

Evaluation of Quality of Poultry Meat and Eggs

12th March 2018 – 16th March 2018

Lithuanian University of Health Sciences, Veterinary Academy
Kaunas, Lithuania

Course value 3 ECTS

Course Description

The course is primarily intended for Baltic and Nordic Master Degree students related to food safety and quality. The goals of the course are to train postgraduate students to understand and evaluate the quality of poultry meat and eggs, analyze system of factors such as keeping, feeding and welfare which influence final quality of poultry meat and eggs.

In addition to theoretical background, during the course sessions students will acquire practical skills: how to evaluate the quality of eggs by using special equipment. They will be able to get acquainted with advanced equipment, which is in laboratories such as high performance liquid chromatography (HPLC) system, gas chromatograph (Shimadzu) (GC) with mass (MS) and ion exchange detectors (FID), atomic absorption spectrometry system and etc. Moreover, excursions to the companies equipped with the most modern European equipment with the latest technologies for broiler meat production and packing and sorting of eggs will be organized.

During the course, students will acquire systematic knowledge of poultry meat and eggs quality and its evaluation. Students will be introduced how this area is developed in the Baltic and Nordic regions as well as in whole Europe.

Course Teachers

Course leader - Prof. Dr. habil. Romas Gružas, Lithuanian University of Health Sciences, Veterinary Academy;

apl. Prof. Dr. sc. agr. habil. Michael A. Grashorn, Hohenheim University (invited professor);

dr. Aldona Mieželiienė, dr. Gitana Alenčikienė, Kaunas University of Technology, Food Institute.

Registration

Consult your local BOVA or NOVA coordinator about the scholarship.

Fill Application form here: <https://goo.gl/forms/jxeyzob7eSZTx9Ci1>



Deadline for registration is February 22, 2018

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Day	Task
12.03.	
9.00-9.30	<i>Coffee</i>
9.30-9.45	Welcome–LUHS VA Chancellor <i>Prof. Dr. Mindaugas Malakauskas</i> , Dean of Faculty of Animal Husbandry Technologies <i>Assoc. Prof. Dr. Rolandas Stankevičius</i> , the head of Institute of Animal Rearing Technologies <i>Prof. dr. habil Romas Gružasuskas</i>
9.45-12.00	Welcome (Objectives of the course, discussion of working agenda and project works) Market for eggs and poultry meat in Europe and in the World. <i>Assoc. Prof. Dr. A. Daukšienė</i> (Institute of Animal Rearing Technologies, LUHS VA) Egg collection, grading and marketing of eggs. <i>apl. Prof. Dr. sc. agr. habil. M. Grashorn</i> . (Hohenheim University, Institute of Animal Science, Department of Livestock Population Genomics) Process of egg formation, construction of the egg. <i>Apl. Prof. Dr. sc. agr. habil. M. Grashorn</i> . Exterior and interior egg quality including functional properties of eggs and egg products. <i>Apl. Prof. Dr. sc. agr. habil. M. Grashorn</i> .
12.00-13.00	<i>Launch</i>
13.00-15.00	Impact of nutritional factors on poultry meat and egg quality. <i>Dr. V. Buckiūnienė</i> (Institute of Animal Rearing Technologies, LUHS VA) Hygiene and quality assurance in egg production. <i>Apl. Prof. Dr. sc. agr. habil. M. Grashorn</i>
15.00-17.00	Exercises in exterior and interior egg quality (LUHS VA Laboratory of Animal Productivity). <i>Apl. Prof. Dr. sc. agr. habil. M. Grashorn</i>
13.03.	
08.30-18.00	Excursion to egg processing plant („Groward Group“). <i>Apl. Prof. Dr. sc. agr. habil. M. Grashorn, Prof. dr. habil. R. Gružasuskas, Assoc. Prof. dr. R. Ruibys</i> (Aleksandras Stulginskis University, Faculty of Agronomy)
14.03	
08.00-9.30	Management of poultry meat production. <i>Apl. Prof. Dr. sc. agr. habil. Michael A. Grashorn</i> Life bird and meat inspection in poultry. <i>Apl. Prof. Dr. sc. agr. habil. Michael A. Grashorn</i> Slaughtering process. <i>Apl. Prof. Dr. sc. agr. habil. Michael A. Grashorn</i>
9.30-9.45	<i>Coffee break</i>
9.45-12.15	Carcass quality. <i>Apl. Prof. Dr. sc. agr. habil. Michael A. Grashorn</i> Structure of meat and meat maturation. <i>Apl. Prof. Dr. sc. agr. habil. Michael A. Grashorn</i> Meat quality. <i>Apl. Prof. Dr. sc. agr. habil. Michael A. Grashorn</i>
12.15-13.00	<i>Launch</i>
13.00-16.00	Exercises on carcass quality, dissection of carcasses (LUHS VA Laboratory of Animal Productivity). <i>Apl. Prof. Dr. sc. agr. habil. Michael A. Grashorn</i> Exercises on meat quality (pH, cooking loss, colour, texture) (LUHS VA Laboratory of Animal Productivity). <i>Apl. Prof. Dr. sc. agr. habil. Michael A. Grashorn</i>
15.03.	
08.00-13.00	Excursion to broiler chicken’s farm and slaughter house (Poultry farm “Vilniaus paukštynas”). <i>apl. Prof. Dr. sc. agr. habil. Michael A. Grashorn, Prof. Dr. Habil R. Gružasuskas, Assoc. Prof. Dr. R. Ruibys</i>
13.00-14.00	<i>Launch</i>
14.00-17.00	Introduction into food sensory analysis (Kaunas Technological University Food Institute Laboratory of Sensory Analysis). <i>Dr. A. Mieželiienė, dr. G. Alenčikienė</i> Sensory analysis of eggs and poultry meat (Kaunas University of Technology, Food Institute Laboratory of Sensory Analysis). <i>Dr. A. Mieželiienė, dr. G. Alenčikienė</i>
16.03.	
8.00-10.00	The methods for the determination of fatty acids, malondialdehyde and cholesterol in broiler meat and hen eggs (LUHS VA Laboratory of Animal Productivity, Laboratory of Animal Meat Characteristics and Quality Assessment). <i>V. Šašytė, J. Klementavičiūtė</i> Organic eggs and poultry meat. <i>Apl. Prof. Dr. sc. agr. habil. Michael A. Grashorn</i> Functional eggs and poultry meat. <i>Apl. Prof. Dr. sc. agr. habil. Michael A. Grashorn</i>
10.00-12.00	Presentation of student projects.
12.00-12.30	Questions and assessment of the course
12.30-13.30	<i>Launch</i>