



Swine Innovation Porc

## Swine Innovation Porc Webinar Series

# Carnosine: What is it & what are the benefits?

WEBINAR HELD IN ENGLISH ON DECEMBER 8, 2020 AT 1:30 PM EST

This one-hour webinar featured two presentations:

- **Better pork quality and shelf life: What is the link with muscle carnosine?**

*Presented by Marie-France Palin, Research Scientist, AAFC*

- **Health benefits of dietary carnosine**

*Presented by Claude Gariépy, Meat Quality Scientist, AAFC*

## About the speakers...

Marie-France Palin is a Research Scientist from Agriculture & Agri-Food Canada's (AAFC) Sherbrooke Research and Development Centre. Her primary research focus is on the interaction between genes and nutrients in growing pigs, with the aim of developing new tools to improve carcass and meat quality, as well as mammary gland development. She is also working on genomics and nutritional strategies to increase carnosine content in pork.

Claude Gariépy is a Meat Quality Scientist from AAFC's Saint-Hyacinthe Research and Development Centre. His main areas of expertise include the study and assessment of meat quality parameters in addition to the study of muscle metabolism in connection with meat quality. Over the last few years, these two areas of study have highlighted the importance of muscular carnosine for overall meat quality.

Special thanks to the guest speakers who have volunteered their time and expertise to make this webinar possible. This webinar is part of the Swine Cluster 3 research program, which is led by Swine Innovation Porc and funded by the Government of Canada under the Canadian Agricultural Partnership, provincial pork producer organizations and industry partners.

