

XIXth European Symposium on the Quality of Eggs and Egg products and XXVth European Symposium on the Quality of Poultry Meat, 7-9 September, Krakow, Poland

Programme			
7th of September			
07:30-9:00	Registration		
9:00-9:30	Opening ceremony (Pawel Konieczka, Michele Tixier-Boichard, Estella Prukner-Radovic, Cristina Alamprese, Massimiliano Petracci, Krzysztof Kozłowski)		
	Plenary morning session - Chairs: Estella Prukner-Radovic, European Federation WPSA and Michele Tixier-Boichard, INRAE, France		
9:30-10:00	Recent advances in poultry sector in Poland. Mariusz Szymylik, KIPDIP, Poland		
10:00-10:30	Toward the modulation of the gut microbiome for improvement of poultry meat and eggs Young Min Kwon, University of Arkansas, USA		
10:30-11:00	Microbiological safety of poultry meat and eggs: a never-ending story? Koen De Reu, ILVO, Belgium		
11:00-11:30	Coffee Break & Poster View		
	<table border="1"> <tr> <td> Parallel session I (Eggs session) Room 1: Factors shaping egg quality and production Chair: Darina Chodová, University of Life Sciences Prague, Czech Republic Review on Eggshell translucency: description, causes and consequences for the egg production - Mireille Huard, Belgium Phytogetic Feed Additives improve egg quality parameters in laying hens: a meta-analysis - Caroline Donaldson, Austria Effect of including alternative plant-based protein sources and hermetia illucens in laying hen diets on the sensory characteristics of eggs - Ana Montalbán, Spain The effect of addition of lysosofite and rapeseed oil in hens diet on physicochemical and functional properties of table eggs - Nives Marusic Radovic, Croatia The impact of the eggshell defects on the table eggs quality - Karolina Wengerska, Poland Amino acid-complexed minerals supplementation improves laying hen performance, egg quality, intestine morphology and bone health - Cibele Torres, Spain </td> <td> Parallel session II (Meat session) Room 2: Food safety of meat and meat products Chair: Koen De Reu, ILVO, Belgium Phages against bacterial pathogens in meat production - Marta Kuźmińska-Bajor, Poland Comparison of two Strategies to Prevent Harmful Effects of Ochratoxin on Broiler Chicken Performance and Meat Quality - Márta Erdélyi, Hungary Effect of a triple strain Bacillus-based probiotic on the reduction of flock variability, slaughter condemnations and curative antibiotic treatment in broilers - Antoine Meuter, Denmark Testing practice of Listeria monocytogenes within the framework of Regulation (EC) 2073/2005 in food processing plants producing Ready to Eat Products - Patrick Hearse, Poland Impact of empirical mobility patterns and contact networks on spread of infectious diseases in poultry - Andrzej Jarynowski, Poland Effect of a triple strain Bacillus-based probiotic on prevention of myopathies and bruises in relation with stress reduction in broiler chickens - Antoine Meuter, Denmark </td> </tr> </table>	Parallel session I (Eggs session) Room 1: Factors shaping egg quality and production Chair: Darina Chodová, University of Life Sciences Prague, Czech Republic Review on Eggshell translucency: description, causes and consequences for the egg production - Mireille Huard, Belgium Phytogetic Feed Additives improve egg quality parameters in laying hens: a meta-analysis - Caroline Donaldson, Austria Effect of including alternative plant-based protein sources and hermetia illucens in laying hen diets on the sensory characteristics of eggs - Ana Montalbán, Spain The effect of addition of lysosofite and rapeseed oil in hens diet on physicochemical and functional properties of table eggs - Nives Marusic Radovic, Croatia The impact of the eggshell defects on the table eggs quality - Karolina Wengerska, Poland Amino acid-complexed minerals supplementation improves laying hen performance, egg quality, intestine morphology and bone health - Cibele Torres, Spain	Parallel session II (Meat session) Room 2: Food safety of meat and meat products Chair: Koen De Reu, ILVO, Belgium Phages against bacterial pathogens in meat production - Marta Kuźmińska-Bajor, Poland Comparison of two Strategies to Prevent Harmful Effects of Ochratoxin on Broiler Chicken Performance and Meat Quality - Márta Erdélyi, Hungary Effect of a triple strain Bacillus-based probiotic on the reduction of flock variability, slaughter condemnations and curative antibiotic treatment in broilers - Antoine Meuter, Denmark Testing practice of Listeria monocytogenes within the framework of Regulation (EC) 2073/2005 in food processing plants producing Ready to Eat Products - Patrick Hearse, Poland Impact of empirical mobility patterns and contact networks on spread of infectious diseases in poultry - Andrzej Jarynowski, Poland Effect of a triple strain Bacillus-based probiotic on prevention of myopathies and bruises in relation with stress reduction in broiler chickens - Antoine Meuter, Denmark
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13:30-14:30	Plenary afternoon session - Chair: Cristina Alamprese, University of Milan, Italy		
14:30-15:00	Innovation in mixed egg-plant foods for environmental and health benefits. Valerie Lechevallier, INRAE, France		
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17:00-18:00	Meeting: WGS		
18:30-24:00	Gala Dinner in Wieliczka Salt Mine (Pick up time: 18:30 from Symposia Venue - Park Inn by Radisson, Monte Cassino 2, 30-337 Kraków)		
8th of September			
	Plenary morning session - Chairs: Roel Mulder, Spelderholt Poultry Consulting, The Netherlands and Michael Grashorn, German Branch of WPSA, Germany		
09:00-10:00	50 Years of Poultry Meat Symposia. Michael Grashorn and Roel Mulder		
10:00-10:30	Challenges in bridging poultry science and practice. Damian Józefiak, The Poznań University of Life Sciences/Plast Sp. z o.o., Poland		
10:30-11:00	Integrated poultry production system. Małgorzata Gotz Cedrob S.A.		
11:00-11:30	Coffee Break & Poster View		
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14:30-15:00	Biosecurity in production system. Ilias Chantziaras, University of Ghent, Belgium		
15:00-15:30	Nutrition of laying hens and egg quality: The Brazilian experience. Jose Henrique Stringhini, UFG, Brasil		
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09:00-9:30	Poultry production vs. climate changes and consumer demands. Bas Timmers, Kipster, The Netherlands		
9:30-10:00	Breeding and management of White Kohuda geese®. Katarzyna Połtowicz, IZ Krakow, Poland		
10:00-10:30	Antibiotic-free production system. Damian Konkol, Wrocław University of Environmental and Life Sciences, Poland		
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11:30-13:30	Lunch		
	Plenary afternoon session - Chair: Pawel Konieczka, University of Warmia and Mazury in Olsztyn, Poland		
13:30-14:00	Consumer Demand for Alternative Poultry and Eggs Production Systems: What do we Know? Daniele Asioi, University of Reading, UK		
14:00-14:30	Announcement winners of young researchers award		
14:30-15:00	Closing ceremony		