

cetece

CENTRO TECNOLÓGICO





CETECE: THE ENTITY

- ❑ Private foundation
- ❑ Since 1998
- ❑ Non-profit
- ❑ Made up of Public Institutions and Employers' Associations in the food sector.



Businessmen's Regional Federation bakery of Castilla y León

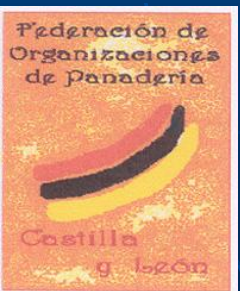
Manufacturers' Association of milling in Castilla y León

Businessmen's Regional Federation of Confectionery in Castilla y León

University of Valladolid

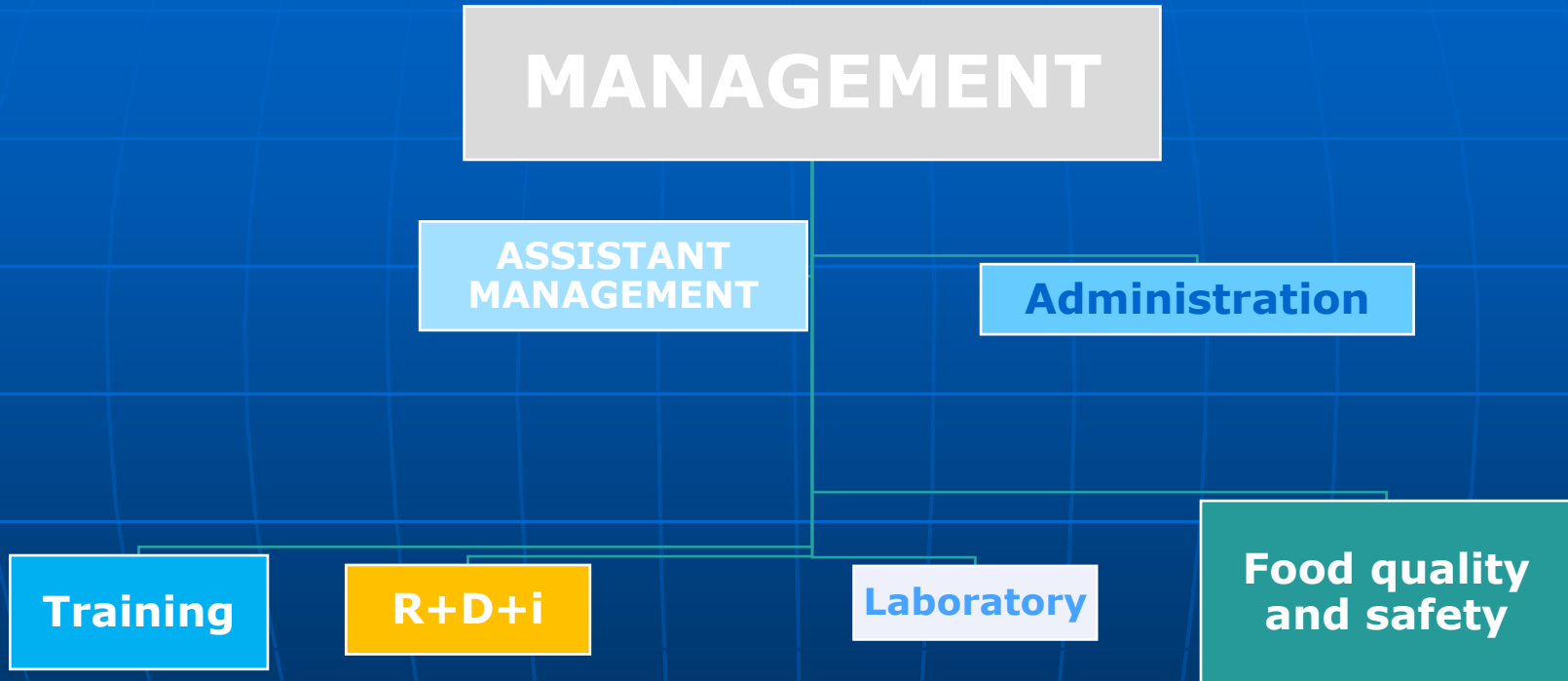
Provincial government of Palencia

Council of Palencia





ORGANIZATION CHART





OBJECTIVES OF CETECE

- ❑ **To promote technical and professional training in the food industry.**
- ❑ **To strengthen research and development in the food sector.**
To increase the development and competitiveness of companies by offering them counselling and agreements on training, research and services.
- ❑ **To encourage training in and promotion of food-related topics.**



ACTIVITIES AND SERVICES

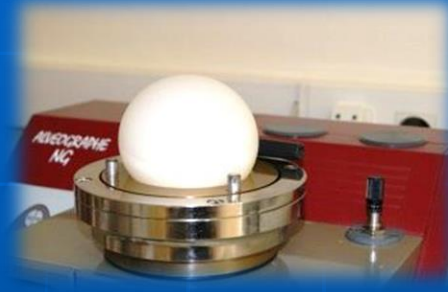
- Laboratory: Analytical services.**
- Technical consulting**
- Research and Development R+D+i**
- Training**

LABORATORY



ACTIVITIES & SERVICES: LABORATORY

- Reology analysis of cereals and flours.



- Microbiological analysis:



- Nutricional analysis:



PIRAMIDE NUTRICIONAL ADAPTADA A LA DIETA MEDITERRÁNEA.

<p>AZUCAR (con moderación)</p> <p>CARNE, HUEVOS, PESCADO Y LEGUMBRES 2 raciones (100 g)*</p> <p>LECHE, YOGUR Y QUESO 2-3 raciones (200 g)*</p>	<p style="text-align: right;">ACEITE DE OLIVA</p> <p style="text-align: right;">VERDURAS 2 raciones (125 g)*</p> <p style="text-align: right;">FRUTAS 2-3 raciones (150 g)*</p>
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PAN, CEREALES, ARROZ, PASTAS Y TUBÉRCULOS
3-5 raciones (60 g)*

*) RACIONES RECOMENDADAS EN ADULTOS (g por ración)
Fuente: Plan de Marketing de Pesca. Fundación Bosch Gimpera coordinada por Barcelona.
(ADAPTACIÓN DE LA PIRAMIDE ORIGINAL)

TECHNICAL CONSULTING





ACTIVITIES & SERVICES: TECHNICAL CONSULTING

- ❑ Improvement of processes and products
- ❑ Workplace safety
- ❑ Introduction of quality systems, including ISO 9001, BRC, IFS, HACCP and traceability



RESEARCH AND DEVELOPMENT



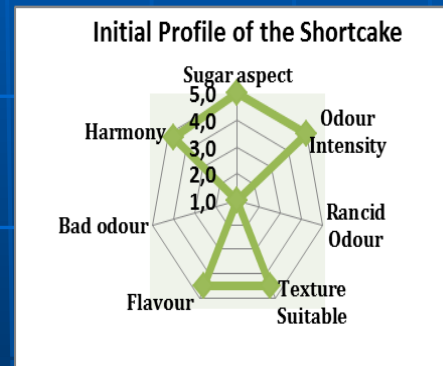


ACTIVITIES & SERVICES: RESEARCH AND DEVELOPMENT

Research and Technology Centre CIT N° 72



- ❑ Development and improvement of processes and products
- ❑ Health and novel-foods
- ❑ Sensory analysis
- ❑ Packaging systems
- ❑ Information and publication of research





ACTIVIDADES Y SERVICIOS: INVESTIGACION Y DESARROLLO
ACTIVITIES & SERVICES: RESEARCH AND DEVELOPMENT

Some current projects are :

□ “Development of bakery products enriched in polyphenols of wine. Study of the potential benefits for health.” (Cetece-UVA-Matarromera)

□ Development of healthy products elaborated with beans. (ITACyL-CETECE)

□ Development of cookies elaborated from oats produced with thermal Treatment (Emilio Esteban-CETECE)

TECHNICAL TRAINING





ACTIVIDADES Y SERVICIOS: FORMACION TÉCNICA ACTIVITIES & SERVICES: TECHNICAL TRAINING

- ❑ Courses, short conferences, seminars, in-company
- ❑ Continuing education for workers.
- ❑ Professional training regulated by National Department of Education.



- **Workplace training for the unemployed**
Professional certificates
Specific courses for employment



-Professional training regulated by National Department of Education.

- Intermediate Level Training Courses**
- High Level Training Courses**

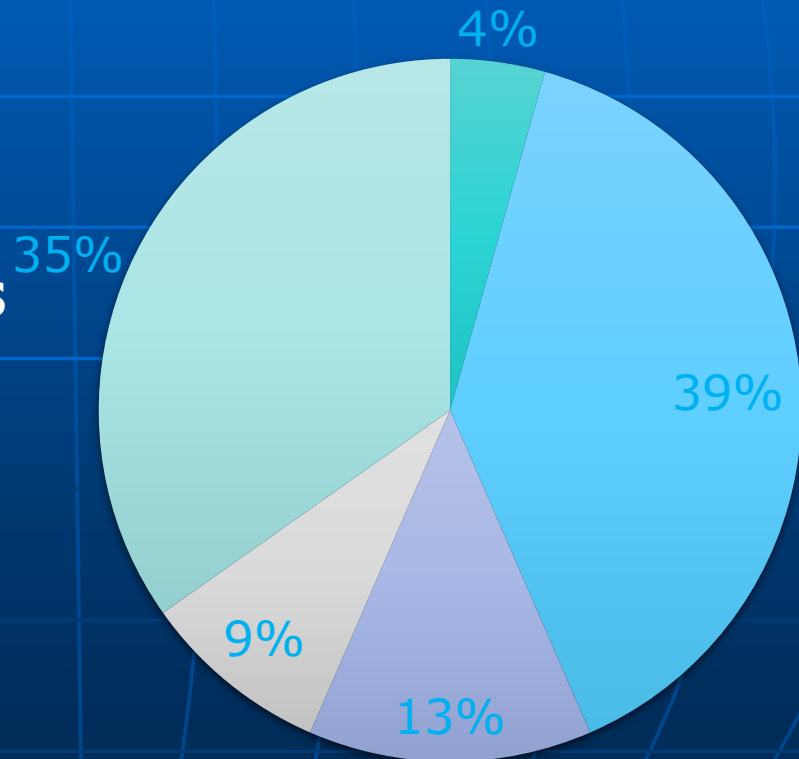




STAFF

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- **BACHILLERATO**
- **LICENCIADOS**
- **TÉCNICOS SUPERIORES**
- **DOCTORES**
- **DIPLOMADOS**



THANK YOU...



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