Summary of the 52nd International Congress of Meat Science and Technology, August 13-18, 2006

The 52nd International Congress of Meat Science and Technology was held in Dublin Ireland from August 13-18, 2006. This conference is the annual forum for the international exchange of new scientific ideas in meat science (www.icomst2006.com). There were more than 500 delegates from 48 different countries.

There were 6 ‘Sessions’ at the congress, with several talks on each:

Session ‘A’: The Science of Meat quality
Session ‘B’: Scientific Advancement Underpinning Meat Safety
Session ‘C’: Innovation in Meat Packaging
Session ‘D’: Consumer Needs and Wants
Session ‘E’: How the industry is responding – a hot topics session
Session ‘F’: Meat and Health

♦ Four overall key trends presented at the congress:
  o Changing consumer lifestyle
    ▪ An increase of ‘middle class’ worldwide
    ▪ Need something to meet niches, must be more than just a protein
    ▪ Increased alliances between suppliers and retailers
    ▪ Consumer focused priorities for food benefits
  o Safety
    Food allergies
    ▪ Understanding origin of food borne diseases
    ▪ Quality and Innovation
    ▪ Supply the ‘right food at the right time at the right place’
    ▪ Decreased salt and fat, decreased processing cost
    ▪ Packaging targeted products for targeted audience
  o Meat for Health
    ▪ Healthy lifestyles
    ▪ Foods associated with diet related diseases avoided
    ▪ Aging population
    ▪ Biomarker discovery and validation of attributes

For the complete papers on which most of the presentations were based, look up Meat Science Volume 74, Issue 1, September 2006.

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