

Please Join Us for the Graduation Ceremony of the 2018 Class of the Master Meat Crafter Candidates

Thursday, January 18, 2018

Project Presentations Starting at 1:00 p.m. - Ending at 5:30 p.m.

UW Pyle Center — 702 Langdon Street, Madison, WI

Friday, January 19, 2018

Project Presentations Starting at 8:00 a.m. - Ending at 5:00 p.m.

UW Pyle Center — 702 Langdon Street, Madison, WI

Banquet/Ceremony Starting at 7:00 p.m. (Social at 6:15 p.m.)

DoubleTree Hotel — 525 W. Johnson Street, Madison, WI

Please RSVP by January 5th, 2018 — please let us know if you will be attending the presentations, banquet, or both. If you plan to bring a guest(s) please contact Jeff Sindelar (608) 262-0555 jsindelar@wisc.edu in order to purchase their meal tickets.

A room block (code=MMC) has been made at the DoubleTree hotel (608) 251-5511 for your convenience. If booking a room, please make your reservation by December 18th. Online booking and additional graduation information can be found at the following link: <https://fyi.uwex.edu/meats/>

Plant Project Presentations

(In the order they will be presented)

---- Thursday, January 18, 2018 ----

----- Friday, January 19, 2018 -----

The Impact of Binders on Skinless Wiener Yield
Leif Arnes, Louie's Finer Meats; Cumberland, WI

Comparing Yield and Texture of Cooked Chicken After the Application of Various Heat Sources
Jeffrey Bach, Ian's Pizza Commissary; Madison, WI

Advantages and Disadvantages of Dry-aged vs Wet-aged Meat
Gregory Burrowes, Meat Experts, Ltd.; Ocho Rios, St. Ann, Jamaica

Low Temperature Dry Curing: A Qualitative Assessment of Small Scale Curing Chambers
Tyler Cook; Asheville, NC

Customer Preference and Cost Analysis on Smoke Application: Natural vs Liquid vs Combo
Jacob Dayton, Dayton Meat Products Inc.; Malcom, IA

Operators Improvement Training Program
Parker Detjens, Jones Dairy Farm; Fort Atkinson, WI

Improving Tenderness and Yields in Whole Muscle Jerky
Jon Frohling, ScottPec; Summerset, SD

Grind Size Effect on RTE Pork Breakfast Sausage
Dina Furness, Tyson Foods; Zeeland, MI

Sensory Testing on Usage of Phosphate's in Bone-in Hams
Ben Gehring, Gehring's Meat Market; Hartford, WI

Improving Snack Stick Quality
Robert Gehring, Gehring's Meat Market; Hartford, WI

Shelf Life of Retail Ground Beef
Ben Haen, Haen Meat Packing; Kaukauna, WI

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

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

How We Built A Dry Aging Chamber
Steven Kohl, Sixth Street Market; Ashland, WI

Water Activity and it's Relationship to Thermal Processing
Katy Lehman, Silver Creek Specialty Meats; Oshkosh, WI

A Return to Old World Methods? My Attempt to Build a Farm Curing Kitchen
Christine Mitnacht, Taproot Farm & Kitchen; Manitowoc, WI

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

Particle Size and Flavor Control
Cody Reams, RJ's Meats and Groceries; Hudson, WI

Snack Stick Give Away
Adam Schlafke, Wenzel's Farm LLC; Marshfield, WI

Development of a Vegetarian Bratwurst
Andrew Seeger, Louie's Finer Meats; Cumberland, WI

Sugar Free Products: Wieners, Ring Bologna, and Brats
Andrew Sorg, Sorg Farm Packing; Darien, WI

All Natural, Shelf Stable Snack Stick
Aaron Thoma, Jeff's Market; West Liberty, IA

Shelf Stable Beef Jerky
Chris Wege, Trig's Smokehouse T.A. Solberg; Rhinelander, WI

Alternative Seasoning: Dry Spice vs. Essential Oil vs. Oleoresin
Mikaela Wemeier, Bar 5; Arlington, MN

Cure Injection Process Improvement
Frank Wierzba, Nueske Meats; Wittenberg, WI

Effect of Carbohydrate Source on Fermented Snack Sticks
Willis Yu; Madison, WI

A more detailed presentation agenda and list of event logistics can be found at <https://fyi.uwex.edu/meats/>