

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

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26 April 2017 at Danish Agriculture & Food Council

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

Time	
09.30	Registration and breakfast
10.00 Introduction	Welcome & introduction speech <i>Consultant Fie Vesterled, DAFC, Professor Jorge Ruiz, KU-Food & Senior Consultant Mari Ann Tørngren, Danish Meat Research Institute</i>
10.30 Technology - at home, in food service & in industrial scale	Cooking sous vide using Thermix System™ -Industrial Scale - Ready Meals - Surface Pasteurization <i>Sales Director Olivier Marquet, Amor Inox</i> Packaging part of Sous Vide <i>Sales Manager, Daniel Nilsson, Sealed Air</i> Sous What ? A Retro(per)spective <i>Director of Sales, Livius Schuessele, Julabo</i>
12.00	Lunch and networking – tasting session and product demonstrations
13.30 Food Safety in sous vide cooking of meat	Predicting bacterial behavior in sous-vide food <i>Dr. Sandra Stringer, Institute of Food Research, Norwich Research Park</i> Sous vide in practice – incubation or heat treatment? <i>Dr. Hanne Rosenquist, Danish Veterinary and Food Administration</i> How to improve food safety by thermal shock <i>Senior Consultant Annemarie Gunvig, Danish Meat Research Institute</i>
15.00 Quality and nutrition	The quest for umami <i>Professor Ole G. Mouritsen, University of Southern Denmark</i> Sous Vide: Controlling the Route to Delicious Texture <i>Associate professor Jens Risbo, University of Copenhagen</i> Effect of sous vide cooking on nutritional quality of meat proteins <i>PhD Bhaskar Mitra, University of Copenhagen</i>
16.00	Conclusion