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## New alternatives for the reliable identification of Iberian pig ham: Control field, Instrumental and Sensory analysis

### PLACE

Edificio Marie Curie. Campus Universitario de Rabanales. Universidad de Córdoba (España)

### DIRECTOR

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### DATES

from 11th to 15th June 2012

### MORE INFO

[www.ceia3.es](http://www.ceia3.es)

### OBJECTIVES

- Present the current status of the Iberian pig production and the weaknesses of its regulation.
- Show the possibilities to strengthen the methodology of field-level control.
- Present new analytical methodologies in order to distinguish and authenticate the different fattening diets.
- Show the sensory analysis as a reliable tool to authenticate the quality of Iberian products.
- Offer a new approach and reliable tools to be used by Protected Designations of Origin, Authorities, Industry and Dealers to differentiate air-cured hams from Iberian pigs fed on acorns from the rest of the air-cured hams from Iberian pigs fed with feed.

### REGISTRATION DEADLINE

Interested students must register before May 18. To register, please upload a CV and fill the application form linked [here](#)

### AIMED AT

Graduates in Food Science and Technology, Veterinary, Sciences (Chemistry, Biology, Environmental Sciences) and Chemical, Agricultural or Forest Engineers.

### NOTIFICATION OF ADMITANCE

Selected students will be notified no later than on May 28

### APPLICANTS ACCEPTED

20

### COURSE TYPE

Classroom

### REGISTRATION FEE

Free