


Transferència de coneixements universitat - empresa

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Universitat + Empresa = Talent + Innovació



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**Economia
basada en el
coneixement**

Col·laboració

**Universitat -
Empresa**

**Desenvolupament
Econòmic**

Universitat + Empresa = Talent + Innovació

Paradoxa Europea

Universitats líders en investigació científica a nivell acadèmic

Carents de capacitats de transferència tecnològica al sector productiu

Baixa competitivitat tecnològica a nivell empresarial



Patronat
Politècnica
Universitat de Girona

QDS

PROCESS



IRTA



Food safety

The QDS Process[®] does not change any of the safety hurdles established for the finished product safety:

- The product is submitted to the same fermentation process (with or without thermal treatment) arriving to the same final pH.
- The final water activity is the same, just achieved in a much faster way.

QDS Process[®] keeps all safety hurdles





Shelf life of QDS Products

All shelf life studies with Spanish, American and European products, comparing always to the standard product, have shown that microbiologic evolution, rancidity and flavor evolution have been always equivalent in QDS and standard products.

QDS Process[®] does not affect shelf life





Sensory evaluation of QDS products

- No significant differences found.
- More differences found between different batches of the standard product than between standard and QDS products.
- Colour obtains sistematically a better valuation for the QDS product.

There are not significant difference
the sensory evaluation.





UNIVERSALITY

Over 200 ground dry cured products from all over the world (USA, Europe, Japan, Middle east, kosher as well as halal) have been dried with very good results in our pilot plant at CENTA





Reduced energy consumption

The high drying temperatures allow for using “free-cooling” technologies.

Experience shows reduction in energy consumption up to a 30%

In colder local climate conditions the energetic saving could be even higher.





Use of cheaper casings

For all products the thickness of the casing can be reduced as the holding time is shorter.

In products with short fermentation time (Up to 4 days) the fibrous casing can be substituted by plastic casing, much cheaper, drying all the water through the QDS Process®.





Lower space requirements

QDS Lines require typically of spaces of 50 - 65 feet wide x 115 – 150 feet long including slicing and packaging, a rather small space compared to the traditional dryers floor occupation.

In case of plastic casing, fermentation can be done in horizontal position, improving the use of space.





Reduced working capital

QDS Process[®] requires of a minimum inventory of work-in-process product to cover the fermentation and chilling time, while the standard process requires financing the production capacity for the whole drying time, which can be of several weeks.



Cost reduction

Comparing cost formulations between standard and QDS products (Without depreciation) a reduction of 10 % is obtained in variable costs.



2 DAYS

2 days delivery

QDS Process® changes the paradigm of dry-cured products also in terms of production planning approaching the process to a Just-In-Time one.

The 2-3 days process gives a capacity of reaction in front of demand fluctuations never known in dry-cured products.

Immediate reaction to marketing promotions.



Faster development of new products



The R&D process can be strongly speed-up as the time to see results can be of only 2 days.

As A_w restrictions to enter the drying phase do not exist in the QDS Process[®], new products can be imagined.

QDS Process[®] creates a new paradigm in dry-cured products





No slice shape restrictions

Standard process constrains product shape to cylindrical for drying homogeneity reasons.

QDS Process[®] allows for any imaginable shape as drying is done through the entire surface of the slice.



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