# **42nd Midwest Processed/Cured Meat Workshop**

**Friday, May 3, 2019**

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 42nd Annual Midwest Meat Processing Workshop on May 3 at K-State. Join us at the workshop and see, hear, taste and ask questions as state award winners share their expertise and demonstrate the manufacture and techniques used to make award winning products. Justin Stoot from Stroot Lockers in Mulvane will demonstrate making his award winning whole muscle jerky, and Drew Forster from Farview Farms Meat in Topeka will demonstrate production of his award winning smoked sausage. Terry Spaulding, Labeling/Packaging Specialist, and Ed Lonergan, Director of Packaging, from UltraSource, will discuss the basics of packaging meat products along with a demonstration of the dual chamber vacuum packager and rollstock packager. Rolf Hammann from WTI Inc., will discuss how the shelf life of fresh ground products, including ground beef, can be extended using FreShield™, a blend of lemon juice concentrate and dried vinegar with clean meat label applications. Dylan Walton and Kurt Carter from Walton’s, Inc. will cover the basics of award winning bratwurst production, followed by a bratwurst demonstration. Terry Houser, KSU, will follow this up with a discussion and demonstration on using antioxidants in fresh bratwurst. He will also discuss beef quality grading together with a demonstration on quality grading. Liz Boyle, KSU, will discuss using encapsulated acids as an alternative to starter cultures in sausage products and provide a tasting with products made using encapsulated citric acid, starter culture, and vinegar. 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.

**Lodging:** A block of rooms is available for *Thursday through Saturday**nights, May 2-5* at the Four Points by Sheraton, 530 Richards Dr, Manhattan, KS 66502, phone **785-539-5311**,at a double room rate of $83 per night plus taxes; poolside is an additional $20 per night. Ask for the “Kansas Meat Group” block. The block is ***held until April 10***.

Other hotels in the area are:

Fairfield Inn by Marriott 785-539-2400 Parkwood Inn & Suites 785-320-5440

Comfort Suites 785-539-9449 Hampton Inn 785-539-5000

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

The Bluemont Hotel 785-473-7091

**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. You will receive a parking permit once you pick up your registration materials. This permit MUST be hung from your rearview mirror.

**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**

All educational programs and materials are made available without discrimination on the basis of race, color, religion, national origin, sex, age or disability.

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**Friday, May 3, 2019**

Kansas State University

 111 Weber Hall

Manhattan, KS

**“Process Improvement”**

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.

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| **Time** | **Program** |  |
| 8:15 a.m.  | **Registration, Coffee & Donuts** |  |
| 8:30 a.m.  | **Welcome and Introductions** | Liz Boyle, KSU  |
| 8:45 a.m.  | **Beef Quality Grading** | Terry Houser, KSU |
| 9:30 a.m. | **Tips for Making Award Winning Whole Muscle Jerky** | Justin Stroot, Stroot Lockers, Mulvane KS |
| 10:15 a.m. | **Refreshment Break**  |  |
| 10:30 a.m. | **Acidification using Encapsulated Acids**  | Liz Boyle, KSU |
| 11:00 a.m. | **Packaging 101** | Terry Spaulding and Ed Lonergan, UltraSource, Kansas City, MO |
| Noon | **Lunch, Weber 111** |  |
| 1:00 p.m. | **Tips for Making Award Winning Smoked Sausage** | Drew Forster, Farview Farms Meat, Topeka, KS |
| 1:30 p.m. | **Fresh Ground Product Shelf Life Extension with FreShield™** | Rolf Hammann, WTI Inc., Jefferson, GA |
| 2:30 p.m. | **Refreshment Break** |  |
| 2:15 p.m. | **Fresh Bratwurst 101** | Kurt Carter and Dylan Walton, Walton’s Inc., Wichita, KS |
| 3:15 p.m. | **Using Antioxidants in Fresh Bratwurst** | Terry Houser, KSU |
| 4:00 p.m. | **Adjournment** |  |

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

March 20, 2019

Dear Kansas Meat Processor:

An exciting and informative Meat Processing Workshop has been planned for Friday, May 3 at Kansas State University. A copy of the program is enclosed, as well as information on lodging, and parking on campus. For the eight 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. Look for a separate mailing covering KMPA Convention information and registration.

Plan to attend the 42nd Annual Midwest Meat Processing Workshop on May 3 at K-State. Join us at the workshop and see, hear, taste and ask questions as state award winners share their expertise and demonstrate the manufacture and techniques used to make award winning products. Justin Stoot from Stroot Lockers in Mulvane will demonstrate making his award winning whole muscle jerky, and Drew Forster from Farview Farms Meat in Topeka will demonstrate production of his award winning smoked sausage. Terry Spaulding, Labeling/Packaging Specialist, and Ed Lonergan, Director of Packaging, from UltraSource, will discuss the basics of packaging meat products along with a demonstration of the dual chamber vacuum packager and rollstock packager. Rolf Hammann from WTI Inc., will discuss how the shelf life of fresh ground products, including ground beef, can be extended using FreShield™, a blend of lemon juice concentrate and dried vinegar with clean meat label applications. Dylan Walton and Kurt Carter from Walton’s, Inc. will cover the basics of award winning bratwurst production, followed by a bratwurst demonstration. Terry Houser, KSU, will follow this up with a discussion and demonstration on using antioxidants in fresh bratwurst. He will also discuss beef quality grading together with a demonstration on quality grading. Liz Boyle, KSU, will discuss using encapsulated acids as an alternative to starter cultures in sausage products and provide a tasting with products made using encapsulated citric acid, starter culture, and vinegar

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 look forward to seeing you at the workshop

Sincerely,

Liz Boyle

Professor and Extension Meat Specialist

***Please pass this on to others in your firm who might be interested in attending!***

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## Midwest Processed Meat Workshop

Kansas State University, May 3, 2019

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 4/23/19: **$110.00 per plant** $\_\_\_\_\_\_\_\_\_\_\_\_

Additional lunches beyond 2 **@ $10.50 ea** Number=\_\_\_\_\_\_\_ $\_\_\_\_\_\_\_\_\_\_\_\_

Make checks to: **Kansas Meat Processors Association Total= $\_\_\_\_\_\_\_\_\_\_\_\_**

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