

Registration:

Pre-registration is required for this workshop. Enrollment is limited to 40 participants. **The registration deadline is March 26, 2018.** Cancellations will not be refunded after April 2, 2018. Substitutions may be made at anytime.

Fee:

Early registration fee—\$700. **After March 10 until March 26** deadline—\$750. *Scholarships are available for Mississippi companies. Please call Dr. Courtney Crist at 662-325-0852 for more information.

How to Register:

Website: www.fsnhp.msstate.edu

Fax: (662) 325-8728

Phone: (662) 325-3200

Mail: Department of Food Science, Nutrition, and Health Promotion
Mississippi State University
Marination 101 Workshop
Box 9805
Mississippi State, MS 39762



Department of Food Science,
Nutrition, and Health Promotion
945 Stone Blvd.
Box 9805
Mississippi State, MS 39762



Topics and speakers could change in the event of business related issues that develop after this agenda was finalized.



Marination 101 Workshop

Marination 101 (\$700/\$750) Marination 101 (MS Scholarship)

Name: _____

Company: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone Number: _____ Fax: _____

Email: _____

Payment Method: Check Visa MasterCard Discover

Name on Card: _____

Card #: _____

Expiration Date: _____ Phone Number: _____

Signature: _____

**Please make checks payable to MSU FSNHP
Registration is on a first paid, first served basis.**

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

Presented By:



Purpose:

This intensive hands-on workshop is for meat, poultry, fish, and seafood processors involved in various types of marination or wanting to enhance product quality and value. Informational sessions will be conducted by industry and academic experts. Participants will gain knowledge of basic meat chemistry, basic marination techniques, ingredient performance and participate in hands-on laboratory exercises. Knowledge gained from this workshop will assist in new product development, quality enhancement and yield improvements of existing products.

Target Audience:

Individuals involved in the processing of meat, poultry, fish, and seafood products — particularly production, research and development, quality assurance, or other technical personnel.



Program

Tuesday, April 10, 2018

- 8:00 Registration**
- 8:15 Welcome**
- 8:30 Operating in the Global Food World — Keynote**
Dr. Chuhan Kuei, OSI Group, LLC.
- 9:15 Introduction to Meat Chemistry**
Dr. Wes Schilling, MSU FSNHP
- 10:15 Break**
- 10:45 Principles, Mechanics, Techniques of Massaging, Tumbling, and Injection**
Dr. Byron Williams, MSU FSNHP
- 11:45 Lunch (Provided)**
- 12:30 Campus Tour (Guided) and MSU Meat Lab Tour**
- 2:00 Break**
- 2:15 Phosphates - Why?**
Jim Anderson, ICL Performance Products

- 3:15 Functionality of Salt**
Dr. Kirby Childs, OK Foods
- 4:15 Open Forum—State of the Industry**
Tom Healey, IDQ
Bruce Crist, Southeastern Mills, Inc.
- 5:00 Adjourn to Hotel**
- 5:30—7:30 BBQ Dinner - Southern Style**
MAFES Conference Center (Bull Barn)

Wednesday, April 11, 2018

- 8:00 It Won't Hold Marinade—Why?**
Dr. Christine Cord, MSU FSNHP
- 8:45 Batter & Breeding of Marinated Products**
Chad Robertson, Newly Weds Foods
- 9:30 Break**
- 9:45 Antimicrobial Usage in Marinated Meats**
Dr. Brian Smith, Hawkins, Inc.
- 10:45 Innovative Flavor Technology**
Chris Warsow, Bell Flavors & Fragrances
- 11:30 Marination Trends**
Elisa Gumbel, Southeastern Mills, Inc.
- 12:15 Lunch (Provided)**
- 1:00—5:00 Hands-on Labs**
 - Creation of Marinades and Essential Calculations**
Dr. Kirby Childs, OK Foods
 - Batter and Breeding of Marinated Meats**
Chad Robertson, Newly Weds Foods
 - Ingredient Functionality**
Dr. Dave Hull, Dickson Industries
 - Marination Equipment**
JT Lawler, FPEC
- 5:00 Evening on your own - Enjoy Starkville!**

Thursday, April 12, 2018

- 8:00—11:00 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
- 11:00 Seafood Marination**
Guy Simmons, Sea Watch International
- 12:00 Lunch**
- 1:00 Poultry Fabrication, Marination, and Techniques**
Gary Dunlap, Red Oak Management
Wesley Hammack, Keystone Foods
- 4:00 Conference Ends**

Lodging:

Suggested hotels:

Comfort Suites	(662) 324-9595
Courtyard	(662) 338-3116
Hampton Inn	(662) 324-1333
Hilton Garden Inn	(662) 615-9664
Holiday Inn Express	(662) 324-0076
La Quinta Inn	(662) 270-4100
Microtel Inn	(662) 615-0700
Hotel Chester	(662) 323-5005

Travel:

Air service is available to the following airports:

Golden Triangle Regional (GTR)	15 miles
Tupelo (TUP)	60 miles
Jackson (JAN)	120 miles
Birmingham (BHM)	150 miles
Memphis (MEM)	164 miles

* Shuttle service will be provided to/from GTR.

For more information, please contact:

Dr. Courtney Crist	(662) 325-0852	cac400@msstate.edu
Dr. Byron Williams	(662) 769-9751	b.williams@msstate.edu
Tom Healey	(724) 799-0402	Tom.Healey@idq.com
Bruce Crist	(706) 346-3906	bcrist@semills.com

*For information on Scholarships for Mississippi Companies, please contact Dr. Courtney Crist.

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