

THERMAL PROCESSING WORKSHOP
University of Wisconsin-Madison
Meat Science & Animal Biologics Discovery
November 18-20, 2025

Tuesday, November 18, 2025

7:30 a.m. Shuttles leave the DoubleTree Hotel for University of Wisconsin Meat Science & Animal Biologics Discovery Building (UW-MSABD)

7:45 Shuttles arrive at the UW-MSABD Building

8:00-8:15 Welcome & Introductions

8:15-9:15 How Do Ovens Work?

9:15-10:15 Smoking: From Science to Practice

10:15-10:30 BREAK & Group Picture

10:30-11:30 How Do Processes work?

11:30-12:15 LUNCH & Transition to the USDA Plant

12:15-2:30 IN-PLANT DEMONSTRATION – *Four, 30-minute Rotations*

1. Smokehouses: Airflow, Smoke Generators, BBQ
2. Smoking Technologies
3. Non-Smokehouse Cooking: Steam, Water, Oil, Impingement
4. “Tools You Need to be Successful” & Group Product Probing

12:15 *TRANSITION INTO USDA PLANT*

ROTATIONS

Group 1 - Smokehouses: Airflow, Smoke Generators, BBQ

Group 2 - Smoking Technologies

Group 3 - Non-Smokehouse Cooking: Steam, Water, Oil, Impingement

Group 4 - “Tools you Need to be Successful” & Product Probing

2:30-2:45 BREAK

2:45-3:45 Developing & Optimizing Thermal Processes

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3:45-4:45 GROUP ACTIVITY 1 – A First Look at Datasets (Review pre-made data sets, develop thermal process profile, analyze & interpret data and profile)

Group 1 (Smoked Sausage) – Kerry 1115

Group 2 (Snack Sticks) – Compeer 1137

Group 3 (Bacon) – Hawkins 2133

Group 4 (Jerky) – Johnsonville 1111

4:45-5:30 Introduction to the Pathogens of Concern & Thermal Process Lethality

5:45 Shuttles depart the UW-MSABD building for the DoubleTree Hotel

6:30-8:30 Reception at the Nitty Gritty

Wednesday, November 19, 2025

7:30 a.m. Shuttles leave the DoubleTree Hotel for UW-MSABD Building

7:45 Shuttles arrive at the UW-MSABD Building

8:00-8:45 Data Collection & Interpretation

8:45-10:15 GROUP ACTIVITY 2 – Demo 1 Products' Data Organization & Analysis (review data from Tuesday pm probing, generate graph, analyze & interpret results, develop presentation for reporting out)

Group 1 (Smoked Sausage) – Jones Dairy Farm 1121

Group 2 (Snack Sticks) – Compeer 1137

Group 3 (Bacon) – Hawkins 2133

Group 4 (Jerky) – Johnsonville 1111

10:15-10:30 BREAK

10:30-11:30 GROUP PRESENTATIONS – Results from Group Activity 2
10-Minute Presentations, 5 Minutes for Questions in Between

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11:30-12:30	LUNCH
12:30-1:30	Troubleshooting a Thermal Process – “ <i>Safer, Better, Faster</i> ”
1:30-2:45	GROUP ACTIVITY 3 – Program Optimization & Application (look at products from Tuesday pm cook; evaluate, optimize, and update cook schedule; probe rack of product; update smokehouse controller schedule) Group 1 (Smoked Sausage) – Jones Dairy Farm 1121 Group 2 (Snack Sticks) – Kerry 1115 Group 3 (Bacon) – Hawkins 2133 Group 4 (Jerky) – Johnsonville 1111
2:45-3:00	BREAK
3:00-3:45	Introduction to USDA-FSIS Appendix A and its Gaps
3:45-4:30	Filling Appendix A Gaps with Science
4:30-5:15	Oven Validation
5:20 p.m.	Shuttles depart the UW-MSABD building for the DoubleTree Hotel Evening on your own

Thursday, November 20, 2025

7:30 a.m.	Shuttles leave the DoubleTree Hotel for UW-MSABD Building
7:45	Shuttles arrive at the UW-MSABD Building
8:00-8:45	Product Troubleshooting
8:45-9:30	Product Chilling Systems & Technologies
9:30-10:15	Introduction to USDA-FSIS Appendix B and its Gaps
10:15-10:30	BREAK

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10:30-12:00	<p>GROUP ACTIVITY 4 – Optimized Program Assessment, Data Analysis, and Process Lethality Spreadsheet Application (evaluate group products, organize data, generate profile with process lethality, interpret results; develop ppt for reporting out)</p> <p>Group 1 (Smoked Sausage) – Jones Dairy Farm</p> <p>Group 2 (Snack Sticks) – Kerry 1115</p> <p>Group 3 (Bacon) – Hawkins 2133</p> <p>Group 4 (Jerky) – Johnsonville 1111</p>
12:00-1:00	LUNCH & Optional USDA Plant Tours
1:00-1:45	Strategies and Methods for Addressing Process Deviations
1:45-2:45	GROUP PRESENTATIONS – Results from Activity 4 10-Minute Presentations, 5 minutes for Questions in Between
2:45-3:00	Break
3:00-3:30	Filling Appendix B Gaps with Science
3:30-4:15	New Technologies in Thermal Processing
4:15	Concluding Comments
4:30 p.m.	Shuttles depart the UW-MSABD building for the DoubleTree Hotel