Research Enhancement Grant, Angelo State University. Funded - $ 12,650******

-Research Associate for Animal, Meat and Food Science Programs. 2012. **Braden**, K and M. Salisbury. Angelo State University – Position acquired. $42,000.00*

- Effects of Atomized Antioxidant on Sensory, Shelf-life, Oxidative Stability and Microbial Stability of Striploin Steaks. 2010. **Braden**, K., Branham, L., and R. Cope. Angelo State University, Research Enhancement Grant. $8,000.00*

- *HEAF Funds* – Research and Freezer Storage Expansion. 2010. **Braden**, K. Angelo State University. $14,000.00*

- Evaluation of Shelf Stability of Beef Snack Stick. 2009. Branham, L and K. **Braden**. Angelo State University, Research Enhancement Grant. $3,700.00**

- *Coordinator of Meat and Food Science Programs*. 2007. **Braden**, K and G. Engdahl. Angelo State University - Funding acquired for the position. $42,000.00*

- *HEAF Funds* – Acquisition of Processed Meats Capabilities for Development of New Course. 2006. **Braden**, K. Angelo State University. $16,000.00*

Proposals Pending/Not-funded (Indicates *PI or **Co-PI)

-Reed, D., S. Dodd, T. Brashears, M. Brashears, C. McKenney, S. Lonnergan, L. Branham and K. **Braden**. 2013. Multidisciplinary project to enhance the quality of food and agricultural higher education in combating food insecurity and improving food safety at local and international levels. USDA-NIFA-CGP. Funds Requested - $725,000. ASU Subward $98,000**

-**Braden**, K.W., L. Garcia and L.A. Branham . 2013. National Consumer and Retail Case Evaluation; Determining Consumer Attitudes and Cookery Behavior. National Pork Board Research Program. Funds Requested - $65,480 – Not Funded

- National Pork Board Retail Survey. 2011. Miller, M.F., C. Brooks, K. **Braden** et al. National Pork Board. $8,000.00** - Not Funded

- Reciprocal Meats Conference of the American Meat Science Association. 2011. **Braden**, K.W., L.A. Branham and M. Salisbury. Bid to host the 2014 or 2015

- Development of Tomorrow's Meat and Food Scientist*. 2011. **Braden**, K.W. and L.A. Branham. HSI-USDA-AFRI. $289,000.00* -Not Funded - Resubmit in 2012

- Development, Consumer Acceptance and Marketing of a Novel RTE Lamb Leg Roast. 2010. **Braden**, K., S. Howry and R. Cope. ASU Faculty Research Enhancement. $13,000.00* - Not Funded

- Development and evaluation of enzymatic tenderization technologies for use in specified non-fed beef muscle. 2010. **Braden**, K., L. Branham, R. Cope and M. Miller. Texas Beef Council. $24,000.00* - Not Funded

- Effects of antioxidant application on color, oxidative stability and shelf life of beef striploin steaks in a retail case environment. 2009. **Braden**, K and L. Branham. USDA-AFRI. $40,000.00* - Not Funded

- Development of Value-Added Lamb Products. 2008. **Braden**, K and B. May. American Lamb Board. $19,000.00* - Not Funded

Gifts

- Southwest Meat Association. 2013. - $1,000.00

-Intercollegiate Judging Endowment. 2012. $10,000

-Erwin and Viola Wilde Meat and Food Science Endowment. 2012. $10,000 ($3,400 Secured/Year 1)

-Southwest Meat Association. 2012. - $1,000.00

-Development of Food Safety Plans. Specialty Meats of Texas, LLC. 2011. $1,000.00

-Southwest Meat Association. 2011. - $1,000.00

-Product Development Research. 2011. Hodges Ranches Lamb Product. $2,000.00

-Southwest Meat Association. 2010. – $1,500.00

-Meat Science General Enhancement – Cargill Corporation. 2009. - $2,000.00

-Meat Science General Enhancement. 2009. - $2,000.00

-Southwest Meat Association. 2009. - $1,000.00

-Dodge Jones Endowment. 2006-present. – AV - $13,000.00/year (65,000.00)

-Angelo State University Intercollegiate Meat Judging Team Luggage Trailer. 2008. $1,800.00

-Southwest Meat Association. 2008. - $1,000.00

-Meat Science General Enhancement. 2007. - $2,000.00

-Angelo State University Meat and Food Science Trailer. 2007. $2,100.00

Publications

Peer Reviewed Journal Articles

-Canon, J.A., L.A. Branham, R.P. Cope, B.L. Coty, M.W. Boenig, M.F. Miller and K.W. **Braden**. 2013. Effects of Various Tenderization Strategies on Non-Fed Beef Palatability and Tenderness. Submitted to Meat Science. August 2013

-Coty, B., L. Branham, M. Schwartz, B. Wallace, M. Boenig and K. **Braden**. 2013. Development, Functionality, and Consumer Acceptance of a Novel, Ready-To-Eat Lamb Leg Product. Submitted to Meat Science. August 2013

-Batot, L.M., J.A. Canon, K.L. Foote, M.F. Miller, R.M. Cope, L.A. Branham and K.W. **Braden**. 2012. Effects of Antioxidant Application and Retail Display on Sensory, Shelf Life and Oxidative Stability of Beef Striploin Steaks. Submitted to Texas Journal of Agriculture and Natural Resources. June 2012

-McMillin, K.W., W. Tangkham, D. Preiss, R. Cope and K. **Braden**. 2011. Live and Carcass Traits and Cut Yields From Crossbred and Purebred Boer Wether Kid Goats. 57th International Congress of Meat Science and Technology, August 2011, Ghent, Belgium.

- T. R. Whitney and K. W. **Braden**. 2010. Substituting distillers dried grains for cottonseed meal in lamb finishing diets: II. carcass characteristics, meat fatty acid profiles, and sensory panel traits. Sheep and Goat Research Journal. Volume 25. p49-56.

- M.W. Menchaca, C.B. Scott, K.W. **Braden**, and C.J. Owens .2010. Juniper Consumption Does Not Adversely Affect Meat Quality in Boer-Cross Goats. Rangeland Ecology and Management. 64:669-673.

-S.D. Roberts, C.R. Kerth, K.W. **Braden**, D.L. Rankins, Jr., L. Kriese-Anderson, and J.W. Prevatt. 2009. Finishing steers on winter annual ryegrass (*Lolium multiflorum* Lam.) with varied levels of corn supplementation I: Effects on animal performance, carcass traits, and forage quality. J. Anim. Sci. 87:2690-2699

- **Braden**, K.W., J.R. Blanton Jr., J.L. Montgomery, E. van Santen, V.G. Allen, and M.F. Miller. 2007. Tasco supplementation: Effects on carcass characteristics, sensory attributes, and retail display shelf-life. J. Anim. Sci. 85:754-768

-Kerth C. R., K. W. **Braden**, R. Cox, L. K. Kerth and D. R. Rankins, Jr. 2007. Carcass, sensory, subcutaneous fat color, and consumer acceptance characteristics of Angus-cross steers finished on ryegrass (*Lolium multiflorum*) forage or on a high-concentrate diet. Meat Sci. 75:324-331

-Cox R.B., C.R. Kerth, J.G. Gentry, J.W. Prevatt, K.W. **Braden** and W.R. Jones. 2006. Determining acceptance of domestic forage- or grain-finished beef by consumers from three southeastern USA states. J. Food Sci. Volume 71 Issue 7 S542-S546.

-Montgomery, J. L., W. M. Harper, Jr., M. F. Miller, K. J. Morrow, Jr., K. W. **Braden**, and J. R. Blanton, Jr. 2006. Optimization of culture conditions for determining protein degradation in myoblasts using extracts of adult bovine muscle treated with muscle enhancing compounds. The Professional Animal Scientist. Vol. 22 No. 4 p283-291

-Montgomery, J. L., W. M. Harper, Jr., M. F. Miller, K. J. Morrow, Jr., K. W. **Braden**, and J. R. Blanton, Jr. 2006. Optimization of culture conditions for determining protein synthesis in myoblasts using extracts of adult bovine muscle treated with muscle enhancing compounds. The Professional Animal Scientist. Vol. 22 No. 4

-**Braden**, K.W., J.R. Blanton Jr., V.G. Allen, K.R. Pond, and M.F. Miller. 2004. *Ascophyllum nodosum* supplementation: A Preharvest Intervention for reducing *Escherichia coli* O157:H7 and *Salmonella* spp. J. Food Prot. 67:9 1824-1828.

Abstracts and Proceedings

-Bruha, W., K. **Braden**, B. Wallace, M. Schwartz and L. Branham. 2013. Prevalence and Serogroup Type of *Salmonella* spp. in Feedlot Lamb Fecal and Hide Samples Before and After Harvest. In: Proc. 66th Recip. Meats Conf., Auburn, AL

-Coty, B., L. Branham, R. Cope, M. Schwartz, B. Wallace and K. **Braden**. 2013. Development, Functionality, and Consumer Acceptance of a Novel Ready-to-Eat Lamb Leg Product. In: Proc. 66th Recip. Meats Conf., Auburn, AL .

-Wallace, B., M. Schwartz, R. Cope, M. Boenig, L. Branham and K. **Braden**. 2013. Retail Shelf-Life, Microbial Shelf-Life, Sensory and Warner Bratzler-Shear Force Analysis of Selected Nilgai (*Boselaphus Tragocamelus*) Muscle. In: Proc. 66th Recip. Meats Conf., Auburn, AL

-McMillin, K.W., K.W. **Braden**, J.C. Gregorie, M.A. Persica III, and J.N. Maynard. 2013. Live Animal and Carcass Evaluation of Market Goats. In: Proc. of Amer. Soc. Anim. Sci. Indianapolis, IN.

-Canon, J., B. Coty, R. Cope, L. Branham and K. **Braden**. 2012. Effects of Various tenderization Strategies on Non-fed Beef Palatability and Tenderness. In: Proc. 65th Recip. Meats Conf., Fargo, ND.

- Development of a functional multivitamin microcapsule to be utilized in a ready to eat meat product. 2011. Foote, K.L, J.A. Canon, B. Coty, R.M. Cope, L.A. Branham and K.W. **Braden.** In: Proc. 64th Recip. Meats Conf., Manhattan, KS.

- Effects of antioxidant application and retail display on sensory, shelf life and oxidative stability of beef striploin steaks. Batot, L.M., J.A. Canon, K.L. Foote, M.F. Miller, R.M. Cope, L.A. Branham and K.W. **Braden**. In: Proc. 64th Recip. Meats Conf., Manhattan, KS.

- Live and carcass traits and cut yields from crossbred and purebred Boer wether kid goats. K.W. McMillin, W. Tangham, D. Preiss, R. Cope, and K. **Braden**. 2010. International Congress of Meat Science and Technology

- Substituting distillers dried grains for cottonseed meal in lamb finishing diets: Carcass characteristics, meat fatty acid profiles, and sensory panel traits. 2010. T. R. Whitney, L. M. Batot and K. W. **Braden.** In: Proc. 63rd Recip. Meats Conf., Lubbock, Texas.

-**Braden** , K.W., C. Kerth, K. Willian, S. Roberts and J. Gentry. 2006. Finishing steers on winter annual ryegrass (*Lolium multiflorum* Lam.) with varied levels of supplementation: Effects on fatty acid profile, shelf life and lipid stability. In: Proc. 59 th Recip. Meats Conf., Champagne-Urbana, Illinois.

-**Braden**, K., K. Willian, S. Roberts, J. Gentry and C. Kerth. 2006. Finishing steers on winter annual ryegrass (*Lolium multiflorum* Lam.) with varied levels of supplementation: Effects on fatty acid profile, shelf life and lipid stability. In: Proc Am. Soc. Anim. Sci. South. Sec. Vol. 84(Suppl. 2)

-Roberts, S, C. Kerth, K. **Braden**, D. Rankins, L Kriese-Anderson and J. Prevatt. 2006. Forage quality, animal performance, and carcass traits of steers finished on winter annual ryegrass (*Lolium multiflorum* Lam.) pasture with varying levels of corn supplementation. In: Proc. Am. Soc. Anim. Sci. South. Sec. Vol. 84(Suppl. 2)

-Kerth, C.R., K.W. **Braden**, R.B. Cox and J.G. Alexander. 2004. Consumer Acceptance of Beef from Steers Finished on Ryegrass Forage or a High-Concentrate Diet. J. Anim Sci. Volume 82. Supplement 1

-**Braden**, K.W., J.R. Blanton, JR., V. G. Allen, K.R. Pond and M.F. Miller. 2002. Effects of Tasco-14 Supplementation at 2% in a Commercial Grain Based Diet on Carcass Characteristics, Retail Display Shelf Life and Prevalence of *Escherichia coli* O157:H7 and *Salmonella* spp. in Feedlot Steers. In: Proc. 55 th Recip. Meats Conf., East Lansing, Michigan. p.126

-Montgomery, J.L., W.M. Harper Jr., K.W. **Braden**, K.J. Morrow, M.F. Miller and J.R. Blanton Jr. 2002. Modifications of a technique to measure bovine muscle protein degradation using an in-vitro cell culture system. J. Anim. Sci. Vol.80 Supplement 2. Proceedings Southern Section. Abs. No. 50

Final Reports

-Branham, L.A. and K.W. **Braden**. 2012. Beef Safety Outreach Program – Food Safety and Quality Challenges to Direct Marketing Beef Producers. Final Report. National Cattlemen Beef Association.

-Branham, L.A. and K.W. **Braden**. 2012. Beef Safety Outreach Program – Food Safety and Quality Challenges to the Food Service Industry. Final Report. National Cattlemen Beef Association.

-**Braden**, K.W., Branham, L.A., and R.M. Cope. 2012. Retail Shelf-Life, Microbial Shelf-Life, Sensory and Warner Bratzler-Shear Force Analysis of Selected Nilgai Muscle. Final Report. Specialty Meats of Texas.

-**Braden**, K.W., L. Batot and L.A. Branham. 2010. Effects of an atomized antioxidant treatment on striploin quality and shelf-life. Angelo State University, Research Enhancement Grant

-Branham, L.A., and K.W. **Braden**. 2009. Evaluation of Shelf Stability of Beef Snack Stick, Angelo State University, Research Enhancement Grant

- **Braden** , K.W. and C.R. Kerth. 2005. Evaluating the efficacy of Tasco-14® supplementation on carcass and performance characteristics of cattle finished on winter annual forages as a sustainable alternative finishing system in the Southeast. Final Report. Sustainable Agriculture Research and Education Program. Southern Region

-**Braden**, K.W., J.R. Blanton, JR., V.G. Allen, K.R. Pond and M.F. Miller. 2002. Effects of Tasco-14 Supplementation at 2% in a Commercial Grain Based Diet on Carcass Characteristics, Retail Display, Shelf Life and Prevalence of Escherichia coli O157:H7 and Salmonella spp. in Feedlot Steers. Final Report. National Cattlemans Beef Association and Texas Beef Council

Progress Reports

-The Effect of Zinc Supplementation on Feedlot Performance and Carcass Characteristics of Growing and Finishing Lambs. 2008. Wilber, S., B.J. May, M.W. Salisbury, C.B. Scott and K. W. **Braden**. Progress Report R-12. P120-126

-Final Report: Effects of Temperature on Microbial Shelf-Life Characteristics of Beef Snack Stick Product. 2011. Branham, L.A. and K. W. **Braden**. Progress Report R-13. P130-134

-Effects of Antioxidant Application and Retail Display on Sensory, Shelf-Life and Oxidative Stability of Beef Striploin Steaks. 2011. Batot, L.M., J.A. Canon, K.L. Foote, M.F. Miller, R.P. Cope, L.A. Branham and K.W. **Braden**. Progress Report R-13. P135-148

-Development of a Functional Multivitamin Microcapsule to be Utilized in a Ready-to-Eat Meat Product. 2011. Foote, K.L., J.A. Canon, B. Coty, R.P. Cope, L.A. Branham and K.W. **Braden**. Progress Report R-13. P149-166

-Juniper Consumption does not Adversely Affect Meat Quality in Boer-Cross Goats. 2011. Menchaca, M.W., C.B. Scott, K.W. **Braden**, C.J. Owens and L.A. Branham. Progress Report R-13. P6-12

-Development and Evaluation of a Quick Serve Restaurant Value-Added Beef Product. 2011. Mulle, K. A., L.A. Branham and K.W. **Braden**. Progress Report R-13. P167-175

Book Chapters

-Braden, K.W. 2009. *The Science of Meat Quality*. Converting Muscle to Meat – The Physiology of Rigor.

Other Publications

-Braden K.W. 2012. Production, Harvest, Fabrication and Marketing of Sheep/Lamb Products. CNFA Farmer-to-Farmer Program Ukraine.

-Branham, L.A. and K.W. **Braden**. 2012. Beef Safety Outreach Program – Food Safety and Quality Challenges to Direct Marketing Beef Producers. Workshop Curriculum. National Cattlemen Beef Association.

-Branham, L.A. and K.W. **Braden**. 2012. Beef Safety Outreach Program – Food Safety and Quality Challenges to the Food Service Industry. Workshop Curriculum. National Cattlemen Beef Association.

-Braden, K., R. Cope, M. Boenig and L. Branham. 2013. Procedures and Protocols Manual Food Safety and Product Development Lab

-Braden, K. 2012. Lecture Manual. FSCI 4446 Introduction to Meat Science

-Braden, K. 2011. Lecture Manual. ASCI 3241 Livestock and Meat Evaluation

-Braden, K., M. Boenig, T. Tarpley, L. Weinheimer. 2013. Lecture Manual. ASCI 3241 Meat Evaluation

-Braden, K. and T. Tarpley. 2012. Lecture Manual FSCI 4447 Introduction to Processed Meats

-Braden, K., M. Boenig, M. Schwartz and R. Cope. 2012. Laboratory Manual FSCI 4446 Introduction to Meat Science

-Braden, K., M. Boenig and R. Cope. 2012. Lecture and Laboratory Manual ASCI 2241 Live Animal Carcass Evaluation

-Braden, K. 2011. Procedures and Operating Protocols Manual. Specialty Meats of Texas

Multimedia Productions

-ASU Intercollegiate Meats Judging Specifications Video – 2008

Articles/Press Releases and Interviews

-2012. San Angelo Standard Times. Production, Harvest, Fabrication and Marketing of Sheep/Lamb Products. CNFA Farmer-to-Farmer Program Ukraine.

-2011. KLST Interview. Made in the Concho Valley.

-2011. Drive Magazine. Charting the Course. R. McCurry

-2011. Press Release. ASU Judging Teams Off to Great Start. Tom Nurre

-2010. Article. ASU Agriculture Prof Wins USDA Research Grant. Standard Times

-2010. Press Release. ASU Opens Second Meat Market Location, Unveils New Product. Tom Nurre

-2007. Press Release. ASU Agriculture Department to Serve at 'Taste of Texas'. Tom Nurre

-2006. Press Release. ASU Meat Judging Team Takes Fourth at National Championship Contest. Tom Nurre

Outreach Activities

Invited Presentations

-Meat Goat Field Day, Harper, Texas. 2012
Title: ASU Current and Future Research and Update: USDA Meat Goat Project.

- CNFA Farmer-to-Farmer Program - Ukraine. 2012
Title: Production, Harvest, Fabrication and Marketing of Sheep/Lamb Products.

- Beef Safety Outreach Program. 2012
Title: Food Safety and Quality Challenges to Direct Marketing Beef Producers

- Beef Safety Outreach Program. 2012
Title: Food Safety and Quality Challenges to the Food Service Industry

- National Institute for Animal Agriculture. 2011 Annual Conference
Title: The Current Lamb Industry: Adapting to a Rapid-Paced Consumer Market

-Laura Bush Institute for Women's Health. 2011
Title: This Much not That Much: Is there really such thing as a bad food?

- University of Chihuahua, Mexico. 2010
Title: Research, Teaching and Outreach Collaboration

-Texas Agrilife Extension and Texas Department of Agriculture, 2010 Chefs Tour
Title: Meat Quality and Related Issues

-District 7 4-H Beef Field Day. 2009
Title: Beef Carcass Evaluation

-ASU Retired Faculty Annual Meeting. 2008
Title: Meat Quality and Related Issues

-Summer 4-H Camp. 2008
Title: Introduction to Meat Science

- Texas Sheep and Goat Raisers Annual Convention. 2007
  Title: Value-Added Lamb Product Development. 2007

-Texas Hair Sheep Cooperative Meeting. 2007
  Title: Labeling Concerns and Procedures for Red Meats

Extension Programs and Events

-Texas State CDE Meats Contest. 2013
-ASU Invitational CDE Meats Contest. 2013
-San Angelo Stock Show and Rodeo Meat Contest Superintendent. 2013
-District 7 4-H Meats Contest Superintendent. 2013
-Christoval 4-H Food Science Demonstration. 2013
-Texas State CDE Meats Contest. 2012
-ASU Invitational CDE Meats Contest. 2012
-San Angelo Stock Show and Rodeo Meat Contest Superintendent. 2012
-District 7 4-H Meats Contest Superintendent. 2012
-NCBA Beef Safety Outreach Program (Foodservice). 2012
-NCBA Beef Safety Outreach Program (Direct Marketing). 2012
-San Angelo Stock Show and Rodeo Meat Contest Superintendent. 2011
-District 7 4-H Meats Contest Superintendent. 2011
- San Angelo Stock Show and Rodeo Meat Contest Superintendent. 2010
-District 7 4-H Meats Contest Superintendent. 2010
-Beef 2010/706 Extension Beef Program. 2008
- San Angelo Stock Show and Rodeo Meat Contest Superintendent. 2008
-San Angelo Stock Show and Rodeo Livestock Contest Asst. Superintendent. 2008
-District 7 4-H Meats Contest Superintendent. 2008
-Summer 4-H Camp Introduction to Meat Science. 2008
-District 7 Food Science Tours and Informational Meeting. 2008
-Taste of San Angelo, The Meat Market. 2008
-San Angelo Stock Show and Rodeo Meat Contest Superintendent. 2009
-San Angelo Stock Show and Rodeo Livestock Contest Asst. Superintendent. 2009
-District 7 4-H Meats Contest Superintendent. 2009
-District 7 4-H Beef Field Day. 2009
-Beef 706 Extension Beef Program. 2007
- San Angelo Stock Show and Rodeo Meat Contest Superintendent. 2007
-San Angelo Stock Show and Rodeo Livestock Contest Asst. Superintendent. 2007
-District 7 4-H Meats Contest Superintendent. 2007

International Programs and Collaborations

-CNFA Farmer-to-Farmer, Ukraine. 2012
-University of Chihuahua, Mexico. 2010. Research, Teaching and Outreach Collaboration Meetings. June 28th – 30th. San Angelo, Texas

Professional and University Service

Professional Memberships

-American Meat Science Association (AMSA), Professional Member, 1999 - Present
-International Meat Judging Coaches Association, 2001 - Present

-American Society of Animal Scientist, Professional Member. 2000 - 2011
-Institute of Food Technologist, Professional Member, 2000 - 2009
-Southwest Meat Association, Professional Member, 2001 - Present

Professional Committees and Service

-Undergraduate Quiz Bowl Committee. AMSA. 2009-present
-Graduate Student Poster Competition Committee. AMSA 2008-2011. Chair 2011
-Research Protocol Committee. AMSA. 2009-2012
-American Society of Animal Science (ASAS). Meat Science Division Annual Proceedings. 2008
-ASAS. *Journal of Animal Science*. Reviewer. 2006-2011
-Student Membership Committee. AMSA. 2007
-RMC Planning Committee. AMSA. 2007

Professional Session Moderator

-Teaching a Non-Majors Meat Science Course. Reciprocal Meat Conference (RMC). AMSA. Session Moderator. AMSA 2010
-Goat Carcass Evaluation and Retail Cuts. RMC-AMSA. Session Moderator. AMSA. 2010
-Meat Color and Sensory Guidelines. RMC Session Moderator. AMSA. 2009
-Meat Quality and Safety Session. Annual Meetings. ASAS. Session Moderator. 2008

University Committees and Service

-College Mission Statement Committee, College of Sciences. 2007
-Asst. Prof of Animal Science Search Committee. Department of Agriculture. 2007
-Departmental Website Development and Maintenance. 2008 - 2010
-Meat and Food Science Program Website Development and Maintenance. 2008 - present
-Search Committee, Coordinator of Meat and Food Science Programs. Department of Agriculture. 2008
-The Meat Market Website Development and Maintenance. 2008 - present
-University Curriculum Committee. 2008-present
-Search Committee, Instructor/Recruiter/Coach of Livestock and Judging Teams. 2010
-College of Science Tenure and Promotion Guidelines Development Committee. 2010
-Faculty Development Grant Committee. 2010 – 2011
-Departmental SPOL Budget Development and Entry. 2011 – 2012
-College Tenure and Promotion Committee. 2012
-Search Committee (Chair), Research Associate. 2013
-Search Committee (Chair), Assistant Professor of Animal Science. 2013

Industry Affiliations

-Texas Club Lamb Breeders Association
-St. Lawrence Cotton Growers Association
-Texas Sheep and Goat Raisers Association
-Texas Southwest Cattle Raisers Association

Consulting and Professional Services

-St. Lawrence Fall Festival, Festival Sausage Production, Large Scale Production Troubleshooting and the Addition of Phosphates to Improve Quality and Yield. 2008 - present
-Garden City Community College, Consultant to Community College Faculty, Construction/Planning of New College Meats Facility. 2008
-Texas A&M Kingsville, Construction/Planning of New College Meats Facility. 2009 to present
-Sterling Lamb, Product Development, Labeling and Marketing. 2009 to present
-J's Processing, Development of Nilgai Harvesting, Transportation and Fabrication Guidelines. 2010 to present
-Specialty Meats of Texas, LLC. 2011. Development of Operation Guidelines and Production Standards for Nilgai Product Sales.
-Specialty Meats of Texas, LLC. 2012. Development of Operation Guidelines and Production Standards for Nilgai Product Sales.

Honors and Awards

-ASU Faculty Excellence in Teaching Award. 2013

Graduate and Undergraduate Activities

Graduate Honors and Awards

-Spirit and Motivation Award. AU Meat Science Association. 2004
-Outstanding masters student. Animal and Food Science Department, TTU. 2003
-1st in TTU GPSGA Graduate Student Research Poster Competition. 2003
-3rd Bob Albin Graduate Student Research Award. TTU. 2003
-Excellence in Meat Science Scholarship. 2001 - 2003

Coaching

-Coach/Recruitment, AU Undergraduate AMSA Quiz Bowl Team
-Coach/Recruitment, Auburn University Meats Judging Team

Judging

-2000 Texas Tech University Meat-Animal Evaluation Team
-1999 Texas Tech University National Champion Meats Judging Team
-1998 Texas Tech University Wool & Mohair Judging Team

Organizations

-Founding member of AU Animal Science Graduate Student Assoc.
-Auburn University HACCP Team and co-author of food safety program
-Texas Tech University Block and Bridle, 1997-2001
-TTU Animal Science Graduate Student Association, 02-03 Treasurer
-Shake hands with your future educational programs, 2001-2003
-Texas Tech University Collegiate 4-H, 1997-2001
-Texas Tech University Meat Science Association, 1997-2003