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.

Location:
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UC Davis Map
Main locations and parking

Meat Laboratory

Meat Lab Manager: Caleb Sehnert
Phone: (530) 752-7410
Email: csehnert@ucdavis.edu
Website: http://animalscience.ucdavis.edu/facilities/meat.htm

Meat Laboratory

“The West Wasn’t Won on Salad”

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.

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, and 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
**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, homemade 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

<table>
<thead>
<tr>
<th>Products:</th>
<th>BEEF</th>
<th>LAMB</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Tri Tip Plain</td>
<td>- Filet Mignon</td>
<td>- Ground Lamb</td>
</tr>
<tr>
<td>- Marinated Yukon Gold Tri-Tip</td>
<td>- Chuck Steak</td>
<td>- Loin Chops</td>
</tr>
<tr>
<td>- Marinated Cajun Tri-Tip</td>
<td>- Chuck Roast</td>
<td>- Frenched Rack</td>
</tr>
<tr>
<td>- Marinated Wine &amp; Spice Tri-Tip</td>
<td>- Top Sirloin Steak</td>
<td>- Leg Boneless</td>
</tr>
<tr>
<td>- Boneless Ribeye</td>
<td>- Sirloin Cap Roast</td>
<td>- Riblets</td>
</tr>
<tr>
<td>- Bone-in Ribeye</td>
<td>- Ground Beef</td>
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</tr>
<tr>
<td>- T-Bone Steak</td>
<td>- Brisket</td>
<td></td>
</tr>
<tr>
<td>- Porterhouse Steak</td>
<td>- Flank</td>
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</tr>
<tr>
<td>- Strip Steak</td>
<td>- Flat Iron Steak</td>
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<tr>
<td></td>
<td>PORK</td>
<td></td>
</tr>
<tr>
<td>- Spareribs</td>
<td>- Tenderloin</td>
<td>- Ham Steak Pork</td>
</tr>
<tr>
<td>- Baby Back Ribs</td>
<td>- Sirloin Roast</td>
<td>- Smoked Bone In Pork Chop</td>
</tr>
<tr>
<td>- Memphis Style Baby Back Ribs</td>
<td>- Aggie Prime Loin Roast</td>
<td>- Bacon-Sliced Pork</td>
</tr>
<tr>
<td>- Boston Butt Roast Loin Chops</td>
<td>- Marinated Wine &amp; Spice Tenderloin</td>
<td>- Linked Sausage (cont.):</td>
</tr>
<tr>
<td></td>
<td>CHICKEN BREAST BONELESS SKINLESS</td>
<td></td>
</tr>
<tr>
<td>Rotating Marinades:</td>
<td>- Jamaican Style Jerk</td>
<td>- Jalapeno Cheddar Brats</td>
</tr>
<tr>
<td>- Memphis Style</td>
<td>- Spicy Spanish Style</td>
<td>- Merguez Lamb &amp; Pork</td>
</tr>
<tr>
<td>- Cheese &amp; Garlic</td>
<td>- Santa Fe Style Chili Lime</td>
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</tr>
<tr>
<td>- Teriyaki</td>
<td></td>
<td>- Chorizo</td>
</tr>
</tbody>
</table>

**FROZEN BULK SAUSAGE**
- Breakfast Sausage
- Zesty Italian

**SPECIALTY ITEMS**
- Ham Steak Pork
- Linked Sausage (cont.):
  - Jalapeno Cheddar Brats
  - Merguez Lamb & Pork
- Bacon-Sliced Pork
- Kielbasa
- Bacon Ends
- Chili Cheese
- Linked Sausage:
- Hot Links
- Swiss & Broccoli Brat
- Cheddar Bratwurst
- Linguisa
- Swiss & Broccoli Brat

**OTHER ITEMS**
- Quail 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.)