Full Program PhD Course

Time	Friday, August 16th **Meat Production**	Saturday, August 17th **Meat Processing**
08:30 – 08:40	**Welcome** Dr. Saulo da Luz e Silva (São Paulo University, Brazil) Dr. Marco Antonio Trindade (São Paulo University, Brazil)	
08:40 – 09:00	**Initial remarks considerations on Meat production** American Meat Science Association (AMSA)	
09:00 - 10:15	**Lecture: Live animal assessments to predict carcass merit** **Questions and Discussion (15 min)**	**Lecture: Use of Artificial Intelligence in Meat Science and Technology** Dr. Igor Tomasievich, (University of Belgrade, Serbia) **Questions and Discussion (15 min)**
10:15 – 10:45	**Break**	**Break**
10:45 – 12:00	**Lecture: Carcass Merit, Classification and Grading** Dr. Óscar López-Campos (Agriculture and Agri-Food Canada, Canada) **Questions and Discussion (15 min)**	**Lecture: Strategies to produce healthier and more sustainable meat products** Dr. José Ángel Pérez Álvarez (Miguel Hernández University, Spain) **Questions and Discussion (15 min)**
12:00 – 13:00	**Lunch**	**Lunch**
13:00 – 14:15	**Lecture: Meat Quality Basics** Dr. David Gerrard (School of Animal Sciences, Virginia Tech, USA) **Questions and Discussion (15 min)**	**Lecture: A portrait of trends and challenges in meat processing** Dr. Marzena Zając (University of Agriculture in Krakow, Poland) **Questions and Discussion (15 min)**
14:15 – 15:30	**Lecture: Sensory and Consumer Evaluation** Dr. Rhonda Miller (Texas A&M University) **Questions and Discussion (15 min)**	**Lecture: Eco-responsible innovation strategies for meat packaging** Speaker: Dr. Manuel Viuda-Martos (Miguel Hernandez University, Spain) **Questions and Discussion (15 min)**
15:30 – 16:00	**Break**	**Break**
16:00 – 17:15	**Lecture: Sensing Technologies to Predict Meat Quality** Dr. Nuria Prieto (AAFC, Canada) **Questions and Discussion (15 min)**	**Industry Panel (The Meat Value Chain)** Moderators: Dr. Marco Antonio Trindade (São Paulo University, Brazil) Dr. Óscar López-Campos (AAFC, Canada) **16:00 – 16:20** Industry Needs in the Meat Primary Processing **16:20 – 16:40** Industry Needs in the Meat Secondary Processing Ingredients Lucas Costa - BRC Ingredients **16:40 – 17:00** Industry Perspective in Process Automation Johan Meulendijks - Marel
17:15 – 17:30	**Final remarks / Take home messages** **Round table** **Adjourn**	**Final remarks / Take home messages** **Round table** **Adjourn**