Renovating the Meat Science Laboratory

In 2015, Canada’s red meat industry had annual shipments worth $19.4 billion. The University of Guelph has supported the meat and livestock industry for decades with research and training facilities. The Meat Science Laboratory is a unique facility for a Canadian university, operating under Canadian Food Inspection Agency regulations (CFIA), and supporting many of our researchers. The Ontario Agricultural College is looking for $1.25 million in support to help renovate and create a new, state-of-the-art laboratory.

Impact Statement:
The preparation of meat from slaughter to processing offers many opportunities for impactful research and training to improve animal welfare, productivity, and food safety. Faculty and students in the Department of Food Science and the Department of Animal Biosciences rely on the Meat Science Laboratory for research and teaching. The space is also used for extension work to educate producers and processors; engage in service operations for outside agencies, like the Ontario Ministry of Agriculture, Food and Rural Affairs, requiring its specialized facilities, and to assist the local Mennonite community in preparing meat for canning distributed for people in need throughout the world.

By renovating and bringing the Meat Science Laboratory up to industry standard, the University of Guelph can continue to play an integral role in research and training for the industry.

Goals:
The Meat Science Laboratory serves the needs of researchers and students, collaborates with other research institutions and private industry for research in nutrition, genetics, animal production, physiology, meat quality, meat processing and veterinary sciences.

This facility is close to 50 years old, offering an opportunity to renovate and modernize to meet today’s industry standards for animal welfare and food safety.

Renovations of the Meat Science Laboratory will:

- Expand our research in consumer evaluation of processed meat products.
- Upgrade the meat laboratory to continue be the only Canadian university with federally licensed CFIA abattoir.
- Create a separate meat fabrication and processing facilities that is HACCP certified, to prepare Ready-To-Eat meat products.
- Increase our capabilities to train our undergraduate and graduate students and work with meat processing companies in Ontario and across Canada.

Learn more at alumni.uoguelph.ca/funding-priorities or contact alumni@uoguelph.ca