## **Meat Science Innovation Center**

## Honoring Ron Richard

The Meat Science and Innovation Center Facility, estimated at \$14.1 million, will support the on-going needs of faculty and students in the College of Agricultural and Life Sciences (CALS) and of the meat science and livestock management industries in the State of Idaho. The proposed facility will replace an aging and inadequate facility with a state-of-the-art, USDA inspected and certified facility. It will support teaching, research and outreach across all aspects of the meat science industry, from harvest to packaging. The facility will provide students with experiential learning opportunities, and it will support research opportunities spanning multiple disciplines, including materials and system science, genetics, microbiology, biochemistry and livestock management. It will also be the new home to Vandal Brand Meats. The facility as currently planned is approximately 11,000 sf. The total project cost, all phases, is currently estimated at \$14,100,000. This includes \$1,131,800 in processing equipment.



Figure 1 Design by CKA/Anderson Mason Dale Architects

Design was completed by Castellaw Kom Architects and Anderson Mason Dale Architects. Ginno Construction, Coeur d'Alene, is the Construction Manager. A groundbreaking ceremony occurred on October 14, 2023 with scheduled completion by the fall of 2025.

Construction Webcam is available.

https://app.truelook.cloud/?code=ceokgaev6k7b2epky8ngxynln Once the user copies and pastes the link into their browser, the site will open to a Still Camera Shot. For live streaming, Click on the Arrow Icon button in the upper right corner. To end live stream, click on the Square icon button in the upper right corner.

U of I receives federal grant to help fund meat science lab

https://www.postregister.com/news/local/u-of-i-receives-federal-grant-to-helpfund-meat-science-lab/article b2bb5eda-ab35-11ee-bba5-1b701de465d9.html