

Modules

1. Meat production and impact
2. Insects as feed ingredient in meat producing animals
3. Production, safety and benefits of meat from unconventional - alternative species
4. Meat safety
5. Meat consumption and health

Participants

The Summer School is fees-free and open to a maximum of 20 advanced Italian and Erasmus+ undergraduate (3rd year) and graduate students, PhD students, young researchers, Italian and International Veterinary Doctors and Agronomists

Adequate knowledge of English is necessary to attend the lectures

Participants will earn 6 CFU/ECTS if they successfully pass the final test

Application

CV & motivational letter to:
giada.morelli@phd.unipd.it

Deadline

The application deadline is **May 25, 2018**

Info

Website: www.maps.unipd.it/corsi/summer-and-winter-school

E-mail: meathealth.maps@unipd.it

Coordinators: A. Dalle Zotte, R. Ricci, M. Cullere

About the Summer School

- The aim of this Summer School is to offer a variety of lectures regarding meat science, from the production to the consumption

- Main topics of the Summer School will cover the most relevant aspects of farming meat-producing animals, meat quality, meat safety and human nutrition

- Peculiarity of the Summer School is to share different approaches towards the concept of meat production and consumption, and their relationship with human nutrition and health

- To satisfy this scope and to guarantee high teaching quality, international and national outstanding scientists have been invited:

- ▶ Dr. Giuseppe Bee (Agroscope, CH)
- ▶ Prof. Stefaan de Smet (Ghent University, BE)
- ▶ Prof. Louwrens Hoffman (Stellenbosch Univ., ZA)
- ▶ Dr. Attawit Kovitvadi (Kasetsart Univ., TH)
- ▶ Prof. Eero Puolanne (Univ. of Helsinki, FI)
- ▶ Prof. Hervé Rémignon (INP – ENSAT, FR)
- ▶ Prof. Phillip Strydom (Stellenbosch Univ., ZA)
- ▶ Dr. Marco Cullere (MAPS, UNIPD)
- ▶ Prof. Antonella Dalle Zotte (MAPS, UNIPD)
- ▶ Dr. Francesco Francini (DIMED, UNIPD)
- ▶ Prof. Antonio Frangipane di Regalbono (MAPS, UNIPD)
- ▶ Prof. Valerio Giaccone (MAPS, UNIPD)
- ▶ Prof. Giuliana Parisi (DISPA, UNIFI)

- A social event for participants and lecturers is scheduled on Friday evening

- The Summer School will conclude on Saturday with a field trip to an Italian meat processing factory



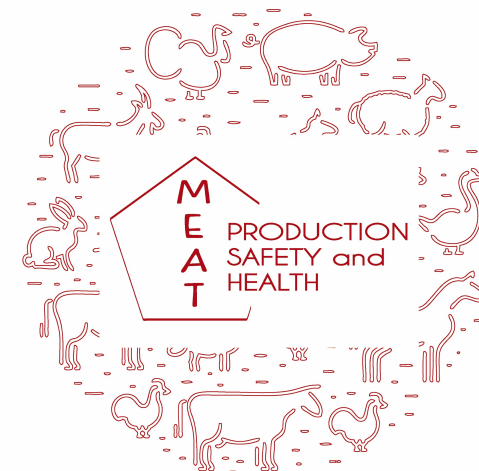
UNIVERSITÀ
DEGLI STUDI
DI PADOVA

MAPS DIPARTIMENTO DI MEDICINA ANIMALE,
PRODUZIONE E SALUTE



Summer School 2018

Meat Production, Safety and Health



4-9 June, 2018
Agripolis campus
Viale dell'Università 16,
35020 Legnaro, PD

Lectures

4-7 June, 2018. 09h00-17h30. Room: aula 14P
Each day will end with a round table



June 4

MEAT PRODUCTION AND IMPACT

Giuseppe Bee - "Livestock production: global future perspectives"

Phillip Strydom - "Impact of meat production from intensive farming system"

Hervé Rémygnon - "Impact of the production of the *foie gras*"

Louwrens Hoffman - "Meat consumption in developing Countries: Africa"

Attawit Kovitvadhi - "Meat consumption in developing Countries: Asia"



June 5

INSECTS AS FEED INGREDIENT IN MEAT PRODUCING ANIMALS

Marco Cullere - "Insects as protein source in diets for meat producing animals: world regulation"

Giuliana Parisi - "Meat quality of fish fed insects as feed ingredient"

Louwrens Hoffman - "Meat quality of poultry fed insects as feed ingredient"

Antonella Dalle Zotte - "Meat quality of rabbits and chickens fed insects oil as energy source"

Attawit Kovitvadhi - "Meat quality of poultry fed insects as protein source: an Asian perspective"



June 6

PRODUCTION, SAFETY AND BENEFITS OF MEATS FROM UNCONVENTIONAL / ALTERNATIVE SPECIES

Hervé Rémygnon - "Alternative poultry farming and meat quality in France"

Phillip Strydom - "The utilisation of indigenous goats as sources of meat in small scale African farming"

Attawit Kovitvadhi - "Unconventional meats to improve food security in Thailand"

Louwrens Hoffman - "Unconventional meats to improve food security in South Africa"



June 7

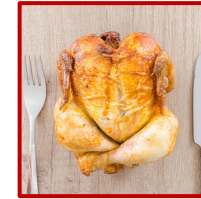
MEAT SAFETY

Stefaan De Smet - "Improving the content of essential nutrients in meat: a nice story"

Eero Puolanne - "Poultry meat emerging myopathies: aetiology"

Eero Puolanne - "Poultry meat emerging myopathies: is the meat safe and healthy?"

Antonio Frangipane di Regalbono - "Parasites in meat and meat products: is there any risk?"



June 8

MEAT CONSUMPTION AND HEALTH

Valerio Giaccone - "Scientific progress underpinning meat safety"

Valerio Giaccone - "Effect of *Carnobacterium maltaromaticum* against food pathogens"

Stefaan De Smet - "Red and processed meat consumption and human health: a difficult story"

Francesco Francini - "Lack of meat consumption and nutrients deficiency"



June 9

TECHNICAL TOUR