XII Conference of Indian Meat Science Association and National symposium on "Green and Sustainable Meat Sector: Global Game Changer" September 26 - 28, 2024

Organizers







Invitation

The organizing committee extends cordial invitation on behalf of U.P. Pt. Deen Dayal Upadhyaya Pashu Chikitsa Vigyan Vishwavidyalaya Evam Go Anusandhan Sansthan (DUVASU), Mathura and Indian Meat Science Association (IMSA) for your active participation in XII Conference of Indian Meat Science Association (IMSACON-XII) and National symposium on "Green and sustainable meat sector: Global game changer" to be held on 26-28 September, 2024 at Department of Livestock Products Technology, College of Veterinary Science and Animal Husbandry, DUVASU, Mathura, U.P., India.

IMSA-The Host Association

Indian Meat Science Association (IMSA) was registered in 2001. The main objective of association is working for the advancement of all aspects of science and technology relating to production, processing and marketing of meat and meat products to serve the humanity. The association is collaboration of meat scientists, corporate organizations, technologists and industrial professionals working for development of wholesome meat production to provide nutritional security and to meet challenges related to production, processing, preservation and marketing of meat and meat products. IMSA is playing significant role since its inception establishing common platform for the exchange, discussion and dissemination of current research, knowledge and ideas in the field of Meat Science and Technology to the stakeholders. IMSA is providing ideal platform to both academicians and industry personnel alike to work towards the betterment of the meat sector.

The Host Organization

About DUVASU : Uttar Pradesh Pandit Deen Dayal Upadhyaya Pashu Chikitsa Vigyan Vishwavidyalaya Evam Go-Anusandhan Sansthan (DUVASU), Mathura was established by Government of Uttar Pradesh through the Act No. 27 of 2001 on October 25, 2001, by carving out all the units of College of Veterinary Science and Animal Husbandry from C.S. Azad University of Agriculture & Technology, Kanpur. The College of Veterinary Science and Animal Husbandry, Mathura became its first constituent college. The parent institution of this University had the distinction of being the first Veterinary College set up in independent India in 1947. It was the first Veterinary College in Asia to start with degree programme in Veterinary Science and to start M.V.Sc/M.Sc degree programmes in various disciplines of Veterinary and Animal Sciences in 1951 and the Ph.D. degree programmes in 1953. Ever since the establishment of this College, it has contributed significantly not only in terms of number of graduate and postgraduate of high Scholastic order, but also quality research of national and international standards. This College has a glorious past and the distinction of having its alumni holding high positions in India and abroad as teachers, research workers, policy marker, consultants and administrators.

About the Department : Department of Dairy Science was one of the constituent Departments of Veterinary College since inception. However, after the introduction of VCI Curriculum, the Department was re-designated as the

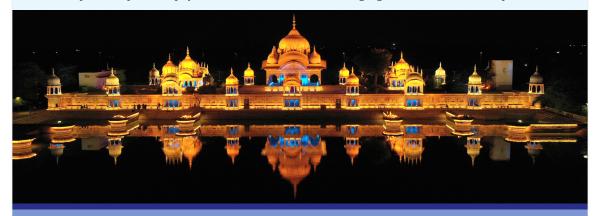
Department of Livestock Products Technology. Apart from undertaking undergraduate and postgraduate teaching, the department has completed number of University funded and extramural research projects. The department is well equipped in terms of infrastructure for milk and meat processing as well as quality analysis of animal based foods. A referral laboratory on quality control of milk and milk products has been established with sophisticated equipments like Ultra Performance Liquid Chromatography (UPLC), Texture profile analyzer, Gas Chromatography, Atomic absorption spectrophotometer, Bomb Calorimeter, Somatic Cell Count etc. under Rashtriya Krishi Vikas Yojna. The department has also organized ICAR-sponsored short course, winter school and a number of national conferences, brainstorming sessions and workshops.

Mathura-The Host city

Mathura, the birth place of Lord Krishna is one of the most ancient places of India and situated on the right bank of river Yamuna. The city occupies venerable place in cultural history of India. The famous spots are various temples of Lord Krishna and Government museum. The museum is renowned for the art treasures of Kushana and Gupta periods *i.e.* from I century A.D. Statue of Buddha, seated cross legged, in attitude of protection is one of the most prestigious and famous sculptures. Visit to Mathura leaves subtle and celestial effect over minds and heart of people. In addition, Agra, Fatehpursikri and Bharatpur Bird's sanctuary are other places of tourist interest. Location wise Mathura is well connected to all major cities by bus, railway and air. Nearest airport is Delhi which is 145Km from Mathura. Agra is situated at a distance of approximately 50 km South East of the city.

Weather, accommodation and transportation

In September, Mathura generally has high temperature and high rainfall. Day time temperatures hover around 35°C, while nights can cool down to about 26°C. Dressing in lightweight and breathable outfits will help you stay cool. The delegates will be provided with appropriate accommodation on first-come-first basis in university campus and nearby hotels. Delegates are requested to convey details of their travel plan and accompanying person in advance for making arrangement for stay during symposium. Nearby hotels would be reserved on prior request on payment basis with the tariff ranging from Rs. 2500-6000 per



day. Lodging charges will have to be borne by the participants. Local transport will be provided by the organizing committee to and fro to the venue of symposium and site of stay and receiving and sending off to the delegates from station (Bus/railway) on prior intimation.

The symposium theme

India has diversified and deep-seated cultural associations with animal-derived meat, eggs, and dairy. As the concept of green economy has become global concern, strengthening institutional and ecosystem support has necessitated bridging the gap between innovation and adoption. The scientific literature claims that global reduction in meat consumption is required in the future and the meat industry must also find ways to produce food in an environmentally friendly manner. There is dire need to work to make meat sector smarter and sustainable. The meat industry has to undergo significant changes by developing and introducing new technologies in the whole food chain. Application of emerging meat-processing technologies has potential to reduce energy consumption and production costs, and improve the sustainability of the meat sector. The future production and sale of "green" food products including meat is expected to be more profitable in domestic and international market. Realizing the need of present times, India has hosted first community meetup in collaboration with Green Queen's Sonalie Figueiras in New Delhi in January, 2023 to discuss trends and predictions for the Indian smart protein industry. There are now 65+ smart protein companies in the Indian landscape offering more than 400 products. This boom in the sector has led to several celebrity endorsements and new products and category launches by household names. The theme of symposium has been chosen to make deliberations on redesigning of emerging technologies and equipment included in modern meat processing to achieve more environmentally friendly and energy efficient options to make the sector smart, green and sustainable in pace with national and global trends.

Scientific/Technical Sessions

- I. Sustainable practices in meat production to face the challenges of climate changes
- II. Promoting green practices through effective animal byproducts utilization and waste management in meat industry
- III. Advancements in fresh meat technology to match evolving consumer demand and dynamic marketing landscape
- IV. Novel approaches for processing, preservation and packaging of meat products
- V. Leveraging molecular and omics approaches for producing globally competitive meat and meat products
- VI. Policy issues, regulatory frameworks and extension strategies for bringing paradigm shift in meat sector
- VII. Industry –Academia Interface fostering collaboration for meat sector advancement.

Call for abstracts

Original abstracts, for poster and oral presentation are invited for various sessions of the seminar. Soft copies of abstracts of contributory research indicating preferred session of presentation must be submitted by email to the organizing secretary at imsacon12@gmail.com. The abstract must contain title, name (s) of author (s); affiliation, addresses, and e-mail. The name of author should appear as surname first, followed by first and middle name initials. The abstracts should give brief introduction, experimental planning, result, discussion and conclusion. Abstract and invited papers should be typed in MS word, Times New Roman, font size 12, not exceeding 250 words. *The deadline for submission of abstracts is on or before 31 July, 2024.*

Registration & Mode of Payment

Delegates and participants are invited to register as early as possible to enable us to make the best possible arrangements. The registration fee may be remitted only to A/C 147502000000228 in the name of IMSACON 2023 maintained with the Indian Overseas Bank (IFSC Code IOBA0001475), Veterinary college, Mathura. It is requested that a short name of the applicant should also appear in the NEFT or any type online transaction receipt so as to enable the easy reconciliation of the payment.

*Registration Fee does not include accommodation charges.

*Students are requested to submit a certificate from the HOD / Dean of the college for their bonafide status.

Category	Upto 31 st August 2024	From 1 st Sept. 2024
IMSA members	INR 7000	INR 7500
IMSA non-members	INR 8000	INR 8500
Students	INR 3000	INR 3500
Accompanying person	INR 3000	INR 3500

Registration Fee

IMSA Executive Committee

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Dr. Prabhat Kumar Mandal

Prof. and Head, LPT, Rajiv Gandhi Institute of Veterinary Education and Research, Kurumbapet, Puducherry

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Dr. M. Muthukumar, Principal Scientist ICAR-National Meat Research Institute, Hyderabad

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Chairman

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Please make all correspondence to

Dr. Meena Goswami Awasthi, Organizing Secretary Department of Livestock Products Technology, College of Veterinary Science & Animal Husbandry U.P. Pandit Deen Dayal Upadhyaya Pashu Chikitsa Vigyan Vishwavidyalaya Evam Go-Anusandhan Sansthan (DUVASU), Mathura-281001, (U.P.) E-mail:imsacon12@gmail.com; Contact & Whatsapp: 9997323852

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REGISTRATION FORM

1.	Name:		
2.	Designation:		
3.	Affiliation:		
4.	Mobile:		
5.	Email:		
6.	Registration Fee: Paid / Not Paid		
7.	Amount:		
8.	UPI/UTR Id of Transaction:		
9.	Date of Transaction:		
10.	Session:		
11.	Mode:	Oral/Poster	
12.	Accommodation Request: Yes / No		
13.	Arrival Schedule		
	A. By Air: Date/ Time		
	B. By Road: Date/ Time		
	C. By Train: Date/ Time		
14.	Departure Schedule		
	A. By Air: Date/ Time		
	B. By Road: Date/ Time		
	C. By Train: Date/ Time		

Signature of Participant