

July 15–19, 2024



45TH ANNUAL SHORT COURSE

Sausage and Processed Meats

SPONSORED BY DEPARTMENT OF ANIMAL SCIENCE & MEAT SCIENCE EXTENSION



The course will cover fresh sausage, cooked sausage and dry and semi-dry sausage in addition to sectioned and formed cured meats and whole muscle precooked meats. A special feature will be a presentation on “specialty sausage products.”

The course will use a hands-on approach to meat processing. Under the supervision of an advisor, participants will be divided into teams and have the opportunity to formulate and manufacture a processed meat product.

TOPICS

- Basic meat science
- Nonmeat ingredients
- Solid muscle processing
- Spices and flavorings
- Naturally cured meats
- Meat emulsions/batter technology
- Thermal processing
- Stuffing and clipping
- Casings
- Natural smoke flavors
- Dry and semi-dry sausage
- Injection systems
- Moisture enhanced meats
- Bacon processing
- Manufacture of fresh pork sausage
- Lethality and stabilization
- Ingredient innovation
- Microbiology
- Use of antimicrobials

REGISTRATION



The fee for the 2024 Sausage & Processed Meats Short Course is \$2,395.00 per person if registered by June 21, 2024. After June 21, 2024, the fee will increase to \$2,600 per person. The fee includes course materials, lunch and refreshments each day, and evening social events. Local transportation between the Gateway Hotel and the Meat Lab is also included.

Registration can be completed online at:

www.ans.iastate.edu/meatcourses

AUDIENCE

This short course is designed for persons with supervisory, production, and technical responsibilities in commercial meat processing operations. It will also provide valuable information for those in marketing and supplier industries.

Enrollment for this course is limited so that the participants have ample opportunities to interact with speakers and staff and have their questions answered. Iowa State University's modern Meat Laboratory allows participants to observe demonstrations and gain hands-on experience with the latest technology.

SCHEDULE

The shuttle will depart the Gateway Hotel each morning at 7:30 a.m. for the ISU Meat Laboratory. See the Location and Shuttle section for more details. There will be social functions each evening to allow participants the opportunity to interact with each other as well as speakers and industry professionals.

Monday: 7:30 a.m.–5:30 p.m., evening social

Tuesday: 7:30 a.m.–5:30 p.m., picnic

Wednesday: 7:30 a.m.–5:30 p.m., evening social

Thursday: 7:30 a.m.–5:30 p.m., Wurstfest

Friday: 7:30 a.m.–1:00 p.m. Please note, if you are flying, you should not book your departure time prior to 4:00 p.m. on Friday, July 19, 2024.

LODGING

A block of sleeping rooms has been reserved at the headquarters hotel with a rate of \$125.00 per night plus taxes, including breakfast each day:

Gateway Hotel & Conference Center
2100 Green Hills Drive (exit 146 off US Highway 30)
Ames, Iowa 50014

Contact the hotel directly to make your own reservation by July 1, 2024 to guarantee a room at the conference rate. Reservations made after the deadline are subject to room availability and not guaranteed the conference rate.

Phone: 515-292-8600

Indicate you are attending the Sausage & Processed Meats Short Course.

Online: To reserve a room online visit www.ans.iastate.edu/meatcourses and select *Make your reservation online* in the lodging section for this course.

OTHER COURSES AVAILABLE

Basic Sausage

Cured Meat

Dry & Semi-Dry Sausage

Sausage & Processed Meats

Fresh Beef

Fresh Pork

HACCP Workshop

Visit www.ans.iastate.edu/meatcourses for more information.

MEALS AND SOCIAL EVENTS

Breakfast: Included with your hotel room at Gateway. (Reservations made outside of the Sausage & Processed Meats Short Course block may not include breakfast.)

Lunch: Will be provided on Monday, Tuesday, Wednesday, and Thursday.

Breaks: Coffee, soda, bottled water, and snacks will be available all day at the Meat Laboratory.

Evening Events: Hosted bar and appetizers on Monday and Wednesday; picnic on Tuesday; and Wurstfest on Thursday.

LOCATION AND LOCAL SHUTTLE

The Sausage & Processed Meats Short Course will be held at the Iowa State University Meat Laboratory. Public parking is not available near the Meat Laboratory so a shuttle bus will transport you between the Gateway Hotel and the Meat Laboratory. If you will be staying at a hotel other than the Gateway Hotel, it will be your responsibility to meet the shuttle departing from the Gateway Hotel each morning at 7:30 a.m.

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 July 1, 2024 you may receive a refund less a \$50.00 processing fee. If you need to cancel your registration between July 1, 2024 and July 7, 2024, you may receive a 50% refund. If you cancel your registration between July 8, 2024 and the start of the course, no refund will be issued. Contact Matt Wenger at mwenger@iastate.edu or 515-294-9279 if you have changes to your plans.