

Summer School “Advanced Meat Science” (0.5 ECTS)

Organised by Galia Zamaratskaia, Department of Molecular Science, SLU, in collaboration with Faculty of Veterinary Science and Animal Husbandry Technology, Department of Veterinary Sanitation, S. Seifullin Kazakh Agro Technical Research University

Zoom Meeting

<https://slu-se.zoom.us/j/6964913648?omn=62552139676>

Meeting ID: 696 491 3648

This intensive 3-day summer school offers a unique opportunity to explore advanced meat science through a global lens, bringing together experts from Sweden and Kazakhstan. Designed for graduate students, early-career researchers, and food industry professionals, this summer school emphasizes the integration of traditional knowledge with cutting-edge innovations in sustainable food systems.

Learning outcomes

By the end of this summer school, participants will:

- Understand advanced concepts in meat science and technology
- Gain practical experience in meat quality assessment
- Learn about sustainable and innovative meat products
- Develop international research collaboration networks
- Appreciate cultural differences in meat consumption and processing



SI. Funded by
**Swedish
Institute**

Schedule (Swedish time and Kazakhstan time in brackets)

25 June 2025. Fundamentals and processing technologies

- 9
:
3
0
-
- Opening remarks from SLU and KATRU representatives (Galia Zamaratskaia and XXX)
 - Participant introductions and expectations
- 10:15-12:00 Meat science fundamentals (Galia Zamaratskaia, SLU)
- 0
:
0
0
- Muscle structure and composition
 - Post-mortem changes and meat quality development
 - Factors affecting meat quality

13:15-15:00 Traditional and modern processing methods (KATRU Faculty)(16:15-17:00)

- e
l
c
o
m
e
- Traditional meat processing in Central Asia
 - M
 - Comparative analysis of processing methods
- r

26 June 2025. Meat assessment

- 1
0
t
1
5
d
- Texture analysis techniques
 - Water holding capacity
 - pH measurement and color evaluation

13:15-15:00 Meat safety and HACCP (Paritova Assel Yerzhanovna, PhD, Associate Professor, Department of Veterinary Sanitation, KATRU) (16:15-17:00)

- 0
0
n
1
n
s
t
- Regulatory frameworks and standards
 - General food safety issues
 - Hazard analysis and critical control points

27 June 2025. Innovations in sustainable fish and meat production

- u
n
g
- 10:15-12:00 Influence of extruded feed with symbiotic on fish productivity and fish meat quality (Paritova Assel Yerzhanovna, PhD, Associate Professor, Department of Veterinary Sanitation, KATRU)
- el
p
f
a
l
- techniques
 - Extruded feed and its influence to fish meat quality
 - Probiotics, symbiotics and its role on fish safety
 - Using extruded feed with symbiotic in fish diet (results our study by project)

13:15-15:00 Sustainability and future perspectives (SLU Faculty)(16:15-17:00)

- g
s
n
h
a
p
- Meat production and consumption, environmental impact and human health

Assel Yerzhanovna, PhD, Associate Professor, Department of Veterinary Sanitation, KATRU) (12:30-13:00)

- Plant-based meat alternatives
- Cultured meat technology
- Hybrid products