

Dr. Jim Riemann

Kansas State University
Animal Sciences & Industry
Distinguished Alumnus Award 2018



Dr. Jim Riemann, an industry-leading authority in steam pasteurization of beef carcasses, earned three degrees from K-State — bachelor's degree in agricultural education in 1966, a master's degree in animal science in 1973 and a doctorate in food science in 1974. After graduate school, Jim went to the University of Tennessee-Knoxville as a meat science teaching and research faculty member. His research focused on meat animal composition, meat palatability, packaging and further processing. In 1992, he became director of a new beef research and development program for Excel Corp. (Cargill). He placed a strong emphasis on creating new food safety technologies which resulted in two patented processes, placing the company in an industry-leading role in food safety. In addition to the research and development focus, Jim worked with K-State's Dr. David Schafer to host the state 4-H meat judging contest for several years. In late 1998, Jim was named president of Certified Angus Beef LLC and moved to Wooster, Ohio. During his tenure, brand extensions of CAB® All Natural and CAB® Prime were created and the program was transformed into an LLC. He retired in late 2006. In January 2011, Jim left retirement to serve as Kansas Department of Agriculture assistant secretary and oversee nine regulatory programs. He retired from that role in August 2013. Jim and his wife, Nancy, reside in Wamego, Kansas. They have two children and seven grandchildren.