

Travel Award Recipient Maidah Khaliq:
Summary of the 62nd International Congress of Meat Science and Technology
August 14-19, 2016

The International Congress of Meat Science and Technology annual conference was held in Bangkok, Thailand from August 14 – 19, 2016. The theme of this year’s meeting was “MEAT FOR GLOBAL SUSTAINABILITY”. The meeting had an attendance of approximately 420 participants representing 39 different countries. Canada was represented by 5 participants; 1 delegate, 2 students, 1 professor speaker and 1 attendee. The ICoMST 2016 event included pre-congress courses, presentations, speeches, hot topic discussions, meetings, poster viewing, technical tours, symposiums and social events throughout the week for the exchange of scientific information, technology and experience among researchers, students and industry professionals in 12 different sessions.

The main topics of interest were:

1. Meat sustainability
2. Marketing and consumer science
3. Exotic meat and Ethic meat products
4. Technologies to increase carcass and by product value
5. Animal welfare and slaughter
6. Microbiological and chemical safety
7. Meat chemistry and bio chemistry
8. Value added, processing and meat innovation
9. Meat nutritional values and human health
10. Meat processing and packaging
11. Hot Topic: Is in vitro meat the solution for the future?
12. Red meat and processed meat “carcinogenic to humans”- what you need to know



These topics highlighted some to the new emerging technologies to increase production, yield, processing technologies, labeling, safety and quality of meat and meat products, meat preference, meat utilization, consumer behavior and concerns. The meat scientists addressed the challenges faced by meat sector regarding animal health and welfare, slaughtering techniques, microbiological safety and processing of meat products and issues regarding human health.

The ICoMST 2016 organization committee also planned the PhD pre-congress courses for research students on August 13 & 14 with meat scientists to share their research experiences and interests on a wide variety of topics in the field of meat science and technology, which were attended by 50 participants in 8 sessions.



Technical and scientific tours were arranged to visit Thailand's meat industry on August 17, 2016. These tours involved visits to the National Food Institute, Charoen Pokphand Foods (CPF) processing plant, Thai German meat products plant, Betagro food complex and Kamphaeng Sean livestock auction.



Overall, the ICoMST organization committee, Animal Husbandry Association of Thailand with King Mongkut's Institute of Technology Ladkrabang, the department of livestock development and the Thailand research fund hosted a very well organized conference and enjoyable social events like the welcome reception party, Thai night party and gala dinner for participants to interact, relax and enjoy the attractive city of Bangkok.



I would like to thank the Canadian Meat Council (CMC) and Canadian Meat Science Association (CMSA) for granting me the ICoMST 2016 travel award and giving me the opportunity to attend the conference. This was ideal platform for me not only to showcase my research, but also to gain insight into broader research areas and challenges associated and how these are addressed through technological advancements. It also gave me the opportunity to network with meat scientists and fellow researchers from different areas of interest. Also, I would like to extend my gratitude towards the Meat Education and Training Network (MEaTnet) program and my supervisor Dr. Heather Bruce for providing the funding for my graduate studies and giving me the opportunity to attend conferences. This would not have been possible without her guidance and belief in me.

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