MONDAY 23 MAY 2005

09.00-09.30 Opening

09.30-11.00 Session P1 – Consumer aspects

Chair
Prof Dr Akke van der Zijpp (The Netherlands)
Prof Dr Dietmar Flock (Germany)

09.30-10.00 Prof Dr Lynn Frewer (The Netherlands)
Consumer perceptions and attitudes towards animal production systems

10.00-10.30 Mrs Barbara Saunders (United Kingdom)
The quality of poultry, eggs and egg-products consumer aspects and expectations

10.30-11.00 Dr Marta Hugas (Spain)
Scientific structures in EFSA and the expertise required for risk assessment

11.00-11.30 Break

11.30-13.00 Session M1 – Safety / Risk analysis

Chair
Dr Goossen van den Bosch (The Netherlands)
Prof Dr Reinhard Fries (Germany)

11.30-12.00 Dr Lüppo Ellerbroek (Germany)
Risk based strategies in poultry meat production: long term and short term risk assessment

12.00-12.20 Dr Wilma Jacobs-Reitsma (The Netherlands)
A multidisciplinary approach to reducing campylobacteriosis: the CARMA project

12.20-12.40 Ir Willem Heemskerk (The Netherlands)
Preventive strategies during slaughter of poultry, to improve food safety

12.40-13.00 Ir Judith Straver (The Netherlands)
Microbial risk assessment: a chain perspective on improving the safety of broiler meat

11.30-13.00 Session E1 – Egg products and innovations

Chair
Ir Henk Hulsbergen (The Netherlands)
Dr Maureen Bain (United Kingdom)

11.30-12.00 Prof Dr Erik van der Linden (The Netherlands)
Functionality of egg proteins: formation of long fibrils and consequent gel properties

12.00-12.15 Dr Flip Bamelis (Belgium)
VIS-NIR transmission for the assessment of internal egg quality

12.15-12.30 Dr Marianne Hammershoj (Denmark)
Time, temperature and moisture effects of dry-heating egg albumen powder in a fluidised bed

12.30-12.45 Dr Valérie Lechevalier (France)
Effects of shear rates on rheology, foaming properties and protein structure of egg white: structure-function relationships

12.45-13.00 Dr Jaakko Hiidenhovi (Finland)
Egg processing by-products as sources for bioactive compounds

13.00-14.00 Lunch
### 14.00-15.35  **Session M2 – Stunning and stress transport**

**Chair**
- Prof Dr Jan van Logtenstijn (The Netherlands)
- Prof Dr Jörg Hartung (Germany)

14.00-14.30  **Prof Dr Jörg Hartung** (Germany)
- Welfare of broilers during catching and transport to slaughter

14.30-14.50  **Prof Dr Anton Coenen** (The Netherlands)
- Animal consciousness, anaesthesia and euthanasia: chicken euthanasia in the two-phase stunning system

14.50-15.05  **Dr Natalie Simmonds** (United Kingdom)
- Welfare and other aspects of controlled atmosphere stunning

15.05-15.20  **Prof Dr Edwin Moran Jr.** (USA)
- Yield and quality of breast and thigh meats from heavy broiler males in response to carrying stress imposed one week prior to and/or pre-slaughter

15.20-15.35  **Dr Massimiliano Petracci** (Italy)
- Preslaughter factors affecting mortality, liveweight loss, and carcass quality in broiler chickens

15.35-16.00  Break

### 16.00-17.30  **Session M3 – Proteomics / Genomics / Meat Quality**

**Chair**
- Dr Roland Kranen (The Netherlands)
- Prof Dr Hervé Remignon (France)

16.00-16.30  **Prof Dr Hervé Remignon** (France)
- Current advances in proteomic analysis and its use for the resolution of poultry meat quality problems

16.30-16.50  **Ir Gert Hemke** (The Netherlands)
- Sensory and chemical/physical characteristics of broiler breast filets from Brazil, Thailand and The Netherlands

16.50-17.10  **Dr Cécile Berri** (France)
- Effect of selection for or against abdominal fatness on muscle and meat characteristics of broilers

17.10-17.30  **Dr Christine Alvarado** (USA)
- Consumer perceptions of meat quality and shelf-life in commercially raised broilers compared to organic fee range broilers

### 14.00-15.35  **Session E2 – Safety; egg washing**

**Chair**
- Dr Jacek Kijowski (Poland)
- Dr Marta Hugas (Spain)

14.00-14.30  **Dr Mike Hutchison** (United Kingdom)
- Commercial full- and small-scale egg washing practices for the control of Salmonella

14.30-14.50  **Mr Henry Kuhl** (USA)
- The economic and hygienic benefits of egg washing

14.50-15.05  **Ir Koen de Reu** (Belgium)
- Influence of eggshell condensation and heat stress for laying hens on the bacterial eggshell penetration and the whole egg contamination with Salmonella enterica serovar Enteritidis

15.05-15.20  **Dr Peggy Braun** (Germany)
- Study on the microbial quality of experimentally washed eggs

15.20-15.35  **Dr S. Suba** (India)
- Microbial quality and safety of table eggs marketed in commercial channel

15.35-16.00  Break

### 16.00-17.30  **Session E3 – COST 923**

**Chair**
- Dr Fredi Christian Schwägle (Germany)
- Prof Dr Rainer Huopalahti (Finland)

16.00-16.20  **Prof Dr Rainer Huopalahti** (Finland)
- COST 923; Multidisciplinary hen egg research

16.20-16.50  **Prof Dr Ingrid Seuss-Baum** (Germany)
- Nutritional evaluation of egg components

16.50-17.10  **Dr Jose-Maria Hernandez** (Spain)
- European consumer surveys about egg quality: how to improve the nutritional value

17.10-17.30  **Dr Marc Anton** (France)
- Bioactive egg components and their potential use
18.00-19.30  Session P2 – Risks related with egg and meat production

Chair  
Dr Kees Kan (The Netherlands)  
Dr Lüppo Ellerbroek (Germany)

18.00-18.20  Dr Piet Sterrenburg (The Netherlands)  
The risk assessment of contaminants or residues in animal feed using transfer factors

18.20-18.40  Dr Koen Grijspeerd (Belgium)  
Quantitative risk assessment of Salmonella Enteritidis in shell eggs in Belgium

18.40-19.00  Dr Leen Mortier (Belgium)  
Presence and distribution of residues of the anticoccidials diclazuril, dimetridazole, halofuginone, robenidine, nicarbazin and narasin in eggs after administration of medicated feed and influence of the presence of these anticoccidials in feed on zootechnical parameters, yolk color and shell quality

19.00-19.20  Discussion
09.00-11.00 Break

11.00-12.30 Session M5 – Meat hygiene

Chair
Ing Nico Bolder (The Netherlands)
Prof Dr Donald Conner (USA)

11.00-11.30 Dr Reinhard Fries (Germany)
The challenge of poultry processing

11.30-11.45 Dr Geertrui Rasschaert (Belgium)
Campylobacter contamination during poultry slaughter in Belgium

11.45-12.00 Dr Adam Golebiowski (Poland)
A system for collection and analysis of HACCP data in a poultry processing plant. A working example

12.00-12.15 Prof Dr Donald Conner (USA)
Antimicrobial effects of Pseudomonas aeruginosa on survival of Campylobacter jejuni on poultry meat

12.15-12.30 Dr Jacek Kijowski (Poland)
Quality and microbiological stability of chilled broiler chicken legs treated with Lysozyme

12.30-13.30 Lunch

09.00-10.30 Session M4 – Innovations / Technique

Chair
Mr Charles Veerkamp (The Netherlands)
Prof Dr Sacit Bilgili (USA)

09.00-09.30 Prof Dr Sacit Bilgili (USA)
Sanitary/hygienic equipment design

09.30-09.50 Ing Ria van der Hulst-van Arkel (The Netherlands)
Stakeholder-based innovations in poultry meat production

09.50-10.10 Dr Roland Kranen (The Netherlands)
effects of the primary process on further processing

10.10-10.30 Drs Geert-Jan van Hoogen (The Netherlands)
Poultry processing: developing new tools to be competitive

10.30-11.00 Break

11.00-12.30 Session E4 – Keeping systems and egg quality

Chair
Ir Thea Fiks-van Niekerk (The Netherlands)
Dr Ragnar Tauson (Sweden)

09.00-09.25 Ir Thea Fiks-van Niekerk (The Netherlands)
Housing systems for laying hens and their effect on egg quality

09.25-09.45 Dr Maureen Bain (United Kingdom)
Strategies for improving the quality and the safety of eggs

09.45-10.00 Dr Samuel Arkele (United Kingdom)
Immunological effects and productivity variation of red mite (Dermanyssus gallinae) on laying hens- implications for egg production and quality

10.00-10.15 Dr Kristof Mertens (Belgium)
Monitoring of egg shell strength and egg shell breakage in different production chains of consumption eggs

10.15-10.30 Dr Janis Nudiens (Latvia)
Botanical feed additives influence on cholesterol content in poultry meat and egg

10.30-11.00 Break

11.00-12.30 Session E5 – Egg composition / Nutritional values

Chair
Ir Gert Hemke (The Netherlands)
Prof Dr Ingrid Seuss-Baum (Germany)

11.00-11.30 Dr Nick Sparks (United Kingdom)
The hen’s egg – is its role in human nutrition changing?

11.30-11.45 Ir Jetze Wijnia (The Netherlands)
Meat and eggs can be healthy … It is just a balanced ratio of essential fatty acids away!

11.45-12.00 Ir Loek de Lange (The Netherlands)
Producing selenium enriched eggs by using organic and inorganic Se-sources in the feed

12.00-12.15 Dr Evangelia Sossidou (Greece)
Consumer’s willingness to buy w-3 eggs in the Greek market

12.15-12.30 Dr Tadeusz Trziszka (Poland)
Egg design - new formulation by enrichment of PUFAs using natural substances

12.30-13.30 Lunch
13.30-15.30  **Session M6 – Feed related quality aspects**

**Chair**
Dr Piet Simons (The Netherlands)
Prof Dr Edwin Moran Jr. (USA)

**13.30-14.00**
Dr Michael A. Grashorn (Germany)
Aspects of feeding and management on nutritional value and safety of poultry meat

**14.00-14.20**
Prof Dr Leo den Hartog (The Netherlands)
Quality assurance in poultry production

**14.20-14.40**
Mr Ymte Yntema (The Netherlands)
TrusQ, feed safety program

**14.40-15.00**
Ir Karen Smet (Belgium)
Influence of feed enriched with natural antioxidants on the oxidative stability of broiler meat

**15.00-15.20**
Dr Teresa Smolinska (Poland)
Histochemical analysis of chicken meat obtained from birds supplemented with plant oils

**15.20-15.30**
Ir Yves Nys (France)
Improving quality and safety of hen eggs in new production system by reinforcing the antimicrobial natural defence and by developing tools for grading eggs (eggdefence QLRT-2001-01606)

**13.30-16.00 Break**

16.00-17.30  **Session P3 – Retailers perspective**

**Chair**
Ir Henk Hupkes (The Netherlands)
Dr Peter Hunton (Canada)

**16.00-16.30**
Mr Pascal Leglise (Belgium)
Retailers requirements: focus on poultry meat

**16.30-17.00**
Retailers requirements: focus on eggs

**17.00-17.30**
Dr Franz Ehinger (Germany)
Quality assurance program - raw meat - for further processing plants supplying a fast food chain

17.30-18.00  **Session P3a – Future European Programmes**

**Dr John Claxton** (United Kingdom)
Future European Research Programmes

**13.30-15.30  Session E6 – Egg Defence**

**Chair**
Dr John Claxton (United Kingdom)
Dr Yves Nys (France)

**13.30-14.00**
Dr Yves Nys (France)
Improving quality and safety of hen eggs in new production system by reinforcing the antimicrobial natural defence and by developing tools for grading eggs (eggdefence QLRT-2001-01606)

**14.00-14.20**
Ir Winy Messens (Belgium)
Intrinsic and extrinsic factors influencing eggshell penetration by Salmonella Enteritidis

**14.20-14.40**
Dr Joël Gautron (France)
Chicken eggshell matrix proteins related to anti-bacterial protein families

**14.40-15.00**
Dr Ian Dunn (United Kingdom)
Dynamic stiffness ($K_{oss}$) as a predictor of eggshell damage and its potential for genetic selection

**15.00-15.20**
Dr Fredi Christian Schwägele (Germany)
LR 1H NMR measurements for determination of internal egg quality

**15.20-15.30**
Dr Maureen Bain (United Kingdom)
Presentation of educational CD of Project Egg Defence

**15.30-16.00 Break**
## Session P4 – Organic farming

**Chair**

**Prof Eddy Decuypere** (Belgium)
**Ir Peter van Horne** (The Netherlands)

08.30-09.00  **Dr Peter Hunton** (Canada)
Forty years of eggshell research – a retrospective

### Session M7/E7 – Organic farming

09.00-09.25  **Dr Kees Kan** (The Netherlands)
Chemical residues in poultry and eggs produced in free range or organic farming

09.25-09.50  **Dr Cesare Castellini** (Italy)
Organic poultry production system and meat characteristics

09.50-10.15  **Ir Jetze Wijnia** (The Netherlands)
From domesticated to wild-type animal food

10.15-10.40 Break

10.40-11.05  **Dr Poul Sørensen** (Denmark)
Breeding strategies and genetic adaptation of meat type and layers type birds used for organic production

11.05-11.30  **Dr Goossen van den Bosch** (The Netherlands)
Eradication strategies against Avian Influenza

### Session M8 – Further processing

**Chair**

**Ir Theo Uijttenboogaart** (The Netherlands)
**Dr Michael A. Grashorn** (Germany)

11.30-12.00  **Drs Albert Jurgens** (The Netherlands)
Physico-chemical characteristics of ground meat relevant for patty forming and end product quality

12.00-12.20  **Prof József Farkas** (Hungary)
Effects of gamma irradiation or high hydrostatic pressure on cholesterol oxidation and sensorial quality in mechanically deboned turkey meat and chicken liver

12.20-12.40  **Dr Doug Smith** (USA)
The effect of pressure and phosphates on yield, shear and color of marinated broiler breast meat

13.00-14.00 Lunch

### Session E8 – Marketing / Quality aspects

**Chair**

**Ir Jetze Wijnia** (The Netherlands)
**Prof Achille Franchini** (Italy)

11.30-12.00  **Ir Branko Klawer** (The Netherlands)
Egg TraceBase® - egg-ingredients with information

12.00-12.20  **Dr Enric Esteve-Garcia** (Spain)
Egg quality: chemical residues in respect to food safety

12.20-12.40  **Dr Fabio Paganini** (USA)
Alternatives to drugs in poultry feed and their impact on food safety

12.40-13.00  **Prof Dr Juliet Roberts** (Australia)
Egg quality guidelines for the Australian egg Industry

13.00-14.00 Lunch
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<td>Dr Cesare Castellini (Italy)</td>
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<td>14.00-14.25</td>
<td>Mrs Britta Ariane Kamp (Germany)</td>
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<td>Determination of the ossification process of fast and slow growing broilers</td>
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<td>14.25-14.45</td>
<td>Dr Iva Steinhauserova (Czech Republic)</td>
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<td>The evaluation of antimicrobial resistance of Campylobacter jejuni strains of poultry and human origin</td>
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<td>14.45-15.05</td>
<td>Dr Steve Dickerson (USA)</td>
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<td>The commercialization of a low-cost, high-speed pick-and-place casepacker</td>
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<td>15.05-15.25</td>
<td>Dr Servet Yalcin (Turkey)</td>
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<td>Meat quality of heat stressed broilers: effects of thermal conditioning at pre- and postnatal stages</td>
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<td>14.00-14.30</td>
<td>Prof Dr Yoshinori Mine (Canada)</td>
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<td>Biologically active peptides derived from egg proteins</td>
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<td>14.30-14.50</td>
<td>Dr Niva Shapira (Israel)</td>
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<td>Antioxidative egg: high MUFA:PUFA and antioxidants reduce LDL oxidation</td>
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<td>14.50-15.10</td>
<td>Dr Devareddy Narahari (India)</td>
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<td>Antioxidant, cholesterol reducing, immunomodulating and other health promoting properties of herbal enriched designer eggs</td>
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<td>15.10-15.30</td>
<td>Prof Rosina López-Fandiño (Spain)</td>
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<td>Use of high pressure to enhance the proteolysis and release of bioactive peptides from ovalbumin and effect of gastrointestinal digestion on the antihypertensive properties of the peptides</td>
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<td>Dr Keith Lawrence (United Kingdom)</td>
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<td>16.00-16.30</td>
<td>Prof Dr Kitty Koelemaijer (The Netherlands)</td>
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<td>Strategic developments in supply chains for poultry</td>
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<td>16.30-17.00</td>
<td>Dr Keith Lawrence (United Kingdom)</td>
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<td>Poultry scan(-dals)?</td>
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<td>17.00-17.30</td>
<td>Ir Marijke Van Schagen (The Netherlands)</td>
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<td>Welfare of chickens kept for meat production: decision making process in Brussels</td>
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DINNER SPEECH:
Prof Dr Maarten Frankenhus (The Netherlands)
“The Peacocks Tail”