



**COURSE CARD: E3S - SP - UNIZAR - 1**

University: Zaragoza

Course: Sensory analysis in fresh meat: theoretical, practical issues and factors that affect its sensory characteristics.

Course code: 62122

Credits: 4

Language: Spanish

Instructor: Carlos Sañudo, María del Mar Campo, José Luis Olleta.

When: January-March every year. Next course January 2012

Content: 1) Practical and theoretical lessons related with sensorial aspect in fresh meat: general aspects, panel selection and training people for tasting meat, running trained panel, factors affecting sensory meat quality, consumer studies.  
2) Individual project work: design of a scientific project about sensory and meat, written report and final seminar.

Textbook: General sensory books. And Cañeque, V. and Sañudo, C. Coordinadores. 2005. Estandarización de las metodologías para evaluar la calidad del producto (animal vivo, canal, carne y grasa) en los rumiantes. INIA (Depósito Legal M. 48.850-2005) Madrid. 448 pp

Requirements: Degree in Veterinary Sciences, Food Technology or similar

For whom: 1<sup>st</sup> year MSc students

Students (n): 8-15

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