

Meat Science & Animal Biologics Discovery

USDA Plant Fee Structure- External (2025)

FACILITY USE	Full Day	Half Day
Meat Processing	\$900	\$540
Kitchen	\$400	\$240
Ready-To-Eat Packaging	\$700	\$420
Meat Cutting	\$900	\$540
BioProducts	\$700	\$420
Lecture Hall/Demonstration Cooler	\$750	\$500
Tissue Collection Room	\$200	
Smokehouse Room (per smokehouse/24 hr)	\$250	
Sensory	\$200	
SUPPLIES RATE		
Raw Materials and Other Supplies	Based on current market value & replacement costs	
PPE	\$5.00/Set	
Packaging Materials:	\$0.15/Bag	
	\$2.00/Box	
LABOR RATE		
Academic Staff	\$140/Hour	
Academic Staff	\$80/Hour	
Student Labor	\$30/Hour	
SPECIAL CAPABILITIES		
Conpro 200 System	\$350/Day	
Spray Chill System	\$350/Day	
Ultra-Chill System	\$350/Day	
CO2 Stunning Pit (Base Cost)	\$300/Day	
Fermentation (Processes >15 Hours)	\$150/Day	
Drying	\$150/Day	
AV System	TBD	
HARVEST RATES		
Cattle	\$310/Head	
Pigs	\$130/Head	
Small Ruminant	\$130/Head	
Poultry (Chicken/Turkey)	\$20/\$30 /Head	
Other Species	TBD, Dependent on Species	
Tissue Collection Fee	See Tissue Collection Form	
STORAGE RATES		
Raw & RTE, Coolers & Freezers	\$5/Day After 1 Week	
Equipment Storage- Supplies	\$10/Day After 1 Week	
Equipment Storage- Machines	\$50/Day After 1 Week	
SENSORY TESTING		
Consumer Panel Sensory Testing	TBD, Dependent on Scope	
ANALYTICAL CAPABILITIES		
Laboratory Testing (e.g. Fat, Moisture, Protein, Nitrite)	See MSABD Laboratory Rate Sheet	
SHELF-LIFE TESTING CAPABILITIES		
Refrigerated/Frozen Shelf-Life Tests	TBD, Dependent on Scope	
Microbial Shelf-Life Test	TBD, Dependent on Scope	