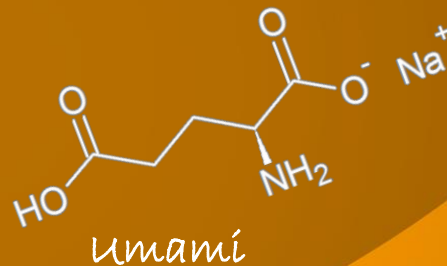
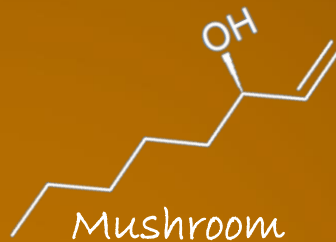
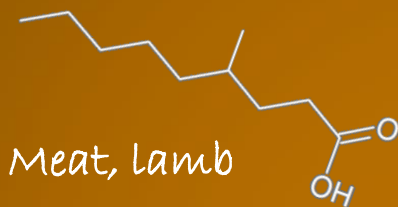


# FOOD FERMENTATION

## today & tomorrow

FLAVOUR – TEXTURE – SAFETY – SHELF-LIFE

How to exploit the potentials of nature to take  
fermented food quality to the next level



A series of “taste & smell” workshops  
for the European food industry

**Workshop I**  
**Fermentation of meat**  
4<sup>th</sup> and 5<sup>th</sup> of February 2015

Agro Food Park 13, Aarhus, Denmark

## PROGRAM - day 1

### afternoon session:

- 12:30 to 13:00: registration
- 13:00 to 13:15: session opening
- 13:15 to 14:15: **microbiology of meat fermentation – impact on quality, safety and shelf-life**  
Dieter Elsser-Gravesen, Director of ISI FOOD PROTECTION
- 14:15 to 14:45 coffee & refreshments
- 14:45 to 16:00: **commercial starter cultures for meat products**  
Véronique Zuliani, Business Development Manager, meat cultures  
CHR. HANSEN
- 16:00 to 16:30 **how to describe taste & texture - a first appetizer**  
Lisbeth Ankersen, Director of INNOVA CONSULT  
A practical and theoretical introduction on how to evaluate taste and texture, with emphasis on the flavours and textures typically found in fermented meat

### evening session:

- 18:00 shuttle transfer to the restaurant Gammel Løgten Strandkro
- dinner :**  
enjoy an innovative 3 course meal prepared from fermented food and drinks



It is foreseeable that food fermentation in the future will be even more important for meeting demands for safe and sustainable products with desirable flavours.

We would like to invite you to get up-dated on meat fermentation processes today, and furthermore to taste, to smell and to discuss how the exciting potentials of food fermentation can be exploited in the future.

## **PROGRAM - day 2**

### **morning session:**

9:00 to 12:00

#### **flavour of fermented meat products**

Lisbeth Ankersen, INNOVACONSULT

What happens to flavour when food is fermented? How can we explain it, control it, and describe the product quality? How do we improve taste – minimize undesirable notes – maximize desirable notes? How do we meet consumer preferences – and what are the consumer preferences?

#### **taste & smell: a trip around the world**

A hands-on introduction to fermented meat products originating from different parts of the world.

#### **toolbox approach**

An overview of the meat fermentation processes and how to adjust parameters in order to create desired taste and textures.

12:00 to 13:00

#### **non-fermented lunch**

### **afternoon session:**

13:00 to 14:30

#### **food fermentation: how to connect science and culinary arts**

Michael Bom Frøst, Director of NORDIC FOOD LAB

**Nordic Food Lab** was established by head chef of **NOMA**, Rene Redzepi and gastronomic entrepreneur, Claus Meyer. Michael's mission is to "connect science and culinary arts, to the benefit of both."

14:30 to 16:00

#### **discuss & create: the fermented products of the future**

Future perspectives on fermentation include co-fermentation, signature flavours and utilizing side-products. We will have an open and creative discussion to summarize the broad perspectives gained during the seminar and transform our ideas and visions into action.



# FOOD FERMENTATION

today & tomorrow

- ✓ theoretical knowledge
- ✓ practical “taste & smell” training
- ✓ inspiration – ideas and trends
- ✓ networking

## Organizers:

InnovaConsult, [www.innovaconsult.dk](http://www.innovaconsult.dk)  
ISI Food Protection, [www.isifoodprotection.com](http://www.isifoodprotection.com)

## Reservations:

Reservations before **20<sup>th</sup> of January 2015**

Please send an e-mail with your contact details to  
**[info@innovaconsult.dk](mailto:info@innovaconsult.dk)** or **[info@isifoodprotection.com](mailto:info@isifoodprotection.com)**

Reservations are on a “first come, first serve” basis

## Workshop fee:

€ 1,450; DKK 10,800

Workshop fee includes dinner, transfer to the restaurant, lunch and course workbook/CD

## Contacts for further information:

InnovaConsult, Tel. +45 2553 3339, [lisbeth@innovaconsult.dk](mailto:lisbeth@innovaconsult.dk)  
ISI Food Protection, Tel. +45 8740 8740, [deg@isifoodprotection.com](mailto:deg@isifoodprotection.com)

## Recommended accommodation:

Koldkaergaard Conference Center (in walking distance, 5 min)  
Agro Food Park 10  
8200 Aarhus N  
[www.koldkaergaard.dk](http://www.koldkaergaard.dk)  
Tel+45 7020 8810

## Cancellation policy:

All cancellations must be received in writing 10 days prior to the first day of the seminar.  
All no-shows and late cancellations will forfeit their work-shop fee.

