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## **THE 58<sup>TH</sup> ICOMST (INTERNATIONAL CONGRESS OF MEAT SCIENCE AND TECHNOLOGY), MONTREAL, CANADA 2012**

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My colleague and good friend Prof. Tomasz Lesiów, the respected Editor of *Engineering Sciences and Technologies*, asked me to write a short news article reflecting on my recent experience from attending the 2012 ICoMST. I realize this is a task I should have fulfilled a long time ago. But here it is, my recollection, to share with my Polish meat science researchers.

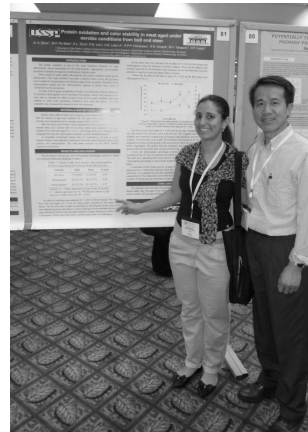
The 58<sup>th</sup> ICoMST (International Congress of Meat Science and Technology) was held in Montreal, Canada on August 13–17, 2012. More than 400 meat scientists from around the world, representing almost 50 countries, attended the conference. The Scientific program included 28 invited speakers, 24 selected short oral presentations, and approximately 300 posters. They were divided into 9 technical sessions each led by keynote speakers and then a cluster of posters along the same topic.

Living up to its theme, *The Healthy World of Meat*, the conference featured many outstanding papers delivered by some of the best meat researchers from around the world on meat consumption and human nutrition. A broad range of topics were presented, including production strategies to enhance the quality and nutrition of meat, meat safety, sustainability of meat production, fresh meat quality and biochemistry, traditional and emerging value-added meat processing technologies, outlook of the world meat production, and others.

Seventeen excellent and representative keynote papers, which very well summarize the conference theme, have been published as a special volume of the journal *Meat Science* (vol. 92, issue 3, see below). I encourage you to read these very informative papers. As a final note, a group of some 30 very dedicated and able scientists from academia, industry, and government had devoted almost a year of their time preparing and organizing the conference and developing the specific scientific programs. I was honored to be a member of the Scientific Committee to help develop the specific technical sessions, identify the proper speakers, and serve as a reviewer for the symposium proceeding papers and the *Meat Science* special issue articles. I am enclosing a few pictures taken from the ICoMST to share.

The congress proceeding has been published online and is accessible free at: <http://www.icomst2012.ca/proceedings/ICoMST2012.html>. Titles of the 17 articles published in the special issue of *Meat Science*, vol. 92, issue 3, are:

1. Red meat in global nutrition.
2. Nutrient-rich meat proteins in offsetting age-related muscle loss.
3. Beef production in balance: Considerations for life cycle analyses.
4. Precision pork production: Predicting the impact of nutritional strategies on carcass quality.
5. China's meat industry revolution: Challenges and opportunities for the future.
6. Opportunities for predicting and manipulating beef quality.
7. The labile lipid fraction of meat: From perceived disease and waste to health and opportunity.
8. Strategies to promote farm animal welfare in Latin America and their effects on carcass and meat quality traits.
9. Road transport of cattle, swine and poultry in North America and its impact on animal welfare, carcass and meat quality: A review.



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10. Animal welfare assessment at slaughter in Europe: Moving from inputs to outputs.
  11. Advances in apoptotic mediated proteolysis in meat tenderization.
  12. Performance standards and meat safety — Developments and direction.
  13. Beyond celery and starter culture: Advances in natural/organic curing processes in the United States.
  14. Sodium nitrite: The “cure” for nitric oxide insufficiency.
  15. Quality considerations with high pressure processing of fresh and value added meat products.
  16. Innovations in value-addition of edible meat by-products.
  17. Cultured meat from stem cells: Challenges and prospects.