



**April 10-12, 2018**  
**Mississippi State University**  
**Starkville, MS**

## Agenda

<b>Tuesday April 10</b>	
8:00am	Registration
8:15am	Welcome <ul style="list-style-type: none"> <li>• Dr. Gary Jackson, Director, MSU Extension</li> <li>• Dr. Will Evans, Department Head, MSU FSNHP</li> </ul>
8:30am	Operating in the Global Food World - Keynote Opening Session Dr. Chuhan Kuei, OSI Group, LLC.
9:15am	Introduction to Meat Chemistry Dr. Wes Schilling, MSU FSNHP
10:15am	Break
10:45am	Principles, Mechanics, Techniques of Massaging, Tumbling, and Injection Dr. Byron Williams, MSU FSNHP
11:45am	Lunch
12:30pm	Campus Tour
1:15pm	MSU Meat Lab Tour Dr. Derris Burnett, MSU ADS Tim Armstrong, MSU ADS
2:00pm	Break
2:15pm	Phosphates – Why? Jim Anderson, ICL Performance Products
3:15pm	Functionality of Salt Dr. Kirby Childs, OK Foods
4:15pm	Open Form – State of the Industry Moderators <ul style="list-style-type: none"> <li>• Tom Healey, IDQ</li> <li>• Bruce Crist, Southeastern Mills, Inc.</li> </ul>
5:00pm	Adjourn to Hotel
5:30pm	BBQ Dinner – Southern Style MAFES Conference Center (Bull Barn)

<b>Wednesday April 11</b>	
8:00am	It Won't Hold Marinade – Why? Dr. Christine Cord, MSU FSNHP
8:45am	Batter & Breeding of Marinated Products Chad Robertson, Newly Weds Foods
9:30am	Break
9:45am	Antimicrobial Usage in Marinated Meats Dr. Brian Smith, Hawkins, Inc.
10:45am	Innovative Flavor Technology Chris Warsow, Bell Flavors
11:30am	Marination Trends Elisa Gumbel, Southeastern Mills, Inc.
12:15pm	Lunch
1:00 – 5:00pm	Hands-on Lab <ul style="list-style-type: none"> <li>• Creation of Marinades and Essential Calculations Dr. Kirby Childs, OK Foods</li> <li>• Batter and Breeding of Marinated Meats Chad Robertson, Newly Weds Foods</li> <li>• Ingredient Functionality Dr. Dave Hull, Dickson Industries</li> <li>• Marination Equipment JT Lawler, FPEC</li> </ul>
5:00pm	Evening on your own – Enjoy Starkville!
<b>Thursday April 12</b>	
8:00 – 11:00am	Beef & Pork Carcass Primal Fabrication -and - Fabrication of Retail Cuts of Beef and Pork Dr. Derris Burnett, MSU ADS Dr. Thu Dinh, MSU ADS Tim Armstrong, MSU ADS
11:00am	Seafood Marination Guy Simmons, Sea Watch International
12:00pm	Lunch
1:00pm	Poultry Fabrication, Marination, and Techniques Gary Dunlap, Red Oak Management Wesley Hammack, Keystone Foods
4:00pm	Conference Ends

## About the Workshop

This intensive hands-on lab/lecture-based workshop is for meat, poultry and fish processors and related businesses that are involved in value added and/or quality enhancement of muscle food products through marination. Industry and academia experts will conduct the informational sessions. Participants of Marination 101 will gain basic knowledge of muscle/meat chemistry, basic marination techniques and methodologies, and ingredient performance. Participants will have various hands-on laboratory exercises that complement the materials presented. The knowledge gained from this workshop will assist in yield improvements, quality/safety enhancement, and overall product development issues in numerous applications.

## Travel

We encourage those interested in attending the workshop to make hotel reservations soon due to other major campus activities that may occur. Some of the major local hotels include:

Hotels			
Comfort Suites	662.324.9595	Holiday Inn Express	662.324.0076
Hampton Inn	662.324.1333	La Quinta Inn	662.270.4100
Hilton Garden Inn	662.615.9664	Microtel Inn	662.615.0700
Courtyard by Marriott	662.338.3116	Hotel Chester	866.325.5005
Airports			
Memphis (MEM) 164 miles	Tupelo (TUP) 60 miles	Jackson (JAN) 120 miles	Birmingham (BHM) 150 miles
Golden Triangle Regional (GTR) 15 miles*	* Shuttle service will be provided to/from GTR		

## Registration

[Registration](http://www.fsnhp.msstate.edu/workshops/marination/index.asp) is OPEN! Registration is on a first come, first serve (paid) basis and enrollment is limited to 40 participants. Early registration fee is \$700. Phone, mail-in and fax registrations are accepted. Simply print the "Brochure" found on the website, complete, and send to the address included in the brochure. Website Link: <http://www.fsnhp.msstate.edu/workshops/marination/index.asp>

## Sponsorships

The Marination 101 Workshop would not be what it is without our generous sponsors. Please let us know if your company is interested in sponsoring Marination 101 through a donation, donating demonstration/laboratory items, and/or providing food for breaks. **We greatly appreciate and thank our past sponsors for their support!**

## Questions? Ideas? Feedback?

The Marination 101 Workshop team is always open to questions, ideas, and feedback. We value and appreciate your input to improve Marination 101.

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