XIII European Symposium on the Quality of Eggs and Egg Products
Turku, Finland, 21- 25 June 2009

Monday, 22 June 2009

C1 - Opening sessions  9:30 – 10:30
Opening, Eija Helander, President of the Finnish Branch of WPSA
Greetings from Finnish Ministry of Agriculture and Forestry, Jouni Lind, MMM
Greetings from WPSA, Achille Franchini, President of European Federation of WPSA

C2 - Challenges for future poultry production  10:30 – 12:30
Competitiveness of the European broiler industry: future perspective
Peter van Horne, The Netherlands
Impact of increased price and reduced availability of feedstuffs on production and quality of poultry meat and eggs, open
Future prospects for the European egg industry
Pascale Magdelaine, ITAVI, France

Lunch  12:30 – 14:00

C3 - Hygiene and product safety  14:00 – 17:30
Salmonella in poultry meat and eggs: can we go to a zero level?
Filip van Immerseel, Ghent University, Belgium
Finnish salmonella programme
Jaana Husu-Kallio, Evira, Finland
Salmonella risk in Finnish poultry production – exploiting risk assessment in control programme evaluation
Pirkko Tuominen, Evira, Finland
Epidemiology of Salmonella infection in laying hens with special emphasis on the influence of the housing system
Jeroen Dewulf, Ghent University, Belgium
Is decontamination the right answer to the occurrence of pathogen bacteria on poultry meat?
Lüppo Ellerbroek, Federal Institute of Risk Assessment, Germany
Tuesday, 23 June 2009

**E1 - Egg quality I** 8:30 – 12:30

Effect of genetic, nutrition and hen management
Better measurement, better selection
*Ian Dunn, Scotland*, Roslin Institute and Royal School of Veterinary Studies, UK
Short presentations

**Lunch** 12:30 – 14:30  Poster session in conjunction of lunch

**E2 - Egg quality II** 14:30 – 18:00

The impact of alternative processing technologies on the quality of eggs and egg products, *Margherita Rossi*, University of Milan, Italy
New technology for reducing bacterial egg surface decontamination and novel non invasive techniques to sort eggs: the industrial point of view
*Paul Buisman*, Moba, The Netherlands
Short presentations

Wednesday, 24 June 2009

**E3 - Physico-chemistry and biological activity of egg compounds** 9:00 – 12:30

What are the keypoints to understand the physico-chemical and biological activities of egg compounds
*Marc Anton*, INRA, France
Avian antimicrobial peptides in hen reproductive tract and egg
*Virginie Herve-Grepinet*, INRA, France
Short presentations

**Lunch** 12:30 – 13:30

**E4 – Effect of alternative system on egg quality** 13:30-15:00

Bacterial contamination of table eggs and the influence of housing systems
*Koen De Reu*, Belgium, ILVO, Melle, Belgium
Short communications
XIX European Symposium on the Quality of Poultry Meat
Turku, Finland, 22 – 25 June 2009

Monday 22 June 2009 (together with egg quality symposium)

Tuesday 23 June 2009

M1 - Hygiene and product safety  8:30 – 12:30

Veterinary inspection in slaughter houses under future challenges
Reinhard Fries, Free University Berlin, Germany
Measures to control campylobacter in broiler and broiler meat
Hanne Rosenquist  Technical University of Denmark
Short presentations

Lunch 12:30 -14:30

M2 - Slaughter technique  14:30 – 18:00

Handling of by-products from the slaughter process
Brian Kiepper, University of Georgia, USA
Short presentations

Stunning of poultry under view of animal welfare

Roundtable discussion moderated by Jeff Buhr, USDA, USA

  o Why poultry should be stunned at slaughter and the welfare
    advantages/challenges of electrical and gas stunning
    Jeff Buhr, USDA, USA
  o Electrical stunning of broiler chickens
    Simone Prinz, University of Nijmegen, The Netherlands
  o Anoxic stunning of poultry
    Dorothy McKeegan, University of Glasgow, UK
  o Controlled atmosphere stunning
    Bert Lambooij, Wageningen University, The Netherlands
Wednesday 24 June 2009

M3 - Meat composition and quality 9:00 – 12:30

The role of connective tissue in poultry meat quality
*Eero Puolanne*, University of Helsinki, Finland

Short presentations

  Harmonization of methods to determine meat quality in poultry
  Roundtable discussion

  Review on new techniques for the evaluation of meat quality
  *Ed Moran*, University of Auburn, USA

Lunch  12:30 – 13:30

M4 - Breeding and management factors affecting meat quality 13:30 – 15:00

Definition of slow growing breeds and available broiler breeds
*Yves Jego*, Hubbard Breeders, France

Effect of light on performance and meat quality, open

Short presentations

Joint egg and meat session

C4 - New approaches to understand the biological basis of egg and meat quality chaired by *Michel Duclos* 15:00 – 16:30

Functional genomics reveal numerous novel egg proteins
*Joel Gautron*, INRA, France

From QTL to genes controlling poultry meat quality traits
*E. Le Bihan Duval*, INRA, France

C5 - Closing Ceremony (16:30 – 17:00)

Closing words, *Bob Pym*, WPSA

Farewell, *Rainer Huopalahti*