

INTRODUCTION

Dry cured meat products, such as fermented sausages and dry-cured ham, are highly appreciated due to their organoleptic 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 the variety of raw materials, ingredients and processing methodologies is vital in order to successfully meet market and consumer requirements.

The International Course in Dry Cured Meat Products provides 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.

This annual course, attended by professionals all over the world, places an important emphasis on practical training, and 40 % of the classes are held in the pilot plant.

The International Course in Dry Cured Meat Products provides a unique opportunity to share experiences among professionals from all over the world, create networking and establish new business and commercial relationships.

Every year, one of the course topics is chosen for in-depth discussion. In 2022 the highlighted topic is: **On the way to cleaner labels.**

Who should attend

The 8th International Course in Dry Cured Meat Products, which in the past editions has been attended by professionals from 30 different countries, is addressed to professionals working in the fields of production, R & D, quality & marketing and sales of the meat industry and related sectors.

PROGRAMME

1. Technologies of dry fermented sausage processing (18,5 hours)

- 1.1 Raw materials, ingredients and additives. Emphasis on cleaner labelling
- 1.2 Operations (mincing, mixing, stuffing, drying and packaging).
- 1.3 Starter cultures: taxonomy, metabolism and applications.
- 1.4 Differences in dry fermented sausages among countries.
- 1.5 Defects of appearance, texture, aroma and flavour of dry fermented sausages: Causes and solutions.

Practical classes (8 hours):

- 1.6 Manufacture of different types of dry fermented sausages in pilot plant.
- 1.7 Study of dry fermented sausages from the international market.

2. Technologies of dry cured ham processing (9 hours)

- 2.1 Manufacturing process.
 - 2.2 Changes (microbiological, physico-chemical) in ham during processing.
 - 2.3 Influence of raw materials and processing variables. Emphasis on cleaner labelling.
 - 2.4 Defects in appearance, texture, aroma and flavour of dry cured hams: Causes and solutions.
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Practical classes (5 hours):

2.5 Manufacture of dry cured hams and dry whole muscle products in pilot plant.

2.6 Study of dry cured hams and dry whole muscle products from the international market.

3. On the way to cleaner labels (3 hours)

3.1 Reduction of meat extenders.

3.2 How does the Meat Industry tap into consumer new habits and attitudes towards labelling.

3.3 Practical classes: Study of labels of various commercial products.

4. Control of drying (2 hours)

4.1 Basis of drying.

4.2 Standard convection dryers.

4.3 Drying control and relative humidity sensors.

4.4 Simulation of the drying process and the drier fluid dynamics.

4.5 Quick-Dry-Slice Process (QDS process).

5. Safety in dry cured meats (2 hours)

5.1 Relevant hazards in dry-cured meats and associated risks.

5.2 Food Safety regulations applicable to dry-cured meat products: international standards.

5.3 Food Safety Management Systems: the relevance of validation, monitoring and verification procedures.

5.4 Approaches to enhance food safety of dry-cured and uncured meats.

TEACHING STAFF

To offer a high-level training, the teaching staff combines 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.

FEES AND PAYMENT

- **Normal fee: 1,650 €**
- **Reduced fee: 1,485 €** (registration before 30th April 2022)

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

The number of participants is limited to 30.

Applications will be considered in the order in which they arrive.

CANCELLATIONS

In case of cancellation, the registration fee will be refunded before 14th May 2022. After this date, a cancellation fee of 200 € will be applied.

COURSE LANGUAGE

The course will be conducted in English.

INFORMATION AND REGISTRATION

<http://drycuredmeatcourse.irta.cat>

CONTACT

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