

Australia's National Beef Exposition
7 May to 12 May 2012



**James Lawrence Pavilion
Bos Taurus Room**

**Wednesday 9 May 2012
11.30 am - 1:00 pm**

How CSIRO science will underpin beef productivity into the future

Hosted by:



CSIRO

This seminar will feature four leading CSIRO beef researchers who will share their visions for the future of the beef industry, and describe their latest research findings. Join them to hear about CSIRO's research:

- to increase the reproductive efficiency and genetic gain of northern herds;
- to define and minimise the environmental impacts of beef production; and
- to strengthen the beef value chain through innovation.

The seminar will be chaired by Dr Ed Charmley, leading beef production scientist from CSIRO's Townsville campus.

Topics and presenters include:

- Addressing food security challenges through science - *Dr Gregory Harper*
- Accelerating genetic progress in northern herds - *Dr Sigrid Lehnert*
- Production animal behaviour and environmental impacts - *Dr Luciano Gonzalez*
- Processing technologies to enhance the quality and extract maximum value from the whole of the beef carcass - *Dr Robyn Warner*

Greg Harper will speak about the breadth of CSIRO's work for the Australian beef industry, with particular emphasis on the northern extensive beef industry. This will include work from creating tools for cattle genetics, to biosecurity responsiveness, and to defining the human health benefits of red meat. He will also mention the work CSIRO is doing with AusAid in extending Australian technologies to poor communities in West Africa.

Sigrid Lehnert will speak on her work within CSIRO's Food Futures Flagship which focuses on novel technologies to deliver the best sperm to cows in the north, and hence to accelerate genetic improvement in traits like reproductive performance.

Luciano Gonzalez will describe his work at CSIRO's Lansdown Research Station looking at browsing behaviours and their relationship with environmental impacts.

Robyn Warner will speak about CSIRO's work on delivering quality beef products and co-products from meat plants. This will include work showing the potential to add value through innovative processing technologies and developing innovative products that taste great, are nutritious and are produced sustainably.