Muscle Based Food Network Seminar

Seminar: Sous vide MEAT:
Culinary meat through value-adding technology

Danish Agriculture & Food Council, Copenhagen
26 April 2017

The latest trend in slow cooking, sous vide cooking, is the ultimate strategy for industries, catering, restaurants and foodies in their search for the perfectly cooked meat. From large volumes to domestic size, there is a sous vide solution for attaining excellence.

Sous vide cooking of muscle foods is all about control: through the precise setting of process temperature and time, products fulfilling safety standards and with the desired juiciness, appearance and tenderness can be attained. A thorough knowledge of the chemical, biochemical and microbiological changes taking place during sous vide cooking of meat is of paramount importance for the optimization of the process for each meat in every specific situation.

At this Muscle Based Food Network Seminar, new knowledge about food safety, technology and final product quality in relation to sous vide cooking will be shared. Furthermore, the seminar will provide networking activities, sessions for tasting and demonstration of products and technology.

Practicalities

Date & time
26 April 2017 at 09.30 - 16.00

Address
Danish Agriculture & Food Council
Axelborg, Axeltorv 3
1609 Copenhagen V
Denmark

Registration
Registration fee 450 DKK.
Register at Jeppe Hagedorn at JEHH@lf.dk no later than 15 April.

Further information
Contact Fie Vesterled at fvr@lf.dk or +45 3339 4095

26 April 2017 – Register at JEHH@LF.DK
Muscle Based Food Network Seminar
26 April 2017 at Danish Agriculture & Food Council

**Sous vide MEAT:**
Culinary meat through value-adding technology

**Programme**

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<tr>
<th>Time</th>
<th>Activity</th>
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<tr>
<td>09.30</td>
<td>Registration and breakfast</td>
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<tr>
<td>10.00</td>
<td><strong>Welcome &amp; introduction speech</strong>&lt;br&gt;Consultant Fie Vesterled, DAFC, Professor Jorge Ruiz, KU-Food &amp; Senior Consultant Mari Ann Tørngren, Danish Meat Research Institute</td>
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<td>10.30</td>
<td><strong>Technology</strong>&lt;br&gt;– at home, in food service &amp; in industrial scale&lt;br&gt;Cooking sous vide using Thermix SystemTM&lt;br&gt;-Industrial Scale - Ready Meals - Surface Pasteurization&lt;br&gt;Sales Director Olivier Marquet, Amor Inox</td>
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<td>12.00</td>
<td>Lunch and networking – tasting session and product demonstrations</td>
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<td>13.30</td>
<td><strong>Food Safety in sous vide cooking of meat</strong>&lt;br&gt;Predicting bacterial behavior in sous-vide food&lt;br&gt;Dr. Sandra Stringer, Institute of Food Research, Norwich Research Park&lt;br&gt;Sous vide in practice – incubation or heat treatment?&lt;br&gt;Danish Veterinary and Food Administration&lt;br&gt;How to improve food safety by thermal shock&lt;br&gt;Senior Consultant Annemarie Gunvig, Danish Meat Research Institute</td>
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<td>15.00</td>
<td><strong>Quality and nutrition</strong>&lt;br&gt;The quest for umami&lt;br&gt;Professor Ole G. Mouritsen, University of Southern Denmark&lt;br&gt;Sous Vide: Controlling the Route to Delicious Texture&lt;br&gt;Associate professor Jens Risbo, University of Copenhagen&lt;br&gt;Effect of sous vide cooking on nutritional quality of meat proteins&lt;br&gt;PhD Bhaskar Mitra, University of Copenhagen</td>
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<td>16.00</td>
<td>Conclusion</td>
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