

Summary of the 63rd International Congress of Meat Science and Technology

Cork, Ireland August 13th -18th, 2 017

The International Congress of Meat Science and Technology annual conference was held in Cork, Ireland August 13-18th 2017. The theme of the congress was “Nurturing Locally, Growing Globally”. The conference had attendees of 150 different organizations, around 450 delegates representing 65 countries. Canada was represented by 6 participants including a student, delegate, researcher and professor. The main focus of the conference was sustainability, production and welfare to meat safety, processing and the effect of meat on health. The total conference period consisted of 13 sessions in which scientist, industry and policy expert shared their new findings, practical experiences, and the lessons they learned in their own fields. In between conference session there was a discussion session on special issues. Other than the conference session there was special arrangement of social events including welcome reception; 13th August, Taste of Cork Evening, 14th August; Traditional Irish BBQ, 15th August, the Gala Dinner, August 16th and a Scientific and Technical Tour to introduce about Irish culture and traditions.

The interesting topics of the conference were:

1. Meat Sustainability
2. Genomics and Genetics
3. The Science of Meat Quality
4. Meat Science and Impact
5. Future Challenges in Meat Processing - an Asian Perspective
6. International Best Practice in Animal Welfare
7. Scientific Advances Underpinning Meat Safety
8. Hot Topics
9. Emerging Technologies in Meat Processing
10. Consumer Aspects - Marketing and Perspectives
11. Meat Biochemistry
12. Advancements in Meat Packaging
13. Meat and Health



The hot topics of this congress were meat tenderisation, meat automation using advancing sensing technologies for grading and classification, sustainability of smoking and life cycle analysis of Clean Smoke technology, smoking technology in meat processing from future perspective and clean label ingredient innovations in meat processing.

The highlighted topics focused on: advanced application of technology for efficient and sustainable meat production, microbial safety, and packaging and marketing of meat and meat products; and implementation of genomics technology for improvement of meat tenderness, feed

efficiency and making it environmentally friendly and sustainable. To avoid discrimination and consumer confusion about different types of meat, it was decided to use a general term instead of red and white meat.



The Technical and Scenic tours arranged to visit The Burren and Cliffs of Moher.



I would like to thank the Irish organizers who arranged a systematic congress and giving us the opportunity to gain an introduction to their ancient culture and traditions. I would like to give my gratitude to Canadian Meat Council (CMC) and Canadian Meat Science Association (CMSA) for granting me the ICoMST travel award 2017. It brought me the opportunity not only to introduce my research but also to understand the broad aspect of in-depth research area and how they addressed the challenges by the knowledge of advance technology. It also gave me a chance of networking with different meat scientist and their area of interest. A special thanks to my supervisor, Dr. Heather Bruce for her support and guidance to attend this conference.

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