

## **50<sup>th</sup> INTERNATIONAL CONGRESS OF MEAT SCIENCE AND TECHNOLOGY**

August 8-13 Helsinki, Finland

Dr. Nather Aziz  
Maple Leaf Pork

The congress was attended by 480 delegates representing 45 countries. The scientific program was classified in six scientific sessions including Biochemistry and Biology, Meat Quality, Microbiology and Safety, Meat Technology, Meat in Nutrition and Health and Hot Topics in Meat Science presented in 14 invited papers and 315 posters. Professor Peter Purslow, Chair of Food Science in Guelph presented his paper at the Meat Quality session under Intramuscular Connective Tissue and its Role in Meat Quality.

There were thirteen Canadian delegates at the ICoMST scientific meeting this year: Nather Aziz, Jorge Andres Correa, Jagvinder Dhanda, Luigi Faucitano, Andre Fortin, Gordon Greer, Gauri Mittal, Parthiban Muthukumarasamy, Tania Ngapo, Ron Pegg, Zbigniew Pietrasik, Serge Pommier and Peter Purslow.

The weather was very comfortable during the whole enjoyable program which included social events such as a Welcoming Cocktail Party on Sunday followed by the Monday Finish Evening Dinner at Restaurant Walhalla at Suomenlinna Island and the Congress Dinner on Thursday at Restaurant Kalastajaorppa. The Congress tour was an Excursion to Senajoki on Wednesday, and it was very enjoyable.

I attended the annual congress meeting on Thursday which was combined with a nice lunch. The Americans presented some information about the next ICoMST which will be held in Baltimore in 2005. It was reconfirmed that Canada will be the host of ICoMST in 2012 that it will be held in Province of Quebec, quite possibly in Montreal. The congress as a whole was informative, enjoyable and well organized in the beautiful and clean city of Helsinki. Please do not hesitate to contact CMSA, myself or any of the delegates if more information is required.

