

MEAT SNACKS SHORT COURSE
University of Wisconsin-Madison
Meat Science & Animal Biologics Discovery
February 25-27, 2025

Tuesday, February 25, 2025

7:15 a.m.	Shuttles leave the Doubletree Hotel for University of Wisconsin Meat Science & Animal Biologics Discovery building (UW-MSABD)
7:30	Shuttles arrive at the UW-MSABD Building & Program Registration
8:00-8:15	Welcome & Introductions
8:15-9:15	Basic Meat Science
9:15-10:15	Meat Microbiology for Dried & Fermented Meat Products
10:15-10:30	BREAK & Group Picture
10:30-11:30	Non-Meat Ingredients
11:30-12:30	LUNCH
12:30-1:30	Encased Meat Snack Manufacturing Procedures (Sticks, Salami, Etc.)
1:30-3:15	Stick and Salami Manufacturing Demonstration
3:15-3:30	BREAK
3:30-4:30	Market Trends for Meat Snacks
4:30-5:00	Equipment Technologies for Meat Snacks
5:00-5:30	Food Safety & Analytical Tools for Meat Snacks
5:30	Shuttles depart the UW-MSABD building for the Doubletree Hotel
Evening on your own	

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Wednesday, February 26, 2025

7:30 a.m.	Shuttles leave the Doubletree Hotel for UW-MSABD Building
8:00-9:00	Non-Encased Meat Snack Manufacturing Procedures (Jerky, Bar & Whole Muscle)
9:00-10:00	Functional Ingredients for Meat Snacks
10:00-10:15	BREAK
10:15-10:45	Equipment Technologies for Whole Muscle Snacks
10:45-12:15	Jerky & Bar Manufacturing Demonstration
12:15-1:15	LUNCH (& Optional MSABD Building Tour)
1:15-2:15	Smoke Options & Applications for Meat Snacks
2:15-3:00	Starter Cultures
3:00-3:30	BREAK & View Jerky & Bar Display
3:30-4:15	Thermal Processing Technologies for Meat Snacks – Oven Technology
4:15-4:45	Acidulants
4:45-5:30	Thermal Processing Technologies for Meat Snacks – Processing Technology
5:30	Shuttles depart the UW-MSABD building for the Doubletree Hotel
6:15-8:15	Reception

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Thursday, February 27, 2025

7:30 a.m.	Shuttles leave the Doubletree Hotel for UW-MSABD Building
8:00-9:00	Casings for Meat Snacks
9:00-10:00	Shelf-Life Considerations: Protecting Flavor and Color
10:00-10:30	BREAK & Product Evaluation
10:30-11:30	Drying Technologies for Meat Snacks
11:30-12:30	Packaging Systems & Films for Meat Snacks
12:30	Concluding Comments
12:35 p.m.	Shuttles depart the UW-MSABD Building for the Doubletree Hotel