Valorisation of traditional products from Minho - contribution to the qualification of the gastronomic dish “Galo de Barcelos à moda da Confraria”

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Minho is a region rich in culture and traditions, which is intended to be preserved and valued, presenting its very own gastronomy and populated with rituals. Minho’s gastronomy is as varied as its natural and cultural heritage. This is closely linked to the main economic activities and natural resources of the region by agriculture and livestock production. Several gastronomic dishes that highlight the close relationship between agricultural production and regional and traditional cuisine, which increasingly demand and value local products, contributing to the sustainability of production and the quality associated with traditional domestic products, based on production and effective marketing of these products and respective value creation for local and regional economies.

In this sense, the characterization of endogenous products is crucial for local territories as a means of sustainable development, and this research group is concerned with the identification of differentiating characteristics that allow the valorisation and innovation of local gastronomy.

The project “GastroGaloBarcelos - Characterization and certification of the product Galo de Barcelos à Moda da Confraria - brand and promotion”, has as main objective the physicochemical and sensorial characterization of the gastronomic dish “Galo de Barcelos à moda da Confraria”, contributing to the qualification and promotion of this gastronomic dish, produced in an artisanal and sustainable manner based on endogenous resources and traditional installation systems. This allows a differentiation in terms of its physicochemical characteristics, namely in terms of the fatty acid profile and in the sensory aspect in terms of texture, aroma and flavour attributes.