



## Meat Laboratory

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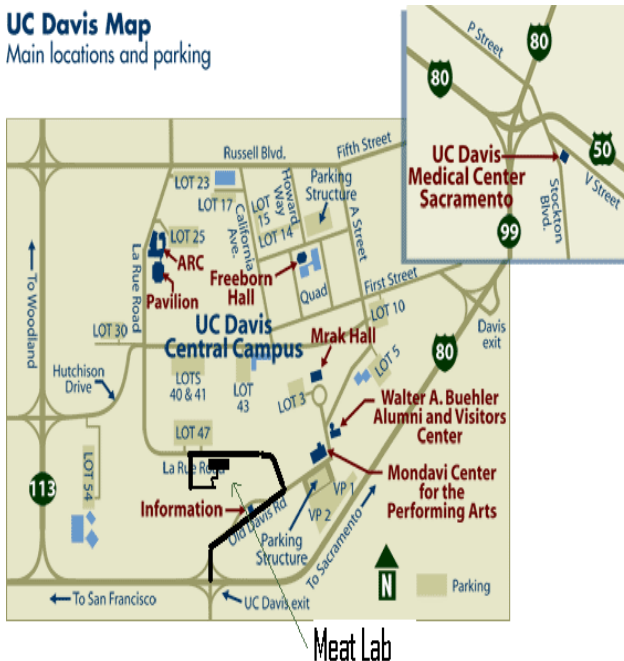
**Website:** <http://animalscience.ucdavis.edu/facilities/meat.htm>

### Location:

The Meat Lab is located on the south edge of the UC Davis Loop in the Harold Cole Facility Building "C", directly south of Meyer Hall across La Rue Road. Entrance to the lab is from the southeast end near the loading dock.

### UC Davis Map

Main locations and parking



## STAFF and STUDENTS

The Meat Lab is run by Caleb Sehnert, who performs the daily functions of the Meat Lab along with teaching duties. The plant is staffed by a manager and student employees who assist throughout slaughter, processing, & sales. Students receive hands-on training in slaughter, fabrication, sanitation, and further processing of meat and meat products while they are enrolled in Animal Science 49 and internship programs at the Meat Lab. During most quarters there are approximately 20 students working in those classes.

## RESEARCH

Many researchers in the Department of Animal Science as well as other departments on campus use the facility for their research. Sample collections are performed at the Meat Lab on projects in the fields of Animal Science, Food Science, Reproductive Physiology, Endocrinology, Molecular Biology, Nutrition, Veterinary Medicine, Entomology, and Microbiology to name a few. Some of the types of samples collected at the Meat Lab range from whole carcasses to blood for mosquito food.

## TEACHING

Animal Science classes with labs taught at the Meat Lab:

ANS 1, ANS 2, ANS 21, ANS 22, ANS 120 and ANS 145.

Animal Science classes taught at the Meat Lab:

ANS 49, ANS 92, and ANS 192.

Classes from other Departments that use the Meat Lab:

FST 108

### Questions?

Stop by or give us a call.

Write To Us:

**Meat Laboratory**  
**Department of Animal Science**  
**University of California**  
**One Shields Avenue**

# UC DAVIS

## ANIMAL SCIENCE

### MEAT LAB

The UC Davis Meat Lab is a federally inspected meat processing plant located on the UC Davis campus in the Harold Cole Facility for the Study of Biology of Large Animals.

The Meat Lab is part of the Department of Animal Science and is used for teaching and research activities. It is a 5000-square-foot facility containing a multi-species kill floor, carcass coolers, processing room, cutting room, analytical lab, classroom, and freezers.

"Eat Beef —  
 The West Wasn't  
 Won on Salad"



# Meat Laboratory

## Production and Sales:

Annual production level is approximately 600-800 total head of all four red meat species, which includes beef, hogs, sheep and goats. The Meat Lab also processes carcasses into extra-lean ground beef, home-made pork sausage, and other retail meat products.

The Animal Science Meat Lab appreciates your support, THANK YOU!

## Sales Hours:

Thursday & Friday ~ 1:00pm – 5:30pm

Closed University Holidays

Cash or Check ONLY



California Association of Meat Processors  
Collegiate Champions 2008 - 2015

## Products:

### BEEF

- Tri Tip Plain
- Marinated Yukon Gold Tri-Tip
- Marinated Cajun Tri-Tip
- Marinated Wine & Spice Tri-Tip
- Boneless Ribeye
- Bone-in Ribeye
- T-Bone Steak
- Porterhouse Steak
- Strip Steak
- Filet Mignon
- Chuck Steak
- Chuck Roast
- Top Sirloin Steak
- Sirloin Cap Roast
- Ground Beef
- Brisket
- Flank
- Flat Iron Steak

### PORK

- Spareribs
- Baby Back Ribs
- Memphis Style Baby Back Ribs
- Boston Butt Roast
- Tenderloin
- Sirloin Roast
- Aggie Prime Loin Roast
- Marinated Wine & Spice Tenderloin

### CHICKEN BREAST BONELESS SKINLESS

- Rotating Marinades:
  - Jamaican Style Jerk
  - Memphis Style
  - Cheese & Garlic
  - Teriyaki
  - Spicy Spanish Style
  - Santa Fe Style Chili Lime

## Products:

### LAMB

- Ground Lamb
- Loin Chops
- Frenched Rack
- Leg Boneless
- Riblets
- Sirloin Roast
- Shoulder Chop
- Shank
- Breast

### FROZEN BULK SAUSAGE

- Breakfast Sausage
- Chorizo
- Zesty Italian

### SPECIALTY ITEMS

- Ham Steak Pork
- Smoked Bone In Pork Chop
- Bacon-Sliced Pork
- Bacon Ends
- Linked Sausage:
  - Hot Links
  - Cheddar Bratwurst
  - Swiss & Broccoli Brat
- Linked Sausage (cont.):
  - Jalapeno Cheddar Brats
  - Merguez Lamb & Pork
  - Kielbasa
  - Chili Cheese
  - Marzen Beer Brat
  - Swiss & Broccoli Brat
  - Linguisa

### OTHER ITEMS

- Quail Eggs
- Chicken
- Eggs
- Cheese:
  - Cheddar
  - Jalapeño Jack
  - Habanero Jack

### SEASONAL ORDERS

Smoked Whole Turkey (Thanksgiving)

Standing Rib Roast (Available in 3, 4, or 7 rib)

*(Special orders available upon request.)*