



BAMST

57th ICoMST
LET'S ME^AET IN GHENT, BELGIUM

**Global challenges to production,
processing and consumption of meat**

**International Congress of
Meat Science and Technology
7 – 12th August 2011**

www.ICoMST2011.be



Welcome

After the organisation of the 'European Meeting of Meat Research Workers' in 1986 in Ghent, the Belgian Association of Meat Science and Technology (BAMST) is proud to announce that Ghent will host the 57th International Congress of Meat Science and Technology (ICoMST) in 2011.

ICoMST is the annual forum for the international exchange of new scientific ideas in meat science and technology. Many experienced and young researchers and R&D staff from meat industries from all major meat producing countries around the world are attending this congress. Hence, it is a unique opportunity for exchange of scientific knowledge and planning of joint research and other co-operative actions.

The key theme of the 2011 ICoMST in Ghent is 'Global challenges to production, processing and consumption of meat'. As usual, the congress will focus on disseminating the latest research and innovation activities within the field of

meat science and technology. In addition, the congress aims at reflecting on the future role of meat production, processing and consumption in a globalising society.

The scientific programme will include invited keynote presentations by outstanding international experts, short lectures and poster presentations. Technical tours and the social programme should make your stay even more enjoyable.

The Congress venue is Ghent University, located in the centre of Ghent.

Looking forward to seeing you all in Ghent, 2011!



Frank Vandendriessche
Chairman Organising Committee 57th ICoMST

Organiser

BAMST, the Belgian Association of Meat Science and Technology, is a non-profit organisation of meat scientists that aims at disseminating and exchanging scientific information in the field of meat and meat products. Its members are meat scientists from several universities and research organisations in Belgium, staff members from government organisations and meat companies. More information can be found at <http://www.vvv.uGhent.be/BAMST.html>

Organising committee

Frank Vandendriessche, Chairman

Marc Casteels

Stefaan De Smet

Christophe Gyselinck

Sandra Impens

Koen Vangoidsenhoven

Wim Verbeke

BAMST – Imperial-Campofrio Food Group – Association of the Belgian Meat Products Industry (Fenavian)

BAMST treasurer & PR officer

BAMST vice-chairman, and Ghent University

Kerry Ingredients and Flavours

BAMST secretary, and Kerry Ingredients and Flavours

Association of the Belgian Meat Products Industry (Fenavian)

Ghent University

Scientific committee

Stefaan De Smet, Chairman

Jacint Arnau

Antoine Clinquart

Hubert De Brabander

Luc De Vuyt

Daniel Demeyer

Patrick Dirinck

Lieve Herman

Ghent University

IRTA Monells-Girona, Spain

Liege University

Ghent University

Free University Brussels (VUB)

Ghent University

University College KaHo

Sint-Lieven Ghent

Institute for Agriculture and

Fiseries Research

Karl-Otto Honikel

Kurt Houf

Frédéric Leroy

Hubert Paelinck

Eero Puolanne

Katleen Raes

Theo Verkleij

Germany

Ghent University

Free University Brussels (VUB)

University College KaHo

Sint-Lieven Ghent

Helsinki University, Finland

University College West Flanders –

Kortrijk

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57th ICoMST Congress Secretariat

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57th ICoMST Congress Organisers

Belgian Association of Meat

Science and Technology (BAMST)

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Programme at a glance

	Sun 7 Aug	Mon 8 Aug	Tue 9 Aug	Wed 10 Aug	Thu 11 Aug	Fri 12 Aug
Morning		Opening ceremony Plenary Session: Tradition and innovation in the meat sector Poster Session Parallel Sessions	Plenary Session: Meat products and processing Poster Session Parallel Sessions	Technical and scenic tours	Plenary Session: Meat products and processing Poster Session Parallel Sessions	Plenary Session: Meat safety management Poster Session Parallel Sessions
		Lunch	Lunch		Lunch	Closing ceremony
Afternoon		Plenary Session: Muscle biology and meat quality Poster Session Parallel Sessions	Plenary Session: Microbiological and chemical hazards Poster Session Parallel Sessions		Plenary Session: Consumer, health and ethics Poster Session Parallel Sessions	
Evening	Welcome reception	Get-together party	Belgian night event	Free evening	Congress dinner	

Scientific contributions

The programme includes invited keynote speakers in Plenary Sessions, oral presentations chosen from the submitted abstracts in Parallel Sessions, and posters presented in interactive Poster Sessions. One day is allocated for technical tours.

Abstracts are welcomed from all fields of Meat Science and Technology.

The deadline for on-line submission of abstracts will be March 30, 2010.

For further information, please visit www.ICoMST2011.be



Registration fee

Category	Before May 15, 2011	After May 15, 2011
Delegate	€ 670,00	€ 940,00
Delegate < 32 years old	€ 400,00	€ 670,00
Accompanying persons	€ 400,00	€ 500,00

Registration fee includes

Services	Delegate	Delegate < 32 years old	Accompanying Person
Scientific sessions	X	X	
Proceedings	X	X	
Lunches	X	X	X
Coffee and refreshments	X	X	X
Technical and scenic tour	X	X	X
Welcome reception (Sun)	X	X	X
Get-together party (Mon)	X		X
Belgian night event (Tue)	X		X
Congress dinner (Thu)	€ 80,00	€ 80,00	€ 80,00
Accompanying persons programme			X

For further information, please visit the website of ICoMST 2011: www.ICoMST2011.be or contact: ICoMST@semico.be



Authenticity is an asset:

Ghent has a lot to offer; besides its central location it has the right infrastructure and the facilities that make it so attractive.

What defines Ghent as a congress destination is not only the strength and knowledge from the Ghent University, but also historical buildings with all the variety and venues that appeal to your delegates. There is a range of stylish international hotels on offer in addition to trendy smaller boutique hotels.

The city houses hundreds of charming taverns and original restaurants where you can enjoy -among other- popular regional specialities.

Ghent has magnificently preserved its medieval heritage and recently it was nominated by National Geographic Traveller as the third most authentic historical destination in the world which only confirms the qualities.

A perfect mix between new and old, Ghent is a breathing city, full of light and life.