

## “Extensification of husbandry conditions: can you taste it?”

on **October 3<sup>rd</sup>, 09.00-12.00 h**

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Organized by **mEATquality** together with EU Horizon 2020 sister projects



### AGENDA

09.00	<b>Welcome</b>	
09.05	<b>mEATquality:</b> State of the art of our Point-of-Sale studies	Marcel Grub
09.20	<b>mEATquality:</b> Difference in parameters of meat quality in Danish finisher pigs between conventionally indoor housed pigs and indoor pigs with more space, enrichment and roughage -	Mathilde Coutant
09.35	<b>INTAQT:</b> Cattle quality of products sourced for the diversity of EU farming systems	Bruno Martin
09.50	<b>mEATquality:</b> Relationship between husbandry factors and the health of broiler chickens in label and organic farming	Helen Louton
10.05	<b>mEATquality:</b> Sensory differences and consumer perceptions of chicken and pork meat	Marlene Crønbeck Line Ahm Mielby
10.20	<b>Pathways:</b> The Pathways project	Laurence Smith
10.35	<b>Break</b>	
10.50	<b>mEATquality:</b> Preliminary results of the effect of pig husbandry factors on the quality of Italian organic pork	Anna Pinna
11.05	<b>INTAQT:</b> Chicken quality of products sourced for the diversity of EU farming systems	Cecile Berri
11.20	<b>Jumbo:</b> Better-life labelling in Dutch retail	Laurens Meijer
11.35	<b>Code:Re-farm:</b> Taste panels comparing extensive and intensive farming systems in four countries	Maria Anastasi
11.50	<b>AVEC:</b> Sustainable poultry meat production in the EU	Birthe Steenbergen

**Join us to learn about the recent findings of the projects!**

