

SCIENTIFIC PROGRAM

71st ICoMST

International Congress of Meat Science and Technology

3rd-8th August - 2025

GIRONA



IRTA^R

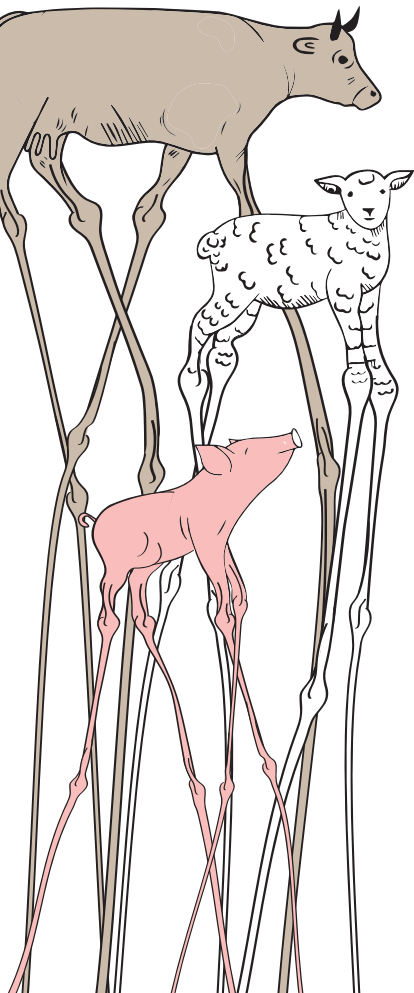


Generalitat
de Catalunya



71st ICoMST

International Congress
of Meat Science
and Technology



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WELCOME LETTER

We are pleased to welcome you to the **71st International Congress of Meat Science and Technology (ICoMST)**, which will be held at the *Auditori Palau de Congressos of Girona* (Spain) from 3rd to 8th August 2025. The city of Girona and its surroundings have plenty of places of natural, historical and cultural interest that will delight visitors. You will also be able to enjoy the country's rich and varied gastronomic tradition.

The last time ICoMST was held in our country was in 1998, when Barcelona hosted the congress.

ICoMST is the leading international congress in the field of Meat Science and Technology, held annually with over 500 participants from more than 40 countries. ICoMST is also a great opportunity for researchers and companies in the meat supply chain to discuss and exchange information and ideas on topics that are of interest to them, create networks and gain an enriching professional experience. This forum fosters the generation of new ideas, the acquisition of knowledge and opportunities for collaboration.

The exciting scientific programme is complemented by a social programme that will provide you with an unforgettable experience combining visits to emblematic sites, tasting of local gastronomy and technical insights into local industry. Accompanying people will also have the opportunity to explore and enjoy the region.

On behalf of the Organizing Committee, we look forward to welcoming you at the *Auditori Palau de Congressos of Girona* between the 3rd and 8th August of August 2025.



Maria Font i Furnols
Congress Chair



Pere Gou i Botó
Congress Co-Chair

COMMITTEES

LOCAL ORGANISING COMMITTEE

Maria Font i Furnols (Chair). IRTA
Pere Gou (Co-Chair). IRTA
Joan Manel Albacete. IRTA
Noelia Aldai. UPV/EHU
José Antonio Beltrán. UNIZAR
Sara Bover. IRTA
Rosa Cubel. DARPA
Mario Estévez. UEX
M. Dolores Garrido. UMU
Brigitte Martínez. IRTA
Marc Pinar. IRTA
David Pozo. IRTA
Claudia Ruiz-Capillas. ICTAN-CSIC
Joan Tibau. IRTA
Fidel Toldrà. IATA-CSIC
Mònica Toldrà. UdG
Toni Velarde. IRTA
Sònia Xuclà. IRTA
Cristina Zomeño. UCH-CEU

LOCAL ADVISORY COMMITTEE

Giuseppe Aloisio. ANICE
Eudald Casas. INNOVACC
Eduardo Cotillas. FIAB
Josep Fríguls. ANAFRIC
Miguel Ángel Higuera. ANPROGAPORC
Alberto Herranz. INTERPORC
José Miguel Herrero Velasco. MAPA
Javier López. PROVACUNO
Laura Ruana. DARPA
Matilde Moro. ASOPROVAC
Ignasi Pons. FECIC
Tomás M. Rodríguez Serrano. INTEROVIC
Beatriz Messia Cabrera. INTERCUN
Oriol Tarrats. Federació Catalana de Carnissers i Xarcuters, Fundació dels Oficis de la Carn
José Manuel Álvarez. FOROGC
Gregorio Rodríguez. FOROGC

SCIENTIFIC COMMITTEE

Maria Font i Furnols (Chair). Spain
Elena Fulladosa (Co-Chair). Spain
Xavier Serra (Co-Chair). Spain
Johanna Björkroth. Finland
Marimar Campo. Spain
Marcia del Campo. Uruguay
Marjeta Candek-Potokar. Slovenia
Massimo Castellari. Spain
Mónica Flores. Spain
Graham Gardner. Australia
Rut Hamill. Ireland

Pere Gou. Spain
Lars Hinrichsen. Denmark
Elisabet Huff-Lonergan. USA
Manuel Juárez. Canada
Liisa Lähteenmäki. Denmark
Bénédicte Lebre. France
Marit K Pettersen. Norway
Carolina Realini. New Zealand
Ryoichi Sakata. Japan
Alice Stanton. Ireland
Declan Troy. Ireland

ORGANIZERS



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SUPPORTERS



American
Meat
Science
Association



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CIÈNCIES DE L'ALIMENTACIÓ
Filiat de l'Institut d'Estudis Catalans



Diputació de Girona



INSTITUTO
INTERNACIONAL
DEL JAMÓN



KEYNOTE SPEAKERS



Ole Alvseike



Maria J. Andrade



Ricard Bou



Jorge Correa



Brendan Egan



Louise O. Fresco



Liisa Lähtenmäki



Jerrad F. Legako



Leticia Mora



Dorte Schrøder-Petersen



Arvind Subbaraj

GENERAL INFORMATION

CONGRESS VENUE

Palau de Congressos de Girona



Pg. de la Devesa, 35, 17001 Girona, Spain
Phone: +34 972 41 27 50

REGISTRATION DESK / CONGRESS RECEPTION

The registration desk of the **71st International Congress of Meat Science and Technology (ICoMST 2025)** will be open for participants at the Congress Venue on the following days and times:

Sunday, August 3	17:00 – 19:00
Monday, August 4	08:00 – 17:30
Tuesday, August 5	08:30 – 17:30
Wednesday, August 6	08:30 – 17:30
Thursday, August 7	08:30 – 17:30
Friday, August 8	08:30 – 14:00

NAME BADGE

Each participant will receive a name badge upon registration. Wearing your badge at all times is mandatory to access scientific sessions, the exhibition area, and especially all social events — including the Welcome Reception, Typical Dinner, BBQ Dinner, Technical Tours (badge and ticket required), and the Gala Dinner (badge and ticket required).

EXHIBITION

The exhibition area will be located in the **main foyer of the Palau de Congressos, Hall 1** and **Hall 2** and in the **Room Exhibition of Floor 2**. Adjacent to the plenary and breakout rooms.

UPLOADING PRESENTATIONS

The Congress rooms are equipped with projectors and dedicated computers. Speakers are requested to submit their presentations to the AV team during breaks or at least one session in advance.

WI-FI ACCESS

Network: **ICoMST_Participants**

Password: **ICOMST2025**

Wi-Fi is available throughout the venue for all registered participants.

MOBILE PHONES

To avoid disruption, all participants are kindly requested to switch off or silence their mobile phones during sessions.

SCIENTIFIC PROGRAM

SUNDAY, 3RD AUGUST 2025 (EVENING)

17:00-20:30 **REGISTRATION**

19:00-20:30 **WELCOME RECEPTION AT THE VENUE**

MONDAY, 4TH AUGUST 2025

8:45-9:15 **OPENING CEREMONY**

9:15-10:45 **OPENING LECTURES**

Chairs: **Sara Bover-Cid**, *Institute of Agrifood Research and Technology-IRTA, Spain* & **Seon-Tea Joo**, *Gyeongsang National University, South Korea*

The value and necessity of animal production by **Dr. Louise O. Fresco**, *The Netherlands*

Global meat outlook: consequences of political tensions and other challenges in the meat sector by **Dr. Jorge Correa**, *Canadian Meat Council, Canada*

10:45-11:30 **COFFEE BREAK + POSTERS VIEWING**

11:30-13:30 **SESSION 1. SUSTAINABILITY IN MEAT PRODUCTION**

Chairs: **Marjeta Čandek-Potokar**, *Agricultural Institute of Slovenia-KIS, Slovenia* & **Daniel Mörlein**, *University of Göttingen, Germany*

Keynote lecture: Advancing the valorization of meat co-products in food, pet food, and biomedicine applications by **Dr. Ricard Bou**, *IRTA, Spain*

Shaping livestock production towards sustainability for enhanced animal productivity, muscle gain and meat quality by **Eric Ponnampalam**, *The University of Melbourne, Australia*

Towards a one quality approach integrating intrinsic and extrinsic pork quality dimensions to foster the sustainability of pork production: a study combining pig genetics and feeding strategies by **Mohammed Gagaoua**, *INRAE, France*

Upcycling of dry-aged beef crust into potent bioactive materials through enzymatic hydrolysis by **Lee Dongheon**, *Seoul National University, North Korea*

Dry-aged meat quality in veal calves fed with milk whey by **Lucrezia Forte**, *Università degli Studi di Bari, Italy*

13:30 – 15:15

LUNCH (Floor 2) & POSTERS VIEWING (Halls 1 & 2, Exhibition Room - Floor 2)

15:15-17:15

SESSION 2. TRADITIONAL MEAT PRODUCTS AND INNOVATIVE TRENDS

Sponsored by

AROMAI
MÁS QUE UN JAMÓN

Chairs: **Bénédicte Lebret**, *National Research Institute for Agriculture, Food and Environment-INRAE, France* & **Elena Fulladosa**, *Institute of Agrifood Research and Technology-IRTA, Spain*

Keynote lecture: Umami and koku peptides in traditional meat products by **Dr. Leticia Mora**, *IATA-CSIC, Spain*

Effects of *Abelmoschus Manihot* powder supplementation on broiler quality characteristics and storage stability by **Minjun Kim**, *Chungbuk National University, South Korea*

The future is now: the use of *Thymus citriodorus* and *Salvia elegans* as alternatives to nitrite in meat products by **Patrícia Bernardo**, *University of Lisbon, Portugal*

Utilization of bigel structures as fat replacers in Turkish fermented sausage: effects on quality and processing by **Merih Karama**, *Ege University, Turkey*

Understanding the factors affecting pork belly shelf life at retail by **Begonya Marcos**, *IRTA, Spain*

17:15-17:45

COFFEE BREAK + POSTERS VIEWING

17:45-18:30

INDUSTRY SESSION

Sustainable strategies/approaches for production of Traditional Meat Products: Innovations and Challenges with **PIC, Zoetis and Friselva**

Chair: **Collette Kaster**, *American Meat Science Association-AMSA, USA*

19:30

TYPICAL EXHIBITION - 'CASTELLERS' AND DINNER

Devesa Gardens (Jardins de la Devesa)

TUESDAY, 5TH AUGUST 2025

9:00-10:45

SESSION 3. ANIMAL WELFARE AND MEAT QUALITY

Sponsored by



BATALLÉ

Chairs: **Marcia del Campo**, *INIA, Uruguay* & **Saulo da Luz e Silva**, *University of São Paulo, Brasil*

Keynote lecture: The costs, benefits and societal importance of animal welfare in slaughterhouses: A review by **Dr. Dorte Lene Schrøder-Petersen**, *Teknologisk Institut, Denmark*

Effects of feed additives on meat quality and antioxidant activity in sheep meat by **Matshepo Hlohlongoane**, *North West University, South Africa*

The impact of red asparagopsis oil on the eating quality of mid-fed cattle by **Emma Lynch**, *University of New England, Australia*

Mapping myopathies in pigs - implications for pork quality? by **Pawel Suliga**, *Norsvin SA, Norway*

10:45-11:45

COFFEE BREAK + POSTERS VIEWING

11:45-13:30

SESSION 4. CARCASS QUALITY AND INNOVATION IN ABATTOIRS

Sponsored by



CSB-SYSTEM

Chairs: **Cristina Zomeño**, *Universidad Cardenal Herrera-CEU, CEU Universities, Spain* & **Toon Rombouts**, *Ghent University, Belgium*

Keynote lecture: An overview of carcass quality and innovation in abattoirs by **Dr. Ole A. Alvseike**, *Animalia, Norway*

Goat processing with and without skin affects processing efficiency, meat quality, and safety by **Ike Kang**, *California Polytechnic State University, United States*

The effect of irradiated Kalahari melon cake inclusion in diets on carcass, meat quality and fatty acid profiles in lambs by **Upenyu Marume**, *North-West University, South Africa*

Assessment of bacteriological contamination in the internal abdominal cavity of pig carcasses after extended evisceration in the context of the Meat Factory Cell (MFC) robotic prototype by **Tomas Bolumar**, *Max Rubner Institute, Germany*

13:30-15:30

LUNCH (Floor 2) & POSTERS VIEWING (Halls 1& 2, Exhibition Room - Floor 2)

14:15-15:15

ELSEVIER SYMPOSIUM

Meat Science journal workshop by **Prof. David Hopkins**, *Chief Editor*



15:30-17:15

SESSION 5. EMERGING TECHNOLOGIES IN MEAT PROCESSING

Sponsored by



Chairs: Ruth Hamill, *Teagasc, Ireland* & Núria Panella-Riera, *Institute of Agrifood Research and Technology-IRTA, Spain*

Keynote lecture: Red meat biochemical and flavor changes through postmortem aging by Dr. Jerrad Legako, *Texas Tech University, United States*

Influence of screw speed variation on processing and structural parameters of beef hamburgers by Lisa Berger, *University of Hohenheim, Germany*

The alternating electric field inhibited icing and improved the quality of yak meat during non-crystal freezing storage by Xia Li, *Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences, China*

Evaluation of variability in cut dimensions of beef short ribs using computed tomography and 3D imaging by Carlos Esquerre, *Teagasc, Ireland*

17:15-17:45

COFFEE BREAK + POSTERS VIEWING

17:45-18:30

INDUSTRY SESSION

Digital Transformation in the Meat Industry with Batallé, Costa Brava Mediterranean Foods and CSB-System

Chair: Lars Leopold Hinrichsen, *Danish Technological Institute, DMRI, Denmark*

19:30

BBQ DINNER

Devesa Gardens (Jardins de la Devesa)

Sponsored by



WEDNESDAY, 6TH AUGUST 2025

TECHNICAL & SCENIC TOURS

Meeting Point: Buses depart from the Palau de Congressos de Girona.

THURSDAY, 7TH AUGUST 2025

9:00-10:45

SESSION 6. SAFETY AND QUALITY

Sponsored by



Chairs: **Veronique Santé-Lhoutellier**, *National Research Institute for Agriculture, Food and Environment-INRAE, France* & **Anna Jofré**, *Institute of Agrifood Research and Technology-IRTA, Spain*

Keynote lecture: Mycotoxins in meat products by **Dr. María Jesús Andrade**, *University of Extremadura, Spain*

Hybridisation of yearling beef mince with chlorella biomass and nutritional yeast in a soft jerky model system by **Renyu Zhang**, *AgResearch Ltd, New Zealand*

Can *Listeria monocytogenes* from ruminant sources and beef products (ready-to-cook and ready-to-eat) persist in the food production environment? by **Maria Pedro Texeira**, *Universidade de Lisboa, Portugal*

Microbial dynamics and quality optimization of Bruna dels Pirineus beef: effects of dry and wet aging by **Federico Tomasello**, *IRTA, Spain*

10:45-11:45

COFFEE BREAK + POSTERS VIEWING

11:45-13:45

SESSION 7. MUSCLE BIOLOGY AND BIOCHEMISTRY

Chairs: **Elisabeth Huff-Loneragan**, *Iowa State University, USA* & **Xavier Serra**, *Institute of Agrifood Research and Technology-IRTA, Spain*

Keynote lecture: The role of metabolomics in advancing meat science by **Dr. Arvind Subbaraj**, *AgResearch, New Zealand*

Early post-mortem discrimination between feedlot-finished Nellore bulls with normal and high ultimate muscle pH using muscle lipid biomarkers by **Daniel Antonelo**, *Lipid Marker Omics Science LTDA, Brasil*

New insights into heme proteins-mediated lipid oxidation in meat: mechanisms and inhibition by **Haizhou Wu**, *Huazhong Agricultural University, China*

Metabolome development of raw and cooked gluteus medius muscle at extended aging times by **Kadie Graves**, *Texas A&M University, United States*

SWATH-MS shotgun proteomics to characterize the wooden breast myopathy and effects of exercise on muscle proteome in broiler chickens by **Yaqin Wang**, *University of Helsinki, Finland*

13:45-15:45

LUNCH (Floor 2) & POSTERS VIEWING (Halls 1&2, Exhibition Room - Floor 2)

15:45-17:15

SESSION 8. SOCIETY AND CONSUMERS

Chairs: **Tania Ngapo**, *Agriculture and Agri-Food Canada, Canada* & **María del Mar Campo**, *University of Zaragoza, Spain*

Keynote lecture: The consumer aspects of future meat consumption by **Dr. Liisa Lähteenmäki**, *Aarhus University, Denmark*

Consumer sensory assessments, descriptive profiling and purchase behavior towards fresh vs. frozen goat meat by **Ann Colonna**, *Oregon State University Food Innovation Center, United States*

Traits to taste: modelling beef palatability using traditional and rapid analytical methods by **Carolina Realini**, *AgResearch, New Zealand*

17:15-18:15

COFFEE BREAK + POSTERS VIEWING

19:30

GALA DINNER + PRIZES

MAS MARROCH

Meeting Point: Buses depart from the Palau de Congressos de Girona at 19:30h

FRIDAY, 8TH AUGUST 2025 (MORNING)

9:00-10:30

SESSION 9. NUTRITION AND HEALTH

Sponsored by



Chairs: **Mónica Flores**, *Institute of Agrochemistry and Food Technology IATA-CSIC* & **Fabio Fanari**, *Institute of Agrifood Research and Technology-IRTA, Spain*

Keynote lecture: The role of meat in the diet of athletes and active adults by **Dr. Brendan Egan**, *Dublin City University, Ireland*

Health and environmental benefits of the design of a novel hybrid food mixing meat and mushroom by **Maïa Meurillon**, *INRAE, France*

Dietary pomegranate alleviates the oxidative stress, adiposity and fatty liver caused by the sustained intake of ultraprocessed beef by **Víctor Caballero**, *University of Extremadura, Spain*

10:30-11:30

COFFEE BREAK

11:30-12:45

ROUND TABLE – DISCUSSION SESSION

Meat Science- Future Challenges and Immediate Actions

Co-chairs: **Dr. Declan Troy**, *Teagasc, Ireland*, **Dr. Frédéric Leroy**, *Vrije Universiteit Brussel, Belgium*, and **Prof. Keith Belk**, *Colorado State University, USA*.

12:45-13:15

CLOSING CEREMONY

POSTERS EXHIBITION

TOPIC TITLE	POSTER CODES
01 Sustainability in meat production (including packaging)	S1P04, S1P07, S1P08
02 Traditional meat products and innovative trends	S2P02, S2P06, S2P07
03 Animal welfare and meat quality	S3P03, S3P07, S3P08, S3P12
04 Carcass quality and innovation in abattoirs	S4P03, S4P04, S4P05, S4P06
05 Emerging technologies in meat processing	S5P03, S5P04, S5P14, S5P15, S5P16, S5P18
06 Safety and quality	S6P01, S6P03, S6P06, S6P08, S6P14, S6P20, S6P21, S6P25, S6P28, S6P29
07 Muscle biology and Biochemistry (including omic)	S7P01, S7P02, S7P04, S7P07, S7P09, S7P11
08 Society and consumers	S8P01, S8P04
09 Nutrition and health	S9P06, S9P09, S9P11, S9P13

EXHIBITION DAY: ALL DAYS (MONDAY, 4TH TO THURSDAY, 7TH)

Exhibition Hall (Floor 2)

S1P04

BIO-BASED PACKAGING FOR CHICKEN MEAT PRESERVATION: ALGINATE COATINGS ENRICHED WITH PLANT EXTRACTS AND NISIN

Márcio Alves
UTAD

S1P07

VALORIZATION OF A PROTEIN FRACTION FROM PORCINE SPLEEN

Mònica Toldrà
University of Girona

S1P08

SUSTAINABLE MEAT PRODUCTION - RECIRCULATION OF BLOOD FOR CULTIVATED MEAT

Marc Auguet
University of Aarhus

S2P02**MORPHOLOGICAL STUDY ON THE FORMATION OF ZINC PROTOPORPHYRIN IX IN PARMA HAM**

Haruka Abe
Hokkaido University

S2P06**OYSTER MUSHROOM (PLEUROTUS OSTREATUS) AS A NATURAL SALT SUBSTITUTE IN FERMENTED SAUSAGES (SUCUK): EFFECTS ON TEXTURE AND QUALITY**

Furkan Şenol
Ege University

S2P07**STAPHYLOCOCCI AND ZNPP-CONTAINING LIVER EXTRACT AS NITRITE-FREE ALTERNATIVES ENHANCING THE RED COLOUR OF DRY-FERMENTED MEATS**

Lara Premi
Università Cattolica del Sacro Cuore

S3P03**IDENTIFICATION OF FARMING PRACTICES THAT MAY INFLUENCE ANTIOXIDANTS IN CHICKEN BREAST AND THIGH MEAT**

Zeshan Ali
Ghent University

S3P07**DO ALTERNATIVE GAS ATMOSPHERES FOR PIG STUNNING AFFECT PORK QUALITY?**

Julia Gelhausen
Georg-August-University Göttingen

S3P08**EFFECT OF COW CALF CONTACT MANAGEMENT SYSTEM ON GROWTH, BEHAVIOUR, METABOLIC RESPONSES AND MEAT QUALITY**

Qasim Mashood
Swedish University of Agricultural Sciences SLU

S3P12**INFLUENCE OF 12 DAYS AGEING ON TEXTURE AND WATER HOLDING CAPACITY OF PORK TRICEPS BRACHII, LONGISSIMUS, AND BICEPS FEMORIS**

Yi Xu
The University of Melbourne

S4P04**INFLUENCE OF SEX TYPE ON CARCASS CHARACTERISTICS IN PIGS FED A PHOSPHORUS DEPLETION-REPLETION STRATEGY**

Ronald Hendry Palacios Duchicela
Institute of Agrifood Research and Technology

S4P05**A COMPARISON OF KNIFE TYPE WHEN SAMPLING FOR WARNER-BRATZLER TENDERNESS MEASUREMENTS**

Anders Karlsson

Swedish University of Agriculture Sciences SLU

S4P06**DEVELOPMENT OF A NEAR-INFRARED SPECTROSCOPY DEVICE FOR ON-SITE NUTRITIONAL ASSESSMENT OF BEEF CARCASSES**

Juntae Kim

Chungnam National University

S5P03**3D PRINTING OF MEAT-BASED FOODS - RHEOLOGICAL SELECTION CRITERIA**

Stéphane Portanguen

INRAE

S5P04**IMPROVING GOOSE MEAT QUALITY THROUGH ULTRASOUND-ASSISTED TENDERIZATION AND BRINING**

Ya-Shiou Chang

Chinese Culture University; National Ilan University

S5P14**EFFECT OF TWO-STAGE LOW-TEMPERATURE TEMPERING PROCESS ASSISTED BY ELETROSTATIC FIELD APPLICATION ON PHYSICOCHEMICAL AND STRUCTURAL PROPERTIES OF MYOFIBRILLAR PROTEIN IN FROZEN LONGISSIMUS DORSI OF TAN MUTTON**

Guishan Liu

Ningxia University

S5P15**EFFECTS OF CULTURED TISSUE ON PROPERTIES OF HYBRID CULTURED MEAT USING WET-SPINNING**

Seon-Tea Joo

Gyeongsang National University

S5P16**CORRELATION OF PHYSICO-CHEMICAL AND SENSORY PROPERTIES OF COOKED HAM AND THE EFFECTS OF NITRITE LEVELS, PACKAGING SYSTEMS AND HIGH-PRESSURE PROCESSING**

Jan Roland Molina

Teagasc Ashtown Food Research Centre

S5P18**DETERMINING THE EFFECT OF ELECTROMAGNETIC-ASSISTED FREEZING ON PREVIOUSLY FROZEN BEEF QUALITY**

Jordan Looper

Kansas State University

S6P01**HEAT-TREATED MUSCLE FOOD SYSTEMS FOR THE INNOVATIVE PRODUCTION OF ANTIOXIDANTS AND FLAVOR ENHANCERS**

Oren Tirosh

The Hebrew University of Jerusalem

S6P03**CLASSIFICATION MODEL FOR EATING QUALITY OF PORK USING COMPUTER VISION**

Jeong Beom Ju

Seoul National University

S6P06**SIMULTANEOUS DETERMINATION OF ADVANCED GLYCATION END PRODUCTS AND HETEROCYCLIC AMINES IN ROAST/GRILLED MEAT BY UPLC-MS/MS**

Zhenyu Wang

Chinese Academy of Agriculture Sciences

S6P08**CORRELATIONS BETWEEN DIFFERENT TEXTURE DEVICES (WBSF, SSF, BMORS) AND SENSORY PROPERTIES IN VARIOUS PORK MEATS**

Isabel Revilla Martín

Universidad de Salamanca

S6P14**FUNGI FROM AGED BEEF: MOLECULAR IDENTIFICATION AND ENZYMATIC ACTIVITY**

Berta Torrents-Masoliver

IRTA

S6P20**ENHANCING OXIDATIVE STABILITY OF RESTRUCTURED BEEF STEAKS USING PUMPKIN SEED AND WHEY PROTEINS: A FUNCTIONAL PROTEIN APPROACH**

Özlem Yüncü Boyacı

Ege University

S6P21**EVALUATION OF THREE SUSTAINABLE SOLUTIONS FOR EXTENDING THE SHELF LIFE OF BEEF BURGERS UNDER MODIFIED ATMOSPHERE AT 4°C**

Matteo Carletta

University of Teramo

S6P25**EVALUATING THE EFFICACY OF HYDRATED SURFACE LETHALITY AS A NOVEL APPROACH FOR ENSURING THE DESTRUCTION OF SALMONELLA ON THE SURFACE OF BEEF JERKY**

Jordan Hartley

University of Wisconsin-Madison

S6P28**ASSESSING MICROBIAL QUALITY AND ACCEPTABILITY IN MEAT PRODUCTS FROM DIFFERENT RETAIL SOURCES**

Joana Paiva

University of Trás-os-Montes e Alto Douro

S6P29**MARINATION INHIBITS MICROBIAL GROWTH AND MODIFIES MICROBIOME SUCCESSION OF REFRIGERATED CHICKEN BREAST CUTS WITHOUT AND WITH WOODEN BREAST MYOPATHY**

Míriam Muñoz-Lapeira

IRTA

S7P01**GEOGRAPHICAL ORIGIN AUTHENTICATION OF LAMB: ADVANCING LABEL CONTROL THROUGH 4D-DIA QUANTITATIVE PROTEOMICS AND INTERPRETABLE MACHINE LEARNING METHODS**

Chongxin Liu

University College Dublin

S7P02**DYNAMIC SHIFTS IN METABOLIC DEMAND DURING MYOGENIC PROGRESSION IN PORCINE SKELETAL MUSCLE STEM CELLS**

Doo Yeon Jung

Seoul National University

S7P04**EFFECT OF CHILLING RATE ON CALCIUM ION RELEASE THROUGH RYANODINE RECEPTOR 1 REGULATING POSTMORTEM TENDERNESS**

Fei Fang

Institute of Food Science and Technology, CAAS

S7P07**MUSCLE TYPE AND POSTMORTEM AGEING INFLUENCE TASTE-ACTIVE METABOLITES IN BEEF**

Zhenzhao Li

The University of Melbourne

S7P09**INVESTIGATING THE CORRELATION BETWEEN PHOSPHOLIPID PROFILE WITH CONSUMER FLAVOR LIKING OF NEW ZEALAND GRASS- AND U.S. GRAIN FED BEEF STRIPLOINS**

Sara Hene

Kansas State University

S7P11**PROTEOMIC COMPARISON OF PORK LOIN MUSCLE EXTRACTS AND EXUDATE**

Logan Johnson

Iowa State University

S8P01**SENSORY EVALUATION AND MARKET POTENTIAL OF SPAM AMONG YOUNG ASIA-PACIFIC CONSUMERS**

Kuan-Ju Chen

University of Guam

S8P04**CONSUMER PERCEPTIONS OF MEAT VS PLANT-BASED ALTERNATIVE USING FREE WORD ASSOCIATION AND SEMANTIC SCALES**

Laura Zalama Rosa

Universidad de Extremadura

S9P06**HEPATIC PROTEOME IS INFLUENCED BY DIETARY PROTEINS: MEAT VS. PLANT BASED MEAT ANALOGUES**

Guadalupe Sánchez-Terrón

Universidad de Extremadura

S9P09**BIOACTIVITY OF BROCCOLI BY-PRODUCTS IN PORK SAUSAGES: EFFECT OF PULSED ELECTRIC FIELDS AND ENCAPSULATION IN A CACO-2/RAW 264.7 INFLAMMATORY MODEL**

Gema Nieto

University of Murcia

S9P11**RED MEAT ALLERGY: INVESTIGATING THE INFLUENCE OF COOKING AND LIPID CLASSES ON THE ALPHA-GAL CONTENT AND UNDERSTANDING THE DISEASE PREVALENCE IN KANSAS RURAL COMMUNITIES**

Sara Hene

Kansas State University

S9P13**EVALUATING NANNOCHLOROPSIS OCEANICA AS A SOYBEAN PROTEIN REPLACEMENT IN POULTRY FEED: GROWTH PERFORMANCE AND MEAT QUALITY ANALYSIS**

Fabio Fanari

IRTA

TOPIC TITLE	POSTER CODES	DAY
01 Sustainability in meat production (including packaging)	S1P01 - S1P28	MON 4 th
02 Traditional meat products and innovative trends	S2P01 - S2P44	MON 4 th
09 Nutrition and health	S9P01 - S9P28	MON 4 th

EXHIBITION DAY: MONDAY, 4TH AUGUST

Exhibition Hall 1 and 2 (Floor 0)

S1P01

DIFFERENT STABILIZATION MECHANISMS OF SAUSAGE MEAT BATTERS DEPENDING ON THE FAT SOURCES: PORK FAT VS. AGAR-BASED EMULSION GEL

Minkyung Woo
Chungnam National University

S1P02

DEVELOPMENT OF NEW BIOPLASTIC PACKAGING FROM SEAWEED WASTE: IMPROVED MICROBIOLOGICAL QUALITY OF PORK

Irene Peñaranda Verdú
University of Murcia

S1P03

EDIBLE FILM BASED ON POLYSACCHARIDES FROM THE SEAWEED ULVA INTestinalIS TO IMPROVE THE SHELF LIFE OF REFRIGERATED PORK

Irene Peñaranda Verdú
University of Murcia

S1P05

FUNCTIONAL PROPERTIES OF DRAGON FRUIT AND MULBERRY POWDER IN RESTRUCTURED PEKIN DUCK JERKY

Kuan-Ju Chen
University of Guam

S1P06

CAROB GERM BY-PRODUCT AS AN ALTERNATIVE PROTEIN SOURCE IN LAMB: EFFECT ON GROWTH PERFORMANCE AND MEAT QUALITY

Fabrizio Mangano
University of Catania

S1P09**WHAT CAN WE LEARN ABOUT THE CARBON FOOTPRINT OF PIG PRODUCTION FROM A SYSTEMATIC REVIEW AND META-ANALYSIS OF LIFE CYCLE ASSESSMENT STUDIES?**

Mohammed Gagaoua
INRAE

S1P10**ENHANCING SANITATION IN RED MEAT PROCESSING: A NOVEL ENZYMATIC APPROACH**

Anna Macdonald
University of Manitoba

S1P11**UTILIZATION OF WAX-BASED OLEOGELS AS A SOLID FAT REPLACER IN PLANT-BASED MEAT ANALOGUES**

Lee Suyong
Sejong University

S1P12**QUALITY CHARACTERISTICS OF LOW-FAT SAUSAGE USING CULTURED MUSHROOM MYCELIUM**

Hack-Youn Kim
Kongju National University

S1P13**SENSORY EVALUATION OF CHICKEN MEAT COATED WITH ALGINATE ENRICHED WITH PLANT EXTRACTS AND NISIN**

Márcio Alves
UTAD

S1P14**QUALITATIVE ANALYSIS OF VOLATILE COMPOUNDS IN BEEF BURGERS WITH DIFFERENT TYPES OF PACKAGING**

Renata Nassu
Embrapa Pecuaria Sudeste

S1P15**INSTRUMENTAL COLOR STABILITY OF FROZEN BEEF BURGERS IN DIFFERENT PACKAGINGS**

Renata Nassu
Embrapa Pecuaria Sudeste

S1P16**EFFECT OF CAROB GERM, AS AN ALTERNATIVE PROTEIN SOURCE IN LAMBS, ON MEAT OXIDATIVE STABILITY**

Antonino Bertino
University of Catania

S1P17**BIOACTIVE COMPOUNDS AS AN ALTERNATIVE TO VITAMIN E IN BEEF SHELF LIFE**

María del Mar Campo Arribas
University of Zaragoza

S1P18**MILK PRODUCTION MEASUREMENT IN RUBIA GALLEGA SUCKLER COWS AND ITS EFFECT ON CALF FATTENING**

Teresa Moreno Lopez
Agacal

S1P19**CHARACTERISATION OF PIGS TESTICLES**

Marchen Hviid
Danish Technological Institute

S1P20**GENETIC INNOVATION AS A PATHWAY FOR CARBON REDUCTION**

Wilsey Wendler
PIC

S1P21**COMPARISON ON THE RHEOLOGICAL, PHYSICOCHEMICAL, AND TEXTURAL PROPERTIES OF SESAME MEAL PROTEIN ISOLATE AND SOY PROTEIN ISOLATE AS NOVEL PROTEIN SOURCES FOR MEAT ANALOGS**

Hyun-Su Choi
Seoul National University

S1P22**QUANTITATIVE DESCRIPTIVE ANALYSIS OF BURGERS THAT USE INSECT ACHETA DOMESTICUS PROTEIN PARTIALLY REPLACING BEEF PROTEIN**

Danielle Magalhaes
Universidade de Sao Paulo

S1P23**MAPPING THE WATER CONTENT AND WATER ACTIVITY IN CROSS-SECTION OF TRADITIONAL NORWEGIAN DRY-CURED SAUSAGE DURING THE DRYING PERIOD**

Stefania Gudrun Bjarnadottir
Animalia

S1P24**SENSORY IMPLICATIONS OF DEEP CHILLING OF HAM**

Viktoria Olsson
Kristianstad University

S1P25**THE IMPACT OF ARTIFICIAL INTELLIGENCE INTEGRATION ON ENERGY CONSUMPTION IN MEAT STORAGE FACILITIES**

Keith Belk
Colorado State University

S1P26**ACE-I INHIBITORY PEPTIDES FROM BOVINE HEART HYDROLYSATES**

Fidel Toldrá

Instituto de Agroquímica y Tecnología de Alimentos (CSIC)

S1P27**IMPACT OF ULTRASOUND ON THE ENZYMATIC HYDROLYSIS OF BOVINE TRACHEAS TO GENERATE POTENTIAL ANTIDIABETIC PEPTIDES**

Leticia Mora Soler

Instituto de Agroquímica y Tecnología de Alimentos (CSIC)

S1P28**IMPROVING THE SUSTAINABILITY OF PIG TRUCKS CLEANING AND DISINFECTION PROCEDURES**

Teresa Aymerich

IRTA

S2P01**FERMENTATION AND MICROBIOLOGICAL GROWTH IN DRY-FERMENTED SAUSAGES AND THEIR HYBRID ANALOGUES**

Sara Garcia Solivellas

Instituto de Agroquímica y Tecnología de Alimentos (CSIC)

S2P03**THE ROLE OF STARTER CULTURES IN PEPTIDE FORMATION AND ANTIOXIDANT ACTIVITY IN TURKISH FERMENTED SAUSAGE (SUCUK)**

Betul Arslan Solmaz

Erzincan B.Y. University

S2P04**FERMENTED HYBRID MEAT PRODUCTS**

Jose Luis Dominguez

CNTA

S2P05**FUNCTIONAL APPLICATION OF BARBERRY EXTRACT IN PASTIRMA: INHIBITION OF NITROSAMINES FORMATION AND OXIDATIVE CHANGES DURING REFRIGERATED STORAGE**

Meltem Serdaroğlu

Ege University

S2P08**MICROBIAL, TECHNOLOGICAL, AND SENSORY CHARACTERIZATION OF DRY- AND WET-AGED ALBERA BEEF**

Sara Bover-Cid

IRTA

S2P09**IMPACT OF MAGNOLIA DENUDATA EXTRACT ON THE OXIDATIVE STABILITY OF CHICKEN SAUSAGE**

Ku Beob Mo

Chungbuk national university

S2P10**COMPARATIVE ANALYSIS OF NUTRITIONAL COMPONENTS AND SENSORY PROPERTIES IN PATTIES MADE FROM HANWOO BEEF AND PLANT-BASED MEAT ANALOGUES**

Soomin Oh

Kangwon National University

S2P11**IMPACT OF SPICES AND SUGARS ON DRY-CURED LOIN AROMA**

Mónica Flores Llovera

Instituto de Agroquímica y Tecnología de Alimentos (CSIC)

S2P12**ENHANCEMENT IN QUALITY OF MEAT PATTIES WITH NATURAL MARINATION INGREDIENTS**

Yang Dong

Nanjing Agricultural University

S2P13**MARINATION WITH POMEGRANATE (PUNICA GRANTUM L.) PEEL EXTRACT ENHANCES THE STORAGE STABILITY OF BREAST MEAT PRODUCT FROM KOREAN NATIVE CHICKEN**

Dowon Jeong

Kangwon National University

S2P14**EFFECTS OF CODIUM FRAGILE ON THE MANUFACTURING PROCESS AND QUALITY CHARACTERISTICS OF FERMENTED SAUSAGE AS A SALT REPLACER**

Junyoung Park

Seoul National University

S2P15**EXPLORING ORGANIC AND CONVENTIONAL CURING INGREDIENTS: IMPACTS ON DELI-STYLE TURKEY QUALITY AND SENSORY TRAITS**

James Claus

University of Wisconsin-Madison

S2P16**PHOTOMETRIC DETERMINATION OF THE TYROSINE CONTENT IN DRY-CURED HAM SHOWING WHITE FILM**

Florian Stehle

University of Hohenheim

S2P17**THE IMPACT OF TEXTURED PEA PROTEIN ON THE COLOR PROPERTIES OF HYBRID MINCED MEAT PRODUCTS**

Igor Tomasevic

University of Belgrade

S2P18**SENSORY PROFILE OF READY-TO-EAT ROASTED SUCKLING PIG**

M^a Dolores Garrido Fernández

Universidad Murcia

S2P19**THE APPLICATION OF INNOVATIVE MARINADES TO BEEF AND DEER SOUS-VIDE PRODUCTS**

Monika Modzelewska-Kapituła
University of Warmia and Mazury in Olsztyn

S2P20**CHARACTERISATION AND NUMERICAL MODELLING OF WATER AND SALT TRANSFERS IN LOW-FAT DRY-FERMENTED SAUSAGES**

K. Charles A. Ngatta
INRAE

S2P21**DEVELOPING USEFUL DIGITAL TOOLS TO SUPPORT FARMERS PRODUCING AND SELLING MEATS AND MEAT PRODUCTS IN LOCAL SHORT CIRCUITS**

Marie de Lamballerie
ONIRIS

S2P22**INTERVENTIONS TO ACHIEVE PATHOGEN LETHALITY TARGETS AND IMPROVE THE SAFETY OF TRADITIONAL DRIED AND FERMENTED SALAMI**

John Scanga
Eurofins Microbiology

S2P23**DECIPHERING TASTE ENDOWMENT OF ZANTHOXYLUM BUNGEANUM MAXIM ON SOY SAUCE MARINATED BEEF: DOES THE BINDING OF KEY FLAVONOL GLYCOSIDES TO PROTEIN MODULATE BITTERNESS?**

Dong Han
Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences

S2P24**QUALITY OF BEEF PATTIES ADDED WITH PLEUROTUS DJAMOR AND HIBISCUS SABDARIFFA CO-PRODUCT**

Eva M Santos
Universidad Autonoma del Estado de Hidalgo

S2P25**CAN NEW INGREDIENTS IMPROVE HYBRID MEAT QUALITY?**

Ciara Mc Donnell
CSIRO

S2P26**INFLUENCE OF FERMENTATION AND CURING ON RESIDUAL NITRITE, AROMA PROFILE, QUALITY AND SAFETY FEATURES OF READY-TO-EAT SUCUK DÖNER KEBAB**

Biröl Kiliç
Suleyman Demirel University

S2P27**IMPACT OF FRESH VS. THAWED LIVER ON THE QUALITY OF DANISH LIVER PÂTÉ**

Gudrun Margret Jónsdóttir
Danish Technological Institute

S2P28**EFFECTS OF INULIN USAGE ON PHYSICOCHEMICAL, MICROBIOLOGICAL AND TEXTURAL PROPERTIES OF FERMENTED SAUSAGE (SUCUK) THROUGHOUT THE RIPENING PERIOD**

Birol Kiliç

Suleyman Demirel University

S2P29**DEVELOPMENT OF HEALTHIER TURKEY PATTIES WITH MONTANERA IBERIAN PORK FAT: IMPACT OF HIGH-PRESSURE PROCESSING ON QUALITY ATTRIBUTES**

María Freire Rodríguez

Cicytex

S2P30**REFRIGERATED STORAGE OF HYBRID BEEF PATTIES WITH TENEBRIO MOLITOR FLOUR AND ITS EFFECT DURING GRILLING**

Claudia Ruiz-Capillas

ICTAN-CSIC

S2P31**EFFECT OF ORGANIC AND INORGANIC SELENIUM ON THE NUTRITIONAL AND OXIDATIVE STABILITY OF COOKED HAM FROM PAMPA ROCHA PIGS IN OUTDOOR SYSTEM**

Ana Vodanovich

Universidad de la República

S2P32**EFFECTS OF THE USE OF RASPBERRY LEAF EXTRACT IN THE CURING PROCESS OF MEAT WITH A REDUCED AMOUNT OF SODIUM NITRITE ON THE NITROSYL PIGMENT CONCENTRATION AND COLOUR OF HEAT-TREATED SMOKED MEAT PRODUCTS**

Piotr Szymański

Prof. Wacław Dabrowski Institute of Agricultural and Food Biotechnology State Research Institute

S2P33**NITRIC OXIDE SYNTHASE ENZYME AS AN ALTERNATIVE CURING SYSTEM IN UNCOOKED, FERMENTED AND DRIED SALAMI**

Wesley Osburn

Texas A&M University

S2P34**SALCHICHÓN WITH PRICKLY PEAR PEEL. ANTIOXIDANT CAPACITY AND FLAVONOID BIOACCESSIBILITY**

Eva M Santos

Universidad Autónoma del Estado de Hidalgo

S2P35**AT THE HEART OF NOSE-TO-TAIL EATING - EXPLORING THE SENSORY CHARACTERISTICS OF OFFAL**

Viktoria Olsson

Kristianstad University

S2P36**EVALUATION OF POTATO PROTEIN ISOLATE IN THE MANUFACTURING OF HYBRID EMULSIFIED COOKED SAUSAGES**

Tomas Bolumar Garcia
Max Rubner Institute

S2P37**SENSORY AND SHEAR FORCE EVALUATIONS OF FOODSERVICE TENDERLOIN STEAKS (M. PSOAS MAJOR) SOURCED FROM DIFFERENT MARKET CLASSES OF US DOMESTIC AND IMPORTED BEEF**

Jeffrey Savell
Texas A&M University

S2P38**ZINC-PROTOPORPHYRIN DOES NOT AFFECT RED RING OCCURRENCE IN DRY-CURED HAM**

Filiberto Sánchez-Molinero
IRTA

S2P39**EVALUATION OF FATTY ACIDS, AND SENSORY PROPERTIES OF MEAT (SUS SCROFA DOMESTICA) PROCESSED BY SOUS VIDE TECHNOLOGY**

Juan Marcos Aro Aro
Altiplano National University

S2P40**EFFECT OF RED PITAYA POWDER (HYLOCEREUS GUATEMALENSIS) AS NATURAL ANTIOXIDANT IN ALPACA MEAT SAUSAGE (VICUGNA PACOS) PROCESSED BY SOUS VIDE**

Juan Marcos Aro Aro
Altiplano National University

S2P41**THE INFLUENCE OF BREED CHARACTERISTICS ON THE PHYSICOCHEMICAL PROPERTIES OF LAMB MEAT**

Gulmira Kenenbay
Kazakh Research Institute of Food Processing and Food Industry

S2P42**INTEGRATION OF MICROBIAL LOADS AND SPOILAGE GAS SENSORS OF GROUND BEEF FROM LEAST - COST RAW MATERIAL SOURCES**

Sabrina Blandon
Texas Tech University

S2P43**EVALUATION OF THE EFFECTS OF PARTIAL REPLACEMENT OF MEAT BY TENEBRIO MOLITOR MEAL ON THE PHYSICOCHEMICAL PROPERTIES OF MODEL MEAT SYSTEMS**

Ana Karoline Câmara
Universidade Federal de São João del Rei

S2P44**EFFECT OF THE ADDITION OF NETTLE LEAF EXTRACT ON THE OXIDATIVE STABILITY AND PHYSICOCHEMICAL QUALITY OF HEAT-TREATED SMOKED MEAT PRODUCTS**

Anna Okoń

Prof. Wacław Dabrowski Institute of Agricultural And Food Biotechnology - State Research Institute

S9P01**THE IMPACTS OF PORK FAT SUBSTITUTION WITH AGAR-BASED EMULSION GEL IN THE SAUSAGE ON THE DIGESTIVE PROPERTIES OF LIPIDS AND PROTEINS IN VITRO**

Samooel Jung

Chungnam National University

S9P02**INTERACTION BETWEEN PORCINE MYOFIBRILLAR PROTEIN AND FOUR ANIONIC POLYSACCHARIDES: EFFECTS ON THE HEAT-INDUCED GELATION AND DIGESTIVE BEHAVIOR OF PROTEINS IN VITRO**

Soeun Kim

Chungnam National University

S9P03**STUDY ON THE EFFECT OF OPTIMIZING SODIUM SUBSTITUTION FORMULA ON THE STORAGE QUALITY AND SHELF LIFE OF ONCORHYNCHUS MASOU CAVIAR**

Zhenyu Wang

Chinese Academy of Agriculture Sciences

S9P04**IMPACTS OF THE MAILLARD REACTION ON THE COLOR, FLAVOR, AND AGES IN MEAT AND PLANT-BASED MEAT**

Issei Yokoyama

Graduate School of Agriculture, Kyushu University

S9P05**METABOLIC EFFECTS OF ULTRAPROCESSED PLANT-BASED MEAT ANALOGUES: ADIPOSITY AND FATTY LIVER IN WISTAR RATS**

Guadalupe Sánchez-Terrón

Universidad de Extremadura

S9P07**PREVENTIVE EFFECTS OF CHICKEN MARINATED IN SALTED RICE MALT ON DEPRESSION AND INFLAMMATION IN DIABETIC MICE**

Haruna Mizutani

Faculty of Agriculture, Meijo University

S9P08**FATE OF OXIDIZED PROTEINS DURING DIGESTION OF ULTRAPROCESSED BEEF: HEALTH OUTCOMES**

Victor Caballero

Universidad de Extremadura

S9P10**PREDICTING THE STABILITY OF FUNCTIONAL SAUSAGES WITH CAROB USING LIGHT BACKSCATTER FIBER OPTIC SENSOR**

Gema Nieto
University of Murcia

S9P12**DYNAMIC SENSORY PROFILE OF BEEF BURGERS ADDING NATURAL ANTIOXIDANTS FROM PLEUROTUS OSTREATUS I. INTRODUCTION**

Erick Saldana
Universidad Nacional de Moquegua

S9P14**REDUCING NACL IN BEEF BURGERS USING HIGH-POWER ULTRASOUND AND MICRONIZED SALT: SENSORY DYNAMICS, TECHNOLOGICAL, AND TEXTURAL CHARACTERISTICS**

Carmen Contreras Castillo
University of Sao Paulo

S9P15**EFFECT OF GUANIDINOACETIC ACID ON THE PERFORMANCE AND CARCASS OF FEEDLOT FED NELLORE YOUNG BULLS**

Paulo Roberto Leme
University of Sao Paulo

S9P16**THE ENHANCEMENT OF SURIMI GELS BY UTILIZING COCONUT OIL PRE-EMULSION LOADED WITH PTEROSTILBENE AND TEMPO MODIFIED CELLULOSE**

Luyun Cai
Zhejiang University

S9P17**COMPARATIVE STUDY ON THE FATTY ACID, NUCLEOTIDES, AND BIOACTIVE COMPOUNDS OF JEJU HORSES AND THEIR CROSSBREDS**

Jinwood Park
Kangwon National University

S9P18**IDENTIFICATION OF ANTI-OSTEOARTHRITIS PEPTIDES FROM BOVINE CARTILAGE VIA VIRTUAL SCREENING, MOLECULAR DOCKING, AND CELL MODELS**

Wangang Zhang
Nanjing Agricultural University

S9P19**BIOACTIVE COMPOUNDS IN RAW AND COOKED BEEF WITH TWO DIFFERENT AGEING PERIODS**

Santiago Luzardo
INIA Uruguay

S9P20**IMPACT OF SOLID-TO-LIQUID LIPID RATIO ON THE GELATION AND EMULSION PROPERTIES OF LAMB MYOFIBRILLAR PROTEIN GELS**

Jiseon Lee

Konkuk University

S9P21**MEAT QUALITY FROM PIRENAICA BREED RAISED UNDER DIFFERENT FEEDING SYSTEMS IN MOUNTAIN AREAS IN SPAIN**

Jakeline Romero

Universidad de Zaragoza

S9P22**ENHANCING PROTEIN FUNCTIONALITY THROUGH DUAL CONJUGATION WITH GALLIC ACID AND RUTIN**

Hyo Gyeong Lee

Konkuk University

S9P23**AMINO ACIDS PROFILE IN HYBRID BURGERS WITH PARTIAL MEAT REPLACEMENT BY PROTEIN EXTRUDATES FROM SUNFLOWER SEED CAKE AND FABA BEAN FLOUR**

Roberta Virgili

SSICA Experimental Station for the Food Preserving Industry - Research Foundation, Italy

S9P24**DIETARY BEHAVIOR AFFECTS MICES METABOLISM AND PHYSIOLOGY: A COMPARISON STUDY USING PROTEIN-ONLY, CARBOHYDRATE-BASED, AND COMBINED FEEDING STRATEGIES**

Amilton de Mello

University of Nevada, Reno

S9P25**EFFECTS OF IN VITRO SIMULATED GASTROINTESTINAL DIGESTION ON THE PEPTIDE PROFILE OF JINHUA DRY-CURED HAM BROTH**

Wangang Zhang

Nanjing Agricultural University

S9P26**REDUCED-FAT HYBRID BEEF BURGERS WITH ADDED EMULSION GEL**

Phyllis Shand

University of Saskatchewan

S9P27**ESSENTIAL ELEMENTS IN OFFAL FROM CATTLE, REINDEER AND CHICKEN**

Rune Rødbotten

Nofima as

S9P28**FRESH MEAT PREPARATIONS AND THEIR SALT CONTENT - IS IT A CONCERN?**

Cristina Saraiva

UTAD

POSTERS EXHIBITION

TOPIC TITLE	POSTER CODES	DAY
03 Animal welfare and meat quality	S3P01 - S3P34	TUES 5 th
04 Carcass quality and innovation in abattoirs	S4P01 - S4P16	TUES 5 th
05 Emerging technologies in meat processing	S5P01 - S5P42	TUES 5 th
08 Society and consumers	S8P02 - S8P17	TUES 5 th

EXHIBITION DAY: TUESDAY, 5TH AUGUST

Exhibition Hall 1 and 2 (Floor 0)

S3P01

BEEF QUALITY: INTEGRATED ANALYSIS BY COMPUTER VISION AND PHYSICOCHEMICAL PARAMETERS

Alexandra Esteves

Universidade de Trás-os-Montes e Alto Douro

S3P02

PORK QUALITY ASSESSMENT: COMPUTER VISION TECHNOLOGY AND PHYSICOCHEMICAL TRAITS

Alexandra Esteves

Universidade de Trás-os-Montes e Alto Douro

S3P04

SHELF LIFE OF FRESH PIG MEAT IS IMPROVED BY APPLYING A HIGH CIRCULAR AND LOW CARBON FOOTPRINT FEED CONCEPT

Joel Gonzalez

IRTA

S3P05

NIRS TECHNOLOGY FOR PORK MEAT CLASSIFICATION. EFFECT OF SPACE ENRICHMENT

Isabel Revilla Martín

Universidad de Salamanca

S3P06

IMPACT OF PH ON BEEF QUALITY: REFINING CLASSIFICATION OF DARK CUTTING BEEF

José María Pérez Prida

Servicio Regional de Investigación y Desarrollo Agroalimentario del Principado de Asturias (SERIDA)

S3P09**MEAT QUALITY TRAITS OF FAST-, MEDIUM- AND SLOW-GROWING CHICKENS FED DIETS WITH DIFFERENT PROTEIN TO ENERGY RATIO**

Mara Antonia Gagliano
University of Bologna

S3P10**SEASONAL VARIATION AND MUSCLE TYPE INFLUENCE PORK QUALITY ACROSS THREE AUSTRALIAN CLIMATE ZONES**

Huiling Huang
University of Melbourne

S3P11**RELATIONSHIP BETWEEN INDIVIDUAL DIFFERENCES IN SKELETAL MUSCLE PROTEOLYSIS INDUCED BY PRE-SLAUGHTER FASTING AND CHICKEN MEAT QUALITY AFTER AGING IN BROILER CHICKENS**

Sachi Katsumata
Okayama University

S3P13**IMPACT OF SEASON AND TEMPERATURE DURING TRANSPORT ON MEAT QUALITY AND SHELF-LIFE IN CONVENTIONAL AND ORGANIC PIG FARMING**

Joel Gonzalez
IRTA

S3P14**TRI-AXIAL ACCELEROMETERS OFFER A POTENTIAL ALTERNATIVE METHOD TO MONITOR BEHAVIOUR OF PIGS DURING STUNNING**

Robert Hewitt
SunPork Group

S3P15**LAIRAGE ACTIVITY LEVEL DOES NOT INFLUENCE LATENCY TO LOSS OF POSTURE DURING STUNNING IN A MINIMAL-HANDLING HIGH-CONCENTRATION CO2 STUNNER**

Robert Hewitt
SunPork Group

S3P16**EFFECT OF CRYOGENIC FREEZING ON COLOUR AND TEXTURE OF BEEF**

Alberto Brugiapaglia
DISAFA - University of Turin

S3P17**MEAT QUALITY OF THREE ITALIAN RABBIT BREEDS FARMED UNDER FREE-RANGE CONDITIONS**

Marco Cullere
University of Padova

S3P18**IMPACT OF DIET ON DIAPHRAGM LIPID COMPOSITION FROM BOVINE FEMALES OF VARIOUS AGES**

Marie Pierre Ellies Oury
INRAE

S3P19**THE EFFECTS OF DIETARY STARCH/NEUTRAL DETERGENT FIBER RATIOS ON RUMINAL FERMENTATION AND INTRAMUSCULAR FAT DEPOSITION OF FATTENING YAKS**

Xiaolin Luo

Sichuan Academy of Grassland Sciences

S3P20**USE OF A NYLON-LINED, NOISE-SUPPRESSED RESTRAINT BOX FOR STUNNING CATTLE MAY PROVIDE INCREMENTAL IMPROVEMENTS IN MEAT QUALITY**

Adam Fitzgerald

CSIRO

S3P21**FOURTH URUGUAYAN NATIONAL BEEF QUALITY AUDIT 2022: BRUISES CHARACTERIZATION**

Marcia del Campo

INIA Uruguay

S3P22**THE EFFECT OF CASTRATION AND CASTRATION METHOD ON THE GROWTH PERFORMANCE AND MEAT QUALITY OF SOUTH AFRICAN BOER GOATS**

Phillip Strydom

Stellenbosch University

S3P23**CONVERSION FROM WARNER-BRATZLER SHEAR FORCE (WBSF) TO SLICE SHEAR FORCE (SSF) TO CLASSIFY PORK LOIN TENDERNESS**

Roberta Virgili

SSICA Experimental Station for the Food Preserving Industry - Research Foundation, Italy

S3P24**EVALUATION OF DIFFERENT DEVICES FOR MEASURING PORK COLOR**

Neal Matthews

PIC North America

S3P25**THE RELEVANCE OF ELEVATED LEVELS OF BOAR TAIN T COMPOUNDS IN IMMUNOCASTRATED PIGS**

Daniel Mörlein

University of Göttingen

S3P26**MEAT QUALITY MAPPING IN NORWEGIAN PIGS AND TESTING LINKS WITH KNOWN MUTATIONS**

Daniel Münch

NMBU

S3P27**PROPERTIES OF SUBCUTANEOUS FAT FROM ENTIRE MALE AND CASTRATED SLAUGHTER PIGS**

Liisa Keto

Natural Resources Institute Finland

S3P28**ASSOCIATION OF TEMPERAMENT WITH TENDERNESS AND MEAT QUALITY TRAITS IN NELLORE CATTLE**

Saulo L. Silva
University of Sao Paulo

S3P29**LOIN QUALITY MEASUREMENTS IN PORK FROM GILTS HARVESTED AT DIFFERENT TIMES POST SECOND DOSE OF IMPROVAC®**

Alvaro Aldaz
Zoetis Inc

S3P30**PREDICTION OF BOAR TAIN T RISK IN PORK FROM TWO PIG GENOTYPES USING PLASMA SEXUAL STEROID CONCENTRATION**

Bénédicte Lebre t
INRAE

S3P31**MATERNAL BOVINE APPEASING SUBSTANCE (MBAS) AS A TOOL TO IMPROVE BEEF QUALITY: PRELIMINARY RESULTS ON CARCASS PH**

Maria Emília Santoro Raucci Saleme
JBS S/A

S3P32**CAST (CALPASTATIN) GENE INCIDENCE IN AUSTRALIAN PIGS AND EFFECTS ON PORK QUALITY**

Melindee Hastie
The University of Melbourne

S3P33**REDUCING LAIRAGE TIME RESULTED IN HEAVIER CARCASSES, WITHOUT COMPROMISING CARCASS CHARACTERISTICS OR MICROBIAL COUNTS ON CARCASSES**

Emma Lynch
University of New England, Australia

S3P34**GENETIC ANALYSIS OF LONGISSIMUS DORSI FROM CT-SCANNED PIGS**

Matt Schulte
Topigs Norsvin

S4P01**AI-BASED HAM CONFORMITY GRADING**

Björn Böken
CSB-System SE

S4P02**EFFECTS OF SEASONAL TEMPERATURE VARIATIONS ON PRIMAL CUTS PRODUCTION IN LANDRACE × YORKSHIRE × DUROC PIGS IN REPUBLIC OF KOREA**

Jiwoo Kang
Chungbuk National University

S4P07**A SYSTEMATIC MAPPING REVIEW: EXPLORING FACTORS ASSOCIATED WITH DARK CUTTING, PH, COLOR, AND GLYCOGEN CONTENT IN BEEF FROM FED CATTLE**

Lily Edwards-Callaway
Colorado State University

S4P08**THE EFFECTS OF SEASONAL TEMPERATURE VARIATIONS ON PRIMAL CUTS PRODUCTION IN LANDRACE × YORKSHIRE × DUROC PIGS IN THE REPUBLIC OF KOREA**

Jiwoo Kang
Chungbuk National University

S4P09**DIFFERENTIAL IMPACT OF ELECTRICAL STIMULATION ON BEEF MUSCLES**

Saulo Silva
University of Sao Paulo

S4P10**UNIVERSAL METHOD FOR ASSESSMENT OF ULTIMATE PH IN RED MEAT BASED ON NEAR-INFRARED SPECTROSCOPY (NIRS)**

Marie-Pierre Ellies Oury
INRAE

S4P11**ABSCESS DETECTION IN BOVINE LIVERS USING A COMMERCIAL SMART IMAGING SYSTEM**

Jane Quinn
Charles Sturt University

S4P12**CYST DETECTION ON BOVINE KIDNEYS WITH A COMMERCIAL SMART IMAGING SYSTEM**

Stephen Cork
Charles Sturt University

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Antoine Vautier
IFIP

S4P14**AUTOMATED EVALUATION OF PORK CHOP QUALITY TRAITS VIA COMPUTER VISION AND DEEP LEARNING**

Brandon Fields
PIC

S4P15**CONSUMER NATIONALITY DOES NOT INFLUENCE BEEF EATING QUALITY RANKING IN EUROPEAN CROSS-COUNTRY TESTING**

Jean-Francois Hocquette
INRAE

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Albert Brun
IRTA

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Sungkwon Park
Sejong University

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Hayeon Jeon Jeong
Chungnam national university

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Luiza Poniewas
Pontifical Catholic University of Parana

S5P07**EFFECT OF STORAGE CONDITION ON SARCOMERE LENGTH MEASUREMENT IN DIFFERENT BOVINE MUSCLES**

Archana Ravindranathan
Teagasc Ashtown Food Research Centre

S5P08**ASSESSING THE ROLE OF COMPUTATIONAL FLUID DYNAMICS IN PREDICTING 3D PRINTABILITY OF MEATBALL FORMULATIONS**

Elvan Gokcen Topbas
Ankara University

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Min Jae Kim
Chonnam National University

S5P10**EVALUATION OF RHEOLOGICAL PROPERTIES OF PORK MYOFIBRILLAR PROTEIN GELS AND LOW-FAT MODEL SAUSAGES WITH CHICKPEA POWDER**

Min Jae Kim
Chonnam National University

S5P11**ASSESSING THE PERFORMANCE OF DETECTRON2 AND YOLOV8 IN DETECTING MULTI-SCALE CARCASS COMPONENTS**

Jyoti Mishra
Teagasc

S5P12**INDIVIDUAL RIB IDENTIFICATION VIA KEYPOINT DETECTION IN DEEP LEARNING**

Jyoti Mishra

Teagasc

S5P13**VISIBLE AND NEAR INFRARED HYPERSPECTRAL IMAGING FOR PREDICTING TECHNOLOGICAL AND SENSORY TRAITS OF BEEF**

Georgios Anagnostou

Teagasc Food Research Centre, Ashtown

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Seon-Tea Joo

Gyeongsang National University

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Rafaella de Paula Paseto Fernandes

BRF S.A.

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Hye-Jin Kim

Seoul National University

S5P21**TAILORING DRY-AGEING AND COOKING TO ENHANCE TECHNOLOGICAL QUALITY AND VOLATILE FINGERPRINTS IN BEEF STRIPLOIN**

Renyu Zhang

AgResearch Ltd

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Ji Won Park

Chung-Ang University

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Da Young Lee

Chungang university

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Elisa Orcajada Hermosilla

Universidad Politécnica de Cartagena

S5P25**INNOVATION ON THE SURFACE DECONTAMINATION OF FRESH PORK MEAT. TREATMENT WITH COLD PLASMA ACTIVATED WATER**

Elisa Orcajada Hermosilla
Universidad Politécnica de Cartagena

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Wangang Zhang
Nanjing Agricultural University

S5P27**STUDY ON THE HEAT RESISTANCE OF RED PIGMENTS IN AIGAMO DUCK MEAT**

Masanori Matsuishi
Nippon Veterinary and Life Science University

S5P28**THE IMPACT OF DRY AGEING AND CULINARY METHODS ON BEEF TEXTURE**

Igor Tomasevic
University of Belgrade

S5P29**GELS DEVELOPMENT TO MANAGE BOAR TAIN: PHYSICAL-CHEMICAL AND TEXTURAL CHARACTERIZATION**

M^a Dolores Garrido Fernández
Universidad Murcia

S5P30**SOUS-VIDE BEEF WITH VINEGAR, BUTTERMILK OR BEER**

Katarzyna Tkacz
University of Warmia and Mazury in Olsztyn

S5P31**APPLICATION OF ULTRASOUND AND FRUIT-DERIVED PROTEASES FOR ENHANCING TENDERNESS AND NUTRITIONAL QUALITY OF LOW-GRADE BEEF DURING REFRIGERATED STORAGE**

Koo Bok Chin
Chonnam National University

S5P32**SMART PROCESSING IN THE MEAT INDUSTRY: CONCEPTUALISATION, TOOLS AND USE CASES**

Elena Fulladosa
IRTA

S5P33**WET AGEING OF RABBIT MEAT: EFFECTS ON TECHNOLOGICAL AND MICROBIOLOGICAL MEAT QUALITY**

Núria Panella-Riera
IRTA

S5P34**MACROALGA EXTRACTS AND MEAT PRODUCTS. MATCH OR MISMATCH?**

Teresa Aymerich

IRTA

S5P35**THE EFFECT OF HIGH-PRESSURE PRE-TREATMENT AND DRY AGING ON THE METABOLOMIC PROFILE OF BOVINE MUSCLE**

Eduarda Cabral

Teagasc

S5P36**THE ULTRASOUND BATH DID NOT AFFECT THE TENDERNESS OF THE TOP ROUND OBTAINED FROM THE SHEEP CARCASS**

Renata Macedo

Pontifical Catholic University of Parana

S5P37**EFFECT OF AGEING METHOD AND TIME ON THE SENSORY CHARACTERISTICS OF BEEF: A FOCUS ON TEXTURE, ODOUR AND FLAVOUR**

Núria Panella-Riera

IRTA

S5P38**PERCEPTIONS OF THE USE OF SENSORS AND MODELS FOR SMART PROCESSING IN THE MEAT INDUSTRY**

Ricardo dos Santos

IRTA

S5P39**IMPACTS OF DRY-AGING METHODS ON BISON MEAT QUALITY AND FLAVOR CHARACTERISTICS WITH METABOLOMICS PROFILING**

Brad Kim

Purdue University

S5P40**CAN IRRADIATION INFLUENCE THE PHYSICOCHEMICAL PROPERTIES OF HYBRID BEEF BURGERS WITH TENEBRIO MOLITOR?**

Ana Karoline Câmara

Universidade Federal de São João del Rei

S5P41**MAINTENANCE OF THE PINK COLOR IN COOKED HAM BY THE ADDITION OF STABLE COCHINEAL CARMINE DYE**

Mônica Fiorese

Unioeste

S5P42**MEATY AROMA FROM HYDROLYSATES OF INSECT PROTEINS**

Fidel Toldrá

Instituto de Agroquímica y Tecnología de Alimentos (CSIC)

S8P02**BEEF COLOR PREFERENCES AMONG U.S. AND GERMAN BEEF CONSUMERS**

Brianne Altmann

University of Veterinary Medicine Hanover

S8P03**SUSTAINABILITY AND NUTRITIONAL INFORMATION INFLUENCE MEAT AND MEAT ANALOGUES PURCHASING DECISION: GENDER EFFECT.**

Laura Zalama Rosa

Universidad de Extremadura

S8P05**SENSORY CHARACTERISTICS OF COOKED PORK LOIN FROM IMMUNOCASTRATED AND SURGICALLY CASTRATED MALE PIGS FED WITH PEA OR SOYABEAN**

Immaculada Argemí-Armengol

University of Lleida

S8P06**FRENCH CONSUMERS' ACCEPTANCE OF MEATS WITH VARYING DEGREES OF MARBLING ACCORDING TO THE INTERPROFESSIONAL GRID**

Clemence Bieche-Terrier

Idele - French Livestock Institute

S8P08**EFFECT OF SUGAR CONTENT AND DRYING TIME ON THE SENSORY CHARACTERISTICS OF BEEF JERKY**

Vitor Andre Silva Vidal

Norwegian University of Science and Technology

S8P09**ATTITUDES OF SLOVENIAN CONSUMERS REGARDING PORK QUALITY - COMPARING ORGANIC AND SELECTED QUALITY LABELS AND STANDARD PRODUCT**

Marjeta Candek Potokar

Agricultural Institute of Slovenia (KIS)

S8P10**MEAT WASTE IN THE CANADIAN HOUSEHOLD**

Tania Ngapo

Agriculture and Agri-Food Canada

S8P11**THE INNOMEATEDU E-PLATFORM, A TOOL DESIGNED FOR HIGHER EDUCATION AND PROFESSIONALS**

Javier Mateo

Universidad de León

S8P12**CONSUMER ACCEPTANCE OF THE PRRS-RESISTANT PIG AND GENE-EDITED PORK**

Clay Eastwood

PIC

S8P13**CONSUMER EXPECTATIONS AND SATISFACTION FOR BEEF IN THE FRENCH REGION AUVERGNE-RHÔNE-ALPES**

Jean-Francois Hocquette

INRAE

S8P14**PERILLA LEAVES MITIGATE OFF-ODOURS IN ROASTED CHICKEN: DYNAMIC FLAVOUR CHANGES REVEALED BY GC/MS, HSGC/MS AND ELECTRONIC NOSE**

Chunhui Zhang

Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences

S8P15**NATURAL ANTIMICROBIALS, L-POLY-L-LYSINE AND NISIN Z, DID NOT AFFECT THE SENSORY PROFILE OF REDUCED-SODIUM CALABRESA SAUSAGE**

Renata Macedo

Pontifical Catholic University of Parana

S8P16**URUGUAY, THE COUNTRY OF MEAT: BETWEEN TRADITION AND EMERGING DIETARY SHIFTS**

Fabio Montossi

INIA Uruguay

S8P17**CHILLER AGEING IS MORE IMPORTANT THEN INTRAMUSCULAR FAT ON CONSUMER TENDERNESS FOR HIGH MARBLING BEEF**

In Ho Hwang

Jeonbuk National University

POSTERS EXHIBITION

TOPIC TITLE	POSTER CODES	DAY
06 Safety and quality	S6P02 - S6P82	THURS 7 th
07 Muscle biology and Biochemistry (including omic)	S7P03 - S7P42	THURS 7 th

EXHIBITION DAY: THURSDAY, 7TH AUGUST

Exhibition Hall 1 and 2 (Floor 0)

S6P02

INFLUENCE OF A LOW OXYGEN ATMOSPHERE ON COLOR AND VITAMIN CONTENT OF BEEF

Johannes Krell
Universität Hohenheim

S6P04

EFFECT OF PLANT POLYPHENOLS WITH DIFFERENT M-HYDROXY AND O-HYDROXY GROUPS ON THE INHIBITION OF HETEROCYCLIC AMINES FORMATION IN ROASTED MEAT

Chongxin Liu
University College Dublin

S6P05

PREDICTION OF CHICKEN BREAST MEAT FRESHNESS BASED ON HYPERSPECTRAL IMAGING TECHNIQUE

Lujuan Xing
Nanjing Agricultural University

S6P07

¹H NUCLEAR MAGNETIC RESONANCE (NMR)-BASED METABOLOMICS: RAPID ASSESSMENT OF MICROBIAL ACCEPTABILITY OF PORK DURING REFRIGERATED STORAGE.

Hyun Cheol Kim
Space F Corp.

S6P09

INSIGHTS INTO FRESH BEEF PRESERVATION: DELAYING PSEUDOMONAS SPOILAGE THROUGH VACUUM PACKAGING FOR ENHANCED SHELF LIFE

Fei Fang
Institute of Food Science and Technology, CAAS

S6P10**SENSORY QUALITY OF MEAT FROM LAMBS FED DIETS CONTAINING HEMP SEED OIL**

Siphosethu Magqupu
Stellenbosch University

S6P11**IMPACT OF FEED WITHDRAWAL ON POULTRY GASTROINTESTINAL TRACT CHARACTERISTICS PRIOR TO ENTERING THE PROCESSING PLANT**

Ashley Tarcin
University of Wisconsin-Madison

S6P12**PREPARATION OF EGG-MEAT LOAVES AND ASSESSMENT FOR SAFETY AND QUALITY AS A FUNCTIONAL FOOD**

Ebunoluwa Apata
Olabisi Onabanjo University

S6P13**SUCCESION OF ACTIVE SPECIES IN BROILER SPOILAGE MICROBIOME AT +4°C**

Julia Manninen
University of Helsinki

S6P15**EVALUATION OF PREDICTIVE MODELS DESCRIBING THE SURVIVAL OF LISTERIA MONOCYTOGENES ON DRY-AGED MEAT**

Federico Tomasello
IRTA

S6P16**PLANTS - ANTIOXIDANTS OR ANTIBACTERIALS OR BOTH IN MEAT**

Piret Raudsepp
Estonian University of Life Sciences

S6P17**INNOVATIVE APPLICATION OF CHITOSAN-BASED GELLED EMULSION ENRICHED WITH POMEGRANATE SEED OIL AS A BEEF FAT REPLACER IN MODEL MEAT SYSTEM**

Meltem Sedaroglu
Ege University

S6P18**THE INFLUENCE OF FARM AND LAIRAGE ENVIRONMENTS ON SALMONELLA CONTAMINATION IN MARKET HOG LYMPH NODES**

Alejandra Abrego
University of Wisconsin-Madison

S6P19**UTILIZATION OF FLAXSEED PROTEIN-BASED O/W EMULSIONS WITH CENTAURY OIL AS FAT REPLACERS IN MODEL MEAT EMULSIONS**

Ilgin Uzun
Ege University

S6P22**EVALUATING THE SPOILAGE POTENTIAL OF VAGOCOCCUS SPP. IN MODIFIED ATMOSPHERE PACKAGED BROILER**

Tisha Punom
University of Helsinki

S6P23**IMPACT OF SMOKE APPLICATION ON SALMONELLA SURVIVAL ON THE LEAN SURFACE OF PORK PRODUCTS DURING AN EXTENDED, LOW-HUMIDITY COOKING PROCESS**

Saralrizarry Rodríguez
University of Wisconsin - Madison

S6P24**EXPLORING THE ANTIOXIDANT POTENTIAL OF YELLOW COSMOS FLOWERS IN SAUSAGE FORMULATIONS**

Cristiane Canan
Universidade Tecnológica Federal do Paraná

S6P26**ACEROLA (MALPIGHIA EMARGINATA) EXTRACT AS A NATURAL PRESERVATIVE IN MERTOLENGA D.O.P. BEEF HAMBURGERS: IMPACT ON QUALITY AND SHELF LIFE**

Joana Paiva
University of Trás-os-Montes e Alto Douro

S6P27**FOCUSING ON BIOGENIC AMINES IN MEAT AND PROCESSED MEAT TO ENHANCE A ONE HEALTH APPROACH**

Matteo Carletta
University of Teramo

S6P30**BIOACTIVE COMPOUNDS, ANTIOXIDANT, AND ANTIMICROBIAL ACTIVITIES OF GREEN COFFEE BEAN, ROASTED, SPENT, AND SILVER SKIN COFFEE**

Wendy A. Atondo-Echeagaray
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S6P31**GREEN COFFEE BEAN EXTRACT AS A NATURAL ADDITIVE FOR PRESERVING BEEF**

Armida Sánchez-Escalante
Centro de Investigación en Alimentación y Desarrollo

S6P32**STABILITY OF S-NITROSOGLUTATHIONE IN MEAT PRODUCTS AS A NATURAL NITRITE SUBSTITUTE**

Joanna Tkaczewska
University of Agriculture in Krakow

S6P33**LIPID AND PROTEIN OXIDATION STATUS OF KOREAN NATIVE CHICKEN AND BROILER BREAST MEAT AFTER NINE MONTHS OF FROZEN STORAGE**

Yousung Jung

Kangwon National University

S6P34**IMPACT OF NITRATE AND NITRITE REDUCTION WITH HYDROXYTYROSOL ON ORGANIC DRY-CURED SAUSAGES: PHYSIOCHEMICAL TRAITS AND FOOD SAFETY**

Immaculada Argemí-Armengol

University of Lleida

S6P35**INVESTIGATION ON THE PENETRATION VITALITY OF MEAT-DERIVED PSEUDOMONAS FRAGI IN FRESH PORK**

Keping Ye

Nanjing Agricultural University

S6P36**APPLICATION OF SINGLE-ATOM NANOZYMES IN THE DETECTION AND MONITORING OF FRESHNESS IN FRESH MEAT**

Shaobo Li

Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences

S6P37**THE INFLUENCE OF DIFFERENT MUSCLE FIBER STRUCTURES ON THE EFFECT OF IRIDESCENCE IN COOKED CURED PRODUCTS**

Monika Gibis

University of Hohenheim

S6P38**EFFECT OF MATERNAL SUPPLEMENTATION WITH BETAINES DURING EWE GESTATION ON THE QUALITY OF LAMB MEAT**

Javier Mateo

Universidad de León

S6P40**INNOVATIONS IN DESCONTAMINATION OF SURFACES IN CONTACT WITH PORK FRESH MEAT: USE OF PLASMA ACTIVATED WATER AND UV-C RADIATION**

Natalia Rodríguez Cánovas

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S6P41**SURFACE MICROBIAL LOAD OF PORK FRESH MEAT THROUGHOUT THE CARCASS COOLING AND CUTTING PROCESS UNTIL PACKAGING**

Natalia Rodríguez Cánovas

Universidad Politécnica de Cartagena

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Marzena Zajac

Uniwersytet Rolniczy w Krakowie

S6P43**EFFECT OF COOKING METHOD ON FAT CONTENT AND PALATABILITY OF BEEF PATTIES**

Tania Ngapo

Agriculture and Agri-Food Canada

S6P44**COMPARATIVE ANALYSIS OF FATTY ACIDS, AMINO ACIDS, AND BIOACTIVE METABOLITES IN KOREAN NATIVE CATTLE AND IMPORTED BEEF**

Dong GyunKim

National Institute of Animal Science

S6P45**ACTIVE MULTILAYER FILMS FOR STORING PORK LOINS**

Ewelina Jamróz

University of Agriculture

S6P46**OCHRATOXIN A IN DRY-FERMENTED SAUSAGES: ANALYSIS AND EXPOSURE ASSESSMENT**

M. Dolors Guàrdia

IRTA

S6P47**SCREENING THE OCCURRENCE OF HEAVY METALS IN BEEF LIVERS AS AFFECTED BY GEOGRAPHICAL LOCATION AND FARMING SYSTEM: THE EU-FUNDED INTAQT PROJECT**

Mario Estévez

Universidad de Extremadura

S6P48**THE EFFECT OF REDUCED OR NO NITRITE USE ON PROCESSING, PHYSICO-CHEMICAL AND RHEOLOGICAL PROPERTIES OF DRY-FERMENTED SAUSAGES**

Marjeta Čandek-Potokar

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S6P49**ONE-TIME ASSESSMENT OF THE LEVELS OF HAZARDOUS NITROSAMINES IN A PANEL OF FRENCH PROCESSED MEAT PRODUCTS**

Gilles Nassy

IFIP

S6P50**QUALITY EVALUATION AND PREFERENCES OF DRY-CURED HAM IN JAPAN**

Keiichi Kato

Prima Meat Packers, Ltd

S6P51**COLD-STRESS-INDUCED EXTRACELLULAR METABOLITE SHIFTS IN L. MONOCYTOGENES IN CHICKEN SIMULTING BROTH**

Hyun-Jun Kim

Seoul National University

S6P52**IMPACT OF ACETIC ACID ON PH AND MICROBIAL POPULATIONS ON PORK LOINS DURING STORAGE**

Donggyun Yim

Kyungpook National University

S6P53**EFFECT OF NITRITE AND ASCORBATE ON THE GENERATION OF N-NITROSO COMPOUNDS, VOLATILE N-NITROSAMINES AND RESIDUES OF NITRITES IN BRESAOLA**

Monica Bergamaschi

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S6P54**CONSTRUCTION OF A CRISPR/CAS12A COLORIMETRIC SENSOR FOR MONITORING MEAT FRESHNESS**

Huhu Wang

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S6P55**PITHOCELLOBIUM DULCE FRUIT SHELL EXTRACT: ENHANCING ANTIOXIDANT AND ANTIBACTERIAL ACTIVITY OF BEEF**

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S6P56**ECO-FRIENDLY MEAT ADDITIVES: FUNGAL FERMENTATION OF COFFEE SILVERSKIN AS A SUSTAINABLE ALTERNATIVE**

Wendy A. Atondo-Echeagaray

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Nelson Huerta-Leidenz

Texas Tech University

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Veronique Sante-Lhoutellier

INRAE

S6P59**EXTEND SHELF-LIFE OF MARINATED CHICKEN**

Sanjana Laobangdisa

Kerry

S6P60**SILVER-SKIN FOR DESIGNING CLEAN-LABEL PROCESSED MUSCLE FOODS: A CASE STUDY IN READY-TO-EAT RESTRUCTURED SALMON NUGGETS**

Yulong Bao

Jiangsu University

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Yulong Bao

Jiangsu University

S6P62**MASS SPECTROMETRIC IDENTIFICATION OF NITRITE-INDUCED MODIFICATIONS IN HEATED MODEL PEPTIDES AND THE CURED PORK MATRIX**

Karl Kempf

Max Rubner-Institut

S6P63**A COMPREHENSIVE VIEW ON THE FATE OF 15N ISOTOPE-LABELED NITRITE IN MODEL SYSTEMS FOR CURED AND HEATED SAUSAGES**

Karl Kempf

Max Rubner-Institut

S6P64**TAMARIND PULP ON EYE OF ROUND BEEF MARINATION**

Claudia Ruiz-Capillas

ICTAN-CSIC

S6P65**DETECTION OF ADULTERATED BEEF PATTIES BY MEANS OF MALDI-TOF-MS FINGERPRINTING**

Manuela Peukert

Max Rubner Institute

S6P66**APPLICATION OF METABOLITE PROFILING FOR THE DETECTION OF PREVIOUSLY FROZEN BEEF MEAT ACROSS DIFFERENT STORAGE CONDITIONS**

Manuela Peukert

Max Rubner Institute

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Jeong Ukeom

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S6P68**CORRELATION BETWEEN PROTEIN OXIDATION, FREE AMINO ACID COMPOSITION, AND HETEROCYCLIC AMINES FORMATION IN COOKED CHICKEN BREAST**

Kang-Jin Jeong

Gyeongsang National University

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Han-Sul Yang

Gyeongsang National University

S6P70**QUANTITATIVE MICROBIAL RISK ASSESSMENT REVEALS PRIORITY STRATEGIES TO COMBAT LISTERIOSIS ASSOCIATED WITH COOKED HAM**

Sara Bover-Cid

IRTA

S6P71**DEVELOPMENT OF A METHODOLOGY TO DIFFERENTIATE BETWEEN MEAT PREPARATIONS AND MEAT PRODUCTS BY ANALYSING THE VISIBLE AND NEAR-INFRARED SPECTRA BEFORE AND AFTER HIGH-PRESSURE PROCESSING**

Xavier Serra

IRTA

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Anna Jofré

IRTA

S6P73**SYMPREVIUS, A USER-FRIENDLY PREDICTIVE TOOL FOR THE FOOD INDUSTRY**

Anna Jofré

IRTA

S6P74**NITROSYLATING CAPABILITY OF SOME COAGULASE-NEGATIVE STAPHYLOCOCCUS (CNS) STRAINS IN A NITRITE FREE COOKED HAM MODEL SYSTEM**

Monica Bergamaschi

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S6P75**EXPLORATORY EVALUATION OF SALMONELLA PREVALENCE IN SYNOVIAL FLUID AND BONE MARROW FROM TRADITIONAL FEEDLOT CATTLE**

Kerri Gehring

Texas A&M University

S6P76**PSEUDOMONAS IN MEAT: AN OLD LEGEND REVISITED**

Linda Saucier
Université Laval

S6P77**EVOLUTION OF THE VOLATILE COMPOUND PROFILE OF COOKED MEAT DURING THE AGEING OF SQUABS**

Beatriz Martínez Domínguez
Instituto Tecnológico Agrario de Castilla y León

S6P78**CHANGES IN THE MICROBIOTA OF AGED SQUAB MEAT DETERMINED BY CULTURE AND 16S RDNA ANALYSIS**

Begoña Rubio
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S6P79**EFFECT OF HYPOCHLOROUS ACID ON LISTERIA MONOCYTOGENES: INFLUENCE OF TIME AND SURFACE MATERIAL.**

Begoña Rubio
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S6P80**MYCOTOXIN ASSESMENT IN MEAT PRODUCTS: CHALLENGES FOR OCHRATOXIN A QUANTIFICATION IN DRY-CURED HAM**

Massimo Castellari
IRTA-Monells

S6P81**NITRATE-FREE NATURAL ALTERNATIVES TO NITRITES IN SPANISH DRY-FERMENTED SAUSAGE: EFFECTS ON MICROBIOLOGICAL STABILITY AND QUALITY**

Beatriz Martínez Domínguez
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S6P82**INFLUENCE OF REPLACING SALT WITH SALICORNIA RAMOSISSIMA ON THE PRESERVATION OF BEEF HAMBURGERS**

Cristina Saraiva
UTAD

S7P03**INFLUENCE OF ANATOMICAL ORIGIN ON PIG MUSCLE STEM CELL DIFFERENTIATION CHARACTERISTICS**

Hyunyoung Jung
Seoul National University

S7P05**CHANGES OF HEAT ON SOLUBLE PROTEIN AND COOKING LOSS IN PORCINE SKELETAL MUSCLE**

Ya-Shiou Chang
Chinese Culture University; National Ilan University

S7P06**DIFFERENTIAL MICRO-RNA EXPRESSION IN DARK-CUTTING BEEF SAMPLES AT EARLY POST-MORTEM STAGES**

Nel Álvarez Iglesias

Servicio Regional de Investigación y Desarrollo Agroalimentario del Principado de Asturias (SERIDA)

S7P08**MOLECULAR CHANGES DURING POSTMORTEM WET AGING OF SIX BEEF MUSCLES**

Sebastian Hernandez

Texas Tech University

S7P10**POST-MORTEM MUSCLE PROTEOMICS REVEALS GENETICS AND ENVIRONMENTAL ENRICHMENT EFFECTS IMPLICATIONS FOR MEAT AUTHENTICATION**

Seren Yigitturk

Wageningen University and Research

S7P12**PEPTIDE QUANTIFICATION IS ESSENTIAL FOR BIOLOGICAL MARKER CHARACTERIZATION IN POST-RIGOR MUSCLE**

Logan Johnson

Iowa State University

S7P13**OXIDATION AND LIPOLYSIS DURING FROZEN STORAGE OF BEEF AND PORK MEAT**

Mónica Flores Llovera

Instituto de Agroquímica y Tecnología de Alimentos (CSIC)

S7P14**MITOCHONDRIA AFFECTS THE COLOR STABILITY OF BEEF VIA MYOGLOBIN AFFINITY FOR OXIGEN**

Masahiro Waga

Itoham Yonekyu Holdings Inc.

S7P15**SYNCHROTRON UV FLUORESCENCE EMISSION FROM MUSCLE CELLS VARIES WITH MEAT SALTING**

Thierry Astruc

INRAE

S7P16**GC-IMS COMBINES MACHINE LEARNING ALGORITHMS TO EXPLORE KEY VOLATILE COMPOUNDS IN LAMB FOR IDENTIFICATION OF GEOGRAPHICAL INDICATION PRODUCTS**

Shaobo Li

Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences

S7P17**DISTINGUISHING SPOILED AND UNSPOILED PORK USING MEAT PROTEIN DECOMPOSED BY BACTERIA**

Sumin Song

Seoul National University

S7P18**IMPACT OF COOKING ON THE FLUORESCENCE OF BOVINE MUSCLES**

Maïa Meurillon
INRAE

S7P19**INTRAMUSCULAR FAT AND FATTY ACID PROFILES IN BEEF MUSCLES FROM DIFFERENT ANATOMICAL LOCATIONS OF NEW ZEALAND GRASS-FED CATTLE**

Carolina Realini
AgResearch Ltd

S7P20**THE ELASTIC STIMULATION MODELS IN MYOBLAST CULTURES REGULATE THE AUTONOMOUS MYOFIBER-TYPE COMMITMENT SYSTEMS - A NOVEL IDEA OF THE REGULATORY SYSTEM FOR CULTURED MEAT QUALITY -**

Takahiro Suzuki
Kyushu University

S7P21**GLYCOLYTIC POTENTIAL AND ULTIMATE PH IN VEAL: AN UPDATED PERSPECTIVE ON MEAT QUALITY**

Clemence Bieche-Terrier
Idele - French Livestock Institute

S7P22**PREDICTION OF OXIDATION PRODUCT CONTENT IN BISON MUSCLES USING HYPERSPECTRAL IMAGING**

Argenis Rodas
University of Manitoba

S7P23**CORRELATION ANALYSIS OF INTRAMUSCULAR FAT DEPOSITION WITH GROWTH, MEAT QUALITY, LIPID METABOLIC ENZYMES IN YAKS AT DIFFERENT AGES**

Xiangfei Zhang
Sichuan Academy of Grassland Sciences

S7P24**HEAT SHOCK PROTEIN DYNAMICS IN DARK-CUTTING BEEF: IMPLICATIONS IN THE PROCESS OF MEAT TENDERIZATION AND POTENTIAL EARLY BIOMARKERS OF MEAT QUALITY**

Verónica Sierra
Servicio Regional de Investigación y Desarrollo Agroalimentario del Principado de Asturias (SERIDA)

S7P25**mQTL PROFILING IN PROGENY CALVES DERIVED FROM BULLS SUBJECTED TO GENETIC SELECTION FOR MEAT TENDERNESS**

Nara Consolo
University of São Paulo

S7P26**FOCUSED HIGH-PROTEIN SUPPLEMENTATION TO EWES GRAZING CAMPOS GRASSLAND DURING MID GESTATION: EFFECTS ON CARCASS AND MEAT QUALITY OF THE PROGENY**

Ana Astessiano
Universidad de la República

S7P27**FOCUSED HIGH-PROTEIN SUPPLEMENTATION TO EWES GRAZING CAMPOS GRASSLAND DURING MID GESTATION: EFFECTS ON MUSCLE GENE EXPRESSION OF THE PROGENY**

Ana Astessiano
Universidad de la República

S7P28**THE SECRET TO PREVENT THE THAW RIGOR - THE EFFECT OF THAWING TEMPERATURE ON THE SHEAR FORCE OF PRE-RIGOR FROZEN BEEF**

David L. Hopkins
Canberra ACT

S7P29**EFFECT OF VERY FAST FREEZING BEFORE RIGOR MORTIS ON TENDERNESS OF BEEF LONGISSIMUS LUMBORUM**

David L. Hopkins
Canberra ACT

S7P30**COMPARISON OF FATTY ACID PROFILES AND METABOLOMIC SIGNATURES IN THE EARLY-STAGE OF HANWOO STEERS WITH DIFFERENT GENETIC POTENTIALS**

Ki Chang Nam
Suncheon National University

S7P31**FAST METHODS FOR DETECTING MUSCLE PROTEIN DENATURATION DUE TO SALTING**

Antoine Vautier
IFIP

S7P32**COMPARATIVE ANALYSIS OF MUSCLE FIBRE CHARACTERISTICS IN MAJOR CAPRINE MUSCLES**

Jaehoon Baek
Seoul National University

S7P33**MUSCLE-SPECIFIC VARIATIONS AND DYNAMICS IN THE DONKEY EXTRACELLULAR MATRIX PROTEINS DURING MEAT AGING**

Antonelladella Malva
University of Foggia

S7P34**IMPACT OF DIETARY CITRATE SUPPLEMENTATION ON MUSCLE METABOLITES OF RATTUS SP.: A MODEL FOR LIVE ANIMAL INTERVENTIONS OF MEAT QUALITY**

MacKenzie Chapman
Texas A&M University

S7P35**NMR-BASED METABOLOMICS ANALYSIS OF BEEF EXUDATES FROM DIFFERENT BEEF MUSCLES DURING AGING**

Brad Kim
Purdue University

S7P36**MITOCHONDRIAL LIPID ALTERATIONS IN BEEF WITH DIFFERENT ULTIMATE PH: IMPLICATIONS FOR TENDERNESS DURING AGING**

Carmen Contreras Castillo
University of Sao Paulo

S7P37**IDENTIFICATION OF PROTEIN LACTYLATION IN POSTMORTEM PORK**

Wangang Zhang
Nanjing Agricultural University

S7P38**EFFECTS OF PHOTOPERIOD VALIDATION ON SKELETAL MUSCLE REMODELING AND HORMONAL REGULATION IN MALE JAPANESE QUAIL**

Ai Egusa
Nippon Veterinary and Life Science University

S7P39**ANTIOXIDANT PROTEIN FRACTION HYDROLYSATES DERIVED FROM ANTIDORCAS MARSUPIALIS AND THEIR FUNCTIONAL ACTIVITIES**

Peter Mukwevho
University of Pretoria

S7P40**TIME FOR BEEF CATTLE TO RECOVER FROM A BOUT OF STRESS AND THE UTILITY OF CARCASS ELECTRICAL STIMULATION TO AUGMENT THIS PROCESS**

David Gerrard
Virginia Tech

S7P41**FACTORS AFFECTING MEAT QUALITY IN LAMB**

Jim Morton
Lincoln University

S7P42**EFFECT OF STRESS ON KEY PROTEINS IN ENERGY METABOLISM OF LAMB**

Jim Morton
Lincoln University

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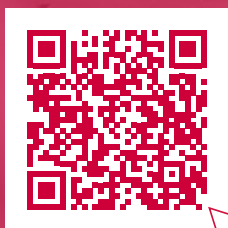
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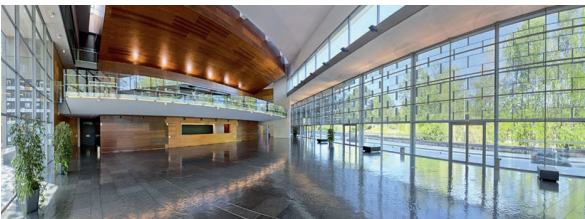
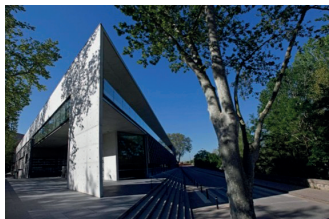


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SOCIAL EVENTS

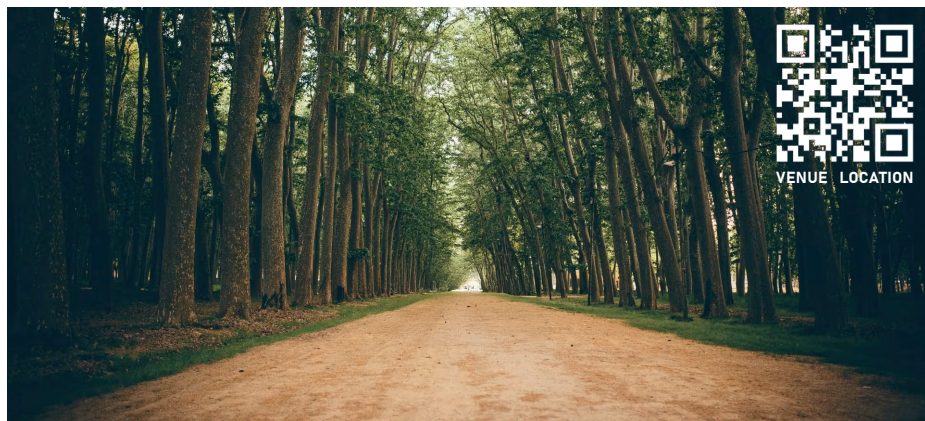
WELCOME RECEPTION

- Date: 3 August 2025
- Time: **19:00-20:30**
- Venue: **Palau de Congressos de Girona / Girona Conference Centre**
Passeig de la Devesa, 35, 17001 Girona



TYPICAL DINNER

- Date: 4 August 2025
- Time: **19:30h – 23h**
- Venue: **Jardins de la Devesa**
Carrer del Riu Güell, 3, Girona
- For access to the Dinner → Badge required



BBQ DINNER

- Date: 5 August 2025
- Time: **19:30h – 23h**
- Venue: **Jardins de la Devesa**
Carrer del Riu Güell, 3, Girona
- For access to the BBQ Dinner → Badge required



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GALA DINNER

- Date: 7 August 2025
- Time: **19:30 – 00:00h**
- Venue: **Restaurant Mas Marroch**
Cami Pla del Marroch, 17180 Vilablareix, Girona
- For access to the Gala Dinner → Badge and ticket required



Bus Transfer Details – Gala Dinner

Departure from the Palau de Congressos de Girona / Girona Conference Centre

🕒 **19:30** – Buses will depart from the Girona Conference Center to Mas Marroch.
Punctuality is required.

Return transfers from Mas Marroch to the Girona Conference Center:

- 🕒 **23:00** – Mas Marroch → Girona Conference Center
- 🕒 **23:30** – Mas Marroch → Girona Conference Center
- 🕒 **00:00** – Mas Marroch → Girona Conference Center

Since 1986, El Celler de Can Roca - born from the dream of becoming a fine-dining destination envisioned by brothers Joan, Josep, and Jordi Roca - has been fortunate to receive international acclaim. It eventually earned three Michelin stars and was named the best restaurant in the world in 2013. This recognition is a reward for the unwavering dedication and hard work of a family and a team - a team of which Mas Marroch is also proudly a part. At Mas Marroch, **you** are the stars. For us, the stars are all those we have the honor of welcoming into our home.

Mas Marroch is a 15th-century Gothic farmhouse located on the outskirts of Girona, surrounded by centuries-old gardens and fruit tree orchards. Adjacent to the farmhouse is a spacious, newly built banquet hall, designed with architectural lines that blend seamlessly with the natural surroundings. This space now also includes the recently inaugurated **Àgora**.



The banquet area, built upon the original outbuildings of the estate, was designed by Sandra Tarruella's interior design studio. Specializing in restaurant and hotel interiors, her studio is also responsible for transforming the old Torre de Can Roca into today's El Celler de Can Roca, as well as designing the Rocambolesc ice cream shops and the boutique hotel and chocolate factory, Casa Cacao.



12th IRTA's International Course in

DRY CURED MEAT PRODUCTS



Dates to be confirmed at the end of May



Monells (Girona)

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- Technology and quality of fresh meat and meat products
- Technology of raw-cured and salted meat products
- Technology of cooked meat products

TECHNICAL & SCENIC TOURS

- All Technical and Scenic Tours are **included in the Congress registration** (for Delegates, Students/Young Researchers, and Accompanying Persons registered before the Congress).
- Participation is subject to availability and will be assigned on a **first-come, first-served** basis during the registration process.
- Your **tour ticket is included in your name badge**, which you will receive at the registration desk. Please make sure to check it upon arrival.
- All tours will take place on **Wednesday, August 6th**.

TOUR #1 INNOVATION AND TECHNOLOGY MEETS GIRONA

Meeting Point:

08:45h Palau de Congressos de Girona

09:00 - 10:00	Bus departure from Girona to La Cellera de Ter
10:00 - 11:00	Technical visit to Boadas 1880 (La Cellera de Ter)
11:30 - 12:30	Return by bus to Girona
12:00 - 13:30	Arrival in Girona
13:30 - 15:30	Lunch at Hotel Carlemany Restaurant
15:30 - 17:30	Guided tour of Girona city
17:30	End of the tour

Boadas **1880**
fundada



Enjoy an unforgettable full-day tour, starting with a visit to **Boadas 1880, a modern factory of Spanish charcuterie** known for its artisan ham and cured meats crafted through five generations. Explore the rich tradition behind their world-renowned products, followed by a **guided tour through the charming streets of Girona**. Discover the city's stunning architecture, picturesque views, and captivating history. This immersive experience offers the perfect blend of culinary excellence and cultural exploration.

TOUR #2 NATURE AND CULTURE IN MEDIEVAL LANDSCAPES

Meeting Point:

08:45h Palau de Congressos de Girona

09:00	Departure by bus from Girona to Banyoles
09:30 - 10:30	Tourist visit to the Lake of Banyoles
10:30	Transfer by bus from Banyoles to Noel Alimentaria
11:00 - 13:00	Technical visit to Noel Alimentaria Welcome by factory staff
13:30 - 15:30	Lunch at Cúria Reial Restaurant
16:00 - 17:00	Tourist visit to the medieval village of Besalú
17:00	Departure from Besalú to Girona
17:30	Arrival in Girona

Journey on an enriching full-day tour starting from Girona, heading to the picturesque **Estany de Banyoles**. Uncover the legacy of **Noel Alimentaria** in Olot a leading Spanish meat producer founded in 1940, where tradition meets innovation. Learn about the company's journey from a small butcher shop to an industry leader. Next, explore the **medieval charm of Besalú**, a beautifully preserved village. Conclude your day with a return to Girona in the afternoon, enriched by history, culture, and local flavors.



TOUR #3 CURED MEATS AND LANDSCAPES: A JOURNEY THROUGH LLÉMENA

Meeting Point:

08:45h Palau de Congressos de Girona

09:00	Departure by bus from Girona
09:30 - 11:00	Technical visit to Pernils Llémèna
11:00	Transfer by bus to Hostalet d'en Bas
11:30 - 12:30	Tourist visit to Hostalet d'en Bas
12:30	Transfer by bus back to Girona
13:30 - 15:00	Lunch at Hotel Riu Fluvià Restaurant
15:30 - 17:30	Tourist visit around the city of Girona
17:30	End of the tour

Venture on a full-day tour starting from Girona, heading to Sant Martí de Llémèna to visit **Pernils Llémèna**, a company renowned for crafting premium serrano ham. Discover the artisanal process behind their exquisite products. Next, explore the **charming village of Sant Privat d'en Bas**, followed by a delicious **lunch**. The day concludes with a **scenic tour through the historic streets of Girona**, blending tradition, gastronomy, and local culture for an unforgettable experience.



TOUR #4 UNVEILING A MAJESTIC CASTLE AND ENHANCING FLAVOR & FRAGRANCE

Meeting Point:

08:00h Palau de Congressos de Girona!

VERY IMPORTANT AT 08:00h

08:00	Departure by bus from Girona
09:00 - 11:00	Technical visit to Lucta (Montornès del Vallès)
11:00	Transfer by bus to Santa Florentina Castle (Canet de Mar)
11:30 - 13:00	Cultural visit to Santa Florentina Castle
13:00	Transfer by bus to the restaurant
13:30 - 15:00	Lunch at Cafè Odeon - Teatre de Canet
15:00	Departure from Canet de Mar to Girona
16:00	Arrival in Girona and end of the tour

Kick off an exciting full-day technical-tourist visit! Departing from Girona, we head to Montornès del Vallès to explore **Lucta**, a global company with over 70 years of experience in creating innovative fragrances and additives. Afterwards, enjoy a charming tour of the **Castell de Santa Florentina** in Canet de Mar, where history and beauty intertwine. Return to Girona in the mid-afternoon, filled with inspiration and new perspectives. Don't miss it!



TOUR #5 IRTA'S INNOVATION AND GAUDÍ'S LEGACY AT CASA GALA

Meeting Point:

08:45h Palau de Congressos de Girona

09:00	Departure by bus from Giron
09:30 - 11:00	Technical visit to IRTA Monells
11:00	Walk to the historic center of Monells
11:15 - 12:00	Tourist visit to the village of Monells
12:00	Transfer by bus to Púbol
12:15 - 13:30	Guided visit to the Gala Dalí Castle (Púbol)
13:30 - 15:30	Lunch at Restaurant Can Bosch (right next to the museum)
15:30	Transfer by bus back to Girona
16:00	Arrival in Girona and end of the tour



Explore an exclusive full-day tour from Girona, starting with a visit to the **IRTA facilities in Monells**, a leading institute driving innovation and sustainability in agro-food, fisheries, and aquaculture sectors. Discover groundbreaking research that shapes the future of these industries. Continue with a **stroll through the charming village of Monells** and explore the iconic **Gala Dalí Castle**. Conclude your day with a scenic return to Girona, blending science, culture, and history in a truly unforgettable experience.

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and Technology

TOUR #6 SAVORING THE HEART OF EMPORDÀ

Meeting Point:

08:45h Palau de Congressos de Girona

09:00	Departure by bus from Girona
10:00 - 12:30	Visit to the Castle of Peralada and stroll through the village
12:30	Transfer by bus to La Vinyeta Winery
13:00 - 15:30	Visit to La Vinyeta Winery (DO Empordà) Includes guided tour and buffet-style lunch
15:30	Transfer by bus back to Girona
16:30	Arrival in Girona and end of the tour



Set out on a captivating full-day tour from Girona to **Peralada**, home to its majestic **castle full of history**. After exploring the castle, dive into the fascinating world of viticulture with a guided tour of the **La Vinyeta winery**, where tradition and innovation blend seamlessly. Immerse yourself in the region's rich culture and stunning landscapes and return to Girona by mid-afternoon with unforgettable memories.

TOUR #7 FISHING TRADITIONS AND CULINARY SECRETS OF COSTA BRAVA

Meeting Point:

08:45h Palau de Congressos de Girona

09:00	Departure by bus from Girona
10:00 - 15:00	Technical and gastronomic visit to the Palamós Fish Market Includes: Visit to the Fishing Museum Experience at the “Espai del Peix” Showcooking and lunch included
15:00 - 15:45	Stroll through the town of Palamós
15:45	Transfer by bus back to Girona
17:30	Arrival in Girona and end of the tour

Experience an exciting full-day tour from Girona to **Palamós**, where you'll enjoy a vibrant **Boats guided visit** and the fascinating **Museu del Peix (Museum of Fish)**. Witness a **live showcooking** at the Espai del Peix, followed by a visit to the bustling fish auction. End the day with a **charming walk** through the picturesque town. Discover the heart of the Mediterranean's fishing culture and return to Girona with unforgettable memories.



TOUR #9

UNESCO HERITAGE: GAUDÍ'S MASTERPIECES AND MODERNIST MARVELS

Meeting Point:

08:00h Palau de Congressos de Girona

- 08:15 **Departure by bus from Girona**
- 10:30 - 12:30 **Cultural visit to the Gothic Quarter and Las Ramblas**
- 13:00 **Lunch at Restaurant La Bendita**
- 15:00 **Cultural visit to the Sagrada Família (Barcelona)**
- 16:30 **Departure back to Girona**
- 18:00 **Arrival in Girona and end of the tour**

Embark on a full-day tour from Girona to **Barcelona**, where you'll visit iconic landmarks and monuments that define this vibrant city. Explore the breathtaking **Sagrada Família**, the historic **Gothic Quarter**, and the famous **Las Ramblas**, among other highlights. Experience the rich cultural heritage, stunning architecture, and lively atmosphere of Barcelona before returning to Girona, making this an unforgettable journey of discovery.



ACCOMPANYING PERSON PROGRAM

MONDAY, AUGUST 4TH BARCELONA ESSENTIALS

Meeting Point:
09:00h Palau de Congressos de
Girona

Explore the wonders of Barcelona with a visit to the iconic Casa Batlló, a masterpiece by Gaudí that will captivate you. Then, immerse yourself in the heart of the Gothic Quarter, a maze of narrow streets full of history and charm. Admire the beauty of the Basilica of Santa Maria del Mar, a stunning example of Catalan Gothic architecture. Wander through the lively Born district, rich in art and history, and enjoy the vibrant local life. To finish, savor a delicious traditional meal of the city, experiencing the flavors of Barcelona. A perfect blend of culture, history, and gastronomy.



TUESDAY, AUGUST 5TH COSTA BRAVA ESCAPE: FROM SCENIC VILLAGES TO SEASIDE BLISS

Meeting Point:
09:00h Palau de Congressos de
Girona

Discover the best of the Costa Brava: explore the charming village of Calella de Palafrugell and be amazed by the beauty of the Cap Roig Botanical Garden, a natural paradise with stunning views. Spend a relaxing day at the beach, enjoying the sun and sea. End the day with a delicious meal in this picturesque coastal town. An unforgettable experience combining nature, history, and gastronomy.

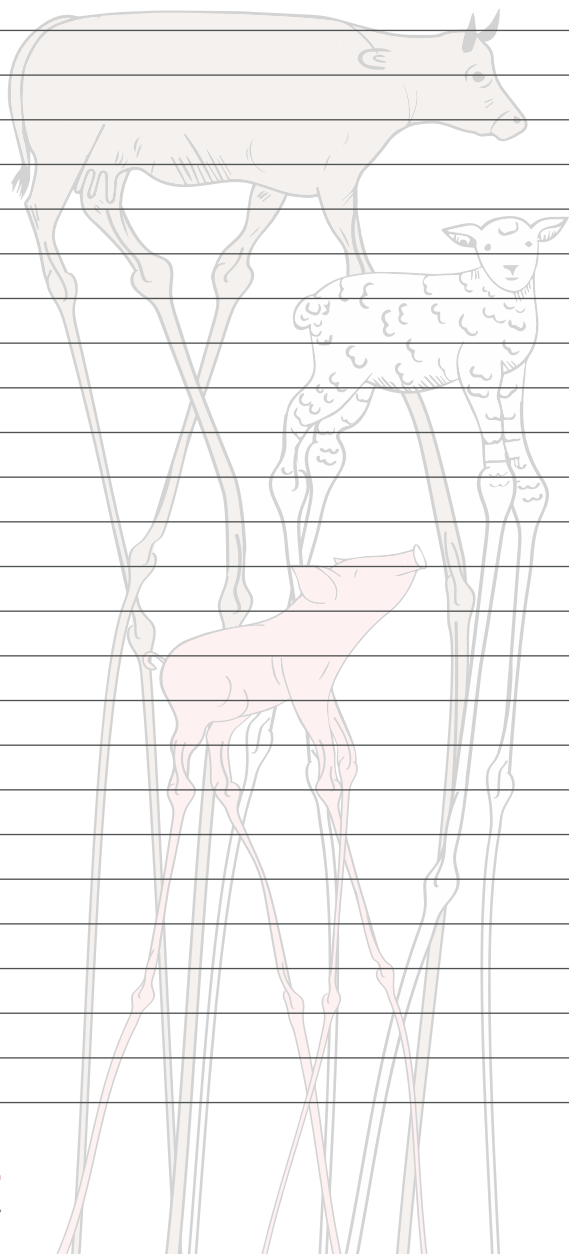


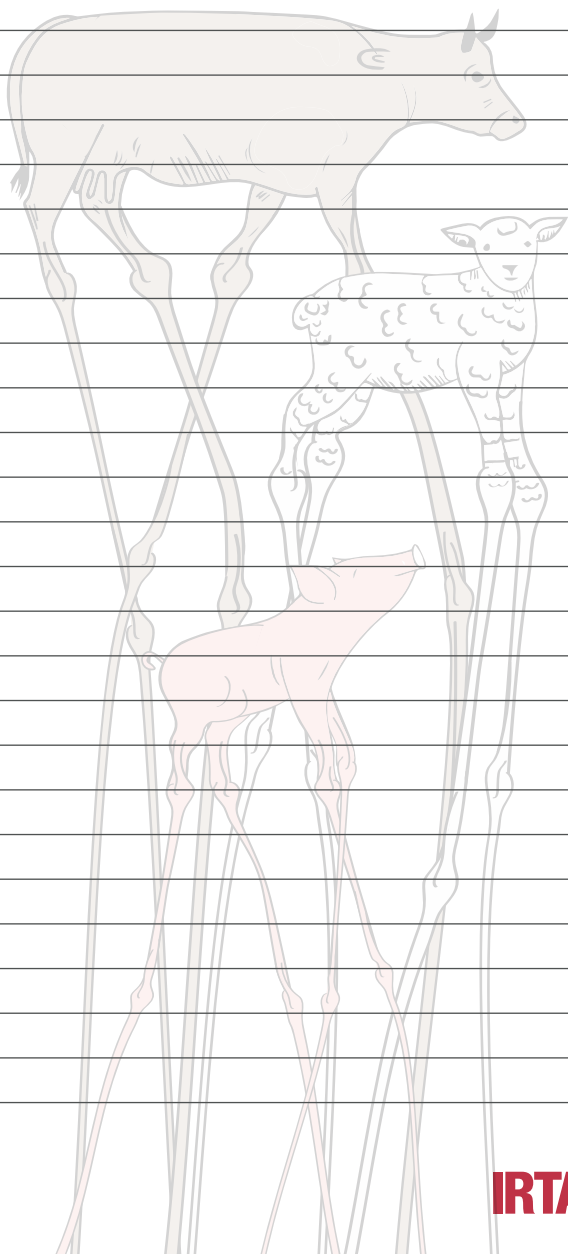
THURSDAY, AUGUST 7TH SHOPPING AND WINE TASTING

Meeting Point:
09:00h Palau de Congressos de
Girona

Live a unique experience at La Roca Village, a luxury shopping destination with the best brands at unbeatable prices. Then, enjoy a visit to the Alta Alella vineyards, where you'll learn about the process behind their renowned cavas and wines. The day concludes with a wine pairing and traditional food, surrounded by stunning landscapes. A perfect blend of shopping, gastronomy, and winemaking tradition.









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