

PARTICIPANT INFORMATION BY INSTITUTION

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| Institution Name (Acronym) | Institut de Recerca i Tecnologia agroalimentàries (IRTA) |
| Country | SPAIN |
| Researchers involved (please, indicate university department or research group affiliation where appropriate) (* contact person) | <p>Elena Fulladosa*, Food quality and Technology program</p> <p>Maria Font, Food quality and Technology program</p> <p>Pere Gou, Food quality and Technology program</p> <p>Mar Giró, Food quality and Technology program</p> <p>Clara Barnés, Food quality and Technology program</p> <p>Begonya Marcos, Food quality and Technology program</p> <p>Israel Muñoz, Food quality and Technology program</p> <p>Josep Comaposada, Food quality and Technology program</p> <p>Jordi Cruz, EUSS School of Engineering</p> |
| Contact email | elena.fulladosa@irta.cat |
| Main Research topics | <p>I relation to SENSORFINT Cost-Action:</p> <p>Use and development of new technologies for the food industry to optimize and control elaboration processes and to non-destructively characterize food products in terms of composition and quality. We have been working on several technologies such as near infrared and dielectric spectrometry, laser backscattering imaging, hyperspectral, electromagnetic induction and different X-ray based devices (such as Computed tomography, microcomputed tomography, dual- and multi- X-ray absorptiometry).</p> |
| Main Equipment and Facilities | <p><u>Physicochemical laboratories:</u> IRTA has analytical chemistry laboratories equipped with material and devices to perform main analysis: soxtec, ovens, Kjeldahl, FoodScan, etc. Also, equipment to perform texture and techno-functional analysis: texturometer, viscosimeter, etc.</p> <p><u>Pilot plant:</u> Facilities with equipment's at pilot and industrial level (high pressure processing, radiofrequency, industrial microwave, pulse combustion,</p> <p>Equipment for the elaboration of meat and dairy products, ready-to-eat products'.</p> <p><u>Non-destructive sensors lab:</u> IRTA has available non-destructive technologies:</p> |

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| | <ul style="list-style-type: none"> • High performance FT-NIR, Bruker Optik (12.500-4.000 cm⁻¹) • Low cost NIR Scio, Consumer physics (740-1.070 nm) portable and compatible with <i>smartphones</i> • Hyperspectral imaging system (Pika VIS/NIR hyperspectral imaging system, 400-1000 nm) • Laser backscattering system (LBI) developed in house. • Computed tomography, Philips Brilliance 16 (mobile unit) • Dual X-ray absorptiometry (DEXA, MEXA sensors) <p><u>Dissemination facilities:</u> An auditorium with a capacity for more than 100 people will allow the demonstration sessions for companies and consumers to be carried out.</p> |
| <p>Other relevant information</p> | |