

58th  ICoMST

MONTRÉAL CANADA 2012


International Congress of Meat Science and Technology

Short Paper Index

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

Conference Hosts



ISBN: 978-0-9810463-6-5

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Kjell Martinsson, Sweden
Michael Dugan, Canada

Poster DIETQUALP-102

Finishing on small-grain winter annuals or alfalfa pasture: I. animal performance, carcass, physical and sensory quality of beef

Anibal Pordomingo, Argentina
Adriana Pordomingo, Argentina
Francisco Babinec, Argentina
Gabriela Grigioni, Argentina
Fernando Carduza, Argentina

Poster DIETQUALP-101

Finishing on small-grain winter annuals or alfalfa pasture: II. lipid profiles of beef

Anibal Pordomingo, Argentina
Adriana Pordomingo, Argentina
Francisco Babinec, Argentina
Teresa García, Argentina

Poster DIETQUALP-93

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

Ryoichi Sakata, Japan
Cheng-Yung Lin, Taiwan
Tien-Chun Wan, Taiwan
Hsiao-Yun Kuo, Taiwan
Liang-Chuan Lin, Taiwan

Poster DIETQUALP-106

Impacts of a winery waste supplemented finishing ration on the sensory and chemical characteristics of beef

Paul Moote, Canada
John Church, Canada
Karen Schwartzkopf-Genswein, Canada
Jonathan Van Hamme, Canada

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

Noelia Aldai, Spain
Paz Lavín, Spain
John K.G. Kramer, Canada
Raquel Jaroso, Spain
Angel R. Mantecón, Spain

Poster DIETQUALP-99

The influence of garlic powder and inorganic copper in chicken feed on breast meat quality

Natalija Dzinic, Serbia
Ljiljana Petrovic, Serbia
Marija Jokanovic, Serbia
Vladimir Tomovic, Serbia
Djordje Okanovic, Serbia
Tatjana Tasic, Serbia
Predrag Ikonic, Serbia

Poster DIETQUALP-105

Microbial oxycarotenoids in broiler chicken rearing

Elisa Ponsano, Brazil
Saulo Avanço, Brazil
Thiago Grassi, Brazil
Edson Santo, Brazil
Marcos Pinto, Brazil
Manoel Garcia-Neto, Brazil

Poster DIETQUALP-111

Effect of medicinal plants and probiotics on thiobarbituric acid values in broiler chicken meat

Md. Sarker, Bangladesh
Mf Sharmin, Bangladesh
Ks Huque, Bangladesh
Cj Yang, Bangladesh

Poster DIETQUALP-100

Influence of condensed tannin on beef stability in Nellore bulls fed high concentrate diet

Rafael Mezzomo, Brazil
Pedro V.R. Paulino, Brazil
Nilda F.F. Soares, Brazil
Danielle F. Baffa, Brazil
Marcio S. Duarte, Brazil
Marcilia M. Barbosa, Brazil
Taiane S. Martins, Brazil
Luiz H.P. Silva, Brazil

Poster DIETQUALP-103

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

Angelica Pereira, Brazil
Mariana Guizzo, Brazil
Pedro Felicio, Brazil
Gabriela Aferrri, Brazil
Bruno Utembergue, Brazil
Sergio Pflanzner, Brazil

Poster DIETQUALP-110

Improvement of physicochemical quality of fresh pork loin during storage by natural polyphenol diet supplementation

Marie-Pierre Fortier, Canada
Frédéric Guay, Canada
Linda Saucier, Canada

Poster DIETQUALP-92

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

Perenlei Ganzaya, Japan
Motoni Kadowaki,
Shinobu Fujimura,

F- Carcass Composition

Poster CARCASSP-6

Is intermuscular fat responsible for proportional fat growth in female and surgical castrate finisher pigs?

Robert Hewitt, Australia

Poster CARCASSP-4

Vision based classification and payment of broilers

Chris Claudi-Magnussen, Denmark

Poster CARCASSP-7

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

István Anton, Hungary
Attila Zsolnai, Hungary
István Holló, Hungary
Gabriella Holló, Hungary

Poster CARCASSP-8

Evaluation of carcass composition of cattle genotypes by use of computed tomography (CT) data of rib joints

Gabriella Holló, Hungary
Tamás Somogyi, Hungary
Imre Repa, Hungary
István Holló, Hungary
István Anton, Hungary

Poster CARCASSP-10

The use of pig carcass grading devices and computer tomography for predicting lean meat in the carcass and the main joints

Marina Gispert, Spain
Maria Font I Furnols, Spain

Poster CARCASSP-1

Body composition evaluated by computer tomography and allometric growth of viscera and organs in pigs from 30 to 120 kg

Maria Font I Furnols, Spain
Anna Carabús, Spain
Albert Brun, Spain
Carles Francàs, Spain
Marina Gispert, Spain

Poster CARCASSP-2

Fat and muscle allometric growth of different pig genotypes evaluated *in vivo* with computed tomography from 30 to 120 kg

Maria Font I Furnols, Spain
Anna Carabús, Spain
Albert Brun, Spain
Carles Francàs, Spain
Pedro Rodríguez, Spain
Marina Gispert, Spain

Poster CARCASSP-5

Use of objective carcass conformation measurements to estimate red meat yield in calf-fed dairy type steers

Austin Voyles, United States

Ty Lawrence, United States

PosterCARCASSP-11

Comparison of product yield for entire and castrate pigs based on CT-scanning

Marchen Hviid, Denmark

Niels Christian Kjaersgaard, Denmark

PosterCARCASSP-14

Association of beef carcass yield attributes to the probability of grading AAA or better

Travis Tennant, United States

Ty Lawrence, United States

Poster CARCASSP-9

Fat estimation of ripened loin and shoulder of pork using digital image analysis

Enrico Novelli, Italy

Stefania Balzan, Italy

Franz Blaas, Italy

Luca Fasolato, Italy

Filomena Montemurro, Italy

Enrico Sturaro, Italy

PosterCARCASSP-12

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

Nicoletta Simoncini, Italy

Roberta Virgili, Italy

Cristina Schivazappa, Italy

Anna Pinna, Italy

Andrea Rossi, Italy

Jacobo Alvarez, Spain

Juan Manuel Rodriguez, Spain

Poster CARCASSP-3

Predicting lean yield of Canadian cull cows

Argenis Rodas-González, Canada

Manuel Juárez, Canada

Wayne M. Robertson, Canada

Ivy L. Larsen, Canada

Jennifer L. Aalhus, Canada

PosterCARCASSP-13

Carcasses from Texel and Suffolk sired lambs resulted in similar wholesale cut yield

Katelyn Kohlbeck, United States

Jane Boles, United States

Lisa Surber, United States

Rodney Kott, United States

G- Postmortem Effects on Meat Quality and Biochemistry

PosterPOSTMORTP-19

Latest trends in beef maturation – dry-aged versus wet-aged beef

Ralf Lautenschlaeger, Germany

PosterPOSTMORTP-34

Comparison of electrical and mechanical stunning methods on carcass and meat quality of pork

Ganiesha Silva, Sri Lanka

Anton Kalubowila, Sri Lanka

Missaka Wijayagunawardane, Sri Lanka

PosterPOSTMORTP-32

Characterization of proteolysis during meat aging in Nellore castrated cattle

Vanessa Silva, Brazil

Cristina Moncau, Brazil

Mirele Poleti, Brazil

Alessandra Rosa, Brazil

Fábio Moraes, Brazil

Saulo Silva, Brazil

Júlio Balieiro, Brazil

PosterPOSTMORTP-25

Early activation of μ -calpain could limit ageing potential of ovine *m. longissimus*

Y.H. Brad Kim, New Zealand

Luc Genevieve, New Zealand

Katja Rosenvold, New Zealand

PosterPOSTMORTP-28

Effect of duration and temperature of previous vacuum-packed storage on the oxidative stability of Belgian Blue meat packed in high-oxygen atmosphere

Pedro Imazaki, Belgium

Assia Tahiri, Belgium

Jacqueline Thimister, Belgium

Marie-Louise Scippo, Belgium

Antoine Clinquart, Belgium

PosterPOSTMORTP-22

Meat quality and calpastatin quantification of Thai native bovine muscles

PiyadaTavitchasri, Thailand

PatcharaUaphattanaphong, Thailand

NuanpanNgamyeesoon, Thailand

JutharatSethakul, Thailand

PosterPOSTMORTP-27

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

Gap-Don Kim, South Korea

Eun-Young Jung, South Korea

Hyun-Jung Lim, South Korea

Jin-Yeon Jeong, South Korea

Han-Sul Yang, South Korea

Seon-Tea Joo, South Korea

PosterPOSTMORTP-36

The effect of electrical stimulation on *post-mortem* myofibrillar protein degradation and $\alpha\beta$ -crystallin kinetics in bull beef

Carmen Contreras-Castillo, Brazil

Guojie Wu, New Zealand

Dominic Lomiwes, New Zealand

Mustafa Farouk, New Zealand

PosterPOSTMORTP-20

Aitchbone hanging or ageing for 7 days improves pork eating quality

Heather Channon, Australia

Darryl D'Souza, Australia

Mike Taverner, Australia

Robyn Warner, Australia

PosterPOSTMORTP-35

Change in color stability of lamb: fresh vs. aged meat

Eric Ponnampalam, Australia

Kym Butler, Australia

Viv Burnett, Australia

Matthew McDonagh, Australia

Joe Jacobs, Australia

David Hopkins, Australia

PosterPOSTMORTP-18

Indirect estimate of metmyoglobin in lamb meat under different modified atmosphere systems

Rafaella De Paula Paseto Fernandes, Brazil

Maria Teresa De Alvarenga Freire, Brazil

Alessandra Fernandes Rosa, Brazil

Júlio Cesar De Carvalho Balieiro, Brazil

Marco Antonio Trindade, Brazil

PosterPOSTMORTP-33

Effect of electrical stimulation, age of the animal and extreme ageing on tenderness and water holding capacity of beef loin muscles

Michelle Hope-Jones, South Africa

Phillip Strydom, South Africa

Ennet Maholisa, South Africa

PosterPOSTMORTP-31

Functional proteomic analysis predicts tenderness in bull Nellore meat

Cristina Tschorny Moncau, Brazil
Vanessa Augusto De Mello E Silva, Brazil
Mirele Daiana Poleti, Brazil
Alessandra Fernandes Rosa, Brazil
Fábio Mateus De Moraes, Brazil
Marco Antônio Trindade, Brazil
Júlio César Carvalho Balieiro, Brazil

PosterPOSTMORTP-30

Effect of aging days on tenderness and myofibrillar protein degradation of five muscles from Hanwoo bulls with different quality grade

Geunho Kang, South Korea
Beomyoung Park, South Korea
Jinhyoung Kim, South Korea
Soohyun Cho, South Korea
Pilnam Seong, South Korea
Dawoon Jeong, South Korea
Yoonhee Kim, South Korea
Sunmun Kang, South Korea
Kyoungmi Park, South Korea
Donghun Kim, South Korea

PosterPOSTMORTP-21

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

Lorinda Frylinck, South Africa
Kedibone Modika, South Africa
Paul Heinze, South Africa
Phillip Strydom, South Africa

PosterPOSTMORTP-37

Effects of storage temperature on meat quality of hot-boned duck breast muscle

Hyun-Wook Kim, South Korea
Sang-Hun Lee, South Korea
Hack-Youn Kim, South Korea
Ju-Hui Choe, South Korea
Ko-Eun Hwang, South Korea
Jae-Hyun Park, South Korea
Cheon-Jei Kim, South Korea

PosterPOSTMORTP-24

The effect of temperature and time on activity of calpains and lysosomal enzymes and degradation of desmin in porcine *longissimus* muscle

Per Ertbjerg, Finland
Liv Christiansen, Denmark
Anders Pedersen, Denmark
Lars Kristensen, Denmark

PosterPOSTMORTP-26

Electrophoretic characterization of the muscle proteins of poultry

Paulo Figueira, Brazil
Paulo Ramos, Brazil
Roberto Roça, Brazil

PosterPOSTMORTP-29

Calpastatin activity and muscle protein degradation in young calves and cull cows

Pedro V.R. Paulino, Brazil
Shannon M. Cruzen, United States
Edwards Steadham, United States
Nerilson T. Santos, Brazil
Steven M. Lonergan, United States
Elisabeth Huff-Lonergan, United States

PosterPOSTMORTP-23

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

Daiane Fausto, Brazil
Marcelo Rezende, Brazil
André Ferraz, Brazil
Giancarlo Souza, Brazil
Eduardo Delgado, Brazil
Gelson Feijó, Brazil

PosterPOSTMORTP-17

Factors leading to aroma of cooked beef: effect of different sexes and ageing days

Dawoon Jeong, South Korea
Hoa Van Ba, South Korea
Dashmaa Dashdorj, South Korea
Inho Hwang, South Korea

H- Animal Stress and Welfare

Poster WELFAREP-41

Does the height of transport boxes influence turkey welfare during road transport?

Markku Honkavaara, Finland

Satu Mänttari, Finland

Poster WELFAREP-42

Documentation of animal welfare of pigs on the day of slaughter

Margit Dall Aaslyng, Denmark

Lars O. Blaabjerg, Denmark

Pia Brandt, Denmark

Poster WELFAREP-53

Peri mortem muscle biochemistry in an animal model of acute stress

Darío Pighin, Argentina

Sebastián Cunuzo, Argentina

Maria Zimmerman, Argentina

Ernesto Domingo, Argentina

Adriana Pazos, Argentina

Gabriela Grigioni, Argentina

Poster WELFAREP-49

The effect of water sprinkling on blood lactate and meat quality of market hogs transported during summer

Eleonora Nannoni, Italy

Tina Widowski, Canada

Stephanie Torrey, Canada

Jessica Fox, Canada

Luiene M Rocha, Canada

Jennifer Brown, Canada

Harold W. Gonyou, Canada

Angela V Weschenfelder, Canada

Trever Crowe, Canada

Luigi Faucitano, Canada

Poster WELFAREP-51

Use of blood lactate as an indicator of response to handling stress in beef cattle

Jane Boles, United States

Michael Meyers, United States

Katharine Perz, United States

Kathaleen Davis, United States

Katelyn Kohlbeck, United States

Poster WELFAREP-44

Electrical and CO2 exposure methods to stun or kill broilers at slaughter: what's the influence on meat characteristics?

Marcos Pinto, Brazil

Juliana Nicolau, Brazil

Elisa Ponsano, Brazil

Manoel Garcia-Neto, Brazil

Poster WELFAREP-47

Traceability system for slaughter of unmarked pigs

Peter Andersen, Denmark

Ronald Sørensen, Denmark

Birthe Steenberg, Denmark

Leif Lykke, Denmark

Niels Madsen, Denmark

Poster WELFAREP-52

Biomarker for assessing pregnancy in slaughtered ewes at the abattoir

Peter Fayemi, South Africa

Voster Muchenje, South Africa

Poster WELFAREP-45

Effects of temperament on carcass characteristics and meat quality of Nelore cattle

Andre Jorge, Brazil

Caroline Francisco, Brazil

Reinaldo Cooke, United States

Flavio Resende, Brazil

Poster WELFAREP-48

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

Luiene Moura Rocha, Canada

Alexandre Dionne, Canada

Serge Pommier, Canada

Linda Saucier, Canada

Paula Matanna, Brazil

Raquel Formigueri, Brazil

Eleonora Nannoni, Italy

Luigi Faucitano, Canada

Poster WELFAREP-50

Influence of pre-harvest stress and slaughter technique on beef quality: preliminary results

Nathan Hayes, United States

Benjamin Klinkner, United States

Richelle Miller, United States

Robert Maddock, United States

Poster WELFAREP-43

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

Benjamin T. Klinkner, United States

Richelle L. Miller, United States

Roberta B. A Dahlen, United States

Luciana Bergamasco, United States

David J. Newman, United States

Poster WELFAREP-46

Physiological responses and feedlot performance associated with temperament in Nellore steers

Andre Jorge, Brazil

Caroline Francisco, Brazil

Reinaldo Cooke, United States

Flavio Resende, Brazil

Poster WELFAREP-54

Cattle with flighty temperaments have increased muscle glycogen in the *longissimus thoracis et lumborum* at slaughter compared to calm cattle

Stephanie V. Coombes, Australia

David W. Pethick, Australia

Graham E. Gardner, Australia

Peter McGilchrist, Australia

I- Meat Chemistry and Biochemistry General

Poster BIOCHEMP-66

Formation of free 3-MCPD during barbecuing of meat

Kristin Schallschmidt, Germany

Alexander Hitzel, Germany

Margarete Pöhlmann, Germany

Fredi Schwägele, Germany

Karl Speer, Germany

Wolfgang Jira, Germany

Poster BIOCHEMP-64

Lactate-modulated beef mitochondrial oxygen consumption influences oxymyoglobin

Ranjith Ramanathan, United States

Richard Mancini, United States

Poulson Joseph, United States

Surendranath Suman, United States

Poster BIOCHEMP-58

A new method and index for quantifying proteolysis intensity in dry-cured ham

Rami Harkouss, France

Hassan Safa, France

Pierre-Sylvain Mirade, France

Philippe Gatellier, France

Poster BIOCHEMP-65

Determination of the myoglobin states in beef using reflectance spectra and multivariate regression

Tomas Isaksson, Norway

Mamata Khatri, Norway

Milena Bjelanovic, Norway

Oddvin Sørheim, Norway

Erik Slinde, Norway

Bjorg Egelanddal, Norway

Poster BIOCHEMP-57

³¹P NMR studies of tripolyphosphate hydrolysis by purified pyrophosphatase and tripolyphosphatase in bovine semitendinosus muscle

Hongguo Jin, China

Kehui Wan, China

Zengqi Peng, China

Zhenzhen Sun, China

Yawei Zhang, China

Yao Yao, China

Poster BIOCHEMP-68
Preliminary study on fat crystal properties of pig carcass using Raman spectroscopy
Michiyo Motoyama, Japan
Kouichi Chikuni, Japan
Keisuke Sasaki, Japan

Poster BIOCHEMP-69
Analysis of free omega-3 and omega-6 fatty acids in beef by liquid chromatography-mass spectrometry
Wade Archambault, Canada
John Church, Canada
Jenna Swift, Canada
Kingsley Donkor, Canada

Poster BIOCHEMP-73
Effect of transglutaminase on the properties of heat-induced gel of mixed actomyosin from culled hen and fish
Katsuhiko Yamamoto, Japan
Tomohito Iwasaki, Japan
Yasuhiro Funatsu, Japan
Takeshi Watanabe, Japan
Noriharu Moriya, Japan

Poster BIOCHEMP-70
Effects of acidifiers, pH and microorganisms on the formation of zinc protoporphyrin IX in pork homogenate
H. Kawazoe, Japan
A. Shiraiishi, Japan
G. Parolari, Italy
T. Nishimura, Japan
J. Wakamatsu, Japan

Poster BIOCHEMP-76
Modeling of cured meat colour formation using genetic algorithm and artificial neural network
Nafiseh Soltanizadeh, Iran
Mahdi Kadivar, Iran
Saeed Behbahani, Iran
Dariush Semnani, Iran

Poster BIOCHEMP-75
The difference between the chemical structure of nitrosoheme and nitrosomyoglobin
Nafiseh Soltanizadeh, Iran
Mahdi Kadivar, Iran

Poster BIOCHEMP-59
Rheological properties of chitosan and myofibrillar proteins influenced by chitosan's molecular weight and concentration
Kuo-Wei Lin, Taiwan
Yan-Han Lee, Taiwan

Poster BIOCHEMP-67
Stabilizing color of ground beef in high and low oxygen atmospheres using added Krebs cycle ingredients
Erik Slinde, Norway
Milena, B. Bjelanovic, Norway
Øyvind Langsrud, Norway
Tomas Isaksson, Norway
Oddvin Sørheim, Norway
Vinh, T. Phung, Norway

Poster BIOCHEMP-71
Occurrence of carcinogenic heterocyclic aromatic amines in fried chicken breasts
Monika Gibis, Germany
Jochen Weiss, Germany

Poster BIOCHEMP-77
Effect of treatment with the enzyme actinidin on the functional properties of common carp proteins
Mahmoud Aminlari, Iran
Neda Karimi, Iran
Marzieh Moosavinasab, Iran

Poster BIOCHEMP-61
Physicochemical analysis of different types of cuts of beef meat and poultry
Otávio A Martins, Brazil
Letícia B S Nunes, Brazil
Marianna V Rodrigues, Brazil
Thiago L B Spina, Brazil
Caio V Zuim, Brazil
Roberto O Roça, Brazil
Germano F Biondi, Brazil

Poster BIOCHEMP-62
Differences in thermostable protein profile of goat *longissimus* muscle as examined by two-dimensional gel electrophoresis
A.Q. Sazili, Malaysia
S.A. Sarah, Malaysia
S.A. Karsani, Malaysia
A. Ismail, Malaysia
N.F.K. Mokhtar, Malaysia

Poster BIOCHEMP-74

Analysis of the nitrite contents in domestic and imported meat products of Republic of Korea

Nahyeong Park, South Korea
Jaewoo Park, South Korea
Jisung Park, South Korea
Su-Jin Yoon, South Korea
Sungok Song, South Korea
Sunghwan Wee, South Korea

Poster BIOCHEMP-63

Expression of calcium channels and apoptosis-related factors in PSE meat

Bing Guo, P.R.China
Wan-Gang Zhang, P.R.China
Yan Yin, P.R.China
Feng Huang, P.R.China
Guang-Hong Zhou, P.R.China

Poster BIOCHEMP-60

Histochemical and biochemical characteristics of four major muscles of the ham

Martine Carlier, France
Jean-Luc Martin, France
Antoine Vautier, France
Eric Gault, France
Laure Bombrun, France
Odile Burton, France
Olivier Loison, France
Jeanne Danon, France
Véronique Santé-Lhoutellier, France
Thierry Astruc, France

Poster BIOCHEMP-72

Gelling characteristics of lentil proteins and their contribution to a porcine myofibrillar system

Geun-Pyo Hong, Canada
Janitha P. D. Wanasundara, Canada
Michael T. Nickerson, Canada
Phyllis J. Shand, Canada

J- Lipid and Protein Oxidation in Fresh and Processed Meats

PosterOXIDATIONP-80

Potentially toxic linoleic acid oxidation primary products in comminuted poultry meat

Tõnu Püssa, Estonia
Peeter Toomik, Estonia

PosterOXIDATIONP-97

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

Youling Xiong, United States
Chunqiang Li, United States
Zelong Liu, United States

PosterOXIDATIONP-95

Preliminary study to test rooibos (*Aspalathus linearis*) as a natural antioxidant applied to ostrich meat patties and Italian type salami

Marco Cullere, Italy
Antonella Dalle Zotte, Italy
Louw C. Hoffman, South Africa

PosterOXIDATIONP-86

Meat protein aggregation: first investigations on the role of the lipid oxidation product, 4-hydroxy-2-nonenal

Mylène Gobert, France
Thierry Sayd, France
Philippe Gatellier, France
Véronique Santé-Lhoutellier, France

PosterOXIDATIONP-84

Antioxidant activity of porcine liver protein hydrolysates

Hui-Chuan Yu, Taiwan
Deng-Cheng Liu, Taiwan
Suey-Ping Chi, Taiwan
Fa-Jui Tan, Taiwan

PosterOXIDATIONP-96

Effect of natural and synthetic antioxidants on physico-chemical characteristics of liver pâté

Rosa María González-Rodríguez, Spain
Mírian Pateiro, Spain
Roberto Bermúdez, Spain
José Manuel Lorenzo, Spain
Daniel Franco, Spain

PosterOXIDATIONP-82

Antioxidant status of the meat from bulls and steers

Alessandra Aparecida Silva, Brazil
Mariza Pires De Melo, Brazil
Saulo Luz E Silva, Brazil
Patrícia Goldschmidt Lins, Brazil
Silvana Maria Pugine, Brazil
Natana Roveri Do Amaral, Brazil
Marcus Vinícius Taniguchi, Brazil

PosterOXIDATIONP-81

Protein oxidation and color stability in meat aged under aerobic conditions from bull and steer

Alessandra Aparecida Silva, Brazil
Mariza Pires De Melo, Brazil
Saulo Luz E Silva, Brazil
Patrícia Goldschmidt Lins, Brazil
Adalberto Rocha Lobo Júnior, Brazil
Rafaella De Paula Paseto Fernandes, Brazil
Natana Roveri Do Amaral, Brazil
Marcus Vinícius Taniguchi, Brazil
Natália De Paula Lopes, Brazil

PosterOXIDATIONP-87

The effect of thyme essential oil on some quality characteristics of chicken meats

Hasan Yetim, Turkey
Lutfiye Ekici, Turkey
Ismet Ozturk, Turkey
Osman Sagdic, Turkey
Fatih Tornuk, Turkey

PosterOXIDATIONP-90

Characteristics of enzymatic antioxidant capacity of *longissimus dorsi* muscles in yak

Wenting Wen, China
Ting Wang, China
Xiaolin Luo, China
Baixue Xia, China
Tianwu An,
Peng Gao, China
Qun Sun, China

PosterOXIDATIONP-91

Antioxidant enzyme activity, ferric reducing/antioxidant power and ABTS radical cation scavenging activity in Hanwoo (Korean cattle) beef muscles

Sun Moon Kang, South Korea
Geunho Kang, South Korea
Pilnam Seong, South Korea
Seokgeun Jung, South Korea
Hyunsup Kim, South Korea
Beomyoung Park, South Korea
Soohyun Cho, South Korea

PosterOXIDATIONP-98

Is nutritional enrichment of omega-3 fatty acid in meat a concern for quality deterioration by lipid oxidation?

Eric Ponnampalam, Australia
Viv Burnett, Australia
Sorn Norng, Australia
David Hopkins, Australia
Joe Jacobs, Australia
Frank Dunshea, Australia

PosterOXIDATIONP-85

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

Gap-Don Kim, South Korea
Eun-Young Jung, South Korea
Hyun-Woo Seo, South Korea
Hyun-Jung Lim, South Korea
Jung-Yong Park, South Korea
Seon-Tea Joo, South Korea
Han-Sul Yang, South Korea

PosterOXIDATIONP-99

The use of persimmon peel extracts as a natural antioxidant in raw ground meat against lipid and protein oxidation

Ju-Hui Choe, South Korea
Hack-Youn Kim, South Korea
Hyun-Wook Kim, South Korea
Ko-Eun Hwang, South Korea
Younh-Jae Kim, South Korea
Youn-Kyung Ham, South Korea
Cheon-Jei Kim, South Korea

PosterOXIDATIONP-92

The effect of packaging method on lipid oxidation of traditional dry fermented sausage (petrovska klobasa)

Ljiljana Petrovic, Serbia
Branislav Sojic, Serbia
Tatjana Tasic, Serbia
Natalija Dzinic, Serbia
Snezana Skaljac, Serbia
Marija Jokanovic, Serbia
Predrag Ikonc, Serbia

PosterOXIDATIONP-88

Effect of different cooking methods on the antioxidant potential of artichoke (*Cynara scolymus* l.) byproducts extracts in beef patties

Haluk Ergezer, Turkey
Tolga Akcan, Turkey
Meltem Serdaroglu, Turkey

PosterOXIDATIONP-93

Characteristics of beef restructured with antioxidant and canola oil during storage

Mariana Lopes, Brazil
Angelica Pereira, Brazil
Stephanie Hajaj, Brazil
Monica Mazalli, Brazil
Mariana Belo, Brazil
Julio Balieiro, Brazil

PosterOXIDATIONP-83

Inhibition of glutathione peroxidase and the effect on lipid and myoglobin oxidation in beef

Stefaan De Smet, Belgium
Umaporn Pastsart, Belgium
Erik Claeys, Belgium

PosterOXIDATIONP-79

Protein oxidation in beef *m. triceps brachii* roasts due to high oxygen packaging

Chris Calkins, United States
Lasika Senaratne-Lenagala, United States
Kimberly Varnold, United States

PosterOXIDATIONP-89

Guava and beetroot residues extracts as natural antioxidants in cooked chicken meat stored in aerobic and vacuum packaging

Fernanda Spada, Brazil
Viviane Packer, Brazil
Miriam Selani, Brazil
Carmen Contreras-Castillo, Brazil

PosterOXIDATIONP-100

Antioxidant action of ganghwayakssuk (*Artemisia princeps* Pamp.) in combination with ascorbic acid to increase the oxidative stability in raw chicken nuggets

Ko Eun Hwang, South Korea
Ju Hui Choe, South Korea
Hyun Wook Kim, South Korea
Dong Heon Song, South Korea
Yun Sang Choi, South Korea
Cheon Jei Kim, South Korea

PosterOXIDATIONP-94

Application of green tea extract as an antioxidant and extends shelf-life in raw beef steak

Komkhae Pilasombut, Thailand
Nuanpan Ngamyeesoon, Thailand
Montinee Teerarak, Thailand

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

Aurelie Promeyrat, France
Jean Dominique Daudin, France
Jeanne Danon, France
Mylene Gobert, France
Philippe Gatellier, France

Poster VALUEADDP-114

Optimum oven cooking procedure to improve palatability and colour attributes for beef inside rounds

Argenis Rodas-González, Canada
Ivy L. Larsen, Canada
Bethany Uttaro, Canada
Lorna L. Gibson, Canada
Joyce Parslow, Canada
Manuel Juárez, Canada
Jennifer L. Aalhus, Canada

Poster VALUEADDP-104

Effect of restructured beef steak on quality characteristics with different binding agents during frozen storage

Hyun-Woo Seo, South Korea
Gap-Don Kim, South Korea
Seon-Tea Joo, South Korea
Han-Sul Yang, South Korea

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Effects of various curing processes on quality characteristics of whole muscle chicken bulgogi with chicken gelatin and wheat fiber

Hack Youn Kim, South Korea
Ju Hui Choe, South Korea
Hyun Wook Kim, South Korea
Cheon Jei Kim, South Korea

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Lila Lakzadeh, Iran
Saeid Hosseinzadeh, Iran
Seyed Shahram Shekarforoush, Iran
Mehdi Fazeli, Iran

Poster VALUEADDP-106

The effects of marinating with commercial vinegars on the quality characteristics of biceps femoris muscle on Hanwoo

Kyoung-Mi Park, South Korea
Pil-Nam Seong, South Korea
Jin-Hyoung Kim, South Korea
Soo-Hyun Cho, South Korea
Geun-Ho Kang, South Korea
Beom-Young Park, South Korea
Dong-Hoon Kim, South Korea
Dawoon Jeong, South Korea

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

Dengcheng Liu, Taiwan
C.P. Lin,
F.R. Tan,
J.H. Liu,

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Effect of oyster shell calcium powder on quality properties of restructured pork ham

Lee Juho, South Korea
Choi Jung Soek, South Korea
Lee Kwang Sub, South Korea
Kim Jong Hee, South Korea
Choi Suk Hyun, South Korea
Lee Sang Wha, South Korea
Choi Yang Il, South Korea

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Evaluation of alternative packaging methods for retail beef cuts

Phillip Strydom, South Africa
Michelle Hope-Jones, South Africa

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Effect of meat type and cooking method on cooking yields

Janet Roseland, United States
Juhi Williams, United States
Marybeth Duvall, United States
Bethany Showell, United States
Kristine Patterson, United States
Juliette Howe, United States
Joanne Holden, United States

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

Diaa Sharedeh, France
Raphael Favier, France
Jean-Michel Auberger, France
Stephane Portanguen, France
Jean-Dominique Daudin, France

Poster VALUEADDP-109

Ohmic cooking effects on beef meatballs

Gulen Yildiz-Turp, Turkey
Ilkin, Y. Sengun, Turkey
Filiz Icier, Turkey
Ender, H. Arserim, Turkey
Gamze Kor, Turkey

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Priscila Santos, Brazil
Carmen Contreras Castillo, Brazil
Carlos Donado-Pestana, Brazil
Marcio De Almeida, Brazil
Eduardo Delgado, Brazil

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Astri Slinde, Canada
Phyllis Shand, Canada
Heather Bruce, Canada

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Baohua Kong, China
Lipei Jun, China
Dongmei Zheng, China
Qian Chen, China

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Alexander Hitzel, Germany
Margarete Poehlmann, Germany
Fredri Schwaegele, Germany
Karl Speer, Germany
Wolfgang Jira, Germany

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

Hsin-Chin Lee, Taiwan
Kou-Joong Lin, Taiwan

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Effect of packaging conditions on shelf-life of hamburgers from Holstein Friesian cull cows

Aida Cachaldora Sieiro, Spain
Gloria García Portas, Spain
Maria Del Camino Garcia Fontan, Spain

PosterSAFMICROP-29

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Annemarie Gunvig, Denmark
Tomas Jacobsen, Denmark
Mari Ann Tørngren, Denmark

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Birol Kilic, Turkey
Erdem Ozmen, Turkey
Azim Simsek, Turkey

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 Lisa Waddell, Canada
 Barbara Wilhelm, Canada
 Wendy Wilkins, Canada
 Oliver Bucher, Canada
 Sarah Parker, Canada
 Andrijana Raji, Canada
- Poster**SAFMICROP-5
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 Thomas Lefebvre, France
 Laure Bartolo, France
 Christophe Martineau, France
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 Enrique Jesús Delgado Suárez, Mexico
 Luz Del Carmen Sierra Gómez Pedroso, Mexico
 Elsa Irma Quiñones Ramírez, Mexico
 Oscar Rodas Suárez, Mexico
 María De La Salud Rubio Lozano, Mexico
 Aldebarán Chairéz Espinosa, Mexico
- Poster**SAFMICROP-7
Shelf-life extension of pork meatballs by selected Thai culinary herb and spice extracts
 Kanok-On Nugboon, Thailand
 Kanok-Orn Intarapichet, Thailand
- Poster**SAFMICROP-8
Effects of shearing on lamb carcass contamination
 Sigrun J. Hauge, Norway
 Ola Nafstad, Norway
 Ole-Johan Røtterud, Norway
 Truls Nesbakken, Norway
- Poster**SAFMICROP-9
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 Madhu Badoni, Canada
 Colin Gill, Canada
- Poster**SAFMICROP-10
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 M K Youssef, Canada
 Xianqin Yang, Canada
 Madhu Badoni, Canada
 Colin Gill, Canada
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 Amanda Gipe, United States
 Edward Mills, United States
 Ken Kephart, United States
 Christopher Raines, United States
 Catherine Cutter, United States
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 Musarrat Jahan, Canada
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 Mohamed Kamel Youssef, Canada
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 Colin Gill, Canada
 Óscar López-Campos, Canada
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 Lars Bager Christensen, Denmark
 Karen H. G. Nielsen, Denmark
 Mikkel Schou Nielsen, Denmark

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 Claudia Narvaez-Bravo, Canada
 Markus F. Miller, United States
 Argenis Rodas-González, Canada
 Alexandra Calle, United States
 Todd Brashears, United States
 Alejandro Echeverry, United States
 Mueen Aslam, Canada
 Mindy M. Brashears, United States

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 Ba Nguyen Lieu, Vietnam
 Lam Le Sy Hong, Vietnam

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 Keping Ye, China
 Yun Jiang, China
 Xinglian Xu, China
 Guanghong Zhou, China

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 Andrzej Jarmoluk, Poland
 Krzysztof Marycz, Poland

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 Anna Zimoch, Poland
 Natalia Ulbin-Figlewicz, Poland
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 Sachin Bharate, India
 Sandeep Chaudhari, India
 Shilpshree Shinde, India
 Wiquar Khan, India
 Archana Patil, India

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 Zeb Pietrasik, Canada
 Dana Pierce, Canada
 James Zhang, Canada
 Lynn McMullen, Canada

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 Madhu Badoni, Canada
 Suraksha Rajagopal, Canada
 Jennifer Aalhus, Canada
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 Yoshimitsu Masuda, Japan
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 Jiro Nakayama, Japan
 Kenji Sonomoto, Japan

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 Anthony Guernec, Canada
 Philippe Robichaud-Rincon, Canada
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 Khadidja Boualem, Canada
 Muriel Subirade, Canada
 Yves Desjardin, Canada
 Linda Saucier, Canada

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 Theo Verkleij, The Netherlands
 Wilbert Oostrom, The Netherlands

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Dominic Dussault, Canada
Stephane Salmieri, Canada
Bernard Riedl, Canada
Jean Bouchard, Canada
Monique Lacroix, Canada

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Tanzina Huq, Canada
Dominic Dussault, Canada
Stephane Salmieri, Canada
Canh Le Tien, Canada
Bernard Riedl, Canada
Jean Bouchard, Canada
Monique Lacroix, Canada

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Alex Gill, Canada
Lynn McMullen, Canada
Michael Gänzle, Canada

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Linda Ho, Canada
Lynn M. McMullen, Canada

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Adisorn Swetwathana, Thailand
Apatcha Jindaprasert, Thailand
Komkhae Pilasombut, Thailand
Jutarat Sethakul, Thailand

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Edwina Toohey, Australia
Remy van de Ven, Australia
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Andrea Jiménez-Robles, Estonia
Carmen Ivankovich-Guillén, Estonia
Manuel García-Barquero, Estonia

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Nicolette Hall, South Africa
Beulah Pretorius, South Africa

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Ellen Goddard, Canada
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Reza Ahmad Sharifi, Germany
Luc Frieden, Germany
Ernst Tholen, Germany
Michael Wicke, Germany
Daniel Mörlein, Germany

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María Gomez, Spain
Daniel Franco, Spain
Lucio Garcia, Spain
Santiago Crecente, Spain

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Ana Aguiar, Chile
Ignacio Subiabre, Chile
Carolina Realini, Spain

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Linda Farmer, UK
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Yuka Devlin, UK
Alan Gordon, UK
Octavio Oltra, UK

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Bodo Steiner, Ireland
Michele Veeman, Canada

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Violet Muringai, Canada
Ellen Goddard, Canada

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Carmen Contreras-Castillo, Brazil
Mariana Martins, Brazil
Ana Lucia Lemos, Brazil

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Ellen Goddard, Canada
Lifen Ma, Canada
Violet Muringai, Canada
Jennifer Janz, Canada
Mindy Gerlat, Canada
Heather Bruce, Canada
Graham Plastow, Canada
Steve Moore, Canada

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Nicoletta Pizzutti, Italy
Giovanna Lippe, Italy
Edi Piasentier, Italy

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Andrey Lisitsyn, Russia
Anastasia Semenova, Russia
Victoria Nasonova, Leonid
Veretov Veretov, Russia

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Birol Kilic, Turkey
Cem Okan Ozer, Turkey

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Lars Kristensen,
Chris Claudi-Magnussen,

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Abdulatif Ahhmed, Turkey
Shugo Watabe, Japan
Hideki Ushio, Japan
Gen Kaneko, Japan
Tomo Inomata, Japan
Ryoichi Sakata, Japan
Hasan Yetim, Turkey

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Abdulatif Ahhmed, Turkey
Gen Kaneko, Japan
Hideki Ushio, Japan
Satoshi Kawahara, Japan
Michio Muguruma, Japan
Ryoichi Sakata, Japan
Shugo Watabe, Japan

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Hyeong Sang Kim, South Korea
Koo Bok Chin, South Korea

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Karin Petersson, Sweden
Ophélie Godard, Sweden
Ann-Charlotte Eliasson, Sweden
Eva Tornberg, Sweden

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John Church, Canada
Carley MacIntyre, Canada
Wade Archambault, Canada
Jason Cochran, Canada
Timothy Durance, Canada
Jonathan Van Hamme, Canada
Paul Moote, Canada

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Hasan Yetim, Turkey
Tomo Inomata, Japan
Michio Muguruma, Japan
Abdulatif Ahhmed, Turkey
Satoshi Kawahara, Japan
Pinar Dafsın, Turkey
Ryoichi Sakata, Japan

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Eun Young Jung, South Korea
Gap Don Kim, South Korea
Hyun Jung Lim, South Korea
Jung Yong Park, South Korea
Han Sul Yang, South Korea
Seon Tea Joo, South Korea

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Ciara Mcdonnell, Ireland
James Lyng, Ireland
Joshua Arimi, Ireland
Denis A. Cronin, Ireland
Paul Allen, Ireland

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Fakolade Patience Olusola, Nigeria

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Sepideh Alasvand Zarasvand, Iran
Seyed Shahram Shekarforoush, Iran
Mahmoud Aminlari, Iran
Mehdi Kadivar, Iran
Mohammad Hadi Eskandari, Iran

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Antonella Dalle Zotte, Italy
Marco Cullere, Italy
Alberto Sartori, Italy
Enrico Novelli, Italy
Katrjn Schoon, South Africa
Louwrence Hoffman, South Africa

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Juliana Ruiz, Brazil
Daniela Pedroso, Brazil
Carmen Fávoro-Trindade, Brazil
Carmen Contreras-Castillo, Brazil

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Andrew Clarke, United States
Kangzi Ren, United States
Ying Zhu, United States

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Rimante Vinauskiene, Lithuania
Viktorija Eisinaite, Lithuania
Daiva Leskauskaitė, Lithuania

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Dong Heon Song, South Korea
Hyun Wook Kim, South Korea
Ju Hui Choe, South Korea
Ko Eun Hwang, South Korea
Min Sung Choi, South Korea
Cheon Jei Kim, South Korea

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Derek Keenan, Ireland
Joseph Kerry, Ireland
Mark Auty, Ireland
Ruth Hamill, Ireland

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Laure Bombrun, France

Qianwen Fan, France

Alain Kondjoyan, France

Philippe Gatellier, France

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Laure Bombrun, France

Jeanne Danon, France

Aurélien Latour, France

Philippe Gatellier, France

Alain Kondjoyan, France

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Ho Sik Jang, South Korea

Koo Bok Chin, South Korea

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Hyun Jung Lim, South Korea

Jung Yong Park, South Korea

Eun Young Jung, South Korea

Gap Don Kim, South Korea

Han Sul Yang, South Korea

Seon Tea Joo, South Korea

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Anna Pinna, Italy

Nicoletta Simoncini, Italy

Chiara Bacchieri, Italy

Roberta Virgili, Italy

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Maria Galvao, Brazil

Debora Moura, Brazil

Andrea Barreto, Brazil

Thales Oliveira, Brazil

Marise Pollonio, Brazil

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Thales Oliveira, Brazil

Natalia Alencar, Brazil

Maria Galvao, Brazil

Debora Moura, Brazil

Adriano Cruz, Brazil

Andrea Barreto, Brazil

M A R Pollonio, Brazil

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Anna Carolina Canto, Brazil

Bruno Costa Lima, Brazil

Cesar Lázaro, Brazil

Maria Lúcia Monteiro, Brazil

Érica Santos, Brazil

Teófilo Silva, Brazil

Eliane Mársico, Brazil

Carlos Conte Jr., Brazil

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Claudia Horita, Brazil

Vanessa Messias, Brazil

Marise Pollonio, Brazil

Maria Galvão, Brazil

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Claudia Horita, Brazil

Vanessa Messias, Brazil

Marise Pollonio, Brazil

Maria Galvão, Brazil

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Marcio De Almeida, Brazil

Jair Pinto, Brazil

Carmen Contreras-Castillo, Brazil

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Phyllis Shand, Canada

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Growth of *Listeria monocytogenes* on sodium reduced ham

Xiaoji Liu, Canada

Phyllis Shand, Canada

Petr Miller, Canada

Lynn McMullen, Canada