



*Bergamo, Italy  
15-19 September 2013*

**XV European Symposium on the  
Quality of Eggs and Egg Products**

**XXI European Symposium on the  
Quality of Poultry Meat**

**FINAL PROGRAM**



<b>Sunday, September 15<sup>th</sup></b>		
16:00	Registration opening	
18:00-20:00	Welcome cocktail at congress venue	
<b>Monday, September 16<sup>th</sup></b>		
8:30	Registration	
9:30-10:00	Opening ceremony (Oggioni Hall)	
	<b>PLENARY SESSION I</b> <b>Trends in poultry product consumption (Oggioni Hall)</b> <b>Chairs: E.N. Da Silva, A. Franchini</b>	
10:00-11:00	<b>On the use of valuation methods to examine consumers' preferences and willingness to pay for poultry products.</b> <b>R.M. Nayga (Arkansas University, USA)</b>	
11:00-11:30	Coffee break	
	<b>EGG SESSION I (Alabastro Hall)</b> <b>Shell quality and egg defence</b> <b>Chair: M. Bain</b>	<b>MEAT SESSION I (Oggioni Hall)</b> <b>Nutrition, feeding and meat quality</b> <b>Chair: M. Grashorn</b>
11:30-12:00	<b>Antibacterial activity of egg white: influence of physico-chemical conditions.</b> <b>N. Guyot (INRA, France)</b>	<b>Antioxidants to improve quality of poultry meat products: when and how?. M.T. Rodriguez-Estrada (Bologna University, Italy)</b>
12:00-12:15	Effect of body weight uniformity on egg shell quality of free range laying hens. E.K. Suawa (New England Armidale University, Australia)	Effects of dietary enrichment with n-3 fatty acids on the quality of raw and processed breast meat of high and slow growth rate chickens. E. Baeza (INRA, France)
12:15-12:30	Quantification and characterization of proteins secreted by uterus during initiation, growth and arrest of eggshell biomineralisation. J. Gautron (INRA, France)	Effect of dietary zinc on broiler blood zinc protoporphyrin to heme ratio (ZPP/H), bone marrow color, and breast meat quality. R.I. Qudsieh (North Carolina State University, USA)
12:30-12:45	Differential expression of eight genes associated with eggshell brownness in chickens. G. Li (China Agricultural University, China)	Effects of dietary yeast cell wall on carcass characteristics, humoral immune response and histopathological changes in broilers. S. Yalçin (Selçuk University, Turkey)
12:45-13:00	Mycoplasma synoviae in broiler breeder and layer breeder flocks in Belgium: a longitudinal study in the context of vaccination with a live vaccine. M. De Gussem (Vetworks, Belgium)	Influence of feed carotenoids on carcass and shank pigmentation of yellow chickens. C. Hamelin (DSM Europe)
13:00-14:30	Lunch	
	<b>EGG SESSION II (Alabastro Hall)</b> <b>Impact of genetics and breeding on egg quality</b> <b>Chair: M. Tixier-Boichard</b>	<b>Meat SESSION II (Oggioni Hall)</b> <b>Transport, slaughtering and processing</b> <b>Chair: S. F. Bilgili</b>

14:30-15:00	<b>The potential of genetics in understanding the basic components of eggshell quality. M. Bain (Glasgow University, United Kingdom)</b>	<b>Mechanically separated meat (MSM): EFSA assessment on public health risks and parameters for classification. A. Broglia (EFSA, Italy)</b>
15:00-15:15	Shininess of eggs: a new selection tool to obtain the most attractive eggs. W. Icken (Lohmann Tierzucht, Germany)	Potential of x-ray devices to detecting fragments of different bones in deboned chicken meat. M.A. Grashorn (Hohenheim University, Germany)
15:15-15:30	Effect of starting body fat content, genotype and age of laying hens on the composition of their eggs produced in the first egg laying period. G. Milisits (Kaposvár University, Hungary)	Study on the physiological water/protein ratio in breast fillet from chicken reared in 2012. G. Hahn (MRI Kulmbach, Germany)
15:30-16:00	Poster viewing	
	<b>EGG SESSION III (Alabastro Hall)</b> <b>Egg chemistry and egg components</b> <b>Chair: Y. Nys</b>	<b>MEAT SESSION III (Oggioni Hall)</b> <b>Impact of management and environment on meat quality</b> <b>Chair: W. Bessei</b>
16:00-16:30	<b>New insights on egg proteins and their biological activities related to its physical and chemical protection.</b> <b>J. Gautron (INRA, France)</b>	<b>Effects of pasture management on poultry welfare and meat quality in organic poultry production systems. E.N. Sossidou (Thermi-Thessaloniki University, Greece)</b>
16:30-16:45	The impact of matrix properties on the extractability of xanthophylls from egg yolk. S. Thierau (Fulda University of Applied Sciences, Germany)	What innovative farm systems for intermediate "certified" meat-type chicken? M. Bourin (ITAVI, France)
16:45-17:00	The expansion and characterisation of the Ovodefensin family. N. Whenham (The Roslin Institute, United Kingdom)	Improved texture of breast meat after a short finishing feeding period of broilers in an organic free-range system. M. Therkildsen (Aarhus University, Denmark)
17:00-18:30	WG Meetings	
<b>Tuesday, September 17<sup>th</sup></b>		
9:00	Registration	
09:00-10:30	<b>PLENARY SESSION II - Current microbiological issues in poultry products (Oggioni Hall)</b> <b>Chairs: K. De Reu, R. Mulder</b>	
	<b>Implementation of indicators for biological hazards by meat inspection of poultry. L. Ellerbroek (Federal Institute for Risk Assessment, Germany)</b>	
	<b>Novel insights in the pathogenesis and prevention of egg infections by Salmonella. F. Van Immerseel (Ghent University, Belgium)</b>	
10:30-11:00	Coffee break	

	<b>EGG SESSION IV (Alabastro Hall) Feeding, production systems and egg quality Chair: A. Meluzzi</b>	<b>MEAT SESSION IV (Oggioni Hall) Poultry meat microbiology and hygiene Chair: D. Conner</b>
11:00-11:15	<b>Aerial exposures of workers in poultry houses for laying hens and their impacts on respiratory health in Europe. A. Huneau (France)</b>	On farm comparisons of different cleaning protocols and development of a reliable measurement system to evaluate cleaning and disinfection in broiler houses. K. Luyckx (ILVO, Belgium)
11:15-11:30		Reduction of food pathogens prevalence in <i>S. cerevisiae</i> -fed poultry orally challenged with <i>S. enteritidis</i> and <i>C. jejuni</i> . A. Agazzi (Milan University, Italy)
11:30-11:45	Maintenance of shell colour in laying hens in free range production. J.R. Roberts (New England University, Australia)	Estimation of the public health impact of setting a new target for the reduction of Salmonella in turkeys in the European Union. W. Messens (EFSA, Italy)
11:45-12:00	Influence of diet compositions and drinking waters on the stables carbon and oxygen isotopes ratios of Gallus gallus eggs. L. Segalen (Paris University, France)	The global approach and food safety: Campylobacter case study in the broiler food chain. M. Chemaly (ANSES, France)
12:00-12:15	Efficacy of enzyme supplementation on egg production parameters in laying hens fed local diets. A. Mouna (Ecole Nationale Supérieure Vétérinaire, Algérie)	Hygienic processing performance with respect to Campylobacter along the processing line within and between broiler processing plants. E. Pacholewicz (Utrecht University, The Netherlands)
12:15-12:30	Principal component multivariate analysis of egg quality measurements according to hen age, time of storage, conservation and genetic line. J.H. Stringhini (Universidade Federal de Goias, Brazil)	Microbial profile and stability of ground broiler chicken meat. M. Singh (Purdue University, USA)
12:30-14:00	<b>Lunch</b>	
	<b>EGG SESSION V (Alabastro Hall) Microbiology and safety of eggs and egg products Chair: J. Roberts</b>	<b>MEAT SESSION V (Oggioni Hall) Genetic control of meat quality traits in poultry Chair: S. Marelli</b>
14:00-14:15	Microbial spoilage of eggs and egg products: a review. C. Techer (INRA, France)	<b>Genetic control of meat quality traits in standard intensively and alternative farmed broilers. E. Duval (INRA, France)</b>
14:15-14:30	Egg penetration ability of various Salmonella serovars in washed and unwashed eggs. V.C. Gole (Adelaide University, Australia)	

14:30-14:45	Microbial environment and immune challenge modulate the molecular innate defence of the hen egg. Y. Nys (INRA, France)	The effect of insulin like growth factor I, and II gene and raising system on carcass quality in Thai indigenous chicken. A. Molee (Suranaree University of Technology, Thailand)
14:45-15:00	Egg contamination with Salmonella Typhimurium and its monophasic variants. F. Martelli (Animal Health and Veterinary Laboratories Agency, United Kingdom)	MiRNA expression profile of preadipocytes in chicken lines divergently selected for fatness. W. Wang (Northeast Agricultural University, China)
15:00-15:15	Effect of eggshell pooling on fit-for-purpose sampling plans for Salmonella detection in positive table eggs. F. Pasquali (Bologna University, Italy)	Impact of $\beta$ -carotene supplementation and polymorphism at the BCMO1 locus on growth, body composition, breast meat quality and metabolism of broiler chickens. M. Duclos (INRA, France)
15:15-15:30	Quantification of Salmonella in pasteurized egg products by qPCR. D. Jakočiūnė (Copenhagen University, Denmark)	Ontology dedicated to livestock traits, an example on growth and meat products quality. E. Baeza (INRA, France)
15:30-16:00	<b>Poster viewing</b>	
16:00-17:00	<b>COMBINED EGG AND MEAT SESSION VI New egg and meat quality assessment techniques (Oggioni Hall) Chairs: E. Baeza, M. Rossi</b>	
	<b>Application of IR spectroscopy for the assessment of egg and egg product quality. C. Alamprese (Milan University, Italy)</b>	
	<b>New tools to measure poultry meat quality. D.P. Smith (North Carolina State University, USA)</b>	
17:00-18:30	<b>EF Executive Committee Meeting</b>	
20:00-24:00	<b>Social dinner at Pianone Restaurant (Upper town)</b>	
<b>Wednesday, September 18<sup>th</sup></b>		
9:00	<b>Registration</b>	
09:00-10:30	<b>Plenary Session III - Sustainability of poultry production systems (Oggioni Hall) Chairs: Y. Nys, B. Pym</b>	
	<b>Current situation of EU egg market following the ban of conventional cages. C. Riffard (CNPO, FRA)</b>	
	<b>Contamination of poultry products by environmental pollutants. C. Jondreville (INRA, FRA)</b>	
10:30-11:00	<b>Coffee break</b>	
	<b>EGG SESSION VII (Alabastro Hall) Nutritional and technological properties of eggs Chair: F. Sirri</b>	<b>MEAT SESSION VII (Oggioni Hall) Muscle biology Chair: M. Duclos</b>
11:00-11:30	Eggs as a source of nutraceuticals and biomedical substances in the prevention of civilization diseases. T. Trziszka (Wroclaw University, Poland)	<b>Emerging poultry meat quality defect: White striping. C. Owens (Arkansas University, USA)</b>
11:30-11:45	Egg to promote child health. S.S. Yalçin (Hacettepe University, Turkey)	Susceptibility of broiler chickens to Deep Pectoral Myopathy with encouraged wing flapping and associated changes in plasma creatine kinase. S. F. Bilgili (Auburn University, USA)

11:45-12:00	Are autotrophic microalgae a potential alternative omega-3 source compared to commercially available sources to enrich eggs with n-3 LC-PUFA? C. Lemahieu (KU Leuven Kulak, Belgium)	Dilemma of deep pectoral myopathy (DPM) in broiler chickens. P. Konieczny (Poznan University of Life Sciences, Poland)
12:00-12:15	Transfer of $\alpha$ -tocopherol stereoisomers in layers from feed to egg yolk. M. Peisker (ADM, The Netherlands)	The effect of white striping on the chemical composition of chicken breast meat. S. Mudalal (Bologna University, Italy)
12:15-12:30	Egg as a strategic food-vehicle for multiple fortification. N. Shapira (Institute for Nutrition Research, Israel)	Effect of dietary 25-hydroxycholecalciferol on muscle tissue and primary cell culture properties in broiler chicken. C. Berri (INRA, France)
12:30-14:00	<b>Lunch</b>	
	<b>EGG SESSION VII (Alabastro Hall)</b> Nutritional and technological properties of eggs (cont.) Chair: F. Sirri	<b>MEAT SESSION VIII (Oggioni Hall)</b> Poultry meat products and novel foods Chair: M. Petracci
14:00-14:15	High phytase levels increase mineral deposition in egg yolks. M.F. Soto-Salanova (AB Vista, Spain)	<b>New processing approaches to continuously manufacture meat products.</b> J. Weiss (Hohenheim University, Germany)
14:15-14:30	Effect of Camellia sinensis and Morus alba leaf extracts on production of layer, egg quality and cholesterol in egg yolk. P. Panja (Thammasat University, Thailand)	
	<b>EGG SESSION VIII (Alabastro Hall)</b> Advances in egg processing technologies Chair: A. Hidalgo	
14:30-14:45	Supercritical fluid extraction of fatty acids and phospholipids from whole quail eggs. Bobak Ł. (Wroclaw University, Poland)	Utilization of egg white powder and olive oil in turkey meat emulsion systems. B. Ozturk (Ege University, Turkey)
14:45-15:00	Egg white pretreatment by high-pressure homogenization to improve the processability. J. Brand (Technische Universität München, Germany)	Evaluation of the effect of active packaging on poultry meat fillet shelf-life. A. Pezzuto (Istituto Zooprofilattico Sperimentale delle Venezie, Italy)
15:00-15:15	A industrial viable continuous centrifugal separation process of liquid egg yolk. T. Strixner (ZIEL Food and Nutrition Research Center, Germany)	Insights into the background of instrumental chicken breast meat colour as revealed by PLSR. P.C. Muth (Hohenheim University, Germany)
15:15-15:30	Innovative packaging system for shell egg storage: effects on egg quality traits and microbial loads. P. Rocculi (Bologna University, Italy)	Nutrient composition of broiler breast meat in relation to age and gender of the broiler. S. Janisch (Göttingen University, Germany)
15:30-16:00	<b>Closing ceremony</b>	
<b>Thursday, September 19<sup>th</sup></b>		
08:30-14.00	<b>Technical excursions 1 and 2</b>	

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