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Understand the materials, equipment and applications behind meat packaging.

Packaging of Meat is a practical, science-based online course that provides a working understanding of meat packaging, from the science of the product to packaging materials, methods, equipment, automation and environmental considerations.

Developed through collaboration with meat processors, packaging suppliers, academic experts and industry professionals, the course connects packaging fundamentals with real-world meat industry applications.

Why Take This Course?

- **Understand packaging materials** - Learn what common materials do and why their properties matter.
- **Connect packaging to meat quality** - See how product characteristics influence packaging performance and shelf life.
- **Explore packaging methods** - Understand common packaging systems and where they are used.
- **See packaging equipment in action** - Learn how major equipment types work and fit into production.
- **See the big picture** - Understand how product, distribution, equipment, automation and sustainability influence packaging decisions.

What You Will Learn

- The purpose and function of meat packaging
- How meat science relates to packaging performance and shelf life
- Common packaging materials and their functional properties
- Vacuum, MAP, overwrap, form-fill-seal and other packaging methods
- How major types of packaging equipment work
- Primary, secondary and tertiary packaging across the supply chain
- Equipment integration, automation and environmental considerations

Who Should Take It?

Ideal for meat industry professionals, packaging and equipment suppliers, operations and QA teams, product development, purchasing, sales and technical service professionals, and students or early-career professionals who need a practical understanding of meat packaging.

Course at a Glance

6 Modules

100% Online

Self-Paced

Certificate of Completion

Time to Complete: 2-2.5 Hours

Pricing: \$30 member | \$45 nonmember | \$10 student | +\$10 certificate

Five complimentary seats are included for each Sustaining Partner above Gold at launch.

Group pricing rates begin at 10 seats, regardless of partner status.

Questions? For questions, contact AMSA at information@meatscience.org.