Animal raw materials – part II (IInd Year of study, IVth Semester)

Credit value (ECTS) 3

Course category
Domain (Imposed)

Course holder:
Assist. Prof. PhD. Cătălin Emilian NISTOR

Discipline objectives (course and practical works)

Acquiring the knowledge necessary for the qualitative assessment of animal raw materials:

- knowledge of the elements that define the quality of animal raw materials
- knowledge of quality conditions specific to meat and meat preparations
- knowledge of specific quality conditions for fish and fish dishes
- knowledge of the quality conditions specific to milk and milk products
- knowledge of general technologies for obtaining and conditioning eggs, egg products and fatty liver
- knowledge of the composition and properties of table eggs, egg products and fatty liver

Contents (syllabus)

Course (chapters/subchapters)
Quality of animal raw materials
General and specific health rules in food establishments (Control of meat. Control of meat products. Control of meat products. Control of canned meat. Control of game. Control of fish and fish products. Control of milk and dairy products. Control of eggs)
Meat and meat products (Trophic-biological importance of meat. Classification of meat and meat products. Normal and abnormal transformations of meat. Composition, characteristics and properties of meat. Cutting of carcases. Defects in meat, meat products and preserves)
Fish and fish products (Trophic-biological value of fish and fish products. Classification of fish and fish products. Changes in fish meat after fishing. Chemical composition of fish meat. Quality conditions for: fresh fish-frozen fish -smoked fish-salted fish-caviar. Defects of salted fish. Defects of smoked fish)
Milk and dairy products (Trophic-biological value of milk and dairy products. Classification of dairy products. Quality conditions of dairy products. Defects in dairy products)
The importance of eggs, egg products and fatty liver in the human diet

Practicum
Safety rules in food industry and public food service
Quality control of meat and meat products (Collection and preparation of samples for analysis. Sensory examination. Physico-chemical examination: water; proteins; fats; minerals; pH value; sodium chloride; ammonia; hydrogen sulphide; peroxidase; nitrites)

Quality control of fish and fish products (Collection and preparation of samples for analysis. Sensory examination. Physico-chemical examination: water; proteins; fats; pH value; salt; ammonia; reductase; peroxidase; coefficient)
Quality control of milk and milk products (Collection and preparation of samples for analysis. Assessment of freshness: acidity; pH value. Physico-chemical examination: dry matter; water; casein; fat; salt. Microbiological examination. Identification of counterfeits. Identification of preservatives / neutralizing

References

1. Apostu S., 2010 – Analiza senzorială a alimentelor. Editura Risoprint, Cluj-Napoca..
2. Banu C. şi colab., 2007-*Calitatea şi analiza senzorială a produselor alimentare.* Editura Agir, Bucureşti.
3. Banu C. şi colab., 2013 – Industria alimentară între adevăr şi fraudă. Editura Asab, Bucureşti.
4. Gabriela Râpeanu, 2010 – Controlul falsificării produselor alimentare. Tehnici şi analize de laborator, Editura didactică şi Pedagogică, Bucureşti
5. Nistor C.E., Păsărin B., 2017 - Calitatea nutriţională şi tehnologică a păstrăvului de cultură, Editura Performantica, Bucureşti.
6. Stănescu V. şi Apostu S., 2010 - *Igiena, inspecţia şi siguranţa alimentelor de origine animală* (vol. I, II şi III). Editura Risoprint, ClujNapoca.
7. Păsărin, B., 2013 – *Elemente de control şi expertiză în prelucrarea peştelui.* Editura "Ion Ionescu de la Brad", Iaşi.
8. Usturoi M.G., 2012-*Controlul laptelui şi a produselor derivate.* Editura PIM, Iaşi.
9. Usturoi M.G., 2013-*Controlul calităţii alimentelor.* Editura PIM, Iaşi.

Evaluation

Evaluation form	Evaluation methods	Percentage of the final grade
Exam	Written examination	70%
Appreciation of the activity during the semester	Oral assessment during the semester, verification tests and final laboratory colloquium.	30%

Contact

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