

LANGFORD FOOD INDUSTRY CONFERENCE

A two day international meeting held in collaboration with

The British Society of Animal Science and the Hellenic Society of Animal Production

The Science of Beef Quality

Wednesday 18 and Thursday 19 May 2005

at the

School of Veterinary Science, Langford, Nr Bristol

This two day international conference, the second in a series looking at lamb, beef and pork, tackles the scientific issues of beef quality and differentiation in depth. Researchers from around the world present their latest findings and beef trade experts discuss global trends and the systems needed in the future. There will be opportunities to question the speakers in depth and to see how beef quality is measured in practice, including taste panel assessments of eating quality.

Topics on this year's programme include:

- Production and processing effects on beef quality – the whole chain approach
- Video image analysis for objective beef carcass evaluation
- Comparison of beef systems for nutritional value and quality
- An industry session on the way forward for UK and EU beef producers
- Factors affecting beef quality based on research at the renowned Meat Animal Research Centre, Nebraska, USA

Day 1 - Wednesday 18 May

0930 *Registration and Coffee*

1000 **Effect of beef systems on meat composition and quality:** *Nigel Scollan*, Institute of Grassland and Environmental Research

1030 **Issues affecting beef production in Poland:** *Henryk Jasiorowski*, Warsaw Agricultural University, Poland

1100 **Evaluating video image analysis (VIA) systems for beef carcass classification:** *Paul Allen*, Teagasc, National Food Centre, Ireland

1130 *Coffee*

1200 **Genetic effects on beef meat quality:** *Jean-Francois Hocquette*, INRA Theix, France

1230 **Factors affecting beef tenderness: a summary of research at the Meat Animal Research Centre, Nebraska, USA:**
Mohammad Koohmaraie, MARC, Nebraska, USA

1300 *Lunch*

1400 **Studies on beef eating quality in Northern Ireland:** *Linda Farmer*, DARD Science Service, Northern Ireland

1430 **Delegates can choose one of the two following options**

1. A question and answer session on factors affecting beef quality.

The speakers will be available for you to quiz them for more details and implications of their work.

2. Practical demonstrations of meat quality measurement by Bristol University's Meat Research Group. See how we:

- assess eating quality using a trained taste panel
- measure muscle pH on the slaughter line
- measure toughness on cooked beef samples
- measure muscle colour in shelf life studies

1630 *Tea and end of Day 1*

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

Day 2 - Thursday 19 May

0930 **Improving the eating quality of beef: optimising inputs in production & processing:** *Ian Richardson*, University of Bristol

1000 **Integration in the Supply Chain to improve beef quality:** *Richard Phelps*, Southern Counties Fresh Foods Ltd

1030 **Beef and Lamb: Premium or Commodity, a Northern Ireland perspective**

Mike Tempest, Livestock and Meat Commission for Northern Ireland

1100 *Coffee*

1130 **Future trends in the European Beef Industry: a global view:** *David Evans*, Beef Production Systems Ltd

1200 **Beyond reforms – the system matters more than ever:** *Duncan Pullar*, Meat and Livestock Commission

1230 **The way ahead for the British Beef Industry:** *Robert Forster*, National Beef Association

1300 *Lunch and close of Conference*

This meeting is sponsored by:

English Beef and Lamb Executive
Livestock and Meat Commission for Northern Ireland
Southern Counties Fresh Foods
National Beef Association
Anglo Beef Processors
St Merryn Foods
BOCM PAULS

