

CONSORTIUM



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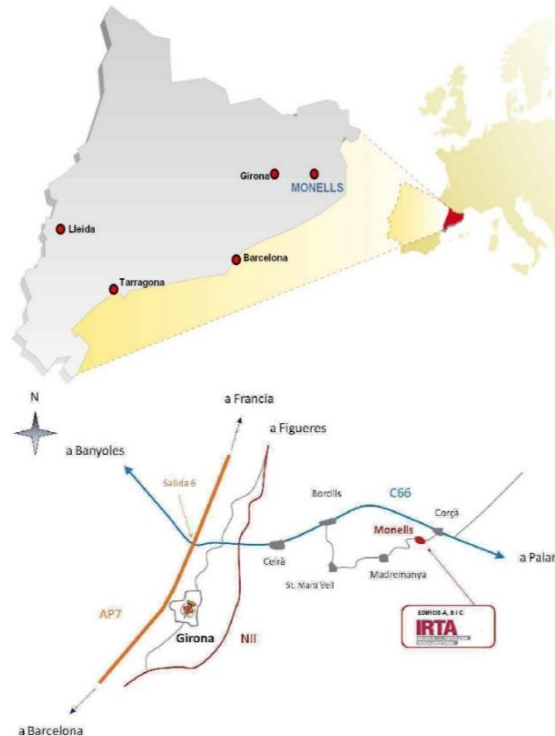
www.gruposiro.com



HOW TO GET THERE

IRTA, Finca Camps i Armet s/n
Monells 17121 (Girona) Spain

GPS: +41° 58' 34.02", +2° 59' 51.35"



Simultaneous translation service available.

Please confirm attendance to:

aurora.hostench@irta.cat

Places are limited.

PLA ANUAL 2016
DE TRANSFERÈNCIA TECNOLÒGICA
160648 / 4,00

Generalitat de Catalunya
Departament d'Agricultura,
Ramaderia, Pesca i Alimentació



MUSE-Tech Workshop

Sensing technologies
to improve quality
assurance in food
production

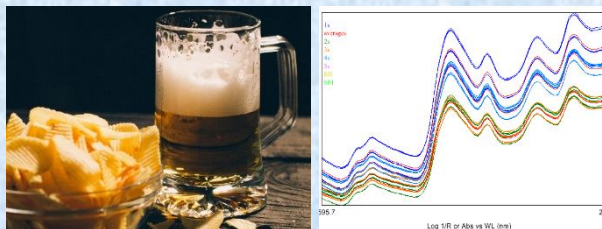
September, 26th 2016

IRTA, Finca Camps i Armet s/n
Monells 17121 (Girona) Spain



MUSE-Tech Project

One of the main challenges of food industry is to reduce manufacturing costs and food waste. A more efficient control of the processes can be achieved by applying the latest sensing technologies. This workshop will provide the participants with the state and the application of different cutting edge technologies (Quasi imaging multichannel Vis-NIR, photo-acoustics, distributed temperature, hyperspectral and laser sensors) to improve quality and homogeneity of food products.



For further information visit:
www.musetech.eu



Introduction		
9:30 – 9:45	PAT in food processes: MUSE-Tech project.	Massimo Castellari IRTA
Sensors application in the food industry		
9:45 – 10:05	Monitoring bread production process (mixing and proving)	Martin Whitworth Campden BRI
10:05 – 10:25	Monitoring the chips frying process	Pere Gou IRTA
10:25– 10:40	<i>Coffee break</i>	
10:40 – 11:00	Monitoring the brewing process (mashing and boiling)	Miroslav Dienstbier VUPS
11:00 – 11:20	Demonstration of the MUSE-Tech sensors under industrial conditions: Grupo SIRO (bread and potato chips)	Miguel Angel Lara Grupo SIRO
Related EU research projects		
11:20 – 11:45	SAFETYPACK Project: oxygen laser sensors for real-time quality and safety determining of MAP food packaging	Massimo Fedel Univ. Padua
11:45 – 12:10	SPECTRAFISH project: Use of hyperspectral imaging technologies to control fish quality.	Edurne Gastón IRIS
Funding opportunities: H2020		
12:10 – 12:25	H2020: a R+D funding opportunity for companies	Lluís Salvà IRTA
12:25 – 12:40	<i>Questions</i>	
12:40 - 13:40	<i>Lunch break</i>	
Training session		
14:00 – 15:00	Demonstration of the use and capabilities of MSD to monitor frying process at pilot plant scale.	



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