Author's Index

58th International Congress of Meat Science and Technology
Hilton Montréal Bonaventure | August 12-17, 2012 | Montréal, Canada

Conference Hosts
Abreu, Larissa, Brazil  
D- Impact of Production Practices on Meat Quality  
Poster.................................................................PRODUCTP-86  
Effects of immunological castration and ractopamine on pork sausage

Aferri, Gabriela, Brazil  
E- Animal Diet and Meat Quality  
Poster...............................................................DIETQUALP-103  
Fatty acid composition of intramuscular fat of lambs fed different lipids sources

Aghwan, Z.A., Malaysia  
A- Meat Nutritional Composition and Bioactives  
Poster.................................................................NUTRIENTP-9  
A possibility to improve iodine and selenium content in the meat of Kacang goats

Aguiar, Ana, Chile  
M- Consumer Preferences and Sensory Evaluation  
Poster...............................................................CONSUMSENP-43  
Beef acceptability and consumer’s expectations associated with production systems and beef marbling

Ahmed, Abdulatef, Turkey  
N- Sausage, Cured Meats and Dried Meats  
Poster.................................................................PROCESSEDP-53  
Changes in physicochemical properties of proteins in Kayserian pastirma made from m. semimembranosus muscle of bovine during traditional processing: Part I

F- Carcass Composition  
Poster...............................................................CARCASSP-3  
Predicting lean yield of Canadian cull cows

K- Value Added Meats, Packaging and Thermal Processing  
Poster...............................................................VALUEADDP-114  
Optimum oven cooking procedure to improve palatability and colour attributes for beef inside rounds

L- Meat Safety and Microbiology  
Poster...............................................................SAFMICROP-20  
The spoilage microflora of Canadian retail beef steaks

Aaslyng, Margit Dall, Denmark  
H- Animal Stress and Welfare  
Poster...............................................................WELFAREP-42  
Documentation of animal welfare of pigs on the day of slaughter

C- Animal Genetics and Meat Quality  
Poster...............................................................GENETICSP-47  
Eating quality of five different pig crossbreeds using sensory and consumer science
Alberti, Pere, Spain

A- Meat Nutritional Composition and Bioactives

Poster................................................................. NUTRIENTP-15

Acceptability of beef enriched with n-3 and CLA fatty acids

Aldai, Noelia, Spain

B- Meat Quality General

Poster................................................................. QUALITYP-20

Meat colour stability in bison and beef

A- Meat Nutritional Composition and Bioactives

Poster................................................................. NUTRIENTP-2

Antithrombin III from bovine skeletal muscle purification, characterisation and cellular location

Alejandro Lopez, Sergio Jacinto

A- Meat Nutritional Composition and Bioactives

Poster................................................................. NUTRIENTP-96

Sensory analysis of beef from crossbred animals finished on pasture or feedlot

Alencar, Mauricio, Brazil

E- Animal Diet and Meat Quality

Poster................................................................. DIETQUALP-96

Sensory analysis of beef from crossbred animals finished on pasture or feedlot

Alencar, Natalia, Brazil

O- Sodium Reduction in Further Processing

Poster................................................................. LOWSALT-80

Effects of Na-lactate by K-lactate replacement on acceptance and descriptive sensory profile of sausages with reduced salt content

Alfaro, Selene, Mexico

C- Animal Genetics and Meat Quality

Poster................................................................. GENETICSP-67

Genetic marker effects for quality traits in commercial beef from Mexico

C- Animal Genetics and Meat Quality

Poster................................................................. GENETICSP-68

Effect of genotype and time on feed on color, marbling and shear force of Mexican beef

Alimon, A.R., Malaysia

A- Meat Nutritional Composition and Bioactives

Poster................................................................. NUTRIENTP-6

A possibility to improve iodine and selenium content in the meat of Kacang goats

Allen, Paul, Ireland

N- Sausage, Cured Meats and Dried Meats

Poster................................................................. PROCESSED-57

The use of power ultrasound for the accelerated curing of pork

Alvarez, Jacobo, Spain

F- Carcass Composition

Poster................................................................. CARCASSP-12

Assessment of fat and lean content in Italian heavy green hams by means of on-line non invasive techniques

Aminlari, Mahmoud, Iran

I- Meat Chemistry and Biochemistry General

Poster................................................................. BIOCHEMP-77

Effect of treatment with the enzyme actinidin on the functional properties of common carp proteins

N- Sausage, Cured Meats and Dried Meats

Poster................................................................. PROCESSED-59

Comparison of physicochemical and sensory properties of emulsion-type sausages made with ostrich meat, beef and turkey meat

Ampuero, Silvia, Switzerland

C- Animal Genetics and Meat Quality

Poster................................................................. GENETICSP-49

Performance testing for androstenone, skatole and indole: a pivotal step towards genetically reducing boar taint

An, Tianwu

J- Lipid and Protein Oxidation in Fresh and Processed Meats

Poster................................................................. OXIDATIONP-90

Characteristics of enzymatic antioxidant capacity of longissimus dorsi muscles in yak

Andersen, Peter, Denmark

H- Animal Stress and Welfare

Poster................................................................. WELFAREP-47

Traceability system for slaughter of unmarked pigs

Anderson, Giovana, United States

D- Impact of Production Practices on Meat Quality

Poster................................................................. PRODUCTP-85

Consumption of beef from cattle administered estrogenic growth promotants does not result in premature puberty and obesity using the swine model

Andrade, Ernani Nery, Brazil

E- Animal Diet and Meat Quality

Poster................................................................. DIETQUALP-89

Sensory analysis and fatty acid profile of beef from Nellore cattle finished with cottonseed byproduct

Andrade, Juliana, Brazil

D- Impact of Production Practices on Meat Quality

Poster................................................................. PRODUCTP-86

Effects of immunological castration and ractopamine on pork sausage

Andreo, Nayara, Brazil

B- Meat Quality General

Poster................................................................. QUALITYP-44

Effect of electrical stimulation on the drop of pH and tenderness of meat from Zebu cattle

Anton, István, Hungary

F- Carcass Composition

Poster................................................................. CARCASSP-7

Evaluation of intramuscular fat content in cattle by molecular and imaging techniques

F- Carcass Composition

Poster................................................................. CARCASSP-8

Evaluation of carcass composition of cattle genotypes by use of computed tomography (CT) data of rib joints
Antunes, Mariany Gavioli
B: Meat Quality General
Poster.......................................................................................... QUALITYP-44
Effect of electrical stimulation on the drop of pH and tenderness of meat from Zebu cattle

Aparecida Silva, Alessandra, Brazil
J: Lipid and Protein Oxidation in Fresh and Processed Meats
Poster......................................................................................... OXIDATIONP-81
Protein oxidation and color stability in meat aged under aerobic conditions from bull and steer

Arroyo Figueroa, Gabriela
A: Meat Nutritional Composition and Bioactives
Poster.......................................................................................... NUTRIENTP-2
Antithrombin III from bovine skeletal muscle purification, characterisation and cellular location

Arroyo-Quesada, Yorleny, Estonia
M: Consumer Preferences and Sensory Evaluation
Poster......................................................................................... CONSUMSENP-37
Sausage preferences for consumers in two different geographical areas in Costa Rica

Archambault, Wade, Canada
I: Meat Chemistry and Biochemistry General
Poster.......................................................................................... BIOCHEMP-69
Analysis of free omega-3 and omega-6 fatty acids in beef by liquid chromatography-mass spectrometry

N: Sausage, Cured Meats and Dried Meats
Poster.......................................................................................... PROCESSEDP-63
Effect of radiant energy vacuum on physical and microbial properties of beef jerky

Arellano, W, Mexico
C: Animal Genetics and Meat Quality
Poster.......................................................................................... GENETICSP-67
Genetic marker effects for quality traits in commercial beef from Mexico

Arihara, Keizo, Japan
A: Meat Nutritional Composition and Bioactives
Poster.......................................................................................... NUTRIENTP-4
Assessment of ACE inhibitory activity of thermolytic digest of catfish muscle protein

Arimi, Joshua, Ireland
N: Sausage, Cured Meats and Dried Meats
Poster.......................................................................................... PROCESSEDP-57
The use of power ultrasound for the accelerated curing of pork

Arserim, Ender, H., Turkey
K: Value Added Meats, Packaging and Thermal Processing
Poster.......................................................................................... VALUEADDP-109
Ohmic cooking effects on beef meatballs

Aslam, Mueen, Canada
L: Meat Safety and Microbiology
Poster.......................................................................................... SAFMICROP-13
Virulence characterization of Escherichia coli O157:H7 isolated from fecal samples and beef carcasses in Mexico

Aslan, Ozlem, Ireland
C: Animal Genetics and Meat Quality
Poster.......................................................................................... GENETICSP-68
Analysis of gene expression in porcine m. semimembranosus divergent in intra-muscular fat content

Astruc, Thierry, France
I: Meat Chemistry and Biochemistry General
Poster.......................................................................................... BIOCHEMP-60
Histochemical and biochemical characteristics of four major muscles of the ham

Athayde, Natália B., Brazil
D: Impact of Production Practices on Meat Quality
Poster.......................................................................................... PRODUCTP-76
Effect of ractopamine and immunocastration on the pork quality

Auberger, Jean-Michel, France
K: Value Added Meats, Packaging and Thermal Processing
Poster.......................................................................................... VALUEADDP-113
A laboratory tumbler simulator – salt penetration improvement due to meat mechanical treatment

Augusto De Mello E Silva, Vanessa, Brazil
C: Animal Genetics and Meat Quality
Poster.......................................................................................... GENETICSP-61
Evaluation of single nucleotide polymorphisms in glucocorticoid and mineralocorticoid receptors on meat quality, neuroendocrine and metabolic traits

G: Postmortem Effects on Meat Quality and Biochemistry
Poster.......................................................................................... POSTMORTP-31
Functional proteomic analysis predicts tenderness in bull Nellore meat

Aubry, Mark, Ireland
N: Sausage, Cured Meats and Dried Meats
Poster.......................................................................................... PROCESSEDP-69
Effect of fat substitution on structural properties of comminuted meat products: a mixture design approach

Avanço, Saulo, Brazil
E: Animal Diet and Meat Quality
Poster.......................................................................................... DIETQUALP-105
Microbial oxycarotenoids in broiler chicken rearing

Avery, Dennis, United States
Opening Ceremony and Keynote...................................................... Keynote OPENING
The future for healthy meat
Badoni, Madhu, Canada

L- Meat Safety and Microbiology
Poster...............................................................SAFMICROP-20
The spoilage microflora of Canadian retail beef steaks

L- Meat Safety and Microbiology
Poster...............................................................SAFMICROP-9
Effects of mild heat treatments on numbers of survivors of generic and verotoxigenic *Escherichia coli* from beef enrichment cultures

L- Meat Safety and Microbiology
Poster...............................................................SAFMICROP-10
Sources of microbiological contamination on beef from carcasses dressed without decontamination at a small packing plant

Bae, Christine, Switzerland

C- Animal Genetics and Meat Quality
Poster...............................................................GENETICSP-49
Performance testing for androstenone, skatole and indole: a pivotal step towards genetically reducing boar taint

Baffa, Danielle F., Brazil

E- Animal Diet and Meat Quality
Poster...............................................................DIETQUALP-100
Influence of condensed tannin on beef stability in Nellore bulls fed high concentrate diet

Balieiro, J C C, Brazil

D- Impact of Production Practices on Meat Quality
Poster...............................................................PRODUCTP-81
Does ractopamine interact with immunological castration on pork lean and fat yields?

Balieiro, Julio, Brazil

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster...............................................................OXIDATIONP-93
Characteristics of beef restructured with antioxidant and canola oil during storage

Balieiro, Júlio, Brazil

G- Postmortem Effects on Meat Quality and Biochemistry
Poster...............................................................POSTMORTP-32
Characterization of proteolysis during meat aging in Nellore castrated cattle

Balilico, Silvia, Italy

C- Animal Genetics and Meat Quality
Poster...............................................................GENETICSP-51
Effect of breed on proximate composition and fatty acids composition of meat from Italian cattle

Balzan, Stefania, Italy

F- Carcass Composition
Poster...............................................................CARCASSP-9
Fat estimation of ripened loin and shoulder of pork using digital image analysis

Barahona, Marta, Spain

A- Meat Nutritional Composition and Bioactives
Poster...............................................................NUTRIENTP-15
Acceptability of beef enriched with n-3 and CLA fatty acids

Barbosa, Marcilia M., Brazil

E- Animal Diet and Meat Quality
Poster...............................................................DIETQUALP-100
Influence of condensed tannin on beef stability in Nellore bulls fed high concentrate diet

Baron, Vern, Canada

D- Impact of Production Practices on Meat Quality
Poster...............................................................PRODUCTP-82
Reducing age at harvest: toward maximizing efficiency in beef production

Go to the full report.
Barreto, Andrea, Brazil

**O- Sodium Reduction in Further Processing**
Poster....................................................................................... LOWSALTP-79
Use of micronized sodium chloride and its influence on the acceptability of breast turkey ham with reduced sodium content

**O- Sodium Reduction in Further Processing**
Poster....................................................................................... LOWSALTP-80
Effects of Na-lactate by K-lactate replacement on acceptance and descriptive sensory profile of sausages with reduced salt content

Bartolo, Laure, France

**L- Meat Safety and Microbiology**
Poster........................................................................................SAFMICROP-5
Veal calf cleanliness: rating methods to meet the needs of French veal calf industry

Barton, Ludek, Czech Republic

**C- Animal Genetics and Meat Quality**
Poster........................................................................................GENETICSP-60
Adipose tissue-specific expression of lipogenic genes in different cattle breeds: relationship to fatty acid composition

Basarab, John, Canada

**D- Impact of Production Practices on Meat Quality**
Poster........................................................................................PRODUCTP-73
Relationships between intramuscular collagen content and age at slaughter, growth promotants and breed cross

**D- Impact of Production Practices on Meat Quality**
Poster........................................................................................PRODUCTP-82
Reducing age at harvest: toward maximizing efficiency in beef production

Beaudry, Danièle, Canada

**C- Animal Genetics and Meat Quality**
Poster........................................................................................GENETICSP-64
mRNA abundance of selected genes in the loin muscle of pigs with divergent carcass and meat quality traits

Behbahani, Saeed, Iran

**I- Meat Chemistry and Biochemistry General**
Poster........................................................................................BIOCHEMP-76
Modeling of cured meat colour formation using genetic algorithm and artificial neural network

Belk, Keith, United States

**A- Meat Nutritional Composition and Bioactives**
Poster........................................................................................NUTRIENTP-12
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

**B- Meat Quality General**
Poster........................................................................................QUALITYP-21
Combining Warner-Bratzler and slice shear force in one steak using two different cooking methods

Belo, Mariana, Brazil

**J- Lipid and Protein Oxidation in Fresh and Processed Meats**
Poster........................................................................................OXIDATIONP-93
Characteristics of beef restructured with antioxidant and canola oil during storage

Berg, Eric, United States

**B- Meat Quality General**
Poster........................................................................................QUALITYP-28
Using postmortem proteolysis and image texture features to predict beef tenderness

**D- Impact of Production Practices on Meat Quality**
Poster........................................................................................PRODUCTP-85
Consumption of beef from cattle administered estrogenic growth promotants does not result in premature puberty and obesity using the swine model

Berg, J., United States

**D- Impact of Production Practices on Meat Quality**
Poster........................................................................................PRODUCTP-72
Effect of leptin genotype and zilpaterol hydrochloride administration on the carcass characteristics of finishing steers

Bergamasco, Luciana, United States

**H- Animal Stress and Welfare**
Poster........................................................................................WELFAREP-43
Use of electroencephalogram technology to determine the state of market hog consciousness

Bermúdez, Roberto, Spain

**C- Animal Genetics and Meat Quality**
Poster........................................................................................GENETICSP-53
Influence of genotype on physico-chemical parameters of Celta pigs from an extensive production system

**D- Impact of Production Practices on Meat Quality**
Poster........................................................................................PRODUCTP-78
Carcass and meat characterization of Holstein-Friesian cull cows

**J- Lipid and Protein Oxidation in Fresh and Processed Meats**
Poster........................................................................................OXIDATIONP-96
Effect of natural and synthetic antioxidants on physico-chemical characteristics of liver pâté

Berndt, Alexandre, Brazil

**E- Animal Diet and Meat Quality**
Poster........................................................................................DIETQUALP-96
Sensory analysis of beef from crossbred animals finished on pasture or feedlot

**E- Animal Diet and Meat Quality**
Poster........................................................................................DIETQUALP-97
Meat quality of Canchim breed steers fed fresh or ensiled sugarcane

Bharate, Sachin, India

**L- Meat Safety and Microbiology**
Poster........................................................................................SAFMICROP-18
Listeria species of public health significance among buffaloes slaughtered in Nagpur city of central India
Biondi, Germano F, Brazil

I- Meat Chemistry and Biochemistry General
Poster................................................................. BIOCHEMP-61
Physicochemical analysis of different types of cuts of beef meat and poultry

Bjelanovic, Milena, Norway

I- Meat Chemistry and Biochemistry General
Poster................................................................. BIOCHEMP-65
Determination of the myoglobin states in beef using reflectance spectra and multivariate regression

Blaas, Franz, Italy

F- Carcass Composition
Poster............................................................... CARCASSP-9
Fat estimation of ripened loin and shoulder of pork using digital image analysis

Block, Hushton, Canada

E- Animal Diet and Meat Quality
Poster............................................................... DIETQUALP-109
Relationships of trans-18:1 isomers between red blood cells and beef tissues in steers fed red clover silage with/without flaxseed

Boles, Jane, United States

D- Impact of Production Practices on Meat Quality
Poster............................................................... PRODUCTP-79
Effect of growth rate of steers on carcass shear force values

Boualem, Khadidja, Canada

L- Meat Safety and Microbiology
Poster............................................................... SAFMICROP-23
Development of an encapsulation system in food liposomes for the protection and controlled release of nisin in cooked meat products

Bouchard, Jean, Canada

L- Meat Safety and Microbiology
Poster............................................................... SAFMICROP-25
Combined effect of gamma irradiation and antimicrobial films on the shelf life of refrigerated pork sausage meat

Bouhrara, Mustapha, France

B- Meat Quality General
Poster............................................................... QUALITYP-24
In situ magnetic resonance imaging highlights local bovine meat structural changes during heating

Bonilha, Sarah F. M., Brazil

E- Animal Diet and Meat Quality
Poster............................................................... DIETQUALP-89
Sensory analysis and fatty acid profile of beef from Nellore cattle finished with cottonseed byproduct

Bonny, Jean-Marie, France

B- Meat Quality General
Poster............................................................... QUALITYP-25
Microstructure characterization of meat by quantitative MRI

Borggaard, Claus, Denmark

B- Meat Quality General
Poster............................................................... QUALITYP-36
Potential of PTR-TOF-MS for measuring the boar taint components: androstenone, skatole and indole.

Bombrun, Laure, France

I- Meat Chemistry and Biochemistry General
Poster............................................................... BIOCHEMP-60
Histochemical and biochemical characteristics of four major muscles of the ham

O- Sodium Reduction in Further Processing
Poster............................................................... LOWSALTP-93
Influence of salt content and heating on physicochemical characteristics of exudate from tumbled pork

O- Sodium Reduction in Further Processing
Poster............................................................... LOWSALTP-94
Analysis of juice loss during wet cooking of pork meat - effect of temperature, muscle type and salt on water content
Braña V, Diego, Mexico
*C- Animal Genetics and Meat Quality*
Poster.................................................................GENETICSP-68
Effect of genotype and time on feed on color, marbling and shear force of Mexican beef

C- *Animal Genetics and Meat Quality*
Poster.................................................................GENETICSP-67
Genetic marker effects for quality traits in commercial beef from Mexico

Branco, Renata Helena, Brazil
*E- Animal Diet and Meat Quality*
Poster.................................................................DIETQUALP-89
Sensory analysis and fatty acid profile of beef from Nellore cattle finished with cottonseed byproduct

Brandt, Pia, Denmark
*H- Animal Stress and Welfare*
Poster.................................................................WELFAREP-42
Documentation of animal welfare of pigs on the day of slaughter

Brashears, Mindy M., United States
*L- Meat Safety and Microbiology*
Poster.................................................................SAFMICROP-13
Virulence characterization of *Escherichia coli* O157:H7 isolated from fecal samples and beef carcasses in Mexico

Brashears, Todd, United States
*L- Meat Safety and Microbiology*
Poster.................................................................SAFMICROP-13
Virulence characterization of *Escherichia coli* O157:H7 isolated from fecal samples and beef carcasses in Mexico

Bridi, Ana Maria, Brazil
*B- Meat Quality General*
Poster.................................................................QUALITYP-44
Effect of electrical stimulation on the drop of pH and tenderness of meat from Zebu cattle

Brockhoff, Per, Denmark
*A- Meat Nutritional Composition and Bioactives*
Poster.................................................................NUTRIENTP-7
Serving a high meat protein lunch reduces subsequent energy intake at dinner in a randomised trial conducted in a real-life setting

Brooks, J Chance, United States
*B- Meat Quality General*
Poster.................................................................QUALITYP-32
National beef tenderness survey – 2010: shear-force values and sensory-panel ratings for U.S. retail and foodservice beef

*A- Meat Nutritional Composition and Bioactives*
Poster.................................................................NUTRIENTP-12
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

D- *Impact of Production Practices on Meat Quality*
Poster.................................................................PRODUCTP-75
Beta adrenergic agonist effects on the fresh and cooked meat properties of aged *longissimus lumborum* steaks from calf-fed Holstein steers

Brooks, Kathleen, United States
*B- Meat Quality General*
Poster.................................................................QUALITYP-45
*Post-mortem* fat injection improved palatability and value of beef *longissimus lumborum* steaks

Brown, Jennifer, Canada
*H- Animal Stress and Welfare*
Poster.................................................................WELFAREP-49
The effect of water sprinkling on blood lactate and meat quality of market hogs transported during summer

Brown, M., United States
*D- Impact of Production Practices on Meat Quality*
Poster.................................................................PRODUCTP-72
Effect of leptin genotype and zilpaterol hydrochloride administration on the carcass characteristics of finishing steers

Bruce, Heather L., Canada
*B- Meat Quality General*
Poster.................................................................QUALITYP-41
Recovering value from Canada B4 dark cutting beef carcasses

*B- Impact of Production Practices on Meat Quality*
Poster.................................................................PRODUCTP-73
Relationships between intramuscular collagen content and age at slaughter, growth promotants and breed cross

K- *Value Added Meats, Packaging and Thermal Processing*
Poster.................................................................VALUEADDP-103
Purge losses in fresh beef *biceps femoris* roasts injected with plant based proteolytic enzymes

M- *Consumer Preferences and Sensory Evaluation*
Poster.................................................................CONSUMSENP-38
Value of pork with different quality attributes to consumers with different beliefs about traditionally raised pork

*M- Consumer Preferences and Sensory Evaluation*
Poster.................................................................CONSUMSENP-41
Canadian consumer consistency in pork sensory and purchase decisions

B- *Meat Quality General*
Poster.................................................................QUALITYP-34
Quality differences among beef *m. longissimus dorsi* of the Canada A, AA, AAA and Prime grades

Brugiapaglia, Alberto, Italy
*E- Animal Diet and Meat Quality*
Poster.................................................................DIETQUALP-108
Effect of feeding plan and genotype on fatty acid composition of veal

*A- Meat Nutritional Composition and Bioactives*
Poster.................................................................NUTRIENTP-5
Effect of cooking method on the nutritional value of Piemontese beef

58th International Congress of Meat Science and Technology, August 12-17, 2012, Montréal, Canada
Brun, Albert, Spain
F- Carcass Composition
Poster.................................................................CARCASSP-1
Body composition evaluated by computer tomography and allometric growth of viscera and organs in pigs from 30 to 120 kg

F- Carcass Composition
Poster.................................................................CARCASSP-2
Fat and muscle allometric growth of different pig genotypes evaluated in vivo with computed tomography from 30 to 120 kg

Buchler, Oliver, Canada
I- Meat Safety and Microbiology
Poster...............................................................SAFMICROP-30
Efficacy of interventions during primary processing on contamination of beef carcasses with Escherichia coli: a systematic review-meta-analysis

Bures, Daniel, Czech Republic
C- Animal Genetics and Meat Quality
Poster.................................................................GENETICSP-60
Adipose tissue-specific expression of lipogenic genes in different cattle breeds: relationship to fatty acid composition

Burnett, Viv, Australia
G- Postmortem Effects on Meat Quality and Biochemistry
Poster...............................................................POSTMORTP-35
Change in color stability of lamb: fresh vs. aged meat

Burt, Odile, France
I- Meat Chemistry and Biochemistry General
Poster.................................................................BIOCHEMP-60
Histochemical and biochemical characteristics of four major muscles of the ham

Butler, Kym, Australia
G- Postmortem Effects on Meat Quality and Biochemistry
Poster...............................................................POSTMORTP-35
Change in color stability of lamb: fresh vs. aged meat

Cachaldora Sieiro, Aida, Spain
E- Animal Diet and Meat Quality
Poster.................................................................DIETQUALP-91
Sensory characteristics of meat from Holstein Friesian cull cows: effect of feeding and finishing

L- Meat Safety and Microbiology
Poster.................................................................SAFMICROP-4
Effect of packaging conditions on shelf-life of hamburgers from Holstein Friesian cull cows

Calkins, Chris, United States
C- Animal Genetics and Meat Quality
Poster.................................................................GENETICSP-55
Strip loin steak differences from different beef genotypes

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster.................................................................OXIDATIONP-79
Protein oxidation in beef m. triceps brachii roasts due to high oxygen packaging

Callahan, Zachary, United States
B- Meat Quality General
Poster.................................................................QUALITYP-21
Combining Warner-Bratzler and slice shear force in one steak using two different cooking methods

Calle, Alexandra, United States
L- Meat Safety and Microbiology
Poster.................................................................SAFMICROP-13
Virulence characterization of Escherichia coli O157:H7 isolated from fecal samples and beef carcasses in Mexico

Canto, Anna Carolina, Brazil
D- Impact of Production Practices on Meat Quality
Poster.................................................................PRODUCTP-86
Effects of immunological castration and ractopamine on pork sausage

O- Sodium Reduction in Further Processing
Poster.................................................................LOWSALTP-89
Elaboration of low-sodium restructured beef using alligator (Cayman crocodilus yacare) meat

Carabús, Anna, Spain
F- Carcass Composition
Poster.................................................................CARCASSP-1
Body composition evaluated by computer tomography and allometric growth of viscera and organs in pigs from 30 to 120 kg

F- Carcass Composition
Poster.................................................................CARCASSP-2
Fat and muscle allometric growth of different pig genotypes evaluated in vivo with computed tomography from 30 to 120 kg

Cardoso, Thales De Almeida Bitencourt, Brazil
B- Meat Quality General
Poster.................................................................QUALITYP-44
Effect of electrical stimulation on the drop of pH and tenderness of meat from Zebu cattle
and fat yields?

Does ractopamine interact with immunological castration on pork lean

Cervo, G. D., Brazil

D- Impact of Production Practices on Meat Quality

Poster.................................................................PRODUCTP-81

Does ractopamine interact with immunological castration on pork lean and fat yields?

Carlier, Martine, France

I- Meat Chemistry and Biochemistry General

Poster.................................................................BIOCHEMP-60

Histochemical and biochemical characteristics of four major muscles of the ham

Carlos, Clarissa L., Brazil

D- Impact of Production Practices on Meat Quality

Poster.................................................................PRODUCTP-76

Effect of ractopamine and immunocastration on the pork quality

Carr, Chad, United States

B- Meat Quality General

Poster.................................................................QUALITYP-32

National beef tenderness survey – 2010: shear-force values and sensory-panel ratings for U.S. retail and foodservice beef

Carrer, Celso Da Costa, Brazil

C- Animal Genetics and Meat Quality

Poster.................................................................GENETICSP-50

Eating quality of lamb meat from three different breed-types raised in Brazil

Carril, José Antonio, Spain

C- Animal Genetics and Meat Quality

Poster.................................................................GENETICSP-53

Influence of genotype on physico-chemical parameters of Celta pigs from an extensive production system

Carvalho Balieiro, Júlio César, Brazil

G- Postmortem Effects on Meat Quality and Biochemistry

Poster.................................................................POSTMORTP-20

Aitchbone hanging or ageing for 7 days improves pork eating quality

Castonguay, François, Canada

B- Meat Quality General

Poster.................................................................QUALITYP-40

Use of post-slaughter technologies to enhance heavy lamb meat quality: pH response and variation

Cervó, G. D., Brazil

D- Impact of Production Practices on Meat Quality

Poster.................................................................PRODUCTP-81

Does ractopamine interact with immunological castration on pork lean and fat yields?
Chikuni, Kouichi, Japan
I- Meat Chemistry and Biochemistry General
Poster.......................................................... BIOCHEMP-68
Preliminary study on fat crystal properties of pig carcass using Raman spectroscopy

Chimonyo, Michael, South Africa
E- Animal Diet and Meat Quality
Poster.......................................................... DIETQUALP-95
Effect of supplementation with Acacia karroo leaves on growth and meat quality of Xhosa goats under artificial haemonchosis

Chin, Koo Bok, South Korea
N- Sausage, Cured Meats and Dried Meats
Poster.......................................................... PROCESSED-61
Effect of tomato powder dried at different temperatures on physico-chemical and textural characteristics of regular-fat pork sausages

O- Sodium Reduction in Further Processing
Poster.......................................................... LOWSALT-87
Effect of different levels of red bean protein and various salt levels on rheological properties of tran glutaminase-mediated myofibrillar protein gel

Cho, Soo-Hyun, South Korea
D- Impact of Production Practices on Meat Quality
Poster.......................................................... PRODUCTP-80
Chemical composition, meat color, shear force, cooking loss, water holding capacity and fatty acids of Holstein steer beef by different fattening periods

G- Postmortem Effects on Meat Quality and Biochemistry
Poster.......................................................... POSTMORTP-30
Effect of aging days on tenderness and myofibrillar protein degradation of five muscles from Hanwoo bulls with different quality grade

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster.......................................................... OXIDATIONP-91
Antioxidant enzyme activity, ferric reducing/antioxidant power and ABTS radical cation scavenging activity in Hanwoo (Korean cattle) beef muscles

K- Value Added Meats, Packaging and Thermal Processing
Poster.......................................................... VALUEADDP-106
The effects of marinating with commercial vinegars on the quality characteristics of biceps femoris muscle on Hanwoo

Choe, Ju-Hui, South Korea
J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster.......................................................... OXIDATIONP-100
Antioxidant action of ganghwayakssuk (Artemisia princeps Pamp.) in combination with ascorbic acid to increase the oxidative stability in raw chicken nuggets

K- Value Added Meats, Packaging and Thermal Processing
Poster.......................................................... VALUEADDP-110
Effects of various curing processes on quality characteristics of whole muscle chicken bulgogi with chicken gelatin and wheat fiber

N- Sausage, Cured Meats and Dried Meats
Poster.......................................................... PROCESSED-72
Effects of collagen and mechanically deboned chicken meat on quality characteristics of semi-dried chicken jerky

G- Postmortem Effects on Meat Quality and Biochemistry
Poster.......................................................... POSTMORTP-37
Effects of storage temperature on meat quality of hot-boned duck breast muscle

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster.......................................................... OXIDATIONP-99
The use of persimmon peel extracts as a natural antioxidant in raw ground meat against lipid and protein oxidation

Choi, Min Sung, South Korea
N- Sausage, Cured Meats and Dried Meats
Poster.......................................................... PROCESSED-72
Effects of collagen and mechanically deboned chicken meat on quality characteristics of semi-dried chicken jerky

Choi, Yun Sang, South Korea
J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster.......................................................... OXIDATIONP-100
Antioxidant action of ganghwayakssuk (Artemisia princeps Pamp.) in combination with ascorbic acid to increase the oxidative stability in raw chicken nuggets

Christensen, Lars Bager, Denmark
B- Meat Quality General
Poster.......................................................... QUALITYP-36
Potential of PTR-TOF-MS for measuring the boar taint components: androstenone, skatole and indole.

L- Meat Safety and Microbiology
Poster.......................................................... SAFMICROP-12
Emerging technologies for detection of foreign bodies

Christiansen, Liv, Denmark
G- Postmortem Effects on Meat Quality and Biochemistry
Poster.......................................................... POSTMORTP-24
The effect of temperature and time on activity of calpains and lysosomal enzymes and degradation of desmin in porcine longissimus muscle
Church, John, Canada  
E- Animal Diet and Meat Quality  
Poster.......................................................... DIETQUALP-106  
Impacts of a winery waste supplemented finishing ration on the sensory and chemical characteristics of beef

I- Meat Chemistry and Biochemistry General  
Poster.......................................................... BIOCHEMP-69  
Analysis of free omega-3 and omega-6 fatty acids in beef by liquid chromatography-mass spectrometry

N- Sausage, Cured Meats and Dried Meats  
Poster.......................................................... PROCESSED-63  
Effect of radiant energy vacuum on physical and microbial properties of beef jerky

Claeys, Erik, Belgium  
J- Lipid and Protein Oxidation in Fresh and Processed Meats  
Poster.......................................................... OXIDATIONP-83  
Inhibition of glutathione peroxidase and the effect on lipid and myoglobin oxidation in beef

Clarke, Andrew, United States  
N- Sausage, Cured Meats and Dried Meats  
Poster.......................................................... PROCESSED-65  
Functionality of silver carp (Hypophthalmichthys molitrix) in comminuted sausage

Claudi-Magnussen, Chris, Denmark  
F- Carcass Composition  
Poster.......................................................... CARCASSP-4  
Vision based classification and payment of broilers

N- Sausage, Cured Meats and Dried Meats  
Poster.......................................................... PROCESSED-58  
How to use tainted boar meat for processed whole meat cuts

Clerjon, Sylvie, France  
B- Meat Quality General  
Poster.......................................................... QUALITYP-24  
In situ magnetic resonance imaging highlights local bovine meat structural changes during heating

B- Meat Quality General  
Poster.......................................................... QUALITYP-25  
Microstructure characterization of meat by quantitative MRI

Cliche, Simon, Canada  
C- Animal Genetics and Meat Quality  
Poster.......................................................... GENETICSP-64  
mRNA abundance of selected genes in the loin muscle of pigs with divergent carcass and meat quality traits

Clinquart, Antoine, Belgium  
G- Postmortem Effects on Meat Quality and Biochemistry  
Poster.......................................................... POSTMORTP-28  
Effect of duration and temperature of previous vacuum-packed storage on the oxidative stability of Belgian Blue meat packed in high-oxygen atmosphere

Cochran, Jason, Canada  
N- Sausage, Cured Meats and Dried Meats  
Poster.......................................................... PROCESSED-63  
Effect of radiant energy vacuum on physical and microbial properties of beef jerky

Colombatto, Darío, Brazil  
C- Animal Genetics and Meat Quality  
Poster.......................................................... GENETICSP-52  
Argentine beef quality: influence of the slaughterhouse, breed and ageing time

Conte Jr., Carlos, Brazil  
O- Sodium Reduction in Further Processing  
Poster.......................................................... LOWSALTP-89  
Elaboration of low-sodium restructured beef using alligator (Cayman crocodilus yacare) meat

Contò, Michela, Italy  
C- Animal Genetics and Meat Quality  
Poster.......................................................... GENETICSP-51  
Effect of breed on proximate composition and fatty acids composition of meat from Italian cattle

Contreras Castillo, Carmen, Brazil  
K- Value Added Meats, Packaging and Thermal Processing  
Poster.......................................................... VALUEADDP-112  
Tenderness and oxidative stability of beef in vacuum and modified atmosphere packaging

Claeys, Erik, Belgium  
G- Postmortem Effects on Meat Quality and Biochemistry  
Poster.......................................................... POSTMORTP-36  
The effect of electrical stimulation on post-mortem myofibrillar protein degradation and αβ-crystallin kinetics in bull beef

Claeys, Erik, Belgium  
N- Sausage, Cured Meats and Dried Meats  
Poster.......................................................... PROCESSED-64  
Lactobacillus acidophilus and Bifidobacterium lactis microencapsulated in dry fermented sausage

Colombatto, Darío, Brazil  
O- Sodium Reduction in Further Processing  
Poster.......................................................... LOWSALTP-85  
Reducing sodium in dry summer sausage: preliminary study

Contreras Castillo, Carmen, Brazil  
J- Lipid and Protein Oxidation in Fresh and Processed Meats  
Poster.......................................................... OXIDATIONP-89  
Guava and beetroot residues extract as natural antioxidants in cooked chicken meat stored in aerobic and vacuum packaging

Cochran, Jason, Canada  
M- Consumer Preferences and Sensory Evaluation  
Poster.......................................................... CONSUMSENP-40  
Sensory acceptance of low-fat bologna mortadella sausages
Cooke, Reinaldo, United States  
**H- Animal Stress and Welfare**  
Poster.................................................................WELFAREP-46  
Physiological responses and feedlot performance associated with temperament in Nellore steers

Coombes, Stephanie V., Australia  
**H- Animal Stress and Welfare**  
Poster.................................................................WELFAREP-54  
Cattle with flighty temperaments have increased muscle glycogen in the longissimus thoracis et lumborum at slaughter compared to calm cattle

Cordeiro, Roniele, Canada  
**L- Meat Safety and Microbiology**  
Poster.................................................................SAFMICROP-32  
Examining the genetic basis for allyl isothiocyanate resistance in E. coli O157:H7

Cossu, Maria Elena, Brazil  
**C- Animal Genetics and Meat Quality**  
Poster.................................................................GENETICSP-52  
Argentine beef quality: influence of the slaughterhouse, breed and ageing time

Costa E Silva, Letícia Cristina, Brazil  
**D- Impact of Production Practices on Meat Quality**  
Poster.................................................................PRODUCTP-82  
Influence of ractopamine and immunological castration on pork belly characteristics and bacon yield

Costa Lima, Bruno, Brazil  
**D- Impact of Production Practices on Meat Quality**  
Poster.................................................................PRODUCTP-86  
Effects of immunological castration and ractopamine on pork sausage

Cruz, Adriano, Brazil  
**O- Sodium Reduction in Further Processing**  
Poster.................................................................LOWSALTP-80  
Effects of Na-lactate by K-lactate replacement on acceptance and descriptive sensory profile of sausages with reduced salt content

Cruzen, Shannon M., United States  
**C- Animal Genetics and Meat Quality**  
Poster.................................................................GENETICSP-59  
Gilts selected for low residual feed intake have potential for decreased protein degradation

Cullere, Marco, Italy  
**G- Postmortem Effects on Meat Quality and Biochemistry**  
Poster.................................................................POSTMORTP-29  
Calpastatin activity and muscle protein degradation in young calves and cull cows

Cunzolo, Sebastián, Argentina  
**H- Animal Stress and Welfare**  
Poster.................................................................WELFAREP-53  
Peri mortem muscle biochemistry in an animal model of acute stress

Cutter, Catherine, United States  
**L- Meat Safety and Microbiology**  
Poster.................................................................SAFMICROP-31  
Inhibition of foodborne pathogens in no-nitrate or nitrite-added bacon brine formulations

Crecente, Santigo, Spain  
**M- Consumer Preferences and Sensory Evaluation**  
Poster.................................................................CONSUMSENP-39  
Consumer evaluation of dry-cured loin from foal

Cronin, Denis A., Ireland  
**N- Sausage, Cured Meats and Dried Meats**  
Poster.................................................................PROCESSEDP-57  
The use of power ultrasound for the accelerated curing of pork

Crowe, Trever, Canada  
**H- Animal Stress and Welfare**  
Poster.................................................................WELFAREP-49  
The effect of water sprinkling on blood lactate and meat quality of market hogs transported during summer
D. Poleti, Mirele, Brazil
C- Animal Genetics and Meat Quality
Poster.................................................................GENETICSP-65
Relationship of single nucleotide polymorphism in the vitamin D-binding protein and calpastatin genes with calcium metabolism and meat tenderness for Nellore cattle

Dafsin, Pinar, Turkey
N- Sausage, Cured Meats and Dried Meats
Poster.................................................................PROCESSEDP-55
Influences of the traditional cured meat-making process on the muscle proteins in m. latissimus dorsi of bovine: part III

Dahlen, Roberta B. A, United States
H- Animal Stress and Welfare
Poster.................................................................WELFAREP-43
Use of electroencephalogram technology to determine the state of market hog consciousness

Dall Aaslyng, Margit, Denmark
A- Meat Nutritional Composition and Bioactives
Poster.................................................................NUTRIENTP-7
Serving a high meat protein lunch reduces subsequent energy intake at dinner: a randomised trial conducted in a real-life setting

Dalla Costa, Osmar A., Brazil
D- Impact of Production Practices on Meat Quality
Poster.................................................................PRODUCTP-76
Effect of ractopamine and immunocastration on the pork quality

Dalle Zotte, Antonella, Italy
I- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster.................................................................OXIDATIONP-95
Preliminary study to test rooibos (Aspalathus linearis) as a natural antioxidant applied to ostrich meat patties and Italian type salami

N- Sausage, Cured Meats and Dried Meats
Poster.................................................................PROCESSEDP-68
Effect of ripening time on sensory traits of ostrich salami

Damez, Jean-Louis, France
B- Meat Quality General
Poster.................................................................QUALITYP-25
Microstructure characterization of meat by quantitative MRI

B- Meat Quality General
Poster.................................................................QUALITYP-24
In situ magnetic resonance imaging highlights local bovine meat structural changes during heating

Dannenberger, Dirk, Germany
E- Animal Diet and Meat Quality
Poster.................................................................DIETQUALP-112
Different dietary protein- and PUFA level affects lipogenic protein expression and fatty acid concentrations in porcine muscle

Danon, Jeanne, France
B- Meat Quality General
Poster.................................................................QUALITYP-25
Microstructure characterization of meat by quantitative MRI

I- Meat Chemistry and Biochemistry General
Poster.................................................................BIOCHEMP-60
Histochemical and biochemical characteristics of four major muscles of the ham

K- Value Added Meats, Packaging and Thermal Processing
Poster.................................................................VALUEADDP-108
A mimetic model to study the specific incidence of meat compounds on protein state during heating

O- Sodium Reduction in Further Processing
Poster.................................................................LOWSALTP-94
Analysis of juice loss during wet cooking of pork meat - effect of temperature, muscle type and salt on water content

Darré, Mianne Tenna, Denmark
A- Meat Nutritional Composition and Bioactives
Poster.................................................................NUTRIENTP-8
Nutritional composition of Danish beef

Darros Barbosa, Roger, Brazil
D- Impact of Production Practices on Meat Quality
Poster.................................................................PRODUCTP-82
Influence of ractopamine and immunological castration on pork belly characteristics and bacon yield

Dashdorj, Dashmaa, South Korea
G- Postmortem Effects on Meat Quality and Biochemistry
Poster.................................................................POSTMORTP-17
Factors leading to aroma of cooked beef: effect of different sexes and ageing days

Daudin, Jean Dominique, France
K- Value Added Meats, Packaging and Thermal Processing
Poster.................................................................VALUEADDP-108
A mimetic model to study the specific incidence of meat compounds on protein state during heating

K- Value Added Meats, Packaging and Thermal Processing
Poster.................................................................VALUEADDP-113
A laboratory tumbler simulator – salt penetration improvement due to meat mechanical treatment

Davis, Kathaleen, United States
H- Animal Stress and Welfare
Poster.................................................................WELFAREP-51
Use of blood lactate as an indicator of response to handling stress in beef cattle

D- Impact of Production Practices on Meat Quality
Poster.................................................................PRODUCTP-79
Effect of growth rate of steers on carcass shear force values
<table>
<thead>
<tr>
<th>Author</th>
<th>Title</th>
<th>Category</th>
<th>Poster Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>De Almeida, Marcio, Brazil</td>
<td>K- Value Added Meats, Packaging and Thermal Processing</td>
<td>B- Meat Quality General</td>
<td>QUALITYP-32</td>
</tr>
<tr>
<td></td>
<td>Tenderness and oxidative stability of beef in vacuum and modified</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>atmosphere packaging</td>
<td></td>
<td></td>
</tr>
<tr>
<td>De Carvalho Balieiro, Júlio César, Brazil</td>
<td>O- Sodium Reduction in Further Processing</td>
<td>G- Animal Genetics and Meat Quality</td>
<td>LOWSALTLP-85</td>
</tr>
<tr>
<td></td>
<td>Reducing sodium in dry summer sausage: preliminary study</td>
<td></td>
<td></td>
</tr>
<tr>
<td>de Jonge, Janneke, The Netherlands</td>
<td>M- Consumer Preferences and Sensory Evaluation</td>
<td>CONSUMSENP-42</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Unraveling the impact of broiler production system characteristics</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>on perceptions of animal welfare: a consumer segmentation</td>
<td></td>
<td></td>
</tr>
<tr>
<td>De Paula Lopes, Natália, Brazil</td>
<td>J- Lipid and Protein Oxidation in Fresh and Processed Meats</td>
<td>B- Meat Quality General</td>
<td>OXIDATIONP-81</td>
</tr>
<tr>
<td></td>
<td>Protein oxidation and color stability in meat aged under aerobic</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>conditions from bull and steer</td>
<td></td>
<td></td>
</tr>
<tr>
<td>De Paula Paseto Fernandes, Rafaella, Brazil</td>
<td>J- Lipid and Protein Oxidation in Fresh and Processed Meats</td>
<td>B- Meat Quality General</td>
<td>OXIDATIONP-81</td>
</tr>
<tr>
<td></td>
<td>Protein oxidation and color stability in meat aged under aerobic</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>conditions from bull and steer</td>
<td></td>
<td></td>
</tr>
<tr>
<td>De Smet, Stefaan, Belgium</td>
<td>J- Lipid and Protein Oxidation in Fresh and Processed Meats</td>
<td>B- Meat Quality General</td>
<td>OXIDATIONP-83</td>
</tr>
<tr>
<td></td>
<td>Inhibition of glutathione peroxidase and the effect on lipid and</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>myoglobin oxidation in beef</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Delgado, Eduardo, Brazil</td>
<td>B- Meat Quality General</td>
<td></td>
<td>QUALITYP-35</td>
</tr>
<tr>
<td></td>
<td>Effects of different feeding management systems on perimysial</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>strength of cooked meat from adult Nellore females</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Delgado Suárez, Enrique Jesús, Mexico</td>
<td>G- Postmortem Effects on Meat Quality and Biochemistry</td>
<td>E- Animal Diet and Meat Quality</td>
<td>POSTMORTP-23</td>
</tr>
<tr>
<td></td>
<td>Ageing effects in meat quality traits on different muscles of cull</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>cows</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Delmoré, Robert, United States</td>
<td>K- Value Added Meats, Packaging and Thermal Processing</td>
<td></td>
<td>VALUEADDP-112</td>
</tr>
<tr>
<td></td>
<td>Tenderness and oxidative stability of beef in vacuum and modified</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>atmosphere packaging</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Desjardins, Yves, Canada</td>
<td>L- Meat Safety and Microbiology</td>
<td></td>
<td>SAFMICROP-23</td>
</tr>
<tr>
<td></td>
<td>Development of an encapsulation system in food liposomes for the</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>protection and controlled release of nisin in cooked meat products</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Destefanis, Gianluigi, Italy</td>
<td>E- Animal Diet and Meat Quality</td>
<td></td>
<td>OXIDATIONP-81</td>
</tr>
<tr>
<td></td>
<td>Effect of feeding plan and genotype on fatty acid composition of veal</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Devlin, Yuka, U.K.</td>
<td>M- Consumer Preferences and Sensory Evaluation</td>
<td>CONSUMSENP-49</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Relationships between beef aroma compounds and other quality</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>attributes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>D'Evoli, Laura, Italy</td>
<td>A- Meat Nutritional Composition and Bioactives</td>
<td>NUTRIENTP-17</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Technological features and nutritive value of traditional Italian</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>ham: the micronutrient profile</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Diaz, Isabel, Spain</td>
<td>A- Meat Nutritional Composition and Bioactives</td>
<td>NUTRIENTP-16</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Contribution of quality and compositional traits to the</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>characterization of longissimus thoracis, masseter, and</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>semitendinosus porcine muscles</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dilger, Anna, United States</td>
<td>D- Impact of Production Practices on Meat Quality</td>
<td>PRODUCTP-74</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Color stability of fresh pork chops and the quality of enhanced</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>loins from immunostrated barrows</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dionne, Alexandre, Canada</td>
<td>H- Animal Stress and Welfare</td>
<td>WELFAREP-48</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Hand-held lactate analyzer as a tool for the real-time measurement</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>of blood lactate during slaughter and pork quality prediction</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dolazza, Renata, United States</td>
<td>B- Meat Quality General</td>
<td>QUALITYP-21</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Combining Warner-Bratzler and slice shear force in one steak using</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>two different cooking methods</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Domingo, Ernesto, Argentina  
*H- Animal Stress and Welfare*  
Poster................................................................. WELFAREP-53  
Peri mortem muscle biochemistry in an animal model of acute stress

Donado-Pestana, Carlos, Brazil  
*K- Value Added Meats, Packaging and Thermal Processing*  
Poster................................................................. VALUEADDP-112  
Tenderness and oxidative stability of beef in vacuum and modified atmosphere packaging

Donkor, Kingsley, Canada  
*I- Meat Chemistry and Biochemistry General*  
Poster................................................................. BIOCHEMP-69  
Analysis of free omega-3 and omega-6 fatty acids in beef by liquid chromatography-mass spectrometry

Doran, Olena, England  
*C- Animal Genetics and Meat Quality*  
Poster................................................................. GENETICSP-62  
Relationship between dietary n-6/n-3 and delta5-, delta6-desaturase protein expression in bovine muscles

Dorin, C., Canada  
*D- Impact of Production Practices on Meat Quality*  
Poster................................................................. PRODUCTP-72  
Effect of leptin genotype and zilpaterol hydrochloride administration on the carcass characteristics of finishing steers

Douglass, Larry, United States  
*A- Meat Nutritional Composition and Bioactives*  
Poster................................................................. NUTRIENTP-12  
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

Douglass, Sue, United States  
*A- Meat Nutritional Composition and Bioactives*  
Poster................................................................. NUTRIENTP-12  
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

D’Souza, Darryl, Australia  
*D- Impact of Production Practices on Meat Quality*  
Poster................................................................. PRODUCTP-83  
Enhancing pork product quality and consistency: a pathway approach

Durance, Timothy, Canada  
*N- Sausage, Cured Meats and Dried Meats*  
Poster................................................................. PROCESSEDN-63  
Effect of radiant energy vacuum on physical and microbial properties of beef jerky

Dussault, Dominic, Canada  
*L- Meat Safety and Microbiology*  
Poster................................................................. SAFMICROP-25  
Combined effect of gamma irradiation and antimicrobial films on the shelf life of refrigerated pork sausage meat

Dugan, Michael, Canada  
*E- Animal Diet and Meat Quality*  
Poster................................................................. DIETQUALP-109  
Influence of condensed tannin on beef stability in Nellore bulls fed high concentrate diet

Duggan, Marybeth, United States  
*A- Meat Nutritional Composition and Bioactives*  
Poster................................................................. NUTRIENTP-12  
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

E- Meat Quality General  
Poster................................................................. QUALITYP-29  
Potential of near infrared spectroscopy to estimate meat quality attributes from cattle fed sunflower or flaxseed

E- Meat Quality General  
Poster................................................................. QUALITYP-20  
Meat colour stability in bison and beef

Donado-Pestana, Carlos, Brazil  
*K- Value Added Meats, Packaging and Thermal Processing*  
Poster................................................................. VALUEADDP-105  
Influence of protein source on lamb muscle fatty acid profile and rapid quantification of c9,t11-cla

Douglass, Sue, United States  
*A- Meat Nutritional Composition and Bioactives*  
Poster................................................................. NUTRIENTP-12  
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

Doster, Matthew, United States  
*F- Meat Science, Sensory, and Quality Evaluation*  
Poster................................................................. QUALITYP-30  
Near infrared spectroscopy prediction of polyunsaturated fatty acids and biohydrogenation products in perirenal adipose tissue from cattle fed sunflower or flaxseed

Donado-Pestana, Carlos, Brazil  
*K- Value Added Meats, Packaging and Thermal Processing*  
Poster................................................................. VALUEADDP-105  
Influence of meat type and cooking method on cooking yields

Douglass, Sue, United States  
*A- Meat Nutritional Composition and Bioactives*  
Poster................................................................. NUTRIENTP-12  
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

Dorr, Mathew, United States  
*F- Meat Science, Sensory, and Quality Evaluation*  
Poster................................................................. QUALITYP-20  
Meat colour stability in bison and beef
Dzama, Kennedy, South Africa
E- Animal Diet and Meat Quality
Poster...............................................................DIETQUALP-95
Effect of supplementation with Acacia karroo leaves on growth and meat quality of Xhosa goats under artificial haemonchosis

Dzinic, Natalija, Serbia
E- Animal Diet and Meat Quality
Poster...............................................................DIETQUALP-99
The influence of garlic powder and inorganic copper in chicken feed on breast meat quality

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster...............................................................OXIDATIONP-92
The effect of packaging method on lipid oxidation of traditional dry fermented sausage (petrovska klobasa)

Echeverry, Alejandro, United States
L- Meat Safety and Microbiology
Poster...............................................................SAFMICROP-13
Virulence characterization of Escherichia coli O157:H7 isolated from fecal samples and beef carcasses in Mexico

Edrosolam, Marilyn
O- Sodium Reduction in Further Processing
Poster...............................................................LOWSALTP-92
Extended holding of stuffed batter before cooking as a simple salt reduction strategy when processing low sodium, low fat bologna

Egelandalsdal, Bjorg, Norway
I- Meat Chemistry and Biochemistry General
Poster...............................................................BIOCHEMP-65
Determination of the myoglobin states in beef using reflectance spectra and multivariate regression

Eisinaite, Viktorija, Lithuania
N- Sausage, Cured Meats and Dried Meats
Poster...............................................................PROCESSEDP-66
Influence of vegetable additives to the formation of color in hot smoked sausages during ripening

Ekici, Lutfiye, Turkey
J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster...............................................................OXIDATIONP-87
The effect of thyme essential oil on some quality characteristics of chicken meats

Eliasson, Ann-Charlotte, Sweden
N- Sausage, Cured Meats and Dried Meats
Poster...............................................................PROCESSEDP-62
The effect of adding rye bran, oat bran and barley fibre in low-fat sausages and meatballs

Endecott, Rachel, United States
D- Impact of Production Practices on Meat Quality
Poster...............................................................PRODUCTP-79
Effect of growth rate of steers on carcass shear force values

Engle, Terry, United States
A- Meat Nutritional Composition and Bioactives
Poster...............................................................NUTRIENTP-12
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

Ergezer, Haluk, Turkey
J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster...............................................................OXIDATIONP-88
Effect of different cooking methods on the antioxidant potential of artichoke (Cynara scolymus l.) byproducts extracts in beef patties

Erickson, Galen, United States
C- Animal Genetics and Meat Quality
Poster...............................................................GENETICSP-55
Strip loin steak differences from different beef genotypes
**Erbjerg, Per, Finland**  
*G- Postmortem Effects on Meat Quality and Biochemistry*  
Poster ................................................................. POSTMORTP-24  
The effect of temperature and time on activity of calpains and lysosomal enzymes and degradation of desmin in porcine longissimus muscle

**Eskandari, Mohammad Hadi, Iran**  
*N- Sausage, Cured Meats and Dried Meats*  
Poster ................................................................. PROCESSEDP-59  
Comparison of physicochemical and sensory properties of emulsion-type sausages made with ostrich meat, beef and turkey meat

**Facco Silveira, Expedito Tadeu, Brazil**  
*D- Impact of Production Practices on Meat Quality*  
Poster ................................................................. PRODUCTP-82  
Influence of ractopamine and immunological castration on pork belly characteristics and bacon yield

**Faccio Silveira, Expedito Tadeu, Brazil**  
*D- Impact of Production Practices on Meat Quality*  
Poster ................................................................. PRODUCTP-81  
Does ractopamine interact with immunological castration on pork lean and fat yields?

**Fagan, Eder Paulo, Brazil**  
*B- Meat Quality General*  
Poster ................................................................. QUALITYP-44  
Effect of electrical stimulation on the drop of pH and tenderness of meat from Zebu cattle

**Failla, Sebastiana, Italy**  
*C- Animal Genetics and Meat Quality*  
Poster ................................................................. GENETICSP-51  
Effect of breed on proximate composition and fatty acids composition of meat from Italian cattle

**Fan, Qianwen, France**  
*O- Sodium Reduction in Further Processing*  
Poster ................................................................. LOWSALTP-93  
Influence of salt content and heating on physicochemical characteristics of exudate from tumbled pork

**Farmer, Linda, U.K.**  
*M- Consumer Preferences and Sensory Evaluation*  
Poster ................................................................. CONSUMSENP-49  
Relationships between beef aroma compounds and other quality attributes

**Farouk, Mustafa, New Zealand**  
*G- Postmortem Effects on Meat Quality and Biochemistry*  
Poster ................................................................. POSTMORTP-36  
The effect of electrical stimulation on post-mortem myofibrillar protein degradation and αβ-crystallin kinetics in bull beef

**Fasolato, Luca, Italy**  
*F- Carcass Composition*  
Poster ................................................................. CARCASSP-9  
Fat estimation of ripened loin and shoulder of pork using digital image analysis

**Faucitano, Luigi, Canada**  
*H- Animal Stress and Welfare*  
Poster ................................................................. WELFAREP-48  
Hand-held lactate analyzer as a tool for the real-time measurement of blood lactate during slaughter and pork quality prediction

**Faucitano, Luigi, Canada**  
*H- Animal Stress and Welfare*  
Poster ................................................................. WELFAREP-49  
The effect of water sprinkling on blood lactate and meat quality of market hogs transported during summer
**Fausto, Daiane, Brazil**

**B- Meat Quality General**

Poster..........................QUALITYP-35

Effects of different feeding management systems on perimysial strength of cooked meat from adult Nellore females

**Favicar-Trindade, Carmen, Brazil**

**N- Sausage, Cured Meats and Dried Meats**

Poster..........................PROCESSED-64

*Listococcus acidophilus* and *Bifidobacterium lactis* microencapsulated in dry fermented sausage

**Favier, Raphael, France**

**K- Value Added Meats, Packaging and Thermal Processing**

Poster..........................VALUEADD-113

A laboratory tumbler simulator – salt penetration improvement due to meat mechanical treatment

**Fayemi, Peter, South Africa**

**H- Animal Stress and Welfare**

Poster..........................WELFAREP-52

Biomarker for assessing pregnancy in slaughtered ewes at the abattoir

**Fayemi, Peter Olutope, South Africa**

**B- Meat Quality General**

Poster..........................QUALITYP-37

Muscular fiber architecture and X-ray microanalysis of sheep offals

**Fazeli, Mehdi, Iran**

**K- Value Added Meats, Packaging and Thermal Processing**

Poster..........................VALUEADD-116

Application of PCR and SYBR green qPCR assays for the identification and quantification of chicken meat under different cooking conditions

**Fedulova, Lilia, Russia**

**A- Meat Nutritional Composition and Bioactives**

Poster..........................NUTRIENTP-14

Meat enriched with polyunsaturated fatty acids against hyperlipidemia

**Feijo, Gelson, Brazil**

**B- Meat Quality General**

Poster..........................QUALITYP-35

Effects of different feeding management systems on perimysial strength of cooked meat from adult Nellore females

**Felicio, Pedro, Brazil**

**E- Animal Diet and Meat Quality**

Poster..........................DIETQUALP-103

Fatty acid composition of intramuscular fat of lambs fed different lipids sources

**Felício, P. E. de, Brazil**

**D- Impact of Production Practices on Meat Quality**

Poster..........................PRODUCTP-81

Does ractopamine interact with immunological castration on pork lean and fat yields?

**Fernandes, Rafaela De Paula Paseto, Brazil**

**C- Animal Genetics and Meat Quality**

Poster..........................GENETICSP-50

Eating quality of lamb meat from three different breed-types raised in Brazil

**Fernandes Rosa, Alessandra, Brazil**

**C- Animal Genetics and Meat Quality**

Poster..........................GENETICSP-61

Evaluation of single nucleotide polymorphisms in glucocorticoid and mineralocorticoid receptors on meat quality, neuroendocrine and metabolic traits

**Ferraz, André, Brazil**

**B- Meat Quality General**

Poster..........................QUALITYP-35

Functional proteomic analysis predicts tenderness in bull Nellore meat

**Fei, Jin, China**

**G- Postmortem Effects on Meat Quality and Biochemistry**

Poster..........................POSTMORTP-23

Ageing effects in meat quality traits on different muscles of culled cows

**Figueira, Paulo, Brazil**

**G- Postmortem Effects on Meat Quality and Biochemistry**

Poster..........................POSTMORTP-26

Electrophoretic characterization of the muscle proteins of poultry

**Fiqueiro Saavedra, Fernando, Mexico**

**C- Animal Genetics and Meat Quality**

Poster..........................GENETICSP-67

Genetic marker effects for quality traits in commercial beef from Mexico

**Fernandes, Rafaela De Paula Paseto, Brazil**

**C- Animal Genetics and Meat Quality**

Poster..........................GENETICSP-50

Eating quality of lamb meat from three different breed-types raised in Brazil

**Fernandes Rosa, Alessandra, Brazil**

**C- Animal Genetics and Meat Quality**

Poster..........................GENETICSP-61

Evaluation of single nucleotide polymorphisms in glucocorticoid and mineralocorticoid receptors on meat quality, neuroendocrine and metabolic traits

**Ferraz, André, Brazil**

**B- Meat Quality General**

Poster..........................QUALITYP-35

Functional proteomic analysis predicts tenderness in bull Nellore meat

**Fedulova, Lilia, Russia**

**A- Meat Nutritional Composition and Bioactives**

Poster..........................NUTRIENTP-14

Meat enriched with polyunsaturated fatty acids against hyperlipidemia

**Feijo, Gelson, Brazil**

**B- Meat Quality General**

Poster..........................QUALITYP-35

Effects of different feeding management systems on perimysial strength of cooked meat from adult Nellore females

**G- Postmortem Effects on Meat Quality and Biochemistry**

Poster..........................POSTMORTP-23

Ageing effects in meat quality traits on different muscles of culled cows

**Felicio, Pedro, Brazil**

**E- Animal Diet and Meat Quality**

Poster..........................DIETQUALP-103

Fatty acid composition of intramuscular fat of lambs fed different lipids sources

**Felicio, P. E. de, Brazil**

**D- Impact of Production Practices on Meat Quality**

Poster..........................PRODUCTP-81

Does ractopamine interact with immunological castration on pork lean and fat yields?
Fox, Jessica, Canada
H- Animal Stress and Welfare
Poster.................................................................WELFAREP-49
The effect of water sprinkling on blood lactate and meat quality of market hogs transported during summer

Francisco, Caroline, Brazil
H- Animal Stress and Welfare
Poster.................................................................WELFAREP-45
Effects of temperament on carcass characteristics and meat quality of Nelore cattle

Franciscoine Delgado, Eduardo, Brazil
B- Meat Quality General
C- Animal Genetics and Meat Quality
Poster.................................................................QUALITYP-22
Influence of genotype on physico-chemical parameters of Celta pigs from an extensive production system

Franco, Daniel, Spain
C- Animal Genetics and Meat Quality
Poster.................................................................GENETICSP-53
Eating quality of lamb meat from three different breed-types raised in Brazil

Frieden, Luc, Germany
M- Consumer Preferences and Sensory Evaluation
Poster.................................................................CONSUMSENP-50
Controlling boar taint: assessors' sensitivity matters

Formiguieri, Raquel, Brazil
H- Animal Stress and Welfare
Poster.................................................................WELFAREP-48
Hand-held lactate analyzer as a tool for the real-time measurement of blood lactate during slaughter and pork quality prediction

Formiguieri, Raquel, Brazil
D- Impact of Production Practices on Meat Quality
Poster.................................................................PRODUCTP-81
Does ractopamine interact with immunological castration on pork lean and fat yields?

Formigueri, R, Brazil
E- Animal Diet and Meat Quality
Poster.................................................................CONSUMSENP-39
Consumer evaluation of dry-cured loin from foal

Font I Furnols, Maria, Spain
F- Carcass Composition
Poster...............................................................CARCASSP-10
The use of pig carcass grading devices and computer tomography for predicting lean meat in the carcass and the main joints

Fortier, Marie-Pierre, Canada
B- Meat Quality General
Poster.................................................................QUALITYP-42
Defining carcass and meat quality standards for Canadian pork: meat colour

Fortin, Frédéric, Canada
C- Animal Genetics and Meat Quality
Poster.................................................................GENETICSP-57
Predictive ability of genomics for estimating intramuscular fat content in Canadian Duroc pigs

C- Animal Genetics and Meat Quality
Poster.................................................................GENETICSP-64
mRNA abundance of selected genes in the loin muscle of pigs with divergent carcass and meat quality traits

Freire, Maria Teresa De Alvarenga, Brazil
C- Animal Genetics and Meat Quality
Poster.................................................................GENETICSP-50
Eating quality of lamb meat from three different breed-types raised in Brazil

Freire, Maria Teresa De Alvarenga, Brazil
C- Animal Genetics and Meat Quality
Poster.................................................................GENETICSP-50
Eating quality of lamb meat from three different breed-types raised in Brazil

Francisquine Delgado, Eduardo, Brazil
B- Meat Quality General
Poster.................................................................QUALITYP-22
Evaluation of the myofibrillar fragmentation index: effect of protein determination and absorbance readings

Francisco, Caroline, Brazil
H- Animal Stress and Welfare
Poster.................................................................WELFAREP-45
Effects of temperament on carcass characteristics and meat quality of Nelore cattle

Franciscoine Delgado, Eduardo, Brazil
B- Meat Quality General
C- Animal Genetics and Meat Quality
Poster.................................................................QUALITYP-22
Influence of genotype on physico-chemical parameters of Celta pigs from an extensive production system

Franco, Daniel, Spain
C- Animal Genetics and Meat Quality
Poster.................................................................GENETICSP-53
Eating quality of lamb meat from three different breed-types raised in Brazil

Frieden, Luc, Germany
M- Consumer Preferences and Sensory Evaluation
Poster.................................................................CONSUMSENP-50
Controlling boar taint: assessors' sensitivity matters

Formiguieri, Raquel, Brazil
H- Animal Stress and Welfare
Poster.................................................................WELFAREP-48
Hand-held lactate analyzer as a tool for the real-time measurement of blood lactate during slaughter and pork quality prediction

Fortier, Marie-Pierre, Canada
B- Meat Quality General
Poster.................................................................QUALITYP-42
Defining carcass and meat quality standards for Canadian pork: meat colour

E- Animal Diet and Meat Quality
Poster.................................................................DIETQUALP-110
Improvement of physicochemical quality of fresh pork loin during storage by natural polyphenol diet supplementation

Fortin, Frédéric, Canada
C- Animal Genetics and Meat Quality
Poster.................................................................GENETICSP-57
Predictive ability of genomics for estimating intramuscular fat content in Canadian Duroc pigs

C- Animal Genetics and Meat Quality
Poster.................................................................GENETICSP-64
mRNA abundance of selected genes in the loin muscle of pigs with divergent carcass and meat quality traits

Fox, Jessica, Canada
H- Animal Stress and Welfare
Poster.................................................................WELFAREP-49
The effect of water sprinkling on blood lactate and meat quality of market hogs transported during summer
Frylinck, Lorinda, South Africa

**C. Animal Genetics and Meat Quality**

Poster.................................................................GENETICSP-56

Malignant hyperthermia gene status of pigs in South Africa

---

**G- Postmortem Effects on Meat Quality and Biochemistry**

Poster...............................................................POSTMORTP-21

Effects of genomics and post-slaughter treatment on ageing beef colour

---

**Gabler, Nicholas, United States**

**C. Animal Genetics and Meat Quality**

Poster.................................................................GENETICSP-59

Gils selected for low residual feed intake have potential for decreased protein degradation

---

Gabrielli, Paolo, Italy

**A. Meat Nutritional Composition and Bioactives**

Poster.................................................................NUTRIENTP-17

Traditional Italian ham: recent trends in fat content and fatty acids profile

---

Fujimura, Shinobu

**E. Animal Diet and Meat Quality**

Poster...............................................................DIETQUALP-92

Effect of feeding standards on meat quality and growth performance of broiler chicken

---

Gabrielli, Paolo, Italy

**A. Meat Nutritional Composition and Bioactives**

Poster.................................................................NUTRIENTP-16

Technological features and nutritive value of traditional Italian ham: the micronutrient profile

---

Fukumasu, Heidge, Brazil

**C. Animal Genetics and Meat Quality**

Poster...............................................................GENETICSP-65

Relationship of single nucleotide polymorphism in the vitamin D-binding protein and calpastatin genes with calcium metabolism and meat tenderness for Nellore cattle

---

Gänzle, Michael, Canada

**L. Meat Safety and Microbiology**

Poster.................................................................SAFMICROP-35

Determination of the heat resistance of verotoxigenic *Escherichia coli*

---

Gabrielli, Paolo, Italy

**A. Meat Nutritional Composition and Bioactives**

Poster.................................................................NUTRIENTP-17

Traditional Italian ham: recent trends in fat content and fatty acids profile

---

Funatsu, Yasuhiro, Japan

**I. Meat Chemistry and Biochemistry General**

Poster...............................................................BIOCHEMP-73

Effect of transglutaminase on the properties of heat-induced gel of mixed actomyosin from culled hen and fish

---

Galvão, Maria, Brazil

**O. Sodium Reduction in Further Processing**

Poster...............................................................LOWSALTP-79

Use of micronized sodium chloride and its influence on the acceptability of breast turkey ham with reduced sodium content

---

Gabrielli, Paolo, Italy

**A. Meat Nutritional Composition and Bioactives**

Poster.................................................................NUTRIENTP-16

Technological features and nutritive value of traditional Italian ham: the micronutrient profile

---

Gálbraith, Jayson, Canada

**B. Meat Quality General**

Poster...............................................................QUALITYP-20

Meat colour stability in bison and beef

---

Gálvão, Maria, Brazil

**O. Sodium Reduction in Further Processing**

Poster...............................................................LOWSALTP-90

Sensory properties and texture profile analysis of low salt bologna sausage elaborated with mechanically deboned poultry meat and different enhancers

---

Galvão, Maria, Brazil

**O. Sodium Reduction in Further Processing**

Poster...............................................................LOWSALTP-91

Color and lipid oxidation stability of low sodium bologna sausage elaborated with mechanically deboned poultry meat and flavors enhancers

---

Ganzaya, Perenlei, Japan

**E. Animal Diet and Meat Quality**

Poster...............................................................DIETQUALP-92

Effect of feeding standards on meat quality and growth performance of broiler chicken

---

Gänzle, Michael, Canada

**L. Meat Safety and Microbiology**

Poster...............................................................SAFMICROP-35

Determination of the heat resistance of verotoxigenic *Escherichia coli*
Gao, Peng, China

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster................................................................................. OXIDATIONP-90
Characteristics of enzymatic antioxidant capacity of longissimus dorsi muscles in yak

García, Lucio, Spain

D- Impact of Production Practices on Meat Quality
Poster................................................................................. PRODUCTP-78
Characteristics of enzymatic antioxidant capacity of longissimus dorsi muscles in yak

García, José Antonio, Spain

M- Consumer Preferences and Sensory Evaluation
Poster................................................................................. CONSUMSENP-39
Consumer evaluation of dry-cured loin from foal

García, Teresa, Argentina

E- Animal Diet and Meat Quality
Poster................................................................................. DIETQUALP-101
Finishing on small-grain winter annuals or alfalfa pasture: II. lipid profiles of beef

Garcia Fontan, Maria Del Camino, Spain

E- Animal Diet and Meat Quality
Poster................................................................................. DIETQUALP-91
Sensory characteristics of meat from Holstein Friesian cull cows: effect of feeding and finishing

L- Meat Safety and Microbiology
Poster................................................................................. SAFMICROP-4
Effect of packaging conditions on shelf-life of hamburgers from Holstein Friesian cull cows

García Portas, Gloria, Spain

E- Animal Diet and Meat Quality
Poster................................................................................. DIETQUALP-91
Sensory characteristics of meat from Holstein Friesian cull cows: effect of feeding and finishing

García Portas, Gloria, Spain

L- Meat Safety and Microbiology
Poster................................................................................. SAFMICROP-4
Effect of packaging conditions on shelf-life of hamburgers from Holstein Friesian cull cows

García-Barquero, Manuel, Estonia

M- Consumer Preferences and Sensory Evaluation
Poster................................................................................. CONSUMSENP-37
Sausage preferences for consumers in two different geographical areas in Costa Rica

Garcia-Neto, Manoel, Brazil

E- Animal Diet and Meat Quality
Poster................................................................................. DIETQUALP-105
Microbial oxycarotenoids in broiler chicken rearing

H- Animal Stress and Welfare
Poster................................................................................. WELFAREP-44
Electrical and CO2 exposure methods to stun or kill broilers at slaughter: what’s the influence on meat characteristics?

Gardner, Graham E., Australia

H- Animal Stress and Welfare
Poster................................................................................. WELFAREP-54
Cattle with flighty temperaments have increased muscle glycogen in the longissimus thoracis et lumborum at slaughter compared to calm cattle

Gariépy, Claude, Canada

B- Meat Quality General
Poster................................................................................. QUALITYP-40
Use of post-slaughter technologies to enhance heavy lamb meat quality: pH response and variation

C- Animal Genetics and Meat Quality
Poster................................................................................. GENETICSP-64
mRNA abundance of selected genes in the loin muscle of pigs with divergent carcass and meat quality traits

Garmyn, Andrea J., United States

D- Impact of Production Practices on Meat Quality
Poster................................................................................. PRODUCTP-75
Beta adrenergic agonist effects on the fresh and cooked meat properties of aged longissimus lumborum steaks from calf-fed Holstein steers

Gašperlin, Lea, Slovenia

D- Impact of Production Practices on Meat Quality
Poster................................................................................. PRODUCTP-71
Sensory and physico-chemical traits in wild and cultured European sea bass (Dicentrarchus labrax)
Gautelie, Philippe, France  
**I- Meat Chemistry and Biochemistry General**
Poster................................................................. BIOCHEMP-58
A new method and index for quantifying proteolysis intensity in dry-cured ham

**J- Lipid and Protein Oxidation in Fresh and Processed Meats**
Poster............................................................... OXIDATIONP-86
Meat protein aggregation: first investigations on the role of the lipid oxidation product, 4-hydroxy-2-nonenal

**K- Value Added Meats, Packaging and Thermal Processing**
Poster................................................................. VALUEADDP-108
A mimetic model to study the specific incidence of meat compounds on protein state during heating

**O- Sodium Reduction in Further Processing**
Poster............................................................... LOWSALTP-93
Influence of salt content and heating on physicochemical characteristics of exudate from tumbled pork

Gerlat, Mindy, Canada  
**M- Consumer Preferences and Sensory Evaluation**
Poster............................................................... CONSUMSENP-41
Canadian consumer consistency in pork sensory and purchase decisions

Ghassem, Masomeh, Malaysia  
**A- Meat Nutritional Composition and Bioactives**
Poster............................................................... NUTRIENTP-4
Assessment of ACE inhibitory activity of thermolytic digest of catfish muscle protein

**Gibbs, Monika, Germany**
**I- Meat Chemistry and Biochemistry General**
Poster................................................................. BIOCHEMP-71
Occurrence of carcinogenic heterocyclic aromatic amines in fried chicken breasts

**Gibson, Lorna L., Canada**
**K- Value Added Meats, Packaging and Thermal Processing**
Poster................................................................. VALUEADDP-114
Optimum oven cooking procedure to improve palatability and colour attributes for beef inside rounds

**Gibson-Hall, N, South Africa**
**A- Meat Nutritional Composition and Bioactives**
Poster............................................................... NUTRIENTP-10
Relative bioavailability of iron of South African lean meat (beef, lamb, pork and chicken)

Gil, Marta, Spain  
**I- Meat Chemistry and Biochemistry General**
Poster............................................................... NUTRIENTP-15
Acceptability of beef enriched with n-3 and CLA fatty acids

Gill, Alex, Canada  
**L- Meat Safety and Microbiology**
Poster............................................................... SAFMICROP-35
Determination of the heat resistance of verotoxigenic *Escherichia coli*

Gill, Colin, Canada  
**L- Meat Safety and Microbiology**
Poster............................................................... SAFMICROP-11
Gas production by psychrotolerant *Clostridia* associated with 'blown pack' spoilage of vacuum packaged beef

**L- Meat Safety and Microbiology**
Poster............................................................... SAFMICROP-9
Effects of mild heat treatments on numbers of survivors of generic and verotoxigenic *Escherichia coli* from beef enrichment cultures

**Gipps, Amanda, United States**
**L- Meat Safety and Microbiology**
Poster............................................................... SAFMICROP-10
Sources of microbiological contamination on beef from carcasses dressed without decontamination at a small packing plant

**Girão, Lúcio V. C., Brazil**
**D- Impact of Production Practices on Meat Quality**
Poster............................................................. PRODUCTP-76
Effect of ractopamine and immunocastration on the pork quality
Girard, Isabelle, Canada
D- Impact of Production Practices on Meat Quality
Poster................................................................................. PRODUCTP-73
Relationships between intramuscular collagen content and age at slaughter, growth promotants and breed cross

Gispert, Marina, Spain
F- Carcass Composition
Poster................................................................................. CARCASSP-10
The use of pig carcass grading devices and computer tomography for predicting lean meat in the carcass and the main joints

F- Carcass Composition
Poster................................................................................. CARCASSP-1
Body composition evaluated by computer tomography and allometric growth of viscera and organs in pigs from 30 to 120 kg

Gobert, Mylene, France
K- Value Added Meats, Packaging and Thermal Processing
Poster................................................................................. VALUEADDP-108
A mimetic model to study the specific incidence of meat compounds on protein state during heating

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster................................................................................. OXIDATIONP-86
Meat protein aggregation: first investigations on the role of the lipid oxidation product, 4-hydroxy-2-nonenal

Godard, Ophélie, Sweden
N- Sausage, Cured Meats and Dried Meats
Poster.................................................................................. PROCESSEDP-62
The effect of adding rye bran, oat bran and barley fibre in low-fat sausages and meatballs

Goddard, Ellen, Canada
M- Consumer Preferences and Sensory Evaluation
Poster.................................................................................. CONSUMSENP-41
Canadian consumer consistency in pork sensory and purchase decisions

M- Consumer Preferences and Sensory Evaluation
Poster.................................................................................. CONSUMSENP-38
Value of pork with different quality attributes to consumers with different beliefs about traditionally raised pork

M- Consumer Preferences and Sensory Evaluation
Poster.................................................................................. CONSUMSENP-51
Does consumer involvement influence preferences for pork production attributes?

Goh, Y.M., Malaysia
A- Meat Nutritional Composition and Bioactives
Poster.................................................................................. NUTRIENTP-9
A possibility to improve iodine and selenium content in the meat of Kacang goats

Goldschmidt Lins, Patrícia, Brazil
J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster.................................................................................. OXIDATIONP-81
Protein oxidation and color stability in meat aged under aerobic conditions from bull and steer

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster.................................................................................. OXIDATIONP-82
Antioxidant status of the meat from bulls and steers

Gomez, María, Spain
M- Consumer Preferences and Sensory Evaluation
Poster.................................................................................. CONSUMSENP-39
Consumer evaluation of dry-cured loin from foal

Gomez Luna, Blanca Estela
A- Meat Nutritional Composition and Bioactives
Poster.................................................................................. NUTRIENTP-2
Antithrombin III from bovine skeletal muscle purification, characterisation and cellular location

Gonyou, Harold W., Canada
H- Animal Stress and Welfare
Poster.................................................................................. WELFAREP-49
The effect of water sprinkling on blood lactate and meat quality of market hogs transported during summer

González Rodríguez, Rosa, Spain
C- Animal Genetics and Meat Quality
Poster.................................................................................. GENETICSP-53
Influence of genotype on physico-chemical parameters of Celta pigs from an extensive production system

González-Rodríguez, Rosa María, Spain
D- Impact of Production Practices on Meat Quality
Poster.................................................................................. PRODUCTP-78
Carcass and meat characterization of Holstein-Friesian cull cows

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster.................................................................................. OXIDATIONP-96
Effect of natural and synthetic antioxidants on physico-chemical characteristics of liver pâté

Goonewardene, Laki, Canada
B- Meat Quality General
Poster.................................................................................. QUALITYP-20
Meat colour stability in bison and beef

Gordon, Alan, U.K.
M- Consumer Preferences and Sensory Evaluation
Poster.................................................................................. CONSUMSENP-49
Relationships between beef aroma compounds and other quality attributes

Gou, Pere, Spain
B- Meat Quality General
Poster.................................................................................. QUALITYP-43
Contribution of quality and compositional traits to the characterization of longissimus thoracis, masseter, and semitendinosus porcine muscles
Grassi, Thiago, Brazil  
*E- Animal Diet and Meat Quality*  
Poster: DIETQUALP-105  
Microbial oxycarotenoids in broiler chicken rearing

Grebitus, Carola, Germany  
*M- Consumer Preferences and Sensory Evaluation*  
Poster: CONSUMSENP-44  
Consumer attitudes towards eco labeling – the case of meat products

Greig, Judy, Canada  
*L- Meat Safety and Microbiology*  
Poster: SAFMICROP-30  
Efficacy of interventions during primary processing on contamination of beef carcasses with *Escherichia coli*: a systematic review-meta-analysis

Griffin, Davey, United States  
*B- Meat Quality General*  
Poster: QUALITYP-32  
National beef tenderness survey – 2010: shear-force values and sensory-panel ratings for U.S. retail and foodservice beef

Grigera Naón, Juan José, Brazil  
*C- Animal Genetics and Meat Quality*  
Poster: GENETICSP-52  
Argentine beef quality: influence of the slaughterhouse, breed and ageing time

Grigioni, Gabriela, Argentina  
*E- Animal Diet and Meat Quality*  
Poster: DIETQUALP-102  
Finishing on small-grain winter annuals or alfalfa pasture: I. animal performance, carcass, physical and sensory quality of beef

Guay, Frédéric, Canada  
*E- Animal Diet and Meat Quality*  
Poster: DIETQUALP-110  
Fatty acid composition of intramuscular fat of lambs fed different lipids sources

Guidoni, Giovanna S., Brazil  
*D- Impact of Production Practices on Meat Quality*  
Poster: PRODUCTP-76  
Effect of ractopamine and immunocastration on the pork quality

Guidoni, M. M., Brazil  
*D- Impact of Production Practices on Meat Quality*  
Poster: PRODUCTP-81  
Does ractopamine interact with immunological castration on pork lean and fat yields?

Guidoni, Mariana, Brazil  
*E- Animal Diet and Meat Quality*  
Poster: DIETQUALP-103  
Fatty acid composition of intramuscular fat of lambs fed different lipids sources

Guizzato, M. M., Brazil  
*D- Impact of Production Practices on Meat Quality*  
Poster: PRODUCTP-81  
Does ractopamine interact with immunological castration on pork lean and fat yields?

Guizzato, Mariana, Brazil  
*E- Animal Diet and Meat Quality*  
Poster: DIETQUALP-103  
Fatty acid composition of intramuscular fat of lambs fed different lipids sources

Gunvig, Annemarie, Denmark  
*L- Meat Safety and Microbiology*  
Poster: SAFMICROP-29  
How to make safe, juicy and rose beef patties for the food service sector

Guo, Bing, China  
*I- Meat Chemistry and Biochemistry General*  
Poster: BIOCHEMP-63  
Expression of calcium channels and apoptosis-related factors in PSE meat

Gustova, Tatyana, Russia  
*A- Meat Nutritional Composition and Bioactives*  
Poster: NUTRIENTP-11  
Dynamics of the trans fatty acids content during storage of meat cans

H- Animal Stress and Welfare  
Poster: WELFAREP-53  
Peri mortem muscle biochemistry in an animal model of acute stress

Guelker, Miles, United States  
*B- Meat Quality General*  
Poster: QUALITYP-32  
National beef tenderness survey – 2010: shear-force values and sensory-panel ratings for U.S. retail and foodservice beef

Guernec, Anthony, Canada  
*L- Meat Safety and Microbiology*  
Poster: SAFMICROP-22  
*Escherichia coli* sentenced to death by heat stress: reaching out for the last functional genes

Guidoni, Antonio L., Brazil  
*D- Impact of Production Practices on Meat Quality*  
Poster: PRODUCTP-76  
Effect of ractopamine and immunocastration on the pork quality
- H -

Hagan, Terence, U.K.
M- Consumer Preferences and Sensory Evaluation
Poster................................................................................. CONSUMSENP-49
Relationships between beef aroma compounds and other quality attributes

Haguiwara, Márcia, Brazil
D- Impact of Production Practices on Meat Quality
Poster.................................................................................. PRODUCTP-86
Effects of immunological castration and ractopamine on pork sausage during storage

Hajaj, Stephanie, Brazil
J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster..................................................................................... OXIDATIONP-93
Characteristics of beef restructured with antioxidant and canola oil during storage

Hale, Dan, United States
B- Meat Quality General
Poster.................................................................................... QUALITYP-32
National beef tenderness survey – 2010: shear-force values and sensory-panel ratings for U.S. retail and foodservice beef

Hall, Nicolette, South Africa
A- Meat Nutritional Composition and Bioactives
Poster......................................................................................... NUTRIENTP-6
Changes in the nutrient content of South African red meat

M- Consumer Preferences and Sensory Evaluation
Poster...................................................................................... CONSUMSENP-45
Measuring red meat intake in low socioeconomic South African consumers

Ham, Youn-Kyung, South Korea
J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster....................................................................................... OXIDATIONP-99
The use of persimmon peel extracts as a natural antioxidant in raw ground meat against lipid and protein oxidation

Hamill, Ruth, Ireland
N- Sausage, Cured Meats and Dried Meats
Poster....................................................................................... PROCESSEDP-69
Effect of fat substitution on structural properties of comminuted meat products: a mixture design approach

C- Animal Genetics and Meat Quality
Poster....................................................................................... GENETICSP-68
Analysis of gene expression in porcine m. semimembranosus divergent in intra-muscular fat content

Haneklaus, Ashley, United States
B- Meat Quality General
Poster....................................................................................... QUALITYP-32
National beef tenderness survey – 2010: shear-force values and sensory-panel ratings for U.S. retail and foodservice beef

Haneklaus, Ashley N., United States
A- Meat Nutritional Composition and Bioactives
Poster.......................................................................................... NUTRIENTP-12
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

Hardin, Margaret, United States
Meat safety and microbiology
Keynote...................................................................................... SAFMICRO
Validating processes to meet food safety objective

Harkouss, Rami, France
J- Meat Chemistry and Biochemistry General
Poster..................................................................................... BIOCHEMP-58
A new method and index for quantifying proteolysis intensity in dry-cured ham

Harris, Amanda, United States
C- Animal Genetics and Meat Quality
Poster....................................................................................... GENETICSP-59
Gilts selected for low residual feed intake have potential for decreased protein degradation

Harris, Kerri B., United States
B- Meat Quality General
Poster......................................................................................... QUALITYP-32
National beef tenderness survey – 2010: shear-force values and sensory-panel ratings for U.S. retail and foodservice beef

A- Meat Nutritional Composition and Bioactives
Poster......................................................................................... NUTRIENTP-12
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

Hauge, Sigrun J., Norway
L- Meat Safety and Microbiology
Poster......................................................................................... SAFMICRO
Effects of shearing on lamb carcass contamination

Haugen-Kozyra, Karen, Canada
D- Impact of Production Practices on Meat Quality
Poster....................................................................................... PRODUCTP-82
Reducing age at harvest: toward maximizing efficiency in beef production

Hayes, Nathan, United States
H- Animal Stress and Welfare
Poster......................................................................................... WELFAREP-50
Influence of pre-harvest stress and slaughter technique on beef quality: preliminary results

Heinze, Paul, South Africa
G- Postmortem Effects on Meat Quality and Biochemistry
Poster......................................................................................... POSTMORTP-21
Effects of genomics and post-slaughter treatment on ageing beef colour

Herrera-Mendez, Carlos Hernan, Mexico
A- Meat Nutritional Composition and Bioactives
Poster.......................................................................................... NUTRIENTP-2
Antithrombin III from bovine skeletal muscle purification, characterisation and cellular location
Hewitt, Robert, Australia
F- Carcass Composition
Poster..........................................................CARCASSP-6
Is intermuscular fat responsible for proportional fat growth in female and surgical castrate finisher pigs?

Hilmi, M.A., Malaysia
A- Meat Nutritional Composition and Bioactives
Poster..........................................................NUTRIENTP-9
A possibility to improve iodine and selenium content in the meat of Kacang goats

Hilton, Gretchen, United States
B- Meat Quality General
Poster..........................................................QUALITYP-32
National beef tenderness survey – 2010: shear-force values and sensory-panel ratings for U.S. retail and foodservice beef

Hitzel, Alexander, Germany
I- Meat Chemistry and Biochemistry General
Poster..........................................................BIOCHEMP-66
Formation of free 3-MCPD during barbecuing of meat

Ho, Linda, Canada
I- Meat Safety and Microbiology
Poster..........................................................SAFMICROP-2
Polycyclic aromatic hydrocarbons (PAH) and phenolic substances in cold smoked sausages depending on smoking conditions using smoldering smoke

Hodgen, Jennie M., United States
D- Impact of Production Practices on Meat Quality
Poster..........................................................PRODUCTP-75
Beta adrenergic agonist effects on the fresh and cooked meat properties of aged *longissimus lumborum* steaks from calf-fed Holstein steers

Hofer, Andreas, Switzerland
C- Animal Genetics and Meat Quality
Poster..........................................................GENETICSP-49
Performance testing for androstenone, skatole and indole: a pivotal step towards genetically reducing boar taint

Hofman, Louwrence, South Africa
J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster..........................................................OXIDATIONP-95
Preliminary study to test rooibos (*Aspalathus linearis*) as a natural antioxidant applied to ostrich meat patties and Italian type salami

N- Sausage, Cured Meats and Dried Meats
Poster..........................................................PROCESSEDP-68
Effect of ripening time on sensory traits of ostrich salami

Holden, Joanne, United States
K- Value Added Meats, Packaging and Thermal Processing
Poster..........................................................VALUEADDP-105
Effect of meat type and cooking method on cooking yields

Holden, Joanne M., United States
A- Meat Nutritional Composition and Bioactives
Poster..........................................................NUTRIENTP-12
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

Holdstock, Jamie, Canada
B- Meat Quality General
Poster..........................................................QUALITYP-41
Recovering value from Canada B4 dark cutting beef carcasses

Holley, Richard, Canada
L- Meat Safety and Microbiology
Poster..........................................................SAFMICROP-32
Examining the genetic basis for allyl isothiocyanate resistance in E. coli O157:H7

Hollinger, Katrin, United States
C- Animal Genetics and Meat Quality
Poster..........................................................GENETICSP-59
Gils selected for low residual feed intake have potential for decreased protein degradation

Holló, Gabriella, Hungary
F- Carcass Composition
Poster..........................................................CARCASSP-8
Evaluation of carcass composition of cattle genotypes by use of computed tomography (CT) data of rib joints

F- Carcass Composition
Poster..........................................................CARCASSP-7
Evaluation of intramuscular fat content in cattle by molecular and imaging techniques

Holló, István, Hungary
F- Carcass Composition
Poster..........................................................CARCASSP-7
Evaluation of intramuscular fat content in cattle by molecular and imaging techniques

Hollung, Kristin, Norway
Meat Chemistry and Biochemistry
Keynote.........................................................MEATCHEM
A molecular understanding of tenderness – a proteomics approach

Holmes, Logan, United States
B- Meat Quality General
Poster..........................................................QUALITYP-45
Post-mortem fat injection improved palatability and value of beef *longissimus lumborum* steaks
Author's Index - 28

Hosseinzadeh, Saeid, Iran
K- Value Added Meats, Packaging and Thermal Processing
Poster.................................................................................................................. VALUEADDP-116
Application of PCR and SYBR green qPCR assays for the identification and quantification of chicken meat under different cooking conditions

Howe, Juliette, United States
A- Meat Nutritional Composition and Bioactives
Poster.................................................................................................................. NUTRIENTP-12
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

Hu, Xiaoping, China
B- Meat Quality General
Poster.................................................................................................................. QUALITYP-26
ATR-FTIR evaluation of important fatty acid profile in Japanese black cattle beef

Huang, Feng, China
I- Meat Chemistry and Biochemistry General
Poster.................................................................................................................. BIOCHEMP-63
Expression of calcium channels and apoptosis-related factors in PSE meat

Huff-Lonergan, Elisabeth, United States
C- Animal Genetics and Meat Quality
Poster.................................................................................................................. GENETICSP-59
Gilts selected for low residual feed intake have potential for decreased protein degradation

Huff-Lonergan, Elisabeth, United States
G- Postmortem Effects on Meat Quality and Biochemistry
Poster.................................................................................................................. POSTMORTP-29
Calpastatin activity and muscle protein degradation in young calves and cull cows

Huffman, Randy, Canada
Meat safety and microbiology
Keynote:.............................................................................................................. SAFMICRO
Food safety culture

Huq, Tanzina, Canada
L- Meat Safety and Microbiology
Poster.................................................................................................................. SAFMICROP-34
Antimicrobial edible microencapsulated coating containing nisin against Listeria monocytogenes in cooked ham

Huque, Ks, Bangladesh
E- Animal Diet and Meat Quality
Poster.................................................................................................................. DIETQUALP-111
Effect of medicinal plants and probiotics on thiobarbituric acid values in broiler chicken meat

Hutcheson, J., United States
D- Impact of Production Practices on Meat Quality
Poster.................................................................................................................. PRODUCTP-72
Effect of leptin genotype and zilpaterol hydrochloride administration on the carcass characteristics of finishing steers
Hutcheson, John P., United States

D- Impact of Production Practices on Meat Quality
Poster.................................................................................. PRODUCTP-75
Beta adrenergic agonist effects on the fresh and cooked meat properties of aged longissimus lumborum steaks from calf-fed Holstein steers

Hviid, Marchen, Denmark

B- Meat Quality General
Poster................................................................. QUALITYP-39
Vision based meat tracking

B- Meat Quality General
Poster................................................................. QUALITYP-36
Potential of PTR-TOF-MS for measuring the boar taint components: androstenone, skatole and indole.

F- Carcass Composition
Poster................................................................. CARCASSP-11
Comparison of product yield for entire and castrate pigs based on CT-scanning

Hwang, Inho, South Korea

C- Animal Genetics and Meat Quality
Poster................................................................. GENETICSP-66
μ-calpain gene knockdown of muscle satellite cells using pSilencer vector

G- Postmortem Effects on Meat Quality and Biochemistry
Poster................................................................. POSTMORTP-17
Factors leading to aroma of cooked beef: effect of different sexes and ageing days

Hwang, Ko Eun, South Korea

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster................................................................. OXIDATIONP-100
Antioxidant action of ganghwayakssuk (Artemisia princeps Pamp.) in combination with ascorbic acid to increase the oxidative stability in raw chicken nuggets

N- Sausage, Cured Meats and Dried Meats
Poster............................................................................. PROCESSEDP-72
Effects of collagen and mechanically deboned chicken meat on quality characteristics of semi-dried chicken jerky

G- Postmortem Effects on Meat Quality and Biochemistry
Poster................................................................. POSTMORTP-37
Effects of storage temperature on meat quality of hot-boned duck breast muscle

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster................................................................. OXIDATIONP-99
The use of persimmon peel extracts as a natural antioxidant in raw ground meat against lipid and protein oxidation

Icier, Filiz, Turkey

K- Value Added Meats, Packaging and Thermal Processing
Poster.................................................................................. VALUEADDP-109
Ohmic cooking effects on beef meatballs

Ihara, Ikko, Japan

B- Meat Quality General
Poster................................................................. QUALITYP-26
ATR-FTIR evaluation of important fatty acid profile in Japanese black cattle meat

Ikonic, Predrag, Serbia

E- Animal Diet and Meat Quality
Poster................................................................. DIETQUALP-99
The influence of garlic powder and inorganic copper in chicken feed on breast meat quality

Imazaki, Pedro, Belgium

G- Postmortem Effects on Meat Quality and Biochemistry
Poster................................................................. POSTMORTP-28
Effect of duration and temperature of previous vacuum-packed storage on the oxidative stability of Belgian Blue meat packed in high-oxygen atmosphere

Inomata, Tomo, Japan

N- Sausage, Cured Meats and Dried Meats
Poster................................................................. PROCESSEDP-55
Influences of the traditional cured meat-making process on the muscle proteins in m. latissimus dorsi of bovine: part III

N- Sausage, Cured Meats and Dried Meats
Poster............................................................................. PROCESSEDP-53
Changes in physicochemical properties of proteins in Kayserian pastirma made from m. semimembranosus muscle of bovine during traditional processing: Part I

Intarapichet, Kanok-Orn, Thailand

L- Meat Safety and Microbiology
Poster................................................................. SAFMICROP-7
Shelf-life extension of pork meatballs by selected Thai culinary herb and spice extracts

Iocca, A. F., Brazil

D- Impact of Production Practices on Meat Quality
Poster................................................................. PRODUCTP-81
Does ractopamine interact with immunological castration on pork lean and fat yields?

Iocca, Andréia Fernanda, Brazil

D- Impact of Production Practices on Meat Quality
Poster................................................................. PRODUCTP-82
Influence of ractopamine and immunological castration on pork belly characteristics and bacon yield
Isaksson, Tomas, Norway
I- Meat Chemistry and Biochemistry General
Poster.............................................................. BIOCHEMP-65
Determination of the myoglobin states in beef using reflectance spectra
and multivariate regression

I- Meat Chemistry and Biochemistry General
Poster.............................................................. BIOCHEMP-67
Stabilizing color of ground beef in high and low oxygen atmospheres
using added Krebs cycle ingredients

Ismail, A., Malaysia
I- Meat Chemistry and Biochemistry General
Poster.............................................................. BIOCHEMP-62
Differences in thermostable protein profile of goat longissimus muscle as
examined by two-dimensional gel electrophoresis

Ivankin, Andrei, Russia
A- Meat Nutritional Composition and Bioactives
Poster............................................................ NUTRIENTP-11
Dynamics of the trans fatty acids content during storage of meat cans

Ivankovich-Guillén, Carmen, Estonia
M- Consumer Preferences and Sensory Evaluation
Poster.......................................................... CONSUMSENP-37
Sausage preferences for consumers in two different geographical areas in
Costa Rica

Ivanov, A.V., Russia
A- Meat Nutritional Composition and Bioactives
Poster............................................................ NUTRIENTP-13
Proteomic technologies for protein analysis in cooked sausage

Iwasaki, Tomohito, Japan
I- Meat Chemistry and Biochemistry General
Poster.............................................................. BIOCHEMP-73
Effect of transglutaminase on the properties of heat-induced gel of mixed
actomyosin from culled hen and fish

Jacobs, Joe, Australia
G- Postmortem Effects on Meat Quality and Biochemistry
Poster............................................................... POSTMORTP-35
Change in color stability of lamb: fresh vs. aged meat

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster................................................................. OXIDATIONP-98
Is nutritional enrichment of omega-3 fatty acid in meat a concern for
quality deterioration by lipid oxidation?

Jacobsen, Tomas, Denmark
L- Meat Safety and Microbiology
Poster............................................................... SAFMICROP-29
How to make safe, juicy and rose beef patties for the food service sector

Jafarikia, Mohsen, Canada
C- Animal Genetics and Meat Quality
Poster............................................................. GENETICSP-57
Predictive ability of genomics for estimating intramuscular fat content in
Canadian Duroc pigs

G- Postmortem Effects on Meat Quality and Biochemistry
Poster............................................................. GENETICSP-64
mRNA abundance of selected genes in the loin muscle of pigs with
divergent carcass and meat quality traits

Jahan, Musarrat, Canada
L- Meat Safety and Microbiology
Poster............................................................ SAFMICROP-33
Antibiotic and allyl isothiocyanate resistance among Enterococci isolated
from fermented dry sausages

Jalenski, M., Canada
D- Impact of Production Practices on Meat Quality
Poster............................................................. PRODUCTP-72
Effect of leptin genotype and zipatent hydrochloride administration on the
carcass characteristics of finishing steers

Jang, Ho Sik, South Korea
O- Sodium Reduction in Further Processing
Poster............................................................ LOWSALTP-87
Effect of different levels of red bean protein and various salt levels on
rheological properties of transglutaminase-mediated myofibrillar protein
gel

Janz, Jennifer, Canada
M- Consumer Preferences and Sensory Evaluation
Poster........................................................... CONSUMSENP-38
Value of pork with different quality attributes to consumers with different
beliefs about traditionally raised pork

M- Consumer Preferences and Sensory Evaluation
Poster........................................................... CONSUMSENP-41
Canadian consumer consistency in pork sensory and purchase decisions
Jarmoluk, Andrzej, Poland
L- Meat Safety and Microbiology
Poster.................................................................SAFMICROP-16
Chitosan and lysozyme as components of biocomposite edible coatings

Jesperesen, Lone, Canada
L- Meat Safety and Microbiology
Poster.................................................................SAFMICROP-17
The use of argon cold plasma for surface meat decontamination

Jaroso, Raquel, Spain
E- Animal Diet and Meat Quality
Poster...............................................................DIETQUALP-104
Breed effect on trans-18:1, conjugated linoleic acid and polyunsaturated fatty acid profile of veal meat produced in mountain areas of Northern Spain

Jensen, Kirsten, Denmark
A- Meat Nutritional Composition and Bioactives
Poster...............................................................NUTRIENTP-8
Nutritional composition of Danish beef

Jensen, Soren K., Denmark
E- Animal Diet and Meat Quality
Poster...............................................................DIETQUALP-94
Eating quality of Holstein bull calves fed only grass or only herbs matches that of concentrate-fed veal calves

Jeong, Dawoon, South Korea
C- Animal Genetics and Meat Quality
Poster...............................................................GENETICSP-66
μ-calpain gene knockdown of muscle satellite cells using pSilencer vector

G- Postmortem Effects on Meat Quality and Biochemistry
Poster..............................................................POSTMORTP-17
Factors leading to aroma of cooked beef: effect of different sexes and ageing days

G- Postmortem Effects on Meat Quality and Biochemistry
Poster..............................................................POSTMORTP-30
Effect of ageing days on tenderness and myofibrillar protein degradation of five muscles from Hanwoo bulls with different quality grade

K- Value Added Meats, Packaging and Thermal Processing
Poster..............................................................VALUEADDP-106
The effects of marinating with commercial vinegars on the quality characteristics of biceps femoris muscle on Hanwoo

Jeong, Jin-Yeon, South Korea
G- Postmortem Effects on Meat Quality and Biochemistry
Poster..............................................................POSTMORTP-27
Confirmation of myosin heavy chain isoforms in porcine longissimus muscle by gel electrophoresis and MALDI-TOF/TOF mass spectrometry

Jespersen, Lone, Canada
Meat safety and microbiology
Keynote.............................................................SAFMICRO
Food safety culture

Jiang, Yun, China
L- Meat Safety and Microbiology
Poster.................................................................SAFMICROP-15
Comparison of primary growth curves of Listeria monocytogenes in vacuum-packaged chilled pork at constant temperature

Jimenez, Pamela, Mexico
C- Animal Genetics and Meat Quality
Poster...............................................................GENETICSP-68
Effect of genotype and time on feed on color, marbling and shear force of Mexican beef

Jiménez-Robles, Andrea, Estonia
M- Consumer Preferences and Sensory Evaluation
Poster...............................................................CONSUMSENP-37
Sausage preferences for consumers in two different geographical areas in Costa Rica

Jin, Hongguo, China
I- Meat Chemistry and Biochemistry General
Poster...............................................................BIOCHEMP-57
31P NMR studies of triphosphate hydrolysis by purified pyrophosphatase and triphosphatase in bovine semitendinosus muscle

Jindaprasert, Apatcha, Thailand
L- Meat Safety and Microbiology
Poster...............................................................SAFMICROP-27
Effect of chitosan on lactic acid bacteria in nham, a traditional Thai fermented meat, model broth system

Jira, Wolfgang, Germany
I- Meat Chemistry and Biochemistry General
Poster...............................................................BIOCHEMP-66
Formation of free 3-MCPD during barbecueing of meat

Johnson, Dwain, United States
B- Meat Quality General
Poster...............................................................QUALITYP-32
National beef tenderness survey – 2010: shear-force values and sensory-panel ratings for U.S. retail and foodservice beef

Jokanovic, Marija, Serbia
E- Animal Diet and Meat Quality
Poster...............................................................DIETQUALP-99
The influence of garlic powder and inorganic copper in chicken feed on breast meat quality

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster..............................................................OXIDATIONP-92
The effect of packaging method on lipid oxidation of traditional dry fermented sausage (petrovská klobása)
Jones, Katelyn, United States
**D- Impact of Production Practices on Meat Quality**
Poster.................................................................PRODUCTP-74
Color stability of fresh pork chops and the quality of enhanced loins from immunocastrated barrows

Jong Hee, Kim, South Korea
**K- Value Added Meats, Packaging and Thermal Processing**
Poster...............................................................VALUEADDP-107
Effect of oyster shell calcium powder on quality properties of restructured pork ham

Joo, Seon-Tea, South Korea
**N- Sausage, Cured Meats and Dried Meats**
Poster...............................................................PROCESSED-76
Quality characteristics of beef sausage made from different cut of Hanwoo (Korean native cattle) and Holstein steer

**O- Sodium Reduction in Further Processing**
Poster...............................................................LOWSALTP-81
Effect of substituting NaCl with salted-fermented seafoods on quality characteristics of beef jerky

Jorge, Andre, Brazil
**H- Animal Stress and Welfare**
Poster...............................................................WELFAREP-45
Effects of temperament on carcass characteristics and meat quality of Nelore cattle

**H- Animal Stress and Welfare**
Poster...............................................................WELFAREP-46
Physiological responses and feedlot performance associated with temperament in Nellore steers

Jorgensen, Mikkel Engbo, Denmark
**B- Meat Quality General**
Poster...............................................................QUALITYP-39
Vision based meat tracking

Joseph, Poulson, United States
**I- Meat Chemistry and Biochemistry General**
Poster...............................................................BIOCHEMP-64
Lactate-modulated beef mitochondrial oxygen consumption influences oxymyoglobin

Juárez, Manuel, Canada
**B- Meat Quality General**
Poster...............................................................QUALITYP-29
Canadian beef tenderness survey 2001-2011

**B- Meat Quality General**
Poster...............................................................QUALITYP-20
Meat colour stability in bison and beef

**D- Impact of Production Practices on Meat Quality**
Poster...............................................................PRODUCTP-82
Reducing age at harvest: toward maximizing efficiency in beef production

Juho, Lee, South Korea
**K- Value Added Meats, Packaging and Thermal Processing**
Poster...............................................................VALUEADDP-107
Effect of oyster shell calcium powder on quality properties of restructured pork ham

Jun, Lipei, China
**L- Meat Safety and Microbiology**
Poster...............................................................SAFMICROP-1
Nitrosylmyoglobin formation in raw pork batters without nitrite addition: role of Staphylococcus xylosus fermentation

Jung, Eun Young, South Korea
**N- Sausage, Cured Meats and Dried Meats**
Poster...............................................................PROCESSED-76
Quality characteristics of beef sausage made from different cut of Hanwoo (Korean native cattle) and Holstein steer

**O- Sodium Reduction in Further Processing**
Poster...............................................................LOWSALTP-81
Effect of substituting NaCl with salted-fermented seafoods on quality characteristics of beef jerky

Juárez, Manuel, Canada
**B- Meat Quality General**
Poster...............................................................QUALITYP-31
Potential of near infrared spectroscopy to estimate meat quality attributes from cattle fed sunflower or flaxseed

**B- Meat Quality General**
Poster...............................................................QUALITYP-29
Potential of near infrared spectroscopy to estimate meat quality attributes from cattle fed sunflower or flaxseed

**F- Carcass Composition**
Poster...............................................................CARCASSP-3
Predicting lean yield of Canadian cull cows

**K- Value Added Meats, Packaging and Thermal Processing**
Poster...............................................................VALUEADDP-114
Optimum oven cooking procedure to improve palatability and colour attributes for beef inside rounds

**J- Lipid and Protein Oxidation in Fresh and Processed Meats**
Poster...............................................................OXIDATIONP-85
Effect of mechanically deboned chicken meat hydrolysates on the gel properties, water-holding capacity and DPPH radical scavenging activity of fried fish paste

**G- Postmortem Effects on Meat Quality and Biochemistry**
Poster...............................................................POSTMORTP-27
Confirmation of myosin heavy chain isoforms in porcine longissimus muscle by gel electrophoresis and MALDI-TOF/TOF mass spectrometry

**J- Lipid and Protein Oxidation in Fresh and Processed Meats**
Poster...............................................................OXIDATIONP-85
Effect of mechanically deboned chicken meat hydrolysates on the gel properties, water-holding capacity and DPPH radical scavenging activity of fried fish paste

**G- Postmortem Effects on Meat Quality and Biochemistry**
Poster...............................................................POSTMORTP-27
Confirmation of myosin heavy chain isoforms in porcine longissimus muscle by gel electrophoresis and MALDI-TOF/TOF mass spectrometry

**G- Postmortem Effects on Meat Quality and Biochemistry**
Poster...............................................................POSTMORTP-27
Confirmation of myosin heavy chain isoforms in porcine longissimus muscle by gel electrophoresis and MALDI-TOF/TOF mass spectrometry

**J- Lipid and Protein Oxidation in Fresh and Processed Meats**
Poster...............................................................OXIDATIONP-85
Effect of mechanically deboned chicken meat hydrolysates on the gel properties, water-holding capacity and DPPH radical scavenging activity of fried fish paste
Jung, Seokgeun, South Korea
I- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster................................................................. OXIDATIONP-91
Antioxidant enzyme activity, ferric reducing/antioxidant power and
ABTS radical cation scavenging activity in Hanwoo (Korean cattle) beef
muscles

Jung Soek, Choi, South Korea
K- Value Added Meats, Packaging and Thermal Processing
Poster................................................................. VALUEADDP-107
Effect of oyster shell calcium powder on quality properties of restructured
pork ham

Kadivar, Mahdi, Iran
I- Meat Chemistry and Biochemistry General
Poster................................................................. BIOCHEMP-75
The difference between the chemical structure of nitrosoheme and
nitrosomyoglobin

Kadivar, Mehdi, Iran
N- Sausage, Cured Meats and Dried Meats
Poster................................................................. PROCESSEDP-59
Comparison of physicochemical and sensory properties of emulsion-type
sausages made with ostrich meat, beef and turkey meat

Kadowaki, Motoni
E- Animal Diet and Meat Quality
Poster................................................................. DIETQUALP-92
Effect of feeding standards on meat quality and growth performance of
broiler chicken

Kalubowila, Anton, Sri Lanka
G- Postmortem Effects on Meat Quality and Biochemistry
Poster................................................................. POSTMORTP-34
Comparison of electrical and mechanical stunning methods on carcass
and meat quality of pork

Kaneko, Gen, Japan
N- Sausage, Cured Meats and Dried Meats
Poster................................................................. PROCESSEDP-54
Physicochemical changes in muscle proteins of cured beef products made
from m. cutaneous-omn brachialis muscle: Part II

N- Sausage, Cured Meats and Dried Meats
Poster................................................................. PROCESSEDP-53
Changes in physicochemical properties of proteins in Kayserian pasturma
made from m. semimembranosus muscle of bovine during traditional
processing: Part I
Kang, Geun-Ho, South Korea

D- Impact of Production Practices on Meat Quality
Poster..........................................................PRODUCTP-80
Chemical composition, meat color, shear force, cooking loss, water holding capacity and fatty acids of Holstein steer beef by different fattening periods

G- Postmortem Effects on Meat Quality and Biochemistry
Poster..........................................................POSTMORTP-30
Effect of aging days on tenderness and myofibrillar protein degradation of five muscles from Hanwoo bulls with different quality grade

Kang, Sun Moon, South Korea

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster..........................................................OXIDATIONP-91
Antioxidant enzyme activity, ferric reducing/antioxidant power and ABTS radical cation scavenging activity in Hanwoo (Korean cattle) beef muscles

Kang, Sunm mun, South Korea

G- Postmortem Effects on Meat Quality and Biochemistry
Poster..........................................................POSTMORTP-30
Effect of aging days on tenderness and myofibrillar protein degradation of five muscles from Hanwoo bulls with different quality grade

Karimi, Neda, Iran

I- Meat Chemistry and Biochemistry General
Poster..........................................................BIOCHEMP-77
Effect of treatment with the enzyme actinidin on the functional properties of common carp proteins

Karlsson, Linda, Sweden

E- Animal Diet and Meat Quality
Poster..........................................................DIETQUALP-90
Influence of protein source on lamb muscle fatty acid profile and rapid quantification of c9,t11-cla

Karsani, S.A., Malaysia

I- Meat Chemistry and Biochemistry General
Poster..........................................................BIOCHEMP-62
Differences in thermostable protein profile of goat longissimus muscle as examined by two-dimensional gel electrophoresis

Kawagoe, Diogo Sendi, Brazil

B- Meat Quality General
Poster..........................................................QUALITYP-44
Effect of electrical stimulation on the drop of pH and tenderness of meat from Zebu cattle

Kawahara, Satoshi, Japan

N- Sausage, Cured Meats and Dried Meats
Poster..........................................................PROCESSED-54
Physicochemical changes in muscle proteins of cured beef products made from m. cutaneous-omo brachialis muscle: Part II

N- Sausage, Cured Meats and Dried Meats
Poster..........................................................PROCESSED-55
Influences of the traditional cured meat-making process on the muscle proteins in m. latissimus dorsi of bovine: part III

Kawazoe, H., Japan

I- Meat Chemistry and Biochemistry General
Poster..........................................................BIOCHEMP-70
Effects of acidifiers, pH and microorganisms on the formation of zinc protoporphyrin IX in pork homogenate

Keenan, Derek, Ireland

N- Sausage, Cured Meats and Dried Meats
Poster..........................................................PROCESSED-69
Effect of fat substitution on structural properties of comminuted meat products: a mixture design approach

Kehlet, Ursula, Denmark

A- Meat Nutritional Composition and Bioactives
Poster............................................................NUTRIENTP-7
Serving a high meat protein lunch reduces subsequent energy intake at dinner: a randomised trial conducted in a real-life setting

Keller, Wanda, United States

B- Meat Quality General
Poster..........................................................QUALITYP-28
Using postmortem proteolysis and image texture features to predict beef tenderness

Kephart, Ken, United States

L- Meat Safety and Microbiology
Poster..........................................................SAFMICROP-31
Inhibition of foodborne pathogens in no-nitrate or nitrite-added bacon brine formulations

Kerry, Joseph, Ireland

N- Sausage, Cured Meats and Dried Meats
Poster..........................................................PROCESSED-69
Effect of fat substitution on structural properties of comminuted meat products: a mixture design approach

Khan, Avik, Canada

L- Meat Safety and Microbiology
Poster..........................................................SAFMICROP-25
Combined effect of gamma irradiation and antimicrobial films on the shelf life of refrigerated pork sausage meat
Khan, Wiquar, India
L- Meat Safety and Microbiology
Poster................................................................. SAFMICROP-18
Listeria species of public health significance among buffaloes slaughtered in Nagpur city of central India

Khatri, Mamata, Norway
I- Meat Chemistry and Biochemistry General
Poster............................................................. BIOCHEMP-65
Determination of the myoglobin states in beef using reflectance spectra and multivariate regression

Khrapova, E. V., Russia
A- Meat Nutritional Composition and Bioactives
Poster............................................................... NUTRIENTP-13
Proteomic technologies for protein analysis in cooked sausage

Ki, Kwangsuk, South Korea
D- Impact of Production Practices on Meat Quality
Poster............................................................. PRODUCTP-80
Chemical composition, meat color, shear force, cooking loss, water holding capacity and fatty acids of Holstein steer beef by different fattening periods

Kilic, Birol, Turkey
L- Meat Safety and Microbiology
Poster................................................................. SAFMICROP-28
Determination of microbiological and chemical quality of burdur ŞİŞ köfte collected from the fast food restaurants in Burdur, Turkey

N- Sausage, Cured Meats and Dried Meats
Poster.............................................................. PROCESSEDP-74
Effects of conjugated linoleic acid addition on quality of Turkish dry sausage

Kim, Cheon Jei, South Korea
J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster............................................................. OXIDATIONP-100
Antioxidant action of ganghwayakssuk (Artemisia princeps Pamp.) in combination with ascorbic acid to increase the oxidative stability in raw chicken nuggets

K- Value Added Meats, Packaging and Thermal Processing
Poster.............................................................. VALUEADDP-110
Effects of various curing processes on quality characteristics of whole muscle chicken bulgogi with chicken gelatin and wheat fiber

N- Sausage, Cured Meats and Dried Meats
Poster.............................................................. PROCESSEDP-72
Effects of collagen and mechanically deboned chicken meat on quality characteristics of semi-dried chicken jerky

D- Impact of Production Practices on Meat Quality
Poster............................................................. PRODUCTP-80
Chemical composition, meat color, shear force, cooking loss, water holding capacity and fatty acids of Holstein steer beef by different fattening periods

G- Postmortem Effects on Meat Quality and Biochemistry
Poster............................................................. POSTMORTP-37
Effects of storage temperature on meat quality of hot-boned duck breast muscle

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster............................................................. OXIDATIONP-99
The use of persimmon peel extracts as a natural antioxidant in raw ground meat against lipid and protein oxidation

Kim, Dong-Hoon, South Korea
K- Value Added Meats, Packaging and Thermal Processing
Poster.............................................................. VALUEADDP-106
The effects of marinating with commercial vinegars on the quality characteristics of biceps femoris muscle on Hanwoo

Kim, Donghun, South Korea
G- Postmortem Effects on Meat Quality and Biochemistry
Poster............................................................. POSTMORTP-30
Effect of aging days on tenderness and myofibrillar protein degradation of five muscles from Hanwoo bulls with different quality grade
Kim, Gap-Don, South Korea

N- Sausage, Cured Meats and Dried Meats
Poster.................................................................PROCESSED-76
Quality characteristics of beef sausage made from different cut of Hanwoo (Korean native cattle) and Holstein steer

O- Sodium Reduction in Further Processing
Poster.................................................................LOWSALT-81
Effect of substituting NaCl with salted-fermented seafoods on quality characteristics of beef jerky

G- Postmortem Effects on Meat Quality and Biochemistry
Poster.................................................................POSTMORTP-27
Confirmation of myosin heavy chain isoforms in porcine longissimus muscle by gel electrophoresis and MALDI-TOF/TOF mass spectrometry

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster.................................................................OXIDATIONP-85
Effect of mechanically deboned chicken meat hydrolysates on the gel properties, water-holding capacity and DPPH radical scavenging activity of fried fish paste

K- Value Added Meats, Packaging and Thermal Processing
Poster.................................................................VALUEADDP-104
Effect of restructured beef steak on quality characteristics with different binding agents during frozen storage

Kim, Hack Yoon, South Korea

K- Value Added Meats, Packaging and Thermal Processing
Poster.................................................................VALUEADDP-110
Effects of various curing processes on quality characteristics of whole muscle chicken bulgogi with chicken gelatin and wheat fiber

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster.................................................................OXIDATIONP-99
The use of persimmon peel extracts as a natural antioxidant in raw ground meat against lipid and protein oxidation

Kim, Hyun-Jin, South Korea

A- Meat Nutritional Composition and Bioactives
Poster.................................................................NUTRIENTP-1
Isolation and identification of angiotensin I-converting enzyme inhibitory peptides from enzymatic hydrolysate of pork loin

Kim, Hyunsup, South Korea

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster.................................................................OXIDATIONP-91
Antioxidant enzyme activity, ferric reducing/antioxidant power and ABTS radical cation scavenging activity in Hanwoo (Korean cattle) beef muscles

Kim, Jinhyoung, South Korea

G- Postmortem Effects on Meat Quality and Biochemistry
Poster.................................................................POSTMORTP-37
Effects of storage temperature on meat quality of hot-boned duck breast muscle

Kim, Jin-Hyoung, South Korea

V- Value Added Meats, Packaging and Thermal Processing
Poster.................................................................VALUEADDP-106
The effects of marinating with commercial vinegars on the quality characteristics of biceps femoris muscle on Hanwoo

Kim, Hyun Wook, South Korea

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster.................................................................OXIDATIONP-100
Antioxidant action of ganghwayaksuk (Artemisia princeps Pamp.) in combination with ascorbic acid to increase the oxidative stability in raw chicken nuggets

K- Value Added Meats, Packaging and Thermal Processing
Poster.................................................................VALUEADDP-110
Effects of various curing processes on quality characteristics of whole muscle chicken bulgogi with chicken gelatin and wheat fiber

N- Sausage, Cured Meats and Dried Meats
Poster.................................................................PROCESSED-72
Effects of collagen and mechanically deboned chicken meat on quality characteristics of semi-dried chicken jerky

G- Postmortem Effects on Meat Quality and Biochemistry
Poster.................................................................POSTMORTP-37
Effects of storage temperature on meat quality of hot-boned duck breast muscle

Kim, Hyunsup, South Korea

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster.................................................................OXIDATIONP-99
The use of persimmon peel extracts as a natural antioxidant in raw ground meat against lipid and protein oxidation

Kim, Jin-Hyoung, South Korea

G- Postmortem Effects on Meat Quality and Biochemistry
Poster.................................................................POSTMORTP-30
Effect of aging days on tenderness and myofibrillar protein degradation of five muscles from Hanwoo bulls with different quality grade

Kim, Jin-Hyoung, South Korea

K- Value Added Meats, Packaging and Thermal Processing
Poster.................................................................VALUEADDP-106
The effects of marinating with commercial vinegars on the quality characteristics of biceps femoris muscle on Hanwoo

Kim, Jongin, South Korea

D- Impact of Production Practices on Meat Quality
Poster.................................................................PRODUCTP-80
Chemical composition, meat color, shear force, cooking loss, water holding capacity and fatty acids of Holstein steer beef by different fattening periods
Kim, Y.H. Brad, New Zealand
**G- Postmortem Effects on Meat Quality and Biochemistry**
Poster................................................................. POSTMORTP-25
Early activation of μ-calpain could limit ageing potential of ovine m. longissimus

Kim, Yoonhee, South Korea
**G- Postmortem Effects on Meat Quality and Biochemistry**
Poster................................................................. POSTMORTP-30
Effect of aging days on tenderness and myofibrillar protein degradation of five muscles from Hanwoo bulls with different quality grade

Kim, Youngchun, South Korea
**D- Impact of Production Practices on Meat Quality**
Poster................................................................. PRODUCTP-80
Chemical composition, meat color, shear force, cooking loss, water holding capacity and fatty acids of Holstein steer beef by different fattening periods

Kim, Youngh-Jae, South Korea
**J- Lipid and Protein Oxidation in Fresh and Processed Meats**
Poster................................................................. OXIDATIONP-99
The use of persimmon peel extracts as a natural antioxidant in raw ground meat against lipid and protein oxidation

Kiyohiko, Toyoda, Japan
**B- Meat Quality General**
Poster................................................................. QUALITYP-26
ATR-FTIR evaluation of important fatty acid profile in Japanese black cattle beef

Kjaersgaard, Niels, Denmark
**B- Meat Quality General**
Poster................................................................. QUALITYP-36
Potential of PTR-TOF-MS for measuring the boar taint components: androstenone, skatole and indole.

Kjaersgaard, Niels Christian, Denmark
**F- Carcass Composition**
Poster................................................................. CARCASSP-11
Comparison of product yield for entire and castrate pigs based on CT-scanning

Klassen, Mark, Canada
**B- Meat Quality General**
Poster................................................................. QUALITYP-31
Canadian beef tenderness survey 2001-2011

L- Meat Safety and Microbiology
Poster................................................................. SAFMICROP-20
The spoilage microflora of Canadian retail beef steaks

Klinkner, Benjamin, United States
**H- Animal Stress and Welfare**
Poster................................................................. WELFAREP-50
Influence of pre-harvest stress and slaughter technique on beef quality: preliminary results

H- Animal Stress and Welfare
Poster................................................................. WELFAREP-43
Use of electroencephalogram technology to determine the state of market hog consciousness

Kovalena, Mariana A., Russia
**A- Meat Nutritional Composition and Bioactives**
Poster................................................................. NUTRIENTP-13
Proteomic technologies for protein analysis in cooked sausage

Kovalev, Leonid, Russia
**A- Meat Nutritional Composition and Bioactives**
Poster................................................................. NUTRIENTP-13
Proteomic technologies for protein analysis in cooked sausage

Knorr, Christoph, Germany
**C- Animal Genetics and Meat Quality**
Poster................................................................. GENETICSP-63
Control of boar taint by using genetic markers: a single nucleotide polymorphism in the CYP2E1 gene promoter affects skatole content

Kohlbek, Katelyn, United States
**F- Carcass Composition**
Poster................................................................. CARCASSP-13
Carcasses from Texel and Suffolk sired lambs resulted in similar wholesale cut yield

H- Animal Stress and Welfare
Poster................................................................. WELFAREP-51
Use of blood lactate as an indicator of response to handling stress in beef cattle

Kondjoyan, Alain, France
**O- Sodium Reduction in Further Processing**
Poster................................................................. LOWSALTP-93
Influence of salt content and heating on physicochemical characteristics of exudate from tumbled pork

O- Sodium Reduction in Further Processing
Poster................................................................. LOWSALTP-94
Analysis of juice loss during wet cooking of pork meat - effect of temperature, muscle type and salt on water content

Kong, Baohua, China
**L- Meat Safety and Microbiology**
Poster................................................................. SAFMICROP-1
Nitrosylmyoglobin formation in raw pork batters without nitrite addition: role of *Staphylococcus xylosus* fermentation

Kor, Gamze, Turkey
**K- Value Added Meats, Packaging and Thermal Processing**
Poster................................................................. VALUEADDP-109
Ohmic cooking effects on beef meatballs

Kotenkoiva, Elena, Russia
**A- Meat Nutritional Composition and Bioactives**
Poster................................................................. NUTRIENTP-14
Meat enriched with polyunsaturated fatty acids against hyperlipidemia

Kott, Rodney, United States
**F- Carcass Composition**
Poster................................................................. CARCASSP-13
Carcasses from Texel and Suffolk sired lambs resulted in similar wholesale cut yield
Kott, Tomas, Czech Republic

C- Animal Genetics and Meat Quality
Poster.................................................................GENETICSP-60
Adipose tissue-specific expression of lipogenic genes in different cattle breeds: relationship to fatty acid composition

Kramer, John K.G., Canada

E- Animal Diet and Meat Quality
Poster.................................................................DIETQUALP-104
Breed effect on trans-18:1, conjugated linoleic acid and polyunsaturated fatty acid profile of veal meat produced in mountain areas of Northern Spain

Kristensen, Lars, Denmark

A- Meat Nutritional Composition and Bioactives
Poster.................................................................NUTRIENTP-8
Nutritional composition of Danish beef

G- Postmortem Effects on Meat Quality and Biochemistry
Poster...............................................................POSTMORTP-24
The effect of temperature and time on activity of calpains and lysosomal enzymes and degradation of desmin in porcine longissimus muscle

N- Sausage, Cured Meats and Dried Meats
Poster.................................................................PROCESSEDP-58
How to use tainted boar meat for processed whole meat cuts

Krylova, Valentina, Russia

A- Meat Nutritional Composition and Bioactives
Poster.................................................................NUTRIENTP-11
Dynamics of the trans fatty acids content during storage of meat cans

Kuo, Hsiao-Yun, Taiwan

E- Animal Diet and Meat Quality
Poster.................................................................DIETQUALP-93
Effects of various concentrated feed on carcass quality of the Taiwanese buffalo

Kuo, Hsiu-Lan, Taiwan

M- Consumer Preferences and Sensory Evaluation
Poster.................................................................CONSUMSENP-46
Meat product intakes and their relationship to dietary risk perceptions in Taiwan

Kwang Sub, Lee, South Korea

K- Value Added Meats, Packaging and Thermal Processing
Poster.................................................................VALUEADDP-107
Effect of oyster shell calcium powder on quality properties of restructured pork ham

- L -

Labas, Roland, France

B- Meat Quality General
Poster.................................................................QUALITYP-25
Microstructure characterization of meat by quantitative MRI

Lacroix, Monique, Canada

L- Meat Safety and Microbiology
Poster.................................................................SAFMICROP-25
Combined effect of gamma irradiation and antimicrobial films on the shelf life of refrigerated pork sausage meat

Lakzadeh, Lila, Iran

K- Value Added Meats, Packaging and Thermal Processing
Poster.................................................................VALUEADDP-116
Application of PCR and SYBR green qPCR assays for the identification and quantification of chicken meat under different cooking conditions

Lamanna, María Laura, Brazil

C- Animal Genetics and Meat Quality
Poster.................................................................GENETICSP-52
Argentine beef quality: influence of the slaughterhouse, breed and ageing time

Lambert, Philippe, Canada

B- Meat Quality General
Poster.................................................................QUALITYP-42
Defining carcass and meat quality standards for Canadian pork: meat colour

Langsrud , Øyvind, Norway

I- Meat Chemistry and Biochemistry General
Poster.................................................................BIOCHEMP-67
Stabilizing color of ground beef in high and low oxygen atmospheres using added Krebs cycle ingredients

Larsen, Ivy, Canada

B- Meat Quality General
Poster.................................................................QUALITYP-31
Canadian beef tenderness survey 2001-2011

B- Meat Quality General
Poster.................................................................QUALITYP-20
Meat colour stability in bison and beef

B- Meat Quality General
Poster.................................................................QUALITYP-41
Recovering value from Canada B4 dark cutting beef carcasses

D- Impact of Production Practices on Meat Quality
Poster.................................................................PRODUCTP-73
Relationships between intramuscular collagen content and age at slaughter, growth promotants and breed cross
Larsen, Ivy L., Canada
F- Carcass Composition
Poster.................................................................CARCASSP-3
Predicting lean yield of Canadian cull cows

K- Value Added Meats, Packaging and Thermal Processing
Poster.......................................................... VALUEADDP-114
Optimum oven cooking procedure to improve palatability and colour attributes for beef inside rounds

Latour, Aurélien, France
O- Sodium Reduction in Further Processing
Poster.................................................................LOWSALTP-94
Analysis of juice loss during wet cooking of pork meat - effect of temperature, muscle type and salt on water content

Lautenschlaeger, Ralf, Germany
G- Postmortem Effects on Meat Quality and Biochemistry
Poster............................................................. POSTMORTP-19
Latest trends in beef maturation – dry-aged versus wet-aged beef

Lavin, Paz, Spain
E- Animal Diet and Meat Quality
Poster............................................................ DIETQUALP-104
Breed effect on trans-18:1, conjugated linoleic acid and polyunsaturated fatty acid profile of veal meat produced in mountain areas of Northern Spain

Lawrence, T., United States
D- Impact of Production Practices on Meat Quality
Poster...............................................................PRODUCTP-72
Effect of leptin genotype and zilpaterol hydrochloride administration on the carcass characteristics of finishing steers

B- Meat Quality General
Poster............................................................. QUALITYTP-45
Post-mortem fat injection improved palatability and value of beef longissimus lumborum steaks

F- Carcass Composition
Poster............................................................ CARCASSP-5
Use of objective carcass conformation measurements to estimate red meat yield in calf-fed dairy type steers

F- Carcass Composition
Poster............................................................ CARCASSP-14
Association of beef carcass yield attributes to the probability of grading AAA or better

Lázaro, Cesar, Brazil
O- Sodium Reduction in Further Processing
Poster...............................................................LOWSALTP-89
Elaboration of low-sodium restructured beef using alligator (Cayman crocodilus yacare) meat

Le Sy Hong, Lam, Vietnam
I- Meat Safety and Microbiology
Poster............................................................. SAFMICROP-14
Study on preservation of raw meat by organic acids separately and in combination

Le Tien, Canh, Canada
L- Meat Safety and Microbiology
Poster............................................................. SAFMICROP-34
Antimicrobial edible microencapsulated coating containing nisin against Listeria monocytogenes in cooked ham

Leblanc, Claude, Canada
C- Animal Genetics and Meat Quality
Poster............................................................. GENETICSP-64
mRNA abundance of selected genes in the loin muscle of pigs with divergent carcass and meat quality traits

Lee, Hsin-Chin, Taiwan
L- Meat Safety and Microbiology
Poster............................................................. SAFMICROP-3
Biogenic amines and quality characteristics of Chinese-style sausage implanted in rice bran bed fermented by lactic acid bacteria

Lee, Mooha, South Korea
A- Meat Nutritional Composition and Bioactives
Poster............................................................ NUTRIENTP-1
Isolation and identification of angiotensin I-converting enzyme inhibitory peptides from enzymatic hydrolysate of pork loin

Lee, Sang-Hun, South Korea
G- Postmortem Effects on Meat Quality and Biochemistry
Poster............................................................. POSTMORTP-37
Effects of storage temperature on meat quality of hot-boned duck breast muscle

Lee, Yan-Han, Taiwan
I- Meat Chemistry and Biochemistry General
Poster............................................................ BIOCHEMP-59
Rheological properties of chitosan and myofibrillar proteins influenced by chitosan's molecular weight and concentration

Lefebvre, Thomas, France
L- Meat Safety and Microbiology
Poster............................................................. SAFMICROP-5
Veal calf cleanliness: rating methods to meet the needs of French veal calf industry

Legako, Jerrad F., United States
A- Meat Nutritional Composition and Bioactives
Poster............................................................. NUTRIENTP-12
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

Leheska, Jennifer L., United States
A- Meat Nutritional Composition and Bioactives
Poster............................................................. NUTRIENTP-12
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

Lemos, Ana Lucia, Brazil
M- Consumer Preferences and Sensory Evaluation
Poster............................................................ CONSUMSENP-40
Sensory acceptance of low-fat bologna mortadella sausages
Lesauskaite, Daiva, Lithuania

**N- Sausage, Cured Meats and Dried Meats**

Poster. PROCESSEDP-66

Influence of vegetable additives to the formation of color in hot smoked sausages during ripening

Lhommeau, Thierry, France

**C- Animal Genetics and Meat Quality**

Poster. GENETICSP-58

Impact of chilling rate and halothane genotype on the frequency of PSE-like zones and the processing yields of hams

Li, Chung-Jiang, United States

**J- Lipid and Protein Oxidation in Fresh and Processed Meats**

Poster. OXIDATIONP-97

Oxidation desensitizes actomyosin to pyrophosphate-induced dissociation but facilitates myosin cross-linking by microbial transglutaminase

Liebenberg, Lize, South Africa

**B- Meat Quality General**

Poster. QUALITYP-33

South African beef quality audit

Lim, Hyun Jung, South Korea

**N- Sausage, Cured Meats and Dried Meats**

Poster. PROCESSEDP-76

Quality characteristics of beef sausage made from different cut of Hanwoo (Korean native cattle) and Holstein steer

**O- Sodium Reduction in Further Processing**

Poster. LOWSALTP-81

Effect of substituting NaCl with salted-fermented seafoods on quality characteristics of beef jerky

**G- Postmortem Effects on Meat Quality and Biochemistry**

Poster. POSTMORTP-27

Confirmation of myosin heavy chain isoforms in porcine longissimus muscle by gel electrophoresis and MALDI-TOF/TOF mass spectrometry

**J- Lipid and Protein Oxidation in Fresh and Processed Meats**

Poster. OXIDATIONP-85

Effect of mechanically deboned chicken meat hydrolysates on the gel properties, water-holding capacity and DPPH radical scavenging activity of fried fish paste

Lima, Gustavo J. M. M., Brazil

**D- Impact of Production Practices on Meat Quality**

Poster. PRODUCTP-76

Effect of ractopamine and immunocastration on the pork quality

Lin, C.P.

**K- Value Added Meats, Packaging and Thermal Processing**

Poster. VALUEADDP-115

Application of binders constituted with pig plasma, whey protein concentrate and egg white powder in restructured pork chops

Lin, Cheng-Yung, Taiwan

**E- Animal Diet and Meat Quality**

Poster. DIETQUALP-93

Effects of various concentrated feed on carcass quality of the Taiwanese buffalo

Lin, Kou-Joong, Taiwan

**L- Meat Safety and Microbiology**

Poster. SAFMICROP-3

Biogenic amines and quality characteristics of Chinese-style sausage implanted in rice bran bed fermented by lactic acid bacteria

Lin, Kuo-Wei, Taiwan

**I- Meat Chemistry and Biochemistry General**

Poster. BIOCHEMP-59

Rheological properties of chitosan and myofibrillar proteins influenced by chitosan's molecular weight and concentration

Lin, Liang-Chuan, Taiwan

**E- Animal Diet and Meat Quality**

Poster. DIETQUALP-93

Effects of various concentrated feed on carcass quality of the Taiwanese buffalo

Lindbjerg Dahl, Anders, Denmark

**B- Meat Quality General**

Poster. QUALITYP-39

Vision based meat tracking

Lippe, Giovanna, Italy

**N- Sausage, Cured Meats and Dried Meats**

Poster. PROCESSEDP-60

Influence of the type of dry-cured Italian PDO ham on cathepsin B activity during processing

Lisitsyn, Andrey, Russia

**A- Meat Nutritional Composition and Bioactives**

Poster. NUTRIENTP-11

Dynamics of the trans fatty acids content during storage of meat cans

Liu, Deng-Cheng, Taiwan

**N- Sausage, Cured Meats and Dried Meats**

Poster. PROCESSEDP-56

The study on the mycelized food colorants carmine and paprika for sausage products

Liu, Deng-Cheng, Taiwan

**K- Value Added Meats, Packaging and Thermal Processing**

Poster. VALUEADDP-115

Application of binders constituted with pig plasma, whey protein concentrate and egg white powder in restructured pork chops

Liu, J.H.

**K- Value Added Meats, Packaging and Thermal Processing**

Poster. VALUEADDP-115

Application of binders constituted with pig plasma, whey protein concentrate and egg white powder in restructured pork chops
Author’s Index - 41
Lun, Ana M., United States  
**A- Meat Nutritional Composition and Bioactives**  
Poster................................................................................... NUTRIENTP-12
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

Lungershausen, Mara, Germany  
**C- Animal Genetics and Meat Quality**  
Poster................................................................................... GENETICSP-63
Control of boar taint by using genetic markers: a single nucleotide polymorphism in the CYP2E1 gene promoter affects skatole content

Luo, Xiaolin, China  
**J- Lipid and Protein Oxidation in Fresh and Processed Meats**  
Poster................................................................................... OXIDATIONP-90
Characteristics of enzymatic antioxidant capacity of longissimus dorsi muscles in yak

Lušnic, Mateja, Slovenia  
**D- Impact of Production Practices on Meat Quality**  
Poster................................................................................... PRODUCTP-71
Sensory and physico-chemical traits in wild and cultured European sea bass (*Dicentrarchus labrax*)

Lussiana, Carola, Italy  
**E- Animal Diet and Meat Quality**  
Poster................................................................................... DIETQUALP-108
Effect of feeding plan and genotype on fatty acid composition of veal

Luther, Henning, Switzerland  
**C- Animal Genetics and Meat Quality**  
Poster................................................................................... GENETICSP-48
Potential to improve pork texture by means of breeding

C- Animal Genetics and Meat Quality  
Poster................................................................................... GENETICSP-49
Performance testing for androstenone, skatole and indole: a pivotal step towards genetically reducing boar taint

Luz E Silva, Saulo, Brazil  
**B- Meat Quality General**  
Poster................................................................................... QUALITYP-22
Evaluation of the myofibrillar fragmentation index: effect of protein determination and absorbance readings

J- Lipid and Protein Oxidation in Fresh and Processed Meats  
Poster................................................................................... OXIDATIONP-81
Protein oxidation and color stability in meat aged under aerobic conditions from bull and steer

Lykke, Leif, Denmark  
**H- Animal Stress and Welfare**  
Poster................................................................................... WELFAREP-47
Traceability system for slaughter of unmarked pigs

Lyng, James, Ireland  
**N- Sausage, Cured Meats and Dried Meats**  
Poster................................................................................... PROCESSED-57
The use of power ultrasound for the accelerated curing of pork
M Rocha, Luiene, Canada  
H- Animal Stress and Welfare  
Poster ...................................................................................... WELFAREP-49  
The effect of water sprinkling on blood lactate and meat quality of market hogs transported during summer

Ma, Lifen, Canada  
M- Consumer Preferences and Sensory Evaluation  
Poster.......................................................................................CONSUMSENP-38  
Value of pork with different quality attributes to consumers with different beliefs about traditionally raised pork

M Macedo, Renata, Mexico  
C- Animal Genetics and Meat Quality  
Poster.....................................................................................GENETICSP-68  
Effect of genotype and time on feed on color, marbling and shear force of Mexican beef

Maclntyre, Carley, Canada  
N- Sausage, Cured Meats and Dried Meats  
Poster.....................................................................................PROCESSEDP-63  
Effect of radiant energy vacuum on physical and microbial properties of beef jerky

Maddock, Robert, United States  
B- Meat Quality General  
Poster.....................................................................................QUALITYP-32  
National beef tenderness survey – 2010: shear-force values and sensory-panel ratings for U.S. retail and foodservice beef

H- Animal Stress and Welfare  
Poster......................................................................................WELFAREP-50  
Influence of pre-harvest stress and slaughter technique on beef quality: preliminary results

Maddock- Carlin, Kasey, United States  
B- Meat Quality General  
Poster.....................................................................................QUALITYP-28  
Using postmortem proteolysis and image texture features to predict beef tenderness

Madsen, Niels, Denmark  
H- Animal Stress and Welfare  
Poster......................................................................................WELFAREP-47  
Traceability system for slaughter of unmarked pigs

Madsen, Niels T, Denmark  
A- Meat Nutritional Composition and Bioactives  
Poster.......................................................................................NUTRIENTP-8  
Nutritional composition of Danish beef

Magolski, James, United States  
B- Meat Quality General  
Poster........................................................................................QUALITYP-28  
Using postmortem proteolysis and image texture features to predict beef tenderness

D- Impact of Production Practices on Meat Quality  
Poster........................................................................................PRODUCTP-85  
Consumption of beef from cattle administered estrogenic growth promotants does not result in premature puberty and obesity using the swine model

Mahmoodani, Fatemeh, Malaysia  
A- Meat Nutritional Composition and Bioactives  
Poster........................................................................................NUTRIENTP-3  
Bioactive peptides isolated from enzymatic hydrolysate of catfish (Pangasius sutchi) skin gelatin

A- Meat Nutritional Composition and Bioactives  
Poster........................................................................................NUTRIENTP-4  
Assessment of ACE inhibitory activity of thermolytic digest of catfish muscle protein

Maholsa, Ennet, South Africa  
G- Postmortem Effects on Meat Quality and Biochemistry  
Poster.......................................................................................POSTMORTP-33  
Effect of electrical stimulation, age of the animal and extreme ageing on tenderness and water holding capacity of beef loin muscles

Maignel, Laurence, Canada  
B- Meat Quality General  
Poster.....................................................................................QUALITYP-42  
Defining carcass and meat quality standards for Canadian pork: meat colour

C- Animal Genetics and Meat Quality  
Poster.....................................................................................GENETICSP-57  
Predictive ability of genomics for estimating intramuscular fat content in Canadian Duroc pigs

Maignel, Laurence, South Africa  
C- Animal Genetics and Meat Quality  
Poster.....................................................................................GENETICSP-64  
mRNA abundance of selected genes in the loin muscle of pigs with divergent carcass and meat quality traits

Mancini, Richard, United States  
I- Meat Chemistry and Biochemistry General  
Poster......................................................................................BIOCHEMP-64  
Lactate-modulated beef mitochondrial oxygen consumption influences oxymyoglobin

Mantecón, Angel R., Spain  
E- Animal Diet and Meat Quality  
Poster....................................................................................DIETQUALP-104  
Breed effect on trans-18:1, conjugated linoleic acid and polyunsaturated fatty acid profile of veal meat produced in mountain areas of Northern Spain
Mänttäri, Satu, Finland

H- Animal Stress and Welfare

Poster................................................................. WELFAREP-41
Does the height of transport boxes influence turkey welfare during road transport?

Mapiye, Cletos, Canada

E- Animal Diet and Meat Quality

Poster............................................................... DIETQUALP-109
Relationships of trans-18:1 isomers between red blood cells and beef tissues in steers fed red clover silage with/without flaxseed

Maria Pugine, Silvana, Brazil

J- Lipid and Protein Oxidation in Fresh and Processed Meats

Poster................................................................. OXIDATIONP-82
Antioxidant status of the meat from bulls and steers

Mársico, Eliane, Brazil

O- Sodium Reduction in Further Processing

Poster................................................................. LOWSALTP-89
Elaboration of low-sodium restructured beef using alligator (Cayman crocodilus yacare) meat

Martin, Jean-Luc, France

I- Meat Chemistry and Biochemistry General

Poster................................................................. BIOCHEMP-60
Histochemical and biochemical characteristics of four major muscles of the ham

Martin, Jennifer, United States

B- Meat Quality General

Poster................................................................. QUALITYP-32
National beef tenderness survey – 2010: shear-force values and sensory-panel ratings for U.S. retail and foodservice beef

Martin, Jennifer N., United States

A- Meat Nutritional Composition and Bioactives

Poster................................................................. NUTRIENTP-12
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

D- Impact of Production Practices on Meat Quality

Poster................................................................. PRODUCTP-75
Beta adrenergic agonist effects on the fresh and cooked meat properties of aged longissimus lumborum steaks from calf-fed Holstein steers

Martineau, Christophe, France

I- Meat Safety and Microbiology

Poster................................................................. SAFMICROP-5
Veal calf cleanliness: rating methods to meet the needs of French veal calf industry

Martinez Faz, Dora Elia

A- Meat Nutritional Composition and Bioactives

Poster................................................................. NUTRIENTP-2
Antithrombin III from bovine skeletal muscle purification, characterisation and cellular location

Martins, A, Brazil

D- Impact of Production Practices on Meat Quality

Poster................................................................. PRODUCTP-81
Does ractopamine interact with immunological castration on pork lean and fat yields?

Martins, Mariana, Brazil

M- Consumer Preferences and Sensory Evaluation

Poster................................................................. CONSUMSENP-40
Sensory acceptance of low-fat bologna mortadella sausages

Martins, Otávio A, Brazil

I- Meat Chemistry and Biochemistry General

Poster................................................................. BIOCHEMP-61
Physicochemical analysis of different types of cuts of beef meat and poultry

Martins, Taiane S., Brazil

E- Animal Diet and Meat Quality

Poster................................................................. DIETQUALP-100
Influence of condensed tannin on beef stability in Nellore bulls fed high concentrate diet

Martinsson, Kjell, Sweden

E- Animal Diet and Meat Quality

Poster................................................................. DIETQUALP-90
Influence of protein source on lamb muscle fatty acid profile and rapid quantification of c9,t11-cla

Marume, Upenyu, South Africa

E- Animal Diet and Meat Quality

Poster................................................................. DIETQUALP-95
Effect of supplementation with Acacia karroo leaves on growth and meat quality of Xhosa goats under artificial haemonchosis

Marycz, Krzysztof, Poland

L- Meat Safety and Microbiology

Poster................................................................. SAFMICROP-16
Chitosan and lysozyme as components of biocomposite edible coatings

Masuda, Yoshimitzu, Japan

L- Meat Safety and Microbiology

Poster................................................................. SAFMICROP-21
Determination of the effect of glutathione on bacteriocins from lactic acid bacteria using LC/MS

Matanna, Paula, Brazil

H- Animal Stress and Welfare

Poster................................................................. WELFAREP-48
Hand-held lactate analyzer as a tool for the real-time measurement of blood lactate during slaughter and pork quality prediction

Mateus De Moraes, Fábio, Brazil

G- Postmortem Effects on Meat Quality and Biochemistry

Poster................................................................. POSTMORTP-31
Functional proteomic analysis predicts tenderness in bull Nellore meat

Mattei, Sveva, Switzerland

C- Animal Genetics and Meat Quality

Poster................................................................. GENETICSP-49
Performance testing for androstenone, skatole and indole: a pivotal step towards genetically reducing boar taint
May, Laura L., United States
A- Meat Nutritional Composition and Bioactives
Poster................................................................. NUTRIENTP-12
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

Mazalli, Monica, Brazil
J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster............................................................... OXIDATIONP-93
Characteristics of beef restructured with antioxidant and canola oil during storage

McAllister, Tim, Canada
E- Animal Diet and Meat Quality
Poster............................................................... DIETQUALP-109
Relationships of trans-18:1 isomers between red blood cells and beef tissues in steers fed red clover silage with/without flaxseed

McBryan, Jean, Ireland
C- Animal Genetics and Meat Quality
Poster............................................................... GENETICSP-68
Analysis of gene expression in porcine m. semimembranosus divergent in intra-muscular fat content

McDonagh, Matthew, Australia
G- Postmortem Effects on Meat Quality and Biochemistry
Poster............................................................... POSTMORTP-35
Change in color stability of lamb: fresh vs. aged meat

McDonnell, Ciara, Ireland
N- Sausage, Cured Meats and Dried Meats
Poster............................................................... PROCESSEDP-57
The use of power ultrasound for the accelerated curing of pork

McEvers, T., United States
D- Impact of Production Practices on Meat Quality
Poster............................................................... PRODUCTP-72
Effect of leptin genotype and zilpaterol hydrochloride administration on the carcass characteristics of finishing steers

McGilchrist, Peter, Australia
H- Animal Stress and Welfare
Poster............................................................... WELFAREP-54
Cattle with flighty temperaments have increased muscle glycogen in the longissimus thoracis et lumbarum at slaughter compared to calm cattle

McMullen, Lynn, Canada
L- Meat Safety and Microbiology
Poster............................................................... SAFMICROP-35
Determination of the heat resistance of verotoxigenic Escherichia coli

L- Meat Safety and Microbiology
Poster............................................................... SAFMICROP-19
Effect of post-packaging steam pasteurization on quality and consumer acceptance of fully cooked vacuum-packaged sliced turkey breast

L- Meat Safety and Microbiology
Poster............................................................... SAFMICROP-26
Isolation, identification and characterization of Clostridia from “blown-pack” vacuum packaged beef

O- Sodium Reduction in Further Processing
Poster............................................................... LOWSALTP-86
Growth of Listeria monocytogenes on sodium reduced ham

McNiven, Mary, Canada
C- Animal Genetics and Meat Quality
Poster............................................................... GENETICSP-62
Relationship between dietary n-6/n-3 and delta5-, delta6-desaturase protein expression in bovine muscles

McNiven, Mary, Canada
C- Animal Genetics and Meat Quality
Poster............................................................... GENETICSP-68
Genetic marker effects for quality traits in commercial beef from Mexico

Meinerz, R Danilo, Mexico
C- Animal Genetics and Meat Quality
Poster............................................................... GENETICSP-67
Genetic marker effects for quality traits in commercial beef from Mexico

Meier-Dinkel, Lisa, Germany
M- Consumer Preferences and Sensory Evaluation
Poster............................................................... CONSUMSENP-50
Controlling boar taint: assessors’ sensitivity matters

Meinert, Lene, Denmark
C- Animal Genetics and Meat Quality
Poster............................................................... GENETICSP-47
Eating quality of five different pig crossbreeds using sensory and consumer science

Mendez M, R Danilo, Mexico
C- Animal Genetics and Meat Quality
Poster............................................................... GENETICSP-51
Effect of breed on proximate composition and fatty acids composition of meat from Italian cattle
Messias, Vanessa, Brazil

**O- Sodium Reduction in Further Processing**

Poster.......................................................... LOWSALTP-90

Sensory properties and texture profile analysis of low salt bologna sausage elaborated with mechanically deboned poultry meat and different enhancers

---

Miller, Richelle L., United States

**H- Animal Stress and Welfare**

Poster.......................................................... WELFAREP-43

Use of electroencephalogram technology to determine the state of market hog consciousness

---

Miller, Petr, Canada

**O- Sodium Reduction in Further Processing**

Poster.......................................................... LOWSALTP-86

Growth of *Listeria monocytogenes* on sodium reduced ham

---

Méthot, Steve, Canada

**C- Animal Genetics and Meat Quality**

Poster.......................................................... GENETICSP-64

mRNA abundance of selected genes in the loin muscle of pigs with divergent carcass and meat quality traits

---

Meyers, Michael, United States

**D- Impact of Production Practices on Meat Quality**

Poster.......................................................... PRODUCTP-79

Effect of growth rate of steers on carcass shear force values

---

Meyers, Michael, United States

**H- Animal Stress and Welfare**

Poster.......................................................... WELFAREP-51

Use of blood lactate as an indicator of response to handling stress in beef cattle

---

Mezzomo, Rafael, Brazil

**E- Animal Diet and Meat Quality**

Poster.......................................................... DIETQUALP-100

Influence of condensed tannin on beef stability in Nellore bulls fed high concentrate diet

---

Miller, Mark F., United States

**D- Impact of Production Practices on Meat Quality**

Poster.......................................................... PRODUCTP-75

Beta adrenergic agonist effects on the fresh and cooked meat properties of aged *longissimus lumborum* steaks from calf-fed Holstein steers

---

Miller, Markus F., United States

**L- Meat Safety and Microbiology**

Poster.......................................................... SAFMICROP-13

Virulence characterization of *Escherichia coli* O157:H7 isolated from fecal samples and beef carcasses in Mexico

---

Miller, Rhonda, United States

**B- Meat Quality General**

Poster.......................................................... QUALITYP-21

Combining Warner-Bratzler and slice shear force in one steak using two different cooking methods

---

Millo, Richelle L., United States

**H- Animal Stress and Welfare**

Poster.......................................................... WELFAREP-43

Use of electroencephalogram technology to determine the state of market hog consciousness

---

Mills, Edward, United States

**L- Meat Safety and Microbiology**

Poster.......................................................... SAFMICROP-31

Inhibition of foodborne pathogens in no-nitrate or nitrite-added bacon brine formulations

---

Minoru, Yamanoue, Japan

**B- Meat Quality General**

Poster.......................................................... QUALITYP-26

ATR-FTIR evaluation of important fatty acid profile in Japanese black cattle beef

---

Minvielle, Brice, France

**C- Animal Genetics and Meat Quality**

Poster.......................................................... GENETICSP-58

Impact of chilling rate and halothane genotype on the frequency of PSE-like zones and the processing yields of hams

---

Mirade, Pierre-Sylvain, France

**I- Meat Chemistry and Biochemistry General**

Poster.......................................................... BIOCHEMP-58

A new method and index for quantifying proteolysis intensity in dry-cured ham

---

Modika, Kedibone, South Africa

**G- Postmortem Effects on Meat Quality and Biochemistry**

Poster.......................................................... POSTMORTP-21

Effects of genomics and post-slaughter treatment on ageing beef colour

---

Moisá, Sonia, Brazil

**C- Animal Genetics and Meat Quality**

Poster.......................................................... GENETICSP-52

Argentine beef quality: influence of the slaughterhouse, breed and ageing time

---

Mokhtar, N.F.K., Malaysia

**I- Meat Chemistry and Biochemistry General**

Poster.......................................................... BIOCHEMP-62

Differences in thermostable protein profile of goat *longissimus* muscle as examined by two-dimensional gel electrophoresis
Moloto, Kgantjie, South Africa
B- Meat Quality General
Poster.................................................................QUALITYP-38
Beef sarcomere length after applying two “ideal” slaughter procedures

Mónica Carla Alves, Brazil
C- Animal Genetics and Meat Quality
Poster...............................................................GENETICSP-50
Eating quality of lamb meat from three different breed-types raised in Brazil

Monteiro, Maria Lúcia, Brazil
O- Sodium Reduction in Further Processing
Poster.................................................................LOWSALTP-89
Elaboration of low-sodium restructured beef using alligator (Cayman crocodilus yacare) meat

Montemurro, Filomena, Italy
F- Carcass Composition
Poster.................................................................CARCASSP-9
Fat estimation of ripened loin and shoulder of pork using digital image analysis

Moore, Steve, Canada
M- Consumer Preferences and Sensory Evaluation
Poster.................................................................CONSUMSEN-38
Value of pork with different quality attributes to consumers with different beliefs about traditionally raised pork

Moriya, Noriharu, Japan
I- Meat Chemistry and Biochemistry General
Poster.................................................................BIOCHEMP-73
Effect of transglutaminase on the properties of heat-induced gel of mixed actomyosin from culled hen and fish

Morris, Dermot, Ireland
C- Animal Genetics and Meat Quality
Poster.................................................................GENETICSP-68
Analysis of gene expression in porcine m. semimembranosus divergent in intra-muscular fat content

Mosimanyana, Lebo, South Africa
B- Meat Quality General
Poster.................................................................QUALITYP-33
South African beef quality audit

Motoyama, Michiyo, Japan
I- Meat Chemistry and Biochemistry General
Poster.................................................................BIOCHEMP-68
Preliminary study on fat crystal properties of pig carcass using Raman spectroscopy

Motylina, Natalia, Russia
A- Meat Nutritional Composition and Bioactives
Poster.................................................................NUTRIENTP-14
Meat enriched with polynsaturated fatty acids against hyperlipidemia

Moraes, Fábio, Brazil
G- Postmortem Effects on Meat Quality and Biochemistry
Poster.................................................................POSTMORTP-32
Characterization of proteolysis during meat aging in Nellore castrated cattle

Morales, Rodrigo, Chile
M- Consumer Preferences and Sensory Evaluation
Poster.................................................................CONSUMSEN-43
Beef acceptability and consumer’s expectations associated with production systems and beef marbling

Moreno, Teresa, Spain
D- Impact of Production Practices on Meat Quality
Poster.................................................................PRODUCTP-78
Carcass and meat characterization of Holstein-Friesian cull cows

Morgan, Brad, United States
B- Meat Quality General
Poster.................................................................QUALITYP-21
Combining Warner-Bratzler and slice shear force in one steak using two different cooking methods
Moura, Debora, Brazil  
O- Sodium Reduction in Further Processing  
Poster..........................................................LOWSALTP-79  
Use of micronized sodium chloride and its influence on the acceptability of breast turkey ham with reduced sodium content

O- Sodium Reduction in Further Processing  
Poster..........................................................LOWSALTP-80  
Effects of Na-lactate by K-lactate replacement on acceptance and descriptive sensory profile of sausages with reduced salt content

Moura Rocha, Luine, Canada  
H- Animal Stress and Welfare  
Poster..........................................................WELFAREP-48  
Hand-held lactate analyzer as a tool for the real-time measurement of blood lactate during slaughter and pork quality prediction

Muchenje, Voster, South Africa  
E- Animal Diet and Meat Quality  
Poster..........................................................DIETQUALP-95  
Effect of supplementation with Acacia karroo leaves on growth and meat quality of Xhosa goats under artificial haemonchosis

H- Animal Stress and Welfare  
Poster..........................................................WELFAREP-52  
Biomarker for assessing pregnancy in slaughtered ewes at the abattoir

Mugurma, Michio, Japan  
N- Sausage, Cured Meats and Dried Meats  
Poster..........................................................PROCESSEDP-55  
Influences of the traditional cured meat-making process on the muscle proteins in m. latissimus dorsi of bovine: part III

N- Sausage, Cured Meats and Dried Meats  
Poster..........................................................PROCESSEDP-54  
Physicochemical changes in muscle proteins of cured beef products made from m. cutaneous-omo brachialis muscle: Part II

Mullan, Bruce, Australia  
D- Impact of Production Practices on Meat Quality  
Poster..........................................................PRODUCTP-83  
Enhancing pork product quality and consistency: a pathway approach

Mullen, Anne Maria, Ireland  
C- Animal Genetics and Meat Quality  
Poster..........................................................GENETICSP-68  
Analysis of gene expression in porcine m. semimembranosus divergent in intra-muscular fat content

Muringai, Violet, Canada  
M- Consumer Preferences and Sensory Evaluation  
Poster..........................................................CONSUMSENP-51  
Does consumer involvement influence preferences for pork production attributes?

M- Consumer Preferences and Sensory Evaluation  
Poster..........................................................CONSUMSENP-41  
Canadian consumer consistency in pork sensory and purchase decisions

Nafstad, Ola, Norway  
L- Meat Safety and Microbiology  
Poster..........................................................SAFMICROP-8  
Effects of shearing on lamb carcass contamination

Nakayama, Jiro, Japan  
L- Meat Safety and Microbiology  
Poster..........................................................SAFMICROP-21  
Determination of the effect of glutathione on bacteriocins from lactic acid bacteria using LC/MS

Nannoni, Eleonora, Italy  
H- Animal Stress and Welfare  
Poster..........................................................WELFAREP-49  
The effect of water sprinkling on blood lactate and meat quality of market hogs transported during summer

Narvaez-Bravo, Claudia, Canada  
L- Meat Safety and Microbiology  
Poster..........................................................SAFMICROP-13  
Virulence characterization of Escherichia coli O157:H7 isolated from fecal samples and beef carcasses in Mexico

Nasonova, Victoria, Leonid  
N- Sausage, Cured Meats and Dried Meats  
Poster..........................................................PROCESSEDP-56  
The study on the mycelized food colorants carmine and paprika for sausage products

Nassu, Renata, Brazil  
E- Animal Diet and Meat Quality  
Poster..........................................................DIETQUALP-96  
Sensory analysis of beef from crossbred animals finished on pasture or feedlot

E- Animal Diet and Meat Quality  
Poster..........................................................DIETQUALP-97  
Meat quality of Canchim breed steers fed fresh or ensiled sugarcane

Nesbakken, Truls, Norway  
L- Meat Safety and Microbiology  
Poster..........................................................SAFMICROP-8  
Effects of shearing on lamb carcass contamination

Newman, David J., United States  
H- Animal Stress and Welfare  
Poster..........................................................WELFAREP-43  
Use of electroencephalogram technology to determine the state of market hog consciousness
Ngamyeesoon, Nuanpan, Thailand
G- Postmortem Effects on Meat Quality and Biochemistry
Poster.............................................................. POSTMORTP-22
Meat quality and calpastatin quantification of Thai native bovine muscles

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster............................................................... OXIDATIONP-94
Application of green tea extract as an antioxidant and extends shelf-life in raw beef steak

Nguyen Lieu, Ba, Vietnam
I- Meat Safety and Microbiology
Poster................................................................. SAFMICROP-14
Study on preservation of raw meat by organic acids separately and in combination

Nickerson, Michael T., Canada
I- Meat Chemistry and Biochemistry General
Poster............................................................... BIOCHEMP-72
Gelling characteristics of lentil proteins and their contribution to a porcine myofibrillar system

Nicolau, Juliana, Brazil
H- Animal Stress and Welfare
Poster............................................................... WELFAREP-44
Electrical and CO2 exposure methods to stun or kill broilers at slaughter: what's the influence on meat characteristics?

Nielsen, Karen H. G., Denmark
I- Meat Safety and Microbiology
Poster............................................................... SAFMICROP-12
Emerging technologies for detection of foreign bodies

Nielsen, Mikkel Schou, Denmark
I- Meat Safety and Microbiology
Poster............................................................... SAFMICROP-12
Emerging technologies for detection of foreign bodies

Nishimura, T., Japan
I- Meat Chemistry and Biochemistry General
Poster............................................................... BIOCHEMP-70
Effects of acidifiers, pH and microorganisms on the formation of zinc protoporphyrin IX in pork homogenate

Norng, Sorn, Australia
J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster............................................................... OXIDATIONP-98
Is nutritional enrichment of omega-3 fatty acid in meat a concern for quality deterioration by lipid oxidation?

Novelli, Enrico, Italy
F- Carcass Composition
Poster............................................................... CARCASSP-9
Fat estimation of ripened loin and shoulder of pork using digital image analysis

N- Sausage, Cured Meats and Dried Meats
Poster............................................................... PROCESSEDP-68
Effect of ripening time on sensory traits of ostrich salami

Nuernberg, Gerd, Germany
E- Animal Diet and Meat Quality
Poster............................................................... DIETQUALP-112
Different dietary protein- and PUFA level affects lipogenic protein expression and fatty acid concentrations in porcine muscle

Nuernberg, Karin, Germany
E- Animal Diet and Meat Quality
Poster............................................................... DIETQUALP-112
Different dietary protein- and PUFA level affects lipogenic protein expression and fatty acid concentrations in porcine muscle

Nugboon, Kanokon, Thailand
E- Animal Diet and Meat Quality
Poster............................................................... DIETQUALP-107
Effects of beef fat, soybean oil or krabok oil in broiler diets on body composition

Nugboon, Kanok-On, Thailand
E- Animal Diet and Meat Quality
Poster............................................................... SAFMICROP-7
Shelf-life extension of pork meatballs by selected Thai culinary herb and spice extracts

Nunes, Letícia B S, Brazil
I- Meat Chemistry and Biochemistry General
Poster............................................................... BIOCHEMP-61
Physicochemical analysis of different types of cuts of beef meat and poultry

Nunes, Letícia B S, Brazil
N- Sausage, Cured Meats and Dried Meats
Poster............................................................... PROCESSEDP-68
Effect of ripening time on sensory traits of ostrich salami
O'Doherty, John, Ireland
*C- Animal Genetics and Meat Quality*
Poster.................................................................GENETICSP-68
Analysis of gene expression in porcine *m. semimembranosus* divergent in intra-muscular fat content

Okanovic, Djordje, Serbia
*E- Animal Diet and Meat Quality*
Poster.................................................................DIETQUALP-99
The influence of garlic powder and inorganic copper in chicken feed on breast meat quality

Okine, Erasmus, Canada
*B- Meat Quality General*
Poster.................................................................QUALITYP-20
Meat colour stability in bison and beef

---

Oliveira, Camila, Brazil
*D- Impact of Production Practices on Meat Quality*
Poster.................................................................PRODUCTP-76
Effect of ractopamine and immunocastration on the pork quality

Oliveira, S. R., Brazil
*D- Impact of Production Practices on Meat Quality*
Poster.................................................................PRODUCTP-81
Does ractopamine interact with immunological castration on pork lean and fat yields?

Oliveira, Thailes, Brazil
*O- Sodium Reduction in Further Processing*
Poster.................................................................LOWSALTP-80
Effects of Na-lactate by K-lactate replacement on acceptance and descriptive sensory profile of sausages with reduced salt content

---

Ozturk, Ismet, Turkey
*L- Meat Safety and Microbiology*
Poster.................................................................SAFMICROP-28
Determination of microbiological and chemical quality of burdur ŞİŞ köfte collected from the fast food restaurants in Burdur, Turkey

Oliver, Ma Àngels, Spain
*A- Meat Nutritional Composition and Bioactives*
Poster.................................................................NUTRIENTP-15
Acceptability of beef enriched with n-3 and CLA fatty acids

Oltra, Octavio, U.K.
*M- Consumer Preferences and Sensory Evaluation*
Poster.................................................................CONSUMSENP-49
Relationships between beef aroma compounds and other quality attributes

---

Oostrom, Wilbert, Netherlands
*L- Meat Safety and Microbiology*
Poster.................................................................SAFMICROP-24
Nitrite reduction in organic meat products like fermented sausage and liver sausage

Ozer, Cem Okan, Turkey
*N- Sausage, Cured Meats and Dried Meats*
Poster.................................................................PROCESSED-74
Effects of conjugated linoleic acid addition on quality of Turkish dry sausage

Ozmen, Erdem, Turkey
*L- Meat Safety and Microbiology*
Poster.................................................................SAFMICROP-28
Determination of microbiological and chemical quality of burdur ŞİŞ köfte collected from the fast food restaurants in Burdur, Turkey

Ozturk, Ismet, Turkey
*J- Lipid and Protein Oxidation in Fresh and Processed Meats*
Poster.................................................................OXIDATIONP-87
The effect of thyme essential oil on some quality characteristics of chicken meats
Park, Jung Yong, South Korea

N- Sausage, Cured Meats and Dried Meats
Poster..................................................................................... PROCESSED-76
Quality characteristics of beef sausage made from different cut of Hanwoo (Korean native cattle) and Holstein steer

Parolari, G., Italy

I- Meat Chemistry and Biochemistry General
Poster..................................................................................... BIOCHEMP-70
Effects of acidifiers, pH and microorganisms on the formation of zinc protoporphyrin IX in pork homogenate

Parslow, Joyce, Canada

L- Meat Safety and Microbiology
Poster.................................................................................... SAFMICROP-30
Efficacy of interventions during primary processing on contamination of beef carcasses with Escherichia coli: a systematic review-meta-analysis

Park, Nahyeong, South Korea

I- Meat Chemistry and Biochemistry General
Poster.................................................................................. VALUEADDP-106
Analysis of the nitrite contents in domestic and imported meat products of Republic of Korea

Park, Kyoung-Mi, South Korea

K- Value Added Meats, Packaging and Thermal Processing
Poster...................................................................................... LOWSALTP-81
Effect of substituting NaCl with salted-fermented seaweed on quality characteristics of beef jerky

Park, Kyoung-Mi, South Korea

G- Postmortem Effects on Meat Quality and Biochemistry
Poster.................................................................................... POSTMORTP-30
Effect of aging days on tenderness and myofibrillar protein degradation of five muscles from Hanwoo bulls with different quality grade

Park, Jung-Yong, South Korea

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster..................................................................................... OXIDATIONP-85
Effect of mechanically deboned chicken meat hydrolysates on the gel properties, water-holding capacity and DPPH radical scavenging activity of fried fish paste

Parker, Sarah, Canada

K- Value Added Meats, Packaging and Thermal Processing
Poster...................................................................................... LOWSALTP-81
Optimum oven cooking procedure to improve palatability and colour attributes for beef inside rounds
Pastsart, Umaporn, Belgium

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster................................................................. OXIDATIONP-83
Inhibition of glutathione peroxidase and the effect on lipid and myoglobin oxidation in beef

Pateiro, Mirian, Spain

C- Animal Genetics and Meat Quality
Poster...............................................................GENETICSP-53
Influence of genotype on physico-chemical parameters of Celta pigs from an extensive production system

Patience Olusola, Fakolade, Nigeria

B- Meat Quality General
Poster............................................................... QUALITYP-19
Meat quality parameters of Nigerian organic beef, chevon and camel meat

Patel, Archana, India

I- Meat Chemistry and Biochemistry
Poster.............................................................. SAFMICROP-18
Listeria species of public health significance among buffaloes slaughtered in Nagpur city of central India

Patterson, Kris Y., United States

A- Meat Nutritional Composition and Bioactives
Poster............................................................. NUTRIENTP-12
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

Patterson, Kristine, United States

K- Value Added Meats, Packaging and Thermal Processing
Poster............................................................. VALUEADDP-105
Effect of meat type and cooking method on cooking yields

Paulino, Pedro V.R., Brazil

E- Animal Diet and Meat Quality
Poster............................................................. DIETQUALP-100
Influence of condensed tannin on beef stability in Nellore bulls fed high concentrate diet

G- Postmortem Effects on Meat Quality and Biochemistry
Poster............................................................ POSTMORTP-29
Calpastatin activity and muscle protein degradation in young calves and culled cows

Pazos, Adriana, Argentina

H- Animal Stress and Welfare
Poster.............................................................................. WELFAREP-53
Peri mortem muscle biochemistry in an animal model of acute stress

Pedersen, Anders, Denmark

G- Postmortem Effects on Meat Quality and Biochemistry
Poster.............................................................................. POSTMORTP-24
The effect of temperature and time on activity of calpains and lysosomal enzymes and degradation of desmin in porcine longissimus muscle

Pedroso, Alexandre, Brazil

E- Animal Diet and Meat Quality
Poster........................................................................... DIETQUALP-97
Meat quality of Canchim breed steers fed fresh or ensiled sugarcane

Pedroso, Andre, Brazil

E- Animal Diet and Meat Quality
Poster........................................................................... DIETQUALP-97
Meat quality of Canchim breed steers fed fresh or ensiled sugarcane

Pedroso, Daniela, Brazil

N- Sausage, Cured Meats and Dried Meats
Poster...................................................................... PROCESSEDP-64
Lactobacillus acidophilus and Bifidobacterium lactis microencapsulated in dry fermented sausage

Peng, Zengqi, China

I- Meat Chemistry and Biochemistry
Poster........................................................................... BIOCHEMP-57
31P NMR studies of triplyphosphate hydrolysis by purified pyrophosphatase and triplyphosphatase in bovine semitendinosus muscle

Pereira, Angelica, Brazil

E- Animal Diet and Meat Quality
Poster........................................................................... DIETQUALP-103
Fatty acid composition of intramuscular fat of lambs fed different lipids sources

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster.............................................................................. OXIDATIONP-93
Characteristics of beef restructured with antioxidant and canola oil during storage

Peres, Louise Manha, Brazil

B- Meat Quality General
Poster.............................................................................. QUALITYP-44
Effect of electrical stimulation on the drop of pH and tenderness of meat from Zebu cattle

Pérez-Juan, Maria, Spain

A- Meat Nutritional Composition and Bioactives
Poster........................................................................... NUTRIENTP-15
Acceptability of beef enriched with n-3 and CLA fatty acids

B- Meat Quality General
Poster.............................................................................. QUALITYP-43
Contribution of quality and compositional traits to the characterization of longissimus thoracis, masseter, and semitendinosus porcine muscles
Perez L, Cristina, Mexico
C- Animal Genetics and Meat Quality
Poster
Genetic marker effects for quality traits in commercial beef from Mexico

Perez Linares, Cristina, Mexico
C- Animal Genetics and Meat Quality
Poster
Effect of genotype and time on feed on color, marbling and shear force of Mexican beef

Perz, Katharine, United States
D- Impact of Production Practices on Meat Quality
Poster
Effect of growth rate of steers on carcass shear force values

Peyrin, Frederic, France
B- Meat Quality General
Poster
Microstructure characterization of meat by quantitative MRI

Pfieffer, Kyle D., United States
D- Impact of Production Practices on Meat Quality
Poster
Beta adrenergic agonist effects on the fresh and cooked meat properties of aged longissimus lumborum steaks from calf-fed Holstein steers

Petrovic, Ljiljana, Serbia
E- Animal Diet and Meat Quality
Poster
The influence of garlic powder and inorganic copper in chicken feed on breast meat quality

Petersson, Karin, Sweden
N- Sausage, Cured Meats and Dried Meats
Poster
The effect of adding rye bran, oat bran and barley fibre in low-fat sausages and meatballs

Pethick, David W., Australia
H- Animal Stress and Welfare
Poster
Cattle with flighty temperaments have increased muscle glycogen in the longissimus thoracis et lumborum at slaughter compared to calm cattle

Pfl anzer, Sergio, Brazil
E- Animal Diet and Meat Quality
Poster
Fatty acid composition of intramuscular fat of lambs fed different lipids sources

Phan Thanh, Tam, Vietnam
L- Meat Safety and Microbiology
Poster
Study on preservation of raw meat by organic acids separately and in combination

Phung, Vinh, T., Norway
J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster
Stabilizing color of ground beef in high and low oxygen atmospheres using added Krebs cycle ingredients

Piasentier, Edi, Italy
N- Sausage, Cured Meats and Dried Meats
Poster
Influence of the type of dry-cured Italian PDO ham on cathepsin B activity during processing

Picallo, Alejandra, Brazil
C- Animal Genetics and Meat Quality
Poster
Argentine beef quality: influence of the slaughterhouse, breed and ageing time

Pierce, Dana, Canada
L- Meat Safety and Microbiology
Poster
Effect of post-packaging steam pasteurization on quality and consumer acceptance of fully cooked vacuum-packaged sliced turkey breast

Pietrasik, Zeb, Canada
L- Meat Safety and Microbiology
Poster
Effect of post-packaging steam pasteurization on quality and consumer acceptance of fully cooked vacuum-packaged sliced turkey breast

Phan Thanh, Tam, Vietnam
L- Meat Safety and Microbiology
Poster
Study on preservation of raw meat by organic acids separately and in combination

Phung, Vinh, T., Norway
J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster
Stabilizing color of ground beef in high and low oxygen atmospheres using added Krebs cycle ingredients

Picallo, Alejandra, Brazil
C- Animal Genetics and Meat Quality
Poster
Argentine beef quality: influence of the slaughterhouse, breed and ageing time

Petersson, Karin, Sweden
N- Sausage, Cured Meats and Dried Meats
Poster
The effect of adding rye bran, oat bran and barley fibre in low-fat sausages and meatballs

Pethick, David W., Australia
H- Animal Stress and Welfare
Poster
Cattle with flighty temperaments have increased muscle glycogen in the longissimus thoracis et lumborum at slaughter compared to calm cattle

Petrovic, Ljiljana, Serbia
E- Animal Diet and Meat Quality
Poster
The influence of garlic powder and inorganic copper in chicken feed on breast meat quality

Peyrin, Frederic, France
B- Meat Quality General
Poster
Microstructure characterization of meat by quantitative MRI

Pfieffer, Kyle D., United States
D- Impact of Production Practices on Meat Quality
Poster
Beta adrenergic agonist effects on the fresh and cooked meat properties of aged longissimus lumborum steaks from calf-fed Holstein steers

Petrovic, Ljiljana, Serbia
E- Animal Diet and Meat Quality
Poster
The influence of garlic powder and inorganic copper in chicken feed on breast meat quality

Peyrin, Frederic, France
B- Meat Quality General
Poster
Microstructure characterization of meat by quantitative MRI

Pfieffer, Kyle D., United States
D- Impact of Production Practices on Meat Quality
Poster
Beta adrenergic agonist effects on the fresh and cooked meat properties of aged longissimus lumborum steaks from calf-fed Holstein steers
Pinna, Anna, Italy
F- Carcass Composition
Poster.........................................................CARCASSP-12
Assessment of fat and lean content in Italian heavy green hams by means of on-line non invasive techniques

O- Sodium Reduction in Further Processing
Poster.......................................................LOWSALTP-88
Effect of sodium reduction on volatile organic compounds of traditional Italian sausage

Pinto, Beatriz Messas Rodrigues, Brazil
B- Meat Quality General
Poster.........................................................QUALITYP-44
Effect of electrical stimulation on the drop of pH and tenderness of meat from Zebu cattle

Pinto, Jair, Brazil
O- Sodium Reduction in Further Processing
Poster.......................................................LOWSALTP-85
Reducing sodium in dry summer sausage: preliminary study

Pinto, Marcos, Brazil
E- Animal Diet and Meat Quality
Poster.........................................................DIETQUALP-105
Microbial oxycarotenoids in broiler chicken rearing

H- Animal Stress and Welfare
Poster.............................................................WELFAREP-44
Electrical and CO2 exposure methods to stun or kill broilers at slaughter: what's the influence on meat characteristics?

Pires De Melo, Mariza, Brazil
J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster..........................................................OXIDATIONP-81
Protein oxidation and color stability in meat aged under aerobic conditions from bull and steer

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster..........................................................OXIDATIONP-82
Antioxidant status of the meat from bulls and steers

Pizzutti, Nicoletta, Italy
N- Sausage, Cured Meats and Dried Meats
Poster..........................................................PROCESSEDP-60
Influence of the type of dry-cured Italian PDO ham on cathepsin B activity during processing

Plastow, Graham, Canada
M- Consumer Preferences and Sensory Evaluation
Poster..........................................................CONSUMSENP-38
Value of pork with different quality attributes to consumers with different beliefs about traditionally raised pork

M- Consumer Preferences and Sensory Evaluation
Poster..........................................................CONSUMSENP-41
Canadian consumer consistency in pork sensory and purchase decisions

Poehlmann, Margarete, Germany
L- Meat Safety and Microbiology
Poster..........................................................SAFMICROP-2
Polycyclic aromatic hydrocarbons (PAH) and phenolic substances in cold smoked sausages depending on smoking conditions using smoldering smoke

Pohar, Jure, Slovenia
D- Impact of Production Practices on Meat Quality
Poster..........................................................PRODUCTP-71
Sensory and physico-chemical traits in wild and cultured European sea bass (Dicentrarchus labrax)

Pöhlmann, Margarete, Germany
I- Meat Chemistry and Biochemistry General
Poster..........................................................BIOCHEMP-66
Formation of free 3-MCPD during barbecuing of meat

Polak, Tomaz, Slovenia
D- Impact of Production Practices on Meat Quality
Poster..........................................................PRODUCTP-71
Sensory and physico-chemical traits in wild and cultured European sea bass (Dicentrarchus labrax)

Poleti, Mirele, Brazil
G- Postmortem Effects on Meat Quality and Biochemistry
Poster..........................................................POSTMORTP-32
Characterization of proteolysis during meat aging in Nellore castrated cattle

Poleti, Mirele Daiana, Brazil
C- Animal Genetics and Meat Quality
Poster..........................................................GENETICSP-61
Evaluation of single nucleotide polymorphisms in glucocorticoid and mineralocorticoid receptors on meat quality, neuroendocrine and metabolic traits

G- Postmortem Effects on Meat Quality and Biochemistry
Poster..........................................................POSTMORTP-31
Functional proteomic analysis predicts tenderness in bull Nellore meat

Polizel Neto, Angelo, Brazil
E- Animal Diet and Meat Quality
Poster..........................................................DIETQUALP-89
Sensory analysis and fatty acid profile of beef from Nellore cattle finished with cottonseed byproduct
Pollonio, M A R, Brazil

**E- Animal Diet and Meat Quality**

*O- Sodium Reduction in Further Processing*

Poster.................................................................LOWSALTP-90

Sensory properties and texture profile analysis of low salt bologna sausage elaborated with mechanically deboned poultry meat and different enhancers

**E- Animal Diet and Meat Quality**

*O- Sodium Reduction in Further Processing*

Poster.................................................................LOWSALTP-91

Color and lipid oxidation stability of low sodium bologna sausage elaborated with mechanically deboned poultry meat and flavors enhancers

**E- Animal Diet and Meat Quality**

*O- Sodium Reduction in Further Processing*

Poster.................................................................LOWSALTP-79

Use of micronized sodium chloride and its influence on the acceptability of breast turkey ham with reduced sodium content

**H- Animal Stress and Welfare**

Poster.................................................................WELFAREP-48

Hand-held lactate analyzer as a tool for the real-time measurement of blood lactate during slaughter and pork quality prediction

**G- Postmortem Effects on Meat Quality and Biochemistry**

Poster.................................................................POSTMORTP-35

Change in color stability of lamb: fresh vs. aged meat

**J- Lipid and Protein Oxidation in Fresh and Processed Meats**

Poster.................................................................OXIDATIONP-98

Is nutritional enrichment of omega-3 fatty acid in meat a concern for quality deterioration by lipid oxidation?

**B- Meat Quality General**

Poster.................................................................QUALITYP-40

Measuring red meat intake in low socioeconomic South African consumers

**A- Meat Nutritional Composition and Bioactives**

Poster.................................................................NUTRIENTP-10

Relative bioavailability of iron of South African lean meat (beef, lamb, pork and chicken)

**A- Meat Nutritional Composition and Bioactives**

Poster.................................................................NUTRIENTP-10

Isolation and identification of angiotensin I-converting enzyme inhibitory peptides from enzymatic hydrolysate of pork loin

**K- Value Added Meats, Packaging and Thermal Processing**

Poster.................................................................VALUEADDP-113

A laboratory tumbler simulator – salt penetration improvement due to meat mechanical treatment

**A- Meat Nutritional Composition and Bioactives**

Poster.................................................................DIETQUALP-102

Different dietary protein- and PUFA level affects lipogenic protein expression and fatty acid concentrations in porcine muscle

**A- Meat Nutritional Composition and Bioactives**

Poster.................................................................DIETQUALP-112

Potential of near infrared spectroscopy to estimate meat quality attributes from cattle fed sunflower or flaxseed

**A- Meat Nutritional Composition and Bioactives**

Poster.................................................................DIETQUALP-101

Near infrared spectroscopy prediction of polyunsaturated fatty acids and biohydrogenation products in perirenal adipose tissue from cattle fed sunflower or flaxseed

**H- Animal Stress and Welfare**

Poster.................................................................WELFAREP-44

Electrical and CO2 exposure methods to stun or kill broilers at slaughter: what's the influence on meat characteristics?

**M- Consumer Preferences and Sensory Evaluation**

Poster.................................................................CONSUMSENP-45

Measuring red meat intake in low socioeconomic South African consumers

**E- Animal Diet and Meat Quality**

Poster.................................................................DIETQUALP-101

Finishing on small-grain winter annuals or alfalfa pasture: II. lipid profiles of beef

**E- Animal Diet and Meat Quality**

Poster.................................................................DIETQUALP-102

Finishing on small-grain winter annuals or alfalfa pasture: I. animal performance, carcass, physical and sensory quality of beef
Promeyrat, Aurelie, France  
*K. Value Added Meats, Packaging and Thermal Processing*  
Poster................................................................. VALUEADDP-108
A mimetic model to study the specific incidence of meat compounds on protein state during heating

Puente, Jose A., Canada  
*B- Meat Quality General*  
Poster................................................................. QUALITYP-34
Quality differences among beef *m. longissimus dorsi* of the Canada A, AA, AAA and Prime grades

Purslow, Peter, Canada  
*B- Meat Quality General*  
Poster................................................................. QUALITYP-35
Effects of different feeding management systems on perimysial strength of cooked meat from adult Nellore females

Püssa, Tõnu, Estonia  
*J- Lipid and Protein Oxidation in Fresh and Processed Meats*  
Poster................................................................. OXIDATIONP-80
Potentially toxic linoleic acid oxidation primary products in comminuted poultry meat

Raines, Christopher, United States  
*B- Meat Quality General*  
Poster................................................................. QUALITYP-32
National beef tenderness survey – 2010: shear-force values and sensory-panel ratings for U.S. retail and foodservice beef

Rajagopal, Suraksha, Canada  
*L- Meat Safety and Microbiology*  
Poster................................................................. SAFMICROP-11
Inhibition of foodborne pathogens in no-nitrate or nitrite-added bacon brine formulations

Raji, Andrijana, Canada  
*L- Meat Safety and Microbiology*  
Poster................................................................. SAFMICROP-30
Efficacy of interventions during primary processing on contamination of beef carcasses with *Escherichia coli*: a systematic review-meta-analysis

Quiñones Ramírez, Elsa Irma, Mexico  
*L- Meat Safety and Microbiology*  
Poster................................................................. SAFMICROP-6
Use of hot water shrinkage of cooked ham to control *Listeria monocytogenes*

Ramanathan, Ranjith, United States  
*I- Meat Chemistry and Biochemistry General*  
Poster................................................................. BIOCHEMP-64
Lactate-modulated beef mitochondrial oxygen consumption influences oxymyoglobin

Ramos, Paulo, Brazil  
*G- Postmortem Effects on Meat Quality and Biochemistry*  
Poster................................................................. POSTMORTP-26
Electrophoretic characterization of the muscle proteins of poultry

Realini, Carolina, Spain  
*M- Consumer Preferences and Sensory Evaluation*  
Poster................................................................. CONSUMSENP-43
Beef acceptability and consumer’s expectations associated with production systems and beef marbling

Realini, Carolina E., Spain  
*A- Meat Nutritional Composition and Bioactives*  
Poster................................................................. NUTRIENTP-15
Acceptability of beef enriched with n-3 and CLA fatty acids

Rehak, Dalibor, Czech Republic  
*C- Animal Genetics and Meat Quality*  
Poster................................................................. GENETICSP-60
Adipose tissue-specific expression of lipogenic genes in different cattle breeds: relationship to fatty acid composition
Ren, Kangzi, United States
N- Sausage, Cured Meats and Dried Meats
Poster..........................................................PROCESSEP-65
Functionality of silver carp (Hypophthalmichys molitrix) in comminuted sausage

Renko, Jure, Slovenia
D- Impact of Production Practices on Meat Quality
Poster..........................................................PRODUCTP-71
Sensory and physico-chemical traits in wild and cultured European sea bass (Dicentrarchus labrax)

Repa, Imre, Hungary
F- Carcass Composition
Poster..........................................................CARCASSP-8
Evaluation of carcass composition of cattle genotypes by use of computed tomodraphy (CT) data of rib joints

Resende, Flavio, Brazil
H- Animal Stress and Welfare
Poster..........................................................WELFAREP-45
Effects of temperament on carcass characteristics and meat quality of Nelore cattle

Rezende, Marcelo, Brazil
B- Meat Quality General
Poster..........................................................QUALITYP-35
Effects of different feeding management systems on perimysial strength of cooked meat from adult Nelore females

Riedl, Bernard, Canada
L- Meat Safety and Microbiology
Poster..........................................................SAFMICROP-25
Combined effect of gamma irradiation and antimicrobial films on the shelf life of refrigerated pork sausage meat

Riendeau, Louise, Canada
B- Meat Quality General
Poster..........................................................QUALITYP-42
Defining carcass and meat quality standards for Canadian pork: meat colour

Rios R, Francisco G, Mexico
C- Animal Genetics and Meat Quality
Poster..........................................................GENETICSP-68
Effect of genotype and time on feed on color, marbling and shear force of Mexican beef

Robertson, Wayne M., Canada
F- Carcass Composition
Poster..........................................................CARCASSP-3
Predicting lean yield of Canadian cull cows

Robertson, Zachariah, United States
B- Meat Quality General
Poster..........................................................QUALITYP-21
Combining Warner-Bratzler and slice shear force in one steak using two different cooking methods

Robichaud-Rincon, Philippe, Canada
L- Meat Safety and Microbiology
Poster..........................................................SAFMICROP-22
Escherichia coli sentenced to death by heat stress: reaching out for the last functional genes

Roça, Roberto, Brazil
G- Postmortem Effects on Meat Quality and Biochemistry
Poster..........................................................POSTMORTP-26
Electrophoretic characterization of the muscle proteins of poultry

Roça, Roberto De Oliveira, Brazil
E- Animal Diet and Meat Quality
Poster..........................................................DIETQUALP-89
Sensory analysis and fatty acid profile of beef from Nellore cattle finished with cottonseed byproduct

Roça, Roberto O, Brazil
L- Meat Chemistry and Biochemistry General
Poster..........................................................BIOCHEMP-61
Physicochemical analysis of different types of cuts of beef meat and poultry

Robichaud-Rincon, Philippe, Canada
L- Meat Safety and Microbiology
Poster..........................................................SAFMICROP-22
Escherichia coli sentenced to death by heat stress: reaching out for the last functional genes
Author's Index - 58

Rocha Lobo Júnior, Adalfredo, Brazil
B- Meat Quality General
Poster.................................................................QUALITYP-22
Evaluation of the myofibrillar fragmentation index: effect of protein determination and absorbance readings

C- Animal Genetics and Meat Quality
Poster...............................................................GENETICSP-65
Relationship of single nucleotide polymorphism in the vitamin D-binding protein and calpastatin genes with calcium metabolism and meat tenderness for Nellore cattle

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster...............................................................OXIDATIONP-81
Protein oxidation and color stability in meat aged under aerobic conditions from bull and steer

Rodas-Suárez, Oscar, Mexico
I- Meat Safety and Microbiology
Poster.................................................................SAFMICROP-6
Use of hot water shrinkage of cooked ham to control *Listeria monocytogenes*

Rodas-González, Argenis, Canada
F- Carcass Composition
Poster.................................................................CARCASSP-3
Predicting lean yield of Canadian cull cows

K- Value Added Meats, Packaging and Thermal Processing
Poster.................................................................VALUEADDP-114
Optimum oven cooking procedure to improve palatability and colour attributes for beef inside rounds

L- Meat Safety and Microbiology
Poster.................................................................SAFMICROP-13
Virulence characterization of *Escherichia coli* O157:H7 isolated from fecal samples and beef carcasses in Mexico

Rocha Lobo Júnior, Adalfredo, Brazil
F- Carcass Composition
Poster.................................................................CARCASSP-2
Assessment of fat and lean content in Italian heavy green hams by means of on-line non invasive techniques

Rodriguez, Juan Manuel, Spain
F- Carcass Composition
Poster.................................................................CARCASSP-12
Assessment of fat and lean content in Italian heavy green hams by means of on-line non invasive techniques

Rodriguez, Pedro, Spain
F- Carcass Composition
Poster.................................................................CARCASSP-2
Fat and muscle allometric growth of different pig genotypes evaluated in vivo with computed tomography from 30 to 120 kg

Rolland, Dave, Canada
E- Animal Diet and Meat Quality
Poster.................................................................DIETQUALP-109
Relationships of trans-18:1 isomers between red blood cells and beef tissues in steers fed red clover silage with/without flaxseed

E- Animal Diet and Meat Quality
Poster.................................................................DIETQUALP-90
Influence of protein source on lamb muscle fatty acid profile and rapid quantification of c9,t11-cla

Ronca, Marcos De Faria, Brazil
C- Animal Genetics and Meat Quality
Poster.................................................................GENETICSP-50
Eating quality of lamb meat from three different breed-types raised in Brazil

Rosa, Alessandra, Brazil
G- Postmortem Effects on Meat Quality and Biochemistry
Poster.................................................................POSTMORTP-32
Characterization of proteolysis during meat aging in Nellore castrated cattle

Rosa, Alessandra Fernandes, Brazil
G- Postmortem Effects on Meat Quality and Biochemistry
Poster.................................................................POSTMORTP-18
Indirect estimate of metmyoglobin in lamb meat under different modified atmosphere systems

Roseland, Janet, United States
K- Value Added Meats, Packaging and Thermal Processing
Poster.................................................................VALUEADDP-105
Effect of meat type and cooking method on cooking yields

Rosenvold, Katja, New Zealand
G- Postmortem Effects on Meat Quality and Biochemistry
Poster.................................................................POSTMORTP-25
Early activation of μ-calpain could limit ageing potential of ovine m. longissimus

Rossi, Andrea, Italy
F- Carcass Composition
Poster.................................................................CARCASSP-12
Assessment of fat and lean content in Italian heavy green hams by means of on-line non invasive techniques

Rotterud, Ole Johan, Norway
L- Meat Safety and Microbiology
Poster.................................................................SAFMICROP-8
Effects of shearing on lamb carcass contamination

Roveri Do Amaral, Natana, Brazil
J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster.................................................................OXIDATIONP-82
Antioxidant status of the meat from bulls and steers

Effect of meat type and cooking method on cooking yields
Royan, G., United States

D- Impact of Production Practices on Meat Quality
Poster.......................................................... PRODUCTP-72
Effect of leptin genotype and zilpaterol hydrochloride administration on the carcass characteristics of finishing steers

Rozen, Felisa, Brazil

C- Animal Genetics and Meat Quality
Poster.......................................................... GENETICSP-52
Effect of leptin genotype and zilpaterol hydrochloride administration on the carcass characteristics of finishing steers

Rubio L, Maria S., Mexico

C- Animal Genetics and Meat Quality
Poster.......................................................... GENETICSP-67
Genetic marker effects for quality traits in commercial beef from Mexico

Rubio Lozano, Maria De La Salud, Mexico

L- Meat Safety and Microbiology
Poster.......................................................... SAFMICROP-6
Use of hot water shrinkage of cooked ham to control Listeria monocytogenes

Ruiz, Juliana, Brazil

N- Sausage, Cured Meats and Dried Meats
Poster.......................................................... PROCESSEDP-64
Lactobacillus acidophilus and Bifidobacterium lactis microencapsulated in dry fermented sausage

Saccani, Giovanna, Italy

A- Meat Nutritional Composition and Bioactives
Poster.......................................................... NUTRIENTP-16
Technological features and nutritive value of traditional Italian ham: the micronutrient profile

Safa, Hassan, France

I- Meat Chemistry and Biochemistry General
Poster.......................................................... BIOCHEMP-58
A new method and index for quantifying proteolysis intensity in dry-cured ham

Sakata, Ryoichi, Japan

E- Animal Diet and Meat Quality
Poster.......................................................... DIETQUALP-93
Effects of various concentrated feed on carcass quality of the Taiwanese buffalo

N- Sausage, Cured Meats and Dried Meats
Poster.......................................................... PROCESSEDP-53
Changes in physicochemical properties of proteins in Kayserian pastirma made from m. semimembranosus muscle of bovine during traditional processing: Part I

N- Sausage, Cured Meats and Dried Meats
Poster.......................................................... PROCESSEDP-54
Physicochemical changes in muscle proteins of cured beef products made from m. cutaneous-omo brachialis muscle: Part II

N- Sausage, Cured Meats and Dried Meats
Poster.......................................................... PROCESSEDP-55
Influences of the traditional cured meat-making process on the muscle proteins in m. latissimus dorsi of bovine: part III

Salmieri, Stephane, Canada

L- Meat Safety and Microbiology
Poster.......................................................... SAFMICROP-25
Combined effect of gamma irradiation and antimicrobial films on the shelf life of refrigerated pork sausage meat

L- Meat Safety and Microbiology
Poster.......................................................... SAFMICROP-34
Antimicrobial edible microencapsulated coating containing nisin against Listeria monocytogenes in cooked ham
Sanchez E, Armida, Mexico

C- Animal Genetics and Meat Quality
Poster.................................................................GENETICSP-67
Genetic marker effects for quality traits in commercial beef from Mexico

Sang Wha, Lee, South Korea

K- Value Added Meats, Packaging and Thermal Processing
Poster..............................................................VALUEADDP-107
Effect of oyster shell calcium powder on quality properties of restructured pork ham

Santé-Lhoutellier, Véronique, France

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster..............................................................OXIDATIONP-86
Meat protein aggregation: first investigations on the role of the lipid oxidation product, 4-hydroxy-2-nonenal

Santo, Edson, Brazil

E- Animal Diet and Meat Quality
Poster...............................................................DIETQUALP-105
Microbial oxycarotenoids in broiler chicken rearing

Santos, Érica, Brazil

O- Sodium Reduction in Further Processing
Poster.................................................................LOWSALTP-89
Elaboration of low-sodium restructured beef using alligator (Cayman crocodilus yacare) meat

Santos, Nerilson T., Brazil

G- Postmortem Effects on Meat Quality and Biochemistry
Poster..............................................................POSTMORTP-29
Calpastatin activity and muscle protein degradation in young calves and cull cows

Santos, Priscila, Brazil

K- Value Added Meats, Packaging and Thermal Processing
Poster...............................................................VALUEADDP-112
Tenderness and oxidative stability of beef in vacuum and modified atmosphere packaging

Sarah, S.A., Malaysia

I- Meat Chemistry and Biochemistry General
Poster...............................................................BIOCHEMP-62
Differences in thermostable protein profile of goat longissimus masseter, and semitendinosus porcine muscles

Sarker, Md., Bangladesh

E- Animal Diet and Meat Quality
Poster...............................................................DIETQUALP-111
Effect of medicinal plants and probiotics on thiobarbituric acid values in broiler chicken meat

Sárraga, Carmen, Spain

B- Meat Quality General
Poster...............................................................QUALITYP-43
Contribution of quality and compositional traits to the characterization of longissimus thoracis, masseter, and semitendinosus porcine muscles

Sarriés, Mª Victoria, Spain

A- Meat Nutritional Composition and Bioactives
Poster..............................................................NUTRIENTP-15
Acceptability of beef enriched with n-3 and CLA fatty acids

Sartori, Alberto, Italy

N- Sausage, Cured Meats and Dried Meats
Poster..............................................................PROCESSEP-68
Effect of ripening time on sensory traits of ostrich salami

Sasaki, Keisuke, Japan

I- Meat Chemistry and Biochemistry General
Poster...............................................................BIOCHEMP-68
Preliminary study on fat crystal properties of pig carcass using Raman spectroscopy

Saucier, Linda, Canada

E- Animal Diet and Meat Quality
Poster...............................................................DIETQUALP-110
Improvement of physicochemical quality of fresh pork loin during storage by natural polyphenol diet supplementation

Savell, Jeff W., United States

A- Meat Nutritional Composition and Bioactives
Poster..............................................................NUTRIENTP-12
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

Sayd, Thierry, France

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster..............................................................OXIDATIONP-86
Meat protein aggregation: first investigations on the role of the lipid oxidation product, 4-hydroxy-2-nonenal
Sazili, A.Q., Malaysia  
**A- Meat Nutritional Composition and Bioactives**  
Poster......................................................................................NUTRIENTP-9  
A possibility to improve iodine and selenium content in the meat of Kacang goats

---

Schalleschmidt, Kristin, Germany  
**I- Meat Chemistry and Biochemistry General**  
Poster.......................................................................................BIOCHEMP-66  
Formation of free 3-MCPD during barbecuing of meat

---

Schneider, Rico, Germany  
**B- Meat Quality General**  
Poster.......................................................................................QUALITYP-23  
Non-invasive pH measurement early postmortem in porcine *m. semimembranosus* using Raman spectroscopy

---

Scheider, Martin, Switzerland  
**C- Animal Genetics and Meat Quality**  
Poster.......................................................................................GENETICSP-48  
Potential to improve pork texture by means of breeding

---

Schenkel, Flavio, Canada  
**C- Animal Genetics and Meat Quality**  
Poster.......................................................................................GENETICSP-57  
Predictive ability of genomics for estimating intramuscular fat content in Canadian Duroc pigs

---

Schivazappa, Cristina, Italy  
**F- Carcass Composition**  
Poster.......................................................................................CARCASSP-12  
Assessment of fat and lean content in Italian heavy green hams by means of on-line non invasive techniques

---

Schmidt, Heinar, Germany  
**B- Meat Quality General**  
Poster.......................................................................................QUALITYP-23  
Non-invasive pH measurement early postmortem in porcine *m. semimembranosus* using Raman spectroscopy

---

Schonfeldt, Hettie, South Africa  
**A- Meat Nutritional Composition and Bioactives**  
Poster......................................................................................NUTRIENTP-6  
Changes in the nutrient content of South African red meat

---

Schutz, Jennifer, United States  
**A- Meat Nutritional Composition and Bioactives**  
Poster......................................................................................NUTRIENTP-12  
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

---

Schutte, Gerhard, South Africa  
**A- Meat Nutritional Composition and Bioactives**  
Poster......................................................................................NUTRIENTP-10  
Relative bioavailability of iron of South African lean meat (beef, lamb, pork and chicken)

---

Schroeder, Aubrey, United States  
**D- Impact of Production Practices on Meat Quality**  
Poster......................................................................................PRODUCTP-74  
Color stability of fresh pork chops and the quality of enhanced loins from immunocastrated barrows

---

Schütte, Gerhard, South Africa  
**A- Meat Nutritional Composition and Bioactives**  
Poster......................................................................................NUTRIENTP-10  
Relative bioavailability of iron of South African lean meat (beef, lamb, pork and chicken)

---

Schoon, Katryn, South Africa  
**N- Sausage, Cured Meats and Dried Meats**  
Poster......................................................................................PROCESSED-69  
Effect of ripening time on sensory traits of ostrich salami

---

Schör, Alejandro, Brazil  
**C- Animal Genetics and Meat Quality**  
Poster.......................................................................................GENETICSP-52  
Argentine beef quality: influence of the slaughterhouse, breed and ageing time

---

Schulz, Markus, Switzerland  
**I- Meat Chemistry and Biochemistry General**  
Poster.......................................................................................BIOCHEMP-66  
Gelatinisation of starch in meat-ingredients and effects on the cooked state

---

Schwägle, Fredi, Germany  
**L- Meat Safety and Microbiology**  
Poster......................................................................................SAFMICROP-2  
Polycyclic aromatic hydrocarbons (PAH) and phenolic substances in cold smoked sausages depending on smoking conditions using smoldering smoke
<table>
<thead>
<tr>
<th>Author</th>
<th>Title</th>
<th>Poster</th>
<th>Location</th>
<th>Country</th>
<th>Summary</th>
</tr>
</thead>
<tbody>
<tr>
<td>Schwartz, Christina, United States</td>
<td>B- Meat Quality General</td>
<td>.................................................................................................QUALITYTP-28</td>
<td></td>
<td></td>
<td>Using postmortem proteolysis and image texture features to predict beef tenderness</td>
</tr>
<tr>
<td>Schwartzkopf-Genswein, Karen, Canada</td>
<td>E- Animal Diet and Meat Quality</td>
<td>.............................................................................................DIETQUALP-106</td>
<td></td>
<td></td>
<td>Impacts of a winery waste supplemented finishing ration on the sensory and chemical characteristics of beef</td>
</tr>
<tr>
<td>Scippo, Marie-Louise, Belgium</td>
<td>G- Postmortem Effects on Meat Quality and Biochemistry</td>
<td>.............................................................................................POSTMORTP-28</td>
<td></td>
<td></td>
<td>Effect of duration and temperature of previous vacuum-packed storage on the oxidative stability of Belgian Blue meat packed in high-oxygen atmosphere</td>
</tr>
<tr>
<td>Selani, Miriam, Brazil</td>
<td>J- Lipid and Protein Oxidation in Fresh and Processed Meats</td>
<td>.............................................................................................OXIDATIONP-89</td>
<td></td>
<td></td>
<td>Guava and beetroot residues extracts as natural antioxidants in cooked chicken meat stored in aerobic and vacuum packaging</td>
</tr>
<tr>
<td>Selsby, Joshua, United States</td>
<td>C- Animal Genetics and Meat Quality</td>
<td>.............................................................................................GENETICSP-59</td>
<td></td>
<td></td>
<td>Gilts selected for low residual feed intake have potential for decreased protein degradation</td>
</tr>
<tr>
<td>Semenova, Anastasia, Russia</td>
<td>N- Sausage, Cured Meats and Dried Meats</td>
<td>.............................................................................................PROCESSEDP-56</td>
<td></td>
<td></td>
<td>The study on the mycelized food colorants carmine and paprika for sausage products</td>
</tr>
<tr>
<td>Semler, Michelle, United States</td>
<td>C- Animal Genetics and Meat Quality</td>
<td>.............................................................................................GENETICSP-55</td>
<td></td>
<td></td>
<td>Strip loin steak differences from different beef genotypes</td>
</tr>
<tr>
<td>Semnani, Dariush, Iran</td>
<td>I- Meat Chemistry and Biochemistry General</td>
<td>.............................................................................................BIOCHEMP-76</td>
<td></td>
<td></td>
<td>Modeling of cured meat colour formation using genetic algorithm and artificial neural network</td>
</tr>
<tr>
<td>Senaratne-Lenagala, Lasika, United States</td>
<td>J- Lipid and Protein Oxidation in Fresh and Processed Meats</td>
<td>.............................................................................................OXIDATIONP-79</td>
<td></td>
<td></td>
<td>Protein oxidation in beef <em>m. triceps brachii</em> roasts due to high oxygen packaging</td>
</tr>
<tr>
<td>Sengun, Ilkin, Y., Turkey</td>
<td>K- Value Added Meats, Packaging and Thermal Processing</td>
<td>.............................................................................................VALUEADDP-109</td>
<td></td>
<td></td>
<td>Ohmic cooking effects on beef meatballs</td>
</tr>
<tr>
<td>Seo, Hyun-Woo, South Korea</td>
<td>K- Value Added Meats, Packaging and Thermal Processing</td>
<td>.............................................................................................VALUEADDP-104</td>
<td></td>
<td></td>
<td>Effect of restructured beef steak on quality characteristics with different binding agents during frozen storage</td>
</tr>
<tr>
<td>J- Lipid and Protein Oxidation in Fresh and Processed Meats</td>
<td>Poster.............................................................................................OXIDATIONP-85</td>
<td></td>
<td></td>
<td></td>
<td>Effect of mechanically deboned chicken meat hydrolysates on the gel properties, water-holding capacity and DPPH radical scavenging activity of fried fish paste</td>
</tr>
<tr>
<td>Seol, Kuk-Hwan, South Korea</td>
<td>A- Meat Nutritional Composition and Bioactives</td>
<td>.............................................................................................NUTRIENTP-1</td>
<td></td>
<td></td>
<td>Isolation and identification of angiotensin 1-converting enzyme inhibitory peptides from enzymatic hydrolysate of pork loin</td>
</tr>
<tr>
<td>Seong, Pil-Nam, South Korea</td>
<td>D- Impact of Production Practices on Meat Quality</td>
<td>.............................................................................................PRODUCTP-80</td>
<td></td>
<td></td>
<td>Chemical composition, meat color, shear force, cooking loss, water holding capacity and fatty acids of Holstein steer beef by different fattening periods</td>
</tr>
<tr>
<td>G- Postmortem Effects on Meat Quality and Biochemistry</td>
<td>Poster.............................................................................................POSTMORTP-30</td>
<td></td>
<td></td>
<td></td>
<td>Effect of aging days on tenderness and myofibrillar protein degradation of five muscles from Hanwoo bulls with different quality grade</td>
</tr>
<tr>
<td>Seong, Pilnam, South Korea</td>
<td>J- Lipid and Protein Oxidation in Fresh and Processed Meats</td>
<td>.............................................................................................OXIDATIONP-91</td>
<td></td>
<td></td>
<td>Antioxidant enzyme activity, ferric reducing/antioxidant power and ABTS radical cation scavenging activity in Hanwoo (Korean cattle) beef muscles</td>
</tr>
<tr>
<td>Seo, Hyun-Woo, South Korea</td>
<td>K- Value Added Meats, Packaging and Thermal Processing</td>
<td>.............................................................................................VALUEADDP-106</td>
<td></td>
<td></td>
<td>The effects of marinating with commercial vinegars on the quality characteristics of <em>biceps femoris</em> muscle on Hanwoo</td>
</tr>
<tr>
<td>J- Lipid and Protein Oxidation in Fresh and Processed Meats</td>
<td>Poster.............................................................................................OXIDATIONP-88</td>
<td></td>
<td></td>
<td></td>
<td>Effect of different cooking methods on the antioxidant potential of artichoke (<em>Cynara scolymus L.</em>) byproducts extracts in beef patties</td>
</tr>
<tr>
<td>Serdaroglu, Meltem, Turkey</td>
<td>J- Lipid and Protein Oxidation in Fresh and Processed Meats</td>
<td>.............................................................................................OXIDATIONP-27</td>
<td></td>
<td></td>
<td>Effect of chitosan on lactic acid bacteria in nham, a traditional Thai fermented meat, model broth system</td>
</tr>
<tr>
<td>Sethakul, Jutarat, Thailand</td>
<td>L- Meat Safety and Microbiology</td>
<td>.............................................................................................SAFMICROP-27</td>
<td></td>
<td></td>
<td>The effects of marinating with commercial vinegars on the quality characteristics of <em>biceps femoris</em> muscle on Hanwoo</td>
</tr>
<tr>
<td>Sethakul, Jutarat, Thailand</td>
<td>G- Postmortem Effects on Meat Quality and Biochemistry</td>
<td>.............................................................................................POSTMORTP-22</td>
<td></td>
<td></td>
<td>Meat quality and calpastatin quantification of Thai native bovine muscles</td>
</tr>
</tbody>
</table>
**Shand, Phyllis J., Canada**  
*K- Value Added Meats, Packaging and Thermal Processing*  
Poster................................................................................. VALUEADDP-103  
Purge losses in fresh beef *biceps femoris* roasts injected with plant based proteolytic enzymes  

**O- Sodium Reduction in Further Processing**  
Poster.................................................................................. LOWSALTP-86  
Growth of *Listeria monocytogenes* on sodium reduced ham  

**O- Sodium Reduction in Further Processing**  
Poster.................................................................................. LOWSALTP-92  
Extended holding of stuffed batter before cooking as a simple salt reduction strategy when processing low sodium, low fat bologna  

**I- Meat Chemistry and Biochemistry General**  
Poster.......................................................................................... BIOCHEMP-72  
Gelling characteristics of lentil proteins and their contribution to a porcine myofibrillar system  

**Shappell, Nancy, United States**  
*D- Impact of Production Practices on Meat Quality*  
Poster.................................................................................. PRODUCTP-85  
Consumption of beef from cattle administered estrogenic growth promotants does not result in premature puberty and obesity using the swine model  

**Sharedeh, Diaa, France**  
*K- Value Added Meats, Packaging and Thermal Processing*  
Poster.................................................................................. VALUEADDP-113  
A laboratory tumbler simulator – salt penetration improvement due to meat mechanical treatment  

**Sharifi, Ahmad Reza, Germany**  
*C- Animal Genetics and Meat Quality*  
Poster.................................................................................. GENETICSP-63  
Control of boar taint by using genetic markers: a single nucleotide polymorphism in the CYP2E1 gene promoter affects skatole content  

**Sharifi, Reza Ahmad, Germany**  
*M- Consumer Preferences and Sensory Evaluation*  
Poster.................................................................................. CONSUMSENP-50  
Controlling boar taint: assessors’ sensitivity matters  

**Sharmin, Mf, Bangladesh**  
*E- Animal Diet and Meat Quality*  
Poster.................................................................................. DIETQUALP-111  
Effect of medicinal plants and probiotics on thiobarbituric acid values in broiler chicken meat  

**Shekarforoush, Seyed Shahram, Iran**  
*K- Value Added Meats, Packaging and Thermal Processing*  
Poster.................................................................................. VALUEADDP-116  
Application of PCR and SYBR green qPCR assays for the identification and quantification of chicken meat under different cooking conditions  

**N- Sausage, Cured Meats and Dried Meats**  
Poster.................................................................................. PROCESSEDP-59  
Comparison of physicochemical and sensory properties of emulsion-type sausages made with ostrich meat, beef and turkey meat  

**Shinde, Shilpshree, India**  
*L- Meat Safety and Microbiology*  
Poster.................................................................................. SAFMICROP-18  
*Listeria* species of public health significance among buffaloes slaughtered in Nagpur city of central India  

**Shiraishi, A., Japan**  
*I- Meat Chemistry and Biochemistry General*  
Poster.................................................................................. BIOCHEMP-70  
Effects of acidifiers, pH and microorganisms on the formation of zinc protoporphyrin IX in pork homogenate  

**Shishkin, Sergey, Russia**  
*A- Meat Nutritional Composition and Bioactives*  
Poster.................................................................................. NUTRIENTP-13  
Proteomic technologies for protein analysis in cooked sausage  

**Showell, Bethany, United States**  
*K- Value Added Meats, Packaging and Thermal Processing*  
Poster.................................................................................. VALUEADDP-105  
Effect of meat type and cooking method on cooking yields  

**Sidler, Xayer, Switzerland**  
*C- Animal Genetics and Meat Quality*  
Poster.................................................................................. GENETICSP-49  
Performance testing for androstenone, skatole and indole: a pivotal step towards genetically reducing boar taint  

**Sierra Gómez Pedroso, Luz Del Carmen, Mexico**  
*L- Meat Safety and Microbiology*  
Poster.................................................................................. SAFMICROP-6  
Use of hot water shrinkage of cooked ham to control *Listeria monocytogenes*  

**Sifuentes, Ana Maria, Mexico**  
*C- Animal Genetics and Meat Quality*  
Poster.................................................................................. GENETICSP-67  
Genetic marker effects for quality traits in commercial beef from Mexico  

**Silva, Bárbara, Brazil**  
*C- Animal Genetics and Meat Quality*  
Poster.................................................................................. GENETICSP-61  
Evaluation of single nucleotide polymorphisms in glucocorticoid and mineralocorticoid receptors on meat quality, neuroendocrine and metabolic traits  

**Silva, Ganiesha, Sri Lanka**  
*G- Postmortem Effects on Meat Quality and Biochemistry*  
Poster.................................................................................. POSTMORTP-34  
Comparison of electrical and mechanical stunning methods on carcass and meat quality of pork  

**Silva, Luiz H.P., Brazil**  
*E- Animal Diet and Meat Quality*  
Poster.................................................................................. DIETQUALP-100  
Influence of condensed tannin on beef stability in Nellore bulls fed high concentrate diet
Silva, Saulo, Brazil  
**G- Postmortem Effects on Meat Quality and Biochemistry**  
Poster............................................................... POSTMORTP-32  
Characterization of proteolysis during meat aging in Nellore castrated cattle

Silva, Teófi lo, Brazil  
**D- Impact of Production Practices on Meat Quality**  
Poster.............................................................. PRODUCTP-86  
Effects of immunological castration and ractopamine on pork sausage

Skvarca, Marlena, Slovenia  
**D- Impact of Production Practices on Meat Quality**  
Poster............................................................... PRODUCTP-71  
Sensory and physico-chemical traits in wild and cultured European sea bass (*Dicentrarchus labrax*)

Silva, Vanessa, Brazil  
**G- Postmortem Effects on Meat Quality and Biochemistry**  
Poster............................................................... POSTMORTP-32  
Characterization of proteolysis during meat aging in Nellore castrated cattle

Silveira, Expedito Tadeu, Brazil  
**D- Impact of Production Practices on Meat Quality**  
Poster.............................................................. PRODUCTP-86  
Effects of immunological castration and ractopamine on pork sausage

Simoncini, Nicoletta, Italy  
**F- Carcass Composition**  
Poster............................................................... CARCASSP-12  
Assessment of fat and lean content in Italian heavy green hams by means of on-line non invasive techniques

Simsek, Azim, Turkey  
**I- Meat Safety and Microbiology**  
Poster............................................................... SAFMICROP-28  
Determination of microbiological and chemical quality of burdur ŞİŞ köfte collected from the fast food restaurants in Burdur, Turkey

Siqueira Chaves, Davi, Brazil  
**B- Meat Quality General**  
Poster............................................................... QUALITYTP-22  
Evaluation of the myofibrillar fragmentation index: effect of protein determination and absorbance readings

Skaljac, Snezana, Serbia  
**J- Lipid and Protein Oxidation in Fresh and Processed Meats**  
Poster............................................................. OXIDATIONP-92  
The effect of packaging method on lipid oxidation of traditional dry fermented sausage (petrovská kobasa)

Slinde, Astri, Canada  
**K- Value Added Meats, Packaging and Thermal Processing**  
Poster............................................................... VALUEADDP-103  
Purge losses in fresh beef *biceps femoris* roasts injected with plant based proteolytic enzymes

Slinde, Erik, Norway  
**I- Meat Chemistry and Biochemistry General**  
Poster............................................................. BIOCHEMP-67  
Stabilizing color of ground beef in high and low oxygen atmospheres using added Krebs cycle ingredients

Soares, Nilda F.F., Brazil  
**E- Animal Diet and Meat Quality**  
Poster............................................................. DIETQUALP-100  
Influence of condensed tannin on beef stability in Nellore bulls fed high concentrate diet

Sojic, Branislav, Serbia  
**J- Lipid and Protein Oxidation in Fresh and Processed Meats**  
Poster............................................................. OXIDATIONP-92  
The effect of packaging method on lipid oxidation of traditional dry fermented sausage (petrovská kobasa)

Soltanizadeh, Nafi seh, Iran  
**I- Meat Chemistry and Biochemistry General**  
Poster............................................................. BIOCHEMP-75  
The difference between the chemical structure of nitrosoheme and nitrosomyoglobin

Somogyi, Tamás, Hungary  
**F- Carcass Composition**  
Poster............................................................. CARCASSP-8  
Evaluation of carcass composition of cattle genotypes by use of computed tomography (CT) data of rib joints

Soma, Pranisha, South Africa  
**C- Animal Genetics and Meat Quality**  
Poster............................................................. GENETICSP-56  
Malignant hyperthermia gene status of pigs in South Africa

Slinde, Astri, Canada  
**K- Value Added Meats, Packaging and Thermal Processing**  
Poster............................................................... VALUEADDP-103  
Purge losses in fresh beef *biceps femoris* roasts injected with plant based proteolytic enzymes

Slinde, Erik, Norway  
**I- Meat Chemistry and Biochemistry General**  
Poster............................................................. BIOCHEMP-67  
Stabilizing color of ground beef in high and low oxygen atmospheres using added Krebs cycle ingredients

Soares, Nilda F.F., Brazil  
**E- Animal Diet and Meat Quality**  
Poster............................................................. DIETQUALP-100  
Influence of condensed tannin on beef stability in Nellore bulls fed high concentrate diet

Sojic, Branislav, Serbia  
**J- Lipid and Protein Oxidation in Fresh and Processed Meats**  
Poster............................................................. OXIDATIONP-92  
The effect of packaging method on lipid oxidation of traditional dry fermented sausage (petrovská kobasa)

Soltanizadeh, Nafi seh, Iran  
**I- Meat Chemistry and Biochemistry General**  
Poster............................................................. BIOCHEMP-75  
The difference between the chemical structure of nitrosoheme and nitrosomyoglobin

Somogyi, Tamás, Hungary  
**F- Carcass Composition**  
Poster............................................................. CARCASSP-8  
Evaluation of carcass composition of cattle genotypes by use of computed tomography (CT) data of rib joints

Son, Dong-In, South Korea  
**A- Meat Nutritional Composition and Bioactives**  
Poster............................................................. NUTRIENTP-1  
Isolation and identification of angiotensin I-converting enzyme inhibitory peptides from enzymatic hydrolysate of pork loin
Song, Dong Heon, South Korea

I- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster................................................................. OXIDATIONP-100
Antioxidant action of ganghwayakssuk (Artemisia princeps Pamp.) in combination with ascorbic acid to increase the oxidative stability in raw chicken nuggets

N- Sausage, Cured Meats and Dried Meats
Poster................................................................. PROCESSED-72
Effects of collagen and mechanically deboned chicken meat on quality characteristics of semi-dried chicken jerky

Song, Sungok, South Korea

I- Meat Chemistry and Biochemistry General
Poster................................................................. BIOCHEMP-65
Analysis of the nitrite contents in domestic and imported meat products of Republic of Korea

Sonomoto, Kenji, Japan

I- Meat Safety and Microbiology
Poster................................................................. SAFMICROP-21
Determination of the effect of glutathione on bacteriocins from lactic acid bacteria using LC/MS

Sørheim, Oddvin, Norway

H- Animal Stress and Welfare
Poster................................................................. WELFAREP-47
Traceability system for slaughter of unmarked pigs

Sorheim, Oddvin, Norway

I- Meat Chemistry and Biochemistry General
Poster................................................................. BIOCHEMP-65
Determination of the myoglobin states in beef using reflectance spectra and multivariate regression

Sorheim, Oddvin, Norway

I- Meat Chemistry and Biochemistry General
Poster................................................................. BIOCHEMP-67
Stabilizing color of ground beef in high and low oxygen atmospheres using added Krebs cycle ingredients

Souza, Giancarlo, Brazil

G- Postmortem Effects on Meat Quality and Biochemistry
Poster................................................................. POSTMORPTP-23
Ageing effects in meat quality traits on different muscles of cull cows

Spada, Fernanda, Brazil

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster................................................................. OXIDATIONP-89
Guava and beetroot residues extracts as natural antioxidants in cooked chicken meat stored in aerobic and vacuum packaging

M- Consumer Preferences and Sensory Evaluation
Poster................................................................. CONSUMSENP-40
Sensory acceptance of low-fat bologna mortadella sausages

Speer, Karl, Germany

I- Meat Chemistry and Biochemistry General
Poster................................................................. BIOCHEMP-66
Formation of free 3-MCPD during barbecuing of meat

L- Meat Safety and Microbiology
Poster................................................................. SAFMICROP-2
Polycyclic aromatic hydrocarbons (PAH) and phenolic substances in cold smoked sausages depending on smoking conditions using smoldering smoke

Spina, Thiago L B, Brazil

I- Meat Chemistry and Biochemistry General
Poster................................................................. BIOCHEMP-61
Physicochemical analysis of different types of cuts of beef meat and poultry

Spring, Peter, Switzerland

C- Animal Genetics and Meat Quality
Poster................................................................. GENETICSP-49
Performance testing for androstenone, skatole and indole: a pivotal step towards genetically reducing boar taint

Steadham, Edwards, United States

G- Postmortem Effects on Meat Quality and Biochemistry
Poster................................................................. POSTMORPTP-29
Calpastatin activity and muscle protein degradation in young calves and cull cows

Steenberg, Birthe, Denmark

H- Animal Stress and Welfare
Poster................................................................. WELFAREP-47
Traceability system for slaughter of unmarked pigs

Steiner, Bodo, Ireland

M- Consumer Preferences and Sensory Evaluation
Poster................................................................. CONSUMSENP-44
Consumer attitudes towards eco labeling – the case of meat products

Steinke, Kirsten, Germany

C- Animal Genetics and Meat Quality
Poster................................................................. GENETICSP-63
Control of boar taint by using genetic markers: a single nucleotide polymorphism in the CYP2E1 gene promoter affects skatole content
Strydom, Phillip, South Africa
B- Meat Quality General
Poster.................................................................QUALITYP-33
South African beef quality audit

D- Impact of Production Practices on Meat Quality
Poster.............................................................PRODUCTP-77
Effect of age on carcass and cut composition of South African beef carcasses

G- Postmortem Effects on Meat Quality and Biochemistry
Poster..............................................................POSTMORTP-33
Effect of electrical stimulation, age of the animal and extreme ageing on tenderness and water holding capacity of beef loin muscles

Sullivan, Brian, Canada
B- Meat Quality General
Poster.................................................................QUALITYP-42
Defining carcass and meat quality standards for Canadian pork: meat colour

C- Animal Genetics and Meat Quality
Poster...............................................................GENETICSP-57
Predictive ability of genomics for estimating intramuscular fat content in Canadian Duroc pigs

Subiabre, Ignacio, Chile
M- Consumer Preferences and Sensory Evaluation
Poster..............................................................CONSUMSEN-43
Beef acceptability and consumer's expectations associated with production systems and beef marbling

Subirade, Muriel, Canada
L- Meat Safety and Microbiology
Poster.................................................................SAFMICROP-23
Development of an encapsulation system in food liposomes for the protection and controlled release of nisin in cooked meat products

Suk Hyun, Choi, South Korea
K- Value Added Meats, Packaging and Thermal Processing
Poster..............................................................VALUEADDP-107
Effect of oyster shell calcium powder on quality properties of restructured pork ham

Sun, Qun, China
J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster.............................................................OXIDATIONP-90
Characteristics of enzymatic antioxidiant capacity of longissimus dorsi muscles in yak

Sun, Xin, United States
B- Meat Quality General
Poster.................................................................QUALITYP-28
Using postmortem proteolysis and image texture features to predict beef tenderness

Sun, Zhenzhen, China
I- Meat Chemistry and Biochemistry General
Poster..............................................................BIOCHEMP-57
31P NMR studies of tripolyphosphate hydrolysis by purified pyrophosphatase and triplyphosphatase in bovine semitendinosus muscle

Surber, Lisa, United States
F- Carcass Composition
Poster..............................................................CARCASSP-13
Carcasses from Texel and Suffolk sired lambs resulted in similar wholesale cut yield

Sweeney, Torres, Ireland
C- Animal Genetics and Meat Quality
Poster..............................................................GENETICSP-68
Analysis of gene expression in porcine m. semimembranosus divergent in intra-muscular fat content
Swetwiwathana, Adisorn, Thailand
I- Meat Safety and Microbiology
Poster SAFMICROP-21
Determination of the effect of glutathione on bacteriocins from lactic acid bacteria using LC/MS

Swift, Jenna, Canada
I- Meat Chemistry and Biochemistry General
Poster BIOCHEMP-69
Analysis of free omega-3 and omega-6 fatty acids in beef by liquid chromatography-mass spectrometry

Tahiri, Assia, Belgium
G- Postmortem Effects on Meat Quality and Biochemistry
Poster POSTMORTP-28
Effect of duration and temperature of previous vacuum-packed storage on the oxidative stability of Belgian Blue meat packed in high-oxygen atmosphere

Tan, F.R.
K- Value Added Meats, Packaging and Thermal Processing
Poster VALUEADDP-115
Application of binders constituted with pig plasma, whey protein concentrate and egg white powder in restructured pork chops

Tan, Fa-Jui, Taiwan
J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster OXIDATIONP-84
Antioxidant activity of porcine liver protein hydrolysates

Tarsitano, Mariana Avena, Brazil
B- Meat Quality General
Poster QUALITYP-44
Effect of electrical stimulation on the drop of pH and tenderness of meat from Zebu cattle

Tasic, Tatjana, Serbia
E- Animal Diet and Meat Quality
Poster DIETQUALP-99
The influence of garlic powder and inorganic copper in chicken feed on breast meat quality

Taverner, Mike, Australia
G- Postmortem Effects on Meat Quality and Biochemistry
Poster POSTMORTP-20
Aitchbone hanging or ageing for 7 days improves pork eating quality

Tavitchasri, Piyada, Thailand
G- Postmortem Effects on Meat Quality and Biochemistry
Poster POSTMORTP-22
Meat quality and calpastatin quantification of Thai native bovine muscles

Taylor, Johanne, Australia
M- Consumer Preferences and Sensory Evaluation
Poster CONSUMSENP-47
The appearance of shaped beef steaks (Smartshape™)
Teerarak, Montinee, Thailand

**J- Lipid and Protein Oxidation in Fresh and Processed Meats**

Poster................................................................. OXIDATIONP-94

Application of green tea extract as an antioxidant and extends shelf-life in raw beef steak

Tennant, Travis, United States

**F- Carcass Composition**

Poster................................................................. CARCASSP-14

Association of beef carcass yield attributes to the probability of grading AAA or better

Thériault, Mireille, Canada

**B- Meat Quality General**

Poster................................................................. QUALITYP-40

Use of post-slaughter technologies to enhance heavy lamb meat quality: pH response and variation

Therkildsen, Margrethe, Denmark

**E- Animal Diet and Meat Quality**

Poster................................................................. DIETQUALP-94

Eating quality of Holstein bull calves fed only grass or only herbs matches that of concentrate-fed veal calves

Thimister, Jacqueline, Belgium

**G- Postmortem Effects on Meat Quality and Biochemistry**

Poster................................................................. POSTMORTP-28

Effect of duration and temperature of previous vacuum-packed storage on the oxidative stability of Belgian Blue meat packed in high-oxygen atmosphere

Tholen, Ernst, Germany

**M- Consumer Preferences and Sensory Evaluation**

Poster................................................................. CONSUMSENP-50

Controlling boar taint: assessors' sensitivity matters

Thomas, Carrie L., United States

**D- Impact of Production Practices on Meat Quality**

Poster................................................................. PRODUCTP-75

Beta adrenergic agonist effects on the fresh and cooked meat properties of aged longissimus lumborum steaks from calf-fed Holstein steers

Thompson, Leslie D., United States

**A- Meat Nutritional Composition and Bioactives**

Poster................................................................. NUTRIENTP-12

Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

Tomovic, Vladimir, Serbia

**E- Animal Diet and Meat Quality**

Poster................................................................. DIETQUALP-99

The influence of garlic powder and inorganic copper in chicken feed on breast meat quality

Toohey, Edwina, Australia

**M- Consumer Preferences and Sensory Evaluation**

Poster................................................................. CONSUMSENP-47

The appearance of shaped beef steaks (Smartshape™)

Toomik, Peeter, Estonia

**J- Lipid and Protein Oxidation in Fresh and Processed Meats**

Poster................................................................. OXIDATIONP-80

Potentially toxic linoleic acid oxidation primary products in comminuted poultry meat

Tornberg, Eva, Sweden

**N- Sausage, Cured Meats and Dried Meats**

Poster................................................................. PROCESSEDP-62

The effect of adding rye bran, oat bran and barley fibre in low-fat sausages and meatballs

Torngren, Mari Ann, Denmark

**A- Meat Nutritional Composition and Bioactives**

Poster................................................................. NUTRIENTP-7

Serving a high meat protein lunch reduces subsequent energy intake at dinner: a randomised trial conducted in a real-life setting

L- Meat Safety and Microbiology

Poster................................................................. SAFMICROP-29

How to make safe, juicy and rose beef patties for the food service sector

N- Sausage, Cured Meats and Dried Meats

Poster................................................................. PROCESSEDP-58

How to use tainted boar meat for processed whole meat cuts

Tornuk, Fatih, Turkey

**J- Lipid and Protein Oxidation in Fresh and Processed Meats**

Poster................................................................. OXIDATIONP-87

The effect of thyme essential oil on some quality characteristics of chicken meats

Torres, W., Canada

**D- Impact of Production Practices on Meat Quality**

Poster................................................................. PRODUCTP-72

Effect of leptin genotype and zilpaterol hydrochloride administration on the carcass characteristics of finishing steers

Torrescano, Gaston, Mexico

**C- Animal Genetics and Meat Quality**

Poster................................................................. GENETICSP-68

Effect of genotype and time on feed on color, marbling and shear force of Mexican beef

C- Animal Genetics and Meat Quality

Poster................................................................. GENETICSP-67

Genetic marker effects for quality traits in commercial beef from Mexico

Torrey, Stephanie, Canada

**H- Animal Stress and Welfare**

Poster................................................................. WELFAREP-49

The effect of water sprinkling on blood lactate and meat quality of market hogs transported during summer

Trezona, Megan, Australia

**D- Impact of Production Practices on Meat Quality**

Poster................................................................. PRODUCTP-83

Enhancing pork product quality and consistency: a pathway approach
Trindade, Marco Antonio, Brazil

*C- Animal Genetics and Meat Quality*

Poster .................................................. GENETICSP-50

Eating quality of lamb meat from three different breed-types raised in Brazil

G- Postmortem Effects on Meat Quality and Biochemistry

Poster........................................... POSTMORTP-18

Indirect estimate of metmyoglobin in lamb meat under different modified atmosphere systems

G- Postmortem Effects on Meat Quality and Biochemistry

Poster.................................................. POSTMORTP-31

Functional proteomic analysis predicts tenderness in bull Nellore meat

Tschorny Moncau, Cristina, Brazil

C- Animal Genetics and Meat Quality

Poster.................................................. GENETICSP-61

Evaluation of single nucleotide polymorphisms in glucocorticoid and mineralocorticoid receptors on meat quality, neuroendocrine and metabolic traits

G- Postmortem Effects on Meat Quality and Biochemistry

Poster.................................................. POSTMORTP-31

Functional proteomic analysis predicts tenderness in bull Nellore meat

Tullio, Rymer, Brazil

E- Animal Diet and Meat Quality

Poster.................................................. DIETQUALP-96

Sensory analysis of beef from crossbred animals finished on pasture or feedlot

E- Animal Diet and Meat Quality

Poster.................................................. DIETQUALP-97

Meat quality of Canchim breed steers fed fresh or ensiled sugarcane

Turner, Tyler, Canada

C- Animal Genetics and Meat Quality

Poster.................................................. GENETICSP-62

Relationship between dietary n-6/n-3 and delta5-, delta6-desaturase protein expression in bovine muscles

E- Animal Diet and Meat Quality

Poster.................................................. DIETQUALP-90

Influence of protein source on lamb muscle fatty acid profile and rapid quantification of c9,t11-cla

E- Animal Diet and Meat Quality

Poster.................................................. DIETQUALP-109

Relationships of trans-18:1 isomers between red blood cells and beef tissues in steers fed red clover silage with/without flaxseed
V Wescenfelder, Angela, Canada

**H- Animal Stress and Welfare**

Poster..........................................................WELFAREP-49

The effect of water sprinkling on blood lactate and meat quality of market hogs transported during summer

van de Ven, Remy, Australia

**M- Consumer Preferences and Sensory Evaluation**

Poster..........................................................CONSUMSENP-47

The appearance of shaped beef steaks (Smartshape™)

Van Hamme, Jonathan, Canada

**E- Animal Diet and Meat Quality**

Poster..........................................................DIETQUALP-106

Impacts of a winery waste supplemented finishing ration on the sensory and chemical characteristics of beef

N- Sausage, Cured Meats and Dried Meats

Poster..........................................................PROCESSEDP-63

Effect of radiant energy vacuum on physical and microbial properties of beef jerky

van Trijp, Hans, The Netherlands

**M- Consumer Preferences and Sensory Evaluation**

Poster..........................................................CONSUMSENP-42

Unraveling the impact of broiler production system characteristics on perceptions of animal welfare: a consumer segmentation

Van-Marle Koster, Este, South Africa

**C- Animal Genetics and Meat Quality**

Poster..........................................................GENETICSP-56

Malignant hyperthermia gene status of pigs in South Africa

Vanoverbeke, Deb, United States

**B- Meat Quality General**

Poster..........................................................QUALITYP-32

National beef tenderness survey – 2010: shear-force values and sensory-panel ratings for U.S. retail and foodservice beef

Vargas Rodriguez, Lorena

**A- Meat Nutritional Composition and Bioactives**

Poster..........................................................NUTRIENTP-2

Antithrombin III from bovine skeletal muscle purification, characterisation and cellular location

Varnold, Kimberly, United States

**J- Lipid and Protein Oxidation in Fresh and Processed Meats**

Poster..........................................................OXIDATIONP-79

Protein oxidation in beef m. triceps brachii roasts due to high oxygen packaging

Vasupen, Kraisit, Thailand

**E- Animal Diet and Meat Quality**

Poster..........................................................DIETQUALP-107

Effects of beef fat, soybean oil or krabok oil in broiler diets on body composition

Vautier, Antoine, France

**C- Animal Genetics and Meat Quality**

Poster..........................................................GENETICSP-58

Impact of chilling rate and halothane genotype on the frequency of PSE-like zones and the processing yields of hams

I- Meat Chemistry and Biochemistry General

Poster..........................................................BIOCHEMP-60

Histochemical and biochemical characteristics of four major muscles of the ham

Vedral, Lacey, United States

**B- Meat Quality General**

Poster..........................................................QUALITYP-32

National beef tenderness survey – 2010: shear-force values and sensory-panel ratings for U.S. retail and foodservice beef

Veeman, Michele, Canada

**M- Consumer Preferences and Sensory Evaluation**

Poster..........................................................CONSUMSENP-44

Consumer attitudes towards eco labeling – the case of meat products

Veiseth-Kent, Eva, Norway

**Meat Chemistry and Biochemistry**

Keynote..........................................................MEATCHEM

A molecular understanding of tenderness – a proteomics approach

Vendeuvre, Jean-Luc, France

**C- Animal Genetics and Meat Quality**

Poster..........................................................GENETICSP-58

Impact of chilling rate and halothane genotype on the frequency of PSE-like zones and the processing yields of hams

Veretov, Veretov, Russia

**N- Sausage, Cured Meats and Dried Meats**

Poster..........................................................PROCESSEDP-56

The study on the mycelized food colorants carmine and paprika for sausage products

Verkleij, Theo, Netherlands

**L- Meat Safety and Microbiology**

Poster..........................................................SAFMICROP-24

Nitrite reduction in organic meat products like fermented sausage and liver sausage

Vestergaard, Mogens, Denmark

**E- Animal Diet and Meat Quality**

Poster..........................................................DIETQUALP-94

Eating quality of Holstein bull calves fed only grass or only herbs matches that of concentrate-fed veal calves

Vinauskiene, Rimante, Lithuania

**N- Sausage, Cured Meats and Dried Meats**

Poster..........................................................PROCESSEDP-66

Influence of vegetable additives to the formation of color in hot smoked sausages during ripening
Antioxidant status of the meat from bulls and steers

Use of objective carcass conformation measurements to estimate red meat yield in calf-fed dairy type steers

Use of objective carcass conformation measurements to estimate red meat yield in calf-fed dairy type steers

Proteomic technologies for protein analysis in cooked sausage

Consumption of beef from cattle administered estrogenic growth promotants does not result in premature puberty and obesity using the swine model

Antioxidant status of the meat from bulls and steers

Assessment of fat and lean content in Italian heavy green hams by means of on-line non invasive techniques

Effect of sodium reduction on volatile organic compounds of traditional Italian sausage

Acceptability of beef enriched with n-3 and CLA fatty acids

Argentine beef quality: influence of the slaughterhouse, breed and ageing time

Consumption of beef from cattle administered estrogenic growth promotants does not result in premature puberty and obesity using the swine model

Proteomic technologies for protein analysis in cooked sausage

Use of objective carcass conformation measurements to estimate red meat yield in calf-fed dairy type steers

Characteristics of enzymatic antioxidant capacity of porcine myofibrillar system

Effects of beef fat, soybean oil or krabok oil in broiler diets on body composition

Effec of various concentrated feed on carcass quality of the Taiwanese buffalo

Effects of acidifiers, pH and microorganisms on the formation of zinc protoporphyrin IX in pork homogenate

Effects of acidifiers, pH and microorganisms on the formation of zinc protoporphyrin IX in pork homogenate

Effects of acidifiers, pH and microorganisms on the formation of zinc protoporphyrin IX in pork homogenate

Effects of acidifiers, pH and microorganisms on the formation of zinc protoporphyrin IX in pork homogenate

Efficiency of interventions during primary processing on contamination of beef carcasses with Escherichia coli: a systematic review-meta-analysis
Watabe, Shugo, Japan
N- Sausage, Cured Meats and Dried Meats
Poster...............................................................PROCESSEDP-53
Changes in physicochemical properties of proteins in Kayserian pastirma made from *m. semimembranosus* muscle of bovine during traditional processing: Part I

N- Sausage, Cured Meats and Dried Meats
Poster...............................................................PROCESSEDP-54
Physicochemical changes in muscle proteins of cured beef products made from *m. cutaneus-omo brachialis* muscle: Part II

Watanabe, Takeshi, Japan
I- Meat Chemistry and Biochemistry General
Poster..............................................................BIOCHEMP-73
Effect of transglutaminase on the properties of heat-induced gel of mixed actomyosin from culled hen and fish

Wee, Sunghwan, South Korea
I- Meat Chemistry and Biochemistry General
Poster..............................................................BIOCHEMP-74
Analysis of the nitrite contents in domestic and imported meat products of Republic of Korea

Weingartner, Urs, Switzerland
C- Animal Genetics and Meat Quality
Poster...............................................................GENETICSP-49
Performance testing for androstenone, skatole and indole: a pivotal step towards genetically reducing boar taint

Weiss, Jochen, Germany
I- Meat Chemistry and Biochemistry General
Poster..............................................................BIOCHEMP-71
Occurrence of carcinogenic heterocyclic aromatic amines in fried chicken breasts

Wen, Wenting, China
I- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster...............................................................OXIDATIONP-90
Characteristics of enzymatic antioxidant capacity of *longissimus dorsi* muscles in yak

Wicke, Michael, Germany
M- Consumer Preferences and Sensory Evaluation
Poster...............................................................CONSUMSENP-50
Controlling boar taint: assessors’ sensitivity matters

Widowski, Tina, Canada
H- Animal Stress and Welfare
Poster...............................................................WELFAREP-49
The effect of water sprinkling on blood lactate and meat quality of market hogs transported during summer

Wijayagunawardane, Missaka, Sri Lanka
G- Postmortem Effects on Meat Quality and Biochemistry
Poster...............................................................POSTMORTP-34
Comparison of electrical and mechanical stunning methods on carcass and meat quality of pork

Wilhelm, Barbara, Canada
L- Meat Safety and Microbiology
Poster...............................................................SAFMICROP-30
Efficacy of interventions during primary processing on contamination of beef carcasses with *Escherichia coli*: a systematic review-meta-analysis

Wilkins, Wendy, Canada
L- Meat Safety and Microbiology
Poster...............................................................SAFMICROP-30
Efficacy of interventions during primary processing on contamination of beef carcasses with *Escherichia coli*: a systematic review-meta-analysis

Williams, Juhi, United States
K- Value Added Meats, Packaging and Thermal Processing
Poster..............................................................VALUEADDP-105
Effect of meat type and cooking method on cooking yields

Wittenberg, Karin, Canada
Hot Topics and Current Issues
Keynote..........................................................HOTTOPICS
Meat and the environment – future directions

Woerner, Dale R., United States
A- Meat Nutritional Composition and Bioactives
Poster..............................................................NUTRIENTP-12
Updating the United States national nutrient database with nutrient data for eight cooked beef cuts

Wongsuthavas, Sasiphan, Thailand
E- Animal Diet and Meat Quality
Poster..............................................................DIETQUALP-107
Effects of beef fat, soybean oil or krabok oil in broiler diets on body composition

Wu, Guojie, New Zealand
G- Postmortem Effects on Meat Quality and Biochemistry
Poster...............................................................POSTMORTP-36
The effect of electrical stimulation on *post-mortem* myofibrillar protein degradation and αβ-crystallin kinetics in bull beef

Wyss, Stefanie, Canada
B- Meat Quality General
Poster...............................................................QUALITYP-42
Defining carcass and meat quality standards for Canadian pork: meat colour

C- Animal Genetics and Meat Quality
Poster...............................................................GENETICSP-57
Predictive ability of genomics for estimating intramuscular fat content in Canadian Duroc pigs

C- Animal Genetics and Meat Quality
Poster...............................................................GENETICSP-64
mRNA abundance of selected genes in the loin muscle of pigs with divergent carcass and meat quality traits
Xia, Baixue, China  
*J- Lipid and Protein Oxidation in Fresh and Processed Meats*  
Poster........................................................................................................... OXIDATIONP-90  
Characteristics of enzymatic antioxidant capacity of *longissimus dorsi* muscles in yak

Xiong, Youling, United States  
*J- Lipid and Protein Oxidation in Fresh and Processed Meats*  
Poster........................................................................................................... OXIDATIONP-97  
Oxidation desensitizes actomyosin to pyrophosphate-induced dissociation but facilitates myosin cross-linking by microbial transglutaminase

Xu, Su-Rong, Taiwan  
*M- Consumer Preferences and Sensory Evaluation*  
Poster.......................................................... CONSUMSENP-46  
Meat product intakes and their relationship to dietary risk perceptions in Taiwan

Xu, Xinglian, China  
*L- Meat Safety and Microbiology*  
Poster.......................................................... SAFMICROP-15  
Comparison of primary growth curves of *Listeria monocytogenes* in vacuum-packaged chilled pork at constant temperature

Yamada, Eunice, Brazil  
*D- Impact of Production Practices on Meat Quality*  
Poster.......................................................... PRODUCTTP-86  
Effects of immunological castration and ractopamine on pork sausage

Yamamoto, Katsuhiro, Japan  
*I- Meat Chemistry and Biochemistry General*  
Poster........................................................................................................... BIOCHEMP-73  
Effect of transglutaminase on the properties of heat-induced gel of mixed actomyosin from culled hen and fish

Yang, Cj, Bangladesh  
*E- Animal Diet and Meat Quality*  
Poster........................................................................................................... DIETQUALP-111  
Effect of medicinal plants and probiotics on thiobarbituric acid values in broiler chicken meat

Yang, Han Sul, South Korea  
*N- Sausage, Cured Meats and Dried Meats*  
Poster.......................................................... PROCESSEDP-76  
Quality characteristics of beef sausage made from different cut of Hanwoo (Korean native cattle) and Holstein steer

Yang, Han-Sul, South Korea  
*O- Sodium Reduction in Further Processing*  
Poster........................................................................................................... LOWSALTP-81  
Effect of substituting NaCl with salted-fermented seafoods on quality characteristics of beef jerky

Yang, Xianqin, Canada  
*L- Meat Safety and Microbiology*  
Poster........................................................................................................... SAFMICROP-9  
Effects of mild heat treatments on numbers of survivors of generic and verotoxigenic *Escherichia coli* from beef enrichment cultures

L- *Meat Safety and Microbiology*  
Poster........................................................................................................... SAFMICROP-10  
Sources of microbiological contamination on beef from carcasses dressed without decontamination at a small packing plant

L- *Meat Safety and Microbiology*  
Poster........................................................................................................... SAFMICROP-11  
Gas production by psychrotolerant *Clostridia* associated with 'blown pack' spoilage of vacuum packaged beef
YANG Il, Choi, South Korea

K- Value Added Meats, Packaging and Thermal Processing
Poster .......................................................... VALUEADDP-107
Effect of oyster shell calcium powder on quality properties of restructured pork ham

YAO, Yao, Yao, China

I- Meat Chemistry and Biochemistry General
Poster .......................................................... BIOCHEMP-57
31P NMR studies of triplyphosphat hydrolysis by purified pyrophosphatase and triplyphosphatase in bovine semitendinosus muscle

YATES, David A., United States

D- Impact of Production Practices on Meat Quality
Poster .......................................................... PRODUCTP-75
Beta adrenergic agonist effects on the fresh and cooked meat properties of aged longissimus lumborum steaks from calf-fed Holstein steers

YE, Keping, China

L- Meat Safety and Microbiology
Poster .......................................................... SAFMICROP-15
Comparison of primary growth curves of Listeria monocytogenes in vacuum-packaged chilled pork at constant temperature

YETIM, Hasan, Turkey

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster .......................................................... OXIDATIONP-87
The effect of thyme essential oil on some quality characteristics of chicken meats

YILDIRIZ-TURP, Gulen, Turkey

K- Value Added Meats, Packaging and Thermal Processing
Poster .......................................................... VALUEADDP-109
Ohmic cooking effects on beef meatballs

YUSOP, Salma Mohamad, Malaysia

A- Meat Nutritional Composition and Bioactives
Poster .......................................................... NUTRIENTP-3
Bioactive peptides isolated from enzymatic hydrolysate of catfish (Pangasius sutchi) skin gelatin

YOUSSEF, M. K., Canada

L- Meat Safety and Microbiology
Poster .......................................................... SAFMICROP-10
Sources of microbiological contamination on beef from carcasses without decontamination at a small packing plant

YU, Hui-Chuan, Taiwan

J- Lipid and Protein Oxidation in Fresh and Processed Meats
Poster .......................................................... OXIDATIONP-84
Antioxidant activity of porcine liver protein hydrolysates

YUANGKLUNG, Chalermporn, Thailand

E- Animal Diet and Meat Quality
Poster .......................................................... DIETQUALP-107
Effects of beef fat, soybean oil or krabok oil in broiler diets on body composition

58th International Congress of Meat Science and Technology, August 12-17, 2012, Montréal, Canada
Zade, Nandkishor, India
*L-Meat Safety and Microbiology*
Poster..........................................................SAFMICROP-18
Listeria species of public health significance among buffaloes slaughtered in Nagpur city of central India

Zendo, Takeshi, Japan
*L-Meat Safety and Microbiology*
Poster..........................................................SAFMICROP-21
Determination of the effect of glutathione on bacteriocins from lactic acid bacteria using LC/MS

Zhang, James, Canada
*L-Meat Safety and Microbiology*
Poster..........................................................SAFMICROP-19
Effect of post-packaging steam pasteurization on quality and consumer acceptance of fully cooked vacuum-packed sliced turkey breast

Zhang, Wan-Gang, China
*I-Meat Chemistry and Biochemistry General*
Poster..........................................................BIOCHEMP-63
Expression of calcium channels and apoptosis-related factors in PSE meat

Zhang, Yawei, China
*I-Meat Chemistry and Biochemistry General*
Poster..........................................................BIOCHEMP-57
31P NMR studies of triphosphate hydrolysis by purified pyrophosphatase and tripolyphosphatase in bovine semitendinosus muscle

Zheng, Dongmei, China
*L-Meat Safety and Microbiology*
Poster..........................................................SAFMICROP-1
Nitrosylmyoglobin formation in raw pork batters without nitrite addition: role of Staphylococcus xylosus fermentation

Zhou, Guanghong, China
*L-Meat Safety and Microbiology*
Poster..........................................................SAFMICROP-15
Comparison of primary growth curves of Listeria monocytogenes in vacuum-packaged chilled pork at constant temperature

Zhou, Guang-Hong, China
*I-Meat Chemistry and Biochemistry General*
Poster..........................................................BIOCHEMP-63
Expression of calcium channels and apoptosis-related factors in PSE meat

Zhu, Ying, United States
*N-Sausage, Cured Meats and Dried Meats*
Poster..........................................................PROCESSEDP-65
Functionality of silver carp (*Hypophthalmichthys molitrix*) in comminuted sausage

Zimerman, Maria, Argentina
*H-Animal Stress and Welfare*
Poster..........................................................WELFAREP-53
Peri mortem muscle biochemistry in an animal model of acute stress

Zimoch, Anna, Poland
*L-Meat Safety and Microbiology*
Poster..........................................................SAFMICROP-16
Chitosan and lysozyme as components of biocomposite edible coatings

Žlender, Božidar, Slovenia
*D-Impact of Production Practices on Meat Quality*
Poster..........................................................PRODUCTP-71
Sensory and physico-chemical traits in wild and cultured European sea bass (*Dicentrarchus labrax*)

Zsolnai, Attila, Hungary
*F-Carcass Composition*
Poster..........................................................CARCASSP-7
Evaluation of intramuscular fat content in cattle by molecular and imaging techniques

Zuim, Caio V, Brazil
*I-Meat Chemistry and Biochemistry General*
Poster..........................................................BIOCHEMP-61
Physicochemical analysis of different types of cuts of beef meat and poultry