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

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

August 11:20 - 12:10 **Session 2:** Sustainability

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

Alexandre Berndt (EMBRAPA, Brazilian Agricultural Research Corporation/Brazil) Chairs: Angélica Simone Cravo Pereira and Phillip Strydom

· Low carbon systems and their impacts on meat yield and quality

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

• Exploring sustainable feeding solutions for the native \'porco celta\' breed with local resources inclusion

Noemí Echegaray – Centro Tecnolóxico da Carne, Spain Artichoke bracts silage in beef cattle diet: meat quality during dry aging

Aristide Maggiolino – University of Bari, Italy

12:40 – 14:30 Lunch & Poster viewing 14:30 - 15:20 **Session 3:** Animal Welfare

Marcia del Campo (INIA, Instituto Nacional de Investigación Agropecuaria - Uruguay)

Peter McGilchrist – University of New England, Australia

Chairs: Antonella Dalle Zotte and Fabio Montossi 15:20 – 15:50 – Short Paper Oral presentations

• Future livestock production: animal welfare as a key component of sustainability and beef quality

• The effect of different cattle marketing alternatives on the eating quality of beef

 R-zeta® additive fattening diets impact on meat quality cattle María Eugenia Munilla – National Agricultural Technology Institute (INTA), Argentina

Chairs: Robin Warner and Cristiano Sales Prado

Andrzej Sosnicki (GenusPIC/USA)

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

• A review of porcine skeletal muscle plasticity and implications for genetic improvement of carcass and meat quality

16:50 - 17:40 Session 4: Genetics and Physiology

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 Antonelo – 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**



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

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

Tracy Schefler (University of Florida/USA)

Chairs: David Gerrard and Peter Purslow

• Dry-aging impacts on color, fatty acid, and lipid oxidation of striploin from dairy crossbred yearling and 2year-old cattle Renyu Zhang - AgResearch Ltd, New Zealand

• Post mortem proteolysis and metabolism in Bos indicus beef

• 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

Jens K.S. Møller – Novonesis, Denmark

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., Pseudomonads 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

MEAT SCIENCE 12:40 - 14:30 Lunch & Poster viewing 40°

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

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

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

accreditation

PORK LOIN STEAKS Jenifer Ramos – Universidade Federal de Viçosa, Brazil

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

Liège Vergili Correia Nogueira (JBS)

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

Frans van der Steen (Marel) 19:00 - 22:00 BBQ dinner

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

Technical and scenic tours



09:00 - 09:50 **Session 9:** Meat Products Development • Tailoring Meat Products for the Elderly: A Comprehensive Review



August

· Fermentation of pea and soy protein with Lactilactobacillus plantarum improves flavor of plant-based burger patties Jens K.S. Møller – Novonesis, Denmark

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

Mustafa Farouk (AgResearch/ NZ)

 Effect of smoking on the texture of different casing-types of frankfurters Malte Leible – University of Hohenheim, Germany

Chairs: Ana Lúcia da Silva Corrêa Lemos and Pere Gou

11:20 - 12:10 Session 10: Meat Products Stability • Bioprotective cultures in meat products Luca Simone Cocolin - (University of Torino/ Italy)

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

Chairs: Renata Emlund Freitas de Macedo and Tommy Wheeler 12:10 – 12:40 – Short Paper Oral presentations

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

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

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 Chriki

15:20 – 15:50 – Short Paper Oral presentations Salt reduction strategies for meat products

Patrícia Bernardo – University of Lisbon, Portugal

Johannes Krell – University of Hohenheim, Germany

Jerrad Legako - Texas Tech University, USA

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

from supplemented rearing Aurélie Promeyrat – Institut du Porc, France 15:50 - 16:50 Coffee-Break & Poster viewing

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

Victor M. S. Franco – BRF

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

Chair: Dr. Lars Leopold Hinrichsen Transforming Demands into Research: Integrating Science in the Meat Industry Carlos Alberto Guerra - BRC

Maria Font i Furnols (IRTA/Spain)

Chairs: Rhonda Miller and Tania Ngapo

19:30 -00:30 Gala dinner 09:00 - 09:50 **Session 13:** Consumer Topics

• An overview of drivers and emotions of meat consumption

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

• Round table: Sustaining the future of meat science

• Adding an antioxydant cocktail to pig feed reduced luminal oxidation in rats fed a cooked ham diet

• 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

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

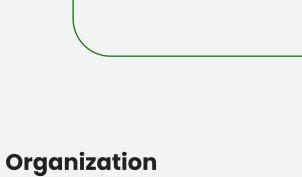
Laurence Pottier - ONIRIS, France 10:20 - 11:00 Coffee-Break & Poster viewing

Chair: Declan Troy - (TEAGASC/ Ireland) Speakers: Collette Kaster, Frédéric Leroy, Keith Belk, Mark Lyons and Sérgio Pflanzer 12:00 - 12:30 **Closing ceremony**

11:00 - 12:00 Session 14: Meat science communication

(JBS) \(\text{BRC} \) \(\text{Tabiec} \)

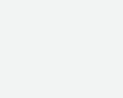




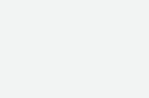




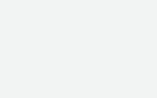




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