

Master Meat Crafter Graduation Program
University of Wisconsin-Madison
Thursday & Friday, January 18-19, 2018

Thursday, January 18th

- 12:30 p.m. Shuttles leave the DoubleTree Hotel for the University of Wisconsin Pyle Center
- 1:00-1:15 Welcome and Introductions
Jeff Sindelar, *University of Wisconsin-Madison*
Jeff Swenson, *WI Dept. of Ag, Trade, and Consumer Protection*
- 1:15-4:50 Day 1 Plant Project Presentations
University of Wisconsin Pyle Center
- 1:15-1:35 The Impact of Binders on Skinless Wiener Yield
Leif Arnes, *Louie's Finer Meats; Cumberland, WI*
- 1:40-2:00 Comparing Yield and Texture of Cooked Chicken After the Application of Various Heat Sources
Jeffrey Bach, *Ian's Pizza Commissary; Madison, WI*
- 2:05-2:25 Advantages and Disadvantages of Dry-aged vs Wet-aged Meat
Gregory Burrowes, *Meat Experts, Ltd.; Ocho Rios, St. Ann, Jamaica*
- 2:30-2:50 Low Temperature Dry Curing: A Qualitative Assessment of Small Scale Curing Chambers
Tyler Cook, *Asheville, NC*
- 2:50-3:15 BREAK
- 3:15-3:35 Customer Preference and Cost Analysis on Smoke Application: Natural vs Liquid vs Combo
Jacob Dayton, *Dayton Meat Products Inc.; Malcom, IA*
- 3:40-4:00 Operators Improvement Training Program
Parker Detjens, *Jones Dairy Farm; Fort Atkinson, WI*
- 4:05-4:25 Improving Tenderness and Yields in Whole Muscle Jerky
Jon Frohling, *ScottPec; Summerset, SD*
- 4:30- 4:50 Grind Size Effect on RTE Pork Breakfast Sausage
Dina Furness, *Tyson Foods; Zeeland, MI*
- 4:55- 5:15 Sensory Testing on Usage of Phosphate's in Bone-in Hams
Ben Gehring, *Gehring's Meat Market; Hartford, WI*
- 5:15- 5:30 Day 1 Concluding Comments
Jeff Sindelar, *University of Wisconsin-Madison*
Jeff Swenson, *WI Dept. of Ag, Trade, and Consumer Protection*

Master Meat Crafter Graduation Program
University of Wisconsin-Madison
Thursday & Friday, January 18-19, 2018

5:30 p.m. Shuttles depart the University of Wisconsin Pyle Center for the DoubleTree Hotel

Friday, January 19th

7:30 a.m. Shuttles leave the DoubleTree Hotel for the University of Wisconsin Pyle Center

8:00-8:10 Day 2 Opening Comments
Jeff Sindelar, *University of Wisconsin-Madison*
Jeff Swenson, *WI Dept. of Ag, Trade, and Consumer Protection*

8:10-4:45 Day 2 Plant Project Presentations
University of Wisconsin Pyle Center

8:10-8:30 Improving Snack Stick Quality
Robert Gehring, *Gehring's Meat Market; Hartford, WI*

8:35-8:55 Shelf Life of Retail Ground Beef
Ben Haen, *Haen Meat Packing; Kaukauna, WI*

9:00-9:20 A Comparison of Single Temperature Fermentations on "Traditionally Prepared" Genoa Salami and the Impact of Those Temperatures on Final Product Quality
Adrian Jemmett, *SAIT Polytechnic; Calgary, Alberta, Canada*

9:25-9:45 Cost Effective Ready-to-Cook Breakfast Link for Food Service
Perry Kaiser, *Johnsonville Sausage, LLC; Sheboygan, WI*

9:45-10:10 BREAK

10:10-10:30 How We Built A Dry Aging Chamber
Steven Kohl, *Sixth Street Market; Ashland, WI*

10:35-10:55 Water Activity and it's Relationship to Thermal Processing
Katy Lehman, *Silver Creek Specialty Meats; Oshkosh, WI*

11:00- 11:20 A Return to Old World Methods? My Attempt to Build a Farm Curing Kitchen
Christine Mittnacht, *Taproot Farm & Kitchen; Manitowoc, WI*

11:25-11:45 A Juxta-positional Analysis For The Betterment of A Pork & Beef Semi Dry Pre-Blend Matrix
Daniel Noonan, *Cher-Make Sausage; Manitowoc, WI*

11:45-12:45 LUNCH

12:45-1:05 Particle Size and Flavor Control
Cody Reams, *RJ's Meats and Groceries; Hudson, WI*

Master Meat Crafter Graduation Program
University of Wisconsin-Madison
Thursday & Friday, January 18-19, 2018

- 1:10-1:30 Snack Stick Give Away
Adam Schlafke, *Wenzel's Farm LLC; Marshfield, WI*
- 1:35- 1:55 Development of a Vegetarian Bratwurst
Andrew Seeger, *Louie's Finer Meats; Cumberland, WI*
- 2:00- 2:20 Sugar Free Products: Wieners, Ring Bologna, and Brats
Andrew Sorg, *Sorg Farm Packing; Darien, WI*
- 2:25- 2:45 All Natural, Shelf Stable Snack Stick
Aaron Thoma, *Jeff's Market; West Liberty, IA*
- 2:45-3:10 BREAK
- 3:10- 3:30 Shelf Stable Beef Jerky
Chris Wege, *Trig's Smokehouse T.A. Solberg; Rhinelander, WI*
- 3:35- 3:55 Alternative Seasoning: Dry Spice vs. Essential Oil vs. Oleoresin
Mikaela Wemeier, *Bar 5; Arlington, MN*
- 4:00- 4:20 Cure Injection Process Improvement
Frank Wierzba, *Nueske Meats; Wittenberg, WI*
- 4:25- 4:45 Effect of Carbohydrate Source on Fermented Snack Sticks
Willis Yu, *Madison, WI*
- 4:50- 5:00 Concluding Comments
Jeff Sindelar, *University of Wisconsin-Madison*
Jeff Swenson, *WI Dept. of Ag, Trade, and Consumer Protection*
- 5:00 Shuttles depart the University of Wisconsin Pyle Center for the
DoubleTree Hotel
- 6:15 Evening Reception-Social Hour
DoubleTree Hotel
- 7:00 Dinner
DoubleTree Hotel
- 7:45 Evening Featured Speakers
- 8:00 Graduation Ceremony and Awarding of MMC Status
Jeff Sindelar, *University of Wisconsin-Madison*
Jeff Swenson, *WI Dept. of Ag, Trade, and Consumer Protection*
- 9:00 p.m. Post-Graduation Social