

LANGFORD FOOD INDUSTRY CONFERENCE

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

New Developments in Sheepmeat Quality

Wednesday 24 and Thursday 25 May 2006

at the
School of Veterinary Science, Langford, Nr Bristol

This year's two day international conference will deal exclusively with sheepmeat. Speakers from around the world will present the latest findings on ways to improve nutritional value and meat quality, with an emphasis on flavour which is a unique attribute of lamb and mutton. There will be a special section on breeding and genetics which offer future possibilities for improving meat quality. New developments in carcass grading and meat processing will also be discussed. There will be many opportunities for discussion and demonstrations of meat quality measurement will be given, including taste panelling. The conference dinner on Wednesday will feature locally produced, grass-fed lamb.

Day 1 - Wednesday 24 May

0930 Registration and Coffee

1000 Nutritional manipulation of sheepmeat fatty acid composition: *Liam Sinclair, Harper Adams University College*

1030 Vitamin E and meat quality in sheep: *Mike Enser, University of Bristol*

**1100 Effects of diets on the composition of milk and meat in sheep: developing a diet authentication system
*Sophie Prache, INRA Theix, France***

1130 Coffee

1200 Factors influencing sheepmeat flavour: *Owen Young, Auckland University of Technology, New Zealand*

1230 Video image analysis for lamb carcass classification: *Mike Owen, Meat and Livestock Commission*

1300 Lunch

1400 Effects of pasture type on lamb product quality: *Frances Whittington, University of Bristol*

1430 Transfer of R & D to industry for better marketing of lambs: *Chris Lloyd, English Beef and Lamb Executive*

1500 Discussion of the day's papers

1530 Tea

1600 Visit to Bristol University's Food Science Research Group to:

- see how meat quality and carcass composition are measured
- take part in taste panel tests of eating quality

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

Day 2 - Thursday 25 May

0930 Including meat quality in sheep breeding programmes: *Geoff Simm, Scottish Agricultural College*

1000 Breed effects on growth, carcass and meat quality traits: *Kreg Leymaster, MARC, Nebraska, USA*

1030 QTLs for meat quality in sheep: *Stephen Bishop, Roslin Institute*

1100 Coffee

1130 Production and processing effects on lamb eating quality: *Jeff Wood, University of Bristol*

1200 Genetic effects on carcass shape and eating quality: *Elly Navajas, Scottish Agricultural College*

1230 Discussion of the day's papers

1300 Lunch and close of Conference

We are grateful for sponsorship from

English Beef and Lamb Executive
and
Genesis Faraday

Langford Food Industry Conference - New Developments in Sheepmeat Quality
Wednesday 24 and Thursday 25 May 2006

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 **quoting** reference **0624VETE** . Contact details for the hotel are at the foot of this page. **NB** Transport will be available between Langford and the Bridge Inn for the Dinner if requested. Otherwise our local accommodation list can be used to make alternative booking arrangements.

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

Address for correspondence _____

Post Code _____ **Country** _____

Tel _____ **Fax** _____

Booking requirements - please as appropriate

Please send a local accommodation list

Attendance at the **Conference (£120 per person)**

Attendance at the **Dinner (Wed 24) (£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 for your registration by credit card, please complete the details below as well as the registration form

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Type of card: Visa..... Mastercard..... *CPC No.....

* The CPC No. is required for additional security. They are the last three digits of the series of numbers shown on the reverse of your card near your signature

Card No...../...../...../..... Expiry date

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

Signed.....

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

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Contact details for the The Bridge Inn:

North End Rd, Yatton, BS49 4AU Tel: +44(0)1934 839100
Please quote **0624VETE** when making your booking

The completed registration form should be returned to:

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 E.mail: Langford-CE@bristol.ac.uk