

# 2019 IAMP/IMPPA Pre-convention Workshop

## “Manufacturing Dry Sausages”

Thursday, February 21, 2019 at University of Illinois at Urbana-Champaign

8:00 am	Bus departs Bloomington-Normal Marriott Hotel and Conference Center for University of Illinois Meat Science Lab
9:00	Introduction and Welcome <i>Dustin Boler, University of Illinois</i> <i>Paul Otten, Wenneman Meat Company</i>
9:15-9:45	Basic Meat Science <i>Dustin Boler, University of <a href="#">Illinois</a></i>
9:45-10:00	Non-Meat Ingredients, Casings, and Nettings <i>Jonathan Campbell, Penn State University</i>
10:00-10:15	Break
10:15-11:00 pm	Starter Cultures and Bio-preservatives <i>Jonathan Campbell, Penn State University</i>
11:00 – 12:00 pm	Lunch / Manufacturing Practices (working lunch) <i>Tom Katen, Cargill</i>
12:00-12:15	Break/Prepare for Demos
12:15-2:15	Manufacturing Demonstrations
2:15 – 2:30	Break
2:30-3:00	Drying Techniques & Technologies <i>Jonathan Campbell, Penn State University</i>
3:00-3:30	Product Evaluation/Product Troubleshooting <i>Jonathan Campbell, Penn State University</i>
3:30 pm	Bus Departs Meat Lab for hotel (Bloomington-Normal)