



Creative Sausage Making

January 12 and 13, 2018

Rosenthal Meat Science and Technology Center
Texas A&M University



Creative Sausage Making

was developed by the processed meats experts at Texas A&M AgriLife after numerous requests for a basic sausage course that would allow a "first timer" to be successful, or a "seasoned" veteran to pick up some new tips. The hands-on workshop will engage participants in important aspects of sausage making from meat selection, ingredients, casings, stuffing, equipment, processing and final finished product. Participants will manufacture their own sausages (smoked and fresh) and have an opportunity to take some home for further evaluation.

This workshop is for those who wish to increase their knowledge and/or gain experience in sausage making. Whether you want to introduce a line of sausage products for your restaurant, or make your own sausage for tailgating parties, this course will help you understand the art and science of sausage making.



Program Agenda

Day 1

- 8:30am Check-in at Rosenthal Meat Science Center
- 9:00am Basic Sausage Making Principles**
Understand the basics of selecting the right meat, ingredient, casings and equipment to manufacture high-quality sausage products
- 10:45 am Break
- 11:00 am **Product Formulation and Processing**
Guidelines in developing sausage formulations
- 12:30 noon **Lunch**
- Product Manufacture**
Hands-on participation by students developing and making small trial batches of different sausages.
- 1:00 pm Fresh sausage products
- 2:30 pm Break
- 2:45 pm Cured and Smoked sausage products
- 4:15 pm Thermal Processing (all products)
What temperatures, cooking cycle, humidity level, etc. will work the best for different sausage applications?
- 4:45 pm Wrap Up-Q/A Session**
- 5:00 pm **Adjourn**

Day 2

- 8:00 am Check-in at Rosenthal Meat Science Technology Center
- 8:30 am **Assessing Product Safety**
Participants will gain awareness of sanitation practices to enhance product safety
- 9:15 am **Resources for Sausage Making, Packaging and Shelf-life**
- 9:45 am Break
- 10:00 am **Assessing Product Quality**
Participants will taste and evaluate sausage products to determine acceptable product quality.
- 11:30 am **Workshop evaluation/Q&A**
- 12:00 noon **Adjourn**

For more information on the Creative Sausage Making workshop or for information on how to register (\$325 per person for early registration), send an email to dgriff@tamu.edu or register on-line at <https://agriliferegister.tamu.edu>. Course developers retain the right to cancel if a minimum number of course participants do not register.



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