

# FORMATION PROCESSING OF ANIMAL PRODUCTS

## TYPE DE DIPLÔME

Certifications

## ACCESSIBLE EN :

Formation continue  
Formation continue non diplômante  
Formation initiale

## DOMAINE D'ÉTUDE :

*Domaine : Sciences, Ingénierie et Technologies*

## Objectifs

- Knowing the physico-chemical and biochemical determinants of the transformation processes of animal products (milk and meat-based products).
- Optimizing the choice of a given technology process, according to the quality of the raw material and the type of desired product.

## ÉTABLISSEMENT(S)

INP - ENSAT

## LIEU(X) D'ENSEIGNEMENT

Auzeville-Tolosane

# Contenu de la formation

## Milk and milk-based products technology (30h)

- Milk industry.
- Milk physico-chemical properties.
- Milk, butter and cream technology.
- Cold storage, heat treatments, dehydration and acidification.
- Technology cheese maker and main cheeses families.
- Specific microbiology.

## Meat-based products technology (30h)

- Physico-chemical characteristics of the meat processing and/or its preservation in meat-based product.
- Raw materials, refrigeration and freezing, dehydration, mincing and restructuring, curing, fermentation, elaboration of meat sausages, industrial use of animal-derived proteins.

## Educational methods

- Courses, Practical classes on the processing of meat-based products and on cheeses sensory analysis, Bibliographical analysis.

## Assessment (Students can choose the language of assessment, French or English)

- Oral presentation (coeff. 1) and written examination (coeff. 2)

## Responsable de la formation :

C. BAYOURTHE

## Condition d'accès

Bac +2

## Contact

Conseiller Formation Qualifiante  
Tel. 05 34 32 31 03  
[qualifiant.fc@inp-toulouse.fr](mailto:qualifiant.fc@inp-toulouse.fr)