Mission

Processing of meat products, focusing on the relation between:

• Functional properties of raw materials, auxiliary ingredients and additives
• Processing
• Quality of meat products

Research lines

• Structure and texture of meat products in relation to the endogenous structure forming potential of raw materials (meat as well as alternative protein sources) and additives/ingredients
• Evaluation and reduction of the use of nitrite in meat products, with focus on colour formation
• Evaluation of the use of liquid smoke as an alternative to conventional smoke

Team

• 1 Professor
• 1 Post-doc
• 3 PhD students
• 2 Staff members industrial projects

Pilot facility

In the pilot facility, all kinds of heated and non-heated cured meat products can be produced.
Lab facilities

Expertise and equipment is available to evaluate composition and quality of raw materials and meat products:

- Physical analyses (texture, reology, color, …)
- Microbiological analyses
- Chemical analyses (fat, protein, salt and water content, characterization of proteins, HPLC analysis of biogenic amines and porphyrins, GC analysis of nitrosamines, …)

Scientific and technological services

The research group offers services towards companies, with the aim of technological innovation and product development in the meat and fish processing sector, and in the food industry in general. Examples of service activities include:

- Mapping application potential of new functional ingredients for the meat industry
- Optimization of meat and fish product quality (e.g. color, texture, taste, nutritional aspects, …)
- Process optimization (e.g. mechanical operations, tumbling, salting, drying, smoking, fermenting, heating, slicing, …)
- Formulation of new products
- …

Contact

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