TEXAS BARBECUE PROGRAM

Meat DOWN TO A SCIENCE

THREE BRISKETEERS:

MORE THAN 100 YEARS OF SCIENCE AND TECHNOLOGY MEAT EXPERTISE

Ray Riley, Manager, Rosenthal Meat Science and Technology Center

Jeffrey W. Savell, Ph.D., Vice Chancellor and Dean, University Distinguished Professor, Meat Science, and E.M. "Manny" Rosenthal Chair in Animal Science

Davey Griffin, Ph.D., Professor and Texas A&M AgriLife Extension Meat Specialist

THE TEXAS A&M AGRILIFE MISSION

RESEARCH | TEACHING | EXTENSION

HISTORY: ANSC 307 FIRST TAUGHT IN 1926

- Original Meat Laboratory built in 1932
- Moved into Rosenthal Meat Science and Technology Center in 1983

MEAT SCIENCE FACULTY

Texas A&M is home to
more meat science faculty
than any other University in the world.

MEAT SCIENCE: TEACHING

ANSC 117: Texas Barbecue really is a class!

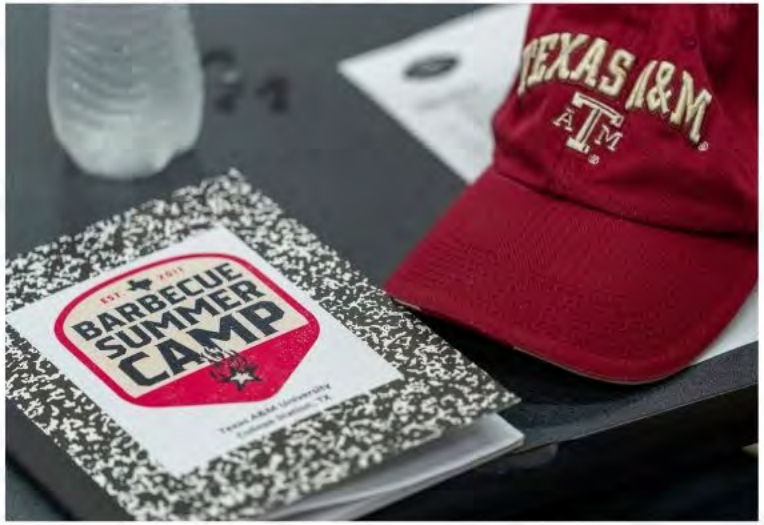
MEAT SCIENCE: HIGH-IMPACT LEARNING (MEAT JUDGING)

MEAT SCIENCE: RESEARCH, BASIC AND APPLIED

MEAT SCIENCE FOR TEXAS: EXTENSION

TEXAS BARBECUE PROGRAM:

UNIVERSITY CLASSES, CAMP BRISKET, BARBECUE SUMMER CAMP



E.M. “MANNY” ROSENTHAL MEAT SCIENCE AND TECHNOLOGY CENTER

Purpose:

- To provide a facility to conduct teaching, research, and public service activities of the Department of Animal Science.
- A comprehensive facility devoted to the development of science and the application of that science to the solution of problems in Animal and Meat Science.

A new era on the horizon:

- Texas A&M-RELLIS Campus
- Expanded capabilities
- Meat and poultry

TEXAS BARBECUE PROGRAM

Let's DIG IN

A TALE OF TWO CUTS...

Brisket:
Inherently tough

Prime Rib:
Inherently tender

TWO BEGINNINGS:

TWO PROCESSES:

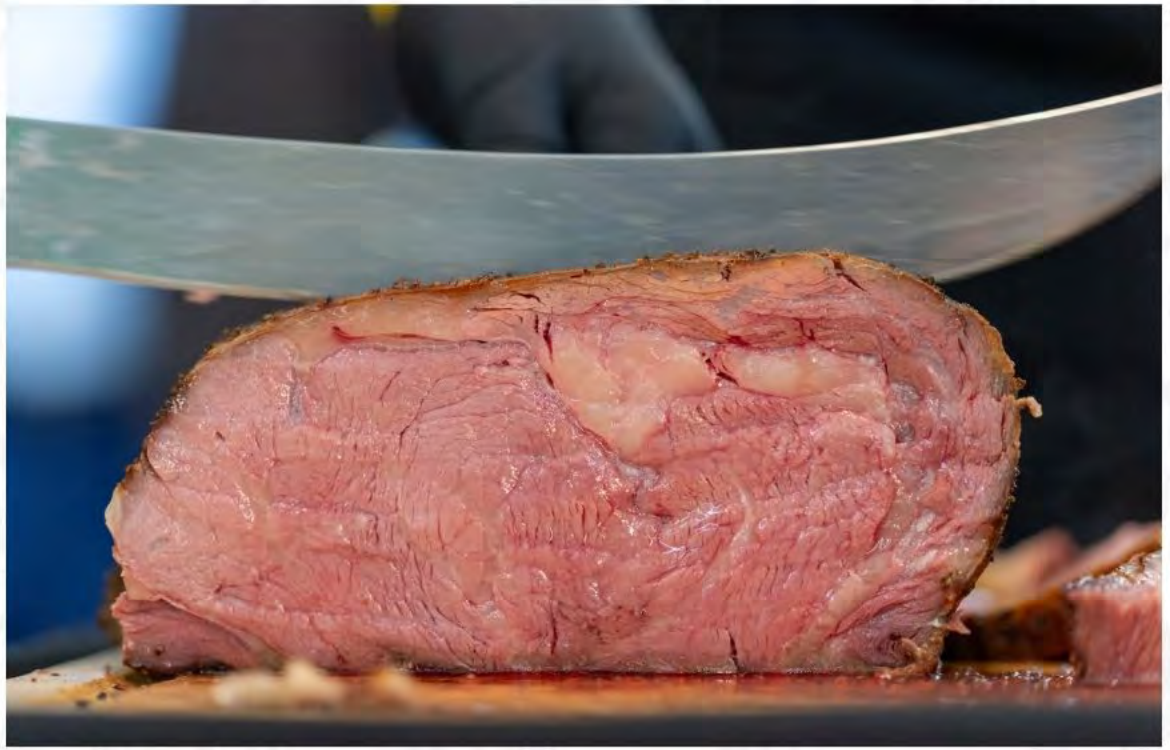
Brisket:

- Low and slow
- More connective tissue
- Convert collagen into gelatin
- Greater degree of doneness

Prime Rib:

- Low and slow
- Less connective tissue
- No conversion needed
- Rare

ONE RESULT: TENDER AND SUCCULENT



TEXAS BARBECUE PROGRAM

Let's EAT