



Meat Science &  
Animal Biologics Discovery  
UNIVERSITY OF WISCONSIN-MADISON

# Cooked Sausage School

May 20-22, 2025

The Cooked Sausage School takes a comprehensive approach to understanding the art of sausage making. Participants will discover the complex interactions taking place between meat and non-meat ingredients during manufacture, as well as the latest technologies used in the industry. We will explore the concept of emulsions and “meat matrices,” and learn about the physical/chemical changes that occur that impact these processes. To facilitate a stronger understanding of topics discussed, 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***

- Overview of Cooked & Emulsified Sausages
- Functional, Non-Meat Ingredients
- Meat Emulsions & Batter Technology
- Emulsified Hot Dog & Inclusions Demonstrations
- Casings
- Spices & Flavorings
- Cooked Sausage Manufacturing Principles & Tech
- Options in Clipping
- Cooked Bratwurst Demonstrations
- Alternative Processing Technologies & Ingredients
- Mechanically Separated Meats Applications
- Sensory Science
- Lethality & Stabilization
- Tools for Evaluation
- And more!!

## ***Registration***

Registration link coming March 11, 2025. Registration fee will be \$1,500 per person.



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## ***Location, Lodging, & Transportation***

### ***Location***

The Cooked and Emulsified Sausage 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](mailto:hbhunt@wisc.edu) or 608-263-4891, for questions, substitutions, and cancelations.