

**Basic Meat Processing Workshop
University of Wisconsin-Madison
Meat Science & Animal Biologics Discovery
August 26-28, 2025**

Tuesday, August 26, 2025

7:30 AM	Bus Departs the Embassy Suites Hotel for University of Wisconsin Meat Science & Animal Biologics Discovery Building (UW-MSABD)
8:00-8:15	Welcome and Introductions
8:15-9:15	Basic Meat Science
9:15-9:30	BREAK & GROUP PHOTO
9:30-10:30	Non-Meat Ingredients
10:30-11:00	Overview of Fresh Sausages
11:00-11:30	Overview of Emulsified Sausages
11:30-12:15	LUNCH & Transition to USDA Plant
12:15-2:05	Fresh and Emulsified Sausage Demonstration Two Forty-Minute Rotations
12:15-12:30	<i>TRANSITION TO THE USDA PLANT</i>
12:30-1:10	<i>ROTATION 1</i> -----
	Group 1 – Fresh Sausage Manufacturing
	Group 2 – Emulsified Sausage Manufacturing
1:10-1:15	<i>ROTATE</i>
1:15-1:55	<i>ROTATION 2</i> -----
	Group 2 – Fresh Sausage Manufacturing
	Group 1 – Emulsified Sausage Manufacturing
1:55-2:05	TRANSITION BACK TO ROOM 1111

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- 2:05-2:35 Overview of Cooked Sausages
- 2:35-3:05 Overview of Dry & Semi-Dry Sausages
- 3:05-3:15 BREAK
- 3:15-4:00 Spices & Flavorings
- 4:00-4:45 Sausage Casings
- 5:15 Bus Departs the UW-MSABD Building for the Embassy Suites Hotel
- Evening on your own

Wednesday, August 27, 2025

- 7:30 AM Bus Departs the Embassy Suites Hotel for the UW-MSABD Building
- 8:00-9:00 Cooking and Smoking
- 9:00-9:15 BREAK & Transition to the USDA Plant
- 9:15-11:05 Cooked and Dry & Semi-Dry Sausage Demonstrations
Two Forty-Minute Rotations
- 9:15-9:30 *TRANSITION TO THE USDA PLANT*
- 9:30-10:10 *ROTATION 1*

- Group 1 – Smoked Sausage
- Group 2 – Snack Sticks
- 10:10-10:15 *ROTATE*
- 10:15-10:55 *ROTATION 2*

- Group 2 – Smoked Sausage
- Group 1 – Snack Sticks

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10:55-11:05 *TRANSITION BACK TO ROOM 1111*

11:05-12:05 LUNCH

12:05-2:05 Ham and Bacon Processing (Demo Cooler)

2:05-3:05 Basic Meat Microbiology

3:05-3:20 BREAK

3:20-4:05 Fresh & Cured Meat Shelf Life-Microbial Focused

4:05-4:50 Fresh & Cured Meat Shelf Life-Quality Focused

5:00 Bus Departs the UW-MSABD Building for the Embassy Suites Hotel

6:00 PM Reception at the Great Dane Downtown Madison

Thursday, August 28, 2025

7:30 AM Bus Departs the Embassy Suites Hotel for the UW-MSABD Building

8:00-9:00 Research & Development 101

9:00-10:00 Artisanal Meat Processing Presentation and Sampling

10:00-10:15 BREAK

10:15-11:00 Pathogens of Concern and Effective Control Methods

11:00-12:00 Meat Plant Sanitation

12:00-1:00 LUNCH and Product Viewing (SAMPLING LUNCH)

1:00 Closing Comments

1:15 PM Bus Departs the UW-MSABD Building for the Embassy Suites Hotel