



COURSE CARD: E3S - SP - UNIZAR - 1

University: University of Zaragoza, Spain

Course: Sensory analysis in fresh meat: practical and theoretical aspects and factors related with the meat quality.

Course code: 2008416

Credits: 4

Language: Spanish

Instructors: Carlos Sañudo Astiz
María del Mar Campo Arribas
José Luís Olleta Castañer
Carlos González
Grant Students

When: Every February, intensively during two weeks

Content: 1) Intensive course with lectures (12 h), including basic aspect of the sensory analysis (panel and consumers) and its problematic concern to meat, statistics and factors that affect sensory meat quality, lab exercises (6 x 3h), public presentation of a theoretic project work, made individually by each student (2 h) and real work in a trained panel sessions (2 x 4 h)

Textbook: Cañeque, V. & Sañudo, C. (2005) Estandarización de las metodologías para evaluar la calidad del producto (animal vivo, canal, carne y grasa) en los rumiantes. (in Spanish)

Requirements: Superior degree in Food Science, Veterinary, or others.

For whom: 1st year MSc students majoring in food technology or veterinary science.

Students (n): 5-16

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