



## **J. Brad Morgan**

J. Brad Morgan was reared in the ranch and oil community of Antlers, Oklahoma. He received his B.S. in Animal Science from Oklahoma State University (1985), his M.S. in Meat Science from the University of Nebraska–Lincoln (1988) and his Ph.D. in Animal Science from Texas A&M University (1991). Brad was an Assistant Professor and Extension Meats Specialist at Colorado State University from 1991 to 1995 where he was part of the inaugural National Beef Quality Audit and other high impact research projects. In 1995, Dr. Morgan joined the Animal Science faculty at Oklahoma State University. He taught undergraduate and graduate meat science courses and conducts research on the quality, quantity, safety, and usefulness of meat and meat products.

Morgan's research and expertise in meat tenderness and color is known nationally and internationally. He has conducted research for companies such as Wal-Mart, National Beef and the U.S. Meat Export Federation. One of Morgan's last research interests focused on development, verification and implementation of the OSU Tenderness Prediction System. Morgan has attracted over \$12.5 million in extramural funding, published over 80 journal articles, given over 1,200 invited presentations, and conducted research in 29 countries. Morgan has received numerous research and teaching awards including the Outstanding Teaching Award from the American Meat Science Association along with the Outstanding Scientist in the Division of Agriculture at Oklahoma State University.

Currently, Morgan is the president of the American Meat Science Association. Today, Dr. Morgan is Sr. Director of Protein for Performance Food Group.