42nd Annual Short Course

Sausage and Processed Meats

SPONSORED BY DEPARTMENT OF ANIMAL SCIENCE & MEAT SCIENCE EXTENSION

Register Online at www.ans.iastate.edu/meatcourses

Iowa State University
Meat Science

July 13–17, 2020
The course will begin with a welcome reception and dinner on Sunday, July 12, 2020 at the Gateway Hotel & Conference Center at 6:00 p.m. 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 Friday, July 17, 2020.

TOPICS

- Basic Meat Science
- Nonmeat Ingredients
- Meat Emulsions
- Natural Smoke Flavors
- Computer Formulations
- Stuffing and Clipping
- Casings
- Moisture Enhanced Meats
- Injection Systems
- Dry and Semi-Dry Sausage
- Thermal Processing
- Microbiology

The short course focuses on the technology of sausage production and other types of meat processing.

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.

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 instructor, participants will be divided into teams and have the opportunity to formulate and manufacture a processed meat product.

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 and gain hands-on experience with the latest technology.

Information on additional courses at the Iowa State University Meat Laboratory can be found at [www.ans.iastate.edu/meat courses](http://www.ans.iastate.edu/meat courses). 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.
REGISTRATION

The fee for the 42nd Annual Sausage & Processed Meats Short Course is $1,900. After June 26, 2020 the fee will increase to $2,200 per person. The fee includes course materials, breakfast and lunch each day, and evening social events. Local transportation and transportation between the Des Moines Airport and Gateway Hotel are also included. Registration can be completed online at www.ans.iastate.edu/meatcourses.

SCHEDULE

The course will begin with an optional welcome reception and dinner on Sunday, July 12, 2020 at the Gateway Hotel & Conference Center at 6:00 p.m. 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 Friday, July 17, 2020.

- **Sunday:** 6:00–8:00 p.m., optional welcome reception and dinner
- **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.–12:00 p.m. If you are flying, you should not book your departure time prior to 3:00 p.m. on Friday, July 17, 2020.

LODGING

A block of sleeping rooms has been reserved at the headquarters hotel:

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

Contact the hotel directly to make your own reservation by June 26, 2020 to guarantee a room at the conference rate. Indicate you are attending the Sausage & Processed Meats Short Course. Reservations made after the deadline are subject to room availability and are not guaranteed the conference rate.

- **Phone:** (515) 292-8600
- **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.

LOCATION

The Sausage & Processed Meats Short Course will be held at the Meat Laboratory on the campus of Iowa State University in Ames, Iowa. Parking is not available on campus; therefore a shuttle will transport participants 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 Sunday, July 12, 2020 (Des Moines to Ames) and Friday, July 17, 2020 (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 Sunday, July 12, 2020 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 1:00 p.m. for Des Moines on Friday, July 17, 2020.**
- **You should not schedule your departure flight prior to 3:00 p.m. on Friday, July 17, 2020.**

CHANGE IN PLANS

If you cancel your registration by June 26, 2020 you may send a substitute or receive a refund less a $50.00 processing fee. If you cancel your registration after June 26, 2020 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.
UPCOMING

Processed Meat Short Courses

AT IOWA STATE UNIVERSITY MEAT LABORATORY

Iowa State University does not discriminate on the basis of race, color, age, ethnicity, religion, national origin, pregnancy, sexual orientation, gender identity, genetic information, sex, marital status, disability, or status as a U.S. Veteran. Inquiries regarding non-discrimination policies may be directed to Office of Equal Opportunity, 3410 Beardshear Hall, 515 Morrill Road, Ames, Iowa 50011, Tel. 515 294-7612, Hotline 515-294-1222, email eoffice@iastate.edu.