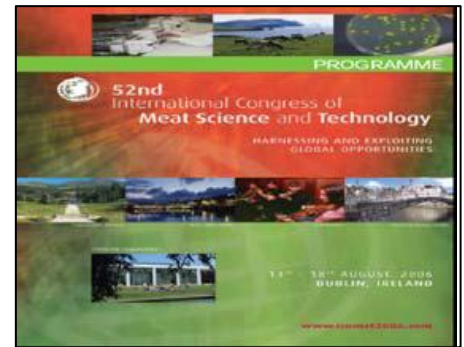


Summary of the 52nd International Congress of Meat Science and Technology, August 13-18, 2006



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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