



Programme
55th International Congress of Meat Science and Technology
Meat - Muscle, Manufacturing and Meals
Venue: Bella Centre

Sunday, August 16, 2009

- 14:00 - Registration, Bella Centre
- 18:00 - Welcoming reception
Venue: The Danish Society of Engineers (IDA)

Monday, August 17, 2009

08:00 – 09:00 Registration

09:00 – 10:10 Opening session
(Auditorium)
Dr Svend Erik Sørensen, Vice President, Danish Crown

09:00 – 09:10 Official opening by HRH Prince Joachim

09:10 – 09:40 *Innovation in the food sector – from research to implementation*
Dr Hal MacFie, Sensory and Consumer Science

09:40 – 10:00 *The landscape of Danish meat research*
• *link between the meat industry and research & development*
Associate Professor Alan Friis, Technical University of Denmark

10:00 – 10:10 *Welcome/introduction to the scientific programme*
Dr Lars Hinrichsen, Managing Director, Danish Meat Research Institute

10:10 – 10:30 Poster viewing and coffee

10:30 – 12:30 Plenary session A: The value chain within meat production
(Auditorium)
Chair: Professor Klaus Grunert, MAPP/Aarhus University

10:30 – 11:10 *Alignment between chain quality management and chain governance in EU pork chains: A transaction-cost-economics perspective*
Dr.ir. Nel Wognum, Wageningen University

11:10 – 11:50 *Sustainable meat production in a global perspective*
• *issues and options in addressing the environmental consequences of livestock sector's growth*
Dr Pierre Gerber & Dr Theun Vellinga, FAO

11:50 – 12:30 *Production systems – an example from Brazil*
Professor José Bento Sterman Ferraz, Universidade de São Paulo

12:30 – 13:30	Lunch
13:30 – 15:00	Plenary session B: Muscle biology & biochemistry (Auditorium) Chair: Professor Anders H. Karlsson, University of Copenhagen
13:30 – 14:15	<i>Tenderness – an enzymatic view</i> Dr Tim Parr, Nottingham University
14:15 – 15:00	<i>A second look into fibre typing - relation to meat quality</i> Dr Louis Lefaucheur, INRA
15:00 – 15:40	Poster viewing and coffee
15:40 – 17:20	Parallel sessions
15:40 – 17:20	Parallel session 1: Growth and metabolism (Auditorium) Dr Louis Lefaucheur, INRA
15:40 – 16:00	<i>Muscle growth</i> Research Professor Niels Oksbjerg, Aarhus University
16:00- 16:20	<i>"Meat omics"</i> Associate Professor René Lametsch, University of Copenhagen
16:20 – 16:40	<i>Glycolytic potential – possible methods for changing the glycolytic potential</i> Dr Catherine Larzul, INRA, Clermont Ferrand
16:40 – 16:50	Selection from abstracts
16:50 – 17:00	Selection from abstracts
17:00 – 17:10	Selection from abstracts
17:10 – 17:20	Selection from abstracts
15:40 – 17:20	Parallel session 2: Protein oxidation (Auditorium) Dr Jacob Holm Nielsen, Research director, Aarhus University
15:40 – 16:00	<i>Protein oxidation</i> Professor Steven M. Lonergan, Iowa State University
16:00 – 16:20	<i>Modified Atmosphere Packaging and oxidation</i> Dr Marianne Lund Lametsch, Postdoc, University of Copenhagen
16:20 – 16:40	<i>Feeding and oxidation of meat constituents</i> Dr.ir. Katleen Raes, The University College West Flanders (HOWEST)
16:40 – 16:50	Selection from abstracts
16:50 – 17:00	Selection from abstracts
17:00 – 17:10	Selection from abstracts
17:10 – 17:30	Selection from abstracts

Tuesday, August 18, 2009

08:30 – 10:00 Plenary session C: Manufacturing technology
(Auditorium)
Chair: Dr Svend Erik Sørensen, Vice President, Danish Crown

08:30 – 9:15 *The role of robotics in the future meat industry*
Dr Pétur Guðjónsson, Director, Marel

9:15 – 10:00 *Manufacturing technology in the Danish pig slaughter industry*
Dr Lars Hinrichsen, Managing Director, Danish Meat Research Institute

10:00 – 10:40 Poster viewing and coffee

10:40 – 12:20 Parallel sessions

10:40 – 12:20 Parallel session 3: Robotics and process control
(Auditorium)
Chair: Dr Pétur Guðjónsson, Director, Marel

10:40 – 11:00 *Next generation of robots for slaughter, cutting and boning*
Dr med vet Matthias Moje, MRI, Federal Research Institute for Nutrition and Food, Kulmbach

11:00 – 11:20 *The Evolution of Robotics and Process Control in Primal Packaging*
Dr Joseph Fiondella, Director, Sealed Air

11:20 – 11:40 *Use of image analysis (CT, MR and Ultrasound)*
Dr Lars Bager Christensen, Senior Specialist, Danish Meat Research Inst.

11:40 – 11:50 Selection from abstracts

11:50 - 12:00 Selection from abstracts

12:00 – 12:10 Selection from abstracts

12:10 – 12:20 Selection from abstracts

10:40 – 12:20 Parallel session 4: Process technology
(Auditorium)
Chair: Professor Eva Tornberg, Lund University

10:40 – 11:00 *Nano in meat technology*
Professor Björn Bergenståhl, Lund University

11:00 – 11:20 *Dried meat products – new technologies incl. high pressure*
Dr Jacint Arneau, IRTA

11:20 – 11:40 *Electroheating of meat and meat products: ohmic and radiofrequency applications*
Dr James Lyng, University College Dublin

11:40 – 11:50 Selection from abstracts

11:50 - 12:00 Selection from abstracts

12:00 – 12:10 Selection from abstracts

12:10 – 12:20 Selection from abstracts

12:20 – 13:30	Lunch
13:30 – 15:00	Plenary session D: Food safety (Auditorium) Chair: Dr Peter Wareing, Leatherhead Food, UK
13:30 – 14:15	<i>Hot issues linked to legislative aspects</i> • reflection on cost-benefit, use of resources, future trends Professor Patrick Wall, University College Dublin
14:15 – 15:00	<i>Danish initiatives to improve the safety of meat products</i> Dr Henrik Wegener, Head of Institute, Technical University of Denmark
15:00 – 15:40	Poster viewing and coffee
15:40 – 17:20	Parallel sessions
15:40 – 17:20	Parallel session 5: Assessing and managing risk - HACCP and risk assessment (Auditorium) Professor Patrick Wall, University College Dublin
15:40 – 16:00	<i>HACCP</i> Dr Peter Wareing, Leatherhead Food
16:00 - 16:20	<i>Listeria monocytogenes in meat products - shedding light on an emerging pathogen</i> Professor Colin Hill, University College Cork, Ireland
16:20 – 16:40	<i>Risk assessment</i> Dr Tine Hald, Head of Research, Technical University of Denmark
16:40 – 16:50	Selection from abstracts
16:50 – 17:00	Selection from abstracts
17:00 – 17:10	Selection from abstracts
17:10 – 17:20	Selection from abstracts
15:40 – 17:20	Parallel session 6: New and emerging food safety risks - microbial, chemical and physical hazards (Auditorium) Chair: Dr Henrik Wegener, Head of Institute, Technical University of Denmark
15:40 – 16:00	<i>Migration</i> Dr Jens Højslev Petersen, Senior Scientist, Technical University of Denmark
16:00 – 16:20	<i>Detection of foreign bodies in meat and meat products</i> Dr Takashi Abe, Anritsu Industrial Solutions
16:20 – 16:40	<i>Application of nano particles in the food industry and the attendant food safety issues</i> Dr Quasim Chaudhry, Senior Scientist, Central Science Laboratory, UK
16:40 – 16:50	Selection from abstracts
16:50 – 17:00	Selection from abstracts
17:00 – 17:10	Selection from abstracts
17:10 – 17:20	Selection from abstracts

Wednesday, August 19, 2009

08:30 – 10:00 **Plenary session E: Eating quality – from gene to gastronomy**
(Auditorium)
Chair: Professor Kerstin Lundström, Swedish University of Agricultural Sciences,

8:30 – 09:15 *European citizen and consumer attitudes and preferences regarding beef and pork*
Professor, dr.ir. Wim Verbeke, Gent University

09:15 – 10:00 *Production systems and influence on eating quality*
Dr Michel Bonneau, INRA

10:00 – 10:40 Poster viewing and coffee

10:40 – 12:20 **Parallel sessions**

10:40 – 12:20 **Parallel session 7: Meat and gastronomy**
(Auditorium)
Chair: Professor Leif Skibsted, University of Copenhagen

10:40 – 11:00 *Sensory aspects of meals including meat*
Dr Margit Dall Aaslyng, Senior Specialist, Danish Meat Research Institute

11:00 – 11:20 *Molecular gastronomy and sensory science*
Associate Professor Michael Bom Frøst, University of Copenhagen

11:20 – 11:40 *Meat preparation and eating quality*
Dr Jennifer Aalhus, Lacombe Research Center

11:40 – 11:50 Selection from abstracts

11:50 – 12:00 Selection from abstracts

12:00 – 12:10 Selection from abstracts

12:10 – 12:20 Selection from abstracts

10:40 – 12:20 **Parallel session 8: Microbial and chemical spoilage**
(Auditorium)
Chair: Dr Elisabeth Borch, Director, SIK – The Swedish Institute for Food and Biotechnology

10:40 – 11:00 *Requirements to shelf life of fresh meat and processed meat*
Dr Anette Granly Koch, Program Manager, Danish Meat Research Institute

11:00 – 11:20 *Modelling shelf life of fresh meat - practical experience*
Dr Tony Pleasants, AgResearch, New Zealand

11:20 – 11:40 *Colour stability in fresh meat*
Professor Melvin Hunt, Kansas State University

11:40 – 11:50 Selection from abstracts

11:50 – 12:00 Selection from abstracts

12:00 – 12:10 Selection from abstracts

12:10 – 12:20 Selection from abstracts

12:20– 13:15 Lunch

13:15 – 14:15 Parallel sessions

13:15 – 14:15 Parallel session 9: Meat in nutrition

(Auditorium)

Chair: Professor Arne Astrup, University of Copenhagen

13:15 – 13:35 *Meat, protein and obesity*

Professor Stephan Rössner, Obesity Unit, Karolinska University Hospital Huddinge

13:35 – 13:55 *Salt content in meat products – health aspects*

Dr Theo J. Verkleij, TNO Quality of Life

13:55 – 14:05 Selection from abstracts

14:05 – 14:15 Selection from abstracts

13:15 – 14:15 Parallel session 10: Meals

(Auditorium)

Chair: Dr Susanne Støier, Research Manager, Danish Meat Research Inst.

13:15 – 13:35 *Sociological aspects of meat in meals - cultural impacts and meal patterns*

Associate Professor Katherine O'Doherty Jensen, University of Copenhagen

13:35 – 13:55 *Protein technology, health and satiety - meat products*

Dr Tim Lambers, Nizo

13:55 – 14:05 Selection from abstracts

14:05 – 14:15 Selection from abstracts

14:15 – 15:00 Poster viewing and coffee

15:00 – 16:15 Plenary session F: Health & meat intake

(Auditorium)

Chair: Professor Arne Astrup, University of Copenhagen

15:00 – 15:45 *Biomarkers of meat intake/nutrigenomics*

Professor Lars Dragsted, University of Copenhagen

15:45 – 16:30 *Meat and cancer*

Professor Lynette Ferguson, Auckland Cancer Society Research Centre

16:30 – 17:20 Plenary session G: Hot topic - Castration/entire males

(Auditorium)

Chair: Dr Michel Bonneau, INRA

Castration or production of entire males – threats and possibilities

Dr Ronald Klont, Vion Food Group

Detection of boar taint – need for harmonised methods and rapid methods

Dr John-Erik Haugen, Senior Scientist, Nofima

17:20 – 17:30 Closing remarks

Congress Dinner (Frederiksberg City Hall)

Thursday, August 20, 2009

Technical tours

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| Tour 1 | Danish Crown, Horsens |
| Tour 2 | University of Copenhagen, Technical University of Denmark |
| Tour 3 | Danish Meat Research Institute etc. |

Friday, August 21, 2009

Workshops, University of Copenhagen

Q-PorkChains (Professor Anders Karlsson)

ProSafeBeef (Professor Declan Troy)

PathogenCombat (Professor Mogens Jakobsen)

DioGenes (Professor Arne Astrup)

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