

REGISTRATION FORM

(Please fill out this form, save the PDF file, and send it back to IRTA):

IV INTERNATIONAL COURSE IN DRY CURED MEAT PRODUCTS

Surname

Name

Organization

VAT/TAX number

Position

Address

City/town

Post Code Country

Phone Fax

e-mail

Web

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

- Company with an R&D contract signed with IRTA after January, 1st, 2014
- Company registering more than one attendee

Please send this form:

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

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:

e-mail: coursedrycuredmeat@irta.eu

<http://bit.ly/1UhNRRC>

Phone: + 34 972 630 052

Fax: + 34 972 630 980



IRTA

Finca Camps i Armet
E-17121 Monells (Girona)
www.irta.eu

IRTA

RESEARCH & TECHNOLOGY
FOOD & AGRICULTURE

Institute of Agriculture and Food Research and Technology

4th INTERNATIONAL COURSE IN DRY CURED MEAT PRODUCTS

May 30th - June 3rd, 2016



IRTA

Finca Camps i Armet
E-17121 Monells (Girona)
www.irta.eu

INTRODUCTION



Following the success of the first three editions, which were attended by 70 professionals from 20 different countries, we at IRTA (www.irta.eu) are pleased to announce that the 4th International Course in Dry Cured Meat Products is to be held from May 30th to June 3rd, 2016 at IRTA centre located in Monells (Girona), Spain.

The 4th 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. 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 the needs of an ever changing market and consumer trends.

The course places an important emphasis on practical training and 40 % of the classes are held in the pilot plant. It is aimed at those working in production, R&D, quality and sales departments of 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 and technological knowledge, acquired at IRTA or in the private sector, with a continuous experience in collaboration, training and technology transfer within the meat sector.

Starting this year, one of the course topics will be chosen for in-depth discussion; the selected topic will vary from year to year. In 2016 the highlighted topic is **The importance of starter cultures on sensory characteristics of dry fermented sausages**. (Highlighted Topic: ☆)

PROGRAMME

1. Technology of dry fermented sausage processing (22.5 hours; May 30-31, June 1-2 and 3)

- 1.1 Raw materials, ingredients and additives
- 1.2 Operations (mincing, mixing, stuffing and drying)

★ HT 1.3 Starter cultures: taxonomy metabolism and applications. Effect of starter cultures on sensory quality of dry fermented sausages

- 1.4 Differences in dry fermented sausages between countries
- 1.5 Defects of appearance, texture, aroma and flavour due to the raw material or processing: Causes and solutions

Practical classes (10.5 hours):

- 1.6 Manufacture of different types of dry fermented sausages in pilot plant

★ HT 1.7 Study of dry fermented sausages manufactured with different starter cultures and/or acidifying agents

- 1.8 Study of dry fermented sausages manufactured in different countries

2. Technology of dry cured ham processing (11 hours; June 1-2 and 3)

- 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 (7 hours):

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

3. Control of drying (2 hours; June 2):

- 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®)

4. Safety in dry cured meats (2 hours; June 3)



Venue:

IRTA

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

Schedule:

Classes will be held Monday to Friday from 8:30 to 17:30, with breaks for coffee and lunch.

Registration Fees:

- Normal fee: € 1,250
- Reduced fee: € 1,095

A reduced fee will be offered to:

- Companies with a R&D contract signed with IRTA after January, 1st, 2014
- 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, 16th 2016

In the event of cancellation up to May 16th, 2015, the registration fee will be refunded. After this date, a cancellation fee of €200 will be applied.

Course language:

The course will be conducted in English.

Accommodation:

A list of hotels in Girona (30 Km from IRTA) and Monells offering a special price for attendees can be found at <http://bit.ly/1UhnRRCR>. Free shuttle from Girona to IRTA will be organized (30 minutes).