2026 Short Courses Dates:
April 21 - 22, 2026 • August 18 - 19, 2026
October 20 - 21, 2026

FUSION TECH
ftiinc.org

Short Course Overview
Marination and Thermal Processing 101

Marination 101:

In our Marination 101 short course, we spend about 4 hours discussing items such as water quality and its potential effects on yield, shelf life and product quality; the different classes of ingredients we use, how they interact and why it is important to add them in specific ways; the importance of temperature control; potential pitfalls in the execution of marination technology at the plant level; how injectors and tumblers actually work and the positives and negatives of each platform as well as why we often use them in sequence. We also discuss brine making systems and what works and what doesn't and the "why" behind it.

This is not designed to be a sales pitch for any particular brand, other than our 2 hours of hands-on training with our Henneken equipment following the four hours of class time, we focus on the overall process and application of marination technology.

We've taught this course in more than 30 countries to folks in the C-suite to hourly workers and while it is a bit in-depth on chemistry, biology and physics our take home message is one that the attendants can take home to their plants and execute daily. We approach this coarse from an operations stance; everyone on our team has been in operations, plant management and/or R&D for some of the largest protein companies in the world.

Thermal Processing 101:

The Fusion Tech Thermal Processing Short Course covers a wide range of topics including principles of oven design, key attributes of thermal processing, smoking technology, heating sources, oven controls, truck/cart design, USDA Appendix A, developing cook cycles, etc. We primarily focus on the science and technology of thermal processing.

One of the key discussions include the importance of temperature, airflow, and humidity control within the oven and how each attribute contributes to produce consistent and quality product while maximizing throughput and yields. The end of the course we discuss how to include all the information available to create cooking schedules for different types of products and "why" each step is created.

Instructors

Jason Jordan

Jason is recognized as an industry expert in the field of protein marination and marination technology. His real-world approach to the topic is based on his academic and industry experiences as a classically trained meat scientist, with 15+ years of experience in R&D and new product development, plant operations management, and as a Process Consultant for food purveyors in nearly 30 countries throughout the world.

Nick Brown

Nick is a classically trained meat scientist who holds a Master's Degree in Meat Science from the University of Nebraska. Nick specializes in thermal processing, product development, and process improvement. Working with some of the leading industry experts in dry sausage production, Nick brings 15+ years of industry experience to the table. Nick has held positions in R&D, plant operations management, and process improvement for some of the largest meat processors. This experience has been valuable to customers by helping them develop solutions to many issues. His approach with customers is always "Science First" before "Sales."

REGISTER TODAY!

www.ftiinc.org/short-course

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