

THE IXth CONFERENCE

OF EUROPEAN MEAT RESEARCH WORKERS

BUDAPEST, SEPTEMBER 4th—11th, 1963

TECHNIKA HÁZA, V., SZABADSÁG TÉR 17

F. P. NIINIVAARA
KULOSAAREN PUISTOTIE 96 C 22
HELSINKI FINLAND

GENERAL INFORMATION

As previously stated, the paper reading sessions are being held in the morning from 9 a. m. to 1,30 p. m. There is a 15 minutes break each morning at 11,30 a. m. Morning sessions end at 1,30 p. m. and afternoon sessions commence at 3,30 giving members 2 hours for lunch. The papers read in the morning are discussed in an informal way during the afternoon session between 3,30 p. m. and 5,30 p. m. Since the text of each paper is known to the members, the time for each presentation is restricted to 12 minutes at most.

At the time given in the detailed programme, coaches are available to take members from their respective hotels to the place of Conference.

No discussion will be opened after the reading of a paper, but questions may be asked or relevant points contributed. Papers on similar subjects are arranged to be read at the same morning session, thus all the papers given in the morning may be discussed together at the afternoon session under the direction of a discussion leader.

Facilities are available for the projection of

16 × 16 cm illustrations by episcopes

5 × 5 cm slides by dia projector

16 mm films (with magnetophone or optical sound: speed of magnetophone 9,5 m/sec.) and 35 mm (normal) films.

Members of the Conference are asked to remit all fees at the time of registration (Hotel, board, registration fee, ticket for the excursion to Lake Balaton) at the IBUSZ desk.

Time- Table of Paper- Reading Sessions

The date and number of session	Number of papers to be read	Session Chairman	Number of papers discussed at the afternoon session	Name of discussion leader
<i>Wednesday, September 4th</i>				
1st session	1— 5	P. Zert		
2nd session	6—12	V. M. Gorbatov	1— 9	H. Bartels
<i>Thursday, September 5th</i>				
3rd session	13—22	F. P. Niinivaara	10—22	M. Ingram
4th session	23—23	G. Theloe	23—28	R. Grau
<i>Friday, September 6th</i>				
5th session	29—35	M. Jul	29—35	R. A. Lawrie
6th session	36—41	A. Borys	36—41	O. Dahl
<i>Monday, September 9th</i>				
7th session	42—49	J. H. J. van Gils	42—46	D. J. Tilgner
8th session	50—57	I. Nesev	47—55	F. Münchberg
<i>Tuesday, September 10th</i>				
9th session	58—65	A. Piños	56—62	R. Krasilnikov
10th session	66—70	B. Matijašević	63—70	W. Gisske
<i>Wednesday, September 11th</i>				
11th session	71—74	N. Ando	Discussion after the presentation of papers.	

PROGRAMME

of the IXth CONFERENCE OF EUROPEAN MEAT RESEARCH WORKERS

Budapest, September 4th—11th, 1963

TUESDAY, SEPTEMBER 3rd

9,00 p.m. Informal meeting of members in the *Private Room* of the Hotel ROYAL.

WEDNESDAY, SEPTEMBER 4th

8,15 a.m. By coach to the TECHNIKA HÁZA. Registration.

9,30 a.m. Opening Session, Speech of Welcome.

9,45 a.m. *F. Lőrincz*: Some Aspects of Meat Industrial Research in Hungary.

10,00 a.m. Recess

10,30—11,30 a.m. FIRST SESSION

Chairman: Mr. P. Zert.

1. *M. A. Carroll, F. Hill and P. B. O'Donovan*: Some effect of castration on pig carcasses of pork and bacon weights.
2. *M. A. Janicki and S. Kolaczyk*: The colour of meat as influenced by plane of nutrition in pigs.
3. *T. W. Jørgensen*: Some Observations of Pig Behaviour with Special Reference to Pre-Slaughter Treatment.
4. *E. Otto*: Ergebnisse objektiver Untersuchung der Fleischbeschaffenheit von Jungbullen.
5. *G. Terplan, L. Kotter, B. Rolle und H. Geist*: Zur Verwendung des Thyreostatikums Methylthiouracil in der Rindermast.

11,30 a.m. Recess

11,45—13,30 a. m. SECOND SESSION

Chairman: Mr. V. M. Gorbato

6. I. D. Koledin: A Comparison between Pork Stunning Methods.
7. V. Sidor: Forschungsergebnisse über den Schweinschlachtwert in der CSSR.
8. A. Szücs, S. Bohn and A. Szabados: Essay into the Modernization of the Electric Hog Stunning Method.
9. V. Csiszár: Über die Grenzen der Krankheitserkennungsfähigkeit der Fleischuntersuchung.
10. V. I. Krassikova, N. D. Lihonosova, V. I. Maruskina, V. K. Karasevics, L. P. Komakova, R. I. Serkova and N. V. Ludanova: A Study of the Metabolism of the Microbial Population in Ham Curing.
11. Gy. Nagy: A Study of Psychrofilic Microorganisms Occurring on Pork.
12. F. P. Niinivaara and H. Sederholm: Über die kontinuierliche Züchtung von Mikroorganismen.

1,30— 3,15 p. m. *Lunch*

There are coaches available to take members back to their respective hotels.

3,15 p. m. Visit to the Hog Slaughterhouse. Departure by coach. Visitors will be shown the 1000 hogs/8^h capacity experimental slaughter line, and the Central Laboratories of the Veterinary Control Service.

About 4,15 p. m. Discussion of the papers No. 1—9 read at the morning session in Library of the Slaughterhouse. Leader of Discussion: Mr. H. Bartels.

THURSDAY, SEPTEMBER 5th

8,30 a. m. By coach to the place of Conference.

9,00—11,30 a. m. THIRD SESSION

Chairman: Mr. F. P. Niinivaara.

13. Gy. Méhes and E. Nagy: Die Einführung eines neuen technologischen Verfahrens zur Elimination der Verunreinigung der Hautoberfläche von Schweinen mit Salmonellen.
14. R. Žakula, Z. Bem and L. Nikolič: Microbiology of precooked frozen foods manufactured in meat factory "MITROS".

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15. O. S. Braathen: Experiments with norwegian dry sausages.
 - ✓ 16. Zb. Duda, W. Fischer and W. Pezacki: Application of labelled 1,6—C¹⁴ glucose to the evaluation of dynamics and technological course of fermentation of dry raw sausage.
 17. G. Giolitti and G. Massara: Lipolytic bacteria in raw sausages.
 18. L. Imre: Some Drying Technical Aspects of Salami Production.
 19. Gy. Kárpáti und K. Nemes: Einige Probleme der Reifung von Trockenwaren-Arten.
 20. E. Kuchling: Zur Frage der Verwendung von Starterkulturen in der Rohwurstreifung.

11,30 a. m. Recess

11,45 a. m.—1,30 p. m. FOURTH SESSION

Chairman: Mr. G. Theloe.

21. L. L. Kuharkova: Experiences with Bacterial Cultures Applied in Dry Sausage Production.
- x) 22. I. Zlatev and M. Litvinenko: A Study of the White Mould Occurring on "Lukanka", the Bulgarian Salami.
23. E. J. Briskey: Recent Advances in the Study of Pale, Soft, Exudative Porcine Muscle Tissue.
24. G. J. Charpentier et R. Goutefongea: Contribution à l'étude de quelques caractéristiques biochimiques du muscle de porc normal et exsudatif.
25. H. C. Hornsey and R. A. Stephenson: Some observations on the histological appearance of post-mortem muscle. X
26. O. Dahl: Free Methionine, Occurrence and Significance in Animal Tissues.
27. H. Fredholm: 5¹- Mono-, Di- and Triphosphates of Adenosine in Beef and Pork kept under refrigeration.
28. J. E. Giffey, H. L. Madison and W. A. Landmann: The Effect of Meat Fluids and Proteases upon the Stability of Beef Collagen.

1,30— 3,30 p. m. Break for Lunch

3,30— 5,30 p. m. Discussion of lectures given at the morning session. Discussion on papers No. 10—22 lead by Mr. M. Ingram and on papers No. 23—28 lead by Mr. R. Grau. Club of the TECHNIKA HÁZA I. floor.

7,00 p. m. Evening at the National Opera House: BĀNK BĀN.

FRIDAY, SEPTEMBER 6th

8,30 a. m. By coach to the place of the Conference.

9,00—11,00 a. m. FIFTH SESSION

Chairman: Mr. M. Jul.

29. V. M. Gorbatov: The Viscosity, Optical Characteristics and Electric Conductivity of Blood as Affected by Evaporation in Vacuum.
30. R. Hamm: Ladungsgruppen im Muskeleiweiss und ihre Veränderung bei der Hitzedenaturierung.
31. A. K. Iskandarjan: The Determination of Ferro and Ferri Oxides in the Green and Dark Green Pigments of Meat.
32. J. G. van Logtestijn: A comparative investigation of the pH values in muscles of slaughter animals.
33. J. V. Mc. Loughlin: The Effect of Rapid Post-Mortem pH-Fall on the Extraction of the Sarcoplasmic and Myofibrillar Proteins of Pig Muscle.
34. A. Niewiarowicz: Occurrence and changes of some amines in the stored fresh meat as well as in meat preserved by irradiation.
35. N. Ando, Y. Kako, Y. Nagata, T. Ohashi, Y. Hirakata, B. Suematsu and E. Katamoto: Studies on the Color of Meat and Meat Products. II. Effects of Polyphosphates on the Color of Cooked Sausage.

11,00 a. m. Recess

11,15 a. m.—1,00 p. m. SIXTH SESSION

Chairman: Mr. A. Borys.

36. I. Savič, B. Matijašević and S. Karan-Djurdjič: Influence of some factors on fat changes in comminuted meats and sausages.
37. J. G. Sharp: Effect of cooking on certain nitrogen fractions of beef and the changes occurring subsequently in these fractions during aseptic storage at 37° C.
38. A. R. Sokolov, A. S. Bolsakov, A. K. Fomin and Mohamed Sahib: Autolytic Changes in Beef during Various Phases of Drying by Sublimation.
39. V. I. Solov'ev, L. P. Lavrova, V. V. Krülova, V. P. Karpova and L. A. Boskova: The Intensity and the Keeping Quality of Colour in Cooked Sausages as Affected by Some Technological Factors.

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④⑩ C. L. Walters and A. Mc. M. Taylor: Utilisation of nitrite by pork muscle mitochondria.

④⑪ O. Zatočil: Zur Frage der Nitritwirkung in der Fleisch-
produktion.

1,00— 1,30 p. m. Projection of a film.

1,30— 3,30 p. m. *Break for Lunch*

3,30— 5,30 p. m. Discussion on papers No. 29—35. Lead by Mr. R. A. Lawrie.

Discussion on papers No. 36—41., lead by Mr. O. Dahl.
Club of the TECHNIKA HÁZA I. floor, room No. 142.

6,00 p. m. The Head of the Meat Department, Hungarian Ministry of Food, gives a reception in honour of the Members of the Conference associated with a show of the products of the Hungarian Meat Industry (TECHNIKA HÁZA, Budapest, V., Szabadság tér 17.)

SATURDAY, SEPTEMBER 7th

8,30 a. m. Visit to the "Budapesti Szalámigyár" (Salami Factory).
Departure by coach from the respective hotels.

12,30 a. m. Lunch at the Salami Factory.

2,30 p. m. A sightseeing tour of the hills of the Buda region by coach.

SUNDAY, SEPTEMBER 8th

10,00 a. m. Sightseeing tour of the town. Departure from the respective hotels by coaches.

12,00 a. m. Free programme.

MONDAY, SEPTEMBER 9th

8,30 a. m. Departure by coaches from the respective hotels.

9,00—11,30 a. m. SEVENTH SESSION

Chairman: Mr. J. H. J. van Gils.

④⑫ K. I. Bazarova, V. P. Volovinskaja and N. N. Krülova:
The Role of Volatile Compounds in the Taste and
Aroma, Developed by Smoking.

④⑬ J. Foltányi, P. Barabás und K. Orsós: Technische und
technologische Lösungen von Rauch- und Kochkästen.

④⑭ K. Miler and E. Kosiba: The production of curing
smoke.

45. *D. Zander und K. Metz*: Fortführung des elektrostatischen Räucherns (Rohwurst und Schinken).
46. *J. Gola, V. Singer und M. Lukesova*: Anwendung von flüssigen Gewürzkonzentraten, insbesondere von Knoblauch- und Zwiebelkonzentraten, in mechanisierten und kontinuierlichen Herstellungslinien von Räucherwaren in der Fleischindustrie.
47. *L. Körmendy, T. Fényes, I. Szeredy, E. Zukál and Gy. Gantner*: Some Fundamental Relationships of Cooking Losses, Temperature and Processing Time.
48. *S. Rahelič, R. Rede and J. Nikolič*: Utilisation of Höppler's consistometer for examination of rheological properties of some meat products.
49. *M. Suvakov*: Influence of some factors on thermal shrink of meat.

11,30 a. m. Recess

11,45 a. m.—1,30 p. m. EIGHTH SESSION

Chairman: Mr. I. Nesev.

50. *L. A. G. Atteck, A. J. Kidney and D. J. Locke*: Observations on the gases in sealed flexible packages of meat products.
51. *B. Castagnoli et A. Salerni*: Le contrôle bacteriologique de la viande en enveloppe plastique sous vide.
52. *K. Incze, J. Mlynarik und E. Szarka*: Herstellung von in Kunststoffolie gefüllten Lebererzeugnis-Preserve mit fraktionierter Wärmebehandlung.
53. *P. Zeuthen*: Microbiological Control in Processing Prepackaged Meats.
54. *J. A. G. Box and Th. Appelhof*: The examination of cans for leakage.
55. *W. Gisske*: Neuere Erkenntnisse (über) die (Herstellung) (von) Fleischkonzerven.
56. *H. Bartels und K. Tändler*: Neuzeitliche Kälteanwendung zur Abtötung gesundheitsschädlicher Rinderfinnen.
57. *N. E. Bengtsson and K. Remi*: Measurements of the dielectric properties of meat and their significance in regard to dielectric defrosting.

1,30— 3,30 p. m. Break for Lunch

3,30— 5,30 p.m. Discussion on papers No. 42—46 is lead by: 7
Mr. D. J. Tilgner.
Discussion on papers No. 47—55 lead by:
Mr. F. Münchberg.
Club of the TECHNIKA HÁZA, I. floor.

THUESDAY, SEPTEMBER 10th

By coach to the place of Conference.

8,30—11,00 a.m. NINTH SESSION

Chairman: *Mr. A. Piños.*

58. *G. Kaess and J. F. Weidemann:* The Influence of Time from Slaughter to Freezing on the Development of Freezer Burn on Beef Muscle Tissue.
59. *D. Kassai and Gy. Kárpáti:* Ham Curing with Quick Cooling.
60. *T. Nilsson:* Effect of Controlled Climate Thawing upon the Bacterial Flora in Frozen Meat.
61. *M. K. Shaw:* The disinfection of the air of cool room with lactic acid.
62. *H. J. Sinell und Z. A. el Shammaa:* Neuzzeitliche Kühlungs und Transportprobleme bei Schweinefleisch.
63. *C. Barraud et R. Volf:* Determinations quantitatives et qualitatives des substances collagènes. Methodes chimiques et histologiques.
64. *K. Incze:* Studies into the Determination of the Keeping Quality of Semisterile Canned Meat Products.
65. *D. Klima:* The utilization of fast physical methods for operative control of manufacturing process in meat production.

11,00 a.m. Recess

11,15—12,45 a.m. TENTH SESSION

Chairman: *Mrs. B. Matijašević.*

66. *M. Pohja, S. E. Hermonen und E. V. Nurmi:* Über die bakteriologische Qualitäts und Haltbarkeitskontrolle von finnischen Brühwürsten.
67. *W. Sybesma and J. C. M. de Heer:* The Effect of Differences in Temperature and Humidity on Pork Meat.
68. *D. J. Tilgner:* New methodological concepts for the sensory evaluation of meat products.

69. O. Wyler: Die Frage der Qualitätsbeurteilung von Fleischwaren, insbesondere mit Hilfe einfacher chemischen Analysen.

70. E. Zukál und M. Cselkó: Einige Probleme der zeitgemässen Qualitätskontrolle in der Fleischindustrie.

1,00 p. m. Film projection.

1,30— 3,30 p. m. *Break for Lunch*

3,30— 5,30 p. m. Discussion of papers No. 56—62. lead by Mr. R. I. Krasilnikov.

Discussion of papers No. 63—70 lead by Mr. W. Gisske. Club of the TECHNIKA HÁZA, I. floor.

WEDNESDAY, SEPTEMBER 11th

8,30 p. m. Departure by coach from the respective hotels.

9,00—11,00 a. m. ELEVENTH SESSION

Chairman: Mr. N. Ando.

71. W. Pezacki and J. Gracz: Evaluation of mechanization degree of production in the meat industry.

printum (72) I. Kojcsó and S. Mitkov: Experiences in Fattening Turkey for larger meat yield.

73. J. Kondratenko and S. Mitkov: The Causes and Measures Taken to Prevent the Appearance of Spots on Poultry during Cold Storage.

74. Ch. Labie et J. Laporte: Quelques problemes de la production du foie gras.

Papers No. 71—74 will be discussed after the presentation of the papers.

11,00 a. m. Recess

11,30 a. m. CLOSING SESSION

8,00 p. m. Reception and banquet given by the Minister of Food, at Restaurant Gundel.

SEPTEMBER 12 th AND 13th

A Tour of Pápa Meat Processing Plant and Lake Balaton.

Departure: September 12th 7,30 a. m.

Route: Budapest—Székesfehérvár—Veszprém—Pápa. In Veszprém a visit to the monuments in the old town. Refreshments in the private room of the Hotel Bakony.

Visit to the Meat Processing Plant Pápa. Lunch in the dining room of the Factory.

After lunch departure for the Balaton by the route: Pápa—Sümege—Tapolca—Balatonfüred.

Arrival in Balatonfüred about 7,00 p. m.

Accommodation at the Hotel ARANYCSILLAG.

SEPTEMBER 13th

- 9,00 a. m. Trip to Tihany
Visit to the Monastery of Tihany.
- 10,00 a. m. Free time (at request a visit to the Biological Institute, Tihany).
- 2,00 p. m. Lunch at the MOTEL Restaurant.
- 3,30 p. m. Wine tasting in the "BARICKS KAI CSÁRDA".
Arrival in Budapest appr. 9 p. m.

LADIES SPECIAL PROGRAMME

WEDNESDAY, SEPTEMBER 4th

- 11,00 a. m. After registration and opening session, dress show and promenade along Váci Street.

THURSDAY, SEPTEMBER 5th

- 9,30 a. m. Academy of Music: visit to the Liszt-Museum. Short musical programme.
- 11,00 a. m. Visit to a model kindergarten.

FRIDAY, SEPTEMBER 6th

- 10,00 a. m. Trip to the Isle of Margaret
Visit to the House of Parliament

SATURDAY, SEPTEMBER 7th and SUNDAY, SEPTEMBER 8th
common programme for all participants.

MONDAY, SEPTEMBER 9th

- 9,00 Excursion to Dobogókő.

TUESDAY, SEPTEMBER 10th

- 11,00 a. m. Visit to the National Gallery.
- 17,30 p. m. A short excursion on the Danube.

WEDNESDAY, SEPTEMBER 11th

Free Programme.

LIST OF PARTICIPANTS

AUSTRALIA

Dr. F. E. Huelin C. S. I. R. O. Division of Food Preservation P. O.
Box 43. N. S. W. Ryde.

AUSTRIA

Dr. J. Haas Assistant, Tierärztliche Hochschule Wien III., Linke
Bahngasse Nr. 11.

Dr. K. Kniewallner Assistant, *ibid.*

Prof. Dr. F. Münchberg, *ibid.*

~~Prof. Dr. O. Prändl, *ibid.*~~

BULGARIA

I. Butanski, Direction of Meat Industry, Sofia.

C. Colov, Meat Technology Research Institute, Sofia, Masalewska 10.

N. Govedarski, *ibid.*

J. Kondratenko, *ibid.*

¹⁰ * S. Mitkov, *ibid.*

~~Dr. I. Nesev, Director, *ibid.*~~

Dr. I. Zlatev, *ibid.*

CHECHOSLOVAKIA

Dr. J. Gola, Research Institute for Meat Industry, Brno,
Palackého 1/3.

D. Klíma, *ibid.*

A. Piňos, Director, *ibid.*

V. Sidor, Docent, Academy for Animal Husbandry, Nitra, Tr. V. I.
Lenin.

Dr. O. Zatocil, Research Institute for Meat Industry, Brno,
Palackého 1/3.

DENMARK

- T. W. *Jørgensen*, Danish Meat Research Institute, Roskilde
Maglegårdsvej 2.
- ²⁰ *M. Jul*, Director, *ibid.*
- ~~—~~ *K. Pedersen*, Danish Meat Products Laboratory, Copenhagen V.
Bülowsvej 13.
- H. Riemann*, Scientific Director, Danish Meat Research Institute,
Roskilde, Maglegårdsvej 2.
- B. Simonsen*, Danish Meat Products Laboratory, Copenhagen, Bü-
lowsvej 13.
- P. Zeuthen*, Danish Meat Research Institute, Roskilde, Maglegårds-
vej 2.

FINLAND

- Prof. Dr. F. P. *Niinivaara* Institute of Meat Technology University
of Helsinki, Kulosaaren Puistotie 44 E.
- E. V. Nurmi*, State Veterinary Medical Institute, Helsinki, Box 368.
- Dr. M. Pohja*, Director, Research Center of the Meat Industry,
Kantola, Hämeenlinna.

FRANCE

- Dr. C. L. Barraud*, Director, Centre National Technique de la
Salaison de la Charcuterie et des Conserves de Viandes, Paris
8-ème, 7 rue A. de Vigny.
- M. G. J. Charpentier*, l'Institut National de Recherches Agrono-
miques, C. N. R. Z. Jouy-en-Josas (Seine et Oise).
- Prof. *Dr. C. Labie*, École Nationale Vétérinaire, Toulouse, 159 Route
de Blagnac, Haute Garonne.
- ³⁰ *P. Zert*, Director, Centre National Technique de la Salaison, de la
Charcuterie et des Conserves de Viandes, Paris 8-ème, 7 rue A.
de Vigny.

GERMANY (EASTERN)

- ~~—~~ *Dr. E. Kuchling*, Institut für Fleischwirtschaft, Magdeburg, Karl
Liebknechtstrasse 35.
- ~~—~~ *Dr. G. Theloe*, Director, *ibid.*
- ~~—~~ *Dr. E. Otto*, Institut für Tierzuchtforschung, Dummerstorf, Rostock,
Grosse Mönchenstr. 1. a.
- Dr. G. Scheibner*, Staatliches Veterinärmedizinisches Prüfungs-
institut, Eisenhüttenstadt, Str. der Republik 63.
- D. Zander*, Institut für Fleischwirtschaft, Magdeburg, Karl Lieb-
knechtstrasse 35.

GERMANY (WESTERN)

- Prof. Dr. H. Bartels, Institut für Tierärztliche Nahrungsmittelkunde, Giessen, 6300, Frankfurter Str. 94.
- Prof. Dr. W. Gisske, Director, Bundesanstalt für Fleischforschung 8650 Kulmbach, Stettiner Str. 40.
- Prof. Dr. R. Grau, Bundesanstalt für Fleischforschung, Kulmbach, Spitzenpfeilstrasse 2.
- Dr. D. Grossklaus, Laboratorium für tierärztliche Lebensmittelhygiene, Bundesgesundheitsamt, Max von Pettenkofer-Institut, Berlin-Dahlem, Unter den Eichen 82—84.
- ⁴⁰ — Dr. R. Hamm, Bundesanstalt für Fleischforschung, 8650 Kulmbach, Unterpurbach 11.
- Prof. Dr. L. Kotter, Institut für Nahrungsmittelkunde der Tierärztlichen Fakultät der Universität München, Veterinärstrasse 13.
- Dr. H. Kraus, Tierärztliche Hochschule, Institut für Tierärztliche Lebensmittelkunde, Hannover, Hans Böckler Allee 16.
- Prof. Dr. H. J. Sinell, Institut für Lebensmittelhygiene der Freien Universität Berlin, 33, Bitterstr. 8—12.
- Dr. G. Terplan, Dozent, Institut für Nahrungsmittelkunde der Tierärztlichen Fakultät der Universität München, Veterinärstrasse 13.

GREAT BRITAIN

- J. R. Bendall, Low Temperature Research Station, Downing Street, Cambridge.
- R. E. J. Goodman, Ministry of Agriculture, Food Science Branch, Fisheries and Food, Great Westminster House, Horseferry Road, London, S. W. 1.
- Dr. M. Ingram, Director, Meat Research Institute of Great Britain (at present Downing Street, Cambridge).
- H. C. Hornsey, J. Sainsbury Ltd. Stamford St., Blackfriars, London, S. E. 1.
- Dr. A. J. Kidney, T. Wall and Sons (Meat and Handy Foods) Ltd. Atlas Road, Willesden, London, N. W. 10.
- ⁵⁰ — Dr. R. A. Lawrie, Low Temperature Research Station, Downing Street, Cambridge.
- Dr. J. G. Sharp, *ibid.*
- C. J. Schram, Unilever Ltd, Unilever Research Laboratory, Colworth House, Sharnbrook, Bedford.
- Dr. A. Mc. M. Taylor, British Food Manufacturing Industries Research Association, Randalls Road, Leatherhead, Surrey.

P. P. *Tarnóy*, Gordon Johnson, Stephenson Ltd. Hempsted Lane. Gloucester.
 E. F. *Williams*, J. Sainsbury Ltd. Stamford St. London S. E. 1.

HUNGARY

M. *Cselkó*, Hungarian Meat Research Institute, Budapest, II., Herman Ottó u. 15.
 — Prof. Dr. V. *Csiszár*, Veterinary University Budapest, VII., Landler Jenő u. 2.
 J. *Foltányi*, Hungarian Meat Research Institute, Budapest, II., Herman Ottó u. 15.
 Gy. *Gantner*, *ibid.*
 L. *Imre*, Technical University Budapest, V., Szerb u. 23.
 Dr. K. *Incze*, Hungarian Meat Research Institute, Budapest, II., Herman Ottó u. 15.
 D. *Kassai*, *ibid.*
 — Gy. *Kárpáti*, *ibid.*
 L. *Körmendy*, *ibid.*
 J. *Lencsepeti*, *ibid.*
 Prof. Dr. F. *Lőrincz*, Director, *ibid.*
 Dr. Gy. *Méhes*, Head of the Veterinary Control Service of the Meat Industry, Budapest, IX., Gubacsi u. 6.
 J. *Mlynarik*, Deputy Director, Hungarian Meat Research Institute, Budapest, II., Herman Ottó u. 15.
 Dr. E. *Nagy*, Head of Vet. Laboratory, Pig-Slaughterhouse of Budapest, Budapest, IX., Gubacsi u. 6.
 70 Gy. *Nagy*, Central Food Research Institute, Bp. Herman Ottó u. 15.
 E. *Szarka*, Hungarian Meat Research Institute, Budapest, II., Herman Ottó u. 15.
 Dr. I. *Szeregy*, *ibid.*
 P. Á. *Szücs*, *ibid.*
 L. *Varga*, *ibid.*
 E. *Zukál*, *ibid.*

IRELAND

— F. *Hill*, Agricultural Institute, Thorndale, Beaumont Road, Dublin 9.
 Dr. J. V. *Mc. Loughlin*, Agricultural Institute (Animal) Production Division, Thorndale, Beaumont Road Dublin.

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