



Meat Science &
Animal Biologics Discovery
UNIVERSITY OF WISCONSIN-MADISON

Meat Curing School

January 21 – 23, 2025

This biennial 3-day workshop takes an in-depth approach in understanding the important principles of meat curing from classroom to production taught by a group of academic scientists and industry experts. This workshop, focusing whole muscle products (e.g. bacon, ham, etc.), combines theoretical and practical aspects of meat curing including the chemistry of curing, functional ingredients, formulations, equipment and other related technologies, and food safety principles. Product manufacturing demonstrations will be held to reinforce important concepts discussed in the classroom. This workshop serves as one of the six required workshops for Master Meat Crafter (MMC) accreditation and a limited number of spots are available to those who are not in the MMC program.

Audience

Individuals from all meat industry backgrounds, especially those in cured meat processing, and levels of experience can benefit from this program

Topics Covered

- Science of Meat Curing
- Ham & Turkey Processing & Technologies
- Casings & Nettings for Cured Meats
- Smoke Flavorings for Cured Meats
- Bacon Manufacturing
- Functional Ingredients for Cured Meats
- Thermal Processing
- Clean Label Processing
- Developing Formulations
- Freezing & Defrosting Raw Meat Materials
- Cured Meat Quality
- Analytical Methods for Research
- Nitrite: a human Health Risk or Benefit?
- Regulatory & Food Safety Elements for Cured Meats
- And more!!

Registration

The registration includes course materials & handouts, drinks and snacks provided throughout the program, lunch each day, an evening reception, and transportation between the DoubleTree Hilton Downtown Madison and MSABD Building.

Registration price is \$1,500 per person. The deadline for registration is January 6, 2025.

Register today at:

https://charge.wisc.edu/animalscience/workshop_register.aspx?workshop_id=212



Meat Science &
Animal Biologics Discovery
UNIVERSITY OF WISCONSIN-MADISON

Meat Curing School

January 21 – 23, 2025

Location, Lodging, & Transportation

Location

The Meat Curing 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 is reserved at the DoubleTree by Hilton, Madison Downtown

Book by December 31: [Click here for the room block](#) or call +1 608-251-5511

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 December 31, you may receive a refund less a \$50.00 processing fee. If you cancel your registration between December 31 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.