

## ECOCUIT - Strategies for improved preservation and sustainability of ready-to-eat packaged organic cooked meat products

### Summary

Interest in products that are organic, local and which respect animal welfare is on the rise, as is the desire for more responsible forms of consumption.

The meat processing sector needs to adopt strategies to make the development of organic meat products viable, not only as a product but in a broader sense, including sustainability throughout the value chain.

### Objectives

The main objective of the project is to train meat processing companies in the strategies necessary for the development of ready-to-eat packaged organic cooked meat products that meet consumer demands in terms of “clean label”, shelf life and sustainability along the value chain.

### Description of the actions planned in the project

Activity 1. Development of organic cooked meat products with a clean label, good nutritional profile and long shelf life.

Activity 2. Optimisation of the packaging process to reduce the environmental impact caused by plastic packaging without compromising the shelf life of the packaged organic cooked meat products.

Activity 3. Application of post-lethality treatments to extend the shelf life of organic cooked meat products in packaging with a lower environmental impact.

Activity 4. Combination of the best strategies obtained in the aforementioned activities. Pilot tests under semi-industrial conditions.

Activity 5. Dissemination of the results obtained in the project.

### Expected results and practical recommendations

List of functional ingredients with potential for use during the production of organic cooked meat products and characterisation of optimal raw materials.

Obtaining of the most suitable formulation/process combination for the production of packaged organic cooked meat products that will lead to the manufacture of high-quality products on a sensory and nutritional level, which are also more stable in order to extend their shelf life during their sale.

Scaling-up under semi-industrial conditions of the production process of the various organic cooked meat products developed and study of durability under commercial simulation conditions.

Obtaining of the most appropriate packaging strategy or combination of packaging strategies for the optimal preservation of organic meat products developed through the use of packaging with a lower environmental impact.

Effectiveness of the application of bioprotective cultures for the improvement of food safety and colour stability in organic cooked meat products packaged using materials with lower environmental impact.

Effectiveness of the application of post-lethality treatments in extending the shelf-life of organic cooked meat products packaged using materials with a lower environmental impact.

Combination of the best strategies for obtaining organic cooked meat products (cooked ham, turkey breast, Frankfurt and Bratwurst) packaged with the “additive-free” label, local and sustainable ingredients, with a sensory quality and optimal nutrition and long shelf life.

### Leader of the Operational Group

**ORGANISATION:** EMBUTIDOS MONELLS, SA

### Coordinator of the Operational Group

**ORGANISATION:** IRTA - Institute of Agrifood Research and Technology

### Other members of the Operational Group (grant recipients)

**ORGANISATION:** LA CHARCUTERÍA ALEMANA, SL

### Other members of the Operational Group (not recipients of the grant)

**ORGANISATION:** Business Federation for the Spanish Meat Industry (FECIC)

### Subject area(s) of application

- Agricultural production system
- Agricultural practice
- Agricultural equipment and machinery
- Livestock farming and animal welfare
- Vegetable production and horticulture
- Landscape / Territorial management
- Pest and disease control
- Fertilisation and nutrient management
- Soil management
- Genetic resources
- Forestry
- Water management
- Climate and Climate Change
- Energy management
- Waste and by-product management
- Biodiversity and environmental management
- Food quality/processing and nutrition
- Supply chain, marketing and consumption
- Competitiveness and agricultural and forestry diversification
- General

### Geographical area(s) of application

| PROVINCE(S)       | REGION(S)                       |
|-------------------|---------------------------------|
| Barcelona, Girona | Barcelonès, Osona, Baix Empordà |

### Dissemination of the project (publications, conferences, multimedia, etc.)

Different dissemination actions are planned to effectively explain the project and report the results, and reach the whole target public included in the scope of the project (agri-food sector from primary production, processing and distribution through to consumers): associations, sector conference, explanatory article, infographics and publishable report, social media and explanatory video.

### Project website

### More information on the project

| PROJECT DATES             | TOTAL BUDGET                     |
|---------------------------|----------------------------------|
| Starting date: July 2021  | <b>Total budget:</b> €166,632.00 |
|                           | DACC funding: €77,059.44         |
| Current status: Under way | EU funding: €58,132.56           |
|                           | Own funding: €31,440.00          |

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*Order ARP/113/2021 of 20 May, approving the regulatory bases for grants for cooperation for innovation by promoting the creation of European Association for Innovation operational groups in the areas of agricultural productivity and sustainability and the execution of innovative pilot projects by those groups, and Resolution ACC/1660/2021, of 27 May, announcing the call for the grant.*

