

SIGN UP!



12th International Course in Dry Cured Meat Products

Dates:

18th to 22nd of
May, 2026

Venue:

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

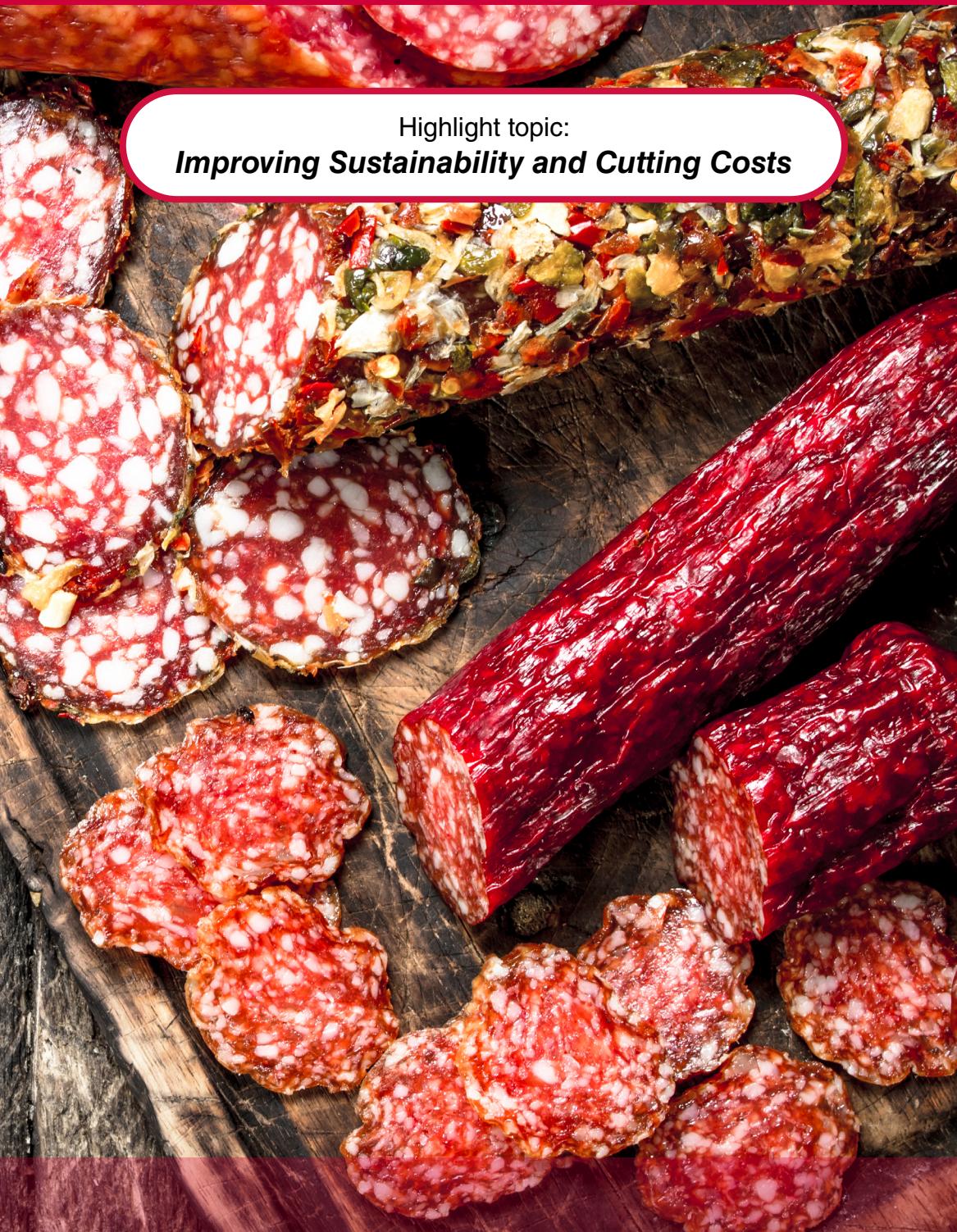
Information:

The course will be
conducted in English.

Contact:

cousdrycuredmeat@irta.cat





Highlight topic:

Improving Sustainability and Cutting Costs

Introduction

Dry-cured meat products, such as dry-fermented sausages and dry-cured ham, are highly valued for their distinctive organoleptic characteristics. Although they are traditional foods, these products continue to evolve in order to meet the demands of an ever-changing market and shifting consumer preferences. A comprehensive understanding of the individual and interactive effects of raw materials, ingredients, and processing technologies is essential to successfully respond to market expectations 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 around the world, places strong emphasis on practical training, with 40% of the sessions conducted 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.

The International Course in Dry-Cured Meat Products brings together professionals from across the globe, creating an ideal environment for knowledge exchange, networking, and the development of new business opportunities.

Every year, one of the course topics is selected for in-depth discussion. The highlighted topic for 2026, **Improving Sustainability and Cutting Costs**, focuses on strategies that make operations more environmentally friendly and cost-efficient without compromising product quality.

Who is the course intended for

The International Course in Dry Cured Meat Products, which has attracted participants from more than 30 countries in past editions, is intended for:

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 to reduce waste caused by defective products.

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 (8,5 hours)

- 2.1. Manufacturing processes: raw materials, operations and optimization. Influence of raw materials and processing variables.
- 2.2. Defects in appearance, texture, aroma and flavour of dry-cured hams: Causes and solutions to reduce waste caused by defective products.

Practical classes (5 hours):

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

3 Meat drying technology: principles, equipment and control (2,5 hours)

- 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 and the drier fluid dynamics. Practical cases.
- 3.5. Other types of dryers (Quick-Dry-Slice Process).

4 Safety in dry-cured meats (2,5 hours)

- 4.1. Relevant hazards in dry-cured meats and associated risks.
- 4.2. Food Safety regulations applicable to dry-cured meat products: international standards.
- 4.3. Food Safety Management Systems: the relevance of validation, monitoring, and verification procedures.
- 4.4. Approaches to enhance the food safety of cured and uncured meats.

5 Improving Sustainability and Cutting Costs (3,5 hours)

Teaching staff

The course offers high level training through a teaching staff that brings together strong scientific technological expertise, developed at IRTA and in the private sector, and sustained experience in collaboration, training and technology transfer within the meat industry.

Fees and payment

Reduced fee (until 13th April 2026)	1.900€
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Normal fee (from 14th April 2026)	2.115€
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The fee includes refreshments, lunch and transport from Girona to IRTA (25 Km). The number of participants is limited to 30. Applications by order of submission.

Cancellations

For cancellations made before 20 April 2026, an administrative cancellation fee of 300€ will apply.

For cancellations made on or after 20 April 2026, no refunds will be granted, unless the course is cancelled owing to insufficient enrolment.

IRTA reserves the right to cancel the course if the minimum enrolment requirement is not met before 27 April 2026. In such cases, all fees paid in advance will be fully refunded to the participants.

The organization also reserves the right to modify the programme or the teaching staff if necessary.



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