

2021 WAMP Convention Educational Program (TENTATIVE AND MAY CHANGE WITHOUT NOTICE)

Thursday, August 26, 2021: Pre-Convention Workshop: “Squeal-to-Meal” Processing Seminar (Held at the UW MSABD building)

- 8:00 am GoRiteway bus departs Marriot West hotel for UW Meat Science & Animal Biologics Discovery building (UW MSABD)
- 8:30 pm Introduction and Welcome
Jeff Sindelar, *University of Wisconsin*
Phil Schmidt, *The Meat Block*
Kent Weigel, *University of Wisconsin*
Steve Ricke, *University of Wisconsin*
- 9:00-11:00 Pork Harvest (2 groups; 1 hour rotation)
- Group A:(MSABD Lecture Hall)
-Presentation on Pork Quality (ante-mortem/stress impact)
Dean Pringle, University of Georgia
- Group B: (MSABD Harvest Floor)
-Stunning options and techniques
1) CO2
2) Electrical
-Slaughter Demonstration
1) Scalding/dehairing
2) Hide pulling-down; Wayne Lautsbaugh Video
3) Hide pulling-up: Jake Sailer
4) Hand knife skinning
5) Air knife skinning (Andy Geiss)
- 11:00-12:30 MSABD Building Tour & Lunch (Sponsored by WI Pork Association)
- 12:30-2:30 Pork Fabrication (2 groups; 1 hour rotation)
- Group A: (MSABD Lecture Hall)
-Presentation on new cuts/trends/etc.
Jim Murray, National Pork Board
- Group B: (MSABD Demonstration Cooler)
-Carcass Fabrication Demonstration
1) Classic fabrication
a) Bone-in: Mitch Monson/Dean Pringle
b) Boneless: Mitch Monson/Dean Pringle

- 2) Innovative fabrication
 - a) New cuts (WI Pork Association, Dean Pringle; Mitch Monson, Jake Sailer)

2:30-3:00 Break

3:00-5:00 Pork Further Processing (2 groups; 1 hour rotation)

Group A: (MSABD Lecture Hall)

-Presentation on standards of identity, regulations, processing technologies

-Nelson Gaydos, American Association of Meat Processors

Group B: (MSABD Demonstration Cooler)

-Pork as a versatile raw material demonstration

1) Fresh Sausage (e.g. bratwursts)

2) Dry-cured (e.g. Coppa, bacon: Rick Reams)

3) Dry-semi dry sausage

4) Whole muscle (ham, bacons, etc.; artery injection)

5) Innovative products (e.g. porketta, porchetta, pig wings, etc.: Jake Sailer)

6) Roasting pigs (Chris Herrman)

7) Muscles used for BBQ (Dean Pringle)

5:00-5:30 Merchandising Pork in the Retail Store
-WI Pork Association

5:30 pm GoRiteway Bus Departs UW-MSABD for Marriot West hotel

Friday, August 27, 2021 --- Held at Marriott West Hotel

8:30 – 9:00 am UW-Madison Meat Science & Animal Biologics Program Update
Jeff Sindelar, University of Wisconsin
Steve Ricke, University of Wisconsin

9:00-9:45 Update on USDA/FSIS Appendix A & B Compliance Guidelines
Jeff Sindelar, University of Wisconsin

9:45-10:30 Finding & Retaining Employees
Chris Young, American Association of Meat Processors

10:30-10:45 BREAK

10:45-11:15 Meat Inspection Update
Cathy Pierce, USDA FSIS

11:15-12:00 Bolstering Your Pork Market
Keri Retallick, WI Pork Association
Jim Murray, National Pork Board

12:00-5:00 p.m. Tradeshow

Saturday, August 28, 2021 --- Held at Marriott West Hotel

1:00-1:45 p.m. AAMP Update
Chris Young, American Association of Meat Processors

1:45-2:30 p.m. Special Guest Presentation
Dean Pringle, University of Georgia

2:30-3:45 p.m. Investing in Your Business for Sustainability & Growth
Moderator: Phil Schmidt, The Meat Block
Investing in People
Tim Haen, Haen Meat Packing
Investing in Infrastructure (e.g. new construction, additions, renovations)
John Franseen, Hewitt's Meat Processing
Investing in Equipment
Doug Reinemann, UW-Madison
Jay Wenter, Handtmann Inc.
John Frohling, ScottPec

3:50 p.m. WAMP Business Meeting