

# Program for the 1<sup>st</sup> International Symposium, Meat Chemistry, Processing and Nutrition

December 5, 2022 (New Zealand Time 1 PM-9 PM)

Monday 5 <sup>th</sup> December 2022 New Zealand Time	Session	Speaker	Title of Presentation
1:00 PM	<b>Welcome</b>	Lovedeep Kaur <i>Massey University, NZ</i>	
	<b>Keynote Addresses</b> <i>(Chairs: Prof Jaspreet Singh and Lovedeep Kaur)</i>		
1:10 PM (4 <sup>th</sup> Dec; KT 7:10 PM)		Prof Surendranath Suman <i>University of Kentucky, USA</i>	<i>Unravelling the role of proteome in color biochemistry of fresh beef: Lessons from the United States and Brazil</i>
1:30 PM (CST 8:30 AM)		Prof Qingli Dong <i>The University of Shanghai for Science and Technology, China</i>	<i>Meta-Analysis for Typical Pathogens in Meat Products</i>
1:50 PM		Kaylene Larking <i>Meat Industry Association, NZ</i>	<i>Future of Red Meat</i>
2:10 PM (CST 9:10 AM)		Prof Yingli Liu <i>Beijing Technology and Business University, China</i>	<i>Effect of Different Starter Characteristics for Green Manufacturing of "Chinese Stomach (Taste)" Western Style Fermented Sausage</i>
2:30 PM		Dr Lovedeep Kaur <i>Massey University, NZ</i>	<i>Meat structure, processing and digestion</i>
2:50 PM (CST 9:50)		Prof Yimin Zhang <i>Shandong Agricultural University, China</i>	<i>Underlying Mechanisms of Effect of Super chilling on Tenderness of Beef Longissimus lumborum</i>
3:10 PM		Prof Jim Morton <i>Lincoln University, NZ</i>	<i>Biomarkers for meat quality</i>
3:30 PM (TRT 5:30 AM)		Prof Kezban Candoğan <i>Ankara University, Turkey</i>	<i>The Manufacturing of Customized Functional Meat Foods by 3D Food Printing</i>
3:50 PM (TRT 5:50 AM; KT 4 <sup>th</sup> Dec, 9:50 PM; CST 10:50 AM)	<b>Q&amp;A; Discussion on the future of meat</b> <i>(Moderator: Prof Jaspreet Singh)</i>	All Keynote speakers and Dr Mustafa Farouk <i>(AgResearch, NZ)</i>	

BREAK		
<b>4:30 PM</b>	<b>Invited Presentations</b> <i>(Chair: Dr Michael Parker, Massey University, NZ)</i>	
<b>4:30 PM</b> <b>(4<sup>th</sup> Dec; MST 8:30 PM)</b>	Prof Mahesh Nair <i>Colorado State University, USA</i>	<i>An overview of plant and animal-based protein research</i>
<b>4:40 PM</b> <b>(CST 11:40 AM)</b>	Prof Qian Chen <i>Northeast Agricultural University, Harbin, China</i>	<i>Mining and Utilization of Flavor-Producing Microorganisms in Fermented Meat Products</i>
<b>4:50 PM</b>	Prof Jaspreet Singh <i>Massey University, NZ</i>	<i>Hybrid Meats</i>
<b>5:00 PM</b> <b>(CST 12:00 PM)</b>	Prof Xianchao Feng <i>Northwest A &amp; F University, China</i>	<i>Key Technology of Structured Cell Culture Meat Manufacturing</i>
<b>5:10 PM</b>	Dr Tanyaradzwa (TA) Mungure <i>AgResearch, NZ</i>	<i>Metabolomics as a tool to determine meat quality and authenticity</i>
<b>5:20 PM</b> <b>(CST 12:20 PM)</b>	Prof Yingying Li <i>China Meat Research Centre, China</i>	<i>Porcine Skeletal Muscle Tissue Fabrication for Cultured Meat Production Using Three-Dimensional Bioprinting Technology</i>
<b>5:30 PM</b> <b>(AEDT 3:30 PM)</b>	Ms Kesslyn Chen <i>Nourish Ingredients, Australia</i>	<i>Precision Fermented animal-free fats for the next generation of alternative proteins</i>
<b>5:40 PM</b> <b>(SAST 6:40 AM)</b>	Dr Nobuhle Sharon Lungu <i>Pretoria University, South Africa</i>	<i>The shift from synthetic antioxidants to natural antioxidants: opportunities and future prospects for the meat industry</i>
<b>5:50 PM</b> <b>(GMT 4:20 AM)</b>	Dr Simona Grasso <i>University College Dublin, Ireland</i>	<i>Hybrid meat products: consumer challenges and opportunities</i>
<b>6:00 PM</b> <b>(CET 6:00 AM)</b>	Prof Piotr Kulawik <i>University of Agriculture in Kraków, Poland</i>	<i>The use of multilayer chitosan/furcellaran micro/nanoemulsions with oregano essential oil and bioactive peptides for the shelf-life extension of fresh pork loin slices</i>
<b>6:10 PM</b> <b>(CET 6:10 AM)</b>	Dr Kemal Aganovic <i>DIL, Germany</i>	<i>Sustainable technologies for meat processing</i>

<b>6:20 PM</b> <b>(CET 6:20 AM)</b>		Dr Mohammed Gagaoua <i>INRAE, France</i>	<i>Proteomics and potential of integromics studies to advance meat research</i>
<b>6:30 PM</b> <b>(CET 6:30 AM)</b>		Dr Maïa Meurillon <i>INRAE, France</i>	<i>Addition of antioxidants in cooked meat: mitigation of heterocyclic aromatic amines (HAAs) and sensorial acceptability</i>
<b>6:40 PM</b> <b>(AEDT 4:40 PM; CST 1:40 PM; SAST 7:40 AM; CET 6:40 AM; GMT 5:40 AM; MST 4<sup>th</sup> Dec, 10:40 PM)</b>	<b>Q&amp;A</b> <i>(Moderator: Dr Michael Parker)</i>	All Invited speakers	
<b>7:10 PM</b>	<b>Young Scientist Presentations</b> <i>(Chair: Dr Feng Ming Chian)</i>		
<b>7:10 PM</b> <b>(5<sup>TH</sup> Dec, CST 12:10 AM)</b>		Dr Fatemeh Keivaninahr <i>University of Saskatchewan, Canada</i>	<i>Replacing animal fat with emulsion gels in hybrid meat products</i>
<b>7:15 PM</b> <b>(5<sup>th</sup> Dec, CST 12:15 AM)</b>		Dr Frank Kiyimba <i>Oklahoma State University, USA</i>	<i>Integrating proteomics and metabolomics profiling to understand levels of muscle darkening in beef</i>
<b>7:20 PM</b> <b>(5<sup>TH</sup> Dec, CST 12:20 AM)</b>		Yun Lin <i>University of Saskatchewan, Canada</i>	<i>Hybrid beef bars with lentil flour</i>
<b>7:25 PM</b>		Ramandeep Kaur <i>Massey University, NZ</i>	<i>Natural antioxidants for application in meat products</i>
<b>7:30 PM</b>		Dr Renyu Zhang <i>AgResearch, NZ</i>	<i>Mechanisms and strategies to develop dry-aged meat flavour</i>
<b>7:35 PM</b>		Mariero Gawat <i>Massey University, NZ</i>	<i>Microwave-assisted thermal processing for lamb and goat meat</i>
<b>7:40 PM</b> <b>(TRT 9:40 AM)</b>		Shatha Al-Aslami <i>Ankara University, Turkey</i>	<i>Development of 3D Printed Nutrient Enriched Crackers Using Chicken Meat and Chickpea Flour</i>
<b>7:45 PM</b> <b>(CET 7:45 AM)</b>		Wondyraw Tadele <i>University of Agriculture in Kraków, Poland</i>	<i>Effect of chitosan/furcellaran/gelatin hydrolysate coatings containing bioactive peptides LL37 and RW4 application on physicochemical and textural properties of cold stored pork loins</i>
<b>7:55 PM</b> <b>(CET 7:55 AM)</b>		Laura Alessandorni <i>University of Camerino, Italy</i>	<i>SWATH-MS proteomics and chemometrics for the discovery of biomarkers of chicken meat authenticity</i>

<b>8:00 PM</b> <b>(CET 8:00 AM)</b>		Dr Anne Duconseille <i>INRAE, France</i>	<i>Use of 3D printing to develop new foods rich in animal proteins adapted to the masticatory capacity of seniors</i>
<b>8:05 PM</b> <b>(CET 8:05 PM)</b>		Akmal N Faridatul <i>Massey University, NZ</i>	<i>Kinetics of sous vide cooking of meat</i>
<b>8.15 PM</b> <b>(CST 3:15 PM)</b>	<b>Young Scientist Awards</b>		
<b>8.20 PM (CST 3:20 PM)</b>	<b>Closing remarks</b>	Prof Shouwei Wang China Meat Research Centre, China	