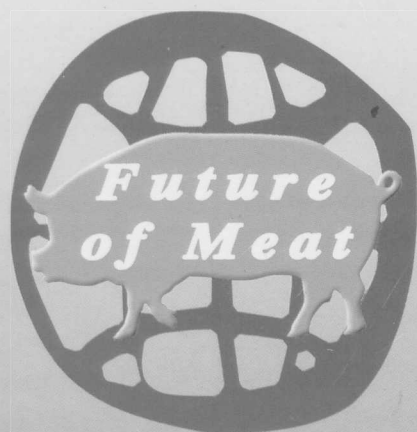


47th International Congress of Meat Science and Technology



47th ICoMST

August 26th – 31st, 2001 Kraków, Poland



CONGRESS PROCEEDINGS

Volume I

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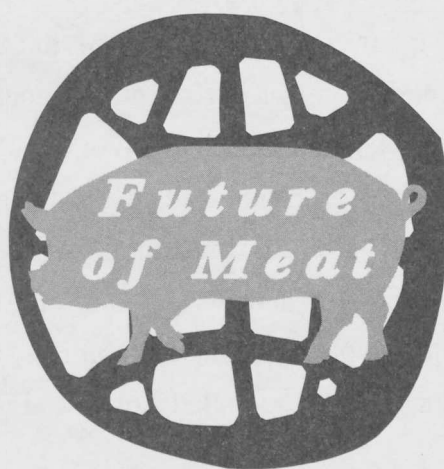
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47th International Congress of Meat Science and Technology

CONGRESS PROCEEDINGS



Volume I

Welcome

It is my great pleasure to greet the participants of the 47th International Congress of Meat Science and Technology and the honourable guests. Their presence has added splendour to the opening ceremony. Our Congress is held at a special time and in a special place.

The Congress is held in the first year of a new century - the 21st century - and of the new Millennium of the contemporary world. For us - the Polish organizers, it has an additional jubilee character: it takes place on the 40th anniversary of the 7th Congress, which was held in Warsaw on 18-22 August, 1961. At that time, this event was called the 47 ICoMST, although outside European delegates - from the USA and Canada - also participated in it. The participants of the mentioned Congress are present here today and I address them very special welcome. The main organizer of the 7th Warsaw Congress was the late Mr Adam Borys, at that time Director of Polish Institute of Meat Industry. He passed away in 1986. And just by coincidence I, his son, have the possibility to continue his activity as Director of the Institute - which is now called Meat and Fat Research Institute - and as a Chairman of the Organizing Committee of the 47th Congress of Meat Science and Technology.

We have chosen Cracow as the place of the 47th Congress. This city is the former seat of Polish kings and the former capitol of our country, abundant in wonderful relics, registered on the UNESCO list of the cities belonging to the World Culture Heritage. Cracow is also the seat of one of the oldest universities, established in 1364, i.e. the Jagiellonian University, and of many other academies and scientific institutions. Let us mention here the H. Kollataj Agricultural University of Cracow and the Institute of Animal Science. Both of these schools actively participated in the preparation of our Congress. At the territory of National Research Institute of Animal Production, the so-called Polish evening and one of technical trips will be organized.

A short motto of our Congress is "Future of meat". It seems for us to be very updated, not only due to the turn of the century and millennium, but - first of all - due to the exceptional economic and social situation of the world, facing the phenomenon of globalization and the new trends in human nutrition. The situation of the world meat economy is extremely complex and it is difficult to formulate any univocal assessment of its state and perspectives. The long-lasting educational and promotional campaign aimed at the limitation of consumption of animal-origin food, especially of animal fats, in favour of vegetal-origin food has coincided with mass BSE incidence in the cattle of the West European countries. This was loudly popularised by the mass media.

It is difficult to anticipate in any reasonable way the social consequences of possible, confirmed and extensive transmission of BSE disease onto people. If we notice that the repeated incidents of food contamination cause the increase of public concern and a general lack of confidence in the official organs, responsible for health safety of consumers, it will become a justified thesis - in the consumers' understanding - that animal-origin food is high risk food. How to limit this risk? How to restore the consumers' trust in efficiency of preventive measures? Finally, how to ensure the normal functioning conditions, necessary for existence and development of meat economy? It is a series of important questions addressed to scientists and businessmen, connected with the food economy and especially, with meat economy. Such questions should be asked at the beginning of the Congress and we should expect that, even if we do not receive satisfying answers, we will receive at least a certain quantity of well-justified statements. Their truthfulness will be verified during the conducted experiments and studies. We express the hope that the papers and communiques delivered at the Congress will supply us with a lot of new information and statements. They will allow us to enrich the level of our professional knowledge and to obtain many practical guidelines, permitting to improve directly the process of meat production, beginning from the improvement of livestock and ending on the design of new final products, which can satisfy the quality expectations of the consumers. We expect to receive information on the progress in the field of basic studies on muscles and on their parts on the level of molecular studies. These are conducted for a better understanding of states and processes responsible for meat quality. We also expect news concerning microbiological studies and chemical contamination of food in respect of recognising health hazards and their prevention. Finally, we wait for information concerning the planned and practically introduced progress in the field of instrumentation of manufacturing processes and technologies, applied in manufacture of products with a prolonged shelf-life and high quality values.

I would like to wish all the participants of the Congress fruitful debates. I wish the authors a warm and friendly receipt of the delivered papers and submitted communiqués. And all of you - good weather and nice time in beautiful Cracow and its vicinity. I wish all foreign participants of the Congress and accompanying persons a successful stay in Poland and to become familiar with the nature and the relics of the most interesting regions of the country, with the culture, habits and friendly-oriented, interesting people. I also encourage to taste our traditional food, including Polish meat products, and especially, the sausages. I am deeply convinced that you will like them all.

Andrzej Borys

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