

## Overview

The Meat Science & Animal Biologics Discovery program (MSABD) combines classical meat science with a distinguishing emphasis on food safety and the emerging science of biologics in a brand-new state-of-the-art building on the UW-Madison campus. Designed for on-going partnership with industry and limitless flexibility every step of the way from live animal to ready-to-eat product, the program generates new knowledge and innovation and embodies the discovery-to-practice model.

## Examples of Science-to-Practice:

✚ In 2021, in collaboration with other UW-Madison researchers and numerous industry partners, MSABD designed, tested, and validated a new processing method that met the requirements of the USDA's updated Appendix A guidelines and which is used today by industry across the country.

✚ Ongoing research at MSABD is examining the use of bioactive molecules from meat co-products (biologics) to develop treatments for heart diseases. It is believed the value of biologics from a given animal may someday surpass that of the meat.

## Research Suite

The research suite is home to a dynamic group of faculty researchers spanning basic meat science/chemistry to animal biologics to applied meat processing. Highly sophisticated research equipment including HPLCs, colorimeters, texture analyzers, a genetic sequencer, to name a few, enables novel and highly impactful work.

## Educational Spaces

The Discovery Lab, and two lecture halls overlooking refrigerated demonstration spaces connected to the processing plant, host classes, short courses, and even youth meat judging competitions! Sophisticated audiovisual equipment allows attendees and presenters to see and hear everything and participate in live discussion demonstrations.



The first meat science class at UW Madison was taught in 1938.

270 individual and industry donors covered about 40% of the \$57 million MSABD building price tag.

## Bucky's Varsity Meats



The full service retail store stocks a variety of humanely raised and locally sourced meats harvested and processed at MSABD while providing student employees opportunities in retail, marketing, social media, and more.

*"This facility is so much more than a building. It's an ecosystem for collaboration that's going to bring together researchers from many different fields. In partnership with industry, this building will help us develop new technologies, solve problems that industry partners bring to us."*

*Rebecca Blank, UW-Madison Chancellor*



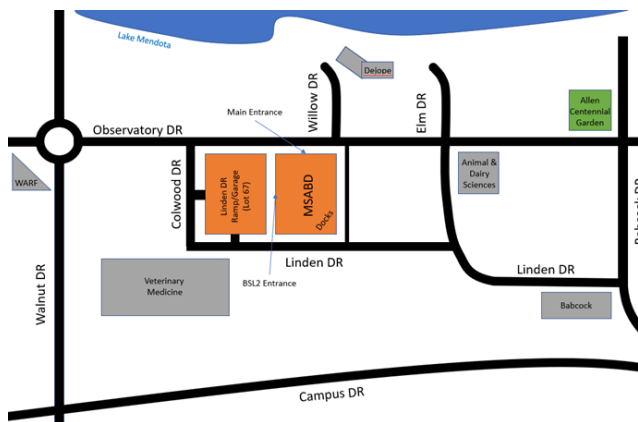


## Processing Plant

The USDA-inspected processing plant handles all major meat and poultry species and contains over 50 pieces of industry relevant meat processing equipment. Staffed by a host of talented undergraduate students training to be the next generation of meat industry leaders, the space plays host to classes, short courses, and industry research and collaborations. Finally, it also supports and supplies samples used in BSL2 and the research suite.

## BSL2 Lab

The biosafety level 2 lab allows for the safe and intentional introduction of pathogens to study the effectiveness of efforts to control diseases like *Salmonella* that impact food safety. From basic microbiological research to meat product or process validation studies - it can all be done under one roof using modern meat processing equipment and current facility design.



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## Meat Science & Animal Biologics Discovery



a program of the



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Animal & Dairy Sciences  
UNIVERSITY OF WISCONSIN-MADISON

## Connect



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