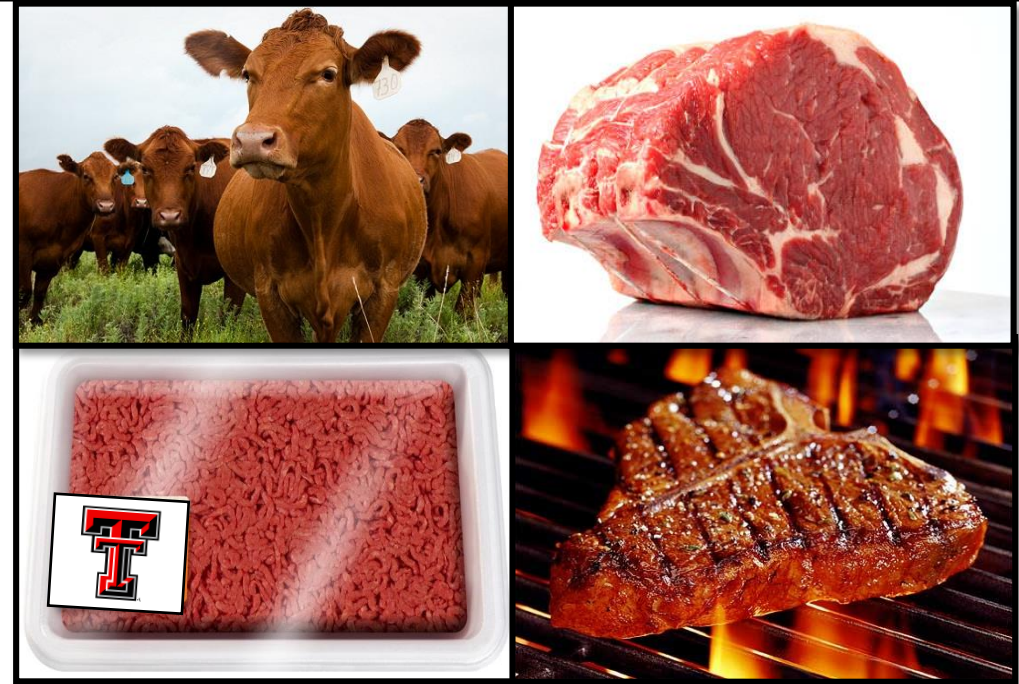


Objectives:

- 1 To provide participants an update on **trends and best practices of production and processing of meat** in order to maximize the **quality, safety and production**.
- 2 To familiarize participants with **new technologies, equipment and ingredients for the development of value added products** with practical "hands-on" and visiting commercial processing plants.
- 3 To prepare participants with **knowledge, criteria and bases to solve problems, optimize processes** in production and processing; and **lead initiatives to develop new products**.



Registration



USD\$ 1,450.00 until September 18th, 2015



USD\$ 1,500.00 until October 2nd, 2015

Discount of \$50 per person if there are 3 or more registrations.

Full name

Title

Company

Email

Address

City

Country

Phone number

Fax

Meat School in Spanish

Update in Added Value; Quality and Safety in
Production and; Processing Meat and Derivatives

October 3-9, 2015

Lubbock, Texas (LBB)



TEXAS TECH
UNIVERSITY.

Department of Animal & Food Sciences
International Center for Food Industry Excellence