

SHORT COURSE

Dry & Semi-Dry Sausage

April 10–12, 2018

Sponsored by Department of Animal Science & Meat Science Extension



IOWA STATE UNIVERSITY
Meat Science

www.ans.iastate.edu/meatcourses

SHORT COURSE

Dry & Semi-Dry Sausage

April 10–12, 2018



Each day the course begins at 8:00 a.m. and concludes by 5:30 p.m. with breakfast, lunch and breaks included.

There will be social functions each evening to allow participants the opportunity to interact with each other as well as speakers and industry professionals.

The course will conclude at noon on Thursday, April 12, 2018.

Topics

Classification of Dry and Semi-Dry Sausage

Nonmeat Ingredients

Use of Starter Cultures

Chemistry of Dry and Semi-Dry Sausage

Use of Acidulants

Dry Sausage Production

Semi-Dry Sausage Production

Drying, Smoking and Cooking Basics

Meat Science

Casings for Dry and Semi-Dry Sausage

Microbiology of Dry and Semi-Dry Sausage



The short course focuses on the technology of dry and semi-dry sausage production.

Topics range from lectures on basic meat science to demonstrations of processing techniques. Speakers, nationally and internationally recognized authorities in their fields, will provide information about the latest technology available.

This short course is designed for persons with supervisory, production, technical, and marketing responsibilities in commercial meat processing operations.

Enrollment for this course is limited to 60 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 utilizing the latest technology.

Registration

The registration fee for the Dry & Semi-Dry Sausage Short Course is \$900. After March 20, 2018, the fee will be \$975. This fee includes course materials, breakfast and lunch each day and refreshment breaks. Included is transportation provided by Iowa State University to and from the Des Moines Airport, as well as between the Gateway Hotel & Conference Center, Ames, and the Iowa State University Meat Laboratory. Registration can be completed online at www.ans.iastate.edu/meatcourses.

Schedule

The course will begin with registration at 8:00 a.m., Tuesday, April 10, 2018, at the ISU Meat Laboratory. It will conclude with at noon on Thursday, April 12, 2018.

Tuesday: 7:30 a.m.–5:30 p.m. with an optional evening social.

Wednesday: 7:30 a.m.–5:30 p.m. with an optional evening social.

Thursday: 7:30 a.m.–12:00 p.m. If you are flying, you should not book your departure time prior to 3:00 p.m. on Thursday, April 12, 2018.

Lodging

You are responsible for your own hotel arrangements; a block of sleeping rooms has been reserved at:

Gateway Hotel & Conference Center
2100 Green Hills Drive
Ames, Iowa 50014

Please make your reservations before March 20, 2018 to guarantee a room at the conference rate. Reservations made after the deadline are subject to room availability.

Phone: (515) 292-8600

Indicate you are attending the Dry & Semi-Dry Sausage Short Course.

Online: www.gatewayames.com

Click on reservations, then group and enter the code DSD2018.

Information on additional courses at the Iowa State University Meat Laboratory can be found at www.ans.iastate.edu/meatcourses.

For questions regarding registration, for more information on the course, or to be placed on the mailing list for future courses contact Matt Wenger at mwenger@iastate.edu or 515-294-9279.

Location

The Dry & Semi-Dry Sausage Short Course will be held at the Iowa State University Meat Laboratory. Parking is not available near the Meat Laboratory so a shuttle bus will transport you between the Gateway Hotel & Conference Center and the Meat Laboratory.

Airport Transportation

Included in your registration is transportation between the Des Moines Airport and the Gateway Hotel in Ames. Transportation can be requested when you register or by emailing mwenger@iastate.edu. Following are a few things to note regarding this service:

- **We only offer the service on Monday, April 9, 2018 (Des Moines to Ames) and Thursday, April 12, 2018 (Ames to Des Moines).**
- If you will be arriving or departing on alternative dates and require shuttle service, we suggest you make a reservation at a hotel near the Des Moines Airport and we will pick-up/drop-off there. Please notify us if that is your intention.
- The shuttle on Monday, April 9, 2018 is scheduled on an as needed basis.
- For those participants requesting transportation to the Des Moines International Airport, the shuttle will depart the Gateway Hotel & Conference Center at 12:30 p.m. for Des Moines on Thursday, April 12, 2018.
- You should not schedule your departure flight prior to 3:00 p.m. on Thursday, April 12, 2018.

Change in Plans

If you need to cancel your registration before March 20, 2018 you may send a substitute or receive a refund less a \$50.00 processing fee. If you need to cancel your registration after March 20, 2018, you may send a substitute or apply your registration fee to another Processed Meats Short Course at the Iowa State University Meat Laboratory. Contact Matt Wenger at mwenger@iastate.edu or 515-294-9279.



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Dry & Semi-Dry Sausage

188 Meat Laboratory
914 Stange Road
Ames, IA 50011-1001
P-0422391

ADDRESS SERVICE REQUESTED

Upcoming Processed Meat

SHORT COURSES

at Iowa State University Meat Laboratory

Register Online

at

www.ans.iastate.edu/meatcourses



Sausage & Processed Meats

July 16–20, 2018

Basic Sausage

November 13–15, 2018

Cured Meat

January 15–17, 2019

Dry & Semi-Dry Sausage

April 9–11, 2019

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