

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

Raw materials

and additives

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



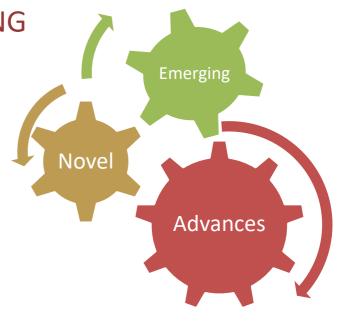
Processed meat products

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













