



2024 Meat Processing Short Course

DATES: February 27-29 | April 16-18 | June 4-6 | August 20-22

SPANISH ACADEMY DATES: October 8-10

"I can't stress enough the vast amount of ideas and information I received for new products and time savings in my business."

- UltraSource Academy Attendee



**PLEASE JOIN US...
FOR AN INTERACTIVE
HANDS-ON LEARNING
EXPERIENCE AT OUR
UPCOMING...**

MEAT PROCESSING SHORT COURSE

Are you looking to expand your industry network both nationally and internationally, while simultaneously enhancing your meat processing knowledge? If so, the UltraSource Academy is right for you.

The UltraSource Academy is designed so attendees will enhance their understanding of the latest meat processing techniques for maximizing product quality, process efficiency, and in turn, profit margins. The academy format alternates between a classroom setting and our pilot plant, furnished with the latest processing equipment, to ensure participants gain both a scientific and hands-on understanding of meat processing.

This 2 ½ day Short Course provides attendees with the ability to interact with like-minded individuals across different backgrounds and levels of experience. The goal for those in attendance will be to bridge the gap between scientific and practical application, accomplished by gaining knowledge of basic scientific principles through classroom lectures, then applying the science to product specific processes in the pilot plant. There will be social functions each evening to allow participants the opportunity to interact with each other as well as the speakers.

Topics covered during lectures & hands-on pilot plant demonstrations include:

- Casings
- Cooked and smoked sausages
- Dried and semi-dried sausages
- Emulsions
- Fresh sausages
- Ingredient functionality
- Injection and vacuum tumbling
- Principles of packaging
- Smoking and cooking

PILOT PLANT ACTIVITIES & OBJECTIVES

Alternating between the classroom and our fully equipped pilot plant, you will receive personalized training from our professional instructors and hands-on experience while manufacturing a variety of processed meat products including but not limited to:

- Bacon, Jerky, Bone-In and Boneless Hams, Pastrami, Roast Beef, Smoked and Fresh Sausages, Snack Sticks, Bologna & Hot Dogs

Pilot Plant Objectives

Using a Mixer/Grinder & Bowl Chopper

- Learn techniques to extract higher percentages of available protein for better bite and yield during processing
- Learn multiple different ways to make a variety of sausage products
- Learn how to control temperature during emulsifying

Using a Vacuum Tumbler

- Learn to extract proteins, use them as binders for restructured and section-and-formed products
- Learn to greatly reduce cure migration time
- Learn how to vacuum marinate several products at one time with different flavor profiles
- Learn what products can be produced in a vacuum tumbler without the need of other support equipment

Using a Vacuum Stuffer

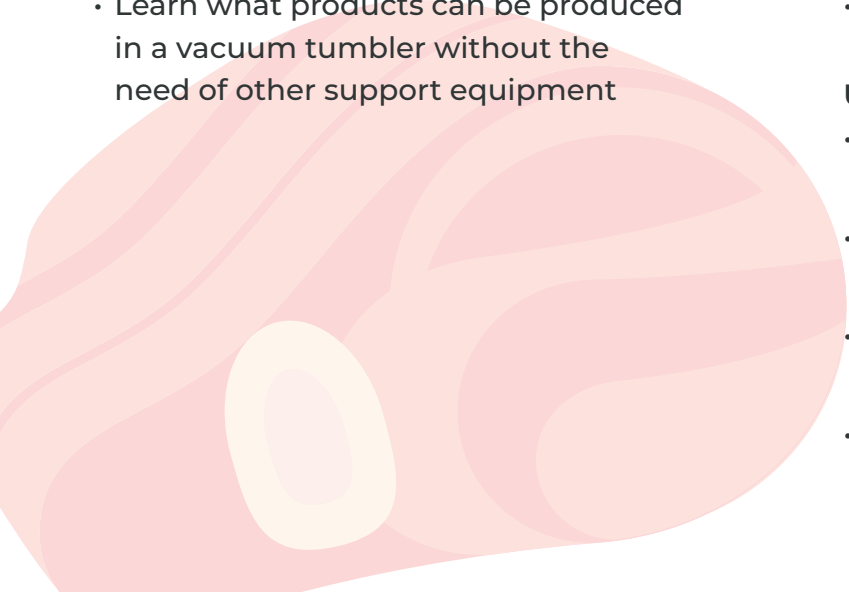
- Learn to link natural, collagen, and cellulose casings
- Learn techniques for increasing linking and portioning accuracy
- Learn the benefits of vacuum stuffing and linking versus other industry methods

Using a Smokehouse

- Learn to program a cook cycle through understanding the principles of the product being thermally processed
- Learn about using relative humidity to increase cooking efficiency
- Learn proper cooking techniques for whole muscle meats (e.g., bacon, brisket, hams, and roast beef)
- Learn new drying techniques

Using a Brine Injector

- Learn to prepare and properly utilize brine and functional ingredients
- Learn about green weight, injection percentages, and yield effects
- Learn about curing times, holding times, and brine temperatures
- Learn to calculate pump percentages



SCHEDULE



Day One & Day Two

- 7:00 AM** Complimentary breakfast options available at hotel
- 8:00 AM** Group departure from hotel to UltraSource (transportation provided)
- Noon** Onsite group lunch
- 5:00 PM** Session ends - return to hotel (transportation provided)
- 6:00 PM** Group departure from hotel to restaurant for dinner (transportation provided)
- 6:30 PM** Dinner in private dining space (casual attire)
- 8:00 PM** Group departure for hotel

Day Three

- 7:00 AM** Complimentary breakfast options available at hotel
- 8:00 AM** Group departure from hotel to UltraSource (transportation provided)
- Noon** Onsite product buffet lunch (including items prepared during the Academy)
- 1:30 PM** Academy concludes transportation to airport*

* Departure flights are to be at or after 3:00 p.m. to allow time to participate in product lunch.

REGISTRATION INFORMATION



Seats will fill up fast and class sizes are limited, so do not delay! Register early to guarantee your spot.

Space is on a first-come, first-served basis upon receipt of the completed [attached registration form](#) and your registration fee. Send your completed registration form via e-mail to Christopher.James@UltraSourceUSA.com or fax 816-360-2013, today!

Registration Fee

- \$3,000 (1st person); \$2,500 (2nd person if hotel room is shared with someone from your company.)
- Your registration fee will be applied toward any new equipment purchase (\$15,000 or more) from UltraSource LLC within thirty-days of the Academy (prior to or after)

Registration Includes

- Two and a half days of interactive classroom and pilot plant instruction
- Three nights (Monday through Wednesday) hotel accommodations.
- Local group transportation arranged by UltraSource:
 - To/From hotel to UltraSource
 - If you wish to go to other locations, you will need to personally coordinate travel
- Group meals include lunch (Tue-Wed-Thurs) & dinner on Tuesday & Wednesday nights

Cancellation

- In order to receive a full refund of your registration fee, UltraSource must receive your cancellation, in writing (email or fax are acceptable), by noon on the Monday three (3) weeks prior to your registered program date. If cancellation is not provided as indicated, you agree to be responsible for charges from the hotel in the amount of \$200 per guest room.

Notes

- Airfare and other travel expenses are attendee's responsibility.
- Children under 17 years of age are not permitted to attend the UltraSource Academy or group meals
- No pets allowed
- UltraSource sponsors a cocktail hour in the private dining rooms at the group dinners on Tuesday and Wednesday evenings
- UltraSource is not responsible for incidentals you may incur outside of group functions listed on the course agenda. This includes, but is not limited to, alcoholic beverages, in-room movie rentals, long-distance telephone charges, etc.
- Additional hotel nights are not included
- Ground transportation outside that listed above is not included
- Unfortunately, we cannot accommodate for Kosher or Halal participants

