



Full Program

Find detailed breakdowns of each day, including topics, presentations, schedules, and the featured speakers for each session.



August

15:00 – 20:00 **Registration desk opens**

18:00 – 21:00 **Welcome reception**



August

09:00 – 09:30 **Opening ceremony**

09:30 – 10:20 **Session 1: Responsible Meat Production**

- Cultivating responsibility: Brazil's approach to sustainable meat production
Fernando Sampaio (ABIEC, Brazilian Association of Meat Exporters – Brazil)
Chairs: Alessandra Fernandes Rosa and Amilton de Mello

10:20 – 11:20 *Coffee-Break & Poster viewing*

11:20 – 12:10 **Session 2: Sustainability**

- Low carbon systems and their impacts on meat yield and quality
Alexandre Berndt (EMBRAPA, Brazilian Agricultural Research Corporation/Brazil)
Chairs: Angélica Simone Cravo Pereira and Phillip Strydom

12:10 – 12:40 – **Short Paper Oral presentations**

- Exploring sustainable feeding solutions for the native [porco celta]' breed with local resources inclusion
Noemi Echegaray – Centro Tecnológico da Carne, Spain
- Artichoke bracts silage in beef cattle diet: meat quality during dry aging
Aristide Maggolino – University of Bari, Italy

12:40 – 14:30 *Lunch & Poster viewing*

14:30 – 15:20 **Session 3: Animal Welfare**

- Future livestock production: animal welfare as a key component of sustainability and beef quality
Marcia del Campo (INIA, Instituto Nacional de Investigación Agropecuaria – Uruguay)
Chairs: Antonella Dalle Zotte and Fabio Montossi

15:20 – 15:50 – **Short Paper Oral presentations**

- The effect of different cattle marketing alternatives on the eating quality of beef
Peter McGilchrist – University of New England, Australia

- R-zeta® additive fattening diets impact on meat quality cattle

Maria Eugenia Munilla – National Agricultural Technology Institute (INTA), Argentina

15:50 – 16:50 *Coffee-Break & Poster viewing*

16:50 – 17:40 **Session 4: Genetics and Physiology**

- A review of porcine skeletal muscle plasticity and implications for genetic improvement of carcass and meat quality
Andrzej Sosnicki (GenusPIC/USA)
Chairs: Robin Warner and Cristiano Sales Prado

17:40 – 18:10 – **Short Paper Oral presentations**

- Early post-mortem discrimination between beef tenderness classes in feedlot nellore bulls using muscle lipid biomarkers

Daniel Antonele – Lipid Marker Omics Sciences, Brazil

- Impact of visual dark-cutting severity and aging on the metabolomic profile of beef longissimus lumborum

Keayla Harr – Oklahoma State University, USA

19:00 – 22:00 **Typical dinner**



August

09:00 – 09:50 **Session 5: Muscle biology & Meat quality**

- Post mortem proteolysis and metabolism in Bos indicus beef
Tracy Scheffler (University of Florida/USA)
Chairs: David Gerrard and Peter Purslow

09:50 – 10:20 – **Short Paper Oral presentations**

- Dry-aging impacts on color, fatty acid, and lipid oxidation of striploin from dairy crossbred yearling and 2-year-old cattle

Renyu Zhang – AgResearch Ltd, New Zealand

- Proteolysis in vitro reveals calpain-1 activity during the beef maturation process

Jocelyn Bodmer – Virginia Tech, USA

10:20 – 11:20 *Coffee-Break & Poster viewing*

11:20 – 12:10 **Session 6: Meat Safety**

- Salmonella issues related to meat safety

Mindy Brashears (Texas Tech University/USA)

Chairs: Maria João Fraqueza and Theo Verkleij

12:10 – 12:40 – **Short Paper Oral presentations**

- Effect of lactic acid, UV-C radiation and vacuum packaging on *Listeria monocytogenes*, *Salmonella* spp., *Pseudomonas* spp. and Lactic acid bacteria growth on raw chicken breasts.

Caterina Rufo – Universidad de la Republica, Uruguay

- Spray-on application of food cultures for safety and quality improvement of cooked, cured meat products

Jens K.S. Møller – Novonosis, Denmark

12:40 – 14:30 *Lunch & Poster viewing*

13:45 – 14:30 – **Elsevier Symposium – Meat Science Journal Author Workshop**



14:30 – 15:20 **Session 7: Objective measurement of carcass and meat quality**

- Technologies for determining lean meat yield and eating quality and their industrial accreditation

Graham Edwin Gardner (Murdoch University/Australia)

Chairs: Igor Tomasevic and Mario Chizzotti

15:20 – 15:50 – **Short Paper Oral presentations**

- Beef fecal detection using a fluorescence multispectral camera system and deep learning object detection algorithm

Juntae Kim – Chungnam National University, South Korea

- THE USE OF DUAL-ENERGY X-RAY ABSORPTIOMETRY (DXA) FOR PREDICTING TOTAL AND INTRAMUSCULAR FAT IN PORK LOIN STEAKS

Jenifer Ramos – Universidade Federal de Viçosa, Brazil

15:50 – 16:50 *Coffee-Break & Poster viewing*

16:50 – 17:50 **Session 8: Bridging Industry and Science for Future Innovations – From farm to slaughter**

Chair: **Prof David Hopkins**

- Sustainable Solutions for the Meat Industry: Facing Challenges and Embracing Opportunities

Liège Vergili Correia Nogueira (JBS)

- Innovating the Future: Recent Breakthroughs and Challenges in Meat Industry Automation

Frans van der Steen (Marel)

19:00 – 22:00 **BBQ dinner**



August

Technical and scenic tours



August

09:00 – 09:50 **Session 9: Meat Products Development**

- Tailoring Meat Products for the Elderly: A Comprehensive Review

Mustafa Farouk (AgResearch/ NZ)

Chairs: Ana Lúcia da Silva Corrêa Lemos and Pere Gou

09:50 – 10:20 – **Short Paper Oral presentations**

- Fermentation of pea and soy protein with *Lactilactobacillus plantarum* improves flavor of plant-based burger patties

Jens K.S. Møller – Novonosis, Denmark

- Effect of smoking on the texture of different casing-types of frankfurters

Maite Leible – University of Hohenheim, Germany

10:20 – 11:20 *Coffee-Break & Poster viewing*

11:20 – 12:10 **Session 10: Meat Products Stability**

- Bioprotective cultures in meat products

Luca Simone Cocolin – (University of Torino/ Italy)

Chairs: Renata Emlund Freitas de Macedo and Tommy Wheeler

12:10 – 12:40 – **Short Paper Oral presentations**

- Influence of air contact and pre-packaging treatment on the color stability of vacuum packaged beef

Johannes Krell – University of Hohenheim, Germany

- Addition of freeze-dried beef exudate alters volatile flavor profile of cooked ground beef patties

Jerrad Legako – Texas Tech University, USA

12:40 – 14:30 *Lunch & Poster viewing*

14:30 – 15:20 **Session 11: Meat and Health**

- Meat products as "hazard"/"risk"

Stefaan De Smet – (Ghent University /Belgium)

Chairs: Claudia Ruiz-Capillas and Sghaier Chrik

15:20 – 15:50 – **Short Paper Oral presentations**

- Salt reduction strategies for meat products

Patrícia Bernardo – University of Lisbon, Portugal

- Adding an antioxidant cocktail to pig feed reduced luminal oxidation in rats fed a cooked ham diet from supplemented rearing

Aurélié Promeyrat – Institut du Porc, France

15:50 – 16:50 *Coffee-Break & Poster viewing*

16:50 – 17:50 **Session 12: From processing to consumer**

Chair: **Dr. Lars Leopold Hinrichsen**

- Transforming Demands into Research: Integrating Science in the Meat Industry

Carlos Alberto Guerra – BRC

- New Meat Tech: why & how state-of-the-art research matters in the meat industry

Victor M. S. Franco – BRF

19:30 – 00:30 **Gala dinner**



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09:00 – 09:50 **Session 13: Consumer Topics**

- An overview of drivers and emotions of meat consumption

Maria Font i Furnols (IRTA/Spain)

Chairs: Rhonda Miller and Tanja Ngapo

09:50 – 10:20 – **Short Paper Oral presentations**

- Sensory traits importance driven by the beef consumers: pathways to a 3g global beef eating quality predictive system to meet consumers' expectations

Alix Neveu – International Meat Research 3G Foundation (IMR3GF), Poland

- Microbiological and sensory acceptability of ham: effect of high pressure and biopreservation

Laurence Pottier – ONIRIS, France

10:20 – 11:00 *Coffee-Break & Poster viewing*

11:00 – 12:00 **Session 14: Meat science communication**

- Round table: **Sustaining the future of meat science**

Chair: **Declan Troy – (TEAGASC/ Ireland)**

Speakers: Collette Kaster, Frédéric Leroy, Keith Belk, Mark Lyons and Sérgio Pflanzer

12:00 – 12:30 **Closing ceremony**

DIAMOND



SILVER



BRONZE



BOOTH/STAND



SUPPORT



Organization



Colaboration

