

IRTA SECOND INTERNATIONAL COURSE IN DRY CURED MEAT PRODUCTS

INTRODUCTION



Dry curing is a method used since the beginning of mankind to preserve meat. Nowadays dry cured meat products, such as fermented sausages and dry-cured ham, are highly appreciated for their sensory characteristics. Despite being traditional products, they are constantly evolving in order to meet the needs of an ever changing market and consumer trends. A thorough knowledge of the individual and combined effects of a variety of raw materials, ingredients and processing methodologies is vital in order to successfully approach these continuous challenges.

Following the success of the 2013 course edition, which was attended by 25 professionals from 15 different countries, we at IRTA (www.irta.eu) are pleased to announce that the 2nd International Course in Dry Cured Meat Products is to be held from 19 to 23 May, 2014 at IRTA centre located in Monells (Girona), Spain.

The 2nd International Course in Dry Cured Meat Products will provide a comprehensive review of all aspects related to the manufacture of fermented sausages and dry-cured ham, including the latest developments in processing technologies and an overview of industrial trends. The course focuses especially on practical training (40 % of the classes are held in the pilot plant).

The course is aimed at those working in the fields of production, R&D, quality, and sales in meat companies, Research and Technological centres and companies providing services, ingredients, materials and equipment to the meat industry.

The teaching staff combines an excellent scientific-technological knowledge, acquired at IRTA or in the private sector, with a continuous experience in collaboration, training and technology transfer within the meat sector.

PROGRAMME

1. Technology of dry fermented sausage processing (20 hours; May 19, 20, 21 and 22):

- 1.1 Raw materials, ingredients and additives
- 1.2 Operations (mincing, mixing, stuffing and drying)
- 1.3 Starter cultures: taxonomy, metabolism and applications
- 1.4 Defects of appearance, texture, aroma and flavour due to the raw material or processing: Causes and solutions
- 1.5 Differences in sliced dry fermented sausages between countries

Practical classes:

- 1.6 Study of dry fermented sausages manufactured in different countries
- 1.7 Product manufacture in pilot plant (10 hours)

2. Technology of dry cured ham processing (11 hours; May 21, 22 and 23):

- 2.1 Manufacturing process.
- 2.2 Changes (microbiological, physico-chemical) in ham during processing
- 2.3 Influence of raw materials and processing variables
- 2.4 Defects in appearance, texture, aroma and flavour due to the raw material or processing: Causes and solutions

Practical classes:

- 2.5 Study of dry cured hams manufactured in different countries
- 2.6 Product manufacture in pilot plant (5 hours)

3. Control of drying (3.5 hours; May 21):

- 3.1 Basis of drying
- 3.2 Standard convection dryers
- 3.3 Drying control and relative humidity sensors
- 3.4 Simulation of the drying process (IRTAsim) and the drier fluid dynamics
- 3.5 Quick-Dry-Slice Process (QDS process®)
- 3.6 Visit to drying chambers at IRTA

4. Safety in dry cured meats (1 hour; May 23):



Venue:
IRTA
Finca Camps i Armet, E-17121 - Monells (Girona), SPAIN

Schedule:
7.5 hours of classes will be held daily from 8:00 to 17:30 from Monday to Thursday and from 8:00 to 15:00 on Friday, with breaks for coffee and lunch.

Registration Fees:

• Normal fee:	€ 1,195
• Reduced fee:	€ 995

A reduced fee will be offered to:

- Companies with a research contract signed with IRTA after January, 1st, 2012
- Companies registering more than one employee (discount applied to all attendees from the same company except the first one registered)

The prices include refreshments, lunch and the transport from Girona to IRTA (30 Km).

Payment:

Please do not remit the registration fee until you receive confirmation of participation and payment instructions. The number of participants is limited to 25. Applications will be considered in the order in which they arrive.

Closing date for registration: May, 8th 2014

Course language:

The course will be conducted in English.

Accommodation:

A list of hotels in Girona (30 Km from IRTA) offering a special price for attendees can be found at <http://bit.ly/1py2bVq>

Free shuttle from Girona to IRTA will be organized (30 minutes).

REGISTRATION FORM

II INTERNATIONAL COURSE IN DRY CURED MEAT PRODUCTS

Surname

Name

Organization

VAT/TAX number

Position

Address

City/town

Post Code Country

Phone Fax

e-mail

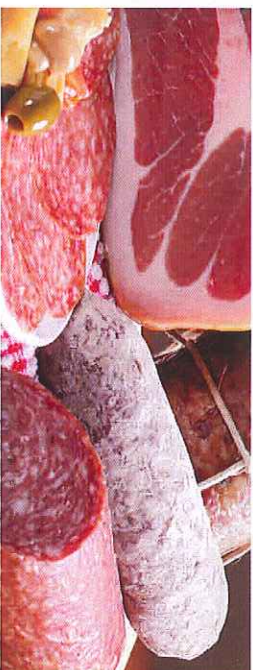
Indicate (with an X) if the attendee is coming from a:

- Company with a research project signed with IRTA after January, 1st, 2012
- Company registering more than one attendee

Please send this form:

- By fax (+34 972 630 980) or
- By e-mail (coursedrycuredmeat@irta.eu)

Please do not remit the registration fee until you receive confirmation of participation and payment instructions.



Organised by:

IRTA

RESEARCH & TECHNOLOGY
FOOD & AGRICULTURE

Coordinator:

Dr. Filiberto Sánchez

Information:

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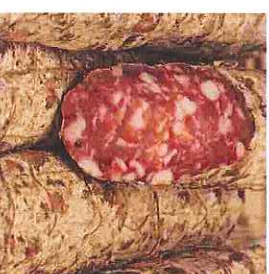
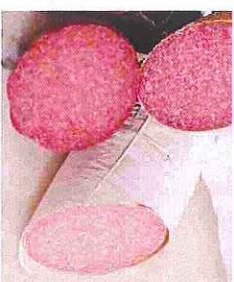
IRTA

RESEARCH & TECHNOLOGY
FOOD & AGRICULTURE

Institute of Agriculture and Food Research and Technology

2nd INTERNATIONAL COURSE IN DRY CURED MEAT PRODUCTS

May 19-23, 2014



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