

Workshop

Sustainable Meat Markets, Cross-border Trade and Eating Quality

10-11 August 2017

Teagasc Food Research Centre

Dublin, Ireland



THE PROGRAMME			
THURSDAY, 10 AUGUST 2017			
9:00 - 10:00	Registration		
10:00 - 10:15	Opening of the Workshop – <i>Declan Troy Assistant Director of Research, Teagasc (Irish Agriculture and Food Development Authority)</i>		
10:15 - 11:00	Joint Session 1: Introduction <i>Chair: Declan Troy</i> United Nations Economic Commission for Europe, its role in developing standards for international meat trade and the United Nations Sustainable Development Goals (SDGs) <i>Liliana Annovazzi-Jakab, Head, Agricultural Standards Unit, United Nations Economic Commission for Europe (UNECE) and</i> <i>Ian King, Chairman, UNECE Specialized Section on Meat</i> Eating Quality and UNECE – Update <i>Jerzy Wierzbicki, Chair of the UNECE Specialized Section’s Scientific Reference Group on Eating Quality</i>		
11:00 - 11:30	Coffee break		
11:30 - 12:15	<table border="0" style="width: 100%;"> <tr> <td style="width: 50%; vertical-align: top;"> <p>Split session Eating Quality - International collaboration on sensory evaluation and industry systems supporting carcass grading for consumer satisfaction of cooked beef and lamb <i>Chair: Isabelle Legrand (2 x 20 minutes)</i></p> <p>Lessons learnt from the Irish beef genetics central data collection and use system <i>Andrew Cromie, Irish Cattle Breeding Federation</i></p> <p>Introducing the Global Eating Quality DataBANK <i>Rod Polkinghorne</i></p> </td> <td style="width: 50%; vertical-align: top;"> <p>Split session Meat markets and trade standards – international training on structuring meat markets, standardization and trade Group Work and Discussion Session:</p> <p>Case reports by participants from Central Asia and other countries Review of findings – priority lists Discussions group Resource persons</p> <p>UNECE’s standards for meat and how to implement them <i>Liliana Annovazzi-Jakab (UNECE), Anna Janasik, Agricultural and Food Quality Inspection of Poland, and Ian King</i></p> </td> </tr> </table>	<p>Split session Eating Quality - International collaboration on sensory evaluation and industry systems supporting carcass grading for consumer satisfaction of cooked beef and lamb <i>Chair: Isabelle Legrand (2 x 20 minutes)</i></p> <p>Lessons learnt from the Irish beef genetics central data collection and use system <i>Andrew Cromie, Irish Cattle Breeding Federation</i></p> <p>Introducing the Global Eating Quality DataBANK <i>Rod Polkinghorne</i></p>	<p>Split session Meat markets and trade standards – international training on structuring meat markets, standardization and trade Group Work and Discussion Session:</p> <p>Case reports by participants from Central Asia and other countries Review of findings – priority lists Discussions group Resource persons</p> <p>UNECE’s standards for meat and how to implement them <i>Liliana Annovazzi-Jakab (UNECE), Anna Janasik, Agricultural and Food Quality Inspection of Poland, and Ian King</i></p>
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12:15 - 13.45	Lunch		
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14.45 - 15:15	Coffee break		

15:15 - 16:15	<p><u>Split Session Eating Quality</u> <i>Chair: Jean-François Hocquette (2 x 20 minutes)</i> Transforming the beef meat language to focus on the consumer Michael Crowley (MLA) Benefits to industry of the UNECE Bovine Language <i>Ian King (AUSMEAT, Australia)</i></p>	<p><u>Split session Meat markets and trade standards</u> Certification – public and private schemes and standards <i>Craig Morris (USDA, USA)</i></p>
16:15 - 16:30	Joint session 4: Wrap up and reporting Day 1	



UNECE



Friday, 11 AUGUST 2017		
9:00 - 11:00	<p>Split Session Eating Quality: Collaboration around the MSA sensory testing protocol. <i>Chair: Craig Morris (USDA)</i> (5 x 24 minutes)</p> <p>Are consumers willing to pay for eating quality <i>Garth Tarr, (Sydney Uni, Australia)</i></p> <p>Sensory quality of dry aged beef <i>Robyn Warner (Melbourne Uni, Australia)</i></p> <p>Potential for a collaborative Eating Quality Prediction Model for beef grading <i>Rod Polkinghorne (Polkinghorne Australia)</i></p> <p>Lamb grading to predict eating quality <i>Dave Pethick (Murdoch Uni, Australia)</i></p> <p>Beef and Lamb grading for satisfying the consumer – New Zealand experience <i>Andrea Garmyn (Texas Tech. Uni, USA)</i></p>	<p><u>Split session Meat markets and trade standards</u> Practical training (meat cuts, processed meats, sales)</p>
11:00 - 11:30	Coffee break	
11:30 - 12:15	<p>Split Session Eating Quality <i>Chair: Jerzy Wierzbicki: (2 x 20 minutes)</i></p> <p>The value of a national data base for evaluating eating quality and compliance. <i>Peter McGilchrist (UNE)</i></p> <p>Packaging effects on EQ <i>John Thompson (UNE)</i></p>	<p><u>Split session Meat markets and trade standards</u> Review of the practical training - discussion session <i>Facilitator: Liliana Annovazzi-Jakab, UNECE and Resource persons</i></p>
12:15 - 13.45	Lunch	
13.45 - 15:15	<p>Joint Session 2 Grading and meat quality <i>Chair: Allan Bloxsom 3 x 30 minutes</i></p> <p>Carcase grading – accurate determination of yield and its value to industry <i>Graham Gardner (Murdoch Uni, Australia)</i></p> <p>A European eating quality model - French brand underpinned with EQ grading <i>Jean-François Hocquette (INRA)</i></p> <p>The vision of value based marketing for yield and consumer satisfaction <i>Tom McGuire (Teys-Cargill)</i></p>	
15:15 - 15:45	Coffee break	

15:45 - 16:55

Joint Session 3 Training and wrap up

Chair: David Pethick 2 x 20 minutes

The importance of training:

Education and continuous training

Sarah Strachan (Meat & Livestock Australia)

Training the young meat scientist.

Prof Mark Miller (Texas Tech Uni, USA)

Conclusions and Wrap up

Chair: Chair: Ian King

Wrap up - The way forward and recommendations – Links with the United Nations Sustainable Development Goals (35 minutes)

Ian King (AUSMEAT, Australia)

Liliana Annovazzi-Jakab (United Nations Economic Commission for Europe (UNECE))

Jerzy Wierzbicki, Chair of the UNECE Specialized Section's Scientific Reference Group on Eating Quality

Declan Troy (Teagasc)

Getting Started

Registration

Please register for this meeting by e-mail to Mr. Stephen Hatem at stephen.hatem@unece.org indicating your name, address, institution/organization/company by 1 August 2017.

Visa

If you require an entry visa for the Ireland, please contact Mr. Stephen Hatem at stephen.hatem@unece.org as soon as possible.

Logistics

The workshop will take at the

Teagasc Food Research Centre Ashtown, Dublin 15 Ireland

The Centre avails of an on-site canteen and parking facilities and is located 15 minutes from Dublin City Centre and about 20 minutes from Dublin Airport.

Participants are responsible for their accommodation arrangements as well as transportation between their hotel and the meeting venue.

There are several nearby hotels which include:

<http://www.castleknockhotel.com/>

<http://www.cpireland.crowneplaza.com/dublin-blanchardstown/>

<http://the12thlock.ie/>

<https://www.travelodge.ie/hotels/228/Dublin-Phoenix-Park-hotel/>

More hotels can be found closer to Dublin.

Please contact us

Liliana Annovazzi-Jakab

United Nations Economic Commission for Europe (UNECE)
Palais des Nations, CH-1211, Geneva 10, Switzerland

E-mail: liliana.annovazzi-jakab@unece.org

www.unece.org/trade/agr/welcome.html