



Program

Tuesday, April 9, 2024

7:30am	Registration	Animal Industries Annex
7:45am	Welcome Dr. Angus Catchot, Director, MSU Extension Dr. Ashli Brown, Interim Department Head FSNHP & Associate Vice President DAFVM	Animal Industries Annex
8:00am	Keynote Opening Session TBA	Animal Industries Annex
8:45am	Introduction to Meat Chemistry Dr. Wes Schilling, MSU FSNHP	Animal Industries Annex
9:45am	Break	Animal Industries Annex
10:00am	Principles, Mechanics, & Techniques of Massaging, Tumbling, & Injection Dr. Byron Williams, MSU FSNHP	Animal Industries Annex
11:00am	Phosphates & Phosphate Replacers Marty Brouillette, Processor's Choice, Inc.	Animal Industries Annex
11:45am	Lunch (Provided)	Animal Industries Annex
12:30pm	Functionality of Salt Dr. Gerardo Casco, Formtech Solutions, Inc.	Animal Industries Annex
1:15pm	Beef Carcass Primal Fabrication & Fabrication of Retail Cuts Dr. Derris Burnett, MSU ADS Tim Armstrong, MSU FSNHP / ADS Retired Hunter Goodson, MSU ADS Kalyn Woods, MSU ADS	Meat and Muscle Biology Laboratory
3:15pm	Break	Animal Industries Annex
3:30pm	Regulatory & Technical Requirements Dan Etzler, Cargill Debbie Nece, Cargill	Animal Industries Annex
4:15pm	State of the Industry Open Forum Moderators <ul style="list-style-type: none"> • Marty Brouillette, Processor's Choice • Bruce Crist • Tom L. Healey • Dr. Byron Williams, MSU FSNHP • Scott Gardner, Kemin • Dan Etzler, Cargill 	Animal Industries Annex
5:15pm	Social and Networking	Animal Industries Annex
5:45pm	BBQ Dinner – Southern Style	Animal Industries Annex



Program

Wednesday, April 10, 2024

7:30am	Doors Open	Animal Industries Annex
7:45am	Batter & Breeding of Marinated Products Craig Lawson, Newly Weds Foods	Animal Industries Annex
8:45am	Antimicrobial Usage in Marinated Meats Dr. Brian S. Smith, Hawkins, Inc.	Animal Industries Annex
9:30am	Break	Animal Industries Annex
9:45am	Marination Foundations Gary Dunlap, Clemens Food Group	Animal Industries Annex
10:45am	Innovative Flavor Technology & Trends Christopher Warsow, Bell Flavors & Fragrances	Animal Industries Annex
11:45am	Lunch (Provided)	Animal Industries Annex
12:45 – 1:30pm	Marination Equipment Kassandra McKillip, JBT Corporation	Animal Industries Annex
2:00 – 5:30pm	Hands-on Lab <ul style="list-style-type: none"> • Creation of Marinades & Essential Calculations Steve Zimmerman, NuTek Natural Ingredients • Batter & Breeding of Marinated Meats Craig Lawson, Newly Weds Foods Mica Hardesty, Newly Weds Foods • Marination & Equipment Troubleshooting Scott Gardner, Kemin Bruce Crist • Ingredient Functionality Dr. Dave Hull, Dickson Industries 	<p>Poultry Science Building</p> <p>Ammerman-Hearnsberger Pilot Food Processing Facility</p> <p>Meat and Muscle Biology Laboratory</p> <p>Meat and Muscle Biology Laboratory</p>
<p><i>A break will be given in between lab sessions at the MSU Animal Industries Annex.</i></p>		
5:30pm –	Hors d'oeuvres and Business Networking	Animal Industries Annex
<p>Evening on your own – Enjoy Starkville!</p>		





Program

Thursday, April 11, 2024

7:30 – 11:30am	Hands-on Labs <ul style="list-style-type: none">• Gluten-Free & Allergen-Free Solutions Aubrey Hunsaker, Ingredion• Principles, Mechanics, & Techniques of Injection Tim Armstrong, MSU FSNHP / ADS <i>Retired</i> Dr. Byron Williams, MSU FSNHP• Clean Label Marinated Meat & Poultry – Successful Formulating Principles Dr. Brian S. Smith, Hawkins, Inc. Jace Hollenbeck, Hawkins, Inc.• Pork & Poultry Fabrication & Marination Gary Dunlap, Clemens Food Group Wesley Hammack, ChemStation	Animal & Dairy Sciences Building Rooms 1020 & 1070 Meat and Muscle Biology Laboratory Ammerman-Hearnsberger Pilot Food Processing Lab Meat and Muscle Biology Laboratory
	<i>A break will be given in between lab sessions at the MSU Animal Industries Annex.</i>	<i>*Locations Subject to Change</i>
11:30am	Lunch	Animal Industries Annex
1:00pm	Short Course Ends	