

POSTER PRESENTATIONS 21st August 2023 – FLOOR 1

DAY	PANEL NR.	SESSION	POSTER ID	TITLE	AUTHORS
21 August, Mon.	1	2. Muscle biology & biochemistry	P6	EFFECTS OF SEX AND SLAUGHTER AGE ON LIPID FATTY ACIDS PROFILE IN MEAT OF CROSSBRED DONKEY FOALS	Paolo Polidori, Silvia Vincenzetti and Jingjing Zhang
21 August, Mon.	2	2. Muscle biology & biochemistry	P8	EFFECTS OF DIETARY SUPPLEMENTATION WITH HISTIDINE ON CARNOSINE AND ANSERINE CONTENT, PH AND DRIP LOSS IN PORK	Montserrat Paniagua Jiménez, Behnam Saremi, Bart Matton and Stefaan De Smet
21 August, Mon.	3	2. Muscle biology & biochemistry	P9	ROLE OF MITOCHONDRIA IN LIGHT-INDUCED OXIDATION OF OXYMYOGLOBIN IN MEAT	Masahiro Waga, Kazumasa Nodake, Ryoich Sakata and Koji Nakade
21 August, Mon.	4	2. Muscle biology & biochemistry	P11	AGE-RELATED LIPOLYTIC AND OXIDATIVE STABILITY OF MALE LAYER-TYPE CHICKENS' MEAT	Stefan Dragoev, Desislava Vlahova-Vangelova, Desislav Balev, Nikolay Kolev, Teodora Popova, Evgeni Petkov and Maya Ignatova
21 August, Mon.	5	2. Muscle biology & biochemistry	P35	CALPAIN ACTIVITY AND PROTEIN DEGRADATION OF RED, FIRM AND NON-EXUDATIVE AND RED SOFT AND EXUDATIVE PORK LOINS	Callie Lambert, Daniela Alambarrio, John Gonzalez, Brandon Fields and andrzej Sosnicki
21 August, Mon.	6	2. Muscle biology & biochemistry	P40	RESISTANT PH DECLINE IS RELATED TO SLOWER RATE OF BEEF TENDERIZATION IN EXCITABLE BOS INDICUS CATTLE	Patricia Maloso Ramos, Ana Claudia Da Silva, Eduardo Francisquine Delgado and Saulo Luz Silva
21 August, Mon.	7	2. Muscle biology & biochemistry	P53	EFFECT OF YEAST-DERIVED PEPTIDES ON SKELETAL MUSCLE FIBER TYPES IN C2C12 MYOTUBE CELLS	Wangang Zhang and Jiaming Cai
21 August, Mon.	8	2. Muscle biology & biochemistry	P54	DISTRIBUTION AND DEGRADATION OF PORK FILAMIN DURING POSTMORTEM AGING	Wangang Zhang and Tongyao Du
21 August, Mon.	9	2. Muscle biology & biochemistry	P56	CHARACTERIZATION OF POST-MORTEM PH EVOLUTION IN BOTUCATU RABBIT CARCASSES OF DIFFERENT CATEGORIES	Daniel Dutra, Erick Cayllahua, Lucas Ferreira, Giovanna Baptista, Ana Dias, Francielly Santos, Érika Cavalcanti, Mateus Pereira, Leandro Castilha and Hirasilva Borba
21 August, Mon.	10	2. Muscle biology & biochemistry	P57	LONG-TERM STORAGE ON CHEMICAL COMPOSITION OF CHICKEN BREAST MEAT AFFECTED BY WOODEN BREAST MYOPATHY	Hirasilva Borba, Erick Cayllahua, Daniel Dutra, Juliana Mello, Rodrigo Oliveira, Erika Cavalcanti, Mateus Pereira, Fabio Ferrari, Rodrigo Souza, Nivea Carneiro, Heloisa Fidelis, Aline Ganeco and Pedro Souza
21 August, Mon.	11	2. Muscle biology & biochemistry	P60	EFFECT OF MEAT TEMPERATURE ON MOISTURE LOSS AND WATER PROPERTIES IN BROILER PECTORALIS MAJOR WITH THE WOODY BREAST CONDITION	Hong Zhuang, Bin Pang and Brian Bowker
21 August, Mon.	12	2. Muscle biology & biochemistry	P62	COMBINATION OF VACUUM-SKIN PACKAGING AND OXYGEN ABSORBER FOR THE ENHANCEMENT OF COLOR STABILITY IN WET-AGED BEEF	Dongheon Lee, Hye-Jin Kim, Seungchul Lee, Anand Kumar Sethukali, Minwoo Choi, Azfar Ismail and Cheorun Jo
21 August, Mon.	13	2. Muscle biology & biochemistry	P68	REPEATABILITY OF A CHLOROFORM SOXHLET EXTRACTION METHOD TO DETERMINE FAT CONTENT IN BEEF	Sarah Stewart, Peter Watkins and Graham Gardner
21 August, Mon.	14	2. Muscle biology & biochemistry	P78	STEAK PERFECTION: HOW VISUAL AND INSTRUMENTAL MEASUREMENTS ENSURE THE IDEAL TEMPERATURES FOR DEGREES OF DONENESS	Jeannine Marais, Marbi Schwartz, Phillip E. Strydom, Louwrens C. Hoffman and Marieta Van Der Rijst
21 August, Mon.	15	2. Muscle biology & biochemistry	P79	DOES ULTRASOUND HAVE THE CAPACITY TO MODULATE THE GLYCOLYTIC METABOLISM KINETICS? AN IN VITRO STUDY.	Mary Ann Kent, Anne Maria Mullen, Eileen O'Neill and Carlos Álvarez
21 August, Mon.	16	2. Muscle biology & biochemistry	P99	CALPASTATIN SNP POLYMORPHISM ASSOCIATED WITH MYOFIBRILLAR FRAGMENTATION INDEX IN BEEF FROM EXCITABLE BOS INDICUS CATTLE	Ana Claudia Da Silva, Patricia Maloso Ramos, Aline Silva Mello Cesar, Joao Pedro Souza Do Vale, Saulo Luz Silva and Eduardo Francisquine Delgado
21 August, Mon.	17	2. Muscle biology & biochemistry	P112	LONGITUDINAL INTRAMUSCULAR VARIATION IN MUSCLE FIBER DISTRIBUTION AND MEAT QUALITY CHARACTERISTICS OF BOVINE M. LONGISSIMUS THORACIS	Junyoung Park, Sumin Song, Huilin Cheng, Choeun Im, Lixin Du and Gap-Don Kim
21 August, Mon.	18	2. Muscle biology & biochemistry	P119	GLOBAL PORK QUALITY BENCHMARKING – PIC® COMPASSTM	Clay Eastwood, Xuenan Chen, Neal Matthews, andrzej Sosnicki and Brandon Fields

21 August, Mon.	19	2. Muscle biology & biochemistry	P121	EFFECT OF CHILLING RATE ON PORK QUALITY DEVELOPMENT	Neal Matthews, Clay Eastwood, Xuenan Chen, andrzej Sosnicki and Brandon Fields
21 August, Mon.	20	2. Muscle biology & biochemistry	P123	EFFECT OF LOIN PH AND TEMPERATURE DECLINE ON MEAT QUALITY TRAITS IN FOUR COMMERCIAL PLANTS	Xuenan Chen, Neal Matthews, Clay Eastwood, andrzej Sosnicki and Brandon Fields
21 August, Mon.	21	2. Muscle biology & biochemistry	P135	EVALUATION OF CO-SPOILAGE POTENTIAL OF PSEUDOMONAS FRAGI AND PSEUDOMONAS LUNDENSIS IN CHILLED PORK	Han Dou, Anthony Bassey, Jingwen Li and Keping Ye
21 August, Mon.	22	2. Muscle biology & biochemistry	P141	INFLUENCE OF ULTIMATE PH AND FREEZING STORAGE TIME ON THE QUALITY OF LONGISSIMUS LUMBORUM STEAKS FROM NELORE (BOS INDICUS) CATTLE	Milagros Coaguila-Gonza, Cecylyana Cavalcante, Iliani Patinho, Luana Anjos and Carmen Contreras-Castillo
21 August, Mon.	23	2. Muscle biology & biochemistry	P142	DIFFERENT ULTIMATE PH RANGES EFFECTS ON AGED BEEF VOLATILE ORGANIC COMPOUNDS	Cecylyana Cavalcante, Beatriz Lopes, Taciana Savian, Milagros Coaguila-Gonza, Carlos Freire, Carolina Moreira, Jair Pinto and Carmen Contreras-Castillo
21 August, Mon.	24	2. Muscle biology & biochemistry	P155	PLANT CELLULOSE AS AN ECONOMICAL 3D SCAFFOLD FOR CHICKEN MUSCLE TISSUE CULTURE	Tae Kyung Hong, Sung Gu Han and Jeong Tae Do
21 August, Mon.	25	2. Muscle biology & biochemistry	P164	EFFECT OF FROZEN STORAGE ON MORPHOLOGY AND FIRMNESS OF PORK BELLY	Cristina Zomeño, Michela Albano-Gaglio, Albert Brun, Marina Gispert, Begonya Marcos and Maria Font-I-Furnols
21 August, Mon.	26	2. Muscle biology & biochemistry	P183	FRESH AND FROZEN LAMB MEAT – A COMPARISON OF MEAT COLOUR, FLUID LOSSES AND WARNER-BRATZLER SHEAR FORCE	Elin Stenberg, Katarina Arvidsson Segerkvist, anders Karlsson, Aðalheiður Ólafsdóttir, Óli Þór Hilmarsson, María Gudjónsdóttir and Gudjon Thorkelsson
21 August, Mon.	27	2. Muscle biology & biochemistry	P188	DISRUPTED MITOCHONDRIA INCREASE CALPAIN-1 ACTIVITY AND SUBSEQUENT PROTEOLYSIS IN VITRO	Chandler Stafford, Jared Buhler, Mackenzie Taylor, David Dang, Kara Thornton and Sulaiman Matarneh
21 August, Mon.	28	2. Muscle biology & biochemistry	P199	SAMPLE SIZE FOR DETERMINATION OF CHEMICAL INTRAMUSCULAR FAT IN BEEF	Sarah Stewart, Graham Gardner and Garth Tarr
21 August, Mon.	29	2. Muscle biology & biochemistry	P206	THE IMPACT OF AGING PARAMETERS ON DRY-AGED BEEF FLAVOR	Nicolas Herrera, Chris Calkins, Gary Sullivan, Shangshang Wang, Thu Dinh, Rhonda Miller and Chris Kerth
21 August, Mon.	30	2. Muscle biology & biochemistry	P211	STUDY ON THE MECHANISM OF PEROXIREDOXIN 6 REGULATING MITOCHONDRIAL FUNCTION	Tingting Qi, Yanwei Mao, Yimin Zhang and Rongrong Liang
21 August, Mon.	31	2. Muscle biology & biochemistry	P240	VITAMIN D TREATMENT ENHANCES ADIPOGENIC MRNA EXPRESSION IN STROMAL VASCULAR CELLS ISOLATED FROM BEEF CATTLE	Jun Hee Lee, Yuan H Brad Kim, Dong Qiao Peng, Xue Cheng Jin, Bomi Kim, Jin Soo Park and Hong Gu Lee
21 August, Mon.	32	2. Muscle biology & biochemistry	P242	CHANGES OF GLYCOLYTIC POTENTIAL, CITRATE SYNTHASE AND ANTI-OXIDANT ENZYMES IN NORMAL AND WOODEN BREAST PECTORALIS MAJOR MUSCLE	Binbin Li, Jere Lindén, Eero Puolanne and Per Ertbjerg
21 August, Mon.	33	2. Muscle biology & biochemistry	P254	MUSCLE, CARCASS WEIGHT AND SEASON AFFECTED PORK TEXTURE AND COMPOSITION	Xiying Li, Minh Ha, Robyn Warner, Amy Lealiifano, Robert Hewitt, Darryl D'Souza, Megan Trezona and Frank Dunshea
21 August, Mon.	34	2. Muscle biology & biochemistry	P255	NICOTINAMIDE RIBOSIDE IN OVO FEEDING EFFECTS ON HIGH-YIELD BROILER PECTORALIS MAJOR MUSCLE MYOGENESIS, MUSCLE WEIGHT, AND MUSCLE FIBER MORPHOMETRICS	Taketo Haginouchi, Clay Maynard, Casey M. Owens, Olivia G. Ellis, Daniela A. Alambarrio, Ashunti R. Jackson, Takafumi Gotoh and John M. Gonzalez
21 August, Mon.	35	2. Muscle biology & biochemistry	P260	EFFECT OF LIPOPOLYSACCHARIDE (LPS) ON SKELETAL MUSCLE REGENERATION IN MICE	Yuto Adachi, Keizo Arihara and Yusuke Komiya
21 August, Mon.	36	2. Muscle biology & biochemistry	P262	PHOSPHORYLATION AND ACETYLATION OF GLYCOLYTIC ENZYMES COOPERATIVELY REGULATE THEIR ACTIVITY AND MEAT QUALITY	Chi Ren, Xin Li, Chengli Hou, Li Chen, Xiaochun Zheng, Zhenyu Wang and Dequan Zhang
21 August, Mon.	37	2. Muscle biology & biochemistry	P265	CROSSTALK BETWEEN PHOSPHORYLATION AND ACETYLATION OF PYRUVATE KINASE REGULATE ITS ACTIVITY IN VITRO	Xiaolan Huang, Xin Li, Li Chen, Xiaochun Zheng and Dequan Zhang
21 August, Mon.	38	2. Muscle biology & biochemistry	P275	COMPREHENSIVE ANALYSIS OF BIOLOGICAL PROCESSES OCCURRING IN ATROPHIED MUSCLES	Yuta Kawamura, Toshiya Hayashi and Mao Nagasawa

21 August, Mon.	39	2. Muscle biology & biochemistry	P282	CHANGES OF CAMP-DEPENDENT PROTEIN KINASE ACTIVITY IN MEAT OF DIFFERENT QUALITY	Ying Xu, Xubo Song, Zhenyu Wang, Li Chen, Xin Li, Dequan Zhang and Xiaochun Zheng
21 August, Mon.	40	2. Muscle biology & biochemistry	P286	CUTTING AND DEBONING BEFORE TEMPERATURE EQUALISATION – CAN ELECTRICAL STIMULATION IMPROVE THE MEAT QUALITY?	Marchen Hviid and Anne Saaby Schmidt-Høier
21 August, Mon.	41	2. Muscle biology & biochemistry	P294	RESEARCH ON UNDERLYING MECHANISMS OF BEEF TENDERNESS DIFFERENCES FOR BEEF WITH DIFFERENT ULTIMATE PHS	Jiqiang Li, Lixian Zhu, Yanwei Mao, David L. Hopkins and Yimin Zhang
21 August, Mon.	42	2. Muscle biology & biochemistry	P299	INCREASED COMPUTED TOMOGRAPHY LEAN % IS ASSOCIATED WITH REDUCED INTRAMUSCULAR FAT % OF THE M.LONGISSIMUS THORACIS IN AUSTRALIAN PORK	Fiona anderson, Maddison Corlett, andrew Williams and Graham Gardner
21 August, Mon.	43	2. Muscle biology & biochemistry	P322	ANTE-MORTEM STRESS EFFECTS THE OXIDATIVE PRODUCTS AND COLOR STABILITY OF STEAKS FOLLOWING RETAIL DISPLAY	Samantha Barker, Kesley B. Kohl, Nicole C. Burdick Sanchez, Paul R. Broadway, Jeffery A. Carroll, Christy L. Bratcher and Jerrad F. Legako
21 August, Mon.	44	2. Muscle biology & biochemistry	P327	MUSCLE TYPE AND EARLY POST-MORTEM TEMPERATURE AFFECT COLOUR AND WATER HOLDING CAPACITY ACROSS TWO AUSTRALIAN PORK PROCESSORS	Huiling Huang, Melindee Hastie, Robert Hewitt, Darryl D'Souza, Helen Grigg, Rebecca Morrison, Frank Dunshea and Robyn Warner
21 August, Mon.	45	2. Muscle biology & biochemistry	P333	ANALYSIS OF MYOFIBRILLAR PROTEIN UBIQUITINATION IN MUTTON WITH DIFFERENT TENDERNESS	Xinran Zhao, Saisai Wu, Xin Li, Chengli Hou and Dequan Zhang
21 August, Mon.	46	2. Muscle biology & biochemistry	P339	THE POTENTIAL OF MUSCLE IRON CONCENTRATION ON ALLEVIATING DARK CUTTING INCIDENCE IN SHEEP	Eric Ponnampalam, Matthew Knight, Matthew Kerr and Kym Butler
21 August, Mon.	47	2. Muscle biology & biochemistry	P360	DYNAMIC CHANGES IN POST-MORTEM QUALITY OF MIRROR CARP (CYPRINUS CARPIO L.): BASED ON OXIDATION REACTION AND MITOCHONDRIAL IMPAIRMENT	Haijing Li, Xue Bai and Xiufang Xia
21 August, Mon.	48	2. Muscle biology & biochemistry	P361	MYOPATHY SCORE FOR PSE-LIKE SYNDROME IN A NORWEGIAN PIG POPULATION	Paweł Suliga, Bjørg Egelanddal, Ole Alvseike, Sisay M. Abie and Daniel Münch
21 August, Mon.	49	2. Muscle biology & biochemistry	P408	EFFECTS OF ULTIMATE PH AND SUCCINATE ON THE BLOOMING PROPERTIES OF LONGISSIMUS LUMBORUM IN HIGH OXYGEN PACKAGING	Monique Marcondes Krauskopf, Eduardo Francisquine Delgado and Carmen Josefina Contreras Castillo
21 August, Mon.	50	2. Muscle biology & biochemistry	P413	EFFECTS OF PHOTOSTIMULATION ON SKELETAL MUSCLE WEIGHT AND BLOOD TESTOSTERONE LEVELS IN MALE JAPANESE QUAILS	Ai Egusa, Tsuihiji Miki, Kanako Mayumi and Nobuhiro Nakao
21 August, Mon.	51	2. Muscle biology & biochemistry	P428	INFLUENCE OF SPAGHETTI MEAT MYOPATHY ON THE WATER HOLDING CAPACITY OF BROILER BREAST AND THIGH MEAT	Hirasilva Borba, Mateus Pereira, Erick Cayllahua, Ana Dias, Rodrigo Oliveira, Daniel Dutra, Rodrigo Souza, Aline Ganeco, Juliana Mello and Pedro Souza
21 August, Mon.	52	2. Muscle biology & biochemistry	P457	INFLUENCE OF MUSCLE POSITION ON THE QUALITY OF VACUUM-PACKED BEEF	Alejandro Poveda, Alexander Bobe, Johannes Krell, Monika Gibis, Nino Terjung, Igor Tomasevic and Volker Heinz
21 August, Mon.	53	2. Muscle biology & biochemistry	P463	OXIDATIVE STATE IN LOINS FROM MANGALICA AND COMMERCIAL HYBRIDS PIGS	Saida Favotto, Mirco Corazzin, Ilario Brunner and Edi Piasentier
21 August, Mon.	54	2. Muscle biology & biochemistry	P470	INFLUENCE OF WOODEN BREAST MYOPATHY ON THE COLOR OF BROILER BREAST MEAT	Pedro Alves De Souza, Mateus Roberto Pereira, Erick Cayllahua, Ana Dias, Rodrigo Oliveira, Rodrigo Souza, Aline Ganeco, Juliana De Mello and Hirasilva Borba
21 August, Mon.	55	2. Muscle biology & biochemistry	P475	COOKING ENDPOINT TEMPERATURE AFFECTS WARNER-BRATZLER SHEAR FORCE AND COOKING LOSS OF SEAFOOD	Kieren Watkins, Melindee Hastie, Minh Ha and Robyn Warner
21 August, Mon.	56	2. Muscle biology & biochemistry	P489	CHANGES IN SELECTED QUALITY CHARACTERISTICS OF BEEF SUBJECTED TO DIFFERENT BLEEDING TIMES AFTER SLAUGHTERING	Dilek Ceyda Öztekin and Kezban Candoğan
21 August, Mon.	57	2. Muscle biology & biochemistry	P497	HYDROLYSIS OF MYOFIBRILLAR AND SARCOPLASMIC PROTEINS IN PORK LOIN BY FREEZE-DRIED KIWIFRUIT POWDER AND ANTIOXIDANT PROPERTIES OF HYDROLYSATES	Koo Bok Chin and Ha Eun Kim

21 August, Mon.	58	3. Omics sciences	P12	REVEALING THE MICROBIOME-GENE INTERACTION VIA METABOLITE ANALYSIS USING MULTI-OMICS INTEGRATION IN HEAT-STRESSED GROWING SWINE	Young-Jun Seo, Chiwoong Lim and Jun-Mo Kim
21 August, Mon.	59	3. Omics sciences	P15	GENOMICS APPLIED TO THE FERMENTED MEAT ISOLATE STAPHYLOCOCCUS XYLOSUS IMDO-S216: ANTIMICROBIAL COMPOUNDS AND COMPETITIVENESS FACTORS	Ana Sosa-Fajardo, Cristian Diaz-Munoz, David Van Der Veken, Inés Pradal, Marko Verce, Stefan Weckx and Frédéric Leroy
21 August, Mon.	60	3. Omics sciences	P36	DEVELOPMENT OF CHICKEN MEAT-LIKE BROTH FOR MICROBIAL CULTIVATION	Hye-Jin Kim, Hyun-Jun Kim, Seungchul Lee, Heesang Hong, Dongheon Lee and Cheorun Jo

POSTER PRESENTATIONS 21st August 2023 – FLOOR 2

DAY	PANEL NR.	SESSION	POSTER ID	TITLE	AUTHORS
21 August, Mon.	94	3. Omics sciences	P44	CHANGES IN PROTEOLYSIS OF NITRITE-FREE ITALIAN-TYPE SALAMI MODIFIED IN FORMULATION AND PROCESSING	Cecilia Loffi, Martina Cirilini, Natascia Cavalca, Giovanna Sacconi, Roberta Virgili, Tullia Tedeschi and Gianni Galaverna
21 August, Mon.	95	3. Omics sciences	P80	SHORT-TERM IMPLANTING ALTERS THE BEEF TRANSCRIPTOME – EFFECTS ON MICRORNA EXPRESSION	Amilton De Mello, Francine Giotto, Mozart Fonseca, Brad Ferguson and Tong Zhou
21 August, Mon.	96	3. Omics sciences	P113	DISTINCTION OF BEEF WITH DIFFERENT STORAGE PERIODS BY ARTIFICIAL INTELLIGENCE-BASED TECHNOLOGY	Sumin Song, Junyoung Park, Huilin Cheng, Choeun Im, Lixin Du and Gap-Don Kim
21 August, Mon.	97	3. Omics sciences	P128	EXPLORATORY STUDY TO IDENTIFY POTENTIAL METABOLOMIC BIOMARKERS TO FORESEE THE IMPACT OF HEARD HEALTH STATUS ON MEAT MICROBIAL QUALITY	Linda Saucier, Pascal Laforge, Antony T. Vincent, Annick Dion-Fortier, Pier-Luc Plante, Éric Pouliot and Sylvain Fournaise
21 August, Mon.	98	3. Omics sciences	P133	MUSCLE PROTEOME CHANGES IN LONGISSIMUS THORACIS ET LUMBORUM MUSCLE AFTER 28 DAYS OF DRY-AGING	Sara Álvarez, Mohammed Gagaoua, Carlos Álvarez, Ruth M. Hamill, Eileen O'Neill and Anne Maria Mullen
21 August, Mon.	99	3. Omics sciences	P134	SAMPLING LOCATION MATTERS: DIFFERENCES IN THE PROTEOME CHANGES AND BIOCHEMICAL PATHWAYS BETWEEN INTERIOR AND SURFACE TISSUES OF BOVINE STRIPLOINS DURING DRY-AGING	Sara Álvarez, Mohammed Gagaoua, Carlos Álvarez, Ruth M. Hamill, Eileen O'Neill and Anne Maria Mullen
21 August, Mon.	100	3. Omics sciences	P136	EXUDATE MEAT PROTEOME ANALYSIS USING LABEL-FREE PROTEOMICS: A NOVEL WAY TO DECIPHER THE COMPLEX UNDERLYING MECHANISMS OF MEAT AGING	Mohammed Gagaoua, Melisa Lamri, Marzia Albenzio and Antonella Della Malva
21 August, Mon.	101	3. Omics sciences	P139	PROTEIN PATTERN CHANGES IN POST-MORTEM GOAT SEMITENDINOSUS MUSCLE: A CLUSTERING ANALYSIS TO REVEAL THE UNKNOWN IN MUSCLE TO MEAT CONVERSION	Melisa Lamri, Antonella Della Malva, Djamel Djenane, Marzia Albenzio and Mohammed Gagaoua
21 August, Mon.	102	3. Omics sciences	P153	ARE THE BIOCHEMICAL PATHWAYS UNDERLYING LAMB MEAT COLOUR AND TEXTURE DETERMINATION SIMILAR?	Antonella Della Malva, Mohammed Gagaoua, Alessandro Priolo, Agostino Sevi and Marzia Albenzio
21 August, Mon.	103	3. Omics sciences	P208	IMPROVING KNOWLEDGE ON FRESH PORK COLOUR VARIATIONS AND UNDERLYING MECHANISMS THROUGH INTEGRATED DATA MINING OF PROTEOMICS STUDIES	Mohammed Gagaoua, Surendranath P. Suman, Peter Purslow and Bénédicte Lebret
21 August, Mon.	104	3. Omics sciences	P209	EXPLORATORY STUDY TO IDENTIFY POTENTIAL EFFECT OF DEAMINASE INHIBITOR ON CAMPYLOBACTER AND CECAL MICROBIOTA SUPPLEMENTED WITH PEPTIDES	Elena Olson, Steven Ricke and Hilario Mantovani
21 August, Mon.	105	3. Omics sciences	P213	SWATH-MS AS AN EMERGING TOOL FOR DARK-CUTTING BEEF BIOMARKER DISCOVERY	Laura González-Blanco, Verónica Sierra, Mohammed Gagaoua and Mamen Oliván
21 August, Mon.	106	3. Omics sciences	P214	SELECTION OF NORMALIZERS FOR DIFFERENTIAL MIRNAS EXPRESSION IN DARK-CUTTING BEEF SAMPLES	Laura González-Blanco, Verónica Sierra, Luis J. Royo and Mamen Oliván
21 August, Mon.	107	3. Omics sciences	P221	IDENTIFICATION OF VOLATILE COMPOUNDS FROM COOKED BEEF, PORK AND MIXED SAMPLE AND THEIR DIFFERENTIATION USING HS-SPME-GC-MS	Zubayed Ahamed, Jeong-Uk Eom and Han-Sul Yang
21 August, Mon.	108	3. Omics sciences	P236	PREDICTING COOKED BEEF CONSUMER LIKING AND SENSORY FRESHNESS USING RAPID EVAPORATIVE ION SPECTROMETRY	Chathurika S. Samarakoon, Carolina E. Realini, Nazimah S.A. Hamid, Maryann R. Staincliffe, Alastair Ross, Santanu Deb-Choudhury, Arvind Subbaraj and Mustafa M. Farouk

21 August, Mon.	109	3. Omics sciences	P284	CAN METABOLOMICS FINGERPRINTING DETECT THE ANTIBIOTIC ADMINISTRATION IN PIGS?	Maria Pia Fabrile, Augusta Caligiani, Sergio Ghidini, Giovanni Loris Alborali, Silvio De Luca, Federico Scali, Veronica Lolli, Mauro Conter, Maria Olga Varrà, Adriana Ianieri and Emanuela Zanardi
21 August, Mon.	110	3. Omics sciences	P293	EXPLORING THE IMPACT OF SILKWORM-SUPPLEMENTED DIETS ON GENE EXPRESSION IN JAPANESE QUAIL	Sachithra Kalhari Yaddehige, Marco Cullere, Yazavinder Singh, Severino Segato, Daniela Pasotto, Antonio Frangipane Di Regalbono, Paolo Catellani, Giovanni Bertoldo, Antonella Dalle Zotte and Cristian Taccioli
21 August, Mon.	111	3. Omics sciences	P336	SERIAL TIME ANALYSIS OF POST-MORTEM MUSCLE UNVEILS A DISPARITY IN THE BIOMARKERS AND BIOCHEMICAL PATHWAYS UNDERPINNING DARK-CUTTING BEEF DEVELOPMENT	Iliani Patinho, Daniel S. Antonelo, Eduardo F. Delgado, Julio C.C. Balieiro, Laura Alessandroni, Carmen J. Contreras-Castillo and Mohammed Gagaoua
21 August, Mon.	112	3. Omics sciences	P338	SHOTGUN PROTEOMICS AND CHEMOMETRICS TO DISCRIMINATE NORMAL AND DARK-CUTTING BEEF MUSCLES	Iliani Patinho, Daniel S. Antonelo, Eduardo F. Delgado, Julio C. C. Balieiro, Laura Alessandroni, Carmen J. Contreras-Castillo and Mohammed Gagaoua
21 August, Mon.	113	3. Omics sciences	P343	AN EVALUATION OF SENSORY QUALITY OF BEEF MUSCLES USING CONSUMER RESPONSES AND RAPID EVAPORATIVE IONISATION MASS SPECTROMETRY (REIMS) ANALYSIS	Lynda Perkins, Wenyang Jia, Alix Neveu, Tim Rowe, Rod Polkinghorne, Pip Nicholas-Davies, Anastasios Koidis and Nigel Scollan
21 August, Mon.	114	3. Omics sciences	P368	GENETIC MECHANISMS THAT INFLUENCE WARNER-BRATZLER SHEAR FORCE OF BEEF FROM CARCASSES SUBJECTED TO ELECTRICAL STIMULATION	Penny Riggs and Robert Vaughn
21 August, Mon.	115	3. Omics sciences	P390	APPLICATION OF MASS SPECTROMETRY FOR DETERMINING THE GEOGRAPHIC PRODUCTION AREA OF WAGYU BEEF	Shuji Ueda, Yunosuke Gotou, Yasuharu Takashima, Chiaki Kitamura, Ituko Fukuda and Yasuhito Shirai
21 August, Mon.	116	3. Omics sciences	P414	BEEF ULTIMATE PH-DEPENDENT BIOMARKERS IDENTIFIED BY TWO-DIMENSIONAL GEL-BASED PROTEOMICS	Priscila Robertina Dos Santos-Donado, Alessandra Fernandes Rosa, Patricia Maloso Ramos, Ana Cláudia Silva, Júlio César De Carvalho Balieiro, Eduardo Francisquine Delgado and Carmen Josefina Contreras Castillo
21 August, Mon.	117	3. Omics sciences	P423	A NOVEL MACHINE LEARNING-BASED APPROACH FOR PREDICTING PORK TENDERNESS USING TRYPTIC PEPTIDES FROM DISTINCT PROTEIN FRACTIONS	Logan Johnson, Elisabeth Huff-Lonergan and Steven Lonergan
21 August, Mon.	118	3. Omics sciences	P485	TRANSCRIPTOME ANALYSIS REVEALS THE NUTRITIONAL METABOLIC MECHANISM OF IMF DEPOSITION IN YAK AT DIFFERENT AGES	Qin Bai, Xiangfei Zhang and Xiaolin Luo
21 August, Mon.	119	4. Meat safety	P61	THE EFFECTS OF DAVIDSON`S PLUM FRUIT POWDER AS PLANT-BASED PRESERVATIVE IN RAW PROCESSED MEAT	Michel Beya, Michael Netzel, Yasmina Sultanbawa, Heather Smyth and Louwrens Hoffman
21 August, Mon.	120	4. Meat safety	P100	MEAT PLANT RESILIENCE TO TEMPORAL VARIABILITY OF PORK MEAT QUALITY	Sophie Gosselin, Alex-An Gilbert, Amal Touahri, Hélène Fecteau, Antony Vincent, Éric Pouliot, Sylvain Fournaise and Linda Saucier
21 August, Mon.	121	4. Meat safety	P110	EFFICACY OF POTASSIUM BASED ORGANIC ACID SALTS AGAINST SPOILAGE BACTERIA AND CONTROL OF LISTERIA MONOCYTOGENES	Joyjit Saha, Rebecca Furbeck, Nicolette Hall, Simone Potkamp, Eelco Heintz and Saurabh Kumar
21 August, Mon.	122	4. Meat safety	P130	BIOGENIC AMINES AND GAMMA-AMINOBUTYRIC ACID CONTENT IN DRY FERMENTED SALAMIS ON THE SLOVENIAN MARKET	Mateja Lušnic Polak, Mojca Kuhar, Lea Demšar, Iva Zahija and Tomaž Polak
21 August, Mon.	123	4. Meat safety	P178	CURING ALTERNATIVE FOR EMULSIFIED COOKED PORK SAUSAGES	Ines Colle and Serena Martini
21 August, Mon.	124	4. Meat safety	P202	DISTINGUISHING BETWEEN MSM AND NON-MSM MEAT: A MICROSCOPIC APPROACH	Francesco Pennisi, Marzia Pezzolato, Elena Biasibetti, Alessandro Benedetto, Cristiana Maurella and Elena Bozzetta

21 August, Mon.	125	4. Meat safety	P203	SCREENING OF SPECIFIC SPOILAGE ORGANISMS IN SMOKED CHICKEN LEGS WITH MODIFIED ATMOSPHERE PACKAGING AT 4 °C	Qiang Wang, Xiang-Ao Li, Qian Chen and Baohua Kong
21 August, Mon.	126	4. Meat safety	P219	FIST RESULTS OF A CHALLENGE TEST STUDY ON PSEUDOMONAS SPP. IN VACUUM-PACKED PLAICE FILLETS	Giulia Alberghini, Vincenzo Di Leva, Riccardo Forzano, Matteo Pappalardo and Valerio Giaccone
21 August, Mon.	127	4. Meat safety	P223	EFFECTS OF HOT WATER AND LACTIC ACID DECONTAMINATION ON BACTERIAL LOADS ON BROILER CARCASSES	Sigrun J. Hauge, Solfrid Bjørkøy, Janne Holthe and Gunvor Elise Nagel-Alne
21 August, Mon.	128	4. Meat safety	P224	VACUUM-PACKED BEEF MEATS: ARE THE MICROBIOLOGICAL INDICATORS RELIABLE?	Clemence Bieche-Terrier, Pierre Ledormand, Jean-Michel Bré, Catherine Malayrat, Mickaël Fleury, Paul Tribot-Laspière, Isabelle Legrand and Nathalie Desmasures
21 August, Mon.	129	4. Meat safety	P229	SPANISH FERMENTED SAUSAGES (SALCHICHÓNES) OBTAINED WITH THE ADDITION OF TWO ANTI-LISTERIAL AUTOCHTHONOUS STARTER STRAINS	Federica Barbieri, David García-López, Alberto Baños, Jose Manuel Garcia Madero, Fausto Gardini, Chiara Montanari and Giulia Tabanelli
21 August, Mon.	130	4. Meat safety	P230	ANTI-LISTERIAL ACTIVITY OF AUTOCHTHONOUS LACTIC ACID BACTERIA IN FRESH PORK SAUSAGES	Chiara Angelucci, Federica Barbieri, Alberto Baños, Jose Manuel Garcia Madero, Chiara Montanari, Giulia Tabanelli and Fausto Gardini
21 August, Mon.	131	4. Meat safety	P237	PRESLAUGHTER FEED WITHDRAWAL TIME AND ITS EFFECT ON RABBIT'S CECUM AND FECES MICROBIOTA	Linda Saucier, Anne-Sophie Larivière-Lajoie, Pascal Laforge, Antony T Vincent, Simon Binggeli, Dany Cinq-Mars, Frédéric Guay, Frédéric Raymond and Antoni Dalmau
21 August, Mon.	132	4. Meat safety	P247	INHIBITION OF LISTERIA MONOCYTOGENES IN COOKED HAM DURING STORAGE THROUGH NATURAL ANTIMICROBIALS	Gema Nieto, Rocio Peñalver and Carmen Ortuño
21 August, Mon.	133	4. Meat safety	P261	COMBINED HYPERSPECTRAL IMAGING AND PREDICTIVE MICROBIOLOGY FOR NON-INVASIVE EVALUATION OF FOOD SAFETY	Elena Fulladosa, Eva Torres-Baix, Israel Muñoz, Belen Martin, Alejandro Olmos, Pere Gou and Sara Bover-Cid
21 August, Mon.	134	4. Meat safety	P288	LIMITATIONS OF BIOIMPEDANCE-BASED AUTHENTICATION OF PREVIOUSLY FROZEN BEEF – EFFECTS OF SHELF LIFE AND FREEZING TEMPERATURES	Sisay Mebre Abie, Peukert Manuela, Dagmar Brüggemann and Daniel Münch
21 August, Mon.	135	4. Meat safety	P291	STUDY ON THE MECHANISM OF SUBINHIBITORY CONCENTRATION CINNAMALDEHYDE INHIBIT THE BIOFILM FORMATION OF LISTERIA MONOCYTOGENES	Huixuan Yang, Xin Luo, Pengcheng Dong, Yunge Liu and Yimin Zhang
21 August, Mon.	136	4. Meat safety	P295	DISTINGUISHING BETWEEN FRESH AND FROZEN-THAWED POULTRY MEAT: HISTOLOGY TO DETECT FOOD ADULTERATION	Marzia Pezzolato, Francesco Pennisi, Elena Biasibetti, Alessandro Benedetto, Cristiana Maurella and Elena Bozzetta
21 August, Mon.	137	4. Meat safety	P297	RELATION BETWEEN THE EQUALIZATION TEMPERATURE AND THE THERMOGRAPHIC PROFILE OF THE HAM CUT SURFACE	Glenn Gunner Brink Nielsen, Ivan R. Perch-Nielsen, Susanne Støier, Dennis B. Nielsen and Marchen Hviid
21 August, Mon.	138	4. Meat safety	P300	ANTIMICROBIAL ACTIVITY OF SODIUM ALGINATE FILMS INCORPORATED WITH LAUREL LEAVES EXTRACT FOR MEAT PRESERVATION	Márcio Moura-Alves, Cristina Saraiva, José António Silva and Alexandra Esteves
21 August, Mon.	139	4. Meat safety	P302	EFFECTS OF TEMPERATURE ON THE GROWTH OF E. COLI O157:H7 IN DRY AGED BEEF	Ana Aust, Kaliane Oliveira, Luiza Poniewas, Sergio Planzer Jr and Renata Macedo
21 August, Mon.	140	4. Meat safety	P309	EFFECTS OF HELIUM GAS UTILIZATION IN MODIFIED ATMOSPHERE PACKAGING (MAP) ON BEEF QUALITY	Lauren Lee, Shelley Curry, Trent Schwartz, Jeffrey Savell and Kerri Gehring
21 August, Mon.	141	4. Meat safety	P310	THE EFFECT OF XANTHAN GUM ON THE EFFICACY OF LAMINATED ANTIMICROBIAL FILMS TO INHIBIT FOODBORNE PATHOGENS ASSOCIATED WITH BEEF PRODUCTS	Catherine Nettles Cutter, Brittani Bedford, Veronica Stefanick and Rachel Godshall
21 August, Mon.	142	4. Meat safety	P315	EFFICACY OF LOOP-MEDIATED ISOTHERMAL AMPLIFICATION OF BACTEROIDALES ON BEEF CARCASS SURFACES AS AN INDICATOR FOR SANITARY DRESSING PRACTICES	John Scanga, Joelle Mosso, Daniel Demarco, Christopher Crowe, Erica Miller, andrzej Benkowski, Douglas Marshall and David Legan

21 August, Mon.	143	4. Meat safety	P354	ASSESSING THE EFFECTS OF COLD ATMOSPHERIC PLASMA TREATMENT ON SPOILAGE MICROBIOTA AND QUALITY OF PORK	Yelyzaveta Oliinychenko, Sotirios I. Ekonomou, Adrian Crew, John P. Hart, Brijesh K. Tiwari and Alexandros Ch. Stratakos
21 August, Mon.	144	4. Meat safety	P371	ANTIMICROBIAL ACTIVITY OF ANGOLAN PLANT PHENOLIC EXTRACTS. SENSORY IMPLICATIONS IN REDUCED NITRITE GOAT-CURED SAUSAGE	Aristides Manuel, Sara Rei, Virginia Santos, Alfredo Teixeira and Luis Patarata
21 August, Mon.	145	4. Meat safety	P377	IN VIVO ANTIMICROBIAL EFFICACY OF CECROPIN-A (1-7)- MELITTIN CHITOSAN NANOPARTICLES AGAINST MEAT ASSOCIATED MULTI-DRUG-RESISTANT NON-TYPHOIDAL SALMONELLA	Diksha Gourkhede, Deepak Rawool, Sukhadeo Barbuddhe and Svs Malik
21 August, Mon.	146	4. Meat safety	P379	THE ROLE OF PHOP/PHOQ SYSTEM IN REGULATING ACID TOLERANCE RESPONSE IN ESCHERICHIA COLI O157:H7	Jina Han, Xin Luo, George-John Nychas, Lixian Zhu, Yimin Zhang, Guangxing Han and Pengcheng Dong
21 August, Mon.	147	4. Meat safety	P381	STUDY OF THE TRANSFER OF SHIGA TOXIN-PRODUCING ESCHERICHIA COLI DURING THE SLAUGHTER OF CATTLE USING MOLECULAR TYPING COMBINED WITH EPIDEMIC DATA	Xueqing Jiang, Xin Luo, George-John Nychas, Yimin Zhang, Guangxing Han and Pengcheng Dong
21 August, Mon.	148	4. Meat safety	P395	RELEVANT PARAMETERS RESPONSIBLE FOR THE DURABILITY OF VACUUM- PACKAGED COOKED SAUSAGE: INITIAL MICROBIAL LOAD, WATER ACTIVITY, AND STORAGE TEMPERATURE	Carlos Guerra, Lucas Costa, andre Guerra, Wilson Lemos Junior, Fabiano Oliveira, Breno Paula, Viviana Corich, Alessio Giacomini, Angela Barreto, Erick Esmerino and Vanessa Oliveira
21 August, Mon.	149	4. Meat safety	P429	ACCEPTABILITY OF FRESH MEAT AND MEAT PRODUCTS OBTAINED IN DIFFERENT TYPES OF ESTABLISHMENTS	Joana Paiva, Vanessa Silva, Patrícia Poeta and Cristina Saraiva
21 August, Mon.	150	4. Meat safety	P435	MULTIRESISTANT STAPHYLOCOCCUS AUREUS VS. PH, LIQUID SMOKE, BACTERIOCINS, AND ESSENTIAL OILS	Maria Pedro Teixeira, Margarida Pimenta, Maria Helena Fernandes, Patrícia Bernardo, andrea Lauková, Maria Miragaia and Maria João Fraqueza
21 August, Mon.	151	4. Meat safety	P465	THE EFFECTS OF NITRITE AND SALT REDUCTION ON THE MICROBIOLOGICAL PROFILE OF AN INDUSTRIAL PEPPERONI RECIPE.	Ciaran Crowley, Joseph Kerry and Geraldine Duffy
21 August, Mon.	152	4. Meat safety	P466	A SURVEY OF THE PHYSICOCHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS OF A SELECTION OF PEPPERONI AND SALAMI ON THE IRISH MARKET	Ciaran Crowley, Joseph Kerry and Geraldine Duffy
21 August, Mon.	153	4. Meat safety	P469	PHYSICAL HAZARDS IN AEPYCEROS MELAMPUS CARCASSES KILLED FOR MEAT PURPOSES BY AERIAL AND THORACIC SHOTS	Davies Veli Nkosi, Johan Leon Bekker, Luzyl Amely Gower, Marie Van Der Watt and Louwrens Christiaan Hoffman

POSTER PRESENTATIONS 22nd August 2023 – FLOOR 1

DAY	PANEL NR.	SESSION	POSTER ID	TITLE	AUTHORS
22 August, Tue.	1	5. Animal biodiversity	P86	QUALITY AND SENSORY ASPECTS IN WILD BOAR MEAT AND COMPARISON TO PORK MEAT	Katarina Arvidsson Segerkvist, Maja Jonsson, Mats Sandgren, anders Karlsson and Sabine Sampels
22 August, Tue.	2	5. Animal biodiversity	P101	SENSORIAL ANALYSIS OF RABBIT MEAT PRODUCED AND SLAUGHTERED IN CHILE PREPARED WITH TWO COOKING METHODS	Reinaldo Letelier Contreras, Paulina Bruna Castillo, Fernando González Schnake, Paula Gädicke L'Huissier and Pedro Melin Marín
22 August, Tue.	3	5. Animal biodiversity	P169	SLAUGHTER CHARACTERISTICS OF SOUTH AFRICAN BOER GOATS AND DOHNE MERINO SHEEP	Tertius Brand, Johan Van Der Westhuizen, Resia Swart, Brink Van Zyl and Phillip Strydom
22 August, Tue.	4	5. Animal biodiversity	P210	EFFECT OF WET AND DRY AGEING ON THE PHYSICAL, CHEMICAL AND SENSORY QUALITY OF FLECKVIEH CATTLE MEAT	Daniel Bures, Tersia Needham, Nicole Lebedova and Ludek Barton
22 August, Tue.	5	5. Animal biodiversity	P217	COMPARISON OF CHEMICAL COMPOSITION AND LIPID METABOLISM-RELATED GENES EXPRESSION BETWEEN KOREAN HANWOO AND BRINDLE CHIKSO CATTLE	Van-Ba Hoa, Dong Heon Song, Kukhwan Seol, Sun Moon Kang, Hyun Wook Kim, In Sun Bae and Soohyun Cho
22 August, Tue.	6	5. Animal biodiversity	P218	QUALITY ATTRIBUTES, TASTE-AND AROMA-RELATED COMPOUNDS IN BEEF FROM KOREAN HANWOO AND BRINDLE CHIKSO CATTLE	Van-Ba Hoa, Dong Heon Song, Kukhwan Seol, Sun Moon Kang, Hyun Wook Kim, In Seon Bae and Soohyun Cho
22 August, Tue.	7	5. Animal biodiversity	P241	CARCASS CHARACTERISTICS OF SWEDISH NATIVE SHEEP BREEDS	Anders H Karlsson, Nina Svartedal, Maria Kjetså, Bjørg Egelanddal, Morten Røe, Guðjón Þorkelsson, María Guðjónsdóttir, Mervi Honkatukia, Liisa Keto, Per Ertbjerg, Anna Hesse, Mogens Vestergaard, Morten Kargo, Margrethe Therkildsen and Katarina Arvidsson Segerkvist
22 August, Tue.	8	5. Animal biodiversity	P399	INFLUENCE OF MANAGEMENT SYSTEMS ON CARCASS TRAITS, MEAT QUALITY, AND SENSORY ATTRIBUTES OF BISON BULLS	Lydia O'Sullivan, Clay Newton, Keith Underwood, Judson Grubbs, Christina Bakker, Kristi Cammack, Thu Dinh, Carter Kruse and Amanda Blair
22 August, Tue.	9	5. Animal biodiversity	P403	EVALUATION OF FATTY ACIDS, AND SENSORY PROPERTIES OF ALPACA MEAT (VICUGNA PACOS) PROCESSED BY SOUS VIDE TECHNOLOGY	Percca-Ccama Sheyla, Aro-Aro Juan M, Calsin-Cutimbo Marienela, Ibañez-Quispe Vladimiro, Ruelas-Calloapaza Domingo, Foraquita-Choque Simon, Yana-Apaza Leny, Yanapa-Sanga R., Barrientos-Huanca N., Llano-Jallahui Mirian E., Mayta-Barrios Nury
22 August, Tue.	10	5. Animal biodiversity	P405	EFFECT OF RED PITAYA POWDER (HYLOCEREUS GUATEMALENSIS) AS NATURAL ANTIOXIDANT IN ALPACA MEAT SAUSAGE (VICUGNA PACOS) PROCESSED BY SOUS VIDE	Llano-Jallahui Mirian E., Aro-Aro Juan M., Elias-Peñafiel Carlos, Farfán-Rodríguez Lucero, Encina-Zelada Christian R.
22 August, Tue.	11	5. Animal biodiversity	P406	IDENTIFYING POSSIBLE MARKET ADVANTAGES OF MEAT FROM NATIVE ENDANGERED CATTLE BREEDS	Nicola Sambugaro, Bjørg Egelanddal, Vladana Grabez, Morten Røe, Antonella Dalle Zotte, Margrethe Therkildsen and Nina Svartedal
22 August, Tue.	12	5. Animal biodiversity	P436	CARCASS CHARACTERISTICS OF NORDIC NATIVE CATTLE BREEDS	Nicolai Jensen, Mogens Vestergaard, Morten Kargo, Liisa Keto, Per Ertbjerg, Gudjon Thorkelsson, Maria Gudjónsdóttir, Maria Kjetså, Mervi Honkatukia, Bjørg Egelanddal, Nina Svartedal, Morten Røe, Freddy W. Fikse, anders H. Karlsson, Anna Hesse and Margrethe Therkildsen
22 August, Tue.	13	5. Animal biodiversity	P451	EUROPE FAT CARCASS CLASSIFICATION AND EATING QUALITY OF ICELANDIC LAMB MEAT	Gudjon Thorkelsson, Adalheidur Olafsdottir, Eva María Jonudottir and Oli Thor Hilmarsson

22 August, Tue.	14	6. Animal welfare & production systems	P84	BEEF-ON-DAIRY VS. REARING CONDITIONS: EVALUATION OF MEAT QUALITY	Paolo Silacci, Isabelle Morel, Sébastien Dubois, Christophe Joye and Sylvain Lerch
22 August, Tue.	15	6. Animal welfare & production systems	P85	GRASS-BASED ORGANIC BEEF FOR SUSTAINABLE EATING	Margrethe Therkildsen, Barbara V. andersen, Nora Chaaban, Mogens Vestergaard, Iben A. Christiansen, Kirstine F. Jøregensen, Camilla Kramer, Lisbeth Mogensen and Troels Kristensen
22 August, Tue.	16	6. Animal welfare & production systems	P90	CHARACTERIZATION OF KNOWN AGE BRUISES IN BEEF CATTLE THROUGH INNOVATIVE FORENSIC TECHNIQUES	Marcia Del Campo, Gustavo Brito, Hugo Rodríguez Almada, Carlos Negreira, Guillermo Cortela, María Noel Rodríguez, Francisco Garagorry, Mario Echenique, Dardo Centurión, Sebastián Urbina, Verónica Zamit and Juan Manuel Soares De Lima
22 August, Tue.	17	6. Animal welfare & production systems	P102	EFFECTS OF WATER RESTRICTION ON MEAT PRODUCTION AND QUALITY OF SELECTED SOUTH AFRICAN SHEEP BREEDS	Nolutsha Pahlane, Obert Chikwanha, Cletos Mapiye, Annelin Molotsi, Chenaimoyo Katiyatiya and Leo Mahachi
22 August, Tue.	18	6. Animal welfare & production systems	P127	EXHAUSTED HOOLIGANS – SKIN LESIONS AS FIGHT MARKERS AND ULTIMATE PH IN THE NECK OF SLAUGHTER PIGS	Martin Scheeder and Madeleine Dupuy
22 August, Tue.	19	6. Animal welfare & production systems	P132	PROGRESS TOWARDS INLINE SPECTRAL SENSING OF LACTATE IN PIG BLOOD AT EXSANGUINATION	Puneet Mishra, Theo Verkleij, Esra Kurt, Rick Van De Ven, Sjaak Wisse and Ronald Klont
22 August, Tue.	20	6. Animal welfare & production systems	P138	BEEF QUALITY OF YOUNG NELLORE CATTLE IS NOT AFFECTED BY POST-WEANING GROWTH RATE OR GENDER	Ana Julia Hayashida, Luiza andrade, Mariane Beline, Rodrigo Goulart, Paulo Fantinato-Neto, Paulo Leme, Patricia Ramos, David Gerrard and Saulo Silva
22 August, Tue.	21	6. Animal welfare & production systems	P144	MEAT QUALITY AND LIPID COMPOSITION OF LOIN AND TOPSIDE FROM DAIRY-BEEF CROSSBRED YEARLING CALVES AND 2-YEAR-OLD STEERS	Renyu Zhang, Alvaro Romera, Santanu Deb-Choudhury, Noby Jacob, Renna Alfante, Michael Agnew, Mustafa Farouk and Carolina Realini
22 August, Tue.	22	6. Animal welfare & production systems	P145	EFFECT OF WEANING AGE OF CROSSBRED DAIRY CALVES ON MEAT QUALITY AND FATTY ACID PROFILE OF BEEF LOIN AND TOPSIDE	Renyu Zhang, Ajmal Khan, Leonel Leal, Noby Jacob, Renna Alfante, Michael Agnew and Carolina Realini
22 August, Tue.	23	6. Animal welfare & production systems	P150	VALIDATION OF RAMAN SPECTROSCOPY TO VERIFY PREMIUM AUSTRALIAN BEEF CARCASSES	Stephanie Fowler, David Hopkins and Leigh Schmidtke
22 August, Tue.	24	6. Animal welfare & production systems	P165	EFFECT OF HAIR SHEARING ON MEAT QUALITY TRAITS OF GROWING RABBITS UNDER HOT AMBIENT TEMPERATURE	Marco Cullere, Emanuele Pontalti, Yazavinder Singh, Zsolt Szendrő, Zsolt Matics, Zsolt Gerencsér and Antonella Dalle Zotte
22 August, Tue.	25	6. Animal welfare & production systems	P175	INFLUENCE OF STOCKING DENSITY AND LAIRAGE TIME ON BEHAVIOUR AND SKIN LESION SCORES IN PIGS	Luana T. Rocha, Paulo L. O. Carvalho, Jansler L. Genova and Luigi Faucitano
22 August, Tue.	26	6. Animal welfare & production systems	P176	EFFECT OF FREQUENTLY DISTRIBUTED TOTAL MIXED RATION BY AN AUTOMATIC FEEDING SYSTEM ON FATTENING PERFORMANCE OF BULLS AND HEIFERS	Oliver Martinić, Luisa Magrin, Paola Prevedello, Giorgia Fabbri, Giulio Cozzi and Flaviana Gottardo
22 August, Tue.	27	6. Animal welfare & production systems	P194	UNCOVERING NOVEL INSIGHTS INTO MEAT QUALITY AND POULTRY WELFARE: A COMPARATIVE ANALYSIS OF DIFFERENT SLAUGHTER TECHNIQUES	Mg Prasad, Bm Naveena, R Banerjee, Bidyut P Mishra, Balaji B Manohar and Diksha Gourkhede
22 August, Tue.	28	6. Animal welfare & production systems	P205	MEAT QUALITY CHARACTERISTICS OF HOLSTEIN CATTLE: THE STORY OF DAIRY BEEF	Miri Cohen Zinder, Einav Shor Shimoni and Ariel Shabtay

22 August, Tue.	29	6. Animal welfare & production systems	P232	THE EFFECT OF SOYBEAN-SUNFLOWER OIL BLEND AND ANTIOXIDANT SUPPLEMENTATION IN FEEDLOT LAMB DIETS ON SENSORY QUALITY	Alannah Olivier, Phillip E Strydom and Jeannine Marais
22 August, Tue.	30	6. Animal welfare & production systems	P244	EXPLORING TEXT MINING FOR MEAT RESEARCH TRENDS	Sara Khazzar, Barbara Contiero, Ilaria Lanza, Giorgia Riuzzi, Stefania Balzan, Elisabetta Garbin, Lorenzo Serva, Enrico Novelli and Severino Segato
22 August, Tue.	31	6. Animal welfare & production systems	P245	SENSORY CHARACTERISTICS OF WET AND DRY-BAG AGED BEEF FROM GRAIN AND PASTURE FINISHED STEERS	Núria Panella-Riera, Daniela Correa, Gustavo Brito, Marcia Del Campo, Santiago Luzardo and Maria Font-I-Furnols
22 August, Tue.	32	6. Animal welfare & production systems	P248	IMPACT OF TYPE OF FLOOR AND GROUP SIZE ON VEAL CALVES' BEHAVIOR AND PERFORMANCES	Didier Bastien, Virginie Lefoul and Magdalena Chanteperrix
22 August, Tue.	33	6. Animal welfare & production systems	P249	IMPACT OF INDIVIDUAL PENS REMOVAL ON VEAL CALVES' BEHAVIOR AND PERFORMANCES	Didier Bastien, Virginie Lefoul and Magdalena Chanteperrix
22 August, Tue.	34	6. Animal welfare & production systems	P250	NATIONAL BEEF QUALITY AUDIT - 2022: TRANSPORTATION, LIVE CATTLE ASSESSMENTS, AND HARVEST FLOOR DEFECTS	Trent Schwartz, Sydni Borders, Thachary Mayer, Jeffrey Savell, Kerri Gehring, Davey Griffin, Christopher Kerth, Keith Belk, Lilly Edwards-Callaway, J. Brad Morgan, Jarrett Douglas, Morgan Pfeiffer, Gretchen Mafi, Keayla Harr, Ty Lawrence, Travis Tennant, Loni Lucher, Travis O'Quinn, Phil Bass, Lyda Garcia, Robert Maddock, Chad Carr, T. Dean Pringle, Keith Underwood, Bailey Harsh and Crystal Waters
22 August, Tue.	35	6. Animal welfare & production systems	P278	PALE, SOFT, AND EXUDATIVE (PSE) LIKE ZONES IN PORK: A PILOT STUDY ON HOW TO HANDLE THIS NEW MEAT QUALITY PROBLEM	Qasim Mashood, anders H Karlsson, Anna Wallenbeck, Susanne Eriksson, Anna Maria Johansson and Katarina Arvidsson Segerkvist
22 August, Tue.	36	6. Animal welfare & production systems	P287	INFLUENCE OF SHORT-DISTANCE TRANSPORTATION ON WELFARE AND MEAT QUALITY OF HORSES WITH DIFFERENT HEALTH STATUS	Nikola Čobanović, Vesna Božić, Sara Kovačević, Ivan Vičić, Branko Suvajdžić, Nevena Grković, Mirjana Dimitrijević, Dragan Vasilev and Nedjeljko Karabasil
22 August, Tue.	37	6. Animal welfare & production systems	P352	DIETARY SUPPLEMENTATION OF PINUS TAEDA HYDROLYSED LIGNIN WITH OR WITHOUT GUM ROSIN AFFECTS IN VIVO BROILER PERFORMANCES AND BREAST MEAT QUALITY	Roxana E. Amarie, Giulia Foggi, Sara Tinagli, Laura Casarosa, Arianna Buccioni, Federica Mannelli, Matteo Daglio, Alberto Mantino, Marcello Mele and andrea Serra
22 August, Tue.	38	6. Animal welfare & production systems	P355	RELATIONSHIPS BETWEEN FEED EFFICIENCY AND PERFORMANCE IN FEEDLOT FINISHED NELLORE CATTLE	Julian A. Munoz, Renata H. Branco, Roberta C. Canesin, Joslaine N.S. G. Cyrillo, Maria E. Z. Mercadante and Sarah F. M. Bonilha
22 August, Tue.	39	6. Animal welfare & production systems	P364	EFFECT OF SHORT DURATION HEATWAVES ON 2ND CROSS LAMBS' INTESTINE HISTOLOGY AND MUSCLE OXIDATION	Minghao Zhang, Frank Dunshea, Robyn Warner, Kristy Digiaco, Aleena Joy, Archana Abhijith, Pragna Prathap and Surinder Chauhan
22 August, Tue.	40	6. Animal welfare & production systems	P370	INFLUENCE OF SLAUGHTER WEIGHT ON INTRAMUSCULAR FAT CONTENT AND TASTE CHARACTERISTICS OF PORK LOIN	Young-Hwa Hwang, Eun-Yeong Lee, Yu-Min Son, Chan-Jin Kim, So-Hee Kim and Soen-Tea Joo
22 August, Tue.	41	6. Animal welfare & production systems	P373	QUALITY TRAITS OF THIGH MEAT FROM THE MORE PROMISING MEDIUM-GROWING GENOTYPES TO BE USED FOR EUROPEAN BROILER PRODUCTION	Mara Antonia Gagliano, Francesca Soglia, Matilde Tura, Marco Zampiga, Enrico Valli, Tullia Gallina Toschi, Federico Sirri and Massimiliano Petracchi

22 August, Tue.	42	6. Animal welfare & production systems	P384	SELECTING FOR INCREASED SIRE IMF% ESTIMATED BREEDING VALUE IMPROVES AUSTRALIAN LAMB EATING QUALITY	Sonya Moyes, Daniel Brown, Graham Gardner, David Pethick and Liselotte Pannier
22 August, Tue.	43	6. Animal welfare & production systems	P387	MEAT QUALITY OF ZEBU X HOLSTEIN CROSSBRED CATTLE HARVESTED AT TWO SLAUGHTER WEIGHTS	Adailton C. Costa, Taiane S. Martins, Natália M. Panosso, Caio A. Costa, Thais C. Costa, Simone E. F. Guimarães and Mario Chizzotti
22 August, Tue.	44	6. Animal welfare & production systems	P388	PRODUCTIVE PERFORMANCES AND CARCASS TRAITS OF BROILERS FED DIETS SUPPLEMENTED WITH PHYTASE AND PROTEASE DURING SUMMER SEASON	Mohammad Yousuf Miah, AKM R. A Sarker, Rider A. Perez-Maldonado
22 August, Tue.	45	6. Animal welfare & production systems	P393	EFFECTS OF ADDING NARASIN OR THE COMBINATION OF MONENSIN AND VIRGINIAMYCIN IN THE DIETS OF FEEDLOT NELLORE HEIFEIRS ON BEEF QUALITY TRAITS AND METABOLIC PROFILE	Cristiano S. Prado, Saimon S. Souza, Nara Regina B. Cônsolo, Luiz Eduardo C. Nascimento, Ubirajara O. Bilego, andressa K. Silva, Carla Daniela S. Leite, Amoracyr José C. Nuñez, Vivian V. Almeida, Luciano M. Lião, Cíntia S. Minafra-Rezende and João Restle
22 August, Tue.	46	6. Animal welfare & production systems	P394	EFFECTS OF ADDING NARASIN OR THE COMBINATION OF MONENSIN AND VIRGINIAMYCIN IN THE DIETS OF FEEDLOT NELLORE HEIFEIRS ON THE BEEF METABOLITE PROFILE	Cristiano S. Prado, Saimon S. Souza, Nara Regina B. Cônsolo, Luiz Eduardo C. Nascimento, Ubirajara O. Bilego, andressa K. Silva, Carla Daniela S. Leite, Amoracyr José C. Nuñez, Vivian V. Almeida, Luciano M. Lião, Cíntia S. Minafra-Rezende and João Restle
22 August, Tue.	47	6. Animal welfare & production systems	P396	INFLUENCE OF FINISHING SYSTEMS ON CARCASS TRAITS, NUTRITIONAL PROFILE, MEAT QUALITY, AND SENSORY ATTRIBUTES OF BISON BULLS	Lydia O'Sullivan, Clay Newton, Keith Underwood, Judson Grubbs, Christina Bakker, Kristi Cammack, Thu Dinh, Carter Kruse and Amanda Blair
22 August, Tue.	48	6. Animal welfare & production systems	P397	COLOUR, LIPID AND PROTEIN OXIDATION IN BREAST AND THIGH MEAT OF BROILERS RAISED IN FOUR PRODUCTION SYSTEMS IN BELGIUM	Zeshan Ali, Eline Kowalski and Stefaan De Smet
22 August, Tue.	49	6. Animal welfare & production systems	P432	TRANSPORT LOSSES IN FINISHER PIGS IN ITALY: A RETROSPECTIVE STUDY ON MORTALITY RATES FROM DATABASES AND AN ITALIAN ABATTOIR	Martina Zappaterra, Laura Menchetti, Barbara Padalino and Leonardo Nanni Costa
22 August, Tue.	50	6. Animal welfare & production systems	P439	A NEW ALGORITHMIC APPROACH TO BETTER PREDICT EATING QUALITY FROM REARING PRACTICES	John Albechaalany, Marie-Pierre Ellies-Oury, Jean-Francois Hocquette, Cécile Berri and Jerome Saracco
22 August, Tue.	51	6. Animal welfare & production systems	P440	IMPACT OF PHAGE THERAPY AND LAIRAGE ON SALMONELLA AND CECAL MICROBIOTA OF BROILERS DURING IN VITRO INCUBATION	Jessica Brown, Dana Dittoe, James Corban, Srivatsan Raman and Steven Ricke
22 August, Tue.	52	6. Animal welfare & production systems	P449	ENERGY METABOLISM IN DEPENDENCE OF THE STUNNING METHOD DURING PIG SLAUGHTER PROCESSES	Manuela Peukert and Dagmar Adeline Brüggemann
22 August, Tue.	53	6. Animal welfare & production systems	P452	EFFECT OF TEMPERAMENT AND REACTIVITY OF HEIFERS ON MEAT QUALITY - A STUDY IN A COMMERCIAL ENTERPRISE	Ana Geraldo, Alfredo Pereira, António Vicente, Jorge Vieira, Joana Martins, Cíntia Mendes, Fernanda Lüdtkke and Mateus Paranhos Da Costa
22 August, Tue.	54	6. Animal welfare & production systems	P458	BEEF PRODUCTION FROM DAIRY HERDS IN MOUNTAIN AREAS	Enrico Sturaro, Nicolò Amalfitano, Marco Berton, Ilario Bazzoli and Luigi Gallo
22 August, Tue.	55	6. Animal welfare & production systems	P471	NUTRITIONAL INTERVENTION TO RESTORE VALUE OF LITTLE PIGS	Robert Hewitt, Sally Tritton, Kate Plush and Darryl D'Souza
22 August, Tue.	56	6. Animal welfare & production systems	P474	BUSHFIRE EXPOSURE IS ASSOCIATED WITH DARKER COLOUR OF BEEF LOIN AT GRADING	Melindee Hastie, Graham Hepworth, Caitlin Pfeiffer, Allison Hillman, Brendan Cowled and Robyn Warner

22 August, Tue.	57	6. Animal welfare & production systems	P482	INNOVATIVE FOOD SUPPLY CHAINS AND NEW BUSINESS MODELS FOR SLAUGHTERHOUSE WASTE: BS GREEN® CASE-STUDY	Maria Francesca Caratzu, Fabio Correddu, Mondina Francesca Lunesu, Sara Sechi, andrea Massidda, Salvatore Mastio and Giuseppe Pulina
22 August, Tue.	58	6. Animal welfare & production systems	P488	ANIMAL HEALTH AND WELFARE INDICATORS, PRODUCTION SYSTEMS, AND MANAGEMENT PRACTISES ON CATTLE FARMS IN NORTHERN PORTUGAL	Elisabete Freire, Angela Martins, Sónia Saraiva, Luís Cardoso, Severiano Silva, Filipe Silva and Cristina Saraiva
22 August, Tue.	59	6. Animal welfare & production systems	P490	CONSUMER'S PREFERENCES FOR BEEF PURCHASED ON FARM	Valerio Bondesan and Francesca Chiarini
22 August, Tue.	60	6. Animal welfare & production systems	P495	EFFECT OF LACTIPLANTIBACILLUS PLANTARUM N-1 AND ITS SYNERGIES WITH OLIGOMERIC ISOMALTOSE ON THE GROWTH PERFORMANCE AND MEAT QUALITY IN HU SHEEP	Zhou Zhiqiang, Luo Dongmei, Zhou Zhiwei, An Tianwu and Sun Qun
22 August, Tue.	61	8. Innovation in meat processing	P7	EFFECTIVENESS OF MASTER BAG SYSTEM PACKAGING WITH LOW RESIDUAL OXYGEN TO EXTEND THE SHELF LIFE OF BISON MEAT	Jannatun Rothy, Ankita Saikia, Kavitha Koti, Mahmudul Hasan, Claudia Narvaez-Bravo, Nuria Prieto and Argenis Rodas
22 August, Tue.	62	8. Innovation in meat processing	P10	EFFECT OF RADIO FREQUENCY HEATING ON OXIDATION PROCESSES IN MAP PACKAGED FRIED MEATBALLS	Stefan Dragoev, Nikolay Kolev, Desislava Vlahova-Vangelova, Desislav Balev, Milena Krasimirova and Nikoleta Prodanova
22 August, Tue.	63	8. Innovation in meat processing	P20	PREPARATION AND CHARACTERIZATION OF NANOCOMPOSITE FILM LOADED WITH TiO ₂ NANOPARTICLES AND MICROENCAPSULATED LYCIUM BARBARUM LEAF FLAVONOIDS AND ITS APPLICATION IN THE PRESERVATION OF TAN MUTTON	Liu Guishan, Xie Qiwen, Zhang Yuanlv and Guo Jiajun
22 August, Tue.	64	8. Innovation in meat processing	P21	PREDICTION OF PRIMAL CUTS WEIGHT OF LYD PIG CARCASS USING VCS2000 EQUIPMENT	Yunhwan Park, Youngho Lim, Sanghun Park, Gyutae Park, Sehyuk Oh, Nayoung Choi, Kwantae Kim, Jongtae Seo and Jungseok Choi
22 August, Tue.	65	8. Innovation in meat processing	P22	EFFECTS OF PROPOLIS ON STORAGE STABILITY AND SENSORY EVALUATION OF CHICKEN PATTY	Gyutae Park, Sanghun Park, Yunhwan Park, Sehyuk Oh, Nayoung Choi, Youngho Lim, Taeyeon Moon and Jungseok Choi
22 August, Tue.	66	8. Innovation in meat processing	P23	EFFECTS OF FEED ENERGY & NUTRIENT LEVELS ON LYD PIG CARCASS & PRIMAL CUTS WEIGHTS MEASURED BY VCS2000	Youngho Lim, Yunhwan Park, Sanghun Park, Gyutae Park, Sehyuk Oh, Nayoung Choi, Kwantae Kim, Jongtae Seo and Jungseok Choi
22 August, Tue.	67	8. Innovation in meat processing	P28	VOLATILE COMPOUNDS PROFILE IN AGED BEEF USING LIPIDIC SOURCES COATINGS	Renata T. Nassu, Vanessa C. Francisco, Jonatã H.R. Souza and Sérgio B. Pflanze
22 August, Tue.	68	8. Innovation in meat processing	P29	EFFECTS OF DRONE PUPAE (APIS MELLIFERA L.) POWDER ON STORAGE AND ANTIOXIDANT STABILITY OF PORK PATTIES DURING COLD STORAGE	Nayoung Choi, Gyutae Park, Yunhwan Park, Sehyuk Oh, Youngho Lim, Sanghun Park, Kisu Ahn and Jungseok Choi
22 August, Tue.	69	8. Innovation in meat processing	P38	EFFECT OF PLASMA-ACTIVATED GALLIC-LACTIC ACID ON THE BIOLOGICAL AND PHYSICO-CHEMICAL TRAITS OF CHICKEN DURING STORAGE	Azfar Ismail, Hye-Jin Kim, Hag Ju Lee, S. Anand Kumar, Dongbin Park and Cheorun Jo
22 August, Tue.	70	8. Innovation in meat processing	P41	MOISTURE ABSORBERS AND MECHANICAL TENDERIZATION FOR AGED BEEF PRODUCTION	Ana Paula Moraes De Paula, Daniel Piau Candido, Jonatã H Souza-Rezende and Sergio Pflanze
22 August, Tue.	71	8. Innovation in meat processing	P50	CLASSIFICATION OF PORK NECK BASED ON THE PH THROUGH VIS-NIR HYPERSPECTRAL IMAGE ANALYSIS	Kyung Jo, Seonmin Lee, Seul-Ki-Chan Jeong and Samooel Jung

22 August, Tue.	72	8. Innovation in meat processing	P51	PREDICTION OF FREEZING TEMPERATURES AND STORAGE PERIOD OF PORK LOIN USING VIS-NIR HYPERSPECTRAL IMAGE ANALYSIS	Seul-Ki-Chan Jeong, Kyung Jo, Seonmin Lee and Samooel Jung
22 August, Tue.	73	8. Innovation in meat processing	P58	ASSESSING THE WATER DYNAMIC OF AGED BEEF BY TD-NMR RELAXOMETRY	Nara C�nsolo, Ana Paula Paula, Eduardo Santos, Luiz Colnago, Tiago Moraes, Renata Nassu and Sergio Pflanzer
22 August, Tue.	74	8. Innovation in meat processing	P59	WATER DYNAMIC OF AGED BEEF INVESTIGATED THROUGH TD-NMR AND MULTIVARIATE APPROACHES	Nara C�nsolo, Ana Paula Moraes De Paula, Beatriz Foz, Luiz Colnago, Tiago Moraes, Renata Nassu, Poliana Santos and Sergio Pflanzer
22 August, Tue.	75	8. Innovation in meat processing	P73	RESPONSE SURFACE MODELLING OF DRIED CHARD AND BLACK CURRANT ON CIE-A*, NOMB, AND MDA IN A REFRIGERATED COMMINUTED MEAT MODEL	Guadalupe Lavado, Luis Ladero, Ver�nica Hermoso, Irene Barroso, Enrique Riaguas, M. Carmen Vidal-Arag�n and Ramon Cava
22 August, Tue.	76	8. Innovation in meat processing	P74	ANTIOXIDANT EFFECT OF POMEGRANATE PEEL AND ACORN CUPULE EXTRACTS DURING IN VITRO DIGESTION OF UNCURED DRY SAUSAGES	Guadalupe Lavado and Ramon Cava
22 August, Tue.	77	8. Innovation in meat processing	P75	BUTTER-AGED AND OTHER FAT COATINGS TO AGE MEAT	Jonat� H. Rezende-De-Souza, Kathelen L. C. R. Jacinto, Isaac L. Vieira, Gabriela L. Oliveira, Dyana C. Lima and S�rgio B. Pflanzer
22 August, Tue.	78	8. Innovation in meat processing	P83	UNDERSTANDING CONSUMER FEARS ABOUT THE USE OF IRRADIATION OF MEAT PRODUCTS	Isabela Rodrigues, Manoela Pires, Julliane Barros, Yana Rocha, Danielle Magalh�es and Marco Antonio Trindade
22 August, Tue.	79	8. Innovation in meat processing	P87	COMPARATIVE STUDIES OF PILOT PLANT AND INDUSTRIAL TRAILS ON THE ADDITION OF RE-FED MEAT ON QUALITY IN HAMBURGER	Jochen Weiss, Kurt Herrmann and Lisa Berger
22 August, Tue.	80	8. Innovation in meat processing	P91	MECHANICAL AND STRUCTURAL CHARACTERIZATION OF INDUSTRIAL GROUND BEEF AND HAMBURGER PROCESSING LINE	Lisa M. Berger, Kurt Herrmann, Monika Gibis and Jochen Weiss
22 August, Tue.	81	8. Innovation in meat processing	P94	DRIVERS AND BARRIERS OF BLOCKCHAIN USE IN THE DUTCH PORK MEAT SUPPLY CHAIN	Linh Pham, Sara Erasmus and Lars Esbjerg
22 August, Tue.	82	8. Innovation in meat processing	P98	THE VALUE OF OPTIMISATION IN THE ALLOCATION OF BEEF CARCASSES TO FABRICATION PLANS: A TEST CASE	Farrah Preston, Guangsong Wang, David Rutley, Chris Smith, Daniel Meehan, Sean Miller and Wayne Pitchford
22 August, Tue.	83	8. Innovation in meat processing	P103	EFFECT OF THREE DIFFERENT FRUIT EXTRACTS AS NATURAL ANTIOXIDANTS ON TBARS AND LACTIC ACID BACTERIA IN FERMENTED SAUSAGE	Jo�o Marcos Dos Santos, Jenifer M.M. Henck, Eduardo Ign�cio, Larissa T. Carvalho and andrea Carla Da Silva Barretto
22 August, Tue.	84	8. Innovation in meat processing	P484	EVALUATING THE BEEF EATING QUALITY FROM ZEBU CATTLE AT DIFFERENT AGING TIMES USING BRAZILIAN CONSUMERS	Amanda Gobeti Barro, Marcelo Coutinho, Gregori Rovadoscki, Guilherme Agostinis Ferreira, Natalia Nami Ogawa, Daniela Kaizer Terto and Ana Maria Bridi
22 August, Tue.	85	8. Innovation in meat processing	P486	THE EFFECTS OF TRANSGLUTAMINASE ON TEXTURE AND SENSORY PROPERTIES OF SOY AND RICE-BASED HYBRID SAUSAGES	Mirian Dos Santos, Wanessa Oliveira Ribeiro, Jamille Sousa Ribeiro and Marise A. Rodrigues Pollonio
22 August, Tue.	86	8. Innovation in meat processing	P498	EVALUATION OF RHEOLOGICAL PROPERTIES OF PORK MYOFIBRILLAR PROTEIN GEL AND PRODUCT QUALITY OF LOW-FAT MODEL SAUSAGES ADDED WITH RHYNCHOSIA NULUBILIS POWDER WITH DIFFERENT DRYING METHODS AND EXTRACTED PROTEIN	Min Jae Kim and Koo Bok Chin
22 August, Tue.	87	8. Innovation in meat processing	P499	QUALITY CHARACTERISTICS OF CHICKEN SAUSAGE CONTAINING PSYLLIUM HUSK POWDER AND ITS APPLICATION TO IN VITRO DIGESTION MODEL	Ji Seon Choi and Koo Bok Chin

22 August, Tue.	88	8. Innovation in meat processing	P500	SHELF-LIFE ASSESSMENT OF A POULTRY AND PORK-BASED SEMI-DRIED FERMENTED AND SMOKED SAUSAGE TREATED BY HIGH HYDROSTATIC PRESSURE	Ana F. Borges, Luís Patarata, Luis T. Gama, Cristina M. Alfaia, Maria J. Fernandes, Maria H. Fernandes and Maria J. Fraqueza
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POSTER PRESENTATIONS 22nd August 2023 – FLOOR 2

DAY	PANEL NR.	SESSION	POSTER ID	TITLE	AUTHORS
22 August, Tue.	94	8. Innovation in meat processing	P104	VIABILITY OF THE APPLICATION OF POTENTIAL PROBIOTIC LACTOBACILLUS CASEI IN SALAMI	Marcello L. Bertuci, Carlos A. Alves-Junior, Camila V. Bis-Souza and Andrea Carla Da Silva Barretto
22 August, Tue.	95	8. Innovation in meat processing	P106	MEDIUM VOLTAGE ELECTRICAL STIMULATION AS A TOOL TO IMPROVE NELORE BEEF QUALITY	Daniela Vasco, Mariane Beline, Camylla Monteiro, Alessandra Rosa, Luiza Andrade, Ana Julia Hayashida, Enzo Ribeiro, Patricia Ramos, David Gerrard and Saulo Silva
22 August, Tue.	96	8. Innovation in meat processing	P114	MODELLING SOME QUALITY PARAMETERS BY USING RSM OF BEEF GELS WITH DIFFERENT HIGH PRESSURE PROCESSING CONDITIONS AND SALT ADDITIONS	Gamze Okur, Satomi Tsutsuura and Tadayuki Nishiumi
22 August, Tue.	97	8. Innovation in meat processing	P118	THE EFFECT OF FUNGAL BIOSTARTER ON MIOFIBRYLLAR PROTEIN STATUS AND STABILITY OF DRY AGED BEEF	Wiesław Przybylski, Natalia Kasałka-Czarna, Magdalena Montowska, Danuta Jaworska, Piotr Sałek, Jakub Nowak, Magdalena Płecha, Grzegorz Ostrowski, Krzysztof Sawicki and Julia Pawłowska
22 August, Tue.	98	8. Innovation in meat processing	P120	IMPACT OF BIOSTARTER APPLICATION ON VOLATILE COMPOUNDS AND SENSORY QUALITY OF DRY AGED BEEF	Danuta Jaworska, Julia Pawłowska, Magdalena Płecha, Grzegorz Ostrowski, Dorota Derewiaka, Piotr Sałek, Krzysztof Sawicki, Mateusz Barczak and Wiesław Przybylski
22 August, Tue.	99	8. Innovation in meat processing	P131	EXTENDED DRY AGING OF BEEF IN FRENCH BUTCHER SHOPS	Isabelle Legrand, Paul Tribot Laspière and Pierre Ledormand
22 August, Tue.	100	8. Innovation in meat processing	P137	HYBRID BOLOGNA: INNOVATIVE USE OF PLANT-BASED EMULSION GELS AS A HEALTHIER ALTERNATIVE TO PORK FAT.	Fatemeh Keivaninahr, Supratim Ghosh and Phyllis Shand
22 August, Tue.	101	8. Innovation in meat processing	P140	SOUS VIDE COOKING IMPROVED THE PHYSICO-CHEMICAL PARAMETERS OF HOT-BONED BOVINE SEMIMEMBRANOSUS MUSCLE	Baochen Xu, Qingwei Zhang, Yimin Zhang and Rongrong Liang
22 August, Tue.	102	8. Innovation in meat processing	P143	THE CONFINEMENT ODOUR OF THAWED LAMB RACKS, FROZEN AFTER AN INITIAL AGEING PERIOD OF UP TO 3 WEEKS	Benjamin Holman and Emma Lynch
22 August, Tue.	103	8. Innovation in meat processing	P147	EFFECT OF CINNAMON POWDER ON FLAVOR IMPROVEMENT OF FRIED KOREAN NATIVE CHICKEN	Yousung Jung, Dong-Jin Shin, Soomin Oh, Dongwook Kim, Anneke, Ki-Chang Nam, Cheorun Jo, Jun-Heon Lee, Hyo-Jun Choo and Aera Jang
22 August, Tue.	104	8. Innovation in meat processing	P151	PREDICTION OF INTRAMUSCULAR FAT OF LAMB LOINS EARLY POSTMORTEM IN-SITU	Stephanie Fowler, Stephen Morris, Suzanne Mortimer and David Hopkins
22 August, Tue.	105	8. Innovation in meat processing	P154	EFFECT OF ADDITION OF MILLET GRAIN-IMMOBILISED PROBIOTIC ON OXIDATION AND VOLATILE PROFILE OF DRY-FERMENTED SAUSAGE	Renata Macedo, Marilia Karwowski, Caroline Cavalari and Bruno Silva
22 August, Tue.	106	8. Innovation in meat processing	P156	IMPROVEMENT OF ZINC-PROTOPORPHYRIN FORMATION YIELD AND ITS SOLUBILITY IN PORCINE LIVERS BY ADDING ZN ACETATE AND HEMOGLOBIN	Ricard Bou, Afra Morera and Elena Sagner
22 August, Tue.	107	8. Innovation in meat processing	P157	SMART NIRS DISCRIMINATION OF FREEZE-DRIED VEGAN AND MEAT BURGERS	Giorgio Masoero, Khalil Abid, Sabah Mabrouki, Sara Glorio Patrucco, Sonia Tassone and Salvatore Barbera
22 August, Tue.	108	8. Innovation in meat processing	P158	TEXTURE PROFILE ANALYSIS IN COOKED BURGER AS IT IS OR AFTER HOMOGENISATION	Sabah Mabrouki, Salvatore Barbera, Alberto Brugiapaglia, Peter Dekker, Lisette Steenhorst-Slikkerveer, Filip Oosterlink, Sara

				WITH THE BACK EXTRUSION TEST	Glorio Patrucco, Sonia Tassone and Khalil Abid
22 August, Tue.	109	8. Innovation in meat processing	P161	EFFECT OF LOW-TEMPERATURE PRE-COOKING ON CONSUMER LIKING OF BEEF LOIN STEAKS	Carolina E. Realini, Enrique Pavan, Renyu Zhang, Arvind K. Subbaraj and Santanu Deb-Choudhury
22 August, Tue.	110	8. Innovation in meat processing	P162	EFFECT OF SOUS VIDE ON THE QUALITY CHARACTERISTIC OF HORSE MEAT	Sangrok Lee, Hee-Jeong Lee, Dongwook Kim, Dong-Jin Shin and Aera Jang
22 August, Tue.	111	8. Innovation in meat processing	P167	EFFECTS OF CALCIUM ACETATE ON PROTEOLYSIS AND TENDERIZATION OF SPENT DUCK MEAT	Ya-Shiou Chang
22 August, Tue.	112	8. Innovation in meat processing	P171	OXIDATIVE STABILITY OF MINCED PORK TREATED WITH COFFEE SILVERSKIN FERMENTED WITH PLEUROTUS PULMONARIUS MYCELIUM	Armida Sánchez Escalante, Stephany C. Terán Rivera, Brisa Del Mar Torres-Martínez, Nelson Huerta-Leidenz, Félix J. Ibarra-Arias, Gastón R. Torrescano-Urrutia and Rey D. Vargas-Sánchez
22 August, Tue.	113	8. Innovation in meat processing	P172	USE OF PLEUROTUS GENUS ETHANOL EXTRACTS AS ANTIOXIDANT ADDITIVES FOR MINCED PORK	Armida Sánchez Escalante, Brisa Del Mar Torres-Martínez, Rey D. Vargas-Sánchez, Nelson Huerta-Leidenz, Félix J. Ibarra-Arias and Gastón R. Torrescano-Urrutia
22 August, Tue.	114	8. Innovation in meat processing	P173	COFFEE SILVERSKIN EXTRACT ENHANCES THE ANTIOXIDANT STATUS OF MINCED PORK	Gastón R. Torrescano Urrutia, Rey D. Vargas-Sánchez, Brisa Del Mar Torres-Martínez, Nelson Huerta-Leidenz and Armida Sánchez Escalante
22 August, Tue.	115	8. Innovation in meat processing	P174	POLYPHENOL CONTENT AND ANTIMICROBIAL ACTIVITY OF PLEUROTUS PULMONARIUS MYCELIUM ON MEAT HOMOGENATES	Gastón R. Torrescano Urrutia, Rey D. Vargas-Sánchez, Brisa Del Mar Torres-Martínez, Armida Sánchez Escalante, Nelson Huerta-Leidenz and Félix J. Ibarra-Arias
22 August, Tue.	116	8. Innovation in meat processing	P177	CONCENTRATION-DEPENDENT EFFECT OF EUGENOL ON PORCINE MYOFIBRILLAR PROTEIN GEL FORMATION	Hongsheng Chen, Deyin Pan, Jinming Ma, Jingjing Diao, Rongan Cao and Youling L. Xiong
22 August, Tue.	117	8. Innovation in meat processing	P180	THE VALUE OF PRECISE DEXA CUT WEIGHT PREDICTIONS IN OPTIMISED LAMB PROCESSING	Honor Calnan, Clair Alston-Knox, Guangsong Wang and Graham Gardner
22 August, Tue.	118	8. Innovation in meat processing	P182	EFFECTS OF LOW-TEMPERATURE LONG-TIME COOKING METHOD ON PEKIN DUCK FILLET	Ya-Shiou Chang
22 August, Tue.	119	8. Innovation in meat processing	P186	CONTROL OF LIPID OXIDATION WITH ANTIOXIDANTS DURING FROZEN PORK FAT TRIM SHELF LIFE	Rebecca Stayner, Elizabeth Boyle, Travis O'Quinn, Lauren Sammel and Justin Kastner
22 August, Tue.	120	8. Innovation in meat processing	P190	CALIBRATION ROBUSTNESS IMPROVEMENTS FOR THE EARLY PREDICTION OF THE PH24 OF PORK WITH RAMAN SPECTROSCOPY	Antoine Vautier, Aurélie Promeyrat, Thierry Lhommeau, Eric Gault and Heinar Schmidt
22 August, Tue.	121	8. Innovation in meat processing	P191	THE IMPACT OF ROSE HIP EXTRACT ON THE VITAMIN AND MINERAL COMPOSITION OF HORSE MEAT SAUSAGES	Kenenbay Gulmira, Urishbay Chomanov and Nurzhan Tultabayev
22 August, Tue.	122	8. Innovation in meat processing	P192	NEAR INFRARED SPECTROSCOPY (NIR) TO DISCRIMINATE MEAT OF LINSEED-FED RABBITS	Sebastiana Failla, Michela Contò, Giulia Francesca Cifuni, Alessandro Dal Bosco, Bayrem Jemmali, Sayed Abdel-Kafy, Stella Agradi and Gabriele Brecchia
22 August, Tue.	123	8. Innovation in meat processing	P193	MEAT BASED FUNCTIONAL FOOD - VARIABILITY OF THE GLYCATION REACTION IN GELATIN	Stephane Portanguen, Charlotte Dumoulin, Maia Meurillon, Anne Duconseille, Jason Sicard, Pierre-Sylvain Mirade, Thierry Sayd, Christophe Chambon, Laetitia Théron and Thierry Astruc
22 August, Tue.	124	8. Innovation in meat processing	P197	COMBINATION OF ULTRASOUND TREATMENT AND STARTER CULTURE FOR IMPROVING THE QUALITY OF BEEF JERKY	Yingying Hu, Huiping Wang, Baohua Kong and Qian Chen
22 August, Tue.	125	8. Innovation in meat processing	P200	COMPARATIVE EFFECTS OF MICRO VS. NANO FILLER EMULSIONS ON TEXTURAL PROPERTIES OF	Jiseon Lee, Mi-Jung Choi and Youling Xiong

				MYOFIBRILLAR PROTEIN COMPOSITE GELS	
22 August, Tue.	126	8. Innovation in meat processing	P201	CO-INOCULATION OF DEBARYOMYCES HANSENI AND LACTIC ACID BACTERIA: A STRATEGY TO IMPROVE THE TASTE AND ODOUR PROFILES OF DRY SAUSAGES	Rongxin Wen, Qian Chen, Jiawang Wang and Baohua Kong
22 August, Tue.	127	8. Innovation in meat processing	P207	EFFECT OF FREEZING METHOD ON MEAT QUALITY OF BEEF CATTLE	Severino Segato, Lisa Maccatrozzo, Marco Patrino, Elisabetta Garbin, Sara Khazzar, Lorenzo Serva, Sandro Tenti, Giulia Righetti, Giorgia Riuzzi, Barbara Contiero, Massimo Mirisola, Giovanni Antonio Longo and Claudio Zilio
22 August, Tue.	128	8. Innovation in meat processing	P243	EFFECT OF ADDITION OF SUNFLOWER AND MAIZE CROP RESIDUE EXTRACT ON PHYSICOCHEMICAL AND MICROBIAL PROPERTIES OF PORK LIVER PÂTÉ	Milica Glišić, Marija Bošković Cabrol, Nikola Čobanović, Stevan Samardžić, Milan Baltić and Zoran Maksimović
22 August, Tue.	129	8. Innovation in meat processing	P252	HEME PROTEIN AND FREE IONIC IRON INFLUENCE THE ODOUR-ACTIVE VOLATILES AND ODOUR OF COOKED BEEF	Zhenzhao Li, Damian Frank, Minh Ha, Melindee Hastie and Robyn Warner
22 August, Tue.	130	8. Innovation in meat processing	P253	EFFECTS OF HIGH-INTENSITY ULTRASOUND TREATMENT UNDER HIGH PRESSURE IN COLD WATER ON CATHEPSIN ACTIVITY AND TENDERNESS OF HANWOO BEEF LOIN DURING COLD STORAGE	Yu-Min Son, Eun-Yeong Lee, Young-Hwa Hwang, Jeong-Keun Seo, Chul-Beom Kim, Jae-Ha Choi and Seon-Tea Joo
22 August, Tue.	131	8. Innovation in meat processing	P257	DEVELOPMENT OF SIMPLIFICATION BEEF CHEMICAL COMPONENT PREDICTION MODEL USING THE BAND SELECTION METHOD	Juntae Kim and Byoung-Kwan Cho
22 August, Tue.	132	8. Innovation in meat processing	P266	THE EFFECT OF ELECTROSTATIC FIELD ASSISTED CONTROLLED FREEZING POINT STORAGE ON THE FRESHNESS OF BEEF	Yuqian Xu, Chengli Hou, Xin Li, Li Chen, Zhenyu Wang, Xiaochun Zheng and Dequan Zhang
22 August, Tue.	133	8. Innovation in meat processing	P273	EFFECT OF TUMBLING AND ANTIOXIDANT MARINATING ON THE TENDERNESS AND NUTRITIONAL QUALITIES OF INTERMEDIATE TENDERNESS BEEF CUTS FROM GRASS-FED CROSSBREDS	Konan Charles Aimeric N'Gatta, Alain Kondjoyan, Raphael Favier, Arnaud Cougoul, Dominique Gruffat and Perre-Sylvain Mirade
22 August, Tue.	134	8. Innovation in meat processing	P281	NO-SYNTASE ACTIVITY DEPENDING ON INCUBATION CONDITION AND ITS EFFECT ON MEAT COLOUR PARAMETERS	Marzena Zając and Krzysztof Zając
22 August, Tue.	135	8. Innovation in meat processing	P298	FRENCH CONSUMER EVALUATION OF EATING QUALITY OF LIMOUSINE BEEF	Kombolo Moise, Legrand Isabelle, Liu Jingjing, Noel Faustine, Faure Pascal, Thoumy Laure, Pethick David and Hocquette Jean-François
22 August, Tue.	136	8. Innovation in meat processing	P301	ANTIOXIDANT ACTIVITY OF SODIUM ALGINATE FILMS WITH PLANT EXTRACTS OBTAINED BY ULTRASOUND-ASSISTED EXTRACTION FOR MEAT PRESERVATION	Márcio Moura-Alves, José António Silva, Alexandra Esteves and Cristina Saraiva
22 August, Tue.	137	8. Innovation in meat processing	P304	VARIABILITY IN NEAR INFRARED SPECTRA OF FRESH AND FROZEN-THAWED BOVINE CARCASS TISSUES	Jyoti P. Mishra, Alessandro Ferragina, Stephen Hegarty and Ruth M. Hamill
22 August, Tue.	138	8. Innovation in meat processing	P306	UTILIZATION OF PROSUR PRSPHR AS A PHOSPHATE REPLACER IN INJECTED AND TUMBLED MARINATED CHICKEN	Sarah Johnson, Devon Jackson, Han-Seok Seo, Christine Alvarado and Casey Owens
22 August, Tue.	139	8. Innovation in meat processing	P316	EVALUATED THE IMPACTS OF APPLYING ELECTROSTATIC FIELD DURING THAWING ON FROZEN BEEF SHELF-LIFE AND QUALITY	Grace Corrette, Haley Jeneske, Linnea Rimmer, Larissa Koulicoff, Morgan Zumbaugh, Scott Eilert, Bret Flanders and Michael Chao

22 August, Tue.	140	8. Innovation in meat processing	P317	EVALUATING THE EFFECT OF ACCELERATED AGING AT DIFFERENT TEMPERATURE AND TIME POINTS ON YIELD, SENSORY CHARACTERISTICS AND SHELF-STABILITY ON LOWER QUALITY BEEF CUTS	Haley Jeneske, Colin Chun, Larissa Koulicoff, Grace Corrette, Sara Hene, Hope Aufdemberge, Jessie Vipham, Travis O'Quinn, Morgan Zumbaugh and Michael Chao
22 August, Tue.	141	8. Innovation in meat processing	P318	YIELD GRADE RULER APPROACH FOR GRADING OF VEAL CARCASSES	Marcel Marcoux, Catherine Thibault, Nuria Prieto, Sophie Zawadski, Haley Scott and Óscar López-Campos
22 August, Tue.	142	8. Innovation in meat processing	P319	IMPACT OF DIFFERENT ELECTRICAL STIMULATION SYSTEMS ON BEEF QUALITY AND PALATABILITY: CONSTANT CURRENT VERSUS CONSTANT VOLTAGE	Nuria Prieto, Brady Chabot, Patricia L.A. Leighton, Haley Scott, Sophie Zawadski and Oscar Lopez-Campos
22 August, Tue.	143	8. Innovation in meat processing	P321	IMPROVING MEAT TENDERNESS USING EXOGENOUS PROCESSES: INSIGHT OF METHOD'S EFFECTIVENESS	Rosaria Maria Teresa Marino, Antonella della Malva, Mariangela Caroprese, Teresa De Pilli, Agostino Sevi, Marzia Albenzio
22 August, Tue.	144	8. Innovation in meat processing	P324	TOWARDS MORE SUSTAINABLE MEAT PRODUCTS: A CO-CREATION APPROACH WITH CONSUMERS	Marina Domenici, Lapo Pierguidi, Sara Spinelli, Caterina Dinnella and Erminio Monteleone
22 August, Tue.	145	8. Innovation in meat processing	P329	DOES TRIMMING EXTERNAL FAT BEFORE COOKING AFFECT PALATABILITY AND CALORIE CONTENT OF BEEF RIBEYE STEAKS?	Patricia L.A. Leighton, Oscar López-Campos, Sophie Zawadski, Rhona Thacker, Bryden Schmidt, Haley R. Scott, Lacey Hudson and Nuria Prieto
22 August, Tue.	146	8. Innovation in meat processing	P332	DOES THE CARCASS GRADING SITE AFFECT MARBLING SCORE AND PREDICTIONS OF EATING QUALITY IN LATE-MATURING BEEF CATTLE?	Matteo Santinello, Massimo De Marchi, Nicola Rampado, Jean-François Hocquette, Dave Pethick and Mauro Penasa
22 August, Tue.	147	8. Innovation in meat processing	P337	ENHANCED WATER SOLUBILITY OF MYOFIBRILLAR PROTEIN THROUGH DISRUPTION AND INHIBITION OF MYOSIN ASSEMBLY BY ULTRASOUND COMBINED WITH POLYPHENOL MODIFICATION	Chao Zhang, Haotian Liu and Baohua Kong
22 August, Tue.	148	8. Innovation in meat processing	P347	EFFECT OF PROBIOTIC BACILLUS CEREUS DM423 ON THE FLAVOR FORMATION OF FERMENTED SAUSAGE	Kai Shan and Chunbao Li
22 August, Tue.	149	8. Innovation in meat processing	P349	GLOBAL BEEF EATING QUALITY COLLABORATIVE PLATFORM AS AN INNOVATION FOR THE MEAT INDUSTRY	Rod Polkinghorne, Alix Neveu, Holly Cuthbertson, Ray Watson and Jerzy Wierzbicki
22 August, Tue.	150	8. Innovation in meat processing	P350	MICROWAVING MEAT: ITS EFFECT ON MEAT QUALITY, PROTEIN STRUCTURE AND IN VITRO DIGESTIBILITY	Mariero Gawat, Lovedeep Kaur, Mike Boland, Jaspreet Singh and Jim Chen
22 August, Tue.	151	8. Innovation in meat processing	P358	BEESWAX COATING IMPROVES THE HYDROPHOBICITY AND SUSTAINABILITY OF SODIUM ALGINATE CELLULOSE NANOCRYSTAL/ANTHOCYANIN INDICATOR FILM	Shuo Shi, Haijing Li and Xiufang Xia
22 August, Tue.	152	8. Innovation in meat processing	P363	EFFECTS OF CITRUS FIBER ON TEXTURE PROPERTIES OF CHICKEN NUGGET BATTER MADE WITH WOODEN BREAST	Muhammad Nawaz, Brian Bowker, Jonathan Mcdonald, Harshavardhan Thippareddi and Alexander Stelzleni
22 August, Tue.	153	8. Innovation in meat processing	P366	QUALITY EFFECTS OF BOK CHOY JUICE ON MARINATED PORK CHOPS	Jeng-Hung Liu, Su-Jung Hsu, Yu-Rong Su, Mu-Hua Lai, Shu-Yin Wang, Chi-Sheng Chang, Rodrigo Tarté and Ya-Shiou Chang
22 August, Tue.	154	8. Innovation in meat processing	P369	IMPACT OF PEF TREATMENT ON THE PROTEIN OXIDATIVE STABILITY OF WET AND DRY AGED VENISON	Tanyaradzwa E. Mungure, Mustafa M. Farouk, Alan Carne, Maryann Staincliffe, Ian Stewart, Timothy Jowett and Alaa El-Din Bekhit
22 August, Tue.	155	8. Innovation in meat processing	P372	TERMINOLOGIES RELATED TO BEEF EATING QUALITY FROM EXISTING DATABASES	Amanda Gobeti Barro, Kizkitza Insausti, Moise Kombolo, Marie-Pierre Ellies-Oury and Jean François Hocquette
22 August, Tue.	156	8. Innovation in meat processing	P385	BEEF ENHANCEMENT WITH PROTEIN HYDROLYSATE IMPROVES TENDERNESS AND REDUCES THAW-LOSS	Rune Rødbotten, Josefine Skaret, Øydis Ueland, Anne Rieder, Gard Karlsnes and Paula Varela

22 August, Tue.	157	8. Innovation in meat processing	P386	DRIP LOSS AND MICROSTRUCTURAL CHANGES BY THAWING FROZEN PORK UNDER DIFFERENT CONDITIONS	Won-Ho Hong, Dong-Seuk Kang, Chang-Hee Cho and Jiyeon Chun
22 August, Tue.	158	8. Innovation in meat processing	P392	COLOUR DEVELOPMENT AND RESIDUAL NITRITE IN RESTRUCTURED HAM FORMULATED WITH VARYING CONCENTRATIONS OF SODIUM NITRITE OR NATPRE T-10	Rachel Crowley, Sarah Bludau and Rodrigo Tarté
22 August, Tue.	159	8. Innovation in meat processing	P401	CHARACTERIZATION OF DRY AGEING BAG SERPENTINA CHEVON: PROCESS YIELD AND CHEMICAL AND PHYSICAL PARAMETERS	Menalda andré, Teresa Matos, Catarina Prista, Vítor Alves, andre Almeida, Luísa Martins, Miguel Mourato, Mariana Mota, Rui Bessa and Susana Alves
22 August, Tue.	160	8. Innovation in meat processing	P415	ACCREDITATION OF DUAL ENERGY X-RAY ABSORPTIOMETRY CARCASS FAT % PREDICTION AS A TRADABLE TRAIT IN THE AUSTRALIAN SHEEP MEAT INDUSTRY	Stephen Connaughton, andrew Williams, Katherine Mata and Graham Gardner
22 August, Tue.	161	8. Innovation in meat processing	P424	PREDICTION OF INTRAMUSCULAR FAT CONTENT IN BEEF RIBEYE QUARTERED AT 5TH-6TH RIB USING A HAND-HELD CAMERA SOLUTION	Fie Følbæk Drachmann, Mette Christensen, anders Fogh and Margrethe Therkildsen
22 August, Tue.	162	8. Innovation in meat processing	P427	MODIFICATION OF RONGEY'S METHODOLOGY FOR ASSESSING THE STABILITY OF MEAT BATTERS	Sarah Bludau, Rachel Crowley and Rodrigo Tarté
22 August, Tue.	163	8. Innovation in meat processing	P430	RESPONSE SURFACE METHODOLOGY OPTIMIZATION OF NUT SHELL PHENOLIC COMPOUNDS USING ULTRASOUND-ASSISTED EXTRACTION	Maria Ciríaco, Luís Patarata and Cristina Saraiva
22 August, Tue.	164	8. Innovation in meat processing	P433	KOMBUCHA TEA EXTRACT AND ULTRASOUND ON QUALITY ATTRIBUTES OF MARINATED BEEF	Hilal Sena Yıldırım, Pınar Kadioğlu Şentürk, İlayda İşleyen and Kezban Candoğan
22 August, Tue.	165	8. Innovation in meat processing	P434	APPLICATIONS OF THE MUCOR FLAVUS SP. BIOSTARTER SHORTENS THE TIME OF DRY AGING OF BEEF	Piotr Sałek, Wiesław Przybylski, Danuta Jaworska, Julia Pawłowska, Magdalena Płecha, Grzegorz Ostrowski, Mateusz Barczak and Krzysztof Sawicki
22 August, Tue.	166	8. Innovation in meat processing	P450	IMPACT OF DELAYED CARCASS PROCESSING ON BROILER BREAST MEAT QUALITY	Brian Bowker, Hong Zhuang, Richard Buhr, Brian Kiepper, Wayne Daley and Alexander Samoylov
22 August, Tue.	167	8. Innovation in meat processing	P464	MONOFILM: ECO CONCEPTION: TOWARDS THE RECYCLING OF SEALED PET TRAYS	Arnaud Bozec
22 August, Tue.	168	8. Innovation in meat processing	P467	HOW PORK CUTS IMPROVE DURING WET OR DRY AGING?	Núria Panella-Riera, Cristina Zomeño, Irene Nogué-Serra, Gerard Masferrer and Maria Font-I-Furnols
22 August, Tue.	169	8. Innovation in meat processing	P468	ASSESSING CARCASS QUALITY IN LAMBS BY USING 3D X-RAY MEASUREMENTS, A PILOT STUDY	Katarina Segerkvist, Gun Bernes, Lars Hansson, anders Karlsson, Åse Lundh and Mårten Hetta
22 August, Tue.	170	8. Innovation in meat processing	P476	EFFECT OF REHEATING METHODS ON PHYSICOCHEMICAL AND SENSORY PROPERTIES OF PRECOOKED TAIWANESE EMULSIFIED MEATBALLS (KUNG-WAN)	Ya-Shiou Chang, Jeng-Hung Liu, Rodrigo Tarté, Yi-Wen Chen, Su-Jung Hsu and Ding-Wei Chen
22 August, Tue.	171	8. Innovation in meat processing	P481	A STRATEGY TO ELIMINATE THE USE OF CHEMICAL ANTIOXIDANTS FOR FERMENTED SAUSAGES PRODUCTION	Michela Pellegrini, Giuseppe Comi and Lucilla Iacumin

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DAY	PANEL NR.	SESSION	POSTER ID	TITLE	AUTHORS
24 August, Thu.	1	7. Traditional meat products	P19	EFFECT OF INTENSIVE FEEDING DURATION ON KAROO LAMB SENSORY QUALITY	Jarryd Boden, Jeannine Marais, Louw Hoffman and Phillip Strydom
24 August, Thu.	2	7. Traditional meat products	P25	QUALITY AND STORAGE CHARACTERISTICS OF CHICKEN PATTIES WITH ROBINIA PSEUDOACACIA HONEY	Sehyuk Oh, Gyutae Park, Yunhwan Park, Sanghun Park, Nayoung Choi, Youngho Lim, Taeyeon Moon and Jungseok Choi
24 August, Thu.	3	7. Traditional meat products	P49	CONSUMER PURCHASE INTENT AND WILLINGNESS TO PAY FOR COW BLOOD SAUSAGES IN SOUTH AFRICA	Ennet Moholisa, Kealeboga Mosimanyana, Lizelle Rheeders, Prudence Seema and Phillip Strydom
24 August, Thu.	4	7. Traditional meat products	P55	EFFECT OF SMOKE GENERATION ON PROFILE OF AROMA-ACTIVE COMPOUNDS IN BEECHWOOD SMOKE	Johannes Krell, Marina Rigling, Yanyan Zhang, Jochen Weiss and Monika Gibis
24 August, Thu.	5	7. Traditional meat products	P65	EFFECT OF FREEZE-DRIED KOREAN NATIVE CHINESE CHIVES (ALLIUM WAKEGI ARAKI) ADDITION TO THE FRIED CHICKEN MEAT	Sin-Young Park, Ji-Hyuk Kim, Hee-Bok Park, Kyu-Sang Lim and Hack-Youn Kim
24 August, Thu.	6	7. Traditional meat products	P108	REFORMULATING TRADITIONAL MEAT PRODUCTS: CHORIÇAS DE VINHAIS WITH GELLED EMULSION BASED ON CHIA OR HEMP OIL	Carmen Botella-Martínez, Manuel Viuda-Martos, Ana Isabel Leite, Sandra Rodrigues, Jose Angel Perez-Alvarez, Alfredo Teixeira and Juana Fernández-López
24 August, Thu.	7	7. Traditional meat products	P126	THE EXTRACTABILITY OF ZINC PROTOPORPHYRIN IX-MYOGLOBIN COMPLEX FROM PARMA HAM IS DEPENDENT ON THE PH	Haruka Abe, Toru Hayakawa, Haruto Kumura and Jun-Ichi Wakamatsu
24 August, Thu.	8	7. Traditional meat products	P146	COMPARISON OF TASTE COMPOUNDS OF CHICKEN BROTH MADE OF KOREAN NATIVE CHICKENS AND BROILER	Dong-Jin Shin, Yousung Jung, Dongwook Kim, Soomin Oh and Aera Jang
24 August, Thu.	9	7. Traditional meat products	P166	THE QUALITY OF LAMB MEAT THAT IS AGED FOR UP TO 20 WEEKS	Benjamin Holman and David Hopkins
24 August, Thu.	10	7. Traditional meat products	P184	FATTY ACID COMPOSITION OF SUBCUTANEOUS FAT DIFFERENTIATE IBERIAN HAM QUALITY CATEGORIES	Trinidad Perez-Palacios, Soledad Sánchez, Abraham Pajuelo and Teresa Antequera
24 August, Thu.	11	7. Traditional meat products	P185	1H NMR AND CHEMOMETRICS TO ANALYSE THE LIPID PROFILE OF MEAT FROM IBERIAN AND CELTIC PIGS	Trinidad Perez-Palacios, Jose Luis Ramiro, Ana María G. Neo, Carlos F. Marcos, Abraham Pajuelo and Teresa Antequera
24 August, Thu.	12	7. Traditional meat products	P198	COMPARISON OF THE QUALITY OF TRADITIONAL AND CONVENTIONAL DRY SAUSAGES COLLECTED FROM NORTHEAST CHINA	Huiping Wang, Xiang-Ao Li, Dongmei Zheng and Qian Chen
24 August, Thu.	13	7. Traditional meat products	P227	THE TRADITIONAL TASTE OF INNOVATION: THE EXAMPLE OF THE VENETO REGION	Giulia Cento, Alberto Zampiero, andrea Gazzetta, Luca Buffon, Stefano De Rui, Simone Belluco, Michela Favretti and Antonia Ricci
24 August, Thu.	14	7. Traditional meat products	P231	APPLICATION OF AUTOCHTHONOUS LACTIC ACID BACTERIA STRAINS FOR ITALIAN FERMENTED SAUSAGES INDUSTRIAL PRODUCTION	Federica Barbieri, Alberto Baños, Jose Manuel Garcia Madero, Rudy Magnai, Gabriele Gardini, Fausto Gardini, Chiara Montanari and Giulia Tabanelli
24 August, Thu.	15	7. Traditional meat products	P246	VARIATIONS IN CARBON AND NITROGEN ISOTOPE RATIO ASSOCIATED WITH DRY-CURED HAM LABEL	Anna Pinna, Rosaria Fragni, Roberta Virgili and Tania Toscani
24 August, Thu.	16	7. Traditional meat products	P251	EFFECTS OF WET-DRY CROSS-AGING (WDCA) ON MEAT QUALITY AND TASTE CHARACTERISTIC OF PORK LOIN	Eun-Yeong Lee, Yu-Min Son, Chan-Jin Kim, So-Hee Kim, Yeon-Hae Jung, Young-Hwa Hwang and Seon-Tea Joo
24 August, Thu.	17	7. Traditional meat products	P268	IMPACT OF ICE STRUCTURING PROTEIN ON MYOFIBRILLAR PROTEIN AGGREGATION BEHAVIOUR AND STRUCTURAL PROPERTY OF QUICK-FROZEN PATTY DURING FROZEN STORAGE	Fangfei Li, Xiufang Xia, Yihong Bao

24 August, Thu.	18	7. Traditional meat products	P296	INFLUENCE OF PIG FARM ON FERROCHELATASE ACTIVITY IN FRESH HAM AND ZINC PROTOPORPHYRIN IN MATURED HAMS	Roberta Virgili, Angela Faccioli, Cristina Schivazappa, Nicoletta Simoncini, Jacopo Vegni, Martina Zappaterra and Paolo Zambonelli
24 August, Thu.	19	7. Traditional meat products	P305	EFFECTS OF DIFFERENT MANAGEMENT AND DIETARY TREATMENTS OF PIGS ON PHYSICAL AND SENSORY ATTRIBUTES OF PDO VENETO DRY-CURED HAM	Diego Bottegal, Stefano Schiavon, Paolo Carnier and Luigi Gallo
24 August, Thu.	20	7. Traditional meat products	P307	THE IMPACT OF FREEZING/REFRIGERATING SUBPRIMALS AND/OR STEAKS ON QUALITY AND PALATABILITY CHARACTERISTICS	Shelley Curry, Ashley Arnold, Jeffrey Savell and Kerri Gehring
24 August, Thu.	21	7. Traditional meat products	P308	CONSUMER SENSORY PANEL RATINGS AND TEXTURE PROFILE ANALYSIS OF GROUND BEEF ACROSS UNITED STATES RETAIL ESTABLISHMENTS	Audrey De La Zerda, E. Paige Williams, Ayleen Gonzalez, Trent Schwartz, Ashley Arnold, Davey Griffin, Jeffrey Savell and Kerri Gehring
24 August, Thu.	22	7. Traditional meat products	P311	NATIONAL BEEF TENDERNESS SURVEY - 2022: ASSESSMENT OF WARNER-BRATZLER SHEAR FORCE AND CONSUMER PANEL EVALUATION	Mackenzie Chapman, Ayleen Gonzalez, E. Paige Williams, Trent Schwartz, Ashley Arnold, Davey Griffin, Rhonda Miller, Kerri Gehring and Jeffrey Savell
24 August, Thu.	23	7. Traditional meat products	P312	NATIONAL BEEF QUALITY AUDIT – 2022: IN-PLANT SURVEY OF BEEF CARCASS CHARACTERISTICS FROM FED STEERS AND HEIFERS	Jeffrey Savell, Trent Schwartz, Kerri Gehring, Sydni Borders, Thachary Mayer, Davey Griffin, Christopher Kerth, Keith Belk, Lilly Edwards-Callaway, Brad Morgan, Jarrett Douglas, Morgan Pfeiffer, Gretchen Mafi, Keayla Harr, Ty Lawrence, Travis Tennant, Loni Lucherk, Travis O'Quinn, Phil Bass, Lyda Garcia, Robert Maddock, Chad Carr, Dean Pringle, Keith Underwood, Bailey Harsh and Crystal Waters
24 August, Thu.	24	7. Traditional meat products	P320	EFFECT OF POMEGRANATE AND DATE PALM FRUIT COPRODUCTS AS POTENTIAL NEW INGREDIENTS UPON A DRY-CURED SAUSAGE: EFFECTS UPON INDUSTRIAL AND PHYSICOCHEMICAL PROPERTIES	Jose Angel Pérez-Alvarez, Lourdes Perez-Chabela, Jorge Luis Garrido-Cruz, Manuel Viuda-Martos, Nuria Muñoz-Tebar, Carmen María Botella-Martínez, Clara María Muñoz-Bas, Laura Candela-Salvador, Estrella Sayas-Barberá and Juana Fernández-López
24 August, Thu.	25	7. Traditional meat products	P357	LEVELS OF INVOLVEMENT OF SPANIARDS IN THE CONSUMPTION OF IBERIAN DRY-CURED HAM	Lary Souza, M ^a Teresa Benítez, Mario Estevez and Sonia Ventanas
24 August, Thu.	26	7. Traditional meat products	P382	COOKING TEMPERATURE INFLUENCES GOAT MEAT QUALITY	Archana Abhijith, Robyn Warner, Frank Dunshea, Brian Leury and Surinder Chauhan
24 August, Thu.	27	7. Traditional meat products	P398	THE EFFECT OF SOUS-VIDE GRILL COOK METHOD ON CONSUMER SENSORY SCORES FOR BEEF STEAKS	Peter Mcgilchrist, Garth Tarr, Rod Polkinghorne and Jarrod Lees
24 August, Thu.	28	7. Traditional meat products	P419	A CUT BY COOK EVALUATION OF MUTTON EATING QUALITY	Claire Payne, David Pethick, Fiona Anderson, Graham Gardner and Liselotte Pannier
24 August, Thu.	29	7. Traditional meat products	P422	EXPLORING BEEF MICROBIAL, PHYSICOCHEMICAL AND SENSORY TRAITS DURING DRY AGEING PROCESS	Ana Ribeiro, Kamila Soares, Irene Oliveira, Sonia Saraiva, Paula Teixeira, Cristina Saraiva and Maria Ciraco
24 August, Thu.	30	7. Traditional meat products	P438	EFFECT OF DIFFERENT COOKING METHODS ON FATTY ACID PROFILE OF PORK MEAT CUTS	Massimo Lucarini, Alessandra Durazzo, Paolo Gabrielli, Emanuela Camilli and Ginevra Lombardi Boccia
24 August, Thu.	31	7. Traditional meat products	P441	APPLICATION OF FOODX2 AND LANGUALTM CODING SYSTEMS: A CASE STUDY OF OSSOBUCO ALLA MILANESE	Niccolò Pilla, Paolo Gabrielli, Altero Aguzzi, Stefano Ferrari Nicoli, Emanuela Camilli, Ginevra Lombardi Boccia, Massimo Lucarini and Alessandra Durazzo

24 August, Thu.	32	7. Traditional meat products	P443	UNDERSTANDING THE SENSORY SPOILAGE OF ALHEIRA TREATED WITH HIGH HYDROSTATIC THROUGH A RATE ALL THAT APPLY TEST	Ana Borges, Maria Fraqueza and Luis Patarata
24 August, Thu.	33	7. Traditional meat products	P453	VARIATION IN NITRATE REDUCTASE OF STAPHYLOCOCCI STRAINS AND OPTIMAL COLOR IN LOW-NITRITE CURED MEAT PRODUCTS	Jens K.S. Møller, Tim M. Seibert and Veronique Zuliani
24 August, Thu.	34	7. Traditional meat products	P459	EFFECT OF DATE PALM PULP UPON COLOR, REFLECTANCE SPECTRA AND PHYSICOCHEMICAL PROPERTIES IN A HEALTHY PAPRIKA-ADDED DRY-CURED MEAT SNACK MODEL SYSTEM	Jose Angel Pérez-Alvarez, Laura Candela-Salvador, Clara María Muñoz-Bas, Carmen María Botella-Martinez, Nuria Muñoz-Tebar, Raquel Lucas-González, María Estrella Sayas-Barberá, Casilda Navarro-Rodríguez De Vera, Manuel Viuda-Martos, José Manuel Lorenzo and Juana Fernández.Lopez
24 August, Thu.	35	7. Traditional meat products	P462	DISCRIMINATION BETWEEN MANGALICA AND COMMERCIAL HYBRIDS PIGS THROUGH BULK ISOTOPIC ANALYSIS	Silvia Pianezze, Matteo Perini, Jose Manuel Moreno-Rojas, Jose Manuel Muñoz-Redondo and Edi Piasentier
24 August, Thu.	36	7. Traditional meat products	P473	THE IMPACT OF THE GROWTH RATE ON INTRAMUSCULAR FAT OF LAMBS	Hussein Almoadhen, Jarrod Lees and Peter Mcgilchrist
24 August, Thu.	37	7. Traditional meat products	P483	STUDY ON THE MEAT QUALITY AND DEPOSITION MECHANISM OF INTRAMUSCULAR FAT IN GRAZING YAKS AT DIFFERENT AGES	Qin Bai, Xiangfei Zhang and Xiaolin Luo
24 August, Thu.	38	7. Traditional meat products	P492	EFFECTS OF MANDARIN FIBER ADDITION ON WATER-HOLDING CAPACITY, TEXTURE, COLOR, AND ANTIOXIDANT CAPACITY OF LOW-FAT FRANKFURTERS	Xinyue Diao, Yehan Li and Weixin Ke
24 August, Thu.	39	9. Meat alternatives: opportunities or threats?	P30	SUITABILITY OF ECM MATERIALS FOR COLLAGEN-BASED SCAFFOLD REPLACEMENT IN CULTURED MEAT	Sanghun Park, Yunhwan Park, Gyutae Park, Sehyuk Oh, Nayoung Choi, Youngho Lim and Jungseok Choi
24 August, Thu.	40	9. Meat alternatives: opportunities or threats?	P42	VOLATILE PROFILE OF SEVEN UNHEATED EDIBLE INSECTS	Cristina Perez-Santaescolastica, Ann De Winne, Jolien Devaere and Ilse Fraeye
24 August, Thu.	41	9. Meat alternatives: opportunities or threats?	P47	ANALYSIS OF COMMERCIAL FETAL BOVINE SERUM (FBS) AND THEIR SUBSTITUTE FOR THE DEVELOPMENT OF CULTURED MEAT	Da Young Lee, Seung Hyeon Yun, Seung Yun Lee, Juhyun Lee, Ermie Jr Mariano and Sun Jin Hur
24 August, Thu.	42	9. Meat alternatives: opportunities or threats?	P48	IMPROVED PROCEDURE FOR THE PROCESSING OF CULTURED MEAT	Seung Hyeon Yun, Da Young Lee, Seung Yun Lee, Juhyun Lee, Ermie Jr Mariano and Sun Jin Hur
24 August, Thu.	43	9. Meat alternatives: opportunities or threats?	P70	COMPARISONS OF SKELETAL MUSCLE CELLS ISOLATED FROM DIFFERENT PIG SPECIES: FOCUS ON CELL GROWTH AND RELATED GENE EXPRESSION	Bosung Kim and Sungkwon Park
24 August, Thu.	44	9. Meat alternatives: opportunities or threats?	P71	COMPARISON OF SKELETAL MUSCLE SATELLITE CELLS BETWEEN CALVES AND CATTLE: DIFFERENCES IN PROLIFERATION AND DIFFERENTIATION CHARACTERISTICS	Bosung Kim and Sungkwon Park
24 August, Thu.	45	9. Meat alternatives: opportunities or threats?	P82	EDUCATIONAL MATERIAL FOR PROCESSING OF MEAT SAUSAGE AND A VEGAN ANALOGUE	Tiina Laitila, Juuso Kumpulainen, Niina Kauppila and Gun Wirtanen
24 August, Thu.	46	9. Meat alternatives: opportunities or threats?	P89	ARE CONSUMERS OPEN TO EATING CULTURED MEAT? CROSS-CULTURAL STUDY - BRAZIL, SPAIN AND TURKEY	Danielle Magalhaes, Marco Antonio Trindade, Maria Del Mar Campo and Cihan Çakmakçı
24 August, Thu.	47	9. Meat alternatives: opportunities or threats?	P122	PLANT-BASED MEAT PRODUCTS IN BRAZILIAN MARKET: EVALUATION OF THE INGREDIENTS AND NUTRITIONAL VALUE	Dyana C Lima, Nathan H Noguera, Jonata H Rezende-De-Souza and Sergio Pflanzner
24 August, Thu.	48	9. Meat alternatives: opportunities or threats?	P125	INFLUENCE OF FERMENTATION BASED SOLUTION (NOURISHIELD® 2000L) AND PROTEIN SOURCE ON PLANT PROTEIN MICROBIOME	Rebecca Furbeck, Matthew Mccusker, Nicolette Hall, Eelco Heintz and Saurabh Kumar
24 August, Thu.	49	9. Meat alternatives: opportunities or threats?	P148	PHYSICOCHEMICAL CHARACTERISTICS OF MICROWAVE COOKED BEEF COLD CUT AND PLANT-BASED MEAT ANALOGUE	Soomin Oh, Yousung Jung, Dongwook Kim and Aera Jang

24 August, Thu.	50	9. Meat alternatives: opportunities or threats?	P152	EFFECT OF EXTRUSION CONDITIONS ON THE PHYSICO-CHEMICAL CHARACTERISTICS OF HIGH MOISTURE MEAT ANALOGUES FROM PEA PROTEIN ISOLATE	Clara Barnés-Calle, Grau Matas, Pere Gou and Elena Fulladosa
24 August, Thu.	51	9. Meat alternatives: opportunities or threats?	P189	ASSESSMENT OF A PLANT-BASED PROTEIN-POLYSACCHARIDE SCAFFOLD FOR CULTIVATING STEM CELLS IN CULTURED MEAT PRODUCTION	Do Hyun Kim, Seo Gu Han, Su Jin Lim, Jeong Tae Do and Sung Gu Han
24 August, Thu.	52	9. Meat alternatives: opportunities or threats?	P228	COMBINATION OF PLANT- AND ANIMAL PROTEIN TO CREATE HYBRID VEGETARIAN/MEAT PRODUCTS	Theo Verkleij, Miriam Quataert and Lenka Tonnejck-Srpova
24 August, Thu.	53	9. Meat alternatives: opportunities or threats?	P258	TEXTURAL PROFILE AND MICRO-STRUCTURE OF BLENDED BEEF PATTIES WITH FABA BEAN PROTEIN AND TRANSGLUTAMINASE	Xinyu Miao, Jay Black, Minh Ha, Phyllis Shand and Robyn Warner
24 August, Thu.	54	9. Meat alternatives: opportunities or threats?	P280	MEAT HYBRID SAUSAGE BLENDED WITH RICE AND PUMPKIN PROTEINS	Marina Contreras, Germana Barbieri, Monica Bergamaschi, andrea Brutti, Jose Benedito, Jose Vicente Garcia-Perez and Roberta Virgili
24 August, Thu.	55	9. Meat alternatives: opportunities or threats?	P289	IRON DISTRIBUTION AND OXIDATION IN A 3D-PRINTED ANIMAL/PLANT HYBRID FOOD USING SYNCHROTRON X-RAY RADIATION	Schiell Coline, Portanguen Stephane, Valérie Scislawski, Camille Rivard, Pierre-Sylvain Mirade and Thierry Astruc
24 August, Thu.	56	9. Meat alternatives: opportunities or threats?	P346	EFFECTS OF CHICKEN AGE ON THE PROLIFERATION AND DIFFERENTIATION OF SATELLITE CELLS AND THE TASTE CHARACTERISTICS OF CULTURED MUSCLE TISSUE	Chan-Jin Kim, So-Hee Kim, Eun-Yeong Lee, Yu-Min Son, Young-Hwa Hwang and Seon-Tea Joo
24 August, Thu.	57	9. Meat alternatives: opportunities or threats?	P348	CHICKEN FIBROBLAST-TO-ADIPOCYTE DIFFERENTIATION FOR CULTURED MEAT: A COMPARATIVE STUDY BY EMBRYONIC DAY	So-Hee Kim, Chan-Jin Kim, Eun Yeong Lee, Yu Min Son, Young Hwa Hwang and Seon Tea Joo
24 August, Thu.	58	9. Meat alternatives: opportunities or threats?	P353	PLANT-BASED MEAT ANALOGUES (SEITAN/TOFU) CAUSE IMPAIRED DIGESTION, OXIDATIVE STRESS & INFLAMMATION IN WISTAR RATS	Alexis Arjona, Guadalupe Sánchez-Terrón, Remigio Martínez, David Morcuende, Sonia Ventanas and Mario Estévez
24 August, Thu.	59	9. Meat alternatives: opportunities or threats?	P356	IMPACT OF SENSORY PERCEPTION AND EMOTIONAL RESPONSE ON ACCEPTABILITY OF MEAT AND CHICKEN VS MEAT/CHICKEN ANALOGUES	Melissa Mendoza, Mario Estevez, Alberto Gonzalez-Mohino, Lary Souza, Antonio Menacho and Sonia Ventanas
24 August, Thu.	60	9. Meat alternatives: opportunities or threats?	P374	EUROPEAN CONSUMER ATTITUDES TOWARDS THE CONSUMPTION OF 3D-PRINTED STEAK	Petra Chaloupkova, Tersia Needham, Claire Durand and Stephen Onakuse
24 August, Thu.	61	9. Meat alternatives: opportunities or threats?	P375	BEEF VERSUS PLANT-BASED ANALOGUES: A DIFFERENT METABOLOMIC SIGNATURE IN THE COLON OF WISTAR RATS	María Guadalupe Sánchez Terrón, Remigio Martínez Pérez, Jorge Ruiz Carrascal, Alexis Arjona and Mario Estévez García
24 August, Thu.	62	9. Meat alternatives: opportunities or threats?	P376	IMPACT OF ULTRAPROCESSED PLANT-BASED MEAT ANALOGUES ON MICROBIOTA DIVERSITY AND COLONIC AMINO ACID METABOLISM IN WISTAR RATS	María Guadalupe Sánchez Terrón, Remigio Martínez Pérez, Jorge Ruiz Carrascal, Alexis Arjona and Mario Estévez García
24 August, Thu.	63	9. Meat alternatives: opportunities or threats?	P410	EFFECT OF PLANT PROTEIN AND PRE-HYDRATION LEVEL ON TECHNOLOGICAL PROPERTIES OF HYBRID BEEF PATTIES	Zuo Song, Joe Kerry, Brijesh Tiwari and Ruth Hamill
24 August, Thu.	64	9. Meat alternatives: opportunities or threats?	P418	LOW-FAT MEAT ANALOGUES MANUFACTURED WITH BIGELS CONTAINING AVOCADO OIL OR WALNUT OIL FOR 3D FOOD PRINTING APPLICATIONS	Pinar Kadioğlu Şentürk and Kezban Candoğan
24 August, Thu.	65	9. Meat alternatives: opportunities or threats?	P447	INFLUENCE OF SPRAY-DRIED AVOCADO SEEDS AND RED PEPPER POWDERS ON THE ANTIOXIDANT ACTIVITY AND COLOUR PROPERTIES OF VEGAN BURGER PATTIES	Ilayda İşleyen, Pinar Kadioğlu Şentürk, Hilal Sena Yıldırım and Kezban Candoğan
24 August, Thu.	66	9. Meat alternatives: opportunities or threats?	P456	PLANT-BASED MEAT ANALOGUES ENHANCE THE GASTROINTESTINAL MOTILITY FUNCTION AND APPETITE OF MICE BY SPECIFIC VOLATILE COMPOUNDS AND DIGESTIVE PEPTIDES	Yunting Xie, Linlin Cai and Chunbao Li

24 August, Thu.	67	11. Alternative feeds to improve meat sustainability	P43	ENTERIC METHANE MITIGATION IN CATTLE BY USING TRADILIN®	Solveig Mendowski, Vincent Chatellier and Guillaume Chesneau
24 August, Thu.	68	11. Alternative feeds to improve meat sustainability	P88	SENSORY EVALUATION OF BREAST MEAT FROM BIANCA DI SALUZZO CHICKEN SUPPLEMENTED WITH LIVE AND DRIED BLACK SOLDIER FLY LARVAE	Valeria Zambotto, Edoardo Fiorilla, Valentina Bongiorno, Eleonora Erika Cappone, Marta Gariglio, Laura Gasco, Giulia Maria Daniele, Marta Cianciabella, Achille Schiavone, Francesco Gai and Stefano Predieri
24 August, Thu.	69	11. Alternative feeds to improve meat sustainability	P92	CHLORELLA VULGARIS MICROALGAE AS A SUSTAINABLE FEED INGREDIENT: EFFECTS ON MEAT QUALITY AND MYOPATHY OCCURRENCE IN BROILER CHICKENS	Marija Bošković Cabrol, Almudena Huerta, Francesco Bordignon, Marco Birolo, Gerolamo Xiccato and Angela Trocino
24 August, Thu.	70	11. Alternative feeds to improve meat sustainability	P111	COMPARISON OF HPLC AND ELISA FOR THE ANALYSIS OF MYCOTOXINS IN PET FOOD	Sungkwon Park, Kei-Anne Baritugo, Bosung Kim and Heewon Jung
24 August, Thu.	71	11. Alternative feeds to improve meat sustainability	P115	ANALYSIS OF OCHRATOXIN A DEGRADATION BY PEDIOCOCCUS PENTOSACEUS AS A PROBIOTIC TREATMENT IN ANIMAL FEED	Sungkwon Park
24 August, Thu.	72	11. Alternative feeds to improve meat sustainability	P124	DEFATTED SILKWORM (BOMBYX MORI L.) MEAL IN DIETS FOR BROILER CHICKENS: EFFECT ON MEAT FATTY ACID PROFILE AND SENSORY PROPERTIES	Bianca Palumbo, Yazavinder Singh, Marco Cullere, Eszter Zsedely and Antonella Dalle Zotte
24 August, Thu.	73	11. Alternative feeds to improve meat sustainability	P290	DIETARY REPLACEMENT OF SOYBEAN WITH 5% HERMETIA ILLUCENS MEAL IN TURKEYS: IMPLICATIONS ON BREAST MEAT QUALITY	Francesca Soglia, Federico Sirri, Marco Zampiga, Mara Antonia Gagliano and Massimiliano Petracci
24 August, Thu.	74	11. Alternative feeds to improve meat sustainability	P313	COLOUR STABILITY OF GROUND ROUND BEEF PATTIES PRODUCED FROM CATTLE FED AN OMEGA-3 ENRICHED DIET	Cameron Catrett, Alexander Stelzleni, James Drouillard, John Gonzalez and Sarah Devane
24 August, Thu.	75	11. Alternative feeds to improve meat sustainability	P314	CONSUMER RATINGS OF GROUND CHUCK AND ROUND PATTIES PRODUCED FROM CATTLE FED AN OMEGA-3 ENRICHED DIET	Cameron Catrett, Alexander Stelzleni, James Drouillard, John Gonzalez and Sarah Devane
24 August, Thu.	76	11. Alternative feeds to improve meat sustainability	P325	EFFECTS OF THE INCLUSION OF BAKERY BY- PRODUCTS IN BROILER DIET ON FATTY ACID PROFILE AND CHEMICAL PROPERTIES OF MEAT	Karthika Srikanthithasan, Elena Diaz Vicuna, Marta Castrica, Dino Miraglia, Edoardo Fiorilla, Marta Gariglio, Sihem Dabbou, andrea Giorgino, Ana Cristina Barroeta Lajusticia, Roser Sala Pallarés, Achille Schiavone Schiavone and Claudio Forte
24 August, Thu.	77	11. Alternative feeds to improve meat sustainability	P326	MEAT QUALITY AND SENSORY ATTRIBUTES OF MEAT PRODUCED FROM BROILERS FED DIFFERENT PERCENTAGES OF BAKERY BY- PRODUCTS	Karthika Srikanthithasan, Sihem Dabbou, Rosalba Roccatello, Flavia Gasperi, Marta Gariglio, Edoardo Fiorilla, andrea Giorgino, Elena Diaz Vicuna, Marta Castrica, Dino Miraglia, Achille Schiavone and Claudio Forte
24 August, Thu.	78	11. Alternative feeds to improve meat sustainability	P330	MULTI-STRAIN YEASTS: A NUTRITIONAL SOLUTION TO REDUCE ANTIMICROBIAL TREATMENTS IN MALE VEAL CALVES	Giovanni Buonaiuto, Giovanna Marliani, Giovanna Martelli, Luca Sardi, Eleonora Nannoni, Marco Tassinari and Damiano Cavallini
24 August, Thu.	79	11. Alternative feeds to improve meat sustainability	P340	MICROBIOLOGICAL MONITORING OF SILKWORM FARMS IN VENETO REGION: A CASE STUDY	Luca Tassoni, Silvia Cappelozza, Antonella Dalle Zotte and Alessio Saviane
24 August, Thu.	80	11. Alternative feeds to improve meat sustainability	P417	EFFECTS OF INTRAMUSCULAR FAT CONTENT AND BYPRODUCT-BASED DIET ON PORK AROMA COMPOUNDS PROFILE	Lisha Wang, Eline Kowalski, Els Vossen, Sam Millet, Marijke Aluwé and Stefaan De Smet
24 August, Thu.	81	11. Alternative feeds to improve meat sustainability	P421	INCLUSION OF HEMP IN THE DIETS CAN IMPROVE MEAT NUTRITIONAL QUALITY OF ORGANICALLY REARED SLOW-GROWING BROILERS	Claudia Lambiase, Francesco Serrapica, Felicia Masucci, Jose Manuel Lorenzo and Antonio Di Francia
24 August, Thu.	82	11. Alternative feeds to improve meat sustainability	P478	GROWTH PERFORMANCE, CARCASS TRAITS AND MEAT QUALITY RESPONSES TO DIFFERENT DIETARY	Xiangfei Zhang, Huai Zhang, Binfeng Li, Chufei Zhang, Haiquan Hua and Xiaolin Luo

				NDF TO STARCH RATIOS IN FATTENING YAKS	
24 August, Thu.	83	11. Alternative feeds to improve meat sustainability	P479	GRAPE POMACES IN RABBITS' DIET: EFFECT ON OXIDATIVE STATUS AND FATTY ACID PROFILE OF LONGISSIMUS DORSI MUSCLE	Silvia Carta, Fabio Correddu, Riccardo Chessa, Anna Nudda, Giuseppe Pulina and Gianni Battacone

POSTER PRESENTATIONS 25th August 2023 – FLOOR 1

DAY	PANEL NR.	SESSION	POSTER ID	TITLE	AUTHORS
25 August, Fri.	1	13. Role of meat in food security	P117	PORK QUALITY OF PIGS RAISED IN SMALLHOLDER URBAN FARMS IN SOUTH AFRICA	Rebecca Mathobela, Cletos Mapiye, Obert Chikwanha, Chenaimoyo Katiyatiya, Annelin Molotsi, Chris Marufu and Phillip Strydom
25 August, Fri.	2	14. Meat and Health	P14	EFFECT OF EXTRACTS FOOD BY-PRODUCTS FROM OLIVE, POMEGRANATE AND GRAPE ON PROTEIN OXIDATION OF CLEAN LABEL CHICKEN NUGGETS	Lorena Martinez, Rocio Peñalver, Antonio Serrano, Gaspar Ros and Gema Nieto
25 August, Fri.	3	14. Meat and Health	P17	THE EFFECT OF THE TEMPERATURE CONTROL DURING FREEZE-DRYING ON THE PROTEIN DIGESTIBILITY OF BEEF IN AN IN VITRO INFANT DIGESTION MODEL	Seonmin Lee, Kyung Jo, Seul-Ki-Chan Jeong, Yun-Sang Choi and Samooel Jung
25 August, Fri.	4	14. Meat and Health	P27	ROSEMARY, POMEGRANATE, GRAPE SEED, AND HYDROXYTYROSOL EXTRACTS AS A USEFUL STRATEGY TO EXTEND THE SHELF LIFE OF PORK PATTIES	Antonio Serrano, Lorena Martinez, Rocio Peñalver, Gaspar Ros and Gema Nieto
25 August, Fri.	5	14. Meat and Health	P31	EFFECT OF INNOVATIVE SALT SUBSTITUTES ON THE MINERAL COMPOSITION OF DRY-CURED FOAL CECINA	Aurora Cittadini, Laura Purriños, Mirian Pateiro, Maria Vitoria Sarries, Ruben Dominguez, Eva M. Santos and Jose Manuel Lorenzo
25 August, Fri.	6	14. Meat and Health	P32	EFFECT OF PANSALT® OR KOMBU ALGA AS SALT REPLACERS ON THE AROMATIC PROFILE OF DRY-CURED FOAL CECINA	Aurora Cittadini, Laura Purriños, Mirian Pateiro, Jose Angel Perez-Alvarez, Ruben Dominguez, Jose Manuel Lorenzo and Maria V. Sarries
25 August, Fri.	7	14. Meat and Health	P33	STUDY OF PANSALT® OR KOMBU SEAWEED AS SALT ALTERNATIVES ON THE COMPOSITION AND PHYSICO-CHEMICAL PARAMETERS OF EQUINE CECINA	Aurora Cittadini, Roberto Bermúdez, Mirian Pateiro, Mária Victoria Sarriés, Paulo Cezar Bastianello Campagnol, Rubén Domínguez and José Manuel Lorenzo
25 August, Fri.	8	14. Meat and Health	P34	INFLUENCE OF INNOVATIVE SALT REPLACERS ON THE SENSORIAL PROPERTIES OF EQUINE CECINA	Aurora Cittadini, Laura Purriños, Mirian Pateiro, Mária Victoria Sarriés, Alfredo Teixeira, Rubén Domínguez and José Manuel Lorenzo
25 August, Fri.	9	14. Meat and Health	P46	EFFECTS OF DIETARY FERMENTED FOODS ON THE PRODUCTION OF POTENTIAL CARCINOGENS AND RISK OF COLORECTAL CANCER FROM PROCESSED MEAT PRODUCTS	Da Young Lee, Seung Yun Lee, Jae Won Jeong, Jae Hyeon Kim, Hyun Woo Kim, Seung Hyeon Yun, Juhyun Lee, Ermie Jr Mariano and Sun Jin Hur
25 August, Fri.	10	14. Meat and Health	P52	THE EFFECT OF DIFFERENT NaCl LEVELS ON THE IN VITRO PROTEIN DIGESTIBILITY OF PORK GEL	Soeun Kim, Seokhee Han, Seonmin Lee, Kyung Jo, Seul-Ki-Chan Jeong, Hayeon Jeon and Samooel Jung
25 August, Fri.	11	14. Meat and Health	P67	EFFECT OF AMINO ACID INTAKE WITH PROTEIN FOOD ON THE DEVELOPMENT OF DYSLIPIDEMIA AMONG KOREAN ADULTS: TWO PROSPECTIVE COHORT STUDIES	Sangah Shin, Sangwon Chung, Hyojee Joung and Kyungho Ha
25 August, Fri.	12	14. Meat and Health	P81	POLYSACCHARIDES FAT SUBSTITUTE REGULATED THE DIGESTIBILITY OF PROTEIN IN EMULSION-TYPE SAUSAGE	Di Zhao, Huhu Wang and Keping Ye
25 August, Fri.	13	14. Meat and Health	P107	GELLED EMULSIONS (WITH CHIA AND HEMP OIL) AS ANIMAL FAT REPLACER IN GOAT BURGERS: EFFECT ON LIPID PROFILE, LIPID OXIDATION AND SENSORY QUALITY	Juana Fernandez-Lopez, Carmen Botella-Martínez, Lia Vasconcelos, Iasmin Ferreira, Etelvina Pereira, Jose Angel Perez-Alvarez, Alfredo Teixeira and Manuel Viuda-Martos
25 August, Fri.	14	14. Meat and Health	P149	ANTIOXIDATIVE AND ANTI-INFLAMMATORY EFFECT OF HORSE MEAT HYDROLYSATE ON C2C12 MYOBLAST	Hee-Jeong Lee, Dongwook Kim, Kyoungtag Do, Chang-Beom Yang, Seong-Won Jeon and Aera Jang
25 August, Fri.	15	14. Meat and Health	P187	DEVELOPMENT OF SAUSAGE TECHNOLOGY FOR THE ELDERLY USING COLLAGEN HYDROLYSATE FROM LAMB, HORSE AND BEEF LEGS	Tamara Tultabayeva, Nurbibi Mashanova, Gulzhan Tokysheva and Kadyrzhan Makangali

25 August, Fri.	16	14. Meat and Health	P196	EFFECT OF YEAST INOCULATION ON THE STRUCTURE OF BACTERIAL COMMUNITY IN THE REDUCED-SALT HARBIN DRY SAUSAGES: A PERSPECTIVE OF INTERACTION BETWEEN FUNGI AND BACTERIA	Xiang-Ao Li, Qiang Wang, Baohua Kong, Ligang Qin and Qian Chen
25 August, Fri.	17	14. Meat and Health	P215	EFFECTS OF VITAMIN E ON COLOUR EVOLUTION, LIPID OXIDATION AND FATTY ACID PROFILE IN PORK	Diego Bottegal, María Angeles Latorre, Sandra Lobón and Javier Álvarez-Rodríguez
25 August, Fri.	18	14. Meat and Health	P216	EFFECTS OF L-ARGININE, L-LYSINE AND GLUTAMINASE ON THE WATER-HOLDING CAPACITY AND EATING QUALITY OF SMOKED AND COOKED SAUSAGES	Wenxin Dai, Yanwei Mao, Huixin Zuo, Yunge Liu and Pengcheng Dong
25 August, Fri.	19	14. Meat and Health	P220	RELATIONSHIP BETWEEN HEATING TEMPERATURES, HCAS FORMATION AND AMINO ACIDS COMPOSITION OF PAN-ROASTED PORK PATTIES	Kang-Jin Jeong, Zubayed Ahamed and Han-Sul Yang
25 August, Fri.	20	14. Meat and Health	P222	INVESTIGATION OF NITROSAMINE FORMATION AT COOKING TEMPERATURE AND NITRITE CONCENTRATION BY IN VITRO GASTRIC MODEL	Jeong-Uk Eom, Kang-Jin Jeong and Han-Sul Yang
25 August, Fri.	21	14. Meat and Health	P225	BEEF PRODUCTION FROM DAIRY HERDS: DETAILED MINERAL PROFILE OF VEAL AND BEEF MEAT	Nicolò Amalfitano, Massimo Cagnin, Alessio Cecchinato and Giovanni Bittante
25 August, Fri.	22	14. Meat and Health	P271	OLIVE OIL HYDROGELS WITH POLYSACCHARIDES TO FORMULATE HEALTHY AND SUSTAINABLE FRANKFURTERS	Claudia Ruiz-Capillas and Ana M Herrero
25 August, Fri.	23	14. Meat and Health	P274	EVALUATION OF THE PREVENTIVE EFFECT OF DEPRESSIVE DISORDER USING KOJI-SOAKED CHICKEN TENDER FROM BEHAVIOURAL PHENOTYPE	Akihiro Kawakita, Toshiya Hayashi and Mao Nagasawa
25 August, Fri.	24	14. Meat and Health	P279	DEVELOPMENT OF FERMENTED MEAT PRODUCTS WITH IMMUNOSTIMULATORY EFFECT	Mayu Hattori, Yuri Ito, Mao Nagasawa and Toshiya Hayashi
25 August, Fri.	25	14. Meat and Health	P285	POLYPHENOLS IN CURED MEAT, AS SOLE ADDITIVE, REDUCES MUCIN DEPLETED-FOCI FORMATION IN A CARCINOGEN-INDUCED COLON MODEL BY LIMITING LIPID PEROXIDATION	Carlos De Torre Minguela, Carlos Manuel Martínez, Pascuala Vizcaino and Carmen Ortuño
25 August, Fri.	26	14. Meat and Health	P331	EFFECT OF REDUCED SODIUM NITRITE DOSES ON THE COLOUR, OXIDATION, AND NITROSO-COMPOUNDS OF "PÂTE DE CAMPAGNE"	Aurélie Promeyrat, Benjamin Duchêne, Jean-Luc Martin and Martine Carlier
25 August, Fri.	27	14. Meat and Health	P334	COLLAGEN CONTENT OF MEAT PRODUCTS – A MARKET SURVEY	Eleni Kasapidou, Christos Anastasakis, Paraskevi Mitlianga and Georgios Papatzimos
25 August, Fri.	28	14. Meat and Health	P335	INGREDIENT PROFILING IN RELATION TO "LABEL CLEANLINESS" AND "MEATINESS" - HOW DO BRANDED AND PRIVATE LABEL MEAT PRODUCTS SCORE?	Eleni Kasapidou, Vasiliki Tortoka, Paraskevi Mitlianga and Georgios Papatzimos
25 August, Fri.	29	14. Meat and Health	P341	PARTIAL REPLACEMENT OF ANIMAL FAT AND NITRITES WITH CANNABIS OIL: NUTRITIONAL VALUE AND PHYSICO-CHEMICAL CHARACTERISTICS OF SALAMI	Georgios Papatzimos, Zoitsa Basdagianni and Eleni Kasapidou
25 August, Fri.	30	14. Meat and Health	P342	A COMPARISON OF THE DECLARED NUTRIENT CONTENT BETWEEN BRANDED AND PRIVATE LABEL MEAT PRODUCTS	Georgios Papatzimos, Vasiliki Tortoka, Paraskevi Mitlianga and Eleni Kasapidou
25 August, Fri.	31	14. Meat and Health	P344	THE EFFECT OF CONSUMING GRASS VS CONCENTRATE FINISHED LAMB ON BLOOD PLASMA RESPONSE AND CARDIOVASCULAR RISK FACTORS AMONG HEALTHY CONSUMERS	Lynda Perkins, Anne Nugent, Jayne Woodside and Nigel Scollan
25 August, Fri.	32	14. Meat and Health	P345	DIETARY DOCOSAHEXAENOIC ACID PLAYS AN OPPOSED ROLE IN FERROPTIC AND NON-FERROPTIC ACUTE KIDNEY INJURY	Kai Shan, Jiaqi Li and Yong Q. Chen
25 August, Fri.	33	14. Meat and Health	P400	DOES DIETARY ENERGY SOURCE (LIPID VS. CARBOHYDRATE) IMPACT CHANGE IN MUSCLE INSULIN SENSITIVE AND BODY COMPOSITION IN A SWINE BIOMEDICAL MODEL?	Natalie Acosta Castellanos, Christopher Byrd, Eric Berg and Pawel Borowicz

25 August, Fri.	34	14. Meat and Health	P412	THE POTENTIAL OF THYMUS CITRIODORUS AND SALVIA ELEGANS TO REPLACE NITRITE IN CURED MEAT PRODUCTS	Patrícia Bernardo, Maria João Fraqueza, Maria José Fernandes, Maria Helena Fernandes and Luís Patarata
25 August, Fri.	35	14. Meat and Health	P416	EFFECTS OF MEAT CONSUMPTION ON LOW PROTEIN NUTRITIONAL STATUS IN AGED MICE	Ai Egusa and Takanami Yuriko
25 August, Fri.	36	14. Meat and Health	P487	THE ROLE OF SOLUBLE AND INSOLUBLE FIBRES IN THE PHYSICOCHEMICAL AND SENSORY PROPERTIES OF SOY-BASED HYBRID MEAT EMULSIONS	Mirian Dos Santos, Nadja Nara Gomes De Moraes, Patrícia Berilli Batista, Mário Roberto Maróstica Júnior and Marise A. Rodrigues Pollonio
25 August, Fri.	37	14. Meat and Health	P496	MODULATION OF GUT MICROBIOTA BY MYOFIBRILLAR PROTEIN-CHLOROGENIC ACID COMPLEXES IMPROVES GLUCOSE METABOLISM IN A TYPE 2 DIABETIC RAT MODEL	Zhou Zhiwei, Dai Jin, Lao Guangjie, Xu Xiaofang and Sun Qun