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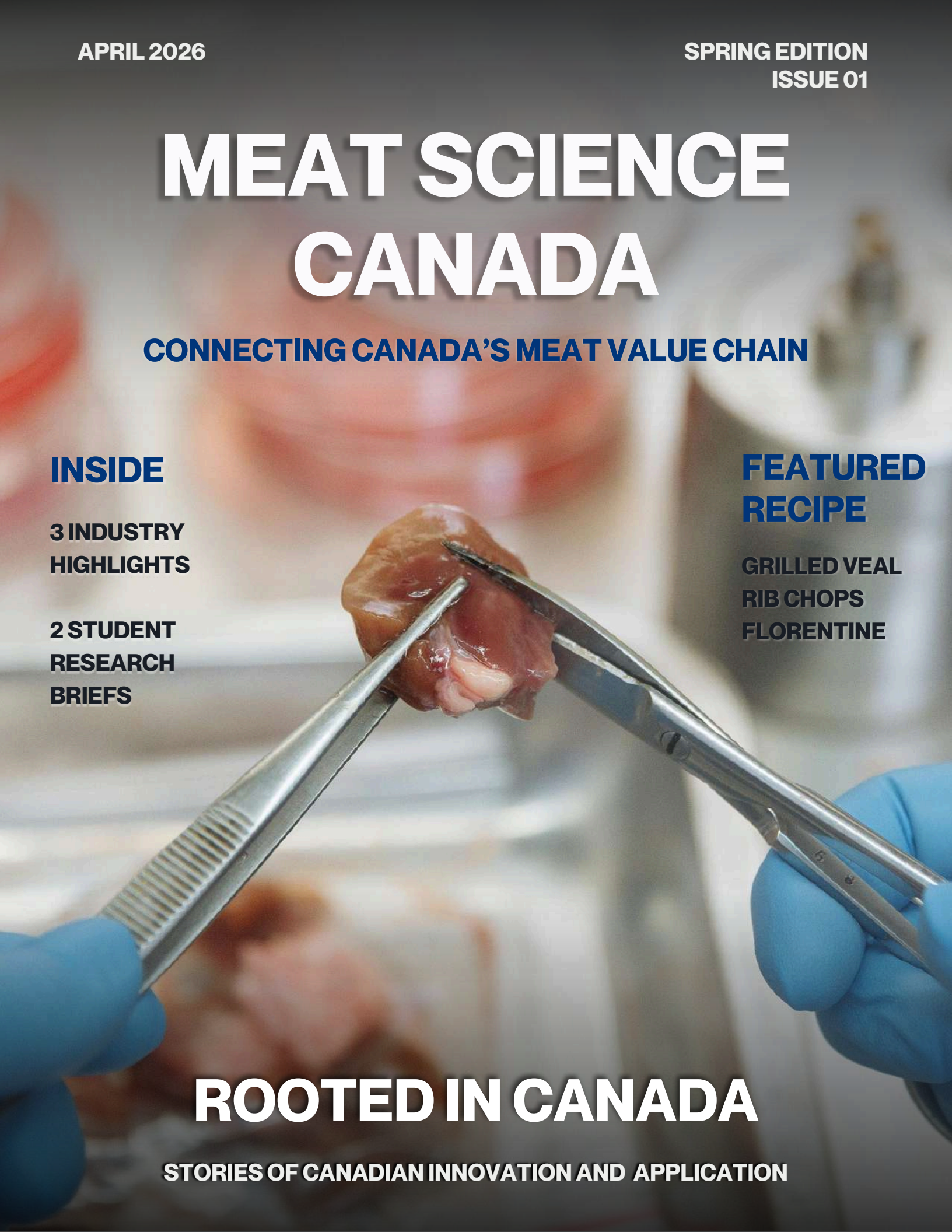
SPRING EDITION
ISSUE 01

MEAT SCIENCE CANADA

CONNECTING CANADA'S MEAT VALUE CHAIN

INSIDE

FEATURED RECIPE



ROOTED IN CANADA

STORIES OF CANADIAN INNOVATION AND APPLICATION

Canadian Meat Science Association
CMSA ASCV
Association scientifique canadienne de la viande

About the CMSA
The Canadian Meat Science Association (CMSA) is a non-profit organization with the mission to advance meat science across Canada. We are a proud partner of the Canadian Meat Council.

Inside this Issue: "Rooted in Canada"
Thank you to the contributors in this issue:

- HyLife | True North Genetics | AgSights | Ontario Veal Appeal
- Titouan Chapelain | Ifedayo Emmanuel Bello

Production Team:

- **Content Review:** CMSA Executive
- **Front & Back Image:** Pexels

Contribute
Meat Science Canada is currently published three times annually: Spring, Summer, and Fall/Winter.
We are actively seeking contributors: If you have an article idea, a technical story, or photography to share, we want to hear from you.

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Connecting Canada's Meat Value Chain

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Letter from the Editor

WELCOME TO MEAT SCIENCE CANADA.

To the CMSA Community,

When we chose the theme **"Rooted in Canada"** for this inaugural issue of Meat Science Canada, we were thinking of the deep, complex network that sustains our industry, which culminates at the endpoint of the livestock value chain: the meat.

As a community, we must confront a hard truth: **What is the point of research if it cannot be applied?** If there is a breakthrough in research that remains trapped within the pages of a journal, have we failed the people we aimed to serve? Meat science is unique because it is the intersection where every livestock sector, beef, pork, and poultry, converges. It is our common language, and it is where "Research to Practice" becomes tangible.

Working with a non-profit association driven by busy volunteers in academia, government, and industry brings its challenges. It requires resilience and a deeply supportive team to keep our momentum moving forward. This is why your active support as a member is so vital.

"We are rooted in our history, but growing toward a more integrated, applied, and connected future."

Thanks to the awesome CMSA Executive team, who have built this new platform for **Knowledge Transfer**. Meat Science Canada is here to celebrate the successes that happen when research meets the real world and to recognize the leaders at every level of our industry. We are rooted in our history, but growing toward a more integrated, applied, and connected future. I invite you to turn these pages and find new ways to bring this science to life in your own corner of the value chain.

Stephanie Lam
Meat Science Canada, Editor

Agriculture and Agri-Food Canada, Lacombe, Alberta, Canada.

A Message from the CMSA President

For generations, meat production has played an indispensable nutritional, socio-economic, and environmental role in human society. Regardless of evolving consumer trends, cultural shifts, or political perspectives, the importance of meat within our food system remains profound. Meat is a nutrient-dense food, providing high-quality protein along with essential macro- and micro-nutrients in forms that are highly bioavailable. Beyond nourishment, the sector sustains livelihoods, strengthens rural communities, and contributes meaningfully to environmental stewardship through responsible production practices.

Here in Canada, the red meat industry supports more than **300,000 jobs**, and contributes over **$20 billion** annually to our national economy. These figures reflect not only economic value, but also the resilience and dedication of the people behind this vital sector.

Yet, despite its significance, investment in meat science research has declined in recent years from both public and private stakeholders. This contraction has led to fewer researchers working in meat quality, safety, and innovation-areas that are essential to maintaining public trust and global competitiveness. The shrinking research capacity and funding leave our industry vulnerable to emerging risks and evolving market demands.

At this pivotal moment, the Canadian Meat Science Association stands resolute. Together, we will mobilize expertise in science, strengthen partnerships, and champion high impact research that ensures our industry does not merely survive - but thrives. With resources and resolve deeply **ROOTED IN CANADA**, we remain committed to innovation, resilience, sustainability, and prosperity of the meat industry.
I invite you all to stand with us as we dare to build.

Thank you!

Philip Soladoye

What's New at the CMSA?

Stephanie Lam, CMSA Digital & Communciations Lead
Livestock Research Innovation Corporation

My focus this term has been refreshing our look and streamlining how we connect. Managing a volunteer-based non-profit presents unique challenges, primarily finding the capacity to keep engaging with our members while our executives manage busy careers in research and industry.

Now more than ever, bridging the gaps between industry, academia, and producers is needed. **My goal is to recognize CMSA members, ensure organizational transparency, and drive the transfer of research into practical application.** To achieve this, one of our major changes is our new website to provide a platform for connection, knowledge transfer, and access to resources.

Most excitingly, we also launched **Meat Science Canada**. This magazine is the first and only media in Canada focused on meat science which engages with industry partners, celebrates students and researchers, and provides updates in this area.

Looking Ahead: Our Roadmap for 2026
In the coming months, we will continue expanding our member value through:

- **CMSA Member Directory:** Strengthening networking capabilities across the sector.
- **Enhanced Partnerships with AMSA:** Deepening engagement with AMSA and industry stakeholders.
- **Research Fact Sheets:** A technical resource to translate science into practice.
- **Research Paper Spotlights:** Highlighting cutting edge Canadian research.
- **Competitions and Scholarships:** Streamlining application processes for more student opportunities.
- **Organizational Change:** Modifying bylaws to introduce new membership levels and non-profit partnership levels.

We look forward to offering more to our members and we hope you will join us along the way.

Image by Canva

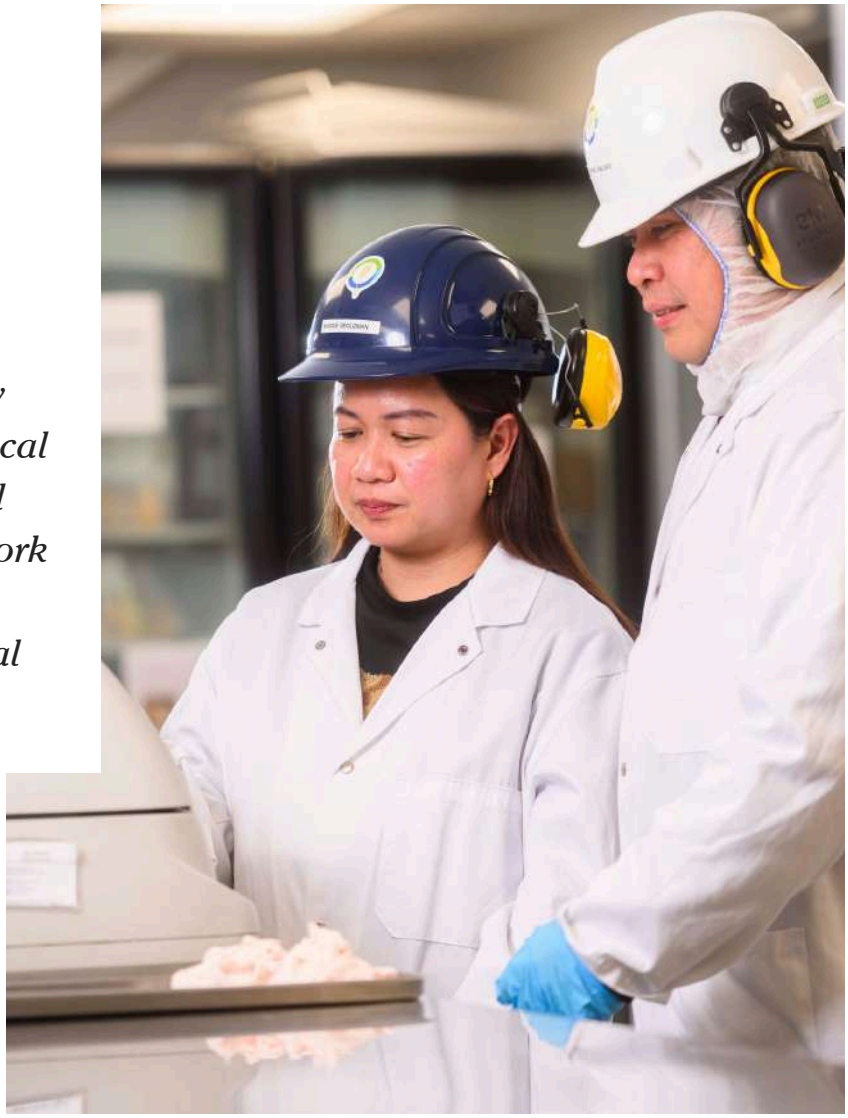
Image by Pexels

Rooted in Canada, Feeding the World:

How HyLife's Prairie Foundations Drive Global Premium Pork Production

Article written by HyLife

A Manitoba-based company demonstrates how strong local agriculture, innovation, and collaboration can build a pork industry that serves both Canadian regions and global markets.

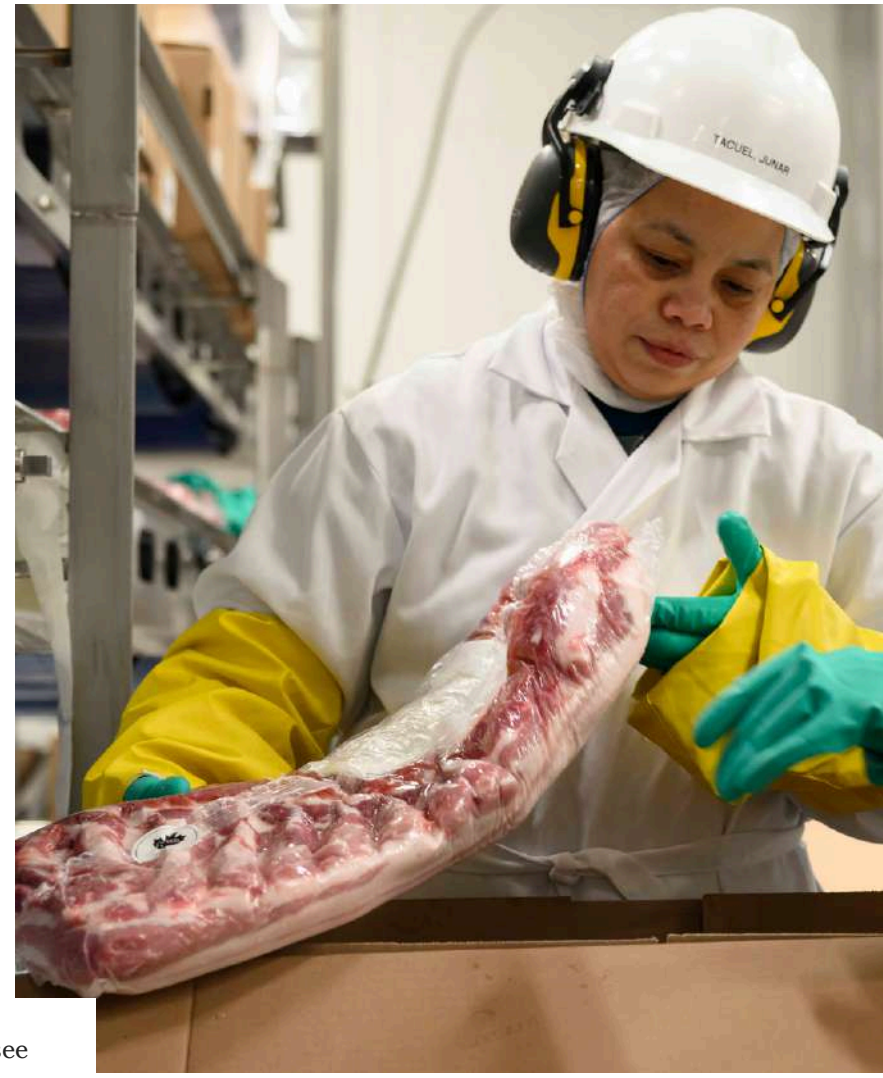


At sunrise on the Canadian Prairies, the rhythm of agriculture begins long before most people start their day. Farms come to life, feed mills begin production, and processing facilities prepare to transform the work of producers into food destined for tables around the world.

From its headquarters in Steinbach, Manitoba, to its best-in-class processing facility in Neepawa, HyLife has grown into one of Canada's leading premium pork companies. While its **products now reach consumers across more than 20 countries**, the company's story remains firmly grounded in the farms, people, and research that define Canadian agriculture.

FROM PRAIRIE FARMS TO INTEGRATED PRODUCTION

HyLife's story began in rural Manitoba, where the company started as a farm-focused hog production business in 1994 before expanding into fully integrated pork production. Over time, the company developed a vertically integrated model that includes animal genetics, feed production, animal care, transportation, logistics, processing, and distribution.



'Over time, the company developed a vertically integrated model that includes animal genetics, feed production, animal care, transportation, logistics, processing, and distribution.'

This integrated approach allows HyLife to oversee every stage of production, from feed manufacturing to the delivery of finished pork products — ensuring consistency, quality, and traceability throughout the supply chain.

HyLife now employs more than 2,600 people and operates across multiple locations throughout the Canadian Prairies. At the center of its operations is the company's pork processing facility in Neepawa, Manitoba — one of the most significant investments in Canada's pork processing infrastructure. **The plant processes more than 2.3 million hogs annually**, while HyLife's integrated system **produces approximately 2.65 million hogs each year**.

Supporting this system are high-tech feed mills and production sites across Manitoba and Saskatchewan, creating a connected agricultural ecosystem that strengthens the stability and resilience of Canada's pork supply chain.

STRENGTHENING CANADA'S MEAT INDUSTRY

HyLife's operations contribute to Canada's meat sector in countless ways, including economic impact, workforce development, and industry collaboration. **The Neepawa facility alone employs more than 1,700 people** and serves as a major economic driver for the region. As one of Manitoba's largest food processing employers, HyLife supports not only its direct workforce but also the producers, suppliers, and transportation networks connected to the pork value chain.

This growth has played a role in strengthening rural regions and supporting population growth in areas where agriculture and food processing remain central to economic stability.

INNOVATION IN PRACTICE

Innovation in meat science is most valuable when it moves from data collection to practical application on the production floor. At HyLife, this research-to-practice approach is clearly demonstrated at the Neepawa facility, where product quality, process control, and customer expectations come together every day.

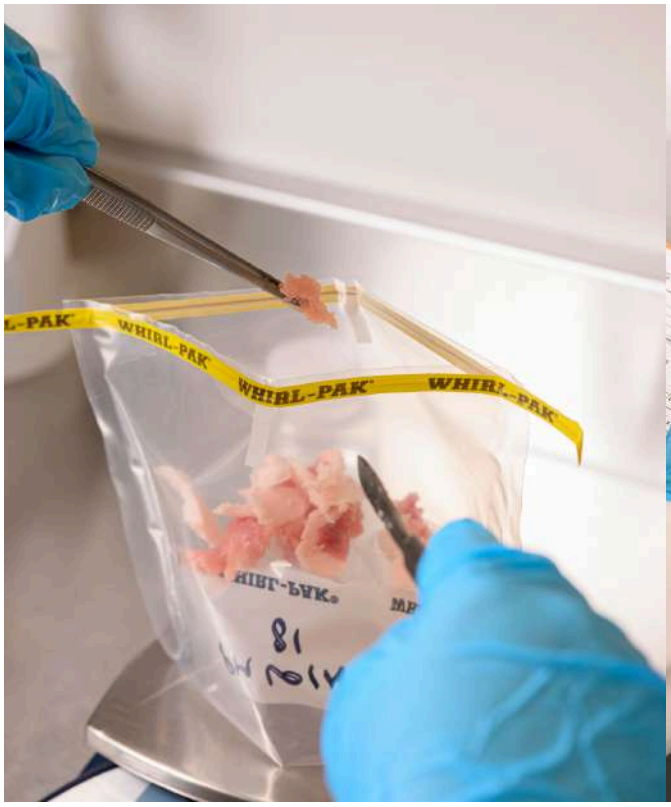
One example is HyLife's work in objective product quality assessment. The company has evaluated instrument-based marbling and colour measurement as a more consistent alternative to traditional visual grading. This approach supports **more repeatable quality evaluation, reduces variability between graders, and strengthens data reliability** for both commercial production and genetic research.

A second example is HyLife's applied work in product cooling and early-stage quality development. By studying pH and temperature changes during the initial stages of processing, teams in Neepawa have identified temperature variation within cooling environments and used that information to guide operational improveme-

-nts such as product spacing and handling practices. This is meat science in action—applying biological and process insights to **reduce the risk of quality variation and to protect consistency, yield, and overall product performance.**

HyLife is also advancing the connection between composition analysis and production decisions. Through the use of rapid sensor technologies alongside reference laboratory methods, the company has strengthened its ability to monitor fat quality, including iodine value-related indicators. This creates a feedback loop between product measurements, nutrition strategies, and on-farm performance, allowing teams to **identify trends earlier and respond with data-driven adjustments.**

Together, these examples demonstrate how HyLife contributes to Canadian meat science—not only through industry participation, but through the practical, day-to-day application of science to enhance product quality, consistency, and decision-making within a modern food production environment.



ROOTED IN CANADA, FEEDING THE WORLD

Canada's pork sector has long been defined by collaboration — between farmers, processors, researchers, and the regions that support them. HyLife's growth reflects the strength of that ecosystem.

What began as a prairie farming operation has evolved into an integrated pork company supplying customers around the world, yet its foundation remains the same: Canadian farms and Canadian innovation.

The company's vision — to be the best premium pork company in the world — starts with those roots. Investments in people, research, production systems, and rural regions continue to strengthen the industry that made HyLife possible in the first place.

In that way, HyLife's story mirrors the broader story of Canada's meat sector. The future of feeding a growing global population will depend on responsible production, scientific innovation, and strong agricultural regions.

And for HyLife, that future continues to grow from the same place it began — the Canadian Prairies.

'... for HyLife, that future continutes to grow from the same place it began - the Canadian Prairies.'

Ontario Beef Research Centre, Guelph, ON, Canada.

The Science of Savour:

Advancing Pork Quality Through Precision Genomics

Dr. Kerry Houlahan
Director of Genetics, R&D

For the global pork industry, the historical mandate was clear: **maximize lean meat yield and growth rate**. However, the pursuit of ultra-low backfat genetics often resulted in a decline in the core attributes of consumer satisfaction: flavour, tenderness, and moisture retention. True North Genetics, the only Canadian-owned swine genetics company, operates on the principle that producer profitability and premium meat quality are compatible objectives. **Leveraging over 25 years of data collection**, True North has developed a comprehensive meat quality research program demonstrating that precision genomic selection can deliver high-performing terminal lines that meet rigorous carcass specifications.

The foundation of the program is an unwavering commitment to large-scale phenotyping. True North has built one of the largest independent databases for carcass and meat quality traits in the industry. This "Nucleus to Table" methodology captures data at every stage of the value chain. Using research facilities equipped with individual feed intake recording, the program monitors the relationship between efficiency and meat quality in real-time. These findings are validated through packing plant evaluations focusing on high-value metrics: pH, intramuscular fat (IMF), and meat colour. Prioritizing these traits ensures that genetic progress at the nucleus level translates into a consistent, high-performing product for the end-user.

To accelerate this progress, True North leverages genotyping to transform phenotypic data into highly accurate genomic breeding values. A primary focus of this research is "breaking" the unfavourable genetic correlation between reduced backfat and IMF. While traditional selection often results in leaner, drier muscle, True North's genomic models allow for the selection of efficient growth without compromising marbling or water-holding capacity. The result is a robust carcass with superior marbling and darker colour, traits required by high-value export markets and the foodservice sector alike.

The objective of this research is to bridge the gap between production efficiency and consumer demand. For the producer, these genetics offer a clear path to profitability by accessing markets where premium quality is a non-negotiable requirement. By selecting for animals that thrive in commercial environments, True North also reduces the environ-mental footprint per kilogram of protein, supporting long-term industry sustainability. This research-centric model ensures that the next generation of swine genetics meets the global demand for a sustainable, high-quality, and standardised protein source.

The future of the pork industry depends on achieving a precise equilibrium between production efficiency and end-product quality, a balance that finds its commercial realization in the Jersey Red Duroc retail meat brand. While historic industry trends prioritized lean yield improvement, **True North's data-driven genomic approach demonstrates that flavour and tenderness can be integrated as primary selection traits rather than secondary considerations.** Ultimately, this approach proves that through scientific precision and dedicated genomic selection, the industry can achieve a balance between economic efficiency and the ultimate eating experience.

Rooted in Canada:

AgSights

How AgSights Supports the Meat Industry from Farm to Future

Betty-Jo Almond
General Manager, AgSights

Canada's agricultural landscape is defined by its resilience, innovation, and deep connection to the land. From coast to coast, producers, processors, and industry partners work together to deliver high-quality meat products to domestic and global markets. At the heart of this ecosystem is **AgSights, a company proudly rooted in Ontario, Canada, dedicated to strengthening the meat industry through data, insights, and collaboration**.

BUILT ON CANADIAN VALUES

Being "rooted in Canada" is more than geography. It reflects a commitment to integrity, sustainability, and community. AgSights embodies these values by working closely with Canadian producers and processors to understand the unique challenges of operating in diverse climates, regulatory environments, and market conditions.

From family-run farms in rural communities to small-to-medium-scale harvest and processing operations, AgSights supports stakeholders across the entire value chain. This local connection ensures that every solution is grounded in real-world experience and tailored to the needs of the Canadian meat industry.

'...AgSights supports stakeholders across the entire value chain.'

TURNING DATA INTO DECISIONS

In today's competitive landscape, data is one of the most powerful tools available to the meat sector. AgSights helps transform complex information into clear, actionable insights that drive better decision-making.

By analyzing production metrics, carcass data, grading results, and supply chain performance, **AgSights enables businesses to:**

- **Improve operational efficiency**
- **Enhance product quality and consistency**
- **Identify trends and opportunities for growth**
- **Reduce waste and increase profitability**

These insights empower producers and processors to make informed decisions that benefit not only their operations but the broader industry.

STRENGTHENING THE VALUE CHAIN

The meat industry is interconnected, and success depends on collaboration across every stage, from farm to processor to retailer. AgSights plays a critical role in strengthening these connections by providing transparency and alignment across the value chain.

With better visibility into performance and outcomes, stakeholders can:

- **Align production with market demand**
- **Improve communication between partners**
- **Build trust through shared data and accountability**

This integrated approach helps create a more resilient and responsive meat industry, capable of adapting to changing consumer expectations and global market pressures.

SUPPORTING SUSTAINABILITY AND INNOVATION

Canadian agriculture is increasingly focused on sustainability, and the meat sector is no exception. AgSights supports this shift by helping organizations measure and improve their environmental and operational performance.

Through data-driven insights, companies can:

- **Optimize resource use**
- **Track and reduce environmental impact**
- **Implement more sustainable production practices**

At the same time, AgSights fosters innovation by identifying new opportunities for efficiency and value creation. Whether it's adopting new technologies or refining existing processes, the goal is to help the industry evolve while staying true to its Canadian roots.

A PARTNER FOR THE FUTURE

As the meat industry continues to face challenges, from market volatility to evolving consumer demands, having a trusted partner is more important than ever. AgSights stands alongside Canadian producers and processors, providing the tools and insights needed to navigate uncertainty and seize new opportunities.

Rooted in Canada, AgSights is committed to supporting the people, businesses, and communities that make the meat industry thrive. By combining local knowledge with advanced analytics, the company helps ensure a strong, sustainable future for Canadian agriculture.

Ontario Beef Research Centre, Guelph, ON, Canada. Image by Titouan Chapelain.

FROM DAIRY BARN TO BEEF PLATE:

How Early-Life Nutrition May Shape Dairy-Beef Performance

Titouan Chapelain, MSc
PhD Candidate, University of Guelph

Dairy-beef steers are no longer a niche category in North American cattle production, but rather an emerging component of the beef industry. Increased use of beef semen in dairy herds has translated into a growing number of dairy-origin calves entering feedlots. As a result, dairy-beef animals now account for a growing share of the beef supply chain, yet many questions remain about how best to raise them for long-term performance and carcass value.

One of the key differences between dairy-beef calves and traditional beef calves begins immediately after birth. Unlike calves raised in beef cow-calf systems, dairy-beef calves are typically separated from the dam early, fed a low volume of colostrum and milk - replacer, and weaned at a younger age. Management practices during the first weeks of life can vary widely among operations, but **these early decisions may influence feedlot performance or carcass traits.**

This project is at the heart of the research program led by Dr. Steele's lab at the University of Guelph. Our team is following Holstein and Holstein × Angus calves from birth to slaughter to better understand how early-life nutrition influences growth, feed efficiency, body composition, and carcass traits. Calves are sourced from commercial dairy farms during their first week of life and raised in our facilities through the finishing period until slaughter at approximately 13 months of age.

The goal of this research is to determine whether nutritional management during the first days and weeks of life can "program" future outcomes. More specifically, **we are studying how colostrum volume at birth and milk replacer composition during the preweaning period affect calf development.** Through this work, we are able to connect early-life nutrition with meat quality traits, as steaks from each carcass are collected and analyzed at the University of Guelph Meat Science Laboratory for tenderness, composition, and colour.

'Breed type played a clear role in feedlot performance and carcass outcomes.'

Breed type played a clear role in feedlot performance and carcass outcomes. In the feedlot, Holstein × Angus crossbred steers grew faster and consumed more feed than purebred Holsteins, allowing them to reach market weight sooner and require fewer days on feed. At slaughter, crossbred steers produced heavier carcasses, higher dressing percentages, larger ribeye areas, greater subcutaneous fat deposition, and higher marbling scores compared with Holsteins. Importantly, meat tenderness, measured by a Warner-Bratzler Shear Force test, was similar between breed groups.

We are also finding evidence that **early-life nutrition may influence fat deposition later in life**. In one study, calves fed a higher volume of colostrum at birth had greater live rump and rib fat deposition during the feedlot phase, although those differences were no longer evident at slaughter. In another study, milk replacer formulation during the preweaning phase appeared to affect finishing performance: calves fed a milk replacer higher in lactose later showed greater rump and rib fat deposition than calves fed a milk replacer higher in fat. **This suggests that early-life nutrition can have a long-term effect on the animal's metabolism.**

For producers and industry stakeholders, these findings carry an important message: **management before weaning may influence how dairy-beef calves perform months later in the feedlot and on the rail**. As dairy-beef systems continue to expand, a better understanding of early-life nutritional effects could help improve efficiency and support carcass traits that add value. Ongoing research is now focused on identifying the biological mechanisms behind these responses and turning them into practical recommendations for the beef sector.

'...management before weaning may influence how dairy-beef calves perform months later in the feedlot and on the rail.'

Guelph Meat Science Laboratory, Guelph, ON, Canada. Image by Titouan Chapelain.

From Bye to Buy:

Valorizing Canadian Meat By-products Through Protein Extraction

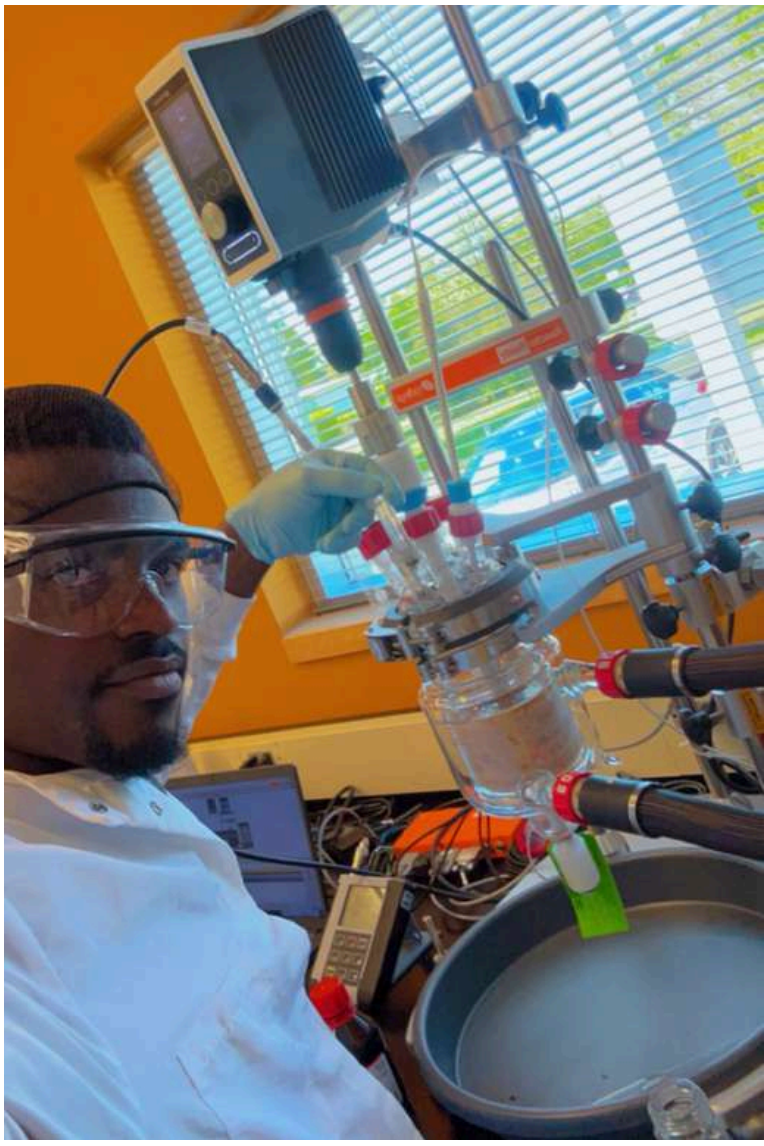
Ifedayo Emmanuel Bello, BSc
MSc Student, University of Alberta

Protein is essential for health. Yet a significant portion of the protein-rich animal carcass never makes it to the dinner table. Meat by-products, including organs like liver, lung, heart, intestine, and tripe, among others represent a substantial fraction of every animal processed in Canada's meat industry, and they have been reported to be rich sources of proteins, minerals, and vitamins. Although these parts are nutrient-dense, they are often discarded or underutilized, particularly in households across the Global North, where consumer rejection is driven by culture, unfamiliar sensory experiences, and concerns about safety.

THE CONCERN

Canadian meat industry processes approximately **3.6 million tonnes of red meat annually, and up to 40-50% of an animal's live weight represents the meat by-products**. These secondary streams carry real economic and nutritional value, yet they are frequently overlooked. If these low-value streams are truly nutrient-dense, are there mechanisms in place to valorize them? What if we redefine their role in the food system by transforming these overlooked resources into clean, nutritious food ingredients that people would willingly consume, without the concern associated with their original form?

The answer lies in protein extraction. **By isolating high-quality proteins from meat by-products, we can re-direct them back into the food value chain** by including them in food products' formulations in forms that are familiar and acceptable to consumers.



ENZYME-ASSISTED EXTRACTION PROCESS

As global protein demand continues to rise, driven by population growth and improved living standards, finding new, efficient, and sustainable protein sources has become urgent. This research sets out to do exactly that: **shift meat by-products from "bye" to "buy," reducing waste, adding value, and expanding our global food protein supply**.

WHY THIS RESEARCH?

This research was designed around a central question: how can we extract and recover high-biological-value proteins from pork by-products in ways that are efficient, sustainable, and fit for food use? Understanding what Canadian consumers think about meat by-products was equally critical. If people are uncomfortable consuming these products in their original form, perhaps they would accept them in another form, such as a protein isolate incorporated into familiar food products.

HOW WAS IT DONE?

The research followed a three-phase approach. First, a consumer survey was conducted to understand how Canadians feel about meat by-products and what factors influence their willingness or lack thereof to consume them. Second, proteins were extracted from four pork by-products, namely liver, spleen, lungs, and tripe, using three extraction methods: ultrasound-assisted extraction, enzyme-assisted extraction, and the conventional pH-shift method. Third, the recovered protein isolates were analyzed for nutritional quality and functional properties to identify which method is the most efficient and sustainable.

'By isolating high-quality proteins from meat by-products, we can re-direct them back into the food value chain.'

RESULTS SO FAR

The survey revealed that lack of familiarity (20.3%), limited cooking skills (15.3%), and texture or taste concerns (13.6%) were the primary barriers to consuming meat by-products. Notably, about 60% of non-consumers indicated they would be willing to eat these products if processed into different functional forms far removed from their original state.

On the extraction side, the green extraction methods, specifically ultrasound-assisted and enzyme-assisted extraction, demonstrated significant advantages over the conventional pH-shift method in terms of protein recovery and sustainability. The extracted protein isolates showed superior functional properties, notable antioxidant activity, and a favorable essential amino acid profile, making them well-suited for food applications consideration.

SAMPLES OF EXTRACTED PROTEIN ISOLATES

WHAT'S THE SIGNIFICANCE?

In essence, this research offers a practical pathway to convert what is currently considered waste into premium food ingredients. Capturing the 40-50% of the live animal weight that is currently underutilized could make the meat processing industry more profitable, improve access to high-quality protein, and reduce the environmental pressures associated with organic waste disposal. Simply put, this work makes the case that the best use of an animal is to waste none of it. From "bye to buy". A win for everyone.

UNIVERSITY OF ALBERTA

Agriculture and Agri-Food Canada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Grilled Veal Rib Chops Florentine

Servings: 2-4

This recipe for tender, grilled, bone-in grain-fed veal chops was created by **Canadian Chef and Author, Ted Reader**. It's seasoned with spices, fresh dill, and features a creamy, cheesy Florentine loaded with sautéed baby spinach and topped with crispy prosciutto. This recipe is worth the effort- it is delicious!

Ingredients:

2 x 16 oz bone in Grain-fed Veal Rib Chops
5 tbsp olive oil, divided
4 tsp steak spice
2 tbsp freshly chopped dill
2 tbsp butter
1 medium sweet onion, finely diced
4 plump cloves garlic, minced
12 oz baby spinach
1 oz Marsala wine
1 cup 35% whipping cream
½ cup shredded provolone or mozzarella
¼ cup grated parmesan cheese
¼ cup chopped fresh chives
Salt and freshly ground black pepper to taste
4 slices prosciutto

Instructions:

1 Brush veal rib chops with 3 tbsp of olive oil on all sides. Season with steak spice and fresh dill and set aside for 30 minutes.

2 Fire up your grill to high. Grill veal for 5 to 6 minutes per side for medium rare doneness.

3 While the chops are cooking add 2 tbsp of olive oil and the butter to a heavy bottomed fry pan and sauté the onions and garlic for 1 to 2 minutes until tender.

4 Add in the spinach, a handful at a time, turning over the mounds with a pair of tongs as it wilts. Sauté baby spinach for 2 to 3 minutes until the leaves are just starting to wilt.

5 Add in the Marsala wine and let it boil. Add the whipping cream and return to a boil, stirring and reducing cream by 1/3. Add in provolone and parmesan cheese, mixing well as it gets a little cheesy. Add chives and season to taste with salt and freshly ground black pepper.

6 While the chops are grilling, grill the prosciutto for 2 to 3 minutes per side until crispy, set aside. To serve, spoon creamed spinach over rib chops, add 2 slices of chopped grilled prosciutto and serve immediately. Enjoy!

More great Ontario grain-fed veal recipes can be found at **www.ontariovealappeal.ca**
Follow us on social **@ontariovealappeal**

CMSA Community & Events

Upcoming Events

CANADIAN MEAT COUNCIL AGM

May 26-27, 2026 | Ottawa, Canada
www.cmc-cvc.com

ICOMST 2026

August 9-14 2026 | Daejeon, Korea
www.icomst2026.com

CMSA INDUSTRY EVENT

To be announced | Hybrid
www.cmsa-ascv.ca

CMSA AGM

To be announced | October 2026 | Virtual
www.cmsa-ascv.ca

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IMAGE BY PEXELS

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Meat Science Canada

Connecting Canada's Meat Value Chain

SUMMER ISSUE: JULY 2026

SUMMER ISSUE SNEAK PEAK

Poultry Research Brief from Université Laval

Image from Farm & Food Care

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Research, Innovation, Connection

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Images by Pexels

Join the CMSA

Your Membership Matters

Join the CMSA for the 2026 calendar year and connect with the heart of Canada's meat value chain. From students to corporate executives, our members enjoy a full year of professional development, networking events, and research-driven insights.

- **Student opportunities:** Opportunities for student scholarships, research competitions, and national recognition.
- **Advancing Knowledge:** Facilitating regional workshops and annual meetings.
- **Sustaining our Connection:** Supporting the digital platforms and infrastructure that keep our association running and national network connected.

As a 100% volunteer-based organization, we rely on your support to drive innovation in our industry. Review our 2026 rates below:

MEMBERSHIPS

Student	Professional	Corporate
$20 CAD	$60 CAD	$200 CAD
For undergraduates, MSc, and PhD students	*For professors, researchers, post-docs, and industry professionals*	*For corporates, companies, institutions, and organizations*
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