

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 session should be published in Book of Abstracts in Serbian and English languages.

All information about congress is available on:

www.inmesbgd.com

www.mesim.rs

Registration for advertising activities: **4th May 2009**

Address of Conference organizer:

**Institute of Meat Hygiene and Technology
- International 56th Conference -
11000 Belgrade, Serbia**

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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***

*SECOND 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 molecular biotechnology, application of biotechnology and zootechnological measures during the breeding of animals and their impact on the performance, quality and safety of meat and meat products.
2. Preventive measures of animal health care and their impact on safety and quality of meat.
3. Programs in production of, organic food.
4. Animal welfare in farming, on the transport and at slaughter.
5. Criteria for safety of meat and hygiene process (microorganisms, toxins, metabolites and reference test methods)- their role and importance in the evaluation of safety and quality of meat and meat products.
6. Application of modern methods in the chemical, physicochemical and sensory control of raw material and meat products.
7. Food safety - food safety standards and management systems.
8. Monitor certain substances and their residues in animals and primary animal products.
9. Traceability of livestock products and animal by-products.

10. The application of advanced technologies in the grading of carcasses of slaughtered animals and their labeling.
11. Process technology on the slaughtering and meat cutting.
12. General principles of prerequisites programs in production, processing and trade of meat and meat products.
13. Establishment of an integrated system of waste management of slaughterhouses and environmental protection-status, prospects and compliance with EU regulations.
14. New methods of primary processing and preservation of meat.
15. Functional food-meat products.
16. Additives, ingredients, spices in meat processing.
17. Packaging materials, casings, protective gases and vacuum in packaging of meat and meat products.
18. Rights and responsibilities of the consumers within the integrated food safety system.
19. Traditional meat products.
20. **Products with geographical indications**



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 Conference Program.