

Traceability and safety of agro-alimentary products (FIRST YEAR, FIRST SEMESTER)

Credit value (ECTS): 6

Course category

Domain (Imposed)

Course holder:

PhD Eng. Ionuț VELEȘCU

Discipline objectives (course and practical works)

The general objective: to acquire the knowledge necessary for the activities of control and expertise of the quality of animal products, as well as of those of coordination of the technological flows from the processing units of animal products.

Specific objectives: knowledge of techniques for harvesting and conditioning animal products; knowledge of the composition, properties and properties of animal products; mastering the methodologies of quality control and expertise of animal products; knowledge of the specific elements of technology for obtaining food products of animal origin; quality parameters on production flows (drinking milk, acid-dietary products, cream, butter, cheese, ice cream and milk powder); meat preparations; canned and semi-canned etc.

Contents (syllabus)

Course (chapters/subchapters)
Evaluation of the procedures regarding the good practices of handling the raw materials used to obtain the animal products and of implementing the HACCP system (Hazard Analysis and Critical Control Points).
Biotechnologies in milk processing
Official control of milk production
Biotechnologies in meat processing
Official control of meat production
Egg products: definition, classification, properties, use
Official control of egg production
Fish meat: structure, chemical composition, trophic-biological value
Official control of fishing and fish processing establishments
National hunting fund and hunting fauna: overview, news and perspectives
Risks of handling and consumption of game meat

Practicum
Labor protection in the animal products industry
Control and expertise of animal products (Collection and preparation of samples for analysis; organoleptic examination; physico-chemical examination; microbiological assessment; identification of counterfeits - general assessments).
Control and expertise of milk and acid-dietary products (Collection and preparation of samples for analysis; organoleptic examination; physico-chemical examination; identification of counterfeits).
Control and expertise of cream and butter (Collection and preparation of samples for analysis; organoleptic examination; physico-chemical examination; microbiological examination; identification of counterfeits).
Control and expertise of cheeses (Collection and preparation of samples for analysis; organoleptic examination; physico-chemical examination; microbiological examination)

Meat control and expertise (Collection and preparation of samples for analysis; organoleptic examination; physico-chemical examination; microbiological examination).
Control and expertise of meat preparations (Collection and preparation of samples for analysis; organoleptic examination; physico-chemical examination; microbiological examination).
Control and expertise of eggs (Collection and preparation of samples for analysis; organoleptic examination; physico-chemical examination, microbiological examination).

References

1. **Banu C. și col.**, 2007-Calitatea și analiza senzorială a produselor alimentare. Editura Agir, București.
2. **Bondoc I.**, 2007-Tehnologia și controlul calității laptelui și produselor lactate. Editura “Ion Ionescu de la Brad”, Iași.
3. **Bondoc I., Șindilar E.V.**, 2002-Controlul sanitar veterinar al calității și salubrității alimentelor. Editura “Ion Ionescu de la Brad”, Iași.
3. **Jiborean Ana Maria, Țibulcă D.**, 2013-Tehnologia produselor lactate-Îndrumător de lucrări practice. Editura Risoprint, Cluj Napoca.
4. **Savu C., Petcu C.**, 2002-Igiena și controlul produselor de origine animală. Editura Semne, București.
5. **Stănescu V.**, 1998-Igiena și controlul alimentelor. Editura Fundației “România de mâine”, București.
6. **Tudor L., Ciocârlie Nicoleta, Ionel I.L. și Ceuși C.**, 2009-Controlul calității produselor agroalimentare animale. Editura Printech, București.
7. **Țibulcă D., Jiborean Ana Maria**, 2005-Tehnologia laptelui și a produselor lactate-Îndrumător de lucrări practice. Editura Risoprint, Cluj Napoca.
8. **Usturoi M.G.**, 2012-Controlul laptelui și a produselor derivate. Editura PIM, Iași.

Evaluation

Evaluation form	Evaluation Methods	Percentage of the final grade
Exam	Oral examination	60%
Appreciation of the activity during the semester	Oral assessment during the semester, verification tests and final laboratory colloquium..	40%

Person of contact

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