

UNIVERSITY OF TENNESSEE INSTITUTE OF AGRICULTURE CENTER FOR PROTEIN INNOVATION

Our mission to provide teaching, research and outreach comes together in the Center for Protein Innovation, a state-of-the art meat processing facility that will support industry producers and operators, train current and future leaders, and ultimately impact consumers across Tennessee and beyond.

The facility, located as part of the East Tennessee AgResearch and Education Center, will include classroom space, animal harvest rooms for livestock and poultry, research laboratories, and a large teaching processing room for meat fabrications and cured and smoked products.

TEACHING

UTIA educates the future leaders in agriculture, and the Center for Protein Innovation will focus on workforce development to sustain and expand the Tennessee meat fabrication and processing industry. Students in the Herbert College of Agriculture and the College of Veterinary Medicine will learn and work within the facility, and there will be opportunities for Tennessee College of Applied Technology, 4-H and Youth Development, and vocational agriculture students. The facility will provide in-service training of Extension agents on end-product development and training for staff personnel of meat processing facilities across Tennessee (HACCP certification).

RESEARCH

UTIA faculty, staff and students will conduct research to enhance the quality and safety of Tennessee meat products and increase industry adaptability and resiliency during times of duress. This facility will allow demonstration practices that may be implemented to maintain the health and biosecurity for workers during pandemics. New product development, nutrition trials and genomics, waste management and methane production, food safety, reduction of water usage and equipment maintenance and cleaning are all areas that will be studied on site.

OUTREACH

UTIA serves as a leader in providing educational and economic development support to producers and operations. The facility will directly support the goals of our livestock industries by increasing the use, value, and safety of Tennessee meat products, improving the strength and resiliency of the Tennessee meat industry. All meats will be included, and industry stakeholders will be involved in further design and planning of the facility.

