57th ICoMST
LET’S MEET IN GHENT, BELGIUM

Global challenges to production, processing and consumption of meat

International Congress of Meat Science and Technology
7 – 12th August 2011

www.ICoMST2011.be
Welcome

After the organisation of the ‘European Meeting of Meat Research Workers’ in 1986 in Ghent, the Belgian Association of Meat Science and Technology (BAMST) is proud to announce that Ghent will host the 57th International Congress of Meat Science and Technology (ICoMST) in 2011.

ICoMST is the annual forum for the international exchange of new scientific ideas in meat science and technology. Many experienced and young researchers and R&D staff from meat industries from all major meat producing countries around the world are attending this congress. Hence, it is a unique opportunity for exchange of scientific knowledge and planning of joint research and other co-operative actions.

The key theme of the 2011 ICoMST in Ghent is ‘Global challenges to production, processing and consumption of meat’. As usual, the congress will focus on disseminating the latest research and innovation activities within the field of meat science and technology. In addition, the congress aims at reflecting on the future role of meat production, processing and consumption in a globalising society.

The scientific programme will include invited keynote presentations by outstanding international experts, short lectures and poster presentations. Technical tours and the social programme should make your stay even more enjoyable.

The Congress venue is Ghent University, located in the centre of Ghent.

Looking forward to seeing you all in Ghent, 2011!

Frank Vandendriessche
Chairman Organising Committee 57th ICoMST

Organiser

BAMST, the Belgian Association of Meat Science and Technology, is a non-profit organisation of meat scientists that aims at disseminating and exchanging scientific information in the field of meat and meat products. Its members are meat scientists from several universities and research organisations in Belgium, staff members from government organisations and meat companies. More information can be found at http://www.vvv.uGhent.be/BAMST.html

Organising committee

Frank Vandendriessche, Chairman
BAMST – Imperial-Campofrio Food Group – Association of the Belgian Meat Products Industry (Fenavian)

Marc Casteels
BAMST treasurer & PR officer

Stefaan De Smet
BAMST vice-chairman, and Ghent University

Christophe Gyselinck
Kerry Ingredients and Flavours

Sandra Impens
BAMST secretary, and Kerry Ingredients and Flavours

Koen Vangoidsenhoven
Association of the Belgian Meat Products Industry (Fenavian)

Wim Verbeke
Ghent University

Scientific committee

Stefaan De Smet, Chairman
Ghent University

Jacint Arnau
IRTA Monells-Girona, Spain

Antoine Clinquart
Lige University

Hubert De Brabander
Ghent University

Luc De Vuyst
Free University Brussels (VUB)

Daniel Demeyer
Ghent University

Patrick Dirinck
University College KaHo

Lieve Herman
Institute for Agriculture and Fisheries Research

Karl-Otto Honikel
Germany

Kurt Houf
Ghent University

Frédéric Leroy
Free University Brussels (VUB)

Hubert Paelinck
University College KaHo

Eero Puolanne
Helsinki University, Finland

Katleen Raes
University College West Flanders – Kortrijk

Theo Verkleij
TNQ Quality of Life, Netherlands

57th ICoMST Congress Secretariat

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57th ICoMST Congress Organisers

Belgian Association of Meat Science and Technology (BAMST)
Contact: BAMST@semico.be
### Programme at a glance

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<th>Sun 7 Aug</th>
<th>Mon 8 Aug</th>
<th>Tue 9 Aug</th>
<th>Wed 10 Aug</th>
<th>Thu 11 Aug</th>
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<tr>
<td><strong>Morning</strong></td>
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<td>Opening ceremony</td>
<td>Plenary Session: Tradition and innovation in the meat sector</td>
<td>Plenary Session: Meat products and processing</td>
<td>Plenary Session: Meat products and processing</td>
<td>Plenary Session: Meat safety management</td>
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<td>Poster Session</td>
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<td>Lunch</td>
<td>Lunch</td>
<td>Technical and scenic tours</td>
<td>Lunch</td>
<td>Closing ceremony</td>
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<td><strong>Afternoon</strong></td>
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<td>Plenary Session: Muscle biology and meat quality</td>
<td>Plenary Session: Microbiological and chemical hazards</td>
<td>Plenary Session: Consumer, health and ethics</td>
<td>Poster Session</td>
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<td>Poster Session</td>
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<td><strong>Evening</strong></td>
<td>Welcome reception</td>
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<td>Belgian night event</td>
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<td>Congress dinner</td>
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### Scientific contributions

The programme includes invited keynote speakers in Plenary Sessions, oral presentations chosen from the submitted abstracts in Parallel Sessions, and posters presented in interactive Poster Sessions. One day is allocated for technical tours.

Abstracts are welcomed from all fields of Meat Science and Technology.

The deadline for on-line submission of abstracts will be March 30, 2010.

For further information, please visit www.ICoMST2011.be
Authenticity is an asset:

Ghent has a lot to offer; besides its central location it has the right infrastructure and the facilities that make it so attractive.

What defines Ghent as a congress destination is not only the strength and knowledge from the Ghent University, but also historical buildings with all the variety and venues that appeal to your delegates. There is a range of stylish international hotels on offer in addition to trendy smaller boutique hotels.

The city houses hundreds of charming taverns and original restaurants where you can enjoy -among other- popular regional specialities.

Ghent has magnificently preserved its medieval heritage and recently it was nominated by National Geographic Traveller as the third most authentic historical destination in the world which only confirms the qualities.

A perfect mix between new and old, Ghent is a breathing city, full of light and life.

### Registration fee

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<td>Accompanying persons</td>
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### Registration fee includes

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<th>Delegate &lt; 32 years old</th>
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<td>Lunches</td>
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<td>Technical and scenic tour</td>
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<td>Welcome reception (Sun)</td>
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<td>Get-together party (Mon)</td>
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For further information, please visit the website of ICoMST 2011: www.ICoMST2011.be or contact: ICoMST@semico.be