

Salumi Liberi

Riferimenti

Tipo di progetto

Gruppo Operativo

Acronimo

Salumi Liberi

Tematica

Mercato e sicurezza alimentare

Information

Time frame

2020 - 2023

Durata

36 months

Partners (no.)

11

Regione

Piemonte

Comparto

Zootecnia - suini

Localizzazione

ITC11 - Torino

ITC16 - Cuneo

Costo totale

€567.321,87

Fonte di finanziamento principale

Programma di sviluppo rurale

Programma di sviluppo rurale

2014IT06RDRP009: Italy - Rural Development

Programme (Regional) - Piemonte

Parole chiave

Farming/forestry competitiveness and diversification

Supply chain, marketing and consumption

Food quality / processing and nutrition

Project status

ongoing



Objectives

The goal of the project is to limit use of nitrates and nitrites in salumeria products (salame crudo e prosciutto cotto) and to find where and if possible a complete elimination of them in compliance with the criteria of hygiene and food safety. In the microbiological field, it was decided to use both commercial cultures and cultures deposited in the DISAFA and IZS collections capable of producing natural antimicrobials. About the use of antioxidants, with action on the lipid fraction, the project aims at the formulation of mixtures with no inhibiting action towards the microbial cultures.

Activities

Reduction of nitrates / nitrites in salumeria products (salame crudo e prosciutto cotto): bibliographic research Reduction of nitrates / nitrites in salami: microbiological approaches; antimicrobial ingredients and alternative antioxidants. Nitrite reduction in cooked ham: impact on the hygienic-sanitary characteristics and on the shelf life of the product - microbiological considerations. Nitrite reduction in cooked ham: new ingredients in their replacement. Analytical determinations on the chemical-physical characteristics in salami and cooked ham with low content of nitrates / nitrites. Sensory analysis of the new meat products obtained.

Context

Food quality and safety are two interrelated and essential parameters, they are of particular importance in the case of fermented and / or processed food products. In this context, meat and charcuterie products are currently subject to critical issues related to the recent declarations of the IARC (the

International Agency for Research on Cancer). The IARC defined red meat as ""probably carcinogenic"" (class 2A) and processed red meat (sausages and cured meats) as ""definitely carcinogenic"" (class 1). The delicatessen products, together with other products of animal origin, represent a fundamental sector for the Piedmont Region (and in particular for the Province of Cuneo). The enhancement of brands and the defense of their quality through the application of technologies already consolidated at a scientific and academic level - but not yet exploited in current production - would be a sure driving force for the related agri-food sector, positively impacting at the level of the supply chain. (from field to table) and integrating the actors of the same into a technological platform (farmers, breeders, Bodies in charge of controls, Academy and trainers, distributors and final consumers).

Having therefore made these premises, it is clear that the production of seasoned cured meats seeks microbiological stability and health safety and that the control of pathogens is based on very delicate balances, so that the reduction or elimination of nitrites and nitrates must be prudent and based on scientifically proven.

Partenariato

Role	Azienda	Address	Telephone	E-mail
Leader	Agenzia dei Servizi Formativi della Provincia di Cuneo	Piazza Torino, 3 12100 Cuneo CN Italy	017 1696147	info@agenform.it
Partner	Azienda Agricola Casa Costa di Villa Massimo	Via Case Bava 10 15020 Murisengo AL Italy	0141 993243	info@casacosta.it
Partner	Azienda Agricola Cascina Muretteisa Di Margaria Marco	Regione Boglio, 8 12033 Moretta CN Italy	0172 93240	margaria@alice.it
Partner	Azienda agricola la Rosa Bianca di Vighetto Enrico	Loc. Motta Gastaldi, 17 12030 Cavallermaggiore CN Italy	0172 381382	info@aziendaagricolalarosabianca.it

Role	Azienda	Address	Telephone	E-mail
Partner	Azienda sanitaria locale cn1 di cuneo	Via Pier Carlo Boggio, 12 12100 Cuneo CN Italy	0172 699201	dip.prevenzione@aslcn1.it
Partner	Istituto Zooprofilattico Sperimentale del Piemonte, Liguria e Valle d'Aosta	Via Bologna, 148 10154 Torino TO Italy	0183 660185	andrea.loria@izsto.it
Partner	La Granda Trasformazione S.R.L.	via Garetta, 8A 12040 Genola CN Italy	0172 726178	direzione@lagranda.it
Partner	Laboratorio Chimico Camera di Commercio di Torino	via Ventimiglia, 165 10127 Torino TO Italy	011 6700222	Paolo.vittone@lab-to.camcom.it
Partner	Scuola Teorico Pratica Malva Liborio-Arnaldi Virginia	via San Vincenzo 48 10060 Bibiana TO Italy	0121 559459	lorenzo.grasso@scuolamalva.it
Partner	Università del Piemonte Orientale	Via del Duomo, 6 13100 Vercelli VC Italy	0161 228236	marco.arlorio@uniupo.it
Partner	Università degli Studi di Torino - Dipartimento di Scienze Agrarie, Forestali e Alimentari (DiSAFA)	Via Largo Braccini,2 10095 Grugliasco TO Italy	011 6708791	michele.lonati@unito.it

Pratiche abstract

Description

The expected result is to be able to achieve a controlled limitation of the use of nitrates and nitrites in sausage products (raw salami of pure pig and/or sheep and goat) and to assess where and if possible a complete elimination through microbiological approaches and alternative antioxidants.

Description

The project aims to bring attention to cooked ham because it is a widespread product appreciated by the consumer, often present in infant food and in the diet of hospitalized people for the convenience of use. The research intends to develop an innovative product while maintaining the organoleptic characteristics and replacing the nitrites with new ingredients.

Link utili

Titolo/Descrizione	Url	Tipologia
Pagina web sul sito del capofila	https://www.agenform.it/dettaglio/247/PSR-Mis-1611-SALUMI-LIBERI	Link ad altri siti che ospitano informazioni del progetto
Relazione sintetica sui risultati del progetto	http://www.gestionale.agenform.it/cgi-bin/allegati/46910809-05ab-4fa6-ac6b-1d58...	Materiali utili
REVIEW DISAFA E ISTITUTO ZOOPROFILATTICO TORINO	http://www.gestionale.agenform.it/cgi-bin/allegati/105121249_Review%20DISAFA%20...	Materiali utili
REVIEW CAMERA COMMERCIO DI TORINO E UNIVERSITA' PIEMONTE ORIENTALE	http://www.gestionale.agenform.it/cgi-bin/allegati/10515838_Rewiew%20LAB%20CAME...	Materiali utili
Poster salame crudo	http://www.gestionale.agenform.it/cgi-bin/allegati/d540942e-ad29-4baa-8b1f-66d5...	Materiali utili