
INTERREG-Project *QualiMeat* – Quality Assurance and Optimization of Meat Packaging

The INTERREG-Project *QualiMeat* aims on researching the interaction between packaging materials and packaged meat products. This represents a rather challenging task since packaging materials have to meet requirements for transportation, warehousing and an appealing look, yet guarantee high quality goods. Together with academic and industrial projects partners from Austria and Bavaria (Germany) meat products in combination with various established, as well as novel packaging materials will be investigated.



The Institute of Analytical Chemistry and Radiochemistry at the University of Innsbruck will contribute to this project with fast and non-invasive vibrational spectroscopic methods, such as near-infrared (NIR), ATR- and Raman-spectroscopy. In the course of our measurements both benchtop and mobile handheld devices will be employed which will enable on-site quality controls. Furthermore, this technique allows measurements on intact meat products directly through the packaging material, thus enabling products to be sold even after quality survey.

For further informations please visit www.qualimeat.eu and www.interreg-bayaut.net.

