



Meat Science &
Animal Biologics Discovery
UNIVERSITY OF WISCONSIN-MADISON

Fermented & Dry-Cured Meat Products School

September 16 – 18, 2025

The Fermented and Dry Cured Meat Product School takes a comprehensive approach to understanding the art and science of dry and semi-dry sausage making, as well as dry curing. Participants will be taught the complex changes that take place during the fermentation, cooking, and drying of dry & semi-dry sausages. Participants will also gain an in-depth understanding of all facets of the dry curing process. We will explore the physical/chemical changes that occur in these products during their manufacture. To facilitate a stronger understanding of topics reviewed, laboratory demonstrations will be held to reinforce important concepts discussed in the classroom.

Audience

Processors from every level of experience can benefit from this program. This course serves as one of the six required workshops for Master Meat Crafter (MMC) accreditation. Additional space will be available to those who are not in the MMC program but wish to attend this course.

Topics Covered

- Basic Meat Science for Fermented & Dry-Cured Products
- Dry- & Semi-Dry Sausage Technology
- Formulating Finished Product Specifications
- Manufacturing Demonstrations
- Starter Cultures & Biopreservatives
- Thermal Processing & Drying
- Encapsulation 101
- Food Safety & Microbiology
- Dry-Cured Meat Product Technology
- Balance Sheets & Marketing Concepts
- Regulatory Aspects of Dry-Cured Meats
- Manufacturing Systems
- And more!!

Registration

Registration link coming July 8, 2025. Registration fee will be \$1,500 per person.



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Location, Lodging, & Transportation

Location

The Fermented & Dry-Cured Meat Products School will be held at the state-of-the-art, Meat Science and Animal Biologics Discovery building on the University of Wisconsin-Madison Campus.

1933 Observatory Dr.
Madison, Wisconsin 53706

Lodging

A block of rooms will be reserved for this program. A link and code to book a room in the room block will be shared soon.

DoubleTree by Hilton Madison Downtown
525 W Johnson St.
Madison, WI 53703

Transportation

A shuttle service will be provided between the DoubleTree by Hilton Madison Downtown and the MSABD building. If you are not staying at the DoubleTree, you will be responsible for either meeting the shuttle each morning or providing your own transportation.

If providing your own transportation, nearby parking is available next to the MSABD building (Lot 67, 2002 Linden Dr.; Lot 36, 1635 Observatory Dr). Follow this [map](#) for more information. Rates are \$1/30 min. for the first 3 hours and \$1/hour thereafter. Maximum rate is \$15/day.

Change in Plans?

You may substitute another person at any time prior to the start of the course. If you need to cancel your registration before April 29, you may receive a refund less a \$50.00 processing fee. If you cancel your registration between April 29 and the start of the course, no refund will be issued. If you fail to cancel, no refund will be issued.

Please contact Heather Hunt, hbhunt@wisc.edu or 608-263-4891, for questions, substitutions, and cancelations.