Food Science and Technology Pilot Plant

Teaching, research and knowledge transfer for quality and safety improvement of foods

The Faculty of Veterinary Sciences has a modern Food Science and Technology Pilot Plant to carry out practical activities and degree projects of Veterinary and Food Science and Technology Degrees. It is a multidisciplinary building equipped with the necessary facilities for food processing and control under the same conditions as those used or applied in the food industry.
Functions

Teaching
The Pilot Plant allows students to become familiar with stages of processing and with control systems used by the food industry for food quality assurance.

Research
The possibility of processing foods at the same conditions to those used in the food industry allows us to investigate the influence of different parameters on product quality and to develop new processes for food elaboration.

Knowledge transfer
The facilities offer the opportunity to develop collaborative projects with the food industry to optimize processes and develop new products aimed to continuously improve competitiveness.

Extension
Divulging the activities of the food industry to society by means of visits, conferences, workshops, etc., is another goal of the Pilot Plant.

Facilities

Laboratories
- Physical and Chemical Analysis Laboratory
- Food Microbiology Laboratory
- Sensory Analysis Laboratory
- Unit Operation Laboratory

Processing lines
- Dairy products
- Meat products
- Canning
- Wine production
- Oil production
- Baked products
- Ready-to-eat fruits and vegetables

Unitary Equipment
- Retort
- Plate heat exchanger pasteurizer
- Tube in tube sterilizer
- Liquid chiller
- Nitrogen freezer
- Freezing tunnel
- Solid/liquid extraction system
- Ultrafiltration unit
- Distiller
- Crystallization unit
- Tunnel dryer
- Vacuum and Modified atmosphere packaging unit

Human resources
Three technicians constitute the staff of the Pilot Plant and more than 20 professors specialized in Biochemistry, Microbiology, Engineering, Hygiene and Technology of different food products (meat, fish, dairy, bakery and egg products, oil, wine, fruit and vegetables) collaborate with the activities of the Pilot Plant.

Services
- Product development and innovation
- Process control and optimization
- Sensory analysis
- Product quality management and control
- Food safety management
- Legal, scientific and technical assistance