



The Bridge Inn, North End Rd
 Yatton, BS49 4AU
 Tel: +44 (0)1934 839100
 A number of rooms have been reserved at the Bridge Inn. Delegates should contact the hotel direct to make their booking quoting: **LFIC2007**
NB Transport can be arranged between The Bridge Inn and Langford for the Dinner on Wednesday evening if requested in advance.

For further information contact
 Langford Continuing Education Unit,
 School of Veterinary Science,
 Langford House, Langford,
 North Somerset BS40 5DU.
 Tel: +44 (0)117 9289502
 Fax: +44 (0)1934 852170
 email: Langford-CE@bristol.ac.uk



Tenth Annual

LANGFORD FOOD INDUSTRY CONFERENCE

A two day international meeting held in collaboration with
The British Society of Animal Science

Improving the Eating Quality of Pork

Wednesday 23 and Thursday 24 May 2007

at the
 School of Veterinary Science
 Langford
 Nr Bristol

This year the theme of the conference is pork eating quality. Well known speakers will update us on the current topics in pork quality, from the genetics of tenderisation and boar taint to how integration in production and processing delivers higher eating quality for the consumer. Current pigmeat research conducted in the new Pork Chain Unit supported by BPEX will also be presented.

We are grateful for sponsorship from

British Pig Executive (BPEX)
 Genesis Faraday

If you wish to pay for your registration by credit card, please complete the details below as well as the registration form overleaf

Card No...../...../...../.....

Expiry date Security No..... Visa/Mastercard.....

Name on card (please print).....

Signed.....

Address if different from that given overleaf:.....

Please return your completed form with your remittance to:
 Langford Continuing Education Unit, School of Veterinary Science
 Langford House, Langford, North Somerset BS40 5DU
 Tel: 0117 9289502 Fax: 01934 852170

The Tenth Annual
LANGFORD FOOD INDUSTRY CONFERENCE

Improving the Eating Quality of Pork

Wednesday 23 and Thursday 24 May 2007

The eating quality of pork (tenderness, juiciness and flavour) is important because it directly affects the consumer's view of pork in comparison with other meats. The reasons for the variation in eating quality will be discussed at the conference. Current research on pork quality funded by BPEX will be presented and ways of measuring pork quality demonstrated.

Day 1 - Wednesday 23 May: Chaired by Jeff Wood, University of Bristol

- 0930** Registration and Coffee
- 1000 Pig diets for growth and meat quality**
Mick Hazzledine, Premier Nutrition
- 1030 Strategies to improve pork eating quality: A view from Australia**
Roger Campbell, Pork CRC, Australia
- 1100 Boar taint and animal welfare aspects of castration**
Bente Fredriksen, Norwegian Meat Research Centre, Norway
- 1130** Coffee
- 1200 Genetic control of boar taint**
Olena Doran, University of Bristol
- 1230 The genetic and molecular determinants of pork tenderisation**
Tim Parr, University of Nottingham
- 1300** Lunch
- 1400 Genetics of pork quality**
Alan Archibald, Roslin Institute
- 1430 Muscle fibre types and pork quality**
Kin Chow Chang, University of Glasgow
- 1500 Discussion of the day's papers**
- 1530** Tea
- 1600 Visit to Bristol University's Food Science Research Group to:**
- see how pork quality and carcass composition are measured
 - see how pork quality is measured using the taste panel
 - take part in taste panel tests of eating quality

1900 for 1930 Conference Dinner (to be held at Langford)

Day 2 - Thursday 24 May: Chaired by Mark Wilson, BPEX

- 0930 Application of new research to practical improvement of eating quality**
Kim Matthews, Meat and Livestock Commission
- 1000 Improving eating quality by integration in the production and processing chain**
Andrew Saunders, Tulip UK Ltd
- 1030 Pre-slaughter effects on pork quality**
Paul Warriss, University of Bristol
- 1100** Coffee
- 1130 Farm assurance for pigs - new BPEX-funded research**
David Main, University of Bristol
- 1200 The Pork Chain Unit at Bristol University: Research and knowledge transfer in pork quality**
Sylvia Nicolau-Solano, University of Bristol
- 1230 Discussion of the day's papers**
- 1300** Lunch and close of Conference



Langford Food Industry Conference - Improving the Eating Quality of Pork

Wednesday 23 and Thursday 24 May 2007

REGISTRATION FORM

The Registration Fee for the two days, which includes refreshments, lunches and the proceedings of the meeting, is **£120** (vat exempt).

The Conference Dinner will be held at Langford on Wednesday evening and costs **£25**.

Accommodation A number of rooms have been reserved at the Bridge Inn, Yatton. Delegates should make their own reservations direct with the hotel, the details of which are overleaf. Otherwise our local accommodation list can be used to make alternative booking arrangements. **NB** Transport will be available between Langford and the Bridge Inn for the Dinner if requested.

Dr, Mr, Mrs, Ms	First Name	Surname
_____	_____	_____
_____	_____	_____

Address for correspondence _____

Post Code _____ Country _____

Tel _____ Fax _____

Booking requirements - please as appropriate

<input type="checkbox"/> Please send a local accommodation list	<input type="checkbox"/> Attendance at the Conference (£120 per person)
	<input type="checkbox"/> Attendance at the Dinner (Wed 23) (£25 per person)

Total remittance enclosed £

Cheques should be in **Sterling** drawn on a **UK bank** and made payable to **University of Bristol**

N.B. If you wish to pay by credit card, please complete the details overleaf

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