

ICoMST Scientific Programme Outline

Session Topic: Provenance and fraud detection

Authentication of dietary background and geographical origin of meat

Prof Frank Monahan, University College Dublin

Session Topic: Next generation technologies to assess carcass and meat quality

Use of DXA to determine lean meat yield in a commercial setting

Assoc Prof Graham Gardner, Murdoch University

Chemometrics and hyperspectral imaging/NIR imaging

Marlon dos Reis, AgResearch, New Zealand.

Session Topic: Revolution in biometrics and consumer sensory sciences

Prediction of implicit and explicit consumer responses using biometrics

Dr Damir Torrico, The University of Melbourne

Understanding consumer responses across various markets

Dr Liselotte Pannier, Murdoch University

Understanding the effect of healthy trends on the aroma of meat products

Monica Flores, IATA Spain

Session Topic: Value adding to meat and offal

Utilisation of waste streams in food manufacturing

Carlos Alvarez, TEAGSC

Understanding proteolysis for tenderness and flavour in development of premium value added meat products (include dry ageing)

Dr Brad Kim, USA

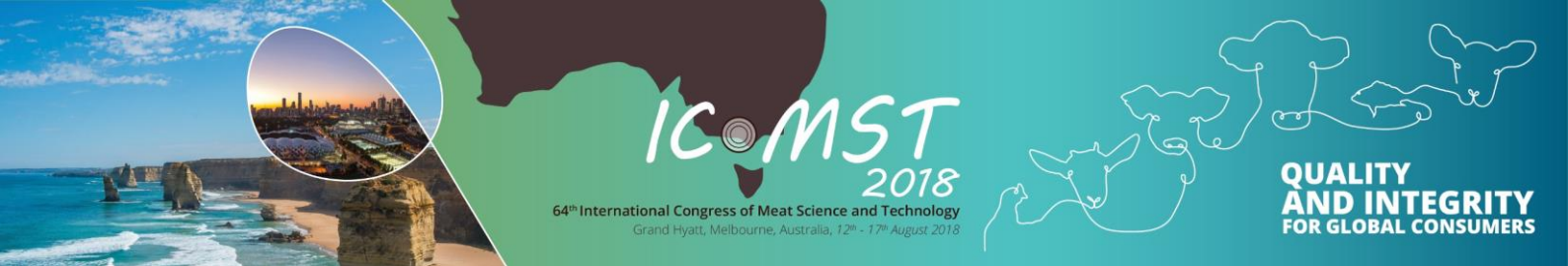
Session Topic: Food safety and microbiology

The position of meat in foodborne disease: Is there a coming revolution in risk assessment and management?

Narelle Fegan, CSIRO

Genetics and microbiology of meat

Keith Belk CSU (Penn State)



Session Topic: Glycolytic and proteolytic metabolism across species

New understanding of the causes of dark cutting in beef

Dr Peter McGilchrist, UNE

Glycolytic metabolism in pork and chicken and fish species

Dr Eric England, Ohio State University

Contribution of collagen and connective tissue to cooked meat toughness

Prof Peter Purslow, Argentina

Nitric oxide and protein nitrosylation in meat

Prof Wanggang Zhang, Nanjing Agricultural University

Session Topic: Smart packaging for quality, safety and integrity

Meat packaging solutions to current industry challenges

Dr Benjamin Holman, NSW DPI

Boosting meat quality and safety by packaging innovation

Ms Mari-Ann Torngren, DMRI, Denmark

Session Topic: Dietary muscle proteins for stage of life

Evolution of meat eating

Prof Neil Mann, The University of Melbourne

Dietary meat and protection against sarcopenia

Prof Gordon Lynch, The University of Melbourne

Session Topic: Process control in the meat industry

Development of a pork eating quality model (will also cover quality assurance topic in pork, chicken and liver)

Ms Heather Channon, Australian Pork Limited

Current and future commercial high volume prospects for carcass to cook traceability

Mr Sean Starling, Meat & Livestock Australia