

1st International Summer School

Ageing and Packaging of Meat

We are pleased to announce the 1st International Summer School on Meat Research to be held from 18 to 21 October 2011 at the International Competence Center on Meat Quality at the Max Rubner-Institut in Kulmbach, Germany.

Beyond all doubt, the market share of case-ready fresh meat cuts – portioned, untreated, packaged – from beef, pork and poultry has been increasing for years.

This type of product marketing requires special consideration of product and process hygiene, as well as knowledge about ageing procedures in different types of meat and different packaging concepts.

Bearing in mind animal species and composition of meat cuts as well as product contamination and sustainability, the technical parameters of packaging materials and inert gases, and the application of protective bacterial cultures, antimicrobial substances and preservation technologies are of major importance with regard to product safety and consumer protection.

Everyone dealing with meat quality and safety and with packaging of fresh meat – regardless of whether for research purposes or industry-based – is invited to apply for a place at this Summer School to practice international networking and to learn about the latest developments in “Ageing and Packaging of Meat”.

We look forward to meeting you in Kulmbach!

Venue

Max Rubner-Institut
Kulmbach, E.-C.-Baumann-Straße 20

Registration fee

4-day ticket	€ 485.00
1-day ticket	€ 150.00
Students (4-day ticket)	€ 150.00

Payment

Please do not remit the registration fee until you receive confirmation of participation and an invoice.

The number of participants is limited to 35 attendees. Applications will be considered in the order in which they arrive.

Closing date for registrations

September 23, 2011

In the event of cancellation until 30 September 2011, the registration fee will be refunded. After this date no refund is possible.



Federal Ministry
of Food, Agriculture and
Consumer Protection

MRI
Max Rubner-Institut



Attendees' Presentations

Please note that attendees are invited to take this opportunity to give short presentations based on their own experience and results of investigations.

These contributions are to add value to the main presentations scheduled. The speeches should not exceed 5 min., and where MS Power Point is used, presentations must not contain animations and need to be compatible with Microsoft Office 2003.

Reception

Phone: +49 (0)9221 803-342

Tuesday till Friday, October 18-21, 2011, 8:00 am

Messages for attendees can be left via phone.

Accommodation

Tourist-Information

Sutte 2, 95326 Kulmbach, Germany

Phone: +49 (0)9221 9588-0

Fax: +49 (0)9221 9588-44

Email: touristinfo@stadt-kulmbach.de

A link to hotels in Kulmbach: www.kulmbach.de – Link “Tourismus“

Social Programme

Welcome Reception - October 18, 2011, 6:30 pm

Venue: Max Rubner-Institut, location Kulmbach

Get-together - October 19, 2011, 7:00 pm

Venue: Franconian Tavern

Conference language

All contributions will be in English.

Max Rubner-Institut

Federal Research Institute of Nutrition and Food

International Competence Center on Meat Quality

Address E.-C.-Baumann-Straße 20, 95326 Kulmbach

Phone +49 (0)9221 803 312

Fax +49 (0)9221 803 244

E-mail ralf.lautenschlaeger@mri.bund.de

Internet www.mri.bund.de

Programme

1st International Summer School Ageing and Packaging of Meat

October 18-21, 2011

International Competence Center on Meat Quality,
Kulmbach, Germany

Max Rubner-Institut

Federal Research Institute of Nutrition and Food

Registration form

1st International Summer School October 18-21, 2011

Return either by Fax or Mail

Fax +49 (0) 9221 803 244

Max Rubner-Institut

International Competence Center on Meat Quality

E.-C.-Baumann-Straße 20

95326 Kulmbach

Germany

Programme

Tuesday, October 18, 2011

10:00-10:30 am	Welcome Address Prof. Dr. Gerhard Rechkemmer, President Max Rubner-Institut
	Presentation of the Max Rubner-Institut (MRI)
Session	Ageing of Meat
10:30-11:00 am	Post mortem biochemical processes in meat Fredri Schwägele, MRI Kulmbach
11:00-11:30 am	Most common meat tenderising treatments Matthias Moje, MRI Kulmbach
11:30-12:00 am	Conditioning versus fast chilling of sheep carcasses Klaus Troeger, MRI, Kulmbach
12:00- 1:00 pm	Demonstration of shock wave treatment, cold shortening etc.
1:00- 2:00 pm	Lunch
2:00- 2:30 pm	Latest trends in beef maturation – dry aged versus wet aged beef Ralf Lautenschläger, MRI Kulmbach
2:30- 3:00 pm	Beef maturation using starter cultures Lothar Kröckel, MRI Kulmbach
3:00- 3:30 pm	An alternative packaging system using hot-boned meat Siegfried Münch, MRI Kulmbach
3:30- 4:30 pm	Demonstration of aged meat subject to different treatments
4:30- 5:00 pm	Coffee break
5:00- 5:40 pm	Beef maturing under vacuum – microbiological and hygienic risks Manfred Gareis, MRI Kulmbach
6:30 pm	Welcome Reception

Wednesday, October 19, 2011

Session	Pre-packaging of Case-ready Meat
8:30- 9:15 am	Meat packaging and shelf life – Russian experience Stanislav Gorbатов, VNIIMP Moscow, Russia
9:15-10:00 am	Skin packaging – a suitable alternative compared to MAP Pascal Métais, Sealed Air - Cryovac Food Solutions, France
10:00-10:30 am	Coffee Break
10:30-11:15 am	MAP – Safe meat in spite of extended shelf life Josef Trilling, B.&C. Tönnies Fleischwerk GmbH & Co. KG
11:15-12:00 am	MAP and HiOx with fresh red meat – effects on quality from a scientific viewpoint Surendranath Suman, University of Kentucky, USA
12:00- 1:30 pm	Demonstration of different types of packages
1:30- 2:00 pm	Lunch
2:00- 6:00 pm	Visit to a meat packing plant
7:00 pm	Get-together in a typical Franconian tavern

Thursday, October 20, 2011

9:00- 9:45 am	Advantages of short distance supply Johann Hösl and Kerstin Kunz, real SB-Warenhaus GmbH
10:00-12:30 am	Visit to a meat packaging operation in a retail store
12:30- 1:30 pm	Lunch

Thursday, October 20, 2011

Session	Packaging Material
1:30- 2:15 pm	Hygienic and technological requirements in terms of protective gases Danielle Traa, Linde AG - Linde Gases Division, The Netherlands
2:15- 3:00 pm	Packaging material and sustainability regarding pre-packaging of meat Johann Gihl, Südpack Verpackungen GmbH & Co. KG
3:00- 3:30 pm	Coffee break
3:30- 4:15 pm	Active packages-developments and application in meat packaging Sven Sänglerlaub, Fraunhofer IVV Munich
4:30- 6:30 pm	Demonstration of MAP using different gases and gas mixtures, and active packaging materials

Friday, October 21, 2011

8:00- 8:45 am	Packaging material and MAP suitable for application of new technologies (HPP) Tobias Richter, Multivac Sepp Haggenmüller GmbH & Co. KG
9:00-12:00 am	MRI meat pilot plant – Demonstrations of practical importance <i>High hydrostatic pressure application to fresh meat – sensory effects (rancidity, colour loss, changes in texture, coagulation)</i> <i>Appearance of meat pressurised under oxygen atmosphere</i>

Registration form

1st International Summer School October 18-21, 2011

Title	First Name
Organization	Street
Postcode/ZIP	E-Mail
Phone private	Phone official
Registration for <input type="checkbox"/> all 4 days	<input type="checkbox"/> Tue, October 18 <input type="checkbox"/> Wed, October 19 <input type="checkbox"/> Thu, October 20 <input type="checkbox"/> Fri, October 21 <input type="checkbox"/> as a Student
Date	Stamp, Signature

Please complete - one participant per form **Closing date for registrations** September 23, 2011. - In the event of cancellation until 30 September 2011, the registration fee will be refunded. After this date no refund is possible. **Payment** Please do not remit the registration fee until you receive confirmation of participation and an invoice. The number of participants is limited to 35 attendees. Applications will be considered in the order in which they arrive. **Registration fee** 4 days: € 485, 1 day: € 150, Students (4 days): € 150