

EU Seminar
August 21st - 2009, Copenhagen, Denmark

Time	Event	Presenter	Organisation
08:30 - 09:00	Registration, Coffee / Tea	-----	-----
09:00 - 09:10	Welcome & Introduction	Prof. Anders H Karlsson	University of Copenhagen, DK
09:10 - 09:30	1. Consumer/Market analysis	Prof. Klaus Grunert	University of Aarhus, DK
09:30 - 09:45	1a. To eat or not to eat pork, how frequently and how varied?	Prof. Wim Verbeke	University of Gent. BE
09:45 - 10:00	1b. New products in the pork sector: Creativity and scientific input	Prof. George Chryssochoidis	Agricultural University of Athens, GR
10:00 - 10:30	2. Diversity, Flexibility & Sustainability of Farm-level Production Systems	Prof. Michel Bonneau	INRA (French National Institute for Agricultural Research) / University of Rennes, FR
10:30 - 10:50	Coffee Break	-----	-----
10:50 - 11:10	3. Product Development - Quality, Nutrition and Convenience	Prof. Jacint Arnau	IRTA (Institute for Food and Agricultural Research and Technology), ES
11:10 - 11:25	4. Meat improves the absorption of non-heme iron - characterisation of this "meat factor"	Dr. Gunilla Lindahl, Dr. Anne Dorthe Sørensen	University of Copenhagen, DK
11:25 - 11:40	5. The effect of low pH in pork	Prof. Eero Puolanne	Helsinki University, FI
11:40 - 12:00	6. New Biology as a Tool for Control of Pork Quality	Prof. Niels Oksbjerg	University of Aarhus, DK
12:00 - 12:15	6a. Stress and meat quality	Dr. Jette Faveil Young	University of Aarhus, DK
12:15 - 12:30	6b. Protein markers of meat quality	Dr. Marinus te Pas	Wageningen University and Research Centre, NL
12:30 - 12:50	7. Synthesis of Existing Knowledge on Pork Quality, Safety and Welfare	Mr. Jesper Blom	Danish Meat Research Institute, DK
12:50 - 13:00	Closing remarks	Prof. Anders H Karlsson	-----
13:00	Light lunch	-----	-----

Pork Quality for the Consumer