GROUP NAME: CAL&TEC. MEAT & FISH QUALITY AND TECHNOLOGY

CODE: A04_23R

Our group's general objective is the integral study of meat and fish production, including: production indexes, animal welfare, technological transformation and preservation processes, and quality control of the final product. All of this is aimed toward improving the quality and safety of foods for human consumption while increasing consumer acceptance, thus allowing for farms and fisheries to improve their income while contributing to the development of the agrifood industry.

Our group works together in designing new livestock production systems that ensure animal well-being. We encourage the agrifood industry to reorient itself toward more ethical modes of production in greater harmony with the environment while likewise improving overall compliance with current regulations and legal frameworks. We also focus on improving and finding new solutions in the areas of preservation and commercial distribution of meat and fish, as well as meat processing for obtaining by-products.

LINES OF RESEARCH

- Animal welfare in swine and cattle

- Innovative strategies in the areas of food quality and safety, reducing the use of antibiotics

- Improving the nutritional quality of basic foods

- Analysis of factors that affect final product quality: the individual animal (breed, sex, age), production (animal nutrition, production system), pre-slaughter (loading, transportation, waiting time in the slaughterhouse), and post-slaughter (stunning, cold, ripening, preservation methods)

- Detection and evaluation of problems in the meat food chain that affect final product quality

NOTABLE PROJECTS

- Challenges associated with the housing system for rabbits destined for slaughter and the improvement of their environment: repercussions on animal welfare, production, and quality. AGL2016-75229-R: AEI. (2016 - 2019)

- BOVINE / BovINE Beef Innovation Network Europe. Project No: 862590 under call H2020-RUR-2019-15. UE. (2020 - 2022)

- LANDSEA PROJECT. 2021-1-FR01-KA220-ADU-000033483. UE. (2021-2024)

- OPTICARN. Using artificial intelligence to optimize animal welfare and resulting meat quality along the entire pork meat value chain. AEI-010500-2022b-275. MINCOTUR. (2022-2023)

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