

LMC News



ICoMST 2009

16-21 August, 2009, Denmark hosts the highly respected scientific congress: The 55th International Congress of Meat Science and Technology (ICoMST) at the Bella Center in Copenhagen. The congress is organised by the Danish Meat Research Institute (DMRI) and LMC. Almost 500 participants have already registered for the event.

The key topics to be addressed during the Congress "Meat - Muscle, Manufacturing and Meals" are Meat Production, Muscle Biology and Biochemistry, Manufacturing Technology, Food Safety, Eating Quality – from Gene to Gastronomy, and Health and Meat Intake. In addition to the scientific programme, the congress also offers e.g. a visit to Danish Crown, Horsens - the most advanced slaughterhouse in the world, a PhD pre-course in Advanced Meat Science and access to seminars held by four of the large collaborative EU-projects: Q-PorkChains, ProBeefSafe, PathogenCombat and Diogenes.

To read more about the congress – please visit www.icomst2009.dk

FOOD Denmark Congress 2009

23-24 November, 2009, the first annual congress arranged by FOOD Denmark research school will take place. The theme of the congress is "Innovation and Entrepreneurship". The congress will comprise several guest speakers, oral presentations based on the evaluation of incoming abstracts, and poster sessions. Innovation and Entrepreneurship are becoming important parts of most young scientists' education and are often vital in subsequent careers within the industry. The overall purpose of the congress is to establish a forum where PhD-students and young scientists can meet and enter into direct dialogue with the food industry and related industries.

To learn more about the congress - please visit www.lmcfood.dk



Spirit of Innovation

Food Micro 2010

30 August - 3 September, 2010, LMC and Lund University welcomes you to the 22nd International ICFMH Symposium, Food Micro 2010.

The venue of the congress - with the overall theme "Microbial Behaviour in the Food Chain" - will be the Bella Center. No less than 500 participants are expected for the event. The congress will address applied and fundamental aspects of microbial behaviour in "Food Fermentation and Spoilage", "Adverse Environments", "Risk Assessment", "Food Production" and "The Intestinal Tract".

To read more about the congress - please visit www.foodmicro.dk



UC Davis 2010

International collaboration is a high priority within LMC and through InnovationDenmark in Silicon Valley, a strong research alliance between LMC and University of California in Davis (UC Davis) has been established.

The collaboration was concretised through the workshop "Foods for Health in the 21st Century", hosted by UC Davis, November 2008. The themes of the workshop were Nutrigenomics, Obesity, Improving Human Health, New Technologies, Functional Food and Consumer Attitudes- and Behaviour. The event brought together over 130 participants representing 5 countries and 11 international entities.

To strengthen the alliance, a new workshop is in preparation and will take place in Denmark, June 2010 - LMC will be the host.

