

# InnoMeatEdu Course Platform

InnoMeatEdu platform has been developed in order to share freely with stakeholders (students, academics, professionals and industry) an holistic approach on Meat Science Education.

#### **COURSE 1. MEAT PRODUCTION AND MEAT**





**Meat Production Systems** 

Carcass quality jointing

Meat science & quality

**Production** factors and meat quality

Meat handing and storage procedures

Consumers' perception of meat quality. Meat

#### **COURSE 2. MEAT PROCESSING FUNDAMENTALS**

Traditional meat preservation methods



Units in meat processing and equipment



Raw materials and additives

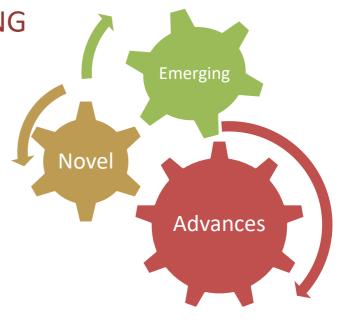
**Processed meat** products

### COURSE 3. ADVANCES IN MEAT PROCESSING AND NOVEL MEAT PRODUCTS

meat processing

healthy meat products

meat packaging technology



#### COURSE 4. SAFETY, QUALITY AND REGULATORY AFFAIRS







#### COURSE 5. ENVIRONMENTAL IMPACT OF MEAT PRODUCTION AND CONSUMPTION AND SUSTAINABILITY IN THE MEAT SECTOR

Role of meat in the food system

Meat production in relation to energy and water consumption

**Production systems** environment

**Alternatives** for meat proteins

#### COURSE 6. ENTREPRENEURSHIP/ **MARKETING**





## CASE STUDIES

- Innovative Packaging
- Functional meat products development
- Alternative sources of proteins of animal origin: the case of edible insects
- L. monocytogenes and meat product export
- Dioxins in poultry













