

A001

COLOR STABILITY AND α -TOCOPHEROL CONTENT IN BEEF M.LONGISSIMUS DORSI AFTER DIFFERENT PACKAGING METHODS

Xin Li*, Gunilla Lindahl, Kerstin Lundström

A002

FACTORS IMPACTING ON CONSUMER'S PERCEPTION OF LAMB COLOUR

David L. Hopkins^{1*}, Tracy A. Lamb¹, Eric N. Ponnampalam² and Remy van de Ven³

A003

INFLUENCE OF PROCESSING TIME ON SENSORY CHARACTERISTICS OF COOKED "LACON"

L. Purrinos, M.C. Garcia-Fontan, J. Carballo, D. Franco, J. M. Lorenzo

A004

INFLUENCE OF SALT CONTENT ON SENSORY PROPERTIES OF GALICIAN HAM

J.M. Lorenzo^{1*}, M. C. Garcia-Fontan¹, R. Bermudez¹, M. Varela², J. M. Nunez²

A005

ATTRIBUTES IMPORTANT FOR THE EATING QUALITY OF BEEF AND LAMB LOIN

Linda J. Farmer^{1,2*}, Octavio O. Oltra^{1,2}, Bruce W. Moss^{1,2}, Alan W. Gordon¹ and Jonathon Birnie³

A006

INFLUENCE OF CRISIS ON CONSUMER BEHAVIOR OF RUSSIANS AND THE POLICY OF MEAT PROCESSING PLANTS WITH REGARDS TO THEIR PRODUCTS

Linda A. Lisitsyn, A. N. Zakharov, and M. H. Ishakov

ABSTRACTS SESSION B :

Meat and Health

B001

ALPHA-LINOLENIC ACID (ALA) AND ITS LONGER CHAIN OMEGA-3 DERIVATIVES (EPA, DPA & DHA) IN MEAT FROM LAMBS REARED UNDER EXTENSIVE GRAZING ACROSS SEVERAL LOCATIONS OF AUSTRALIA

Eric N. Ponnampalam^{1*}, David L. Hopkins², Kym L. Butler¹, Soressa M. Kitessa³, Janelle Hocking-Edwards⁴, Robin H. Jacob⁵, David W. Pethick⁶

B002

ANTIOXIDANT EFFECT OF WINE RESIDUES ON LIPID OXIDATION AND COLOUR OF FROZEN STORED CHICKEN MEAT

Carmen J. Contreras-Castillo^{1*}, Miriam M. Selani¹, Viviane G. Packer¹, Tamara Z. Silva¹ and Gerson B. Mourao²

B003

BIOACTIVITIES OF CRUDE PEPTIDE EXTRACTS OF HANWOO *M. LONGISSIMUS*

K. H. Seol¹, H. J. Kim², J. T. Hwang², M. H. Oh¹, A. Jang¹, J. S. Ham¹, D. H. Kim¹, and M. Lee^{3*}

B004

BODY COMPOSITION CHANGES AND LIPID PROFILE IN YOUNG PEOPLE CONSUMING TERNASCO DE ARAGON OR CHICKEN

M.I. Mesana¹, A. Santaliestra-Pasias¹, M. Barahona², L.A. Moreno¹

B005

CHICKEN COLLAGEN HYDROLYSATE: VASOPROTECTIVE EFFECT AND MECHANISM OF ACTION

T. Kouguchi^{1*}, K. Iwai¹, T. Ohmori¹, M. Shimizu¹, M. Sato¹, K. Shimizu¹, Y. Takahata¹, Y. Oishi¹, Y. Maeyama² and F. Morimatsu¹

B006

COULD RESTRICTED GRAIN SUPPLEMENTATION MODIFY FATTY ACID COMPOSITION IN BEEF MEAT UNDER GRAZING CONDITIONS?

F. Montossi*, S. Luzardo, R. Cuadros, G. Brito, R. San Julian, C. Silveira, M. del Campo

B007

**EFFECT OF ADDITION OF MICROCRYSTALLINE CELLULOSE (MCC) ON
STRUCTURE AND FUNCTIONALITY OF EMULSIFIED MEAT BATTERS AND
SAUSAGES**

V. Schuh*, K. Allard, K. Herrmann, Monika Gibis and J. Weiss

B008

**EFFECT OF ADDITION OF POTATO ON THE QUALITY CHARACTERISTICS OF
MEAT CHIP**

Won Hee Choi, Hee Ju Kim , Sun Moon Kang , Muhlisin , Joong Il Lee , Cheon Jei Kim , and Sung Ki Lee*

B009

**COMPARISON OF NUTRITIONAL CHARACTERISTICS OF THE SMALL
INTESTINE, LARGE INTESTINE AND RECTUM FROM PIG**

Ki Hong Jeon*, Young Boong Kim, Young Ho Kim, Dong In Shon, and Na Hyun Lee

B010

**EFFECT OF DIETARY PALM OIL SUPPLEMENTATION ON THE MEAT QUALITY OF
HANWOO (KOREAN CATTLE) BEEF DURING STORAGE**

Sun Moon Kang, Yeong Jong Kim , Won Hee Choi , Muhlisin , Young Han Song , Gur Yoo Kim^{1*}, and
Sung Ki Lee

B011

**EFFECT OF DUCK MEAT CONSUMPTION ON BASAL METABOLIC RATE OF
SPRAGUE-DAWLEY RATS**

Xianchao Feng¹, Su Zhuang², Lin Chen¹, Zhenguo Yan¹, Xinglian Xu^{1*} and Guanghong Zhou¹

B012

**EFFECT OF FLAVOUR ENHANCERS ON THE FORMATION OF HETEROCYCLIC
AMINES IN FRIED BEEF PATTIES**

Monika Gibis^{1*} , Miriam Burk and Jochen Weiss

B013

**EFFECT OF SUPPLEMENTATION OF QUERCETIN ON OXIDATION STABILITY OF
CHICKEN THIGH**

Jung-Eun Park, Sang-Ho Kim, Hyun-Seok Chae, Jun-Sang Ham, Mi-Hwa Oh, Seung-Gyu Lee, Kuk-Hwan
Seol, Dong-Hoon Kim, Dong-Wook Kim, In-Sun Kim, Ju-Hui Choe, Yu-Jin Hwang², Kyung-A Hwang² ,
Aera Jang*

B014

**EFFECTS OF COW MEAT AND HORSE MEAT ON MOUSE IMMUNE CELL
ACTIVATION EX VIVO**

Yu-Jin Hwang¹, Aera Jang², In-Hye Kim¹, Sung-Jun Hwang¹, Dong-Sik Park¹, Jaehyun Kim¹, Kyung-A Hwang^{1*}

B015

**EFFECTS OF DIETARY FLAX AND VITAMIN E ON BEEF INTRAMUSCULAR FAT
CONCENTRATION OF BIOHYDROGENATION INTERMEDIATES**

Manuel Juarez^{1*}, Michael E. R. Dugan¹, Jennifer L. Aalhus¹, Noelia Aldai¹, John A. Basarab², Vern S. Baron¹, Tim A. McAllister³

B016

**EVALUATION OF ANTIOXIDANT AND ANTIMICROBIAL ACTIVITIES OF ETHANOL
EXTRACTS FROM 13 KINDS OF SPICES AND ANALYSIS OF MEAT PATTIES
MANUFACTURED BY SELECTED SPICES**

Suk-Nam Kang, Mi-Ra Yang, Tae-Hwa Goo, Hyeong-Chan Kim, Seul-Ki Yu, Gun-Ryoung No, Tae-Wan Kim, Il-Suk, Kim*

B017

**FATTY ACID COMPOSITION AND SENSORY ACCEPTABILITY OF DRY CURED
HAM INFLUENCED BY LINSEED OIL, FISH OIL OR MICROALGAE INCLUDED IN
THE PIG FEED**

E. Vossen¹, D. Van Mullem², K. Raes³, S. De Smet^{1*}

B018

INVESTIGATION INTO BIOLOGICALLY ACTIVE INGREDIENTS FROM PIG'S FEET

A. V. Ustinova *, A. N. Ivankin, E. V. Surnin, A. P. Popova

B019

**INVESTIGATION OF DETOXIFYING PROPERTIES OF BIOLOGICALLY ACTIVE
ADDITIVE IN MEAT PRODUCTS**

A.B. Lisitsyn, N.E.Belyakina* A.V.Ustinova, S.I.Khvylya, A.I.Surnina

B020

**LONGITUDINAL BONE GROWTH EFFECTS OF PORCINE SKIN GELATINE
HYDROLYSATES ON SPRAGUE-DAWLEY RATS**

Aera Jang, Kang-Hyun Leem¹, Hye-Kyung Kim^{2*}, Dong-Hoon Kim, Dong-Wook Kim, Jun-Sang Ham, Mi-Hwa Oh, Seung-Gyu Lee, Kuk-Hwan Seol, Kyung-Woon Kim, Sung-Jong Oh

B021

MEAT AND MEAT PRODUCTS AS A SOURCE OF FATTY ACID DIETARY INTAKE IN THE DIET OF THE CZECH REPUBLIC POPULATION

P. Steinhauserova¹, I. Rehurkova², and J. Ruprich^{2*}

B022

MODIFICATION OF MEAT RAW MATERIALS BY MANIPULATION WITH ANIMALS

I. Chernuha, L. Fedulova, N. Motylina, A. Makarenko, O. Usanova

B023

PRODUCTION OF POLYELECTROLYTE NANOMICROCAPSULES FOR IMMOBILIZATION OF FOOD INGREDIENTS

A. Lisitsyn, A. Ivankin, Yu. Yushina, N. Gorbunova

B024

ROLE OF CADAVERINE AND PIPERIDINE IN THE FORMATION OF N-NITROSOPIPERIDINE IN HEATED CURED MEAT

G. Drabik-Markiewicz^{1,2}, E. De Mey¹, S. Impens¹, T. Kowalska², Y. Vander Heyden³
and H. Paelinck^{1*}

B025

SALT REDUCTION IN COOKED SAUSAGES

H. Kneubühler^{*}, P. Eberhard, S. Schlüchter, D. Guggisberg, J. Messadene, P. Piccinali

B026

STUDIES ON THERMIC EFFECTS OF CHICKEN

N. Takabayashi, M. Sato, Y. Takahata, F. Morimatsu, T. Nishimura, J. Wakamatsu

B027

STUDY OF THE STABILITY OF POLYUNSATURATED FATTY ACIDS IN PORK MEAT AFTER STORAGE AND COOKING

Caroline Douny^{*}, Julien Delmelle, Francois Brose, Guy Degand and Marie-Louise Scippo

B028

**DEVELOPMENT OF FERMENTED FEEDSTUFF WITH HIGH ANTIBACTERIAL
ACTIVITIES TO IMPROVE MEAT QUALITY IN FATTENING PIGS**

Hyun-Jung Bae , Soo-Kyung Park and Mi-Young Kang*

B029

**DEVELOPMENT OF BIO-FORMULA COMPLEX FROM AGRICULTURAL BY-
PRODUCTS AND KIMCHI AS MEAL SUPPLEMENT FOR PIGS**

Soo Kyung Park, Hyun Jung Bae, Mi Young Kang

ABSTRACTS SESSION C :
Muscle Biology and Meat Biochemistry

C001

TRANSMUTATION IN TALIN2 AND THE QUALITY OF CHICKEN MEAT

Y. Tomisaka¹, A. M. Ahhmed², S. Kawahara² and M. Muguruma^{1,2*}

C002

EFFECT OF L-HISTIDINE AND IONIC STRENGTH ON DISASSEMBLY OF MYOSIN FILAMENTS

Toru Hayakawa*, Jun-Ichi Wakamatsu, Akihito Hattori, and Takanori Nishimura

C003

SUPPLEMENTARY FEEDING TO IMPROVE MILK AND MEAT PRODUCTION OF CATTLE UNDER SMALLHOLDER FARM CONDITION IN BANGLADESH

M. A. S. Khan and A. K. M. Masum

C004

ASSOCIATION ANALYSIS OF CANDIDATE GENES FOR FATTY ACID COMPOSITION IN PIG AND CATTLE

D. Maharani¹, S. L. Yu¹, K. S. Seo², S. H. Ryoo³, Y. Jung¹, C. Jo¹, J. H. Lee¹

C005

HAPLOTYPE ANALYSIS IN CHICKEN MITOCHONDRIAL DNA D-LOOP REGION FOR BREED IDENTIFICATION

M. R. Hoque¹, K. C. Jung², B. S. Kang², H. K. Lim³, K. D. Choi³ and J.H. Lee^{1*}

C006

EXPRESSION IN PROMOTER VARIANT OF THE MEF2C IN THE LONGISSIMUS DORSI MUSCLE OF POLISH FRESIAN CATTLE

Edyta Juszczuk-Kubiak, Rafał Starzyński and Krystyna Wicińska

C007

EFFECTS OF CAMPTOTHECIN AND ETOPOSIDE ON EXPRESSION OF CASPASE-3, CALPAIN AND CALPASTATIN OF CHICKEN DURING POSTMORTEM AGEING

Lin Chen, Xianchao Feng, Xinglian Xu and Guanghong Zhou*

C008

EFFECT OF *DGATI* POLYMORPHISM ON MEAT SHEAR FORCE AND COMPRESSION IN SWEDISH BEEF BREEDS

Xin Li ^{1*}, Marie Ekerljung ², Anne Lundén ², Kerstin Lundström ¹

C009

EFFECTS OF GRASS-FED AND GRAIN-FED DIETS ON EXPRESSION OF GENES FOR MUSCLE DEVELOPMENT IN JAPANESE BLACK STEERS

M. Shibata^{1*}, K. Matsumoto¹, Y. Hikino¹, M. Oe², K. Ojima², I. Nakajima², S. Muroya²,
and K. Chikuni²

C010

FAT DEPOSITION IN JAPANESE BLACK AND HOLSTEIN STEERS FED A HIGH ENERGY DIET

Elke Albrecht^{1*}, Takafumi Gotoh², Torsten Viergutz¹, Gerd Nürnberg¹, and Jochen Wegner¹

C011

ASSOCIATION OF MYOSTATIN AND DECORIN IN THE MUSCLE OF CATTLE

Xiujuan Liu¹, Elke Albrecht^{2*}, Xiaojing Yang¹, Ruqian Zhao¹, Ludwig Jonas³, Steffen Maak²

C012

DIETARY N-6 AND N-3 FATTY ACIDS ALTER THE FATTY ACID COMPOSITION OF TISSUES AND THE FATE OF BENEFICIAL FATTY ACIDS DURING PROCESSING

A. Herdmann¹, J. Martin², G. Nuernberg¹, D. Dannenberger¹, and K. Nuernberg^{1*}

C013

INTRACELLULAR CALCIUM REGULATES AMP-ACTIVATED PROTEIN KINASE ACTIVITY IN AN OSCILLATION-DEPENDENT MANNER

Sungkwon Park, Eric M. England, Haibo Zhu, Jason M. Scheffler, Steve C. Kasten, Tracy L. Scheffler, and David E. Gerrard*

C014

MEAT QUALITY AND SENSORY EVALUATION OF DIFFERENT PIG BREEDS: RELATIONSHIPS BETWEEN MHC ISOFORMS AND SENSORY EVALUATION

Y.K. Kang¹, Y.M. Choi¹, S.H. Lee¹, J.H. Choe¹, K.C. Hong², and B.C. Kim^{1*}

C015

ASSOCIATION BETWEEN GENETIC MARKERS AND PROCESSING TRAITS OF BAYONNE DRY CURED HAM

V. Sante-Lhoutellier^{1*}, C. Chambon¹, M. Candek-Potokar², M. Skrlep², P. Gou³, M. Hortos³,
G. Evans⁴, N. Robert⁵

C016

EFFECTS OF DIETARY MUTTON ON NITRIC OXIDE, NITRIC OXIDE SYNTHASE, LIPID PEROXIDATION IN RATS

Jia Chen^{1,2}, Yao Liu^{1,2}, Lu Yuan^{1,2}, Feng Gao², XinLian Xu¹, GuangHong Zhou^{1*}

C017

BACTERIAL CONTRIBUTION TO PROTEOLYSIS DURING FERMENTATION AND RIPENING OF DRY SAUSAGES

Constanza M. Lopez, Graciela M. Vignolo, and Silvina G. Fadda

C018

VARIATION OF AMPK ACTIVITY AND ITS EFFECTS ON GLYCOLYSIS IN POSTMORTEM LAMB

Li Ze, Ma Xia, Jin Ye*

C019

EFFECTS OF GLYCOGEN AND LACTATE CONTENT ON PROTEIN DENATURATION AND THEIR INFLUENCE ON PORK QUALITY

J. H. Choe¹, Y. M. Choi¹, S. H. Lee¹, Y. K. Kang¹, K. C. Hong², and B. C. Kim^{1*}

C020

EFFECT OF SIZE OF TYPE IIB FIBER ON MEAT QUALITY AND MUSCLE FIBER CHARACTERISTICS IN PIGS

G. D. Kim¹, J. Y. Jeong², K. Y. Seo¹, E. Y. Jung¹, H. S. Yang¹, J. T. Jeon¹ and S. T. Joo^{1*}

C021

INFLUENCE OF HIGH-OXYGEN AND LACTATE/PHOSPHATE ENHANCEMENT ON, PROTEOLYSIS, PROTEIN POLYMERIZATION, AND TENDERNESS OF POSTMORTEM BEEF MUSCLES

Yuan H. Kim^{1*}, Steven M. Lonergan², Elisabeth Huff-Lonergan²

C022

PROTEIN DENATURATION OF BEEF DEEP SEMIMEMBRANOSUS MUSCLE NEGATIVELY AFFECTS MEAT TENDERNESS BY LIMITING PROTEIN DEGRADATION AND μ -CALPAIN AUTOLYSIS

Yuan H. Kim^{1*}, Aaron Fritchen², Judson K. Grubbs², Mark J. Anderson², Steven M. Lonergan², Elisabeth Huff-Lonergan²

C023

A COMPARATIVE STUDY ON THE PHYSICO-CHEMICAL AND FUNCTIONAL PROPERTIES OF OSTRICH MEAT AND BEEF DURING AGING

S. Alasvand Zarasvand¹, M. Kadivar², M. Aminlari^{3*}, and S. S. Shekarforoush⁴

C024

ASSOCIATION BETWEEN mRNA EXPRESSION LEVEL OF ATGL GENE AND TISSUE FAT CONTENT AT DIFFERENT DEVELOPMENTAL STAGES OF GUIZHOU MINI-PIG

Yong Yang^{1,2}, Chunjiang Zhao³, Shan Xiao¹, He Zhan¹, Changxin Wu³, Changwei Ma^{1*}

C025

EXPRESSION AND ANTIBODY PRODUCTION OF CONNECTIN FRAGMENT INCREASED IN SARCOPLASM DURING POSTMORTEM AGING OF CHICKEN MUSCLE

Minoru Yamanoue^{1*}, Takashi Kubo¹, Kenichi Matsunaga¹, Syuji Ueda¹ and Michihiro Takagi²

C026

DECREASING MUSCLE PHOSPHOCREATINE SLOWS POSTMORTEM GLYCOLYSIS AND IMPROVES PORK QUALITY

Tracy L. Scheffler, Jason M. Scheffler, Steven C. Kasten, Eric M. England, Sungkwon Park, and David E. Gerrard*

C027

PROFILING OF VOLATILE COMPOUNDS IN THIGH MEAT FROM KOREAN NATIVE CHICKENS AND COMMERCIAL BROILERS

S. Seo¹, H. J. Jeon², Y. Jung³, S. Jung³, W. S. Kim¹, and C. Jo^{3*}

C028

EFFECTS OF SALT SUBSTITUTES ON PROTEIN STRUCTURE IN MUSCLE FOODS STUDIED BY FTIR MICROSPECTROSCOPY

N. Perisic, N. K. Afseth, R. Ofstad and A. Kohler

C029

IDENTIFICATION OF VARIABLES USEFUL FOR PREDICTION OF ULTIMATE PH AND COLOR IN PORK

Jason M. Scheffler¹, Tracy L. Scheffler¹, Sungkwon Park¹, Eric M. England¹, Kimberly D. Fisher¹, Sean F. Holmer², Dustin D. Boler², Anna C. Dilger², John Killefer², Floyd K. McKeith², John M. Eggert³, and David E. Gerrard^{1*}

C030

AMPK'S INHIBITION OF MTOR ACTIVITY MEDIATED BY INTRACELLULAR ENERGY STATUS

Steven C. Kasten, Jason M. Scheffler, Sungkwon Park, Tracy L. Scheffler, and David E. Gerrard*

C031

PORCINE MYOSIN HEAVY CHAIN 1 GENE IS EXPRESSED SIGNIFICANTLY IN BERKSHIRE LOINS WITH HIGH PH₂₄

Woo Young Bang¹, Yong Hwa Lee¹, Eun Jung Kwon¹, Da Hye Park¹, Eun Seok Cho¹, Min Ji Kim¹, Jong-Soon Choi², Hwa Choon Park³, Beom Young Park⁴, and Chul Wook Kim^{1*}

C032

STRUCTURAL CHANGES IN RABBIT SKELETAL MUSCLE G-ACTIN AFTER HIGH HYDROSTATIC PRESSURE

Gerelt Borjigin^{1*}, Zhi-feng Wang¹, Shuhei Yamamoto², Ryuichi Tatsumi³ and Yoshihide Ikeuchi³

C033

The expression analysis of COL1A1, COL1A2 and procollagen type I in pig tissues

Eun Seok Cho, Woo Young Bang, Won Yong Jung, Eun Jung Kwon, Da Hye Park, Ki Hwa Chung, Tae Wan Kim, Sea Hwan Sohn, Keun Kwang Cho and Chul Wook Kim*

C034

Expression of Adiponectin and its Related Genes in *Sancheong Berkshire Pigs*

Yong Hwa Lee, Eun Seok Cho, Woo Young Bang, Eun Jung Kwon, Da Hye Park, Ki Hwa Chung, Tae Wan Kim, Sea Hwan Sohn and Chul Wook Kim*

C035

GENETIC VARIABILITY OF LIPOGENIC ACTIVITY AND LIPID COMPOSITION IN RABBIT ADIPOSE TISSUE

P. Hernández*, A. Kačírková, V. Juste, C. Zomeño, A. Blasco

C036

Transglutaminase polymerizes meat proteins at -35oC and may have industrial applications as a biological protective film

A. M. Ahhmed^{1,2*}, N. M. Albay², S. Kawahara¹, H. Fujino³, M. Mugaruma¹

C037

EXPRESSION AND ANTIBODY PRODUCTION OF CONNECTIN FRAGMENT INCREASED IN SARCOPLASM DURING POSTMORTEM AGING OF CHICKEN MUSCLE

Minoru Yamanoue^{1*}, Takashi Kubo¹, Kenichi Matsunaga¹, Syuji Ueda¹ and Michihiro Takagi²

C038

EFFECT OF CALPAIN EFFECTORS ON TENDERNESS, CALPAIN ACTIVITY AND ULTRASTRUCTURE OF BEEF FROM CHINESE YELLOW CATTLE

Feng Huang¹, Jichao Huang¹, Xinglian Xu¹, Guanghong Zhou¹, and Ming Huang^{1*}

C039

THE EFFICIENCY OF ELECTRICAL STIMULATION TO COUNTERACT THE NEGATIVE EFFECTS OF β -AGONISTS ON MEAT TENDERNESS OF FEEDLOT CATTLE

Michelle Hope-Jones¹ and Phillip E. Strydom^{2*}

C040

HEAT SHOCK PROTEIN BETA 1 WAS ASSOCIATED WITH INTRAMUSCULAR FAT CONTENT IN LONGISSIMUS MUSCLE OF KOREAN CATTLE

Nam-Kuk Kim, Seung-Hwan Lee, Hyun-Jeong Lee, Tae-Hun Kim and Duhak Yoon*

C041

CONSTRUCTION OF CO-EXPRESSION NETWORK ASSOCIATED WITH MARBLING SCORE IN BOVINE

Dajeong Lim^{1,2}, Nam-Kuk Kim¹, Hye-Sun Park¹, Jeongsoo Lee¹, Tae-Hun Kim¹, Heebal Kim², Seung-Hwan Lee^{1*}

C042

USE OF BOVINE MICROARRAY ANALYSIS TO IDENTIFY NEW BIOLOGICAL PATHWAY FOR MARBLING IN HANWOO (KOREAN CATTLE)

S. H. Lee^{1,2,3}, C. Gondro³, J. H. J. van der Werf³, D. J. Lim¹, D. Yoon¹, T.H Kim¹, S.J Oh¹, J.P Gibson^{2,3} and J. M. Thompson^{2,3}

C043

EFFECTS OF SOYBEAN SAUCE ON PHYSICOCHEMICAL PROPERTIES OF HOT-BONED HANWOO BEEF (KOREAN NATIVE CATTLE)

Ji-Hun Choi¹, Yun-Sang Choi¹, Hyun-Wook Kim², Doo-Jeong Han², Hack-Youn Kim², Mi-Ai Lee², Si-Young Kim², Ju-Woon Lee³, and Cheon-Jei Kim^{1,2*}

C044

PROTEIN PROFILE DIFFERENCES IN LONGISSIMUS MUSCLE OF TENDER AND TOUGH LAMB AT 1 AND 5 DAYS OF AGEING

D. Jeong^{2,3,4}, M.I. Knight^{1,2}, I.H. Hwang³, B.Y. Park⁴, D.L Hopkins^{1,5} and M.B. McDonagh^{1,2*}

C045

MEAT COLOR DETERIORATION CHARACTERISTIC IN MAJOR PORCINE MUSCLES DURING COLD STORAGE

Jin Yeon Jeong¹, Sun Jin Hur², Seon Tea Joo² and Sang Keun Jin^{1*}

C046

PREDICTING POST-SLAUGHTER MUSCLE GLYCOGEN CONTENT AND DARKCUTTING THROUGH CHANGES IN PRE-SLAUGHTER BODY TEMPERATURE OF LAMBS

Dario G. Pighin^{1,3*}, Robyn D. Warner², Wayne Brown², Drewe M. Ferguson⁴ and Andrew D. Fisher⁵

C047

Degradation products OF BOVINE myofibril proteins under oxidation and Reduction conditionS by μ -calpain and cathepsin B

Kyoung Mi Park¹, In-Kyung Cho², and Inho Hwang^{1*}

C048

DETECTION OF QTL AFFECTING MEAT COLOR USING AN F2 POPULATION CONSRUCTED BY INTERCROSS BETWEEN A KOREAN NATIVE PIG AND A LANDRACE PIG

Gil-Ju Lee¹, In-Cheol Cho², Hyun-Tae Lim², Chae-Kyoung Yoo¹, Jae-Hwan Kim², Eun-Ji Jung¹, Moon-Seok Ko² and Jin-Tae Jeon¹

C049

DETECTION OF QTL ASSOCIATED WITH POST-MORTEM MUSCLE PH USING A THREE-GENERATION POPULATION PRODUCED BY CROSSES BETWEEN LANDRACE AND KOREAN NATIVE PIGS

Chae-Kyoung Yoo¹, In-Cheol Cho², Hyun-Tae Lim², Jae-Hwan Kim², Moon-Seok Ko², Eun-Ji Jung¹ and Jin-Tae Jeon^{1*}

C050

DEVELOPMENT OF GENETIC MARKER TECHNOLOGY I: QUANTIFYING BOARTAINT

C. E. Mitchell^{1*}, E. J. Squires², F. S. Schenkel² and G. A. Walling¹

C051

VALIDATION OF MOLECULAR DIAGNOSTIC MARKERS FOR CARCASS TRAITS IN COMMERCIAL HANWOO STEERS

S. C. Shin, J. P. Heo, K. Y. Chung, and E. R. Chung*

C052

EFFECT OF AGING DAYS ON WARNER BRATZLER SHEAR FORCE VALUES AND TENDERNESS OF DIFFERENT CUT FROM HANWOO STEER BEEF

J. I. Kim^a, J.H. Kim^b, P.N.Seong^a, G.H.Kang^a, B.Y. Park^a, S.G. Jeong^a, J.H. Kim^a, Y.H. Choi^a,
D.H. Kim^a, S.H. Cho^{a*}

C053

EFFECT OF DIFFERENT NUTRITIONAL STRATEGIES ON CARCASS TRAITS, MEAT QUALITY AND FATTY ACID COMPOSITION OF URUGUAYAN STEERS

G. Brito^{1*}; R. San Julián¹; S. Luzardo¹; M. del Campo¹; F. Montossi¹; F. Baldi²; G. Banchemo²; A. La Manna²; X. Lagomarsino¹

C054

EFFECT OF LOW-ENERGY AND LOW PROTEIN DIET ON MUSCLE FREE GLUTAMATE CONTENT

Hiroyuki Kobayashi¹, Masahiro Shibata², Motoni Kadowaki¹ and Shinobu Fujimura¹

C055

EFFECT OF MATERNAL DIETARY PROTEIN LEVEL ON OFFSPRING MYOFIBER CHARACTERISTICS AND MEAT QUALITY IN FINISHING MEISHAN PIGS

Jinquan Wang^{1,2}, Xiao Li¹, Xiaojing Yang¹, Qinwei Sun¹, Ruihua Huang³, Jun Xing⁴, Yingdong Ni¹, Ruqian Zhao^{1*}

C056

EFFECT OF MUSCLE AND RATE OF PH AND TEMPERATURE FALL ON ANTIOXIDANT ENZYME ACTIVITIES IN BEEF

U. Pastsart, M. De Boever, E. Claeys and S. De Smet*

C057

EXPRESSION OF PERILIPIN AND GLUCOCORTICOID RELATIVE REGULATING GENES IN ADIPOSE TISSUE OF PIGS WITH DIFFERENT HALOTHANE GENOTYPES

Xiaowei Zhang, Jing Liang, Ruqian Zhao, and Xiaojing Yang *

C058

FREEZING OF MITOCHONDRIA, MEAT AND LIVER CELLS: OXYGEN CONSUMPTION AFTER SUCCINATE ADDITION

Phung, V. T^{1*}., Egelanddsdal, B. ¹, Sælid, E. ¹, Volden, J. ¹ and E. Slinde^{1,2}

C059

GENDER-SPECIFIC DIFFERENCES IN CYTOCHROME P450 IN MICROSOMES FROM POST-PUBESCENT PIGS – IMPLICATIONS FOR EXPRESSION AND ACTIVITY

Martin Krøyer Rasmussen¹, Galia Zamaratskaia² and Bo Ekstrand¹

C060

PHYSICOCHEMICAL CHARACTERISTICS OF NOODLES USING CHICKEN BREAST ADDED WITH RUBUS COREANUM MIQUEL AND OPUNTIA FICUS-INDICA VAR. SABOTEN

Soo Min Kim

C061

IDENTIFICATION OF SNP MARKER IN THE CALPAIN GENE OF THE CROSSBRED CATTLE IN THAILAND

Tavitchasri P.¹, Sethakul J.², Kanthapanit C.³ and Wajjwalku W.^{4*}

C062

IMPACT OF POLYMORPHISM OF THE REGULATORY SUBUNIT OF THE μ -CALPAIN ON THE PROTEOLYSIS AND TENDERNESS OF MEAT FROM YOUNG BULLS

Agnieszka Iwanowska¹, Bożena Grześ¹, Beata Mikołajczak¹, Ewa Iwańska¹, Edward Pospiech^{1,2}, Edyta Juszczyk-Kubiak³, Stanisław J. Rosochacki³

C063

***IN VITRO* PEPSIN RATE OF DIGESTION INCREASED BY HEATING: ASSOCIATED PROTEOMIC MARKERS**

Bax M-L.^{1,2}, Aubry L.¹, Ferreira C.¹, Gatellier P. ¹, Sayd T.¹, Rémond D.², and Santé-Lhoutellier V.^{1*}

C064

MEAT AGEING IMPROVEMENT IN WATERHOLDING: A BIOPHYSICAL PROCESS?

M.M. Farouk*, N. Md. Mustafa¹, G. Wu, A.D. Stuart, P.M. Dobbie and G. Krsinic

C065

METHODS FOR THE DETECTION OF GELATIN ORIGIN IN MEAT PRODUCTS

M. T. Yilmaz^{1*}, Z. Kesmen² and H. Yetim²

C066

ULTRASTRUCTURAL CHANGES OF DUCK MEAT DURING AGING

Ki Hong Jeon, Young Ho Kim, Sang Dong Lim, Mi Sun Park, and Young Boong Kim*,

C067

PEPTIDE BIOMARKERS AS A WAY TO DIFFERENTIATE CHICKEN AND TURKEY MEAT

Miguel A. Sentandreu^{1*}, Enrique Sentandreu¹, Paul D. Fraser², Carlos B. Amat³
and Peter M. Bramley²

C068

PROTEOME CHANGES INDUCED BY ELECTRICAL STIMULATION AND POST MORTEM STORAGE IN THE INSOLUBLE PROTEIN FRACTION OF BOVINE LONGISSIMUS DORSI MUSCLE

Stefanía Guðrún Bjarnadóttir^{1,2} Kristin Hollung¹ and Eva Veiseth-Kent^{1*}

C069

CHANGES IN FUNCTIONAL PROPERTIES AND SDS – PAGE PATTERN OF GOAT MEAT PROTEINS DURING FROZEN STORAGE

Shaghaghian, S. Abedi, A., Aminlari, M., and Ramezani, R

ABSTRACTS SESSION D :

Meat Quality

D001

INFLUENCES OF XYLOOLIGOSACCHARIDES ON THE PHYSICO-CHEMICAL AND SENSORY PROPERTIES OF FROZEN CHINESE-STYLE MEATBALL (KUNG-WAN)

Yu-Bi Wu¹, Kuo-Wei Lin^{2*}

D002

OPTIMIZED WORKFLOW AND VALIDATION OF CARCASS CT-SCANNING

Lars Bager Christensen^{1*}, Søren H. Erbou², Martin Vester-Christensen², Mads Fogtmann Hansen^{1,3}, Mianne Darré¹, Marchen Hviid¹, and Eli V. Olsen¹

D003

EFFECTS OF WINE LEES AS SUPPLEMENTAL FEED ON THE MICROFLORA, MEAT PRODUCTIVITY AND MEAT QUALITY OF FATTENING PIG

S. Takenoyama^{*1,2}, K. Matsuba³, T. Imabayashi⁴, H. Murakami⁵, A.M. Ahhmed¹, S. Kawahara¹, and M. Muguruma¹

D004

NMR RELAXOMETRY AND TOUGHNESS CHANGES IN LONG TIME LOW TEMPERATURE (LTLT) TREATED PORK LOIN

Line Christensen^{1*}, Jonas T. Sprehn¹, Mette Christensen¹, Margit D. Aaslyng² & Hanne C. Bertram³

D005

INFLUENCE OF DIFFERENT THAWING METHODS ON PHYSICO-CHEMICAL CHANGE AND PROTEIN OXIDATION OF PORK

Baohua Kong^{*}, Xiufang Xia, Dongmei Zheng, and Qian Liu

D006

MEAT CHARACTERIZATION OF FOUR ENDANGERED GALICIAN CATTLE BREEDS

D. Franco¹, M. Fernandez², J.R. Justo³, J.M. Lorenzo⁴, L. González¹, C.J. Rivero², J. Lama³, M.C. García Fontán⁴, E. Bispo¹, S. Carracedo¹, and T. Moreno^{1*}

D007

INFLUENCE OF STORAGE TIME AND PACKAGING SYSTEM ON FREE AMINO ACIDS CONTENT FROM LONGISSIMUS THORACIS OF "CACHENA" CALVES

J.M. Lorenzo^{1*}, M.C. Garcia-Fontan¹, J.R. Justo², J. Lama², and D. Franco¹

D008

SHELF LIFE OF VEAL CALVES FROM HOLSTEIN FRIESIAN BREED STORED UNDER VACUUM-PACKAGED AND MODIFIED ATMOSPHERE

J.M. Lorenzo^{*}, E. Rodríguez, D. Franco, S. Temperán, and M.C. Garcia-Fontan

D009

**NUTRITIONAL QUALITY OF CULL COWS WITH VERY EARLY WEANED CALVES
IN ARGENTINA**

A. Biolatto^{1*}, G. Molto², S. Araujo², S. Vittone¹, G. Otero¹, A. Monje¹, I. Galli¹, A. Pazos³, D. Pighin³,
G. Teira⁴, F. Perlo⁴, O. Tissoco⁴, P. Bonato⁴

D010

**ELECTROSTATIC SPRAYING OF ANTIOXIDANT AND REDUCING AGENT TO
REDUCE OXIDATIVE QUALITY CHANGES IN GROUND BEEF**

K. C. Nam^{1*}, K. S. Seo¹, K. W. Park¹, C. Jo², and D. U. Ahn^{3,4}

D011

**OPTIMISATION OF ELECTRICAL STIMULATION FOR PH-TEMPERATURE
COMPLIANCE**

Kelly L. Pearce^{1*}, David L. Hopkins², Chris Mudford³, Janelle Hocking-Edwards⁴, and David W. Pethick¹

D012

**THE RELATIONSHIP BETWEEN MICROBIAL GROWTH AND SOME BIOCHEMICAL
PARAMETERS IN VENISON AND BEEF DURING AEROBIC STORAGE AT 4 °C**

Mohd Hafiz Jamaludin¹, Alaa El Din Ahmed Bekhit^{1*}, Grant Cochrane², Phil Bremer¹

D013

**RAPID ANALYSIS OF FATTY ACID PROFILES IN PORK USING NIRS WITH A DIODE
ARRAY DETECTOR**

A. Bauer^{1*}, J.P. Lindner², and K. Fischer¹

D014

WHITE CRYSTALS FOUND IN THE MUSCLE OF JINHUA HAM

Gai-Ming Zhao^{1*}, Yan-Xia Liu¹, Wei Tian², Miao-Yun Li¹, Xian-Qing Huang¹, Xiao-Ping Gao¹

D015

**EVALUATION OF ANTIOXIDATIVE EFFECTS OF DRIED BONITO STOCK (KATSUO-
DASHI) ON MEAT FAT IN COOKING AND STORAGE**

Yusuke Akahori^{*}, Jun Yamada, Minako Inamori, Aki Nashimoto and Hideki Matsuda

D016

**MACRO AND MICRO MINERAL CONTENT OF VENISON AND BEEF FARMED IN
NEW ZEALAND**

Mohd Hafiz Jamaludin¹, Alaa El Din Ahmed Bekhit¹, Lynne Clucas², Grant Cochrane³, Phil Bremer¹

D017

RAMAN SPECTROSCOPIC DISCRIMINATION OF ANIMAL FATS ORIGINS:USE OF POLYMORPHIC PROPERTIES

Michiyo Motoyama^{1,2*}, Masahiro Ando², Keisuke Sasaki¹ and Hiro-o Hamaguchi^{2,3}

D018

MOISTURE RETENTION AND VISUAL APPEARANCES OF BROILERS CHILLED BY WATER, AIR, OR EVAPORATIVE AIR

J.Y. Jeong¹, K. K. Janardhanan¹, A. M. Booren^{1,2}, D. M. Karcher¹, and I. Kang^{1,2*}

D019

OIL-IN-WATER EMULSIONS AS A DELIVERY SYSTEM FOR Ω -3 FATTY ACIDS IN PORK SAUSAGES

H. Salminen¹, K.Herrmann¹, and J. Weiss^{1*}

D020

THE EFFECT OF TENDERIZING ACIDS ON LINOLEIC ACID OXIDATION DURING MARINATION OF PORK

Peeter Toomik¹, Kristina Lepp², Lembit Lepasalu², Tõnu Püssa^{1*}

D021

LONG-TERM FEEDING DIET BASED ON RICE FEED PRODUCED DOMESTICALLY AFFECTS MEAT QUANTITY AND QUALITY OF CHICKEN

K. Matsuda¹, T. Tokunaga², K. Tamura³, H. Tsujibayashi⁴, Y. Nakamura⁵, T. Etoh¹, Y. Shiotsuka¹, R. Fujino¹, and T. Gotoh^{1*}

D022

FACTORS AFFECTING PH_U IN BOVINE MEAT IN CHILE

Fernando González Sch.^{1*}, Fabiola Cerda L.², Adela Valenzuela C.¹

D023

USE OF OBJECTIVE MEASURES OF LONGISSIMUS QUALITY TO PREDICT TENDERNESS IN BEEF MEAT

Failla S.^{1*}, Juarez M.², Contò M.¹, Meo Zilio D.¹, Ballico S.¹, Gonzalez F.³

D024

STUDY OF TRANSFORMATION PROCESSES OF PROTEINS IN STERILIZED MEAT-PLANT PRODUCTS IN POLYMER CONSUMER PACKAGE DURING THEIR PRODUCTION AND STORAGE

A. Lisitsyn, V.B.Krylova*, T.V. Gustova, N.N. Mandzhiyeva

D025

**STUDY ON SELECTED QUALITY TRAITS OF PORK MEAT FROM FATTEENERS
DERIVED FROM CROSSING NAIMA SOWS WITH DIFFERENT BOAR LINES**

Piotr Janiszewski^{1*}, Karol Borzuta¹, Andrzej Borys¹, Eugenia Grzeškowiak¹, Jerzy Strzelecki¹, Dariusz
Lisiak¹, and Fabian Magda¹

D026

**INFLUENCE OF ACIDITY REGULATORS ON SWELLING ABILITY OF MUSCLE
FIBERS**

Semenova A.A., Tuniyeva E.K.

D027

**CHEMICAL INDICATORS OF MUTTON AND THEIR COMMUNICATION WITH
QUALITY OF PRODUCTION**

A. B. Lisitsyn, D. Nikitchenko*, V. Nikitchenko, and A. Jatcuta

D028

SPECIFICS OF LIPID COMPOSITION OF ANIMAL RAW MATERIALS

A. B. Lisitsyn¹, A.N. Ivankin¹, I.M. Chernukha¹, Yu.K. Yushina¹

D029

**HOW TO OBTAIN SAFE AND TENDER PORK WHEN COOKING AT “LOW
TEMPERATURE, LONG TIME” (LTLT)**

Line Christensen¹, Mari Ann Tørngren^{2*} & Annemarie Gunvig²

D030

**TENDERISING EFFECT OF BRINE-INJECTED PROTEOLYTIC ENZYMES ON AGED
AND NON-AGED BEEF SEMIMEMBRANOSUS**

Mari Ann Tørngren^{1*}

D031

**COMPARISON OF HISTOCHEMICAL CHARACTERISTICS AND MEAT QUANTITY
TRAITS IN DIFFERENT JEJU PIG BREEDS**

S.H. Hwang, K.B. Ko, K.H. Kim, Y.C. Ryu^{*}

D032

**RETAIL PACKAGING OF PRE-SALTED BEEF PATTIES STORED IN HIGH OR NON-
OXYGEN ATMOSPHERE**

Mari Ann Tørngren^{1*} and Sisse Jongberg²

D033

COMBINED HIGH PRESSURE AND TEMPERATURE EFFECTS ON THE TEXTURAL QUALITY OF POST-RIGOR BEEF

Anita L. Sikes* and Ron K. Tume

D034

EXAMINATION OF THE MEAT QUALITY OF GROWING RABBITS REARED ON WIRE NET OR COMBINED (WIRE NET / STRAW) FLOOR AT DIFFERENT STOCKING DENSITIES

A. Dalle Zotte^{1*}, G. Jekkel², G. Milisits³

D035

KOREAN CONSUMER ACCEPTANCE OF IMPROVAC AND THE IMMUNIZATION APPROACH

D. H. Lee^{1*}, J. Singayan-Jajardo² and N Wright³

D036

MULTISCALE IMAGE ANALYSIS APPROACH FOR MEAT TENDERNESS PREDICTION

M. El Jabri^{1*}, S. Abouelkaram², J-L. Damez², A. Listrat³

D037

MICROBIOLOGICAL, CHEMICAL AND SENSORY ASSESSMENT OF AREOLATED GROUPER (*Epinephelus areolatus*) FILLETS STORED UNDER MODIFIED AMOSPHERE PACKAGING

Ashraf A. Zeitoun* and Abdulaziz A. Al-Shathri**

D038

SHORT-TERM PRE-RIGOR MUSCLE STRETCHING IMPROVES BEEF TENDERNESS

M.M. Farouk*, A.D. Stuart, and P.M. Dobbie

D039

EFFECTS OF DIETARY OF FERMENTED BREWER'S GRAIN DIET ON PORK CHARACTERISTICS IN GROWING-FATTENING PIGS

G. M. CHU¹, S. N. KANG¹, B. S. YANG², J. H. HA², H. Y. KIM², I. S. KIM², S. D. LEE³,
and Y. M. Song^{2*}

D040

THE EFFECT OF "KIWI FRUIT SOLUTION" ON MEAT TRAITS IN BEEF TOPSIDE

Edwina S. Toohey¹, Matthew J. Kerr², Remy van de Ven³ and David L. Hopkins^{2*}

D041

X-RAY MICROTOMOGRAPHY FOR BEEF INTRAMUSCULAR FAT ASSESMENT

Frisullo P.¹, Marino R.² Laverse J.¹, M. Albenzio², Santillo A.², Del Nobile M. A.^{1*}

D042

INITIAL FREEZING TEMPERATURE RISES WITH RISE IN MEAT PH: THE IMPLICATIONS

M.M. Farouk*, R.M. Kemp, S. Cartwright¹ and M. North

D043

HAMBURGERS FROM HOLSTEIN FRESIAN CULL COW FINISHING WITH DIFFERENT SILAGES (CORN VS. "PASTONE")

Pena, A., García Fontán, M.C*, Lorenzo, JM., Rodríguez, E., Franco, D.

D044

INFLUENCE OF COOKING METHOD ON MINERAL AND VITAMIN B COMPOSITION OF EDIBLE LAMB

M. M. Campo^{1*}, M. Barahona¹, E. Muela¹, V. Resconi¹, JL. Olleta¹, A. Oliván², and C. Sañudo¹

D045

SHELF LIFE OF MEAT FROM BEEF FED ANTIOXIDANT AND WET DISTILLERS GRAINS

L. S. Senaratne¹, C. R. Calkins^{1*}, J. T. Vasconcelos², A. S. de Mello, Jr.¹, M. A. Andersen³, S. A. Furman², and S. Pokharel¹

D046

QUALITY OF MEAT FROM LAMBS FED SUNFLOWER CAKE AND LINSEED WITH OR WITHOUT VITAMIN E SUPPLEMENT

Borys A.¹, Borys B.^{2*}, Grzeskowiak E.¹

D047

MAO POMACE SUPPLEMENTATION IN BROILER DIET ON GROWTH AND LIPIDS OXIDATION IN MEAT

S. Wongsuthavas¹, C. Yuangklang¹, K. Vasupen¹, K. Nugboon¹, Y. Namasila¹, J. Mitchaothai², and S. Bureenok¹

D048

IMPROVING BEEF MEATBALL CHARACTERISTICS BY ADDING POTATO PUREE AND CARRAGEENAN

Meltem SERDAROĞLU, Gülen YILDIZ TURP*, Haluk ERGEZER, Tolga AKCAN, Pelin BARIŞ

D049

STUDIES ON THE PHYSICO-CHEMICAL AND FUNCTIONAL PROPERTIES OF OSTRICH MEAT DURING FROZEN STORAGE

S. Alasvand Zarasvand¹, M. Kadivar², M. Aminlari^{3*}, and S. S. Shekarforoush⁴

D050

QUANTIFICATION OF MUSCLE STRUCTURE BREAKDOWN DURING POSTMORTEM AGING BY MEANS OF VIDEO IMAGE ANALYSIS

Phillip E. Strydom^{1*}, Hanlie D. Snyman¹, Kgantje W. Moloto¹ and Lorinda Frylinck¹

D051

COMPARISON OF PHYSICOCHEMICAL TRAITS OF HANWOO, HOLSTEIN AND DOMESTIC-FED ANGUS BEEF

M. R. Oh¹, B. Y. Park^{1*}, S.H. Cho¹, G.H. Kang¹, P.N. Seong¹, J.H. Kim¹, S.G. Jeong¹, D. H. Kim¹, and J.S. Lee²

D052

COMPARISON OF MEAT QUALITY AS DIFFERENT LINE OF BERKSHIRE

S. Y. Seo¹, B. Y. Park^{1*}, S. H. Cho¹, J. H. Kim¹, P. N. Seong¹, G. H. Kang¹, G. H. Kang¹, D. W. Jeong¹, C. W. Kim², H. C. Park³, J. H. Jeong², J. S. Choi⁴, and D. H. Kim

D053

EFFECTS OF THE CASTRATION TIME ON MEAT QUALITY AND FATTY ACID PROFILES OF KOREAN BLACK GOATS

SunHo Choi^{1*}, SangWoo Kim¹, Soon Hwangbo², Jin Hyoung Kim³, ChangYeon Cho¹, Poongyeon Lee¹, Yeounggyu Ko¹ and YongHee Yoo¹

D054

PHYSICO-CHEMICAL PROPERTIES OF HANWOO BULL AND STEER CARCASSES

Jeon, Gi Jun*, Choy, Yun Ho, Chung, Hak Jae, Lee, Myeung Sik, Choi Sung. Bok, Hong Sung Ku

D055

PREDICTION OF RETAIL BEEF YIELD: RELATIONSHIP BETWEEN MEASURES

Yun Ho Choy^{1*}, Seong Bok Choi¹, Gi Jun Jeon¹, Hak Jae Chung¹, Myung Sik Lee¹, Jong Moon Lee², Beom Young Park², Sun Ho Lee³

D056

PREDICTION OF RETAIL BEEF YIELD: PREDICTION MODELS

Yun Ho Choy^{1*}, Seong Bok Choi¹, Gi Jun Jeon¹, Hak Jae Chung¹, Myung Sik Lee¹, Jong Moon Lee², Beom Young Park², Dong Hun Kim², Sun Ho Lee³

D057

**MEAT QUALITY OF HANWOO STEERS FED WITH DOMESTIC FORAGE BARLEY
SILAGE IN KOREA**

S. Seo^{1*}, W. H. Kim¹, J. G. Kim¹, S. Hwangbo¹, and B. Y. Park^{2*}

D058

**MEAT QUALITY OF HANWOO STEERS FED WITH TOTAL MIXED RATIONS (TMR)
BASED ON WHOLE CROP BARLEY SILAGE (WBS) IN KOREA**

W. H. Kim^{1*}, S. Seo¹, K. C. Choi¹, K. Y. Kim¹, M. W. Jung¹, Y. C. Lim¹, B. Y. Park² and S. H. Cho^{2*}

D059

**FLAVOR CHARACTERISTICS OF HANWOO BEEF FED RICE BRAN AND ROASTED
SOYBEAN DURING FINISHING PERIOD**

Sung Il Kim¹, Keun Ki Jung¹, Duck Young Kim², Kyung Hoon Baek¹, Seul Gi Jung¹, Sang Oug Lee¹,
Jin Yeol Kim³, and Chang Bon Choi^{1*}

D060

**HYDROSTATIC PRESSURE EFFECT ON THE CHANGES OF TEXTURE AND
PROTEIN SOLUBILITY IN BEEF *BULGOGI* USING SOY SAUCE**

Eun-Jung Lee¹, Se-Wook Oh², Nam-Hyouck Lee³, Young-Ho Kim³, Yun-Ji Kim^{1*}

D061

**EVALUATION OF KOREA NATIVE PIG CROSSED PROGENY VS COMMERCIAL PIGS
FOR MEAT QUALITY TRAITS AND FATTY ACID COMPOSITION**

J. S. Choi^{1*}, S. H. Park¹, D. S. Jung¹, K. S. Park², K. S. Kim¹ and Y. I. Choi¹

D062

**INFLUENCE OF BREEDS AND AGEING TIME ON THE PHYSIC-CHEMICAL
QUALITY OF BEEF FROM THE 'PAMPEANA' REGION IN ARGENTINA**

Alejandra B. Picallo^{1*}, María E. Cossu¹, Juan J. Grigera Naón¹, Felisa M.B. Rozen², María L. Lamanna¹,
Alejandro Schor¹, Darío Colombatto^{1,3}, Hugo von Bernard¹ and Sonia Moisés¹

D063

**FACTORS TO DECREASE MEAT QUALITY OF PIG BEFORE AND AFTER
SLAUGHTER IN KOREA**

¹Kyong Hyun Bae, ¹Kyong hwan Kim, ¹Kyong Seon Lee, ¹Kyong Ok Lee,
¹Gil Boo Jin and ²Seong Gu Hwang

D064

VACCINATING MALE PIGS AT YOUNGER AGE WITH IMPROVAC[®]

Carl Brunius^{1*}, Galia Zamaratskaia¹, Kristina Andersson², and Kerstin Lundström¹

D065

A NATIONAL SURVEY OF BEEF TENDERNESS IN FRANCE

Jérôme Normand^{1*}, Emilie Rubat^{1,2}, Caroline Evrat-Georgel³, Françoise Turin⁴, Isabelle Legrand⁴,
Paul Tribot Laspière⁴, and Christophe Denoyelle³

D066

**A STUDY ON THE CHANGES OF MICROORGANISM BY TEMPERATURE DURING
TRANSPORT AND DISTRIBUTION OF HANWOO MEAT**

D. H. Choi and K. Y. Chung*

D067

**A STUDY ON THE QUALITY CHARACTERISTICS OF FERMENTED DRY-CURED
HAM MANUFACTURED BY PORK**

D. I. Hong, D. H. Choi, and K. Y. Chung*

D068

**ANALYSIS OF VOLATILE COMPOUNDS IN CHINESE NANJING MARINATED DUCK
MEATS USING VARIOUS POLARITY SPME FIBRES AND GC COLUMNS**

Yan Dai, Shuxia Cao, Yu Wang, Guanghong Zhou*, and Xinglian Xu

D069

**ANTIOXIDANT PROPERTIES OF ROSELLE EXTRACT AND ITS
ANTILIPEROXIDANT EFFICIENCY IN MEAT PRODUCTS AS AFFECTED BY
SUCROSE**

Thanawoot Parinyapatthanaboot¹, Supamach Musika², and Praphan Pinsirodom^{1*}

D070

**ASSESSMENT OF ELECTRICAL STIMULATION COMPLIANCE AT ABATTIORS
USING MEDIUM VOLTAGE ELECTRICAL STIMULATION**

Kelly L. Pearce^{1*}, David L. Hopkins², Andrew Williams¹, Janelle Hocking Edwards³, Robin H. Jacob⁴,
Rachael Withers³, Gordon Refshauge², Geert Geesink⁵, Robyn W. Warner⁶, and David W. Pethick¹

D071

**ASSOCIATION BETWEEN MEAT QUALITY, RESIDUAL GLYCOGEN AND PROTEIN
STATUS**

V. Sante-Lhoutellier^{1*}, P. Gatellier¹, S. Traorel, K. Kajak-Siemaszko², D. Jaworska², W. Przybylski²,
and D. KołoŜyn-Krajewska²

D072

**BEEF MARBLING IN THREE DIMENSIONS – BREED COMPARISON BETWEEN
ANGUS AND HANWOO CATTLE**

Zbigniew A. Kruk^{1,2}, Luisa Reyes-Veliz¹, Murk J. Bottema³, Wayne S. Pitchford¹, Cynthia D. K. Bottema¹,
and Cheorun Jo^{2*}

D073

DEVELOPMENT OF MARBLING ESTIMATION METHOD FOR PORK USING A FAT O MEATER DEVICE

D. Lisiak^{1*}, P. Ślósarz², M. Florczyk³, K. Borzuta¹, and K. Powałowski¹

D074

DIETARY OXIDATION AFFECTS SERCA ACTIVITY AND DRIP LOSS IN BREAST MUSCLE OF BROILER CHICKEN

Wangang Zhang^{1,2}, Shan Xiao^{1,3}, Eun Joo Lee^{1,2}, and Dong U. Ahn^{1,2*}

D075

BEEF TENDERNESS PREDICTION BY NIR? - NOT IN REALITY YET

N.T. Madsen^{*}, Marchen Hviid, and Chris Claudi-Magnussen

D076

CARCASS CHARACTERISTICS OF HANWOO

Gi Jun Jeon^{*}, Yun Ho Choy, Hak Jae Chung, Myeng Sik Lee, Sung. Bok Choi, and Sung Ku Hong

D077

CARCASS CHARACTERIZATION OF FOUR ENDANGERED GALICIAN CATTLE BREEDS

D. Franco^{1*}, M. Fernandez², J.R. Justo³, L. Gonzalez⁴, M. C. Garcia Fontán¹, C. J. Rivero², J. J. Lama³, T. Moreno⁴, and J. M. Lorenzo¹

D078

CARCASS CHARACTERIZATION OF GALICIAN MOUNTAIN FOALS

D. Franco^{*}, M. C. García Fontán, S. Temperan, L. García Calvo, and J. M. Lorenzo

D079

CARCASS CHILLING AND PORK QUALITY: EFFECTS ON DRIP LOSS, TEXTURE MEASUREMENTS AND “PSE-LIKE ZONES” HAMS FREQUENCY

A. Vautier^{1*}, E. Gault¹, T. Lhommeau¹, A. Le Roux¹, JL. Martin², and JL. Vendevre²

D080

CARCASS QUALITY FROM GALICIAN LAMBS RAISED UNDER AN EXTENSIVE PRODUCTION SYSTEM: EFFECT OF LIVE WEIGHT

M. C. Garcia-Fontan¹, A. Vidal², P. Barja², D. Franco¹, and J. M. Lorenzo¹

D081

CHANGES IN NUCLEOTIDE COMPOUNDS OF DUCK MEAT DURING AGING DEPENDED ON TEMPERATURE

Bum Jin Joo, Ki Hong Jeon, Nam Hyuck Lee, Mi Sun Park, and Young Boong Kim^{*}

D082

**DIVERSITY IN VOLATILE COMPONENTS IN BEEF TISSUE COOKED AT
DIFFERENT TEMPERATURE**

Hoa Van Ba¹, Park Kyoung Mi¹, In-Kyung Cho², Touseef Amna¹, and Inho Hwang^{1*}

D083

CHARACTERIZATION OF CARCASS TRAITS IN ELK DEER

Sang Woo Kim^{1*}, Sun Ho Choi¹, BeomYoung Park², ChangYeon Cho¹, Poongyeon Lee¹, Yeoung Gyu Ko¹,
Yong Hee Yoo¹, Byung Chan Sang³, and Sang Ho Moon⁴

D084

**CHEMICAL AND MICROBIOLOGICAL PROFILES OF “MUM”
(THAI FERMENTED SAUSAGE)**

Amornrat Wanangkarn¹, Fa-Jui Tan¹, Adisorn Swetwivathana², and Deng-Cheng Liu^{1*}

D085

**COMBINATION EFFECTS OF LOW VOLTAGE ELECTRICAL STIMULATION AND
POSTMORTEM TEMPERATURE CONDITIONING ON MEAT QUALITY OF IRANIAN
FAT TAILED SHEEP**

M. Abbasvali^{1*}, S.S. Shekarforoush¹, and M. Aminlari²

D086

**CHANGES OF THE CHEMICAL COMPOSITION OF CHICKENS AS SUPPLEMENTAL
LEVELS OF TALLOW**

H. S. Chae^{1*}, E. C. Hong¹, J. C. Na¹, H. T. Bang¹, D. J. Yu¹, M. J. Kim¹, H. C. Choi¹, O. S. Suh¹,
H. K. Kang¹, and A. Jang¹

D087

**CONSUMER ACCEPTANCE AND PREFERENCE OF PORK RIBS FROM
IMMUNOCASTRATED AND PHYSICALLY CASTRATED BOARS**

C. L. Gomes¹, S. B. Pflanzner¹, E. T. F. Silveira^{2*}, and P. E. Felício¹

D088

***E.coli* CONTAMINATION LEVEL IN PREMISES OF POULTRY SLAUGHTER HOUSE
WITH HACCP SYSTEM**

A. Javadi^{1*} and M. Ghasem Bagloo²

D089

EATING QUALITY FOR PURE BOARS OF DUROC, BERKSHIRE, AND HAMPSHIRE

Byung-Wook Cho¹, Dashdorj Dashmaa, Kyoung-Mi Park, Kyoung-Tag Do¹, Ki-Hwan Lee², Kang-Seok
Seo³, Jae-Gwan Choi², In-Kyung Cho⁴, and Inho Hwang^{*}

D090

EATING QUALITY OF FROZEN AUSTRALIAN LAMB LEG MEAT

R.H. Jacob¹, K.L. Pearce², A. Gee^c, and D.W. Pethick³

D091

EFFECT OF A GNRV VACCINE (IMPROVAC[®]) ON SLAUGHTER PERFORMANCE AND MEAT QUALITY OF BOARS

Y. L. Yuan^{1,2}, J. L. Li^{1,2}, W. H. Zhang^{1,2}, C. Li^{1,2}, Z. N. Liu³, J. M. Jiang³, F. Gao^{1,2*}, and G. H. Zhou²

D092

EFFECT OF AMMONIUM HYDROXIDE ON DIFFERENT PHYSICO-CHEMICAL AND HISTOLOGICAL CHARACTERISTICS OF BUFFALO MEAT CHUNKS

Naveena B. Maheswarappa^{1*}, M. Kiran², K. Sudhakar Reddy², C. Ramakrishna¹, and N. Kondaiiah¹

D093

EFFECT OF AGING DAYS ON WARNER BRATZLER SHEAR FORCE VALUES AND TENDERNESS OF DIFFERENT CUT FROM HANWOO STEER BEEF

J. I. Kim^a, J.H. Kim^b, P.N.Seong^a, G.H.Kang^a, B.Y. Park^a, S.G. Jeong^a, J.H. Kim^a, Y.H. Choi^a,
D.H. Kim^a, and S.H. Cho^{a,*}

D094

EFFECT OF ANTHOCYANINS FROM DIFFERENT PLANT SOURCE ON THE OXIDATIVE STABILITY OF VACUUM-PACKED CHINESE-STYLE SAUSAGES DURING STORAGE

Thanawoot Parinyapatthanaboot and Praphan Pinsirodom^{*}

D095

EFFECT OF DIETARY SELENIUM ON QUALITY AND ANTIOXIDATION OF BROILER MEAT

Yoshinori Hashizawa^{*}, Motoni Kadowaki, and Sinobu Fujimura

D096

EFFECT OF DIFFERENT HAY – CONCENTRATE RATIOS ON CARCASS TRAITS, MEAT QUALITY AND FATTY ACID COMPOSITION ON CORRIEDALE HEAVY LAMBS

S. Luzardo^{1*}, F. Montossi¹, M. Monteverde¹, C. Silveira¹, G. Brito¹, and R. San Julián¹

D097

EFFECT OF DIFFERENT MEAT ON ITALIAN “SALAMI” QUALITY

R. Marino^{*}, M. Albenzio, M. Caroprese, A. Della Malva, A. Santillo, and A. Sevi

D098

EFFECT OF DIFFERET DIETARY MAGESIUM SUPPLEMETS O THE QUALITY OF MODIFIED ATMOSPHERE PORK MEAT

Veronica Alonso, Laura Provincial, Mario Gil, Elena Guillen, Luis M. Najes, Jose F. Jimenez, Paula Monge, and Jose A. Beltran*

D099

EFFECT OF ELECTRICAL STIMULATION AND AGE ON MUSCLE STRUCTURE AND MEAT QUALITY OF DROMEDARY CAMEL (*CAMELUS DROMEDARIES*)

I. T. Kadim^{1*}, O. Mahgoub, W. Al-Marzooqi, S.K. Khalaf, and R.S. Al-Maqbaly

D100

EFFECT OF FAST CHILLING TEMPERATURE AND REFRIGERATED STORAGE DURATION ON LAMB QUALITY

Monge P^{1*}, Muela E¹, Sanudo C¹, Barahona M¹, Olleta J.L¹, Campo M.M¹, Medel I², and Beltran J.A¹

D101

EFFECT OF HIGH LEVELS OF THE DIETARY TALLOW ON THE QUALITY OF CHICKEN CARCASS

H. S. Chae*, E. C. Hong, J. C. Na, H. T. Bang, D. J. Yu, M. J. Kim, H. C. Choi, O. S. Suh, H. K. Kang, and A. Jang

D102

EFFECT OF PROCESSING METHOD AND HOLDING TIME ON THE PHYSICAL AND SENSORY QUALITY OF COOKED MARINATED CHICKEN

M. Y. Salma¹, M. G. O'Sullivan¹, J. F. Kerry², and J. P. Kerry^{2*}

D103

EFFECT OF SEX AND LIVESTOCK PRODUCTION SYSTEM ON FREE AMINO ACIDS CONTENT ON LD MUSCLE FROM "GALICIAN MOUNTAIN" FOALS

J. M. Lorenzo, J.M., Purriños, L., Garcia-Fontan, M.C., Bermudez, R. and Franco, D.

D104

EFFECT OF SUPPLEMENTATION OF RESVERATROL ON BROILER MEAT QUALITY

J.H. Choe, S.H. Kim, H.S. Chae, J.S. Ham, M.H. Oh, S.G. Lee, K.H. Seol, D.H. Kim, D.W. Kim, I.S. Kim, J.E. Park, A. Jang*

D105

EFFECT OF SUPPLEMENTATION OF QUERCETIN ON OXIDATION STABILITY OF CHICKEN THIGH

J.E. Park, S.H. Kim, H.S. Chae, J.S. Ham, M.H. Oh, S.G. Lee, K.H. Seol, D.H. Kim, D.W. Kim, I. S. Kim, J.H. Choe, and A. Jang*

D106

**EFFECT OF THE FEEDING SUPPLEMENTATION WITH CHESTNUT
HYDROLYSABLE TANNIN ON THE COLOUR AND OXIDATIVE STABILITY OF
RABBIT MEAT**

A. Dalle Zotte^{1*}, S. Balzan², E. Novelli², P. Bohatir¹, Zs. Matics³, and Zs Szendrő⁴

D107

**EFFECT OF THE FINISHING DIET ON THE FATTY ACID PROFILES IN ADIPOSE
TISSUES OF THE CELTA PIG BREED**

R. Domínguez¹, J.M. Lorenzo^{2*}, B.D. Castiñeiras³, S. Martínez¹, I. Franco¹, and J. Carballo¹

D108

**EFFECT OF TMR USING WHOLE CROP RICE SILAGE ON CARCASS QUANTITY
AND QUALITY OF KOREAN NATIVE CATTLE**

Kim J. G.¹, H. S. Park¹, S. Seo¹, S. H. Yoon¹, M. J. Kim², and Y. C. Lim¹

D109

**EFFECTS OF ADDING DIETARY FIBERS AND STEVIOSIDE ON THE QUALITY OF
SAUSAGES AND THE BLOOD PROPERTIES OF RATS**

C. H. Kim, and S. M. Hong, and J. O. Kang^{*}

D110

**EFFECTS OF AMMONIUM HYDROXIDE AND SALT ON MYOGLOBIN REDOX
STABILITY AND LIPID OXIDATION IN GROUND BUFFALO MEAT**

Naveena B. Maheswarappa^{*}, M. Muthukumar, Arup R. Sen, S. Vaithyanathan, Y. Babji, and N. Kondaiah

D111

**EFFECTS OF BYPASS VITAMIN C SUPPLEMENT ON BEEF QUALITY IMPROVEMENT
IN HANWOO STEERS**

Sun Sik Jang^{*}, Hyeong Cheol Kim, Eung Gi kwon, Byung Ki Park, Sang Min Lee, Tae Il Kim,
Byoung Soo Jeon, Meing Joong Kim, Young Moo Cho, and Seong Koo Hong

D112

**EFFECTS OF CHELATING AGENTS ON LIPID OXIDATION, pH, AND COLOR
CHANGE IN REDUCED SODIUM AND LOW-FAT PORK PATTIES**

Jen-Hua Cheng^{1*}, Shu-Tai Wang², and Herbert Wood Ockerman³

D113

**EFFECTS OF COMMERCIAL MATERNAL LINES ON MEAT QUALITY
CHARACTERISTICS AND FATTY ACID COMPOSITION OF PORCINE LONGISSIMUS
MUSCLE**

J. S. Choi^{1*}, S. H. Park¹, D. S. Jung¹, M. G. Bae², J. O. Jeong², K. S. Kim¹ and Y. I. Choi¹

D114

EFFECTS OF LOW-LEVEL OF ELECTRON BEAM IRRADIATION ON THE CHARACTERISTICS OF PORK FERMENTED SAUSAGE DURING STORAGE

Suk-Nam Kang¹, Mi-Ra Yang¹, Tae-Hwa Goo¹, Hyeong-Chan Kim¹, Seul-Ki Yu¹, Gun-Ryoung No¹, Tae-Wan Kim¹, Cheorun Jo², and Il-Suk, Kim^{1*}

D115

EFFECTS OF DIETARY OF FERMENTED *FLAMMULINA VELUTIPES* BY-PRODUCT SUPPLEMENTERS ON PORK CHARACTERISTICS IN GROWING-FATTENING BERKSHIRE PIGS

Y. M. SONG¹, J. M. YANG¹, J. H. HA¹, H. Y. KIM¹, S. D. LEE², and G. M. CHU^{3*}

D116

EFFECTS OF DIETARY RADISH GREEN AND SPINACH ON COLOR, LIPID OXIDATION AND LUTEIN ACCUMULATION IN BROILER TISSUE

G. H. Kang^{*}, S. H. Kim, J. H. Kim, H. K. Kang, D. W. Kim, S. H. Cho, P. N. Seong, S. G. Jeong, B. Y. Park, and D. H. Kim

D117

EFFECTS OF ELECTRICAL STIMULATION ON TOTAL CALPAIN ACTIVITY AND QUALITY CHARACTERISTICS OF IRANIAN FAT-TAILED SHEEP CARCASSES

M. Abbasvali^{1*}, S.S. Shekarforoush¹, and M. Aminlari²

D118

EFFECTS OF FATTENING PERIOD ON GROWTH PERFORMANCE, CARCASS CHARACTERISTICS AND MEAT PROPERTIES OF HANWOO COWS

Eung Gi Kwon^{*}, Byung Ki Park, Sang Min Lee, Hyeong Cheol Kim, Sun Sik Chang, Tae Il Kim, Byoung Soo Jeon, Meing Joong Kim, Young Moo Cho, Hak Jae Chung, Soo Hyun Cho, Seok Ki Im, and Seong Koo Hong

D119

EFFECTS OF F-VALUES ON THE QUALITY AND SHELF-LIFE OF *SAMGYETANG* PACKED IN A MULTILAYER PLASTIC TRAY DURING STORAGE AT 25 °C

Jin Hwan Lee, Dong Hyeon Jang, Ji Hoon Lim, and Keun Taik Lee^{*}

D120

EFFECTS OF INCREASING LYSINE LEVELS ON CARCASS COMPOSITION, CUTTING YIELDS, AND FURTHER PROCESSED PRODUCT CHARACTERISTICS OF IMMUNOLOGICALLY CASTRATED MALE PIGS

D. D. Boler¹, L.W. Kutzler¹, D.M. Meeuwse², V.L. King² F. K. McKeith¹, and J. Killefer^{1*}

D121

EFFECTS OF LONG AGEING ON MEAT SHELF LIFE OF ARGENTINA INDOOR AND OUTDOOR PIGS

Alejandra B. Picallo^{1*}, Maria E. Cossu¹, Lorenzo Basso^{1,2}, Sonia Moisa¹, Ana M. Pereyra¹, Beatriz Coste¹ and Veronica Rocha¹

D122

EFFECTS OF SLAUGHTER AGE ON QUALITY PARAMETERS OF HANWOO LONGISSIMUS MUSCLE

Maria Cynthia Oliveros¹, Kyoung Mi Park¹, Hoa Van Ba¹, In-Kyung Cho², Dashmaa.Dashdorj², Touseef Anna¹, and Inho Hwang^{1*}

D123

EFFECTS OF SALT LEVEL AND DRYING TIME ON QUALITY OF DRY-CURED HAM: PART 1. PROXIMATE COMPOSITIONS AND CHEMICAL PARAMETERS OF DRY-CURED HAM

P. N. Seong^{1*}, S. H. Cho¹, J. H. Kim¹, G. H. Kang¹, D. W. Kang¹, S. G. Jeong¹, B. Y. Park¹, and D. H. Kim¹

D124

EFFECTS OF RICE STRAW SILAGE WITH MICROBIAL ADDITIVES ON GROWTH PERFORMANCE AND CARCASS CHARACTERISTICS OF HANWOO STEERS

Sang Min Lee¹, Ji Un Ok¹, Chang-Hyun Kim², Eung Gi Kwon¹, Byung Ki Park¹, Tae Il Kim¹, Hyeong Cheol Kim¹, Sun Sik Jang¹, Byung Su Jeon¹, Maeng Jung Kim¹, Sung Ku Hong¹, and Sung Sill Lee^{3*}

D125

EFFECTS OF SALT LEVEL AND DRYING TIME ON QUALITY OF DRY-CURED HAM: PART 2. COLOR, FATTY ACID COMPOSITIONS AND SENSORY PROPERTIES OF DRY-CURED HAM

B. K. Kim¹, S. H. Cho¹, J. H. Kim¹, G. H. Kang¹, D. W. Kang¹, S. G. Jeong¹, B. Y. Park¹, D. H. Kim¹, and P. N. Seong^{1*}

D126

LAMB MEAT QUALITY IN URUGUAY: SECOND AUDIT 2007

R. San Julián^{1*}, J. Mangado², G. Brito¹, A. Borca², X. Lagomarsino¹, S. Luzardo¹, F. Montossi¹ and G. Robaina²

D127

COMPARISONS BETWEEN THE 1ST AND 2ND URUGUAYAN BEEF QUALITY AUDITS: THE ECONOMICAL PROGRESSES ACHIEVED AND THE CHALLENGES AND PRIORITIES ADDRESSED BY INDUSTRY REPRESENTATIVES

F. Montossi^{1*}, R. Robaina², G. Brito¹, L. Castro¹, R. San Julián¹, J. Mangado², and S. Luzardo¹

D128

URUGUAYAN NATIONAL BEEF QUALITY AUDIT-2007: A SURVEY OF BEEF INDUSTRY RELATED TO QUALITY AND VALUE OF CATTLE

G. Brito^{1*}, R. San Julián¹, S. Luzardo¹, X. Lagomarsino¹, F. Montossi¹, L. Castro², A. Borca², D. Sparano², and R. Robaina²

D129

EFFECT OF WHOLE MILK AND PAPRIKA OLEORESIN ON THE MARINATION PERFORMANCE AND SENSORY ACCEPTABILITY OF POULTRY MEAT

M. Y. Salma¹, M. G. O'Sullivan¹, J. F. Kerry², and J. P. Kerry^{2*}

D130

EFFECTS OF A BOAR TAIN T VACCINE, IMPROVAC[®] ON TESTICULAR FUNCTION AND BOAR TAIN T IN SURGICALLY CASTRATED MALE PIGS

Jasbir Singh^{1*}, PC Kok², JS Fajardo², CS Lee² and D Hennessy³

D131

EFFECTS OF PRE-SLAUGHTER HANDLING AND POST-SLAUGHTER TREATMENT ON MEAT QUALITY IN KOREAN PORK PROCESSING INDUSTRY

Kyung Hyun Bae¹, Kyung hwan Kim¹, Kyung Sun Lee¹, Kyung Ok Lee¹, Gill Boo Jin¹ and Seong Gu Hwang²

ABSTRACTS SESSION E :

Process Technology

E001

ANTI OXIDANT EFFECT OF ADZUKI BEAN POWDER IN COOKED PORK SAUSAGES

K. Shimada, T. Hirano, Barana C. Jayawardana, T. Okada, K. H. Han, M.Fukushima, M.Sekikawa

E002

ANTIMICROBIAL ACTIVITIES OF OREGANO ESSENTIAL OIL COMBINED WITH EMULSIFIER/STABILIZER COMPOUND IN READY-TO-COOK BARBECUED CHICKEN

S. S. Shekarforoush^{1*}, R. Firouzi² and K. Kafshdouzan³

E003

ANTIMICROBIAL POLYLACTIC ACID FILMS AGAINST SOME IMPORTANT FOOD-BORNE PATHOGENS, LISTERIA MONOCYTOGENES, SALMONELLA TYPHIMURIUM AND ESCHERICHIA COLI O157:H7

P. Theinsathid¹, W. Visessanguan², S. Chirachanchai³, J. Kruenate⁴,
Y. Kingcha², G. Kongrath⁴, S. Keeratipibul^{5*}

E004

ANTIOXIDANT PROPERTIES OF RADIX PUERARIAE EXTRACTS IN PRECOOKED PORK SAUSAGE DURING STORAGE PERIOD

E. Y. Jung¹, I. R. Yun², G. D. Kim¹, K. Y. Seo¹, S.T. Joo¹ and H. S. Yang^{1*}

E005

ANTIOXIDATIVE ACTIVITY OF PHOSVITIN SEPARATED FROM EGG YOLK MIXED WITH GROUND BEEF

S. Jung¹, H. Yun¹, Y. Jung¹, K. Nam², D. U. Ahn^{3,4}, and C. Jo^{1,*}

E006

BREAST TRIM LOCATION EFFECTS ON PINK DISCOLORATION IN COOKED, PRESALTED, GROUND TURKEY

J. Y. Jeong^{1*} and J. R. Claus²

E007

**CHANGES OF VOLATILE COMPOUNDS DURING THE PROCESSING OF
DRY-CURED TURKEY HAM**

J. Zhang¹, G. Jin¹, J. Wang¹, D. U. Ahn^{2*}

E008

**DEVELOPMENT OF BULGOGI SAUCE HAVING STABLE QUALITY TO HIGH DOSE
IRRADIATION**

J. G. Park^{1,2}, Y. h. Yoon¹, J. N. Park¹, I. J. Han¹, B. S. Song¹, J. H. Kim¹,
J. I. Choi¹, H. J. Hwang², J. W. Lee^{1*}

E009

**AN ATTEMPT TO USE PROBIOTIC IN THE PRODUCTION
OF DRY FERMENTED PORK SAUSAGE**

Z. Dolatowski^{1*}, D. Kołożyn-Krajewska², K. Wojciak¹, M. Trzaskowska²

E010

EFFECT OF CHITOSAN ON PREMATURE BROWNING IN GROUND BEEF PATTIES

S. P. Suman^{1*}, R. A. Mancini², P. Joseph¹, R. Ramanathan², M. R. Konda², G. Dady², S. Yin²

E011

**EFFECT OF GAS COMPOSITION IN MODIFIED ATMOSPHERE PACKAGING
ON THE STORAGE QUALITY OF SLICED BACON**

S. K. Lee^{1*}, Muhlisin¹, S. M. Kang¹, W. H. Choi¹, K. T. Lee², and S. H. Cheong³

E012

**EFFECT OF HIGH HYDROSTATIC PRESSURE ON MICROBIAL REDUCTION AND
FATTY ACID COMPOSITION OF BEEF LOIN PACKAGED WITH VEGETABLE OILS**

H. J. Lee¹, B. Kim¹, S. Jung¹, Z. A. Kruk^{1,2}, E. J. Lee³, Y. J. Kim³, and C. Jo^{1*}

E013

**EFFECT OF HIGH-PRESSURE TREATMENT ON THE TEXTURAL IMPROVEMENT
OF NATURAL HOG CASING**

T. Nishiumi^{1*}, Y. J. Kim^{1,2}, A. Suzuki³, H. Yoon⁴, and R. Sakata⁵

E014

EFFECT OF KOREAN DRY-CURED HAM QUALITY AND STORAGE CHARACTERISTICS OF DIFFERENT PACKAGING CONDITIONS DURING COLD STORAGE

J. Y. Jeong¹, S. J. Hur², I. C. Hur¹, and S. K. Jin^{1*}

E015

EFFECT OF *LAMINARIA JAPONICA* POWDER LEVELS ON THE PHYSICO-CHEMICAL AND SENSORY CHARACTERISTICS OF LOW-FAT PORK PATTIES

Y. S. Choi¹, J. H. Choi¹, D. J. Han², H. Y. Kim², M. A. Lee²,
H. W. Kim², H. J. Chung³, and C. J. Kim^{1,2*}

E016

EFFECT OF PORK SOURCES ON MEAT QUALITY CHARACTERISTICS OF RESTRUCTURED HAM

C. T. Chang and Y. C. Wu *

E017

EFFECT OF POSTMORTEM TENDERIZATION STRATEGIES (ENHANCEMENT, BLADE TENDERIZATION AND PRE-TUMBLING) ON PROPERTIES OF THE *GLUTEUS MEDIUS* FROM MATURE BEEF COWS

Z. Pietrasik¹ and P. J. Shand^{2*}

E018

Effect of *Puerariae Radix* Extracts on pH, Color, 2-thiobarbituric acid reactive substances (TBARS) and Reduced Nitrite Content of Emulsion-Type Pork Sausage during Storage

K. Y. Seo¹, I. R. Yun², G. D. Kim¹, E. Y. Jung¹, S. T. Joo¹, and H. S. Yang^{*}

E019

Effect of salt content on physicochemical, colour and textural traits during the manufacture of dry-cured “lacón”

D. Franco^{1*}, M.C. García Fontán¹, L. Purriños¹, J. Carballo², J.M. Lorenzo¹

E020

EFFECT OF ULTRASONICALLY ASSISTED THAWING ON CHICKEN BROILER MEAT

M. Stasiak Dariusz *, J. Dolatowski Zbigniew

E021

**EFFECT OF VARIOUS *KIMCHI* ETHANOLIC EXTRACT ON OXIDATIVE STABILITY
IN COOKED GROUND PORK STORED REFRIGERATION**

M. A. Lee¹, J. H. Choi², Y. S. Choi², D. J. Han¹, H. Y. Kim¹, K. E. Hwang¹, Y. E. Chang³, H. K. Chung³,
C. J. Kim^{1,2*}

E022

**EFFECT OF VARIOUS LEVELS OF GLYCEROL ON THE QUALITY OF CHICKEN
JERKY WITH ANKA RICE EXTRACT DURING STORAGE AT 25°C**

H. J. Chuang¹, D. C. Liu^{1*}, F. J. Tan¹ and J. H. Liu¹

E023

**EFFECTS OF A HIGH-PRESSURE TREATMENT ON THE PHYSICAL PROPERTIES
AND PALATABILITY OF PORK LOIN**

Y.J. Kim^{1,2*}, T. Nishiumi², H. Ogoshi³ and A. Suzuki⁴

E024

**EFFECTS OF CURING AGENTS AND CURING TIME ON SAUSAGE TASTE:
EVALUATION BY TASTE SENSOR AND ANALYSIS OF BIOCHEMICAL PROPERTIES**

K. Nodake^{1,2*}, M. Numata¹, K. Kosai¹, and T. Nishiumi²

E025

EFFECTS OF DRY-AGEING ON PORK QUALITY

M. Juárez^{1,*}, W. R. Caine¹, M. E. R. Dugan¹, N. Hidiroglou², I. L. Larsen¹, B. Uttaro¹, J. L. Aalhus¹

E026

**EFFECTS OF FREEZING STORAGE AND ADDITION OF DRIP ON THE QUALITY
CHARACTERISTICS OF CHICKEN MEAT BATTERS**

S. Y. Kim¹, K. I. An¹, E. S. Lee², Y. S. Choi¹, D. J. Han¹, H. Y. Kim¹, M. A. Lee¹, K. E. Hwang¹,
J. M. Kim³, C. J. Kim^{1*}

E027

**EFFECTS OF HOT BONING AND CURING AGENT ON THE PROCESSING
PROPERTIES OF SEMI-DRIED BEEF JERKY**

D. J. Han¹, J. H. Choi¹, Y. S. Choi¹, H. Y. Kim¹, M. A. Lee¹, S. Y. Kim¹,
S. M. Choi¹, J. Y. Jeong², and C. J. Kim^{1*}

E028

EFFECTS OF PORK/YELLOW-FIN TUNA (THUNNUS ALBACARES) LEVELS ON THE QUALITY CHARACTERISTICS OF EMULSION TYPE SAUSAGE

J. Y. Shim¹, J. H. Choi², Y. S. Choi², S. Y. Kim² and C. J. Kim^{2*}

E029

EFFECTS OF SOYBEAN SAUCE AND POST-SLAUGHTER PROCESSING ON QUALITY CHARACTERISTICS OF FROZEN HANWOO (KOREAN NATIVE CATTLE) PATTIES

H. W. Kim¹, J. H. Choi², Y. S. Choi², D. J. Han¹, H. Y. kim¹, M. A. Lee¹,
S. M. Choi¹, J. Y. Jeong¹, and C. J. Kim^{1*}

E030

EFFECTS OF SUBSTITUTION OF SPENT LAYING HEN MEAT ON THE QUALITY CHARACTERISTICS OF IMITATION CRAB STICKS DURING STORAGE

S. J. Hur¹ and S. K. Jin^{2*}

E031

EFFECTS OF CHICKEN FEET GELATIN ON QUALITY PROPERTIES OF SEMI-DRIED CHICKEN JERKY

H. Y. Kim¹, J. H. Choi², Y. S. Choi², D. J. Han¹, M. A. Lee¹, S. Y. Kim¹,
K. E. Hwang¹, S. M. Choi¹, and C. J. Kim^{1,2*}

E032

EFFECT OF LONICERA JAPONICA THUNB. EXTRACTS ADDITIONS ON THE KEEPING QUALITY OF CHINESE-STYLE SAUSAGE AND FRANKFURTER

G. C. Yu and Y. C. Wu^{*}

E033

Effect of microwave heating and marination on colour AND tenderness of *Semimembranosus* and *Semitendinosus* muscles from Friesian mature cows

C.E. Realini^{1*}, M. Pérez-Juan¹, and A. Kondjoyan²

E034

EFFECT OF NEW PEPPER AND CUMMIN FREON EXTRACTS ON THE PROXIMATE COMPOSITION AND SENSORY PROPERTIES OF BULGARIAN TYPE FERMENTED SAUSAGE (SUDJUK)

S. G. Dragoev^{1*}, D. K. Balev¹, K. W. Wassilev¹, and N. S. Nenov²

E035

EFFECT OF ORGANIC ACIDS AND 50% CARBON DIOXIDE-PACKAGING ON THE QUALITY CHARACTERISTICS OF SLICED BACON DURING STORAGE

Muhlisin¹, S. M. Kang¹, W. H. Choi¹, K. T. Lee², S. H. Cheong³,
K. Kwon¹, and S. K. Lee^{1*}

E036

EFFECT OF PERILLA EXTRACTS ADDITION ON KEEPING QUALITY OF CHINESE-STYLE SAUSAGE AND FRANKFURTER

C. H. Hsieh and Y. C. Wu*

E037

EMULSION AND GELLING PROPERTIES OF PORK MYOFIBRILLAR PROTEIN EMULSIFIED GELS AS AFFECTED BY DIFFERENT SALT LEVELS AND PH VALUES

H. S. Jang¹ and K. B. Chin^{1*}

E038

EVALUATION OF ANTIOXIDATIVE AND ANTIBACTERIAL ACTIVITY OF SOME HERBS (Taiwan basil-*Ocimum basilicum* "nine-levelpagoda", garlic sprout-*Allium ativum* and ginger-*Zingiber officinale*) IN FRESH CHICKEN SAUSAGE DURING STORAGE AT 2-4 °C

D. C. Liu^{1*}, C. H. Lin¹, B. Y. Yung¹, C. W. Shih¹, Y. H. Chen¹, S. W. Chen¹, and J. H. Liu¹

E039

EVALUATION OF ANTIOXIDATIVE AND ANTIMICROBIAL ACTIVITY OF *Houttuynia cordata*, *Toona sinensis* AND *Arctium lappa* IN FRESH CHICKEN SAUSAGE DURING STORAGE AT 2-4 °C

D. C. Liu^{1*}, B. Y. Yung¹, C. H. Lin¹, C. W. Shih¹, Y. H. Chen¹, S. W. Chen¹, and J. H. Liu¹

E040

EVALUATION OF FUNCTIONAL PROPERTIES OF BINDERS CONSTITUTED WITH PIG PLASMA, SODIUM CASINATE AND SOYBEAN PROTEIN AND THOSE APPLICATION IN RESTRUCTURED PORK STEAK

D C. Liu^{1*}, C. P Lin¹, and J. H. Liu¹

E041

EVALUATION OF MUNGBEAN PROTEIN ISOLATE AS A SUBSTRATE FOR MICROBIAL TRANSGLUTAMINASE ON HEAT-INDUCED GELATION OF PORK MYOFIBRILLAR PROTEIN

H. C. Lee and K. B. Chin*

E042

EVALUATION OF THE INFLUENCE OF ENZYMIC PREPARATION ON QUALITY TRAITS OF COOKED SAUSAGE PRODUCTS

A.Lisitsyn, A.Semenova , T. Kuznetsova , V.Nasonova , S.Gorbatov

E043

FUNCTIONAL EFFECTS OF TOFU POWDER IN PORK EMULSION GEL

Panyathitipong W¹. and Puechkamut Y.^{2*}

E044

FUNCTIONALITY OF FAT IN OIL DISPERSIONS FOR USE AS MEAT MARINADES

S. B. Irmischer¹, V. Schuh¹, K. Herrmann¹, M. Gibis¹, and J. Weiss^{1*}

E045

INDICATOR BACTERIA AND EFFICACY OF CRUDE BACTERIOCINS FROM *LACTOCOCCUS LACTIS* TISTR 1401 ON CHICKEN MEATBALLS SHELF LIFE

Kanok-Orn Intarapichet^{1*}, Malaiporn Sriwira¹, and Suphitchaya Chanthachum²

E046

INFLUENCE OF DRYING TEMPERATURE ON COLOUR AND TEXTURAL TRAITS OF DRY-CURED “LACON”

D. Franco^{1*}, M.C. García Fontán¹, L. Purriños¹, J.Carballo², J.M. Lorenzo¹

E047

INFLUENCE OF FILLING CONDITIONS ON PRODUCT QUALITY AND OPERATING PARAMETERS IN FERMENTED COARSE MEAT EMULSIONS PRODUCED BY CONTINUOUS HIGH SHEAR GRINDING AND VACUUM FILLING

Z. Böthe¹, K. Herrmann¹, W. Braig², A. Buechele² and J. Weiss^{1*}

E048

INVESTIGATIONS OF MICROSTRUCTURE OF SMOKED-COOKED PRODUCTS FROM HOT AND CHILLED PORK

A.A. Semenova, T.G. Kuznetsova, A.A. Motovilina, L. I. Lebedeva, L.A. Vereetov

E049

MICROBIAL CHARACTERISTICS OF MUTTON DRY FERMENTED SAUSAGES AS AFFECTED BY THE USE OF COMBINATIONS OF STARTER CULTURES

L. Zhao ^{1,3}, C. Ma ³, Y. Jin ^{2*}, H. Li ²

E050

ORGANIC ACID EFFECTS OF PROCESSING TIME ON PROTEOLYTIC CHANGES IN SEMI AND DRY SAUSAGES

Aro A. Juan M. ^{1*}, Chaina S. Amelia², Segura P. Roger¹ and Sekikawa Mitsuo²

E051

PHYSICOCHEMICAL CHARACTERISTICS OF NOODLES USING CHICKEN BREAST ADDED WITH RUBUS COREANUM MIQUEL AND OPUNTIA FICUS-INDICA VAR. SABOTEN

S. M. Kim

E052

PORK PATTIES CONTAINING TOMATO POWDERS IMPROVED PHYSICOCHEMICAL PROPERTIES AND ANTIOXIDANT ACTIVITY

H. S. Kim¹ and K. B. Chin^{1*}

E053

POSSIBILITIES OF USING PROBIOTIC BACTERIA IN THE PRODUCTION OF DRY FERMENTED LOINS

D. KołoŜyn-Krajewska¹, Z. Dolatowski², K. Neffe¹, L. Jachacz², D. Jaworska¹

E054

PROCESSING EFFECTS ON THE PINK DEFECT IN COOKED GROUND TURKEY BREASTS

J. Y. Jeong^{1*} and J. R. Claus²

E055

PROPERTIES OF LOW-FAT PORK BOLOGNA WITH ADDED CHICKPEA PROTEIN ISOLATE OR STARCH

W.G. Thushan Sanjeewa¹, Zeb Pietrasik², Janitha P.D. Wanasundara³, and Phyllis J. Shand^{1*}

E056

PROTEIN FUNCTIONALITY AND SENSORY PROPERTY OF BROILER CARCASSES CHILLED BY WATER, AIR, OR EVAPORATIVE AIR

J. Y. Jeong¹, K. K. Janardhanan¹, A. M. Booren^{1,2}, J. B. Harte², and I. Kang^{1,2*}

E057

Proteolytic Effect of Starter Cultures Used in the production of Bulgarian dried-cured Sausages

D. Gradinarska¹, K. Danov¹, K. Valkova-Jorgova¹, D. Yordanov¹, K. Vasilev¹

E058

QUALITY CHARACTERISTICS OF COOKED GROUND PORK PATTIES AS AFFECTED BY PERFORATION AND FAT LEVEL

J. Y. Jeong¹, J. H. Choi², Y. S. Choi², D. J. Han², H. Y. Kim², H. K. Chung³, and C. J. Kim^{2*}

E059

REDUCTION IN NITRITE LEVEL IN COOKED LOIN MANUFACTURED WITH VEGETABLE POWDER AS SOURCE OF NITRITE

M. Vaquero, B. Rubio, B. Martínez and M^a. J. Sánchez

E060

RETORT PROCESSING MAY INDUCE PROTEIN DEGRADATION AND IMPROVE FOOD FUNCTIONALITIES OF MEAT PRODUCTS

T. Hayashi*, N. Toyoda, M. Arakawa and S. Haga

E061

Reducing the sodium level of meat products shouldn't be difficult

Theo J Verkleij^{1*} and Govardus A.H. de Jong¹

E062

SAUSAGE RECIPES OF THE “HALAL” CATEGORY WITH THE USE OF NEW DIARY-PROTEIN CONCENTRATES AND VEGETATIVE FATS ARE WORKED OUT

Federal State Educational Establishment of Higher Professional Education “Saratov State Agrarian University” named after N. I. Vavilov. North-Caucasus State Technical University, ВНИИМП им.

E063

A comparative study frying with lard oil

Theo Verkleij¹

E064

SENSORY EVALUATION IN THE DEVELOPMENT OF FROZEN COOKED RESTRUCTURED CHICKEN STEAKS

Contreras-Castillo, C.J.^{1*}, Almeida, M.A.²; Ruiz, J.N.² and Cipolli, K.M.V.A.B.³

E065

SMALL MOLECULAR PROTEIN CONTENTS AND THEIR ANTIOXIDANT ABILITIES OF PORCINE SI-RAW

H. L. Kuo^{1*}, Y. L. Chiu¹, M. T. Chen² & F. J. Tan³, D. C. Liu³

E066

STATUS REPORT FOR DEVELOPMENT OF SPACE BULGOGI AND OTHER KOREAN SPACE FOODS, USING IRRADIATION TECHNOLOGY

Y. H. Yoon¹, B. S. Song¹, J. H. Kim¹, A. K. Sharma², C. Michael¹ Blackburn³, J. W. Lee^{1*}

E067

STUDY OF THE MOULDS AND YEASTS COUNTS THROUGHOUT THE MANUFACTURE OF DRY-CURED “LACÓN”. EFFECT OF SALT LEVELS

L. Purriños¹, M.C. Garcia-Fontan¹, J. Carballo² and J.M. Lorenzo^{1*}

E068

STUDY OF THE YEAST POPULATION THROUGHOUT THE MANUFACTURE OF DRY-CURED “LACÓN”. EFFECT OF SALT LEVELS

L. Purriños¹, G. Garcia¹, J. Carballo², D. Franco¹, J.M. Lorenzo¹ and M.C. Garcia-Fontan^{1*}

E069

THE EFFECT OF a meat stretching device ON THE tenderness OF hot-boned BEEF topsides and rosbiffs

J. M. Taylor^{1*}, D. L. Hopkins¹ and Remy van de Ven²

E070

THE EFFECT OF ANTHOCYANIN BASED EXTRACTS ON THE COLOR OF CEMEN PASTE USED ON PASTIRMA, A DRY CURED MEAT PRODUCT

H. Yetim, L. Ekici, Z. Şimşek, O. Sağdıç

E071

THE EFFECT OF Ganghwayakssuk (*Artemisia princeps* Pamp.) EXTRACTS ON THE ANTIOXIDANT ACTIVITY OF CHICKEN NUGGET BATTERS

K. E. Hwang¹, J. H. Choi², Y. S. Choi², D. J. Han¹, H. Y. Kim¹, M. A. Lee¹, H. W. Kim², H. K. Chung³, and C. J. Kim^{1,2*}

E072

THE EFFECT OF SMARTSTRETCH™ TECHNOLOGY ON THE TENDERNESS OF BEEF TOPSIDES AND CUBE ROLLS

E. S. Toohey¹, M. J. Kerr², Remy van de Ven³ and D. L. Hopkins^{2*}

E073

THE EFFECTS OF POTASSIUM LACTATE AND CALCIUM ASCORBATE AS SODIUM CHLORIDE SUBSTITUTES ON THE PHYSICAL, CHEMICAL, AND SENSORY CHARACTERISTICS OF FRANKFURTER SAUSAGE

K.C. Jung, Y.M. Choi, K.W. Nam, H.M. Jo, and B.C. Kim*

E074

THE RELATIONSHIP BETWEEN TWO-TONED PORK HAM MEAT AND COOKED HAM QUALITY

Yuan-Jhen Huang, Pei-Li Chen and Kou-Joong Lin

E075

THE USE OF HIGH PRESSURE PROCESSING AS AN ALTERNATIVE TO PHOSPHATES IN THE MANUFACTURE OF COOKED HAM

M^a. J. Sánchez *, B. Martínez, B. Rubio and M. Vaquero.

E076

USE OF CARBON MONOXIDE IN BEEF PACKAGING ATMOSPHERES

I. LEGRAND¹, E. RECOULES², C. DENOYELLE¹ and P. TRIBOT LASPIERE^{1*}

ABSTRACTS SESSION F :

Meat Safety

F001

ANTIMICROBIAL ACTIVITY OF ENCAPSULATED ESSENTIAL OILS IN EMULSION AND MICROEMULSION AGAINST FOODBORNE ORGANISMS IN GROUNDED PORK

Sarisa Suriyarak¹, Myriam Loeffler¹, Kurt Herrmann¹, and Jochen Weiss^{1*}

F002

ANTIMICROBIAL ACTIVITY OF GREEN TEA EXTRACT (*CAMELLIA SINENSIS*) ON REFRIGERATED GROUND PORK

Pilasombut, K.^{1*}, Ngamyeesoon, N.², and Sethakul, J.¹

F003

ANTIMICROBIAL EFFECT OF SUPERCRITICAL CARBON DIOXIDE TREATMENT ON *BACILLUS CEREUS* IN MARINADES AND MARINATED PORK

Y.M. Choi, Y.Y. Bae, K.H. Kim, B.C. Kim, and M.S. Rhee^{*}

F004

ANTIMICROBIAL RESIDUES IN NATURAL THAI INDIGENOUS BEEF CATTLE FROM A STANDARD SLAUGHTERHOUSE

Jamlong Mitcaothai^{1*}, Rachakris Lertpatarakomol², Tassanee Triratapiwan², Somchai Chanket², and Achara Lukkananukool³

F005

APPLICATION OF HIGH PRESSURE TO INACTIVATE SPECIFIC SPOILAGE ORGANISMS OF COOKED HAM

Yanqing Han, Xinglian Xu^{*}, Guanghong Zhou

F006

BEEF CARCASS HYGIENE IN QUEENSLAND AUSTRALIA – WHERE HIDE CLEANLINESS MAY NOT BE THE BIGGEST ISSUE

Alison Small^{1*}, John Sumner², and Ian Jenson²

F007

CHANGES IN THE COMPOSITION OF THE BACTERIAL FLORA ON TRAYPACKAGED PORK DURING CHILLED STORAGE

Yun Jiang^{1,2}, Feng Gao¹, Xinglian Xu¹, Keping Ye¹, Guanghong Zhou^{1*}

F008

CHILLING OF CARCASSES FROM DOUBLE MUSCLED CATTLE : TIME-TEMPERATURE EVOLUTION AND PREDICTIVE MODELLING OF GROWTH OF *LISTERIA MONOCYTOGENES* AND *CLOSTRIDIUM PERFRINGENS*

L. Delhalle, B. Collignon, S. Dehard, P. Imazaki, G. Daube and A. Clinquart*

F009

COMBINED ACTIONS OF VIRGIN COCONUT OIL, LAURIC ACID AND MONOLAURIN WITH LACTIC ACID ON *STAPHYLOCOCCUS AUREUS*

Pussadee Tangwatcharin^{1*} and Prapaporn Khopaibool²

F010

DETECTION AND CHARACTERIZATION OF MICROORGANISM IN BLOWN PACK DETERIORATION

C. J. Contreras-Castillo^{1*}, M. L. Hernandez-Macedo¹, A. C. Zari¹, S. M. Tsai², C. Sarantopoulos³, and M. Padula³

F011

DEVELOPMENT AND EVALUATION OF IMMUNOCHROMATOGRAPHIC ASSAY FOR SIMPLE RAPID DETECTION OF *ESCHERICHIA COLI* O157, O26, O111 AND VERO TOXIN 1/ 2 IN FOOD PRODUCTS

Y. Terao^{*}, T. Yonekita, K. Kamiya, N. Morishita, T. Fujimura, T. Matsumoto, and F. Morimatsu

F012

EFFECT OF CHITOSAN ON ASSOCIATED BACTERIAL PATHOGENS IN NHAM (TRADITIONAL THAI FERMENTED MEAT) MODEL BROTH

P. Saisawart¹, A. Jindaprasert², W. Krusong², and A. Swetwivathana^{2*}

F013

EFFECT OF ATMOSPHERIC PRESSURE PLASMA ON *LISTERIA MONOCYTOGENES* USING DIFFERENT GAS COMPOSITIONS

B. Kim¹, H. Jung², W. Choe², Y. Jung¹, S. Jung¹, J. S. Ham³, and C. Jo^{1*}

F014

EFFECT OF IRRADIATION ON SENSORY CHARACTERISTICS AND SHELF LIFE EXTENSION OF *DAK-GALBI*

Yohan Yoon¹, Jin-Gyu Park¹, Jae-Nam Park¹, Beom-Seok Song¹, Jae-Hun Kim¹, Myung-Woo Byun¹, Cheon-Jei Kim², Ju-Woon Lee^{1*}

F015

EFFECT OF PEDIOCIN PA-1, pH AND NITRITE ON *SALMONELLA ANATUM* AND *S. RATCHABURI* IN SIMULATED NHAM (TRADITIONAL THAI FERMENTED MEAT SAUSAGE) MODEL BROTH

S. Veerawatanayotin¹, A. Jindaprasert², K. Pilasombut², J. Sethakul², and A. Swetwivathana^{2*}

F016

**ENHANCEMENT OF THE EFFICIENCY OF RADIATION STERILIZATION OF
GROUND PORK BY THE ADDITION OF NATURAL MATERIALS**

H. Yun¹, M. Lacroix², S. Jung¹, Y. Jung¹, J. W. Lee³, and C. Jo^{1,*}

F017

**BACTERIAL COUNTS IN AGED BEEF ANALYZED WITH MIXED GENERALIZED
LINEAR MODELS IN R**

Ales Dufek^{1*}, Marcela Vyletelova¹, and Miroslav Homola²

F018

**FORMATION OF BIOGENIC AMINES IN CHICKEN MEAT STORED UNDER
MODIFIED ATMOSPHERE**

L. Gallas^{1*}, I. Steinhäuserova¹, L. Steinhäuser¹, I. Borkovcova², and L. Vorlova²

F019

**GROWTH INHIBITION OF MICRO-ORGANISMS CAUSED BY SPOILERS AND
PATHOGENS FOUND IN MEAT PRODUCTS USING CHICKEN IMMUNOGLOBULIN Y**

Min-Seok Song¹, Cheon-Jei Kim^{2,3}, Won-Il Cho¹, Jong-Se Park¹, Ki-Moon Kang¹, Soon-Hee Kwon¹,
Jee-Min Kim¹, Yun-Sang Choi², Ji-Hun Choi² and Hoon-Heui Sunwoo^{4*}

F020

**INTERSPECIES DIFFERENCES IN SKELETAL MUSCLE MYOSIN LIGHT CHAINS
ISOFORMS BETWEEN CATTLE, PIG AND SELECTED POULTRY SPECIES**

Magdalena Montowska^{1*} and Edward Pospiech^{1,2}

F021

**ISOLATION AND IDENTIFICATION OF LACTIC ACID BACTERIA IN SOUR MEAT
PRODUCED IN TAIWAN**

C. S. Chou and M. T. Chen^{*}

F022

**MICROBIAL CONTAMINATION IN SLAUGHTERING PROCESSES OF
THAI INDIGENOUS CATTLE**

Tassanee Triratapiwan^{1*}, Rachakris Lertpatarakomol¹, Jamlong Mitchothai², and Somchai Chanket¹

F023

**INFLUENCE OF CRISIS ON CONSUMER BEHAVIOR OF RUSSIANS AND THE
POLICY OF MEAT-PROCESSING PLANTS WITH REGARDS TO THEIR PRODUCTS
ASSORTMENT**

Andrey Lisitsyn, Aleksander Zakharov, Mihail Ishakov

F024

MICROBIOLOGICAL CONTAMINATION IN CUTTING PROCESSES OF THAI INDIGENOUS BEEF

Rachakris Lertpatarakomol^{1*}, Tassanee Triratapiwan¹, Jamlong Mitchaothai², and Somchai Chanket¹

F025

MICROBIOLOGICAL SAFETY AND SENSORY QUALITY OF RAW PERISHABLE PRODUCTS AFTER HIGH PRESSURE PROCESSING

G. Klein^{*}, A. Kastner, J. V. Waldthausen, T. V. Müffling, and B. Nowak

F026

PRODUCTION OF BACTERIOCINS AND BIOGENIC AMINES ISOLATED FROM TRADITIONALLY FERMENTED "SREMSKA" SAUSAGE

Veskovic S.¹, Stefanovic S.^{1*}, Jankovic S.¹, Radicevic T.¹, Turubatovic L.¹, Obradovic D.²

F027

RAPID DETERMINATION OF AMMONIA AND VOLATILE AMINES IN BEEF EXPOSED TO LOW LEVELS OF AMMONIA USING AMMONIA ION SELECTIVE ELECTRODE (ISE)

Abdulaziz A. Al-Shathri¹, J.S. Smith², C.L. Kastner², D.H. Kropf²

F028

RECOVERY OF DIFFICULT CULTIVABLE FUNGI FROM CHICKEN THROUGH A NEW CHICKEN BASED CULTURAL MEDIUM

Chi Zhang¹, Wenliang Xiang², Hu Yang¹, Yekun Sun¹, Qun Sun^{1*}

F029

SALMONELLA CONTAMINATION IN SLAUGHTERING AND CUTTING PROCESSES OF THAI INDIGENOUS BEEF

Somchai Chanket^{1*}, Jamlong Mitchaothai², Tassanee Triratapiwan¹, and Rachakris Lertpatarakomol¹

F030

SCREENING OF LACTIC ACID BACTERIA FROM KIMCHI TO DEplete NITRITE

Seung-Gyu Lee¹, Dong-Woo Kang¹, Aera Jang¹, Jun-Sang Ham¹, Soo-Hyun Cho¹, Mi-Hwa Oh¹, K.H. Seol¹, Dong-Hun Kim¹, and Phil-Nam Seong^{1*}

F031

SIMULTANEOUS DETECTION OF FIVE FOOD-BORNE PATHOGENS USING CAPILLARY ELECTROPHORESIS-BASED SINGLE-STRAND CONFORMATION POLYMORPHISM IN MINCED MEAT

Mi-Hwa Oh^{1*}, Eunyong Hong, Seung-Gyu Lee, Jun-Sang Ham, Aera Jang, Dong-Hun Kim, and Sangsuk Oh²

F032

SPECIES DIFFERENTIATION OF CHICKEN AND DUCK MEAT BY ANALYSIS OF THE CYTOCHROME OXIDASE SUBUNIT I AND APPLICATION PCR TECHNIQUE

Anita Spychaj^{1*}, Marlena Szalata^{2,3}, Ryszard Słomski^{2,3}, and Edward Pospiech^{1,4}

F033

STUDY OF ECOLOGY AND MOLECULAR CHARACTERIZATION OF LAB MICROFLORA IN SREMSKA SAUSAGE

Veskovic S.^{1*}, Borovic B.¹, Velebit B.¹, Lakicevic B.¹, Turubatovic L.¹

F034

STUDY ON THE SIGNAL CHANGE OF ELECTRON SPIN RESONANCE (ESR) FOR IRRADIATED BONE IN MEAT DURING STORAGE PERIOD

Jae-Ho Woon^{1*}, Byeong-Ryong Park¹, Hee-Sun Kim², Byung-Kook Choi¹, Young-Hoon Bong¹, Na-Young Kim¹, Hong-Jeom Jeong¹, Cheh-Il Yoo¹

F035

SURVEY OF POLYCYCLIC AROMATIC HYDROCARBONS (PAHS) IN GERMAN SMOKED MEAT PRODUCTS

W. Jira^{*} and F. Schwägele

F036

SURVEY ON ANTIBIOTIC USE IN PIG AND CHICKEN PRODUCTION IN RED RIVER DELTA OF VIETNAM

Pham Kim Dang^{1,2}, Claude Saegerman³, Vu Dinh Ton¹, Marie-Louise Scippo^{2*}

F037

SYNERGISTIC ACTIVITY OF BACTERIOCIN-PRODUCING LACTIC ACID BACTERIA AS STARTER CULTURE AND FRESH GARLIC AGAINST *SALMONELLA* TYPHIMURIUM IN NHAM MODEL BROTH, THAI FERMENTED MEAT PRODUCT

Pilasombut, K.¹, Swetwiwathana, A.², Ngamyeesoon, N.³, Sitthigripong, R.¹, and Sethakul, J.¹

F038

USE OF NATURAL ANTIMICROBIALS FOR *L. MONOCYTOGENES* CONTROL ON HAM

Gary A. Sullivan¹, Armitra L. Jackson¹, Steven E. Niebuhr¹, Kohl D. Schrader¹, Joseph G. Sebranek^{1*}, and James S. Dickson¹

F039

OCCURRENCE OF *LISTERIA MONOCYTOGENES* IN RAW FRESH AND FROZEN RED MEAT (CATTLE, CAMEL, SHEEP) IN TEHRAN PROVINCE-IRAN

Zohreh Mashak^{1*}, Afshin Mottaghifar², Hamidreza Sodagari³, ASa'adati⁴

F040

**COMBINED EFFECT OF NATURAL ENDOGENOUS COMPOUND, MODIFIED
ATMOSPHERE PACKAGING AND GAMMA IRRADIATION ON THE MICROBIAL
GROWTH OF GROUND BEEF**

M. Turgis¹, J. Han², J. Borsa³, and M. Lacroix^{1*}

F041

**EFFECT OF BACTERIOCIN-PRODUCING WEISSELLA CIBARIA SI 21 AND
LACTOBACILLUS PLANTARUM RS 49 ON STAPHYLOCOCCUS AUREUS IN ISAN
SAUSAGE (TRADITIONAL THAI FERMENTED MEAT-RICE SAUSAGE) MODEL
BROTH**

Nutthida