



58th ICoMST
M O N T R É A L C A N A D A 2 0 1 2



International Congress of Meat Science and Technology

The 58th International Congress of Meat Science and Technology was held at the Hilton Montréal Bonaventure Hotel, August 12 to 17, 2012. It has been a major undertaking for our small organization and many dedicated volunteers. Fortunately, we were not left alone with this huge task. The congress was co-hosted also by the Canadian Meat Council and INITIA. JPdL was contracted as the congress organizer. In addition to registration fees, generous in kind and cash sponsorship from the meat industry, meat industry organizations, government, universities and granting agencies supported the presentation of the congress. Without this contribution, that roughly represented a third of our budget, we would not have been able to provide the quality conference we did. There were 507 participants from 44 countries.

The theme of the congress was “The Healthy World of Meat” and scientific content was focused around this theme. The program comprised 10 scientific sessions with 28 invited speakers and 24 short oral presentations. These were complemented by 293 posters. The scientific program included the topics Nutrition and Health, Meat Sustainability, Producing Niche Market Fresh Meat Products, Animal Welfare, Meat Biochemistry and Biology, Meat Safety and Microbiology, Consumer Trends and Sensory Evaluation, Value Added and Further Processed, Technologies to Increase Carcass and By-product Value and Hot Topics and Current Issues. Current advances and issues concerning the whole meat value chain, with particular emphasis on human, animal and environmental health were presented and discussed. We leave as a legacy to the scientific community a special issue of the Meat Science journal (Volume 92, Issue 3, 2012) which includes articles from 17 of the invited speakers. This special issue was prepared under the guidance of Prof. Mick Price who served as the editor. In addition to that special issue, the Proceedings constituted of the 4-page paper submitted for presentation either as a poster or a short presentation (upon selection) was provided on a USB key to the participants and are available to the public on the ICoMST 2012 website (ICoMST2012.ca). Each paper received was submitted to a peer revised process where at least two scientists and one leading coordinator provided feedbacks and final decision on the submission. You can imagine the enormous task that had to be accomplished by the scientific committee and many volunteers. Prof. Heather Bruce and Phyllis Shand lead this task diligently and the final product contributed to the high profile scientific program delivered.

A competition for students was held in which students chose to have their short papers entered into the poster or oral competition. The best submissions were selected by a panel of judges and those students presented their work in special sessions for the Student Oral Competition and the Student Poster Competition. In addition, two students, one from Sri-Lanka and one from Spain, were selected from those requesting consideration for travel awards. Prior to the conference a graduate course on meat science was also organized and 42 students were registered from 10 different countries. The course was officially registered for 2.1 units of continuous education and a certificate was presented to the student confirming their participation.

August 16th was the Canadian Meat Science Association Global Meat Quality and Safety Industry day. Scientific sessions that had particular relevance to the meat industry were selected for that day. There were 27 special registrations for that day. Four representatives of the Canadian Meat Industry showcased their products at a Tasting Reception on the evening of August 12th. Participants at the congress had the opportunity to taste a traditional dinner with a taste of Québec at a Maple Sugar Shack. They also chose from a selection of technical and scenic tours that included visits to Saint-Hyacinthe and the Faculty of Veterinary Medicine of the University of Montréal and the Agriculture and Agri-Food Canada Food Research and Development Centre, BSA Food Ingredients s.e.c./l.p, Québec City and Ottawa, for example. A Gala Dinner at the Hilton Montréal Bonaventure topped off the social program.

An active Accompanying Persons' program was organized and attracted 44 participants. The Accompanying persons enjoyed a Montréal City tour, a walking tour of Montréal's underground pedestrian network and a visit to the Botanical Gardens. They joined delegates for dinners and the technical and scenic tours.

Although ICoMST 2012 is over, lots of reports remain to be drafted (e.g., financial statement, results for the survey, granting agencies, etc). The 58th International Congress of Meat Science and Technology took four years to organize. The efforts of the all the people involved in its organization were rewarded by watching the conference come to life and observing the enthusiasm and positive comments from participants. Canada can be proud of the success of this congress as indicated by a Danish colleague on the Meat Innovation Group on LinkedIn, which I cite here: "ICoMST is a little like the Olympics - it must be a little better every time. And our Canadian friends did a fantastic job. It will be hard to follow." In my mind that says it all...

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