

Aggie Processed Meat School

This school will engage participants in important aspects of meat processing – from raw materials and ingredients through manufacturing procedures and ending with the finished product. Each participant will obtain a better understanding of each segment of a processed meat production system.

April 25 and 26, 2013

At Texas A&M University, College Station



Hosted By



Improving Lives. Improving Texas.

Texas A&M University
Department of Animal Science

Extension programs serve people of all ages regardless of socioeconomic level, race, color, sex, religion, disability, or national origin.
The Texas A&M University System, U.S.
Department of Agriculture, and the County Commissioners Courts of Texas Cooperating

Conducted in Partnership with



Day 1- April 25, 2013, Thursday

9:00am	Check-in at G. Rollie Visitors Center on FM 60 West of TAMU
9:30am	RAW MATERIAL AND INGREDIENTS <i>Raw Material Properties –</i> Understanding the three major functional properties of raw materials <i>Nonmeat Ingredient Properties –</i> Selecting the right nonmeat ingredient for various processed meat products
10:45 am	Break
11:00 am	<i>Product Formulation and Processing</i> Identifying the factors that impact raw material functional properties
12:00 noon	Lunch and Move to the Rosenthal Meat Science and Technology Center
12:45pm	SAUSAGE MANUFACTURING PRINCIPLES
1:00 pm	Demonstration I Comminution: Grinding/Chopping/Flaking Systems
2:00 pm	Demonstration II Stuffing/Linking/Molding/Shaping Systems
2:45 pm	Break
3:00 pm	THERMAL PROCESSING & SMOKEHOUSE <i>Principles of Thermal Processing</i> Understanding basic thermal processing principles Developing a thermal processing schedule
4:30 pm	Demonstration III Application of thermal processing principles
6:00pm	Adjourn

Day 2 April 26, 2013, Friday

7:45 am	Check-in at Rosenthal Meat Science Technology Center
8:00 am	CURED WHOLE MUSCLE MANUFACTURING PRINCIPLES <i>Cured Meat Processing Principles</i> Proper injection/marination processing procedures
9:00 am	<i>Demonstration IV</i> Application of injection/marination principles
10:00	Break
10:15 am	ASSESSING PRODUCT QUALITY AND SAFETY <i>Product quality and safety considerations</i> Evaluating acceptable product quality attributes Assessing product safety
1:00 pm	Adjourn

For more information go to <http://agrilife.org/meatsense/aggie-processed-meat-school>

How to Register

Register online

at <https://agriferegister.tamu.edu>

To get to the correct registration form type into the Keyword Search: Meat and then click on Aggie Processed Meat School

Register by phone: 979-845-2604

Credit cards are accepted both online and by phone.

What Participants Will Learn?

By attending the Aggie Processed Meat School you will discover both the science and the art of making processed meat products. The first day will focus what you should consider when choosing the meat products and other ingredients to include in the processed meat item. That afternoon the participants will learn the art of making sausage. Then the next day experts will demonstrate the production of whole-muscle processed meat items. Finally, participants will learn about ways to evaluate the finished product for quality and safety. Participants will be lead through a product evaluation much in the same way that is done in several of the product show competitions around the country.

Who Should Come?

Anyone who wants to learn the basic science and art of making processed meat products. This would include people that are directly involved in processed meat production as well as others in your company (such as quality control, business management, public relations and marketing personnel) who need a good overview of how processed meat products are made and the how's and why's of the process.

Registration Deadline

The **deadline to register is April 19th** and enrollment will be capped at 60 people.

Registration Fee

Early registration for the Aggie Processed Meat School will be \$285 per participant through April 5th. After this date the registration fee will be \$350. Registration closes on April 19th.

Ground Transportation

Airport - If you notify Dan Hale (dhale@tamu.edu) we will pick you up at the College Station Airport. There is also taxi service at the airport.

In College Station - During the School there will be a van that will take participants from the Hotel to the School on the Texas A&M University Campus. There is free parking at G. Rollie White Visitor Center, but when we move to campus you will have to pay \$12/day to park in the back of Lot 74 across from the Rosenthal Meat Science and Technology Center. There is an on-site pay station for these spots.

Lodging

A block of rooms have been obtained at the Ramada Inn at the rate of \$60. This block will be available at this rate up to 4 weeks ahead. After this time this rate will be honored as long as rooms are available.

RAMADA COLLEGE STATION TEXAS A&M

506 Earl Rudder Freeway South, College Station, TX 77840 US

Phone: 1-979-846-0300

Fax: 1-979-846-0600

Proper Attire

Participants will be in the meat processing area which could be as cold as 35°F. Long pants and closed toed shoes are required by all participants. A sweatshirt is recommended. Jewelry, watches, gum, and tobacco products will not be allowed in the meat processing facility.

Workshop Cancellation Policy and Refund

All requests for refunds are subject to a \$75 processing fee. Refunds will be issued if notification is received prior to April 22, 2013. After this date there will be no refund.

Questions

Registration, Hotel and Workshop content questions should be directed to Dan Hale at dhale@tamu.edu or call 979-845-2053.