

<b>XIV European Symposium on the Quality of Eggs and Egg Products</b>				
<b>XX European Symposium on the Quality of Poultry Meat</b>				
<b>Sunday, 4 September</b>				
<b>Time</b>	<b>Session/Title</b>	<b>Author</b>	<b>Status</b>	
16:00-19:00	Registration			
18:00-21:00	Get Together Party			

<b>Monday, 5 September</b>			
<b>Time</b>	<b>Session/Title</b>	<b>Author</b>	<b>Status</b>
08:00-18:00	Registration		
09:00-12:00	<b>A - Opening Session</b>		
09:00-09:30	Opening Ceremony <i>Chairperson: Dietmar K. Flock</i>		
09:30-10:30	Sustainable egg and poultry meat production: Challenges and limitations for future animal production	Capar Wenk, Switzerland	<a href="#">Intro presentation</a>
10:30-11:00	Coffe Break		
11:00-11:20	Egg quality and food safety of table eggs	J. Roberts, Australia	Oral A1
11:20-11:40	Poultry egg to improve child health	S. Yalcin, Turkey	Oral A2
11:40-12:00	Transcriptomic profiling of hen hepatic genes reveals many egg yolk proteases and antiproteases potentially involved in chicken development	S. Rehault-Godbert, France	Oral A3
12:00-13:30	Lunch Break & Poster Viewing		
	<b>Combined Egg and Meat Sessions</b>		
13:30-15:10	<b>B.1 Egg and poultry meat production under control of EU zoonosis directive</b> <i>Chairperson: Peggy Braun, Germany</i>		
13:30-14:10	Impact of EU zoonosis directive on the incidence of salmonella in eggs and poultry meat	Lüppo Ellerbroek, Germany	<a href="#">Keynote Speaker</a>
14:10-14:30	Prevention first – targeted poultry farm analysis with Zoonoses risk index	B. Grabkowsky, Germany	Oral B1.1
14:30-14:50	The evaluation of MLVA, PFGE and phage analysis for typing <i>Salmonella enteritidis</i>	K. De Reu, Belgium	Oral B1.2
14:50-15:10	The effect of microcracks and the presence of the cuticle on trans-shell penetration of table eggs by <i>Salmonella enteritidis</i>	S. Leleu, Belgium	Oral B1.3

15:10-15:40	Coffee Break		
15:40-18:00	<b>B.2 Extensive and organic poultry production</b>		
	<b>Chairperson:</b>		
15:40-16:20	Future perspectives for the development of the market for organic eggs and poultry meat	Pascale Magdelaine, France	<b>Keynote Speaker</b>
16:20-16:40	How to make organic laying hens in Turkey	T. Balevi, Turkey	Oral B2.1
16:40-17:00	Environmental occurrence and characterization of <i>Salmonella enteritidis</i> contamination on persisting positive layer farms	K. De Reu, Belgium	Oral B2.2
17:00-17:20	Technological variability of chicken breast meat quality encountered in France according to the production system	E. Baeza, France	Oral B2.3
17:20-17:40	Effect of modified Attapulgite on laying pullets' growth and bone quality	P. Fortomaris, Greece	Oral B2.4
17:40-18:00	Effects of dietary yeast cell wall ( <i>Saccharomyces cerevisiae</i> ) on some egg quality characteristics in laying hens	S. Yalcin, Turkey	Oral B2.5
18:15-19:45	Meeting WG		

Tuesday, 6 September						
Time	Session/Title	Author	Status	Session/Title	Author	Status
08:00-17:00	Registration					
	<b>C Eggs sessions</b>			<b>D Meat Sessions</b>		
08:30-09:30	<b>C.1 Safety of shell eggs</b>			<b>D.1 Slaughter Technology</b>		
	Chairperson:			Chairperson: Poul Henckel, Denmark		
08:30-09:10	Fate of salmonella on egg shells	Peggy Braun, Germany	invited speaker	New developments in slaughter technology	Roland Kranen, The Netherlands	invited speaker
09:10-09:30	Penetration of <i>Salmonella enterica</i> serovar <i>enteritidis</i> through the vitelline membrane of eggs of laying hens at various ages as affected by its strength, its protein composition and its ultrastructural properties	S. Leleu, Belgium	Oral C1.1	Changes in the live weight and body composition of chicks hatched from eggs with different composition	G. Milisits, Hungary	Oral D1.1
09:30-11:40	<b>C.2 Shell quality</b>			<b>D.2 Meat Safety and Hygiene</b>		
	Chairperson: Margherita Rossi, Italy			Chairperson:		
09:30-10:10	Optimizing shell quality in non-cage husbandry systems	Maureen Bain, UK	invited speaker	Disinfection of poultry carcasses – pros and cons	Gilles Salvat, France	invited speaker
10:10-10:40	Coffee Break					
10:40-11:00	Fine mapping of egg shell quality trait loci in an F2 population	M. Tiuskula-Haavisto, Finland	Oral C2.1	Effect of either a poultry fat- or soybean oil-based diet on muscle fatty acid composition and meat sensory attributes of broiler chickens	J. Yuan, China	Oral D2.1
11:00-11:20	Global digital measurement of eggshell thickness for chicken eggs	C. Sun, China	Oral C2.2	Associations of <i>Campylobacter</i> spp. isolated from broiler meat production chain with human campylobacteriosis in Lithuania	NN	Oral D2.2
11:20-11:40	Osteopontin and the eggshell	M. Pines, Israel	Oral C2.3	Combined effect of steam and lactic acid treatments for inactivating <i>Campylobacter jejuni</i> inoculated on chicken skin	A. Chaine	Oral D2.3
11:40-13:00	Lunch Break & Poster Viewing					

13:00-14:40	<b>C.3 Freshness of shell eggs</b>			<b>D.3 Basics of Meat Quality</b>		
	Chairperson: Tadeusz Trziszka, Poland			Chairperson: Elisabeth Baeza, France		
13:00-13:40	Schemes to assure quality and traceability of hen eggs	Fredi Schwägele, Germany	invited speaker	Combining genetics and genomics for understanding and reducing the variability of poultry meat	Michel Duclos, France	invited speaker
13:40-14:00	New insights in egg white proteins using cDNA microarrays and extensive proteomic data mining	J. Gautron, France	Oral C3.1	Associations of Wnt signaling pathway genes with chicken growth and carcass traits	Y. Lu, Canada	Oral D3.1
14:00-14:20	QTL mapping of egg albumen quality in a White Rock x RIR cross	M. Honkatukia, Finland	Oral C3.2	Survey on the incidence of black bone syndrome in chicken drumsticks in Europe	E. Folegatti, France	Oral D3.2
14:20-14:40	Ovoinhibitor: Tissular specificity and biological activities.	M. Bourin, France	Oral C3.3	There is more to gut health than wet litter	A. Kocher, Germany	Oral D3.3
14:40-15:20	Coffe Break & Poster Viewing					
15:20-17:00	<b>C.4 Egg quality in view of the consumer</b>			<b>D.4 Meat Quality</b>		
	Chairperson:			Chairperson:		
15:20-16:00	Consumer expectations on the quality of shell eggs	Angeliki Tserveni-Goussi, Greece	invited speaker	Nutritive value of poultry meat	Ingrid Seuß-Baum, Germany	invited speaker
16:00-16:20	Comparison of egg quality, mineral content, albumen characteristics and weight loss between luowen egg and normal egg of duck	J. Yuan, China	Oral C4.1	Effect of dietary enrichment with omega 3 fatty acids on the quality of raw and processed breast meat of broiler chicken	E. Baeza, France	Oral D4.1
16:20-16:40	Egg quality and sensory evaluation of nutrient enriched designer eggs	Z. Hayat, Pakistan	Oral C4.2	Live performance and meat quality of broiler chickens: Effect of sex and dietary zinc proteinate supplementation	H. Salim, Korea	Oral D4.2
16:40-17:00	Review of the use of carotenoids in the egg yolk and the pigmented broiler	U. Altemüller, DSM, Denmark	Oral C4.3	Effects of dietary rapeseed meal and peas on the performance and meat quality of broilers	P. Tuunainen, Finland	Oral D4.3
17:15-19:00	Meeting WG 4					
20:00-24:00	Dinner in Zoo Leipzig					

Wednesday, 7 September						
Time	Session/Title	Author	Status	Session/Title	Author	Status
08:00-12:00	Registration					
	<b>C Eggs sessions</b>			<b>D Meat Sessions</b>		
08:30-10:10	<b>C.5 Modified shell eggs as sources for food industry</b>			<b>D.5 Lipid oxidation in meat</b>		
	Chairperson: Waldemar Ternes, Germany			Chairperson: Massimiliano Petracci, Italy		
08:30-09:10	Application of modern technologies for manufacturing of nutraceuticals from designed eggs	Tadeusz Trziszka, Poland	invited speaker	Selective accumulation and mobilization of fatty acids in broilers: influence on carcass composition and susceptibility to lipid oxidation	Clemente Lopez-Bote, Spain	invited speaker
09:10-09:30	Modified eggs may have answers to consumer disease risks, depending on the composition	N. Shapira, Israel	Oral C5.1	Effect of different levels of antioxidant and processing techniques on the storage stability of hatchery waste meal	A. Mahmud, Pakistan	Oral D5.1
09:30-09:50	Effect of an immune stimulation in the hen on the antimicrobial potential of the egg white	L. Bedrani, France	Oral C5.2	Lipids stability and total antioxidant activity in myofibril or muscle tissue model system depending on carnosine level	E. Biazik, Poland	Oral D5.2
09:50-10:10	Ovomucin: recent development in purification and structure characterization	J. Wu, China	Oral C5.3	Effect of a flax seeds diet on lipid oxidation of raw and cooked poultry meat	St. Roux, France	Oral D5.3
10:10-10:40	Coffe break					
10:40-13:00	<b>C.6 Egg products and egg processing</b>			<b>D.6 Special Meat Parts and Convenience Products</b>		
	Chairperson: Marc Anton, France			Chairperson:		
10:40-11:20	Industry requirements for egg products	Diego Ricchetti, Italy	invited speaker	Quality of mechanically separated meat	Poul Henckel, Denmark	invited speaker
11:20-12:00	Lipid oxidation in egg products: impact of process, storage and initial composition	C. Leborgne-Costiou, France	invited speaker	New approaches in the production of convenience meat products	Shai Barbut, Canada	invited speaker

12:00-12:20	Optimizing the functionality of egg products for pastry applications	K. Franke, Germany	Oral C6.1	The use of sodium bicarbonate in poultry meat marination	M. Petracci, Italy	Oral D6.1
12:20-12:40	Relationship between the functional properties of commercial dehydrated albumen products and their protein composition and thermal denaturation	C. Alamprese, Italy	Oral C6.2	Marination effects on water states and water-holding capacity of broiler pectoralis major muscle with different color lightness	H. Zhuang, USA	Oral D6.2
12:40-13:00	Improvement of technological properties of egg yolk by enzymatic modification	W. Buxman, Germany	Oral C6.3	Carnosine related compounds-chosen characteristics and extraction methods from different kind of poultry meat	W. Kopec, Poland	Oral D6.3
13:00-14:00	Lunch Break & Poster Viewing					
	<b>B Common Sessions</b>					
14:00-16:20	<b>B.3 Poultry Production in the Frame of Ecology, Animal Welfare and Food Safety</b>					
	<b>Chairperson:</b>					
14:00-14:40	Ecological aspects of egg and poultry meat production	Guido Reinhardt, Germany	keynote speaker			
14:40-15:20	More than just a food – professional communication strategies of the poultry industry	Kerstin Spelthann, Germany	keynote speaker			
15:20-16:00	Impact of lipid oxidation in eggs and poultry meat on human health and well-being	Maria Rodriguez Estrada, Italy	keynote speaker			
16:00-16:20	Benefits of proven continuous commercial capacity egg washers	H. Kuhl, USA	Oral B3.1			
16:20-16:45	Closing ceremony					
17:00-18:30	Meeting WG					

<b>Thursday, 8 September</b>		
<b>Time</b>		
08:00-12:00	Excursion 1 (Velisco Turkey slaughter house)	
08:00-14:00	Excursion 2 (Layer farm)	
08:00-16:00	Excursion 3 (LSL-Ovovac Layer breeder stock and hatchery)	
08:00-12:00	Excursion 4 (Eskildsen Geese breeding)	