

Demonstration session on Salt reduced dry-cured ham

24th February 2010
Monells, Girona, Spain
Organized by: IRTA

Introduction

The Integrated Traditional United Europe Food Project (TRUEFOOD) aims to improve quality and safety and introduce innovation into Traditional European Food production systems through research, demonstration, dissemination and training activities.

The proposed demonstration session offers professionals the opportunity to learn about and discuss the last research results in food technology. The use of new technologies for the selection of raw hams and the design and optimization of new processes to facilitate the achievement of products with a reduced salt content and without sensory defects will be demonstrated.

Secretariat

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Agenda

9:00-10:30 General presentation of new technologies
10:30- 11:00 Coffee break
11:00-11:45 Demonstration of new technologies for the selection of raw hams
11:45-12:30 Demonstration of new technologies for design of optimal process
12:30-13:15 Demonstration of Boning-salting-binding methodology
13:30-14:30 Lunch
14:30-16:00 Demonstration of treatments on the final product
16:00-17:00 Round table

Language

The demonstration will be in English.

Location

IRTA, Finca Camps i Armet, s/n Monells, Girona, Spain

Registration fee

Free. Funded by the TRUEFOOD European commission Integrated Project within the Sixth RTD Framework Programme (FOOD-CT-2006-016264).

Limited places available

Accommodation

Hotel Arcs

C/Vilanova, 1 - 17121 - Monells- Girona

Tel. +34.972 63 03 04 - Fax. +34.972 63 03 65

hotelarcs@hotelarcsmonells.com

85€ single room per night/105 € double room per night