



## 63<sup>rd</sup> ICoMST POSTER SESSION TIMETABLE

Presenters to be at their poster during their *allocated poster viewing sessions below*

|                         | <b>Monday<br/>August 14<sup>th</sup>, 2017</b>  | <b>Tuesday<br/>August 15<sup>th</sup>, 2017</b>                        | <b>Thursday<br/>August 17<sup>th</sup>, 2017</b>        | <b>Friday<br/>August 18<sup>th</sup>, 2017</b>                   |
|-------------------------|---|--|---|--|
| Posters to be on boards | 8.30am-5.00pm<br>(Sessions 1-4)   | 8.30am-5.00pm<br>(Sessions 5-7)  | 8.30am-5.00pm<br>(Sessions 9-13)                        | 8.30am-1.30pm<br>(Session 13)                                    |
| <b>9.00-10.15am</b>     | Session 1: Meat Sustainability and the Role of Meat Science in a Challenging Global Environment | Session 5: Future Challenges in Meat Processing – an Asian Perspective | Session 9: Emerging Technologies in Meat Processing     | Session 13: Meat and Health - Sustaining Healthy Protein Sources |
| <b>10.15-11.00am</b>    | Break & Poster Viewing<br>(Sessions 1-2)  | Break & Poster Viewing<br>(Sessions 5-6)                               | Break & Poster Viewing<br>(Sessions 9-10)               | 10.30-11.00am Break & Poster Viewing (Session 13)                |
| <b>11.00-12.15pm</b>    | Session 2: Genomics and Genetics  | Session 6: International Best Practice in Animal Welfare               | Session 10: Consumer Aspects - Marketing & Perspectives |  |
| <b>12.15-1.15pm</b>     | Lunch   | Lunch  | Lunch   | Closing Session  |
| <b>1.15-1.45pm</b>      | Poster Viewing<br>(Sessions 1-4)  | Poster Viewing<br>(Sessions 5-7)                                       | Poster Viewing<br>(Sessions 9-12)                       | 1.30-2.30pm Light Lunch  |
| <b>1.45-3.00pm</b>      | Session 3: The Science of Meat Quality  | Session 7: Scientific Advances Underpinning Meat Safety                | Session 11: Meat Biochemistry                           |  |
| <b>3.00-3.45pm</b>      | Break & Poster Viewing<br>(Sessions 3-4)  | Break & Poster Viewing<br>(Session 7)                                  | Break & Poster Viewing<br>(Sessions 11-13)              |  |
| <b>3.45-5.00pm</b>      | Session 4: Meat Science and Impact  | Session 8: Hot Topics  | Session 12: Advancements in Meat Packaging              |  |

# Poster Programme

## Monday - Meat Sustainability & the Role of Meat Science in a Challenging Global Environment

| Board Number: | Paper No: | Surname:          | First Name:   | Paper Title:   |
|---------------|-----------|-------------------|---------------|--|
| 1             | 124       | Altmann           | Brianne       | TOWARDS SUSTAINABLE PRODUCTION: PORK QUALITY OF ANIMALS FED ALTERNATIVE PROTEIN SOURCES                                      |
| 2             | 358       | Alvarez-Rodriguez | Javier        | NUTRIGENETIC RESPONSE OF DIETARY LINSEED INCLUSION ON PORK FATTY ACID COMPOSITION IN HALOTHANE GENE CARRIERS                 |
| 3             | 28        | Bañon             | Sancho        | EFFECT OF FEEDING DISTILLED SAGE ON THE LIPID PROFILE AND OXIDATIVE STABILITY OF LIGHT LAMB MEAT                             |
| 4             | 434       | Campo Arribas     | Maria del Mar | THE USE OF BY-PRODUCTS FROM TOMATO, GRAPE AND OLIVE OIL INDUSTRIES IN EWE'S FEED AFFECT ORGANOLEPTIC CHARACTERISTICS OF LAMB |
| 5             | 15        | Ockerman          | Herbert       | AN ANIMAL DESIGNED FOR HIGH ALTITUDE AND COLD WEATHER AND FOUND ON TOP OF THE WORLD IN CENTRAL ASIA                          |
| 6             | 386       | Opheim            | Tosha         | AN EVALUATION OF THE RELATIONSHIP BETWEEN INCREASED CARCASS WEIGHT AND PROFITABILITY IN HONDURAN FEEDLOT CATTLE              |

## Monday - Genomics & Genetics

| Board Number: | Paper No: | Surname: | First Name:      | Paper Title:  |
|---------------|-----------|----------|------------------|---|
| 7             | 471       | Alam     | Mohammad Tanweer | TRANSCRIPTOMAL ANALYSIS OF OVINE M. LONGISSIMUS THORACIS ET LUMBORUM FOR GENES INVOLVED IN CARCASS AND MEAT QUALITY TRAITS            |
| 8             | 339       | Antonelo | Daniel           | GENETIC GROUP AND DIETARY POLYUNSATURATED FATTY ACID LEVEL ON SHELF LIFE OF BEEF  |
| 9             | 158       | Barton   | Ludek            | EXPRESSION OF LIPOGENIC GENES AND TRANSCRIPTION FACTORS MEASURED IN SUBCUTANEOUS FAT OF HEIFERS AND BULLS AT DIFFERENT TIME POINTS    |
| 10            | 326       | Clelland | Neil             | INCORPORATING COMPUTED TOMOGRAPHY BASED PREDICTORS OF MEAT QUALITY INTO A BREEDING PROGRAM - BREEDING LAMBS FOR MORE TASTE LESS WASTE |
| 11            | 291       | Cónsolo  | Nara             | MEAT QUALITY OF NELORE YOUNG BULLS WITH DIVERGENT EXPECTED PROGENY DIFFERENCE FOR POST-WEANING GROWTH                                 |
| 12            | 283       | Cónsolo  | Nara             | THE USE OF TD-NMR SPECTROSCOPY TO PREDICT THE MEAT QUALITY FROM ANIMALS WITH DIVERGENTE GENETIC POTENTIAL FOR GROWT                   |
| 13            | 119       | Daumas   | Gérard           | VISION VERSUS REFLECTANCE TECHNOLOGY FOR DEVIATIONS FOR SEX AND HALOTHANE GENOTYPE IN PIG CARCASS CLASSIFICATION                      |
| 14            | 120       | Daumas   | Gérard           | ESTIMATION BY VISION OF PORK CUTS COMPOSITION FOR SEX AND HALOTHANE GENOTYPE SUBPOPULATIONS   |
| 15            | 122       | Daumas   | Gérard           | PORK CUTS COMPOSITION MEASURED BY SCANNER AS INLUENCED BY SEX AND HALOTHANE GENOTYPE  |
| 16            | 341       | Hamill   | Ruth             | RNA-SEQUENCING OF MUSCLE FROM PIGS DIVERGENT IN RESIDUAL FEED INTAKE AND INTRAMUSCULAR FAT CONTENT                                    |
| 17            | 13        | Hopkins  | David            | GENETIC VARIATION IN PORK TRAITS OF AUSTRALIAN COMMERCIAL PIG LINES   |
| 18            | 305       | Kim      | Moon Ju          | GENE EXPRESSION OF KOREAN HANWOO SATELLITE CELLS ON AG/TIO2 NANOMATRIX: A MOLECULAR STUDY   |
| 19            | 139       | Purslow  | Peter            | SINGLE NUCLEOTIDE POLYMORPHISMS IN MMP-1 AND THE RELATION WITH BEEF FATTY ACID PROFILE  |
| 20            | 381       | Rosa     | Alessandra       | CAN GENETICS BE ASSOCIATED WITH THE HIGH FREQUENCY OF DFD MEAT IN BRAZILIAN NELLORE BEEF CATTLE?                                      |

## Monday - The Science of Meat Quality

| Board Number: | Paper No: | Surname:          | First Name: | Paper Title:  |
|---------------|-----------|-------------------|-------------|---|
| 21            | 346       | Aldai             | Noelia      | ODOUR-ACTIVE COMPOUNDS OF LAMB COMMERCIALIZED IN NORTHERN SPAIN                                 |
| 22            | 97        | Aldai             | Noelia      | FEEDING AFFECTED THE NEUTRAL AND POLAR LIPID COMPOSITION OF MUSCLE IN FOALS                     |
| 23            | 449       | Allen             | Paul        | ASSESSMENT OF BEEF QUALITY TRAITS FROM YOUNG MALE DAIRY CATTLE USING NEAR INFRARED SPECTROSCOPY |
| 24            | 379       | Alvarez-Rodriguez | Javier      | IMPROVING PORK QUALITY FROM PIGS INTENDED FOR SPANISH DRY-CURED HAM BY PIG DIET                 |
| 25            | 207       | Anderson          | Fiona       | THE POTENTIAL FOR DUAL ENERGY X-RAY ABSORPTIOMETRY TO PREDICT LAMB AGE                          |

## Monday - The Science of Meat Quality

| Board Number: | Paper No: | Surname:        | First Name: | Paper Title:   |
|---------------|-----------|-----------------|-------------|--|
| 26            | 29        | Arturo-schaan   | Marisela    | DIETARY VITAMIN E ASSOCIATED WITH PLANT POLYPHENOLS EFFICIENTLY PROTECTS LIPOPEROXIDATION IN PORK CHOP AND SAUSAGE IN THE FINISHING PIGS |
| 27            | 105       | Azevedo Ribeiro | Felipe      | RELATIONSHIP BETWEEN DIETARY FAT SOURCE AND BEEF DISPLAY LIFE  |
| 28            | 63        | Bañon           | Sancho      | LIPID OXIDATIVE STABILITY OF COOKED-CHILLED PATTIES FROM LAMBS SUPPLEMENTED WITH DIETARY ROSEMARY DITERPENES OR A-TOCOPHEROL.            |
| 29            | 256       | Barretto        | Andrea      | THE INFLUENCE OF A DIET WITH SOYBEAN, SUNFLOWER SEED AND FLAXSEED ON THE MEAT QUALITY OF CROSSBRED WAGYU BEEF                            |
| 30            | 169       | Biffin          | Tamara      | THE EFFECT OF TENDERSTRETCHING AND ELECTRICAL STIMULATION ON THE TENDERNESS OF TWO ALPACA (VICUGNA PACOS) MUSCLES                        |
| 31            | 62        | Brugiapaglia    | Alberto     | PREDICTION OF BEEF CIELAB COLOUR FROM RGB DIGITAL IMAGES   |
| 32            | 353       | Cafferky        | Jamie       | INVESTIGATING THE USE OF VISIBLE AND NEAR INFRARED SPECTROSCOPY TO PREDICT SENSORY AND TEXTURE ATTRIBUTES OF BEEF LTL                    |
| 33            | 454       | Cafferky        | Jamie       | EATING QUALITY OF LTL MUSCLE FROM CROSSBRED BEEF BULLS AND STEERS  |
| 34            | 118       | Cavani          | Claudio     | QUALITY ISSUES OF BROILER BREAST MEAT ABNORMALITIES  |
| 35            | 175       | Chakanya        | Chido       | EFFECTS OF FROZEN STORAGE DURATION ON LIPID AND COLOUR STABILITY OF MINCE FROM FALLOW DEER MEAT DURING DISPLAY STORAGE                   |
| 36            | 362       | Chizzotti       | Mario       | MEAT QUALITY AND HEPATIC AND SKELETAL MUSCLE METABOLOMES AS AFFECTED BY DIETARY PROTEIN RESTRICTION                                      |
| 37            | 70        | Christensen     | Mette       | RAPID ON-LINE ASSESSMENT OF IODINE VALUE AND FATTY ACIDS IN PORK FAT   |
| 38            | 285       | Cónsolo         | Nara        | EFFECT OF FUNCTIONAL OILS OR MONENSIN ASSOCIATED WITH NDF LEVELS ON FATTY ACIDS PROFILE OF NELLORE BULLS                                 |
| 39            | 284       | Cónsolo         | Nara        | EVALUATION OF MEAT QUALITY OF NELLORE FED DIETS WITH FUNCTIONAL OILS OR MONENSIN AND NDF LEVELS  |
| 40            | 121       | Daumas          | Gérard      | VISION VERSUS REFLECTANCE TECHNOLOGY TO ESTIMATE PORK CUTS COMPOSITION   |
| 41            | 451       | Farrell         | David       | FACTORS AFFECTING EATING QUALITY OF NORTHERN IRELAND BEEF  |
| 42            | 361       | Fields          | Brandon     | INCREASING MARKET WEIGHT HAS MINIMAL EFFECT ON PORK LOIN QUALITY   |
| 43            | 212       | Franco Ruiz     | Daniel Jose | FATTY ACID COMPOSITION OF MEAT FROM MIRANDESA BREED  |
| 44            | 210       | Franco Ruiz     | Daniel Jose | EFFECT OF CROSSING WITH RUBIA GALLEGA AND LIMOUSINE ON MEAT QUALITY OF FRIESIAN CALVES   |
| 45            | 213       | Franco Ruiz     | Daniel Jose | PHYSICO-CHEMICAL CHARACTERIZATION OF MEAT FROM MIRANDESA BREED CALVES  |
| 46            | 248       | Franco Ruiz     | Daniel Jose | FATTY ACID PROFILE OF MEAT OF FRIESIAN CALVES CROSSED WITH RUBIA GALLEGA AND LIMOUSINE   |
| 47            | 431       | Frylinck        | Lorinda     | THE INFLUENCE OF POST MORTEM MUSCLE ENERGY STATUS ON MEAT COLOUR AND TENDERNESS OF FIVE SOUTH AFRICAN BEEF BREEDS                        |
| 48            | 69        | Gagaoua         | Mohammed    | REARING PRACTICES AND CARCASS AND MEAT PROPERTIES: A CLUSTERING APPROACH IN PDO MAINE-ANJOU COWS   |
| 49            | 458       | Garcia-valverde | Rosa        | MEAT QUALITY OF DIFFERENT BEEF CUTS FROM CARCASSES STORED AT A GIVEN COOLING TEMPERATURE   |
| 50            | 281       | Gkarane         | Vasiliki    | EFFECT OF FEEDING DURATION ON SENSORY QUALITY OF LAMB  |
| 51            | 320       | Gravador        | Rufielyn    | OXIDATIVE STABILITY OF MEAT FROM LAMBS FINISHED ON DIFFERENT CONCENTRATE DIETS   |
| 52            | 352       | Guo             | Bing        | PLANT-DERIVED POLYPHENOLS CAN RESCUE MEAT QUALITY OF BROILERS UNDER HEAT STRESS  |
| 53            | 439       | Hollo           | Gabriella   | ASSOCIATION BETWEEN COLLAGEN CONTENT AND CT-DETERMINED CONNECTIVE TISSUE PROPORTION OF BEEF FROM HUNGARIAN SIMMENTAL YOUNG BULLS         |
| 54            | 441       | Hollo           | Gabriella   | RELATIONSHIP BETWEEN INTRAMUSCULAR FAT, PROTEIN AND CONNECTIVE TISSUE CONTENT IN LONGISSIMUS MUSCLE FROM HUNGARIAN SIMMENTAL BULLS       |

# Poster Programme

## Monday - The Science of Meat Quality

| Board Number: | Paper No: | Surname:               | First Name: | Paper Title:   |
|---------------|-----------|------------------------|-------------|--|
| 55            | 30        | Hopkins                | David       | EFFECT OF FROZEN STORAGE (UP TO 24 WEEKS) AT DIFFERENT TEMPERATURES ON BEEF LOIN EATING QUALITY  |
| 56            | 333       | Hviid                  | . Marchen   | THAWING OF PORK LOIN   |
| 57            | 421       | Kamenik                | Josef       | QUALITY PARAMETERES OF COOKED MEAT PRODUCTS FROM CZECH MARKET  |
| 58            | 231       | Kelman                 | Khama       | EVALUATION OF A SIMPLE METHOD TO MEASURE BLOOM DEPTH IN LAMB MEAT  |
| 59            | 263       | Kuznetsova             | Oksana      | MASS-SENSITIVE DETERMINATION OF SS-AGONISTS IN MEAT RAW MATERIALS  |
| 60            | 312       | Lee                    | . Jisuk     | MECHANICAL CHARACTERISTICS OF BEEF AS A FUNCTION OF AGE (HEIFER VS. COW), AND POSTMORTEM AGING   |
| 61            | 395       | LeMaster               | Michelle    | POTASSIUM CARBONATE IMPROVES FRESH PORK QUALITY  |
| 62            | 405       | Limsupavanich          | Rutcharin   | EFFECTS OF MARBLING AND BLOOM TIME ON CIE L*, A*, AND B* VALUES OF PORK LOINS DURING 3-H OF BLOOM  |
| 63            | 153       | Lopez Campos           | Oscar       | EFFECT OF GROWTH PROMOTING HORMONES AND HIGH VOLTAGE ELECTRICAL STIMULATION ON MEAT QUALITY OF FINISHED STEERS                                 |
| 64            | 447       | Mckinnie-hill          | Janeen      | FLAVOUR AND OFF-FLAVOURS IN LAMB   |
| 65            | 348       | Mercier                | Yves        | INCREASED INCLUSION OF SULFUR AMINO ACIDS IN GROWING-FINISHING PIG DIETS IMPROVED MEAT QUALITY   |
| 66            | 416       | Modika                 | Kedibone    | THE INFLUENCE OF POST MORTEM PH AND TEMPERATURE DECLINE ON MEAT COLOUR OF FIVE SOUTH AFRICAN BEEF BREEDS                                       |
| 67            | 280       | Moloney                | Aidan       | GRASS-BASED SUCKLER BULL BEEF PRODUCTION: MUSCLE COLOUR AND FIBRE COMPOSITION  |
| 68            | 204       | Moran                  | Lara        | CONTRASTING UNDER 16-MONTH SUCKLER BULL PRODUCTION SYSTEMS: ANIMAL PERFORMANCE AND MEAT QUALITY CHARACTERISTICS                                |
| 69            | 229       | Mungure                | Tanyaradzwa | EFFECT OF EXTENDED STORAGE ON THE QUALITY AND STABILITY OF CONJUGATED LINOLEIC ACID (CLA) IN WET AND DRY-AGED, FROZEN-THAWED BEEF              |
| 70            | 292       | Mungure                | Tanyaradzwa | THE EFFECT OF FURTHER DRY AGING ON THE VOLATILES OF WET AGED RIB EYE STEAKS  |
| 71            | 314       | Noidad                 | Sawankamol  | HIGH MARBLING COOKED PORK LOIN PROVIDES UNSATURATED FATTY ACIDS ASSOCIATED WITH DESIRABLE AND UNDESIRABLE EATING SENSORY TRAITS                |
| 72            | 377       | Novelli                | Enrico      | BLUE DISCOLORATION OF MEAT AND MEAT PRODUCTS   |
| 73            | 374       | Novelli                | Enrico      | ADDITION OF AN AGRICULTURAL BY-PRODUCT RICH IN PHENOLS TO FEEDSTUFF TO INCREASE THE SHELF-LIFE OF MEAT   |
| 74            | 366       | Outhouse               | Amanda      | DISEASE IMPACT ON CARCASS COMPOSITION AND MEAT QUALITY OF PIGS SELECTED FOR HIGH AND LOW RESIDUAL FEED INTAKE                                  |
| 75            | 211       | Öztürk                 | Burcu       | OXIDATIVE PROPERTIES OF SUCUK PRODUCED WITH OLIVE OIL DURING FERMENTATION AND RIPENING   |
| 76            | 49        | Park                   | Bum Jin     | PHYSICOCHEMICAL AND SENSORY PERPERTIES OF THREE DIFFERENT MUSCLES DURING WET AND DRY AGING   |
| 77            | 236       | Pérez-Santaescolástica | Cristina    | DEVELOPMENT OF AN INSTRUMENTAL METHOD FOR ASSESSING THE ADHESIVENESS ON DRY-CURED HAM SLICES   |
| 78            | 100       | Picard                 | Brigitte    | PREDICTION OF BEEF CARCASS QUALITY CLUSTERS FROM MUSCLE BIOMARKERS   |
| 79            | 428       | Picard                 | Brigitte    | USE OF NEAR-INFRARED SPECTROSCOPY TO PREDICT BIOCHEMICAL AND STRUCTURAL COMPONENTS OF BOVINE MEAT  |
| 80            | 134       | Ponsano                | Elisa       | ACEROLA BYPRODUCT MEAL FOR BROILERS DIETS: PERFORMANCE AND MEAT CHARACTERISTICS  |
| 81            | 79        | Prieto                 | Nuria       | SEQUENTIAL FEEDING OF EXTRUDED FLAXSEED (LINPRO-R) AND HAY INCREASES N-3 PUFA BIOHYDROGENATION INTERMEDIATES IN LONGISSIMUS THORACIS OF STEERS |
| 82            | 165       | Prieto                 | Nuria       | IN-THE BAG DRY AGEING AS A STRATEGY TO PRODUCE VALUE-ADDED BEEF WITH ENHANCED FLAVOUR PROFILES   |
| 83            | 136       | Purslow                | Peter       | PRELIMINARY TRIAL OF A NEW BEEF CARCASS GRADING SYSTEM IN ARGENTINA  |
| 84            | 138       | Purslow                | Peter       | DIMENSIONAL CONSIDERATIONS OF TEST PIECES FOR BELLY-FLOP ANGLE TESTS OF FAT SOFTNESS   |

## Monday - The Science of Meat Quality

| Board Number: | Paper No: | Surname:           | First Name:       | Paper Title:  |
|---------------|-----------|--------------------|-------------------|---|
| 85            | 373       | Rahman             | Mohammad Mahbubur | EFFECTS OF CHILLING AND AGEING PERIOD ON HORSE MEAT QUALITY   |
| 86            | 294       | Realini            | Carolina          | INTRAMUSCULAR FAT AND FATTY ACID COMPOSITION OF THREE COMMERCIAL LEG CUTS FROM FARMED RED DEER IN NEW ZEALAND                 |
| 87            | 59        | Rey                | Ana I             | EFFECT OF THE COMBINATION OF FASTING TIME AND DIETARY GLYCAEMIC INDEX ON DRIP LOSS AND COLOR OF PORK                          |
| 88            | 216       | Salami             | Saheed            | COMPARATIVE EFFECTS OF DEHYDRATED ALFALFA VERSUS CARDOON MEAL ON TISSUE FATTY ACID PROFILES IN LAMBS                          |
| 89            | 302       | Seong              | Pil Nam           | EFFECT OF FROZEN STORAGE DURATION ON TECHNOLOGICAL QUALITY CHARACTERISTICS OF HORSEMEAT MUSCLES                               |
| 90            | 452       | Serdaroglu         | Meltem            | THE EFFECTS OF PRE AND POST RIGOR MARINADE INJECTION ON SOME QUALITY PARAMETERS OF LONGISSIMUS DORSI MUSCLES                  |
| 91            | 230       | Sikes              | Anita             | THE RATE OF VERY FAST CHILLING ALTERS THE POST-MORTEM TENDERISATION OF BEEF LONGISSIMUS LUMBORUM                              |
| 92            | 412       | Silva              | Saulo             | LIPID OXIDATION OF MEAT AT RETAIL DISPLAY FROM NELLORE FED WITH VEGETABLE OILS  |
| 93            | 338       | Silva              | Saulo             | DISCRIMINATION OF FRESH FROM FROZEN THEN THAWED BEEF  |
| 94            | 455       | Siphambili         | Sibhekiso         | BREED AND PRODUCTION SYSTEM EFFECTS ON MEAT QUALITY CHARACTERISTICS OF PASTURE FINISHED BULLS                                 |
| 95            | 107       | Stenberg           | Elin              | EFFECTS OF LAMB PRODUCTION SYSTEMS ON CARCASS CHARACTERISTICS   |
| 96            | 427       | Strydom            | Phillip           | A QUALITY SURVEY (TENDERNESS) OF LAMB LOIN CHOPS BASED ON PRODUCT CLAIMS AND PACKAGING  |
| 97            | 75        | Tavitchasri        | Piyada            | A COMPARISON OF CARCASS TRAITS BETWEEN CHAROLAIS AND CULLED HOLSTEIN-FRIESIAN CROSSBRED IN DIFFERENT SLAUGHTER WEIGHT AND AGE |
| 98            | 470       | Torrescano-Urrutia | Gastón Ramón      | EVALUATION OF VIDEO IMAGE ANALYSIS TECHNOLOGY TO PREDICT MARBLING OF BOVINE CARCASSES   |
| 99            | 309       | Vautier            | Antoine           | NIR AND VIS-NIR SPECTROSCOPY TO PREDICT PSE-LIKE ZONES OF HAM   |
| 100           | 307       | Vautier            | Antoine           | PREDICTION OF DRIP LOSS AND ULTIMATE PH IN PORK SEMIMEMBRANOSUS BY THE NITFOM   |
| 101           | 208       | Watanabe           | Genya             | CONTRIBUTION LEVEL AND TEMPORAL SEQUENCE OF SENSORY TRAITS OF PORK, ASSESSED BY TEMPORAL DOMINANCE OF SENSATIONS              |
| 102           | 253       | Witte              | . Franziska       | INFLUENCE OF FAT CONTENT ON THE DRY RIPENING OF SIRLOINS FROM SIMMENTAL CATTLE  |
| 103           | 385       | Woolley Lucherik   | Loni              | PALATABILITY OF BEEF STRIP LOIN STEAKS FROM GRASS- AND GRAIN-FINISHED BEEF REPRESENTING VARIOUS FAT LEVELS AND AGING TIMES    |
| 104           | 128       | Xia                | Xiufang           | PROTEIN STRUCTURE CHANGES IN PORCINELONGISSIMUS MUSCLE AS INFLUENCED BY MULTIPLE FREEZE-THAW CYCLES                           |
| 105           | 205       | Zhuang             | Hong              | MARINATION AND MEAT QUALITY OF INTACT AND PORTIONED BROILER BREAST FILLETS WITH THE WOODY BREAST CONDITION                    |

## Monday - Meat Science and Impact

| Board Number: | Paper No: | Surname:          | First Name: | Paper Title:  |
|---------------|-----------|-------------------|-------------|---|
| 106           | 337       | Antonelo          | Daniel      | EFFECT OF THE DIETARY POLYUNSATURATED FATTY ACIDS ON MEAT TENDERNESS OF BULLS FROM DIFFERENT GENETIC GROUPS   |
| 107           | 289       | Biffin            | Tamara      | THE EFFECT OF TENDERSTRETCHING AND ELECTRICAL STIMULATION ON ALPACA (VICUGNA PACOS) MEAT TENDERNESS           |
| 108           | 131       | Borggaard         | Claus       | AT-LINE RAPID INSTRUMENTAL METHOD FOR MEASURING THE BOAR TAIN COMPONENTS ANDROSTENONE AND SKATOLE IN PORK FAT |
| 109           | 367       | Cabrera Bascardal | MARIA       | MICRONUTRIENTS OF BEEF MEAT FROM PASTURE AND CONCENTRATED BASED PRODUCTION SYSTEM                             |
| 110           | 260       | Chernukha         | Irina       | CALCULATION OF THE NUTRIENT BALANCE OF MULTI-COMPONENT MEAT PRODUCTS USING INFORMATION TECHNOLOGIES           |
| 111           | 123       | Daumas            | Gérard      | CONSEQUENCES OF THE FUTURE EU REGULATION ON PIG CARCASS CLASSIFICATION  |

# Poster Programme

## Monday - Meat Science and Impact

| Board Number: | Paper No: | Surname:   | First Name: | Paper Title:  |
|---------------|-----------|------------|-------------|---|
| 112           | 112       | Eastwood   | Clay        | NATIONAL BEEF QUALITY AUDIT-2016: FACTORS AFFECTING QUALITY AND VALUE OF CATTLE, CARCASSES, AND BY-PRODUCTS                         |
| 113           | 418       | Gonzalez   | Fernando    | PH VARIATION IN BEEF FOR 90 DAYS  |
| 114           | 404       | Kelman     | Khama       | SELECTION FOR INCREASED LEAN MEAT YIELD DOES NOT INDEPENDENTLY IMPACT CONSUMER OVERALL LIKING OF LAMB                               |
| 115           | 264       | Kuznetsova | Oksana      | WHY MEAT WITH ANTIBIOTICS IS HAZARDOUS  |
| 116           | 266       | Lisitsyn   | Andrey      | ASSESSMENT OF SODIUM CHLORIDE EFFECT ON THE COMPOSITION OF FATTY ACIDS AND VOLATILES IN BACKFAT                                     |
| 117           | 442       | Loudon     | Kate        | PASTURE MYCOTOXIN IMPACT ON DARK CUTTING  |
| 118           | 380       | Mcelhinney | Cormac      | THE FATTY ACID COMPOSITION OF COOKED LONGISSIMUS MUSCLE FROM GRASS-FED, CONCENTRATE-FED OR GRASS SILAGE AND CONCENTRATE-FED HEIFERS |
| 119           | 14        | Ockerman   | Herbert     | FOOD WASTE IN THE UNITED STATES   |
| 120           | 65        | Packer     | David       | THE ACCURACY OF THE MEAT STANDARDS AUSTRALIA BEEF GRADING MODEL TO PREDICT EATING QUALITY IN STEERS TREATED WITH DIFFERENT HGPS     |
| 121           | 164       | Prieto     | Nuria       | TENDERNESS AND SENSORY ATTRIBUTES OF ELEVEN MUSCLES FROM CARCASSES WITHIN THE CANADIAN MATURE BEEF GRADES                           |
| 122           | 141       | Savell     | Jeffrey     | NATIONAL BEEF QUALITY AUDIT - 2016: SURVEY OF CARCASS CHARACTERISTICS THROUGH INSTRUMENT GRADING ASSESSMENTS                        |
| 123           | 407       | Scheeder   | Martin      | COOK, FREEZE, SHEAR - THE QUEST FOR THE BEST SEQUENTIAL ARRANGEMENT   |
| 124           | 459       | Seman      | Dennis      | AMERICAN MEAT SCIENCE ASSOCIATION MEAT SCIENCE LEXICON  |
| 125           | 453       | Silva      | Saulo       | DETERMINATION OF VEAL CARCASS COMPOSITION BY DUAL ENERGY X-RAY ABSORPTIOMETRY (DEXA)  |
| 126           | 304       | Smith      | Melanie     | RELATIONSHIP BETWEEN OBJECTIVE MEAT QUALITY MEASURES AND SENSORY TRAITS IN ALPACA (VICUGNA PACOS) MEAT                              |
| 127           | 275       | Soji       | Zimkhitha   | SHOULD THE SOUTH AFRICAN A AND AB RED MEAT CARCASS CLASSES BE COMBINED?   |
| 128           | 40        | Vieira     | Ceferina    | LIDIA (FIGHTING BULL) BOVINE BREED USED AS A PRODUCER OF QUALITY MEAT. OPTIMIZATION OF CHILLING RATE AND AGEING TIME                |
| 129           | 88        | Wiklund    | Eva         | DEVELOPMENTS IN CARCASS AND MEAT QUALITY OF SWEDISH REINDEER (RANGIFER TARANDUS TARANDUS) FROM 1991-2011                            |

## Tuesday - Technological Demands in Meat Processing – an Asian Perspective

| Board Number: | Paper No: | Surname:    | First Name: | Paper Title:   |
|---------------|-----------|-------------|-------------|--|
| 130           | 457       | Boonyanuwat | Kalaya      | WATER FOOTPRINT OF THAI BEEF MEAT PRODUCTION   |
| 131           | 20        | Chang       | Ya-Shiou    | POSTMORTEM CALPAIN AND SHEAR FORCE CHANGES IN WUZONG GOOSE BREAST MUSCLE   |
| 132           | 92        | Cho         | Soohyun     | EFFECT OF DRY-AGING ON PHYSICO-CHEMICAL QUALITY PROPERTY OF BEEF LOIN FROM HANWOO                                  |
| 133           | 372       | Englishbey  | April       | INFLUENCE OF MARKET SETTING AND TIME OF PURCHASE ON SALMONELLA AND LISTERIA PREVALENCE IN BEEF AND PORK IN VIETNAM |
| 134           | 206       | Farouk      | Mustafa     | IS BEEF GENDER A CREDENCE FACTOR FOR THE CHINESE?  |
| 135           | 186       | Jeong       | Haeseong    | SENSORY ACCEPTANCE OF CHUNCHEON DAKGALBI PROCESSED BY SOUS VIDE METHOD AND ITS QUALITY CHANGES DURING STORAGE      |
| 136           | 391       | Jeong       | Ji Taek     | MEAT QUALITY CHARACTERISTICS OF LONGISSIMUS MUSCLE OF PUREBRED PIGS FOR COMMERCIAL PIG IN KOREA                    |
| 137           | 393       | Joo         | Seon-tea    | MUSCLE FIBER CHARACTERISTICS AND MEAT QUALITY TRAITS OF THE 8 MAJOR MUSCLES FROM HANWOO STEERS                     |
| 138           | 87        | Kang        | Sun Moon    | EFFECT OF DRY-AGING ON SENSORY PROPERTIES OF LOIN AND TRITIP MUSCLE FROM HANWOO BEEF                               |
| 139           | 19        | Kang        | Sun Moon    | EFFECT OF TEMPERATURE CONDITION ON PURGE LOSS, SHEAR FORCE AND OXIDATIVE STABILITY OF KOREAN HANWOO BEEF           |

## Tuesday - Technological Demands in Meat Processing – an Asian Perspective

| Board Number: | Paper No: | Surname:        | First Name: | Paper Title:  |
|---------------|-----------|-----------------|-------------|---|
| 140           | 61        | Kerdpiboon      | Soraya      | TENDERNESS OF SIRLOIN BEEF AFFECTED BY SOUS-VIDE COOKING  |
| 141           | 104       | Kerdpiboon      | Soraya      | TEXTURE PROFILE OF CHICKEN BREAST FILLET UNDERGOING SOUS-VIDE PROCESS   |
| 142           | 306       | Kim             | Moon Ju     | CALPAIN PROTEOLYTIC EFFECTS IN DIFFERENT MUSCLE TYPES FROM HANWOO CATTLE AND THEIR RELASHIONSHIP WITH MEAT SOFTENING TRAITS                 |
| 143           | 308       | Kim             | Moon Ju     | QUALITY CHARACTERISTICS OF DRY AGED BICEPS FEMORIS AND LONGISSIMUS THORACIS MUSCLES FROM HANWOO BEEF  |
| 144           | 51        | Kim             | Jinhyoung   | CHEMICAL COMPONENTS OF THIRTY SIX SUB-PRIMAL CUTS FROM HANWOO CARCASSES   |
| 145           | 52        | Kim             | Jinhyoung   | ASSESSMENT ON UTILIZATION POSSIBILITY OF ENTEROCOCCUS FAECALIS ISOLATES FROM NEONATES FOR FERMENTED SAUSAGES PRODUCTION AS STARTER CULTURES |
| 146           | 409       | Kim             | Yunseok     | PROXIMATE COMPOSITION, PH, WATER HOLDING CAPACITY, AND COOKING LOSS OF JEJUSAN-HORSE MUSCLES  |
| 147           | 187       | Kim             | Juntae      | EFFECT OF SODIUM TRIPOLYPHOSPHATE ON PHYSICAL QUALITY OF CRISPY MEATBALL MADE FROM SPENT LAYER OR BROILER MEAT                              |
| 148           | 317       | Lee             | Jisuk       | COLLAGEN TYPES OF HANWOO BEEF IN RELATION TO TEXTURE PROPERTIES OF INDIVIDUAL MUSCLES   |
| 149           | 313       | Lee             | Jisuk       | BIOLOGICAL ATTRIBUTES OF INTRAMUSCULAR CONNECTIVE TISSUE COMPONENTS OF HANWOO SKELETAL MUSCLE   |
| 150           | 310       | Lee             | Jisuk       | CALPAIN ACTIVITY AND PROTEOLYTIC EFFECTS ON LONGISSIMUS LUMBORUM MUSCLE FROM HANWOO COWS AND HEIFERS  |
| 151           | 417       | Lertpatarakomol | Rachakris   | EFFECTS OF PENERGETIC FRESH WAVE AT DIFFERENT LEVELS FOR EXTENDING THE SHELF LIFE OF SAUSAGE  |
| 152           | 250       | Li              | Xin         | THE FORMATION OF CRUST AND ITS RELATIONSHIP TO WATER MIGRATION OF LAMB DURING AIR DRYING  |
| 153           | 473       | Liu             | Li          | QUANTIFICATION OF NEURAMINID ACIDS IN MEAT BY HPLC-BASED FLUORESCENCE DETECTION USING AN ENZYMATICALLY SYNTHESIZED INTERNAL STANDARD        |
| 154           | 293       | Malila          | Yuwares     | THERMAL AND RHEOLOGICAL PROPERTIES OF PORK EMULSION AS AFFECTED BY DIFFERENT CONTENTS OF SALT AND FAT REPLACERS                             |
| 155           | 113       | Pilasombut      | Komkhae     | EFFECT OF PACKAGING CONDITION ON STORAGE STABILITY OF READY TO EAT SEMI-DRIED NHAM, A THAI FERMENTED MEAT PRODUCT                           |
| 156           | 295       | Qi              | Jun         | IDENTIFICATION OF THE PROTEINS IN BROTH OF STEWED TRADITIONAL CHINESE YELLOW-FEATHERED CHICKENS   |
| 157           | 325       | Sakata          | Ryoichi     | THE CHANGES IN PHYSICO-CHEMICAL PROPERTIES OF TURKISH COOKED SALAMI AT THE POINT OF SALE (POS)  |
| 158           | 300       | Sazili          | Awis Qurni  | PHYSICO-CHEMICAL PROPERTIES, ANTIOXIDANT STATUS AND LIPID PROFILE OF LONGISSIMUS MUSCLE IN GOATS FED BLEND OF CANOLA OIL AND PALM OIL       |
| 159           | 299       | Sazili          | Awis Qurni  | CARCASS HEMORRHAGES AND PHYSICO-CHEMICAL PROPERTIES OF LONGISSIMUS MUSCLE IN GOATS SUBJECTED TO VARIOUS TYPES OF ELECTRICAL STUNNING        |
| 160           | 297       | Sazili          | Awis Qurni  | FATTY ACID COMPOSITION AND OXIDATIVE STABILITY OF LONGISSIMUS THORACIS MUSCLE IN GOATS FED DIFFERENT PARTS OF ANDROGRAPHIS PANICULATA       |
| 161           | 432       | Serdaroglu      | Meltem      | EFFECTS OF DRIED PUMPKIN PULP AND SEED ON QUALITY OF BEEF MEATBALLS   |
| 162           | 7         | Sorapukdee      | Supaluk     | MOISTURE, TEXTURE AND COLOR DETERIORATIONS OF SPENT HEN JERKY PACKED IN DIFFERENT PACKAGING METHODS DURING STORAGE                          |
| 163           | 278       | Sun             | Qun         | TENDERNESS OF BICEPS FEMORALIS IN DZO   |
| 164           | 188       | Tang            | Shanhu      | OXIDATION-INDUCED STRUCTURAL CHANGES OF YAK MYOFIBRILLAR PROTEIN UNDER DIFFERENT PACKAGING CONDITIONS IN FROZEN STORAGE                     |
| 165           | 183       | Utama           | Dicky Tri   | INVESTIGATION OF LIPID OXIDATION MARKERS IN HANWOO DEEP PECTORALIS COOKED USING DIFFERENT METHODS   |

# Poster Programme

## Tuesday - Technological Demands in Meat Processing – an Asian Perspective

| Board Number: | Paper No: | Surname: | First Name: | Paper Title:  |
|---------------|-----------|----------|-------------|---|
| 166           | 50        | Yoon     | Ji Won      | THE EFFECT OF PINEAPPLE AND HONEY INJECTION ON PHYSICO-CHEMICAL QUALITY OF LOW MARBLED BEEF WITHOUT COMPROMISING ITS FRESH APPEARANCE |
| 167           | 318       | Zhang    | Wangang     | THE PROTEOME HOMOLOGY OF PEPTIDES FROM DRY-CURED XUANWEI HAM  |
| 168           | 246       | Zhang    | Chunhui     | CONCENTRATION OF BONE EXTRACTS USING GRADIENT SERIES MEMBRANE   |
| 169           | 245       | Zhang    | Chunhui     | AN EFFICIENT MEAT-BONE SEPARATING EQUIPMENT AND THE RELEVANT METHOD   |
| 170           | 73        | Zhou     | Ying        | HPP TO IMPROVE WATER RETENTION OF SODIUM-REDUCED FROZEN CHICKEN BREAST GELS WITH TWO ORGANIC ANION-TYPES OF POTASSIUM SALTS           |

## Tuesday - International Best Practice in Animal Welfare

| Board Number: | Paper No: | Surname:        | First Name: | Paper Title:  |
|---------------|-----------|-----------------|-------------|---|
| 171           | 180       | Carstens        | Gordon      | TEMPERAMENT ON FEEDLOT ARRIVAL AFFECTS PERFORMANCE EFFICIENCY AND CARCASS QUALITY IN BEEF CATTLE                      |
| 172           | 349       | del Campo       | Marcia      | THIRD URUGUAYAN NATIONAL BEEF QUALITY AUDIT: BRUISES CHARACTERIZATION   |
| 173           | 170       | Farouk          | Mustafa     | REVERSIBLE ELECTRICAL HEAD-TO-BODY PRE-SLAUGHTER STUNNING OF LIVESTOCK FOR HALAL MEAT PRODUCTION                      |
| 174           | 38        | Font i Furnols  | Maria       | INNOVATIVE APPROACHES IN PORK PRODUCTION WITH ENTIRE MALES AND IMMUNOCASTRATES: COST ACTION IPEMA                     |
| 175           | 67        | Gagaoua         | Mohammed    | STRESS PROTEINS IN CULL COWS: RELATIONSHIP WITH TRANSPORT AND LAIRAGE DURATIONS BUT NOT WITH MEAT TENDERNESS          |
| 176           | 424       | Garcia-valverde | Rosa        | PRE-SLAUGHTER HANDLING OF CATTLE AND ITS INFLUENCE ON THE FINAL COLOR OF MEAT   |
| 177           | 319       | Grant           | Emily       | ARE WORMY SHEEP WORRIED? A QUALITATIVE BEHAVIOURAL ASSESSMENT OF SHEEP WITH INTESTINAL PARASITES                      |
| 178           | 269       | Lisitsyn        | Andrey      | AN EFFECT OF GAS STUNNING REGIMES ON CHANGES IN POST-MORTEM CHARACTERISTICS IN THE CONDITIONS OF A MODEL EXPERIMENT   |
| 179           | 218       | Mueller         | Sabine      | CARCASS AND MEAT QUALITY OF DUAL-PURPOSE POULTRY TYPES VS. EXTENSIVE BROILER AND LAYER TYPES FATTENED FOR 67 AND 84 D |
| 180           | 130       | Needham         | Tersia      | INFLUENCE OF IMMUNOCASTRATION ON CUTTING YIELD, FATNESS AND MEAT QUALITY OF LAMB CARCASSES                            |
| 181           | 460       | Silva           | Saulo       | ESTIMATION OF CATTLE CARCASS WEIGHT USING LASER SCANNING  |
| 182           | 472       | Stempa          | Thuthuzelwa | SEX EFFECTS ON BLOOD STRESS INDICATORS, MUSCLE GLYCOLYTIC POTENTIAL AND MUTTON QUALITY                                |
| 183           | 168       | Stewart         | Sarah       | THE IMPACT OF FEED DEPRIVATION AND STRESS AT SLAUGHTER ON THE METABOLISM AND CARCASS YIELD OF LAMBS                   |

## Tuesday - Scientific Advances Underpinning Meat Safety

| Board Number: | Paper No: | Surname: | First Name: | Paper Title:  |
|---------------|-----------|----------|-------------|---|
| 184           | 220       | Alvseike | Ole         | MEAT FACTORY CELL - A CONCEPT FOR THE FUTURE?   |
| 185           | 332       | Alvseike | Ole         | MEAT INSPECTION IN A MEAT FACTORY CELL CONCEPT  |
| 186           | 329       | Ayala    | Diana       | LACTOBACILLUS ANIMALIS NP51 REDUCES ESCHERICHIA COLI O157:H7 VIRULENCE  |
| 187           | 150       | Blase    | Ralf        | EVALUATION OF SCALING EFFECTS ON PHYSICO-CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS OF RAW FERMENTED SAUSAGES |
| 188           | 135       | Bolton   | Declan      | THE MICROBIOLOGY OF BEEF CARCASSES AND PRIMALS DURING CHILLING AND CHILLED STORAGE                              |



## Tuesday - Scientific Advances Underpinning Meat Safety

| Board Number: | Paper No: | Surname:          | First Name: | Paper Title:   |
|---------------|-----------|-------------------|-------------|--|
| 189           | 160       | Bolton            | Declan      | HOW UNDERSTANDING THE PATTERN OF BROILER FARM CONTAMINATION HAS SOLVED THE CAMPYLOBACTER ISSUE IN BROILERS   |
| 190           | 400       | Candogan          | Kezban      | WESTERN BLOT IMMUNOASSAY IN DETECTING MECHANICALLY DEBONED CHICKEN MEAT IN BEEF MIXTURES   |
| 191           | 249       | Candogan          | Kezban      | FTIR SPECTROSCOPIC DIFFERENTIATION OF PORK AND BEEF MIXTURES BASED ON PROTEIN FRACTIONS  |
| 192           | 390       | Castelli          | Erin        | EFFECT OF LACTOBACILLUS L28 ON THE REDUCTION OF ESCHERICHIA COLI IN CATTLE MANURE COLLECTED FROM CATTLE FED 3 DIFFERENT DIETS                              |
| 193           | 91        | Cho               | Soohyun     | EFFECT OF DRY-AGING ON YIELD, MICROBIAL GROWTH AND STORAGE STABILITY OF BEEF LOIN FROM HANWOO  |
| 194           | 258       | Dalle Zotte       | Antonella   | CAN LIQUORICE EXTRACT ADMINISTERED AS DIETARY AND/OR AS FEED SUPPLEMENT IMPROVE RABBIT MEAT SHELF-LIFE?  |
| 195           | 33        | Dolch             | Kerstin     | DEVELOPMENT OF AN ANALYTICAL METHOD TO DETECT PLANT PROTEINS IN MEAT PRODUCTS  |
| 196           | 440       | Duffy             | Geraldine   | RISK FACTORS FOR SHEDDING OF SHIGATOXIGENIC E. COLI O157 AND O26 IN CATTLE AT SLAUGHTER  |
| 197           | 388       | English           | Andrea      | ANTIMICROBIAL RESISTANCE OF GENERIC ESCHERICHIA COLI IN CATTLE FECES AS IMPACTED BY DIETARY SUPPLEMENTATION WITH LACTOBACILLUS SALIVARIUS L28              |
| 198           | 345       | Esteves           | Eden        | INVESTIGATION OF BLOWN PACK SPOILAGE ORGANISMS   |
| 199           | 22        | Geeraerts         | Wim         | BACTERIAL ECOLOGY OF SLICED COOKED PORK PRODUCTS ON THE BELGIAN MARKET   |
| 200           | 387       | Hanlon            | Keelyn      | FREQUENCY AND AMR OF SALMONELLA AND CAMPYLOBACTER ISOLATED FROM SMALL-RUMINANT FECAL SAMPLES FROM THE U.S., AUSTRALIA AND BAHAMAS                          |
| 201           | 9         | Heintz            | Eelco       | THE INHIBITORY EFFECT OF A SODIUM FREE POWDER PRESERVATIVE ON THE GROWTH OF LISTERIA MONOCYTOGENES AND LACTIC-ACID BACTERIA IN HAM.                        |
| 202           | 363       | Imazaki           | Pedro       | IN VITRO EVALUATION OF THE COMPETING EFFECT OF CARNOBACTERIUM MALTAROMATICUM ISOLATED FROM VACUUM PACKED MEAT AGAINST FOOD PATHOGENS                       |
| 203           | 265       | Kuznetsova        | Oksana      | AN EFFECT OF THE ELECTROMAGNETIC FIELD ON MICROBIOLOGICAL SAFETY OF MEAT SEMI-PREPARED PRODUCTS  |
| 204           | 298       | Li                | Peijun      | DECREASE OF N-NITROSODIMETHYLAMINE BY LACTOBACILLUS PENTOSUS IS ASSOCIATED WITH SURFACE LAYER PROTEINS   |
| 205           | 340       | Minvielle         | Brice       | SPONGE VS EXCISION TECHNIQUE FOR CARCASS SAMPLING OF BEEF, LAMB AND PIG - INFLUENCE ON PROCESS HYGIENE CRITERIA AND MONITORING                             |
| 206           | 389       | Opheim            | Tosha       | EVALUATION OF A NOVEL DIRECT-FED MICROBIAL TO REPLACE SUB-THERAPEUTIC ANTIBIOTICS ON GAIN PERFORMANCE AND CARCASS TRAITS IN BEEF FEEDLOT STEERS            |
| 207           | 469       | Sánchez-Escalante | Armida      | USE OF DATE PITS AS A NOVEL ADDITIVE FOR THE MEAT INDUSTRY   |
| 208           | 468       | Sánchez-Escalante | Armida      | MESQUITE PODS EXTRACT, AN ADDITIVE TO EXTEND THE SHELF LIFE OF MEAT  |
| 209           | 467       | Sánchez-Escalante | Armida      | CAN EDIBLE MUSHROOM BE USED AS MEAT PRESERVATIVE?  |
| 210           | 34        | Schwägele         | Fredi       | HPLC-MS/MS-DETECTION OF FIBRINOGEN/THROMBIN IN FORMED BEEF AND PORK  |
| 211           | 103       | Seman             | Dennis      | USING QUANTITATIVE MICROBIAL MODELLING WITH HACCP  |
| 212           | 426       | Sijtsema          | Peter       | ANTIMICROBIAL POTENTIAL OF A CLEAN LABEL INTERVENTION IN FRESH CHICKEN PATTIES   |
| 213           | 448       | Swetwivathana     | Adisorn     | PRE-SCREENING OF BIOGENIC AMINE PRODUCTION FROM ISOLATED BACTERIOCIN-PRODUCING LACTIC ACID BACTERIA ASSOCIATED IN TRADITIONAL THAI FERMENTED MEAT PRODUCTS |
| 214           | 8         | Tangwatcharin     | Pussadee    | EFFECT OF AUTOCHTHONOUS STARTER CULTURE ON MICROBIOLOGICAL QUALITY OF TRADITIONAL THAI FERMENTED MEAT PRODUCT  |

# Poster Programme

## Tuesday - Scientific Advances Underpinning Meat Safety

| Board Number: | Paper No: | Surname:           | First Name:   | Paper Title:   |
|---------------|-----------|--------------------|---------------|--|
| 215           | 466       | Torrescano-Urrutia | Gastón Ramón  | CHITOSAN FILMS WITH POTATO PEEL EXTRACT TO EXTEND THE SHELF LIFE OF MEAT   |
| 216           | 72        | Wang               | Chong         | EFFECT OF TEA MARINADES ON FORMATION OF POLYCYCLIC AROMATIC HYDROCARBONS IN CHARCOAL-GRILLED CHICKEN WINGS                 |
| 217           | 288       | Weinroth           | Maggie        | FOODBORNE PATHOGENS AND VIRULENCE IN THE MICROBIOME OF CATTLE GROWN NATURALLY VERSES CONVENTIONALLY                        |
| 218           | 127       | Yang               | Xianqin       | EFFECTS ON BEEF MICROFLORA OF A THREE-STEP SOUS-VIDE METHOD  |
| 219           | 77        | Zanardi            | Emanuela      | CYCLOPROPANE FATTY ACIDS AS QUALITY MARKERS IN MEAT  |
| 220           | 192       | Agregán            | Rubén         | EFFECT OF THE ADDITION OF BIFURCARIA BIFURCATA SEAWEED EXTRACT ON PHYSICO-CHEMICAL PARAMETERS IN HEALTHIER PORK LIVER PÂTÉ |
| 221           | 202       | Agregán            | Rubén         | LIPID OXIDATION OF LOW-FAT PORK LIVER PÂTÉS AS AFFECTED BY BIFURCARIA BIFURCATA EXTRACT                                    |
| 222           | 162       | Alvarez Garcia     | Carlos        | REPLACEMENT OF PORK MEAT WITH PROTEINS RECOVERED FROM MEAT CO-PRODUCTS IN AN EMULSION-TYPE BREAKFAST SAUSAGE.              |
| 223           | 163       | Alvarez Garcia     | Carlos        | IMPROVED PLASMA RECOVERY BY MEANS OF RED CELL CREATION ASSISTED BY RSM APPROACH  |
| 224           | 316       | Alvseike           | Ole           | THE FEASIBILITY OF MICROWAVE SPECTROSCOPY FOR EVALUATION OF FREEZING METHOD IN MEAT  |
| 225           | 324       | Anzani             | Cecilia       | ENZYMATIC HYDROLYSIS OF HIDE 'FLESHING' MEAT: CHARACTERISATION AND OPTIMIZATION  |
| 226           | 328       | Anzani             | Cecilia       | MEAT INDUSTRY BY-PRODUCT RECOVERY: GELATIN AND FILM FORMING EVALUATION   |
| 227           | 81        | Barbut             | Shai          | EDIBLE CRYSTALLINE PARTICLES AS MODEL FILLERS IN COMMINUTED MEAT PRODUCTS  |
| 228           | 257       | Barretto           | Andrea        | ADDITION OF DIETARY FIBER IN COOKED RESTRUCTURED PORK SHOULDER WITH SALT REDUCTION   |
| 229           | 225       | Barretto           | Andrea        | INFLUENCE OF SODIUM REDUCTION AND ULTRASOUND TREATMENT ON THE SENSORY ACCEPTANCE OF COOKED HAM                             |
| 230           | 255       | Barretto           | Andrea        | SCREENING OF PROBIOTICS OF LACTIC ACID BACTERIA FOR MEAT SYSTEM: EVALUATION IN VITRO AND IN MINI DRY FERMENTED SAUSAGE     |
| 231           | 254       | Barretto           | Andrea        | EVALUATION OF THE BETALAIN IN THE STABILITY OF THE COLOUR OF BRAZILIAN FRESH SAUSAGE DURING STORAGE UNDER REFRIGERATION    |
| 232           | 74        | Bellés             | Marc          | HOW IMPORTANT IS SLICING TECHNOLOGY FOR LAMB QUALITY?  |
| 233           | 436       | Campo Arribas      | Maria del Mar | NIR DETERMINATION OF MEAT QUALITY CHARACTERISTICS AT DIFFERENT LAMB CARCASS POINTS   |
| 234           | 259       | Candogan           | Kezban        | EFFECT OF PARTIAL SUBSTITUTION OF SODIUM CHLORIDE ON THE DRYING CHARACTERISTICS OF BEEF SLICES                             |
| 235           | 132       | Carlier            | Martine       | NUTRITIONAL VALUES OF 11 PORK SECONDARY MEAT-CUTS AND LIVER  |
| 236           | 89        | Chhem-Kieth        | Sorivan       | COLOUR STABILISATION OF HAEM-IRON HYDROLYSATE USING SODIUM NITRITE ALTERNATIVES  |
| 237           | 46        | Choe               | Ju-Hui        | PHYSICO-CHEMICAL CHARACTERISTICS OF EXTRACTED GELATIN FROM CHICKEN FEET AT DIFFERENT TEMPERATURES                          |
| 238           | 406       | Clarke             | Andrew        | EFFECTS OF PSYLLIUM HUSK POWDER ON A COLD-SET RESTRUCTURED GROUND TURKEY PRODUCT   |
| 239           | 242       | Coll Brasas        | Elena         | EFFECT OF HIGH PRESSURE AT DIFFERENT TEMPERATURES ON TEXTURE OF DRY-CURED HAM WITH DIFFERENT TEXTURAL CHARACTERISTICS      |
| 240           | 243       | Coll Brasas        | Elena         | EFFECT OF TEMPERATURE DURING HP PROCESSING ON COLOUR AND COLOUR STABILITY OF DRY-CURED HAM                                 |
| 241           | 244       | Connaughton        | Stephen       | FAT PREDICTION USING AN ONLINE DUAL ENERGY X-RAY ABSORPTIOMETER IS ACCURATE IN GENETICALLY DIVERGENT LAMBS                 |
| 242           | 226       | Deb-choudhury      | Santanu       | ADVANCED CHARACTERISATION AND EVALUATION OF MEAT HYDROLYSATES AS FUNCTIONAL INGREDIENTS IN FOOD                            |
| 243           | 159       | Delanghe           | Gertjan       | IMPACT OF DIFFERENT SMOKE CONDENSATES ON THE PHYSICO-CHEMICAL, CHEMICAL AND SENSORY PROPERTIES OF DRY FERMENTED SAUSAGES   |

## Thursday - Emerging Technologies in Meat Processing

| Board Number: | Paper No: | Surname:      | First Name:           | Paper Title:  |
|---------------|-----------|---------------|-----------------------|---|
| 244           | 437       | Delgado-pando | Gonzalo               | USE OF POTASSIUM CHLORIDE AS SALT REPLACER IN REDUCED-SALT BACK BACON RASHERS: IMPACT ON SHELF LIFE                                 |
| 245           | 174       | Drummond      | Liana                 | SAFETY ASPECTS OF A PROPOSED BOVINE LUNG PROTEIN POWDER PROCESS   |
| 246           | 173       | Drummond      | Liana                 | PROTEINS FROM THE MEAT PROCESSING CHAIN - ENHANCING VALUE OF CO-PRODUCTS  |
| 247           | 359       | Farag         | Karim                 | AN EVALUATION OF THE TENDERISING EFFECT OF NEEDLE-INJECTING HOT, PRE-RIGOR LAMB CARCASSES WITH A FICIN-WATER SOLUTION               |
| 248           | 93        | Fraeye        | Ilse                  | EFFECT OF TEMPERATURE AND FAT TYPE ON THE VISCOELASTIC PROPERTIES OF MEAT BATTERS PREPARED WITH WHITE AND RED CHICKEN MEAT          |
| 249           | 217       | Franco Ruiz   | Daniel Jose           | EFFECT OF PARTIAL REPLACEMENT OF SODIUM CHLORIDE WITH OTHER SALTS ON PHYSICO-CHEMICAL CHARACTERISTICS IN DRY-CURED "LACÓN"          |
| 250           | 182       | Fulladosa     | Elena                 | TEXTURE CHARACTERIZATION OF DRY-CURED HAM USING X-RAY MULTI ENERGY SPECTROMETRY   |
| 251           | 181       | Fulladosa     | Elena                 | APPLICATIONS OF X-RAY MULTI ENERGY SPECTROMETRY FOR THE MEAT INDUSTRY   |
| 252           | 422       | Gardner       | Associate ssor Graham | DEVELOPING A DUAL X-RAY ABSORPTIOMETER FOR ESTIMATING CARCASE FATNESS IN BEEF AT ABATTOIR CHAIN-SPEED                               |
| 253           | 382       | Gibis         | Monika                | INVESTIGATION OF HETEROPOLYSACCHARIDE-PRODUCING LACTOBACILLUS PLANTARUM TMW 1.1308 IN COOKED HAM                                    |
| 254           | 323       | Gibis         | Monika                | ASSESSMENT OF FIVE STRAINS OF STAPHYLOCOCCUS EQUORUM IN CURED RAW LOINS ON KEY AROMA COMPOUNDS                                      |
| 255           | 408       | Hopkins       | David                 | CAN A NITFOM NEAR INFRARED SYSTEM PREDICT LABORATORY INTRAMUSCULAR FAT VALUES?  |
| 256           | 282       | Inguglia      | Elena Sofia           | INACTIVATION PROFILE OF FOOD SPOILAGE BACTERIA BY POWER ULTRASOUND: A PROSPECTIVE FOR SALT REDUCED MEAT PRODUCTS                    |
| 257           | 53        | Jung          | Samooel               | DEVELOPMENT OF NATURAL NITRITE SOURCE BY ATMOSPHERIC PRESSURE PLASMA  |
| 258           | 272       | Kaur          | Lovedeep              | IMPROVING PROTEIN DIGESTIBILITY AND TEXTURE OF BEEF MEAT WITH NOVEL PROCESSING TECHNOLOGIES   |
| 259           | 68        | Krischek      | Carsten               | IMPACT OF COLOUR DIFFERENCES OF PORK AND BEEF ON THE QUALITY OF RAW FERMENTED SAUSAGES  |
| 260           | 71        | Lee           | Juri                  | QUALITY OF PROPERTIES OF GROUND HAM CURED BY ATMOSPHERIC PRESSURE PLASMA TREATMENT  |
| 261           | 55        | Lee           | Sang Hui              | APPLICATION OF IRRADIATION ON AGING OF BEEF WITH DIFFERENT TEMPERATURES   |
| 262           | 392       | Lee           | Jinkyu                | COMPARISON OF PHYSICO-CHEMICAL CHARACTERISTICS OF EXTRACTS FROM VARIOUS BONES IN HANWOO CATTLE                                      |
| 263           | 247       | Li            | Xin                   | EFFECT OF ARGININE-HEMOGLOBIN ON COLOR STABILITY OF GROUND LAMB DURING STORAGE  |
| 264           | 268       | Lisitsyn      | Andrey                | PRODUCTION OF SEMI-SMOKED SAUSAGES USING GRINDING OF RAW MATERIAL BY MILLING  |
| 265           | 270       | Lisitsyn      | Andrey                | PRODUCTION OF HOMOGENIZED CANNED BABY FOOD USING INNOVATIVE TECHNOLOGY OF MEAT RAW MATERIAL GRINDING                                |
| 266           | 152       | Lopez Campos  | Oscar                 | DUAL ENERGY X-RAY ABSORPTIOMETRY AS A RAPID AND NON-DESTRUCTIVE METHOD FOR DETERMINATION OF LEAN, FAT AND BONE CONTENT IN LIVESTOCK |
| 267           | 199       | Lorenzo       | Jose Manuel           | INFLUENCE OF THE ADDITION OF DIFFERENT PROTEINS ON THE SENSORY PROPERTIES OF PÂTÉ   |
| 268           | 111       | Morton        | James                 | GLYCOGEN PHOSPHORYLASE: A POSSIBLE MECHANISM FOR THE PH INCREASE IN HIGH PRESSURE PROCESSED BULL MEAT                               |
| 269           | 143       | Mullen        | Anne Maria            | CHARACTERIZATION OF FRACTIONS FROM THE RECOVERY OF BOVINE LUNG PROTEIN USING PH SHIFT PROCESSING                                    |
| 270           | 167       | Mungure       | Tanyaradzwa           | IMPACT OF AGING METHOD AND PEF TREATMENT ON MEAT QUALITY AND STABILITY OF CONJUGATED LINOLEIC ACID IN VENISON                       |
| 271           | 241       | Nersting      | Lise                  | OPTIMISING HEAT TREATMENT OF MEAT PRODUCTS USING LOW TEMPERATURES   |

# Poster Programme

## Thursday - Emerging Technologies in Meat Processing

| Board Number: | Paper No: | Surname:               | First Name:   | Paper Title:   |
|---------------|-----------|------------------------|---------------|--|
| 272           | 384       | O Neill                | Ciara         | THE USE OF HURDLE TECHNOLOGY FOR THE DEVELOPMENT OF CONSUMER ACCEPTED LOW-SALT COOKED HAM WITH ENHANCED SHELF LIFE                               |
| 273           | 178       | O'Sullivan             | Maurice       | SHELF-LIFE EXTENSION OF LOW SALT SAUSAGES USING HPMC-BASED FILMS CONTAINING NANOPARTICLE ROSEMARY EXTRACT  |
| 274           | 394       | Öztürk                 | Burcu         | STABILITY OF MODEL SYSTEM BEEF EMULSIONS CONTAINING LINSEED OIL-IN-WATER GELLED EMULSIONS  |
| 275           | 343       | Pap                    | Nora          | OPTIMIZATION OF THE ENZYMATIC HYDROLYSIS OF MECHANICALLY DEBONED CHICKEN MEAT: THE USE OF EXPERIMENTAL STATISTICAL DESIGN                        |
| 276           | 237       | Pérez-Santaescolástica | Cristina      | EFFECT OF OZONE ON PHYSICOCHEMICAL PARAMETERSCHANGES DURING AGEING OF BEEF   |
| 277           | 443       | Pottier                | Laurence      | USE OF HIGH PRESSURE PROCESSING ON MEAT PRODUCTS: COMMERCIAL DEVELOPMENTS AND RESEARCH TRENDS IN FOOD SCIENCE                                    |
| 278           | 125       | Rakotondramavo         | Anja          | HIGH PRESSURE ON COOKED HAM: A WAY TO INCREASE SHELF-LIFE WHILE MAINTAINING HIGH STANDARD QUALITY  |
| 279           | 90        | Rohlik                 | Bo-Anne       | THE APPLICATION OF PULSED ELECTRIC FIELD TO TENDERISE BEEF STRIPLOIN AND TOPSIDE AND ITS EFFECT ON SENSORY PROPERTIES                            |
| 280           | 464       | Sánchez-Escalante      | Armida        | ALBEDO AND FLAVEDO GRAPEFRUIT POWDER AS AN OXIDATIVE STABILIZER OF PORK PATTIES DURING CHILLED STORAGE   |
| 281           | 108       | Santos                 | Eva María     | EFFECT OF RESISTANT STARCH CONCENTRATIONS ON THE PHYSICOCHEMICAL CHARACTERISTICS OF COOKED HAM   |
| 282           | 156       | Sazonova               | Sanita        | EFFECT OF HIGH PRESSURE PROCESSING ON RAW PORK COLOUR AND WATER HOLDING CAPACITY   |
| 283           | 402       | Schmidt                | Heinar        | NON-INVASIVE ASSESSMENT OF THE BIOBURDEN OF MINCED PORK USING A HAND-HELD FLUORESCENCE DEVICE  |
| 284           | 433       | Serdaroglu             | Meltem        | EFFECTS OF USING GELLED EMULSION WITH LINSEED OIL ON OXIDATIVE STABILITY AND FATTY ACID COMPOSITION OF MODEL SYSTEM MEAT EMULSIONS               |
| 285           | 435       | Serdaroglu             | Meltem        | THE EFFECTS OF REPLACING BEEF FAT WITH OLIVE OIL ON PROTEIN OXIDATION IN SUCUK (TURKISH DRIED FERMENTED SAUSAGE)                                 |
| 286           | 32        | Stephan                | Alexander     | MYCELIA OF PLEUROTUS SAPIDUS AND LENTINULA EDODES AS FUNCTIONAL RAW-MATERIAL IN COMPARISON TO DIFFERENT VEGETABLE PROTEINS IN DÖNER KEBAB SYSTEM |
| 287           | 334       | Strydom                | Phillip       | THE EFFECTS OF BRINE INJECTION LEVEL AND POST MORTEM AGING ON SENSORY AND PHYSICAL CHARACTERISTICS OF BEEF LOIN                                  |
| 288           | 335       | Strydom                | Phillip       | THE EFFECT OF BRINE INJECTION LEVEL ON THE PHYSICAL PROPERTIES AND SENSORY ACCEPTABILITY OF PORK LOINS   |
| 289           | 296       | Tarté                  | Rodrigo       | POTENTIAL OF RICE BRAN WAX AND SOYBEAN OIL OLEOGELS AS PORK FAT REPLACEMENTS IN FRANKFURTER-TYPE SAUSAGES  |
| 290           | 465       | Torrescano-Urrutia     | Gastón Ramón  | ANTIOXIDANT EFFECT OF GRAPEFRUIT POWDER IN PORK PATTIES  |
| 291           | 154       | Trindade               | Marco Antonio | EFFECT OF SODIUM REDUCTION ON EMULSION STABILITY AND MICROSTRUCTURE OF BOLOGNA-TYPE SAUSAGES   |
| 292           | 80        | Trindade               | Marco Antonio | PHYSICAL-CHEMICAL PARAMETERS AND SENSORY ACCEPTANCE OF BEEF BURGERS WITH REDUCED SODIUM CONTENT  |
| 293           | 166       | Trindade               | Marco Antonio | FATTY ACIDS PROFILE OF CHICKEN NUGGETS ADDED WITH CHIA FLOUR (SALVIA HISPÁNICA L)  |
| 294           | 12        | Wang                   | Zhong-Feng    | CONSTRUCTION OF RESPONSE MODEL FOR PREDICTING EFFECT OF THREE POLYSACCHARIDES ON TEXTURE PROFILE OF EMULSIFIED SAUSAGE                           |
| 295           | 27        | Wang                   | Zhigeng       | THE PREPARATION AND QUALITY EVALUATION OF SAUSAGE IN WHICH FAT REPLACED BY LARD MODIFIED DIGLYCERIDE   |
| 296           | 25        | Wang                   | Zhigeng       | LIPASE-CATALYZED SYNTHESIS OF 1,3-DIACYLGLYCEROL FROM LARD OIL AND FATTY ACID PROFILE CHANGE   |
| 297           | 403       | Westmacott             | Kelly         | CHARACTERISATION OF NOVEL TECHNOLOGY FOR BOAR TAIN T DETECTION   |
| 298           | 423       | Williams               | Andrew        | PREDICTING BEEF CARCASS COMPOSITION FROM WEIGHT AND RIB FAT DEPTH  |
| 299           | 425       | Williams               | Andrew        | PREDICTING LAMB CARCASS COMPOSITION FROM CARCASS WEIGHT AND GR TISSUE DEPTH  |

## Thursday - Emerging Technologies in Meat Processing

| Board Number: | Paper No: | Surname: | First Name: | Paper Title:  |
|---------------|-----------|----------|-------------|---|
| 300           | 94        | Xue      | Siwen       | EFFECTS OF HIGH-PRESSURE, ULTRASOUND AND HIGH-PRESSURE HOMOGENIZING TREATMENTS ON MYOFIBRILLAR PROTEIN SOLUBILITY |
| 301           | 48        | Yong     | Hae In      | ALTERNATIVE TECHNOLOGY FOR SODIUM NITRITE: EFFECT OF ATMOSPHERIC PRESSURE PLASMA ON MANUFACTURING OF PORK JERKY   |

## Thursday - Consumer Aspects - Marketing & Perspectives

| Board Number: | Paper No: | Surname:            | First Name:   | Paper Title:  |
|---------------|-----------|---------------------|---------------|---|
| 302           | 336       | Antonelo            | Daniel        | EFFECT OF THE DIETARY POLYUNSATURATED FATTY ACID LEVEL ON CONSUMER SENSORY RATINGS OF BEEF FROM DIFFERENT GENETIC GROUPS              |
| 303           | 84        | Buddle              | Emily         | 'I DON'T WANT TO THINK ABOUT IT': CONCERNS ABOUT SHEEP AND BEEF CATTLE TRANSPORTATION AND SLAUGHTER AMONGST AUSTRALIAN MEAT CONSUMERS |
| 304           | 193       | Conroy              | Paula         | SALT REDUCTION AND POTASSIUM REPLACEMENT PERCEPTION OF TRADITIONAL CORNED BEEF IN DIFFERENT AGE (18-85) COHORTS                       |
| 305           | 194       | Conroy              | Paula         | CONSUMER ATTITUDES AND EXPECTATIONS OF MEAT, MEAT PRODUCTS AND MEAT PACKAGING IN IRELAND  |
| 306           | 450       | Corlett             | Maddison      | THE NIX INSTRUMENT IS ASSOCIATED WITH CONSUMER MEAT COLOUR SCORES   |
| 307           | 115       | Font i Furnols      | Maria         | LOW PROTEIN AND "ALPERUJO" DIET DO NOT AFFECT CONSUMERS' ACCEPTABILITY OF IBERIAN CROSSBREED DRY-CURED LOINS                          |
| 308           | 277       | Garmyn              | Andrea        | US CONSUMER ASSESSMENT OF TOP LOIN BEEF FROM TWO NEW ZEALAND FORAGE FINISHING SYSTEMS COMPARED TO US GRAIN FED BEEF                   |
| 309           | 221       | Hocquette           | Jean-francois | HOW TO PREDICT BEEF EATING QUALITY IN EUROPE THROUGH THE ADAPTATION OF THE AUSTRALIAN SYSTEM MSA?                                     |
| 310           | 287       | Jaborek             | Jerad         | EFFECT OF ENERGY SOURCE AND ANIMAL AGE ON FLAVOR INTENSITY OF SHEEP MEAT  |
| 311           | 45        | Jorge Polizer Rocha | Yana          | CONSUMERS' PERCEPTION OF FRANKFURTER SAUSAGES WITH DIFFERENT HEALTHINESS ATTRIBUTES   |
| 312           | 383       | Laird               | Hannah        | MILLENNIAL VERSUS NON-MILLENNIAL IN HOME CONSUMER PERCEPTIONS OF BEEF, PORK AND CHICKEN SENSORY ATTRIBUTES                            |
| 313           | 23        | Leroy               | Ir. Frédéric  | HUMANS AND MEAT: A STORY OF LOVE AND HATE   |
| 314           | 415       | Lertpatarakomol     | Rachakris     | CONSUMER ACCEPTABILITY OF PORK LOIN FROM CROSSBRED PIGS Sired BY PAKCHONG 5 BOAR AND DUROC BOAR                                       |
| 315           | 196       | Lorenzo             | Jose Manuel   | THE SENSORY IMPACT OF SALT REPLACERS IN REDUCED SODIUM DRY CURED LACÓN  |
| 316           | 355       | Lu                  | Ting          | UNDERSTANDING CONSUMER PERCEPTIONS OF NOVEL MEAT PROCESSING TECHNOLOGIES  |
| 317           | 41        | Luzardo             | Santiago      | PHASE II OF THE URUGUAYAN LAMB MEAT QUALITY AUDIT: HARVEST FLOOR AND CHILLING ROOM ASSESSMENTS  |
| 318           | 223       | Miller              | Rhonda        | MILLENNIAL VERSUS NON-MILLENNIAL CONSUMER PERCEPTIONS OF BEEF, PORK AND CHICKEN SENSORY ATTRIBUTES                                    |
| 319           | 413       | O'Reilly            | Rachel        | IMF AND EATING QUALITY IN SHEEPMEEAT: A COMPARISON OF AMERICAN, CHINESE AND AUSTRALIAN CONSUMERS                                      |
| 320           | 179       | O'Sullivan          | Maurice       | IRISH CONSUMER ATTITUDES ON SALT AND FAT PROCESSED MEATS  |
| 321           | 177       | O'Sullivan          | Maurice       | AFFECTIVE AND DESCRIPTIVE (NOVEL) SENSORY AND PHYSIOCHEMICAL COMPARISON OF TRADITIONAL BONE-IN DRY-AGED BEEF LOIN                     |
| 322           | 419       | Pannier             | Liselotte     | DIET HAS MINIMAL IMPACT ON AUSTRALIAN CONSUMER PALITABILITY   |
| 323           | 161       | Purslow             | Peter         | DIFFERENCES IN CONSUMER PERCEPTIONS OF MEAT QUALITY   |
| 324           | 190       | Rodrigues Magalhaes | Danielle      | SPANISH AND BRAZILIAN CONSUMERS' ATTITUDES ON PURCHASE AND CONSUMPTION OF BEEF  |
| 325           | 189       | Rodrigues Magalhaes | Danielle      | PERCEPTION OF TRACEABILITY INFORMATION ON BEEF LABEL BY SPANISH AND BRAZILIAN CONSUMERS   |
| 326           | 365       | Silva               | Saulo         | CONSUMER SENSORY EVALUATION OF MEAT FROM NELLORE STEERS FED WITH VEGETABLE OILS   |

# Poster Programme

## Thursday - Consumer Aspects - Marketing & Perspectives

| Board Number: | Paper No: | Surname: | First Name: | Paper Title:   |
|---------------|-----------|----------|-------------|--|
| 327           | 344       | Tøstesen | Marie       | CONSUMER ATTITUDES TO PORCINE BLOOD AND SURPLUS PROTEIN IN FUNCTIONAL AND HIGH PROTEIN FOODS |

## Thursday - Meat Biochemistry

| Board Number: | Paper No: | Surname:  | First Name: | Paper Title:   |
|---------------|-----------|-----------|-------------|--|
| 328           | 203       | Agregán   | Rubén       | PHYSICO-CHEMICAL CHARACTERIZATION OF FRESH SAUSAGE ENRICHED WITH DIFFERENT PROTEINS  |
| 329           | 201       | Agregán   | Rubén       | INFLUENCE OF PIG BREED ON FATTY ACID PROFILE OF DRY-CURED SHOULDER   |
| 330           | 146       | Bao       | Yulong      | OXIDATION INCREASES MYOFIBRILLAR PROTEIN NET CHARGE  |
| 331           | 172       | Bou       | Ricard      | ZINC-PROTOPORPHYRIN CONTENT IN COMMERCIAL PARMA HAMS AND ITS RELATIONSHIP WITH COMPOSITION PARAMETERS  |
| 332           | 398       | Calnan    | Honor       | SELECTION FOR INCREASED INTRAMUSCULAR FAT AND LEAN MEAT YIELD CAN IMPROVE THE BLOOMED COLOUR OF LAMB MEAT  |
| 333           | 315       | Cava      | Ramon       | LACTIC ACID AND GLYCOGEN CONTENTS, PH AND MEAT QUALITY OF IBERIAN PIG: EFFECT OF REARING SYSTEM  |
| 334           | 262       | Chernukha | Irina       | PROTEOMICS AS A TOOL FOR STUDYING MEAT AUTOLYSIS   |
| 335           | 410       | England   | Eric        | AMP IS A MORE POTENT ACTIVATOR OF PHOSPHOFRUCTOKINASE-1 ACTIVITY THAN FRUCTOSE 2,6-BISPHOSPHATE IN PORCINE SKELETAL MUSCLE UNDER SIMULATED POSTMORTEM CONDITIONS |
| 336           | 396       | Farmer    | Linda       | EFFECT OF COOKING METHOD ON BEEF FLAVOUR MARKER COMPOUNDS  |
| 337           | 102       | Fraeye    | Ilse        | IMPORTANCE OF INTRINSIC PARAMETERS IN RELATION TO IN VITRO ZINC PROTOPORPHYRIN IX FORMATION IN DIFFERENT MEAT SOURCES  |
| 338           | 144       | Gagaoua   | Mohammed    | DIFFERENCES IN THE LEVELS OF BOV-SERPINA3 IN RECTUS ABDOMINIS MUSCLE EXPLAIN THE VARIABILITY OF BEEF TENDERNESS  |
| 339           | 148       | Huang     | Feng        | EFFECTS OF CALCIUM AND ZINC INOS INJECTION ON CASPASE-3 AND TENDERIZATION IN POSTMORTEM BEEF SKELETAL MUSCLES  |
| 340           | 209       | Jose      | Cameron     | FAST EARLY POST-MORTEM METABOLISM ELIMINATES THE BENEFIT OF AGING IN PORK LOIN   |
| 341           | 375       | Kim       | Brad        | INVOLVEMENT OF APOPTOSIS IN MEAT QUALITY ATTRIBUTES USING THE CALLIPYGE LAMB MODEL: 1. THE OMICS APPROACH  |
| 342           | 378       | Kim       | Brad        | INVOLVEMENT OF APOPTOSIS IN MEAT QUALITY ATTRIBUTES USING THE CALLIPYGE LAMB MODEL: 2. HEAT SHOCK PROTEIN 27 AND MEAT TOUGHNESS                                  |
| 343           | 36        | Krischek  | Carsten     | PH DETERMINATION METHODS INFLUENCE PH SLOPES DURING EARLY POST MORTEM AGEING OF PIG MEAT   |
| 344           | 251       | Li        | Xin         | EFFECT OF MYOGLOBIN PHOSPHORYLATION ON MEAT COLOR STABILITY  |
| 345           | 222       | Liu       | Jiao        | RIGOR BONDS REDUCE LATTICE SPACING OF SKINNED PORCINE SKELETAL MUSCLE FIBRE UNDER PSE-LIKE CONDITIONS  |
| 346           | 198       | Lorenzo   | Jose Manuel | INCLUSION OF POTATO IN THE FINISHING DIET OF PIGS: EFFECT ON PHYSICO-CHEMICAL PARAMETERS   |
| 347           | 191       | Lorenzo   | Jose Manuel | EFFECT OF SEX ON AMINO ACID COMPOSITION OF TURKEY MEAT   |
| 348           | 197       | Lorenzo   | Jose Manuel | AMINO ACIDS COMPOSITION OF BEEF PATTIES ENRICHED WITH DIFFERENT PROTEINS   |
| 349           | 185       | Matsuishi | Masanori    | DISSOCIATION OF ACTOMYOSIN INTO ACTIN AND MYOSIN AND LIBERATION OF ACTOMYOSIN FROM MYOFIBRILS INDUCED BY VARIOUS PHOSPHATES                                      |
| 350           | 16        | Mohan     | Kiran       | INVESTIGATION OF PROTEOMIC CHANGES AND QUALITY OF SHEEP (OVIS ARIES) MEAT DUE TO ELECTRICAL STUNNING   |
| 351           | 224       | Moloto    | Kgantjie    | DEGRADATION OF MYOSIN LIGHT CHAIN DURING POST-MORTEM AGEING IS ASSOCIATED WITH MEAT TENDERNESS IN NGUNI, BONSMARA, BRAHMAN AND CHAROLAIS BREEDS                  |
| 352           | 364       | Patterson | Brian       | DIFFERENCE IN SKELETAL MUSCLE PEROXIREDOXIN-2 IN PIGS DIVERGENTLY SELECTED FOR RESIDUAL FEED INTAKE IN RESPONSE TO DISEASE CHALLENGE                             |

## Thursday - Meat Biochemistry

| Board Number: | Paper No: | Surname:               | First Name: | Paper Title:   |
|---------------|-----------|------------------------|-------------|--|
| 353           | 239       | Pérez-Santaescolástica | Cristina    | PHYSICO-CHEMICAL CHARACTERISTICS OF DRY-CURED LOIN FROM TWO DIFFERENT BREEDS   |
| 354           | 238       | Pérez-Santaescolástica | Cristina    | EFFECT OF PROTEOLYSIS INDEX ON THE VOLATILE COMPOUNDS PROFILE OF DRY-CURED HAM   |
| 355           | 235       | Pérez-Santaescolástica | Cristina    | ASSESSING PROTEOMIC CHANGES IN DRY-CURED HAM UNDER DIFFERENT SALT CONCENTRATION AND PASTINESS  |
| 356           | 98        | Picard                 | Brigitte    | BIOMARKERS OF TENDERNESS AND INTRAMUSCULAR FAT IN FIVE MUSCLES FROM FRENCH PDO MAINE ANJOU 2 PREDICTION OF GROUPS OF QUALITY               |
| 357           | 155       | Picard                 | Brigitte    | CLUSTERING OF FATTY ACIDS COMPOSITION, SENSORY QUALITY AND PROTEOMIC BIOMARKERS OF CHAROLAIS YOUNG BULLS                                   |
| 358           | 95        | Picard                 | Brigitte    | BIOMARKERS OF TENDERNESS AND INTRAMUSCULAR FAT IN FIVE MUSCLES FROM FRENCH PDO MAINE ANJOU 1 - MUSCLE TYPE EFFECT                          |
| 359           | 137       | Purslow                | Peter       | DIFFERENCES IN MUSCLE FIBRE TYPE IN LAMB RELATE TO DIFFERENCES IN COLLAGEN SOLUBILITY AND PERI-NATAL MMP ACTIVITY                          |
| 360           | 171       | Rivera Beldarrain      | Lorea       | USE OF LIQUID ISOELECTRIC FOCUSING (OFFGEL) TO STUDY CHANGES IN MUSCLE PROTEOME DURING BOVINE MEAT AGEING                                  |
| 361           | 39        | Rodríguez Vázquez      | Raquel      | COMPARATIVE PROTEOMIC PROFILING BETWEEN SPANISH BOVINE BREEDS  |
| 362           | 368       | Rosa                   | Alessandra  | PROTEOME CHANGES OF BOVINE MUSCLE BASED ON ULTIMATE PH DURING AGING  |
| 363           | 117       | Rufino Moya            | Pablo José  | EFFECT OF GRAZING ON SAINFOIN OR ALFALFA DURING LACTATION ON LAMBS' MUSCLE METABOLITES. A HPLC-ESI-QTOF MS APPROACH                        |
| 364           | 116       | Rufino Moya            | Pablo José  | ANTIOXIDANT EFFECTS OF DAMS' FEEDING SYSTEM DURING LACTATION AND THE INCLUSION OF QUEBRACHO IN THE FATTENING CONCENTRATE IN LAMBS' TISSUES |
| 365           | 461       | Thiemann               | Kai         | THE STABILITY OF CARBOXYMYOGLOBIN IN PRESENCE OF OXYGEN IN MEAT  |
| 366           | 42        | Yang                   | Su-yuan     | EFFECTS OF CARCASS CHILLING TREATMENTS ON POSTMORTEM CALPAIN ACTIVITY IN MULE DUCK BREAST MUSCLE   |
| 367           | 330       | Zhang                  | Wangang     | USING 1H NMR AND MULTIVARIATE DATA ANALYSIS TO STUDY THE CHANGES OF PRECURSOR FLAVOR SUBSTANCE OF WUDING CHICKEN                           |

## Thursday - Advancements in Meat Packaging

| Board Number: | Paper No: | Surname:          | First Name: | Paper Title:   |
|---------------|-----------|-------------------|-------------|--|
| 368           | 360       | Alvarez-Rodriguez | Javier      | EXTENDED MAP STORAGE REDUCES SATURATED AND INCREASES MONOUNSATURATED FATTY ACIDS IN MARBLED PORK LOIN  |
| 369           | 438       | Delgado-pando     | Gonzalo     | EDIBLE BIOACTIVE PACKAGING APPLIED TO REDUCED-SALT BACK BACON RASHERS: EFFECT ON SHELF LIFE  |
| 370           | 397       | Farmer            | Linda       | PACKAGING EFFECTS ON FLAVOUR MARKER COMPOUNDS IN GRILLED BEEF  |
| 371           | 126       | Fogarty           | Colin       | EFFECT OF THE COMBINATIONS OF CLEAN LABEL INGREDIENTS AND PACKAGING CONDITIONS ON THE SHELF-LIFE OF SALMON (SALMO SALAR)                       |
| 372           | 234       | Hopkins           | David       | POTENTIAL MECHANISMS OF COLOR IMPROVEMENT FOR DARK CUTTING BEEF DERIVED FROM CARBON MONOXIDE PACKAGING AND HIGH OXYGEN PACKAGING ARE DIFFERENT |
| 373           | 233       | Hopkins           | David       | CARBON MONOXIDE PACKAGING SHOWS THE SAME COLOR IMPROVEMENT FOR DARK-CUTTING BEEF AS HIGH OXYGEN PACKAGING                                      |
| 374           | 414       | Letelier          | Reinaldo    | EVOLUTION OF REFRIGERATED AND VACUUM-PACKAGED BEEF TEXTURE   |
| 375           | 151       | Lopez Campos      | Oscar       | NITRITE EMBEDDED VACUUM PACKAGING IMPROVES RETAIL CHARACTERISTICS OF BISON STEAKS  |
| 376           | 109       | Santos            | Eva Maria   | MEAT PRESERVATION BY AN ANTIMICROBIAL EDIBLE COATING   |
| 377           | 219       | Smyth             | Conor       | THE EFFECT OF THE COMBINATION OF CLEAN-LABEL INGREDIENTS AND PACKAGING CONDITIONS ON THE SHELF-LIFE AND MICROBIOLOGY OF COD (GADUS MORHUA)     |

# Poster Programme

## Thursday - Advancements in Meat Packaging

| Board Number: | Paper No: | Surname:   | First Name: | Paper Title:  |
|---------------|-----------|------------|-------------|---|
| 378           | 342       | Tofteskov  | Jon         | MATHEMATICAL MODELLING OF SHELF LIFE IN MAP MEAT: COUPLING BETWEEN OXYGEN DYNAMICS, COLOUR STABILITY AND BACTERIAL GROWTH |
| 379           | 321       | Van Rooyen | Lauren Anne | THE EFFECT OF A RANGE OF CO CONCENTRATIONS AND EXPOSURE TIMES ON THE COLOUR STABILITY OF VACUUM PACKAGED BEEF STEAKS      |
| 380           | 78        | Zanardi    | Emanuela    | EVALUATION OF ANTIBACTERIAL ACTIVITY OF COPPER-BASED NANOMATERIALS FOR FOOD PACKAGING APPLICATIONS                        |
| 381           | 240       | Zhao       | Jianning    | APPLICATION OF A CHITOSAN BASED NANOPARTICLE FORMULATION AS AN EDIBLE COATING FOR SLICED DRY CURED HAM ANTIOXIDATION      |
| 382           | 286       | Zhuang     | Hong        | IN-PACKAGE COLD PLASMA TREATMENT OF RAW MEAT  |

## Thursday & Friday - Meat & Health- Sustaining Healthy Protein Sources

| Board Number: | Paper No: | Surname:            | First Name: | Paper Title:   |
|---------------|-----------|---------------------|-------------|--|
| 383           | 200       | Agregán             | Rubén       | INCLUSION OF MILK WHEY ON THE FINISHING DIET OF PIGS: EFFECT ON FATTY ACID PROFILE   |
| 384           | 6         | Bohrer              | Benjamin    | NUTRIENT DENSITY, NUTRITIONAL VALUE, AND COST OF NUTRIENTS OF MEAT PRODUCTS AND NON-MEAT FOODS HIGH IN PROTEIN                                 |
| 385           | 446       | Botinestean         | Cristina    | USING THE RESPONSE SURFACE METHODOLOGY TO FACILITATE THE OPTIMIZATION OF TEXTURE-MODIFIED INJECTED MEAT PRODUCTS TARGETED AT ELDERLY CONSUMERS |
| 386           | 445       | Botinestean         | Cristina    | THE EFFECTS OF USING FRUIT FIBRES AND RICE STARCH ON THE TECHNOLOGICAL AND TEXTURAL PARAMETERS OF A BEEF PRODUCT                               |
| 387           | 444       | Botinestean         | Cristina    | ENHANCING THE TEXTURE ATTRIBUTES IN MEAT PRODUCTS USING FOOD GRADE ACIDS TO INCREASE THE APPEAL FOR OLDER CONSUMERS                            |
| 388           | 369       | Cabrera Bascardal   | Maria       | MINERALS, HEME IRON AND LIPID OXIDATION IN FRESH AND AGED CORRIEDALE LAMB MEAT FROM PASTURE BASED PRODUCTION SYSTEM IN URUGUAY                 |
| 389           | 66        | Chen                | Qian        | IN VITRO COMPARISON OF ANTIOXIDANT ACTIVITY OF LACTIC ACID BACTERIA ISOLATED FROM HARBIN SAUSAGES AND SELECTED PROBIOTICS                      |
| 390           | 261       | Chernukha           | Irina       | MEAT PRODUCT NORMALIZES SERUM LIPID PROFILE IN THE HYPERLIPIDEMIA RAT MODEL  |
| 391           | 347       | Ciucci              | Francesca   | FATTY ACID COMPOSITION AND LIPID OXIDATION IN CHICKEN BURGERS PRODUCED WITH MEAT FROM BROILERS FED EXTRUDED LINSEED                            |
| 392           | 110       | Craigie             | Cameron     | CARCASS DISTRIBUTION OF PHOSPHOLIPIDS IN GRASS-FED WAGYU   |
| 393           | 276       | Hamill              | Ruth        | TEXTURE OPTIMISATION OF NOVEL RESTRUCTURED BEEF STEAKS SUITABLE FOR ELDERLY PEOPLE USING CLEAN LABEL PLANT PROTEINS AND PIVAC                  |
| 394           | 43        | Jorge Polizer Rocha | Yana        | SENSORY ACCEPTANCE AND PHYSICOCHEMICAL PARAMETERS OF CHOPPED HAM WITH PEA FIBER ADDITION   |
| 395           | 44        | Jorge Polizer Rocha | Yana        | PEA FIBER ADDITION IN FRANKFURTER SAUSAGE AIMING COST AND FAT CONTENT REDUCTION  |
| 396           | 101       | Kryger              | Maria       | DEVELOPMENT OF FAT OPTIMIZED SAUSAGES: INFLUENCE ON SENSORIAL AND NUTRITIONAL PROPERTIES   |
| 397           | 351       | Lucarini            | Massimo     | FAT QUALITY OF TUSCANY DRY-CURED HAM   |
| 398           | 56        | Lucarini            | Massimo     | ITALIAN DRIED MEAT-PRODUCTS: DISTINCTIVE CHARACTERISTICS OF SOME PDO LOCAL PRODUCTS  |
| 399           | 420       | Nieto               | Gema        | BIOACTIVE PEPTIDES FROM CHICKEN MEAT   |
| 400           | 429       | Nieto               | Gema        | TOTAL ANTIOXIDANT CAPACITY OF CHICKEN MEAT FROM ORGANIC MINERAL SUPPLEMENTATION  |
| 401           | 176       | O'Sullivan          | Maurice     | SENSORY QUALITY OF SALT REDUCED CORNED BEEFS FORMULATED WITH SALT REPLACERS  |
| 402           | 147       | Przybylski          | Wieslaw     | FORMATION OF HETEROCYCLIC AROMATIC AMINES IN RELATION TO PORK QUALITY AND HEAT TREATMENT PARAMETERS  |



## Thursday & Friday - Meat & Health- Sustaining Healthy Protein Sources

| Board Number: | Paper No: | Surname: | First Name:   | Paper Title:   |
|---------------|-----------|----------|---------------|--|
| 403           | 371       | Saadoun  | Ali           | MEAT FROM ABERDEEN ANGUS STEERS FINISHED ON PASTURE WITH SUPPLEMENTATION, CONCENTRATE, OR PASTURE (2): ACTIVITY OF LIPID METABOLISM ENZYMES.     |
| 404           | 370       | Saadoun  | Ali           | MEAT FROM ABERDEEN ANGUS STEERS FINISHED ON PASTURE WITH SUPPLEMENTATION, CONCENTRATE OR PASTURE (1): FATTY ACIDS COMPOSITION AND HEALTH INDICES |
| 405           | 376       | Saadoun  | Ali           | FATTY ACIDS COMPOSITION OF "PALETA" AND "NALGA DE AFUERA", FOREQUARTER AND HINDQUARTER CUTS, TYPICAL OF THE URUGUAYAN DOMESTIC MEAT MARKET.      |
| 406           | 227       | Trindade | Marco Antonio | EFFECT OF DIRECT REDUCTION OF SODIUM CHLORIDE ON FRANKFURT SAUSAGE   |
| 407           | 215       | Zou      | Xiaoyu        | THREE PORK MUSCLES EXHIBITED DIFFERENT IN VITRO PROTEIN DIGESTIBILITY  |

