
46th Midwest Processed/Cured Meat Workshop

Friday, April 26, 2024

111 Weber Hall, Northeast corner of KSU Campus, Manhattan, KS
(on Claflin Rd just west of N. Manhattan Ave. intersection)

Program: Plan to attend the 46th Annual Midwest Meat Processing Workshop on April 26 at K-State. Dr. Jonathan Campbell from Penn State will present a demonstration and discuss fermented sausages. Sara Hene, KSU, will discuss alpha-gal syndrome, commonly known as tick bite meat allergy. John Wolf, KSU Meat Lab Manager, will demonstrate how to prepare pork bellies to make award winning bacon. Ashton McGinn, KSU, will discuss recent research assessing how using tumbling or marination affects finished whole muscle beef jerky quality attributes. Jessie Vipham, KSU will share recent data on Salmonella in meat and how this is important to your business. Mark your calendar and come to this workshop to learn techniques to improve business strategies, product quality, and safety that could result in tastier product, longer shelf life, and greater sales and business opportunities. We invite you back to the longest running series of seminars/workshops of this type for meat processors anywhere in the world. We're sure you will learn something new for your business and we look forward to seeing you at the workshop.

Lodging: A block of rooms is available for *Thursday through Saturday nights, April 25-27* at the Four Points by Sheraton, 530 Richards Dr, Manhattan, KS 66502, phone **785-539-5311**. Ask for the "Kansas Meat Group" block.

Other hotels in the area are:

Fairfield Inn by Marriott	785-539-2400	Parkwood Inn & Suites	785-320-5440
Comfort Suites	785-539-9449	The Bluemont Hotel	785-473-7091
Best Western Manhattan	785-537-8300	Candlewood Suites	785-320-7995
Holiday Inn at The Campus	785-539-7531	Hilton Garden Inn Manhattan	785-532-9116

Parking: Park in the lot east or north of Weber Hall which is immediately across the street from the 9-story limestone dorms at N. Manhattan Ave and Claflin Rd on the Northeast corner of campus. **Prior to the workshop, you will receive an email with visitor parking permit registration instructions.**

Questions: Please contact Liz Boyle, KSU Meat Extension Specialist, 785-532-1247, lboyle@ksu.edu.

Co-Hosts: **Kansas State University Research & Extension**
Animal Sciences & Industry Department, Meat Science Group
Kansas Meat Processors Association

Kansas State University Agricultural Experiment Station and Cooperative Extension Service
K-State Research and Extension is an equal opportunity provider and employer.

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Kansas State University
111 Weber Hall
Manhattan, KS

Over the past several years, many of our state and national competition winners have graciously consented to share some of their techniques and ideas on making award-winning meat products for customer satisfaction. We are grateful for their willingness to share. We ask that if you are within 60 miles or directly compete with them, you not use this information for the same product.

<u>Time</u>	<u>Program</u>	
8:30 a.m.	Registration, Coffee & Donuts	
8:45 a.m.	Welcome and Introductions	Liz Boyle, KSU
9:00 a.m.	Red Meat Allergies	Sara Hene, KSU
9:45 a.m.	Fermented Sausage	Jonathan Campbell, Penn State
11:15 a.m.	Which is Better: Tumbling or Marinating Jerky?	Ashton McGinn, KSU
Noon	Lunch, Weber 111	
1:00 p.m.	Preparing Pork Bellies for Competition	John Wolf, KSU
1:30 p.m.	How to appeal an NR	Abbey Davidson, Outreach Specialist American Association of Meat Processors
2:30 p.m.	Salmonella in Meat: What You Need to Know	Jessie Vipham, KSU
3:30 p.m.	Adjournment	

Sponsor: Many thanks to Walton's Inc. for sponsoring some of the costs for this event

April 5, 2024

Dear Kansas Meat Processor:

An exciting and informative meat processing workshop has been planned for Friday, April 26 at Kansas State University. A copy of the program is enclosed, as well as information on lodging, and parking on campus. For the 12th year in a row, the workshop is being held in conjunction with the Kansas Meat Processors Association Convention. The meat processing workshop will take place on Friday, followed by the KMPA Convention which begins Friday evening. This year you can register online at <https://www.asi.k-state.edu/midwestprocessingworkshop>. Look for a separate mailing covering KMPA Convention information and registration.

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Sincerely,

Liz Boyle
Professor and Extension Meat Specialist

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Midwest Processed Meat Workshop
Kansas State University, April 26, 2024

Register online at <https://www.asi.k-state.edu/midwestprocessingworkshop> or fill out the following for mail-in registration

Name(s): _____

Plant or Company Name: _____ Phone: _____

Address: _____ E-mail: _____

Registration fee: **\$100.00 per plant** (includes lunch for 2 people and parking permit for one vehicle) \$ _____

Late Registration fee after 4/19/24: **\$110.00 per plant** \$ _____

Additional lunches beyond 2 @ **\$10.50 each** Number=_____ \$ _____

Make checks to: **KSU Department of Animal Sciences and Industry Total=** \$ _____

Send to: Liz Boyle, ASI, 1424 Claflin Road, 249 Weber Hall, KSU, Manhattan, KS 66506