

Tentative Meeting Agenda

March 5-7, 2024

**NC State University/State View Hotel
Raleigh, NC**

Monday March 4, 2024

4:00 p.m. Hotel Check-In

Tuesday March 5, 2024

7:30-7:50 a.m. Meeting Registration

7:50-8:00 a.m. Introductions

8:00-8:15 a.m. **Welcome from Leadership team** Dr. Rich Bonnano and Dr. Siewerdt

8:15-9:00 a.m. **Steps in primary processing**

9:00-9:45 a.m. **Muscle to Meat Conversion/Meat Chemistry**

9:45-10:15 a.m.- **Break - Exhibitor Introductions/Visits**

10:15-11:00 **PAA Best Practices**

11:00-12:00 p.m. **Poultry meat quality and defects**

12:00-1:00 p.m. **Lunch**

1:00-2:00 p.m. **Food Safety and Regulation**

2:00-2:45 p.m. **Antimicrobials applications in poultry meat**

2:45-3:00 p.m. Break

3:00-3:30 p.m. **Chilling systems**

3:30-4:00 p.m. **Marination and Injection Principles**

4:00-4:45 p.m. **Phosphate Alternatives and Clean Label**

4:45 p.m. Adjourn

Wednesday March 6, 2024

8:00-9:00 a.m. **HACCP in processing plants**

9:00-9:30 a.m. **Plant based protein process**

9:30-10:00 a.m. **Cultured meat_current and future**

10:00-10:15 a.m.- **Break and exhibitor visits**

10:15-11:00 **Predictive maintenance in processing plants**
_TBD

11:00-11:30 p.m. **Statistical Process Control TBD**

11:30-12:15p.m. **Primary Processing equipment**

12:15-p.m. Lunch

2:00-5:00p.m. Hands-on Lab

Creation of Marinades & Essential Calculations

Plant Based Meat Applications

Marination & Equipment Troubleshooting

5:00 Adjourn

Thursday March 7, 2024

8:00-11:30 a.m. **Hands On Lab (CEU at Lake Wheeler)**

Primary processing equipment demonstration

Primary processing and cut up demonstration

12:00-1:00 p.m. **Lunch**

1:00-4:30 p.m. Hands On Lab

Clean Label Marinated Meat & Poultry

Principles of Injection–

Batter and breading –

4:30 **Workshop ends**