

CURRICULUM VITAE

Argenis Rodas-González, M.V., M.Sc., Ph.D.

Assistant Professor, Meat Science and Food Safety

Room 229, Department of Animal Science,
Faculty of Agricultural & Food Sciences, University of Manitoba.
201 Animal Science/Entomology Building - 12 Dafoe Road
Winnipeg, Manitoba R3T 2N2, Canada
Telephone (204)474-9523
Fax (204)474-7628
Email: Argenis.RodasGonzalez@umanitoba.ca

EDUCATIONAL BACKGROUND

2011 Ph.D. in Animal Science, Texas Tech University.
2005. Master in Animal Science. Universidad del Zulia.
1991. Doctor in Veterinary Medicine, Universidad del Zulia.

ACADEMIC AND PROFESSIONAL EXPERIENCE

Academic experience

2014 to date. Assistant Professor. Meat Science and Technology. Animal Science Department, University of Manitoba, Winnipeg, Canada.

2011-2014. Postdoctoral researcher. Meat Quality. Agriculture and Agri-food Canada, Lacombe Research Centre, Alberta, Canada

2007-2011. Graduate Research/Teaching Assistant. Animal and Food Science Department. Texas Tech University. USA.

2005-2010. Associated Professor. Meat Science and Technology. School of Veterinary Science, University of Zulia. Venezuela.

2000-2005. Aggregate Professor, Meat Science and Technology. School of Veterinary Science, University of Zulia. Venezuela.

1996-2000. Assistant Professor, Meat Science and Technology School of Veterinary Science, University of Zulia. Venezuela.

1994-1996. Fellowship Professor, Meat Science and Technology. School of Veterinary Science, University of Zulia. Venezuela.

Special service

2004-2005. Manager of Meat Science Center of Technology Park, University of Zulia (LUZ).

2004-2007. Curricular Educational Commission. School of Veterinary Science-LUZ.

2003-2004. Secretary of School of Veterinary Science Council. School of Veterinary Science-LUZ.

2002-2004. Member of School of Veterinary Sciences Council as a Professor Representative. School of Veterinary Science-LUZ

2001-2006. Coordinator of Meat Science and Technology course. School of Veterinary Science-LUZ.

2001-2006. Chief of Department of Animal Production and Industry. School of Veterinary Science-LUZ

2001-2006. Representation of FCV-LUZ in front of Political Commission of Beef Production of Cattlemen Federation of Zulia State. School of Veterinary Science -LUZ

2015-2016. Scientific Committee Member to support the Code Development Committee in reviewing and updating the Code of Practice for Veal Calves Production. The National Farm Animal Care Council (NFACC)

2016-to present. Faculty Research Committee. Department of Animal Science, University of Manitoba.

2017 to present. Joint Research Ethics Boards, Research & International Office of Research Ethics & Compliance. University of Manitoba.

2017-2018. CRC Tier 2 Search Committee. Department of Animal Science, University of Manitoba.

2018 to present. Assistant Professor Search Committee. Department of Animal Science, University of Manitoba.

2018 to present. Animal System degree program committee. Department of Animal Science, University of Manitoba.

2018 to present. Human Nutritional Sciences (HNS) degree program committee. Department of Food and human Nutritional Sciences, University of Manitoba.

Organization of events

2015. Workshop Packaging that Makes Food Products Sell. Organizing Committee. The Richardson Centre for Functional Foods and Nutraceuticals-University of Manitoba

2001. VI World Buffalo Congress. Scientific Committee.

Labor experience extra-university

1991-1994. Executive Manager. Ranch “Los Rodas”

Instructor of educational courses

2018. Appreciation for meat. Beef Up Beef Workshop. Swan River, MB. April 28, 2018. Canada 4-H Manitoba

2018. Meat Judging Session. Stockman Club. February 15, 2018. Fort Garry, University of Manitoba.

2015. Meat Judging Contest. Stockman Club. University of Manitoba.

2007. Formulation of meat products. School of Veterinary Science –LUZ.

2005. Uses of the Statistical Analysis System. School of Veterinary Science -LUZ

2003. Formulation of meat products. School of Veterinary Science –LUZ.

2001. Hygienic handling of the foods. School of Veterinary Science –LUZ.

2001. Formulation of meat products. School of Veterinary Science –LUZ.

SPECIAL ACADEMIC HONORS AND AWARDS**Undergraduate**

1990. Honor Roll. The University authorities give this annual award to the top 10 students with the best academic record at the Veterinary School. The University of Zulia.

1990. Honor’s Diplomas in Programmed Animal Reproduction course during the Veterinary Career. The University of Zulia gives these diplomas to the students that obtain the maximum grades (A+ or 19-20 grade pts of 20).

1990. Honor’s Diplomas in History and Deontology course during the Veterinary Career. The University of Zulia gives these diplomas to the students that obtain the maximum grades (A+ or 19-20 grade pts of 20).

Graduate

2011. International Livestock Congress, ILC-Beef 2011. Student Travel Bursary Program. Calgary, Alberta, Canada.

2010. Outstanding Graduate Student of School of Agricultural Sciences and Natural Resources (CASNR-TTU) by the Gamma Sigma Delta. The 38th Annual Award Recognition and New Member Initiation Luncheon. Gamma Sigma Delta, Honour Society of Agriculture.

2010. Outstanding Ph.D. Graduate Student of Animal and Food Science Department (AFS-TTU). The Annual Spring Awards Banquet. Animal and Food Science Department.

2010. San Antonio Livestock Exposition Graduate Student Award. The Annual Spring Awards Banquet of Animal and Food Science Department.

2009. Gamma Sigma Delta. The Honour Society of Agriculture. Top academic achiever. Texas Tech University.

2008. Golden Key International Honour Society. Top academic achiever. Texas Tech University.

Professional

2015. The Beef Researcher Mentorship Program, Beef Cattle Research Council.

2008. Selected as **Researcher Level II** by the Venezuelan Government in the Program for the Promotion of Researchers (PPI) # 5193 (Diploma and cash). Ministry of Science and Technology, Venezuelan Government.

2006. Eugenio Francisco Bustamante award. As acknowledgment as researcher. By Universidad of Zulia.

2005. Selected as **Researcher Level II** by the Venezuelan Government in the Program for the Promotion of Researchers (PPI) # 5193 (Diploma and cash). Ministry of Science and Technology, Venezuelan Government.

2004. Acknowledgment for “**10 years of uninterrupted teaching and research labor**” at School of Veterinary Sciences, The University of Zulia.

2002. Selected as **Researcher Level I** by the Venezuelan Government in the Program for the Promotion of Researchers (PPI) # 5193 (Diploma and cash). Ministry of Science and Technology, Venezuelan Government.

1999. Acknowledgment for “**5 years of uninterrupted teaching and research labor**” at School of Veterinary Sciences, The University of Zulia.

1998. Acknowledgment as Researcher from Research Unit of Food Science and Technology at School of Veterinary Sciences, The University of Zulia.

1998. Academic and research awards at School of Veterinary Science from Vice-Academic of University of Zulia.

Scholarships awards

2011. Student Travel Bursary Program. International Livestock Congress, ILC-Beef 2011. Calgary, Alberta, Canada.
2009. Study Abroad Competitive Scholarship. Office of International affairs at Texas Tech University
2009. San Antonio Livestock Exposition Endowed Meat Science Graduate Scholarship.
2007. San Antonio Livestock Exposition, Graduate Endowed for Meat Science Assistantship.

ADVISER ACTIVITIES

External evaluator for PhD Candidacy Exam

2015. Jennifer Grant, MSc for PhD Candidacy Exam. Grant Proposal: The effects of a low dietary calcium to phosphorus ratio on bone health in ovariectomized rats: Potential impact of a meat-based protein diet. September 16th, 2015 at 1:00pm in room 200B of the Human Ecology Building.

Advisor/Co-advisor of graduate thesis.

2018. Vipasha Sood. Improving shelf-life of bison steaks treated with oregano and rosemary extracts. Master in Food Science. Food Science graduate program. Department of Food and Human Nutritional Sciences. University of Manitoba. Advisor.

2010. M.V. Maria T. Sulbaran. Determination of defects in the quality of pork carcasses and their meats. Master in Animal Production. Agronomy School LUZ. Co-advisor.

Advisor/Co-advisor of undergraduate thesis.

2006. Br. Karelys Henning. Effect of supplementation regimes on mineral content of longissimus dorsi from Criollo Limonero steers fattened on pasture. Chemical engineer. School of Engineering, LUZ. Co-advisor.

2003. Br. Diana Huerta. Proximal composition and sensorial quality of American and Venezuelan beef meat. Chemical engineer. School of Engineering, LUZ. Co-advisor.

2000. Brs. Gleysi Pirela y Francisco Rangel. Effect of age, breed type, supplementation and anabolic implants on contained of protein, ash, dry matter and moisture on beef meat. Chemical engineer. School of Engineering, LUZ. Co-advisor.

Internships advisor

2017/2018. Meara Munn Paterson (undergraduate; summer student), Animal Science, UofM

2018. Karol Genao (Visiting scholar), University of Zamorano, Honduras.

2017-2018. Songlei Wang (Ph.D. candidate; visiting scholar), University of Ningxia, China.

2016. Haoming Liu (undergraduate), Animal Science, UofM

2016. Wenchao Tian (undergraduate), FHNS, UofM.

2002. Br Nilson Fernández. Professional practice to obtain title of Doctor Veterinary Medicine. Meat Center of Technology Park LUZ.

2001. Br.David Castejón. Professional practice to obtain title of Doctor Veterinary Medicine. FRISULCA Packing plant

MEMBERSHIPS IN SCIENTIFIC AND PROFESSIONAL ORGANIZATIONS

Scientific

2015. Canadian Institute of Food Science and Technology

2012. Canadian Society of Animal Science.

2011. Canadian Meat Science Association (CMSA)

2007. American Meat Science Association (AMSA).

2002. Venezuelan Association of Animal Production (AVPA)

2002. Latino American Association of Animal Production (ALPA)

1991. Ex-member and honorary member of the Veterinary Student Research Center (CIEV). School of Veterinary Sciences, The University of Zulia.

Professional

2010. Animal Welfare Auditor in packing plant (cattle, sheep and pork). PAACO.

1991. Member of Veterinarian Zulian Association.

1991. Member of Veterinarian National Federation.

COMMUNITY SERVICES

1982-1983. Volunteer as helper in illiterate program for adults at "Fe y Alegria" (Catholic organization).

2010. Volunteer as helper at Upward Bound program at Texas Tech University

2009. Spanish class to graduate students in summer in the Animal Science department at Texas Tech University.

2009. Prepared, developed and taught a Food Science class in the Chris Harwell Elementary School-Lubbock for 5th grade Spanish speaker students. The class was about importance of hand washing.

2014 to present. Siloam Mission. Helping with serving food, cleaning tables, sorting cloth and food, and interacting in a positive way with patrons.

2018. Beef up Beef Workshop. Canada 4H Manitoba. April 28, 2018. Anderson Cattle Co. Swan River, MB

2018. Beef Carcass competition. Canada 4H Manitoba. May 8, 2018. Minitonas, MB

2018. Beef up Beef Workshop. Canada 4H Manitoba. October 14, 2018. Lundar, MB

2018. Beef up Beef Workshop. Canada 4H Manitoba. November 3, 2018. Brandon, MB

REVIEWER OF PEER REVIEWED JOURNALS ARTICLES

- Revista Científica de la Facultad de Ciencias Veterinarias. Since 2005 to date.
- Journal of Muscle Foods. Since 2006 to 2010.
- Revista Biosalud. Ciencias Básicas. Since 2011 to date.
- Revista Facultad Nacional de Agronomía – Medellín. Since 2012 to date.
- Canadian Journal of Animal Science. Since 2012 to date.
- Journal of Animal Science. Since 2012 to date.
- Philippine Journal of Science. Since 2013 to date.
- Meat Science. Since 2013 to date.
- Journal of Animal Physiology and Animal Nutrition. Since 2013 to date.
- Polish Journal of Natural Sciences. Since 2016 to date.
- Journal of Food Research. Since 2016 to date.
- Journal of Food. Since 2016 to date.
- European Journal of Lipid Science and Technology. Since 2016 to date.
- Meat and Muscle Biology. Since 2017 to date.
- Animal Nutrition. Since 2018 to date.

CONGRESS PROCEEDINGS AND ABSTRACTS

1. **Rodas-González, A.**; Jerez, N. Huerta, N.; Arispe, M.. 1996. Effect of sex condition and carcass weight on commercial yield beef cuts. I Congress of Food Science and Technology, “Dr. Nikita Czyhrinciw. Caracas, Venezuela.
2. Jerez, N.; Huerta, N.; **Rodas-González, A.**; Márquez, E; Arispe, M. 1996. Electric stimulation and mechanical tenderizer to improve the beef meat quality from different breed type, sex condition and age. I Congress of Food Science and Technology, “Dr. Nikita Czyhrinciw”. Caracas, Venezuela
3. **Rodas-González, A.**; Leal, M.; Marquez, E. 1996. Utilization of blood plasma and red cell to formulate cooked ham. XLVI Annual Meeting of AsoVAC 96. Vol. 47. Supl.1. p375. Barquisimeto, Venezuela.

4. Huerta-Leidenz, N.; **A. Rodas-Gonzalez**; N. Jerez-Timaure; M. Arispe and J.M. Rivero. 1997. Effect of male class and carcass weight on commercial yield of Venezuelan beef cuts. XV Meeting Latin American Association of Animal Production. Arch.Latino.Prod.Animal. Vol. 5. (Supl.1): 555-558 (Abstr). Maracaibo, Venezuela.
5. Mansutti, D.; S. Calzadilla; J. Gonzalez; N. Huerta-Leidenz y **A. Rodas-Gonzalez**. 1997. Yield grading beef carcasses from the Mid-eastern region of Venezuela. XV Meeting Latin American Association of Animal Production. Arch.Latino.Prod.Animal. Vol. 5. (Supl.1): 559-561 (Abstr). Maracaibo, Venezuela.
6. Mansutti, D.; Y. Malaver; J. Gonzalez,.; **A. Rodas-Gonzalez** y N. Huerta-Leidenz. 1997. Yield grading beef carcasses from the Northeastern region of Venezuela. XV Meeting Latin American Association of Animal Production. Arch.Latino.Prod.Animal. Vol. 5. (Supl.1): 562-564 (Abstr). Maracaibo, Venezuela.
7. Huerta-Leidenz, N.; O. Atencio-Valladares; **A. Rodas-Gonzalez**; N. Jerez-Timaure y B. Bracho. 1997. Carcass characteristics of Zebu-influenced, grass-fed steer and heifers and their relationships to eating quality of beef. XV Meeting Latin American Association of Animal Production. Arch.Latino.Prod.Animal. Vol. 5. (Supl.1): 565-567 (Abstr). Maracaibo, Venezuela.
8. Huerta-Leidenz, N.; O. Atencio-Valladares; **A. Rodas-Gonzalez**; N. Jerez-Timaure y B. Bracho. 1997. Carcass characteristics of zebu-influenced, grass-fed bulls and their relationships to eating quality attribute. XV Meeting Latin American Association of Animal Production. Arch.Latino.Prod.Animal. Vol. 5. (Supl.1): 568-570 (Abstr). Maracaibo, Venezuela.
9. Mansutti, D.; J. Sencleer; J. Gonzalez; **A. Rodas-Gonzalez** y N. Huerta-Leidenz. 1997. Water buffalo (*Bubalus bubalis*) vs. Zebu-type cattle. Slaughter characteristics of entire males. XV Meeting Latin American Association of Animal Production. Arch.Latino.Prod.Animal. Vol. 5. (Supl.1): 571-573 (Abstr). Maracaibo, Venezuela.
10. Mansutti, D.; J. Sencleer; J. Gonzalez,.; **A. Rodas-Gonzalez** y N. Huerta-Leidenz. 1997. Water buffalo (*Bubalus bubalis*) vs. Zebu-type cattle. Slaughter characteristics of entire males. XV Meeting Latin American Association of Animal Production. Arch.Latino.Prod.Animal. Vol. 5. (Supl.1): 571-573 (Abstr). Maracaibo, Venezuela.
11. Huerta-Leidenz N.; D. Mansutti y **A. Rodas-Gonzalez**. 1997. Variation in bull carcass traits in grass-fed water buffalo and cattle and correlations with valuable cuts, trimmed fat and bone percentage. XV Meeting Latin American Association of Animal Production. Arch.Latino.Prod.Animal. Vol. 5. (Supl.1): 577-579 (Abstr). Maracaibo, Venezuela.
12. Mansutti, D.; S. Merle; J. Gonzalez,.; **A. Rodas-Gonzalez** y N. Huerta-Leidenz. 1997. Water buffalo (*Bubalus bubalis*) vs. zebu type cattle. Commercial composition of carcasses from whole males by grade and carcass weights. XV Meeting Latin American Association of Animal Production. Arch.Latino.Prod.Animal. Vol. 5. (Supl.1): 580-582 (Abstr). Maracaibo,

Venezuela.

13. **A. Rodas-Gonzalez**, Huerta-Leidenz, N. 1998. Dressing and cutability of Venezuelan beef. X Technical sessions of the Cattlemen of Tachira State. (FOGASOA, S.A.). Págs 137-154. San Cristobal, Venezuela.
14. Huerta-Leidenz, N., O. Atencio-Valladares, **A. Rodas-Gonzalez**, N.Jerez-Timaure y B. Bracho. 1998. Carcass characteristics of Zebu-influenced, slaughter cattle produced in Venezuela and their relationships to eating quality of beef. ADSA-ASAS Joint Meeting. J.Anim.Sci. Vol.76, Suppl.1/ J.Dairy Sci. Vol.81, Suppli.1. (Abstr.). 145. Denver, EEUU.
15. Mansutti, D.; J. Sencleer; J. Gonzalez; **A. Rodas-Gonzalez** y N. Huerta-Leidenz. 1998. Slaughter, cutability, cooking and palatability traits of savannah-fed entire males of water buffalo (*Bubalus bubalis*) vs Zebu type cattle in Venezuela. ADSA-ASAS Joint Meeting. J.Anim.Sci. Vol.76, Suppl.1/ J.Dairy Sci. Vol.81, Suppli.1. (Abstr.). 145. Denver, EEUU.
16. **Rodas-Gonzalez, A.**; Huerta-Leidenz N.; Rodriguez R. 1999 Comparison on dressing and cutability of water buffalo vs Zebu-type cattle. In: R. Romero, D.Plasse y N. Peña de Borsotti (Eds). XV Course of Beef Cattle. Venezuela Central University School of Veterinary Science. pp 97-114. Maracay, Venezuela.
17. Huerta-Leidenz N.; **Rodas-Gonzalez, A.** 1999. Comparison on carcass traits and palatability of water buffalo vs Zebu-type cattle. En: R. Romero, D.Plasse y N. Peña de Borsotti (Eds). XV Course of Beef Cattle. Venezuela Central University School of Veterinary Science. pp 115-134. Maracay, Venezuela.
18. Huerta-Leidenz N.; **A. Rodas-Gonzalez**. 2000. Aspects of meat quality at beginning of new millennium. En: R. Tejos, C. Zambrano, D. Nieves, R. Thimann, M. Camargo, Tania Martinez, W. Garcia (Eds). X Congress of Venezuelan Zootecnic. Universidad Nacional Experimental de los Llanos Occidentales, Vicerectorado de Producción Animal. pp 213-225. Guanare, Venezuela.
19. Huerta-Leidenz N.; **A. Rodas-Gonzalez**. 2000. Parameters of meat quality at beginning of new millennium. En: R. Tejos, C. Zambrano, L. Mancilla, W. Garcia. (Eds). VII Seminar of handling and utilization pasture and forages on animal production systems. Universidad Nacional Experimental de los Llanos Occidentales. pp 102-115. Barinas, Venezuela
20. Huerta-Leidenz, N.; **Rodas-González, A.**; Vidal, A., Colina, O. 2000. Carcass quality of savannah-fed zebu-type cattle vs water buffaloes serially slaughtered in Venezuela. 46th International Congress of Meat Science and Technology. Proceedings, vol. I, 76-77 (Abstr.). Buenos Aires, Argentina.
21. Huerta-Leidenz, N.; **Rodas-González, A.**; Vidal, A., Colina, O. 2000. *Longissimus* palatability of grass-fed Zebu type cattle vs. water buffaloes serially slaughtered in Venezuela. 46th International Congress of Meat Science and Technology. Proceedings, vol. I, 78-79 (Abstr.). Buenos Aires, Argentina.

22. Narváez, C.; Parra, K.; **Rodas-Gonzalez, A.**; Huerta-Leidenz, N. y Arenas, L. 2000. Grade of microbiological contamination on different phases of hamburger processing. VII Venezuelan Congress of Microbiology "Elsa La Corte Anselmi". Suppl.. 117. (Abstr). Maracaibo. Venezuela.
23. Huerta-Leidenz, N.; **Rodas-Gonzalez, A.**; Vidal, A.; Colina, O. 2001. Comparison of water buffaloes vs. Zebu-type cattle on carcass traits at contemporary ages. VI World Buffalo Congress. The Buffalo, an alternative for Animal Agriculture in Third Millennium. Vol. II. 46-52. Maracaibo. Venezuela.
24. Huerta-Leidenz, N.; **Rodas-Gonzalez, A.**; Vidal, A.; Colina, O. 2001. Evaluation by trained panelists of rib steaks derived from zebu type cattle and domestic buffaloes. VI World Buffalo Congress. The Buffalo, an alternative for Animal Agriculture in Third Millennium. Vol. II. 53-58. Maracaibo. Venezuela.
25. Huerta-Leidenz, N.; **Rodas-Gonzalez, A.**; Huerta-Sanchez, D.; Colina, O. 2001. Evaluation by Zulian consumers of rib steaks derived from zebu-type cattle and domestic buffaloes. VI World Buffalo Congress. The Buffalo, an alternative for Animal Agriculture in Third Millenium. Vol II. 59-64. Maracaibo. Venezuela.
26. **Rodas-Gonzalez, A.**; Huerta-Leidenz, N.; Vidal, A.; Colina, O.; Rodriguez, R. 2001. Cutting yields of water buffaloes vs. Zebu-type cattle produced under savannah conditions and serially slaughtered at four contemporary ages. VI World Buffalo Congress. The Buffalo, an alternative for Animal Agriculture in Third Millenium. Vol II. 65-69. Maracaibo. Venezuela.
27. **Rodas-Gonzalez, A.**; Huerta-Leidenz, N.; Vidal, A.; Colina, O.; Rodriguez, R. 2001. Comparison of water buffaloes vs. Zebu-type cattle on slaughter characteristics at contemporary ages. VI World Buffalo Congress. The Buffalo, an alternative for Animal Agriculture in Third Millenium. Vol II. 70-75. Maracaibo. Venezuela.
28. **Rodas-Gonzalez, A.**; Huerta-Leidenz, N.; Vidal, A.; Colina, O.; Rodriguez, R. 2001. Growth rates on savannah of contemporary groups of water buffaloes vs. Zebu type cattle. VI World Buffalo Congress. The Buffalo, an alternative for Animal Agriculture in Third Millenium. Vol II. 76-82. Maracaibo. Venezuela.
29. Narváez, C.; Parra, K.; **Rodas-Gonzalez, A.**; Huerta-Leidenz, N. y Arenas, L. 2001. Prevalence and serotypes of Salmonella in small process plant of hamburger. XXVII Session of Microbiology "Dr. Jose Vicente Scorza. Trujillo. Venezuela.
30. Uzcategui-Bracho, S.; **Rodas-Gonzalez, A.**; Pirela, G.; Rangel, F.; Huerta Leidenz, N. 2001. Effect of age, breed type, supplementation and anabolic implants on contained of protein, ash, dry matter and moisture on beef meat. XVII Meeting of Latin-American Association of Animal Production. p279. Habana, Cuba.
31. Connell, J.; Huerta-Leidenz, N. y **Rodas-González, A.** 2002. Hindquarter yield and sensorial

quality of beef longissimus from Zulian steers. XI Venezuelan Congress of Animal Production and Industry. Revista Científica FCV-LUZ. Vol. XII, Suppl. 2. 622-625. Valera, Venezuela.

32. Huerta-Sanchez, D., Huerta-Leidenz, N., **Rodas-González, A.** 2004. Comparison of Venezuelan beef vs. American beef. I. Consumer survey on sensory traits and shear force values. 50th International Congress of Meat Science and Technology. Helsinki, Finland.
33. Huerta-Sanchez, D., Villa, V., Arenas de Moreno, L., Huerta-Leidenz, N., Guiffrida de Mendoza, M., **Rodas-González, A.** 2004. Comparison of Venezuelan beef vs. American beef. II. Marbling level, proximate and mineral composition. 50th International Congress of Meat Science and Technology. Helsinki, Finland.
34. **Rodas-González, A.**; Jerez-Timaure, N. and Huerta-Leidenz, N 2005. Identification of tenderness threshold for Warner-Bratzler shear force in Venezuelan beef. 51th International Congress of Meat Science and Technology. T16 page 76. Baltimore, Maryland, USA.
35. **Rodas-González, A.**; Jerez-Timaure, N. and Huerta-Leidenz, N. Consumer's ability to detect tender meat using Venezuelan tenderness threshold. 51th International Congress of Meat Science and Technology. T17 page 76. Baltimore, Maryland, USA.
36. Narváez-Bravo Claudia, **Rodas-González Argenis**, Hoet Armando, Wittum Thomas. 2006. Dissemination of Salmonella spp. in a large poultry slaughter plant. 52th International Congress of Meat Science and Technology. Page 313-314. Dublin, Ireland.
37. **Argenis Rodas-González**, Juan Vergara-Lopez, Lilia Arenas de Moreno, Nelson Huerta-Leidenz, Manuel Felipe Pirela. 2006. Carcass traits, cutability and meat palatability of Criollo Limonero steers fattened on pasture with supplementation regimes. XIII Venezuelan Congress of Animal Production. San Juan de los Morros, Guarico, Venezuela
38. Narvaez-Bravo Claudia, Fuenmayor Yrimar, **Rodas-González Argenis**, Flores Carolina, Carruyo Gabriela, Moreno Mireya, Hoet Armando, Wittum Thomas. 2007. Distribution of Salmonella spp. during slaughter process of cattle. IX Latin-American Congress of Microbiology and Food safety. IV National Congress of Food Science and Technology. Porlamar, Nueva Esparta, Venezuela
39. Flores-Rondón, C.; **Rodas-González, A.**; Leal, M.; Ruiz-Ramírez, J. 2007. Comparison between barrows versus boar pigs slaughtered at different live weight on pH and drip loss. IX Latin-American Congress of Microbiology and Food safety. IV National Congress of Food Science and Technology. Porlamar, Nueva Esparta, Venezuela.
40. Ruiz-Ramírez, J.; Flores, C.; Leal, M.; Rodas-González, A.; Aranguren-Méndez, A.; Román-Bravo, R. 2007. Effect of sex class and slaughter weight on pork carcass characteristic and quality. XX Reunión ALPA, XXX Reunión APPA, Cusco, Perú.
41. **Rodas-González, A.**; Jerez-Timaure, N. and Huerta-Leidenz, N.; Miller, M.F. 2008. Validation of a tenderness threshold-based categorization of ribeye beef steaks by surveying Venezuelan

consumers on perceived sensory attributes. No. 38I. AMSA's 60th Reciprocal Meat Conference. Gainesville, Florida, USA

42. **Rodas-González, A.**; C. Narváez-Bravo, H.B. Rogers, J.L. Tedford, G.O. Clark, J.C. Brooks, B.J. Johnson, J.D. Starkey, M.M. Brashears and M.F. Miller. 2009. Evaluation of the storage life of vacuum packaged Australian beef. No. 100. AMSA's 61th Reciprocal Meat Conference. Rogers, Arkansas, USA
43. Tedford, J.L.; Brooks, J.L.; Johnson, B.J.; Starkey, D.; **Rodas-González, A.**; Clark, G.O.; Derington, A.J.; Collins, J.A. and M.F. Miller. 2009. A national consumer comparison of USDA Choice vs. Select quality grades. No. 48. AMSA's 62th Reciprocal Meat Conference. Rogers, Arkansas, USA
44. Jerez-Timaure, N.; Ortega, J.; Huerta-Leidenz, N.; Atencio-Valladares and **Rodas-González, A.** 2010. Prediction equation for Warner-Bratzler shear force using regression component analysis. No. 78P. AMSA's 63th Reciprocal Meat Conference. Lubbock, Texas, USA.
45. Claudia Narváez-Bravo, Alejandro Echeverry, **Argenis Rodas-González,** Mark Miller, Tanya Jackson, Kevin Pond, Angela Laury, Evan Chaney, Todd Brashears, Guy H. Loneragan, y Mindy M. Brashears. 2010. Seasonal prevalence of Salmonella and E. coli O157: H7 in feedlot cattle and its impact at different stages of processing at a slaughter plant in Mexico. The 10th National Congress of Food Science and Technology ACTA, XVI Latin American Seminar of Food Science and Technology ALACCTA and 2nd Latin American symposium on food safety (IAFP), September 21st - 24th, Bogota, Colombia
46. **A. Rodas-González,** S.B. Pflanzler, J.N. Martin, J.C. Brooks, B.J. Johnson, J.D. Starkey, P.E. de Felicio, M.N. Streeter, J.P. Hutcheson, D.A. Yates, R.J. Rathmann1, M.F. Miller. 2011. Effects of postmortem calcium chloride injection on meat quality traits of steaks from cattle fed with Zilpaterol hydrochloride. No. 21. AMSA's 64th Reciprocal Meat Conference. Manhattan, Kansas, USA.
47. Claudia Narváez-Bravo, Mark F. Miller, Tanya Jackson Sam Jackson, **Argenis Rodas-Gonzalez,** Kevin Pond, Alejandro Echeverry, and Mindy M. Brashears. 2011. Determination of risk factors associated with Salmonella and E. coli O157 prevalence on carcasses in a Mexican slaughter plant. IAFP, 2011. July 31-August 3. Milwaukee, Wisconsin.
48. S.B. Pflanzler, **A. Rodas-González,** M.F. Miller, P.E. de Felicio, 2011. Effect of zilpaterol hydrochloride supplementation on tenderness of steaks of inside round (semimembranosus). VI Brazilian Congress of Meat Science and Technology, October 27th. Campinas, Brazil.
49. S.B. Pflanzler, **A. Rodas-González,** M.F. Miller, P.E. de Felicio, 2011. Color stability of inside round steaks from beef cattle supplemented with zilpaterol hydrochloride. Latin American Symposium of Food Science, November 5th. Campinas, Brazil.
50. M.R. Hunt, S.B. Pflanzler, **A. Rodas-González,** J. N. Martin, S. M. Knobel, A. J. Garmyn, J. C. Brooks, B. J. Johnson, J. D. Starkey, R. J. Rathmann, P. E. de Felicio, J. M. Hodgen, M. N.

- Streeter, J. P. Hutcheson, D. A. Yates, M. F. Miller. 2012. Effects of postmortem calcium chloride injection on color stability, proximate analysis and lipid oxidation of semimembranosus steaks from beef cattle supplemented with or without zilpaterol hydrochloride. No. 21. AMSA's 65th Reciprocal Meat Conference. June 17–20, 2012. Fargo, North Dakota, USA. Meat Science 93, 10.
- 51 Pflanzler, S.B., **Rodas-González, A.**, Martin, J.N., Brooks, J.C., Garmyn, A.J., Knobel, S.M., Johnson, B.J., Starkey, J.D., de Felicio, P.E., Streeter, M.N., Hutcheson, J.P., Yates, D.A., Hodgen, J.M., Rathmann, R.J., Miller, M.F. 2012. Effect of zilpaterol hydrochloride supplementation on sensory quality of the inside round steaks (semimembranosus). XXIII Brazilian Congress of Food Science and Technology, May 1st. Campinas, Brazil.
52. **Rodas-González, A.**, Juárez, M., Robertson, W. N., Larsen, I. L. and Aalhus, J. L. (2012). Predicting lean yield of Canadian cull cows. Proceedings of the 58th International Congress of Meat Science and Technology, Montreal, Canada, August 12-17. CARCASSP-3, 1-4.
53. **Rodas-González, A.**, Larsen, I. L., Uttaro, B., Gibson, L., Parslow, J., Juárez, M., and Aalhus, J. L. (2012). Optimum oven cooking procedure to improve palatability and colour attributes for beef inside rounds. Proceedings of the 58th International Congress of Meat Science and Technology, Montreal, Canada, August 12-17. VALUEADDP-114, 1-4.
54. Narváez-Bravo, C., Miller, M. F., **Rodas-González, A.**, Calle, M. A., Todd Brashears, M. T., Echeverry, A., Aslam, M. and Brashears, M. M. (2012). Virulence characterization of Escherichia coli O157:H7 isolated from fecal samples and beef carcasses in Mexico. Proceedings of the 58th International Congress of Meat Science and Technology, Montreal, Canada, August 12-17. SAFMICROP-13, 1-4.
55. Avilés, C., Juárez, M., Larsen, I. L., **Rodas-González, A.**, Aalhus, J. L. 2013. Effect of multiple vacuum packs on colour development and stability in beef steaks. Proceedings of the 58th Canadian Meat Science Association and Canadian Meat Council Joint Technical symposium, Banff, Alberta, Canada, May 30. Meat Science 2014 96:124. <http://dx.doi.org/10.1016/j.meatsci.2013.05.059>
56. **A. Rodas-González**, Ó. López-Campos, J. Galbraith, B. Uttaro, M. Juárez. D. Siegel and J.L. Aalhus. 2013. Effects of electrical stimulation and nitrite film packaging on colour stability of bison steaks and ground meat. Canadian Society of Animal Science and Canadian Meat Science Association Joint Meeting, Banff, Alberta, Canada, June 18–20. P30/37p
57. **A. Rodas-González**, Ó. López-Campos, J. Galbraith, B. Uttaro, M. Juárez and J.L. Aalhus. 2013. Effects of electrical stimulation on meat quality of Bison strip-loin steaks. Canadian Society of Animal Science and Canadian Meat Science Association Joint Meeting, Banff, Alberta, Canada, June 18–20. P31/37
58. Jennifer L. Aalhus, Óscar López-Campos, Nuria Prieto, **Argenis Rodas-González**, Michael E. R. Dugan, Bethany Uttaro and Manuel Juárez. Meat quality and improving carcass value. 2013. Beef Symposium Proceedings. Canadian Society of Animal Science and Canadian Meat

Science Association Joint Meeting, Banff, Alberta, Canada, June 18–20.p6-9.

59. **Argenis R. Rodas-González**, Nelson Huerta-Leidenz, Nancy Jerez-Timaure. 2015. Benchmarking Venezuelan grade standards of grass-fed Brahman-influenced bulls, heifers and cows in carcass performance and beef palatability. No. 86. AMSA's 68th Reciprocal Meat Conference. June 14-17, 2015. Lincoln, Nebraska, USA.
60. Claudia Narváez-Bravo, **Argenis R. Rodas-González**, Chunming Ding, Jin Ye, Oscar López-Campos, Jayson Galbraith, Dan Siegel, Jennifer Aalhus. 2015. Effects of novel nitrite packaging film on the microbiological flora of bison strip-loin steaks. No. 29. AMSA's 68th Reciprocal Meat Conference. June 14-17, 2015. Lincoln, Nebraska, USA.
61. Xuan Zhang; Kristine Blair; Kim Ominski; **Argenis, Rodas-González**; Karin Wittenberg; Claudia Narváez-Bravo. 2015. E. coli O157:H7 fecal shedding in backgrounder steers fed with different dietary crude protein levels. P3-230 IAFP 2015, July 25-28. Portland, Oregon. Journal of Food Protection. Suppl. A, 78:298.
62. Lilia Arenas de Moreno, Nelson Huerta-Leidenz, Nancy Jerez-Timaure, **Argenis R. Rodas-González**. 2016. Establishing the relationship between mineral content and palatability attributes of ribeye steaks from savannah-fed Brahman-influenced cattle. No. 106. AMSA's 69th Reciprocal Meat Conference. June 17-22, 2016. San Angelo, Texas, USA.
63. Shaimaa Hatab, Athanasio Renata, **Argenis Rodas-González**, Richard Holley and Claudia Narváez-Bravo. 2016. Shiga-toxigenic Escherichia coli (STEC) survival in commercial cold-pressed fresh juice, and its reduction using antimicrobial plant extracts. P3-155 IAFP 2016, July 31-August 3. St. Louis, Missouri.
64. Nelson Huerta-Leidenz, Oscar Atencio-Valladares, Gerardo Vargas, Nancy Jerez-Timaure, **Argenis R. Rodas-González**. 2017. Prediction equations to estimate cutability from beef carcasses produced in Costa Rica. AMSA's 70th Reciprocal Meat Conference. June 18-21, 2017. College Station, Texas, USA.
65. Vipasha Sood, Wenchao Tian, Claudia Narváez-Bravo, Susan D. Arntfield, **Argenis R. Rodas-González**. 2017. Improving shelf life of fresh bison steaks treated with oregano and rosemary essential oils. AMSA's 70th Reciprocal Meat Conference. June 18-21, 2017. College Station, Texas, USA.
66. Jordan Roberts, **Argenis Rodas-González**, Manuel Juárez, Oscar Lopez-Campos, Ivy Larsen, Jennifer Aalhus. 2017. Tenderness and sensory attributes of eleven muscles from carcasses within the Canadian cull cow grades. AMSA's 70th Reciprocal Meat Conference. June 18-21, 2017. College Station, Texas, USA.
67. A. R. Tanner, V. C. Kennedy, J. D. Kirsch, J. Gaspers, N. Negrin-Pereira, A. B. P. Fontoura, M. L. Bauer, K. C. Swanson, L. P. Reynolds, G. Stokka, **A. Rodas-González**, A. Ward, C. R. Dahlen, B. Neville, K. Wittenberg, E. McGeough, K. H. Ominski, and K. A. Vonnahme. 2017. Using corn supplementation for overwintered beef cows during mid-to late-gestation: uterine

hemodynamics, placental vascularity and neonatal performance. Proceedings, Western Section, American Society of Animal Sciences. Vol. 68, June 20-23, 2017 Fargo, North Dakota, USA

69. Narvaez-Bravo Claudia, **Argenis Rodas-Gonzalez** and Tim McAllister. 2018. Genomic insights into the fitness and ability of shiga toxicogenic *Escherichia coli* to transfer from dry-surface biofilms to fresh beef. 10th International Symposium on Shiga Toxin (Verocytotoxin) Producing *Escherichia Coli* Infections. May 6-9, 2018. Florence, Italy.
70. A. R. Tanner, V. C. Kennedy, M. L. Bauer, K. C. Swanson, J. D. Kirsch, J. Gaspers, N. Negrin-Pereira, A. B. P. Fontoura, G. A. Perry, G. Stokka, **A. Rodas-Gonzalez**, A. Ward, C. R. Dahlen, B. Neville, L. P. Reynolds, K. H. Ominski and K. A. Vonnahme. 2018. Corn supplementation as a winter-feeding strategy alters maternal feeding behavior and endocrine profiles in mid-to late-gestating beef cows. Proceedings, Western Section, American Society of Animal Sciences. Bend, Oregon. Translational Animal Science, 2: S106–S111, <https://doi.org/10.1093/tas/txy059>
71. Julio Rodriguez, Nelson Huerta-Leidenz, Olger Murillo, Martin O'Connor, **Argenis R. Rodas-Gonzalez**. 2018. Characteristics of beef carcasses derived from Costa Rican cattle as affected by gender and dentition age. AMSA's 71th Reciprocal Meat Conference. June 24-27, 2018. Kansas City, Missouri, USA.
72. Maharjan, D., **A. Rodas-González**, A. R. Tanner, V. C. Kennedy, J. D. Kirsch, J. Gaspers, N. Negrin-Pereira, A. B. P. Fontoura, M. L. Bauer, K. C. Swanson, L. P. Reynolds, G. Stokka, A. K. Ward, C. R. Dahlen, B. Neville, K. Wittenberg, E. McGeough, K. A. Vonnahme, A.L. Schaefer, Ó. López-Campos, J.L. Aalhus and K. H. Ominski. 2018. Impact of needle-free injection device on injection-site tissue damage in beef sub-primals. ASAS-CSAS Annual Meeting and Trade Show. July 8-12, 2018. Vancouver, British Columbia, Canada.
73. Maharjan, D., **A. Rodas-González**, A. R. Tanner, V. C. Kennedy, J. D. Kirsch, J. Gaspers, N. Negrin-Pereira, A. B. P. Fontoura, M. L. Bauer, K. C. Swanson, L. P. Reynolds, G. Stokka, A. K. Ward, C. R. Dahlen, B. Neville, K. Wittenberg, E. McGeough, K. A. Vonnahme, A.L. Schaefer, Ó. López-Campos, J.L. Aalhus, P. Gardiner and K. H. Ominski. 2018. Corn supplementation of beef cows and its impact on growth performance and carcass outcomes of their progeny. ASAS-CSAS Annual Meeting and Trade Show. July 8-12, 2018. Vancouver, British Columbia, Canada.
74. A.L. Schaefer, C. Bench, R. Bollum, N. Cook, G. Crow, D. Maharjan, K. Ominski, **A. Rodas-González**, S. Thompson, and H. von Gaza. 2018. Real time determination of metabolic efficiency in cattle with infrared thermography. ASAS-CSAS Annual Meeting and Trade Show. July 8-12, 2018. Vancouver, British Columbia, Canada.
75. Vipasha Sood, Wenchao Tian, Claudia Narvaez-Bravo, Susan D. Arntfield, **Argenis Rodas González**. 2018. Consumer acceptability of bison steaks treated with oregano and rosemary essential oils. International Congress of Meat Science and Technology. Proceedings. Melbourne, Australia.

PUBLICATIONS

Books

1. Nelson Huerta-Leidenz, Juan Vergara-Lopez, **Argenis Rodas-González**. 2001. The Buffalo an alternative for animal agriculture in the third millennium, Vol y Vol II. ISBN 980-296-839-0. Astro Data S.A. Maracaibo, Venezuela.

Chapters of books

1. Huerta-Leidenz, N. y **Rodas-Gonzalez, A.** 1998. Dual purpose cattle. Meat to demanding consumers?. Improvement of the crossbred cattle of Dual Purpose. C. González-Stagnaro, N. Madrid-Bury, E. Soto Belloso. Astro Data S.A. Cap.XXX:609-626. Maracaibo, Venezuela.
2. N. Jerez-Timaure y **Rodas-Gonzalez, A.** 2005. Castration and anabolic implant on the meat production of quality. Manual of Dual Purpose Cattle. C. González-Stagnaro, E. Soto Belloso.. Astro Data S.A. Section IX:644-648. Maracaibo, Venezuela.
3. **Rodas-Gonzalez, A.** 2005. Restrictive and bad habits of the Venezuelan grading system of beef carcasses. Manual of Dual Purpose Cattle. C. González-Stagnaro, E. Soto Belloso. Astro Data S.A. Section IX:654-659. Maracaibo, Venezuela
4. **Rodas-Gonzalez, A.** and Sulbaran, M.T 2008. Stress reduction to improve the beef production and meat quality. Sustainable develop of Double purpose cattle. C. González-Stagnaro,N. Madrid'Bury; E. Soto Belloso. Astro Data S.A. Chapter LXX:829-841p. Maracaibo, Venezuela.
5. **Rodas-Gonzalez, A.** 2008. Influence of diet type and supplementation strategies on carcass and meat quality attributes. Sustainable develop of Double purpose cattle. C. González-Stagnaro, N. Madrid'Bury, E. Soto Belloso. Astro Data S.A. Chapter LXXI:843-851. Maracaibo, Venezuela.
6. **Rodas-Gonzalez, A.** 2011. Auditing animal welfare on beef slaughter plant. *Innovación & Tecnología en la Ganadería Doble Propósito*. C. González-Stagnaro,N. Madrid'Bury; E. Soto Belloso. Astro Data S.A. Chapter LVI:546-559. Maracaibo, Venezuela.

Peer reviewed journals articles

1. **Rodas-Gonzalez A.**; A. Hoet-Siberio; C. Arraga de Alvarado; M. Alvarado-Morillo y E. Fernandez-Orozco. 1992. Adamantinoma (Ameloblastoma) in an adult bovine: clinical, radiological and histopathological study. A case report. Revista Científica FCV-LUZ. Vol. II, No.1. 69-73.
2. Huerta-Leidenz N.; N. Jerez-Timaure; **A. Rodas-Gonzalez**; E. Márquez; M. Arispe y J.M. Rivero. 1997. Preliminary observations on the use of postmortem technologies to improve quality of beef derived from Venezuelan cattle differing in breed type, sex condition and age. Revista Científica FCV-LUZ. Vol.VII, No.2. 123-132.

3. **Rodas-Gonzalez A.**; M. Leal; B. Arias de Muñoz; N. Huerta-Leidenz y E. Marquéz. 1998. Addition of blood plasma and red cell to formulate cooked ham. *Revista Científica FCV-LUZ*. Vol. VIII, No.1. 35-39.
4. Huerta-Leidenz N.; **A. Rodas-Gonzalez**; N. Jerez-Timaure; M. Arispe y J.M. Rivero. 1999. Effect of male class and carcass weight on commercial yield of Venezuelan beef cuts. *Revista Científica FCV-LUZ*. Vol.IX, No.1, 33-39.
5. Merle, S.; Sencleer, J.; **Rodas-Gonzalez, A.**; Gonzalez, J.; Mansutti, D. y Huerta-Leidenz, N. 1999. Comparison of water buffalo (*Bubalus bubalis*) vs. Zebu-type entire males in slaughter characteristics, carcass traits, cutability and *longissimus* palatability. *Revista Tecnología e Ciencia Carnes*. Vol 1. No. 1. 30-42.
6. Malaver, Y.; Calzadilla, S.; **Rodas-Gonzalez, A.**; Gonzalez, J.; Mansutti, D.; Arenas de Moreno, L. y Huerta-Leidenz, N. 2000. Preliminary study to validate the Venezuelan beef carcass grading system with bulls slaughtered at the eastern region: Monogas-Anzoategui States. *Revista Científica FCV-LUZ*. Vol.X, No. 6. 568-579.
7. Narváez, C.; Parra, K.; Huerta-Leidenz, H.; **Rodas-González, A.** 2001. Evaluation of the hygienic performance of hamburger processing in a small plant Maracaibo. *Revista Científica FCV-LUZ*. Vol. XI, No.6. 524-532.
8. Connell, J.; Huerta-Leidenz, N. y **Rodas-González, A.** 2002. Fattening on pasture of beef calves differing in muscle thickness, frame size and apparent Brahman genotype subject to implant and supplementation regimes. *Arch.Latinoam.Prod.Anim*. Vol. X, No.3. 156-163.
9. Huerta-Leidenz, N., **Rodas-González, A.**, Smith, G.C. 2004. Effect of vacuum aging and influence of sire on palatability of beef *longissimus* from grass-fed F1 Senepol x Zebu bulls. *Revista Científica FCV-LUZ*. Vol. XIV, No.3. 263-269.
10. Merle, S.; Sencleer, J.; **Rodas-Gonzalez, A.**; Gonzalez, J.; Mansutti, D. y Huerta-Leidenz, N. 2004. Comparison of water buffalo (*Bubalus bubalis*) vs Zebu-type intact males bovines in slaughter characteristics, carcass traits, cutability and *longissimus* palatability. *Arch.Latinoam.Prod.Anim*. Vol.XII, No.3. 112-120
11. Riera-Sigala, T. J., **Rodas-González, A.**, Rodríguez-Matos, C., Avellaneda-Barbarito J.F. y Huerta-Leidenz, N. 2004. Growth traits and carcass weights of purebred Brahman and F1 Brahman x *Bos taurus* bulls raised and fattened semi-intensively on improved savannah. *Arch.Latinoam.Prod.Anim*. Vol.XII, No.2. 66-72.
12. Narváez, C.; Parra, K.; Huerta-Leidenz, H.; **Rodas-González, A.** and Arenas de Moreno, L. 2005. Isolation of *Salmonella* and pathogenic *Escherichia coli* during processing of hamburger patty in a small plant of Maracaibo, Venezuela. *Revista Científica FCV-LUZ*. Vol. XV, No. 6. 551-559

13. **Argenis Rodas-González**, Juan Vergara-Lopez, Lilia Arenas de Moreno, Nelson Huerta-Leidenz, Manuel Felipe Pirela. 2006. Slaughter characteristics, carcass traits and cutability of Criollo Limonero steers fattened on pasture with supplementation regimes. *Revista Científica FCV-LUZ*. Vol. XVI, No. 4. 364-370.
14. **Argenis Rodas-González**, Juan Vergara-Lopez, Lilia Arenas de Moreno, Nelson Huerta-Leidenz, Merlis Leal y Manuel Felipe Pirela. 2007. Effect of Supplementation Regimes and Vacuum Ageing on Palatability of Beef Longissimus from Criollo Limonero Steers Fattened on Pasture. *Revista Científica FCV-LUZ*. Vol. XVII, No. 3. 1-8
15. D. Huerta-Montauti, V. Villa, L. Arenas de Moreno, N. Huerta-Leidenz, M. Giuffrida-Mendoza and **A. Rodas-González**. 2007. Proximate and mineral composition of imported versus domestic beef cuts for restaurant use in Venezuela. *Journal of Muscle Foods*. 18(3). 237–252.
16. Lilibeth Briceño-Torres, Claudia A. Narváez-Bravo, **Argenis Rodas-González**, Thomas E. Wittum y Armando E Hoet. 2007. Fluoroquinolone resistance and other drugs in *Salmonella* spp. strains isolated from whole chicken processing. *Revista Científica FCV-LUZ*. Vo. XVII, No.5. 521-528.
17. Claudia A. Narváez-Bravo, Gabriela Carruyo-Núñez , Mireya Moreno, **Argenis Rodas-González**, Armando E Hoet y Thomas E. Wittum. 2007. Isolation of *Escherichia coli* O157:H7 from feces in dual purpose cattle at Miranda Municipality, Zulia State, Venezuela. *Revista Científica FCV-LUZ*. Vol XVII, N°3. 239 a 245
18. Oscar Atencio-Valladares, Nelson Huerta-Leidenz; **Argenis Rodas-González** y Nancy Jerez-Timaure. 2007. Yield prediction of boneless cuts, bone and fat trimmings from water buffaloes in Venezuela. *Pesq. Agropec. Bras.*, Brasilia. Vol. 42, No. 12. 1801-1809
19. D. Huerta-Montauti, **A. Rodas-González**, K. E. Belk, L. Arenas De Moreno, N. Huerta-Leidenz. 2008. Comparison of U.S. versus Venezuelan beef cuts on cookery traits, consumer impressions and shear force. *Journal of Muscle Foods*. 19(2). 140-156.
20. Soján Uzcátegui-Bracho, **Argenis Rodas-González**; Karelys Hennig, Lilia Arenas de Moreno, Merlis Leal, Juan Vergara-Lopez, Nancy Jerez-Timaure. 2008. Proximal composition, mineral and cholesterol contents in *longissimus dorsi* muscle of Criollo Limonero steers supplemented on pasture. *Revista Científica FCV-LUZ*. Vol. XVIII; No. 5. 589-594.
21. Carolina Flores-Rondón, Merlis Leal-Ramírez, **Argenis Rodas-González**, José Aranguren-Méndez, Rafael Román-Bravo y Jorge Ruiz-Ramírez 2009. Effect of Sex Condition and Slaughter Weight on Pig Carcass Characteristics and Meat Quality. *Revista Científica FCV-LUZ*. Vol. XIX, N° 2, 165 – 172.
22. **Rodas-González A.**; Huerta-Leidenz N.; Jerez-Timaure N. & Miller M.F. 2009. Establishing tenderness thresholds of Venezuelan beef steaks using consumer and trained sensory panels.

Meat Science. 83, 218–223.

23. **A. Rodas-González**, C. Narváez-Bravo, M.M. Brashears, H.B. Rogers, J.L. Tedford, G.O. Clark, J.C. Brooks, B.J. Johnson, R.J. Rathmann and M.F. Miller. 2011. Evaluation of the storage life of vacuum packaged Australian beef. *Meat Science*. 88,128-138.
24. **A. Rodas-González**, S. B. Pflanzler, A. J. Garmyn, J. N. Martin, J. C. Brooks, S. M. Knobel, B. J. Johnson, J. D. Starkey, R. J. Rathmann, P. E. de Felicio, M. N. Streeter, D. A. Yates, J. M. Hodgen, J. P. Hutcheson, and M. F. Miller. 2012. Effects of postmortem calcium chloride injection on meat palatability traits of strip loin steaks from cattle supplemented with or without zilpaterol hydrochloride. *Journal of Animal Science*. 90:3584-3595.
25. N. Jerez-Timaure, N. Huerta-Leidenz, J. Ortega, **A. Rodas-González**. 2013. Prediction equations for Warner-Bratzler shear force using principal component regression analysis in Brahman-influenced Venezuelan cattle. *Meat Science*. 93(3)771-775.
26. Nancy Jerez-Timaure, María Teresa Súlbaran, Lilia Arenas de Moreno, **Argenis Rodas-González**; Jacqueline Trompíz; Jorge Ortega. 2013. Detection of quality failures in pork carcass and meat using farm and plant audit. *Revista Mexicana de Ciencias Pecuarias*. 4(1):13-30.
27. **A. Rodas-González**, M. Juárez, W. M. Robertson, I. L. Larsen and J.L. Aalhus. 2013. Characterization of Canadian grade standards and lean yield prediction for cows. *Canadian Journal of Animal Science*. 93:99-107.
28. Narvaez-Bravo C, M.F, Miller, T. Jackson, S. Jackson, **A. Rodas-González**, K. Pond, A. Echeverry, and M. M. Brashears. 2013. Salmonella and E. coli O157:H7 Prevalence in Cattle and on Carcasses in a Vertically Integrated Feedlot and Harvest Plant in Mexico. *Journal of Food Protection*.10:786-795.
29. Claudia Narváez-Bravo, **Argenis Rodas-González**, Yrimar Fuenmayor, Carolina Flores-Rondon, Gabriela Carruyo, Mireya Moreno, Armindo Perozo-Mena and Armando. E. Hoet. 2013. Salmonella on feces, hides and carcasses in beef slaughter facilities in Venezuela. *International Journal of Food Microbiology*. 166:226-230.
30. Nelson Huerta-Leidenz, Oscar Hernandez, **Argenis Rodas-González**, Jorge Ordoñez V, Hector Luis Pargas, Edmundo Rincon, Alonso del Villar, Belkys Bracho. 2013. Body weight and carcass dressing as affected by sex class, breed type, muscle thickness, age and provenance of Venezuelan cattle. *NACAMEH*, 7(2)75-96.
31. Carmen Aviles, M. Juarez, Ivy L Larsen, **Argenis Rodas-González**, J. L Aalhus. 2014. Effect of multiple vacuum packs on colour development and stability in beef steaks. *Canadian Journal of Animal Science*, 94(1)63-69
32. Ángela Montero, Nelson Huerta-Leidenz, **Argenis Rodas-González**, Lilia Arenas de Moreno. 2014. Fabrication and variation of the cut-out yield of beef carcasses in Venezuela:

anatomical description of the process and equivalency of cut nomenclature to North American counterparts. NACAMEH, 8(1)1-21.

33. J L Tedford, **A Rodas-González**, A J Garmyn, J C Brooks, B J Johnson, J D Starkey, G O Clark, A J Derington, J A Collins, M F Miller. 2014. U. S. consumer perceptions of U.S. and Canadian beef quality grades. *Journal of Animal Science* 92:3685-3692.
34. Jayson Galbraith, **Argenis Rodas-González**, Óscar López-Campos, Manuel Juárez, and Jennifer Aalhus. 2014. Bison meat: Characteristics, challenges, and opportunities. *Animal Frontiers* 4(4)68-73. doi:10.2527/af.2014-0036.
35. J. L. Aalhus, Oscar Lopez-Campos, Nuria Prieto, **Argenis R. Rodas-González**, M. E.R. Dugan, Bethany Uttaro, M. Juarez. 2014. Canadian Beef Grading – Opportunities to identify carcass and meat quality traits valued by consumers. *Canadian Journal of Animal Science*, 94(4): 545-556.
36. **Argenis Rodas-González**, Nelson Huerta-Leidenz, Argelis Vidal, Obidio Colina, Jesus Lopez, Rafael Rodriguez. 2015. Comparison of water buffalo (*Bubalus bubalis*) with crossbred and purebred Brahman cattle for growth performance on savannah and slaughter traits at four ages in Venezuela. *Animal Production Science*. 55(8) 967-977 <http://dx.doi.org/10.1071/AN13352>.
37. Claudia Narváez-Bravo, Alejandro Echeverry, Markus F. Miller, **Argenis Rodas-González**, M. Todd Brashears, Mueen Aslam, and Mindy M. Brashears. 2015. Virulence Characterization and Molecular Subtyping of Typical and Atypical Escherichia coli O157:H7 and O157:H(-) Isolated from Fecal Samples and Beef Carcasses in Mexico. *Journal of Food Protection*, 78(2) 264–272.
38. **Argenis Rodas-González**, Ivy L. Larsen, Bethany Uttaro, Manuel Juárez, Joyce Parslow and Jennifer L. Aalhus. 2015. Determination of optimum oven cooking procedures for lean beef products. *Food Science & Nutrition*. *Food Science & Nutrition*, 3(6)475–485. <http://dx.doi.org/10.1002/fsn3.229>.
39. Maria Giuffrida-Mendoza, Lilia Arenas de Moreno, Nelson Huerta-Leidenz, Sojan Uzcátegui-Bracho, Kutchynskaya Valero-Leal, Sonia Romero, **Argenis Rodas-González**. 2015. Cholesterol and fatty acid composition of longissimus thoracis from water buffalo (*Bubalus bubalis*) and Brahman-influenced cattle raised under savannah conditions. *Meat Science*, 106:44-49.
40. N. Huerta-Leidenz, **A. Rodas-González**, A. Vidal, J. Lopez-Nuñez and O. Colina. 2016. Carcass cut-out value and eating quality of *longissimus* muscle from serially harvested savannah-raised Brahman-influenced cattle and water buffaloes in Venezuela. *Animal Production Science*. 56(12) 2093-2104. DOI: <http://dx.doi.org/10.1071/AN14987>.

41. Ding, C., **Rodas-González, A.**, López-Campos, Ó., Galbraith, J., Juárez, M., Larsen, I. L., Jin, Y. and Aalhus, J. L. 2016. Effects of electrical stimulation on meat quality of bison strip-loin steaks and ground patties. *Canadian Journal of Animal Science*, 96: 79–89, [dx.doi.org/10.1139/cjas-2015-0001](https://doi.org/10.1139/cjas-2015-0001).
42. Shaimaa Hatab, Renata Athanasio, Richard Holley, **Argenis Rodas-González**, Claudia Narvaez-Bravo. 2016. Survival and Reduction of Shiga Toxin-Producing *Escherichia coli* in a Fresh Cold-Pressed Juice Treated with Antimicrobial Plant Extracts. *Journal of Food Science*, 81(8):M1987-M1995. DOI: 10.1111/1750-3841.13382.
43. Claudia Narvárez-Bravo, **Argenis Rodas-González**, Chunming Ding, Oscar López-Campos, Jayson Galbraith, Ivy L. Larsen, Jin Ye, Dan Siegel and Jennifer L. Aalhus. 2017. Effects of novel nitrite packaging film on the bacterial growth of bison strip-loin steaks. *Journal of Food Processing and Preservation*. 41(6)1-7. DOI: 10.1111/jfpp.13311.
44. Jordan C. Roberts, **Argenis R. Rodas-González**, M. Juarez, Oscar Lopez-Campos, Ivy L Larsen, J. L Aalhus. 2017. Muscle profiling of retail characteristics within the Canadian cull cow grades. *Canadian Journal of Animal Science*, 97(4) 562-573. doi: 10.1139/CJAS-2017-0001
45. **Argenis Rodas-González**, Nelson Huerta-Leidenz, and Nancy Jerez-Timaure. 2017. Benchmarking Venezuelan quality grades for grass-fed cattle carcasses. *Meat and Muscle Biology*. 1:71–80. doi:10.22175/mmb2017.04.0022.
46. J. C. Roberts, **A. Rodas-González**, J. Galbraith, M. E. R. Dugan, I. L. Larsen, J. L. Aalhus and Ó. López-Campos. 2017. Nitrite embedded vacuum packaging improves retail characteristics and oxidative stability of bison steaks and patties. *Meat and Muscle Biology*. 1:169-180. doi: 10.22175/mmb2017.03.0015.
47. Jordan Cyril Roberts, **Argenis R. Rodas-González**, M. Juarez, Oscar Lopez-Campos, Ivy L Larsen, J. L Aalhus. 2018. Tenderness and sensory attributes of eleven muscles from carcasses within the Canadian cull cow grades. *Canadian Journal of Animal Science*. 98(2): 230-240, <https://doi-org.uml.idm.oclc.org/10.1139/CJAS-2017-0105>
48. N. Prieto, Ó. López-Campos, S.P. Suman, B. Uttaro, **A. Rodas-González**, J.L. Aalhus. 2018. Exploring innovative possibilities of recovering the value of dark cutting beef in the Canadian grading system. *Meat Science*. 137:77-84. doi:10.1016/j.meatsci.2017.11.013
49. Nelson Huerta-Leidenz, Oscar Atencio-Valladares, Julio Rodriguez, Nancy Jerez-Timaure, Gerardo Vargas, **Argenis Rodas-González**. 2018. Predictability of lean product, bone, and fat trim in beef carcasses from Costa Rica. *Meat Science*. 143, 223-229. <https://doi.org/10.1016/j.meatsci.2018.05.012>
50. Yrimar Fuenmayor, **Argenis Rodas-González**, Gabriela Carruyo, Armando. E. Hoet and Thomas Wittum, Claudia Narvárez-Bravo. 2018. Salmonella prevalence and antimicrobial drug resistance in dual purpose cattle operations in the eastern region of Zulia State, Venezuela. *Foodborne Pathogens and Diseases*. <https://doi.org/10.1089/fpd.2018.2515>

51. A.L. Schaefer, K. Ominski, S. Thompson, G. Crow, C. Bench, J. Colyn , **A. Rodas-Gonzalez**, D. Maharjan, R. Bollum, N. J. Cook, J. Basarab and H. von Gaza. 2018. Energy utilization in cattle with steady state and non-steady state methods: The importance of thermal neutrality. *Heliyon*, 4: e00843. doi: 10.1016/j.heliyon.2018.e00843
52. Gustavo de Faria Vilella, Carolina Lugnani Gomes, Christian Timich Battaglia, Maria Teresa Bertoldo Pacheco, Vera Sônia Nunes da Silva, **Argenis Rodas-González**, Sérgio Bertelli Pflanzler. 2019. Effect of combined wet and dry aging techniques on the physicochemical and sensory attributes of beef ribeye steaks from grain-fed crossbred Zebu steers. *Canadian Journal of Animal Science*. <https://doi-org.uml.idm.oclc.org/10.1139/CJAS-2018-0127>.
53. Vipasha Sood, Wenchao Tian, Claudia Narvaez-Bravo, Susan D. Arntfield, **Argenis Rodas-González**. 2019. Improving shelf-life of bison steaks treated with oregano and rosemary extracts. *Meat Science*. *In preparation*.

Journal articles not reviewed (extension)

1. **Rodas-Gonzalez A.** 1997. Elaborating hams using plasma and globular package. *Revista El Ganadero de Venezuela*. No. 48, Tomo 6-A. pp52
2. **Rodas-Gonzalez A.** 2004. The Venezuelan grading system of beef carcasses. A reliable system? *Venezuela Bovina*. No. 63. 8-12.
3. **Rodas-Gonzalez A.** 2005. Effect of the application of anabolic implant on carcass traits and meat quality. *Venezuela Bovina*. No. 64. 64-66.
4. **Rodas-Gonzalez A.** 2005. Supplementation with leucaena as nutritional alternative of beef production. *Agrotecnico*. No. 19. 38.
5. **Rodas-Gonzalez A.** y Nancy Jerez-Timaure. 2006. Prejudices and realities of the meat attribute of dual purpose cattle. Part I. *Venezuela Bovina*. No. 68. 89-92.
6. **Rodas-Gonzalez A.** y Nancy Jerez-Timaure. 2006. Prejudices and realities of the meat attribute of dual purpose cattle Parte II. *Venezuela Bovina*. No. 69. 10-13
7. Jerez-Timaure, N.; **Rodas-Gonzalez A.**; Atencio, O.; Arenas de Moreno, L.; Uzcategui-Bracho, S.; Guiffrida, M.; y Huerta-Leidenz, N. 2006. Does the carcass grading benefit the cattle business? *Contacto Veterinario*. No. 11. 10-11
8. Giuffrida-Mendoza M, Arenas de Moreno L, Huerta-Leidenz N, Uzcátegui-Bracho S, Jérez-Timaure N, **Rodas-González A.**, Atencio O. 2007. Valor nutritivo de la carne de res venezolana. *Revista Agrotécnico* 23: 48-49. Disponible en: <http://www.agronomia.luz.edu.ve/extension/revistaagrotn23/Valornutritivodelacarnederesvanezolana.pdf>.
9. **Argenis Rodas-González**, Manuel Juárez and Jennifer Aalhus. 2012. Understanding Latin

American consumer preferences and attitudes: New Canadian Beef Market? Bull breeders magazine. Part B, B4-B5.

10. **Argenis Rodas-González**, Manuel Juárez and Jennifer Aalhus. 2013. Cooking beef to maximize your eating experience. Bull Breeders magazine. Part B, B5.
11. Sulbarán, M.T.; Jerez-Timaure, N.; Arenas de Moreno, L.; **Rodas-González, A.** 2013. Auditorias en plantas procesadoras de carnes de cerdos. Revista Agrotecnico. #29:21-23.
12. **Argenis Rodas-González**, Manuel Juárez and Jennifer Aalhus. 2014. Improving the carcass value of Canadian mature cow grades. Bull Breeders magazine. Part A, A8-A9.
14. **Argenis Rodas-González**. 2015. Keeping beef local: there can be opportunities in farmers' markets. Cattle Country, Manitoba Beef Producer. July, pp.9. <http://www.mbbeef.ca/wp-content/uploads/2015/07/Cattle-Country-July-2015.pdf>.
15. **Argenis Rodas-González**. 2016. Mitigating and recovering value of dark cutting beef. Cattle Country, Manitoba Beef Producer. September, pp. 11. <http://www.mbbeef.ca/wp-content/uploads/2016/09/Cattle-Country-Sept-Lowres.pdf>
16. **Argenis Rodas-González**. 2017. Do cull cows have value beyond the ground beef trade? Cattle Country, Manitoba Beef Producer. December, pp. 15. <http://www.mbbeef.ca/wp-content/uploads/2017/12/Cattle-Country-December-2017-Final-LR.pdf>
17. **Argenis Rodas-González**. 2018. Quality differences in bison carcasses. Smoke Signal, Canadian Bison Association, June 2018, pp 22-23.

CONSULTING ACTIVITIES

1. Huerta-Leidenz, N.; **Rodas-González, A.** 1997. Technical consultancy to Santa Luisa Ranch. University of Zulia and Santa Luisa Ranch. 44pp
2. Huerta-Leidenz, N.; **Rodas-González, A.** 1998-1999. Technical consultancy to Buffalo Breeders Association. CONDES-LUZ-ASOBUFALOS. Parte I=47pp; Parte II=39pp
3. **Rodas-González, A.**; Huerta-Sanchez, D.; Huerta-Leidenz, N. 2003. Technical consultancy to Agricultural Company GUMASA. CONDES-LUZ-GUMASA. 42pp
4. **Rodas-González, A.** and Narvaez-Bravo, C. 2005-2007. Technical consultancy to Frigorífico Industrial Santa Rita, CA (FISCA; beef slaughter facility).

RESEARCH PROGRAMS AND PROJECTS

Programs and Projects

1. 1998-2000. Validation of production systems, grading, technology and marketing of

- Venezuelan Beef. Researcher leader Dr. N. Huerta Leidenz. Co-researcher Argenis Rodas-González. IIA. CONDES No. 01617-98. \$ 35,363.
2. 2003. Effect of supplementation to shepherding on growth rate, carcass traits and beef palatability of Criollos Limoneros steers. Researcher leader Argenis Rodas-González. School of Veterinary Science. INIA-PTU. \$ 12,655.
 3. 2012-2018. Evaluation of novel processing and packaging technologies to improve competitiveness of the Canadian bison industry. Researcher leader Jennifer Aalhus, Co-researcher Dr. Argenis Rodas-González. N°: 2012F029R. Agriculture Funding Consortium and Alberta Livestock Meat and Meat Agency (ALMA), Research and Development Program. \$102,284.
 4. 2015. Beta-adrenergic agonist and Carbadox residues in beef and pork available at retail in Canada. Dr. Heather Bruce (PI; University of Alberta); Dr. Argenis Rodas-González (University of Manitoba = UofM); Dr. Ira Mandell (University of Guelph); Dr. Linda Saucier (University of Laval). # 2014S005S. Alberta Livestock and Meat Agency. Total \$ Amount: \$246,676; Contract amount: \$ 7,957.00
 5. 2014-2017. Beef enhanced with organic acids and novel packing technologies to improve the colour and reduce pack spoilage incidence of dark-cutting beef. Lead investigator: Argenis Rodas-González. University of Manitoba. Total \$ Amount: \$ 75,000.
 6. 2015-2018. Fetal Programming Project: Impact of winter feeding and vaccination strategies on carcass outcomes in beef cattle. Researcher leader Kim Ominski, Co-researcher Dr. Argenis Rodas-González. Other collaborators from NDSU and AAFC. Funding from NSERC, MITACS, ARDI, MBFII. \$568,258 (\$143,103.62).
 7. 2016-2021. Biochemical study of rapid discolouration mechanisms in Bison meat. Lead investigator: Argenis Rodas-González. RGPIN-2016-06006. Natural Sciences and Engineering Research Council of Canada (NSERC). Discovery Grants Program. \$ 120,000.
 8. 2017-2018. Effectiveness of a novel, rechargeable, non-leaching polycationic N-halamine antibacterial coating to reduce *Listeria monocytogenes* in food processing environments. Researcher leader Claudia Narvaez-Bravo; Co-researcher Dr. Argenis Rodas-González., Foundation for Meat and Poultry Research and Education, North American Meat Institute. \$56,100 (US).

PRESENTATIONS AND LECTURES

- 1 Effect of male class and carcass weight on commercial yield of Venezuelan beef cuts. Cycle of Conferences. XXXI Anniversary of School of Veterinary Science. May 10, 1996. Maracaibo, Venezuela.
- 2 Chronicle of an outbreak of leptospirosis in the rural city. Cycle of Conferences. Division of

- extension, School of Veterinary Science. University of Zulia. April 02, 1997. Mene Grande, Venezuela
3. Addition of blood plasma and red cell to formulate cooked ham. Cycle of Conferences. XXXII Anniversary of School of Veterinary Science. May 10, 1997. Maracaibo, Venezuela
 4. Buffaloes. ¿Alternative on meat production?. Cycle of Conferences. XXXIII Anniversary of School of Veterinary Science. May 05, 1998. Maracaibo, Venezuela
 5. Dressing and cutability of Venezuelan beef. X Technical sessions of the Cattlemen of Tachira State. (FOGASOA, S.A.). Junio 4 y 5, 1998. Táchira, Venezuela.
 6. Dual purpose cattle. Meat to demanding consumers? I International Congress of The Dual Purpose cattle. November 04 to 06, 1998. Maracaibo, Venezuela.
 7. Comparison on dressing and cutability of water buffalo vs Zebu-type cattle XV Beef Cattle Workshop. October 21 to 22, 1999. Maracay, Venezuela.
 8. The Buffaloes as an alternative in meat production. VI Agricultural International Fair Rancho Boyero. March, 11 to 19 2000. Habana, Cuba.
 9. Effect of postmortem ageing to improve of meat palatability from Crossbred Senepol bulls. XXXV Anniversary of School of Veterinary Medicine. 2000. Maracaibo, Venezuela.
 10. Aspects of meat quality at beginning of new millennium. X Venezuelan Congress of Animal Production. November 29 to December 01, 2000. Guanare, Venezuela.
 11. Parameters of meat quality at beginning of new millennium. VII Seminar of handling and utilization pasture and forages on animal production systems. March 15-16 2001. Barinas, Venezuela
 12. Beef Carcass grading system by yield boneless cut. I Symposium "Requirements of carcass and meat quality for commercialization. September 26 to 27, 2001. Santa Clara, Costa Rica.
 13. Parameters of meat quality at beginning of new millennium. V Session of Institutional Investigation University Institute of Technology of Maracaibo. March 29, 2001. Maracaibo, Venezuela.
 14. Production and meat quality of Venezuelan Buffaloes. I Session of Upgrade in Agricultural Development. March 09, 2002. Valencia, Venezuela.
 15. Manipulation of Growth. Use of anabolic implant. XVI Agricultural Session. Municipal Institute of Agricultural Development. October 06, 2003. Villa del Rosario, Venezuela.
 16. Anabolic implants. II Jornadas Académicas, Facultad de Ciencias Veterinarias-LUZ. March 17, 2006. Maracaibo, Venezuela

17. Yield and quality values of Brahman cattle and their crossbred. IV Jornadas Internacionales de Actualización ASOCEBU. March 28 and 29, 2006. Merida, Venezuela.
18. Restrictive and bad habits of the Venezuelan grading system of carcasses and alternatives to improve it. XII Symposium of production of the bovine cattle in Venezuela: feeding, production, sanity, genetics, reproduction and commercialization. May, 18 to 19 2006. Vigía, Venezuela.
19. Influence of diet type on carcass and meat quality. 4th International Symposium of beef cattle. Research Center to Development. Nov, 15 to 17 2007. Santo Domingo de los Colorados, Ecuador
20. Knowing the Venezuelan Beef Consumer. 1st Strategies for the improvement of the beef and water buffalo meat quality in Colombia and Latin America (Estrategias para el mejoramiento de la calidad cárnica bovina y bufalina en Colombia y Latinoamérica). CORPOICA Corporación Colombiana de Investigación Agropecuaria. Nov, 26 to 28 2009. Villavicencio, Colombia.
21. Beta agonist: meat quality and safety concerns. Food Safety International Forum. SAGARPA: Secretaria de Agricultura, Ganadería, Desarrollo Rural, Pesca y Alimentación. October 2nd and 3th, 2013. Querétaro, México.
22. Improving value of cull cow and dark cutter carcasses. International Meat Congress: Asociación Mexicana de Engordadores de Ganado Bovino (AMEG), Comité Nacional de Sistemas de Productos Bovinos Carnes and Secretaria de Agricultura, Ganadería, Desarrollo Rural, Pesca y Alimentación (SAGARPA). April 14-16, 2015. Ciudad de México, México.
23. **A. Rodas-González**. 2015. Improving value of cull cow and dark cutter carcasses. 4^o Food Safety International Forum. SAGARPA: Secretaria de Agricultura, Ganadería, Desarrollo Rural, Pesca y Alimentación. September 8, 2015. Aguascalientes, México.
24. **A. Rodas-González**. 2016. Mitigating and recovering value of dark cutting beef. New and Emerging Research Session. Prairie Livestock Expo. December 14th, 2016. Winnipeg, Manitoba, Canada.
25. **A. Rodas-González**. 2018. Bison meat: colour matters. Faculty of Agricultural and Food Sciences Seminar Series, University of Manitoba. January 24th, 2018. Winnipeg, Manitoba, Canada.
26. **A. Rodas-González**. 2018. Desarrollando un sistema de categorización de canales vacunas: Experiencia Venezolana (Developing a beef carcass grading system: Venezuelan experience). Jornadas de Ciencia y Tecnología de la Carne. AMEXITEC. April 16-18, 2018. Mexico DF, Mexico.
27. **A. Rodas-González**. 2018. Mitigating bison meat rapid discolouration. New and Emerging

Research Session. Prairie Livestock Expo. December 12th, 2019. Winnipeg, Manitoba, Canada.