



Meat Science &
Animal Biologics Discovery
UNIVERSITY OF WISCONSIN-MADISON

Artisanal Meat Processing Workshop

June 9-11, 2026

This brand-new short course takes a comprehensive approach to exploring “old world” meat products and their production while marrying them with modern times and manufacturing technologies. Participants will learn about the science, safety, and production of an array of “heritage” products ranging from cooked & emulsified sausages, dry & semi-dry sausages, dry-cured whole muscle products, and many more. Instructors (including award winning sausage makers) and experts from industry and academia will share their knowledge about these historically important and unique products and teach the what (they are) and how (to make them) of an array of old world products. A blend of classroom discussion with significant processing interactive manufacturing demonstrations held in the Meat Science & Animal Biologics Discovery USDA pilot plant will take place. Product sampling, evaluation, and discussions will compliment classroom presentations and plant manufacturing demonstrations. Processors from every level of experience can benefit from this program with content focused on those interested or currently involved in manufacturing these products or those interested in this information for innovational or research & development purposes and value.

Topics Covered (Preliminary)

- Basic Meat Science
- Non-Meat Ingredients
- Raw Materials and Their Functionality
- Sausage Casings
- Cooking & Smoking
- Equipment for Artisanal Product Manufacture
- History of Heritage Meat Processing
- Artisanal Fresh Sausages (+ Demo)
- Artisanal Emulsified Sausages (+ Demo)
- Artisanal Cooked Sausages (+ Demo)
- Artisanal Dry- & Semi-Dry Sausages (+ Demo)
- Artisanal Dry-cured products (+ Demo)
- Artisanal Liver & Scalded Sausages (+ Demo)
- Artisanal Meat Processing Food Safety
- Artisanal Meat Product Markets & Marketing

REGISTRATION OPENS 3/31/2026

Members of state affiliate organizations qualify for the **discounted rate of \$650**.

After registration, **within 2 business days** please email Ky Peters (kpeters26@wisc.edu) either 1. **proof of your membership to your organization** or 2. **the contact information of your organization for verification**.

For non-state affiliates, the cost of this course is **\$1,450**.





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Location, Lodging, & Transportation

Location

The Meat Snacks Short Course 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 room block is reserved for this program at the DoubleTree by Hilton Downtown Madison. A link to book a room will be shared in your registration confirmation email.

**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 May 19, you may receive a refund less a \$50.00 processing fee. If you cancel your registration between May 26 and the start of the course, no refund will be issued. If you fail to cancel, no refund will be issued.

Please contact Ky Peters, kpeters26@wisc.edu, for questions, substitutions, and cancellations.

