



## Full Program PhD Course

Time	Friday, August 16th Meat Production	Saturday, August 17th Meat Processing
08:30 – 08:40	<p><b>Welcome</b>  <b>Dr. Saulo da Luz e Silva</b> – São Paulo University, Brazil  <b>Dr. Marco Antonio Trindade</b> – São Paulo University, Brazil</p>	
08:45 – 09:00	<p><b>Initial remarks considerations on Meat production</b>  <b>Dr. David Gerrard</b>            American Meat Science Association (AMSA)</p>	
09:00 – 10:15	<p><b>Lecture: Management Strategies Driving Fresh Meat Quality</b>  <b>Dr. Nara Regina Brandão Cônsolo</b>            São Paulo University, Brazil  <i>Questions and Discussion (15 min)</i></p>	<p><b>Lecture: Use of Artificial Intelligence in Meat Science and Technology</b>  <b>Dr. Igor Tomasievich</b>            University of Belgrade, Serbia  <i>Questions and Discussion (15 min)</i></p>
10:15 – 10:45	<b>Break</b>	<b>Break</b>
10:45 – 12:00	<p><b>Lecture: Carcass Merit, Classification and Grading</b>  <b>Dr. Óscar López-Campos</b>            Agriculture and Agri-Food Canada, Lacombe Research and Development Centre, Canada  <i>Questions and Discussion (15 min)</i></p>	<p><b>Lecture: Strategies to produce healthier and more sustainable meat products</b>  <b>Dr. José Ángel Pérez Álvarez</b>            Miguel Hernández University, Spain  <i>Questions and Discussion (15 min)</i></p>
12:00 – 13:00	<b>Lunch</b>	<b>Lunch</b>
13:00 – 14:15	<p><b>Lecture: Meat Quality Basics</b>  <b>Dr. David Gerrard</b>            Virginia Polytechnic Institute and State University  <i>Questions and Discussion (15 min)</i></p>	<p><b>Lecture: A portrait of trends and challenges in meat processing</b>  <b>Dr. Marzena Zajac</b>            University of Agriculture in Krakow, Poland  <i>Questions and Discussion (15 min)</i></p>
14:15 – 15:30	<p><b>Lecture: Sensory and Consumer Evaluation</b>  <b>Dr. Rhonda Miller</b>            Texas A&amp;M University  <i>Questions and Discussion (15 min)</i></p>	<p><b>Lecture: Eco-responsible innovation strategies for meat packaging</b>  <b>Dr. Manuel Viuda-Martos</b>            Miguel Hernandez University, Spain  <i>Questions and Discussion (15 min)</i></p>
15:30 – 16:00	<b>Break</b>	<b>Break</b>
16:00 – 17:15	<p><b>Lecture: Sensing Technologies to Predict Meat Quality</b>  <b>Dr. Nuria Prieto</b>            Agriculture and Agri-Food Canada, Lacombe Research and Development Centre, Canada  <i>Questions and Discussion (15 min)</i></p>	<p><b>Industry Panel (The Meat Value Chain)</b>            Moderators: <b>Collette Kaster, M.S.</b>            American Meat Science Association, AMSA  <b>Dr. Marco Antonio Trindade</b> – São Paulo University, Brazil  <b>Dr. Óscar López-Campos</b> – AAFC, Canada</p> <p><b>16:00 – 16:20 Industry Needs in the Meat Primary Processing</b> – <b>Emilia Raucci</b> – JBS, Quality Assurance Director  <b>16:20 – 16:40 Industry Needs in the Meat Secondary Processing/Ingredients</b> – <b>Lucas Costa</b> – BRC Ingredients  <b>16:40 – 17:00 Industry Perspective in Process Automation</b> – <b>Johan Meulendijks</b> – Marel</p>
17:15 – 17:30	<p><b>Final remarks / Take home messages</b>  <b>Adjourn</b></p>	<p><b>Final remarks</b>  <b>Collette Kaster M.S.</b>            American Meat Science Association, AMSA</p>