

Pork Quality – Current Evaluation and The Future of a Quality-Based Grading System

January 26, 2018

11:00 am – 12:00 pm CT (12:00 EST; 10:00 MST)

Overview:

The pork industry in the United States and Canada have their sights set on implementing a quality-based grading system to be used on a regular basis, similar to the one used to distinguish quality (and value) in beef carcasses. The overall goal of standardization of quality is to enhance consumer eating experience by differentiating pork into quality sectors based on recognizable and consistent quality parameters that are both obtainable and highly predictive. This webinar will cover current evaluation of pork quality and discuss a recent meta-analysis entitled “Subjective pork quality evaluation may not be indicative of instrumental pork quality measurements on a study-to-study basis.”

Presenter:

Dr. Benjamin Bohrer joined the faculty of the Department of Food Science at the University of Guelph in 2016. Dr. Bohrer’s background and training concentration was in meat science and muscle biology, where he completed his PhD at the University of Illinois at Urbana-Champaign. The focus of Dr. Bohrer’s research program ranges from fundamental disciplines (including meat structure, protein biochemistry, and food matrix interaction at the molecular level) to more applied research with direct application to the meat and food industry (including evaluation of quality, yield, functionality, shelf-life, and eating experience of fresh and processed meat products)

To Register:

The webinar is interactive and will last approximately 60 minutes including Q&A. Registration is complimentary, but you must first register by clicking on the enrollment:

<https://attendee.gotowebinar.com/register/4480756561896843010>. Once you have registered, you will receive an e-mail message confirming your enrollment status and information that you need to join the webinar.