

2015 Aggie Processed Meat Technology School



Hosted By

**TEXAS A&M
AGRILIFE
EXTENSION**



Conducted in Partnership with



**NAMI NORTH AMERICAN
MEAT INSTITUTE**



Questions?

Call Dan Hale 979-587-9245

Conference Website

aggiemeatschool.blogspot.com

How to Register?

Credit cards are accepted both online and by phone.

Register online at

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

Register by phone: 979-845-2604

Day 1

12:45pm

1:00pm

1:15pm

2:30pm

3:45pm

4:45pm

5:30pm

Day 2

7:45am

8:00am

12:00noon

1:00pm

3:00pm

6:00pm

7:00pm

Day 3

7:45 am

8:00 am

10:15 am

1:00pm Adjourn

Wednesday April 22, 2015

A van leaves Residence Inn for Kleberg Center on the TAMU Campus

You can park in a pay spot and pay with a credit card at the pay station at the Rosenthal Center in the back of Lot 74. See the information page for more details. The Kleberg Center is next to the Rosenthal Center.

Check-in at the Kleberg Center

RAW MATERIAL AND INGREDIENTS

Raw Material Properties – Wes Osburn, TAMU

Understanding the three major functional properties of raw materials

Nonmeat Ingredient Properties

What are they and how are they used? – Rick Fitzgerald, A. C. Legg

Binders and Extenders: Impact on quality and cost – Mac Orcutt, Solae Global

Phosphates – Jim Anderson, ICL Food Specialties

Product Formulation and Processing

Identifying the factors that impact raw material functional properties – Wes Osburn, TAMU

Casing and Film Technologies – Jeff Trimble, World Pac

Dinner on your own; van returns to the Residence Inn

Thursday April 23, 2015

A van leaves Residence Inn for Kleberg Center on the TAMU Campus

You can park in a pay spot and pay with a credit card at the pay station at the Rosenthal Center in the back of Lot 74. See the information page for more details. The Kleberg Center is next to the Rosenthal Center.

SAUSAGE MANUFACTURING PRINCIPLES - Team of Experts

Demonstration I

Comminution: grinding/chopping/flaking systems

Demonstration II

Stuffing/linking/molding/shaping systems

Lunch

CURED and WHOLE MUSCLE MANUFACTURING PRINCIPLES

Cured Meat Processing Principles – Mac Orcutt, Solae Global

Demonstration III

Proper injection/marination processing procedures

Application of injection/marination principles

Naturally Cured, Low Fat, and Low Salt Product

Demonstration IV

Natural Products Curing and Low Fat Products

Adjourn; a van will return to the Residence Inn

Van leaves Hotel for dinner at Kreuz Market BBQ in Bryan, Texas

Friday April 24, 2015

A van leaves Ramada Inn for Kleberg Center on the TAMU campus. You can park in a pay spot and pay with a credit card at the pay station at the Rosenthal Center in the back of Lot 74.

Check-in at the Kleberg Center on the Texas A&M Campus

THERMAL PROCESSING & SMOKEHOUSE - Alex Jones, Alkar

Principles of Thermal Processing

Understanding basic thermal processing principles

Developing a thermal processing schedule

ASSESSING PRODUCT QUALITY AND SAFETY

Microbiological Concerns with Processed Meat – Matthew Taylor, TAMU

Trouble Shooting Product Quality Attributes – Wes Osburn, TAMU and

Rick Fitzgerald, A. C. Legg

Evaluating the Sensory Factors of Meat Products – Wes Osburn, TAMU

Aggie Processed Meat Technology School Information Sheet

Event Dates and Place

April 22-24, 2015 on the Texas A&M University, Campus College Station, Texas

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 on what you should consider when choosing the meat products and other ingredients to include in the processed meat item. The second day, attendees will participate in demonstrations regarding making sausage and cured and whole muscle products. On the final day experts will demonstrate cooking, smoking, and thermal processing considerations. Finally, participants will learn about ways to evaluate the finished product for quality and safety.

Who Should Attend?

Anyone who wants to learn the basic science and art of making processed meat products. Including people who 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 thorough overview of how processed meat products are made and the how's and why's of the process.

Registration Deadline

The early deadline to register is April 7, 2015 and registration will close April 17, 2015. Enrollment is limited to 45 people.

Registration Fee

Covers a light breakfast, breaks, lunch and dinner (day 2), conference materials and supplies, a thumb-drive with conference-related information, facility use fees and speaker costs. Early registration for the Aggie Processed Meat School will be \$550 per participant through April 7, 2015. After this date, the registration fee will be \$650.

Registration closes on April 17, 2015 or when the maximum number of participants is reached.

Registration

Register online at <https://agrifiregister.tamu.edu/Meat> or you can also register by calling 979-845-2604. Credit Cards accepted.

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 17, 2015. After this date there will be no refund.

Ground Transportation at 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.

Transportation In College Station and Parking

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. Parking on campus in pay spots is permitted. If you park on campus, you will have to pay \$12-15/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. All parking citations are the sole responsibility of the participant and the conference organizers will not be able to nullify any fines incurred during your stay.

Lodging

A block of rooms have been obtained at the Residence Inn Bryan College Station at the rate of \$109 per night plus tax. This block will be available at this rate up to April 1, 2015

Residence Inn Bryan College Station, Texas

720 University Drive East College Station, Texas 77840 Phone: 1-979-268-2200

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.

Questions

Questions should be directed to Dan Hale at dhale@tamu.edu or call 979-587-9245.