UltraSource®
ACADEMY

2019 Meat Processing Seminar

You're cordially invited to attend...

February 19-21, April 9-11, June 18-20, September 17-19
Presentation in Spanish October 15-17

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

THE NEW STANDARD FOR INNOVATION

Please join us...

for an interactive hands-on learning experience at our upcoming

ULTRASOURCE ACADEMY MEAT PROCESSING SEMINAR

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 broaden their understanding of the latest meat processing techniques for maximizing product quality, process efficiency, and in turn, profit margins. The UltraSource 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 a hands-on understanding of meat processing.

This two and a half day seminar provides processors with the ability to interact with like-minded individuals across differing 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 see the science applied 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 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

ULTRASOURCE ACADEMY STEP-BY-STEP TECHNIQUES

Alternating between the classroom and our fully equipped pilot plant, you'll receive personalized training from our professional instructors and hands-on experience while producing sausages, hams, and whole muscle meats, 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 Activities

- Learn proper techniques to extract higher percentages of available protein for better bite and yield
- Learn to control temperature during emulsifying
- Learn to calculate pump percentages

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 Brine Injector

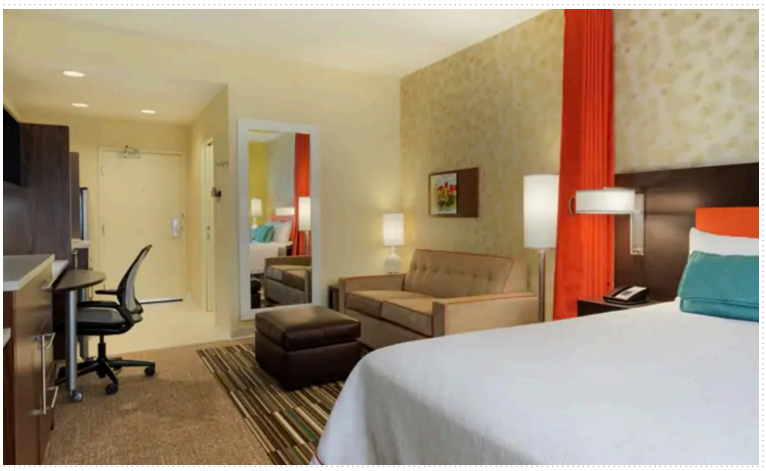
- Learn to prepare and properly utilize brine and functional ingredients
- Learn about green weight, injection percentages, and yield effects
- Learn about curing times, holding times, and brine temperatures

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 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



ULTRASOURCE ACADEMY DAILY AGENDA

Day One: Tuesday

7:00 AM Complimentary breakfast available at hotel
8:00 AM Depart from hotel to UltraSource
Noon Onsite lunch
4:00 PM Day one adjourns - Return to hotel
6:00 PM Depart hotel for dinner
6:30 PM Dinner at Brio Tuscan Grille (casual)
8:00 PM Depart for hotel

Day Two: Wednesday

7:00 AM Complimentary breakfast available at hotel
8:00 AM Depart from hotel to UltraSource
Noon Onsite lunch
4:30 PM Day two adjourns - Return to hotel
6:00 PM Depart hotel for dinner
6:30 PM Dinner at Jack Stack Barbeque (casual)
9:00 PM Depart for hotel

Day Three: Thursday

7:00 AM Complimentary breakfast available at hotel
8:00 AM Depart from hotel to UltraSource
Noon Onsite lunch
1:30 PM Academy concludes/transport to airport

Note: Departure flights are to be at 3:00 p.m. or later to allow time to participate in product lunch and for use of complimentary airport transportation. Unfortunately we cannot accommodate for Kosher or Halal participants.

Seats will fill up fast and class sizes are limited, so don't delay. Register early to guarantee your reservation. Space is on a first-come, first-served basis upon receipt of completed attached registration form and registration fee. Register via e-mail to Penny.Brown@UltraSourceUSA.com or Fax 816.753.4976, today!

Registration Fee: $1,700 (1st person); $1,350 (2nd person if hotel room is shared with someone from your company. 1 Queen Bed Studio room with sleeper sofa).

Note: The registration fee will be applied toward new equipment purchase ($10,000 or more) from UltraSource LLC within thirty days of seminar (prior to or after).

UltraSource Academy registration includes:

- Two and a half days of interactive classroom and pilot plant instruction
- Three nights Monday through Wednesday hotel accommodations at Home2 (complimentary breakfast with options from artisan breakfast to fresh-baked waffles, free WiFi, heated indoor saline pool, fitness facility, self-parking, and steps away from the free Kansas City Streetcar light rail).
- Local group transportation arranged by UltraSource:
  - To/From Home2 hotel to UltraSource
  - To/From the Kansas City Airport (MCI) on Monday and Thursday
  - If you wish to go to other locations, you will need to use Uber or the complimentary hotel shuttle.
- Group meals include lunch (Tue-Wed-Thurs) & dinner on Tuesday & Wednesday nights

Cancellation: In order to receive a full refund of your registration fee, we must receive your cancellation, in writing, by noon on the Monday 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.

Note: 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. UltraSource sponsors cocktail hour in the private dining room at group dinners at local restaurants 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.