



Universitat de Lleida

DEGREE CURRICULUM
**ADVANCES IN CURED MEAT
PRODUCTS**

Coordination: MOLINO GAHETE, FRANCISCO

Academic year 2021-22

Subject's general information

Subject name	ADVANCES IN CURED MEAT PRODUCTS			
Code	13121			
Semester	2nd Q(SEMESTER) CONTINUED EVALUATION			
Typology	Degree	Course	Character	Modality
	Master's Degree in Agronomic Engineering (inter) (R2019)	2	OPTIONAL	Attendance-based
	Master's Degree in Management and Innovation in the Food Industry	1	COMPULSORY	Attendance-based
Course number of credits (ECTS)	2.5			
Type of activity, credits, and groups	Activity type	PRALAB	PRAULA	TEORIA
	Number of credits	0.4	0.8	1.3
	Number of groups	1	1	1
Coordination	MOLINO GAHETE, FRANCISCO			
Department	FOOD TECHNOLOGY			
Important information on data processing	Consult this link for more information.			
Language	castellano/catalán			

Teaching staff	E-mail addresses	Credits taught by teacher	Office and hour of attention
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Subject's extra information

This subject forms part of Module V: DEVELOPMENT TECHNOLOGY OF MEAT PRODUCTS. The main objective of this subject is to analyse the processes for producing cured meat products, placing particular emphasis on technological innovations in the cured ham and sausage production process. Other aspects of innovation focus on the development of healthier new products using recipes with new ingredients.

Learning objectives

This subject forms part of Module V: DEVELOPMENT TECHNOLOGY OF MEAT PRODUCTS. The main objective of this subject is to analyse the processes for producing cured meat products, placing particular emphasis on technological innovations in the cured ham and sausage production process. Other aspects of innovation focus on the development of healthier new products using recipes with new ingredients.

Specific objectives

- To know about the processes for producing cured meat products.
- To assess the impact of technology and of raw materials on the quality and composition of such products.
- To know about food traceability systems.
- To be able to apply the latest advances in the field of meat mass fermentation control during the cured sausage production process.

Competences

General competences:

The following transversal competences will be guaranteed, as a minimum:

CG3. Teamwork among the personnel involved in AI production: production, quality, sales ...

CG4. Creativity applied to product and process innovation CG5. Initiative and entrepreneurial spirit

CG7. Oral and written expression

CG8. Time management

CG9. Ethical commitment

CG10. Information management capacity

Specific skills Students of the GIIA master's degree released after completing their studies will have acquired the following knowledge and skills:

CE2. Know how to control and optimize processes and products

CE5. Know the standardization and food legislation

CE9. Know the operation, management and control of the organization of companies

CE14. Problem resolution

Within the specific field of meat products

CE15. Know how to make and preserve cooked meat products

CE16. Know how to plan and prepare technical studies

CE17. Know how to plan and develop R&D work

CE18. Know how to develop new processes and products

Subject contents

Theory syllabus

Topic 1. Meat industry: current structure and situation. Classification of meat products. Cured sausage production process. Cured ham production process.

Topic 2. Technological advances in cured meat products. Genetics and animal production. New systems for selecting raw materials: non-destructive methods and automated systems. Cured ham: new products and an improved production process. New systems for cured sausage production: quick dry system (QDS).

Topic 3. Microbiology of cured meat products. Fermentation of cured meat products: role of the main microbial groups. Application of starter cultures to cured meat products. Starter culture production. New trends in the selection of starter cultures for meat products.

Topic 4. Starter cultures in the meat industry: review and update. Bioprotective cultures. Multifunctional compounds.

Topic 5. Black Iberian pig and white pig cured ham. Quality factors and criteria for selecting the raw material. Critical conditions of the process for sensory quality. Optimisation of nutritional characteristics and of new products.

Topic 6. Cured ham: New products and trends. Advances in cured ham production. Quick dry systems (QDS). Certified quality products: Protected Designation of Origin (PDO), Protected Geographical Indication (PGI) and Traditional Specialties Guaranteed (TSG).

Practical activities and group work

Practical work 1. Applying starter cultures to the fermentation of meat masses. Fermentation monitoring.

Practical work 2. Analysis of products with quality designations. Analysis of quality criteria.

Bibliography

CORETTI, K. "Embutidos: elaboración y defectos". Acribia. Zaragoza (1986).

MOHLER, K. "El curado" Acribia (1982).

PRANDL, O. "Tecnología e higiene de la carne". Acribia (1994)

PRICE, J.F, SCHWEIGERT, B."Ciencia de la carne y de los productos cárnicos".2ª ed. Acribia (1994).

YAGÜE, A. "Preparación, fabricación y defectos de los embutidos curados". Ed Ayala (1992).