

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

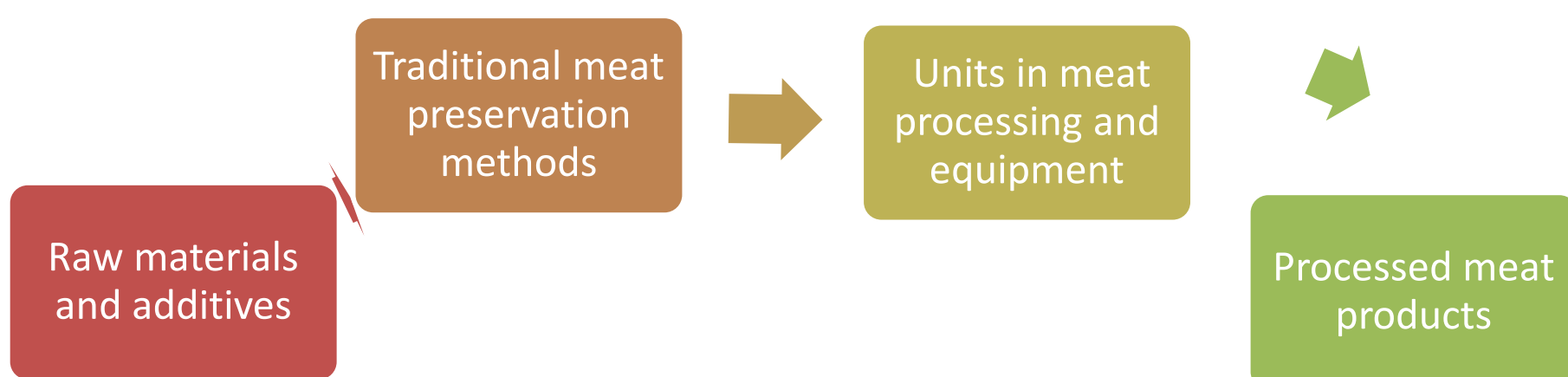
Meat science & quality

Production factors and meat quality

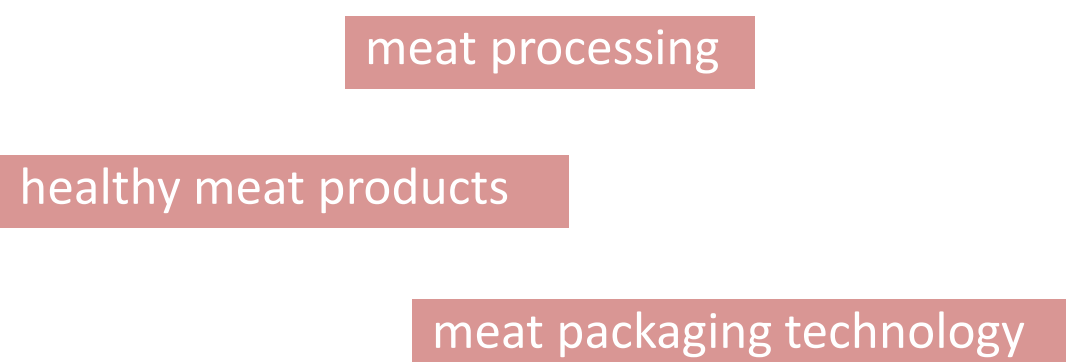
Meat handling and storage procedures

Consumers' perception of meat quality. Meat consumption

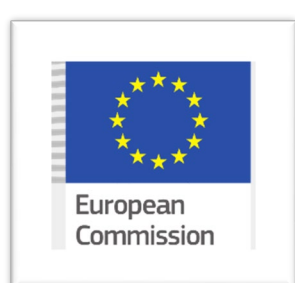
COURSE 2. MEAT PROCESSING FUNDAMENTALS



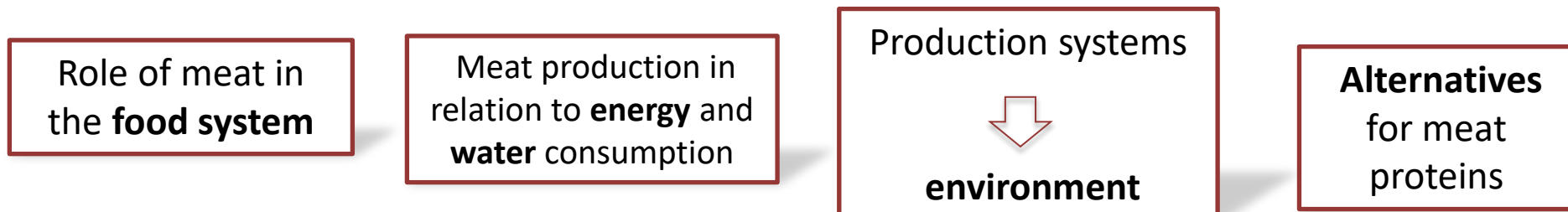
COURSE 3. ADVANCES IN MEAT PROCESSING AND NOVEL MEAT PRODUCTS



COURSE 4. SAFETY, QUALITY AND REGULATORY AFFAIRS



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



COURSE 6. ENTREPRENEURSHIP/ MARKETING

CASE STUDIES



MARKETING

- 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



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