

## Food Safety and Control Research Center

The CRESCA is the Food Safety and Control Research Center that, through UPC's Department of Chemical Engineering, has been incorporated into the Network of Innovation Support Centres of the Generalitat (government) of Catalonia (IT Network).

This center engages in applied and basic research, and specialised training in the field of food safety and control as a tool for technology transfer to companies in the food sector.

## The Cresca's Objectives

The main objectives of the Food Safety and Control Research Center are the following:

- To progressively guide research activities towards those fields from which concrete applications can be drawn in the medium term in order to reinforce the competitiveness of the Catalan economy.
- To offer companies in the food sector consultancy services in the area of food safety and control.
- To offer the industrial and manufacturing sectors specialised training in the various fields of food safety and control.
- To develop support tools for educators.

## The Center's specific lines of expertise

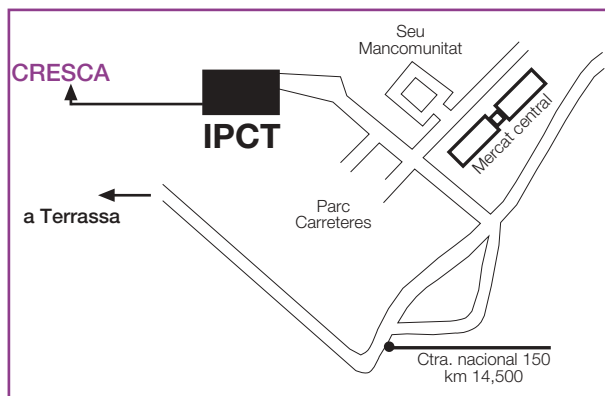
- **Shelf life:**
  - determination of the shelf life of food products
  - improvement of the shelf life and logistics of packaged food products.
- **Toxicology:**
  - determination of contaminants
  - development of specific chemical sensors for quick determination
  - development of biosensors for quick determination
  - design of chemical sensors and instrumentation for specific needs
  - design of biosensors and instrumentation for specific needs.
- **Food hygiene:**
  - elaboration of food products
  - surface sanitation study
  - sanitary design
  - evaluation of facilities.
- **Food engineering:**
  - development of industrial processes
  - automation and industrial regulation of processes of food production
  - design of pilot plants for the production/elaboration of food products
  - measuring, monitoring, registration and documentation of production parameters (SCADA systems).

## Services offered

The Food Safety and Control Research Center (CRESCA) provides technological support to the companies and institutions with which it engages in guided research; for this reason, its activities include agreements with companies, research and development programmes, technical studies and continuing education.

The services that the Center offers include the following:

- Research projects in both the public (Catalan and Spanish governments, EU, etc.) and private sectors (through contracts, agreements, collaborations, consulting, etc.).
- Technology transfer to companies.
- Consultancy.
- Training, through courses, working sessions, conferences, symposia, seminars, etc.
- Teaching support in undergraduate and postgraduate subjects related to food technology taught at UPC or at other institutions.



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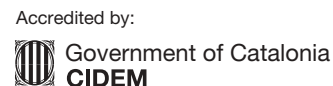
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