



## Programme

# 2nd International Summer School Cooked Sausage Technology

September 25-28, 2012  
International Competence Center on Meat Quality,  
Kulmbach, Germany

Max Rubner-Institut  
Federal Research Institute of Nutrition and Food

## 2nd International Summer School

### Cooked Sausage Technology

We are pleased to announce the 2nd International Summer School on Meat Research to be held from 25 to 28 September 2012 at the International Competence Center on Meat Quality at the Max Rubner-Institut in Kulmbach, Germany.

Cooked sausages are a very important processed meat product, and well-known types such as frankfurters, Vienna sausages, hot dog, mortadella and cooked bratwurst, respectively, are eaten daily all over the world.

Due to the fact that cooked sausage stuffing is a complex matrix consisting of solutions of dissolved materials such as protein and salt, suspensions of particles in added water, gels resulting from muscular proteins, and emulsions, comprehensive technological knowledge and experience is required.

For that reason, our 2nd International Summer School will on the one hand provide basic scientific knowledge. On the other hand, latest developments in processing techniques and application of different raw meat material and functional additives will be presented from a practical point of view. Furthermore, modern treatments and packaging solutions will be highlighted from a safety perspective.

Everyone dealing with processed meat quality, safety and packaging – regardless of whether for research purposes or industry-based – is invited to apply for a place at this year's Summer School to practice international networking and to learn about the latest developments in "Cooked Sausage Technology".

We look forward to meeting you in Kulmbach!

#### Venue

Max Rubner-Institut  
Kulmbach, E.-C.-Baumann-Straße 20

#### Registration fee

4-day ticket	€ 495.00
1-day ticket	€ 160.00
Students (4-day ticket)	€ 150.00

#### Payment

Please do not remit the registration fee until you receive confirmation of participation and an invoice.

The number of participants is limited to 35 attendees. Applications will be considered in the order in which they arrive.

#### Closing date for registrations

September 3, 2012

In the event of cancellation until 10 September 2012, the registration fee will be refunded. After this date no refund is possible.

#### Attendees' Presentations

Please note that attendees are invited to take this opportunity to give short presentations based on their own experience and results of investigations.

These contributions are to add value to the main presentations scheduled. The speeches should not exceed 5 min., and where MS Power Point is used, presentations must not contain animations and need to be compatible with Microsoft Office 2003.

#### Reception

Phone: +49 (0)9221 803-342

Tuesday till Friday, September 25-28, 2012, 8:00 am

#### Accommodation

Tourist-Information

Sutte 2, 95326 Kulmbach, Germany

Phone: +49 (0)9221 9588-0

Fax: +49 (0)9221 9588-44

Email: [touristinfo@stadt-kulmbach.de](mailto:touristinfo@stadt-kulmbach.de)

A link to hotels in Kulmbach: [www.kulmbach.de](http://www.kulmbach.de) – Link "Tourismus"

#### Social Programme

*Welcome Reception* - September 25, 2012, 6:00 pm

Venue: Max Rubner-Institut, location Kulmbach

*Get-together* - September 26, 2012, 7:00 pm

Venue: Franconian Tavern

#### Conference language

All contributions will be in English.

#### Max Rubner-Institut

Federal Research Institute of Nutrition and Food

International Competence Center on Meat Quality

Address E.-C.-Baumann-Straße 20, 95326 Kulmbach

Phone +49 (0)9221 803 312

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Internet [www.mri.bund.de](http://www.mri.bund.de)

Registration form

2nd International Summer School September 25-28, 2012

Return either by Fax or Mail

Fax +49 (0) 9221 803 244

Max Rubner-Institut

International Competence Center on Meat Quality

E.-C.-Baumann-Straße 20

95326 Kulmbach

Germany

## Programme

### Tuesday, September 25, 2012

10:00-10:30 am	Welcome Address Prof. Dr. Gerhard Rechkemmer, President Max Rubner-Institut  Presentation of the Max Rubner-Institut (MRI)
<b>Session</b>	<b>Technology of Cooked Sausage Processing - Basics</b>
10:30-11:05 am	<b>Requirements in terms of raw material</b> Denk, Georg, W. Brandenburg GmbH & Co oHG, Germany
11:05-11:50 am	<b>Technological processing procedures</b> Döring, Frank, BK Giuliani GmbH & Co. KG, Germany
11:50 am- 1:30 pm	<b>Demonstration lesson:</b> <b>The range of white sausages and bratwurst</b> <b>Sensory test: Texture of cooked sausage</b>
1:30-2:15 pm	Lunch
2:15-2:50 pm	<b>Biochemical aspects of emulsion-type sausages</b> Andrée, Sabine, MRI Kulmbach
2:50-3:35 pm	<b>Latest results in cutter technology</b> Hammer, Günther F., MRI Kulmbach
3:35-4:10 pm	<b>Processing cooked sausage using poultry MDM</b> Hammer, Günther F., MRI Kulmbach
4:10-4:40 pm	Coffee break
<b>Session</b>	<b>Production Techniques</b>
4:40-5:15 pm	<b>Latest developments in automation and line production of cooked sausage</b> Sassmannshausen, Volker, CFS, Netherlands
5:15-5:50 pm	<b>Filling techniques</b> Becker, Matthias, Vemag, Germany
6:00 pm	Welcome Reception

### Wednesday, September 26, 2012

<b>Session</b>	<b>Heat Treatment and Packaging</b>
9:00-9:45 am	<b>Casings – an overview</b> Savic, Zoran, Podanfol/Victus, Poland/Austria
9:45-10:20 am	<b>Canning of cooked sausages</b> Nitsch, Peter, MRI Kulmbach
10:20-10:55 am	<b>Shelf life extension by using high pressure in combination with heat treatment</b> Dederer, Irina and Lautenschläger, Ralf, MRI Kulmbach
10:55 am- 12:55 pm	<b>Demonstration lesson:</b> <b>Bologna-type sausages with different embedded visible parts; Bavarian meat loaf produced using one cutter knife; High hydrostatic pressure application to meat products</b>
12:55-3:00 pm	<b>Visit to a traditional German butcher shop</b>
3:00-3:35 pm	<b>Smoking technology and objectionable residues</b> Jira, Wolfgang, MRI Kulmbach
3:35-4:15 pm	<b>Optimising shelf life by using innovative packaging solutions</b> Herbert, Ulrike, University of Bonn, Germany
4:15-4:45 pm	Coffee break
4:45-6:30 pm	<b>Demonstration lesson:</b> <b>Functional products</b> <b>Flavour in dependence on nitrite</b>
7:00 pm	Get-together in a typical Franconian tavern

### Thursday, September 27, 2012

7:15 am- 2:30 pm	<b>Visit to a modern industrial meat processing operation</b> Hans Kupfer & Sohn GmbH & Co. KG
<b>Session</b>	<b>Safe and Functional Cooked Sausage Products</b>
2:45-3:30 pm	<b>Industrial processing from a hygienic and safety perspective</b> Seman, Dennis, Oscar Mayer, Wisconsin, USA
3:30-4:15 pm	<b>Functional additives – application to cooked sausages</b> Nasonova, Victoria, VNIIMP, Russia
4:15-4:45 pm	Coffee break
4:45-5:20 pm	<b>Functional ingredients to increase fibre and reduce fat content</b> Münch, Siegfried, MRI Kulmbach
8:00-12:00 am	<b>Demonstration lesson – Raps GmbH &amp; Co. KG: Low-budget cooked sausages of high quality</b> <ul style="list-style-type: none"> <li>• Profitable meat products with excellent texture</li> <li>• Functional mixtures and compounds to produce high-quality, low-budget cooked sausages</li> <li>• Meat and fat replacer applied to cooked sausages</li> <li>• Sensory evaluation of produced products</li> <li>• Discussion</li> </ul>
12:00-12:45 pm	Lunch
12:45-2:00 pm	<b>Factory tour with Raps GmbH &amp; Co.KG</b>

### Friday, September 28, 2012

8:00-12:00 am	<b>Demonstration lesson – Raps GmbH &amp; Co. KG: Low-budget cooked sausages of high quality</b> <ul style="list-style-type: none"> <li>• Profitable meat products with excellent texture</li> <li>• Functional mixtures and compounds to produce high-quality, low-budget cooked sausages</li> <li>• Meat and fat replacer applied to cooked sausages</li> <li>• Sensory evaluation of produced products</li> <li>• Discussion</li> </ul>
12:00-12:45 pm	Lunch
12:45-2:00 pm	<b>Factory tour with Raps GmbH &amp; Co.KG</b>

## Registration form 2nd International Summer School September 25-28, 2012

Title	First Name
Organization	Street
Postcode/ZIP	City
Phone private	Phone official
Registration for <input type="checkbox"/> all 4 days	<input type="checkbox"/> Tue, September, 25 <input type="checkbox"/> Wed, September, 26 <input type="checkbox"/> Thu, September, 27 <input type="checkbox"/> Fri, September, 28 <input type="checkbox"/> as a Student
Date	Stamp, Signature

**Please complete** - one participant per form **Closing date for registrations** September 3, 2012 - In the event of cancellation until 10 September 2012, the registration fee will be refunded. After this date no refund is possible. **Payment** Please do not remit the registration fee until you receive confirmation of participation and an invoice. The number of participants is limited to 35 attendees. Applications will be considered in the order in which they arrive. **Registration fee** 4 days: € 495, 1 day: € 160, Students (4 days): € 150