



APRIL 9 – 11, 2024
Mississippi State University
Starkville, MS

About the Workshop

This intensive hands-on lab/lecture-based workshop is for meat, poultry and fish processors and related businesses that are involved in value added and/or quality enhancement of muscle food products through marination. Industry and academia experts will conduct the informational sessions. Participants of Marination 101 will gain basic knowledge of muscle/meat chemistry, basic marination techniques and methodologies, and ingredient performance. Participants will have various hands-on laboratory exercises that complement the materials presented. The knowledge gained from this workshop will assist in yield improvements, quality/safety enhancement, and overall product development issues in numerous applications.

Agenda

Topics of Marination 101 Workshop include:

- Enhancing Under-Utilized Cuts of Meat and Poultry
- Massaging/Tumbling/Injection
- Meat Chemistry
- Campus Tour
- Coating and Breeding Principles
- Salt and Salt Alternatives
- Phosphates
- Facility Tours
- Hands-On Laboratory Sessions and Demonstrations
- Flavoring
- Marinades and Calculations
- BBQ and Blues Dinner

Registration

Registration opens November 13, 2024. Registration is required for this workshop. Registration is on a first come, first serve (paid) basis and enrollment is limited to 40 participants. Early registration fee is \$975 until February 2, 2024 (\$1100) after February 2, 2024). Cancellations will not be refunded after February 29, 2024. Substitutions may be made anytime. **Participants that agreed to roll registration fees to 2024 will be honored and will be auto-registered for Marination 101 – 2024**

Travel Information

We encourage those interested in attending the workshop to make hotel reservations soon due to other major campus activities that may occur. Some of the major local hotels include:

| Preferred Hotels with Marination 101 Block Rate* | | | |
|---|--|--|-------------------------------|
| Courtyard by Marriott* Book Courtyard by Marriott Online Here | 662.338.3116 | La Quinta Inn* Book La Quinta Inn Online Here | 662.270.4100 |
| Hampton Inn* Book Hampton Inn Online Here | 662.324.1333 | Hilton Garden Inn* Book Hilton Inn Online Here | 662.615.9664 |
| Comfort Suites | 662.324.9595 | Holiday Inn Express | 662.324.0076 |
| Golden Triangle Regional Airport (GTR) 15 miles* Columbus, MS | * Shuttle service will ONLY be provided to/from Golden Triangle Regional (GTR) Airport in Columbus, MS * | | |
| Memphis (MEM) 164 miles | Tupelo (TUP) 60 miles | Jackson (JAN) 120 miles | Birmingham (BHM) 150 miles |

Sponsorships

The Marination 101 Workshop would not be what it is without our generous sponsors. Please let us know if your company is interested in sponsoring Marination 101 through a donation, donating demonstration/laboratory items, and/or providing food for breaks. **We greatly appreciate and thank our past sponsors for their support!**

Questions? Ideas? Feedback?

The Marination 101 Committee is always open to questions, ideas, and feedback. We value and appreciate your input to improve Marination 101.

Contact Us for More Information

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Visit the Website for more information
<https://www.fsnhp.msstate.edu/workshops/marination/>