



MEAT QUALITY CONFERENCE

Bangkok, Thailand 12-13 November 2019

DATES & VENUES

12-13 November 2019

Lotus Suites 5-7, 22nd floor

Centara Grand & Bangkok Convention Centre at CentralWorld

999/99 Rama 1 Road, Pathumwan, Bangkok 10330, Thailand

PROGRAM – DAY ONE

0800 Registration opens, coffee available

0900 Welcome and introduction
David Faulkner, Conference Chairman

HORIZON KEYNOTE ADDRESS

0920 **The Fundamentals of duck science**

Chaiyapoom Bunchasak, Assistant Professor, Faculty of Agriculture, Kasetsart University, Thailand

Prof Chaiyapoom has a bachelor's degree in animal science from Khonkhean University, Thailand and master's and PhD from Gifu University, Japan. His principal areas of interest are protein and lipid metabolism. Recent work includes 'Re-estimation of supplemented methionine as total sulfur amino acid requirement for commercial male meat-type ducks' and 'Comparative effects of corn-based diet and phase-fed cassava-based diet on growth rate, carcass characteristics and lipid profile of meat-type ducks.

GENETICS & BREEDING

0950 **Duck genetics**

Hans-Heinrich Thiele, Principal, Poultry Breeding & Genetics Consultancy, Germany

Dr Thiele studied Agriculture and Poultry Science at the University of Leipzig, where he completed his doctorate degree before starting his career in duck breeding and management. After German reunification, he accepted a position at Lohmann Indian River, with responsibilities in genetics and broiler GPS management, and worked more than a decade as Technical Service Director for Lohmann Tierzucht, while continuing to consult as a geneticist for Orvia Group. He recently founded his own consulting company and continues to work on meat-type poultry genetics.

1030 **Advances in duck egg handling**

Jacco Wagelaar, General Manager, GI-Ovo BV, Netherlands

Mr Wagelaar holds a bachelor's degree in marketing and product development. He is a global expert in egg handling innovations and has specialised in the transportation of eggs with the goal to protect them during their journey from farms to handling. He founded the GI-Ovo company as Twinpack over 20 years ago before it was acquired by Italian company Giordano Holdings in 2018.

1050 COFFEE BREAK

DISEASE & HEALTH

1120 **Health issues in duck production**

Speaker to be confirmed

1200 **Early management and how it influences bacterial diseases**

Stefka Meyer, Technical Manager, Maple Leaf Europe, Sofia, Bulgaria

After graduating with a degree in veterinary medicine Dr Meyer worked in pre-breeder, breeder, broiler and hatchery operations in Bulgaria, before joining Maple Leaf Farms in 2016. Maple Leaf Farms Europe Ltd, a subsidiary of the US-based Maple Leaf Farms Inc located in Sofia, Bulgaria, is responsible for the company's premium quality duck products in the foodservice industry across Europe and beyond.

1230 PANEL DISCUSSION

1300 LUNCH

OPPORTUNITIES IN DUCK CUISINE

1400 **The amazing versatility and opportunity of duck cuisine**

Rob Gosney, Protein Product Development and Innovation Advisor, Australia

Mr Gosney is an accomplished meat and poultry marketing and product development specialist with more than 25 years of experience in the Asia Pacific region. His most recent clients include the Zest Group, Alt Pizza, ABC Artisan Bakery Cafes in Singapore and the Sumpo Group, China; Prior to this he was Group R&D and Product Innovation Manager, Asia Pacific region with OSI International Foods where he developed and launched many new meat and poultry products in several sites in Asia and Australia.

PROCESSING & MARKETING

1440 **The fundamentals of duck meat quality**

Achille Schiavone, Associate Professor in Animal Nutrition, Turin University, Italy

Professor Schiavone graduated in veterinary medicine at Turin University, Italy and earned a PhD in poultry production at the University of Milan. He has been an invited researcher at INRA-Tours, France and invited professor at the universities of Barcelona and Murcia, both in Spain. The research activity is mainly focused on poultry nutrition and in the last five years he has coordinated several studies on the effect of different insect meals (*Tenebrio molitor* and *Hermetia illucens*) on poultry digestibility (chickens and ducks), welfare, performance and meat quality. He has published more than 150 papers and compiled four book chapters.

1520 COFFEE BREAK

1550 **Advances in duck processing**

Arjan Schrauwen, Product Specialist Waterfowl, Marel Poultry, The Netherlands

Mr Schrauwen has bachelor's degree in food technology from the HAS University of Applied Sciences in Den Bosch, The Netherlands. He has worked for Marel Poultry since 2002. and currently has had global responsibilities for waterfowl and turkey products since 2009.

1620 PANEL DISCUSSION

1700 Close of the conference for the day

Delegates will be escorted from the meeting room to Central Food Hall for pre-dinner drinks by members of the Asian Agribiz team once the conference finishes.

1830 Official Conference Dinner and Duck Quality Cooking Competition cook-off

Central Food Hall, CentralWorld, 7th floor, 4 Ratchadamri Rd, Pathum Wan, Pathum Wan District, Bangkok 10330,

PROGRAM – DAY TWO

0900 Welcome and recap

David Faulkner, Conference Chairman

NUTRITION & FEEDING

0910 **Perspectives of duck nutrition**

Chaiyapoom Bunchasak, Assistant Professor, Faculty of Agriculture, Kasetsart University, Thailand

0940 **Effect of graded crude protein and metabolizable energy on Pekin duck**

Stefka Meyer, Technical Manager, Maple Leaf Europe, Sofia, Bulgaria

1010 **Advances in the feeding of ducks**

Richard Armstrong Vice President Sales, Big Dutchman, Malaysia

Prior to joining Big Dutchman, Mr Armstrong worked as Production Manager/Operational Manager in a variety of companies from grandparent to parent stock in the breeder industry for more than 20 years, and he has achieved solid experience in all aspects of breeders, hatcheries, broilers and farm services and planning. In his last position, with Supreme Foods Group in Saudi Arabia, he was in charge of 16 breeder farms and five hatcheries.

1040 COFFEE BREAK

1110 **Role of micronutrition in duckling performance and meat quality**

David Zhu, Regional Technical Manager, DSM Nutritional Products, Singapore

Dr Zhu has a bachelor's degree in Animal Science and a master's in swine nutrition. He completed his PhD in Biochemistry at the National University of Singapore and Jiangnan University. He filled technical roles at Addiseo and Nutreco before joining DSM Asia Pacific as Regional Technical Manager (Carbohydrases). He has more than 60 publications including: The effect of niacin on growth performance and metabolism of lipid of duckling, The effect of pyridine chromium on finishing duckling, and Current trends in duckling nutrition.

1140 **Precautions in order to maximise performance and economic returns**

Jowaman Khajareern, Associate Professor, Department of Animal Science, Khon Kaen University, Thailand

Dr Khajareern has served as a teaching and research staff at Khon Kaen University since 1967 teaching at both undergraduate and graduate levels and conducting research on a wide range of topics in animal nutrition. Her initial research interest was in poultry and livestock diets an also mycotoxin contamination in animal feeds. Among these, feeding of cassava root meal has been extensively investigated until, at the present, it has been rations for poultry and other livestock. She has published approximately 70 scientific papers and about 150 review articles in both Thai and international journals. In addition, she has published 12 books including the Manual of Feed Microscopy and Quality Control being translated into English and Chinese.

1210 PANEL DISCUSSION

1240 LUNCH

1340 **OH-Methionine improves growth performance and meat quality of duck**

Lv-Hui Sun, Professor, Department of Animal Nutrition & Feed Science, Huazhong Agricultural University, China

Dr Sun worked as a Visiting PhD student at the Department of Animal Science at Cornell University for two years. He received a PhD degree in Animal Nutrition from Sichuan Agricultural University. His current researches focus on feed safety and quality control; and feed nutritional value evaluation. He was winner of the Milton L Sunde Award given by American Society for Nutrition in 2017. He has published more than 20 papers in peer-reviewed journals, including Journal of Nutrition, Poultry Science.

1410 **The impact of feeding insect meal and live insect on duck performance and meat quality**

Achille Schiavone, Associate Professor in Animal Nutrition, Turin University, Italy

MANAGEMENT

1440 **Innovations in duck production in Thailand**

Payungsak S.tanagul, Vice President (Technical Service), CPF (Thailand) Public Co Ltd, Thailand

Dr Payungsak received a degree in veterinary medicine from Kasetsart University and a master's degree in public and private administration from the National Institute of Development Administration, Thailand. He also gained certificate from AW Training under The University of Bristol, United Kingdom, as a poultry welfare trainer. He has 30 years' experience with a focus on poultry farming production and assurance, food processing and integration business. Dr Payungsak has served on the technical committees of the Thailand Duck Breeder Association for Trading and Export and the Thai Broiler Processing Exporters Association. He has also been a participant on Thailand's technical committee on Good Agriculture Practice standards relating to breeder farming, broiler chicken farming, and meat duck farming.

1520 COFFEE

1550 **The development of duck breeding and farming in Indonesia**

L Hardi Prasetyo, Poultry Breeding Consultant, PT Putra Perkasa Genetika, Indonesia

Dr Hardi completed his initial studies at the Institut Pertanian Bogor, Indonesia and the University of Sydney, Australia. He went on to earn a PhD in quantitative genetics and livestock breeding at North Carolina State University, USA. Until 2016 he was a research scientist at the Indonesian Research Institute for Animal Production, Bogor, under the Indonesian Centre for Animal Research and Development. Publications include 'The potential of White Muscovy as parent stock for the production of broiler ducks', 'Moulting characteristics of crossbreds between Alabio and Pekin ducks' and 'Growth and carcass production responses of EPMP broiler ducks to various levels of crude fibre and protein in the diet. Dr Hardi is Chairman of the World Waterfowl Working Group of the Asia Pacific Federation of WPSA.

1630 PANEL DISCUSSION

1700 Conference closes

* Please note this program is subject to change.

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