

Programme

10th INTERNATIONAL COURSE IN DRY CURED MEAT PRODUCTS

Dates:

13th to 17th of May,
2024

Venue:

IRTA - Monells
Finca Camps i Armet
17121 Monells (Girona)
Spain

Information:

The course will be
conducted in English.

Registration:**Contact:**

coursedrycuredmeat@irta.cat

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Highlight topic:

Cured or uncured: the nitrite dilemma



Introduction

Dry-cured meat products such as dry-fermented sausages and dry-cured ham, are highly appreciated due to their organoleptic characteristics. Despite being traditional products, they are constantly evolving 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 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 dry-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 from all over the world, places an important emphasis on practical training with 40% of the classes held in the pilot plant.

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

Every year, one of the course topics is chosen for in-depth discussion. The highlighted topic in 2024 is ***Cured or uncured: the nitrite dilemma***. The course will include aspects relating to the role and significance of nitrite and nitrates in dry-cured meat products and the strategies for their partial or total substitution.

Who is the course intended for

The 10th International Course in Dry Cured Meat Products, the past editions of which have been attended by professionals from 30 different countries, is aimed at:

Professionals working in the fields of production, R & D, quality and marketing and sales of the meat industry and related sectors.

Programme

1 Technologies of dry fermented sausage processing (18 hours)

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

Practical classes (8.5 hours):

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

2 Technologies of dry-cured ham and whole-muscle products processing (9 hours)

- 2.1 Manufacturing processes: raw materials, operations and optimisation. Influence of raw materials and processing variables.
- 2.2 Defects in appearance, texture, aroma, and flavour of dry-cured hams: Causes and solutions.

Practical classes (5 hours):

- 2.3 Manufacture of dry-cured hams and dry whole-muscle products in pilot plant.
- 2.4 Study of dry-cured hams and dry whole-muscle products from the international market.

3 Cured or uncured: Role of nitrites in dry-cured meat products. Strategies to reduce or substitute nitrites and nitrates (3.5 hours)

4 Meat drying technology: principles, equipment and control (2.5 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. Practical cases.
- 4.5 Other types of dryers (Quick-Dry-Slice Process)

5 Safety in dry cured meats (2.5 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 the food safety of cured and uncured meats.



Teaching staff

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

Fees and payment

Normal fee	Reduced fee (until 12th April 2024)
1,850 € + VAT	1,670 € + VAT

The fee includes refreshments, lunch and transport from Palamós to IRTA (25 km).

The number of participants is limited to 30.

Applications by order of submission.

Cancellations

For cancellations before 17th April 2024, the registration fee will be refunded. After this date, a cancellation fee of 300 € will be applied.

**Note: The organisation reserves the right to make changes to the programme and teaching staff.*



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