

d) Advertising activities

International 56th Meat Industry Conference offers the opportunity of advertising activities (exhibition area, presentation, promotion, advertising within the Conference Program schedule as well as in special issue of "Meat Technology" journal which will be distributed to all Conference participants, etc.). More detailed information concerning conditions on these Conference activities can be obtained from the President of the Organizing Committee.

Deadlines:

Submission of abstracts: March 14, 2011.

Full manuscript submission:

- invited lectures – **April 1, 2011.**

- poster session – **May 3, 2011.**

* invited lectures should be prepared in English

**papers presented on poster sessions should be published as abstract in "Book of Abstracts"

Detailed instruction for preparing abstracts and papers for journal "Meat Technology" can be seen on www.inmesbgd.com

Registration for advertising activities: 4th May 2009

Address of Conference organizer:

***Institute of Meat Hygiene and Technology
- International 56th Conference -
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P.O. Box: 33-49***

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Contact persons:

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***Institute of Meat Hygiene and
Technology - Belgrade***

organizes

***INTERNATIONAL 56th MEAT INDUSTRY
CONFERENCE***

***– MEAT AND MEAT PRODUCTS –
SAFETY, CULTURE, DEVELOPMENT,
QUALITY OF LIFE***

***FIRST ANNOUNCEMENT AND
CALL FOR PAPERS***

12-15th June 2011.
Tara, Hotel "Omorika"

INVITATION

It is our pleasure to invite you to attend International 56th Meat Industry Conference to be held in Tara, Serbia, 12-15th June 2011.

Tara is one of the most beautiful mountains in Serbia. It is situated 200 km southwest from Belgrade. Due to its picturesque scenery and its natural rarities Tara was proclaimed a national park in 1981. Cultural and historical heritage includes medieval monastery Raca from 13th century, ancient town Solotnik and nearby ethno village Mecavnik and famous narrow gauge railway Sargan Eight.

We hope you will enjoy your stay with us and will acquire a useful experience.

TOPICS FOR PAPERS SUBMISSION

1. New achievements in selection and breeding and effect on meat quality and safety;
2. Quality and safety of feed;
3. Genetically modified feed - meat safety and quality;
4. Animal tagging and identification;
5. Animal health – meat quality and safety;
6. Organic breeding and meat production;
7. Influence of transportation on meat quality and safety;
8. Animal welfare requirements during breeding, transport and slaughtering;
9. Resting, feeding, watering of animals prior to slaughtering;
10. Significance of the processes of stunning and bleeding for meat safety and quality;
11. Primary processing, chilling, freezing and storage of meat and new requirements for the meat safety and quality;
15. Requirements for the abattoirs, chilling, freezing and meat storage facilities;
16. Quality assessment of animal carcasses;
17. Assessment of meat freshness;
18. Microbiology and food safety;
19. Cleaning, washing and disinfection systems;
20. Monitoring of certain substances and their residues in animals and primary products of animal origin;
21. BSE control systems for the slaughtered animals;
22. HACCP systems of slaughtering lines and meat processing, good manufacturing practice (GMP) in breeding, transportation and animal treatment;
23. Industrial cutting of carcasses and half carcasses, macro and micro meat trimming;
24. Quality and safety of meat intended for various meat products;
25. Meat cutting using high pressurized water jet;
26. Functional meat products;
27. Implementation of robotics for slaughtering and carcasses cutting;
28. Significance of salting and brining of meat on quality and safety of meat products;
29. Additives, ingredients, spices in meat processing;
30. Heat treatment, drying and fermentation in meat processing;
31. New methods of meat preservation;
32. Packaging materials, casings, protective gases and vacuum in packaging of meat and meat products;
33. Microbiological, chemical, physicochemical and sensory control of raw material and meat products;
34. Method for determination of meat species, proteins and fat;
35. Identification and traceability of meat products;
36. Conditions for transport, storage, distribution and retail stores for meat and meat products;
37. Responsibility of producers and inspection service during meat production, processing and distribution;
38. Rights and responsibilities of the consumers within the integrated food safety system;



Conference activities:

Main activities within the Conference will be plenary lectures, round table, poster sessions and discussions

Three topics will be discussed during the Conference:

- Safety of meat and meat products,
 - Quality of meat and meat products,
 - New technologies in meat production and processing.
- Official languages at the Conference are English and Serbian. Simultaneous translation will be provided.

a) Plenary sessions, round table and oral presentation

Invited lectures (plenary and editorial) will be published in a special issue of the journal "Meat Technology", dedicated to the conference.

Plenary and introductory lectures will be presented on plenary sessions. Maximal duration is up to 30 min, while round table presentations are limited up to 20 min.

Concerning poster session, Program Committee will choose up to 6 papers from each topic which should be presented up to 3 min.

b) Call for papers

Submitted and accepted papers will be presented on poster sessions. All abstracts will be published in Book of Abstracts and will be distributed to participants during registration. Selected contributions from poster session will be published in regular issues of "Meat Technology" journal.

c) Guidelines for submitting papers

Accepted manuscripts should be prepared according to instructions laid down in "Meat Technology" journal and sent to the Program Committee in order to be included in

12. New approach to post-mortem inspection of carcasses and viscera;
13. Treatment of slaughter by-products and specified risk material (tissues);
14. Record keeping, documentation and identification of carcasses, organs and slaughter by-products;

39. Environmental protection within the margins of integrated production of safe and quality food;
40. New achievements and perspectives of *in vitro* meat production.

Conference Program.