

REPORT ON 2018 ICOMST

Summary of the 64th International Congress of Meat Science and Technology

Melbourne, Australia

August 12th -17th, 2018

64th International Congress of Meat Science and Technology was held at Grand Hyatt in Melbourne, Australia from 12th to 17th of August 2018. Delegates from over 180 organisations from over 40 countries took part in it making it a global event. Canada was represented by 7 participants including students, professors and researchers presenting their research in the form of oral presentations and posters.

The theme of the Congress for this year was 'Quality and Integrity for Global Consumers'. The Congress focussed on the following major themes:

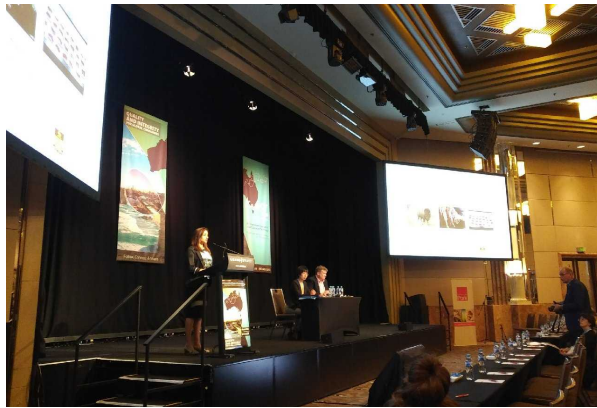
- ◆ Provenance and fraud detection;
- ◆ Process control in the meat industry
- ◆ Next generation technologies to assess carcass and meat quality;
- ◆ Food safety and microbiology;
- ◆ Smart packaging for quality, safety and integrity;
- ◆ Dietary muscle proteins for stage of life;
- ◆ Revolution in biometrics and consumer sensory science;
- ◆ Value adding to meat and offal; and
- ◆ Glycolytic and proteolytic metabolism across species.



ICoMST 2018 started on Sunday, August 12 with two industry symposiums (Corbion and CHR Hansen) followed by a welcome reception providing the attendees with a chance to meet and greet each other and some fascinating Australian native animals. The official opening ceremony took place on Monday, August 13 in the morning. There was a total of 14 sessions of presentations comprising of keynote and short presentations on a particular theme in each session. Out of 370 short papers, 58 were selected to be presented as short oral presentations and I find myself very fortunate to be one of the people who got the opportunity to

present their research findings on such a global platform. The alternate mode of exchange of knowledge was through 6 poster presentation sessions comprising about 300 posters throughout the Congress.

The hot topics of this congress were the use of imaging technologies like CT, X-ray absorptiometer etc., and Raman spectroscopy and visible-near-infrared spectroscopy assess and predict quality characteristics of meat such as tenderness and intramuscular fat. In addition, topics like genetics, microbiology of meat; authentication of geographical origin and dietary background of meat, utilisation of co-products in the meat among others were discussed.



Other than the conference sessions, there was special arrangement of social events 2 networking functions on August 13 and 14, technical and scenic tours on August 15 and congress gala dinner on August 16. A special issue of the international journal, Meat Science, containing 19 submitted manuscripts for the invited papers was also provided to all delegates. In the Congress, the Australian red meat industry celebrated 20 years of Meat Standards Australia (MSA) and 30 years since ICoMST was in Australia last time in Brisbane in 1988.

There are not enough words or space to appropriately express my immense gratitude to Canadian Meat Council (CMC) and Canadian Meat Science Association (CMSA) for granting me the ICoMST travel award 2018. This was a wonderful experience, meeting people from meat industry and research sector from all over the world, and to share and understand their work and experiences. I would also like to thank the scientific and organising committees of 64th International Congress of Meat Science and Technology for putting up an engaging, knowledgeable, and entertaining experience together. Last but not the least, I want to extend a heartfelt gratitude to my mentor and supervisor Dr. Argenis Rodas-Gonzalez for always encouraging and guiding me towards success.

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