



Program overview

Meat Science & Animal Biologics Discovery (MSABD) is a \$57 million investment made possible by significant support from the State and alumni, businesses, and friends.

It will serve as a hub for problem-solvers looking to improve the meat industry, animal and human health, agriculture, the environment, and overall quality of life in Wisconsin and beyond.

Our mission

- Interact across campus to develop experienced, critical-thinking meat industry leaders;
- Discover new uses for animal components in enhancing animal and human health;
- Provide objective expertise for educating students, scientists and society in wholesome foods derived from animals.

Our strategies

- Train the next generation of meat industry leaders
- Support innovative research interests by leveraging the wealth of multi-disciplinary expertise at UW-Madison
- Provide high impact meat science outreach education
- Promote economic development of the meat industry



Meat Science & Animal Biologics Discovery

UNIVERSITY OF WISCONSIN-MADISON

The Meat Science program has a deep history and a bright future as a result of Wisconsin's rich agriculture industry. This MSABD building serves as a resource to fulfill the mission of the university, to conduct teaching, research and outreach in three programmatic themes:

Meat

From live animals to ready-to-eat products, we study animal welfare, meat quality and processing in our 25,000 sqft USDA-FSIS inspected plant designed for small scale/pilot plant work with industry-leading sanitary design and relevant equipment and operational procedures.

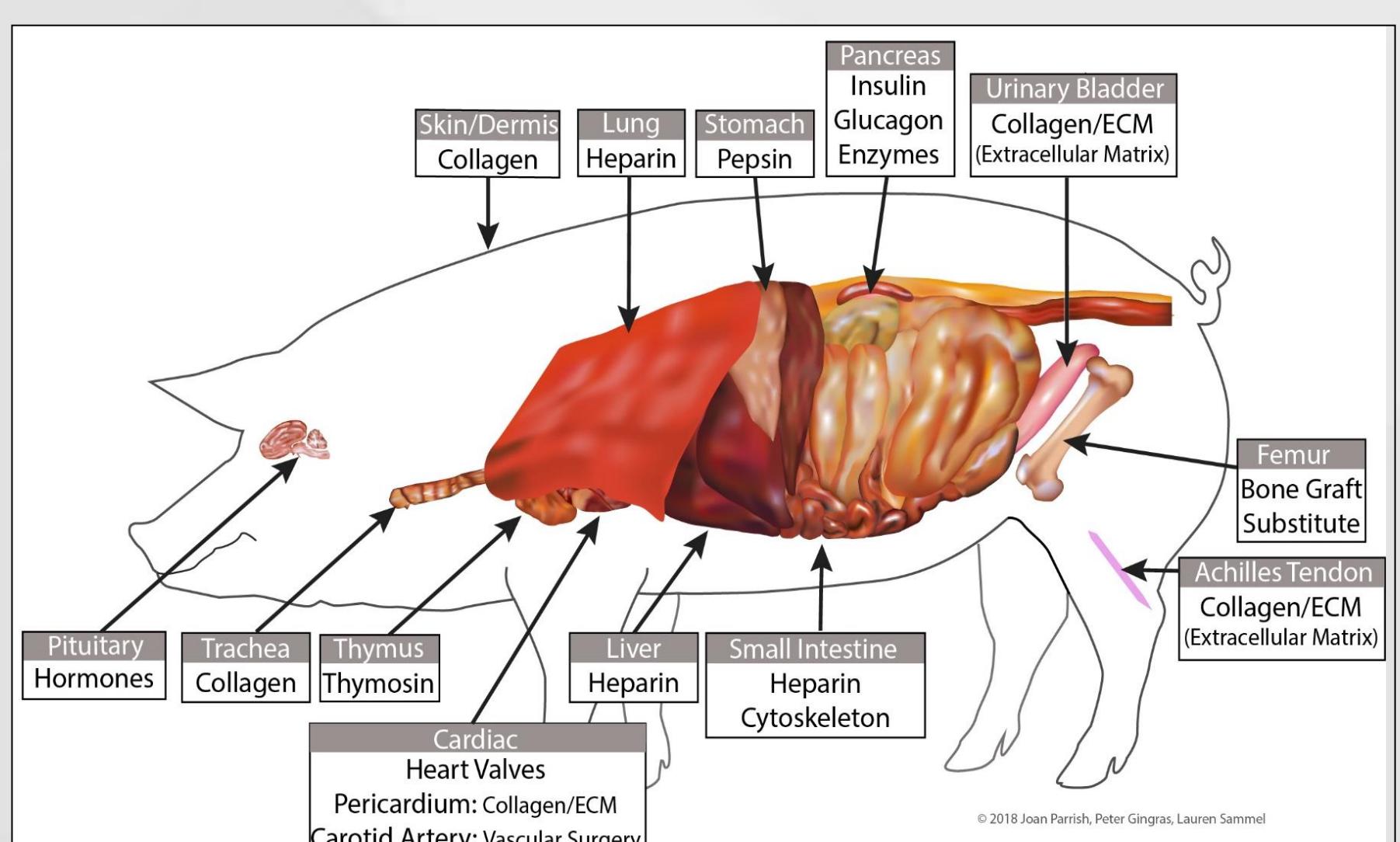


Food Product Safety

In our inclusive biosafety level 2 facility (aka. food safety lab) equipped with a fully functioning microbiology wet-lab and processing spaces and equipment to mimic current industry processes, we develop, test, qualify, quantify, and validate safety standards deemed important for the meat/food industry and consumers.

Biologics

We search to identify value-added molecules or materials derived from animal co-products, including microbes & microbially-derived metabolites, that can be used both in biomedical and animal agriculture to improve health and wellness.



Bringing value to stakeholders (students, industry, consumers, etc.)

Learning

- Offer educational experiences to entice and educate future employees through student coursework and professional development opportunities
- Provide basic and advanced training for food industry professionals
- Custom-tailored, learning objective based training programs available



Research

- Opportunities for partnership in research
 - Facility use, contract work, sponsored research
 - Basic-to-applied research in meat science and animal biologics
 - Product, Process, and Equipment validation for food safety



Application

- Meat & Poultry Processing Plant
- Food Safety Lab
- Research Lab
- Sensory Panel