

SOCIAL PROGRAMME

Wednesday, 26

18:00 h:
• Visit Mosque-Cathedral.

20:30 h:
• Welcome-Reception by Cordoba Town Hall at The Mosaics Hall, located in The Palace of the Christian Kings.

Thursday, 27

21:00 h:
• Gala dinner at "Bodegas Campos".

INFORMATION

Organising Committee:

Dpto. de Química Inorgánica e Ingeniería Química
ÁREA DE INGENIERÍA QUÍMICA
Universidad de Córdoba.
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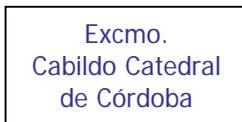
Venue:

Hotel Hesperia Córdoba * * * *
Avda. Fray Albino, 1
14009 – Córdoba (Spain)
Tlfo.: +34 957 421042
Fax: +34 957 299997
E-mail: hotel@hesperia-cordoba.com
<http://www.hesperia-cordoba.com>

Sponsors:



Heinrich Frings - Bonn



La Corte Padana S.L.

Collaborators:



Network on Vinegar Research

II Symposium on R+D+I for Vinegar Production



Córdoba (SPAIN)
26, 27 & 28 of April, 2006

Presentation

Cooperation between several groups engaged in vinegar production research led to the establishment of a network of vinegar researchers. The networked researchers are performing investigations on acetic bacteria and vinegar production and quality control.

Although most members are Spanish, the network has already been joined by researchers from three different countries currently conducting studies at the Universities of Cádiz, Castilla La Mancha, Córdoba, Geneva (Switzerland), Catalonia (Polytechnical and Rovira i Virgili universities), La Rioja, Reggio Emilia (Italy) and Sevilla.

The primary aim is to accomplish complementariness and coordination among groups with a view to solving problems in such a multidisciplinary field as vinegar research.

All actions performed so far have been actively supported by the major vinegar producers and public administrations via research projects and agreements.

In October 2003, the Rovira i Virgili University held the First R&D Sessions on Wine Vinegar Production. The sessions allowed specialists to disseminate their basic research work and producers to express their opinions, interests and needs.

The interest aroused by these sessions encouraged members to undertake the organization of future meetings in order to update available research knowledge and set up discussion forums to address the main problems faced by producers.

Based on the interest in strengthening ties between research groups and with producers, the present call was aimed at:

- Enterprises directly or indirectly involved in vinegar production and related services (R&D, production and quality assurance officials).
- Researchers in various areas interested in some aspect of vinegar production.
- Public administrations.
- Science and technology students (Enology, Food Technology, Biochemistry, Chemistry, Biology).

ORGANISING COMMITTEE

Chairman:

García García, Isidoro
University of Córdoba

Secretariat:

Arcos Gallardo, Isabel
University of Córdoba

Members:

Bonilla Venceslada, J.Luis
University of Córdoba

Jiménez Hornero, Jorge E.
University of Córdoba

Martín Santos, M^a Ángeles
University of Córdoba

Santos Dueñas, Inés M^a
University of Córdoba

SCIENTIFIC COMMITTEE

Barja, Françoise
University of Geneva

González Sáiz, José M^a
University of La Rioja

Cantero Moreno, Domingo
University of Cádiz

Mas Barón, Albert
University Rovira i Virgili

Emde, Frank
Heinrich Frings GmbH & Co. KG

Medina Carnicer, Manuel
University of Córdoba

García Barroso, Carmelo
University of Cádiz

Millán Pérez, M^a del Carmen
University of Córdoba

García García, Isidoro
University of Córdoba

Pizarro Millán, Consuelo
University of La Rioja

García Mauricio, Juan Carlos
University of Córdoba

Troncoso González, Ana M^a
University of Sevilla

Giudici, Paolo
University of Modena & Reggio Emilia

SCIENTIFIC PROGRAMME

1. Raw materials for vinegar production

1.1. Selection

1.1.1. Desired properties

1.1.2. Economy

1.2. Fraud

1.3. Problems of the different types of vinegar

2. Biochemistry and Microbiology

2.1. Identification and selection of microorganisms

2.2. Diseases and contamination

2.2.1. Prevention and remediation

3. Processing

3.1. Biological oxidation

3.1.1. Starts and stops

3.1.2. Working conditions

3.1.3. Equipment and automation

3.2. Maturation and ageing

3.3. Post-treatments and finishing operations

4. Quality Assessment

4.1. Physico-chemical properties

4.2. Sensory properties

5. Miscellaneous

5.1. Product diversity and designations of origin

5.2. Guaranteeing origin

5.3. Marketing and prospects. Profitability

5.4. Legislation and taxation

5.5. University-Enterprise liaisons