

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	Openning ceremony	
9.30-10.00	Recent advances in poultry sector in Poland. Mariusz Szymyślik, KIPDiP, Poland	
10.00-10.30	Association beetween microbiome and meat and egg products. Young Min Kwon, University of Arkansas, USA	
10.30-11.00	Microbiological safety of poultry meat and eggs: a neverending story? Koen De Reu, ILVO, Belgium	
11.00-11.30	Coffee Break & Poster View	
11.30-13.30	Parallel session I (Eggs session) Room 1 Processing conditions shaping egg production quality	Parallel session II (Meat session) Room 2 Food safety of meat and meat products
13.30-14.30	Lunch	
14.30-15.00	Innovation in mixed animal/plant foods for environmental and health benefits. Valerie Lechevalier, INRAE, France	
15.00-17.00	Parallel session III (Eggs session) Room 1 Breeding and management Keynote lecture: Fighting food frauds in the egg sector. Saskia van Ruth, Wageningen University, The Netherlands	Parallel session IV (Meat session) Room 2 Cutting-edge technologies in meat production Keynote lecture: Carcass quality defects during processing. Wim Tondeu, Tondeur VTCA, The Netherlands
17.00-18.00	First room: Meeting: WG4	Second room: Meeting: WGS
20.00-24.00	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

09.00-10.00	Celebration of the 25th Anniversary European Symposium on the Quality of Poultry Meat. Michael Grashorn and Roel Mulder	
10.00-10.30	Challenges in bridging poultry science and practice. Damian Józefiak, The Poznań University of Life Sciences/Piast Sp. z o.o., Poland	
10.30-11.00	Integrated poultry production system (Cedrob S.A.)	
11.00-11.30	Coffee Break & Poster View	
11.30-13.30	Parallel session V (Eggs session) Room 1 Cutting-edge technologies in egg production Keynote lecture: Methodology in ovosexing. Matthias Corion, KU Leuven, Belgium	Parallel session VI (Meat session) Room 2 Application of biotechnology in meat production Keynote lecture: Innovative biotechnologies for improving poultry meat quality. Lorenzo Siroli, University of Bologna, Italy
13.30-14.30	Lunch	
14.30-15.00	Biosecurity in production system. Ilias Chantziaras, University of Ghent, Belgium	
15.30-16.00	Nutrition and product quality. Jose Henrique Stringhini, UFG, Brasil	
16.00-18.00	Parallel session VII (Eggs session) Room 1 Biotechnology in the egg sector Keynote lecture: Biotechnological applications of egg shell. Joanna Kobus-Cisowksa, The Poznań University of Life Sciences, Poland	Parallel session VIII (Meat session) Room 2 Genetics and genomic Keynote lecture: New insight on genetic and production factors affecting spaghetti meat abnormality in broilers. Avigord Cahaner, The Hebrew University of Jerusalem, Israel

9th of September

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 Kotuda geese®. Katarzyna Połtowicz, IZ Krakow, Poland	
10.00-10.30	Antibiotic-free production system. Damian Konkol, Wroclaw University of Environmental and Life Sciences, Poland	
10.30-11.30	Coffee Break & Poster View	
11.30-13.30	Parallel session IX (Eggs session) Room 1 Quality of eggs and egg products Keynote lecture: Nutrition of senior laying hens for extending the laying cycle. Evelyne Delezie, ILVO, Belgium	Parallel session X (Meat session) Room 2 Alternative rearing systems and the quality of poultry meat Keynote lecture: Poultry meat quality as affected by alternative farming systems. Alice Cartoni Mancinelli, University of Perugia, Italy
13.30-14.30	Economic aspects and distribution chanel of alternative production system. Daniele Asioli, University of Reading, UK	
14.30-15.00	Announcement winners of young researchers award	
15.00-15.30	Closing ceremony	