

Introduction

.Day 1: Program will focus on Managing E.coli 0157-H7 and other STECs in beef products produced by small processors. This one day will cover harvest, raw ground and raw not ground products and intervention technologies as well as HACCP applications.

Day 2-4: Participants will learn the basics in dry curing including whole muscle cuts and salami type products. From basic meat science for processing to cultures, techniques and applications will be covered.

The school will offer the opportunity for hands on application of topic as well as the opportunity to interact with instructors and other processors on an informal basis.

Program Information

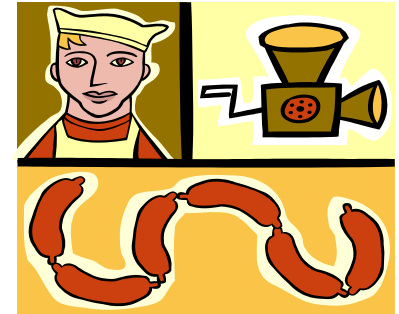
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University of Idaho
Dept. of Animal And Vet Sciences
Meat Science Lab
875 Perimeter Drive MS2330
Moscow, Idaho 83844-23304

2017 NW Meat Processing School

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2017 NW Meat
Processing School

May 22 - 25, 2017

University of Idaho

Meat Science
Laboratory

Moscow, Idaho 83844

Sponsored By
University of Idaho
AVS Department

Northwest Meat
Processors
Montana Meat
Processors

**2017 Northwest Meat
Processing School
Salumi/Artisan
Charcuterie**

Topics

- Managing risk of E.coli 0157-H7 and other STECs in beef products for small processors (Day 1 only)
- Basic Meat Science
- Basic Meat Processing
- Meat and Non-meat ingredients
- Dry curing
- Cultures
- Salami, Sopressata
- Prosciutto, Capocollo
- Spanish and French
- Dry Curing equipment
- HACCP and sanitation

Presenters include:

Dr. Dana Hansen, North Carolina State Univ.

**Brandon Goehring, Campofrio Food Group
America**

Dr. Dennis Burson, University of Nebraska

Dr. Matt Doumit, Univ. of Idaho

Dr. Jane Ann Boles, Montana State Univ.

Ron Richard, Univ. of Idaho

General Information

Registration Fees:

Day 1 E.coli/STEC only

By April 30, 2017 \$ 25.00 ea.

After May 1, 2017 \$ 40.00 ea.

Includes lunch and materials.

No limit on participants for Day 1.

Day 1-4 E.coli/STEC Dry Curing*

By April 30, 2017 \$ 400.00 ea

After May 1 \$ 450.00 ea

***32 spots available, Due to the hands on nature a limit of 2 people per plant.**

Includes: Course materials, lunch for each day (3), evening dinner on Monday and Tuesday, and refreshments. Lodging and transportation are not included. A certificate of participation will be presented to each registrant.

Mail or Fax Enrollment Form and Fee to:

University of Idaho
Animal and Vet Sciences
875 Perimeter Drive, MS2330
Moscow, Idaho 83844-2330

Fax Number: (208) 885-5544

Course Location:

Course will be held at the Meat Science Laboratory on the University of Idaho campus.

Lodging:

Best Western University Inn, 1516 Pullman Road, Moscow, ID 83843, 208-882-0550

Lodging is not included in the registration fee. As a convenience to registrants, a block of rooms has been reserved at the University Inn until April 27. To receive the group rate of \$99.99 (King), \$109.99 (2 queen beds) tell them you are with the Processed Meats school

Toll Free 1-800-325-8765.

Enrollment Form

Northwest Meat Processing School

May 22-25, 2017

MAIL TO: Meat Science Lab

Animal and Vet Sciences

875 Perimeter DR MS 2330

University of Idaho

Moscow, ID 83844-2330

OR FAX: 208-885-5544

Register Early! Enrollment is limited to 30. Provide complete information for each registrant.

Use separate forms or copies for additional registrants.

Print clearly or type:

Name _____

Company _____

Address: _____

City/State/Zip _____

Daytime Telephone _____

Registration Fee: Deadline April 30, 2017

Day 1 STEC only \$ 25 _____

STEC/Dry curing (4 days) \$ 400 _____

After May 1, 2017

Day 1 STEC only: \$ 40 _____

STEC/Dry curing \$ 450 _____

Limit 2 people per plant for Dry Curing days.. Space is limited

Check Enclosed (Payable to U of I)

Charge on the following account:

____ Visa _____ MasterCard Exp. Date _____

Card No. _____

Name on Credit Card _____

Signature _____